



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

May 2001

❖ From the president's desk ❖

Fellow Beer Enthusiasts,

I have just returned from a 7 day cruise. I was disappointed that the beer choices on board were Bud and Heineken. You would think they would at least have one beer with a little flavor to it. I did taste some wonderful wines. That is a different club though. :-). All I can tell you about St Martin and St Thomas is that I was told at both places they did not have breweries on the island. :(My beer tasting was not worth talking about.

This month we go to Sprecher. That makes our jobs easier as

officers. Just Rich G has something to do. We will not have much of a meeting so I have nothing to prepare you for. You can stop saying hooray any time.

About the only thing from the board meeting is looking at getting some name labels/tags and letting people hand write their names on them to see if the idea goes over well.

Oh, yeah, I should mention the vote on buying volume as a club. We had a 3 way split. 1/3 were for it, 1/3 against, and 1/3 didn't care

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Upcoming Events

Meetings

- May 23rd:** Field trip to Sprecher
- June 27th:** Homebrew Night
- July 25th:** Kirby Nelson on Lagers
- August 22nd:** Wiess
- September 26th:** Oktoberfest
- October 24th:** Belgian Style Group
- November 28th:** TBA
- December 19th:** Holiday Party

Tastings & Competitions, etc.

June 23, 2001 - Madison, Wisconsin; Essen Haus Bier Fest

- 80+ Beers
- 5 Live Bands
- Location:** 514 E. Wilson
- Hours:** 11 a.m. till dusk
- Admission:** \$20
- Contact:** (608) 255-4674

July 3, 2001 - Registration Deadline for Wisconsin State Fair Homebrew Competition

- For more information contact:
Jerry Uthemann
(414) 327-2130

June Officer's Meeting / Social Hour

- Date: June 6th
- Time: 7:00 for officers, social hour at 8:00.
- Place: The Tasting Room
1100 E. Kane Pl.
Milwaukee, WI

May Meeting

The Wednesday, May 23rd meeting will be held at the **Sprecher Brewing Company**, 701 W. Glendale Avenue, Glendale, Wisconsin. Please see the driving directions and map on page 2.

IMPORTANT NOTICE! This month's meeting will start at 6:30 p.m., not the usual 7:30 p.m. Please make note of this. The reason behind this is that the bar at Sprecher closes at 9:00 p.m.

The usual \$5.00 meeting fee will be assessed.

Membership Information

The Beer Barons of Milwaukee is open to anyone 21 years of age or older. Annual dues, which cover the cost of producing this newsletter, are \$15.00. In addition, we normally charge a \$5.00 fee for each meeting attended to cover the cost of the featured beer style we taste that evening. However, additional fees may be required to cover the cost of special events such as the annual party in December. Annual dues may be paid at the monthly meeting, or a check may be sent to:

Treasurer, Beer Barons of Milwaukee
P.O. Box 270012
Milwaukee, WI 53227

This newsletter will be sent free of charge to prospective members for 3 months. The date that appears on the address label of your newsletter is the date that your membership expires. We do not send out reminders, so be sure to check the date on the label to see when it is time to renew.

New Member

Welcome to new member Terry Keefe of Milwaukee. 🍺

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enough to raise their hands. Based on this, the board decided to table the issue. However, if we are approached with a single specific deal like the kegs were, we may opt to bring it up to the club.

Please join a Style Group. If you are great with a style of beer, your help is needed, and if you know nothing about it, you can learn from others. If there is some style you want to try, and never have, start a new group. You do not have to be the "expert" to start a Style Group. Let me know if you want to start one.

That's about it for me. See you at Sprecher.

A Good Beer to All, and to All a Good Beer!

Thanks,

Jeff Kane



WHEN YOUR BEER REALLY STINKS

Few beer tasting terms are more descriptive or straightforward than "skunky." Quite simply, a skunky beer emits an aroma it didn't have when it left the brewery.

The smell is the product of the chemical reaction that takes place in the bottle when bright light strikes the hops, creating what's technically known as "light struck" beer. The reaction is stronger with paler and hoppier beers. The resulting chemical is identical to that in a skunk's defense system, and light-struck beer puts off one of the most powerful aromas around.

Green and clear bottles do little to protect a beer from skunking, and while dark brown bottles are much better they are far from perfect. Because many of the best known imports come in clear or green bottles consumers have come to associate a skunky aroma with imported, often more expensive beer. That doesn't mean their brewers intended them to taste that way.

The brighter the light and the longer bottles sit in that light the stronger the skunky smell will be. Even dark brown bottles won't guard a beer from the bright fluorescent lights popular in grocery stores and many other beer retail outlets for very long.

You don't have to settle for that beer. In some stores you'll see six-packs sitting on tops of cases. Don't grab that one, but get your beer from inside the case. A sealed case is even better. If you want beer from the cooler don't be

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Style Groups

Style groups are a great way of getting together with other club members to brew a particular style of beer. To date, the style groups are: Belgian Ales (contact Larry Tischer @ 414-327-7014), Porters (contact Jeff Kane @ 262-238-9073, and Bock/Marzen (contact Mike Schwartz at the next meeting). The question has also been raised if there would be any interest in forming a beginners style group. Let us know at the next meeting.

Polo Shirt and T-shirt Orders

We now have a large enough polo shirt and t-shirt order. If you would like to get in on the order, contact Larry Tischer at (414) 327-7014 or see him at the May meeting.

Directions to Sprecher Brewery

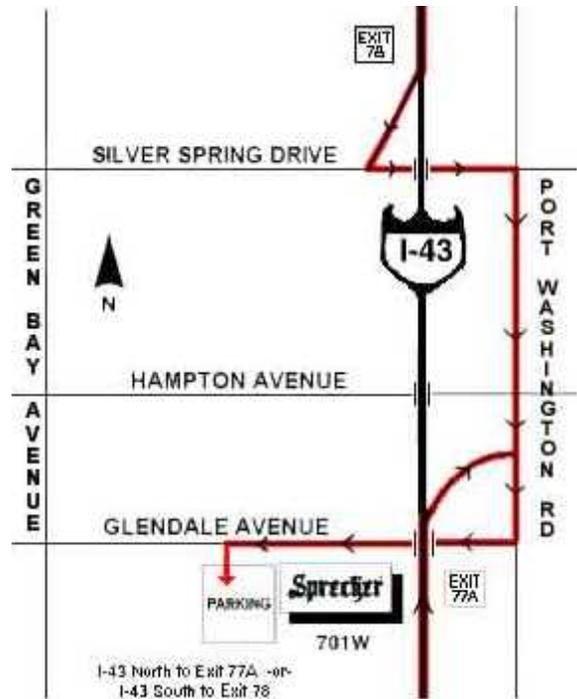
Here are the directions to Sprecher Brewery. Once again, **THE MEETING STARTS AT 6:30.** Please adjust your travel time accordingly.

TRAVELING NORTH ON I-43:

I-43 north to Exit 77A. (Hampton Ave. East) Stay to your right on the ramp, then turn right, through the "Yield" sign. You are now heading south on Port Washington Rd. Turn right at the first set of lights (Glendale Ave.), and drive one block. Sprecher are on the left side of the street. You can't miss the Sprecher sign.

TRAVELING SOUTH ON I-43:

I-43 south to Exit 78. (Silver Spring Ave) Turn left onto Silver Spring Dr. Go east one block to Port Washington Rd. and turn right. Travel south approximately 1 1/2 miles to Glendale Ave. Turn right on Glendale, drive 1 block, Sprecher are on the left side of the street. Watch for the Sprecher sign.



BARON MIND is published by the **Beer Barons of Milwaukee**, a non-profit organization. Club officers are:

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Tips For New Brewers

Even the most experienced homebrewers were newbies once. They had question like: Do you keep the red cap on the airlock during fermentation or do you take it off? (Leave it on.) Or, Can you reuse bottle caps? (No.)

We asked Phil Mathis of Homebrew Adventures and Michael Dawson of Northern Brewer to tell us some of the ones they've received.

"I could probably sit here and write a book on this. After 8 years I've just about heard them all but once in a while I get surprised," he noted. To read more from Phil or ask him a question visit Ask Phil!

Northern Brewer offers a message board where homebrewers can interact and Michael also offers advice there.

Q: Do I put the curved end of the racking tube in the carboy when I siphon?

A: No, use the straight end with the tip attached.

Q: Do I pour the beer into the bucket when I'm ready to bottle?

A: No!! This will lead to oxidation of the beer. Use the racking tube and flexible tubing a GENTLY siphon into your bottling bucket.

Q: When using two cans of malt for my recipe, do I use one pack of yeast or both packs?

A: You can use one pack and put the other in the refrigerator for a back up or you can use both packs. You will get complete fermentation regardless of whether you use just one pack or both.

Q: If I use two packs of yeast, will this be too much?

A: No. The yeast will multiply to a certain extent regardless of whether you use one pack or two.

Q: Do I follow the directions on the can malts?

A: For the love of beer NO!!!! This will produce a cidery, winey flavor that is not enjoyable. You can either use two cans or use DME instead of sugar. This will produce a much more acceptable outcome. Sugar is good for priming only if you are using candi sugar in a Belgian beer.

Q: My beer has bubbled up through the airlock; should I dump it?

A: No. Remove the airlock, thoroughly clean and sanitize. If the carboy is still foaming over, install a blow-off tube that fits snugly into the mouth of the carboy, with the other end submerged into a sanitizer solution.

Q: Can I crush the specialty grains in a coffee grinder or blender?

A: In small quantities (less than 20 percent of the fermentables) in recipes using malt extract, grains add color, sweetness and perhaps some body. They don't add many fermentables and thus "mill size" is not critical. It is however important not to grind grain so fine that husk material exits the muslin bag and transfers harsh flavors to the wort during the boil. We suggest milling the grain with a roller mill, or cracking at home with a rolling pin.

Q: I've pitched an active yeast package and my wort is not doing anything.

A: The first phase of fermentation is yeast reproduction. This is the "lag" period when nothing appears to be happening. Once sufficient yeast has been produced, they begin to eat the sugars and fermentation is evident by slight white dots and foam that soon builds into a large, foamy head, or krausen. The lag phase can last from a few hours to several days. Ideally, activity should start within 24 hours, but may take longer if a small population of yeast was pitched.

Q: Is it necessary to do a secondary fermentation?

A: No. But using a secondary allows you to rack beer off of the dead yeast and other precipitated solids. The resulting beer is clearer, cleaner

tasting, has less sediment in the bottles, and is less prone to haze and off-flavors.

Source: <http://www.realbeer.com>

Beer History

Here are a few historical facts that will help you appreciate the importance of beer throughout history.

It was the accepted practice in Babylon 4,000 years ago that, for a month after the wedding, the bride's father would supply his son-in-law with all the mead he could drink. Mead is a honey beer, and, because their calendar was lunar based, this period was called the "honey month" or what we know today as the "honeymoon."

Before thermometers were invented, brewers would dip a thumb or finger into the mix to find the right temperature for adding yeast. Too cold, and the yeast wouldn't grow. Too hot, and the yeast would die. This thumb in the beer is where we get the phrase "rule of thumb."

In English pubs, ale is ordered by pints and quarts. So in old England, when customers got unruly, the bartender would yell at them to mind their own pints and quarts and settle down. It's where we get the phrase "mind your P's and Q's."

Beer was the reason the Pilgrims landed at Plymouth Rock. It's clear from the Mayflower's log that the crew didn't want to waste beer looking for a better site. The log goes on to state that the passengers "were hasted ashore and made to drink water so that the seamen might have the more beer."

After consuming a bucket or two of vibrant brew they called aul or ale, the Vikings would head fearlessly into battle often without armor, or even shirts. In fact, the term "berserk" means "bare shirt" in Norse, and eventually took on the meaning of their wild battles.

In 1740 Admiral Vernon of the British fleet decided to water down the Navy's rum. Needless to say, the sailors weren't too pleased and called Admiral Vernon "Old Grog" after the stiff wool grogram coats he wore. The term "grog" soon began to mean the watered down drink itself. When you were drunk on this grog, you were "groggy."

Many years ago in England, pub frequenters had a whistle baked into the rim or handle of their ceramic cups. When they needed a refill, they used the whistle to get some service. "Wet your whistle" is the phrase inspired by this practice.

English prisoners who were sentenced to hanging were taken from the prison to the gallows on a wagon. Along the way the prisoner was allowed to go into a pub for a pint. Hence the terms "On the wagon" and "Off the wagon."

Club Tapper Status

We're still in need of many items for the club's tapping system. If you think that you might have something that could be of use and you're not sure if it's needed, contact the chairman, Lenny Beck, at the May meeting.



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at no charge to the Milwaukee Beer Barons.
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Famous For Their Friday Fish Fry

Cocktail Hours: 3 to 6 P.M.

Club Website

The club now sports a new website. Although parts of it are still under construction, there is more information than on the old "Baron Mind On-Line" website. If you have a chance check it out at <http://beerbarons.tripod.com/beerbaronsofmilwaukee/>

Let me know what you think. 🍻

Skunky from page 2

shy about asking if there are unopened cases in the cooler and buying a six-pack from one of those.

Buying beer that has been kept out of the light gives you a better chance of getting a "skunk free" beer. It's up to you to keep it that way -- mostly by continuing to keep it out of direct light -- until you drink it. 🍻

Source: *The Real Beer Page* – <http://www.realbeer.com>

Brew A Batch For June

Next month's meeting will be dedicated to our favorite hobby: HOMEBREW. We are asking members that do homebrew to bring in some of their handiwork.

I'd like to emphasize once again that we'd like to see members bring in Corny kegs of beer. Remember, if you're willing to bring in a five gallon batch in either bottles or a keg, the club will pay for the ingredients! Now how can you pass up a deal like that?

Of course, if all you can spare is a six pack, we'd be happy to have you share that with the rest of us. Unfortunately you won't be able to get your ingredients paid for.

Anyhow, if you are thinking of brewing a batch for the June meeting you better get hopping! 🍻

Baron Mind



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First Class