



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

June 2001

visit us on the worldwide web at <http://beerbarons.tripod.com/beerbaronsofmilwaukee/>

◆ FROM THE PRESIDENTS DESK ◆

Fellow Beer Enthusiasts,

Summer is in full bloom. Everyone is busy getting their gardens planted, and lawns manicured. I have one neighbor who mows his 3 times a week, and the other side is once every 2 weeks. I feel bad for the guy who has no life, but I tend to look like the side where a week gets missed every now and then. :-)

This is the month to get your beer bottled for State Fair contest. Let's have a local winner again this year. I hate to discourage those out of town from entering, but it always feels good to know the best

is part of our club. Feel free to share beer at the next meeting. It will be fun to have so many different choices. The hard part is knowing what table to sit at to get the best ones.

We are getting new shirt orders together. Be sure to send in the form included in this edition as soon as possible. Bringing them to the meeting would be even better.

Our Board meeting was very interesting last month. We even got a private concert. The band leader (or was he the whole band?) came

See Desk, Page 2

Upcoming Events

Meetings

- June 27th: Homebrew Night
- July 25th: TBA
- August 22nd: Wiess
- September 26th: Oktoberfest
- October 24th: Belgian Style Group
- November 28th: TBA
- December 19th: Christmas 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

June 24, 2001 - Milwaukee, Wisconsin; Romans' Pub Beer Tasting & Beer Garden Party

- Including Great Dane, Lakefront, Newcastle, Harbor City, Stout Brothers & more

Location: 3475 S. Kinnickinnic

Hours: 12 - 6 p.m.

Contact: (414) 481-3396

June 29, 2001 - Glendale, Wisconsin; Bavarian Inn Beer Tasting

- Featuring Hoffbrau Bier

Location: 700 W. Lexington

Hours: 6-8 PM

See Events, page 3

June Meeting

June's meeting is on Wednesday, the 27th at 7:30pm at Clifford's Supper Club.

The usual \$5.00 fee will be assessed. HOWEVER, if you bring in a minimum of a six-pack of homebrew the \$5.00 fee will be waived.

This month's meeting is all about homebrew. We're looking for kegs and 6-packs of your finest concoction to share with the club. Now, we don't want you to bring in a 6-pack of your favorite and then hoard it for yourself. The idea of this meeting is to let others sample fellow homebrewer's finest.

We're also doing the annual State Fair homebrew competition pre-judge. If you're unsure about what style group your beer belongs in, have it sampled by Mike Rice. He'll steer you in the right direction.

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.

Desk from page 1

down and started playing and singing right behind us. The selection of beer

was pretty good too. The Tasting Room is a nice place to visit if you get time. Next month we are going to Grady's. Come down and socialize with your friends. It's fun to tell tall tales after the meetings.

Gonna leave it short this month. See everyone Wednesday.

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

Jeff Kane



What Really Matters

A philosophy professor stood before his class and had some items in front of him. When the class began, wordlessly he picked up a large empty mayonnaise jar and proceeded to fill it with rocks, rocks about 2" in diameter. He then asked the students if the jar was full? They agreed that it was.

So the professor then picked up a box of pebbles and poured them into the jar. He shook the jar lightly. The pebbles, of course, rolled into the open areas between the rocks. He then asked the students again if the jar was full. They agreed it was.

The professor then picked up a box of sand and poured it into the jar. Of course, the sand filled up everything else. "Now," said the professor, "I want you to recognize that this is your life. The rocks are the important things - your family, your partner, your health, your children - things that if everything else was lost and only they remained, your life would still be full. The pebbles are the other things that matter like your job, your house, your car. The sand is everything else. The small stuff. If you put the sand into the jar first, there is no room for the pebbles or the rocks. The same goes for your life. If you spend all your time and energy on the small stuff, you will never have room for the things that really matter.

Pay attention to the things that are critical to your happiness. Play with your children. Take time to get medical checkups. Take your partner out dancing. There will always be time to go to work, clean the house, give a dinner party and fix the disposal. Take care of the rocks first - the things that really matter. Set your priorities. The rest is just sand."

But then...

A student then took the jar which the other students and the Professor agreed was full, and proceeded to pour in a glass of beer. Of course the beer filled the remaining spaces within the jar making the jar truly full.

The moral of this tale is: that no matter how full your life is, there is always room for BEER!!!

Half Barrel Cutting

So you got yourself a half-barrel from the club back in February and don't know how to get the thing modified? Is this your problem? Well put your mind at ease. Club member Lenny Beck has informed me that the person that did the work on his super brew system, Rick Roofe, would like to offer his services to the rest of the club. Just bring in a sketch of how you'd like your barrel cut or welded. At this time I'm not sure how much of the price, but I'm sure that Rick will be able to discuss this with you.

Club Shirts

It appears that there is enough interest in having club t-shirts as well as polo shirts. We are still in the process of finalizing the style of t-shirt that we'll have printed up. There are two designs we are considering. The first design would have a single large logo silk screened on the front and would cost \$11.00. The second would have a small logo silk screened on the breast and a large logo silk screened on the back and would cost \$14.00.

Please use the form below for ordering shirts. I know we had a sign up sheet for the t-shirts at prior meetings. However, this form will indicate to us which t-shirt design members would prefer. So, if you signed the t-shirt sheet in the past please fill out the form. If you have a polo shirt on order there is no need to fill the form out. This form is for new orders only.

Shirt Order Form (Enter number of each & size: S, M, L, XL, XXL, XXXL)

Polo Shirt: \$32.00 Color: Ash ___ Teal ___ Burgundy ___

T-Shirt (Large logo on front): \$11.00 Color: Ash ___ White ___

T-Shirt (Small logo on breast w/ large logo on back): \$14.00

Color: Ash ___ White ___

Total Order: \$ _____

Name: _____

Phone No.: () _____



July Officer's Meeting / Social Hour
Date: Thursday, July 12th
Time: 7:00 for officers, social hour at 8:00
Place: Grady's Saloon
3101 W. Lincoln Ave.
Milwaukee, Wi

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

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The **BARON MIND** is published monthly for the **Beer Barons of Milwaukee** thanks to the efforts of Phil Rozanski, Jeff Kane, Rich Grzelak, and other club members who contribute articles. If you have an article or information that you would like to contribute to the newsletter, you can e-mail it to the newsletter editor or mail it to the clubs mailing address at: **Beer Barons of Milwaukee, P.O. Box 270012, Milwaukee, WI 53227.**

Events from page 1

Admission: \$10 (Only \$7.50 if you are enjoying the Bavarian Inn Fish Fry)

Contact: (414) 964-0300

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

- For more information contact:

Jerry Uthemann
(414) 327-2130

- Entry forms, rules & regulations, and bottle I.D. labels are also available on the club website

July 12, 2001 - West Allis, Wisconsin; Great Dane Beer Tasting

- Meet VP & Brewmaster Rob LeBreglio and Salesmanager Dave Boyer

Location: Benno's Genuine Bar & Grill
7413 W. Greenfield,

Hours: 7-10 PM

Contact: (414) 453-9094

July 12, 2001 - Entry Drop Off & Check-in for the Wisconsin State Fair Homebrew Competition

- Entries can be dropped off at the Family Living Center between the hours of 4:40 - 7:30 p.m. ONLY.

- Entries can be mailed or dropped off before this date. For more information, call Jerr Uthemann @ (414) 327-2130 or visit the club website.

July 14, 2001 - Wisconsin State Fair Homebrew Competition Judging

9 a.m. to 6 p.m.: Family Living Center, State Fair Park

July 19, 2001 - Milwaukee, Wisconsin; Great Dane Beer Tasting

- Meet VP & Brewmaster Rob LeBreglio and Salesmanager Dave Boyer

Location: The Tasting Room
Humboldt & Kane

Contact: (414) 277-9118

July 19, 2001 - Delafield, Wisconsin; Delafield Brewhaus Brewmaster Dinner

- Join brewmaster John Harrison at Delafield Brewhaus

Location: Delafield Brewhaus
3832 Hillside Drive (past Home Depot)

Hours: 7 p.m.

Admission: \$45.00 per person

Contact: Reservations (262) 646-7821

July 24, 2001 - West Allis, Wisconsin; Great Dane Beer Tasting

- Meet VP & Brewmaster Rob LeBreglio and Salesmanager Dave Boyer

Location: Benno's Genuine Bar & Grill
7413 W. Greenfield,

Hours: 7-10 PM

Contact: (414) 453-9094

Guinness Workers Settle

Irish workers at a Guinness plant in Dundalk have accepted a redundancy deal that includes 14 bottles of premium beer every week for the next 10 years. They can select from Guinness, Budweiser, Harp, or Heineken. The workers will also get pension at 45, lump sum severance pay up to £137,000, and health insurance and scholarships for their children. By accepting this package deal, Guinness will be allowed to close the plant in Dundalk and an assurance that there will be no further strikes. A one-day strike in April shut down all Guinness operations in Ireland. 

Making Sure Your Glasses Are 'Beer Clean'

Yes, "Beer Clean" is an actual term in the bar and restaurant industry vocabulary. Nothing ruins the presentation of a beer -- from the head it throws off to the "Belgian lace" that clings to the side of the glass as the beer is consumed -- more than glassware that is not scrupulously clean.

The best way to get an idea of the effects of residue is to drink a glass of milk from a glass you don't intend to use to serve beer. Wash it out a few minutes with hot water (no soap). Now pour a beer. Is that the head you are used to seeing? Does foam continue to cling to the sides of the glass? Probably not like you are used to.

Now wash the glass with soap (well, drink the beer first). Pour another beer. Same problem? Soap film can be just as nasty a villain as other residue. Now wash the glass with baking soda. Pour another beer. (You're starting to like this exercise, right? You don't have to pour a full beer each time.) This one probably looks better.

Not only will residue you're not seeing affect how your beer looks in the glass, but it may also change the taste of that beer. If you find the word "soapy" popping up often in your tasting notes consider giving all your glassware a good scrubbing.

Bars have equipment that costs from hundreds to thousands of dollars just to wash beer glasses. That's a lot of money we all could be spending on beer, so first we suggest having glasses dedicated only to beer -- using a glass for anything else may leave residues that are extremely hard to get rid of. Wash them carefully after each use with very hot water, use detergent rather than soap if more than water is needed, and then consider cleaning them with baking soda.

Let the glasses air dry in a dish rack. If water droplets cling to the glass or if spots show while drying, then the glass is not clean. Wash them again. It's worth the trouble.

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

Brew Pub Opening Soon

Onopa Brew Pub has officially opened its doors to the public. Proprietors, Paul Onopa and Marc "Luther" Paul, have created a unique establishment to say the least. The bar is outfitted with an eclectic collection of memorabilia from defunct businesses around the area, such as a coffee table made out of a 4x4 foot chunk of a bowling alley that was formerly in Landmark Lanes on Farwell. Although the seven barrel brew system won't be operational until next fall, twelve taps are available which will be dispensing some of our nation's finest examples of microbrew. These include offerings from Bell's, Great Dane, New Glarus, Capital, Flying Dog, and Lakefront. You can find Onopa at 735 E. Center (264-3630). Business hours are 4 to 7p.m., six days a week. 

2001 State Fair Homebrew Competition

It's that time again: State Fair Homebrew Competition time. Mark your calendars with these important dates:

Tuesday, July 3rd - Registration closing date

Thursday, July 12th - Entry drop-off & check-in

Saturday, July 14th - First judging

Sunday, July 15th - Second judging (if necessary)

We'd like to wish the best of luck to all of the entries.



Judges Needed

The Wisconsin State Fair Homebrew Competition is in need of more judges. For the past two years we have been taxed with well over 260 entries, and we have had no more than a dozen judges. The Homebrew Competition entries will have to be limited unless we get more judges. If you are interested in judging or learning to judge beer, contact the Judge Coordinator, Larry Tischer at (414) 327-7014 or via e-mail at purplefoot@execpc.com.

The Homebrew Competition is also looking for people who would like to be steward. Being a steward is a fun job. The responsibilities entail, passing out cups, passing out beers to the judges, keeping the judging area clean, and drinking the left-over beers. 

Homebrew 101

Compliments of the American Homebrewers Association

A Note From the Editor: I'm sure that there are a few club members that have yet to enjoy the pleasure and satisfaction that come from brewing their own beer. If you are such a person, there's no time like the present to get your first batch under your belt. Most homebrewers started by brewing what's termed "extract brewing". With extract brewing, the mashing and rinsing of the malted barley to create the fermentable wort (pronounced *wert*) is replaced with a syrup, called malt extract, which is evaporated wort. The recipe and equipment shown below details how and what you'll need for our first batch. One last thing, once your wort has cooled down after boiling, EVERYTHING that contacts it must be sanitized. There is on thing that the article from the American Homebrewers Association doesn't mention. If not fully rinsed, bleach can leave an unwanted taste in your beer. While I still use bleach for sanitizing bottles, I switched to an iodine based sanitizer called Iodophore for sanitizing my brewing equipment. That's it from me, now on with the article.

Brewing Your First Batch of Beer

Ingredients:

Malt Extract Syrup: Malt extract syrup is made from barley and has a lot of natural sugar in it. Brewing yeast eats the sugar and produces alcohol and carbon dioxide. The extract normally comes in 1.5-kilogram (3.3-pound) cans. You'll need two cans of lightly hopped, light-colored extract for your first batch.

Hops: Hops are flowers with a bitter flavor. The bitterness balances the sweet flavor of the malt. Hops are usually in the form of compressed pellets. You'll need about 1 ounce of the pellets.

Ale Yeast: Dehydrated yeast is sold in small paper packages. You should use two packages of ale yeast for your batch of beer. That's what you'll be brewing -- an ale.

Water: Tap or bottled water is fine.

Corn Sugar: You only need 3/4 cup (4 ounces dry weight) for your first batch. This is used to prime your bottled beer, giving it carbonation.

Equipment:

(Homebrew supply shops sell these items, but check around the house first -- you probably already have some of this stuff.)

Brewkettle: Use an enamel-coated or stainless-steel pot that holds at least 3 gallons. It's for boiling your wort, (pronounced "wurt") which is what beer is called before it is fermented. Don't use aluminum.

Primary Fermenter: A food-grade container, usually a white plastic bucket with a lid, that holds at least 6 gallons will do.

Bottling Bucket: This should hold at least 5 gallons. It can be the same type of container as your primary fermenter.

Siphon Hose: This is usually clear, food-grade plastic tubing. You will need about 6 feet. This is for transferring your beer from one container to another.

Racking Cane: A stiff piece of plastic tubing about 2 feet long, often with a curve at one end. It connects to your siphon hose and is used when transferring your beer from one container to another. It makes siphoning easy and efficient.

Fermentation Lock: It's also called an airlock and it keeps your beer from being exposed to outside air while letting carbon dioxide escape from your fermenter. It should fit in a hole in the lid of your primary fermenter.

Bottles: These should be made of brown glass. Don't use the twist-off variety. You'll need about 50 12-ounce bottles or the same volume in whatever size bottles you use.

Bottle Capper: Numerous styles of this device are available, any one will work for capping your bottles of homebrew.

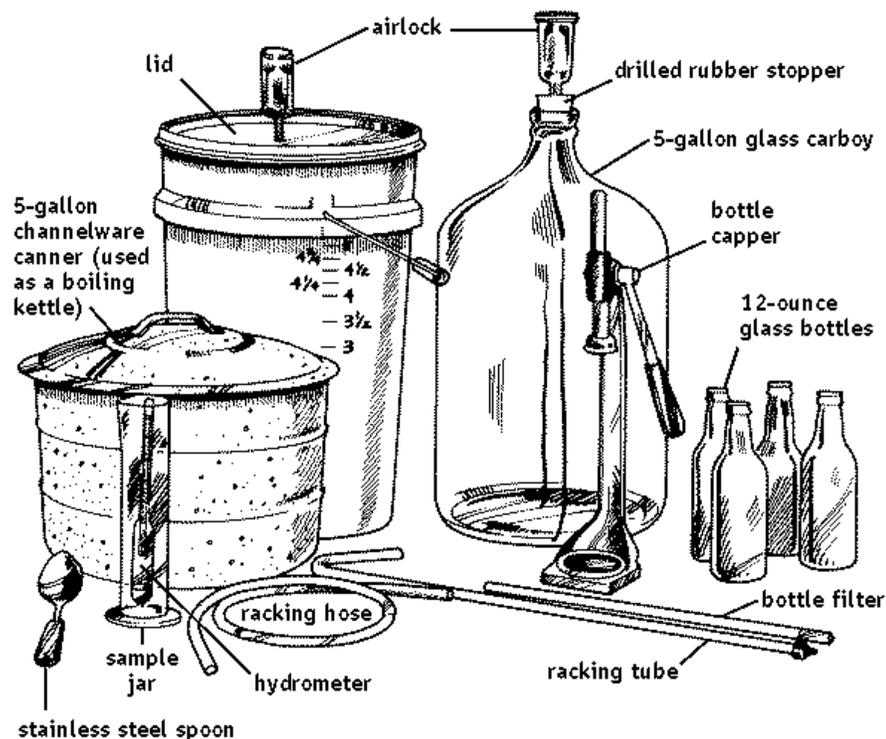
Bottle Caps: These must be new. You'll need about 50.

Bottle Filler: This is a clever device that will really speed up your bottling process.

Long-Handled Spoon: You probably already have one that will work. It's for stirring, of course.

Unscented Household Bleach: You will use a dilute bleach solution to sanitize your brewing equipment. Preventing common bacteria and wild yeast from getting into your beer is very important. While they won't harm you, they can cause unpleasant flavors in your beer.

BASIC HOMEBREWING EQUIPMENT



What to do:

Boiling

1. Soak the two cans of malt extract syrup in hot water for at least 20 minutes. This makes the syrup easier to pour. While they soak, bring 1 1/2 gallons of water to a boil in your brewkettle.
2. Remove the kettle from heat, add the malt extract to the water, stir until it's all dissolved and return the kettle to the burner.
3. Boil the mixture, called wort, for at least 30 minutes (watch for boilovers!). Stir occasionally if you want. Five or 10 minutes before you are finished boiling, add the hop pellets. These hops will give your brew a nice hop aroma.

Sanitizing

1. While you are boiling, sanitize your primary fermenter using a solution of 1 ounce of bleach to 1 gallon of water. Sponge all the surfaces of your fermenter with the sanitizing solution and rinse well with hot water. From now on, everything that comes in contact with your beer must be sanitized -- either with a clean sponge or by soaking in a bleach solution. This is very important. In fact, it's one of the secrets to making good beer.
2. Fill your fermenter with 3 gallons of fresh, cold water and cover with the sanitized lid.

See *Brewing*, page5

Cooling and Pitching

1. When you are finished boiling, carefully pour all the wort into your water-filled fermenter. It's boiling hot, so be careful. Put the lid on tightly.
2. When the wort has cooled to near room temperature, open the lid and sprinkle the two packets of yeast over the wort. (This is called pitching your yeast.) Work quickly, so that the wort is exposed to air as briefly as possible. There is no need to stir. Cover again and attach your fermentation lock. Add water to half-fill the airlock.

Fermenting

1. Fermentation should start within 24 hours, but it could take longer. A sure sign of fermentation is the bubbling of carbon dioxide through the fermentation lock. The bubbling should be rapid and vigorous for a couple of days and then gradually slow down. Keep the beer at room temperature, protected from light and in a place where children or animals can't disturb it. Fourteen days after fermentation has begun, you're ready to bottle.

Bottling

1. Sanitize your bottles by soaking them in a solution of 1 to 2 ounces of bleach to 5 gallons of water. Or, you can fill each bottle with the same solution. Let them soak for at least 45 minutes. Rinse each bottle with hot tap water. Make sure the bottles don't have any gunk in them.
2. Sanitize your bottling bucket, siphon, racking cane, bottle filler and anything else that's going to come in to contact with your beer using a bleach solution like the one used to sanitize your fermenter. Sanitize your bottle caps with either vodka or a very dilute bleach solution.
3. Dissolve 3/4 cup of corn sugar (4 ounces dry weight) in a cup of water. Boil for 10 minutes.
4. Put your fermenter of beer on the counter and your bottling bucket on the floor. Pour the sugar solution into the bottling bucket. Siphon the beer from the fermenter into the bottling bucket. Do this carefully, without splashing or agitating the beer and leave the sediment in the bottom of the fermenter behind. (This is called racking.) Don't expose your beer to the outside air any more than you have to and make sure all surfaces the beer contacts are sanitized.
5. Put the bottling bucket on the counter, hook up your racking cane, siphon and bottle filler, then begin filling your bottles. Bottling can be messy, so have some paper towels or rags handy. Newspaper or a shallow baking pan can be used to catch spills. Cap each bottle.

Aging and Tasting

1. You're done! Store your bottles in a cool, dark place. Wait at least two weeks (if you can), uncap a bottle and pour into a nice, clean mug or glass, leaving the sediment in the bottle. The sediment won't harm you, but it can change the flavor and appearance of the beer.

Taste the fruits of your hobby. Congratulations! You're a homebrewer! We hope you learn to love this hobby as much as we do! 🍷

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Mashing Options

Single-infusion mashing works for almost every beer style and takes relatively little time, but isn't sufficient when using undermodified malts or adjuncts like corn, rice, and other unmalted grains. That's when the "temperature-step" and decoction mashing methods come into play.

Both techniques use various temperature steps to emphasize specific enzymatic activity. A "protein rest" at 122° Fahrenheit breaks down cell walls, allows proteins to dissolve and begins the cultivation of yeast nutrients. A step-up to 148° to 160° Fahrenheit allows for starch conversion. Finally, a top-out temperature around 170° Fahrenheit stops the conversion process.

Decoction incorporates two starch-conversion steps, at 140° and 158° Fahrenheit, to emphasize the activity of the beta-amylase and alpha-amylase enzymes. You can also do the same thing when step mashing.

The main difference between the two methods is in how the mash is heated. One method of step mashing is to use additional hot water to make temperature changes, while decoction calls for boiling a portion of the wort and adding it back to the mash. Both methods require an additional vessel and heat source.

For the most part, you can make any style of beer using single-mash infusion. If you're using adjuncts, step-mashing does the trick admirably. And, if you really want to make a bock the way the Germans do, then conduct a full decoction mash.

The Step Mash

A typical step-mash would bring the grain and water to 122° Fahrenheit for a 30 minute protein rest, then to 150-158° Fahrenheit for 30 minutes of starch conversion. This last step could also be broken down into two steps: 150° Fahrenheit for 15 minutes to emphasize the work of the beta-amylase and 158° Fahrenheit for 15 minutes to emphasize alpha-amylase.

The Decoction Mash

This method achieves the same result as step mashing, but uses a distinct heating regimen. To raise temperature, portions of the grist are boiled and added back to the mash. This mashing method achieved consistency in the brewing process long before thermometers were invented. It continues to predominate in Germany as a traditional brewing process.

Mash Temperatures

The conversion temperature you choose will affect the final brew, so determine your goals ahead of time. Obviously, how much grain you use makes a difference, too. Still, the following characteristics will hold true if you use the same recipe, but alter the mash temperature. Here's a quick guide:

149° to 152° Fahrenheit: This range produces highly fermentable wort that leads to thinner beers.

153° to 156° Fahrenheit: This range produces moderately fermentable wort that leads to medium-bodied beers.

157° to 160° Fahrenheit: This range produces wort with low fermentability that leads to full-bodied beers.

Thick Mash, Thin Mash

A thick mash has a higher concentration of enzymes, which increase enzymatic activity. This creates highly fermentable wort but reduces total yield from the grains.

If you decide to play around with mash consistency, adjust the amount of water you add during the sparge or boil. Remember, you still need six gallons in the kettle to end up with five in the keg.

Very thick mash: 2.2 parts water, 1 part grain. High fermentability, low yield.

Thick mash: 2.5 to 3 parts water, 1 part grain. Moderate fermentability and yield.

Thin mash: 3.5 to 5 parts water, 1 part grain. Low fermentability, high yield. 🍷

Source: *Brew Your Own* - May 2000

WANTED: CO2 setup: call Erik Peterson, 414-899-5906

New Members

Welcome to new members Patrick Pfohl of St. Francis, Carson Praefke of Milwaukee, and Glen Ratliff of Cudahy. 🍷

Support Clifford's Supper Club With Your Patronage



Clifford's allows us to use their banquet at no charge to the Milwaukee Beer Barons. Our support will help show our appreciation.

Famous For Their Friday Fish Fry

Cocktail Hours: 3 to 6 P.M.

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P.O. Box 270012
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First Class