



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

August 2001

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

◆ FROM THE PRESIDENTS DESK ◆

Fellow Beer Enthusiasts,

Isn't August wonderful? All the heat gives us more of an excuse to drink beer. Even I avoid the stouts this time of year. I still refuse to drink those wheat beers though. Speaking of which, I will be leaving my share of August's meeting beer for anyone who wants it. :-) You all know my opinion of wheat beers right? Maybe not, so I will tell you. You mow your lawn, and take a 5 gallon pail to collect the clippings. Add water to fill. Leave it out in the sun for a week. Drain and fill bottles. It is amazing how close that product is to a

wheat beer in aroma, mouth feel, and taste.

State Fair will be over by the time you read this. I want to thank each of the volunteers who sat in the booth. And a special thanks to Jerry for his work in getting the things set up and being there every day. We may not get a lot of new members from this event, but it is great exposure. I know I see people all the time and they say they heard of us from State Fair.

Our annual picnic is coming up before the next meeting. Be sure to

See Desk, Page 2

Upcoming Events

Meetings

August 22nd: Wiess

September 26th: Oktoberfest

October 24th: Belgian Style Group

November 28th: TBA

December 19th: Christmas Party

Tastings & Competitions, etc.

August 24 - 26, 2001 - Chicago, Illinois; Goose Island Fest

Location: 1800 N. Kingsbury near Goose Island Brewery (1800 N. Clybourn, Chicago)

The event benefits the RANCH Triangle Conservation Association, which helps to support many local charities, parks, schools, and other worthy causes throughout this growing neighborhood. Food, bands, and 12 Goose Island beers on tap. Near the intersection of Sheffield and Clybourn, the venue for this event is flanked by the prestigious Lincoln Park/DePaul/Bucktown neighborhoods. This popular weekend festival features Goose Island Brewery's craft beers and sodas, several popular local eateries, and the best live music in the city! The Goose fest has a proven reputation for providing top-notch entertainment, with Los Lobos, Cracker, Big Head Todd & The Monsters, Soul Asylum, Maceo Parker, Guster, Bob Mould, Mighty Blue Kings, and The Iguanas appearing as headliners over the last four years. The event also features the return of the *Windy City Chili Cookoff*, with 50+ contestants vying for the title of "Chicago's Best Chili" and a shot at the National Championships. Last year, the event drew over 20,000 people on a mission to enjoy their "last taste of summer."

Hours: Fri. 5-10pm, Sat.-Sun. noon-10pm

Admission: \$10; \$5 before 3pm Sat.-Sun.

For More Information: <http://www.hitevents.com/2.3.html>

See Events, page 3

August Meeting

The Wednesday, August 22nd meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 p.m.

The usual \$5.00 meeting fee will be assessed.

This month's style will be Weiss Biers. We plan on having an assortment of beers to sample that represent the wide variety of this style. We intend to have some Berliner Weiss (and both raspberry & woodruff syrups), plus a Dunkel, Crystal, and a Hefe. We may also have a Weizenbock, or a Wit.

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

attend. This is a great party. Plenty of food and beer. Whole family fun. Invite your friend and neighbors. Buy tickets ahead of time so we can get a head count. I would hate to run out of food. If you know of a source willing to donate door prizes, let a board member know. The more prizes, the more likely you will buy raffle tickets. And the more raffle tickets we sell, the better (more expensive) beers we can serve at future meetings. :-) These raffles are a major part of what keeps the monthly meeting fee down.

The shirts ran into one last snag. The total dollar amount exceeded the treasury funds. We need to collect money prior to ordering them. The order is going in after the August meeting. So be sure to pay the treasurer at the next meeting, or get a hold of me to make other arrangements to pay.

Enough for now, and hope to see you all on Wednesday.

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

Jeff Kane



Club Picnic

The 2001 summer picnic is slated for September 15th at Root River Parkway's picnic site #1. The site is located east of the intersection of 92nd St. and College Ave. (See the map on page 4) This year's entrées will be roasted pig and prime rib steaks. As in the past, we are asking attendees to bring along a dish to add to the buffet table. Deserts are always welcome. Tickets for the picnic are the usual \$10 for adults. However, this year you can purchase 2 tickets for \$15. That's right, you get the second adult ticket for half price. As usual, kids under 18 are free. If you plan on attending, simply fill out the form on page 4 and bring it to the August meeting or mail it to the address shown on the form. Be prepared to have a great time! 🍷

September Officer's Meeting / Social Hour

Date: Thursday, September 13th
Time: 7:00 for officers, social hour at 8:00
Place: Mike O'Conner's Perfect Pint
8423 W. Greenfield Ave.
West Allis, WI

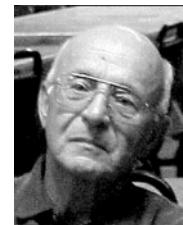
CLOSE TO HOME by John McPherson



Surgeons at Wilton Medical Center prepare for the world's first beer-bellyectomy.

Second Best of Show

2001 Wisconsin State Fair
Carl Regenfelder, Hales Corners, WI



Kölsch

(5 Gallon - All Grain)

Ingredients:

- 8.5 lbs. Weyermaan Pils Malt 1-2 L.
- 1.0 lb. Durst Wheat Malt 2-3 L.
- 0.5 lb. Belgian Carapils Crystal 4-8 L.
- 0.3 oz. Perle Hop Pellets (8.0% alpha acid) 90 min.
- 0.2 oz. Perle Hop Pellets (8.0% alpha acid) 50 min.
- 0.2 oz. Hallertau Hersbrucker Hop Pellets (4.5% alpha acid) 15 min.
- 35 ml. Whitelab Kölsch Yeast #WLP029 – Boosted to starter quantity
- 1 tsp. Irish Moss (add to kettle for last 15 min. of boil)

Step by Step:

- Mash in 3.75 gal. dechlorinated water heated to 131° F
- Raise to 143° F – rest 30 min.
- Raise to 159° F – hold till saccharification complete - approx. 30 min.
- Raise to 170° - 173° F and transfer to lauter tun
- Sparge with 5 gal. dechlorinated water heated to 170° - 173° F
- Cool wort to 59° F and pitch yeast
- Primary fermentation for 4-5 days at 59° - 63° F
- Rack to secondary fermenter until fermentation is complete
- Rack to tertiary fermenter and add Polyclar. Let rest for 4 days.
- Transfer to bottling bucket and prime with 3/4 cup corn sugar
- Bottle and allow 2 weeks to carbonate
- Conditioning for 4 wks. at 45° F

Club Shirts

If you're still interested in getting club polo or t-shirts, fill in the order form below and bring it to the next club meeting or send it along with payment to:
Treasurer, Beer Barons of Milwaukee
P.O. Box 270012
Milwaukee, WI 53227

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.: () _____

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

August 31 - September 2, 2001 - Glendale, Wisconsin; Sprecherfest

Location: Old Heidelberg Park, 700 N. Lexington

Contact: (414) 964-2739

September 14, 2001 - Oak Creek, Wisconsin; Septembeerfest

- Over 100 labels to sample from. 17,000 sq.ft. of beer, food, entertainment

- Limited edition pint glass to the first 300

Location: Oak Creek Community Center
8580 S. Howell Ave.

Admission: \$18.00 per person in advance, \$20.00 at the door
Tickets can be ordered by mail or at the Oak Creek

Community Center

Hours: 7-11 PM

Contact: (414) 768-5840 or www.septembeerfest.com

September 14, 2001 - Wauwatosa, Wisconsin; "Cheers for Change"

- 4th Annual Easter Seals Beer Tasting

Location: Muellner Building, Hart Park

Hours: 5 - 10 PM

Admission: \$20 advance - \$25 Door

Contact: (414) 449-4444

September 15, 2001 - Madison, Wisconsin; 18th Annual Essen Haus Oktoberfest

Location: 514 E. Wilson, Madison, WI

Contact: (608) 255-4674

September 18 - 20, 2001 - West Allis, Wisconsin; Harvest Fair

- Bring your family down for a weekend of fall feasting and fun! Harvest Fair offers crafts and shopping, great autumn activities like building your own Scarecrow, live music and a Bier Garten featuring dozens of Wisconsin brews and breweries. Visit the Homebrew booth.

Location: Wisconsin State Fair Park

September 27 - 29, 2001 - Denver, Colorado; Great American Beer Festival

Location: Denver Convention Center

Contact: (303) 447-0816

September 29, 2001 - Madison, Wisconsin; Quivey's Grove 8th Annual Beer Festival

- 30 Breweries, 60+ Beers

Location: 6261 Nesbitt Rd

Hours: Noon - 5 PM Rain or Shine

Admission: Advance tickets \$25.00

Contact: (608) 273-4900

September 29 - 30, 2001 - Germantown, Wisconsin; Hansrucker Oktoberfest

Location: Dheinsvillw Settlement

Hours: 11 AM - 7 PM

Event dates courtesy of Cream City Suds - creamcitysuds.com



In The News



The Health Benefits Of Beer

By Deborah Ferguson

The old adage "an apple a day keeps the doctor away" has some competition. There's growing evidence that a beer a day could do the same thing.

Beer in the basic brewing stage may not be all that appealing, but the end product is. "It makes me... feel better." Paul Lopez, 29, of Ft. Worth said. Brain Hawkins, 29, from Austin said, "After a couple of beers, its amazing, my blood pressure is back down." And science now backs that up with new research that reveals the health benefits of a daily beer. Dr. Margo Denke said, "One drink a day for a woman, we know for certain reduces the risks of a heart attack and its a pretty significant risk." Perhaps as much as 30 to 40 percent, says Dr. Denke who researched the medicinal benefits of beer at UT Southwestern Medical Center in Dallas. Beer has antioxidants, which come from hops and barley. Those components help raise good cholesterol levels and improve cardiovascular health. That's not surprising to 66-year-old Cecil Harrellson, a regular beer drinker for 50 years. "No problems with my heart... no problems with my cholesterol... everything is perfect on that end," he said. Along with protein and B vitamins, beer also contains isoflavonoids, which have been shown to slow the growth of certain types of cancers. While the study comes as good news for those who enjoy their beer, it does not give anyone permission to chugalug... moderation, moderation, moderation is the key. Dr. Denke said, "What moderation means is a drink a day for a woman, and two drinks a day for a man." And a drink means 12 ounces. And you can't save up those drinks. Dr. Denke says a six-pack on the weekend would negate any of the health benefits of a daily beer. "A little bit is good, but too much is very bad..." Dr. Denke said. And of course, some people should never drink alcohol, including children and teens, pregnant women, and anyone who cannot restrict their drinking to moderate levels. But just about anyone else, according to this new research, could use beer as a way to improve overall health. Researchers say you can get the same health benefits from non-alcoholic beer. 🍷

Source: www.msnbc.com

A Club Within A Club

There are certain club members that have found the way to get the club's monthly newsletter before it's even in the mail. These lucky Barons can also communicate with other Barons in one fell swoop. No, these Barons aren't blessed with ESP, these Barons have access to the internet and were smart enough to become members of the club's internet group, MilwBeerBarons. This is a service courtesy of *Yahoo! Groups* that allows members to send and receive e-mails from other members. If you're a member, you'll get notices of meetings and club events. An added bonus is that you'll get an e-mail when the newest edition of Baron Mind is posted on the club website. It's easy to get on the list. If you have internet access, get your e-mail address to Jeff Kane or Phil Rozanski. We'll make sure that you get on the list A.S.A.P. 🍷

Weisse from page 5

In competition, judges look for complexity in the German styles and simplicity in the American style. A weizen should have a rich array of yeast-induced by-products, including phenols and esters. Clove, banana, vanilla, and other spice flavors and aromas are expected in a weizen beer. Sourness or tartness is expected in a Berliner weisse. Cloudiness is appropriate in all wheat beer styles, other than kristall. American wheats should be light and refreshing, with low hops aroma, and without the noticeable phenols and esters that make German weizens such a joy to drink.

An excerpt from [More Homebrew Favorites](#): (©1997 Karl Lutzen and Mark Stevens)

5TH ANNUAL



CLUB PICNIC



September 15th, 2001
1:00pm to ???



Root River Parkway – Site 1
East of the intersection of 92nd & College Ave.
Greendale, WI
(see map)

**Food
Fun**



Beer!



Reservation Form

Name _____

Address _____

City _____ State _____ Zip _____

Bring to August meeting or send with payment to:

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

Number of Adults
\$10 for 1 Ticket or \$15 for 2 \$ _____

Number of Children under 18 (No Charge)

Notice: Advance payment must be submitted by August 31, 2001

Wheat Beers

Wheat beers are often regarded as refreshing summer-time drinks. Light, somewhat tart, with complex aromas of spiciness, they're a real taste treat. Wheat beers should not be regarded only in this way, however — a hearty Bavarian weizenbock is a strong, substantial beer that might lend itself more to a chilly winter evening by the fireplace than a warm summer day on the deck. While wheat beers may be regarded as a southern German brew, the tart Berliner weisse, the light American wheats, and the spiced Belgian wit beers (described in Chapter 6) all bear witness that wheat brews are international citizens of the beer community, each quite different as the brewing process and ingredients change from substyle to substyle. Wheat beers are also increasingly used by homebrewers and craft brewers as the base for fruit and spiced beers, as is apparent from the large number of raspberry wheat beers appearing on tap at brewpubs and beer bars.

Weizenbier. Wheat beers are often referred to as weizenbier, or sometimes as weissbier. The term generally denotes the widely known wheat beer style of southern Germany. It is the most popular of the various wheat beer styles, and one of the most emulated by today's homebrewing community. A weizen will often be cloudy and have yeast sediment in the bottom of the bottle. In commercial examples, this may be noted on the label as mit hefe, or the beer may be labeled hefe-weizen. Hefe is yeast, and the beers are unaltered, or may contain additional yeast added at bottling. The added yeast is often a lager or ale strain, so homebrewers who culture yeast from these bottles may not be obtaining a true wheat beer yeast. While many of the German wheat beers do have noticeable yeast and sediment in the bottles, others appeal to mass-market aesthetics and alter their beer to produce a clear wheat beer, labeled kristall.

Bavarian Wheats. If you want a southern German weizen that's close to the brews produced by the brewmasters of Bavaria, try using a decoction mash (single or double). If you've been sticking to infusion mashes or step mashes, the decoction mash may seem more complex and time consuming, but it's the traditional way of producing weizen beers. It reduces haze and also the proteins that tend to cause stuck runoff when working with wheat. The grist composition of a southern German-style wheat beer will generally be at least 50 to 70 percent wheat, with pale barley malt making up the remainder. Dark wheat beers can be made using either dark wheat malt (if available) or dark malted barley, in very small amounts, or possibly cara-Munich or cara-Vienne. The color of a weizen, either with or without yeast, should be very pale — generally less than 10 SRM, similar to pale ales. Dunkelweizen is not a black beer, but rather a brownish to deep copper color. You should be able to see through it, with the color range similar to a brown ale.

In a southern German-style weizen beer, use noble hops, such as Hallertauer, but with a light touch, generally included only in the full boil without additions for flavor or aroma. The hops are used for balance, rather than for their flavor or aromatic properties, which would compete with the subtle yeast by-product flavors and aromas — clove, banana, phenols, esters — that are the hallmark of a great wheat beer. Competition guidelines typically specify 8 to 14 IBUs.

Water profiles are less important with wheat beers than they are with lagers. According to Eric Warner in his book *German Wheat*, the water profiles used by southern German brewers range in hardness from 50 ppm to 450 ppm total dissolved solids. Munich water is 265 ppm with 190 ppm calcium. Most water sources in the United States should be acceptable without treatment.

The yeast used in a southern German wheat beer is vitally important — more often than not it is the single most important factor that separates a winning wheat beer from a mere competitor. German wheat strains are complex strains that ferment at ale temperatures. Wyeast produces at least four German wheat strains; other yeast sources, such as the Yeast Culture Kit Company have additional strains. Among the Wyeast offerings, the Bavarian

Weizen (#3056) strain is the most widely available, and most popular with homebrewers. This yeast is reputedly a mix of ale yeast (*Saccharomyces cerevisiae*) with some *Saccharomyces delbrueckii*. Many homebrewers have also had excellent results with Wyeast's Weihenstephan Weizen (#3068), which produces rich, complex aromas full of clove, vanilla, and banana. The Yeast Culture Kit Company's Bavarian Wheat (A05) — also sold as Yeast Lab (W51) — produces abundant phenols and esters and is also an excellent yeast for southern German wheats. Most German wheat beer brewers will pitch at one temperature and ferment at another, says Eric Warner, but the sum of the two temperatures will equal 30°C. According to Warner, pitching at 12°C (54°F) and fermenting at 18°C (64°F) is a common combination.

A dunkelweizen (dark wheat) has a good, malty character with a bit of sweet chocolate flavor, combined with the complexity of a wheat beer and the hallmark spicy clove or banana aroma. A weizenbock is a cross between a wheat beer and a bock. It is brewed to bock strength, which in Germany means an original gravity above 1.066. It is, therefore, quite a substantial beer, with a full body and a healthy amount of sweetness.



The procedures used to make a dunkelweizen are the same as for a weizen; however, the grist will include some darker grain — either dark malted wheat or a darker malted barley — for added color. Again, the color is not black, but is rather brownish, so a restrained hand on the colored malt is vital. Hops are also restrained, about an ounce of noble hops (Hallertauer is fine) in 5 gallons. The starting gravity is sometimes slightly higher for a dunkelweizen than for a weizen, but this is by no means usual. The beer should, however, have a good malty character, subdued hopping level, and a bit less of the yeast flavors, not due to changes in process, but due instead to the flavors of the colored malt.

Weizenbocks follow the basic procedures used for other southern German wheats, and the grain bill is typically anywhere from 40 to 60 percent wheat. Malt is the predominant flavor in this beer, although the cloves and banana are still present. Quite a bit of residual sweetness is common. Hops are generally not increased over the amounts used for a standard weizen, in spite of the increased starting gravity. This lets the malt character dominate the flavor profile of the beer.

Shifting areas from southern Germany to Berlin, we find the wheat beer of that city, known as Berliner weisse, to be a much lighter-bodied beer, with a tart, acidic bite that is refreshing and light. Berliner weisse, made in that city for 400 years or more, is certainly a venerable citizen among the world's beer styles. The beer is made with a grist of up to 75 percent malted wheat, with pale malted barley rounding out the other 25 percent or so. The gravity is very low — typically 1.028 to 1.032. This is definitely a beer that can be consumed in quantity, even on a hot summer day. The beer is known for having aggressive carbonation and a thick white head that dissipates fairly quickly. In addition to yeast, the beer is fermented with *Lactobacillus delbrueckii*, which lends the beer its acidic tartness. Hops should be low in this beer — about 3 to 12 IBUs. Less than an ounce in a 5-gallon (18.9-L) batch would do it.

American Wheats. Jumping continents to America, wheat beers brewed in many of the brewpubs and microbreweries are using less wheat than in Germany. Instead of a complex yeast that imparts phenols, esters, and myriad other subtle aromas and flavors, brewers here favor ale yeasts that produce a less complex beer. In terms of grist, some American wheat brewers use as little as 35 percent wheat; others may use 50 percent. The starting gravity is typically 1.030 to 1.050, so it can range from a light-bodied beer to a normal-gravity beer. Color is usually very pale, although some brewers produce somewhat darker versions. Hopping is light, as it is in German wheat beers. Hops can be of several types, although U.S. hybrids of noble hops, such as Mt. Hood, work well because of their fairly low alpha acid content. The hopping rate of an American wheat should be 5 to 17 IBUs.

See *Weisse*, page 3

Support Clifford's Supper Club With Your Patronage



Clifford's allows us to use their banquet room at no charge to the 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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Beer Barons of Milwaukee
P.O. Box 270012
Milwaukee, WI 53227

First Class