



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

September 2001



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

◆ FROM THE PRESIDENTS DESK ◆

September is my favorite month. The air gets cooler, and the whole slew of darker beers begin to show up on shelves! Mmmmmm Beer!

This month we are proposing some By Laws changes. These changes are not intended to change the way the club operates, but rather it is to make the By Laws match what we currently do. For example, the By Laws say to vote for officers in January. We vote in December when we get the highest turnout. One of the changes is to move voting to December like it should be. We will talk about each change at the meeting. Please show up and voice your opinion. You will find all the proposed changes in this edition of the Baron Mind.

I want to remind everyone to go to DePere on October 6th for the Green Bay Rackers organization of a State Homebrewers Convention. It is hoped we will be able to pick a different city on the state each year, and gather to talk about the hobby we all enjoy so much. I know I can count on each of you for the years they pick Milwaukee as the host city.

We need to select a Holiday Party Committee. This will happen at the September meeting. Feel free to participate. Offer you assistance to the members even if you are not on the committee.

It has been suggested that the business portion of the meetings are too long.

See *Desk*, Page 2

Upcoming Events

Meetings

September 26th: Oktoberfest

October 24th: Belgian Style Group

November 28th: TBA

December 19th: Holiday Party

Tastings & Competitions, etc.

September 29 - 30, 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. Don't forget to 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

See *Events*, page3

September Meeting

The Wednesday, September 26th 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.

Featured this month will be a variety of the Oktoberfest/Marzen style beers.

We plan on serving the following Oktoberfest Beers: Capital, Hacker-Pschorr, Spaten, Hofbräu, and Paulaner.

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

It is difficult to not take care of the clubs business, but I also understand that some do not want to be out so late on a week night. To that end, we will bring the meeting to order at 7:30 so the business portion can end sooner. That will leave more time for socializing! :-)

The Board Meeting in October will be a small field trip. We know it is way out there, but we are going to Delafield Brewhaus anyhow. There will be an attempt made to car pool. Find details of when and where in the Baron Mind.

I want to thank everyone who helped out at the picnic. I was impressed by the amount of help that showed up when it was time to get the food served. Although a pig is a lot more work than the chickens were, we had plenty of help, and it was very much appreciated!

I also want to thank all the places and individuals that donated stuff to the raffle. That was a great success. We were concerned that we would have a lot less stuff than in previous years, and instead ended up with more!

Most importantly, I want to thank all those who showed up to support this club event. I hope all had a good time. There was plenty of food and beer. The only thing we ran out of was the ribeye steaks. Which are of course the most expensive part of the picnic. We will order more next year.

I would like to ask everyone to do 2 things for me:

- 1.) If you know the name and address of a place/person that donated stuff to us, make the effort to visit their establishment and thank them yourself. And get me that name and address so I can send them a formal thank you letter.
- 2.) Send me (or any board member) any comments, suggestions, criticisms, or other things of interest about the event. What I need most is suggestions to give to next years committee so they can make the event even better than it was this year.

What did you think about the picnic site? We are thinking about renting it right away for next year so we don't get stuck changing weekends like we did this year. This site seems to have everything we need. Unless we get a better suggestion, I suspect we will be back there next year.

Hope you all have a great month, and may your beer all be dark and foamy.

A Good Beer to all and to all a Good Beer!

Jeff Kane



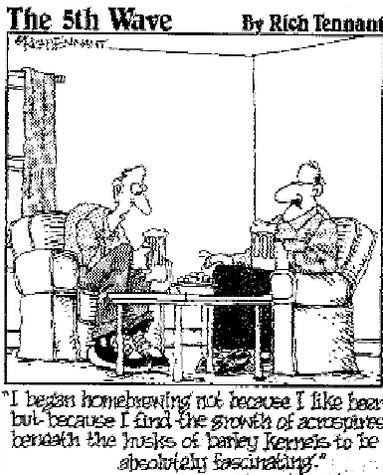
October Officer's Meeting / Social Hour

Date: Thursday, October 11th

Time: 7:00 for officers, social hour at 8:00

Place: Delafield Brewhaus

- Carpool leaving at 6:40 from Goerke's Corners Park & Ride located at I-94 & Barker Rd., Brookfield.



Proposed Changes to the Club Constitution

Shown below are the proposed changes to the Beer Baron Constitution. Only the sections that contain changes have been shown here. The current and proposed verbage to be changed has been underlined.

ARTICLE III OFFICERS

Current Section:
Section 1 OFFICERS The officers of the association shall consist of the (1) President, (2) Vice-president, (3) Secretary, and (4) Treasurer

Proposed Changes:
Section 1 OFFICERS The officers of the association shall consist of the (1) President, (2) Vice-president, (3) News Letter Editor, and (4) Treasurer

ARTICLE IV BOARD OF DIRECTORS

Current Section:
Section 2 BOARD OF DIRECTORS The Board of Directors shall consist of the officers, immediate past president, and two members-at-large of the association. Members-at-large shall be elected to serve a two year term, with their election taking place in alternate years.

Proposed Changes:
Section 2 BOARD OF DIRECTORS The Board of Directors shall consist of the officers, immediate past president, and two members-at-large of the association. Members-at-large shall be elected to serve a one year term, with their election taking place in the same month as the officers.

Current Section:
Section 4 ELECTION PROCEDURES Elections will take place at the first regular meeting in January. Notice of all elections shall be mailed to the membership at least seven days prior to the election date, starting the name of all nominees with their offices. Voting shall be by secret ballot.

Proposed Changes:
Section 4 ELECTION PROCEDURES Elections will take place at the December regular meeting. Notice of all elections shall be given to the membership at least seven days prior to the election date, stating the name of all nominees with their offices. Voting shall be by secret ballot.

BY-LAWS ARTICLE III OFFICERS AND BOARD MEMBERS

Current Section:
Section 4 DUTIES OF THE SECRETARY The following are the Secretary's duties:
a) keep complete and accurate minutes of all general membership, Board and special meetings, and shall report the same to the general membership or on request
g) serve as Chairman of the Secretarial Services Committee

Proposed Changes:
Section 4 DUTIES OF THE NEWS LETTER EDITOR The following are the News Letter Editor's duties:
a) keep complete and accurate minutes of all general membership, Board and special meetings, and shall report the same to the general membership or on request
g) serve as Chairman of the Newsletter Services Committee
i) publish and distribute the newsletter

See Constitution, Page 3

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

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

Location: Dheinsvillw Settlement
Hours: 11 AM - 7 PM

October 6, 2001 - Eau Claire, Wisconsin; 2nd Annual Beer Expo
- Featuring Northwoods, Pioneer, Viking, Sand Creek, Central Waters & other beers

Location: The Coffee Grounds
3460 Mall Dr.

Hours: 12-5 PM

Contact: (715) 834-1773

October 20, 2001 - Wisconsin Dells, Wisconsin; Wisconsin Dells on Tap Autumn Harvest Festival

Location: Tommy Bartlett Site
WI Dells Parkway

Hours: 12-6 PM

Admission: \$8.00 Advance-\$10 Door

October 21, 2001 - St. Francis Oktoberfest Celebration & Homebrew Competition

Location: St. Francis, WI

Event dates courtesy of Cream City Suds - creamcitysuds.com

Constitution from page 2

Proposed Addition:

Section 5 DUTIES OF THE MEMBERS AT LARGE The following are the Members at Large's duties:

a) such duties as they may be assigned by the board

ARTICLE IV NOMINATING COMMITTEE

Current Section:

Section 2 NOMINATION OF CANDIDATES The Nominating Committee shall submit the slate of proposed officers and Board members to the membership at the December membership business meeting. Additional nominations may be received from the floor at the December meeting.

Proposed Changes:

Section 2 NOMINATION OF CANDIDATES The Nominating Committee shall submit the slate of proposed officers and Board members to the membership at the November membership business meeting. Additional nominations may be received from the floor at the December meeting.

Current Section:

Section 3 ELECTION PROCEDURE AND INSTALLATION The election procedure shall be as described in Article III, Section 1. Installation of new officers and Board members shall take place at the February membership business meeting.

Proposed Changes:

Section 3 ELECTION PROCEDURE AND INSTALLATION The election procedure shall be as described in Article III, Section 1. Installation of new officers and Board members shall take place at the January membership business meeting. 🍷

New Members

We would like to raise our glass and welcome new members, Steve Dohm from Milwaukee, Bill Edwards from Wauwatosa, Don Gagas from Brookfield, Susan Jurgens from Milwaukee, Kirk Newton from Milwaukee, Mark Phiel from Wauwatosa, and Christinie Walczak from Whitefish Bay.

In The News



'Stone-Age' Beer Uses Dung for Flavor

Even the keenest beer drinker may hesitate before sampling the latest beverage on sale in the Orkney islands off northern Scotland -- a "Stone Age" beer flavored with animal dung.

Historians have recreated the recipe after uncovering what they claim is a 5,000-year-old pub and brewery on the remote archipelago.

Merryn Dineley, a Manchester University historian and chief brewer of the ancient liquor, told the weekly paper The Observer Sunday that the brew was "quite delicious." The ale is brewed in clay pots with traces of baked animal droppings.

Dineley examined stone-lined drains running under houses in the Neolithic village of Skara Brae in the Orkneys and found evidence of a kiln for malting grain and traces of a cereal-based fermented alcohol.

Source - ABC News - www.abcnews.go.com

Beer in Belgian Schools

A Belgian beer society has asked schools to serve beer with pupils' lunches because it's healthier than sugar-filled soft drinks. The Society Of Belgian Beerlovers has written to 30 schools in the province of Limburg asking them to serve low-alcohol beer.

In a pilot project at one school, around 80% of the students said they enjoyed drinking beer with their lunch. Society spokesman Ronny Langenaeken said: "It's good for their figure and very healthy as well.

"There is no need to think students will be drunk in the classroom - the beer hardly contains any alcohol and the children would only get one glass each." He said Professor Jaak Janssens, from the Dr Willems Institute, in Diepenbeek, has shown high-sugar soft drinks and fruit juice can increase the risk of obesity among children.

Source - Ananova - www.ananova.com

Rocket Widget Invades U.S.

Guinness Draught in a Bottle (GDIB) is a revolutionary innovation in beer technology. The new Guinness package contains the revolutionary "Rocket Widget" that allows, for the first time, drinkers to enjoy authentic Draught Guinness straight from the bottle.

In 1992 Guinness introduced Guinness Draught in a Can (GDC), allowing Guinness drinkers to purchase the beer off-premise (liquor stores, supermarkets, convenience stores, etc.). The device, however, required drinkers to pour the Guinness into a pint glass in order to get a "true" Guinness experience and taste.

Technology is what has made GDIB possible; the Rocket Widget is an innovation realized only after \$13.5 million and several years of research and development. The plastic, rocket-shaped device floats freely inside the bottle and is "activated" once the bottle is opened, releasing a perfect mixture of CO2 and NO2 each time the bottle is tipped up for a sip. Just as if the Guinness was pulled from the tap, this perfect mixture of gas gives Guinness its creamy head and light, refreshing taste.

"The Rocket Widget is an extraordinary device that opens up a whole new world for Guinness drinkers. Guinness Draught in a Bottle will now allow consumers to enjoy a cold Guinness anytime anywhere," adds James Thompson, VP of marketing at GBIC.

Source - Shepherd Express - www.shepherd-express.com

Stout Bros. Mug Club

Brewmaster Al Bunde sent this note: "Guests at Stout Bros. Public House are already enjoying their beer in large glassware (17 oz. handled Bavarian glass steins), but with the Stout Bros. Mug Club you can get 24 oz. of our handcrafted beer at the 17 oz. prices (\$3.25 normal price, \$2.75 happy hour) and only \$2.75 on Mug Club Night, 3 p.m. to close Tuesdays, and during Monday night football."

The \$35 Mug Club membership includes your very own glazed/logo ceramic mug and a personalized brass nameplate on one of the hundred drawers in Stout Bros.' 1880's antique postal mail cabinet that they use to house the Club mugs. Club member Warren says that his favorite-the Taverner Nut Brown Ale-actually stays colder, longer in the mug. So go get Bundified at Stout Bros. 777 N. Water Street. 273-1080.

Source - Shepherd Express - www.shepherd-express.com

Oktoberfest

Fall is here, bringing with it the harvest festivals and holidays that date back to antiquity. Autumn has traditionally been the time of year to celebrate the completion of the harvest, to share the bounty, and to stock up for the impending winter.

We've chosen Oktoberfest as the style of the season. Traditionally brewed in March, then stored in cool caves over the summer, Märzen/Oktoberfest used to refer to the brewing process itself. Over time, though, it was found that some styles of beer seemed to improve with the extended aging process better than others. The soft, clean taste of the Oktoberfest style was one which took to it the best, and the name eventually came to refer to the beer style itself.

Although the style was traditionally brewed in March, most homebrewers are limited to the cooler fall and winter temperatures for their lager brewing. And, with the commercial breweries releasing their seasonal versions of the style, definitive examples of the style are available to us homebrewers for comparison and inspiration.

History

Before the 19th century, the hot temperatures of the summer prevented quality beer from being brewed. In March, beer was brewed and then stored until October in cool caves, away from the summer heat. In October, in order to make space for the new year's batch of beer, the brewers took out any beer that was left and consumed it with great ceremony. It was in 1810, to celebrate the Bavarian Queen Theresia's marriage to King Ludwig, that Munich held its first Oktoberfest.

It was only in the first half of the 19th century that yeast was discovered to be the fourth ingredient in beer. Brewing pioneers Anton Dreher (in Vienna) and Gabriel Sedlmayr (in Munich) are credited with being the first to brew using the bottom-fermenting lager style yeast. By using only the finest strains of barley and hops, as well as the newly-developed technology of refrigeration, these two were able to produce beer of a high enough quality that demand for it stayed high. (This despite the explosion in popularity that the new pale Pilsner-style beers were enjoying.)

Eventually, in and around Vienna, a lighter-bodied, less alcoholic version of the Oktoberfest style developed popularity. These became known as "Vienna lagers," or lagers in the "Vienna style" and were produced with the same high-quality ingredients that the Oktoberfest beers were, only to a lower starting gravity.

Late in the 19th century, the Oktoberfest style began losing popularity to the upstart pale lagers. The uncompromising standards of quality ingredients that Dreher and Sedlmayr had championed faded after their deaths, and Vienna/Oktoberfest beers soon began their decline. Many brewers from Vienna emigrated to the Americas, where Mexico and the Southwest part of America became a new center for Vienna-style lagers.

A Mexican citizen known as Santiago Graf was able to continue the Vienna tradition, due mostly to his own high quality standards. Unhappy with the quality of American grains and hops, he imported both from Europe to make his Vienna-style lager. He completely dominated his local market by the year 1890, and even today Vienna-style beers survive in Mexico.

The Vienna/Oktoberfest style was yet another near-casualty of Prohibition. The evolution of one industrial style of beer, distinctly American in nature and intentionally marketed that way, crowded out countless breweries and beer styles. Happily, the new homebrewing explosion has helped to revive interest in historical brewing styles, and Oktoberfest beers are among the seasonal styles that are being released by a growing number of commercial breweries.

Style Definition

The Vienna style is a clean, smooth style which really balances the bitterness of the hops with the soft sweetness of the malt. "Balanced" is a term that is used more often than it applies, but it really is applicable to the Vienna-style lagers. They have a very slight hint of sweet toastiness, while the lager yeast makes it more of a dry, soft sweetness than an overpowering caramel sweetness.

Oktoberfest beers are more toward the malty end of the balance, usually with a few more hops than the Vienna to help round out the balance. They are higher in alcohol, and occasionally a little bit darker in color than the Vienna style. (Fix and Fix, in the AHA Oktoberfest Classic Beer Style book, include a recipe called the "Graf...Vienna" which includes a little bit of black malt to give it a darker color.) Oktoberfests with a "Bavarian touch" lean even a bit more toward the malt end of the balance, and might use a bit less hops as well, to emphasize that sweetness.



Only Noble-type hops are suitable for the delicate hop aroma and flavor in a Vienna or Oktoberfest beer. Tettnang, Styrian Golding, Saaz, are the first that spring to mind. Neither style should be overpowered by aroma hops, but just a small handful would be appropriate.

American Homebrewer's Association Style Guidelines Vienna

- **Color:** Amber
- **Body:** Light
- **Flavor Profile:** Toasted Malt Aroma/Flavor Low Malt Sweetness Clean Noble-type Hop Bitterness No Fruity Esters or Diacetyl
- **Hop Bitterness:** Low to Medium (22-28 IBU)
- **Hop Flavor/Aroma:** Low Hop Flavor and Aroma
- **Original Gravity:** 1.048 - 1.055

Oktoberfest

- **Color:** Amber to Deep Copper
- **Body:** Medium
- **Flavor Profile:** Sweet Maltiness Toasted Malt Character Minimal to No Esters No Diacetyl or Chill Haze
- **Hop Bitterness:** Low to Medium (22-28 IBU)
- **Hop Flavor/Aroma:** Low but Notable
- **Original Gravity:** 1.052 - 1.064

Brewing from Malt Extract:

Even with extract Oktoberfest recipes it is important--perhaps even more important--to ensure that you are using the highest-quality products to reproduce the Vienna/Oktoberfest style. Use a little bit of calcium carbonate in the brew kettle to give a softer, less bitter smoothness to the finish of the style.

Brewing from Grains:

Again, quality is the key. Use a pilsner malt, or a European two-row at the very least. This is not a style to use more fully modified American grains, or fully-modified ale malt to reproduce. Use a step mash, leaving the mash at about 130°F to 140°F for a half an hour, then finishing for 45 minutes to an hour at about 150°F.

For an even more historical glimpse of the brewing process, especially to lean your beer toward the more malty "Bavarian touch" end of the style, consider experimenting with a decoction mash. Decoction mashing used to be a requirement, before thermometers were invented and when malted grain was much lower quality. Any more, it is more of a novelty than a necessity, but beers produced with a decoction mash will give you a sweeter, fuller malt finish.

Decoction mashing is a type of step-mashing, but instead of applying heat or hot water to the entire mash to raise the temperature to the next level, you pull out a bit of the mash (about a third of the grain, with just enough liquid to barely cover the grain) and bring it to a boil before adding it back to the mash kettle. 🍷

Source: *The Cellar* – www.cellar-homebrew.com



Meeting Starting Time

Over the past months, we have had some complaints about the length of the business part of the monthly meeting. In a nutshell they're too long, not leaving enough time for socializing. One reason the meetings run so long is that in the past we've held up starting the meeting until everyone had a chance to get checked in. This pushed the actual start of the meeting to around 8:00 or 8:15. Due to this, starting in October, the business part of the monthly meeting will begin promptly at 7:30. Meeting check-in will start at 7:00. Please adjust your arrival time accordingly.

State Convention

All members are welcome to attend a meeting with the Green Bay Rackers on October 6th at Gallaghers in Green Bay. We will be discussing and planning the State Homebrew Convention. We would also like to arrange a carpool for this meeting. If you're interested contact Jeff Kane.

Club Picnic

The picnic was a smashing success. The numbers aren't in yet, but it appeared that attendance was up from last year. There will be more details at the September meeting. Next month's newsletter will have pictures from the picnic.

Harvest Fair

We need volunteers to work the homebrew booth at this year's Harvest Fair. This year Harvest Fair is on September 28-30. There will be a sign up sheet at the September meeting. If you can't make the meeting contact Jerry Uthemann at 414-327-2130.

Sudwerks' Hubsch Marzen Clone

by Scott Russell

(5 gallons, Partial Mash)

OG = 1.060 FG = 1.015 IBUs = 25 to 30

Ingredients

2 lbs. Pilsner malt
1 lb. Munich malt
0.5 lb. Cara-Munich malt
0.5 lb. Carapils malt
0.25 lb. Malted Wheat
2 lbs. unhopped German pale dry malt extract (DME)
2 lbs. unhopped German amber dry malt extract
6 AAUs Tettnang hops (1.5 oz. at 4% alpha acid)
3 AAUs Saaz hops (0.75 oz. at 4% alpha acid)
Bavarian Lager yeast (White Labs WLP820; Wyeast 2308, 2206 or equivalent)
1 cup pale dry malt extract (for priming)

Step by Step

Heat 7 quarts water to 163° F. Crush grains, add to liquor and hold at 152° F for 75 minutes. Sparge with 10 quarts water at 168° F. Add the DME to runnings, bring to a boil, add Tettnang hops. Boil 60 minutes, turn off heat and then add Saaz hops. Steep 30 minutes, remove as much of the hops as you can. Cool, top up to 5.25 gallons with chilled pre-boiled water, cool to 60° F and pitch yeast.

Ferment at 50° F for one week, move to a cooler location (40° F) for two weeks, then transfer to secondary and condition cold (38° to 40° F) for six to eight weeks. Prime with DME, bottle and age at 40° to 45° F for six weeks.

All-extract option

Steep 0.5 lb. each Munich, cara-Munich and carapils malts in 2.5 gallons at 150° F for 45 minutes. Omit pilsner, wheat and the rest of the Munich malt. Increase DME to 3 lbs. of each and follow directions from boiling.

All-grain option

Mash 5 lbs. of pilsner malt, 4 lbs. Munich, cara-Munich, carapils and wheat as above, in 14 quarts at 150° F, then sparge with 16 quarts. Omit DME and proceed as above, reducing wort volume to 5.25 gallons or below. 🍷

Source - Brew Your Own - www.byo.com

Using Homegrown Hops

by Phil Rozanski

You've pampered your hop plants through the summer heat and the plants are loaded with oodles of magnificent green hop cones. Now it's time to harvest the fruits, or should I say cones, of your labor.

Are they ripe?

There are a few ways to tell if your hops are ready to be harvested.

For starters we have the "Rule of Thumb" method. Pick a cone on the vine and gently squeeze it between your thumb and fingers, the release your thumb. To begin with, if the hop cone feels firm and cool to the touch, chances are that there's still too much moisture contained in the cone. When properly ripened, hops should appear paper-like and light green in color. This indicates the absence of water in the cone's bracts (mistakenly referred to as "leafs"). Also, a ripened cone should spring back to its original shape. When squeezed as described, immature cones remain flat.

Another way is to look for browning on the very tips of the cone's bracts. This is a definite visual indication of the absence of water.

Take the hop cone that you picked and break in half. If the hops are ready for picking, you should see the yellow gold powder, lupulin, around the center stem, or strig. Rub the cone between your fingers and take a whiff. You



should smell the fresh scent of hops. If it smells "grassy" they're not ready to pick. Lastly, your fingers should be sticky from the lupulin.

It's hop pickin' time

If your cones passed all of the tests for ripeness, get ready to pick, and pick, and pick. It's absolutely amazing how many hops can be on one bine.



By harvesting time your plants should be around 14 feet tall or higher. At this height picking them on a ladder can be quite tiring and frankly quite dangerous. It's by far easier to pick the cones while you're sitting down. Needless to say, you're going to have to lower the bine to the ground. After lowering the plants cut them off at the base and move the plants to a table where you can pick in comfort.

Picking the hops off the bine is self-explanatory. Simply pluck off the cones and deposit them in a bowl or bag. I found the mesh bags that onions come in to be very good for this purpose. Just remember that you're picking hops. Leave the leaves and stem material out of the container.

Drying and storage

Unless you plan on using your hops immediately you'll have to dry them out for storage. Moisture in stored hops could lead to the growth of molds and other bacteria.

There are many ways to dry your hops. A food dehydrator is great for drying hops. Simply load up the trays, set it on it's lowest setting and let it run. In about a day you should have perfectly dried hops.

Drying can also be accomplished on window screens. Set the screens so they lay flat and cover the screen with a single layer with the hops. Make sure the area has a good airflow by running a fan in the area. Drying time depends on the temperature and the relative humidity of the surrounding area.

Your oven can also be used for drying hops. Set the hops on trays or screens and place them in the oven. Set the oven at 140° F and prop the door open for air circulation.

No matter which method you use, test the hops occasionally for dryness. The hops are dry when the inner stem of the cone is brittle and breaks rather than bends. The stem takes much longer to dry than the bracts, so be patient.

Now that you've properly dried your hops you'll need to store them for future use. Exposure to oxygen and warm temperatures will quickly deteriorate hop aroma and bitterness. Place the dried hops in airtight bags and store them in the freezer. Vacuum sealers, like the Food Saver, are great for this application. Not only does the unit remove most if not all of the air, it also compacts the hops in the process making them easier to store. The Food Saver bags are also a great oxygen barrier. I'm not sure if you can tell, but this is my favorite way of packaging hops for long-term storage. Doubled-up Zip-lock bags will work for short-term storage. If you're using these, compress the hops with your hand so as much of the air as possible is forced out of the bag. It's also a good idea to tape the bags shut. No matter which method you use, try packaging your hops in quantities that you'll be using for normal brewing additions with 1 or 2 ounce packages would be the most convenient sizes. You really don't want to keep opening up a huge one pound Zip-lock bag of hops, exposing them needlessly to oxygen. One last thing, label the bags. One variety of dried hops looks pretty much the same as another.

Using your home-grown hops

Homegrown hops are typically used for aroma, flavor or dry hopping. Since precise alpha acids are not known, it is a challenge to use them for bittering. A few test batches may be necessary to get the feel for the potency of the hop. Use homegrown hops in the same quantity (by weight) as commercial hops. Leaf hop utilization is about 15% less than pellets. 🍷

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.

BARON MIND

BARON MIND

Beer Barons of Milwaukee
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First Class