



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

December 2001

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

◆ FROM THE PRESIDENT'S DESK ◆

Fellow Beer Enthusiasts,

This is my last month in the hot seat. It has been a fantastic year. I really enjoyed doing this job. There is no way the year could have been so good without the support of all the officers and board members. But most important is each of the members of this club. Those who show up each month to enjoy the beverages and share their experience and knowledge with others.

The single most important group in our club is the volunteers. I

want to make a special thanks to anyone who volunteered to help out on any project this last year. There is a lot for us to do, and when you volunteer to help, even if it was just to be there on a committee, it makes all the difference. We are not only growing in size, but also in activities. The picnic is pretty much set as a tradition. The 2 State Fair Park events are steady annual events also. At one time, the only annual event was the Holiday Party. With this extra work load, all of your help is appreciated with the highest of accolades!

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Upcoming Events Meetings

December 19th: Holiday Party
January 23rd: TBA

Tastings & Competitions, etc.

December 17, 2001 - Milwaukee, WI; Von Trier Christmas Party

- Music by the Brewhaus Polka Kings

Location: 2235 N. Farwell

Contact: (414) 272-1775

December 20, 2001 - Milwaukee, WI; O'Briens Christmas Party

Location: Vliet Street

December 21, 2001 - Milwaukee, WI; Milwaukee Zappafest 2001

- 5 Live Bands; The Dangers, Freddie Lee Band, Great Googly Moogly, Dr. Chows Love Medicine and Mark Shurilla & the Electric A**holes

- Hosted by Jasper Toast from WMSE

Admission: \$7

Hours: Doors open at 7 PM

Showtime 8:00 PM

Location: Shank Hall

1434 N. Farwell

Contact: (414)276-7288

December 22, 2001 - Milwaukee, Wisconsin; Beer School at the Map Room

- Greg Browne from Flatlanders Brewery

December Meeting

The Wednesday, December 19th meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners. This is one week earlier than normal due to the closeness of the fourth Wednesday to Christmas. The meeting will start promptly at 7:30pm. This is also the annual holiday party so admission is \$10. For more information see the *Club News* section of this newsletter.

Winter Ales are the featured style this month. We plan on having a ½ Bbl. of Celebration Ale and ¼ Bbls. of Lake Front Seasonal & Sprecher Seasonal. Bottled beers include Guinness, Pilsner Urquell, Fullers London Pride, and Newcastle.

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.

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Since this is my last chance to speak from this forum, I want to personally thank Phil Rozanski for all his work in making this News Letter a success. The extra hours he puts in are often over looked. He deserves a round of applause. Mike Rice also has a tough job. He has extra time to put in getting to the meetings before anyone else so he can collect money. He is responsible for checking the PO box regularly. He also misses most of our speakers because he is trying to set the balance straight for a treasurers report. Rich Grzelak has the least desirable job. He has to beg with the assorted speakers to get them to come to our place without any compensation. He also has the thankless job of requesting that we get the beer from them free or as discounted as they can. He is also been our beer porter for many years even when he was not an officer. All of these gentlemen deserve our gratitude for their time and efforts.

Our 2 new Members at Large (Kevin Moon and Rich Heller) are a great new asset to the club. Although they do not have specific tasks they are assigned, they do have to put in the time to attend all Board Meetings. As our growth has continued, the need for better representation on the Board has also grown. I thank both of them for the extra meetings they attended each month to keep the Officers on track with the needs and wants of the membership.

I wish the best of luck to next years Officers and Board Members. I hope each and every member of the club finds 2002 to be a prosperous and enjoyable year.

Thank You for the chance to be club President.

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

Jeff Kane



New Members

Welcome to new members Matt Prahlow of Milwaukee, Darrell Smith of Milwaukee, and Beth Klamerus of Milwaukee.



2002 Officer Election

Club members were nominated at the November meeting to fill the officer positions for 2002. At this month's meeting, we will hold the election of the officers.

The members nominated were:

President: Bob Mountcastle
Kevin Moon
Jim Jesse

Vice President: Karen Grade

Treasurer: Richard Binkowski

Newsletter Editor: Phil Rozanski (inc.)

Members at Large: Kevin Moon (inc.)
Rich Heller (inc.)
Scott Rauguth

Prior to the elections at this month's meeting, additional nominations will be accepted. If you want to run for office, here's your chance!

As is custom, each candidate will have the opportunity to give a short campaign speech, describing why he or she feels that they'd be best for the office they're running for. Then we vote....

Holiday Party

As in the past, the December meeting also doubles as the Holiday Party. Admission to meeting/party is \$10 per person. Admission includes veggies and chicken wings for appetizers and for the heartier appetite this year we'll have roast beef, ham, and mashed potatoes. It also includes a door prize for

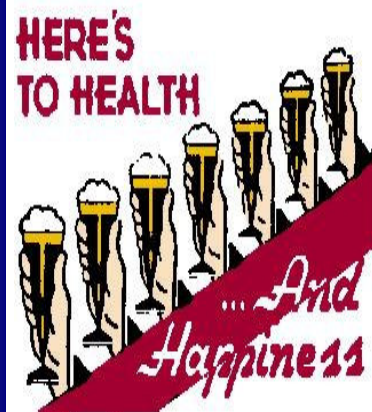
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January Officer's Meeting / Social Hour

Date: Wednesday, January 10th

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

Place: Benno's
74th & Greenfield
West Allis, WI



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

President	Jeff Kane	(262)238-9073	e-mail: beer@kane1.com
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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

Location: The Map Room
1949 N. Hoyne
Contact: (773) 252-7636

December 28, 2001 – Milwaukee, WI; Wolski's Holiday Party
Location: 1836 N. PulaSKI

December 31, 2001 – Milwaukee, WI; Lakefront Palm Garden New Year Eve Bash
- Music by Gyration
Admission: \$25
Location: 1872 N. Commerce
Contact: (414) 273-8300

January 12, 2002 - Minocqua, WI; Minocqua Ice Cold Beer Fest
Location: Minocqua Brewing Co.
238 Lake Shore Dr.,
Contact: (715) 358-3040

February 2, 2002 - Chicago, IL; Chicago Beer Society 4th Annual Brewpub Shootout
Location: Irish-American Heritage Center

February 9, 2002 - Milwaukee, WI; Milwaukee Public Museum Food & Froth

February 10, 2002 - Milwaukee, WI; Mid Winter Beer Fest
Location: Milwaukee Ale House

February 22, 2002 - Milwaukee, WI; St. Camillus Beer Tasting
Hours: 6-9pm
Location: The Order of St. Camillus Foundation, Inc.
10200 W. Bluemound Road
Contact: (414) 259-8555

February 23, 2002 - Manitowoc, WI; Manitowoc Jaycees Beer Lovers Brew Fest
Location: Manitowoc County Expo Center
Hours: 6-9 PM

February 27 - March 2, 2002 – Chicago, IL; 6th Annual Real Ale Fest
Location: Goose Island -Wrigleyville

Event dates courtesy of Cream City Suds - creamcitysuds.com

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everyone attending and BEER! We're also asking everyone attending to bring a desert to share with the group.

We are also planning on having our customary raffle. If you attended any of the parties or picnics in the past, you know that there are a number of great prizes to be won. Some of the larger prizes this year will include a turkey fryer, a gift certificate from Discount Liquor, an Oxygenator, a bottle of single malt scotch, and a book on beer. There might also be a 50 pound bag of grain. Tickets for the raffle will be 1 for \$2, 5 for \$5, 12 for \$10, and 25 for \$20. There will be separate drop pitchers for each prize so you select which you want to try for.

For a list of the beers we plan on serving, see the **December Meeting** article on the front page of this newsletter.

In The News

Another Duff bites the dust *New Zealand brewery changes its name rather than fight Simpsons producer*



The producers of the animated television series The Simpsons have forced a New Zealand brewery to stop using the name "Duff" for the beers it sells. 20th Century Fox threatened Duff's Brewery in Dunedin with legal action unless it changed its name. The company changed its name to McDuff's.

Brewery owner Gavin Duff told the Otago Daily Times: "I always thought the name might come one day. What it boiled down to was small guys like us don't have enough money to fight big guys like them." In 1996, the South Australian Brewing Co. was banned from selling "Duff Beer" after 20th Century Fox took it to court.

Smirnoff Ice gets a brewery *Guinness buys Pennsylvania facility to produce hot selling 'malternative'*

Guinness North America has purchased a major Pennsylvania brewery last operated by Pabst Brewing in order to expand production of Smirnoff Ice malt beverage. Guinness NA, a subsidiary of Diageo of Great Britain, paid \$29.8 million to buy the Fogelsville brewery in the Lehigh Valley and will spend another \$15 million to prepare the facility for Smirnoff Ice production. "Smirnoff Ice has been a stunning success," said Paul Clinton, president and chief executive of Guinness North America. "This plant will help Guinness meet the ever-rising consumer demand and will expand our ability to deliver Smirnoff Ice more efficiently and conveniently to our customers across North America."

Beer belly blocker? *No 'cure' yet, but scientists find enzyme linked to causing paunch*

Boston scientists have found information that could lead to a way to reduce the tendency of fat cells to cluster around the abdomen and form a beer belly. Researchers at Beth Israel Deconess Medical Center identified a specific enzyme that trigger such activity, and mice that excessive amounts of the enzyme develop beer bellies. If drug companies can create medication to turn off the enzyme then it would help men reduce their paunch. The benefits go beyond making mean look better. The kind of fat that sticks around the abdomen, creating a beer belly, is the kind most associated with a higher risk of diabetes, high blood pressure, heart disease and certain forms of cancer, researchers say. "Hundreds of studies have led to the conclusion that any fat can be problematic, but it's much, much more dangerous when it's accumulated in the abdomen," said Dr. Jeffrey Flier. Flier is the chief author of the study that appears in Science magazine.

Prison beer run *Vermont man 'escapes' to buy beer and cigarettes, then returns to prison*

A Vermont man apparently left a prison work camp, bought beer and cigarettes and then returned to jail. Authorities says that Mark Delude of South Barre crawled under the fence that surrounds the St. Johnsbury work camp, walked a mile and a half to the nearest convenience store, bought a 24-pack of beer and a carton of cigarettes and then returned. Vermont State Police Lt. George Hacking, a 21-year veteran, said it was the first case of its kind he'd ever investigated. "I don't remember trying to catch people trying to break back in," Hacking said. "But nothing surprises me." The beer run could get him two more years behind bars.

Source: The Real Beer Page – www.realbeer.com

Take Heart with Winter Warmers

by John Oliver

These seasonal beers were traditionally served to warm the body and soul with their herbs, spices, and high alcohol content. Recipes included for spruce beer, wassail, and a brew to fight off Old Man Winter.

While the term winter warmers elicits immediate recognition among many homebrewers and beer enthusiasts, it's not really a style descriptor. There are no set, published guidelines describing exactly what a winter warmer is. But quickly peruse the beer displays from most well-stocked stores and you'll find many commercial examples of seasonal beers with this term either in the name or elsewhere on the label.

Most beers that can accurately be called winter warmers share one or more characteristics, but the lack of rigid style guidelines allows creativity and variety. Most winter warmers have a high alcohol content. Alcohol levels of 6 percent alcohol by volume or more are the norm, with some winter warmers higher than 9 percent. There are some historic reasons for this. Alcohol is perceived on the palate as a hot or warming sensation, one that can extend into the back of the throat. Very strong distilled spirits can extend this sensation even farther, down the esophagus and into the stomach, to result in the perception of an "inner fire." Man historically has perceived the consumption of alcohol, especially in higher levels, as a warming activity. Consider, for example, the stereotypical legend of the alpine St. Bernard dog, equipped only with a small cask of brandy strapped about his neck, rescuing the half-frozen skier.

While our bodies might perceive the consumption of alcohol in this manner, in truth alcohol affects the body's circulatory system and works against the body's inner ability to regulate its temperature. Consumption of alcohol as a medical therapeutic against hazardously cold environmental situations, regardless of this perceived "inner warming," can be dangerous.

A Spicy History

Historically, any beer to be consumed during the depths of winter had to be prepared during the fall months. So during a time of plenty, namely the fall harvest season, a brewer might take advantage of a bountiful harvest by increasing the malt bill for the beer he makes. This results in a much higher alcohol level in the finished product.

Many cultures have some sort of holiday or festival associated with the winter months. Beer has long been associated with ceremony, so it was common to have special beers brewed specifically to celebrate a particular holiday or event. They usually were brewed with higher alcohol than their everyday cousins to help fuel the festivities and, perhaps, provide a brace against the cold.

Many winter warmers also are infused with herbs or spices. This practice might have evolved for many reasons. The use of herbs and spices in brewing was common prior to the 1500s, when hops became widely accepted as a flavoring agent. Foods to be stored for the lean winter months often were heavily spiced or seasoned as a preservative measure. Spices were commonly added to beer at the time, and the beverage was then referred to as gruit.

For holidays many ceremonial punches and other drinks collectively referred to as wassail were prepared with a heavy infusion of distilled alcohols and spices. Wassail was festive in nature, and the term has

been traced to a common holiday toast meaning "to your health." In addition many references in holiday songs and carols still popular today refer to the wassail.

Winter was also a time of survival. During the harsh weather people were forced to remain indoors through a time of lean provisions. Living conditions often were crowded and rudimentary. This resulted in an environment where communicable diseases could thrive. Age was sometimes expressed in terms of the number of winters a person had survived. For example an individual might have been referred to as a "hardy soul of 38 winters."

Since herbs and spices were also forms of medication of the time, their use in a drink was thought of as a healthy restorative. Also, it is only natural to assume that brewers who were already accustomed to using spices and herbs in the preservation of their beer would choose to prepare a special holiday version or wassail for the winter celebrations.



The factors that contributed to an overall increase in the strengths of the beers, namely a bountiful fall harvest, might also have had a role in additional ingredients, such as fruits, vegetables, herbs, spices, and flowers, being added to the beer in large enough quantities to have a substantial effect on the final product.

Formulating a Recipe

The first point to consider in creating a winter warmer is also one of the easiest. To make a

big beer, use an ample amount of malt to get a healthy starting gravity. Depending on the alcohol level you desire, try to get an original gravity of at least 1.060 (15° Plato). If spices, herbs, fruits, or other flavoring agents will be incorporated into the recipe, consider sticking primarily with pale malts or light malt extract to prevent strong malt flavors from dominating the finished beer.

Winter warmers are good candidates for the introduction of additional fermentables in the form of adjunct sugar. Belgian candi sugar, brown sugar, molasses, honey, and any of the various syrups or sugars that find their way into holiday baking can boost the gravity and the alcohol content of the finished beer while contributing aromas and characters found in traditional holiday cakes, cookies, and other desserts. Limit the use of any adjunct sugars to less than 10 percent by weight of the total fermentables to prevent excessive off-flavors and fermentation problems. In addition use a hard, rolling boil to contribute to the caramelization of malt sugars that will lend their character to the finished beer. But be careful to avoid actually scorching the wort or undissolved malt extract at the bottom of your brewpot. This can result in very un-holiday aromas and flavors similar to burnt toast or rubber.

As with any type of high-gravity, high-alcohol brew, it is imperative to use a suitable quantity of a healthy yeast. Preferably, use a starter from a liquid yeast culture. While there are no guidelines as to whether a winter warmer should be a lager or an ale, it is important to select

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Warmers from page 4

a strain that can handle the higher level of alcohol while still providing good flavor characteristics. Also, as the gravity of a beer increases, an extended fermentation and conditioning time is required to achieve maturation. So a good winter warmer is a beer not to be hurried. Allow the complex flavors to develop, blend, and mellow over time. The use of a two-stage fermentation is often a plus.

When deciding on a hopping level, consider whether any unusual flavoring agents will be added to the beer. If this is the case, it is usually best to be conservative in the use of hops. This prevents them from overpowering the flavors of the other ingredients. With higher levels of malt and alcohol, greater levels of hop bitterness are required to balance the sweetness and prevent the beer from becoming cloying. One formula is to try for 25 to 30 IBUs of bitterness. If you use any unusual ingredients, minimize the flavor and aromatic contributions of the hops by limiting or even eliminating hop additions in the last 30 minutes of the boil. But there are no set rules for winter warmers. If high bitterness and flavor levels are what you enjoy, there is no reason the beer can't be highly hopped or even dry-hopped in the fermenter.

Adding Spices

There is no single way to add herbs, spices, or fruits to beer, but there are many variables to consider. In general when these types of ingredients are added to the boil, the heat of the boil can increase the pungency or effect of the ingredient. At the same time, boiling reduces any subtle aromatic characters by driving volatile compounds out of the beer and into the steam of the boil. Also, while boiling fruits or vegetables ensures sanitization, it also can act on pectin in fruit to create a haze in the finished beer.

Just as in cooking, the use of prepared, dried, or ground herbs and spices often results in a greater, more powerful contribution than the use of fresh herbs or spices, and boiling can intensify this even further. The use of fresh herbs or spices usually results in more delicate and rounded aromatics. The same goes for the addition of hops; introducing these ingredients into the latter stages of the boil can result in a compromise between extraction of flavors and loss of delicate aromatics.

Another way to introduce unusual ingredients is to add them to the fermenter or at bottling time, after the bulk of fermentation is complete. Not only will this help prevent aromatics from being driven off with the escaping CO₂ of fermentation, it also will allow some level of control with the addition of ingredients, especially if you are using an herb, spice, or flavoring for the first time and are not entirely sure of how much to add to get the desired flavor. You can minimize the risk of creating an undrinkable batch of beer destined to be dumped on the flower garden in the spring. Simply add measured amounts of the ingredient into the beer slowly, tasting the beer after each addition. There are many flavoring extracts and essences available that can be introduced into the beer at any point in the fermentation, right up to bottling time. These flavorings allow the experimental homebrewer to try ingredients that might not be available fresh locally for geographic or seasonal reasons. As opposed to fresh fruit or spices, flavorings are controlled for consistency. This can aid in determining proper usage for a batch of beer. Also, introducing such flavorings into the bottling or kegging process can allow what normally would be one batch of beer to be split easily into two or more distinctly different beers with a common base.

Looks Count

At first glance the outer packaging might not seem to bear any relationship to what goes inside the bottle. But the major commercial brewers invest heavily in packaging because they know that the package on the outside prejudices the drinker to the flavor of the product on the inside.

Because a winter warmer is a beer for a festive time of year, consider bottling in 22-ounce, "bomber" style bottles for sharing a drink with friends. Or try eight-ounce bottles for single servings. Either way, you'll want to linger over that extra-strong beer, preferably by the fire.

With the addition of a homemade label, winter warmers can further serve to warm the hearts of friends and relatives when they are shared or given as gifts during the holiday season.

The important thing to remember when concocting your own winter warmer recipe is that there really are no set rules. Look to the past, embody the spirit of the season, and let creativity reign to help design your own special seasonal homebrew that will elicit warm memories of winters past.

Old Man Winter (5 gallons, all-grain)

Ingredients:

- 12 lbs. British pale ale malt
- 5 lbs. DeWolf-Cosyns pale malt
- 0.75 lbs. DeWolf-Cosyns aromatic malt
- 1.5 lbs. crystal malt, 60° Lovibond
- 0.5 lbs. chocolate malt
- 1 oz. Magnum hops (11% alpha acid, 11 AAUs) for 90 min.
- 4 oz. Kent Goldings hops (5.2% alpha acid, 20.8 AAUs) 2 oz. (10.4 AAUs) for 60 min.; 2 oz. (10.4 AAUs) for 20 min.
- 1 tsp., Irish moss for 10 min.
- Wyeast 1728 (Scottish ale) or White Labs WLP028 (Edinburgh ale) yeast
- 2/3 cup corn sugar for priming

Step by Step:

Heat 4 gal. water to 167° F, mash in grains and hold at 153° to 155° F for 60 min. Sparge with 170° F water to collect 5.5 gal. Total boil is 90 min. Bring to boil, add Magnum hops, and boil 30 min. Add 2 oz. Kent Goldings hops and boil 40 min. Add 2 oz. more Kent Goldings and boil 10 min. Add Irish moss and boil 10 min. more. Cool to 70° F and pitch yeast. Ferment for eight days at 70° F. Transfer to secondary and condition at 65° F for 10 days. Prime with corn sugar, bottle, and age for five weeks.

OG = 1.088

FG = 1.019

Bitterness = 58 IBUs

Source: *Brew Your Own* – www.byob.com





Support Clifford's Supper Club With Your Patronage

Clifford's allows us to use their banquet room
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.



December Meeting Reminder

The December meeting / Holiday Party is on Wednesday, December 19th, one
week earlier than normal.

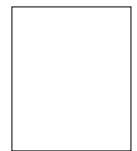
Mark your calendars accordingly!!!



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First Class

