



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

March 2002

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Tyranena Brewery

This month's guest speaker is yet another example, to an extreme perhaps, of how much homebrewing can change your life. Rob Larson started out as most of us do. A run-of-the-mill Miller Lite drinker. As fate would have it, things would change for Rob. He was given a homebrew kit as a present. The kit spent several months collecting dust in Rob's basement. Then came the eventful day when Rob's life would change. He broke open the kit and brewed a batch. Being satisfied with what he created, he went on a homebrewing binge, brewing up anywhere from one to three batches a week. Eventually, Rob took his obsession to the ultimate extreme and attended The Siebel Institute, following that up with a couple years in Germany. Upon its return, he purchased equipment from a bankrupt brewery in Minnesota and set up his brewing facility. Since 1999 Rob has been brewing up some mighty tasty beers which are named and dedicated to local legends, historical people, places and events and those things quintessential to Wisconsin.



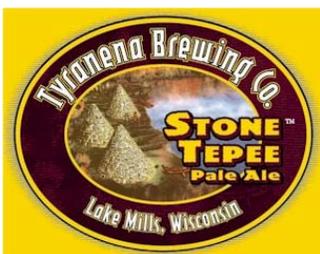
Tyranena, the name of Rob's brewery, comes from a legend local to the Lake Mills/Aztalan area. No one knows for sure who built them, the purposes they served, how and why they are now submerged, or even the meaning of the word Tyranena. All the legend says is that a foreign tribe gave the lake the name and along with that, built a series of stone structures and effigy mounds at the edge of the lake. Today, these structures are submerged under the waters of Rock Lake. Rob has named some of his beers after these structures.

The year-round beers that Tyranena brews are: Stone Teepee Pale Ale, Headless Man Amber Alt, Ancient Aztalan Brown Ale, and Chief Blackhawk Porter. Seasonal beers are: Fighting Finches Mai Bock, Fargo Brothers Hefeweizen, Gemuetlichkeit Oktoberfest, Shanty Town Doppelbock, and Rocky's Revenge Schwarzbier

The Tyranena Brewery uses a modern 6-vessel, 30-barrel Sprinkman brewhouse with a production capacity of 45,000 barrels. Current fermentation capacity (4 60-barrel Sprinkman/Walker cylindroconical



fermenters and 2 30-barrel open fermenters) limits actual production to 6,000 barrels. Lastly, as a model of efficiency, Tyranena does everything with a mere 3 employees.



Tours of the Tyranena Brewery are given, for free if I'm not mistaken, on Saturdays at 3:30 p.m. To get to Tyranena Brewery, Exit I-94 at the Lake Mills, Hwy 89 exit into town. At the first (and only) stoplight turn left onto Hwy V (Tyranena Park Road). Drive 300 feet beyond first stop sign at Hwy A (Mulberry Street) and turn right onto Owen Street. The brewery is located 200 feet down Owen Street on your right.

BIG BREW 2002

Last year on May 5th in honor of National Homebrew Day, over 2,000 homebrewers gathered at 182 locations around the world for a simultaneous brewing celebration called Big Brew, producing 5,185 gallons of homebrew in one day. The date of this year's Big Brew is May 5th. The brewing day will kick off at 12:00pm CST with a simultaneous toast. Following that it's time to fire up the burners and get on with the brewing. If you plan on participating, the American Homebrew Association (AHA) would like your brewing group to register your site with them so they can accurately measure the success of the event. Registration also lets you participate in the Big Brew Contest. This year the AHA has published two suggested recipes, an Old Ale and a Mai Bock.

The Big Brew also doubles as a membership drive for the AHA. Each site participating in the Big Brew 2002 Membership Drive will have a chance to win a complete set of Zymurgy starting with the very first issue published way back in December 1978! This is a \$413 value! See the AHA website, www.beertown.org, for the exact details on the Membership Drive Contest and Big Brew recipes.

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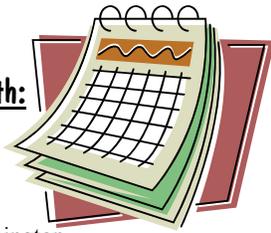
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Upcoming Events

Meeting Dates and Style-of-the-Month:

March 27th: Rob Larson from
Tyrannena Brewery, Lake Mills
April 24th: Matt Thompson from
Harbor City Brewing, Port Washington
May 22nd: TBA
June 26th: State Fair Pre-Judging/Homebrew Night
July 24th: TBA
August 28th: Weiss Bier
September 25th: Oktoberfest
October 23rd: Belgian Ales
November 20th: Style Groups
December 18th: Holiday Party



Tastings, Competitions, etc...

March 23, 2002 - Warrenville, IL; Drunk Monk Challenge

- AHA Sanctioned AND an official Qualifying Event for MCAB V!!!
- Sponsored by the Urban Knaves of Grain, this competition will be held at Two Brother's Microbrewery in Warrenville, IL. Entry Deadline 3/7-3/15/02
Entry Fees: \$6.00 for 1st entry, \$5.00 for additional entries, or if entered online, all entries are \$5.00/ea.
Website: <http://www.sgu.net/ukg/dmc>

March 23, 2002 - Mequon, WI; G&G Beer Tasting

- Featuring Chimay
Hours: Noon - 4 pm
Location: Grapes and Grain
11301 N. Port Washington
Contact: (262) 240-0206

March 23, 2002 - Germantown, WI; Barley Pop Pub 5th Annual Brewery Tour

- Lakefront, Leinenkugel & Sprecher
Time: 10 am
Admission: \$25
Location: Barley Pop Pub
Old Main St.

March 30, 2002 - Mequon, WI; G&G Beer Tasting

- Featuring Todd Krueger from Pioneer & Wisconsin Breweries
Admission: Free
Hours: Noon - 4 pm
Location: Grapes and Grain
11301 N. Port Washington
Contact: (262) 240-0206

April 3-12, 2002 - AHA National Homebrew Competition 1st Round Entry Deadline

Do you have what it takes to be crowned AHA Homebrewer of the Year? For rules, entry form, style guidelines, and entry site location visit <http://beertown.org/AHA/NHC/index.htm>
Contact: Gary Glass
303-447-0816 x 121 - 888-U-CAN-BREW
E-mail: gary@aob.org

April 4, 2002 - Chicago, IL; Chicago Beer Society Thirst Thursday

Guest: Charlie Papazian

Location: Goose Island -Clybourn
1800 N. Clybourn,

April 6, 2002 - Mequon, WI; G&G Beer Tasting

- Featuring Leinenkugel Brewing Company
Hours: Noon - 4 pm
Location: Grapes and Grain
11301 N. Port Washington
Contact: (262) 240-0206

April 13 2002 - Blue Island, IL; Chicago Cup Challenge

Eleventh annual competition with two BOS awards, i.e. one for beer and one for a non-beer category. Sponsored by the Brewers of South Suburbia (BOSS). Deadline: 4/6. Fee: \$6. Awards Ceremony: 5/3.
Contact: Dave Persenaire
708-758-6045 - 708-614-9087
E-mail: davidpersenaire@aol.com
URL: <http://www.megsinet.net/~bethke/boss/index.html>

April 17, 2002 - Chicago, IL; 2nd Annual Whiskeyfest

- Featuring beers from Anchor, Unibroue, Dogfish Head & Victory
Hours: 6:30 - 10 PM
Location: Hyatt Regency
Wacker Drive
Admission: Advance Tickets Only \$65
Contact: (800) 610-MALT

April 19-28, 2002 - AHA National Homebrew Competition 1st Round Judging

First, Second, and Third place winners in each category advance to the Second Round in June at the National Homebrewers Conference in Irving, TX.
URL: <http://www.beertown.org>

April 22, 2002 thru May 1, 2002 - Minneapolis/St. Paul, MN; Upper Mississippi Mash-Out

Sponsored by the Minnesota Home Brewers Association & the St. Paul Home Brewers, judging will be held on April 22-24 and April 29 - May 1. Deadline: 4/13-4/21. Fee: \$7. Awards Ceremony: 5/5 at the Summit brewery Ratskeller.
Contact: Steve Fletty
612-625-1048 - 651 646-4384
E-mail: fletty@umn.edu
URL: <http://www.mnbrewers.com/mashout>

Event dates courtesy of Cream City Suds - creamcitysuds.com

Meeting Etiquette

This is just a quick reminder to club members and their guests about the meetings and the meeting hall at Clifford's. We don't pay any fees to Clifford's for the use of the meeting room, so please come early once in a while for a brew or dinner before the meeting.

Also, please remember to bring your own beer mugs for yourself and your guests to our meetings. Although there is a bar in the meeting room, we're not supposed to use the glasses, and we have no way to clean them afterwards. Another good rule is to clean up where you were sitting when you're ready to leave. The only "cleaning service" that we have is the last group to leave. These people are stuck throwing out the bottles, wiping the tables, straightening out the tables and chairs, and emptying ashtrays. We want to be good guests so we can keep getting our great deal on this fine meeting hall.

See *Etiquette*, page 3

A Few Words From the President...



Fellow Beer Barons,

I long for the warm days of summer so I can kick back by the pool with a good beer, watch the sunset and dream of more good beer.

Who am I kidding? Any time is a good time for beer. In fact right now I am thinking about

all the good beer we are going to have on our bus trip. This trip should be a great time. I hope that maybe we can do more of these. For all of you that did not sign up we will let you know at our next meeting just how great it was. Well, with all this talk about beer I think its time for one. Hope to see you all at our next meeting.

Rob Mountcastle

Invitation

The Wisconsin Vintners Association has cordially invite all Beer Barons to attend their meetings. They are having some great speakers at their April and May meetings, one of which you may already know. The Vintners invite guests over 21 to attend their monthly meetings at Clifford's Supper Club. Bring a glass and \$5.00. If you'd like more information call 414-327-2130 or visit their website at: www.communities.msn.com/wisconsinvintnersassociation.

Now for the meetings:

Wednesday, April 10, 2002 at 7:30pm

Mr. Philippe Coquard, of Wollershiem Winery

Wednesday, May 8, 2002 at 7:30pm

Mr. Klish of Lakefront Brewery

Meeting information courtesy of Gary Metzger

Etiquette, from page 2

The last item concerns meetings where the beer is served in bottles. Bottles of beer not consumed at the monthly meeting are saved for use as raffle prizes at our club picnic. It has come to our attention that members have been spotted grabbing a 6 pack of beer off of the bar area and then leaving the meeting. Just keep in mind that your \$5.00 meeting entry fee doesn't include carryouts. Our members-at-large will be in charge of monitoring the beer during the meetings from now on.



**April Officer's Meeting
and Social Hour**

Date: Wednesday, April 3rd

**Time: 7:30pm for Officers
Social hour at 8:30pm**

**Place: Grady's Saloon
3101 W. Lincoln Ave.**



The 48 Proof Beer

Those wild and crazy guys at [Boston Beer Co.](#) have done it again, brewing a beer so strong they label it 48 proof, using terminology usually reserved for spirits. [Sam Adams](#) Utopias MMII, which goes on sale this month, is in fact 24% alcohol by volume, making it the strongest commercial beer in the world. The previous strong-

est was [Sam Adams](#) Millennium, a one-time batch brewed in 1999, at 21%.

To create the beer, [Sam Adams](#)' brewers used two-row, caramel and Vienna malts, then all four types of noble hops, leaving the beer spicy enough that some call it "fiery." The beer was aged in scotch, cognac and port barrels from February 2001 until late last year. The aroma has a "distinctive smell of cinnamon and vanilla with subtle hints of floral, citrus and pine."

"At a time when light beers are growing in popularity - we wanted to introduce a rich-tasting and unique beer that would rekindle interest in the other side of the beer spectrum," said Boston Beer founder Jim [Koch](#). Utopias MMII is packaged in a copper-finished brew kettle designed to look like larger kettles used by brewers. The suggested retail for the 3,000 24-ounce bottles available is \$100. The Millennium was priced at \$200 when it first shipped in 1999, with a few bottles commanding \$1,000 in Internet auctions before sanity prevailed.

And also because we knew you'd ask: Samichlaus, first brewed in 1980 by Hurlimann in Switzerland, was long the reigning strongest beer at 14% abv. A lager, it was brewed on St. Nicolas Day (Dec. 6) each year and released exactly one year later. Hurlimann raised a major ruckus when it quit brewing Samichlaus, but fortunately the Eggenburg Castle brewery in Austria has taken over production and shipped the beer each of the last two Decembers. [Sam Adams](#) surpassed Samichlaus in 1994 with its Triple Bock, which included maple syrup as an ingredient. It was fermented with champagne yeast and finished at a hefty 17.5% abv. For the arrival of the millennium, [Sam Adams](#) and Dogfish Head in Delaware both went after the record. Dogfish Head released its World Wide Stout, fermented with seven different yeasts, in December 1999 with a record 18.1% abv.

Quick Draw Guinness?

An Associated Press report out of London indicates that [Guinness](#) is experimenting with a new procedure that would pour the famous stout much faster. This has been met with cries of "blasphemy" in the beer's homeland of Ireland. "We have got to move with the times, and the brand must evolve. We must take all the opportunities that we can," a [Guinness](#) spokeswoman said. On Thursday, Diageo - which owns the brand - announced that [Guinness](#) sales were down 1% globally and 4% in Ireland. Sales were flat in Great Britain, where experiments with the faster draw are in progress.

[Guinness](#) has long advertised that good things come to people who wait and that a good pour should last 1 minute and 59 seconds. The spokeswoman indicated the faster pour was only being considered for busier outlets. "In outlets where it is really busy, if you walk in after 9 o'clock in the evening, there will be a cloth over the [Guinness](#) pump because it takes longer to pour than other drinks," said the spokeswoman. And the competition appears to be intent on getting faster. Carlsberg-Tetley, is marketing a new tap designed by scientists at the University of Birmingham that will fill a pint of lager in 14 seconds, 30% faster than other taps.



Homebrew 101

Q: Is removing hops and trub from your fermenter necessary?

A: If you don't mind the "junk" floating in your beer and you don't reuse your yeast, then hop and trub removal are probably not necessary. For that matter, you probably don't have to separate the wort from your malt. Seriously, a good beer could be made by mashing the malt, boiling the whole mash with hops, and then letting it cool before adding yeast. At the end of fermentation you could then separate the beer from the rest of the mess, perhaps with a straw equipped with a coarse filter. Many traditional "beers" are made in this manner and more closely resemble a porridge than a beverage. This is also how whiskey is made, but the liquid is separated through distillation.

Given the option, I would advise hop and trub removal because that is how beer as we know it is made. Leaving the hops in the fermenter will have a different flavor effect, and leaving the trub in the wort will also affect flavor. Furthermore, if you plan to reuse the yeast, a practice I recommend for several reasons, trub separation is advisable because trub leaves a film on the surface of the yeast cell, leading to longer lag times in subsequent fermentations. Also, you have better chances of brewing a clear beer if you remove sediment when you can.

I view brewing as a continual process of extraction and purification. Wort production extracts sugars, colors, and flavors from grain and releases bittering compounds and a wide variety of aromas from the hops. Yeast processes fermentables into alcohol, carbon dioxide, and flavor compounds. Some flavor compounds, such as sulfur aromas, are vented from the beer, and others are retained for their pleasant aromatic properties. Clear beer is then separated from yeast solids, often by using a filter or some sort of yeast fining. Finally, our body extracts the alcohol out of the beer and the whole process is brought full circle.

My philosophy is simple: When brewing beer, extract and purify when given the chance, especially if the action affects flavor positively. If removing something from the beer, for example yeast removal via filtration, is found to be detrimental to flavor, don't remove it.

Q: How do you account for evaporation loss during an aggressive boil?

A: Most brewing recipes give a volume of wort to collect before boiling as a guideline. But the volume that really matters is the wort volume after boiling. Wort volume is very important because it directly affects the concentration of everything dissolved in the wort. Specific gravity, bitterness and color are all affected by changes in volume.

All brew kettles are different with respect to their evaporation rate during boiling. Evaporation rate varies with the shape of the kettle, the material of construction (stainless, aluminum, copper) the thickness of the material and the heat source.

Most commercial brewers try to evaporate about eight percent of the wort volume during the boil. In a large brewery this figure is critical, because excessive evaporation wastes energy, is expensive, and does not add anything to beer quality. I would take a vigorous boil over a wimpy boil any day.

Now for the practical advice. Try to nail your wort gravity coming out of the kettle. The easiest way found to hit a target gravity is to measure the specific gravity after the boil and add hot water to the wort to adjust the gravity. The wort gravity must be a little higher than the target gravity for



this method to work. If the wort volume after adjustment is much different than the target volume for the recipe, the bitterness may be higher or lower than projected, but you can't worry about nailing every parameter. In most cases the adjusted wort volume is close enough to the target batch size and bitterness is not significantly changed.

To apply this technique you must:

1. Accurately measure the volume of your wort.
2. Calculate how much extract is dissolved in the wort.
3. Calculate the adjusted wort volume.
4. Add hot water to the brew kettle.

The easiest way to measure wort volume in a kettle is by using a calibrated dipstick made of hardwood. I like to cut notches in the stick at convenient intervals, for example every 250 ml (metric is much easier to use in the brewing calculations).

Here's an example: Suppose you have a recipe that should yield 5 gallons (18.9 liters) of 1.048 (12° Plato) wort and you determine that you actually have 4.3 gallons (16.3 liters) of 1.055 (13.5° Plato) after the boil.

Step One: How much extract is present? Kg extract present = (liters of wort) x (specific gravity) x (°Plato) = (16.3) x (1.055) x (0.135) = 2.32 kg

Step Two: What is the adjusted wort volume? Adjusted volume = (kg extract present) ÷ {(target SG) x (target °Plato)} = (2.32) ÷ {(1.048) x (0.12)} = 18.45 liters

After crunching a few numbers you can simply top your kettle up to 18.45 liters by adding 2.15 liters of boiled water. There are a few notable details in the calculation shown above. Plato must be expressed in decimal form because degrees Plato is a weight/weight percentage (12° Plato means the wort contains 12 grams of solids per 100 grams of wort).

A rough conversion between degrees Plato and specific gravity can be made by dividing the specific gravity number behind the decimal (often called points of gravity) by four. A specific gravity of 1.048 has 48 gravity points and $48 \div 4 = 12^\circ$ Plato. This approximation is pretty good up to about 1.070. After this the approximation begins to deviate from the actual conversion. A conversion table between specific gravity and degrees Plato can easily be made in a spreadsheet using the following formula. An example converting 12° Plato to specific gravity is shown (the order of operations is little confusing at first glance).

Specific gravity = $1 + [\text{Plato} \div \{258.6 - (\text{Plato} \times 0.88)\}] = 1 + [12 \div \{258.6 - (12 \times 0.88)\}] = 1 + [12 \div \{258.6 - 10.6\}] = 1 + [12 \div \{248\}] = 1 + [0.048] = 1.048$

Q: Because the object of making starters is to grow more yeast, how big an increase in starter volume is required to grow more yeast?

A: The approach you use is the conventional method used to grow yeast in commercial breweries of all sizes. The notion that feeding a yeast slurry with a small volume of wort does not lead to an increase in cell population is indeed correct. In fact most cell suspensions grown under laboratory conditions have a maximum cell density related to the environment in which the culture is grown.

In growing yeast, the oxygen content, specific gravity, and nutritional quality of the wort along with the propagation temperature will affect the maximum cell density of the culture. To keep the population growing the volume must increase. As a rule of thumb increase your propagation volume by a factor of five to 10, making the larger increases occur early and progressively drop as the total volume approaches that required for pitching.

See *Homebrew 101*, page 5

Homebrew 101, from page 4

One problem with propagating yeast that bothers many homebrewers is the dilution of the recipe's wort with the propagation wort. The best way to minimize this problem is to allow the last step of your propagation to complete its fermentation and the cells to flocculate (clump and sink). Then you pitch the bottom of the starter. This not only concentrates the yeast cells to a much smaller volume, typically about 5 percent to 10 percent of the propagation volume, but it also selects for flocculent cells from a potential mixture of flocculent and non-flocculent cells.

Many brewers want to know the secret of great beer. In my opinion great beer can only be made time after time if the basics of yeast are understood. The key to yeast is to have it clean, alive, and in sufficient quantity to take off quickly. Your approach to handling is a great start to guaranteeing success with yeast.

Source: *Brew Your Own* – www.by.com

Altbier

by *Alstrom Brothers*

Typically when you think of German beer, the word "lager" comes to mind. However, long before lagers Germanic brewers brewed ales, which have been crafted in Germany for at least 3,000 years. Not many specific styles of beer can be traced thousands of years, however Altbier is one of them. An ale at heart, "alt" is German for "old" and helps to reflect how far back this style has been around. Even when the Romans invaded what is present day Germany they were surprised to see such a nomadic race with the intellect to brew something similar to wine by using the resources around them, though they still thought beer was an inferior drink in comparison. In the south of Germany, bad tasting beer was common during the summer, so brewing was restricted to the colder months and beer was stored in cool places in the mountains. Bavarian beers thus became lagers (from the German verb lagern -- "to store"). When refrigeration allowed brewers to control the temperature at which beer was made, Europe's lager revolution began in earnest. The name Altbier was put to use back in the 1800's when much of central Europe decided to switch to onslaught of light-coloured lagers, while the local beer drinkers in the Rhineland stayed loyal to beers brewed the old school way (ales).

Horst Dornbusch, master brewer and native to Düsseldorf, describes the alt's profile in his book "Altbier" as: "If alt were a British beer, it would rank in the flavor spectrum somewhere between a brown and dark ale. As a German brew, however, alt has a few distinctly continental characteristics." He also points out that due to the brewing process of alts they have more residual proteins and dextrans that cannot be broken down. These lend more texture to the beer and consequently more body, mouth-feel and effervescence making for a full-bodied beer with a creamy long lasting head. Bitterness is moderate and malt sweetness is just enough to compliment. Alts are left in the fermenter for long periods of time, at lower temperatures, or rather they are lagered (stored, aged and matured in conditions near freezing), this process allows the yeast to reabsorb off-flavours into the beer and provides the clean and soft finish that has become expected from altbiers. Proper alts should be served in straight-sided glasses, ranging in size from 0.2-, 0.3- or 0.4- liters.

Düsseldorf is traditionally the home of altbier, however you can find it distributed throughout Germany. Sadly, authentic German-brewed alt rarely lands on American shores, and even more saddening is the fact that domestic alt is also hard to find, since the process of making it is so complicated that few brewers consider it worth the trouble. Decent examples are to be found though and if it wasn't for the ingenuity of



American brewers, the altbier style could have been a dead one, and without a doubt lost in the heated mergers of the brewing industry in Europe.

Domestic Example:

Schell Brewing's Schmaltz's Alt

A top-fermented, dark ale brewed in the true German style. Made with Pale 2-row, Munich, Caramel, Chocolate and Black barley malts, this is a full-bodied ale that offers great depth. The word 'delicious' doesn't do this beer justice.

Alcohol: 4.0% by weight, 5.0% by volume.



Sly Fox Altbier

(5 gallons, all grain)
OG= 1.052 FG= 1.010 to 1.012
IBU= 30 to 40 SRM= 15 to 18

Ingredients

- 6 lbs. German pilsner malt
- 2 lbs. German Munich or Vienna malt
- 1.25 lbs. Weyermann CaraMunich III or crystal malt (60° Lovibond)
- 1 to 3 oz. Weyermann Carafa III or black patent malt
- 6.4 AAU German Spalt hops (1.25 oz. of 5.5% alpha acid) for 80 minutes
- 1.5 AAU Saaz or Liberty hops (0.5 oz. of 3.1% alpha acid) for 20 minutes
- 3.1 AAU Saaz or Liberty hops (1 oz. of 3.1% alpha acid) for 5 minutes
- Starter of alt yeast (Wyeast 1007 or White Labs WLP036)
- 3/4 cup corn sugar to prime

Mash grains in one quart of water per pound of malt at 100° F for 15 minutes. Raise to 122° F for 20 minutes, then do a conversion rest at 150° F for 60 minutes. Mash out at 170° F. Sparge with 170° water. Boil time is 80 minutes. Alternatively, a single-step infusion mash can be used at 152° F for 60 minutes. Ferment at 60° to 64° F for six days. Rack to secondary for three weeks at 32° to 40° F. Force- carbonate or prime with 3/4 cup of corn sugar and bottle. Wait two weeks. Extract brewers can substitute 4.25 pounds light [DME](#) for the pilsner malt.



**A Warm Welcome and Hearty Toast
to our Newest Beer Barons:**

**Andy Hushek of Milwaukee
Loren Wolfgram of Brookfield
Tal McMahan of Milwaukee**

This Month's Meeting

The Wednesday, March 27th meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners. The meeting will start promptly at 7:30pm. Admission to this meeting is \$5.00.

This month we are pleased to have as guest speaker, Rob Larson, founder and Brewmaster of Tyranena Brewery Company of Lake Mills Wisconsin. Rob will be presenting a variety of his beers.

Please 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.

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.

BARON MIND is published monthly by the **Beer Barons of Milwaukee**, a non-profit organization. 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.**

BARON MIND

**Beer Barons of Milwaukee
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First Class