



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

May 2002

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

Maibock: A Taste of Spring

by Mikoli Weaver



The original bockbier was a top-fermented dark beer made mostly of wheat. According to some records, bockbiers date as far back as 1250 AD. They were produced in winter and stored in ice caves for summer drinking. The name "bock" is from the town where it was first brewed: Einbeck, Germany.

Maibocks, also known as "helles bocks," are a pale variation of that original style. Like pilsners and other beers, these lighter bocks were made possible over time through improved grain processing, better brewing equipment and more sophisticated techniques. German Brewer's Guild law mandates maibocks be made with an original gravity between 16.5° to 17° Plato with an alcohol content of 6 to 7.5 percent by volume. The bitterness is moderate, from 20 IBUs to 35 IBUs. These beers are a light gold or light copper color, with a dry finish.

The old country offers dozens of great maibocks. A few examples available in our country are Ayinger Maibock, a floral, bright bock from Bavaria; Hacker-Pschorr Bock, a clean helles brewed with abundant Hallertau hops all the way through; and Einbecker Ur-Bock Hell, which is the original pale bockbier.

The U.S. microbrew movement also offers excellent maibocks. In fact, there could be a national festival just for all the great maibocks brewed by American micros. Some to try: Maierbock by Rogue Ales in Newport, Oregon; the pioneering bock made by Abita Brewing in Abita Springs, Louisiana; and Maibock by Capital Brewing in Madison, Wisconsin.

For this and all other German styles, I'd recommend noble varieties of hops, and those of good German lineage for bittering. German Northern Brewer, Perle, Spalt and Spalt Select all make

good bittering hops. Middle and finishing additions may include Hallertau, Czechoslovakian Saaz or Tettnang. Our recipe calls for Perle as the bittering hop at 90 minutes and Hallertau for 30 minutes at the end of the boil. Use hop flowers if they're available.

This recipe uses pale pilsner malt along with a little light crystal 10° Lovibond malt for color and flavor. There's also a significant portion of malted wheat. This will make a nice full-bodied bock with a bit of residual richness. Our single-infusion mash will be performed at 150° F, for one hour or until the starch has converted to sugar.

My yeast selection is the Wyeast 2206 (Bavarian lager). More adventurous brewers can also get good results from Wyeast 2124 (Bohemian lager) and Wyeast 2308 (Munich lager). The fermentation is a two-week step process followed by a week of settling at 40° F and aging in the bottle for at least four weeks at 40° F.



See *Maibock*, page 3

Chilton Fest Bus Update



For those members going on the club's bus to Chilton on Sunday, May 19th, one additional pick-up spot has been added to the three current stops. As a recap they are:

- 9:00-9:15 at the Barker Rd. Park & Ride
- 9:30-9:45 at the Watertown Plank Park & Ride
- 10:00-10:30 at Stout Bros. Public House
- 10:45-11:00 at the Browndeer Rd. Park & Ride

Remember, these times are approximate, please arrive early so we get there on time!

In This Issue

| | |
|--|---------|
| Upcoming Events | 2 |
| A Few Words From the President | 2 |
| Mow Toward the Light | 2,3,4,5 |
| Maibock | 3 |
| Beer News | 3 |
| New Member Welcome | 3 |
| Club News | 4 |
| Homebrew 101 | 5 |
| Lawn Mower Beer | 5 |

Beer Barons of Milwaukee Board

President:

Bob Mountcastle
Ph: 414.425.0358
e-mail: rmountc438@aol.com

Vice President:

Karen Grade
Ph: 414.871.9179
e-mail: Rod@execpc.com

Treasurer:

Richard Binkowski
Ph: 414.281.3521
e-mail: palealehophead@aol.com

Newsletter Editor:

Phil Rozanski
Ph: 414.529.9485
e-mail: mrpivo@wi.rr.com

Member at Large:

Rich Heller
Ph: 414.427.6103
e-mail: richtam@aol.com

Member at Large:

Lenny Beck
Ph: 414.476.9074
e-mail: peonies@aol.com

Upcoming Events

Meeting Dates and Style-of-the-Month:

May 22nd: Maibocks

June 26th: State Fair Pre-Judging/Homebrew Night
Guest Speaker, John Neshek

July 24th: Filedtrip to Sprecher or Lakefront

August 28th: Weiss Bier

September 25th: Oktoberfest

October 23rd: Belgian Ales

November 20th: Style Groups

December 18th: Holiday Party



Tastings, Competitions, etc...

May 19, 2002 - Chilton, Wisconsin; 1st Annual Calumet Wisconsin Microbrewers Fest

Location: Calumet County Park

Contact: (920) 849-2534

Hours: 1-6 PM

Admission: \$20 Advance Tickets Only

May 25, 2002 - Mequon, Wisconsin; Grapes & Grain hosts Ayinger Beer Tasting

Location: G&G Tasting Room

11301 N. Port Washington Rd.

Hours: 1 - 4 PM

Admission: Free

Contact: (262) 240-0206

June 1, 2002 - Milwaukee, Wisconsin; Prosit & Paddle

- Lakefront Brewery to Rockbottom to Milwaukee Ale House

- Win the Golden Growler

Contact: (414) 226-2337

June 1 - 2, 2002 - Glendale, Wisconsin; Scottish Fest - Highland Games

Location: Old Heidelberg Park

Contact: (262) 796-0807

June 9, 2002 - Chicago, Illinois; CBS Belgian Thing

- Belgian Beer Tasting & Pub Feast

Location: Clark Street Ale House

942 N. Clark, Chicago, IL

Admission: \$30

Contact: (847) 692-2337

June 28 thru July 7, 2002 - Chicago, Illinois; Taste of Chicago

Location: Grant Park

Contact: (312) 744-3370

Event dates courtesy of Cream City Suds - creamcitysuds.com



June Officer's

Meeting / Social Hour

Date: Tuesday, May 4th

Time: 7:30pm for Officers

Social hour at 8:30pm

Place: Landmark Lanes

2220 N. Farwell Ave.

Milwaukee

A Few Words From the President...



My fellow Beer Barons

Here it is May, May in Wisconsin. The birds are singing and the flowers are blooming. Who am I kidding, it feels like fall instead of spring. One good thing we have to look forward to in May is Maibock. I have found so many different kinds.

Some I like and some I really like. As much as I

long for the warm days of summer, I will make do with a nice cold Maibock. Hope to see you all at our May meeting and by the way I bet you can't guess what kind of beer we are going to have. Have fun and remember to make beer, lots of it because we need home-brew for our picnic and some of our meetings.

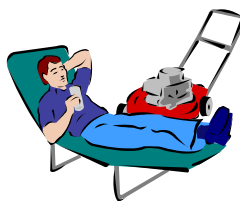
Thanks,

Bob Mountcastle

Mow toward the light

by Mark Lisher

Lawn mower man: You've tamed the turf. The sunset beckons. Need we tell you what comes next?



Nothing else delivers the delicious frisson of the first taste of a beer after you've mowed the lawn on a 97-degree day.

The tangy smell of the hops, the bready taste of malt and yeast, the hiss of carbonation on the tongue and the almost painful stab of cold in your parched mouth.

Water may quench your thirst, but a beer will treat it to a day at the beach.

And yet it seems what American beer drinkers really want on a hot day is water . . . carbonated water. How else to explain the phenomenal success of light beer? Americans invented a brewing process that depends on leaving out almost everything but the carbonated water to spare us a few calories.

"When I was a homebrewer and I'd look in the refrigerators of other homebrewers," Brock Wagner, owner of St. Arnold's Brewing Co. in Houston, says, "way back in the corner behind all these great beers they made you'd see a couple of cans of Old Milwaukee Light or Busch Light. They'd say, 'Hey, that's my lawn mower beer,' beer they'd drink after they mowed the lawn. I'd always say, 'If you're that hot and thirsty, don't waste your liver. Drink water.' "

The phrase "lawn mower beer" has long been shorthand in the homebrewing and craftbrewing communities not just for light beer but for all ineffectual beer brewed for the widest possible market. While he might not have coined the term, brewer Fritz Maytag referred to lawn mower beer as far back as 1984. When he bought the moribund Anchor Brewing Co. in San Francisco in 1966 and established the first microbrewery in America, Maytag set out to brew complex and vibrant beers -- in short, everything lawn mower beer isn't.

As part of a network of more than 1,600 microbreweries and brewpubs across the country, Maytag and others have altered the way we think about beer. By inventing new beer styles and rediscovering old ones, brewers have created flavor profiles along the entire spectrum. There is no longer any reason to think that refreshment must come at the expense

See *Lawnmower*, page 3

Maibock, from page 1

Maibock

(5 gallons, all-grain)

Ingredients:

- 8 lbs. Pale pilsner malt
- 3 lbs. Pale malted wheat
- 1 lb. crystal malt, 10° Lovibond
- 0.75 oz. Perle (7.30;0 alpha acid, 7.3 AAUs) for 90 minutes
- 0.50 oz. Hallertau (3.50;0 alpha acid, 1.75 AAUs) for 30 minutes
- 1 oz. Hallertau (3.50;0 alpha acid, 3.5 AAUs) at end of boil
- 2 pt. starter of Wyeast 2206 (Bavarian lager)
- 2/3 cup corn sugar for priming

Step by Step:

Mash grain in 3.75 gal. of water at 150° F for 60 min. Sparge with 168° to 170° F water to collect 5.75 gal. of wort. Total boil is 90 min.

At beginning of boil add Perle hops and boil 60 min. Add 0.50 Hallertau, boil remaining 30 min. At end of boil, add 1 oz. Hallertau to rmish. Whirlpool and cool to 45° F to pitch starter. Oxygenate-aerate.

Ferment at 45° F for three days, raise to 55° over four more days then rack to secondary. Continue fermentation for seven more days until gravity is 1.012 (3° Plato). Cool to 40° F or below and let settle for seven more days. Prime and bottle.

Age at least four more weeks at 40° F before drinking.

OG = 1.068 (17° Plato)

Bitterness = 30 IBUs

Color = 10 SRM

7.5% ABV

Extract with Grain Option:

Substitute 9.5 lbs. pale malt extract, preferably containing some wheat malt. Start with 5 gal. of 150° F water. Steep crushed grain for 30 min. Sparge grains with enough 170° F water to make 5.5 gal. Heat to boiling and add extract syrup. The total boil will be 60 min. At beginning of boil add 1 oz. Perle, continue for 30 min. Add 0.50 oz Hallertau. Boil for 30 more min., add 1 oz. Hallertau and whirlpool. Cool to 45° F and pitch starter. Oxygenate-aerate well. Follow fermentation schedule from above.

OG = 1.068 (17° Plato)

Bitterness = 30 IBUs 30

Color = 15 SRMs

7.5% ABV



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

Chris Belsky of Milwaukee

Dean Dolata of Milwaukee



Craft Beer Sales Top \$3.3 Billion

With growth of 1.2% in 2001, craft beer sales topped \$3.3 billion in 2001, according to figures released by the Institute for Brewing Studies. "The industry, which began in the 1970s, has shown growth every year for the past 20

years. That really speaks to the staying power of craft beer," said Paul Gatzka, IBS director. In 2001, the industry produced more than 6.2 million barrels of craft beer in the United States. This growth means the net volume gain for 2001 was 78,620 barrels - equivalent to more than 1.5 million cases of new craft-beer sales - bringing the total U.S. craft brewing industry annual sales for 2001 to more than \$3.3 billion.

Drinker Develops RSI While Hoisting Pints

A Manchester University psychology student is apparently suffering repetitive strain injury -- most commonly called RSI -- by continuously lifting his pint glass at the local pub. "Matt (Royle) is the first person I have ever seen in my career with RSI caused by drinking beer," specialist physiotherapist Jan Davison told the Oldham Chronicle newspaper. RSI occurs when a tendon becomes inflamed after continuous repetitive movement, commonly caused by racket sports, video games and computer keyboard use. In Royle's case, he visits his Fallowfield local four nights a week and drinks six pints each session.

'Low-carb' beer to debut

With "low carb" the buzz diet phrase of the moment, it shouldn't come as a surprise that beer--probably not something high on Dr. Atkins menu--would follow suit. So Anheuser-Busch, which launched the low-carbohydrate Michelob Ultra last December in Denver, Tucson, Arizona and central Florida, plans to roll out the brand in Chicago, Baltimore, Washington, D.C., and the rest of Florida on May 13, the company said Wednesday. A national rollout is planned for September. Michelob Ultra has 96 calories--about average for a light beer--but only 2.9 grams of carbohydrates per 12-ounce serving, roughly half of what normal light beers carry.

Lawnmower, from page 2

of flavor.

To that end, I am boldly proposing a new definition for great lawn mower beer. I have sampled dozens of beers across the country, and narrowed them down to a list of six recommendations. The beers here have two things in common: general availability at major grocery and liquor stores or taverns in Austin, and their ability to vanquish the most severe summer thirst.

In explaining just why each of these is such a fine lawn mower beer, I am introducing them in order, from Most Like Your Beloved Silver Bullet to Most Likely to Challenge Your Understanding of Beer. If you have read this far without being insulted, you are ready to twist the top off a St. Arnold's Fancy Lawnmower Beer.

Wagner sort of backed into creating his Fancy Lawnmower Beer. Having opened the first microbrewery in Houston seven years ago, Wagner was sensitive to creating and selling beers that met the standards set by other craft beer makers. Because hundreds of micros and brewpubs across the country had gone out of business trying to sell bland beer to attract a

See Lawnmower, page 4



State Fair Homebrew Competition

We'd like to thank Jim Jesse for volunteering to head up the judging at this year's State Fair Homebrew Competition. He'll be looking for judges and stewards for this year's event. What we really need are judges. At last year's event we were shorthanded. Previous experience is not a requirement. In fact most of the judges started out with no formal training. We try to pair up novices with seasoned judges. Give it a try, we guarantee that you'll enjoy it. If judging isn't your cup of beer, we need stewards. Stewards supply the judges with fresh cups, water, bread, and keep the tables clean. It's a great way to see first hand what a competition is like.

Little Leinie's Tour

We currently have 30 people signed up for the June 11th tour of Leinenkugel's Brewing Facility on 10th Street in Milwaukee. Apparently they can accommodate 50 people, so if you're interested check with one of the officers at the next meeting. If you've already signed up, meet at 6:00pm at the brewery.

Beer for Harvest Fest

We had a great response when we asked for homebrew donations for this year's picnic. Some of us already have them in the fermenters. We now would like to know if club members would like to do the same for this year's Harvest Fest. We realize that in the past Jerry Uthmann has brewed beer at the club's State Fair booth. The feeling is though that it's a lot to put on Jerry's shoulders and besides that, why should Jerry have all the fun brewing. We'd also like to present more than just one basic style of beer at Harvest Fest. If you're interested, we'll be sending around a sign up sheet at the next meeting.

Big Brew '02 Results

This year's Big Brew, which took place on May 4th, was a huge success. Not all of the sites have reported in yet, but so far a whopping 4,887 gallons were brewed. This year our club was represented by three sites, which brewed a total of 25 gallons.

Homebrew Camp

Bill Rogers of the Madison Homebrewers and Tasters Guild is planning a homebrewing camping trip (date currently unknown) to Pine Woods campground near Scuppernon (southern Kettle Moraine). Currently Bill is sending out feelers to see if anybody from our club is interested in an inter-club event. The Pine Woods campground was selected for several reasons. There is water available, a necessity, and they allow beer drinking after Memorial Day, an absolute necessity. If you're interested, Contact Bill via e-mail at MMills@silganmfg.com.



Lawnmower, from page 3

wide audience, Wagner didn't want to be seen as selling out to the mass market.

Still, summer in Houston seemed to demand something lighter. Wagner's head brewer, Pete Nordloh, had perfected a recipe for a pale, light-bodied, golden-colored beer called a Kolsch. Fancy Lawnmower Beer is made with the same pale Munich malt used to make the pilsner beers that the major American brewers watered down after Prohibition. It is made with Hallertauer hops, one of Germany's most popular hop varieties.

Kolsch is an ale, a beer that creates its alcohol with yeasts that work at room temperature at the top of the fermenting vessel. An ale can be ready to drink in less than two weeks. A lager, like a pilsner, is fermented for a month or more at temperatures below 50 degrees, by yeasts that work near the bottom of the fermenter.

All of this science means nothing until you taste Fancy Lawnmower Beer. Its straw color and light body belie the full, grainy flavor with just a hint of biscuit. The Hallertauer hops, a mainstay of German beers, give this ale a pleasant, tangy aroma and flavor.

When Wagner and Nordloh did informal surveys, St. Arnold's drinkers suggested they call the new beer Golden Ale. Wagner held out for a name that tweaked the old definition. New drinkers apparently get the joke.

"This (St. Arnold's Fancy Lawnmower Beer) has the potential to be our best-selling beer," Wagner says. "I find that my tastes gravitate to a lighter beer in the summer. I know Texas drinkers are the same way. I wanted to brew something with a crisp, refreshing character."

Where I come from, Milwaukee, the good German burghers find their crispness and refreshment in a beer made with wheat and malted barley. On hot summer nights, you can look through the open doors of corner taverns and find patrons sitting with tall slender glasses full of a cloudy brew garnished with a round lemon slice.

Milwaukee to this day remains the biggest weiss beer market in America. And overwhelmingly, the weiss beer they are drinking is Hacker-Pschorr, from Germany.

German and American brewers making the classic Bavarian weiss beer use a balance of about 60 percent wheat and 40 percent barley malt. When fermented with a special weiss beer yeast, a beer is produced that has a tangy flavor even before the lemon is added. Its most distinctive characteristic is the pungent aroma of bananas or sometimes clove, produced by the yeast, which remains suspended in the beer, clouding it.

There are many fine examples of Hefe-Weizen (literally in German, yeast-wheat) available here. Germans Paulaner, Franziskaner and a dark weiss called Schneider Weisse are among the best known. Live Oak Brewing Co. in Austin sells a fine Hefe-Weizen around town. Still, Hacker-Pschorr is as fine a place as any to start.

If you haven't tried any of Live Oak's beers, I suggest you begin with Live Oak Pils, which makes my list of great lawn mower beers. A brewer once told me a pilsner is the hardest beer to make because there isn't anywhere in the beer for a mistake to hide. Light in color and body, a great pilsner must find a most delicate balance between its malt flavor and the bitterness of the hops.

Disregard those Keystone Beer commercials. Bitterness is not an evil flavor that turns your face into a catcher's mitt. Think of gin, tonic and lime, bitter flavors all, that combine to make one of the most refreshing of all summer drinks.

In Live Oak Pils, Saaz hops, the slightly tangy, spicy hop from the Czech Republic, are placed in the service of light Czech malts. Chip McElroy, the founder, owner and brewer at Live Oak, on Austin's east side, says he

See *Lawnmower*, page 5

Homebrew 101



Q: What is the best way to cut down on yeast off-flavors and clarify beer?

A: One of the best ways for homebrewers to clarify beer is to simply move the carboy to a refrigerator and hold it cold (38° F is ideal) for at least a week. Chilling accomplishes several important things. The most obvious effect of chilling is that a big portion of the total yeast in suspension will "flocculate" or drop to the bottom of the fermenter. Chilling also promotes

a reaction between proteins and tannins or polyphenols that results in chill haze. The great part of having chill haze at this stage of the game is that it will settle to the bottom of the fermenter. In a commercial brewery the settling time takes weeks, but luckily for homebrewers, beer depth in a carboy is about two feet and the settling time is measured in days, rather than weeks.

Depending on the flocculation characteristics of the yeast strain, this method may produce very clear beer or it may do very little to improve clarity. A more active approach to yeast removal is to use a fining agent, such as isinglass. Isinglass finings are a very pure form of collagen and are derived from fish swim bladders. When hydrated in an acid buffer solution the collagen protein becomes positively charged. Add this solution to beer and the collagen acts like a big net to bind yeast cells and drag them to the bottom of the fermenter. There are some isinglass preparations available today that are treated with the acid buffer, then dried. They can simply be re-hydrated in water to make preparation easier. I have always wondered how this practice got started!

The last common option available is filtration. Few homebrewers filter their beer because filtration equipment is usually on the expensive side and if done improperly it can quickly ruin great beer. However, when filtration is properly performed the result is very gratifying. I have heard countless brewers, both commercial and hobbyist, bash filtration. Detractors claim that it strips flavor and color from beer and makes beer taste watery. While this can happen if certain types of filters are used, especially membrane filters, it is the exception. Most commercial beers are filtered to produce a brilliant beer. Some styles, like hefeweizen, cask ale and bottle-conditioned beers are unfiltered, but most other styles are typically filtered.

Whether you rely on cold storage, isinglass or filtration, you can reduce your yeast load. By reducing the amount of yeast in beer you can worry less about autolysis (yeast death) and will also have a clearer beer that better displays the colors of the malts used in the brew. One factor to be mindful of is that bottle conditioning becomes difficult when too little yeast is present and impossible when there is none! Some brewers who bottle condition actually filter their beers "bright" and then add a small dose of healthy yeast along with priming sugar prior to bottling.

Source: *Brew Your Own* – www.byo.com

Lawnmower, from page 4

adds Saaz hops at the beginning of boiling the malt grains, for bitterness, during the boil and at the end to provide a lingering, almost floral aroma.

On a trip through Austin a few years ago, Michael Jackson (the world renowned beer writer, rather than the single-gloved grotesque), sampled Live Oak Pilz and in a later column called it one of the world's best.

If there is a drawback to Live Oak Pilz it is that the brewery has no bottling line. To quaff after mowing you must make your way to a tavern. But Live Oak Pilz is in nearly every major beer bar in Austin, asking it worth the trip. You might not even have to change your shirt.

Should you want a pilsner on demand, I recommend you bring home a

six-pack of Pilsner Urquell, the original Czech pils that many still consider the best beer in the world. I would humbly disagree, but its exquisite balance between Moravian malt and Saaz hops makes it the mark that brewers like McElroy have been shooting at for generations.

Should you be willing to test the limits of balance between malt and hops, you must try Red Seal, an ale made by North Coast Brewing Co. in Fort Bragg, Calif. In my estimation, even more so than Sierra Nevada Pale Ale, Red Seal strikes the perfect balance between refreshment and substance. Of all the beers on my list, it is the darkest -- with a pleasing shiny copper color -- and the heaviest. That it seems much lighter in body is due to the bright, ringing tang of a combination of specialty hops that North Coast president and brewmaster Mark Ruedrich keeps a secret. Before leaving their characteristic, delicious resinous flavor at the back of the tongue, these hops deliver a bouquet of floral aroma.

Developing an affinity for Red Seal might prepare you for Fritz Maytag's tribute to the American bicentennial, Anchor Liberty Ale. This final step in the lawn mower beer progression is for those, like me, who celebrate the hop. Put your nose in a glass of Anchor Liberty and the aroma might remind you of a freshly peeled grapefruit. Its tang is so pronounced that its aftertaste is almost sandy on your tongue.

Before you make that bitter beer face, crack open an Anchor Liberty. Think of how far you've already come on that lawn mower.

Source: Austin-American Statesman – www.austin360.com

Lawn Mower Beer

5 Gallon Recipe

This time of year it's nice to start thinking about the hot days of summer. Hopefully we'll get nice weather come July and August and it might be too hot to brew. So now is the time to get some lawn mower beers or as I call them Mass Consumption Ales (MCAs) into bottles or kegs for quaffing later this summer. Although specific grains are spelled out in the recipes, feel free to experiment and use up that half pound to pound of odd grain you've got left over from a previous batch. I hope you'll try it.

Extract Version

- 1 can Munton's extra light extract
- 2 lbs extra light dry extract
- 1/2 lb German light crystal malt 10L-13L
- 1/2 lb Vienna malt
- 2 oz Saaz hops for 60 min
- 1/2 oz Saaz hops for 5 min
- 1/2 oz Saaz dry hop in secondary fermenter
- Wyeast 2112 (California Common)

Crush Vienna and crystal malt. Hold in 2 quarts water at 150°F for 60 minutes. Put in a colander and rinse into your boiling pot with 2 quarts of 170°F water. Add your extracts and boil for 60 minutes adding hops per schedule.

All Grain Version

- 8 lbs German Pilsner malt
- 1/2 lb German light crystal malt 10L-13L
- 1/2 lb Vienna malt
- 2 oz Saaz hops for 60 min
- 1/2 oz Saaz hops for 5 min
- 1/2 oz Saaz dry hop in secondary fermenter
- Wyeast 2112 (California Common)

Add crushed grains to 11 1/4 quarts of 154°F water and mash for 45 minutes or until conversion is complete. Sparge with enough 175°F water to collect 5+ gallons in brewkettle. Bring to boil and add hops per schedule.

This Month's Meeting

The Wednesday, May 22nd 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.

Maibocks will be the featured style of the month. We are expecting to serve the following: Lakefront's Big Easy, Summit Brewing's Heimerting Maibock, Einbecker Mai-Ur-Bock, Vicking Brewing's J.S. Helles Bock, Capitol Brewing's Maibock, and Sprecher Brewing's Mai Bock.

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
P.O. Box 270012
Milwaukee, WI 53227**

First Class