



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

June 2002

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

Why We Homebrew

June's our annual homebrew meeting, so let's start with a question that most of us are asked, shall we? That would be "why did you start homebrewing?" Well, duh! To make beer! Seriously, though, this is an important question, because for most people it's easy enough to go down to the corner and buy some beer. Here are several reasons to consider taking up homebrewing:

1. *To Try Different Styles* -- There are at least a dozen commonly accepted styles of beer, each with its own unique taste, color, aroma, etc. Within each style there is a wide range of ingredients and methods that make each beer unique. When you homebrew, you can explore your way around one or all the styles, or even step across the traditional style boundaries to make a truly unique brew. Either way, you get to taste something that's not quite like anything anyone has ever had before.
2. *To Have Better Beer* -- Most people will agree that a fresh, well-crafted homebrew is more complex and satisfying than your standard megabrewed-beer-in-a-can. Even some of the worst attempts at homebrewing are usually still pretty drinkable. With a little practice, most homebrewers can make beer that's as good as, if not better than the stuff coming out of microbreweries. After all, most microbreweries were started by homebrewers! One of the nicest things about homebrewing, though, is that it always tastes better if it's **your** beer.
3. *To Have Fresher Beer* -- Let's face it: in an average liquor store, the good beers have been gathering dust for a while before you pick them up. In addition, they've almost all been filtered, very few of them are naturally carbonated, and some of them even have preservatives or other chemistry projects added! Your beer is different. Your beer is fresh, natural, and handmade in small batches. And since you've made it yourself, you can try the occasional bottle as it ages, and decide when the right time to drink it is.
4. *To Learn More About Beer* -- When I started brewing, I didn't have the slightest idea what hops were, or how they affected the taste of the beer. Now, not only do I know what they do to the flavor of a beer, I know that I like them to excess! I've also learned a lot about how the other ingredients affect the beer, and this has increased my enjoyment of other beers, as well.
5. *To Learn More About The Biochemistry Of Yeast Respiration* -- Okay, maybe not.
6. *To Have Fun!* -- This is the single most important reason to homebrew. Like any personally challenging but fundamentally nonessential craft -- woodworking, macramé, web page design -- it's only worth doing if you're enjoying it. You could draw pleasure from using your hands, from watching your skill grow with time, from seeing the final product and thinking, "I made that!" But if you're not having fun, then why do it?

I have to thank my brother-in-law and fellow Beer Baron, Paul, for getting me interested in homebrewing. As I recall, it was at a Fourth of July party. He had just made a batch of amber ale and offered me a bottle. Initially I thought to myself, "yeah, I've had homebrew before and frankly it sucked." What the hell, I'll try one. To my amazement it was good.....really good. I thought that if Paul can make beer this good, why can't I?

I began searching the internet for everything that I could find about homebrewing. Within a few months I had purchased a beginners kit and an extract kit to make an amber ale. I finally worked up the courage to crack open the kit and decided to brew my first batch. I must say that it didn't turn out too bad. I had enough of a success that I was hooked. I quickly went from extract to all-grain and started entering my beers in the Wisconsin State Fair Homebrew Competition. The done pretty good. Second Best of Show, two years in a row.

Seven years later, I'm still hooked. My five gallon all-grain set-up has been replaced with a ten gallon Recirculating Heat Extraction Mash System. Thanks to the never ending supply of recipes and brewing gadgets, I know I'll be hooked for years to come. I found what I like about the hobby is the satisfaction of making a beer that rivals the micro-brewed beers. I also enjoy the brewing process. The details, the equipment, formulating the recipe.....stuff like that. Without it being fun it wouldn't be worth the effort.

This is my happy homebrewing tale. Now, here's the same question answered by a few club members.

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Upcoming Events

Meeting Dates and Style-of-the-Month:

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

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...



June 20, 2002 - Middleton, Wisconsin; Capital Brewery 2nd Golf Outing

Location: Pleasant View Golf Course

Fee: \$75 each

Contact: Signup (608) 836-7100

June 22, 2002 - Madison, Wisconsin; Essen House Beer Fest

June 24, 2002 - Registration Closing Date for the Wisconsin State Fair Homebrew Competition

- See club news on page 4

June 27, 2002 - Mequon, Wisconsin; Grapes & Grains G&G Beer Tasting

- Featuring Bruce Studley from Merchant Du Vin featuring Sameuel Smith, Lindemann's and more.

Location: 11301 N. Port Washington Rd.,

Hours: 7-8:30 PM

Admission: FREE

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

Location: Grant Park,

Contact: (312) 744-3370

June 29, 2002 - Mequon, Wisconsin; Grapes & Grains G&G Beer Tasting

- Featuring Kevin O'Leary from 2 Brothers Brewing Compan of Warrenville, IL

Location: 11301 N. Port Washington Rd.

Hours: 1-4 PM

June 29, 2002 - Milwaukee, Wisconsin; 2 Brother Brewery Beer Tasting

Location; Romans' Pub

3475 S. Kinnickinnic

Hours: 7-10 PM

July 11, 2002 - Wisconsin State Fair Park; Homebrew Competition Entry Drop Off & Check In

- See club news on page 4

July 13, 2002 - Wisconsin State Fair Park; First Judging - Wisconsin State Fair Homebrew Competition

- See club news on page 4

July 20, 2002 - Milwaukee, Wisconsin; Museum of Beer & Brewing Schlitz Tavern & Brewery Bus Tour

- Meet Schlitz Brown Bottle

Hours: 2:30 PM

Contact: (414) 643-0050 or (414) 444-8763

Event dates courtesy of Cream City Suds - creamcitysuds.com

Reusing Your Yeast: Part 1 of 4

by Mike Schwartz

Most homebrewers are kind of cheap. They like to do things themselves and do it as inexpensively as possible for the desired result. Good quality liquid brewing yeast is about \$6 a package and many brewers shy away from the expense. But the quality of your beer will typically be better if you use liquid yeast cultures. So how do you make it more economical? This is part one of a four part series on brewing yeast, focusing on harvesting your yeast, cleaning and maximizing it's health, proper storage, and repitching methods. This will allow you to use a single package of liquid yeast for at least four batches of beer as I've been doing with no off flavors. Many people have been able to get over 10 batches of beer from a single culture before needing to replace it.

HARVESTING THE YEAST

Improper harvesting can cause changes in the yeast over the course of several generations that will significantly change the character of your beer. For this reason, most homebrewers are discouraged from reusing more than a few times.

There are four layers of sediment that develop in a fermenter. In order of development these are:

- Trub/yeast. Bitter and generally darker in color.
- Early settling yeast. Also mixed with trub, characteristics are more bitter, exhibits poor attenuation (because it is not in contact with the beer long enough). May also have lost ability to metabolize maltose or maltotriose.
- Prime yeast. A moderation of both flocculation and attenuation. Generally brighter in color with a more bread-like (or more beer-like), tangy flavor. These yeast tend to have higher viability than early settling yeast.
- Late-settling yeast. These have generally poor flocculation qualities and are mixed with other undesirables such as tannins and proteins that have dropped out of the wort late.

Any off flavors present in your yeast culture will be transmitted to your beer. The best way to determine whether you have gotten the best possible yeast from your fermenter is by relying on the sensory characteristics of the yeast. The sensory characteristics of the prime yeast are a fresh, yeasty smell; tart taste; low bitterness; and light tan color.

A conical fermenter is the best by far for yeast harvesting because it makes it easy to collect just the portion that you want; however, most homebrewers don't have conical fermenters. There are two main ways for homebrewers to harvest yeast. The traditional method of skimming yeast off the top of an active fermenter works well for ale yeast. This should be done after 50% of attenuation is complete to avoid slowing fermentation. Both lager and ale yeast can be harvested from the bottom of your fermenter after the beer has reached final gravity. The latter is probably the most common way. The literature is not in agreement on whether you should harvest yeast from the primary or secondary fermenter. The arguments are that the primary has younger yeast that are less likely to be mutated or overstressed while the secondary will have less trub or other waste. Wyeast says the primary. Regardless, yeast should only be harvested from a beer of original gravity 1.060 or less because high gravity wort results in mutated, weakened, or dead yeast.

It's very important to make sure that your yeast is both clean and healthy. If you allow the trub from the cold break to settle for a day then rack off to a clean fermenter you'll minimize the amount of garbage mixed with your yeast and off flavors in your beer. At the least, you should rack off to a secondary fermenter while still in active fermentation. This will leave most undesirable yeast and trub behind in the primary fermenter.

See Yeast, page4

Homebrewing, from page1

Mike Teed writes: The reason I started homebrewing is rather simple. It was a financial decision to start. When I first discovered good beers, I also discovered they were expensive. Then I discovered homebrewing. I found that I could make beers almost as good as I could buy, and they didn't cost \$1.00-\$7.00 per bottle either. I probably am still financially ahead of the game, despite my fanatical devotion to stainless steel parts and brewing toys, and now I make better beer than I can buy. Another good reason is that homebrewing is probably the only way to legally avoid paying taxes on your alcoholic beverages.

Mike Schwartz writes: I got interested in brewing because it put together most of my favorite things: cooking, science, beer, camping (you gotta have beer to go camping and having beer is a great reason to go camping!). I've been brewing since 1992 when a buddy from work got me started. I noticed though that my beer got better after he moved up north and I brewed on my own. I think it was because much less alcohol was involved in the brewing process.

Jeff Kane writes: What, me pass up an opportunity to tell a story!!!! :-)
In 1990, I had a buddy who I worked with and drank beer with after work. We talked a lot about making our own beer. I bought a total of 3 of the Beer King brew in a bag things. The first was so horrible that I threw it out. Flat and yeast with every glass. I got some advice for the second that included a new strain of yeast. It too was way too flat, and still had so much yeast floating in it that as beginners we hated it. The third one was placed in the fridge for a week after it fermented. It was not as yeasty, but was still flat and tasted just bad!

I was also doing a lot of electronic BBS stuff around at that time. So, I searched (this was before google.com) and found a place called the Home Brew University. I started dialing in and became hooked! My friend and I finally spotted a place that sold ingredients, and joined a club called the Mashtronaughts. This was in Clear Lake Texas next to the Johnson Space Center where we worked. After the first meeting, we went out and bought 4 cases of Fisher Amber to get the swing top bottles. We made an Amber as our first brew. It was drinkable, but not great. My wife likes to describe the floaties it had in it. :-) I thought they gave it body!

We made a few more extracts and then it was time to move back up here to Wisconsin. When I asked on the BBS network (no email lists back then) where to find a brew store in Milwaukee, I was told it was like "looking for a tree in a forest." Boy was that right! Made my first batch alone just a couple of weeks after moving here. Bought bunches of Huber Bock for the bottles. Not bad beer either! For the next 2 years, I worked feverishly to reach the 200 gallon per year limit. That equated to about 1 batch (2 cases) per week. I reached a point where drinking it was more difficult than making it! :-)

After a couple months here, I missed the HBU BBS and decided the long distance calls were getting to me. I opened the second campus of the Home Brew University. Some of you may remember it. Then came the internet, and no one was dialing up except Rich Grezlak! I closed it down, and started the web pages now at <http://www.kane1.com/jeff/beer> (formerly www.execpc.com/~jkane/beer).

I finally decided to go all grain, and built a system from scratch. I remembered a system I saw outside a brewing store in Houston. I never got over it, and had to make one myself. :-) It's inaugural brew was made along side three other all grain systems during National Homebrew day 1996. See <http://www.kane1.com/jeff/beer/brewery.html> for details.

Now I have so many things to do, and my kids are at the age where they need someone to take them places, that I almost never brew. Maybe twice a year. :-) (I look forward to 10 years from now when they are gone, and I can brew again. Until then, I make more wine since it takes less hours, just more years! :-)

(Sorry, I can't do just a couple of sentences!)



Big and small win in World Cup

Wisconsin breweries showed that size doesn't always matter in taking home mounds of medals Wednesday when the winners of World Beer Cup 2002 were announced during ceremonies in Aspen, Colorado. These weren't the biggest breweries to win or the smallest -- and they certainly won't be the only ones -- but these three provided one of many interesting stories during the biennial awards ceremony, illustrating the diversity of beer and the breweries who make it.

- Milwaukee's Miller Brewing Co., which recently was sold to South African Breweries and will soon be part of the world's second largest brewing company, won seven medals for beers it brews. Miller produced more than 40 million barrels (31 gallons) of beer last year.

- Jacob Leinenkugel Brewing, a Miller subsidiary with headquarters in Chippewa Falls and a large brewery in Milwaukee, won three gold medals. Leinenkugel maintained its status as a regional power last year, brewing 340,000 barrels.

- Angelic Brewing Co., a Madison brewpub that produced 1,000 barrels in 2001 (that's 1/40th of 1/1000th of Miller's production), won six medals, including two golds. Angelic head brewer Dean Coffey won for beers of all styles, including those of German, Belgian, British and American origin.

The winning beers were selected from a record number 1,173 entries. The Association of Brewers first conducted World Cup competition in 1996. "When the winners hang their awards in their breweries, they are going to be recognized around the world as a symbol of brewing excellence," said World Beer Cup Director Nancy Johnson. "The World Beer Cup is the Olympics of beer competitions," said World Beer Cup and Association of Brewers founder Charlie Papazian. "The World Beer Cup was founded to make quality beer and brewing knowledge accessible to all. Every two years, breweries from Fiji to China enter the World Beer Cup to increase this craft-beer awareness." In fact, the Guangzhou Brewery in China won a bronze medal for its wonderfully named Double Happiness Beer.

Adding to the international flavor of the ceremony was the presence of Lithuania's ambassador to the United States. A Lithuanian TV crew taped the awards ceremony for a commercial that will broadcast in Lithuania. Svyturys Baltijos from Svyturys Utenos Alus Brewery won a bronze medal in the German-Style Märzen/Oktobertfest category.

Wisconsin breweries weren't the only multiple winners. Canada's Unibroue won five medals, including two gold, for its Belgian influenced beers. Third Street Ale Works -- a Santa Rosa, Calif., brewpub -- took home four medals, including three golds. Marin Brewing Co. in Larkspur, Calif., also captured four medals. Other double gold winners included Boston Beer Co. (Samuel Adams beers), Oregon's Rogue Ales, Honolulu Brewing Co., Laurelwood Public House & Brewery of Portland, Ore., and Capital Brewery of Middleton, Wis. Middleton is just outside of Madison.

South African Breweries buys Miller

The long-anticipated sale of Miller Brewing Co. to South African Breweries was announced today. Miller's current owner, cigarette-maker Philip Morris Cos., agreed to sell the brewing operation for \$5.6 billion, slightly more than the \$5 billion price tag discussed in pre-deal stories.

The combined company will be renamed SABMiller PLC after the sale is final, which is expected to occur by July. South African Breweries will

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State Fair Homebrew Competition

This year's event is right around the corner. In fact the registration forms deadline is Monday, June 24th. Following that, the entry drop off and check in is July 11th. You can either deliver them before this date to the Purple Foot or you can drop them off on July 11th at the Family Living Center on the State Fair grounds between 4:30 and 7:00pm. For specific information see the competition rules and regulations. If you don't have a copy you can download them from the club website at www.beerbarons.org.

We're still looking for people to serve as judges or stewards at the actual judging which will be taking place on July 13th. If your interested in performing either of these functions, call Jerry Uthemann at 414-327-2130 or e-mail Jim Jesse at brewer@att.net or simply attend the next meeting to talk to them in person.

Attention Harvest Fest Brewers

If you're planning on brewing up a batch or two for Harvest Fest, Jerry Uthemann asks that you get a list of your grain and hops requirements to this month's meeting.

Yeast, from page 2

If you're going to collect the yeast, it's important to do it as soon as the beer is finished fermenting. It's best to get the yeast off of the beer within one to two days of the completion of fermentation (attaining final gravity).

To harvest the yeast, you'll need a sterile Mason jar. The jar should truly be sterile rather than just sanitized. You should also sanitize all the surfaces that the yeast may touch such as the mouth of a carboy, any racking canes or tubes, etc. If you're racking off of a carboy, the small amount of beer left in the bottom can be used to suspend the yeast and pour it into a Mason jar. If you're racking off of a conical fermenter, the yeast will be first-out. Tightly cap the Mason jar and store it in the refrigerator overnight to let everything settle to the bottom. If you had a good fermentation with no signs of contamination and you're going to repitch the yeast within 2 days you can leave it as is until you prepare for pitching.

In the next installment I'll cover cleaning the yeast for reuse or storage.

References:

Harvesting and Storing Yeast; David Sohigan - <http://brewpubmag.com/98jul/craftbrewer.html>

See *Yeast*, page 5



A warm Beer Baron welcome to the winner of the one year membership at the Tom Lund Benefit Silent Auction:
Pino Guadagno

Beer News, from page 3

keep Miller's corporate headquarters employees, in Milwaukee, said Miller President and Chief Executive Officer John Bowlin. The company also plans to continue operating Miller's seven U.S. breweries. "For Miller, for the most part, it's going to be business as usual," Bowlin said in an interview.

SAB will take a 64% stake in Miller for \$2 billion in assumed debt and \$3.6 billion in stock. Philip Morris Cos. initially keep a 36% stake in Miller, and has agreed not to sell any remaining shares until June 2005. In a story in the Wall Street Journal, Philip Morris CEO Louis Camilleri said the deal gives his company more options. "We could clearly increase our stake and make beer a significant third leg," in addition to the company's tobacco and food businesses, he said. Or, "we could exit in an orderly and profitable manner."

Miller has been losing market share in the United States, but now Philip Morris owns a stake in a large, and growing, beer company that has the scale to compete effectively around the globe. Bowlin is optimistic the combined company - which will be the world's second-largest brewer, with an estimated annual sales volume of 102 million barrels and revenue of \$9.3 billion - bring a sharper strategic focus to Miller, which now accounts for only about 5% of Philip Morris' profits. "We are going to go from being a small part of a huge consumer packaged goods company to being a key component in the world's second-largest brewer," Bowlin said. "We are going to be a company that's totally focused on brewing, marketing and selling beer."

Among the benefits:

- Improved operating practices and sales execution. SAB grown rapidly beyond its African base by acquiring breweries in Eastern Europe, Asia and Central America over the past five years, introducing new efficiencies in each case.
- Introduction of Pilsner Urquell, the well-regarded Czech beer, into the Miller distribution system. Bowlin said PU is an excellent complement to Miller's current main import, Foster's Lager.
- Bowlin expects SABMiller to spur increased overseas sales of Miller Genuine Draft, Miller's main exported brand.
- For South African Breweries, the deal provides a major operation in the United States, the world's most profitable beer market. It allows the company to build a global scale and diverse earnings base in competing with other consolidating international brewers, such as Belgium-based Interbrew (which will drop from No. 2 to No. 3 worldwide after this deal is complete) and Holland-based Heineken (which will fall to No. 4).

SAB currently has less than 0.1% of the U.S. market. Miller's U.S. market share at the end of 2001 was 19.6%, well behind Anheuser-Busch's 48.6% share. Miller spent \$239 million on advertising in 2001, compared with \$191 million in 2000 and \$164 million in 1999. Anheuser-Busch spent \$328 million in 2001, compared with \$353 million in 2000 and \$317 million in 1999.

Source: Real Beer Page - www.realbeer.com



July Officer's Meeting / Social Hour
Date: Tuesday, July 9th
Time: 7:30pm for Officers
Social hour at 8:30pm
Place: The Painted Parrot
8031 W. Greenfield Ave.
Milwaukee

ChiltonFest

by Kevin Moon

I don't know if our younger members remember Rod Serling's The Twilight Zone. I have fond memories of the TV series and the strange and/or ironic situations in every show. I experienced a Twilight Zone moment on the bus ride to the 11th Annual Wisconsin Micro-Brewers Beer Fest held in Chilton on May 19th.

Let me explain: We are on the bus Sunday morning drinking some wonderful Maibock beer brewed by Al Bunde while watching the Talking Head's concert film "Stop Making Sense" and hearing Al play his accordion to selected songs from the video. This is all occurring about 10:30a.m. on the way to Chilton. (I kept waiting for Rod Serling to materialize out of the side of the bus and say, "you've crossed over into the Twilight Zone".

If you missed the bus ride or the fest you missed an excellent time. The day was quite nippy but Richard brought a ton of food and we set up the grills as soon as got there. Everyone ate some hot food and the brewers promptly opened the booths up at 1:00p.m. There were approximately 25 breweries in attendance and the beer was awesome.

Kirby Nelson from Capital was dispensing his excellent Capital Blonde Doppelbock. It is incredibly good beer. Tyrannena Brewing served their Porter, which was thoroughly enjoyable. Stout Brothers had excellent Celtic Cross Stout and Pioneer had their award winning Chocolate Oatmeal Stout on hand. Sprecher had about eight different beers on tap and they were all incredible. Space prevents me from listing every beer and brewery but the festival was very well done and a great time. The serving glasses were about 6 ounces, which was very generous, and the event lasted until 6:00p.m.

I want to commend Richard who organized our bus tour. He did an excellent job of having everything ready to go and had done a very thorough job of planning the food, the bus, and the entertainment. If you didn't go this year I would encourage you to find the time next year.

Leinie's Brewery Tour

by Jeff Kane

We had a great tour of the "medium" Leinie's brewery. I guess it has given up the title of "little". They have opened a brew pub in Arizona that now gets that title. They are still bigger than most breweries, but not quite as big as some. Speaking of which, Miller (or whatever name SAB uses) tends to leave them alone. They still brew the hard way using all real/natural ingredients. No hop oils or concentrates. Most of what they make at 10th Street is the Honey Weiss. They do some of the special brews from time to time also.

Upon arrival, we were treated to the hospitality room. We sampled the Honey Weiss, Amber Light, and their private label beer. That last one is made for bars and restaurants that want their own label on a beer. I found it to be the best of the three. Their Lab guy, Dean, is also a homebrewer, and he treated us to a couple of his own batches. He made a Belgium Triple, and a Heffe Bock. They tasted fantastic! Who knew Leinie's was making either of these styles? Then to find out it was homebrew just shows how good a homebrewer can make a beer taste. A couple club members also brought some samples to share.

The Master Brewer, Greg Walter, gave a talk about the brewery and then opened up for questions. He is a very knowledgeable brewer who was generous for letting us tour his facility. Especially since it was free, and took his spare time to do it. Having Dean there to talk about yeast culturing and the science of beer was a big bonus. Did I mention that both of them are homebrewers? Greg didn't bring his homebrew, he brought

Leinies instead. :-) He also brought his brother who volunteered to tend bar while the tours were happening.

We learned they brew about 5-6 days a week and every other week. They do 2 batches in one day to fill one uni-tank. He said that was over 2,000 cases of beer per day. Since they do lagering almost all the time they are limited to every other week waiting on the tanks to free up. Keep drinking that Honey Weiss. They need a reason to expand. :-)

We split up into 4 groups. The first 2 groups went different directions to tour. While they were gone, we were treated to more samples and some hops and malt too. There was Centennial and Horizon hops. The malt was Vienna and Munich I think. Those who brought some baggies were allowed to take a few ounces/pounds home. It was a great "souvenir" of the tour. Once the first 2 groups came back, the last 2 went around to see things while the first groups socialized.

The Brew kettles are capable of brewing almost any style of beer. They have separate mash and brew kettles allowing things like decoction and other special techniques. There is a variety of plumbing between them to allow for this. I was confused, so I'll just say it was "kewl" to see.

Most of the grains are trucked in and loaded into silos, but they also use the same Briess in bags like we do for specialty grains. They just use a few pounds more than we would for a 5 gallon batch. :-) Briess also does a special mix for them in 1 ton bags. I think it takes more than one person to lift those though.

Although it has been said that the brewery is an "automatic" brewery, that's not quite true. They have a very small staff (10 people), but all the valves, hoses, and knobs still have to be turned/connected by hand. There are some steps of automation over a small place that carries bags of grain to the mill, but when it comes down to moving beer from a unitank to a filter to a bright tank, it's all manual connection of hoses and turning of valves. The only thing they don't have to do is siphon out of the carboy. :-)

There is no pasteurization of the beer. They rely on old-fashioned sanitation and good fresh hops to keep the beer ready to drink. They do a chill haze removal step using similar stuff that we would use. Then move it through diatomaceous earth followed by some .6 micron filters. That removes most any little bugs that may remain in the brew. The beer then goes into the bright tanks for carbonation. Too bad we can't just open them up and sample right there. Ice cold fresh beer ...Mmmmm!

They do reuse the yeast a few times. But then they always go back to a single cell and culture up. We saw the lab where they raise the little beasties. Then there is a small mixer that steps it up while agitating the beaker. Once it outgrows that beaker, they have an even bigger one. When it is a very health culture, they have a giant tank that they propagate it in. It keeps the right temperature and mixes them regularly. Neat stuff to see.

This really was the best tour I have ever been on. I think everyone had a good time and really enjoyed seeing it. I am sorry to say there is not a regular tour time or day. :(We tried not to be too rowdy, and if we are lucky, maybe we will get invited back in a couple years to see it again.

Thank You to Greg, Dean, Greg's Brother (sorry I don't recall your name), and the poor person who has to clean up the hospitality area after us.

Yeast, from page4

Yeast Care - http://www.brewingscience.com/yeast/yeast_care.htm

Yeast Washing for the Home Brewer; Wyeast - <http://www.wyeastlab.com/hbrew/hbyewash.htm>

Keep Your Yeast Healthy Longer; Christopher White
<http://brewpubmag.com/00sep/craftbrewer.htm>

This Month's Meeting

The Wednesday, June 26th 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's meeting is dedicated to homebrew. If you bring in at least a 6 pack of homebrew, you get free admission into the meeting. That's right; forget the \$5.00 admission fee. Of course we'll also have additional beer to prevent a shortage. As usual, if you bring a corny keg of homebrew the club will reimburse you for the ingredients AND you'll get free admission. We're also having a speaker this month, homebrewer extraordinaire, John Neshek. He cleaned up this year at the Blessing of the 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.**

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