



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

July 2002

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

July is American Beer Month

American Beer Month was born July 1, 2000. In celebration of the first annual American Beer Month, the American Brewers Rally was held on the steps of the Philadelphia Art Museum.

American Beer Month is a grassroots campaign to promote American brewing and celebrate the diversity and variety of American beer.

Help us and the nation celebrate the pride and heritage of American-brewed beer by drinking American beer!

Here are fun ways to celebrate the diversity and variety of American beer:

- * Hold a special beer dinner with friends
- * Try a new brew each week
- * Have a party where each friend brings a different beer
- * Brew traditional or historical American beer recipes



- * Pair your beers with food
- * Have an open house or an education day
- * Encourage people to go to their local brewpub and/or microbrewery
- * Take part in festivals
- * And of course, savor unique flavors of American Beer

It's time to open a refreshing American beer ahhhhhhhh!

For more American Beer Month information, contact the Association of Brewers at +1.303.447.0816 or 888 822.6273 or email monica@aob.org

July's Sprecher Brewery Field Trip



Last year's trip to Sprecher Brewery was perhaps one of the most memorable field trips this club has taken in some time. The tour given by the Sprecher Brewery staff was entertaining and informative. The tour guide was very knowledgeable and answered every question handed him. We were allowed in every area of the brewery.

And then there was the beer garden. The beer line seemed to go on all night long. The line may have been long, but the wait was worth it. If my memory serves me, they had 4 or 5 different beers on tap. The staff of Sprecher was extremely cordial to the club members, making this a truly enjoyable evening.

If you haven't had the opportunity to visit Sprecher Brewery, don't miss this month's meeting. You won't regret it.

There are driving directions and a map to Sprecher Brewery on page 4.

Just a reminder, this month's meeting starts at 6:30 p.m., NOT 7:30p.m. The reason for this is the closing time of the Sprecher Beer Garden.



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Upcoming Events

Meeting Dates and Style-of-the-Month:

July 24th: Field Trip to Sprecher
August 28th: Weiss Bier
September 25th: Oktoberfest
October 23rd: Belgian Ales
November 20th: Style Groups
December 18th: Holiday Party



Tastings, Competitions, etc...

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

- Meet at Schlitz Brown Bottle Pub

Time: 2:30 PM

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

July 20, 2002; Port Washington, Wisconsin - Port Washington Fish Day

July 25 - 28, 2002; Menomonee Falls, Wisconsin - Fall Fest

Location: Village Park

July 26 - 28, 2002; Milwaukee, Wisconsin - German Fest

- Visit the Museum of Beer & Brewing exhibit in the Culture Tent

Location: Henry Maier (Summerfest) Grounds, Milwaukee, WI

Contact: (414) 464-9444

August 1 - 3, 2002; Sheboygan, Wisconsin - Sheboygan Bratwurst Days

Contact: (920) 208-0852

August 10, 2002; Madison, Wisconsin - Great Taste of the Midwest

Location: Olin-Turville Park,

August 16 -18, 2002; Chicago, Illinois - Goose Island Fest

Location: Kingsbury Street

Admission: \$5-10

Contact: (800) 485-8085

August 17, 2002; Indianapolis, Indiana - BW3 Indianapolis 3rd Vintage Cellar Tasting

- 15 vintage barley wines & Belgian ales

Hours: 6 PM

Admission: \$25

Contact: michael_deweese@hotmail.com or 317-916-9464 ext. 301

August 30 - 31, 2002; Glendale, Wisconsin - Sprecherfest

Location: Old Heidelberg Park
700 W. Lexington

Event dates courtesy of Cream City Suds - creamcitysuds.com



2002 State Fair Results



It's a sad day for the Brew City's premier homebrew club. For the first time in memory, the Beer Barons failed to grab any of the coveted top honors in the 2002 installment of the WSF Homebrew Competition. The club did however do fairly respectable in the area of the ribbons that were awarded. Club members managed to capture 12 out of 18 blue ribbons, 11 out of 24 white ribbons, and 13 out of 23 red ribbons.

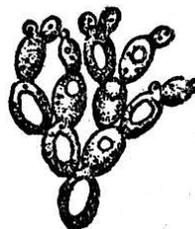
Top honors at this years competition were: David Kurtz - Best of Show for his American Pilsner, Rissel Harbach - Second Best of Show for his Doppelbock. Other awards were: Jerome Lemahieu - Best Amber Beer, James McGrath - Best Brown Beer, Kevin Steers - Best Black Beer, and David Johnson - Best Specialty Beer.

The Beer Barons would like to raise our glasses in honor of your accomplishments. Congratulations to you all! We'd also like to thank the judges and stewards for volunteering their time and expertise. Last but not least, special thanks goes out to Jerry Uthemann and Jim Jesse for organizing this year's event.

See you all next year.

Reusing Your Yeast: PART 2 of 4

by Mike Schwartz



WASHING THE YEAST

At this point you need to wash your yeast. Get out that little bathtub and get busy! OK... There are two main methods of doing this, sterile distilled water washing, and acid washing, each has it's own purpose and they are typically used in conjunction in commercial breweries. Sterile distilled water washing is intended to remove the waste products and

leave relatively pure yeast. Acid washing is intended to kill bacteria and other living contaminants as well as removing the waste products without harming the yeast. I'll discuss a modified acid wash that works better than the older, most common method.

Sterile Distilled Water Wash

For distilled water washing you need to fill three quart mason jars half full of distilled water and boil them in a water bath with the covers loose for twenty minutes. Let the water cool to refrigerator temperature (38 - 40) Remove your yeast from the refrigerator and examine it. It's likely that there will be two to three distinct layers settled in the bottom of the jar. The yeast is typically a kind of cream to slightly tan colored layer in the middle. Drain the clear beer from the top allowing any dark layer on the top of the yeast pack to run out with the beer. Pour the water from one quart jar into the yeast and swirl it to suspend everything. Don't shake it because that can damage the yeast. This will allow gravity separation of the yeast. You may need to resuspend everything a couple times to get good separation. After the trub and hops settle to the bottom, pour the remaining liquid with suspended yeast into one of the remaining clean jars of water. Repeat this until only yeast is left in the water (usually two jars is enough).

Acid Washing

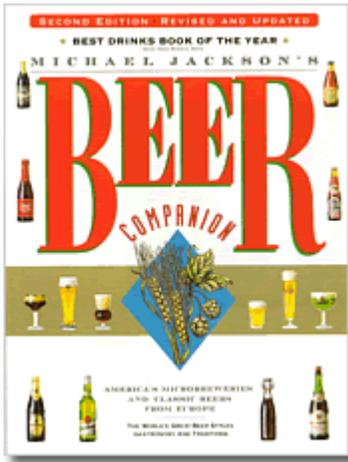
After completing the distilled water wash to remove the garbage, you

See Yeast, page4

Book Review:

Michael Jackson's Beer Companion

By Jeff Enders



The best way to learn about beer is to drink it, but another great way is to read about beer. I don't know about the rest of you Beer Barons, but I've collected quite a beer library. I have books and magazines about beer styles, beer history, and how to brew beer. And they range from good to bad, amateur to expert. In the next few months I'm going to tell you about some of my favorites.

Since all Beer Barons like to drink good beer, and with the State Fair Homebrew Competition still fresh in our minds, the first book I'd like to

tell you about is probably the single most important book about beer styles. It's Michael Jackson's Beer Companion by Michael Jackson (1993, Running Press). It's subtitled "The World's Great Beer Styles, Gastronomy, and Traditions". Next to the Beer Judges Certification Program's description of beer styles, it is the one source that best describes all the major and minor beer styles, and it also gives their histories.

Michael Jackson's Beer Companion describes 41 classic beer styles, dividing them into the major categories of lagers, ales, porters and stouts, wheat beers and labics. Each category is described, along with a brief history. Then each category is broken down into styles. For example, in the Ales chapter there are definitions of milds, bitters, pale ale, brown ale, old ale, barley wine, Scottish ale and Irish ale, along with descriptions of all the major styles of Belgian ales. Jackson gives the history of each style, describes the ingredients and techniques that define it, and explains how it has evolved over time. And finally, each section ends with a detailed description of 3 or 4 classic examples of that particular style. The book ends with a short chapter about pairing beer with food.

If you are only going to read one book on beer styles, I highly recommend Michael Jackson's Beer Companion. Michael Jackson has that rare skill of packing a lot of information into his writing, yet he keeps it very personable, as if he's talking just to you. And the book is beautiful, loaded with lots of stunning high quality photographs. I've read it from cover to cover at least twice, and I'm always referring to it. The hard cover sells for \$35.00, but I've seen a paper back version for \$10 that is just as beautiful, only it's smaller in size. Before buying my own copy, I checked it out of my local library. Look for it in your favorite homebrew store or locally owned bookstore. If they don't carry it, I'm sure they would order it for you. Cheers!



Beer belly saves man's life

A Birmingham, England, man who was attacked with a power saw says his beer belly probably saved his life. Shaun Reaney, who weighs 22 stone (about 308 pounds), is recovering in hospital after

being slashed across the stomach.

Reaney suffered an 18-inch wound when he was attack by four men. His beer belly kept the blade of a circular saw from touching his internal organs.

"It's a good job I had that layer to protect me," he told a local newspaper. His wife, Theresa, added: "The doctors told me if he had been 10 stone lighter he would have died. When Shaun came round he reminded me that years of boozing had saved his life."

Space beer

The Russian Academy of (Agricultural) Science is developing a non-alcoholic beer for Russia's cosmonauts to drink in space. It is specially adapted with added vitamins and minerals.

The non-alcoholic beer was originally created for rescue workers who wanted a drink that would not impair their performance. The science academy is revising the recipe with the idea that it will also to cheer up the cosmonauts.

The scientists say beer is the ideal refreshment, and it alleviates stress even when it does not contain alcohol. They are adding herbs and vitamins to the beer to make it healthier.

Minnesota Brewing Closes

The debt-ridden Minnesota Brewing Co, one of the last old-line regional breweries, shut down operations Monday.

Minnesota Brewing Chief Executive Officer Jim Freeman called Monday a sad day in the St. Paul plant's history. German settlers first made beer on the site of the former Jacob Schmidt brewery in 1855.

Ruth Suttles, a 22-year veteran of the bottling line, said she was operating the pasteurizer when production was halted. "All the cans are still in there, everything just stopped," she said.

Although the brewery faced \$14 million in debts, workers were surprised by the swift action. Minnesota Brewing filed for bankruptcy protection in February, and there were hopes of a turnaround. However, the brewery couldn't keep up with production orders for its largest customer, the owners of Mike's Hard Lemonade. Mike's was made under contract at the St. Paul plant.

The brewery recently employed up to 160 full-time workers during peak summer months. An ethanol plant, built in 1999 with the help of state subsidies and designed to save the brewery by sharing overhead expenses, will remain open. It employs 14 people. It was "Now all Minnesota has left is a stinky ethanol plant near downtown St. Paul," said Jay Mitzuk, a brewery worker since 1972.

The brewery's best-selling brand, Grain Belt Premium, may survive. Mark Stutrud, founder of St. Paul-based Summit Brewing Co., said he would be interested in acquiring the Grain Belt label if it is priced reasonably. New Ulm-based August Schell Brewing Co. also has expressed some interest.

"It's a sad state of affairs," Stutrud said of Monday's plant shutdown. Stutrud pointed out that plants such as Minnesota Brewing as huge compared to Summit. They were built in an era when regional beers such as Grain Belt, Schmidt and Hamm's had large market shares. When Budweiser, Miller and Coors took hold as national beers, the old regional plants were left with too much unused capacity, Stutrud said.

Source: Real Beer Page - www.realbeer.com

Corny Keg Order

Due to the "field trip" meeting this month, we'll be unable to deliver any kegs. With that in mind, we've decided to postpone ordering the kegs from the Green Bay Rackers until after the July meeting, where you'll be able to place an order for the \$12 Corny Kegs if you haven't already. The Rackers also have informed me that they have 10 Sanke half-barrels that they have priced at \$25 each. These will be first come, first serve.

Summer Picnic

This year's picnic is just around the corner. As usual, this year's picnic will also include the customary raffle. This raffle is one of the two main ways that we have of raising cash for the club's treasury, the other being the raffle at the Christmas Party. The money raised helps defer the cost of printing the newsletter thereby keeping dues and meeting fees reasonable. What we need for members are donations for the raffle. In the past we've had such things as t-shirts and glasses with beer advertising, any kind of beer signage, beer (of course), and equipment. Try asking liquor marts and homebrew dealers for donations.

As far as the picnic goes, there is an order form in this newsletter for tickets. We ask for you get your tickets ahead of time so we have some idea as to how much food to order. Your co-operation in this matter would be greatly appreciated. There will be more on the picnic in next month's newsletter.

State Fair Booth

We still need volunteers for the booth at this year's State Fair Homebrew Booth. Jerry Uthemann has a sign up sheet which I'm sure has a lot of great spots that need filling. If you're interested, see Jerry at the July meeting.

Beer Baron Bottle Openers

If you missed the June meeting, you also missed the debut of the Official Beer Barons of Milwaukee bottle openers. They are a thing of beauty. A sleek black body emblazoned with the club's logo on one side and the club's website address on the other. The openers were designed to be used as a promotional item to be passed out at events. Of course we'd like to see every member get one as well, but seeing that we don't plan on mailing them out, the only way to get one of your own is to come to a meeting.

Yeast from page 2

want to kill contaminating bacteria and organisms. This requires a wash with acid and, if accessible, sanitizer. The yeast are much more resistant to this than the bacteria. Let all of the yeast settle to the bottom of the jar so that the remaining liquid is clear and pour off the water. Prepare a solution of 100ml distilled water and phosphoric or other food grade acid with a final pH of 3, add 0.5 - 1.0 ml of sodium chlorite (NOT hypochlorite or bleach) for a 20 - 50 ppm concentration. This is available as Birko Dioxychlor, Five-Star Oxine, or Five-Star Star-Xene. Add this solution to the yeast and swirl it to suspend the yeast. Let the yeast settle for at least 30 minutes but no more than 1 hour. If you can't get the sanitizer, let it sit for 2 to 3 hours. Decant the liquid and add sterile distilled water (your third jar) or wort.

See June Baron Mind for references.

Directions to Sprecher Brewery

Here are the directions to Sprecher Brewery. Once again, **THE MEETING STARTS AT 6:30.** Please adjust your travel time accordingly.

TRAVELING NORTH ON I-43:

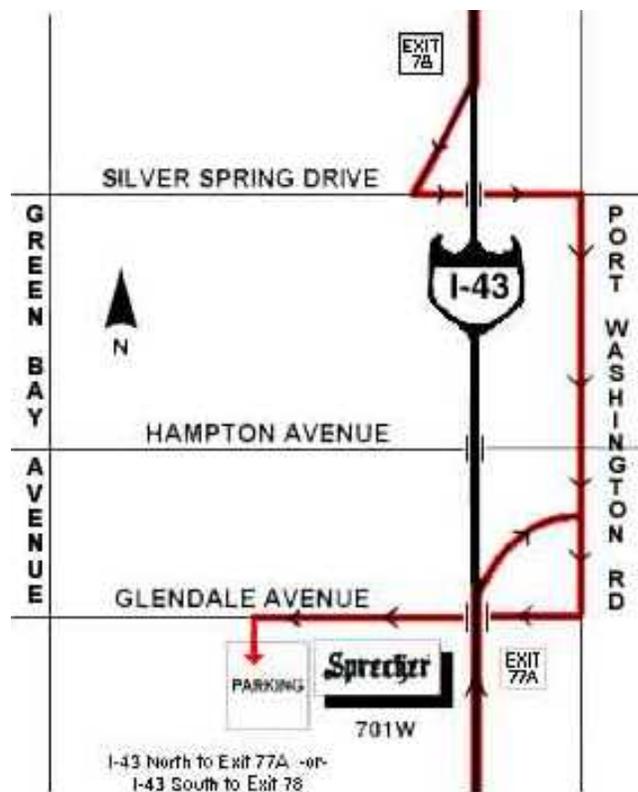
I-43 north to Exit 77A. (Hampton Ave. East)

Stay to your right on the ramp, then turn right, through the "Yield" sign. You are now heading south on Port Washington Rd. Turn right at the first set of lights (Glendale Ave.), and drive one block. We are on the left side of the street. You can't miss the Sprecher sign.

TRAVELING SOUTH ON I-43:

I-43 south to Exit 78. (Silver Spring Ave)

Turn left onto Silver Spring Dr. Go east one block to Port Washington Rd. and turn right. Travel south approximately 1 1/2 miles to Glendale Ave. Turn right on Glendale, drive 1 block, we are on the left side of the street. Watch for the Sprecher sign.



August Officer's Meeting / Social Hour
Date: Thursday, August 8th
Time: 7:30pm for Officers
Social hour at 8:30pm
Place: The Bosch
5871 S. 108th Street
Hales Corners

6TH ANNUAL



CLUB PICNIC



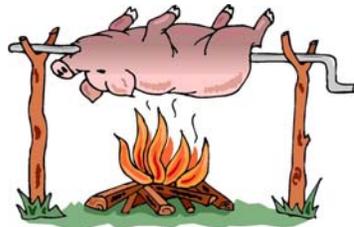
September 14th, 2002
1:00pm to ???



Root River Parkway – Site 1

East of the intersection of 92nd & College Ave.
Greendale, WI
(see map)

**FOOD
FUN**



BEER!



Reservation Form

Name _____

Address _____

City _____ State _____ Zip _____

Bring to July or August meeting or send with payment to:

Treasurer
Beer Barons of Milwaukee
P.O. Box 270012
Milwaukee, WI 53227

Number of Adults
\$10 for 1 Ticket or \$15 for 2 \$ _____

Number of Children under 18 (No Charge)

Notice: Advance payment must be submitted by August 31, 2002

This Month's Meeting

The Wednesday, July 24th meeting will be held at Sprecher Brewery, 701 W. Glendale Avenue, Glendale Wisconsin. Please see the driving instructions and map on page 4.

PLEASE NOTE: This month's meeting will start at 6:30 p.m., not the usual 7:30 p.m. The reason behind this time change is that the bar at Sprecher closes at 9:00 p.m.

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.**

**This month's meeting location:
Sprecher Brewery**

BARON MIND

**Beer Barons of Milwaukee
P.O. Box 270012
Milwaukee, WI 53227**

First Class