



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

February 2003

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



Lakefront Brewery is a small, locally-owned microbrewery specializing in handmade beers in the tradition of early Milwaukee brewers. Lakefront Brewery began in 1987 in a cramped Riverwest building with only sixty barrels of production sold exclusively to taverns within rolling distance of the brewery. The neighbors loved the beer and the brewery slowly expanded. The unique tours with Curly, Moe, and Larry didn't hurt either. They hired a full time brewmaster in 1990 and Russ quit his day job in 1995 to work fulltime for Lakefront. Jim followed suit a year later.

In 1999 they moved to their current location on Commerce street. Located on the Milwaukee River just north of downtown along the route of the historic "Beer Line". The building was originally the home of the Milwaukee Electric Rail and Light Company, predecessor to Wisconsin Energies (WE). The Klisches saved the building and restored it to the very cool brewery it now is. Things at Lakefront haven't changed much, the beers are still great; Curly, Moe, and Larry are still on the tour; and the tours still start in the tasting room..



Lakefront has been successful throughout not only the Milwaukee area but much of Wisconsin and Northern Illinois. They brewed a little over 5000 barrels in 2002, up from their start of 60 barrels.

Lakefront's Beers

Big Easy Beer - This big bodied blonde doppelbock.



Bock Beer - A dark, rich, malty brew that uses 3 different types of roasted malts.

Cream City Pale Ale - This amber-colored ale is brewed using generous amounts of malt and Cascade kettle and dry hops. The ale has an original gravity of 1060 and is fermented at 65 degrees fahrenheit which imparts the classic ale fruitiness to the brew.

Eastside Dark - The rich, coffee-like aroma and flavor to this find Dark Bavarian style lager beer is derived from a precise blending of three different specialty barley malts, chocolate, black patent, and Munich malt.

Fuel Coffee Flavored Stout - This ale is a marriage of two savory beverages, Lakefront Stout and Fuel Cafe blend Alterra coffee.



Holiday Spice Lager Beer - A very special lager is brewed with honey, oranges, and spices.

Klisch Pilsner - In the words of our President and founding father, Russ Klisch, "Klisch Pilsner is a meat and potatoes beer".

Organic E.S.B. - Straw colored with a mild amount of hopping. Organic ESB. The malt bill is comprised of 2-row, Munich, and caramel that is flavored with organic German Perle hops.

Pumpkin Lager - Pumpkin Lager is brewed with pumpkins in the mash, spices added during the boil, and lightly hopped.

Riverwest Stein - Rich amber color and caramel flavor make for a BIG tasty beer

White Beer - Brewed in the style of a Belgian Wit. A special blend of coriander, orange zest and unmalted wheat help to make this a remarkably refreshing summer beer.

Beer Advocate ratings for Lakefront Brewery are available at <http://www.beeradvocate.com/beer/review/741/>



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Upcoming Events

Meeting Dates and Style-of-the-Month:

February 26: Russ Klisch of Lakefront will be bringing some of their beers to taste and discuss.

March 26: Kris Kalav of Joseph Huber Brewing Company, Monroe Kris is the

Director of Brewing and QA Manager.

April 23: Road trip to Delafield Brewhouse where John Harrison, former homebrewer, will again discuss their operations and brewing. Everybody had a great time last year. **NOTE: Meeting at Delafield Brewhouse**

May 28: Maibock style beers.

Real Ale Festival Road Trip!

Rich Benkowski is organizing a club bus trip to the Real Ale Festival on March 1st. The maximum for the bus is 50 people and reservations will be on a first come - first served basis. Cost is \$40/person and includes the bus ride, beer on the bus, tickets to the real ale Festival, and a trip to Goose Island afterward for dinner and more beer (dinner and beer are out of pocket). The admission includes 5 tasting tickets. Additional tasting tickets are \$1 each in lots of 5. There are a few tickets left. Get them while you can.

Blessing of the Bock

The Milwaukee Beer Festival featuring The Fourteenth Annual Blessing of the Bock. Sponsored by Vietnam Veterans Against the War.

Sunday, March 9, 2003 Noon - 4:30 p.m.

Serb Memorial Hall

5101 Oklahoma Ave

<http://www.milwaukeebeerfest.com/>

\$30 at the door, \$25 advance admission

6 or more - Advance Tickets \$20 each

Homebrew Contestants \$15

CONTEST REGISTRATION CLOSING DATE MARCH 3, 2002

Forms available on the festival and Beer Barons' web sites.

Entry drop off & check in: Friday March 7 only

Judging Schedule Saturday March 8, 2003 10 a.m. - until completed at Lakefront Brewery.

Entry fee: \$5.00 per entry

JUDGING CATEGORIES

A. Bock

B. Doppelbock

C. Weizen Bock

We hope to have some club entries in the homebrew contest.





March Officer's Meeting and Social Hour
Date: Wednesday, March 5th
Time: 7:30pm for Officers
Social hour at 8:30pm
Place: The Tasting Room
1100 E. Kane Pl.
Milwaukee
(N. Humboldt and N. Water)

Wisconsin Microbrewers Fest - Chilton

Our own beer tour guide, Rich Benkowski, is organizing another trip to this annual event. The Fest will be held on May 18 (he thinks). Further details will be coming

Beer Barons Summer Picnic

The picnic is scheduled for September 13 at the same location as last year. Start thinking about brewing some beer for it!



Food and Froth

by Jeff Kane

"A very successful evening. Patrons frequently returning to ask where they could "buy" samples of our beer we served. Quite the ego trip!"

- Rich McKagan



I want to thank everyone who helped out at the Food & Froth. Things went better this year than ever before. I can see some items for improvement for next year too. It appears we could have been in the literature this time. That had never happened before. There were other non commercial groups listed this year, so I will ask next year to have us added also. I asked 2 years ago, and it just never happened, so I did not ask again. The second thing we can do is to make sure some business cards are available. Not that we will get many new members, but it would be a good way to keep our name out there.

Our VP (Karen) and Treasurer (Richard) showed up with the coolest banner. It really made a difference. I think people knew who we were instead of just wondering. We also had some of the key rings to give out. As expected, they went fast.



A very special thanks to those who made beer and served it.

| | |
|-----------------|--------------------------|
| David Stanton | IPA |
| Jeff Enders | American Style Brown Ale |
| Richard McKagan | Chocolate stout |
| Lenny Beck | Dopple Bock |
| Kevin Moon | Kolsch |

I would say all 5 were great representations of what homebrewing is all about. The variety was perfectly balanced too. We had a little of something for everyone. The only thing we did not have was a "lite" beer. Have to work on that for next year. NOT! ;-)

The Chocolate stout was the first to dry up. That was about 30 minutes before closing. We made it to the end with just a little beer left in 2 kegs. A very good guess on amount to serve! The glasses must have been fuller than in the past, because we usually had less beer and made it last just as long.

It was good when I got feed back from others about how good the beer we served was. You are all a fantastic group of brewers. Thanks so much for your time and hard work. The Friends of the Milwaukee Public Museum appreciate it.

A Good Beer to All And To All A Good Beer!



Some Thoughts From The President...

Fellow Beer Lovers,

I hope everyone is exercising their taste buds to get in shape for the Real Ale Festival bus trip. I'm really looking forward to it. It's an opportunity to taste some really great beers from all over the United States, Great Britain and Belgium. Try to make it if you can.

Thanks to everyone who helped out at Food and Froth at the Milwaukee Public Museum. It was a lot of fun. We had a great selection of beer, and the public was really impressed by them. I heard at least two commercial Brew Masters complementing our homebrew. Congratulations to everyone who helped out.

This month's officers meeting was at Landmark 1850, and several Beer Barons who are not officers showed up for the social hour. It was great to see them and talk to them. Please join us at an officers meeting if you can. It's a great opportunity to meet other club members you don't normally have a chance to talk to at a regular club meeting.

Cheers,
Jeff



We Lose a Brewing Great

Frederick William Huber of Monroe's Huber Brewing Company died on January 7 in Chicago, Ill.

Fred expanded his father's business, Jos. Huber Brewing Company, changing it from a local brewery to a regional brewery, marketing it in more than 30 states. He developed the Augsburg brand and later Fred and his son Mike developed the Berghoff brand. In fact, Fred either developed or acquired so many beers that his son John Huber, owner of Baumgartner's Cheese Shop in Monroe, amused the funeral crowd by reading the very long list at Fred's eulogy.

Fred Huber was also involved in the Peter Hand Brewing Company, located at the old Meister Brau brewery site by North and Clybourn in Chicago, marketing under the Old Chicago label.

Fred, with you gone, we can all sing, "In Heaven, there's lots of beer".

Source: *Sheperd Express*

(http://www.shepherd-express.com/shepherd/23/05/this_and_that/beer_city.html)

WhiskyFest 2003 - Chicago

The Malt Advocate is sponsoring a whisky tasting on March 27 at the Hyatt Regency. Tickets are \$75. More information is available at <http://www.maltadvocate.com/>

2003 National Homebrewers Conference - Chicago

June 19 - 21 This event combines educational seminars, beer tasting, and the famous National Homebrew competition. Schedule, details, and cost are available at <http://www.beertown.org/events/hbc/index.html>



On the Competition Front



AHA Club Only Competition

by *Chris Belski*

Alas, another month has already gone by, and it's already time to prepare for the Spring competitions being held in April & May. April's category is Brown Ale (BJCP category 10), and club members can bring in their beers to the March 26th meeting; where the club will select one member's beer to represent the club for the National AHA Club-Only Homebrew Competition (NCOC). If you're interested in representing the club for this beer style, bring in four (4) bottles of your best brew on the March 26th club meeting (bottles must be 10-14oz brown bottles with no marking/labels. Please, no flip-top Grolsch style bottles.). If you'd also be so kind, please fill out the 'Recipe

Information sheet available at:

http://www.beertown.org/AHA/PDF/entry_recipe.pdf and bring it in with your beer. We have a panel of club-member judges that will select which beer gets to represent the club and be entered in the club-only competition. There are only two (2) more competitions for the 2002-2003 year! This is a great opportunity for members of the club to help bring national recognition to the Beer Baron's, so come on out and bring forth your best beer!

The last competition of the 2002-2003 NCOC will be held in May, which is for English & Scottish Strong Ales (BJCP category 11). Club members can bring in their beers for this style at the April 23rd meeting.

Please make a head's-up to the new 2003-2004 NCOC schedule, and see if there are any styles that you're interested in. Some of the styles are lagers or strong beers, so you may want to start preparing now if you're interested in any of those styles. So that members have plenty of time to prepare their schedule for brewing of particular styles, here's the complete club-only competition schedule and entry due dates for the AHA Club-Only Homebrew Competition (NCOC).

2002-2003 NCOC Schedule

| Competition Style and Date | Club Member Entry Due Dates |
|--|-----------------------------|
| April, 2003 – Brown Ale (BJCP category 10) | March 26, 2003 |
| May, 2003 – English & Scottish Strong Ale (BJCP category 11) | April 23, 2003 |

2003-2004 NCOC Schedule

| Competition Style and Date | Club Member Entry Due Dates |
|--|-----------------------------------|
| August, 2003 – European Pale Lager (BJCP category 2) | July 23, 2003 |
| September/October 2003 – Specialty, Experimental/Historical Beers (BJCP category 24) | September 24 th , 2003 |
| November/December 2003 – Koelsch & Altbier (BJCP category 8) | November 19 th , 2003 |
| January/February 2004 – Barleywine (BJCP category 12) | January 28 th , 2004 |
| March/April 2004 – Mead (BJCP category 25) | March 24 th , 2004 |
| <i>Remaining Dates To Be Determined</i> | |

If you're interested in brewing for a certain style, please email me at christopher.m.belsky@jci.com and let me know. This simply helps out the club organize and prepare for this competition. But by all means, even if you didn't sign up and you have a beer that you'd like to enter, bring it on in!

If anyone has questions concerning this, feel free to either email me at the above address, or give me a call anytime at 414-807-5230. So let's have some fun with this, and hope to see (and taste) your beers!

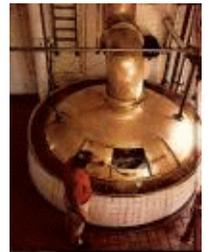
State Fair Wine and Homebrew Competition

Jim Jesse is coordinating this year's Competition with help from Chris Belski. If you have any questions or would like to help with the judging or organization ask Jim or Chris. We will need judges and stewards for the competition. Information and entry forms are available on the Beer Barons' web site at www.beerbarons.org. The Beer Barons co-sponsor this event with the Wisconsin Vintners Assoc.

IMPORTANT!

The judging has been rescheduled this year at the request of the Fair and will happen on May 31 with entries due May 10.

Brewing Techniques, Equipment, and Tall Tales



This column is dedicated to club member articles. I'm kicking it off with my long awaited fourth article on yeast reuse. I hope people might write about other techniques, equipment and stories of interest.

Yeast Re-Use part 4 - Propagating Yeast Cultures

by Mike Schwartz

Most people just call this "making a starter". If you start with dry yeast, a small Wyeast smackpack, or a standard White Labs starter culture you need to build up the amount of yeast to pitch into a five gallon batch. If you are using yeast from a previous batch of beer and it has sat for longer than two weeks, you should probably make a starter to revive the yeast before pitching it.

There are a few keys to success in making a yeast starter.

1. The wort that you add to the starter should have a specific gravity of 1.030 to 1.040
2. You should never increase the volume more than ten-fold in one step
3. Always make sure you step of a yeast up to large enough volume
4. Major sure the wort for the starter is well aerated
5. Always keep the temperature stable (around 70 degrees F)
6. Double the yeast volume for every 0.008 points over 1.048 for starting gravity of beer.

The following are simple directions for how to successfully make a yeast starter.

Book and Magazine Reviews

Yeast Propagation Schedule

| | |
|---|---|
| | Add 4 - 5 tablespoons of dry malt extract (DME) to 500 ml (2 cups) of water, boil, then cool wort and aerate |
| 1 | Add 50 ml (1 1/2 oz) of wort to dry yeast |
| | After 1 day add to |
| 2 | 200 ml (7 oz) of wort in a 500 ml (16 oz) bottle This is the first step for either Wyeast or White Labs |
| | After 1 day add to White Labs can be pitched to 5 gallons of wort less than 1.050 OG at this step |
| 3 | Up to 2 l (2 qts) of wort in an appropriate size bottle Ideally you should use 2 l of wort for the final step up to a 5 gallon batch for either the dry yeast or Wyeast culture |

References:

Propagating Your Own Yeast; New Brewer v14, no 5
September/October 1997

<http://www.beertown.org/craftbrewing/newbrewer.html>

Preparing a starter Culture Solution; Wyeast www.wyeastlab.com

How do I make a "starter"?; White Labs www.whitelabs.com

Quotable Quotes on Beer

Why We Drink

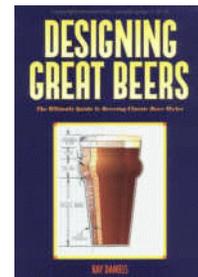
In an episode of 'Cheers', Cliff is seated at the bar describing the Buffalo Theory to Norm....

"Well, you see, Norm, it's like this... A herd of buffalo can only move as fast as the slowest buffalo. And when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular killing of the weakest member.

In much the same way, the human brain can only operate as fast as the slowest brain cells. Now, as we know, excessive intake of alcohol kills brain cells. But naturally, it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine. And that, Norm, that is why you always feel smarter after a few beers."

Designing Great Beers by Ray Daniels

by Jeff Enders



If you've been brewing for a few years, you've probably outgrown the book that came with your homebrew kit. And that's good. You've mastered the basics, and you are ready to move on and learn even more. There are books that go into great detail on the chemical make up of beer, but they are beyond me, and I'll let a smarter Beer Baron review those books.

What I need is practical information, and I've found that *Designing Great Beers* by Ray Daniels (1996, Brewers Publications) is loaded with information that can help you "design" your recipes and fine-tune your brewing system. To quote the introduction, "The book is divided into two parts that cover two types of information necessary for recipe formulation. Part one discusses what various ingredients can do for you and gives you tools to achieve your brewing goals. Part two examines specific beer styles to help you understand how they are defined and what special ingredients or techniques must be used to brew a representative example."

The second part of the book is good, but part one is where the book really shines. When I started all-grain brewing, I'd follow a recipe, but my first few beers turned out weak and thin. By following Ray Daniels' calculations, I was able to determine the efficiency of my particular brewing set-up, and then I was able to design my recipes so that I could hit my goals. Now, when I find a recipe I like, I figure out the different percentages of the different grains, and then calculate how much grain I need to reach the same starting gravity. You may need 10 pounds of grain to reach a starting gravity of 1.050, but I may need 12 or 13 pounds. Because of what I've learned from this book, I'm usually within 2 points of my target gravity. And that's made it easier for me to brew the beer that I want. I don't want to spend all day brewing, only to find out that I was 3 pounds of grain shy, and now I've got 5 gallons of watery beer.

Besides figuring out your grain bill, there are chapters on water, hops, and yeast. The chapter on water is very helpful in figuring out how much water a brewer needs to end up with 5 gallons. The chapter on hops will help you figure out how many IBU's (International Bittering Units) your killer IPA has. Or, to look at it in another way, the book will help you figure out how much hops to use so that you can make that intensely bitter and hoppy Alpha King clone.

The second part of the book covers fourteen major styles of beer. Each chapter provides important information about the style, from typical grain bills, to fermentation methods, to packaging. Knowing about a style is key to understanding what makes a style unique. And with that information you can use the calculations from part one to design your recipe. And finally, Daniels gives a synopsis of how award-winning homebrewers have designed their recipes.

If you are ready to take the step up to all-grain brewing, or if you already have, and you need advice on how to fine-tune your recipes to your brewing set-up, I recommend *Designing Great Beers* by Ray Daniels.

Cheers!

This Month's Meeting

The Wednesday, February 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 we will be welcoming **Russ Klisch of Lakefront Brewing Company**. We will be tasting each of several Lakefront beers and discussing the flavor of each individually in a semi-formal tasting format. This should not only be fun but educational for those who are interested in judging or just knowing more about beer flavors.



***Please support Clifford's
Supper Club with your
patronage***

Clifford's allows us to use their banquet room at no charge to the Beer Barons. Your support will help show our appreciation.

Famous for their Friday Fish Fry

Cocktail Hour 3 - 6 pm

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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First Class