



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

April 2003

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



Delafield Brewhaus

Visiting the Delafield Brewhaus is almost like touring a beer museum. Adorning the walls are numerous antique beer trays and other memorabilia. All of the beer antiques are pre-Prohibition pieces provided by Bob Fleming, one of the owners of the Delafield Brewhaus. The grandest beer antiques are the huge oak beer barrels, which date back to 1897 and were made

by the Dunk Tank Works of Milwaukee.

Brewmaster and part owner John Harrison grew up in Mount Prospect, Ill., and moved to Wisconsin in 1994. John began homebrewing in the late 1980s and brewed at the Wisconsin Brewing Company from 1995 to 1998. He then went on to study at the Siebel Institute in Chicago and graduated from its four-month course.

Much of what John learned at Siebel was put into practice as he designed the Delafield Brewhaus himself. His intention was to achieve diversity in his brewing by being able to brew any style of beer he wanted. The brewery has a complete lab that is put to full use by the assistant brewer, Dr. Dana Wolle. Dr. Wolle has a Ph.D. in microbiology and is using the brewhaus yeast propagator to maintain the brewery's own yeast strains (there are currently eight, with more to come). On the way in the near future is a Budvar lager strain.

The Delafield keeps only three beers as standards (a light of some variety, an amber and a porter) and rotates as many as five others each month. This enables patrons to come back on future visits and have a completely different beer-tasting experience. When asked why he rotates most of his beers, Harrison replied, "I want to be able to have a variety of beers that don't get stagnant and give our patrons a new flavor experience each time they come in. I like to be a chef of beer; I'll try a pinch of this, a pinch of that, and by trying different things make a distinctive beer."

This version of the article has been heavily edited for space constraints. See the full article at the link below.

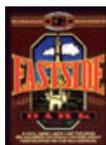
Source: *Celebrator Beer News*

<http://celebrator.com/9910/delafield.html>



Lakefront Brewery Recipes

At long last, the recipes from Lakefront have made it into the newsletter! The recipes are on pages 3 and 4 in condensed form. I converted them to 5 gallon batch size and included all instructions given in the original. The full size recipes and original forms are available on the web site in the recipe section.



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Beer Barons of Milwaukee Board

President:

Jeff Enders

Ph: 414.476.5575

e-mail: jenders@execpc.com

Vice President:

Karen Grade

Ph: 414.871.9179

e-mail: kgrade@oncofwis.com

Treasurer:

Richard Binkowski

Ph: 414.281.3521

e-mail: palealehophead@aol.com

Newsletter Editor:

Mike Schwartz

Ph: 414.357.8702

e-mail: mjs@seadoqboats.com

Member at Large:

Lenny Beck

Ph: 414.476.9074

email: alphalenny@juno.com

Member at Large:

Phil Rozanski

Ph: 414.529.9485

email: mrpivo@wi.rr.com



Upcoming Events

Meeting Dates and Style-of-the-Month:

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 or a guest from Flossmoor Brewery.

June 25: Homebrew Night - Club Members present topics about homebrewing. Contact any club officer if you'd like to do a presentation.

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. The cost for the trip is \$45/person. This includes \$25 for the admission ticket, and \$20 for the bus, beer on the bus, and food (brats and stuff) during the festival. Quite a hot deal! Money for the trip is due at this month's meeting. Sign up while there is still space available.

State Fair Homebrew Competition

The State fair homebrew competition is going to be early this year. The Judging is May 31 with entries due by May 10! This is at the request of the State Fair. See the Competition section for more information. We need Judges and Stewards for the competition. See either Jim Jesse or Chris Belsky if you're interested in helping out. See the article on page 4.

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! We need volunteers to start the planning. If you're interested see Rich Benkowski.

If you are associated with, or know of an upcoming event that might be of interest to our club please send information to the newsletter editor by the second Wednesday of the month for inclusion in the newsletter.



May Officer's Meeting and Social Hour
Date: Wednesday, May 7
Time: 7:30pm for Officers
Social hour at 8:30pm
Place: Romans Pub
3475 S. Kinnickinnic Ave
Milwaukee
414-481-3396

It is approximately 1.5 miles south of Oklahoma Ave or 1 mile north of Howard Ave.



Homebrew Night With the Beer Barons

We've decided to start a new tradition, or restart an old one. The main purpose of the club when started was to promote homebrewing. In renewing our commitment to that purpose, every fourth month (February, June, and October) will be Homebrew Night. Club members will present topics related to homebrewing methods, equipment, tips and tricks, technical tasting and so on.

To make this work we need your help. No matter what level brewer you are you probably have something to offer. If you have an idea for a presentation let one of the officers know and we'll get you on the schedule. The idea for the first night, at this June's meeting, is to have three or four 10 to 15 minute presentations. If topics need a little more or less time that's fine. For the October meeting we may do a "poster session" where people set up displays at tables around the room and talk about what ever they want related to homebrewing. If you have other ideas for a different type of session let the officers know.

First Annual Homebrew Camp Out

The weekend of June 13-14 (Fri-Sat) will be the first annual homebrew campout. With multiple clubs participating, there should be a good turnout. It takes place at Lake Kegonsa State Park. Group campsite B is booked for the two nights. The site has a max of 6 tents per site, and 20 people. There are other campsites in the park that could be used by additional people and those with trailers.

Club Members:

Please contact Jeff Kane soon to reserve your place in the group area. With a max of 20 people, this may fill up fast. He will be the coordinator for our club. This is the first one, so join in on the ground floor of what will become a Great Wisconsin Homebrewing event!

Wisconsin residents will need a State Park Sticker. They cost \$5 for one day, or \$20 for a year. The reservation system is available at: 1- 888-947-2757 or www.reserveamerica.com/



**Some Thoughts From
The President...**

Fellow Beer Lovers,

I'd like to keep this brief to make room for the Lakefront Recipes.

Cheers,

Jeff

Recipes



Lakefront Brewery

Recipes provided by Russ Klisch. We should extend our thanks to Russ next time we see him!

East Side Dark

Batch Size 5 Gallons

Grain Bill

lbs Grain
8.42 2 row
0.5 Munich
0.2 Chocolate
0.12 Black Malt

Water Treatment (gm)*

CaCl 2.87

Mash Profile

	Temp	Time**	Recirc Time	HL Volume
Mash In	155			2.92
Lauter	168	<1:30	<0:20	
Hot Liquor180				3.61
Run Off	168	<2:30		

Hops/Spices

grams	Hop	Boil Time	IBU
4.5	Mt Hood	2:00	0.5
5.63	Mt Hood	1:45	1.25
0.56	YX***	1:40	
0.73	BB***	1:40	
15.41	Mt Hood	0:30	10.25

MtHood AAU

5.4

Boil Time 2:00

OG 1.060

Pitching Temp 50

* pH should be adjusted to 5.1 - 5.5 range

** Time from start of mash except run off time is from start of run off

*** mYstery Ingredient

Lakefront Bock

Batch Size 5 Gallons

Grain Bill

lbs Grain
8.92 Munich
1.72 2-Row
0.21 Chocolate Add when mash 170

Water Treatment (gm)*

CaCl 3.26

Mash Profile

	Temp	Time**	Recirc Time	HL Volume
Mash In	155			3.4
Lauter	170	<1:30	<0:20	
Hot Liquor180				3.62
Run Off	168	<3:30		

Hops/Spices

gm	Hop	Boil Time	IBU
5.26	Mt Hood	1:45	1.5
5.87	YX***	1:40	
0.77	BB***	1:40	
8.18	Mt Hood	0:30	7

MtHood AAU

5.4

Boil Time 2:00

OG 1.070

Pitching Temp 50

* pH should be adjusted to 5.1 - 5.5 range

** Time from start of mash except run off time is from start of run off

*** mYstery Ingredient

Cream City Pale Ale

Batch Size 5 Gallons

Grain Bill

lbs Grain
8.2 2 row
0.48 30L Crystal
0.48 60L Crystal
0.48 CaraPils

Water Treatment (gm)*

CaCl 2.8

Mash Profile

	Temp	Time**	Recirc Time	HL Volume
Mash In	155			3.59
Lauter	168	<1:30	<0:20	
Hot Liquor180				3.29
Run Off	168	<2:30		

Hops/Spices

grams	Hop	Boil Time	IBU
14.65	Cascade	1:30	2.5
14.65	Cascade	1:15	5
0.55	YX***	1:10	
0.71	BB***	1:10	
26.41	Perle	0:00	25.75

Cascade AAU 6.3

Perle AAU 6

Boil Time 1:30

OG 1.059

Pitching Temp 65

* pH should be adjusted to 5.1 - 5.5 range

** Time from start of mash except run off time is from start of run off

*** mYstery Ingredient

Nomad Red Lager

Batch Size 5 Gallons

Grain Bill

lbs Grain
6.25 2 row
0.5 Caramel 120
0.5 Caramel 80
0.45 Biscuit
0.37 CaraPils
0.04 Roasted Barley

Water Treatment (gm)*

CaCl 2.88

Mash Profile

	Temp	Time**	Recirc Time	HL Volume
Mash In	152			3.08
Lauter	167	<1:30	<0:20	
Hot Liquor180				3.84
Run Off	168	<2:30		

Hops/Spices

grams	Hop	Boil Time	IBU
6.3	Tradition	1:30	1.2
3.28	Tradition	1:15	1.25
0.57	YX***	1:10	
0.74	BB***	1:10	
6.56	Tradition	0:00	7.5

MtHood AAU 7.1

Boil Time 1:30

OG 1.052

Pitching Temp 55

* pH should be adjusted to 5.1 - 5.5 range

** Time from start of mash except run off time is from start of run off

*** mYstery Ingredient

Holiday Spice

Batch Size 5 Gallons

Grain Bill

lbs Grain
 8.84 2 row
 0.61 CaraMunich
 0.52 CaraPils
 0.08 Chocolate
 0.04 Roasted Barley
 2.66 Honey (added to kettle)

Water Treatment (gm)*

CaCl 2.01

Mash Profile

	Temp	Time**	Recirc Time	HL Volume
Mash In	155			3.01
Lauter	168	<1:30	<0:20	
Hot Liquor	180			3.81
Run Off	168	<3:15		

Hops/Spices

grams	Hop	Boil Time	IBU
2.6	Orange Peel	2:00	
1.04	Ginger	1:45	
1.25	Clove	1:45	
2.5	Nutmeg	1:45	
5.2	Cinnamon	1:45	
0.59	YX***	1:40	
0.78	BB***	1:40	
16.66	Tradition	12:30	12

Boil Time 2:00

OG 1.084

Pitching Temp 60

* pH should be adjusted to 5.1 - 5.5 range

** Time from start of mash except run off time is from start of run off

*** mYstery Ingredient

Klisch Lager

Batch Size 5 Gallons

Grain Bill

lbs Grain
 7.23 2 row
 0.52 CaraPils

Water Treatment (gm)*

CaCl 310

Mash Profile

	Temp	Time**	Recirc Time	HL Volume
Mash In	155			3.38
Lauter	168	<1:30	<0:20	
Hot Liquor	180			3.38
Run Off	168	<2:30		

Hops/Spices

grams	Hop	Boil Time	IBU
9.2	Saaz	2:00	0.875
0.5	YX***	1:40	
0.64	BB***	1:40	
12.61	Saaz	1:00	4.8
22.77	Saaz	0:30	13

Saaz AAU 3.6

Boil Time 2:00

OG 1.060

Pitching Temp 55

* pH should be adjusted to 5.1 - 5.5 range

** Time from start of mash except run off time is from start of run off

*** mYstery Ingredient

Big Easy Lager

Batch Size 5 Gallons

Grain Bill

lbs Grain
 10.2 2 row
 0.41 Aromatic Munich
 0.41 Biscuit

Water Treatment (gm)*

CaCl 950

Mash Profile

	Temp	Time**	Recirc Time	HL Volume
Mash In	155			3.37
Lauter	168	<1:30	<0:20	
Hot Liquor	180			3.88
Run Off	168	<3:00		

Hops/Spices

grams	Hop	Boil Time	IBU
0.58	YX***	1:40	
0.74	BB***	1:40	
8.18	Perle	0:30	7.78

Perle AAU 6

Boil Time 2:00

OG 1.070

Pitching Temp 50

* pH should be adjusted to 5.1 - 5.5 range

** Time from start of mash except run off time is from start of run off

*** mYstery Ingredient

Stein Beer

Batch Size 5 Gallons

Grain Bill

lbs Grain
 8.32 2 row
 0.63 CaraPils
 0.63 CaraMunich
 0.05 Roasted Barley

Water Treatment (gm)*

CaCl 2.92

Mash Profile

	Temp	Time**	Recirc Time	HL Volume
Mash In	155			3.13
Lauter	168	<1:30	<0:20	
Hot Liquor	180			3.91
Run Off	168	<2:30		

Hops/Spices

grams	Hop	Boil Time	IBU
22.84	Cascade	2:00	3.8
0.58	YX***	1:40	
0.76	BB***	1:40	
9.63	Willamette	0:30	8.7

MtHood AAU 5.4

Boil Time 2:00

OG 1.060

Pitching Temp 50

* pH should be adjusted to 5.1 - 5.5 range

** Time from start of mash except run off time is from start of run off

*** mYstery Ingredient



Step Right up and Get the Best "Fair Deal" Ever Offered!

1/2 Price Adult Admission Tickets for \$4.00. That's a \$4.00 Savings per ticket!

Don't miss the taste, sound & thrills of the annual Wisconsin State Fair July 31-August 10, 2003. Don't Delay. This 1/2 price "Fair Deal" offer is only available April 1- April 20, 2003. For more information on the offer and to purchase your tickets securely online go to:

<http://wistatefair.com/static/Sf2002/web/index.htm>

The Frugal Homebrewer - West Allis opened its doors

If you are looking for something 'hardware' oriented, give us a call first to verify stock. Another week and we should be looking sharp. Thanks for your patience waiting for us to arrive. Our hours are limited in the beginning, Mon thru Fri 3 pm to 7:30 pm, and Sat from 9 am to 5 pm.

Contact Information:

Mike Teed
 brewin fool@juno.com
<http://www.frugalhomebrewer.com>
 8008 W. National Ave
 (414) 257-WINE (9463)

Craft Beer Sales Surge in 2002

U.S. craft beers sales increased again in 2002, according to figures compiled both by the Association of Brewers and by the Brewers' Association of America. Growth was 3.4% in 2002, according to the Association of Brewers. It marked the 23rd consecutive year of increasing sales since the AOB, a trade association for the U.S. craft beer industry, began tracking the industry in 1980. The Brewers' Association of America said that its Small Brewer's Growth Index was up nearly 11% from 2002, following a 9.7% increase in 2001, when the BAA - a trade association for small brewers - began its index.

Source: Real Beer Page

<http://http://www.realbeer.com/news/articles/news-001859.php>

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

If you're interested in representing the club for English and Scottish strong ales, 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 that you can obtain at this link:

http://www.beertown.org/homebrewing/pdf/entry_recipe.pdf and bring it in with your beer (please note that this is a NEW web address, as the AHA has moved to their new website).

Get all the details on the club web site at <http://www.beerbarons.org>. 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.

2003 State Fair Homebrew Competition

by Chris Belsky

This year, the 2003 WI State Fair Homebrew Competition is being held a bit early - Saturday, May 31st at the East Exhibit Hall on the WI State Fair Grounds.

Last year, there were approximately 150 entries, and this year we're anticipating 180+ entries! Some changes have been made to make it easier for both entrants and judges - namely, the BJCP categories for entries has been adopted, which will allow for standardized entry & judging. This should help competitors easily enter their beers. Also, a revised set of Rules & Regulations is available (<http://www.beerbarons.org>).

This year there are small cash prizes for Best of Show, 2nd Best of Show, and Best of Category (with six main categories), and gold/silver/bronze ribbons for the highest scoring beers of the competition. Of course, all judging sheets are sent back to you so that you can learn from the judge's comments (what many consider a great incentive for entering their beers in competitions - what a great way to learn!). So enter all those great homebrews you got, win some prizes and earn homebrewing honor!

I think this will be a great event, and I look forward to working with all the great judges, stewards and coordinators on this event. If you (or your friends) would like to help out as a judge or steward at the event, please feel free to sign up and join the fun. The event includes a potluck lunch that we share with the Wisconsin Vintner's Association. You can contact me at belskyc@msoe.edu or home/mobil 414-807-5230.

Details of the competition can be found at the Beer Baron's website <http://www.beerbarons.org>. Feel free to download all the material and see what it's about. As a quick note, entry registration is due Thursday, May 15th and entry drop-off is due Thursday, May 29th.

Hope to see your beers at the Fair!

This Month's Meeting

The Wednesday, April 23rd meeting will be held at Delafield Brewhaus, 3832 Hillside Dr., Delafield. The meeting will start promptly at 7:30pm. Admission to this meeting is \$5.00.

We will be tasting each of some of their beers and talking about their beers and brewery.



***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 Fish Fry

Served both Wednesday and Friday
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.**

BARON MIND

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

First Class