

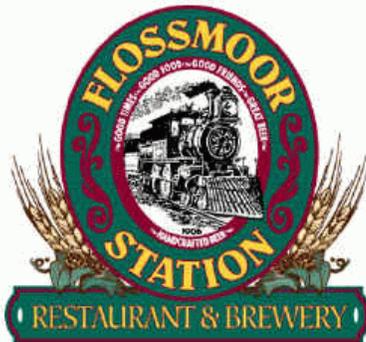


BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

May 2003

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



Flossmoor Station

Recognized by our peers in the brewing industry for our outstanding beer, Flossmoor Station Brewing Company has won numerous national awards – making us one of the top award-winning craft breweries in the Midwest. In fact, we were voted “Best Place to Have a Beer” by readers of the Star Newspapers in the “Best of Chicago Southland 2000 and 2001” issue....and by readers of the Daily Southtown!

Imperial Eclipse Stout from Flossmoor Station Brewing Co. won Best of Show during judging for the first Illinois

Brewers Guild Barrel-Aged Brew Fest. The festival — held April 1 at Rock Bottom Restaurant & Brewery in Chicago — featured 40 beers from 11 states across the country, indicating growing interest in wood- and barrel-aged beer. The Great American Beer Festival added a category for such beers in 2002, and Chicago's Rock Bottom won the gold. Flossmoor won best of Show for their Imperial Eclipse Stout

Brewmaster - Todd Ashman

Todd began homebrewing beer in California in 1988 and soon joined the "Sonoma County Beerocrats", an organization well known for producing professional brewers.

In 1993 he entered two beers in the California Small Brewers Association homebrewing competition. He was awarded second place for his brown ale and third place for a pumpkin ale - quite an exciting accomplishment for an amateur. Little did he know brewing would soon be his career.

In 1995 Todd attended the American Brewers' Guild Craftbrewers Apprenticeship Program. Shortly thereafter, he was offered a position at The Bison Brewing Company in Berkeley, California. From there, he took a job with Kegs Brewery in Alamogordo, New Mexico, which involved setting up the brewing operation.

In June of 1996, Dean and Carolyn Armstrong offered Todd the position of Brewmaster at Flossmoor Station Brewing Company and the rest, as they say, is history!

Todd is single and lives in Flossmoor. In his spare time he enjoys reading about beer and researching the history of beer and brewing. His quest is to brew the perfect beer. Towards this pursuit, he has traveled to Belgium four times to study the brewing traditions of that country, which Todd says have the most diverse range of beers in the world. He enjoys applying the methods he learns there at Flossmoor Station. See more about Todd's Belgian adventures at <http://www.creamcitysuds.com/kool.html>

Sources: www.flossmoorstation.com; <http://www.realbeer.com/news/articles/news-001867.php>

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Upcoming Events

Meeting Dates and Style-of-the-Month:

May 28: Todd Ashman, Brewmaster from Flossmoor Brewery. We'll be tasting a couple of their award winning beers and hearing Todd's presentation on unusual brewing adjuncts.

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

State Fair Homebrew Competition

The State fair homebrew competition judging is going to be May 31. 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 3.

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 Binkowski.

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.



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.



May Officer's Meeting and Social Hour
Date: Wednesday, June 4
Time: 7:30pm for Officers
Social hour at 8:30pm
Place: Grady's
3101 W. Lincoln
West Allis
414-643-9819

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.

Contact Jeff Kane is coordinating for Beer Barons members. This is the first one, so join in on the ground floor of what will become a Great Wisconsin Homebrewing event! So far it sounds like Jeff will be the only Beer Baron participating. Come on and sign up a show some club spirit!



Better with age - Barrel-aged beer was a hit in Chicago festival

Apr 3, 2003 - Imperial Eclipse Stout from Flossmoor Station Brewing Co. won Best of Show during judging for the first Illinois Brewers Guild. Barrel-Aged Brew Fest. Also popular, along with relatively well known and sometimes surprising medal winners,

was Fred Miller 1880 Barley Wine. The barley wine, produced at Miller Brewing Co.'s pilot brewery in Milwaukee, was aged two months in bourbon barrels and served in 7-ounce nips.

<http://www.realbeer.com/news/articles/news-001867.php>

Top Ten Reasons for Drinking PBR

The Washington Post recently published a story calling Pabst Blue Ribbon the newest hip, hot beer. At World of Beer, Stephen Beaumont has given the matter some thoughtful consideration and came up with 10 reasons for drinking PBR.

Source: <http://worldofbeer.com/brightbeer/pabst.html>

6 Questions for Sam Calagione

Dogfish Head founder Sam Calagione talks about winning the Battle of the Beers, the brewery's new 120 Minute IPA (21% abv, 120 IBU) and more.

Source: <http://www.realbeer.com/edu/6-pack>

What Do You Call a Beer Lover?

What do you call somebody who loves and appreciates beer? We're probably talking about you and want to know how you like friends to refer to you. A beer snob? Barley Literati? A hophead? Cast your vote.

Source: <http://www.realbeer.com/fun/poll>

Quebec Microbreweries Lose Competition Complaint

A federal competition bureau has handed 11 microbreweries in Quebec a setback with its ruling that two companies that dominate the province's beer sales are not inhibiting competition in the \$2 billion market. The micros had complained that Molson and Labatt were trying to suppress competition by introducing new brands and keeping the microbrewers out of pubs by signing anticompetitive agreements with the retailers. The evidence gathered under court order from 10 breweries and major store chains "does not confirm that the practices in question substantially harm competition," the bureau said. "We were putting a lot of hope into this," said Laura Urtnowski from the Quebec microbrewers' association.

Source: Real Beer Page www.realbeer.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



National AHA Club-Only Homebrew Competition (NCOC)

By Chris Belsky

Let's congratulate our president, Jeff Enders, on once again having his beer selected by the club judges as the beer to represent the Beer Baron's for the Brown Ale competition. His beer did great scoring an average score of 38, but alas was not enough to rank in the top 3 of the 54 entries at the Brown Ale event. Good job Jeff!

Also, let's cheer Mike Schwartz on for his Scotch Ale representing the club in the English & Scottish Strong Ales (BJCP category 11) competition held in late May. That will be the last Club Competition for the 2002-2003 year. Good luck Mike!

Alas, the end of the 2002-2003 Club-Only competition has come to an end. It's been an interesting year learning the ropes of running this competition, and even though I hit a few bumps in the road, I think overall this competition went well, and with that steep learning curve, we should be ready to go for the entire 2003-2004 season.

With that said, let's get geared up for the new season! This upcoming season will be the first season where the Beer Baron's will participate for the entire season (last season we started in the middle). 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.

Next season starts out in August for European Pale Lager (BJCP category 2). I hope to see some of your yummy beers turn up for this competition,

and this may be a great opportunity for you to step up and practice your lager skills.

If you're interested in representing the club for this beer style, bring in four (4) bottles of your best brew on the July 23rd 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). 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.

With the completion of the 2002-2003 competition, I'll post the final results of the competition to show how the club did.

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).

2003 - 2004 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> | |

For a complete description of all the BJCP categories, go to <http://www.bjcp.org/style-index.html#download>. There you can download BJCP style guidelines 'til you get thirsty.

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 me out to 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.

Cheers,
~Chris Belsky

2003 WI State Fair Homebrew Competition - Judging is held Saturday, May 31st

by Chris Belsky

The 2003 WI State Fair Homebrew Competition is coming up soon – Entry registration is due Thursday, May 15th! The judging is being held on 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 (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 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!

Cheers,
~Chris Belsky

Recipes



Update on Lakefront Recipes

Just thought I would let you in on the 'brewers secret ingredient' in the Lakefront recipes. YX is a Seibel product called Yeastex, it might be renamed now under the new ownership. Yeastex is a yeast nutrient custom blended by Seibel, which I have used in my beers (along with almost every commercial brewer) for years. It is a fine product and to my knowledge has no direct replacement. It is possible that one nutrient product from LD Carlson (a wholesale homebrew supplier) may be repackaged Yeastex, as it appears identical.

BB is Breakbright and is now renamed Whirlfloc (sp?) and is a powdered modified Irish moss product, which has an enhanced action over regular Irish moss.

Very small quantities of these are used, out of memory. I believe the recommended dosage is around 3-5 grams per barrel, rehydrated before use.

Mike Teed

McKagan's Chocolate Stout

Here's the recipe for chocolate stout that Rich McKagan brewed for Food & Froth.

Steep for 30 minutes in 1 gallon water and then rinse with 1 gallon heated water

1 lb crystal malt 60L
1 lb chocolate malt
8oz roasted barley

Add to this 2 gallons of water and bring to a boil for 60 minutes

6.6 lbs english light malt ext
3.3 lb honey
1.5 cups Lactose

Hop with

1 oz E. Kent Goldings 60 minutes
1/2 oz Fuggles 60 minutes
1/2 oz Fuggles 15 minutes

After boil place in 6 gallon carboy, bring volume up to 6 gallons and ferment using

YEAST: Wyeast 1968

After primary blow-off 3 - 5 Days, rack to 5 gallon carboy and finish fermentation

Upon Kegging add 1 bottle Noirot Cocoa flavoring extract

Jeff's Texas Brown Ale

Texas-style Brown Ale (American Brown Ale) prepared for Food & Froth 2003.

Target Gravity = 1.056

| Percentage | Grain | Amount I used |
|------------|--------------------|---------------|
| 78% | 2-row Pale Ale DWC | 9.10 lbs |
| 8% | Special Roast | 1 lbs |
| 10% | Caramel 60L | 1.25 lbs |
| 4% | Chocolate malt DWC | .65 lbs |

Total Grains = 12. lbs

Efficiencies vary. I average about 70-75%.

Hops

| | |
|-----------------------------|-----------------------------------|
| .5 oz Chinook (10.8% Alpha) | 90 minutes |
| .5 oz Cascade (5.4% Alpha) | 90 minutes |
| 1 oz Cascade (5.4% Alpha) | 20 minutes |
| 1 oz Cascade (5.4% Alpha) | Steeped 10 minutes at end of boil |
| 1 oz Cascade (5.4% Alpha) | Dry hopped in secondary |

Wyeast 1056 American Ale Yeast

SG = 1.062 FG = 1.010 6.3% Alcohol by Volume

Force Carbonated. 10 pounds of pressure.

I use a single stage infusion mash in a 10 gallon Rubber Maid cooler equipped with an Easy Masher. I further simplify things by doing a batch sparge, adding all of my sparge water at once. This probably affects my efficiency, but only by a little bit.

12th Annual

Wisconsin Micro-Brewers Festival

The bus pulled away from the last park and ride at 11:00. Everybody talked, watched old Saturday Night Live tapes, drank beer, and generally had a festive time on the ride. In because of construction on I 43 we got the scenic tour of the northern kettle moraine. About half way to Chilton there was a terrible sound that told us the first Corny Keg was dead. This seemed to be a trend for the day.

We pulled into the fair grounds and some people got the grill and other things set up between the two buildings while others helped unload the Stout Brothers beer and display. Everybody waited with great anticipation for the opening call at 1 p.m.

There were 22 breweries in attendance including Roland's Calumet, the event sponsors, Capital, Brewmasters, Specter, Green Bay Brewing, Lakefront, Pioneer, Great Dane, Gray's,.... Let's just say way to many beers to try in one-day, though many of us tried.

Some of those that I found outstanding were Great Dane's (Madison) Old Scratch's Barley Wine and Stone of the Scone Scotch ale, and Moose Jaw Brewing's (Wisconsin Dells) Milk Stout and Belgian Wit. Not that there weren't a lot of other really good beers and may be a few that weren't so good. I won't mention any of those by name. Besides, I can't remember half of them anyway!

With the variety available there was something for everybody. There is also great music in both buildings. A polka band played in one and a big band in the other. I was disappointed on walking into the building with the polka band and hearing the Happy Schnaps Combo play only to realize it was a CD.

Mid afternoon, a few us to break to go play Frisbee and get a second wind. Maybe I should have played Frisbee longer....

One of the most fun things about this event is getting to talk to most of the brewmasters. Kirby Nelson, Jim Klische, and many others were on hand. They were available to discuss brewing, beer styles, whatever! They all appreciated the positive comments about their beers. Several club members were seen taking advantage of this opportunity to talk with the brewmasters.

After having behaved reasonably well most of the day, toward the end of the afternoon something happened. I was assaulted by alcohol, over served, Bundified... however you want to say it. I swear it was that last beer the full glass of barley wine from Great Dane Brewing. I was only reasonably buzzed before I tried that, but by the end of the glass... let's just say I had been better condition earlier. The fact that others were in a similar condition wasn't much consolation. Kirby Nelson was on the money when he autographed the cover of my program and said "How did you feel at 7 a.m. moron?"

A great time was had by all, even our driver had fun.

Too bad we don't have any pictures!

This Space Available!

For your article!

We need you to help out with articles for the newsletter. Any length, typed or hand written. Anything about beer, brewing, breweries, personal experiences in beer or brewing. Anything that's in good taste (not too offensive to the general membership).

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FOR YOUR ARTICLE!

This Month's Meeting

The Wednesday, May 28th 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 **Todd Ashman of Flossmoor Station**. We will be tasting two of their beers and he'll be presenting his talk for the AHA National Convention "Unusual Adjuncts in Brewing".



*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**.

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First Class