



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

June 2003

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

Homebrewing Today

By Mike Schwartz

This month, as we focus the club's attention on homebrewing, it made me start to think more about why and how we brew.

Why Do We Brew?

The most common answers seem to be: "because it's fun", and "because I can make the beer taste the way I want it to taste". Most home brewers agree that flavor is probably the most important aspect of the beer that they drink, and hopefully, the beer that they brew.

Flavor!!

Long before I ever judged a beer in a competition, I decided I wanted to learn a lot about the flavor profiles and flavor defects that affect beers. This led me on a journey through several books, magazine articles, articles on the Internet, Home Brew Digest forum, a lot of discussions with other people who were knowledgeable or trying to learn, and of course drinking a lot of beers to see what each style was "supposed to taste like".

In judging for the state fair homebrew competition this year, it struck me that there were a quite a few beers that I was judging that were flawed with off flavors or contamination. Many of these beers had the same off flavors, often most likely from similar causes. It made me wonder:

- Did the off flavors from contamination show up after they had already entered their beer?
- Did they realize it was contaminated or had significant defects in the flavor?
- Were they trying to get feedback on what their brewing problem was?
- Did they just not care because it was their homebrew and damned be the judges who had to taste it?!

My hope is that they had tasted it before they entered and there was no off flavor or they really wanted help in figuring out what the problem was. There is also the possibility that they didn't recognize the problem. With that in mind I pulled together a list of articles and books that can aid all of us in learning more about beer flavors and off-flavors.

Books

- Evaluating Beer - Brewers Publications, 1993

Magazines

- An introduction to sensory analysis - Brewing Techniques; December 1997, Vol 5, Issue 6 www.brewingtechniques.com/library/backissues/issue5.6/bickham.html
- The four basic tastes - Brewing Techniques; January 1998, Vol 6, Issue 1
- Sulfur Struck - sources and impacts of sulfur compounds in beer - Brewing Techniques; May/June 1998, Vol 6, Issue 3
- Fatty Flavors and Diacetyl - Brewing Techniques; July/August 1998, Vol 6, Issue 4
- Hoppy and Maturation Flavors in a nutshell - Brewing Techniques; November/December 1998, Vol 6, Issue 6
- Flavors from alcohols and esters - Brewing Techniques; May/June 1999, Vol 7, Issue 3

Web Sites

- www.beerandpoetry.com/beer/guide/flavorwheel.asp
- www.beertown.org

I'm sure there are many other sources available as well. If you know of some, pass them along. They'll all be posted on the club web site. Anybody want to write an article about homebrewing for the October issue cover?

This month's meeting will feature four club members presentations:

Lenny Beck - Hydrometers and Refractometers

Jerry Utheman - Steeping Grains

Mike Rice - Making Wort Chillers

Jeff Enders - Beer Competitions and The National Hombrewers Convention

Each presentation will be about 10 - 15 minutes

In This Issue

Upcoming Events	2
Club News	2
Thoughts From the President ..	2
Beer News	3
On the Competition Front	
Club Only	4
State Fair	4
State Fair Results	4
Techniques, Equipment, TT ...	5
Book Reviews	5

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@seadogboats.com

Member at Large:

Lenny Beck
Ph: 414.476.9074
email: alphalenny@iuno.com

Member at Large:

Phil Rozanski
Ph: 414.529.9485
email: mrpivo@wi.rr.com



Upcoming Events

Meeting Dates and Style-of-the-Month:

July 23rd: American beer Month. We'll tentatively be looking at (and tasting) American beer styles and their examples!

August 2th: Possible field trip to Milwaukee Ale House or some other location if that doesn't work out.

DISCLAIMER: All events are subject to the whims of club officers and as a result may be changed if something better comes along.



Beer Barons Summer Picnic

The picnic is scheduled for September 13 at the same location as last year. A map will be posted on the club web site and in the August Newsletter. We need volunteers to start the planning. If you're interested see Rich Binkowski.

Start thinking about brewing some beer for it! Last year we had an all homebrew picnic featuring quite a few great beers. If you bring a 5 gallon batch the club reimburses you up to \$20 for your ingredients.

Brewers list so far...

Rod Reinke	English Mild
Rich Heller	Belgian
"Fat" Chance	Dopple Bock
Jeff Enders	Brown Ale or Porter
Phil Rozanski	American Pale Ale
Mike Rice	American IPA [<i>put some hops in it this year! Ed. ;)</i>]
Al Bundy	Mystery Beer
Chris Belsky	American Amber Ale
David Stanton	???
Lenny and Richard	Altbier
Mike Schwartz	Weiss

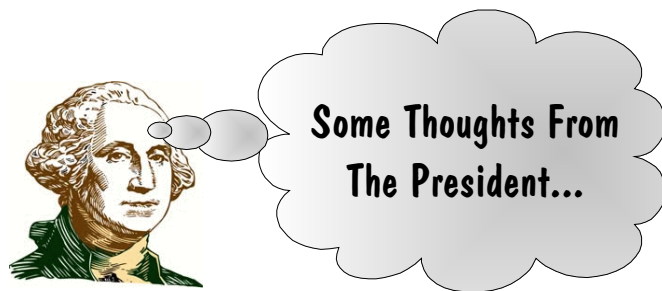
Looks like we'll be an all homebrew picnic again this year! We still need a couple more 5 gallon batches though.

Juky Officer's Meeting and Social Hour
Date: Wednesday, July 2th
Time: 7:30pm for Officers
Social hour at 8:30pm
Place: Bennos Genuine Bar and Grill
7413 W. Greenfield Ave.
453-9094

Great Taste of the Midwest

Rich has set up a club trip in conjunction with Benno's to this great event on August 9. The 5000 tickets to the event sold out in 2 weeks. We have 25 tickets, courtesy of Benno's. Rich is setting up the bus as usual. If you want to go see him at the next meeting. Cost is \$40 for your ticket, bus, and beer on the bus. A hot deal.

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.



Dear Beer Barons,

Tomorrow is the last day of school for my daughters, so I guess summer is officially starting. But my summer started with the State Fair Homebrew Competition. I want to congratulate Chris Belsky, Jerry Uthemann, and Jim Jesse for the great job they did organizing the competition, which went down flawlessly. And a special thanks to everyone who helped as judges, stewards, and general all-around helpers. Besides organizing the competition, there is a lot of work involved in setting up, checking in the entries, tallying the results, and cleaning up. Thanks again to every one who volunteered.

I'm looking forward to trying your homebrew this month. Don't be shy. Some homebrew should be hoarded, but most should be shared with friends. Sharing homebrew is a good way to find out what you're doing right, and where you can improve. I know I'm still learning, and hopefully improving. So don't be shy, bring a six-pack or two. I plan on bringing a case.

I'll entertain you this month with stories about the National Homebrew Conference in Chicago. I'm really looking forward to it, and hopefully I'll learn a few things that I can share with you.

We need someone to volunteer to be the club librarian. It should be a fairly easy job- you just have to show up at the regular monthly meetings. Maybe you could share the responsibilities with a friend. I have a set of the "Beer Hunter" videotapes that I'll donate if someone volunteers to be the librarian.

Finally, take advantage of the warmer weather and brew outside. That's what I'm doing this weekend.

Cheers,

Jeff



ANHEUSER-BUSCH ROLLS OUT HIGH END PILSNER

Anheuser-Busch's top brewmasters have teamed up to create World Select, a continental pilsner beer. The project brought together the expertise of brewmasters representing 10 countries - Ireland, Spain, Italy, Korea, Japan, Canada, China, Argentina, UK and the United States. "It was very rewarding to collaborate with other brewmasters from all over the world - different languages, different views - and eventually develop one beer," said Nathaniel Davis, who directed the project. "Our team of brewmasters used the finest natural ingredients including European noble hops and North American two-row and Munich barley malts."

The company's ad campaign for the beer will have the tagline "Ten Brewmasters. Four Continents. One Beer." It is being rolled out in Atlanta; Denver; Las Vegas; Los Angeles; New York City; Hawaii; Jersey Shore, N.J.; Newport, R.I.; London and Hong Kong.

(Source: Real Beer Page)

<http://www.realbeer.com/news/articles/news-001932.php>

TRADITION WINS: GUINNESS SCUTTLES FASTPOUR SYSTEM

Diageo's bid to launch a quick-pouring Guinness has flopped after the latest tests in 30 busy UK outlets proved that drinkers and barstaff prefer the traditional two-part pour. Guinness first began testing more than a year ago.

The FastPour system, which uses ultrasound technology to trigger head creation and cuts average pour time from 120 to 25 seconds, will be pulled. Guinness brand manager Radha Rajamohan said the brewer was surprised at the results of the test, carried out with Guinness Extra Cold in selected pubs in London, Newcastle and Yorkshire. Pre-test research with focus groups and on the Internet was "extremely positive", she said, with younger Guinness drinkers buying into the idea of a quicker pour given the context of a busy bar. "But those results were not carried through into real life. It turns out that consumers love the two-part pour aspect of a pint of Guinness and they don't mind waiting." Guinness indicated it never had plans to try the system in the United States.

(Source: Real Beer Page)

<http://www.realbeer.com/news/articles/news-001917.php>

THE CASE FOR BEER VS. WINE

Stephen Beaumont maintains that beer is the most complicated beverage out there, far more complex and finely nuanced than wine. Don't believe him? He lists 10 reasons why.

(Source: Real Beer Page)

<http://worldofbeer.com/features>

BEER DRINKING = CLEAR THINKING

Canadian researchers have found that alcohol may actually increase your

capacity to make rational decisions. Psychologist Catherine Ortner said the findings "contradicted what our intuitive assumptions would be, because people think alcohol makes them more impulsive." The study Canada discovered that students who had been given alcoholic drinks showed better judgment than those on soft drinks. The researchers plan to use their findings to help

develop more effective ways of communicating with pub and bar customers. For example, they hope to post clear messages on posters in pubs about drinking and driving, or practicing safe sex.

(Source: Real Beer Page)

AMERICAN BEER MONTH

Did you know that there are over 7,000 brands of beer brewed in the United States? America has a beer tradition that goes back to the earliest days of American history.

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

Take time this JULY to sample some of America's brewing history. American beer traditions are the richest and most diversified in the world. Enjoy the summer and enjoy exploring the world of American beers.

(Source: American Beer Month - AOB)

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

BRUNO JOHNSON OPENS PALM TAVERN IN MILWAUKEE

Veteran bartender Bruno Johnson, with stints at Chicago's Hopleaf, Green Mill and Gingerman under his belt, has opened a beer & spirits bar at 2989 South KK, North of Oklahoma in Milwaukee, Wisconsin's Bayview neighborhood. (414) 744-0393)

I was alerted to the place both by WMSE DJ "4 EYES" as well as Mike Romans of Romans' Pub.

Bruno and his wife did a nice job cleaning up the old tavern, showing off the tin ceiling in Copper. Expect signs to appear soon. Until then, don't drive by too fast, otherwise you'll miss it !!

U.S. Beers range from Sam Adams, Budweiser, Dogfish Head, Abita, Bear Republic, Lakefront, Tabernash to Sprecher, Left Hand, New Glarus, Shipyard and Sierra Nevada. Imports include Unibroue, Belhaven, Fullers, Erdinger, Newcastle, Paulaner, Samuel Smith, Czechvar, Guinness, Bass, Harp, and Hacker-Pschorr, Belgians include Delirium Tremons, Chimay, Corsendonk, Hoegaarden, La Chouffe, Lindemann's, Kwak, Orval, Triple Karmeliet, and Witkap.

Bruno is an American spirits drinker, listing Anchor Distilling's Rye and Gin among his favorites. He carries over 20 single malt Scotches; 20 American Bourbons; plus a wide variety of Rum; Port & Sherry, Cognac & Armagnac, Irish Whiskey & Tequila. Per Bruno, "Whiskey & Beer: They're your Friends."

Bruno likes all his beers, be they German blacks, hoppy Pale and crisp Lagers. Like Bruno sez "Drink Good & Drink Often." Enjoy the sounds of Jazz early and Soul late at the Palm Tavern in Bayview, Milwaukee, WI

(Source: Cream City Suds)

<http://creamcitysuds.com/>

On the Competition Front



National AHA Club-Only Homebrew Competition (NCOC)

By Chris Belsky

Hello everyone. It's time to get geared up for the new season of the National AHA Club-Only Homebrew Competition. 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.

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 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 24th, 2003
November/December 2003 - Koelsch & Altbier (BJCP category 8)	November 19th, 2003
January/February 2004 - Barleywine (BJCP category 12)	January 28th, 2004
March/April 2004 - Mead (BJCP category 25)	March 24th, 2004
Remaining Dates To Be Determined	

Competition Basics: The AHA Club-Only homebrew competition is the national homebrew competition that awards clubs for their outstanding efforts and products. The competition runs from August through May, ending in the National Homebrew Competition (NHC) Conference where the homebrew club of the year is crowned. There are six competitions during this August to May period, with each competition focusing on a predetermined BJCP style. Each club can enter ONE entry for each competition. Points are awarded on a 12, 8, 4 point basis for 1st, 2nd, and 3rd places respectively. Additional points can be awarded to the club for individual entries in the NHC 1st and 2nd round on a 6, 4, 2 basis for 1st, 2nd, and 3rd places respectively. The official rules & schedule can be found at the AHA website www.beertown.org.

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 belskyc@msoe.edu 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

by Chris Belsky

I'd like to thank everyone for their contribution to making this year's 2003 WI State Fair Homebrew Competition a great success and fun event. Without your volunteer contributions, this event would not be possible. I hope everyone enjoyed himself or herself at the event; I know I had pretty good time meeting everyone and tasting some of those yummy beers & meads.

I'll have the results posted by the end of the month on www.beerbarons.org, and awards & judge's evaluations will be mailed out shortly before the State Fair itself. I apologize for not getting the results posted sooner, but unfortunately this year we've had a few resource problems that have held us up from quickly completing the review process of the results and getting the awards made in a timely manner. I know everyone is anxious to see how he or she did, and I assure you I'm working on getting the results posted ASAP.

There were 168 entries for the homebrew competition, which were approximately 30 more than last year. Remember, awards are based on score alone, meaning your entry does not just compete against the other beers in your category but instead against all beers entered. Thus, if you've won a Gold medal, it means you've done a really fine job and your beer was rated among the approximate top 10% of the entries. But even if an entry hadn't won an award, it's still a great way to learn some tips on improving brewing to style by getting some creditable feedback from the judge's entry evaluation.

Thus, thanks again to everyone's contribution and congratulations to everyone entering their beers. I look forward to seeing you and your beers next year!

State Fair Results

I'd like to thank everyone entering their beers in the 2003 WI State Fair Homebrew Competition. Without your support, this event would not be possible. Congratulations to everyone who won an award on your fine beers. Even if you didn't win an award, I hope the judge's feedback will

be positive & constructive in helping everyone to improve your brewing skills!

Let's give a big congratulation to the people below for their outstanding brews:

Best of Show - Jeff Enders - Wauwatosa, WI - Barleywine & Imperial Stout; Russian Imperial Stout

2nd Best of Show - Jim Stevens - Elkhorn, WI - Koelsch & Altbier; Northern German Altbier

Best Pale Beer - Corey Logterman - Darien, WI - European Pale Lager; Northern German Pilsner

Best Amber - Rodney Reineke - New Berlin, WI - Scottish Ales; Light 60 / -

Best Black Beer - Jeff Enders - Wauwatosa, WI - Porter; Robust Porter

Best Specialty Beer - David Stanton - Milwaukee, WI - Traditional Mead; Varietal Honey

All awards, ribbons for Gold-Silver-Bronze, judge's evaluations and results will be mailed later in July. The Best of Category Plaques will be displayed at the 2003 WI State Fair in August and then will be shipped to the winners.

Once again, I hope everyone enjoyed the event and I hope to see your yummy beers next year!

Cheers,
~Chris Belsky

Brewing Techniques, Equipment, and Tall Tales

"THIS IS MY HOMEBREW SYSTEM"



Easy Fermenter Heater

By Mike Schwartz

If you like brewing ales all year but have problems keeping your fermenter warm enough, there may be an easy solution. I mostly ferment my beers and my basement or a small wine cellar that I built. The temperature in my basement varies from about 60 degrees during the winter to 70 degrees during the summer. The wine cellar stays at a nice 50 - 55 during the winter and gets up to the low '60s in the summer. Unfortunately, most ales need to be fermented at 65 to 70 degrees which leaves me a little cold most of the year.

After trying several different options, I was wandering through the store one day and saw aquarium heaters. I immediately thought this would probably work great to keep a fermenter warm. The only problem was most aquarium heaters have to attach to the top of the aquarium and only reach 9 - 12 inches into the aquarium.

Enter the Junior Heater - Small Aquarium Heater. This is a small heater designed for aquariums between two and five gallons. It's a small cartridge style heater with one wire going in and its fully submersible. It says its rated at 7 1/2 watts but mine only runs at about 5 watts.

For the good news, when my basement is about 60 degrees, the heater will keep a six gallon fermenter at about 68 degrees if I wrap it in a sweat shirt.

I just tried it on a 12 gallon fermenter with 10 gallons of weiss and it had no problem maintaining 68 to 70 degrees. Of course I had the fermenter wrapped in a foam camping pad and a blanket.

This is a nice way to keep a fermenter warm because it's not exposed to light or strong heat sources. If you have a temperature control, like the Johnson Controls refrigerator control, you can be certain of accurate temperature maintenance. Considering the heater only cost \$7 at Wal-Mart, it's a pretty cheap and sweet way to go!

The only problem I've run into is making sure that the bottom of the heater is above the level that the yeast settle to. The bottom of the heater once buried in the yeast as it settled and started to burn the yeast and permanently marked the outside of the heater. Oops!

Literature Reviews

Book Review: The Classic Beer Style Series

By Jeff Enders

The Classic Beer Style Series is a collection of 18 books published by Brewers Publications, a division of the Association of Brewers (the parent organization of the American Homebrewers Association). Each book is dedicated to a different beer style, and most of the major beer styles are covered in the series. Some of the books in the series are Pale Ale, Pilsner, Porter, Bavarian Helles, Stout, German Wheat, Belgian Ales, just to name a few.

The books are written by either top-notch brew masters, or by extremely good and knowledgeable homebrewers. Because the books are written by different authors, the styles vary, but each book has the same basic structure. First there is a history of the beer style and its evolution over time. Next is a definition of the style, and profiles of the different beers within that style. Then there's a thorough description of the brewing process, from ingredients to brewing and fermentation procedures, on to packaging. There's a list of recommended commercial beers that represent the style, and usually a short description of the brewery that brews them. Finally, there's a bunch of recipes that cover all the major sub-sets of the style.

Because the books are written by different authors, I like some of the books better than others. But that is just my particular taste. You might like the ones I don't. But that doesn't really matter, because they all provide excellent information. I've brewed the recipes as is from some books, and I've used the recipes in others as a starting point to formulating my own recipe. I find that I go back to these books often, especially the recipes.

The Classic Beer Style Series are a must for anyone trying to nail a particular style, or for someone trying to gain the knowledge to be a competent beer judge. I have 15 of the 18 books- I'm missing Bavarian Helles, Kolsch, and Lambic, which is unfortunately out of print. So if you have a used copy of Lambic that you are trying to unload, please let me know. Look for the books at your local homebrew store. Or you can purchase them directly from the American Homebrewers Association, www.beertown.org.



This Month's Meeting

The Wednesday, June 25th 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. If you bring at least a six pack of homebrew to share the fee is waived. This month we will be discussing homebrewing methods. There will be presentations by four club members. We will also have some commercial beer to supplement the homebrew.



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!**

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 club's mailing address at: **Beer Barons of Milwaukee, P.O. Box 270012, Milwaukee, WI 53227.**

BARON MIND

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

First Class