



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

September 2003

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

OKTOBERFEST!

Yes Oktoberfest is once again upon us. The ultimate holiday/celebration in the beer world. To mark the event, we have a few articles, one by a club member going to the real Oktoberfest in Munich. She promises that if she survives there will be another article next month with the details of her revelry at the Mecca of beer. I hope you enjoy and Ein Prosit!

Germans Sure Know How To Throw A Party

By Nikki Passentino



As beer lovers, we all have attended a keg party or two or three or many. However, what about the biggest keg party ever? That's right, I am talking about the largest public festival in the world - Oktoberfest! Yep, it is that time of year again when millions of people worldwide will be flocking to Munich, Germany for the numerous liters of beer that will be flowing for sixteen wonderful days from September 20th until October 5th. Many of you probably already know a good deal of information about this event, however, some may not be as knowledgeable, and others may simply just need me to remind them of how spectacular it is.

This year will be the 170th anniversary of Oktoberfest, and I am happy to say that my sidekick and I will be amongst the crazy mass of people consuming bountiful liters of beer. However, this festival was not always the gigantic keg party that it is today. It all began on October 12, 1810 with the wedding of the Bavarian Crown Prince Ludwig to Princess Therese from Saxony-Hildburghausen. Five days after the royal wedding, on October 17, 1810, a festival, which included horse races, took place, and the citizens of Munich were invited to attend. The festival was such a success that it was decided that it should be repeated at the same time the following year and has been an annual tradition since. In the early decades there was little entertainment at the event besides the horse races and small beer stands. However, over the years, the festivities have expanded and the first beer tents appeared in 1896. Today, the horse races no longer take place, but beer at 14 different tents is still plentiful. One could choose from various German breweries including, Hofbrau Festhalle, Schottenhamel, Hippodrom, and Schuetzen-Festhalle.

I know the beer tents will keep me plenty busy while I am there, but others may prefer additional forms of enjoyment, which is definitely provided. For instance, the German oompah-pah bands are always amusing and fun to dance to as well.

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Upcoming Events Meeting Dates and Style-of-the-Month:

September 24th: Oktoberfest Style Night
October 22nd: Homebrewing with the Beer Barons Night. Club members will discuss brewing equipment and methods.

Homebrewing Night

The next Homebrew Night with the Beer Barons will be October 22. This meeting will be club members presenting brewing equipment and methods. It may be done in a "poster session" style where each person sets up their equipment or materials at a table and people can just wander around and talk to who they want. **Let an officer know if you're interested in presenting something.**

Beer Barons Christmas Party

Christmas and the party are coming! 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.



August Meeting with Robin Shepard

The August meeting was very interesting! Robin shared photos, stories, and beer descriptions from quite a few Wisconsin "breweries" and brewpubs. Some of these places were just on overbuilt homebrew system in the guy's garage! It was inspirational in many ways.

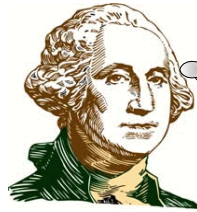
His book was also available for purchase and autographing. It's a great book if you travel around the state. It directs you to all beer producing establishments in Wisconsin. We gave one copy away at the picnic raffle and may just have another copy for the Christmas party raffle.



October Officer's Meeting and Social Hour
Date: Wednesday, October 1
Time: 7pm for Officers
Social hour at 8:00pm
Place: The Palm Tavern
2989 S. KK (Kinnikinnik) Ave.
Bayview

Summer Picnic was a Success!

The club picnic was a success despite the wet, hot/cold, humid weather. The attendance was around 55 or 60 people, down slightly from last year but most of the "usual suspects" were there. We had somewhere in the neighborhood of 12 corny kegs of beer, one hard cider, and one braggot - all homemade!!



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

Dear Beer Barons,

What a great picnic. The rain stopped just moments before we started setting up, and stayed away most of the day. We had a great selection of homebrew, and plenty of tasty treats to eat. Thanks to everyone who helped out, from setting up and cleaning up, to helping sell raffle tickets, and to cooking the food. Thanks to everyone who donated raffle prizes: the Purple Foot, the Frugal Homebrewer in West Allis, Hemken Honey Company, Usinger's Sausage, Scott for the great beer memorabilia, and others. Excuse me if I forgot you. A special thanks to Paul Martinez for his delicious tostadas, and a very special thanks to Richard Binkowski for all the planning, shopping, and food preparing he did. A lot of work goes into our picnic, and I think it shows. And thanks to everyone who brought homebrew- that's what this club is all about.

October will be another homebrew month. If you have something you'd like to share, let us know. If you have a piece of gear you'd like to show, a technique, a short-cut, whatever, let us know, we'd love to see it and hear about it. Everyone, from the beginner to the experienced homebrewer, can always learn something new. And of course, homebrewers just love talking about brewing. Beer is made from 4 simple ingredients, but there are many ways to the finished product. Share what you know.

This weekend was too busy with the picnic, but next weekend it's back to brewing. See you at the September meeting for some tasty Oktoberfests.

Cheers,

Jeff





Dells On Tap

October 18, 2003

Micro-brew tasting at Autumn Harvest Fest that features breweries from across Wisconsin and live entertainment by "Swing Crew". Must be 21 or older to attend. Also featuring a mustard tasting provided by the Mount Horeb Mustard Museum.

When: Noon - 6 pm

Admission Fee: \$8 for advance tickets, \$10 at the door

Where: La Crosse Street Parking Lot Downtown

Wisconsin Dells, WI 53965

Telephone: (800) 223-3557

Web Site: www.wisdells.com

Email: info@wisdells.com

"Nice event, that almost got too big last year. This is the last of the "small" events. It was just bearable last year with the new building."

- Jeff Kane

China Now World's No. 1 Brewer

China took over the position of the world's No. 1 beer producer in 2002, according to a survey released by Japan's Kirin Brewery Co. Kirin attributed the increase in China's beer output to foreign beer brewers who have relocated production facilities to China, where beer consumption has been steadily growing. The United States fell to the second spot, while Germany remained third, followed by Brazil and Russia. Kirin's began the survey in 1974, and China first reached the top 20 in 1982.

Robots in Brewery

As workers at the Miller Brewing Co. plant in North Carolina retire, they're being replaced by robots. "We've tried to schedule it that way," said Patricia Henry, brewery plant manager. "You have to automate but I hate to lay off." Henry said that when the plant opened 25 years ago, most of the 1,500 workers were in their thirties or older. As that core group is retiring, the company and its 710 workers have now activated 29 robots to move cases and barrels of beer to help with the shipping process at the plant. Moving beer out the door is a major task at the plant, which has 34 acres of production under roof, making it one of the largest breweries in North America. Miller has spent \$10 million and more than 18 months installing the new machines from Italian robot maker Electric 80.

Maybe I need this in my brewery - ed.

Hamm's Bear Statue Still Homeless

The St. Paul City Council has rejected an offer to put a six-foot monument of the famous Hamm's Bear in a local park, although it said another spot in the city might be appropriate. Kirk Schnitker, president of the Hamm's Club - a group of Hamm's enthusiasts - said he was discouraged that the council overruled the St. Paul Parks and Recreation Commission, which last year approved a plan to accept the monument from the club and erect it near Hamm's Falls in Como Park. "I don't think they really want it," said Schnitker. "From my perspective, what they're saying is, 'We'll take it if we have to, but we'll put it someplace where people aren't going to see it.'" <http://www.realbeer.com/news/articles/news-002017.php>

Drinkers Earn More than Teetotalers

A new study in England has discovered that those who enjoy an occasional alcoholic drink make more money than teetotalers. The research at Stirling University found that drinkers earn an average of almost £ 2,000 a year more than those who don't drink. The study, based on regular surveys of 17,000 people who were born in Britain in 1958, suggests that socializing with workmates leads to promotions and pay raises. "The survey shows you don't want to be a teetotaler if you want to get on in your job. People who drink moderately seem to earn more," said Professor David Bell, the study's author. <http://www.realbeer.com/news/articles/news-001997.php>

American Beers Shine at British Festival

More awards from the Great British Beer Festival: The GBBF made a selection of American beers available during the festival last month, and an expert panel of beer tasters chose their favorites. Topping the list was Smuttynose Shoals Pale Ale from Portsmouth Brewing in New Hampshire. Rogue Shakespeare Stout was second and Victory HopDevil was third.

Source: *real beer page* (www.realbeer.com)

Flossmoor Station's Todd Ashman Passes Brewmaster Duties to Matt Van Wyck

by Todd Ashman

Matt Van Wyck, formerly of The Firehouse Brewery in Morris, has started his duties as Head Brewer at FSBC. I remain at the Station for another month to bring him up to speed on the equipment. Bill Ryan has been promoted to Bar Manager and will help in the brewery as Assistant Brewer. I wish Matt and Bill much success in their new positions and hope that those of you who come by the Station will do the same.

Todd Ashman

Flossmoor Station Brewing Company

Flossmoor, IL

Source: *Cream City Suds* (www.creamcitysuds.com)

United German Societies' Oktoberfest

We celebrate the oldest and most authentic BAVARIAN OKTOBERFEST in the Mid-West - every September on the three weekends following Labor Day. Continuous entertainment from 4pm Saturday and 2pm Sunday includes "old-time" German brass bands, "Schuhplattler" folk dancing, singing, yodeling... plus sing - along and dancing for everyone. On the first Sunday, the "Muenchner Kindl" (Oktoberfest Queen) is chosen. Candidates for this title are unmarried young women representing the various societies.

Tasty German style food is available in the Park. Plate dinners of charbroiled chicken, bratwurst or "spanferkel" (young pig spit-roasted over an open pit) include potato salad, "rollbraten" (sliced roast pork on a Kaiser roll), and hot dogs. Desserts include fruit strudel, tortes and assorted homemade cakes. There's plenty of beer, Milwaukee's favorite beverage on tap - imported and domestic - as well as wine coolers, soft drinks and coffee.

UGS Oktoberfest

Bavarian Inn

800 Lexington, Glendale, Wi

Willkommen und Ein Prosit!

On the Competition Front



National AHA Club-Only Homebrew Competition (COC) - Let's Keep the Ribbons Rollin'!!

By Chris Belsky

Building on Dan Aussem's outstanding 2nd place award for his Leona's Dortmund Export in the August European Pale Lager competition, Dan Schlossler will represent the Beer Baron's for September's Specialty/Experimental/Historical Beer competition with his Smoked Scottish Ale. Some of you at last month's meeting got a chance to sample this tasty smoked elixir. Good luck Dan on representing the club at the competition, and thanks for your support & participation in the Beer Barons.

Once again, make sure to read the upcoming issues of Zymurgy magazine, as each issue has the updated listing of points for each homebrew club. The Beer Barons will be listed in Zymurgy for our accomplishments! Points are accumulated for each club, with the club with the highest point total winning the homebrew-club-of-the-year award at the National Homebrewer's Conference.

Take a look at the schedule for remaining events of this year's COC. There are only four (4) events left, with the next one being the Koelsch & Altbier category. I know there are a few club members who appreciate and brew this style, so bring your beer in! Entries for this event will be due on the October 22nd club meeting.

If you're interested in representing the club for any of the below beer styles, bring in four (4) bottles of your best brew on the entry due date (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_recipie.pdf and bring it in with your beer (please note that this is a NEW web address – again). We have a panel of club-member judges that will select which beer gets to represent the club and be entered in the COC.

Here's the complete & updated COC schedule and entry due dates:

Competition Style and Date	Club Member Entry Due Dates (bring your beer to this meeting)
August, 2003 - European Pale Lager (BJCP category 2)	July 23, 2003
September/October 2003 - Specialty, Experimental/Historical Beers (BJCP category 24)	August 27th, 2003
November/December 2003 - Koelsch & Altbier (BJCP category 8)	October 22nd, 2003
December 2003 - Barleywine (BJCP category 12)	November 26th, 2003
April 2004 - Mead (BJCP category 25)	March 24th, 2004
May 2004 - Extract Brews	April 28 th , 2004

Competition Basics: The National 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 <http://www.beertown.org/homebrewing/club.html>.

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 anyone has questions concerning this, feel free to either email me at belskyc@msoe.edu, or give me a call anytime at 414-807-5230.

Cheers,
~Chris Belsky

Quotable Quotes

I asked professors who teach the meaning of life to tell me what is happiness. And I went to famous executives who boss the work of thousands of men. They all shook their heads and gave me a smile as though I was trying to fool them. And then one Sunday afternoon I wandered along the Desplaines River. I saw a crowd of Hungarians under a tree with their women and children and a keg of beer and an accordion.

~ Carl Sandburg
1920

Beer Styles

The image shows a 'Periodic Table of Beer Styles' which is a grid of various beer styles categorized by color and type. The styles are arranged in a way that shows relationships between different categories. The categories include: Pilsener, Lager, Ale, and Mixed Styles. The grid is color-coded: Pilsener (green), Lager (yellow), Ale (orange), and Mixed Styles (purple). A key at the bottom left explains the color coding and provides a list of styles for each category. The styles listed include: Pilsener (Pilsener, Export Pilsener, Helles, Dunkel), Lager (Helles, Dunkel, Export, Spezial, Rauch), Ale (Pilsener, Export Pilsener, Helles, Dunkel, Export, Spezial, Rauch), and Mixed Styles (Pilsener, Export Pilsener, Helles, Dunkel, Export, Spezial, Rauch).

Oktoberfest Style

9. GERMAN AMBER LAGER

9A. Oktoberfest/Maerzen

Aroma: German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. No fruitiness, diacetyl, or hop aroma.

Appearance:

Dark gold to reddish amber color. Bright clarity, with solid foam stand.

Flavor:

Distinctive and complex maltiness may include a toasted aspect. Hop bitterness is moderate, and hop flavor is low to none. Balance is toward malt, though the finish is not sweet.

Mouthfeel:

Medium body, with a creamy texture and medium carbonation.

Overall Impression:

Smooth and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

History:

Origin is credited to Gabriel Sedlmyer, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

Ingredients:

German Vienna malt (slightly lighter than Munich malt) should be the backbone (if not entirety) of the grain bill, with some Munich malt and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome.

Vital Statistics:

OG: 1.050-1.064

IBUs: 20-30 FG: 1.012-1.016

SRM: 7-14 ABV: 4.8-6.5%

Commercial Examples:

Spaten Ur-Maerzen, Ayinger Oktoberfest-Maerzen, Paulaner Oktoberfest, Wuerzburger Oktoberfest, Hacker-Pschorr Oktoberfest.

Source: BJCP Style Guidelines - www.bjcp.org

Germans know how to party

[cont from page 1]

There are also rides such as roller coasters and carousels, but I think it is best if I stay on ground level. Plus believe it or not there are other things to consume besides beer. Last year, there were 5.9 million visitors who drank 5,761,400 liters of beer. But they also indulged in the following: 459,259 units of chicken, 219,405 pairs of pork sausage, 23,800kg of fish, 58,746 units of pork knuckles and 87 units of oxen. As a vegetarian, I'll be skipping these, but no worries beer is liquid bread!

Well folks, I could blah-blah-blah about beer and Oktoberfest forever, but some may be getting bored. But those who are interested there is still many great facts about Oktoberfest that you too can learn through literature or the internet. For instance, the festival begins each year with a parade and the mayor taps the first keg, which starts out the big celebration. For now I am off to my holy land, but perhaps next month I can tell you more about my adventures.

Prost!

Nikki

1.www.oktoberfest.de

2.www.muenchen-tourist.de/englisch/oktoberfest/muenchen-oktoberfest-einleitunge.htm

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, September 24th 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 tasting and talking about **Oktoberfest style beers**. The style guidelines are in the newsletter.
Get familiar with them and join in the discussion or ask questions about the beers and brewing them.



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

Clifford's allows us to use their banquet room at reduced 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

First Class

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