



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

October 2003

visit us on the worldwide web at [www.beerbarons.org](http://www.beerbarons.org)

## Mmmmmm... Beer!

The Flip Side of "Germans Know How to Party"

### Wow!

Well, fellow beer lovers I survived the largest keg party in the world and I am back to tell you a bit about my journey to the holy land. Oktoberfest was everything I dreamed of and more-- bountiful liters of beer and blaring oompah-pah bands. The beer was stupendous, the people were wonderful (and usually drunk), and the vibe was great.

Overall, I spent three straight days at the Theresienwiese fairgrounds. The minute I arrived in Munich I was instantly drawn to the beer tents and found it very difficult to leave the festival grounds for the next few days. Eventually, I made my way through all fourteen beer tents, yet I found myself returning to my favorites such as: Hofbrauhaus, Hippodrom, and Paulanerbrau. In general, everything impressed me from the fresh hop decorations in the beer tents, to the plethora of beers handled by the waitstaff, to the vast amounts of lederhosen. Words cannot even begin to describe what an amazing experience Oktoberfest was.

Finally, on my fourth day in Germany my sidekick and I decided it was best if we ventured outside Munich and the festival grounds, so we made our way to Herrsching where the ancient monastery of Andechs is located. The journey to Herrsching was about a forty-five minute train ride from Munich. Once we arrived in Herrsching it was three miles uphill either by bus or foot. We decided to make the trek by foot, which was very beautiful and well worth it. Amazed and very thirsty once we reached the top, I indulged in some yummy bock beer, which was a nice change of taste from Oktoberfest. Either the beer was very strong or perhaps it was the elevation, but I found it difficult to consume large quantities like I had been doing days prior, but that doesn't mean I didn't try! It was a good thing the way back was a stumble downhill and not up! Those monks sure know how to make a good brew!

All in all Oktoberfest and Andechs was a blast! I urge everyone to make it to both these places someday. Perhaps I will see you there next year!!!

Prost!  
Nikki Passentino

## Homebrew Night with the Beer Barons

The second Homebrew Night with the Beer Barons is this month. This meeting, club members will display and discuss equipment and techniques. This will offer the opportunity for exposure to new ideas, techniques, and inspiration to improve your brewing abilities. Some of the items are basic and very advanced all grain brewing setups, a conical fermenter, motorized grain mill, refractometer, and counterflow wort chiller.

This is an event you don't want to miss!

### In This Issue

Germans Party (Oktoberfest) . . .	1
Upcoming Events . . . . .	2
Club News . . . . .	2
President's Letter . . . . .	3
Beer News . . . . .	3
On the Competition Front . . . . .	4
Brewery Reviews:	
Shipwrecked Brewpub . . . . .	5
Equipment, Techniques, Etc:	
Eliminating Moisture . . . . .	5

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## Upcoming Events

### Meeting Dates and Style-of-the-Month:

**October 22<sup>nd</sup>:** Homebrewing with the Beer Barons Night. Club members will discuss brewing equipment and methods.

**November 19<sup>th</sup>:**TBA (November and

December meetings are the 3<sup>rd</sup> Wednesday of the month)

**December 17<sup>th</sup>:** Christmas Party

## Beer Barons Christmas Party

Christmas and the party are coming! We need volunteers to start the planning. If you're interested see Rich Binkowski.

## Beer Events

### Chimay 20th Anniversary Party

You're invited to a special party to celebrate the 20th anniversary of Chimay in the US.

Locations around the country on different dates. For more information see:

<http://www.realbeer.com/chimay/>

## Brewfest 2003 - 4th Annual Metro Kiwanis Brew Fest

Friday, October 17th, 2003

6-10 pm

War Memorial Center

750 N. Lincoln Memorial Dr., Milwaukee

Beneficiaries include:

Hunger Task Force

La Causa Crisis Nursery

Ranch Community Services

SafeKids

UMDF United Mitochondrial Disease Foundation



**November Officer's Meeting and Social Hour**  
**Date: Wednesday, November 5**  
**Time: 7:30pm for Officers**  
**Social hour at 8:30pm**  
**Place: Von Trier**  
**2235 N. Farwell Ave.**  
**Milwaukee**  
**(414) 272-1775**

## Professional Events

### 2003 Brewing and Malting Science Course

Oct 19 - 31, 2003

J. F. Friedrick Center

University of Wisconsin, 1.651.994.3836

### Intensive Brewing Course

November 3, 2003 to November 7, 2003

40 hours training course for the brewing industry is offered to all the persons interested to improve their knowledge in this particular field of activity. This course offers an intensive introduction to the science of brewing, and directly connects brewing science with brewing practice. The program covers the technological and biochemical aspects of the brewing process, including raw materials, malting, brewing, fermentation and finishing. Small scale brewing experience with grains, sensory evaluation and quality control are integrated with the main subject matter.

Location: 2015 Laframboise Street, suite 102, St-Hyacinthe, Quebec, Canada

Hours: 40

Admission: \$695,00 (Canadian) plus applicable taxes

Organization: Maska Laboratories inc.

Contact: Michel Gauthier

Phone: 450-261-1468

Fax: 450-261-1626

Email: [labmaska@ntic.qc.ca](mailto:labmaska@ntic.qc.ca)

source: *Real Beer Page*

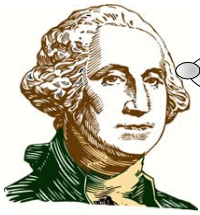
[www.realbeer.com](http://www.realbeer.com)

**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.**



## Officer Nominations in November

Officer nominations are made at the November meeting. We will need nominations for all six positions. Rich, Karen, and Lennie have each had two terms so are ineligible for nomination for their current position, though they can be nominated for other positions.



## Some Thoughts From The President...

Dear Beer Barons,

This month we're trying something new, a little show and tell. A number of Beer Barons are bringing in some of their brewing gear for all of us to see. Mash tuns and grain mills, fancy set-ups and simple ones, expensive and cheap. I think this will be fun and informative, and provoke a lot of questions and discussions. A lot of us are home brewers, and we follow the same simple principles to brew beer, but we take many different paths to get there. There's no right way or wrong way to brew beer, just different ways. So bring your curiosity and questions, and be prepared to learn a thing or two.

This month's officers meeting was at a really cool place that deserves a plug. The Palm Tavern is at 2989 S. Kinnikinnik Avenue, about 2 or 3 blocks north of Oklahoma Avenue. It's not very big, and you have to look carefully, because there is only a small blue neon sign in the window. Drive slow, or you'll miss it. Any way, it has a fabulous selection of beer. There were about 6 really good beers on tap, and well over one hundred different bottles of beer, including a large selection of Belgians. The décor is very hip, with one of the most unique music selections I've ever heard. A great place to drink good beer and talk with friends. I understand that they have a great selection of Scotch and Irish whisky, but that will have to be another visit. Check out the Palm Tavern.

I want to thank Mike Schwartz for last month's Oktoberfest tasting. Everyone seemed to enjoy it, and I think we were all surprised by the results. We'll try it again sometime soon. What style do you think we should judge next?

Cheers,  
Jeff



### National Honey Board provides homebrew recipes for honey

The National Honey Board has an excellent resource on their web site with historical information about the use of honey in beer and mead, as well as practical information about how-to and recipes.

The web page is located at:

<http://www.honey.com/recipes/beer/index.html>

*Thanks to Andy Hemken for this.*

### A Message from the Milwaukee Ale House

Thank you for continuing to send me your Barron Mind newsletter, you do an excellent job in keeping your membership informed and organized. I just wanted to let you know that the Milwaukee Ale House has recently signed up with the American Homebrewers Association

Pub Discount Program. That means that any of your members who are current AHA members and present their card when visiting the Ale House will get a pint of our fresh brew at happy hour prices. That's right, \$2.50 for a true imperial pint (regularly priced at \$4.00) any day of the week at any time we're open. Not a bad deal. So please tell your members to bring their AHA membership card with them next time they visit the Milwaukee Ale House. It's our way of saying "thank you" to the homebrewing community.

Cheers,  
Jim Olen  
Brewmaster, Milwaukee Ale House

*Thanks to Jeff Enders for passing this on.*

### Local Beer Only at Oktoberfest, Unless It's Belgian, of Course

September 20, 2003  
By MARK LANDLER

MUNICH, Sept. 19 - The Oktoberfest starts here this weekend, and even before noon today, the vaulted main hall of the Hofbräuhaus was teeming with tourists in boisterous training.

But in Bavaria's breweries, bitterness is spoiling the season. Some of Germany's leading beers have been sold into foreign hands, and to defenders of national pride, something of Germany's birthright has been sold with them.

Earlier this week, one of Germany's oldest breweries, Gabriel Sedlmayr, announced it would sell its famous beers, which include Löwenbräu, to Interbrew, the giant Belgian brewer of Stella Artois, for 477 million euros (\$543 million).

In previous deals, Interbrew acquired Beck's, the famous northern German beer, while the Dutch beer giant Heineken bought close to half of the Munich brewery that makes the locally popular Paulaner brand.

Sedlmayr, which brews the venerable Franziskaner and Spaten brands in addition to Löwenbräu, has long been an anchor of the Oktoberfest. Indeed, Löwenbräu, which is said to date from the 14th century and is known by its golden lion, virtually symbolizes the hallowed tradition of beer in Bavaria.

*Source: New York Times*

<http://www.nytimes.com/2003/09/20/business/worldbusiness/20BREW.html?ex=1065085326&ei=1&en=ae66f4b5c637f1a5>

### Chimay Celebrates 25 Years in the US

Over 140 years ago, the Trappist monks of Belgium's Abbey of Notre Dame de Scourmont began brewing Chimay, an ale the good Fathers named after the region where the Abbey is located.

Twenty-five years ago, Jim Houchins, a young student from Austin, Texas, was completing a course of studies in Belgium. His love of the country's beers and their unavailability in the U.S. became a source of great concern to him as his departure for home grew close. Showing great organizational skills and determination (character traits that, according to his parents, had not been exhibited prior to that time, yet



ones that grew strong as the enforced exile from his beloved Belgian ales drew closer), he arranged to import them to the United States. Thus, Manneken Brussel Imports was born and Chimay shortly thereafter became available to beer lovers in the New World.

"We began importing the first bottles of Chimay in the fall of 1983," said Bob Leggett, President of Manneken Brussel Imports, the company responsible for Chimay sales in most states west of the Mississippi. "Jim Houchins founded the company to import the beers he loved-and for twenty years we've been introducing Americans to Chimay. When we first began the business, Belgian beers were a rarity here in the states and most beer drinkers were used to the tastes and textures of American-brewed pilsner products. People thought we were crazy ... that the market wouldn't appreciate, let alone purchase, the Chimay product."

"Over 2,000,000 bottles of Chimay beer are imported to the U.S. each year," said MBI's Leggett. "Chimay's line of beers includes Chimay Premiere, which is the original recipe first brewed by the Trappist monks 140 years ago; Chimay Grande Reserve (originally brewed only at Christmas) and dubbed by one food writer the 'Holy Grail of Ale'; and a triple called Cinq Cents, a smooth golden ale. Unlike the Premiere and Grande Reserve ales, the triple is also available on draught. The response in recent years to these beers has really been phenomenal."

Source: Real Beer Page  
<http://www.realbeer.com/chimay/>

## On the Competition Front



### National AHA Club-Only Homebrew Competition (COC) - Beer Barons Listed on AHA Website.

By Chris Belsky

Dan Schlosser represented the Beer Baron's for September's Specialty/Experimental/Historical Beer competition with his Smoked Scottish Ale (round 2 of 6 in the COC). The competition was held on Saturday, September 27th, but as of the time that I'm writing this article the results still haven't been posted. Thus, good luck Dan on representing the club at the competition, and thanks for your support & participation in the Beer Barons.

As shown in the COC schedule, this month's category is Koelsch & Altbier, so bring in your tasty Koelsch and/or Altbier to the Beer Baron's October 22nd meeting for the COC competition.

Take a look at AHA's website [http://www.beertown.org/homebrewing/club\\_winners.html](http://www.beertown.org/homebrewing/club_winners.html) as the Beer Baron's are listed as currently in 2nd place national in the COC (of course, that's simply the results of the 1st round, but hey, let's win some more rounds!) 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 having 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 three (3) events left, with the next one being the Barleywine category in November. 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 November 19th 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\\_recipe.pdf](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 - 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 <sup>rd</sup> , 2003
September/October 2003 - Specialty, Experimental/Historical Beers (BJCP category 24)	August 27 <sup>th</sup> , 2003
November/December 2003 - Koelsch & Altbier (BJCP category 8)	October 22 <sup>nd</sup> , 2003
December 2003 - Barleywine (BJCP category 12)	November 19 <sup>th</sup> , 2003
April 2004 - Mead (BJCP category 25)	March 24 <sup>th</sup> , 2004
May 2004 - Extract Brews	April 28 <sup>th</sup> , 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](mailto:belskyc@msoe.edu), or give me a call anytime at 414-807-5230.

Cheers,  
 ~Chris Belsky

*Editor's Note: As this was going to the printer the results were announced. Unfortunatley the Beer Barons entry did not place in the top three for this round; however, we are still tied for third place!*



## Brewery Reviews



### Shipwrecked Brewpub

Egg Harbor, Wisconsin

by Mike Schwartz

This place has been a tavern/restaurant and inn since the 1800's. There are many stories surrounding the place.

It was the hangout of lumberjacks in the 1800's when

Door county was being logged over. After that things died down a bit until the 1920's when it became a favorite hangout of Al Capone. He had escape tunnels dug under the streets of Egg Harbor from the basement of the building. His illegitimate son hung himself in the attic. He is one of the ghosts who supposedly haunt this place.



Incidentally, Door County got it's name from "Death's Door", also known as Port de Morte (Door of Death) or Death's Passage (by the natives of the area). There was a war party crossing the opening between the mainland and Washington Island to attack a neighboring tribe on the island. A storm came up suddenly and swamped the war canoes sending virtually all of them to their graves. This passage has been known as Death's Door or some version of that name since the long before Europeans settled in the area. This is from memory so you shouldn't quote any part of the story...

Anyway, back to the brewpub, my beer's running low. I stopped there in September with my wife on the way back from Washington Island.

The outside is interesting enough and the entryway is even better. The bar is pretty nice though the barroom and restaurant are generic family style restaurant decor. The worst part is that the food and beers are also generic family style decor. The food wasn't worth talking about so I'll move on to the beer.

They have five basic year-around beers: Bayside Blonde, Captain's Copper, Door County Cherry Wheat, Peninsula Porter, and Lighthouse Light.

- The Bayside Blonde is a light crisp refreshing ale with a very clean taste and nice hopping. This is definitely one of their best efforts.
- The Door County Wheat is a medium bodied American style wheat beer with a nice finish of tart cherry. It was very good.
- The Captain's Copper is a very generic amber. I guess they may have waved some hops over the brew kettle as it's not sticky sweet, pretty boring.
- The Peninsula Porter is too light bodied for a porter but is nicely balanced with a good roast malt flavor. Another of their better efforts but not so good as the first two.
- Lighthouse Light. Every brewpub has one, I don't know why. This is probably the best I've ever tasted. It was very clean and smooth with no offensive flavors. Yes, it did have some malt flavor.

5

- The seasonal brew on tap when I was there was Welcome Bock. This alternates with a couple fruit and other beers. I've heard the fruit beers are supposed to be good but the couple times I've stopped in they were not to be had (other than the cherry wheat). In the bock, all I could taste was chocolate and carapils malts. The carapils lent an unpleasant sweetness to an otherwise so-so beer. The hop/malt balance was where it should have been but this is not a beer you'd go out of your way for. Bock ≠ chocolate malt.

Rating: Worth stopping if you're passing by and hungry or thirsty but not worth the drive from Milwaukee.

Shipwrecked Brew Pub  
7791 Egg Harbor Road  
Egg Harbor, WI 54209  
Phone: 920-868-2767  
[www.shipwreckedmicrobrew.com](http://www.shipwreckedmicrobrew.com)

## Brewing Techniques, Equipment, and Tall Tales



### Controlling Moisture in a Chest Freezer

by Jeff Enders

If you keg your homebrew, a beer refrigerator is a must. But most refrigerators are not the right size, and keep the beer too cold. A chest freezer with an external thermostat is a great alternative. It's big enough to hold Corny kegs and carboys, and you can set the temperature to just above freezing for lagering, or you can keep you ales at cellar temperature (48-55 degrees).

But the biggest problem with using a chest freezer as a refrigerator is controlling condensation. A regular refrigerator has a dehumidifier built in it to control the build up of moisture, but a chest freezer does not. A chest freezer is designed to keep things frozen, thus keeping moisture frozen. But once you set the temperature above 32 degrees, the moisture can't freeze, and it builds up on the inside of the chest freezer. During humid weather, it can get so bad that you'll get puddles in the bottom of your chest freezer, and that can lead to mildew developing. Trust me, it can get quite messy.

Last summer I discovered a great product that can help you control your condensation problems. It's called "DampRid", and it's available at hardware stores. I've also seen it in hardware catalogs. "DampRid" is a moisture absorber, and it is very popular down South, and among the boating and RV crowds. "DampRid" is easy to use. You pour the moisture absorbing white crystals into a little plastic sieve that sits inside a larger plastic container. The crystals absorb the moisture in the air, and when the crystals become saturated, the water drips into the plastic container. Then you just pour the water out.

"DampRid" has worked great in my chest freezer. I still get a little condensation on the walls, but not enough that I get puddles in the bottom. It's cheap, it's easy to use, and it works great. Check it out.

## This Month's Meeting

The Wednesday, **October 22<sup>nd</sup>** (4<sup>th</sup> Wednesday of the month) 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 talking about **Homebrewing Equipment and Techniques**. Join us for an educational evening where club members present their equipment and methods for producing award winning beers.



*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**

**Beer Barons of Milwaukee**  
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