



Baron Mind

The Monthly Publication of the Beer Barons of Milwaukee

January 2004

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The President's Inaugural Address

What? Who? Wait a minute!

Well, when my name was first brought up as a nominee, I said yes, thinking, who the heck would vote for me. But after a night or two of sobriety after that great Sprecher tour and thinking about all the great things we have coming up as a club I took it much more seriously. I am looking forward to the upcoming year and all the events we have planned and will be planning.

Next I would like to thank Jeff Enders. I know I was sad to hear he would not be running again. I also know that I have some big shoes to fill. Thanks again Jeff. I am very fortunate to have a very experienced team to help me fill those shoes.

This will be a year in which, I believe, we will see the greatest need for club volunteers. Sponsoring our own "WORLD OF BEER" festival will require many volunteers, more than the club (I think) has ever asked for before. Participation in this event and the other events we partake in are what makes us a club. Madison's homebrew club sponsors a huge event (5000 people!) and I'd like to think we can too. So volunteer and become a more active member in the club. We need you! Also, don't forget to submit your articles, recipes, brew reviews restaurant reviews, or what ever you think might be interesting for print in the newsletter.

This will be an exciting year for us with the World of Beer festival, Blessing of the Bock, State Fair Homebrew Competition, Summer picnic, Christmas party, and hopefully, a few bus trips, some tours, and who knows what else!

I am truly looking forward to serving as your President and don't forget to start telling your friends and anybody else about the World of Beer fest.

Skal
Paul



From the Treasury Department

With the changing of the Guard I wish to thank Richard Binkowski for the past treasury work he has done for our club. Looking at what is involved with being the treasurer is eye opening. (He said it would be easy?) As you may or may not know, I'm a psychiatric nurse by trade and a "bit" anal retentive in

how I do things. As I begin to organize how I'm going to balance the books for my beer loving friends, a few changes will be necessary to prevent me from having a melt down. Bear with me as I figure it all out and I look forward to serving you as your treasurer. I will do my best to keep your glasses full!

Slán go fóill
Richard McKagan

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

January 28th: Winterbrews/Spice Beers
Style Night

February 25th: Homebrewing with the
Beer Barons. Club members will present

their favorite topics in homebrewing followed by an equipment swap meet!

Club Equipment Swap Meet in February

The next Homebrewing with the Beer Barons night will also include a "swap meet" for club members to sell, trade, or give away equipment they no longer need or want. Bring in what ever you have!

Officer Elections

December's Officer elections for the board members of the Beer Barons went without a hitch. There were as usual, nominations in addition to those already made. If you weren't there, you may have noticed the new board members on the cover. Here they are:

President: Paul Tinsen
VP: Rich Binkowski
Newsletter Editor: Mike Schwartz
Treasurer: Rich McKagen
Members at Large: Karen Grade and Phil Rozanski

A big thanks to all who ran and next time we will elect a new Editor (the only position that only had one person running)!



Beer Events

6th Annual Food and Froth Fest

6th Annual Food and Froth at the Milwaukee Public Museum hosts several microbreweries, food vendors, live bands and thousands of people at this wonderful tasting. The Beer Barons will have a table to promote our club and homebrewing as well as our International Beer Festival. Jeff Kane is coordinating our efforts this year (again). As usual, we will serve



February Officer's Meeting and Social Hour
Date: Wednesday, February 4
Time: 7:30pm for Officers
Social hour at 8:30pm
Place: Onopa Brewing Company
735 E. Center St.
Milwaukee, WI. 53212
Phone: 414-264-3630

homebrew contributed by club members.

February 7, 2004

Time: 7pm to 10pm

Cost: \$35 museum members, \$40 non-members

Where: Milwaukee Public Museum

800 Wells Street

Milwaukee, WI 53233

More info at: <http://www.mpm.edu/foodandfrothfest.html>

16th Annual Milwaukee Beer Festival and Blessing of the Bock

Taste Bock and other specialty beers, participate in the homebrew competition, and witness the Blessing of the Bock by Fr. Tim Kitzke of St. Hedwig Parish. Bring your homebrew and have it blessed! Proceeds donated to: "My Lai Peace Park Project" and Library of Vietnam Project.

The Beer Barons are running the homebrew competition and will have a table at the Festival. We will serve homebrew contributed by club members this year. Karen Grade will be coordinating the festival for us. See her if you're interested in helping or contributing beer.

Sunday, March 14, 2004

Noon - 4:30 PM

Serb Memorial Hall

5101 Oklahoma Av.

Milwaukee

\$40 at the door, \$30 advance admission

Homebrew Contestants \$15 admission

More info at: www.milwaukeebeerfest.com

International Beer and Brewing Festival

The planning for the beer festival is underway. Rich Binkowski has booked Serb Hall for Sunday, May 2 and is recruiting vendors with Rich Heller and Jeff Platt. Our resident artist, Phil Rozanski, has modified the Club logo for the event and it will be on the web site soon. Mike Schwartz is coordinating glassware, tickets, and promotional materials. Karen Grade will be coordinating T-Shirts.

Now comes the real work. We need volunteers to help with the above tasks as well as to figure out a process for managing the door (taking tickets/checking IDs/etc); coordinate behind the scenes logistics on the day of the event. If you're interested in helping with any of these aspects, see the appropriate coordinator. If you think of anything else that needs doing, let an officer know.

See the club web site events for the current details. www.beerbarons.org

If you are associated with, or know of an upcoming event or other item 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.





CHICAGO'S REAL ALE FESTIVAL DIALED DOWN FOR 2004

Because of licensing problems at the proposed venue, Chicago's Real Ale Festival cannot be conducted as planned this year. But there are still plans to celebrate American real ale during the weekend of March 4-6.

This year's events will exhibit real ales for the many consumers from around the country and around the world who will still come to Chicago for a real ale fix. At the same time, these events will serve to educate the public about cask ale while preserving consumer interest in the Real Ale Festival for its full-fledged return in 2005. There will be three events: Real Ale Feast gourmet foods paired with award-winning real ales in a sit-down dinner format; Real Ale Pub Crawl real ale exhibition at brewpubs and bars throughout Chicagoland; and Real Ale/Real Food Tasting hand-crafted cheeses and meats and quality real ales in a buffet/standup format.

<http://www.realalefestival.com>

Thanks to David Stanton for this article.

On the Competition Front



National AHA Club-Only Homebrew Competition (COC) - Beer Barons Currently in 5th Place.

By Chris Belsky

Jeff Enders' wonderful Imperial Stout represented the Beer Baron's in the COC for the Barley Wine/Imperial Stout competition (round 4 of 6 in the COC) and he scored above the average of the 36 entries, but did not rank in the top three places. As honorable mention, though, Jeff did get kudos for his beer's name of "Rest in Peace Stout". Thanks, Jeff, for your support & participation in the Beer Barons and I hope you found the judging comments useful.

As shown in the COC schedule, the next competition category is Mead (BJCP Category 25). This is round 5 of 6, so we're nearing the end of this year's COC. Your club entries are due at the March 24th meeting of the Beer Barons; so bring in your tasty Meads for the COC competition!

Take a look at AHA's website http://www.beertown.org/homebrewing/club_winners.html as the Beer Baron's are listed as currently tied in 5th place national in the COC. Also, make sure to read the latest issue of Zymurgy magazine, as each issue has the updated listing of points for each homebrew club. The Beer Barons are 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. To see a listing of the current rankings for the COC go to http://www.beertown.org/homebrewing/club_winners.html

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. We have a panel of club-member judges that will select which beer gets to represent the club and be entered in the COC.

2003-2004 COC Schedule

Competition Style and Date	Club Member Entry Due Dates (to the Beer Baron's Meeting)
April 2004 – Mead (BJCP Category 25)	March 24 th , 2004
May 2004 – Extract Brews “This competition is open to any of the BJCP beer categories. All entries must include malt extract in the recipe.” – AHA website	April 28 th , 2004

2004 - 2005 Schedule

Competition Style and Date	Club Member Entry Due Dates (to the Beer Baron's Meeting)
August 2004 – Wheat Beer (BJCP Category 17)	July 28 th , 2004
September/October 2004 – Smoked Beer (BJCP Category 23)	August 25 th , 2004
November/December 2004 – IPA (BJCP Category 7)	October 27 th , 2004

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>.

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

Brewing Techniques, Equipment, and Tall Tales



Yeast Starters

by David Stanton

As wonderful as the liquid yeast cultures are they do not contain enough yeast to achieve proper pitching rates for any beers, let alone for fermenting lagers or strong ales. There is a general rule of thumb for inoculating a fermentation: one million yeast cells per mL (milliliter) of wort per degree plato. Who's plato? Just divide your SG reading by 4 to get close enough for most needs. So how do we calculate that? A 1.040 beer would be $40/4 = 10$ degrees plato. Your pitching rate should then be $10 \times 1 \text{ million} = 10 \text{ million cells per mL}$. The pitching rate increases as SG does, and at 1.080, you would want 20 million cells per mL, and this is also the pitching rate desired for lagers at a SG of 1.040 ish.

There is a simple way to overcome these problems with liquid yeast pouches. Making a yeast starter is a very simple process that produces enough yeast for a healthy fermentation and shorter lag times. Basically, you simply pitch the yeast culture into a small batch of beer and allow it

to ferment some before pitching this new yeast starter into your main batch. The most important part of using yeast starters is the making of the wort to be used for the starter. Here are the vitals for making up starter wort. Measure 50 g of dry malt extract per 1000 ml, plus a pinch of yeast nutrient (1/8 teaspoon) and yeast energizer (1/4 teaspoon) per liter. This gives a SG of 1.019. This lower gravity maximizes yeast nutritional needs by limiting glucose to less than .2%, and insures that yeast will reproduce rather than ferment. The nutrients assure the yeast the nourishment it needs to reproduce. Again, this is very important. A high gravity is not allowed!

Next on the yeast want list is oxygen. Yeast loves oxygen. Yeast craves oxygen. It creates its vital nutrients based on how much oxygen is present in the wort. Stirring, shaking, aerating or doing the hula around your starter will not induce any additional growth unless they provide a growth limiting nutrient, remove a growth preventing stressor, or improve the yeasts' environment. Yeast grow whenever their nutritional and environmental needs are met. It's really that simple. So when you put your airlock into your yeast starter vessel, place a couple cotton balls into the airlock, and skip the water. That way the yeast can get the air it wants, and eliminates the CO2 that it needs to.

After all this attention to detail, remember that there is a proper time to pitch the starter. Once the starter has reached high krausen, you are ready to pitch this into your wort. This should occur one day after pitching your liquid yeast into the starter, and it may happen sooner than that if you have made your yeast ecstatically happy. And as we all know, happy yeast makes great beer. Coming next, how to easily make a yeast starter.

Beer Styles

Periodic Table of Beer Styles

The image shows a 'Periodic Table of Beer Styles' which is a grid of small boxes representing different beer styles. The boxes are color-coded and arranged in a way that suggests relationships between styles. A key at the bottom left explains the color coding: Green for 'Light', Yellow for 'Medium', and Red for 'Dark'. A legend at the bottom right lists 'Major Types' such as 'Pilsener', 'Lager', 'Ale', and 'Wine'.

Winter Beers

By Gregg Smith

Fruitcake, the most feared of holiday gifts, who eats it, certainly not beer drinkers. They hope for six packs of beer. If very good over the past year their reward will be a 'big beer,' one with sufficient body and alcohol to ward off the cold chill of winter. You can almost hear them say "Give me a big beer, not some wimpy fruit cake." Surprisingly, it was fruitcake that gave mid-winter brews such distinctive character.

Describing holiday beers (aka Winter Warmers, Wassails or Christmas beers) presents the beer world with one of its greatest challenges. Brewers, writers and beer enthusiasts who hotly debate the profiles of other styles often surrender to what looks like a gang sign when it comes to winter beers. You can see them shrug their shoulders, smile, take another long draught, smile again and finally say 'Damn, that's a good beer.'" Otherwise they simply don't have much to say, but why?

To understand how holiday beers came to span such a wide creative spectrum requires a trip far back in beer time. In the days before hops made their debut as a beer preservative, somewhere around 650 AD, brewers often resorted to mixes of herbs, spices, and even tree bark and peppers to help stabilize their brews. Therein lies part of the story of holiday beer's origin, but the taste of the winter solstice sprung from more than a practical brewing method.

Way back in our collective past the seeds of winter festivals were planted by the Romans. As days became short the Romans honored and toasted the god Saturn with feasts, parties, and celebrations known as Saturnalia.

Other early cultures also rejoiced at the coming winter. Beyond the northern reaches of the Roman empire, the Norse reveled each year at the approach of the longest night with days of wild, beer-laden celebrations. But the party couldn't last forever, by the middle ages the church was gaining control over most of Europe.

Pagan roots didn't die easily and it caused vexing problems for the nobility. Norwegian king Hakon the Good was one, he wrestled with being a good Christian while longing for the simpler days of the original festival. Hakon resorted to an example set by the church itself; when they wanted to attract people to worship they promised a keg of beer after services. They called it a church-ale, and parishioners showed up in droves. What better compromise than religious services and a simultaneous feast. As for the length of the combined holiday, he thought it only fitting that it last as long as the beer flowed.

During Britain's fifth century a local overlord by the name of Vortigern played, by some accounts, a part in Wassail getting its name. According to legend, his Saxon subjects presented him a bowl of ale during a feast. As he raised the bowl they shouted the proclamation "Louerd king woes hoeil". Vortigern didn't know the meaning of the phrase, which translates to "Lord King your health". But they explained It was the custom of Saxons for friend to greet friend with, 'Wassail' to which the other responded 'Drinc Hail' - eventually the term Wassail was related to the entire fun making around the holidays.

Centuries later the ale brewed for the winter festivals met a spiced loaf called Yule cake. A slice was placed in the bottom of the bowl and warm ale floated it up toward the brim. Participants then passed around the cup with merriment until both the ale and Yule cake were gone. Then it was repeatedly replenished until all were gloriously incapacitated.

To join in on the old Wassail custom here's one of the original recipes. Get a large bowl, add a half pound of sugar, pour in a pint of warm beer, followed by a sprinkling of nutmeg and ginger (grated), and mix in four glasses of sherry. Finally, top it off with five pints of beer. Place it aside for a few hours and just before serving set several thin slices of toast, or fruit cake, afloat, along with a few slices of lemon.

Another variation in AngloSaxon times was called "Lamb's Wool" and was made with roasted crab apples and spices. It joined literally scores of variations on the theme of holiday beers. Nearly every region or town had it's own highly prized recipe. As time passed brewers saw an opportunity to 'pre mix' winter beers for pride and profit. No fools the brewers, they derived formulations which closely resembled the local style favored by their patrons.

Normally a brewer strives for consistency in styles, with only subtle deviations exhibiting the brewer's skill and creativity. Winter Warmers are different, they seem to embrace diversity. In a brewery's standard beer such irregularity would be unacceptable but it's almost expected in Winter Warmers. In fact, a significant number of breweries push the style farther, and deliberately vary their recipe from year to year. Despite the variance, the profiles will display some common characteristics.

Winter warmers tend to be stronger than other beers in a brewery's year-round stable. They usually run from cooper to deep amber hues. Spices most commonly applied include nutmeg, cinnamon, and allspice, but some dig deeper into the spice rack for clove, ginger, licorice, molasses, coriander, curacao and others. Any or all of the spices may leap out of the bouquet in a virtual spice imitation of dry hopping. However, not all brewers use spice additions. Germany, home of the Reinheitsgebot, tolerates no ingredients other than malt, wheat, hops, water and yeast. Breweries in Germany modify their traditional Marzen or Bock beers to produce a holiday beer they call 'festbier.' Following the purity code of 1516, brewers rely on high alcohol to induce a faux spiciness.

Working in harmony, the elevated levels of alcohol and generous additions of spice reaps several benefits. Winter warmers as a class roll across the tongue with dizzying complexity and the aroma captures fond memories of grandma's fresh baked pies. Some enthusiasts insist holiday beers should only be served at cellar temperatures, but for a true adventure in taste try them cold in a snifter. Don't drink too fast. Slowly nurse the glass and you'll be rewarded with a cornucopia of flavors and aromas. Allowing the beer to warm in cupped hands releases ever growing character in much the same way a blossom opens in spring.

Of course holiday beer generates another benefit from its excessive alcohol and spice. Most examples will cellar well over a period of several years. They require no more care than cool, dark storage.

This year seek out your favorites and purchase a quantity well in excess of what you expect to consume. Put away a few extras for cellaring and you'll be the envy of fellow enthusiast's next year. Buy still more and give them as welcomed gifts. Your friends will declare you the hit of the party - after all, they sure beat fruit cake.

© Gregg Smith - Beer Writer of the Year 2001 and 1997, 22 time Quill and Tankard award winner, BJCP Master Level Judge. See the many articles and several books by Gregg at the Real Beer Page at <http://www.realbeer.com/library/authors/smith-g/>
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Recipes



A Christmas Braggot

by Jeff Enders

I hope you had a chance to taste the Braggot I brought to the Christmas party. A Braggot is an unusual drink, somewhere between a mead and a beer. Many of you tasted your first Braggot last June when Robin Sheppard brought us some Braggot from Viking Brewing Company. I know quite a few of you were impressed.

Braggots are very easy to brew. A year ago, in December of 2002, I brewed a Braggot for the first time. I was going to brew a stout, and I had all of my ingredients and a healthy starter of Wyeast 1084 Irish Ale yeast going, but I ran out of time. So I checked around to see what else I had on hand, and discovered I had some honey that was so old that it had solidified. I heated it up so I could get it out of the plastic jug, added some malt extract, and brewed a braggot. It was easy, fast, and it turned out really good.

A Braggot should have a honey to malt ratio of at least 50/50, with 60/40 being the norm. I've seen some recipes go far as 75% honey and 25% malt. As the percentage of honey increases, the drink becomes more mead-like, and the honey flavor becomes more pronounced. Several Braggot recipes have been published recently. The October issue of "Brew Your Own" magazine (Vol. 9, No. 6) has an article on Braggots, and a recipe. "The Complete Mead Maker", by Ken Schram, is an excellent new book about meads. It has both an all grain and an extract recipe for a Braggot. I used his all grain recipe as a template for the Braggot that I brought to the Christmas party. Here's my recipe.

Beer Barons Christmas Mead (5 gallons, Target Gravity 1.080)
75% Honey, 25% Grain

10 lbs. Wildflower Honey- from the Hemken Honey Company
4 lbs. 2-row Pale Ale Malt- Simpsons Golden Promise

.5 lbs. Crystal- Simpsons Medium Crystal
2 oz. Cascade hops, 6.6% AA for bittering (60 minutes)
Wyeast 1056. Make a starter- this is a high gravity brew, and you need all the yeast you can get. I used the slurry from a previous batch of pale ale, and on the morning of brewing I stepped it up with a quart of wort. By the time I pitched it into the Braggot, it was fermenting like crazy.

I mashed the grains with 1 Gallon & 1 Pint of 170 degree water, which settled to 152 degrees. Mashed for 60 minutes. Batch sparged with 2.25 Gallons of 180 degree water. Ended with about 2.5 gallons of wort in the kettle, added 4 gallons of water to the kettle, so I started the boil with 6.5 gallons of wort.

60 minute boil, finishing with a little over 4.5 gallons of wort. At the end of the boil, I cooled the wort to about 100 degrees, added the honey, and stirred. When the honey was mixed in, I continued cooling to about 70 degrees. I racked almost 6 gallons to my carboy, pitched the yeast, shook it up, and gave it 3 long blasts of pure oxygen. Added a blow-off tube, and I had a strong fermentation going 4 hours after pitching the yeast.

Starting Gravity = 1.080
Final Gravity = 1.002
10.2% Alcohol by Volume

Primary fermentation 2 weeks in glass.

Secondary fermentation 4 weeks in glass.

Kegged and force carbonated to 18 volumes of CO₂.

If you were going to bottle this, make sure the fermentation has stopped. Sometimes honey takes a long time to ferment out.

This recipe is about 75% honey and 25% grain. You can vary this recipe several ways- use less honey and more grain, use different types of honey, use different hops, and finally, use can vary it almost infinitely by using different yeasts, including wine yeasts.

Here's the simple malt extract recipe that I brewed last December. The honey to malt ratio in this recipe is even more extreme, but it was dictated by what I had in my basement.

Braggot (5 gallons) 82% Honey, 18% Grain

9 lbs. Wild Flower Honey
2 lbs. Extra Light Dry Malt Extract
1.5 oz. U.K. East Kent Goldings

.75 oz. Tartaric Acid (optional)
1.5 oz. Malic Acid (optional)
5 tsp. Yeast nutrient

Boiled all the ingredients for 30 minutes. Cooled and pitched yeast.

S.G. 1.074
F.G. 1.014
7.9% Alcohol by Volume

Primary in glass: 1 week

Secondary in glass: 6 weeks

Bottled and primed with 3/4 cup of corn sugar. Priming with 1/2 cup of honey would be even more elegant.

The Braggot is pale gold in color, and has a nice honey nose. Again, a Braggot lends itself to experimenting. To learn more about honey, check out "The Complete Mead Maker" by Ken Schram. If you decide to brew a Braggot, bring me a sample, please.

This Month's Meeting

The Wednesday **January 28th** meeting will be held at Clifford's Supper Club, 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 looking at **Winter Brews** - Strong, often spiced beers for celebrating the solstice with some warmth. While not an "official" style, these beers from around the world share many common traits.



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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