



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

February 2004

visit us on the worldwide web at www.beerbarons.org

Food and Froth

The 6th annual Food and Froth at the Milwaukee Public Museum is over and it was a success for all. The Beer Barons were well represented at this event. The main participants for the club were Jeff Enders, Rich McKagan, Lenny Beck, Kevin Moon, and Mike Schwartz bringing beer and manning the tables/taps with the help of Jeff Kane, Rich Binkowski, and Karen Grade.

We started the night with six+ corny kegs of beer that included an IPA, weiss, amber ale, Belgian triple, and three different stouts. The beers all went over very well. So well in fact, that we ran out of the beer at 9:40. We had people coming to the table saying that people had told them they had to come and try our beer.

A big thanks go to everybody who helped, especially Rich Binkowski and Lenny Beck who brought all the tapping equipment and the jockey boxes.

This was also our first big attempt at promoting the World of Beer Festival. We probably should've put more effort into it because I don't think a lot of people noticed the display that was in a poorly lit corner. Maybe a couple minor changes to the display are needed, like lights. Jeff Kane will have the full scoop next month.

Prosit - Mike Schwartz

Porters and Stouts - This Month's Styles

This month, in addition to hearing about homebrewing equipment, methods, and other stuff; we'll be trying out some porters and stouts from various craft breweries around the state. Some of you may not know this, but stouts and porters are alleged to have had the same origin.

Porters originated in London during the early to mid 1720s. The old brewers practiced a system called parti gyle, where multiple beers were made from a single mash. These were typically a strong beer, common beer, and small beer. At this time, somebody had the bright idea to just make one huge batch of beer out of all of this. Fortunately, or unfortunately, this was the beginning of mass-produced beer as the production of the large batches that had to be aged favored larger breweries.

So, you ask, where does stout come into this? Porter became extremely popular throughout England and subsequently, outside of England. When the Irish tried to brew porter, the difference in their brewing water created what we now called dry stout. This beer also became very popular very quickly. In fact, porters and stouts were brewed in Ireland long after porters had died out in England. Eventually, the London brewers got wise and figured out how to make stout themselves, though it didn't taste the same as the Irish. And that's where sweet stout and the other English stouts come in.

Cheers - Mike Schwartz

Reference: Porters by Terry Frost



The BBM Brew Crew minus a couple MIAs who were out getting beer (or mead).

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

February 25th: Homebrewing with the Beer Barons. Club members will present their favorite topics in homebrewing followed by an equipment swap meet!

March 24th: Todd Ashmann, currently Brewmaster of Tiletown Brewing in Green Bay will be our guest. We'll try some of his beers and talk with him about brewing. He's a very knowledgeable brewer and his beers have won many awards.

April 28th: Pat Keller from Great Dane Brewing in Fitchburg will be our guest. We'll taste a selection from their vast lineup and talk about beer and brewing! Great Dane has some awesome beers (Stone of Scone!!)

Club Equipment Swap Meet in February

Don't forget - 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! Maybe we could do this as a silent auction with sellers setting a secret minimum bid??

[There will be an original Philmill available unless I sell it before then. ed.]



Beer Events

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 helping run 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.

March Officer's Meeting and Social Hour
Date: Wednesday, March 3
Time: 7:30pm for Officers
Social hour at 8:30pm
Place: Grady's Saloon
3101 W Lincoln Ave.
Milwaukee
Phone: 414-643-9819

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

Homebrew competition registration deadline Friday, March 6th with entries due by Friday, March 12th. Cost is \$5 per entry.

International Beer and Brewing Festival

About 35 people signed up to help out the day of the festival. That's a great start!

We still need help with planning and promotions where ever we can get it. Rich Binkowski is recruiting vendors with Rich Heller and Jeff Platt. Mike Schwartz is coordinating glassware, tickets, and promotional materials. Karen Grade will be coordinating T-Shirts and media contacts.

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); coordinating behind the scenes logistics on the day of the event, lining up ice and other vendors, and finding more sponsors to help defray the costs associated with the festival.

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

Start telling your friends about it. We have 496 tickets to sell! Yes, we sold 4 tickets so far and they went on sale February 1.

Editor's Note: Last month's article on Yeast starters was inadvertently attributed to Dave Stanton instead of Mike Teed as it should have been.

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.



Riverwest Pub Crawl

Saturday, March 20th will be the fourth annual St. Patrick's pub crawl through the Riverwest neighborhood. Participating taverns include Mac's Red Eye, Dino's, Circle A, Riverhorse, and Onopa brewing Co.. These are also the locations where tickets are available for \$25 in advance and \$30 at the door. The starting line is at 2670

N. Holton Street and it runs from 1 to 5 PM. All proceeds benefit the YMCA Holton Youth Center. The first 300 participants to sign in at the starting line received a free 2004 pub crawl T-shirt.



Beer Under the Microscope



A group from the University of Florida has an interesting pastime. They take artistic photographs of beer through a microscope. They have pictures of beers from around the world. What they actually do is freeze the beer in different ways to use the characteristics of the beers, polarized light, and a few tricks make some colorful images. The image above is Carlsberg.

Check it out at: <http://molecularexpressions.com/beershots/index.html>

Beer in Belgium and from Belgium

"Belgian beers have become fashionable," Michael Jackson writes, "yet the pleasures they offer have been truly explored by only a discerning minority of drinkers." A complete guide.

<http://www.realbeer.com/edu/belgium>

Source: *Real Beer Page*

Brew & Grow in Brookfield is moving to a new location

They are currently located in the strip mall on Bluemound Road next to Best Buy. They will be moving a bit West to 285 Janeczek Road. Janeczek is the street that runs along the edge of the strip mall where they are currently located, so it will be a short move.

They mentioned that they will have more shelf space at the new location and that they will be increasing their stock of Homebrew products.

Their phone number will stay the same (262) 789-0555. They are moving in mid-January and suggest that people can call to verify their location.

Thanks to Dan Schlosser

2004 Washoe Zephyr Zymurgists Homebrew Competition

This is a BJCP certified and AHA sanctioned competition. Our grand prize is the opportunity to brew your beer at Silver Peak Restaurant & Brewery here in Reno, NV. We have a highly skilled base of BJCP judges both in Reno and northern California that will be participating at this event. Our BOS panel will include a Grand Master BJCP judge as well. Entries are due from 7-21 February 2004, and fees are \$6 for first entry, \$4 each additional beer entered.

Our web page has all the details, including links for online registration, and a pdf file for offline reading. Volunteers that will be in the area are also encouraged to register online.

<http://134.197.55.114/wzz/wzz-comp2004.html>



WOW!!!

I must admit that I thought we were going to have a hard time getting volunteers for the World of Beer Fest. Boy was I wrong! Thank you to everyone that has volunteered so far. But, (you knew there had to be a 'but'!) we still need a few more. So, if you haven't and want to volunteer please sign up at the meeting. Just see me.

Well Food and Froth and The Milwaukee Ale House Mid Winter Brew Fest were the weekend of the 7th and 8th. I, unfortunately wasn't able to make Food and Froth but was told that everyone had a great time. Thanks go out to everyone who brewed a batch. I hear the beer was gone by 9:40! Great job! I was able to make The Ale House event and everyone I spoke with was having a good time. Our own Mike Chaltry was playing tuba with members of the UW marching band! I must thank Eric Peterson (founder of the Riverwest Pub Crawl!) for introducing me to so many people in the local brewing industry. It was overwhelming!

This month is Homebrew Night with the Barons so bring in any gadget, set-up or just an idea to the meeting that you think will be of interest to the club. Remember, any idea or gadget regardless of how small or seemingly insignificant could be just what someone else has been looking for. Also we are having a swap meet. So bring in any brewing items that you no longer use. Again, it could be just what someone is looking for!

Also, the T-shirts will be in at the next meeting, so if you haven't paid, be sure you bring in your money.

See you at the meeting!

Na Zdravi!

Paul



Memo

From the Treasury Department

Great news from the Treasury Department. As of January the books balanced and we are in the black. Meeting expenditures for January totaled \$345 and our monthly meeting fees brought in \$380. That puts us ahead \$35 for the year.

Ok, Ok, Ok, I hear you out there..... What happened to the rest of our funds? They are safe and sound in the bank. Last year's savings will be used as the seed money to get our World of Beer Festival off the ground. After the Festival this money will be returned from the proceeds and an additional savings account will be created from a percentage of

the profits to function as the seed money for next year. The remaining profits will be donated to the future Museum of Beer and Brewing as a gift from our club. As I promised you, this year will be an adventure as our expenditures and income get mapped out. Stay tuned.

Slán go fóill (Good-Bye for Now)
Rich

On the Competition Front



National AHA Club-Only Homebrew Competition (COC) - March is Mead!

By Chris Belsky

To finish out the 2003-2004 COC there are only two events left – Mead & Extract Brews. As shown in the COC schedule, the next competition category is Mead (BJCP Category 25) - this is round 5 of 6. Your club entries are due at the March 24th meeting of the Beer Barons; so bring in your tasty Meads for the COC competition, and let's see if we can be the first club to win two events this year!

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 goto 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_recipe.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. The competition is open to entries with extract making up at least 50% of the fermentables 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

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 belsky@msoe.edu, or give me a call anytime at 414-807-5230.

Cheers,
~Chris Belsky

2004 Wisconsin State Fair Homebrew Competition - Entry Registration Due Saturday, May 1st! Judging is held Saturday, May 22nd.

by Chris Belsky

Last year's 2003 WI State Fair Homebrew Competition was a great success, and I'm looking forward to the 2004 WI State Fair Homebrew Competition, which is coming up soon – Entry registration is due Saturday, May 1st! The judging is being held on Saturday, May 22nd at the East Exhibit Hall (the old Cream Puff building) on the WI State Fair Grounds.

Last year, there were approximately 180 entries, and we're hoping for an increased showing this year. Building upon the success of adopting the BJCP categories & making this competition a sanctioned BJCP event, we'll continue to work with the BJCP making it easier for both entrants and judges – which will allow for standardized entry & judging. This helps competitors to easily enter their beers, and provides for a standardized platform for judges.

Submitting Original Articles

If you are interested in writing an article for the newsletter please do it! Original articles make the newsletter much more interesting and personal for other members. Don't be afraid that you can't write well, not everybody can. If you'd like, I'll review any article that you provide. We've had a wide variety of contributions throughout the history of the club. Just about anything will be of interest to some club members. Let me know if you have a topic in mind. All articles that are still available will be added to the clubs web site

Visit the Beer Baron's website and download the Rules & Regulations. The website will also have the latest news, postings, and downloads.

There are new increased cash prizes this year! The Best of Show winner gets \$30, 2nd Best of Show winner gets \$20, and each Best of Category winner (with six main categories) gets \$10. Gold/silver/bronze ribbons are also awarded for the highest scoring beers of the competition, and of course, all judging sheets are sent back to you so that you can learn from the judge's comments (which many consider a great incentive for entering their beers in competitions – what a great way to learn!). So enter all those great homebrews you got, win some prizes and earn homebrewing honor!

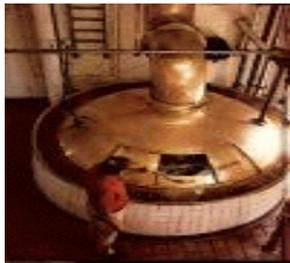
I think this will again be a great event, and I look forward to working with all the great judges, stewards and coordinators on this event. If you (or your friends) would like to help out as a judge or steward at the event, please feel free to sign up and join the fun. The event includes a potluck lunch that we share with the Wisconsin Vintner's Association. You can contact me at belskyc@msoe.edu or home/mobil 414-807-5230.

Once again, details of the competition can be found at the Beer Baron's website www.beerbarons.org. Feel free to download all the material and see what it's about. As a quick note, entry registration is due Saturday, May 1st and entry drop-off is due Thursday, May 20th.

Hope to see your beers at the Fair!

Prost,
~Chris Belsky

Brewery Reviews



Moosejaw Pizza & Brewing Co.

by Phil Rozanski

I think it was two or three years ago when I first saw this massive log cabin-like building under construction. I knew then that it was going to be something special. In early December I finally had a chance to visit the one and only brewpub in the Wisconsin Dells area and see if it would live up to my expectations.

Well, it did. And with flying colors.



It is my understanding that Moosejaw Pizza and Brewing Co. is an evolution of the old Pumphouse Pizza and Brewing Co. that was housed a few blocks down the highway. This new building is nothing like the old facility. The new building is breathtaking both inside and out. Everything about it screams north woods, from the hand

hewn logs used to create the building to the antler chandeliers. Oddly enough, the brewery itself is on the second floor of the building and is completely visible from the street. Nice move considering how nice the

stainless steel and brass look in their new surroundings. The building has three levels, each having their own bar and oodles of dining space.

I found both the service and the food to be exceptional. Each member of my family had a different entrée and each was excellent.

Now let's get down to business. The beer! Brewmaster Dana Wolle did have 10 beers on the menu so I decided to go for the 10 beer sampler. Each sample was in a 3 ounce glass. The first thing I noticed was that the beers were served at a proper temperature. All of the beers were extremely clear except for the Weissbier, which was to be expected. The other thing I noticed off the bat was the one glass that had a rather pinkish color to it. It turned out that this was their Raspberry Cream Ale. Here's a list of the beers that I tasted: Light Ale, Honey Ale, Golden Logger, Weissbier, Dell's Pilsner, Raspberry Cream Ale, Kilbourn Hop Ale, Stand Rock Bock, Winter Ale, Stout.

All of the beers were very clean with no off tastes. While I wouldn't turn down a glass of any of them, a few of them stood out. At the top of the list would be the one that I ended up taking a growler home: the Winter Ale. This is a very malty tasting brew with a respectable 7% alcohol which gives you that nice warm feeling. Nicely hopped. Great beer overall.

I found that the Bock, Stout, Weissbier and Kilbourn Hop Ale were great examples of their individual styles. Interestingly, the Kilbourn Hop Ale, which I'd classify as an American Pale Ale, is brewed with hops grown by one of the local resident, Brownie Zinke, when available.

Next time you're in the Dells area I'd highly recommend stopping by, although you'd better expect to wait a while to be seated during the peak vacation months. If you want more information about Moosejaw Pizza & Brewing Co. visit them at <http://www.moosejawbrewpub.com>

Education in Brewing



Museum of Beer and Brewing Launches Lecture Series

The Museum of Beer & Brewing is launching its new lecture series on Thursday, January 15, 2004 at Miller Inn at the Miller Brewing Company. The first lecture will feature Milwaukee author and historian Jim Kupferschmidt speaking on the history of saloons in Milwaukee.

Future topics will include Al Capone's brewing connections in Chicago, the history of the Pabst Brewing Company, history of Wisconsin breweries and brewing methods. Miller Inn is located at 3931 W. State St. in Milwaukee. Parking is available at the Miller Visitor Center, 4251 W. State St. or on the street near the Inn. Reception at 6:30 p.m. with complimentary Miller beers, lecture at 7:30 p.m. Admission is \$5 per person and free for Museum of Beer & Brewing members. Please call (414) 727-9750 for more information or check the Museum's website www.brewingmuseum.org for updates.

[Editor's Note: I meant to get this into last month's newsletter but, pressed for time and space, I couldn't make it fit. I hope the topics of future presentations are of interest to club members]

This Month's Meeting

The Wednesday, **February 25th** 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 will be Homebrewing with the Beer Barons night. We will have some talk of equipment and techniques. We will also have Porters and Stouts, maybe as a blind tasting if we can recruit a couple volunteers to help set up the 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

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See us on the web at www.beerbarons.org