



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

March 2004

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

## Titletown Brewing's Todd Ashman

Todd Ashman was our guest last year when he was still Brewmaster at Flossmoor Station. As I'm sure many of you know, he has moved on to Titletown Brewing in - Green Bay! Of course it's in Green Bay. Where else would anybody dare call themselves "Titletown Brewing"!!?

From 1997 through 2003 Todd has won 11 GABF medals as head brewer at Flossmoor Station Brewing Co. Todd is known for his creative beers, including bourbon barrel aged beers, Imperial Stout, and Belgian styles. He has been received to great acclaim everywhere he goes, and rightly so.

You'll enjoy asking him questions about brewing, tastes, ingredients, his beers, and anything else having to do with brewing or beer. He's extremely knowledgeable.

### The Brewery

In 1893 Green Bay became the headquarters of the Lake Shore Division of the Chicago & Northwestern Railway. This action resulted in expansion of the facilities at Green Bay. In 1897 the C&NW purchased land on the northwest edge of Green Bay to build a new freight yard. A new depot was to be located on the site of the old freight yard and engine house, which was the former site of the Fort Howard Military Reservation. The new yard was completed in early 1898, thereby making possible the removal of the old yard in preparation for the construction of the depot.

The brewery serves a variety of good food, ranging from typical pub fare to steak and other full dinners. The food has always been very good. Unfortunately the beers have been uninspiring for the most part, though well made. Todd, I'm sure will change all that, though I haven't been fortunate enough to find myself in Green Bay since he started.

If you're in Green Bay it's worth stopping. If you're near Green Bay it's worth stopping. Heck, it might just be worth the drive, as long as you plan to stay the night!

Titletown Brewing Company  
200 Dousman Street  
Green Bay, WI 54303  
920-437-BEER (2337)  
[www.titletownbrewing.com](http://www.titletownbrewing.com)

Hae a wee gude williewaught -  
Mike Schwartz

References: [titletownbrewing.com](http://titletownbrewing.com), *Real Beer Page*,  
<http://www.chowhound.com/midwest/boards/chicago2/messages/14480.html>



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**Don't Forget! This month we'll be meeting Thursday Night, March 25th!!**



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

**March 25<sup>th</sup>:** Todd Ashmann, currently Brewmaster of Titledown 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 28<sup>th</sup>:** 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!!)

**May 26<sup>th</sup>:** Luther from Onopa Brewing Company of Milwaukee will be our guest. Onopa is the newest brewpub in town and has some very good beers. We recently had an officer's meeting there. I hear they also have food now.



## Beer Events

These are all good events to learn more about beer and brewing as well as meeting brewing professionals and promoting the Beer Barons!

March 18

Country Inn March Mayhem beer tasting  
Country Inn Hotel, 2810 Golf Rd., Waukesha, WI  
\$15 Advance - \$20 Door 7-10 PM

March 19

Blarney Blast  
7 - 9 PM American-Serb Hall, 51st & Oklahoma, Milwaukee, WI

March 20

The Fourth annual St. Patrick's Riverwest Pub Crawl, Riverwest, Milwaukee WI. We'll have a table at the event to promote the club and our festival. If you're interested in attending, Eric Petersen has additional information. 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



**April Officer's Meeting and Social Hour**  
**Date: Wednesday, April 7**  
**Time: 7:30pm for Officers**  
**Social hour at 8:30pm**  
**Place: Port of Hamburg**  
**5937 S. Howell Avenue,**  
**Milwaukee (just south of the airport)**  
**(414) 747-9444**

T-shirt.

April 20

Museum of Beer & Brewing Lecture Series, Miller Inn, Milwaukee, WI

April 23

Beers around the World at the South Milwaukee Community Center. We'll have a table at the festival to promote the club and our festival. If you're interested in attending, Paul Tinsen has additional information

## World of Beer Festival

About 35 people signed up to help out the day of the festival. That should be enough to get everything done. We got a lot of good ideas from the Milwaukee Beer Festival (Blessing of the Bock) so things should run smoothly.

We'll be asking for people to start some of the remaining work as the date gets closer. We're getting more breweries coming. Quite a few at the Blessing said they'd be there.

**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.**



Memo

From the Treasury Department

During February our meeting expenditures totaled \$404 and our monthly meeting fees brought in \$365. (If 8 more members had come to the meeting we would have been a dollar ahead!!!!) So for those of you who did attend the meeting pick one of your favorite members who didn't make it and give them hell for putting us in debt. It's only by everyone pitching in and getting together to drink great beer that we will stay in the black. Now that's a sobering thought! As far as the books go, the porters and stouts Paul Tinsen and Richard Binkowski picked out were so damned good I'm not going to let these numbers upset me. Thank you Paul and Rich! For now I'll take the \$35 we made last month and borrow \$4 from checking. Abracadabra... Alacazam.....our books balanced!

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 24<sup>th</sup> 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](http://www.beertown.org/homebrewing/club_winners.html) as the Beer Baron's are listed as currently in a four-way tie for 2<sup>nd</sup>-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.

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. 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:

#### 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 25 <sup>th</sup> , 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 <sup>th</sup> , 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 <sup>th</sup> , 2004
September/October 2004 – Smoked Beer (BJCP Category 23)	August 25 <sup>th</sup> , 2004
November/December 2004 – IPA (BJCP Category 7)	October 27 <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 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> places respectively. Additional points can be awarded to the club for individual entries in the NHC 1<sup>st</sup> and 2<sup>nd</sup> round on a 6, 4, 2 basis for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> 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.

Prost,  
~Chris Belsky

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

by Chris Belsky

[NOTE: Article repeated from last month - don't miss this!]

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.

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

#### 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

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](mailto: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](http://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

## Brewing Techniques and Equipment



### Adventures with Extract - No Prep Yeast Test

Dan Schlosser

Conventional wisdom seems to imply that all-grain brewing is better than brewing with extracts. While this may be true for some recipes, extract brewing should always be considered a viable way to make good beer.

Most of us start off brewing with extract kits or simple extract recipes. Some brewers move on to all-grain, some stick with extracts. Neither is right or wrong. There is value in brewing with extracts for even the dedicated all-grain brewer. The AHA is recognizing this in an upcoming "Club Only" competition that is geared towards extract brewing.

I often like to perform experiments when I brew. I will often brew a couple of batches where everything is the same except for one variable so that I can learn how that one variable affects my beer. This is an example of an area where I really appreciate the relative simplicity of extract brewing.

One area where I like to experiment is with yeasts.

The majority of Homebrewing literature seems to agree that the best way to brew is to use Liquid Yeast that has been built up in a starter culture. My experience leads me to believe that is good advice. Using this method you can be reasonably sure that you have a pure yeast culture with adequate cell count.

But what if you are a new brewer and Liquid Yeast in a starter is still a step or two away from your skill level? Or you are an experienced brewer

and you decided today that you want to brew a batch tomorrow? Are there alternatives that will still produce a top-notch brew? Those are the questions that I wanted to try to answer.

I decided to brew a simple extract batch, large enough that I could split it into 3 separate fermentations. I would pitch a different yeast in each and then bring the resulting beers to a club meeting so that we could evaluate as a group.

I used a recipe for an American Amber Ale (BJCP style 6B). I went light on the hops so that it would be easier to evaluate differences between the yeasts.

The main reason for using a Yeast starter is to increase the cell counts. That leads to a conclusion that the best choice for a "no prep" yeast option would be one that has the most cells to start with. My research pointed to Wyeast XL smack packs and to dry yeasts. In the past dry yeasts have had a less than sterling reputation but there are several newer brands on the market that seemed to hold promise.

For this test I chose the following yeasts:  
Wyeast 1056 - American Ale Yeast  
Wyeast 1098 - British Ale Yeast  
Danstar - Nottingham Ale Yeast (Dry yeast)

I "smacked" the Wyeast packs the day before brewing. I have found that the XL packs don't always cleanly break open the pouch inside so I take them and pull them tightly over the edge of a table until I feel the pouch give a good squish.

I brewed an extract batch with some steeped grains to add some flavor. I used an assortment of liquid and dry extracts. I boiled about 12 gallons in a 15 gal brewpot. After cooling the wort was split among 3 carboys with water then added to end up with 5 ¼ gallons in each carboy. It ended up with a starting gravity of 1.048.

I pitched the dry yeast according to the instructions on the packet. I re-hydrated in warm water and then pitched it into a carboy. Both of the Wyeast smack packs had swelled up nicely in 24 hours. I shook them up and then gave them a good rub with some alcohol before cutting open with a sanitized scissors. They were then poured straight into the carboys. The carboys were then placed in the basement at 66 degrees.

Fermentation was active in each carboy by the next day. The Dry yeast seemed to ferment a little more actively but all 3 finished initial fermentation quickly. After 5 days I transferred to a secondary. All 3 carboys had fermented out to about the same point, with the British Ale at 1.014 and the other two at 1.012. Two weeks later I transferred to kegs along with 4.4 oz corn sugar for carbonation. The gravities had not changed in the secondary. The kegs were left to condition in the basement for 5 to 6 weeks. The kegs were then put in a cooler for 3 days.

The beer in the kegs was served at the February club meeting. Based on the comments that I heard both of the Wyeast batches were favored more than the Dry yeast. In a highly unscientific poll the British Ale had a slight edge over the American Ale. As expected it was a little fruitier while the American Ale was cleaner and a bit drier. Some attendees did favor the Dry yeast batch. The general consensus was that while it did not have any faults, it just did not have as much character as the liquid yeast batches.

The opinions that were voiced were backed up by the amount of consumption. Both of the liquid yeast kegs were half empty at the end of the meeting while the dry yeast keg had more left in it.

I plan on bringing the kegs to the March meeting so that we can see if the flavor has changed much after 5 weeks in a cooler.

### Amber Ale Extract Recipe (scaled to one 5 gallon batch)

<b>Malts:</b>			
Crystal 20L		0.50 lb	
Munich (toasted)	0.25 lb		
Biscuit		0.25 lb	
Chocolate		0.25 lb	
Flaked Barley		0.25 lb	
<b>Liquid Malt - Light</b> 5.5 lb			
<b>Dry Malt - Light</b> 1.0 lb			

#### Hops (all pellets):

Northern Brewer	8.0%	1.00 oz	60 min
Hallertau Mittelfrau	4.4%	0.50 oz	60 min
Czech Saaz	3.5%	0.50 oz	20 min
Fuggles	4.2%	0.50 oz	2 min

Heat water to 170 degrees. Put grains in a grain bag and steep in water for 30 min. Remove grain bag and add extracts. Turn on heat and bring to a boil. Add hops as listed.

At end of boil cool to 65 degrees. Transfer to carboy, aerate and pitch yeast.

## Brewing Techniques and Equipment



### The Beginners' Brewpot

by Richard Grzelak

(Originally printed in the January 1994 edition of the Baron Mind)

#### Glossary

Those of us who have been brewing for some time often forget that new people are joining the hobby all the time. This column will be devoted to those people just joining the hobby.

Each area of knowledge has its own specialized language, and brewing is no exception. So that we may speak a common language, this basic glossary of terms is provided.

**ALE**-a beer made with top fermenting yeast.

**BEER**-a fermented beverage made with, but not limited to, malted grain, water, and yeast. Most beers are hopped.

**BOTTOM FERMENTATION**-a yeast which grows at the bottom of the fermentation vessel. Lager beers are made with this process.

**FERMENTATION**-the process by which sugar is converted to alcohol and carbon dioxide.

**HOPS**-an herb used to flavor beer. Hops are used to provide a bitter component to balance against the native sweetness of the beer, as well as having certain aromatic characteristics. Hops are believed to have

anti-biotic qualities which inhibit the growth of undesirable organisms in beer.

**KRAUSEN(ING)**-Secondary fermentation by use of partially fermented wort.

**LAGER**-a beer made with bottom fermenting yeast. Such beers are generally fermented at cold temperatures.

**MALT**-the fermentable sugar extracted from partially germinated grain. In beer, barley is the most common base malt, however, all grains have been malted for beer production at one time or other.

**MASH**-the process by which fermentable sugar is extracted from grain.

**PRIMARY FERMENTATION**-the initial fermentation characterized by rapid production of yeast. In most cases, primary fermentation is completed in about the first week

**SECONDARY FERMENTATION**-the stage at which the beer matures.

**WORT**-Unfermented beer.

**YEAST**-the micro-organism, which, as a result of its biology, causes fermentation.

### About "The Beginners' Brewpot"

by Mike Schwartz

Rich recently found these articles that he wrote some time ago. As part of our effort to preserve the many great articles written by club members, past and present, I'll be adding these to the web site under "publications". Rich had quite a few of these articles for beginning brewers and I think current members will find them of as much value as the past members did.

As time permits, I'll be adding all of the articles I can find to the web site. Start checking for new additions!

# 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).

## This Month's Meeting

The **Thursday, March 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 Todd Ashman of Titledown Brewing Company. He has won 11 awards at the Great American Beer Festival and is known for his innovative beers. Bring your questions about beer and brewing and get ready to taste some great beer!



*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**  
**P.O. Box 270012**  
**Milwaukee, WI 53227**

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