



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

June 2004

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

## Onopa Brewing Co.

In the heart of Riverwest lies Onopa Brewing Co. Onopa is a fairly recent addition to Milwaukee. On February 22, 2002 Onopa tapped its first beer, which was an American Pale Ale.

Upon doing research, I found obtaining information on the brewery to be difficult. I tried researching Onopa on the internet, but did not find the information to be exceptionally helpful. I also visited the brewery several times, and was finally able to talk to Paul Onopa one recent afternoon.

Over two years ago Paul Onopa and Marc "Luther" Paul began to create Onopa. Luther, who has experience as a homebrewer is responsible for the beer selection presently on tap. However, when I spoke with Paul Onopa he said there are changes occurring within the brewery. Luther is no longer the head brewmaster for Onopa and the assistant brewmaster, Jacob Sutrick, is going to take over Luther's duties.

Presently, the brewing equipment is located in the upstairs as well as the downstairs of Onopa. When visiting the restroom it is easy to spot part of the brewery, which consists of three 7 barrel tanks.

Onopa is located in my neighborhood, so I have had many chances to sample beers from there in the past. Right now there are 6 house beers on tap: Extra Pale Ale, Nut Brown Ale, Porter, Oatmeal Stout, ESB, Dunkel Bock. I have tasted them all, however, I like the Pale Ale and Porter best. The Pale Ale has a medium hoppiness with a floral taste, which I like and I think the Porter is smooth. Onopa also has guest taps as well which currently are Sprecher, Summit, Dogfish Head, and Big Sky Moose Drool.

Overall, I feel Onopa is a great comfortable place to get a beer and has a lot to offer. Onopa is very spacious and has live music as well. Plus there is a beer garden. Onopa is open seven days a week and has some great drink specials: Trappist Tuesday (\$2.00 off Belgians), High Gravity Thursday (\$1.00 off All Strong Beers), Underground Sunday (\$10.00 All You Can Drink Taps from 9pm to close). Finally, I think it is great there are bike racks outside so people can get home safely.

Nikki Passentino

## Homebrew Night

Don't forget this is homebrew month. Bring in at least a 6 pack of homebrew to share and get into the meeting free. Yes, it does have to be drinkable beer or other beverage of interest. If you bring 5 gallons you'll get reimbursed for the cost of brewing up to \$20.

We'll be doing the "swap meet" again, so if you have equipment or supplies that you're not using you can bring it in and sell or give it to a club member who might just be able to use it.

Topics of presentations - So far we're going to talk about the BJCP program or some aspect of the study for the test. If anybody has something they'd like to talk about, equipment, techniques, recipes, whatever related to homebrewing, let an officer know so we can get you on the list!

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## Upcoming Events

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

**June 23th:** Homebrewing with the Beer Barons night. Sign up if you'd like to talk about something brewing related. This month club members who bring at least a six pack of homebrew for club members get in free!

**July 28th:** Maibock Style Night. Come participate in a blind tasting of Maibocks and discuss the style and what your thoughts are. Learn more about beer, tasting, flavors, brewing, flaws, and more! Yes it really will happen this time.



## 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!

### Great Taste of the Midwest

Rich Binkowski has also set up the annual trip to the Great Taste. We have 45 tickets for club members. Unfortunately the festival sold out all 5000 tickets in one day.

The details of the trip for this year are:  
August 14

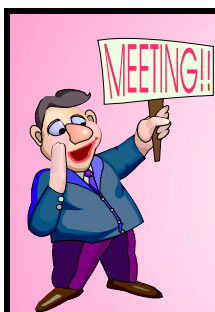
\$45 for the bus trip and ticket to the festival, now including beer on the bus and lunch.  
The bus schedule will be announced closer to the date of the festival.

As always, bring your own lawn chairs. If you're going, bring your money to the next meeting. The club paid for the tickets in advance.

### Bay View Pub Crawl

Saturday, July 24  
How do I sign up?

\$20 Pre-Registration available at the Palm Tavern 2989 S. Kinnickinnick Ave.  
Tickets will be \$25 at the door.



### Officer's Meeting and Social Hour

Date: Tuesday, July 6, 2004

Time: 7:30pm for Officers  
Social hour at 8:30pm

Place: Trocadero  
1758 N Water St  
Milwaukee, WI 53202  
(414) 272-0205

Email bayviewpubcrawl@hotmail.com for group special starting times.

See last month's newsletter for more details.



### This Old Kegerator

What's better than cold fresh draft beer 24/7 in the privacy of your own home? From finding a fridge to picking a kit to answering common draft questions, the Beverage Factory provides the information on everything you need to know to build and maintain your own Kegerator.

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

Source: The Real Beer page

### Are You a Radical Brewer?

In the introduction of "Radical Brewing," Randy Mosher answers the question of what it means to be a radical brewer. "Well, I can tell you stories of people who have custom built 'garages' suited only for brewing, of a brewer who makes sublime beers from nothing more than seeds and organic fertilizer, of a half-million BTU burners ... But to me, the only requirement for being a radical brewer is to pursue the art with passion."

<http://www.radicalbrewing.com>

Source: The Real Beer Page

### AHA Competition Sets Record for Entries

The American Homebrewers Association's 2004 National Homebrew Competition drew a record number of 4,443 entries, up 33% from 2003. "Homebrewing is alive and rocking," said Charlie Papazian, founder of the National Homebrew Competition and American Homebrewers Association. "This spectacular participation by homebrewers from around the world and particularly America really reflects the passion homebrewers have for their hobby. It also resounds with a thumbs-up for the taste of 'full-experience' craft beer." The second round of competition will be judged June 17-18, during the AHA 26<sup>th</sup> Annual National Homebrewers Conference in Las Vegas. Competition winners will be announced at the Grand Banquet Dinner June 19 at the close of the conference.

<http://www.beertown.org/events/hbc/index.html>

Source: The Real Beer Page

**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.**

"Most Americans are born drunk, and really require a little wine or beer to sober them. They have a permanent sort of intoxication from within, a sort of invisible champagne... Americans do not need to drink to inspire them to do anything, though they do sometimes, I think, need a little for the deeper and more delicate purpose of teaching how to do nothing."

G.K. Chesterton, 1931



## Some Thoughts From The President...

Hey Gang!

Well summer is here and as usual I'm up to my ears in projects around the house so I'm going to keep this short. We've been hearing some complaints about the last minute changes in the scheduled speaker or style night. Most of the changes have come at the last minute so we as officers haven't had time to let the membership know. We have however installed a policy that states if a change of topic can't be made before the newsletter is printed, that change will not be made (except if we get a really good speaker to come at the last minute) [or if it's unavoidable as in the case of Todd Ashmann, no offense AI - ed.].

The changes from now on will be listed in the monthly newsletter. So please read your newsletter to find out if any changes have been made. Also I heard that people would like to see a complete breakdown of the festival (don't worry we haven't pilfered any funds :)). I'll have Rich bring in the numbers. See you at the meeting.

Proost  
Paul



## From the Treasury



My fellow Americans, the voices whisper that my verbal reports at our gatherings are confusing and clear as mud. So I will use this time with you to try and clarify our finances and what it is I'm trying to share with you.

At the beginning of my term of office our coffers held a tidy little sum of \$1165. Because I realized our dollar amounts were going to rise and fall like a roller coaster ride in hell due to the World of Beer Festival sharing this common account, I felt I could better communicate to my extended family a general direction of appreciation or deficit by zeroing out the account for reporting purposes.

By starting the year at zero and factoring in only finances involving meeting costs/collections I felt it would be easier for our members to see when meetings ran deficits or generated money. A much more realistic method of seeing where we stood in my mind.

Evidently this was not clearly understood by my constituents and the perception that our account was teetering on empty began to take flight. Our account will stand at \$6902 before this month's expenses. From this, the balance of earnings from the festival will be extracted, \$4265, and placed into an account only intended for festival usage. Thus we will be back to a club account holding just in excess of \$2637.

So when I say to you we are \$1472 ahead of the game, I mean we are \$1472 ahead from where we started when I took over the books. Meaning, we spent less on beer than we took in with meeting fees for this year.

If you ever want to see how our money is being used please let me know. I have the books with me at all meetings showing all expenses and income. Hopefully this has been helpful. As for you Jeff Weber, I used the money for a honeymoon cruise with my wonderful wife.

Slán agus beannacht leat (Goodbye and blessings on you)

Mac

## On the Competition Front



## National AHA Club-Only Homebrew Competition (COC) – The Beer Barons finished tied for 3rd

By Chris Belsky

National AHA Club-Only Homebrew Competition (COC) –  
By Chris Belsky

The 2003-2004 COC season has come to an end, and the Beer Barons finished in a 3-way tie for 3rd place. Of all the COC events this season, only one homebrew club won more than one event (they won two second places), and that homebrew club won first place in total points. The COC is probably the toughest competition around as 30-50 clubs are putting their best beers forward. Thus, it's quite an accomplishment to have won even one event. The beer that put the Baron's on the map was Dan Aussem's Leona's Dortmund Export, which took second in the European Lager category.

There were a lot of great entries this year, and I'd like to congratulate and thank everyone who participated in supporting the Beer Barons by representing the club with their homebrewed beer. Thanks! It's the active participation of club members that brings up the level of the Barons.

I'd also like to encourage everyone for the next 2004-2005 season. I'm passing on the organization duties to Lenny Beck, who is looking forward to working with you on the COC. Please give Lenny the respect & support he deserves as a veteran club member, as running an event such as this can be a lot of work. I'd just like to encourage everyone to please follow the guidelines when bringing in a beer to represent the club: that means clean bottles (no marking or labels), the recipe form filled out, and bottle labels filled out and rubber-banded to each bottle. These simple steps really save a huge amount of work for the organizer and show the respect that you have for the both the club and organizer.

For next season's events, if you're interested in representing the club and entering this competition, your club entries are due at the July 28th meeting of the Beer Barons. Bring in three (3) bottles of your best brew (bottles must be 10-14oz brown bottles with no marking/labels. Please, no flip-top Grolsch style bottles.) [in the past we asked for four (4) bottles, but we realized this was too demanding on your homebrew supply – sorry! So we've reduced it to the minimum of three (3) bottles: two (2) for shipping to the COC, and one (1) for club judging.]. 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 updated COC schedule and entry due dates:

#### 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

Prost,  
~Chris Belsky

### 2004 Wisconsin State Fair Homebrew Competition

by Chris Belsky

I'd like to thank everyone for their contribution to making this year's 2004 WI State Fair Homebrew Competition a great success and fun event.

I know everyone is anxious for their results, so the results of the competition should be posted on [www.beerbarons.org](http://www.beerbarons.org) by time this article is printed. Also, awards & judge's evaluations will be mailed out shortly before the WI State Fair itself (which is held the first week of August).

There were 167 entries for the homebrew competition, which was approximately the same as last year. Remember, awards are based on score alone, meaning your entry does not just compete against the other beers in your category but instead against all beers entered. Thus, if you've won a Gold medal, it means you've done a really fine job and your beer was rated among the approximate top 15% of the entries. But even if an entry hadn't won an award, it's still a great way to learn some tips on improving brewing to style by getting some creditable feedback from the judge's entry evaluation. Which, by the way, this year we had an awesome panel of judges, and I really hope you find the feedback worthwhile.

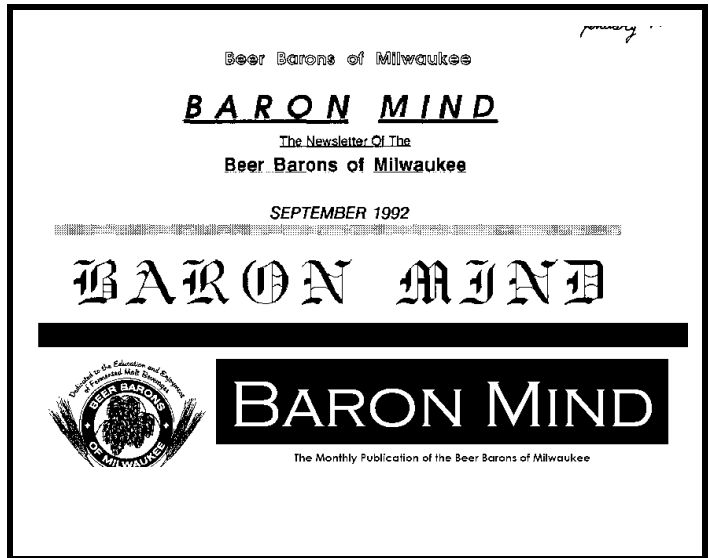
As I announced during the May meeting, I owe Rich Heller of the Beer Baron's a formal apology, as my database that I wrote miscalculated in the Pale Beer category and selected the number 2 beer to go to the Best-Of-Show (BOS) round instead of the number 1 beer (which was Rich Heller's Bavarian Wheat). This is the worst mistake that an organizer can commit, and I sincerely apologize to Rich about this. The best that I can do now, is to give a public apology and correct the Best-Of-Category plaque for Pale Beers along with the prize money associated with it, and award them to Rich which rightfully belongs to him. After this fiasco, I personally reviewed every entry and verified all scores to ensure no other errors were made, which there weren't. So I'd like to assure everyone else of the integrity of the results.

With that humbling situation, I'd like to close on a positive note congratulating everyone who entered their beers, and a big 'Thank You' to everyone who volunteered for this event, without your volunteer contributions, this event would not be possible. I hope everyone enjoyed himself or herself at the event; I know I had pretty good time meeting everyone and tasting some of those yummy beers & meads. Thus, thanks again to everyone's contribution and congratulations to everyone entering their beers.

One last note I'd like to make is that I'll be stepping down as head-organizer for the WI State Fair Homebrew competition. My efforts

for the past two years were such that the Beer Baron's would take over running this event full-time. Jerry Uthemann was the mastermind & creator behind this event for the past 15 years, and is now retiring and looking for the Beer Baron's to take over. As some of you know, I'm moving out of town next spring, so Jeff Enders will be taking over the role for next year. I might be around yet for the event to help him out, so if I am, I look forward to seeing you and your beers next year, otherwise good luck and happy brewing!

Prost,  
~Chris Belsky



### Baron Mind: A Retrospective

By Richard Grzelak

The growth of the Baron Mind, the official publication of the Beer Barons of Milwaukee, strongly parallels that of the use of the home computer. What began as a simple one-page typewritten handout of the minutes of the previous meeting has become the mature, professional looking newsletter it is today. And now, because of the computer, all known existing back-issues of the newsletter are, or will shortly be available for viewing at our website:

<http://www.beerbarons.org/publications/newsltr.html>

Although the first several issues were devoted primarily to club business, it was in the October 1991 issue that the Baron Mind first began to resemble the publication it is today. Put together using a primitive word-processing program and a dot-matrix printer, it was the first issue to include material which was not solely devoted to club business and it included a pub review, as well as a recipe for brown ale. The November 1991 issue saw the use of cleaner fonts, and the December issue of that year included the first use of graphics.

In 1992, several issues of note were produced. The January issue, for example, included a handout detailing a complicated, but thorough method of recipe record keeping. February's issue included an order form for T-shirts which incorporated our first logo, and the March issue was the first to include that logo as a regular part of the publication. May of that year was particularly important as Milwaukee was the host city for the AHA (American Homebrewers Association) convention. As the host club, we produced an eight page guide to local brewpubs, beer connoisseur friendly bars, and restaurants in the area. There were a number of interesting recipes in later issues, including one for wheat ale pretzels

which appeared in October.

Cryptosporidium, the organism that made Milwaukee famous, was a concern of many brewers in April 1993 as evidenced by an article which appeared that month. It is sad to think about the many gallons of perfectly good beer being poured down the drain in the interests of safety. September of that year had a fairly interesting article, including a diagram, of a counter-pressure bottle filling system. December featured an article with instructions for a wort chiller.

In 1994, a series of columns aimed at those just entering the hobby called "The Beginner's Brewpot" began, and most of the information it contains is still useful. March of that year saw a fairly interesting article detailing a system for creating a nitrogen dispensing system for stouts. August featured a reprint of an article by Fred Eckhardt on how to pick a beer merchant, and included a recipe for homemade Root Beer. The 'Brewpot' article for that month has a very nice, step by step tutorial on how to brew an extract ale. September had a feature about how to read the date codes on a beer container. December saw the birth of the tradition of the president writing a monthly column. Visually, the issues for that year are very inconsistent as a result of the mix of equipment used in their production.

February of 1995 featured a list of the word for beer in most major languages, something that should be clipped and kept in the wallet in case of emergency. March of that year had an article about dry-hopping, and another which explained how to grow your own hops. April featured an article on how to use Irish moss for the control of chill haze, and May had a rather lengthy article about open fermentation. The July issue had an article about the different North American malts then available. Unfortunately, the archive for the rest of that year is incomplete, as is that for 1996, of which only the February issue remains.

The August 1997 issue was primarily devoted to hops, and included an article which discussed the possibility of a 100 IBU India Pale Ale. September of that year featured a recipe for pumpkin ale, as well a technique for producing a drinkable, albeit doubtlessly mediocre beer in less than two weeks.

February of 1998 featured a table of the alcohol and calorie content of various popular beers. April, in keeping with the time of year, included a feature about the history of the Reinheitsgebot, and its relationship with the German Beer Tax law. May was perhaps the ugliest of all issues produced, as the result of technical limitations, but included a fairly useful guide to hops. July and August contained articles about how to conduct a beer tasting. December of that year featured an attempt at a history of our group. Highlights of the year were the letters, sometimes lucid, and sometimes rambling, and nearly always entertaining, contributed by that year's president. 1998 was also the year that a new look for the newsletter, incorporating a redesigned masthead, was launched.

1999 saw a series of articles which dealt with experimental brewing techniques. In January of that year, for example, the feature article discussed working with "no preparation yeasts", while the February issue examined a method of avoiding sparging while using an all-grain recipe. May featured an article comparing the resulting beer made with various dry malt extracts. The October issue incorporated the first use of photos with a feature on brewing at the Domes.

As the century came to an end, the emphasis on experimentation that so characterized those issues produced in 1999 also came to an end, and the Baron Mind became less devoted to homebrewing, and more to news of the world of brewing itself. This was especially true for those issues produced in the first half of 2000. May featured a pictorial of the World Beer Cup, which was then hosted in Milwaukee, and in June there appeared a story about a trip that one of our members took to the UK. August and September of that year saw a series of articles concerning the

harvesting of hops. The only other item of note was the mention of a club e-mail list in the October issue. The internet became an important tool for communication within the club.

As the millennium began, Baron Mind reached its current look. The masthead shifted from vertical to horizontal, and incorporated the new club logo. Technology allowed for greater use of graphics, and this resulted in a newsletter which was more exciting and professional looking. Much of the focus of the issues that were produced in 2001 was on beer styles, although the April issue has a major discussion on hop growing techniques. The June issue had a very nice summary of basic brewing methods, while the November issue had a feature about wort chillers. 2001 also saw the average size of an issue grow to six pages.

The emphasis again returned to homebrewing in 2002, and the January issue featured a fairly comprehensive look at altbeers. The April edition had a large piece about the beer scene in Madison, and May devoted considerable attention to "lawn-mower beer". The cover piece of the June edition examined the question of why we home brew. It also began a series of articles which discussed "rousing your yeast". The November issue discussed winter beers, while December delved deeper into the subject with a cover piece about Barley wines.

2003 saw an increased interest in the competitive aspects of the hobby and articles in many of the issues were devoted to that subject. April featured recipes for several of the beers produced by the Lakefront Brewery. The June issue discussed a fermenter heater. The year ended with a tour of the long closed Obermann Brewery.

And so, here we are in the middle of 2004, with nearly 15 years having passed since its inception, and hundreds of articles having been written, Baron Mind has evolved as the club has evolved. May it continue to be as useful and informative well into the next century.

## The Beer Baron's Web Site

As you may have noticed, the Beer Baron's web site ([www.beerbarons.org](http://www.beerbarons.org)) has a new **members only area**. The club and officer's meeting minutes can be posted there as well as other items of interest to club members but that the general public doesn't need to see like trip sign up lists, a recipe submission form, or whatever else we may want to use it for.

Mike Schwartz will be giving out the user name and password at this meeting so that everybody can access the area.

If you have suggestions for things to add to this or any area of the web site please bring it up.

### Sign us up for more listings!

Speaking of the web site, if you happen to be on a beer or brewing related site that lists homebrew or club web sites and we aren't already listed please sign us up! It introduces more people to our club and helps our ranking of Google.

## This Month's Meeting

The **Wednesday June 23rd** 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. Meetings are almost always the **4<sup>th</sup> Wednesday** of the month.

This month will be homebrewing with the Beer Barons night. We'll have homebrew and discussion about homebrewing topics by club members. If you have a topic of interest that you'd like to present contact a club officer.



*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

**Beer Barons of Milwaukee**  
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*First Class*

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