



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

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

The Original Maibock!

Maibock is the seasonal specialty of Einbeck, Germany. From the 1300's, Einbeck was recognized as a brewing center--they malted their own grain and shipped beer to ports of Hamburg and Bremen as well as Scandanavia and the Netherlands. The city had a mobile brew kettle which they would wheel from house to house for residents to use to make beer. A statue on the market square commemorates a town joker who is said to have immersed his dog in the brew kettle--the dog's name was Hops. The order in which the kettle went from one house to another was determined by a public lottery in May. The timing of this lottery, coinciding with the celebration of spring and the beginning of the brewing season, is said to be the origin of Maibock. The Einbeckers brewed for their own use, and sold the excess to the city for "export. Maibock style beer is now brewed by various brewers in many different countries.

In the year 1612 the Bavarian dukes lured away a brew master from Einbeck for their Hofbräuhaus in order to produce the famous "Einpökisch Beer" there. The name of the beer changed to the Bavarian accent and was called "Oanpock" and later "bock beer" in this region.

Excerpted from Michael Jackson's Beer Companion and Einbeck web site

BJCP Style 14B. Helles Bock/Maibock

Aroma: Moderate to strong malt aroma. Hop aroma should be low to none. Aromas such as diacetyl or fruity esters should be low to none. Some alcohol may be noticeable.

Appearance: Golden to amber in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

Flavor: The rich flavor of continental European pale malts dominates. Little or no hop flavor. Hop bitterness is generally only high enough to balance the malt flavors to allow moderate sweetness in the finish. Perception of hops may be more apparent than in darker Bocks.

Mouthfeel: Medium-bodied. Moderate carbonation.

Overall Impression: A relatively pale, strong, malty lager beer.

History: Can be thought of as a strong version of Munich Helles. The serving of Maibock is specifically associated with springtime and the month of May.

Comments: A pale type of Bock beer.

Ingredients: Pale lager malts. No non-malt adjuncts. Continental, European hops. Water hardness varies. Lager yeast.

Vital Statistics:

OG: 1.064-1.072

IBUs: 20-35 FG: 1.011-1.020

SRM: 4 — 10 ABV: 6-7.5%

Commercial Examples: Ayinger Maibock, Spaten Premium Bock, Pschorr Maerzenbock, Wuerzburger Maibock, Hacker-Pschorr Maibock, Augustiner Hellerbock, Fieders Bock Im Stein, Forschungs St. Jacobus Bock.



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

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.

August 25th: TBA

September 18th: Summer Picnic - see the sign up form in this newsletter.



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

We absolutely **MUST HAVE** your money by this meeting!

The details of the trip for this year are:

Saturday, 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.

Bay View Pub Crawl

Saturday, July 24

How do I sign up?

\$20 Pre-Registration available at the Puddler's Hall, 2461 S. St. Clair, Milwaukee, WI.

Tickets will be \$25 at the door.



Officer's Meeting and Social Hour

Date: Tuesday, August 3rd, 2004

Time: 7:30pm for Officers

Social hour at 8:30pm

Place: Roman's Pub

3475 S. Kinnickinnic Ave

Milwaukee

414-481-3396

Email bayviewpubcrawl@hotmail.com for group special starting times. See the May newsletter for more details.



Russians May Finally Label Beer 'Alcohol'

Because beer in Russia is considered a "light alcoholic" drink it is sold alongside milk and orange juice, and anybody may buy or sell it - even teenagers. Russian legislators are considering changing that. At the urging of the City of Moscow, the legislature is considering labeling beer a full-fledged alcoholic beverage, a change that would restrict where beer can be sold and how it can be advertised. Most dramatically, to buy a beer you would have to be at least 18 years old. "Young people think beer is not alcohol, so they've been drinking it all their lives," said Vladislav Kiselyev, a spokesman for the Moscow City Duma, which forwarded to parliament a bill to declare beer alcoholic. "You see children drinking beer on their way to school."

<http://www.realbeer.com/news/articles/news-002256.php>

Cactus Extract Helps Prevent Hangovers

Prickly pear cactus helps prevent hangover symptoms, according to a study reported in the Archives of Internal Medicine. And, no, you don't have to worry about the spines - doctors used extract of prickly pear in the study, and it's available in some health-supplement stores. Some homebrewers use prickly pear in making mead (a honey wine) and even beer. Perhaps a commercial operation will begin producing them as "hangover free" products. Unlike remedies such as raw egg concoctions used to relieve a hangover after a night of drinking, taken hours in advance the extract can alleviate symptoms such as dry mouth and nausea. However, it does not appear to ease other woes, such as headaches and dizziness.

<http://www.realbeer.com/news/articles/news-002260.php>

Lite Beer Sales to Surpass Regular Beer

Light beer sales, on the rise ever since Miller Lite was introduced in 1972, will surpass regular beer sales by next year, according to new research. While brewers debate the staying power of low-carbohydrate diets that have spurred interest in low-carb beers, increased consumption sales of beers lower in calories is a well-established trend. Beers that are low in calories or carbohydrates last year accounted for 45% of the U.S. beer market, according to the report by Mintel International Group, which puts the value of those sales at \$40 billion. Drinkers of beers including Bud Light, Miller Lite and Coors Light consumed an average 5.7 beers in the past month, while consumers of regular beer drank five beers, Mintel reported.

<http://www.realbeer.com/news/articles/news-002245.php>

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.

On the Competition Front



National AHA Club-Only Homebrew Competition (COC)

by Lenny Beck

First off I would like to thank Chris Belsky on behalf of the club on his outstanding effort on getting the C.O.C. off the ground, Chris dedicated a lot of his time to organize this event to showcase a lot of the club's brewing talents and to put the Beer Barons in the spotlight.

The efforts with everyone involved and to the brewers that contributed there beers should all be proud as the Beer Barons ended up in a three way tie for third place, pretty good for the first time out.

I think with all the fine brewers and the resources available to the club there is no reason why we could not improve on last years mark and even possibly win this competition.

This months beer for the C.O.C is Wheat Beer (Category 17) bring at least 3 bottles of your best wheat beer in a 10-14 oz. brown bottle with no markings and please no flip top beers as we cannot send them to the judging.

Another great help would be to fill out the recipe information label that can be obtained at http://www.beertown.org/homebrewing/pdf/entry_recipie.pdf this saves a lot of headaches as sometimes the shipping deadlines are pretty tight.

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

Smoked Beers

I would like to talk a little about the next beer on the competition list Smoke Beers. This is a beer that I have not tried a lot of until last week, I bought a bottle of Schlenkerla and found it to have a wonderful smoke aroma and taste as well. I would not label this a session beer by any means but is great with food that also has some smoke character, a little goes along ways.

The most popular smoked beers are Rauchbiers which is a lager that means you guessed it "smoked beer" in German and originated in Bamberg in northern Bavaria over 500 years ago.

There are other types of smoked beers such as smoked ales and Scottish ales that have a slight smoke aroma due to the yeast not peat malt like a lot of people tend to believe. These beers are not classified as raunchier. At one time all beers where smoked beers as killing methods used in ancient times were open wood fires to dry the malt and would impart a smoky aroma and flavor to the beer. Rauchbiers are currently made by smoking pilsner malt over beechwood although other smoke beers can use a variety of different woods.

Raunchier has a wide range of O.G readings anywhere from 1.048 to 1.070 but most fall into the 1.054 range with and ABV of 4.5 - 5.5 % Color of Raunchier can vary from blond to almost black with the majority being amber in color. The flavor and aroma profile being distinctively smoky with the mouth feel of a malty Oktoberfest lager.

Here is a condenses version of a recipe out of Brew Your Own magazine September 2002 that I encourage you to try. There is also an article in the last Brew Your Own on smoking your own malt for making smoke beers.

Bamberg Rauchbier (all grain)

O.G. = 1.054

F.G. = 1.013

SRM = 28

IBU = 30

ABV = 5.3 %

4.0 lbs. Pils malt <2 L

2.0 lbs. Munich malt

2.0 Weyermann smoked malt 2-3.5 L

0.5 lb. Dextrin malt (Briess Carapils 1.5 L)

0.5 lb. Vienna Malt(2-3.5L)

1.0 lb. Caramel malt (20L)

3 oz. Weyermann dehusked Carafa III (450-488L)

1.5 oz. Hallertauer or Tettnanger 4.5 % (Bittering)

0.75 oz. Hallertauer or tettnanger 4.5 % (flavor)

0.75 oz. Hallertauer or tettnanger 4.5 % (aroma)

Wyeast 2206 Bavarian Lager Yeast (starter) or 2 packages

90 minute boil

Bittering hops at 75 minutes to go

Flavor hops at 30 to go

Aroma hops at 15 to go

Primary for 7 days at 55 degrees

Secondary for 28 days 32 degrees

Partial mash for the above recipe substitute 3 lbs. Bierkeller plain light or Weyermann Bavarian Pilsner malt extract and 1.5 lbs. Bierkeller or Weyermann amber extract in place of the pilsner malt and the Munich malt. Steep the grains as usual for partial mashes and follow the boil and hop schedule for all grain recipe.

My sister, your grain...
it's beer is tasty, my comfort.

Song of Songs
2100 B.C.

This Month's Meeting

The **Wednesday July 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. Meetings are almost always the **4th Wednesday** of the month.

This month will be Maibock Style night. We'll be conducting a blind tasting of several maibocks.



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.**

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First Class

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