



Baron Mind

The Monthly Publication of the Beer Barons of Milwaukee

August 2004

 *visit us on the worldwide web at*

Pale Ale and India Pale Ale



India Pale Ale

Part I: IPA and Empire - Necessity and Enterprise give Birth to a Style

by Thom Tomlinson

ROOTS IN EMPIRE AND ADVENTURE

India Pale Ale -- the name stirs up images of tall ships and faraway places. A beer with such a name should have a bold and stirring character, and India Pale Ales (IPAs) usually deliver. The bitterness, hop aroma, fruitiness, and high mineral content characteristic of this style offer adventure in every pint.

The adventure of IPA has proven irresistible to me. Over the past several years I have sampled a wide range of IPAs brewed in Britain and the United States, and these beers have rarely disappointed. This installment of "Brewing in Styles" reviews the events surrounding the creation of the original India Pale Ale recipe and considers the characteristics of 19th century examples of this style. The next issue's installment will look at current interpretations of the style and consider various practical aspects of brewing beers within this theme.

For beer lovers, the history of a style proves interesting and enlightening. This is particularly true for IPA lovers. More than having a place in the history of beer styles, IPA shaped the course of British brewing history. No other style can claim such an influential role, and no other style possesses characteristics more determined by function. IPA was a solution to a problem. For these reasons and more, India Pale Ale deserves special consideration rather than relegation as a simple subheading under pale ale.

THE GREAT BEER PROBLEM

The defining character of IPA is the result of many people's efforts to solve a vexing problem. Imagine, if you will, a country filled with people who love to drink fine ale. That country establishes one of the great naval forces of all time, and in so doing its leaders encounter many challenges. Not the least of those challenges was the one concerning the important beer drinking needs of the navy's sailors and the soldiers and colonists in settlements around the world.

The problem facing the British during the 18th and 19th centuries was that beer did not keep well on long ocean voyages, especially voyages into hot climates. These hot environments often resulted in flat, sour beer. Voyages often lasted months, a long time for British sailors to go without a pint of beer. If such a situation were allowed, sailors would miss not only the cultural aspects of ale, but also the ready source of B vitamins that beer provided.

Source: Brewing Techniques Vol 2.2 and 2.3 - Read the rest at the addresses below.

http://www.brewingtechniques.com/library/styles/2_2style.html,
http://www.brewingtechniques.com/library/styles/2_3style.html

In This Issue

IPA	1
Upcoming Events	2
Club News	2
Beer News	3
Words from the President	3
On the Competition Front:	
Club Only Comp	4
IPA Style Guideline	4
Maibock Tasting	5
Museum of Beer and Brewing	5
Great Taste	5

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

August 25th: Come participate in a blind tasting of Pale Ales and IPAs and discuss the style and what your thoughts are. Learn more about beer, tasting, flavors,

brewing, flaws, and more!

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

September 22nd: TBA



World of Beer Festival

Well, it's time to start planning next year's festival. If you're interested in helping with the planning, promotion, and recruiting, come to the next officer's meeting.

Posters - If you want to order a poster you need to get the money to the August meeting or mail it in before then.

Club Picnic

We need volunteers to help plan the picnic. If you're interested be at the August meeting so we can talk and get things underway.

Sign up forms for attending the picnic are available on the web site. We need to have a head count by the meeting so we know how much food to buy. Please try to have your forms and money in by the August meeting.

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 Lakes Brew Festival

A new beer festival in Racine with proceeds going to help the Kilties Drum & Bugle Corp. The Kilties will perform, as well as other music groups. September 18, 3 - 8 PM, Tickets are \$20 in advance and \$25 at the door. Too bad it's the same day as our club picnic!

www.greatlakesbrewfest.com



Officer's Meeting and Social Hour

Date: Wednesday, September 3rd, 2004

Time: 7:30pm for Officers

Social hour at 8:30pm

Place: Delafield Brewhaus

3832 Hillside Drive

(262) 646-7821

<http://www.delafield-brewhaus.com/>

United German Societies' Oktoberfest

September 10-12, 17-19 & 24-26

Heidelberg Park, Glendale, WI

Fridays - 5:00PM 'til Midnight • Saturdays - 4:00PM 'til Midnight •

Sundays - 1:00PM 'til 7:00PM

Tickets: Friday and Saturday - \$4 ea. and Sunday \$3 ea.

We celebrate the oldest and most authentic Bavarian Oktoberfest in the midwest every September on the three weekends following Labor Day. Continuous entertainment from 4pm Saturday and 2pm Sunday includes "old-time" German brass bands, "Schuhplattler" folk dancing, singing, yodeling,...plus sing - along and dancing for everyone. On the first Sunday, the "Muenchner Kindl" (Oktoberfest Queen) is chosen. Candidates for this title are unmarried young women representing the various societies.

Tasty German style food is available in the Park. Plate dinners of charbroiled chicken, bratwurst or "spanferkel" (young pig spit-roasted over an open pit) include potato salad, "rollbraten" (sliced roast pork on a Kaiser roll), and hot dogs. Desserts include fruit strudel, tortes and assorted homemade cakes.

There's plenty of Milwaukee's favorite beverage on tap - imported and domestic - as well as wine coolers, soft drinks and coffee.

<http://www.bavarianinmilw.com/events/EventsOktoberfest2003.htm>

Oktoberfest - Munich, Germany

September 18 - October 3

Great American Beer Festival

September 30 - October 2

Colorado Convention Center, Denver, CO

Museum of Beer & Brewing Fundraising Dinner and Lecture series

Join us at Delafield Brewhaus on Wednesday, October 13 for our inaugural Museum of Beer & Brewing Fundraising Dinner and Lecture series. This will be a new twist on Past President Gary Luther's Beer Gourmond Beer Dinner series.

Delafield Brewhaus is preparing a 4-course Brewmaster's Dinner featuring food prepared and paired with Brewmaster John Harrison's award-winning beers. We'll kick-off this event with a Delafield Brewhaus tour by John, followed by Dinner and wrap things up with a lecture on Delafield Brewhaus' co-owner Bob Flemming's breweriana exhibit currently on display. In addition, we hope to have you all sing along to a few beer tunes as performed by the Brewhaus Polka Kings, the former backup band for Frankie Yankovic. Plus, there will be a silent auction and raffle. All this for only \$55. Make your reservation today, as seating is limited. Call (262) 646-7821 and ask for Jane. Delafield Brewhaus is located at 3832 Hillside Drive, off Interstate 94 in Delafield, Wisconsin. just west of Milwaukee.

It's Honey Time!

Andy Hempken is planning on extracting honey over Labor Day Weekend at the Hempken Honey House, if anyone is interested in watching or playing. Call Andy or Cheryl at 262-662-2843 to confirm we are in process. I keep some cold ones in the fridge, but anyone can bring homebrew to sample. We are not real formal, or professional, but we do have fun.

Please welcome our **NEW MEMBERS:**

David Peters - Milwaukee
Nate Nickerson - Hales Corners
Pete Cannon - Oconomowoc
Jim McGrath - New Berlin

Viking Brewery 10 Year Anniversary and Dallas, Wisconsin Oktoberfest

I stopped up to Viking Brewing last week, spoke with Randy Lee, and acquired a few bottles for the weekend. Tasty. They are located up in Dallas, Wisconsin, North and West of Chippewa Falls. Dallas is having and Oktoberfest on Saturday, October 2nd, from 1-5pm. No problem finding the festivities, as Dallas is a one street town. This is also Viking Brewing's 10th anniversary. Website: <http://www.vikingbrewing.com> Phone: 715-837-1824 Randy & Ann Lee Owners.

Tours every Saturday at the brewery, with samples, at 1:00. Randy explained that his brewery is a homebrew system on steroids. Lots of milk tanks and strange, second hand equipment, but very clean. They have been bottling in 24 ounce bottles, and are starting to bottle in 12 ounce for better marketing and distribution. They brew 12 beers and brackets, and a root beer. The Honey Moon (bracket) is exceptional.

Andy Hempken



COORS, MOLSON PLAN TO MERGE

Adolph Coors and Canadian brewer Molson have made it clear then plan to go ahead with a merger that will create the fifth-largest brewer in the world. News of the partnership was first overshadowed by reports that Molson-family stakeholder Ian Molson may try to make a

counteroffer that could squelch the deal, or that another company such as Heineken could enter the bidding. Molson Coors Brewing Co. would have annual sales of \$6 billion. "This transaction allows us to create a stronger company in a consolidating global industry while preserving Molson's rich heritage as North America's oldest beer company and Canada's leading brewer," Molson Chairman Eric Molson, a cousin of Ian, said in a statement. The company would have dual head offices in Denver and Montreal. Its Canadian operations would be managed from Toronto. The transaction would be structured as a share exchange, whereby Molson shareholders could either convert to shares of the new entity or elect to receive exchangeable shares on a tax-deferred basis, the companies said.

<http://www.realbeer.com/news/articles/news-002281.php>

Source: Real Beer Page

1,000-YEAR-OLD BREWERY DISCOVERED

Archaeologists working in southern Peru found an ancient brewery more than 1,000 years old. Remains of the brewing facility were uncovered on Cerro Baúl, a mountaintop city over 8,000 feet above sea level, which was home to elite members of the Wari Empire from AD 600-1000. Predating the Inca Empire by at least four centuries, this Wari brewery was used to

make chicha, a fermented beverage similar to beer that played an important role in ritual feasting and drinking during Peru's first empire. Ancient Peruvians made chicha with local grains and fruit, which is quite different from today's commercial beers typically made with barley and hops. "We believe this important find may be the oldest large-scale brewery ever found in the Andes," said Patrick Ryan Williams, Assistant Curator of Anthropology at The Field Museum.

<http://www.realbeer.com/news/articles/news-002287.php>

Source: 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.



Some Thoughts From
The President...

Hey all;

Well, for all of you who didn't make the July meeting, I had the privilege of being called on as an expert for Milwaukee Magazine for their upcoming "Best Of" issue for the beer category. We were asked to judge beers from local brew pubs.

The categories were quite unique. Best beer for a hot summer day. Best beer for drinking all day at a tailgate party. Best beer to drink with Wisconsin aged cheese (a really wonderful 7 year old cheddar). Best beer to drink by a fire on a cold winter night. And finally, best beer overall.

These categories weren't easy to judge since all the beers were of different styles. But fun was had by all the judges who participated. No results were given to us at the time, but they will be in the October issue of Milwaukee Magazine.

Participating breweries (we, as judges, after the contest, did finally convince them to let us in on what breweries took part in the contest) included Waterstreet, Lakefront, Onopa, and Milwaukee Ale House. Judges included myself, Sue Thompson, a sensory manager at Miller Brewery (what a job, she tastes beer all day long, her favorite beer she told me is Sierra Nevada Pale Ale! I was so glad to hear it wasn't Miller!). She also has judged in 3 Great American Beer festivals and one World Beer Cup! A very knowledgeable lady to say the least. Aaron "Biff" Moser, a college student from Marquette U. with no experience in judging, just a lot of beer drinking! And finally, Brad Lowry. Some of you may remember Brad as the owner of the Homebrewing Depot in West Allis. We all had a great time. Look for the results in Milwaukee Magazine plus a little snippet about the club.

Speaking of Brad Lowry, he is opening a new store in Wauwatosa on 72nd and North called "The Pantry and Homebrewing Depot" Besides selling all the familiar homebrew stuff, he is also selling a large selection of kitchen utensils and gadgets. I happen to get an advanced peek at the store and it looks like it will be very nice. It appears it will be quite different from what we are used to seeing in a homebrew store. Maybe a little more

"upscale". It isn't open yet, but I will keep you informed. The phone number is the same as the old store so call and ask when he is opening. I'm sure he will be glad to hear from you.

Let us not forget the homebrew stores that we have already in the area: The Purple Foot, 3167 S. 92nd and the Frugal Home Brewer 8008 W. National Ave.

Mike Schwartz and I delivered the check to the Museum of Beer and Brewing on Wednesday, the 4th of August. The total donation was \$3037.94!!! To say the least, they were very pleased. At the same time, Eric Peterson donated the proceeds from the Bayview Pub Crawl which was in excess of 1800 dollars. Needless to say the Museum had a good day! Thanks again to everyone who made this donation possible.

Cheers
Paul

On the Competition Front



National AHA Club-Only Homebrew Competition (COC)

by Lenny Beck

There are no results to post yet for the C.O.C. as the competition is just getting started.

I hope someone had the courage to brew a Smoked Beer (Category 23) for this month's competition and I encourage them to bring it to the next meeting so we have a beer to enter this month. If someone has a beer please bring at least 3 bottles of beer in a 10-14 oz. brown bottle with no markings and please no flip top bottles 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_recipe.pdf this saves a lot of headaches, as sometimes the shipping deadlines are pretty tight.

The next beer on the C.O.C. list is India Pale Ales there are two distinct styles of India Pale Ales the original English IPA which is a stepped up version of an English pale ale with more malt that resulted in higher alcohol and more hops to sustain the voyages from England to India. It was the Americans who recently took this beer to the next level with high levels of hop bitterness and aroma from American style hops and is widely known as an American IPA. A much more recent version of this American style is the Imperial IPA that uses an enormous amount of malt and hops to make this style very high in alcohol with a malt and hop profile to match. The Imperial IPA style is more along the lines of an American style barleywine.

Although the Imperial IPA is not a BJCP category there is talk that it may become it's own style soon.

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 latest edition of Brew Your Own has a great selection of recipes for IPA including some very popular clones like Dogfish Head 90- Minute IPA , Three Floyds Dreadnaught clone , Rogues Imperial IPA , Bells Two Hearted Ale clone , Sierra Nevada's Celebration Ale and four or five others that I am less familiar with but look good as well.

This is one of my favorite recipes from the listings

Celebration Ale Clone (5 gal.)

OG = 1.064 FG = 1.014

IBU = 60 SRM = 12 ABV = 6.4%

11.5 lbs. 2 - row pale malt

1.0 lb. Crystal (35)

.05 lb. Carapils

1.0 oz. Chinook 11% (60 mins.)

1.75 oz. Cascade 5% (30 min)

.66 oz. Cascade (dry hop)

.66 oz. Centennial (dry hop)

1 tsp. Irish moss (15 mins)

Wyeast 1056 or White Labs WLP001 for yeast

60-minute mash at 156 degrees 90 min. boil

Extract version: Replace 2 -row with 5.5 lbs. dry malt extract.

Add 1.5 lbs. 2-row malt with other crushed specialty grains

and steep for 45 min. at 156 degrees and then follow all grain

Boil and hop additions.

INDIA PALE ALE

Aroma: A prominent hop aroma of floral, grassy, or fruity characteristic typical. A caramel-like or toasty malt presence may also be noted, but may be at a low level. Fruitiness, either from esters or hops, may also be detected.

Appearance: Color ranges from medium gold to deep copper, with English versions often darker than American ones. Should be clear, although some haze at cold temperatures is acceptable.

Flavor: Hop flavor is medium to high, with an assertive hop bitterness. Malt flavor should be low to medium, but should be sufficient to support the hop aspect. Despite the substantial hop character typical of these beers, sufficient malt flavor, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops should add to the overall complexity. Some alcohol warming may be sensed in stronger versions.

Mouthfeel: Smooth, medium-bodied mouthfeel without astringency, although it has moderate carbonation combine to render an overall dry sensation in the presence of malt sweetness.

Overall Impression: A decidedly hoppy, moderately strong pale ale.

History: Brewed to survive the voyage from England to India. The temperature extremes and rolling of the seas resulted in a highly attenuated beer upon arrival.

Comments: A pale ale that was brewed to an increased gravity and hop rate.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); English hops were used in the original versions, but American hop varieties have found a place in many

modern interpretations. Refined sugar may have been used in some versions also. High sulfate and low carbonate water is essential to achieving a pleasant hop bitterness.

Vital Statistics:

OG: 1.050-1.075

IBUs: 40-60+ FG: 1.012- 1.016

SRM: 8-14 ABV: 5-7.8%

Commercial Examples: Anchor Liberty Ale, Sierra Nevada Celebration Ale, Brooklyn East India Pale Ale, Tupper's Hop Pocket, Great Lakes Commodore Perry IPA, Samuel Smith's India Ale, Fuller's IPA, Highfalls IPA, Victory Hopdevil, Three Floyds Alpha King.

Source: BJCP Style Guidelines

Museum of Beer and Brewing

An additional note about the Museum of Beer and Brewing Board Meeting: In appreciation of the donations from the Beer Barons and Eric Peterson they have extended one year "Honorary Memberships" to the club and Eric. The board has some very nice and appreciative people!

Last Month's Maibock Tasting

Last month's Maibock tasting held some surprises and taught us about the flavor profiles of maibocks and the effects of long transportation can have on beer. Most people noticed the oxidized flavors in the German beers that we served. This is hard to avoid when it comes to the US from Germany on a ship and may be in transit for a month or more, sometimes not in ideal storage conditions.

For those who may have misunderstood about the New Glarus Norski maibock, yes it was a real maibock. They just added honey to it in the tradition of many northern countries.

Great Taste of the Midwest

Anybody want to write something up for next month?



Homer's Beer Song

ahem La la la la... *ahem* LAAAAAAA!!
 DOE..... the stuff... that buys me beer...
 RAY..... the guy that sells me beer...
 ME..... the guy who drinks the beer,
 FAR..... the distance to my beer...
 SO..... I think I'll have a beer...
 LA..... la la la la la beer...
 TEA..... no thanks, I'm drinking beer...
 That will bring us back to...
 (Looks into an empty glass)
 D'OH!

Copyright Matt Groening et. al.

This Month's Meeting

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

This month will be Pale Ale and IPA Style night. We'll be conducting a blind tasting of several 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.**

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