



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

APRIL 2005

visit us on the worldwide web at <http://www.beerbarons.org>

Homebrew Night

From the colonial period to the present, homebrewing has played a significant role in America. Brewing was a high priority for the settlers when they arrived in America. Immediately, immigrants built communities and homes so they could brew beer. Although breweries began to develop in the early colonial era, brewing at home still continued.

The passion for homebrewing continued with our Founding Fathers. George Washington, Thomas Jefferson, and James Madison were avid brewers.

In 1920 the 18th Amendment was ratified and prohibition began. Prohibition was a stab in the heart to breweries. However, although brewing beer was illegal, some still made it at home.

In the early 1930s former President Franklin D. Roosevelt repealed the 18th Amendment. On December 5, 1933 total prohibition was ceased. Even though the 18th Amendment was repealed, homebrewing was not legal again until the late 1970s. In 1979, former President Jimmy Carter signed the bill into law that repealed federal restrictions on the homebrewing of beer. Thus homebrewing became legal again.

Today, there are still many homebrewers. Homebrewing is a great hobby. Not only is wonderful, delicious beer the end result, but homebrews are also great to share with family, friends, and others.



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**Some
Thoughts
from the
President**

Hey Gang

As you read this our second annual World of Beer Fest is only days away. All the planning and preparation went well. We didn't quite accomplish all the goals we had set for this year but we were able to make this year's event better than last years. The speakers we have lined up are first class. The breweries and distributors are committing and we will have a few new breweries participating as well. And we as a club will have a nice assortment of homebrews to try. Plus, this year's homebrew display will be much larger. I am hoping to break down my all grain system plus bring in all my extract brewing stuff so people can see how we do what we love to do.

But,(there is always a but!) we are still short of volunteers. Last year we cut off the list at 50 people and constantly had people asking us to help and we mistakenly turned them down. We decided this year we would accept everyone who wanted to volunteer. As of the writing of this letter we have less volunteers than last year. So please, if you haven't volunteered to work and can do so please talk to me or any of the officers at the next meeting or e-mail any of us if you can help out. We really need you to help at this event. After last years event people were telling me what a wonderful time they had working behind the tables and getting to explain the different types of beer they were serving. So if you can help, please do, even if you show up the day of we will put you to work.

For all of you who did sign up (and all of you planning on signing up) to help we would like you to be at Serb Hall between 11:00 and 11:30am on the day of the fest. There will be a lot of prep work and then we will assign you to a table to serve beer. The homebrew display table will also be a volunteer check in table, in case you find yourself with nothing to do. Please stop by the table so we can give you a new assignment. Remember the more of you that sign up the more everyone will get to enjoy the fest and not just work it! I will speak more about this at the meeting so please try and attend.

Let's hope this year's fest is a huge success. See you at the meeting.

Paul

APRIL'S MEETING

At this month's meeting we will be discussing homebrewing. Feel free to bring any questions, ideas, or brews to share. Plus bring any equipment that you want to swap or sell.



Greetings to all

The clubs books continue to remain in great shape. Our club account ending in March stands at \$1,627. The officers are kicking around many ideas on how to take advantage of this comfortable balance. Ideas include supplementing costs for special activities for standing club members. If you have ideas, share them at the meeting and lets get a feel for what folks are interested in doing. Remember April is homebrew night and a 6 pack of homebrew to share with the group gets you into the meeting.

Faol saol agat agus bas in Eirenn *JPK*

Mac

Upcoming Events:
Meeting Dates and Styles

April 27: Homebrew Night

May 25: Ace Chemical--
Beer Line Cleaners



Wife Leaves Town for Weekend

Pete Cannon

Well, my wife was out of town so I had time for a Brewpub tour. First stop, Friday night was the Delafield BrewHaus for the Drs' Hop Tonic. Try it before it's gone. It's a superb beer. Saturday, returning from a ski road trip, I stopped at Tyranena Brewing Company in Lake Mills. If you haven't seen their tasting room then you need to go there. I enjoyed the fresh hoppy Bitter Woman IPA as well as the Jack Daniels cask conditioned Rocky;s Revenge. While listening to live music, I watched the UWM Panthers advance to the Sweet 16. Departing the Tyranena tasting room, with a full growler in hand, I spotted the owner Rob Larson reclining on a couch with a stein in hand. I told him that I loved his IPA and thanked him for sharing his hop ingredients recently by email. He said it was his favorite beer as well. Later that night I sampled an Oconomowoc Brewing Company beer at a local Oconomowoc tavern. Sunday, I stopped at the Onopa Brewery on Center Street in what is now known as "Riverwest". I enjoyed a \$2 pint of fine pale ale as well as a sample of everything else. The bartender fired up the samples so fast I barely had time to quaff 'em. My wife comes home Tuesday.

Spotlight
CLUB NEWS



May 1st 2005



It is here. The Beer Barons of Milwaukee is proud to state the World of Beer Festival is back for another year. The second annual World of Beer Festival is taking place once again at Serb Hall. So if you are looking for beer and fun this is the right place to be.

Get your tickets quick! Only 500 tickets are available. Last year 350 were sold. Tickets can be purchased through the Beer Barons website (www.beerbarons.org), The Frugal Homebrewer, The Purple Foot, Discount Liquors, and at the next meeting. Advance tickets are only \$20.00 or purchase your ticket that day for \$25.00.

Volunteers are still needed! If anyone is interested in helping the festival run smoothly, then please contact the officers at the next meeting.

Last year the festival was a huge success, and this year it is going to be even better. So don't miss out on this fantastic event.

WORLD OF BEERS FESTIVAL
1:00-5:00pm
@ Serb Hall
5101 W. Oklahoma Ave
Milwaukee, WI

Adventures with Extract - A lighter shade of pale

Dan Schlosser

When I started brewing I was told that you could never brew an extract batch pale enough to do a pilsner or other very light colored styles. My early brews did nothing to change that thinking but I recently decided to take another look at this.

Brewing a very light colored beer can be a real challenge with extract. This is especially true if you are doing a partial boil on the stove and then diluting with cold water to get to 5 gallons. The concentration of wort in this method usually results in a darkening of the resulting beer compared to what would be achieved if you could boil the whole 5 gallons. But not everyone has (or wants) a system for full batch boils.

Last fall I ran across an article in Brew Your Own magazine (Oct 2004) that suggested a method to end up with a lighter colored beer. The method involves only adding part of the extract for the full boil, with the remaining extract added at knock-off and simply steeped a few minutes. The article claimed that the beer would be lighter in color. As an added benefit, since the boiling wort would be thinner the hop extraction rate would be higher. You could get more bitterness without increasing the amount of hops.

I decided that I needed to conduct a test to see if the claims were true. My plan was to make two batches of beer back-to-back using different methods on the same recipe. I decided to use a recipe for a Blonde Ale (BJCP Style 6B). Per the style guidelines, this beer should be light in color without too much hops. I felt that this would allow for an evaluation of both the color and the bitterness of the two batches. I used dry malt extract because I could get this in "extra light" and also because liquid extract would normally be a bit darker due to the processes used to make it. I wanted to see how pale I could get with extract.

I did both batches on the stove boiling 3 ½ gallons of liquid in a 5-gallon pot. Both batches started with some steeped grains and were done the same except for adding the extract.

One batch was brewed using standard extract techniques with all of the extract in the boil. The gravity of the wort during the boil was 1.085.

The other batch was brewed with only half the extract in the boil. The gravity of this batch was 1.045 during the boil. After the boil was completed I shut off the burner and then added the remaining extract. I let this steep for 20 minutes at a temp between 160° - 190°.

Each batch was cooled and poured into a carboy. Water was added to bring the volume up to 5 ¼ gallons. I pitched an XL smack pack of Wyeast 1056 American Ale into each carboy.

Both batches are almost finished and are now in kegs waiting to be carbonated. My preliminary analysis is that the article was correct. You can definitely tell that one of the batches is lighter than the other and it is also a bit more bitter.

I plan on bringing the kegs to the April meeting so that everyone can look at and taste the results and form their own opinion.

Blonde Ale Extract Recipe –Dan Schlosser

Malts:
Carapils Dextrin 0.50 lb

Dry Malt – X-Light 6.0 lb

Hops (all pellets):
Magnum 17.0% 0.50 oz 65 min
Amarillo 7.8% 0.50 oz 15 min
Amarillo 7.8% 0.50 oz 0 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 (half or all in boil depending on method). 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.



Beer tax bill goes flat at Capitol

By Steven Walters
WWW.JSONLINE.COM

Madison—You could raise that glass of beer to toast the political courage of state Rep. Terese Berceau.

The Madison Democrat doesn't stand a chance of raising Wisconsin's beer tax, which has stood at \$2 per barrel since it was enacted in 1969. But she isn't giving up the fight.

Although legislators from both parties are standing in line to kill her idea, Berceau said the beer tax should be raised by what she says would only be 2 cents per six-pack. Others, however, note that such an increase would be a 50% jump since it would raise the per-barrel tax from \$2 to \$3.

The Grand Ave Event: Beer, Wine, & Spirit Tasting

May 19: 19 de Mayo

June 16: Belgian Beer

July 21: All American

Aug 18: Toast of Wisconsin

Sept 15: Oktoberfest

Oct 20: Halloween

Nov 17: Thanksgiving

Dec 15: Island Holiday Party

ONLY \$5



The Grand Ave
275 W. Wisconsin Ave
Milwaukee, WI
414-224-0655



On the Competition Front

2005 Schedule

Competition Style and Date	Club Member Entry Due Dates (to the Beer Baron's Meeting)
May 2005 Extract Beers All BJCP beer styles (Categories 1-23)* Extract must make up more than 50% of fermentables	April 27th
August 2005 Belgian and French Ale (Category 16* Belgian and French Ale)	July 27th
September/October 2005 European Amber Lager (Category 3* European Amber Lager)	August 24th
November/December 2005 Baltic Porter (Category 12C* Baltic Porter)	October 26 th

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Officer's Meeting: Wednesday May 04 2005
 @ 7:30pm @
 Milwaukee Ale House-233 N. Water St

BUY/SELL/TRADE

Counterpressure Bottle Filler

Counterpressure bottling allows you to transfer chilled, carbonated beer from a keg to a bottle with minimal foaming and CO2 loss. This is only possible by bottling in a pressurized atmosphere. Includes all hoses and connects. Bottle filler is composed of copper valves and stainless steel tubing. Bought the best, used it for a short time and now it sits unused. I'd say it's worth \$50 - 60 new, but I'd rather trade for other beer toys going unused and in need of a new home. Looking for kegs, carboys, chillers, ??? Stop by and let's see if we can't make a deal.

Mac (Richard McKagan)

THIS SECTION WILL BE AVAILABLE TO ALL THE BEER BARONS WHO ARE INTERESTED IN BUYING, SELLING, OR TRADING BEER EQUIPMENT OR SUPPLIES

(IF INTERESTED EMAIL THE EDITOR WITH YOUR INFORMATION)

passentinonikki@hotmail.com

THIS SPACE AVAILABLE

FOR YOUR ARTICLE!

We need your help please. Articles for the newsletter are always encouraged. Any length, typed or hand written is fine. Everyone's voice needs to be heard.

This Month's Meeting

The Wednesday, April 27th 2005 meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners. The meeting will start promptly at 7:30pm. Admission to this meeting is \$5.00.

This month we are discussing homebrewing. Feel free to bring any questions, ideas, or recipes to share with the club.

Please Support Clifford's Supper Club With Your Patronage



Clifford's allows us to use their banquet room at a reduced price. Our support will help show our appreciation.

--
Famous For Their Friday Fish
Fry

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