



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

July 2005

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

JULY MEETING

7 - 27 - 05

HOME BREW NIGHT

The topic of July's meeting will be homebrewing. The art of homebrewing is a great hobby that many Beer Barons enjoy. Discussing homebrewing as a club is a great way for homebrewers and beer enthusiasts to learn about the process.

Homebrewing can be both simple and complex, depending on the brewer and the recipe. Regardless, usually there are fantastic, delicious awards at the end. Unfortunately, sometimes bad beer is a result, but a lesson is learned.

At the July meeting feel free to bring questions, ideas, and recipes regarding homebrewing. Plus if you bring a 6-pack of homebrew to share then the \$5.00 entrance fee will be waived.

"Relax. Don't Worry. Have a Homebrew."
-Charlie Papazian-



HOME BREW COMPETITION

This month the Beer Barons will hold their first club only homebrew competition. The styles will be Pale Ales. There will be three categories: American Pale Ales, India Pale Ales, and English Pale Ales.



There will be a total of 9 judges. The judges include 3 of our recently accredited judges and 6 club members interested in learning about judging. There will be a total of three groups judging. Each group will judge one style in the category. A winner will be chosen from each category of Pale Ales and will be judged strictly by the 3 accredited judges and a best of show will be awarded.

There will be no entry form for this competition. Just show up at the July meeting with 3 bottles of your Pale Ale.

All three winners will be awarded prizes (yet to be determined). The best of show will receive 1st and the remaining two will receive 2nd and 3rd.

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BEER BARONS of MILWAUKEE BOARD

President

Paul Tinsen
Ph: 414.294.3983
e-mail: ptinsen@wi.rr.com

Vice President

Richard Binkowski
Ph: 414.281.3521
e-mail: palealehophead@scbglobal.net

Treasurer

Richard McKagan
Ph: 262.363.3629
e-mail: JMCKAGAN@wi.rr.com

Newsletter Editor/Librarian

Nikki Passentino
Ph: 414.628.2691
e-mail: passentinonikki@hotmail.com

Member at Large

Karen Grade
Ph: 414.462.3616
e-mail: Kgrade@oncofwis.com

Member at Large

Kevin Moon
Ph: 414.762.7913
e-mail: mok893@cs.com



Some Thoughts from the President

Hi All:

I hope your summer is going well. As usual, it has been a busy summer for me, so there has been very little time for brewing. I think that is about to change though because the latest issue of Zymurgy magazine has a recipe for Dogfish Head 90 minute IPA. I cannot wait to brew this beer. I will be missing this months meeting due to a much needed vacation. We will be going for 5 wonderful days of camping up around Superior. I will hopefully make it to South Shore Brewery in Ashland. I will give you a review of the brewery and restaurant in the next newsletter.

I want to thank everyone who helped out at the Specherfest homebrew competition. Once again, without the help of our volunteers, both judges and stewards, events like this would not happen. A big thanks goes out to Jeff Enders for working out all the details with the people from Sprecher and organizing our volunteers.

Our first ever club only competition will happen at this meeting also so I hope a lot of you have brewed something for the competition. Prizes will be awarded for 1st, 2nd, and 3rd place. This may go a little slow since it is the first one but we will work out all the kinks as we do more competitions. Remember, if you want to judge please speak to an officer. This will be a great way to "get your feet wet" in regards to judging.

Well I'm off to a great day of drinking on the Brew City Queen so I will see you at the August meeting.

Op uw gezondheid
Paul

\$\$Treasurer Report\$\$

The treasurer is on a well earned break for this month. He went fishing. Treasury information is always available at every meeting—just look for Richard McKagan. Otherwise he can be contacted at JMCKAGAN@wi.rr.com for further information.

Thanks

How to Spot a Bad Beer

A BEGINNER'S GUIDE TO ACIDITY, SKUNKINESS, FLOATIES AND OTHER FUN STUFF

April 21, 2005 /New Westminster, CANADA

We've all been subject to beer that was, shall we say, not that good. This could be the recipe, or it could be that something has gone drastically wrong with the beer. This is one of the biggest obstacles that people will face in their growing appreciation for great beer. You see, beer can be a fragile product. Because mainstream beer is pasteurized, a lot of people don't realize this. That's because pasteurized beer doesn't change much once it's been bottled or canned. But a lot of craft beer is unpasteurized. Sometimes it is filtered, which reduces the risk of something going wrong (but doesn't eliminate it), and other times the beer is "live". Live beer is technically still fermenting. As such, it is subject to all the potential infections that can occur during the fermentation process. Another set of potential problems comes with the increase in popularity of vintage beers.

This article is intended a resource for beginners to understand some of the problems that may occur with beer, to render the end product something other than what the brewer intended. The issue will be approached in non-scientific terms to the extent that is possible. For a more scientific explanation of brewing flaws, I recommend the [BJCP study guide](#) as an invaluable resource.

Bitterness - Comes from hops, and also from roast barley in stouts. Some beers are intensely bitter, but they are almost always intended that way. In over a dozen years of beer tasting, I have only come across a beer with excessive bitterness (astringency) caused by a brewing flaw once or twice. Sometimes the beer is just plain unbalanced, but that is not a spoiled beer.

Flat Beer - As with bitterness, a lack of carbonation in beer is generally deliberate. If you're used to fizzy pale beers, you might find a cask ale or barley wine a little shocking due to low levels of carbonation. Indeed, there is some carbonation and truly flat beer is very rare (unblended lambic, for example). Occasionally, a beer that is intended to carbonate naturally in the bottle does not, but that is very rare in professional brewing. Occasionally, a brewer may have trouble with their capping machine and the beer does not develop and hold carbonation well. This will often have a negative impact on the flavour and mouthfeel of the beer. It also increases the risk of oxidation. So, while it's possible, lower levels of carbonation are usually not indicative of a bad beer.

Cloudy/Hazy - The visual appearance of a beer can change under certain circumstances. It can, on rare occasions, mean that the beer is bad. Usually, however, it is the result of either yeast being added deliberately, or simply of the beer not being pasteurized and/or filtered. That said, haze caused by the precipitation of proteins in the beer can sometimes have an adverse affect on flavour, and also provides a feeding ground for unwanted bacteria, resulting in one or more of the infection symptoms below.

Floaties - These are chunks of solid matter floating in your beer. Never a pretty sight. But not always bad. There are two types of floaties. The first are big blobs of protein. These look ghastly. They are essentially harmless, though. I know it doesn't look that way and you probably agree. In the 1970's, enough people decided that the floaties in Schlitz were such a problem that the brand took a precipitous slide from #2 beer in the US to a regional novelty. I mean, floaties killed an absolute juggernaut. But deep down, they aren't unhealthy. Some breweries seem more prone to floaties than others. These big blobs are often mistaken for yeast chunks, but this not to be the case. You could try filtering the beer but the problem is that something (proteins) have left the beer so the damage to the beer's character would have already been done. The floaties won't hurt you and the beer is still safe to drink, but it will be less than 100%.

The other kind of floatie can be found in ancient bottles of pale lager. Most domestic brands turn over too frequently, but you may see this with obscure imports, particularly if found sitting dusty and forgotten in the most forlorn corner of the store. These are generally an indicator that the beer is not fresh. It may not have deteriorated much, though, as those beers tend to be pasteurized anyway. These floaties are easily visible through the bottle so you can always check before purchasing.

Sour - There are many styles of beer where acidity is appropriate (the Lambic family, Berliner Weisse, Saison, Flemish Sour Ales, Orval). Background acidity may also be present in wheat beers (wheat gives a hint of tartness) and some stouts (famously Guinness). The acidity in stouts is a usually function of roast barley, the style's defining ingredient. (With Guinness and a few others, a sour mash is used, but this is uncommon). These beers polarize beer lovers but sooner or later everyone comes to accept these sour beers. It may take some getting used to but be patient.

In other beers, however, acidity is almost always a sign of infection. Essentially, unwanted bacteria have infected the beer and are chewing up the remaining sugars. The intent of the brewer was that the yeast still in suspension would eat these sugars gradually in a process known commonly as bottle fermentation. Instead, the bacteria (which tend to move faster than the yeast) have gotten to the sugars first. The by-products of the yeast are alcohol and carbon dioxide. The byproducts of the bacteria are acids. The result is sour beer.

Gushers - There are two types of gushers you may experience when opening a beer. In some cases, the carbonation has built up too much, but the beer is fine. In many cases, however, the gusher will be the result of bacterial infection. In most bottle-conditioned beers, if bacterial infection occurs, the bacteria will not stop when the yeast would otherwise have stopped. So their high level activity results in pressure buildup. If you experience a gusher, it's important to remember that it might be fine. Smell the beer and if it smells like vinegar, dump it. If it smells fine, taste it. If it tastes normal, run with it.

Continued On Page 6

New Glarus Brewing

A few weeks back I had a chance to visit the New Glarus Brewing Company. This brewery has a very unique history. Dan Carey, Brewmaster, has incredible credentials. He earned his Bachelor of Science Degree in Brewing Science from the University of California at Davis. He was valedictorian of the Siebel Institute Course in Brewing Science and Technology and in 1993 passed the Institute of Brewing Diploma Master Examination. Overall, Carey had operated and constructed numerous breweries throughout the U.S.

New Glarus Brewing Company started in 1993. Deb Carey is the founder and president of the company. She is the first woman to establish and operate a brewery in the U.S.

The brewery grew quickly, and was soon in need of a larger brewhouse. Dan and Deb Carey ventured to Germany and found 100bbl copper kettles. By 1998 the new equipment was in place and the demand for their delicious beer was soon met.

Today New Glarus Brewing Company is very successful. Many awards have been bestowed upon the brewery. In 1995 and 1999 New Glarus Brewing Company was named one of the world's ten best breweries at the World Brewery Championship.

If you haven't tried New Glarus yet, then next time at the beer aisle give their beer a chance.

Cheers,
Nikki

Good Times At Benno's

Tom Ciula

Well you guys missed a good time at Benno's Monday night. Mike Nowak and I got there about 5:45 and Marty Weigel the Beerman on Saturday morning's All In Good Taste, was running around in a high stage of excitement. He told Mike and I to put on our makeup because we were going to be on TV. At 6:00 Dan Carey, owner and head brewer at New Glarus Brewery came in and within minutes was sitting by us, getting our opinions on the Wisconsin beer scene. A couple minutes later Willard Romantini, the host of All In Good Taste, came in, with his little scooter parked outside, and soon him Marty and Dan were filming segments of Hey Beerman for AIGT. Look for me and Mike to be mugging in the background if you see the show. It's on Saturday morning at 8:00 on WMIL channel 7 on cable channel 41 on regular.

While this was going on Whispering Jeff, probably the premier authority of what's going on beer wise in the midwest, he has a column in the Cream City Suds newspaper and also an excellent web site, came in sat himself down and just commenced to telling very entertaining stories about beer in the Milwaukee area. He confirmed the coming of a brewpub in the St Francis area, mentioned that Lakefront had made a special IPA for Benno's that will appear at State Fair microbrew tent, about the pub crawlers that were thrown out of Roman's, he had a ton of stories, really nice guy, we were then joined again by Dan Carey, who I told that he had a wonderful IPA, but it was time to try an Imperial IPA. Lo and behold, he produces one, a New Glarus Imperial IPA and bought one for everyone there, it was wonderful. We also got to talk to Willard and Marty a bit. They said the shows will probably air in a couple weeks. While Dan was talking with us the camera came right in our mist and was filming, so we'll see.

We had to leave because I was getting near my limit, but it was really a wonderful time. Next Monday, the brewer from Lakefront will be there, which we won't be able to make, and the last Monday's Guest has yet to be announced. A really great time. For those of you who I told about the Great Taste Program, its the 2003 one, so we will have to wait for this years.

Later all Grynder

GREAT TASTE OF MIDWEST Saturday August 13th

The Beer Baron's bus trip to Madison for the Great Taste of Midwest is quickly approaching. Tickets are sold out. However, a few people have not paid for their tickets. Everyone must be paid by the JULY meeting in order to be guaranteed a spot on the bus and a ticket.

Once again the \$50.00 includes a roundtrip bus ride, beer on the bus, food, and admittance to the festival. Lawn chairs and blankets are permitted in the park.

Don't forget to drink lots of water and bring water. Dress appropriately and wear sunblock because the weather will probably be very hot.

PICK-UP TIMES

#1 BROWN DEER RD-9:10-9:20AM

#2 13TH/COLLEGE-9:50-10:00AM

#3 WATERTOWN-10:20-10:30AM

#4 HIGHWAY C/94-10:50-11:00AM

BEER JUMBLES

RIKCAOL

BEUTS

ERREMFTNE

TKETEL

Upcoming Events: Meeting Dates and Styles

July 27: Homebrew Night

Aug 13: Great Taste of Midwest
Madison, WI

Aug 24: Light German Lagers



Lower Michigan Beer Tour -editor

I went on a small mini-tour of the breweries and brewpubs in Lower Michigan last week. We stopped at 25 breweries/brewpubs in five days, but only 21 were open at the time of traveling.

Michigan has many fabulous beers. In the future issues I would like to share my adventures and highlight my favorites. Stay-tuned for what is tasty and exciting in Michigan.



On the Competition Front

2005 Schedule

Competition Style & Date	Club Member Entry Due Dates (to the Beer Baron's Meeting)
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 26th

BEER BARONS' PICNIC **09/17/05**

WHAT: PICNIC WITH THE BEER BARONS

TIME: 12PM-10PM

WHERE: ROOT RIVER PARKWAY: AREA #1

COST: \$10.00/PERSON or \$15.00/COUPLE
18 or under free

Food, Beer, Games, Raffle, & Fun Provided

Please bring a salad or dessert to pass

**REMBURSEMENT BY CLUB FOR 5-GAL
KEGS OF HOMEBREW TO BE SHARED!**

BEER JUMBLE ANSWERS

AIRLOCK TUBES

FERMENTER KETTLE

2nd Annual Bayview Pub Crawl

SATURDAY AUGUST 20, 2005
-NOON-

Who likes beer and could use a little extra exercise? Then the Bayview Pub Crawl is perfect for you.

Eric Peterson is hosting the second annual Bayview Pub Crawl, which is a great way to drink excellent beer and burn calories. For those of you who might not know what a pub crawl is; this one is a neighborhood tour of bars and restaurants, where you sample a different beer at each.

There is a variety of ways to sign up for this glorious event. Tickets will be available at the next Beer Barons meeting for \$20.00 (see Erik Peterson). Tickets are also available for pre-registration at the Groove for \$25.00. However, even if you wait until the last minute then no worries. Tickets can still be purchased the day of the event for \$30.00 from noon until 3pm at the Groove.

Proceeds are donated in the Museum of Beer and Brewing in Milwaukee.

The Groove
3007 S Kinnickinic Ave.

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Officer's Meeting: Wednesday August 3, 2005
@ 7:30pm @
Paul Tinsen's house

How to Spot a Bad Beer -continued

One conclusion you may wish to appreciate - if excess carbonation can build up in beer, treat corked beer like champagne and point it well away from anybody when open. I've almost had my head taken off by a few corks. Sometimes this occurs the very second the wire comes off, so take extreme caution with corked beers at all times, please.

Thinness – Related to acidity and gushers is thinness. This is what happens when a bacterial infection results in too much sugar being fermented. Typically, beer will have residual sugars that the yeast cannot break down. This is part of what gives a beer body. Bacteria often break down more than what the yeast would have, leaving behind a very thin body. Typically, this is accompanied by acidity and a gusher.

Skunkiness – This is caused by a reaction between hops and ultraviolet light. The result is an aroma not unlike a skunk. Beers bottled in clear or green glass are especially susceptible to this. The key is to keep beer out of both sunlight and UV lights in stores. Ideally, you would avoid stores that keep their beers on exposed shelves subject to supermarket lighting. Many European lagers and pilsners should be purchased in cans rather than bottles as the cans offer superior UV protection relative to even brown bottles.

Oxidation – Caused by the beer's exposure to oxygen. Typically this is found in vintage beers, but not always. Oxidized beers taste musty, cardboardy or sherryish. Some connoisseurs favour sherryish notes in their vintage beers, while others do not. Oxidation in non-vintage beers will not be sherryish but rather cardboardy and be a result of things like an improper seal on the cap or being in a cask or keg that has been left on tap too long.

Diacetyl – Manifests itself as butterscotch or butter on the palate. This is a fermentation by-product and some yeast strains produce more diacetyl than others. At low levels, it is a trait widely considered to be desirable in many styles of beer. It is important to note that individual sensitivity to diacetyl varies widely. For some people, there is no tolerable level of diacetyl while other people simply cannot taste it at all.

DMS – The character of cooked vegetables, especially corn. DMS occurs and is usually eliminated in the boiling stage. As a rule, it is not out of place in some light lagers, but is generally considered undesirable in any beer.

Phenolic – Phenols can come from either yeast fermentation or bacterial infection. The phenols from fermentation are usually acceptable but common only in German-style wheat beers (clove, vanilla, light smoke). Phenols from infection are nasty – medicine, paint thinner, Band-Aids, bleach. Very rarely, medicinal qualities are sought by the brewer (Orval and a handful of other specialty Belgian ales) but the other bacterial phenols are always a sign of an infection.

Sulphur – Unlike in wine and cider, antioxidants are generally not used in beer. Thus, sulphur is not a desirable trait in any beer. Causes are varied, but all are brewing flaws.

Higher Alcohols – The alcohol in beer is ethanol. This is a clean alcohol taste like you will find in any other alcoholic beverage - the taste is a bit peppery and the finish is stiff. However, sometimes higher (or fusel) alcohols will be present in a beer. This can be a result of several factors, but fusels are most commonly the result of brewing from a high gravity (high ratio of sugar-to-water before fermentation). Thus strong beers are most likely to have fusel alcohols, which are more harsh and gasoline-like than ethanol. Some regular strength macrobrews have fusel alcohols as well due to a widespread industry practice called high-gravity brewing. The brewery makes a beer to, say, 8% alcohol, and then waters it down. Yes, that means X Light is often literally a watered-down version of X, which is literally a watered-down version of X Strong.

Sewage, dirty diapers, etc. – Other than the exceptions listed above, pretty much any other nasty aroma or flavour you can think of is the result of bacterial infection and the beer should be considered spoiled.

What to do with spoiled beer? As a rule, dump it. Don't rate it. It would be considered Rateable only if you had it at the brewery (where the brewer should be held 100% responsible for quality control), in the presence of the brewer outside of the brewery, or if you've had the beer several times and found it to be infected on numerous occasions, indicating a chronic problem. If a group shares an infected bottle, only one rating should be entered. No need to slander a good beer's name simply because of one bottle that just happened to be split amongst multiple Ratebeerians. That is not good form.

If the beer is a vintage beer, caveat emptor applies. No matter how many good ones you try, vintage beers should always be considered a crapshoot. If the beer is not a vintage beer, or comes on draught, send it back. Don't pay good money for bad beer.

Lastly, if you are unsure if the beer you're holding is infected or not, check out the other ratings. Do they talk about the same characteristics you're finding? If not, it probably is infected. But if most people seem to agree that the beer does in fact taste medicinal and a little sour, it may just be that the brewer intended it that way.

Source: <http://news.ratebeer.com/Beer-News/Article-462.htm>

Adventures with Extract - Best of Show Recipe

Dan Schlosser

One of the myths often repeated in home brewing is that an extract-based beer will never do as well in a competition as an all-grain brew. The Best of Show winner at the Wisconsin State Fair this year was an extract beer, which demonstrates that that statement is indeed a myth.

The winning brew was a Dortmund Export Lager (BJCP 1E). This style is a gold colored lager that is balanced between malt and hops.

To achieve the light color for this style I used Extra Light dry malt extract (DME) and I employed the technique of adding some of the extract after the boil to keep it from darkening. I've been trying different methods to ferment a lager and for this batch I used a non-traditional method.

The batch started by heating 3 ½ gallons of water to 168° in a 5 gal pot. I put the specialty grains in a grain bag and added them to the water. The temp settled in at about 164°; grains were steeped for approx 30 min. The grain bag was removed and the heat was turned on to bring to a boil.

As soon as the water boiled I turned off the heat and added ½ of the extract (3 lb). I ended up with 3 ½ gallons of wort in the brewpot. I turned the heat back on and brought it to a boil. I added hops according to the schedule, along with a Whirlflock tablet and Wyeast nutrient. The hops were placed in hop bags for this batch.

When the boil was done I turned off the heat and removed the hop bags. I added the remaining 3 lbs of extract and held the temp at about 180° for 25 minutes. I then inserted a wort chiller along with the aroma hop bag and cooled to about 68°.

The wort was then poured into a carboy and allowed to sit for 30 minutes to settle out trub. Approx 1 gallon of water was added to fill to the 4 gallon mark and the wort was again left to settle for another 30 minutes.

The wort was then racked into a 5 gallon corny keg leaving behind the trub that had settled out. The Specific Gravity at this point was 1.074 (which is equivalent to 1.059 @ 5 gallons). I gave the wort a 45 second blast of oxygen through a "stone" and pitched the yeast. The yeast was pitched directly from a Wyeast XL smack pack.

The keg was placed overnight in the basement at 66°. I removed the poppit valve from the "in" fitting and added an airlock using a sleeved piece of plastic tubing. Fermentation was active by morning. The keg was placed into the chest freezer cooler for fermentation at about 50°.

The batch was racked to another keg after 17 days. I added about 7 quarts of water which had been boiled and cooled to bring the volume up to 5 gallons. I placed the keg on the basement floor with an airlock attached for a week at 66° for a diacetyl rest. The keg was then placed back into the cooler for a 10 week lagering period at about 36-38°.

I finished by filtering while transferring to a serving keg. The beer was carbonated with CO2 through a carbonation stone. A ¼ tsp of heading powder was added to give a better head. The beer was bottled for the State Fair competition using a counter pressure bottle filler 2 days before the entries were due to minimize the chance for oxidation to affect the beer.

--recipe on next side--

Dortmunder Export Lager Recipe (BJCP 1E)

Dan Schlosser

SG: 1.059
FG: 1.009
IBU: 30.2

Malts:
Carapils Dextrine 1.00 lb
Flaked Barley 0.25 lb

Dry Malt – X-Light 6.0 lb

Hops:
Magnum pellets 15.5% 0.60 oz 60 min
Hallertau pellets 4.4% 1.00 oz 30 min
Hallertau leaf 4.4% 1.00 oz 5 min

Other:
Whirlflock 1 tablet (or 1 tsp Irish Moss)
Wyeast yeast nutrient 1 tsp
Heading Powder ¼ tsp

Wyeast 2124 Bohemian Lager Yeast

BUY/SELL/TRADE

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, July 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's topic will be homebrewing.

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.**

BARON MIND

**Beer Barons of Milwaukee
P.O. Box 270012
Milwaukee, WI 53227**

First Class