



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

August 2005

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A

## THIS MONTH'S TOPIC: GERMAN LIGHT BEERS

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The summer is coming to an end, however, the days seem to be getting steamier. There is nothing more refreshing than a frosty beer on a hot sunny day.

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Everyone has his/her beer of choice, but some beers seem to be better at certain times of the year than others. Hence, there is no time better than the present to celebrate the summer with some cool, refreshing beers that Germany has offered to many.

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This month we will taste a variety of German light beers. The sampler will include, but is not limited to: Munich Helles, Dortmunder Export, & Kolsch.

T

Munich Helles was created at the Spaten Brewery in 1895. It was produced to compete with the Pilsner style beers. 'Helles' means light in German, but refers to color and not body or alcohol. Munich Helles has a medium yellow to pale gold appearance. This beer is not too sweet. It has a medium malty flavor with a subtle hop flavor and aroma.

M

Dortmunder Export originated in Dortmund, Germany, which lies in Western Germany. Dortmunder Export eased the parched steelworkers and coalminers of this industrial area. This is well balanced beer. It has the maltiness of a Helles and hop character of a Pils. The color of this beer is light gold to deep gold and has a persistent white head.

E

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Kolsch beer is indigenous to Cologne, Germany. It has a subdued malt flavor with moderate to low bitterness. Kolsch has a low hop flavor and aroma with a light body. The color of this beer is pale golden or blond.

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### Munich Helles

OG: 1.045-1.051  
FG: 1.008-1.012  
IBUs: 16-22  
SRM: 3-5  
ABV: 4.7-5.4%

### Dortmunder Export

OG: 1.048-1.056  
FG: 1.010-1.015  
IBUs: 23-30  
SRM: 4-6  
ABV: 4.8-6%

### Kolsch

OG: 1.044-48  
FG: 1.006-10  
IBUs: 25-30  
SRM: 3.5-5.5  
ABV: 4.5-5%

N

G



# Table of Contents

Thoughts from the Prez. . . . . 2  
Picnic Info. . . . . 3  
Club Competition Results. . . . . 3  
Upcoming Events. . . . . 3  
AHA Club Only Comp. . . . . 4  
Sprecher Comp Results. . . . . 4  
River Boat Tours. . . . . 5

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## **Some Thoughts from the President**

The president is having computer difficulties. Hence, he was unable to submit a letter this month. He sends his apologies to the club.

However, the club needs to be aware of current issues, so as editor I will do my best. Two important issues have been discussed during the last couple of officer meetings.

First, elections are not too far away. Most of the current officer's term will come to an end this year. Open positions include president, vice president, treasurer, and at least one member at large and possibly two. The year 2006 is going to be a year of many changes within the club. It will be an opportunity for new faces and fresh ideas. So don't be shy, soon will be the time for beer enthusiasts to step forward.

Second, in order to have a successful World of Beer Festival next year, a separate World of Beer Committee will be formed. Some duties of the committee will include organizing, advertising, marketing, networking, and much more. The members on this committee will be different from the members elected on the board.

Although these bits of information do not pertain to the immediate future, it is important that we start thinking about them now. Time flies when you are having fun and drinking good beer.

Nikki

### **\$\$\$TREASURER REPORT\$\$\$**

The treasurer has not contacted the editor this month. There is no report for the month of August.

If anyone is curious about the club funds then see Richard McKagan at the next Beer Barons' meeting.

## **Great Taste of Midwest**

The 19<sup>th</sup> Annual Great Taste of the Midwest Beer Festival in Madison was a huge hit. Many Beer Barons indulged in this beautiful event.

Lots of fabulous beers were tasted and enjoyed. More than 100 brewers were present with over 500 different beers.

## July Meeting Recap

Last month the Beer Barons made a generous donation to the Museum of Beer and Brewing. Through sweat and hard work at the 2<sup>nd</sup> Annual World of Beer Festival, the Beer Barons raised a significant amount of money.

Vice President Richard Binkowski presented a check for \$3,370 to Tom Volke at last month's meeting. Volke will give the check to John Kretsch, treasurer, of the Museum of Beer and Brewing.

This sum is the same amount that was donated last year. Way to go Beer Barons! Keep up the hard work!

Reminder: Classes will hopefully start in September for those interested in taking the BJCP(Beer Judge Certification Program) exam.

If interested contact an officer or Mike Rice at 414-423-8610.

## **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 (\$25.00) BY CLUB FOR 5-GAL  
KEGS OF HOMEBREW TO BE SHARED!**



## Club Only Homebrew Competition Results

The Beer Barons first ever homebrew competition was a success. The Category was Pale Ales including American Pale ales, India Pale ales, and English Pale Ales.

The judges were recently accredited judges and those interested in learning about judging.



1<sup>st</sup> Place: Jeff Enders-IPA

2<sup>nd</sup> Place: Bob Hecht-APA

3<sup>rd</sup> Place: 5 Horsemen-IPA



Congratulations to the winners! Fantastic Job! Thanks to all those that participated either by brewing the goodness or judging. Stay tuned for the next competition.

### Andy's Raspberry Mead

Meads are relatively easy to concoct, unless you can't, in which case you can take remedial training, or just buy them at the store. Having a ready supply of honey, and only able to eat so much of the stuff without getting sick, I have decided to mix it with some stuff, and ferment it. Then I can drink my honey, until I drink too much and get sick. The following is the recipe for my 2005 Blue Ribbon raspberry mead:

32 pounds of honey  
4 gallons of water  
Wyeast #3184 Sweet mead yeast  
5 tablespoons of yeast nutrient  
Six pack of your favorite beverage.

Starting with some exceptional Wisconsin wildflower honey, mix one gallon of honey with one gallon of water, on a stove (in a 2-1/2 gallon stainless container) heating just enough for the honey to mix into the water, stirring occasionally. Do not boil the honey, or allow it to get hot. The honey can be liquid or crystallized. I prefer raw honey. Have a beer to help relax. Some people are too tense when making mead. Take no chances. The honey and water mixture is emptied into a 10 gallon plastic primary fermenter, with a tight-fitting cover. Repeat mixing. Add the remaining water to the fermenter.

Mead recipe continued on page 5

### BEER JUMBLES

LBKCA TNPAET

LAOCEHCTO

PALCRAIS

NEVNIA

### Upcoming Events: Meeting Dates and Styles

Aug 20: Bayview Pub Crawl

Aug 24: German Light Beers

Sep 07: Officer meeting-Trocadero

Sep 17: Beer Barons Picnic





## On the Competition Front

Competition Style & Date	Club Member Entry Due Dates (to the Beer Baron's Meeting)
<b>September/October 2005</b> <b>European Amber Lager</b> (Category 3* European Amber Lager)	<b>August 24th</b>
<b>November/December 2005</b> <b>Baltic Porter</b> (Category 12C* Baltic Porter)	<b>October 26<sup>th</sup></b>

### ***SPRECHER HOMEBREW CONTEST WINNER***

#### ***"ANNOUNCEMENT"***

For the first time, Sprecher Brewing Co. conducted a homebrew competition with the assistance of the Milwaukee Beer Barons (homebrew club) and the Purple Foot homebrew supply store.

Thanks to all who participated and the certified judges who came to the brewery this past week to officially judge the beers and select the winners.

This competition was nationally recognized by the BJCP ("Beer Judging Certification Program").

The following homebrew competitors we are honoring today will receive valuable gift certificates to the Sprecher Brewery Co. gift shop.

The official winners are:

- In the Mild English Brown Ale category – **Rodney Kibzey**
- In the English India Pale Ale category – **Joe Kox**

\*\* And the overall "Best of Show" Winner is  
**Rodney Kibzey**

Congratulations to Rodney and all participants for their efforts!

### BEER JUMBLE ANSWERS

BLACK PATENT	CHOCOLATE
CARAPILS	VIENNA

### Road Trip, Beer, & Fun

Last month I had an unique opportunity that many beer lovers dream of. I had the chance to travel through lower Michigan and sample the sweet nectar from brewpub to breweries across the bottom of the state. What better way to spend a vacation. Plus as editor of the Beer Barons I thought it was my duty to do some research and see for myself what the good old state of Michigan has to offer.

Overall, I tasted many great beers and unfortunately a few that were not so great. However, there was definitely more from the former than the latter. In this newsletter and newsletters to come, I would like to share with you some of the hot spots and great adventures I had. In doing this I hope to open the eyes of many. There are truly many fantastic beers and brewmasters just next door.

### Jolly Pumpkin Artisan Ales—Dexter, Michigan

Lions, tigers, Belgians, Frenches, oh my! For those of you who cannot get enough of the Belgian or French beer styles then this is the Mecca for you.

Jolly Pumpkin Artisan Ales is a true small family labor intensive brewery. Ron Jefferies is the man behind all the beautiful magic. In 1991 Jefferies began studying brewing science. By 1995 he was brewing professionally and helping install breweries. In the spring of 2004 his vision became reality when he started brewing for his own brewery, Jolly Pumpkin Artisan Ales. One hundred barrels were sold from July 2004 to December 2004.

With the help of Jefferies family, Laurie and Daemon, his dream is becoming reality.

The current capacity of the brewery is 1000 barrels; however, with the help of a couple more fermenters, Jefferies hopes to have a 2000 barrel system. Each batch he makes is usually 10 barrels. This year he hopes to distribute 500 barrels. Open fermentation, oak barrel aging, and bottle conditioning are just a few things that make this place so great.

Jolly Pumpkin Artisan Ales usually has five beers in stock.

Oro de Calabaza (Gold Medal Winner at Great American Beer Fest)  
 -artisan golden ale produced in the Biere de Garde tradition of Northern France (8%)  
 -spicy & peppery with a gentle hop bouquet

La Roja  
 -artisan amber ale produced in the Biere de Garde tradition (7.2%)  
 -rich and warming hints of caramel, fruit, & spice

Calabaza Blanca  
 -artisan white ale brewed in Biere Blanche tradition (4.8%)  
 -spiced with coriander & orange peel

Maracaibo Especial  
 -rich brown ale (7.5%)  
 -brewed with cacao & spiced with cinnamon & sweet orange peel

Biere de Mars  
 -French style stock ale (7%)

\*\*\*for more info see: [www.jollypumpkin.com](http://www.jollypumpkin.com)

Source: Brewing History News

### Message From The President

It's been an exciting year for the Museum of Beer & Brewing. This has been the year for fundraising. To that end we have created a MBB Building Fund.

A little over a year ago, the Beer Barons of Milwaukee homebrew club told me that they wanted to put themselves on the map, creating a beer festival on the par of the Real Ale Fest in Chicago and the Great Taste of the Midwest. I recommended an International Beer Festival. They graciously picked the Museum of Beer & Brewing to be the benefactor. On May 1, the Beer Barons and I completed our 2<sup>nd</sup> World of Beer Expo at Serb Hall. It looks like MBB will be receiving a \$3000+ check for our MBB Building Fund for that event.

MBB Board Member Erik Peterson & I created the Bayview Pub crawl a year ago.

That, too, garnered a \$3000+ donation to the Museum Building Fund. The next Bayview Pub Crawl is coming up August 20. Erik & I are already lining up sponsors and participating venues.

To see the rest of the article check out Brewing History News Volume 5, Issue 2

## MILWAUKEE SUMMER FUN

### Riverwalk Boat Tours

-public and private tours available-

What: Weekend Brewery Tours on the Milwaukee River

Where: Lakefront Brewery-1872 N Commerce St  
The Ale House-233 N Water St  
Rock Bottom-740 N Plankinton Ave

Cost: \$20/person

Why: Because we live in Milwaukee and we can!

Pre-purchased reserved tickets are mandatory. Reserve a ticket today by calling 283-9999.

\*choose one brewery as a starting point\*

**Lakefront:** tour starts: 12:30p  
boat departs: 1:20p  
boat returns: 3:50p

**Ale House:** tour starts: 12:50p  
boat departs: 1:40p  
boat returns: 4:10p

**Rock Bottom:** tour starts: 1:05p  
boat departs: 1:55p  
boat returns: 4:25p

Mead Recipe continued

The water used was from the artesian spring in Big Bend. For a small donation, you can walk off with as much water as you can carry. On county L, just east of state highway 164, on the south side of the road.

Hand pick 14 pounds of raspberries, late in the afternoon, so that the fruit is not bruised, and it contains concentrated sugars after being cooked in the sun all day. Stuff into a plastic bag and throw it into the freezer. Have a beer when done picking, as picking is hard work and hot. Thaw out when it is mead time, and puree in a blender. Freezing breaks down the cell walls, and pureeing unlocks all of the juice. Dump this without splashing yourself, into the primary fermenter.

Sprinkle in the yeast nutrient. I use a small handful, with is approximately what you need. Mix up the whole mixture and take a specific gravity reading. Mine started at 1.140. You can adjust as needed. Having started the yeast the day before, to insure that it is ready, cut open the container and pour it into the primary fermenter. Stir the whole mixture up. Have another beer, to celebrate completion of the first step.

5-8 weeks later, using the spigot at the bottom of the primary fermenter, pour the mead into a six gallon carboy. SG = 1.020. Approximately a year later, rack into another six gallon carboy. SG = 1.022. The mead is tart, and raw, but promising. The mead can be bottled approximately 1-1/2 years after starting. SG = 1.018. Have another beer while bottling, to celebrate the process. Don't forget to sample the mead while bottling, and share with friends.

All measurements are approximate, because I am terrible at finding and cleaning measuring devices. Keep everything very clean. Following these directions may or may not lead to good mead, but half of the fun is trying.

Andy Hemken

-if interested in honey extracting over labor day contact Andy at 262-662-2843

## 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](mailto: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, August 24th 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 German Light Beers.

### 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**