



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

January 2006

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

January Meeting Topic: Winter Ales

DECEMBER RECAP

The December Holiday Party was barrels of fun. Thank you to all those who worked hard preparing for the celebration! The beer, food, raffle, and music was superb!

Some of us came home with great raffle prizes. A special thanks for all those kind donations.

Thank you Clifford's for the space and delicious food for the Holiday Party!

Food, beverages, and other party fun were brought by many members. These items were greatly appreciated. Thanks!!!

It is a new year with new officers. Congratulations to all the new officers as well as old! This year should be an exciting beer year. Take the time to get to know your officers. They can help make things happen. Don't be shy and share ideas, recipes, knowledge, etc.

A Great Big Thanks to the old officers! Many great things have been accomplished in the past year. Without you guys and girls the Beer Barons would not run as slick.

Just a friendly reminder that the Beer Barons meetings start at 7:30pm.! Please arrive early because business will be conducted on time. Plus respect other members by being courteous and refraining from talking during the business portion of the meeting. Thanks!

2006 ELECTION RESULTS

President:

Jason Kloss – 52

Mike Chaltry – 30

Vice President:

Karen Grade – 44

Eric Putnam – 38



Treasurer:

Kelly Kramer – 79

Editor:

Nikki Passentino – 81

Members at Large:

Kevin Moon – 57

Phil Rozanski – 55

Diane Bartley – 33

Mike Chaltry – 11

Jeff Weber - 1



JANUARY 25 2006



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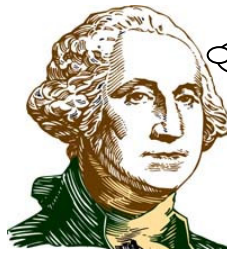
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**Some
Thoughts from
the President**

Hello everyone. I'd like to thank all of you for choosing me to be your president. This club is full of great people, and I hope to talk to each of you at some point individually. I am hopeful that my transition as your new president will be a smooth one, as the club already has so many great things happening. We will continue to enjoy great beer at every meeting. Thanks to the continuing efforts of Rich Binkowski, we will continue with the organized bus trips to various beer festivals. The World of Beer festival is coming up soon, and the club will need your help to make this festival the best it can be. Remember that the people make this club the great organization that it is. There will be many opportunities for volunteers. Don't be afraid to speak up and do your part for the club.

Auf wiedersehen,
Jason

\$\$\$Treasurer Report\$\$\$

Szczesliwego Nowego Roku
Happy New Year

The club books have been handed over and your club has entered 2006 on a very positive note, with a balance of \$1,972.25 for the club account, and another \$1,193.46 in your Festivals account. Richard McKagan has done a great job of keeping the books for the last 2 years, and will continue to have responsibilities with the separate Festivals account.

Your club has done well for the last year and we can look forward to a great year ahead of us. Thanks to all of the club members for their participation, for your support in the new year, and to the outgoing officers for a job well done. As always your treasury information is available at every meeting. Cheers to the New Year.

Sla'inte - Prost - Prosit - Skaal - Budmo - Slainte Mhor



WOB FESTIVAL 2006

The 3rd Annual World of Beer Festival is only five months away—**May 07, 2006** at Serb Hall. Currently, the club is organizing a committee for this festival. Once the committee is formed the club will move forward with the planning and organizing of the festival. Stay tuned for updates and volunteer opportunities.

Beer Calendar—2006

*****The dates on the previous issue were wrong!***
apologies from the Editor**

Feb 25-Food and Froth
Milwaukee Public Museum
800 W. Wells St
Milwaukee, Wi
7-10pm-\$45

Feb 25-Capital Brewery's Bockfest
12-5pm
www.capital-brewery.com

Feb 26-Milwaukee Ale House Mid-Winter Beer Fest
233 N Water St
Milwaukee, Wi
1pm-\$30
414.226.2337

Mar 12-Blessing of the Bock
Serb Hall
5101 W Oklahoma Av
Milwaukee, Wi
\$25 advance/\$30 door
12-4:30pm
414.372.0749

May 07-3rd Annual World of Beer Festival
Serb Hall
5101 W Oklahoma Av
Milwaukee, Wi

May 20-Wisconsin State Fair Competition
Entry forms due around May 01

Upcoming Events: **Meeting Dates and Styles**

Jan 25: January Meeting: 7:30p
-Winter Ales
@ Clifford's Supper Club

Feb 01: Officer's Meeting: 7:30p
@ Roman's Pub
3475 Kinnickinnic Ave
Milwaukee, WI



Blessing of the Bock--March 12 2006

-John Zutz

The 2006 Milwaukee Beer Festival - featuring the Blessing of the Bock will be held at Serb Hall on March 12, from noon to 4:30. Have your beer blessed, or just witness the beer blessing. Meet the brewers and brewery reps. Taste a wide variety of beers from around the world.

Admission is \$40 at the door, \$30 advance. There are ways to get in cheaper: \$25 group of 6 or more in advance, \$15 with entry to the festival homebrew contest (contest entry \$5). Volunteers get free admission.

As a courtesy to the Beer Barons, advance tickets will be available at the January meeting for \$20.

Information about the festival is available at <http://www.milwaukeebeerfest.com>

HOME BREW COMPETITIONS

2/24/2006 - 2/25/2006

BABBLE Brew-Off 2006

Lincolnshire, IL

BABBLE is pleased to bring you the BABBLE Brew-Off 2006 Homebrew Competition. The event will be held at Flatlander's. All 2004 BJCP Beer and Mead styles will be accepted. Sorry no ciders. New for 2006, "Entrant Appreciation Raffle." Each entry qualifies you to win a special entrant appreciation prize. The more beers/meads you enter the better your chances. Raffle winner is not limited to place winners.

Fee: \$7 first entry, \$5 additional entries

Entry Deadline: 2/1/2006 - 2/18/2006

Awards Ceremony: 2/25/2006

Sanctioned by: AHA/BJCP

Contact: Dan Morey

Phone: 847-837-1069

Fax:

Email: val.dan.morey@juno.com

Web: <http://www.babblehomebrewers.com/>

3/11/2006 -

Drunk Monk Challenge

Aurora, IL

A qualifying event for the Masters Championship of Amateur Brewing (MCAB). A Leg of The Midwest Homebrewer of the Year. Featuring the Menace of the Monastery (MOM), celebrating beer styles which can be traced to the monastic brewing traditions of Belgium and Germany.

Fee: \$5 online, \$7 paper, \$3 MOM

Entry Deadline: 2/25/2006 - 3/4/2006

Awards Ceremony: 9/24/1105

Sanctioned by: AHA/BJCP

Contact: Don Alton

Phone: 630-858-1385

Fax:

Email: donlyn55@aol.com

World of Beer Festival Management Committee

Excerpt From the Beer Barons of Milwaukee Constitution
Authorizing committees and outlining their authority

Article V Committees

Section 1 **AUTHORIZATION AND POWERS** the Board of Directors shall authorize and define the powers and duties of all committees other than the nominating committee.

Section 2 **APPOINTMENT** The president shall appoint all committees subject to confirmation by the Board of Directors.

Section 3 **AUTHORIZATION TO INCUR OR SATISFY DEBTS** No Committee of this body, or any officer or member thereof shall contract any debts in its behalf, which shall in any manner render the association liable for the payment of the same, unless the same shall have been approved by the Board of Directors, provided however, that a previously authorized committee may direct the Treasurer to make such expenditures as may be necessary to meet current expenses.

The World of Beer (WOB) Management Committee (the Committee) will be composed of the people who direct each major subcommittee organizing the festival.

COMMITTEE

The Committee will initially be composed of the following positions:

1. Vendor Relations Manager
2. Promotions Manager
3. Festival Treasurer
4. Facilities/Volunteer Manager
5. Special Events Manager
6. Homebrew Competition Manager (non-voting/alternate vote)

TERMS OF SERVICE

Members of the Committee are volunteers and will serve at the discretion of the Board of the Beer Barons of Milwaukee and may be removed or replaced at any time by vote of the majority of the Board.

All members of the Committee will be approved by the Board. This does not include the rank and file festival staff who will be volunteer club members.

The Committee will always have an odd number of people voting to prevent deadlock votes. The Homebrew Competition Manager will act as alternate vote in the event of an even number of voting managers attending a meeting.

No member of the Committee may commit the funds or benefits of the festival without approval of the majority of the Committee as determined by vote. All expenditures must also be approved by the Board of Directors. Expenditures may be approved in general in advance of incurring them.

All major decision must be approved by the majority of the Committee regardless of whether funds or benefits are committed by the decision.

The committee members shall select one of their members to act as the Committee Chairperson and Preside over Committee meetings.

Some members have come forward with interest in the Committee...

Richard Binkowski=Vendor Manager

Mike Schwartz=Promotions Manager

Richard McKagan=Facilities Treasurer

Paul Tinsen=Facilities/Volunteer Manager

Open=Special Events Manager

Jeff Enders=Homebrew Competition Manager



DUTIES OF COMMITTEE MEMBERS

Committee members shall fulfill the following duties:

VENDOR MANAGER The Vendor Manager will be responsible for recruiting vendors for the event and following up after the event. Vendors may include beer, wine, or other beverages suitable for the festival, food, and other items as agreed upon by the Committee. The Vendor Relations Manager shall maintain the list of vendors and the products being provided for the festival up to date at all times.

PROMOTIONS MANAGER The Promotions Manager will be responsible for the development and distribution of all promotional materials for the festival including posters, handbills, web site content, promotional tickets, festival glassware, and the festival programs. This position is also responsible for soliciting and advertising for festival materials such as posters, programs, and glassware in support of funding the festival and submitting fees collected to the festival Treasurer. The Promotions Manager will be responsible for production of and sales of club merchandise.

FESTIVAL TREASURER The Festival Treasurer will be responsible for maintaining the festival books, managing ticket sales, and preparing invoices for advertisers.

FACILITIES/VOLUNTEER MANAGER The Facilities/Volunteer Manager will be responsible for booking the facilities and all contractors/vendors/supplies required, recruiting and coordinating all volunteers for the day of the festival and procuring any materials needed for the day of the festival (i.e. wrist bands, table runners, pretzels, ice, raffle items, sale items, etc.)

SPECIAL EVENTS MANAGER The Special Events Manager will coordinate speakers, raffles, and other special events within the festival.

HOME BREW COMPETITION MANAGER The Homebrew Competition Manager will be the clubs homebrew competition manager and will be fully responsible for all aspects of the competition. With this position will normally be a nonvoting position, but in the event that one of the committee members is unavailable for a vote and there's a deadlock. This number will cast the deciding vote

COMMITTEE MEETINGS

The members of the Committee will have regular meetings throughout the year as necessary for planning purposes. At minimum, the Committee should meet once per month for the entire year, and biweekly in the four months prior to the festival. These meetings may be incorporated into Officer and regular club meetings.

Each manager will supervise a group of people, the number vary depending on needs, to complete all of their duties. Each manager will meet with the members of their group as they feel necessary.

Each manager will provide a status report of the Committee at each meeting of the Committee. These reports should be in a written format to be handed out to the members of the Committee.

All major decisions will be made by a vote of the majority of the Committee members. No manager has the authority to implement any major decision without the consent of the Committee members.

Club Parallel Brew—Dan Schlosser

The first Beer Barons Parallel Brew experiment is coming together. As we discussed at earlier meetings, the concept is that a handful of club members will be given a recipe and ingredients for a batch of beer. Each member will then brew a batch so that the only variables will be the brewer and equipment. The resulting beer will be served at a meeting where the club will be able to evaluate the results.

The goal of the experiment is to illustrate how much of a difference there can be between the same brewers making what should be the exact same beer. And of course we will have 25 gallons of beer to drink at a club meeting.

The schedule for this is that we will be selecting the brewers at the January meeting and we will then hand out the ingredients at the February meeting. The beer will be brewed, fermented, and kegged over the following 2 months. We will then serve the beer at the April meeting.

We are looking for 5 brewers. Ideally some of these will be teams who will brew together. We are hoping to get brewers with a range of experience, from relative newcomers to highly experienced. If you are interested in participating make sure that you attend the January meeting.

We are still looking for supplier sources that could provide ingredients for this effort. Any help in that area will be appreciated.

Adventures with Extract - Checking out a new Dry Yeast Dan Schlosser

Conventional homebrew wisdom states that you can achieve better beer with liquid yeast than with dry, especially if you are trying to hit the mark on a specific style. Options with dry yeast are limited compared to the great variety of liquid yeasts.

Recently a new variety of dry yeast has appeared on the scene. Safale US-56 American Ale Yeast comes in an 11.5 gm pack that the manufacturer states is good for a 4 to 6 gallon batch of beer (although I usually use 2 packs with dry yeasts). As you can guess from the name, this yeast is targeted as a replacement for Wyeast 1056 (or White Labs WLP001).

I decided that I needed to conduct a test to see how this yeast performed. My plan was to make a 10.5 gallon batch of beer that I would split into 2 carboys. I would use US-56 dry yeast in one carboy and Wyeast 1056 in the other.

I used a simple extract based recipe for an American Pale Ale (BJCP Style 10A). Original Gravity was 1.053; IBUs are calculated at about 35.

I re-hydrated two 11.5 gm packs of the US-56 dry yeast and pitched that into one carboy. I pitched an XL smack pack of Wyeast 1056 American Ale into the other carboy. Fermentation took off a bit earlier in the dry yeast carboy, but both were going strong by the next day. The dry yeast also appeared to finish a bit earlier.

Attenuation was equal for both yeasts with each batch ending up with a Final Gravity of 1.011. Both batches were dry-hopped in the secondary. They are now almost finished and are in kegs waiting to be carbonated.

I plan on bringing the kegs to the January meeting so that everyone can taste the results side-by-side and form their own opinion on whether this new dry yeast performs as well as the classic liquid yeast.

American Homebrewers Association



-Competition Schedule

MONTH(S)	STYLE	ENTRY DUE DATE
February	Big Beautiful Belgians	01/25/06
March/April	American Ale	03/22/06
May	Extract Beers	TBA
August	Mead	TBA
September/October	Stout	TBA
November/December	Light Hybrid Beer	TBA

Randy's Fun Hunters Brewery
Whitewater, WI

Recently I visited Randy's Fun Hunters Brewery. I tried a sampler which included five beers. The beers included: FCSB (First Citizens Special Beer), Amber Lager, Pale Ale, Oatmeal Stout. The fifth beer was a wheat beer from Gray's. The FCSB is a very light beer. It has very low flavor and body. This beer did not strike me as a superb beer, however, it is not the style I enjoy. The Amber Lager is their Flagship brew with lightly roasted caramel malt. It has a medium to light color with medium body and a sweet aroma. The Pale Ale is bitter, however I love the hops so more hops would always be good. Finally, the Oatmeal Stout is smooth with a medium body.

While visiting the brewery I spoke with some locals and Mark Zingshiem, who is Randy's son-in-law. Mark and his wife Kristy took over in November 2003 and continue the great tradition. Everyone I spoke with was super kind and offered great information. Mark expressed that the Barley Wine and Bock would be coming out soon.

Nikki

Lakefront launches new gluten-free brew
By Tom Daykin

Lakefront Brewery Inc., a Milwaukee craft brewer, has launched a new beer that is aimed at people with an illness that leaves them unable to tolerate gluten, a protein found in wheat and other grains.

New Grist Beer will be targeted to people with celiac disease. It is brewed with sorghum, and it is the first U.S. beer brewed without malted barley or gluten-containing products, according to Lakefront.

"We're glad New Grist makes it possible for people with celiac disease to finally have a beer," said Russ Klisch, Lakefront president, in a statement.

"And I'm very pleased with the initial requests and compliments for this product that have been pouring in from around the country."

New Grist will be the first beer Lakefront has sold nationally.

www.jsonline.com

Beer Baron Christmas Party & Fund Raiser
A Special Thank You to those who made Donations
Supporting our Club's ongoing Success
Businesses

Briess Malt & Ingredients Co Chilton, WI	Discount Liquor 5031 W Oklahoma Ave Milwaukee, WI 53219 (414) 545-2175
Fruggle Brewer West Allis 8008 W National Avenue West Allis, WI 53214 1-414-257-WINE(9463)	LandMark 1850 5905 S Howell Ave Milwaukee, WI 53207 (414) 769-1850
The Market Basket 14835 W. Lisbon Rd Brookfield, WI (262) 783-5233	The Pantry and Homebrew Depot 7215 W. North Ave Wauwatosa WI 53217 (414) 778-0781
The Purple Foot 3167 S 92nd St Milwaukee, WI 53227 (414) 327-2130	White Labs Yeast San Diego, CA
Rock Bottom Brewery 740 N. Plankinton Ave Milwaukee, WI. 53203 414 276-3030	B&B Beverage of Wind Lake

Please Patronize and Thank Them

Members and Friends

Rich Heller Mike Chaltry Richard McKagan	And to those whose names we've missed, we apologize. Know that your contribution added to a very successful evening of fun and fellowship.
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Beers for Geeks

DOS Beer:

Requires you to use your own can opener, and requires you to read the directions carefully before opening the can. Originally only came in an 8-oz can, but now comes in a 16-oz can. However, the can is divided into 8 compartments of 2-oz each, which have to be accessed separately. Soon to be discontinued, although a lot of people are going to keep drinking it after it's no longer available.

MAC Beer:

At first, came only in a 16-oz can, but now comes in a 32-oz can. Considered by many to be a "light" beer. All the cans look identical. When you take one from the fridge, it opens itself. The ingredients list is not on the can. If you call to ask about the ingredients, you are told that "you don't need to know." A notice on the side reminds you to drag your empties to the wastebin.

Windows 95 Beer:

The world's most popular beer. Comes in a 16-oz can that looks a lot like Mac Beer's. Requires that you already own a DOS Beer. Claims that it allows you to drink several DOS Beers simultaneously, but in reality you can only drink a few of them, very slowly, especially slowly if you are drinking the Windows Beer at the same time. Sometimes, for no apparent reason, a can of Windows Beer will explode when you open it.

Windows 98 Beer:

See Windows 95 beer above. About the same but Windows 98 beer creates less gas and makes you crash less.

Windows 2000 Beer:

A new beer on the market. A lot of people have taste tested it and claim it's wonderful. The can looks like Mac and OS/2 Beer's can, but tastes like Windows 95/98 Beer. It comes in 32-oz cans, but when you look inside, the cans only have 16-oz of beer in them. Most people will probably keep drinking Windows 95/98 Beer until their friends try Windows 2000 Beer and say they like it. The ingredients list, when you look at the small print, has some of the same ingredients that come in DOS and Mac Beer, even though the manufacturer claims that this is an entirely new brew.

Windows NT Beer:

Comes in 32-oz cans, but you can only buy it by the truckload. This causes most people to go out and buy bigger refrigerators. The can looks just like Windows 95 Beer's, but the company promises to change the can to look like Windows 2000 Beer's, after Windows 2000 Beer starts shipping well. Touted as an "industrial strength" beer, and suggested only for use in bars.

Unix Beer:

Comes in several different brands, in cans ranging from 8-oz to 64-oz. Drinkers on Unix Beer display fierce brand loyalty, even though they claim that all the different brands taste almost identical. Sometimes the pop-tops break off when you try to open them, so you have to have your own can opener around for these occasions, in which case you either need a complete set of instructions, or a friend who has been drinking Unix Beer for several years...

-continued on next column

-Beers for Geeks Continued

AmigaOS Beer:

The company has gone out of business, but their recipe has been picked up by some weird German company, so now this beer will be an import. This beer never really sold very well, because the original manufacturer didn't understand marketing. Like Unix Beer, AmigaDOS Beer fans are an extremely loyal and loud group.

New AHA leader

Brewers Association names Gary Glass AHA Director

Jan 3, 2006 - The Brewers Association has promoted Gary Glass from project coordinator to the position of American Homebrewers Association (AHA) Director. Paul Gatzka, who led both the Brewers Association's professional and amateur (AHA) divisions for four years, will focus solely on the operations of the professional division of the Brewers Association.

www.realbeer.com

BUY/SELL/TRADE

For Sale: Jack Daniels Whiskey Barrels
\$100/ea

Contact: Kelly Kramer @ fahard@scbglobal.net

For Sale:

5 Gallon Corny Kegs--\$15/ea

3 Gallon Corny Keg--\$25/ea

3 + 4 Line Cold Plates w/ Cooler Connections, Faucets,

Drip Trays and Catch Buckets--\$150

20 lb CO2 Tanks (in test and full)--\$40

Electric Cold Plates--\$50

Regulators--\$20

\$5 Off Every Sale Goes To The Club

Contact: Rich Heller 414-543-1438

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

Thank you Rich Heller for your \$20 donation to the club!!!

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, January 25 2006 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 per person.

This month will be Winter Ales.

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

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First Class