



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

April 2006

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## Wednesday April 26 2006 Meeting Topic: Parallel Brew

Beer Barons of Milwaukee

Parallel Brew 2006

The Beer Barons 1<sup>st</sup> Parallel Brew project is moving towards completion. The concept behind this project is to give five brewers an identical batch of ingredients and a recipe sheet to make a 5 gallon extract based American Ale. The Brewer experience, equipment and method differences will be the primary variable in the process. The resulting beer will be kegged and served at the April meeting (04/26/08).

The five Brewers and their reported level of experience are:

#	Brewer	Experience	Assistants
1	George Bentley	1 ½ years	Kelly Kramer, Mark Ody, Tom Bentley
2	Jeff Davis	2 years	n/a
3	Al Downs	New Brewer	n/a
4	Rob Kaczmarek	Intermediate	Steve Meyer, Mike Mincer
5	Jim Sowinski	8 years	Nikki Passentino

As can be seen, some of the Brewers worked alone while others worked as a team. They have all reported on their progress. As of this writing most of the beer is either in the keg or going there soon. The following table lists some of the comparative data as reported from the five batches.

Brewer #	1	2	3	4	5
Starting Gravity	1.050	1.042	1.064	1.040	1.050
Finish Gravity	1.012	1.012	1.010	1.007	1.010
Boil Volume	5.25 Gallons	3.5 Gallons	5.5 Gallons	3 Gallons	3 Gallons
Starter					Yes
Ferment Temp	69°	64°	68°	60°	66°
Fermenter	Glass Carboy	Glass Carboy	Plastic Bucket	Glass Carboy	Glass Carboy
Irish Moss	Yes	Yes	None listed	Yes	Yes
Extra Ingredients		Yeast Nutrient Oxygen			Yeast Nutrient Calcium Chloride

One thing that stands out is the range of Starting Gravities. The calculated expected SG was 1.047. This is one obvious area where Brewer differences can be noted before we even taste the beer.

We are expecting to perform some type of group tasting to compare the brews.

We need to thank these brewers for the time and effort that they have made to our club education and enjoyment. An expression of Gratitude also goes out to Mike Teed and the Frugal Homebrewer of West Allis for giving the club a deal on the ingredients.

I would like to keep this type of Parallel Brewing concept going so if anyone has suggestions for the next experiment feel free to offer up your ideas.

- Dan Schlosser

Recipe on Page 2

\*\*\*3<sup>rd</sup> Annual World of Beer Festival: Sunday May 07 2006 !!!\*\*\*

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## BEER BARONS of MILWAUKEE BOARD

### **President**

Jason Kloss  
 Home: 414-482-0766  
 Cell: 414-534-2451  
 Email: [sawboss3@wi.rr.com](mailto:sawboss3@wi.rr.com)

### **Vice President**

Karen Grade  
 Home: 414-462-3616  
 Email: [kgrade@oncologyalliance.com](mailto:kgrade@oncologyalliance.com)

### **Treasurer**

Kelly Kramer  
 Home: 262-650-1028  
 Cell: 262-366-9281  
 Email: [fafhard@sbeglobal.net](mailto:fafhard@sbeglobal.net)

### **Newsletter Editor/Librarian**

Nikki Passentino  
 Cell: 414-628-2691  
 Email: [passentinonikki@hotmail.com](mailto:passentinonikki@hotmail.com)

### **Member at Large**

Phil Rozanski  
 Home: 414-529-9485  
 Cell: 414-213-7793

### **Member at Large**

Kevin Moon  
 Home: 414-762-7913  
 Email: [mok893@cs.com](mailto:mok893@cs.com)



**Some Thoughts from the President**

**The President did not contact the editor this month!!!**

## Treasurer's Report



### **Memo from the Treasury:**

Our meeting expenses for March totaled \$403.98, while our fees from the meeting and T-shirts brought in a total of \$600.00 (~83 attending). A big thanks for all our members and guests (10 again). Our club balance on 4/3/06 was \$1,752.79 while our Festival account was \$822.24, for a total of \$2,575.03. Treasury information is always available at every meeting. See you in April.

Cheers  
 Kelly

## American Ale Recipe (as used in Parallel Brew Project)

5 ¼ Gallons  
 OG = 1.047  
 FG = 1.012  
 IBU = 32  
 SRM = 10.4  
 ABV = 4.6%

5.0 lb Briess Pilsner DME  
 1.0 lb Crystal 30L

1.5 oz Northern Brewer	7.5%	60 min
0.5 oz Cascade	4.0 %	20 min
0.5 oz Cascade	4.0%	5 min
0.5 oz Cascade	4.0%	0 min

Wyeast 1056 American Ale yeast

Steep the grain in 1.5 gallons 165° water for 20 minutes. Add extract and water and turn up heat to reach boil (exact method up to each brewer). Boil should be for 1 hour.

Add hops as specified. Final addition should be added at knock-out and steeped for 10 minutes prior to cooling.

Yeast can be pitched straight from the smack pack, or a starter can be used (again, method up to each brewer).

Use of Irish Moss and/or finings in the keg are up to each brewer. Same goes for water treatments.

Thank you Eric Brusewitz from Great Dane for speaking at the March meeting!

## Beer Calendar—2006

April 26-Beer Barons Meeting  
Homebrew Month—Parallel Brew  
@ Clifford's

April 29-Spielmannszug Bock Bier Fest  
5 PM - \$5  
Charles Hart Park, 7300 Chestnut St., Wauwatosa, WI

**May 07-3<sup>rd</sup> Annual World of Beer Festival**  
Serb Hall—1-5pm  
5101 W Oklahoma Av  
Milwaukee, WI

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

May 21-15th Annual Wisconsin Micro Brewers Beer Fest  
Calumet County Fairgrounds-- Chilton, WI

May 24-Beer Barons Meeting-Topic TBA  
@ Clifford's

June 28-Beer Barons Meeting-Topic TBA  
@ Clifford's

July 26-Beer Barons Meeting-Homebrew Night  
@ Clifford's

August 12-Great Taste of Midwest  
Madison, WI

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### Chilton Outing

There are still some Chilton tickets available. If interested in a Beer Baron outing to the festival then contact Richard Binkowski. For those of you who signed up in March and did not pay, then you must pay at the April meeting.

Richard 414.281.3521

The \$50 fee includes the bus ride, beer on the bus, entrance ticket, and food to be grilled at the festival.

### Pick Up Times and Locations

Pick Up #1  
13<sup>th</sup> and College Park and Ride (NW Lot)  
-bus arrives @ 10am  
-bus departs @ 10:15am

Pick Up #2  
Watertown Plank Rd Park and Ride  
-bus arrives @ 10:30am  
-bus departs @ 10:45am

Pick Up #3  
Brown Deer Road Park and Ride  
-bus arrives @ 11am  
-bus departs @ 11:15am

Don't forget to pack plenty of water and proper clothing for all seasons. Lawn chairs are permitted in the festival.



## MAY 07 2006

1-5pm

@ Serb Hall  
5105 W Oklahoma  
Milwaukee WI

\$25 advance or  
\$30 at the door

The Beer Barons of Milwaukee presents the 3<sup>rd</sup> annual World of Beer Festival (WOB) on Sunday May 07, 2006.

Don't forget to purchase your ticket for the WOB Festival. Not only will there be over 200 beers from over 80 breweries, but there also will be speakers and presentations about beer, brewing, and the beer industry.

Tickets are available in numerous ways. There are only 500 tickets available so act quickly. Tickets are available via the website, which is [www.beerbarons.org](http://www.beerbarons.org). Plus tickets are available through mail order, regular meetings, and participating stores.

The proceeds will go the planned Museum of Beer and Brewing in Milwaukee.

Come check out the huge selection of beers and what the Beer Barons has to offer.

### Mail Order:

Beer Barons  
PO Box 270012  
Milwaukee WI 53227  
(check or money order only!)

### Participating Outlets

Frugal Homebrewer  
8008 W National Ave  
West Allis, WI  
414.257.9463

Purple Foot  
3167 S 92<sup>nd</sup> Ave  
Milwaukee, WI  
414.654.2211

Discount Liquor  
5031 W Oklahoma Ave  
Milwaukee WI  
414.545.2175

(cash and check only at these outlets!)

**Upcoming Events:  
Meeting Dates and Styles**

Apr 26: April Meeting-parallel brew  
@ Clifford's Supper Club  
**7:30pm prompt**

May 03: Officer's Meeting: 7:30p  
@ The Palm  
2989 S Kinnickinnic  
Milwaukee, WI



**Doppelbock Recipe Continued**

This brew went through a convoluted mash procedure. I use a 10 gallon Gott cooler for a mash tun so I am somewhat limited in both volume and heating methods for a brew as big as a Doppelbock. For this batch I used a modified partial decoction / partial infusion mash. I started by mixing 14.0 qts water at 102° with the 20 lbs of grain for a 96° dough-in/acid rest step of 30 minutes (longer than planned but I had to wait for infusion water to get hot). I then added 10.3 qts boiling water to get to 136°. I covered the tun and let it sit for 30 minutes.

I next pulled out 2 gallons of thin mash from top of mash tun. This went into a small pot and was heated to 156° and held for 20 minutes. I then turned up the heat and brought this decoction to a boil. This was then added back into the mash, aiming to hit a temp of 155°. It came in a bit low so I added a quart of boiling water to bring it up to the target temp. The mash was then covered and left to rest for another 40 minutes.

The next step was to drain out 2 gallons of first runnings into a 5 gallon pot. This was boiled for about 45 min concentrating it down to about 1 ½ gallons. This is a technique that I had read about as a way to get some of the caramelizing effect that comes with a full decoction mash. I then added another 1 ½ gallons of water to this and brought it back to a boil. This was then added back into the main mash to raise the temp to 168° for a 15 minute mash out rest.

I re-circulated initial runnings until clean and then started sparging. The first runnings were added to the brewpot along with the First Wort hops. The heat was turned on low while collecting the rest of the wort. I ended up with 9.0 gallons at 1.060 gravity.

I boiled the wort for 130 minutes, adding the hops as scheduled. Whirlflock and Nutrient were added with 15 minutes left. I used an immersion chiller after the boil to cool it down to about 60°. I then drained the wort into a 6 ½ gallon carboy using an aerator. I ended up with about 5 gallons in the carboy at SG=1.087. I next gave the wort a 90 sec burst of O2 from an oxygen bottle through an air stone and then pitched the yeast. The carboy was in a plastic milk crate, which was placed in a temperature controlled chest freezer set at 50°.

The fermentation took off quickly. After 2 weeks in the primary I racked to a corny keg. The gravity was still a bit over 1.040 and it tasted way too sweet. After another couple of weeks the gravity had not moved much so I put the keg into a cool part of the basement at about 60° for an extended diacetyl rest. 17 days later the gravity was down to 1.028 and it was no longer cloying sweet.

I moved the keg back into the cooler at 38° for a 6 week lager period. I then filtered the beer while transferring to another keg and then carbonated it through a carbonation stone after adding a ¼ tsp of heading powder.

This brew took a couple of Blue ribbons over the summer but spent about 8 months in the cooler before it took Best of Show at the Babble Brew-Off. Unfortunately at this point it is pretty much all gone and I'm not sure if I could ever exactly duplicate this process.

It ended up as a 12 hour brew day and a long and drawn out fermentation schedule. It was a lot of work, but turned out to be well worth it.

**WOB FESTIVAL 2006**

The 3<sup>rd</sup> Annual World of Beer Festival is only a couple of months away—**May 07, 2006** at Serb Hall. Fellow Beer Barons don't forget to reach for the stars and make this the BEST festival thus far. Put the extra effort forward and tell a friend about the festival, put up flyers, brew beer, volunteer at the festival, or do whatever it takes to make this a event that makes you say WOW!!!

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**World of Beer Speakers**

Todd Ashman—from Rahr Malting  
Charles McGonegal—from AEppelTreow Winery  
Timothy John—Great Grandson of Fredrick Miller

**American Homebrewers Association**



**-Competition Schedule**

MONTH(S)	STYLE	ENTRY DUE DATE
May	Extract Beers	04/26/06
August	Mead	07/26/06
September/October	Stout	09/27/06
November/December	Light Hybrid Beer	TBA

[www.beertown.org](http://www.beertown.org)

**Beer Barons Gear**

Tee-shirts, long sleeve shirt, and sweatshirts will not be ready until May. If you have not paid yet then please bring money to the April meeting. If you have questions then contact Karen Grade.

phone: 414-462-3616 or email: [Kgrade@oncologyalliance.com](mailto:Kgrade@oncologyalliance.com)

**Doppelbock Recipe**

- Dan Schlosser

A Doppelbock that I brewed has done well in some recent competitions, taking Best of Show in the Babble Brew-Off and winning the Menace of the Monastery category in the Drunk Monk Challenge. The beer has also taken 1<sup>st</sup> and 2<sup>nd</sup> place ribbons in the Bock category in other judging's. I have received a few requests for details, so here is the recipe for this all grain brew:

- German Pilsner Malt            8 lbs
- German Munich 2            8 lbs
- German Munich               1 lb
- German Vienna               2 lbs
- Aromatic                      ½ lb
- Chocolate                    ¼ lb
- Flaked Barley                ¼ lb
  
- Hallertau Mittelfrau pellets ½ oz First Wort hopping
- Hallertau Mittelfrau        1 ¼ oz 75 minutes
- Hallertau Mittelfrau        ½ oz 20 minutes
  
- Whirlflock                    1 tablet
- Yeast Nutrient               1 tsp

Wyeast 2206 Bavarian Lager yeast (600 ml slurry from a normal gravity lager)

-continued on next column



## Milwaukee World of Beer Homebrew Competition Categories

Bock (category 5) Porter (category 12)  
IPA (category 14) Weiss or Rye (category 15)  
Belgian and French Ale (category 16) Smoke or Barrel (category 22)  
-Entries due May 01- May 04

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### Andy's Road Trip to Chico

Speaking with a client recently out in California, I mentioned home brewing, and my lust for great beer. Needing lunch, he took me to this little restaurant and brew pub. This was located at the end of a very nice and long office building. The food was exceptional, and I had a stout with lunch. The stout was very smooth, and very tasty. Following our business for the day, and having some time on my hands, I decided to return to the brew pub to see about a tour. Little did I realize that the office building I sort of glanced at made up the rest of the brewery.

Owner Ken Grossman studied chemistry and physics in college, but his real love became home brewing. Ken's passion for brewing began when a friend showed him the basics of home brewing. Using homemade equipment, Ken began brewing five-gallon batches of beer on his own, and soon became a proficient home brewer. He opened a small home brew store in Chico, which opened to door to large ambition.

Through the partnership of Ken Grossman and Paul Camusi, The Sierra Nevada Brewing Company came to life. Ken and his partner cobbled together a brewery from dairy tanks, a soft drink bottler, and equipment salvaged from defunct breweries. Sound familiar? Using this second-hand equipment, they created a pretty good little micro-brewery. Finally, on November 15, 1980, the Sierra Nevada Brewing Company brewed the first batch of what would soon become a landmark in American craft brewing: Sierra Nevada Pale Ale.

In 1989, the Sierra Nevada Brewing Company moved to its current site. Along the way, Ken bought out his partner, and ran the operations by himself. In 1997, Ken traveled to Germany and brought back a traditional 100-barrel copper brew house, which became the heart of the new brewery. This met demand for a while, but the brewery soon needed to expand again. In 1997, Ken commissioned the original coppersmiths to match new kettles to the originals, bringing the brewery's total capacity to almost eight hundred thousand barrels per year. In 1998, the 200 barrel system was up and running.

The current brewery has 200, 400 and 800 barrel fermenters, as well as a 10 barrel pilot brewery for brewing experimental and specialty beers. Much of the equipment in the brewery is custom built. Barley is put through a custom mill, which adds hot water as the barley is milled. This is intended to neutralize some of the tramp flavors from dust and debris, giving the beer its smooth texture and flavor.

Current output is 650,000 barrels per year, and demand continues to grow. Sierra Nevada Brewing is the 10<sup>th</sup> largest brewery in the United States. Ken is a fanatic about sanitation, and in using only premium ingredients. He uses a lot of hops, preferring whole cone hops in all of the brewing, making his the largest brewer in the world to use these exclusively. Only basic ingredients are used, with no fillers or extenders. It is interesting that bottles are dosed with yeast before filling, to promote natural carbonation.

The building is fantastic, with no money spared for construction. As well as the restaurant and outdoor patio, there is a 350 seat multi-purpose room and theater, set up for live music and other events. Of course, there is a full gift shop. Visit the website if you must, at [www.sierranevada.com](http://www.sierranevada.com), but if you are ever north of Sacramento, California, stop in and have some beer. Well worth it!

Andy Hemken, World Drinker, err, Traveler

The photograph is a history lesson. This refurbished 1904 commercial grain mill was acquired and used early on, from 1982 through 1987 to mill barley for the brewery. With me is Dan Erikson, Restaurant Manager and other stuff guy. Says he would work here for free if they would let him.

Check out the photo on the top of the next column



### Food and Froth Recap—by Kevin Moon

The Beer Barons had a table at this year's annual Food & Froth. The club had some excellent beer to serve and we had a lot of interest generated for the club and the World of Beer. The beer served included: Jim Sowinski's 70 Shilling Scottish Ale, Rich McKagan's Spiced Ginger Beer, Richard Binkowski's IPA, Mike Teed's Blonde Bock, Jeff Kane's Root Beer, my Strong Ale.

All the beer was very well received but Jim had very little beer left at the end of the evening and Mac's Ginger Beer was very popular with the ladies. (NOTE: If you are single and want to meet a lot of women brew a Ginger Beer and follow Mac's recipe.) Mike's beer was very popular and Rich's IPA was an excellent example of the style. Jeff's Root Beer was very good and popular for those who needed a little beer break.

We gave away a large number of club business cards and flyers for the WOB. It was surprising how enthusiastic many beer drinkers were about visiting the website and coming to a meeting. I'm confident we will get some visitors and new members from our booth at Food & Froth. Also, this event is good publicity for our festival. Thanks to Jeff Kane for coordinating our participation again this year.

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### Auction Night for Channel 10

As a group the Beer Barons will volunteer to work for Channel 10's Auction. Why volunteer? It's fun and it's for a good cause—why not? A sign up sheet was passed around at February's meeting. The dates have been chosen:

Saturday April 29 at 3p-730p  
Sunday April 30 at 3p-730p

The sign up sheet will be available again at the April meeting. Contact Karen Grade if you have any questions by phone or e-mail.

phone: 414-462-3616

email: [Kgrade@oncologyalliance.com](mailto:Kgrade@oncologyalliance.com)

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### Homebrew Roundtable

Also featuring at the WOB Festival is the Beer Barons Homebrew Roundtable, with suppliers, retailers, homebrewers & certified homebrew judges talking about...Homebrew. Topics may include yeast, bottling, homebrewing, tapping systems, aged beers, and much more. Don't be shy. Speak up and learn something new or interesting about the wonderful world of beer.

## This Month's Meeting

The **Wednesday April 26 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/person.

This month we will be tapping the beers from the parallel brew sessions.

### 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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P.O. Box 270012  
Milwaukee, WI 53227**

**First Class**