



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

May 2006

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

## Upcoming Meeting Topics:

### -Next Meeting Wednesday May 24 2006

A speaker from Miller Brewing Company is tentatively scheduled for the May meeting to talk about their pilot beers. Some of you may have sampled some of their pilot beers at events or festivals.

### -Wednesday June 28 2006-TBA

### -Wednesday July 26 2006-Homebrew Night

Fire up the brew kettles for another homebrew competition! In the month of July there will be a competition for Wheat beers, Belgian Wit, Kolsch, and American Light Ale.

Also, bring any homebrewing questions, tips, recipes, and anything else that you would like to share with other homebrewers.

### -Wednesday August 23 2006-TBA



The 3<sup>rd</sup> Annual World of Beer Festival was a hit! Many thanks go out to all those who made this festival so fantastic! Thank you World of Beer Committee members, distributors, vendors, brewmasters, speakers, homebrew judges, volunteers, those who attended this excellent event and anyone else who I may have forgot.

The numbers are still being crunched. At least 300 tickets were sold. The exact number should be determined by next meeting. It was a sunny day which may have deterred some attendance, however it was still a great success and loads of fun!

## Parallel Brew Night

Last month the Beer Barons had the unique opportunity to sample 5 different beers brewed by 5 different homebrewers and their assistants. George Bentley, Jeff Davis, Al Down Rob Kaczmarek and Jim Sowinski were given the exact same ingredients to produce a 5 gallon batch of an American Ale. All of the homebrewers have a variety of experience and different equipment.

Many found the tasting to be fun and a great learning experience. Thank you brewers! Thank you Dan Schlosser for the great idea and organizing the event! Thank you to everyone who was involved with the ingredients! Finally, thank you to the Beer Barons who tasted these beers!

Since this was so much FUN and such a great success, we hope we can do this again in the future with other recipes or for all-grain brewing.



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## **Some Thoughts from the President**

I'd like to thank everyone who volunteered to help with the W.O.B. Fest. Having a good number of people there to help made things run smoothly. I hope that everyone who is able to help for future festivals will step up and help promote the club again. I'd also like to encourage everyone to brew beer. We'd like to continue to submit entries to the BJCP club only competition as a club. Thanks to Eric Putnam who has taken over responsibility to manage our club's entries. Keep an eye on the schedule which is published in our newsletter. Think ahead and plan your brewing to coincide with the selected styles. We'll have our club's judges evaluate the best of each style, and submit an entry to the national competition. In the meantime. Enjoy a beer. Try something different. And be safe.

Auf Wiedersehen.

Jason

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## **\$\$\$May Treasury Report \$\$\$**

Our meeting expenses for April were \$205.62, while our fees from the meeting brought in a total of \$625.00. A paid total of 77 people attended our April meeting, which included 10 guests and 1 new member. Our club balance as of 5/13/06 is \$2,168.33, while our festival account is currently at \$5,019.88. The Festival account is still paying for this year's bills and will likely need several weeks before all bills are accounted for. Keep in mind that Treasury info is available at every meeting.

Prost  
Kelly

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## WORLD OF BEER TREASURER REPORT

WOB Treasurer Report should be available at the next meeting. If you have any questions then contact Richard McKagan.

## **Beer Calendar—2006**

May 24-Beer Barons Meeting-Miller Brewing Co.  
@ 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

August 23-Beer Barons Meeting –Topic TBA

September 09-Beer Barons Annual Picnic



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### **Chilton Outing--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.

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### **2006 Great Taste of the Midwest—August 12 2006**

Once again Richard Binkowski is organizing a bus trip to the Great Taste of the Midwest. Many Beer Barons are curious about when they can sign up for this fabulous festival. However, due to high interest only Beer Barons will be allowed to sign up. If there is still space available after all interested Beer Barons have signed up then tickets will be available for family members and friends.

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### **BJCP Exam**

The BJCP exam is scheduled for Saturday June 17 2006. A hand full of Beer Barons have been studying hard for the last eight months to become beer judges. Their last class was in May. Thank you Richard Heller for hosting the BJCP classes at your home! Thank you Mike Schwartz, Jeff Enders, Mike Rice, and Jeff Heller for being great mentors to the BJCP students! Good Luck BJCP students!

BJCP students please pay Mike Schwartz \$50 for the exam fee.

## **Spring Break in Florida**

My sidekick and I recently vacationed in Florida. Upon our travels we stopped off at two brewpubs.

The first stop was at Brewzzi's in West Palm Beach. We arrived at a perfect time. It was brewing day and the brewmaster and his assistant were hard at work. We ordered the sampler. The bartender was super kind and got us a private tour before we even had a chance to sip a beer. Brewmaster Fran Andrewleuich gave a great tour. He works with a 10 barrel system and uses a single decoction method. In the brewery there are four 10 barrel fermenters and one 20 barrel fermenter.

The sampler included: Red Reef (Irish Stout), Boca Blonde Lager, CityFest, Black Duke, Tropical (raspberry), and a rotating special which at the time was a Spring Bock. Plus we got a taste of the ESB right off the fermenter during the tour. There was a Barleywine aging in an oak barrel, however, unfortunately it wasn't being served yet.

I enjoyed the Red Reef, Black Duke, and ESB. My sidekick gave the ESB the best rating.

Stop number two was at Big Bear Brewing Company in Coral Springs. Once again we got the sampler. It included: Polar Light, Hibernation Pale Ale, Grizzly Red Ale, Brown Bear Ale, Chocolate Stout, and Raspberry Flavored Ale. Sadly, they were out of the Kodiak Belgian Dubbel. Hibernation Pale Ale was my favorite. The balance and finish of the Hibernation Pale Ale was great. The Chocolate Stout was good as well.

Brewmaster Matt Cox was honeymooning in Italy at the time, but the brewing equipment and fermenters were visible so I could see were the magic took place.

Fran from Brewzzi as well as Big Bear Brewing Company have both won awards at the Great American Beer Festival in Colorado.

Overall, we had a good experience at both brewpubs. The weather was exceptionally hot while we were visiting so the beers were very refreshing.

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### **State Fair Competition**

Thank you to everyone for participating at the State Fair Competition. Thank you homebrewers, judges, and stewarts. A special thanks to Jeff Enders for organizing this event!!!

**Upcoming Events:  
Meeting Dates and Styles**

May 24: May Meeting-Miller Brewing Co.  
@ Clifford's Supper Club  
7:30pm prompt

June 07: Officer's Meeting: 7:30p  
@ Von Trier's  
2235 N Farwell Ave  
Milwaukee, WI



**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 spa**

***Czech brewery offers tubs filled with 'Bathing Beer'***

**Apr 2, 2006** - A Czech family brewery has opened a spa in its cellar, offering baths, beer massages and beer cosmetics.

The converted cellars at the Chodovar Family brewery in Chodova Plana include seven huge baths inspired by Victorian design where guests can swim in beer while sipping a pint at a bath side bar.

"Beer can treat a range of conditions, particularly skin conditions," said owner Jiri Plevka, "and the health center should appeal to men who are put off by 'posh' traditional spas."

A weekend package costs about \$150, with a range of treatments - such as beer wraps at about \$22 - additional.

The brewery's web site describes the baths:

"The major bath ingredient is dark Bathing Beer . . .

"The client is immersed into the baths which is enriched by a batch of active beer yeast and a mixture of dehydrated crushed herbs. The agreeable temperature of the water causes mild and gradual rise of the heart activity and activation of blood circulation in all the vascular system. The bath warms the cuticle and releases skin pores through which, due to moderate sweating, unhealthy substances are scoured away from the sub cutis.

[www.realbeer.com](http://www.realbeer.com)

**Beer Flavors**

L M C Z H C C N I F G B A J H S E Y T C  
W M L D N P E U E Y Q J C L O T S T J C  
M G T U J U M M L E Z Q O L J X P Y L I  
R A N G T O R T O I D K O T C C F A O A  
V J O I B J Y S Q F Z U W M L S M P L W  
V O V I V S E G T T F C J N L B Y Z Y G  
C K N L H Q A D H E D I U P M T H A I U  
O I C G D P S Z B V L T M I X C J S X O  
J J L Y S C T I Q D Y L N A G K V T L X  
X H P O I I Y E W W R R A A P F Q R A N  
B P T T N K C K W E U D T T V E Q I K G  
D H E X P E V N Q W F I J S J T D N Z S  
F C V A E J H A V P L P F V W I J G G O  
A A B O J Q M P U P U I G L A F N E J F  
O E S T E R Y X A W S S H C O Q B N M G  
H W V X I Y H W T V L H E A S R A T D B  
K Y T S M N Q U F Y U T G D M H A S G X  
D B O S B B F Q K B Y G O R I S U L T J  
D U H I A N T U U L C V N C T O T N O C  
R J H R T S K V T M A C I L L A T E M O

ACETIC                      ASTRINGENT  
DIACETYL                  ESTERY  
FLORAL                      METALLIC  
PHENOLIC                  SOUR  
SULFURY                    YEASTY

**Spent Grain Bread  
By Joe Thompson**

- 1 cup warm water
- 4 Tbsp sugar
- 2 cups spent grain
- 1 pkg dry bakers yeast
- 1 Tbsp salt
- 2 Tbsp vegetable oil
- 3 to 3 1/2 cups bread flour

Combine sugar and yeast with warm water. Add salt, oil, spent grain, and 1 cup of the flour. Mix well. Stir in enough of the remaining flour to make a stiff dough.

Knead well, cover, and let rise for several hours (until doubled). Punch down and shape into two loaves. Place on a greased baking sheet, cover, and let rise until doubled.

Bake at 425 degrees F. for 20 minutes. Reduce heat to 375 degrees F. and bake for 10 more minutes or until nicely browned.

Cactus combats hangovers

**Prickly pear extract reduces symptoms of too much drinking**

June 29, 2004 - Prickly pear cactus helps prevent hangover symptoms, according to a study reported in the Archives of Internal Medicine. And, no, you don't have to worry about the spines - doctors used extract of prickly pear in the study, and it's available in some health-supplement stores.

Some homebrewers use prickly pear in making mead (a honey wine) and even beer. Perhaps a commercial operation will begin producing them as "hangover free" products.

Unlike remedies such as raw egg concoctions used to relieve a hangover after a night of drinking, taken hours in advance the extract can alleviate symptoms such as dry mouth and nausea. However, it does not appear to ease other woes, such as headaches and dizziness.

[www.realbeer.com](http://www.realbeer.com)



Beer Barons Annual Picnic is Saturday September 09 2006. Mark Your calendars!

DOE RE MI BEER, by Homer J. Simpson

DOUGH... the stuff...that buys me beer,  
RAY..... the guy that sells me beer,  
ME..... the guy... who drinks the beer,  
FAR..... the distance to my beer,  
SO..... I think I'll have a beer,  
LA..... La la la la la beer,  
TEA..... no thanks, I'm drinking beer,  
That will bring us back to...(Looks into an empty glass)  
DOH!



**Blessing of the Bock Recap**

The Blessing of the Bock was a huge success. Thank you to all the Beer Barons who made this festival possible. Nine thousand dollars was raised and the majority of it will be split between the My Lai Projects and the Library of Vietnam Project

Thank you John Zutz for all you're hardwork, energy, and time you put forth to organize this festival.

Mark your calendars for the 2007 Blessing of the Bock on **March 11 2007!**

I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day.

*Frank Sinatra*

**BUY/SELL/TRADE**

Used homebrewing equipment available. Carboys, Corny Kegs, Bottle Capper, Airlocks and more for sale. If interested call Tom Kagel. 414.259.0472

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This space is available for articles, recipes, stories, pictures, or any other interesting beer related topics. Beer Barons are encouraged to submit items for the newsletter!

## This Month's Meeting

The **Wednesday May 24 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 a speaker from Miller Brewing Company will be joining the Beer Barons.

### 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**