



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

August 2006

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

BEER BARONS' PICNIC SEPT 09 2006



Summertime is a busy time of the year for most Beer Barons. However, summer is coming to an end and that means it is time for the Beer Barons' Annual Picnic.

So mark your calendars and gather your friends and family for a celebration of beer and fun! The picnic will take place at Root River Park at Area #1. This is the same spot we have occupied in past years. There is a shelter at this site as well as restrooms and running water.

The main course will be provided, however side dishes to pass along is strongly encouraged. Besides sharing is caring! Plus homebrew is needed too. The club reimburses anyone up to \$20 who brings a five gallon corny keg of homebrew.

A sign-up sheet will be available at the August meeting so a rough estimate of Barons can be counted. This is a family event so feel free to bring family and friends. There will be a raffle and hopefully some games. Please bring any outdoor activities like frisbees and bocce ball. Finally, we will be recognizing the WOB volunteers.

Don't miss out on the FUN!!! Sign up at the next meeting or pay on the day of the picnic.



1 for \$10
or
2 for \$15

12pm-10pm

HOMEBREWING MONTH AUGUST 23 2006

The topic of the August meeting will be homebrewing. There will be a competition for Wheat beers, Belgian Wit, Kolsch, and American Light Ale.

Plus a variety of beers will be available for sampling which includes a limited amount of Belgians.

Please come to the meeting with any homebrewing recipes, tips, or great homebrewing stories.

As a club of homebrewers and beer enthusiasts, we try to have a homebrewing night periodically. The Beer Barons are growing with new members attending at each meeting. Not everyone has the same experience or knowledge of homebrewing, therefore as officers we feel it is important to have an homebrewing night from time to time.

Attention Beer Barons.....

There is a variety of club materials floating around out there in club members' basements, closets, cars, etc. The officers are trying to compile a list of all the supplies and equipment such as the club sign, tubs, tappers, posters, miscellaneous raffle prizes, etc.

If you have any club materials then please let an officer know or add it to the list at the next meeting. A list will be available at the front table by the treasurer and editor at the August meeting.

These items are very important! If we need to replace some things we can. But remember it comes out of the club funds, which means less fantastic beer for all in the long run. So please take the time to dig around your homes, so we know the Beer Barons equipment is in good hands. Thanks a bunch!!!

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Some Thoughts from the President

Summer is going by fast. I hope everyone has taken time to enjoy it with friends, family, and beer. It is not too early to start thinking about the future. The club will put on its 4th annual W.O.B. festival in May 2007. I encourage everyone in the club to volunteer to help organize the event. Many volunteers are needed to make the festival a success. Many are needed in the planning stage. Feel free to talk to any of the officers or committee heads from last year if you are interested in helping organize. The earlier we start planning, the easier things will be as next year's festival nears. Don't forget to enjoy a tasty homebrew.

Auf Wiedersehen,
Jason



June Treasury Report:



As of 8/7/06 our club account stands at \$2,352.52, while our festival accounts will be \$2,470.26, after our check presentation to the Beer Museum. Our meeting at Rock Bottom went very well with a total of 73 paid in attendance, which included 10 guests. Thank you one and all for keeping your dues and memberships up to date.

On to the Great Taste in Madison!
Kelly

A note from the editor.....

Dear Beer Barons,

Just a reminder that after the month of August I will be taking a Wednesday evening course. Hence, I will not be able to attend the monthly meetings regularly. If feasible I will try to arrive late, however, I do not know if this will always be possible. I plan to stay updated with the help of other officers, and I will try to keep everyone informed with beer news through the newsletter. Feel free to e-mail me information for the newsletter. I need all articles by the **2nd Wednesday** of the month.

Also, my term will be expired come December. My two years as newsletter editor is coming to an end, so a replacement will be needed in 2007. Thanks so much for this opportunity to serve the Beer Barons!

Beer Calendar—2006

August 23-Beer Barons Meeting –Homebrew Night
@ Clifford's

September 09-Beer Barons Annual Picnic

September 16-Great Lakes Brew Fest—Racine, WI



Oktoberfest—Old Heidelberg Park

Come for the fun and stay for the beer at Wisconsin's oldest and most authentic Bavarian Oktoberfest!

If you can't make it to Munich this year for Oktoberfest then no fret, because you can celebrate right here in Wisconsin at Heidelberg Park. Oompah music, dancing, German style food, great beer and much more will be offered for three consecutive weekends in September.

Dates: September 08-10
September 15-17
September 22-24

Times: Fridays—5pm-12am
Saturdays—4pm-12am
Sundays—1pm-7pm

Price: Fridays & Saturdays--\$4
Sundays--\$3



Delafield Brewhaus Oktoberfest—September 09 2006

Celebrate Oktoberfest with some delicious beers brewed by Brewmaster John Harrison at Delafield Brewhaus on Saturday September 09 2006. This is the same date of the Beer Barons Annual Picnic. However, for some two parties may be better than one. The Delafield festivities begin at 4pm.

Great Taste—Twenty Years & Still Kickin'

The Great Taste was more than GREAT this year! Bourbon beers, Imperials, Barleywines, and Belgians were just some of the goodies offered to the thirsty beer lovers this year.

Thank you **Richard Binkowski** for organizing the Beer Barons' bus trip!

Book Review

The Brewer's Handbook: The Complete Book to Brewing Beer

By Ted Goldammer
Publisher: Apex Publishers
December 2000
ISBN: 0-9675212-0-3

456 pages
Ninety Illustrations
Trimsize: 6 x 9"
Four-color soft cover
Printed in U.S.A.

Can be ordered at the publisher's web site: www.beer-brewing.com
\$25.45 with free shipping.

Rating: 5 Beers



(It's great so buy it you hoser!)

With a lofty title subtitle like "The Complete Book to Brewing Beer" this author was just asking for a flogging. Fortunately for him, this is the most complete book on brewing and beer than I've ever read, and I've read quite a few. When I first ran across this book I saw several reviews of it, many of the reviewers claiming that this book was definitely too technical or not for homebrewers. I'd say it's for any serious homebrewer or anybody who wants to become a certified beer judge in the BJCP. It's not a light read. It has so much information that it's hard to read more than a few pages at a sitting and remember it all. It took me over six months to finish it (of course I didn't have a lot of time for reading).

To give you an idea of the scope of the book here's is a list of the major chapters:

US Beer Market, Barley Malts, Hops, Yeast, Water, Adjuncts, Cleaning and Sanitation, Malt Milling, Mashing, Wort Separation, Wort Boiling, Wort Cooling, Fermentation, Conditioning, Filtration, Carbonation, Bottling, Kegging, Beer Spoilage Organisms, and Beer Styles. Appendices: Hop Varieties, Carbon Dioxide Volume Table, and Commercial Examples of Beer Styles.

As you can see it covers every aspect of beer and brewing. And more importantly, it goes into a fair amount of depth and detail on most of the subjects. After all he had to fill 443 pages. In some areas this book doesn't go into as much detail as some others such as *Brewing Lager Beer* by Greg Noonan; however, you get at least a very good overview of the topic. Also, the author doesn't waste a lot of words. He doesn't go into in-depth explanations of specific things but gives you the information that you need to know without all the detailed chemistry/biochemistry behind it or all the wordy prose of some of those authors who like to hear themselves talk. It's more of a practical information book.

I would say this book is a great addition to any serious homebrewers library. If anybody is interested in checking it out, I'll bring my copy to the August meeting.

Mike Schwartz

**Upcoming Events:
Meeting Dates and Styles**

August Meeting: Aug 23--7:30p
@ Clifford's
Homebrew Night

Officer's Meeting: September 06—7:30p
@ Benno's
7413 W Greenfield Ave
Milwaukee, WI 53214



American Homebrewers Association

-Competition Schedule



MONTH(S)	STYLE	ENTRY DUE DATE
September/October	Stout	09/27/06
November/December	Light Hybrid Beer	10/26/06

www.beertown.org

Great Lakes Brew Fest

Great Lakes Brew Fest presents over 60 breweries serving more than 150 beers and sodas. Come join the fun on **Saturday September 16 2006** in Racine, Wisconsin.

\$25/advance & \$30/door

3p-7p

**Music: Rhythm Dogs
&
The Kilties Drum and Bugle Corps**



*****Attention Homebrews*****

Schooner Homebrew Championship 2006

Sponsored by: Belle City Home Brewers and Vintners
Kenosha Bidal Society

Entries accepted: Aug 14-Sept 08

www.theschooner.org

Adventures with Extract - Checking out "Short Hopping"

-Dan Schlosser

Some recent magazine articles and Internet postings have suggested that you can achieve good results with Bittering Hop times of less than the traditional minimum of 60 minutes.

The idea is that you can use more hops for less time to achieve a similar level of IBUs. The benefit of this is that the bittering is alleged to be less harsh with more flavor.

It occurred to me that if this "short hopping" technique truly works then it could have an added benefit with an extract batch. Since extracts have already been cooked, they do not necessarily need to be boiled for at least 60 minutes as is needed with an all grain recipe. With all grain you need to get the hot break and cold break etc to achieve a top-notch beer. That is not as critical with extracts. This would suggest that if you can improve on your hop bittering and flavor with a shorter time for the boiling hops then potentially you could do a complete extract batch with a much shorter time on the stove.

With these thoughts in mind it looked like another test was needed.

My plan was to make a pair of 3 gallon batches of beer one after the other. These would be extract batches, with one done as I normally would with a 65 minute boil and the other with a much shorter 25 minute boil. The ingredients would be identical except for an adjustment in bittering hops to compensate for the shorter boil. Fermentation conditions would be identical using the same yeast with the two carboys sitting side by side

The 3 gallon batch size allowed me to do a full boil in a 5 gallon brewpot on the stove. I used a simple extract based recipe for an American Pale Ale (BJCP Style 10A). Original Gravity was at the high end of the style at 1.056; IBUs for both batches were calculated at about 38.

I used Magnum hops for bittering and Amarillo hops for flavor and aroma. The bittering hops were added 5 minutes after the start of the boil in both batches. This result is that the normal hop batch had 0.65 oz of bittering hops for 60 minutes while the short hop batch had 1.00 oz for 20 minutes.

Both batches had 1 oz of Amarillo hops at 10 minutes left, 1 oz with 5 minutes left and 1 oz at knockout. I would normally dry hop a Pale Ale but for this test I decided to skip that so that the effects of the brewpot additions would not be masked.

Fermentation was carried out at 65°. After 3 weeks both batches hit the same 75% attenuation finishing at SG=1.014. This works out to approx 5.5% ABV. The carboys were racked into kegs and conditioned in a cooler at 38°. After a couple of weeks I transferred into a second set of kegs leaving behind the junk that dropped out. As I write this I am in the middle of force carbonating using a "stone".

I plan on bringing the kegs to the August meeting so that everyone can taste the results side-by-side and form their own opinion on whether the short hopping technique is something that they might want to try.

*Find What You Love
Love What You Find*

(Beer of Course)

Center Street Days: September 23 2006

Join us from 11 AM to 7 PM on Center Street in Milwaukee's Riverwest Neighborhood for "Center Street Day, featuring the RockerBox MotoFest"

There will be 5 Music Stages, with Live Music & DJs; Riverwest Artists Association Push Cart Race; Uptowner Outdoor Pool Tournament; Bicycle Scavenger Hunt; Arts & Crafts Vendors; Frank'N'Stein Hotdog Eating Contest; Westside Rollers Roller Derby Demonstration; Church & Kids Corner; Timbuktu Chicken BarBeQue & African Market; Scavenger Hunt Bike Race; Foundation Motorscooter Rally; Media Showcase; Food, Beer, Wine, Coffee, Tea, Soda & Spirits Vendors; **Milwaukee Beer Barons Homebrew Competition & Demonstration**, and a lot more.

Interested in participating? Contact me at milwbrew@execpc.com.

Jeff Platt



Beer Baron's Caps \$15

A limited supply of baseball caps with the Beer Baron's logo has been ordered by the Vice President, Karen Grade.

Bayview & St. Francis Pub Crawl

The 3rd Annual Bayview Pub Crawl was a great success! Nineteen taverns participated in this event.

Some bars included: Barnacle Buds, Carleton-Grange Pub, the Groove, Home Bar, Palomino, Hob Nob, Highbury Pub, The Stone.

Thank you Beer Baron **Erik Peterson** for making this and other pub crawls happen. Thank you volunteers for your hardwork as well.

Pub crawls like these are what makes Milwaukee so fantastic!

If you haven't experienced a pub crawl then you must! Not only is it great beer and exercise, but you also learn about different neighborhoods and the sweet nectar that these taverns have to offer.

Sake Drinking in Japan

-Mike Chaltry

A few months ago, Diane and I traveled to Japan to partake in the sights, sounds and flavors of the Orient. Being true Beer Barons, we also decided to explore the mysterious world of Sake. Sake has been drunk in Japan for thousands of year.

Sake actually means "alcoholic drink" in Japanese. Nihonshu is the word for "Japanese sake". We ordered two different kinds of Sake in a restaurant and we received a bottle of Sake and a beer. I got stuck with the beer.

Sake is considered a ceremonial drink at weddings, where nine sips are taken. It was also the last drink taken by kamikazi pilots before they flew. Large wooden barrels of sake (taru-zake) are offered to Shinto shrines for good luck, usually with the brand name prominently displayed. It was the primary alcoholic drink in Japan until wine and beer were introduced late in the 19th century. Production peaked in the 60's due to competition from beer and whisky, but there are still almost 2000 active breweries.

There is some debate as what category Sake falls under, is it a beer or a wine. Technically speaking, beers are fermented grains (like rice) while wines are fermented fruits. So obviously Sake is closer to a beer than a wine but most people now consider Sake in a class by itself, as the process is quite different than that of beer-making. First of all the rice is polished, which removes the outer bran and most of the protein in the kernal. The quality of the Sake depends on the degree of polishing that the rice receives, the more polishing, the better the Sake. The rice is then washed, steeped, steamed and cooled. A small portion of rice is then taken and infected with a mold strain. This is called koji. Dozens of enzymes are produced in this procedure, mainly amylase and protease. This replaces the malting process that most grains undergo in beer-making. The koji is then added back to the remaining rice in a 3-step mash process. Yeast is then added and fermentation begins. When fermentation is complete, the mash is pressed, filtered, pasteurized and matured.

There are several grades of Sake that can be purchased. Junmaishu means that only rice and koji are used. Honjozo can have brewers alcohol added, a highly common practice for lower grade Sakes that supposedly increases aroma from the lees. These use rice that is polished to 70% or less. If the rice is polished to 60%, it is called Ginjoshu, and Daiginjo is polished to 50% or less. The finest Sakes are Junmai Daiginjo, using highly polished rice and no added alcohol. The vast majority of Sake is of lower grades than these.

How does it taste? If you've had Sake in the United States, you probably haven't had good Sake. There is a world of difference only half a world away. We found an excellent Sake bar in Kobe that had several high end Sakes available. They were all excellent! Prices ran from about \$5-\$10 for a large cup. The server would pour to the top of the cup and then spill a little over the edge into the saucer. This is considered good luck (of course, we dumped our saucers back into our cups as soon as we had room). Good Sake is light and clean tasting, almost like water, not the heavy syrupy stuff that we get here. As for the hot vs. cold debate, they do drink it both ways in Japan, but the high end stuff tends to be drank cold and allowed to warm as you drink it. You will get different flavors as it warms up.

Unfortunately, Sake is like beer, it doesn't travel well. There are a few American Sake breweries that supposedly make decent products but the Japanese-produced Sakes that I have had here don't compare to those in Japan. This alone is a good reason to go back.



Congratulations to former President Paul Tinsen and his beautiful bride!!! These two celebrated their unity and future together earlier this month!

This Month's Meeting

The **Wednesday August 23** meeting will be held at Clifford's. The meeting will start **promptly at 7:30pm**. Admission to this meeting is \$5.00/person.

This month is homebrew month.

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