



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

December 2006

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



December Meeting 12/20/06



This month is the Beer Barons Annual Holiday Party. The meeting begins at 7:30pm, so please arrive early to avoid a line upon entry. The elections will take place during the business portion of the meeting and then the festivities will follow with fantastic beers, yummy food, and superb music. Plus there will be a raffle with a lot of excellent beer related prizes. Admission is \$10/person or \$15/couple. PLEASE BRING A DISH TO SHARE!!!

Nominations took place at last month's meeting. If you were absent at the last meeting and you would like to run for any positions then contact President Jason Kloss prior to next meeting. The nominations go as follows:

- *President - Jason Kloss
- *VP - Mike Rice and Kevin Moon
- *Treasurer - Gary Metzger
- *Newsletter Editor - Jeff Platt
- *Members at Large - Eric Putnam, Phil Rozanski, Chad Sheridan, Johnny O'Brien



HAPPY HOLIDAYS!!!



Table of Contents

Pres. & Treasurer Report.....2
 Farewell.....2
 Dues.....3
 WOB.....3
 Kreusening.....4
 A-B Deal.....4
 Beer Radio.....5

BEER BARONS of MILWAUKEE BOARD

President

Jason Kloss
 Home: 414-482-0766
 Cell: 414-534-2451
 Email: sawboss3@wi.rr.com

Vice President

Karen Grade
 Home: 414-462-3616
 Email: Kgrade@oncologyalliance.com

Treasurer

Kelly Kramer
 Home: 262-650-1028
 Cell: 262-366-9281
 Email: fafhard@sbcglobal.net

Newsletter Editor/Librarian

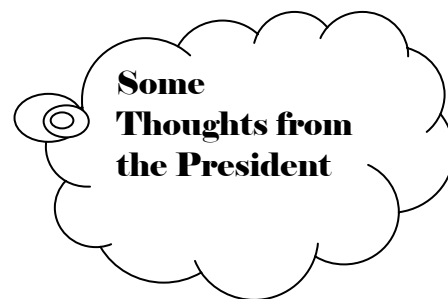
Nikki Passentino
 Cell: 414-628-2691
 Email: passentinonikki@hotmail.com

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



Some Thoughts from the President

Its been another great year for the Beer Barons. We've had many good times and many good events. We've enjoyed countless different beers together, both commercial and home-brewed. Lets keep the good times rolling. Make sure to enjoy the company of family and friends often. Slow down the hectic pace of this time of year, and take time to be thankful for the people in your life. Beer is easier to enjoy in the company of family and friends, so stay safe, and have a healthy and happy new year.

Auf Weidersehen,
 Jason



Treasury Report:



Treasury Report:

As of 11/30/06 our club account is at \$1,285.91, while our festival account remains the same. We had 85 paid attendees for the great talk given by PJ McNulty from the Goose Island Brewery. In addition, nine new people signed up for the complimentary newsletter. Thanks to all for attending and keeping up with the monthly and yearly dues. As always, the treasurer's records are available at every meeting.

Slainte
 Kelly

Farewell from Nikki.....

Well, this is it! The 24th issue is completed and my duties as newsletter editor are done.

It's been both an honor and a privilege to be the newsletter editor. As editor it has been frustrating and rewarding, however, I am a more knowledgeable Beer Baron because of it.

Thank you everyone for being such a great audience. I have tried my best to make the newsletters both creative and informative. I would also like to thank everyone who contributed to the newsletter over the past couple of years.

Although I am stepping down from the Beer Baron Board, I will continue to be an active Beer Baroness!

CHEERS!!!

ANNUAL DUES!!!

There are many Beer Barons who are not up to date with their yearly dues. The fee for a one year membership is \$15 per year. Thus far we have been lenient, however after the end of the year we are going to start to weed through the membership list and take members off the list who are not up to date, so please update your membership!

This is a homebrew club and not a \$5 all you can drink keg party that occurs once a month. The Beer Barons rely on yearly dues and need the money to provide the newsletter, excellent beer, and wonderful speakers. We understand that many Barons are unable to attend monthly or frequently so they are unable to pay their annual dues on time, however dues can be mailed to the treasurer as well.

Just a reminder that a one year membership is from the time you join until the same time the following year. A two month grace period is usually granted, however after the two months pass then you will be off the list.

Please update your dues and any current information by the end of the year!! Besides if you don't then you make our job as officers more difficult because we have to keep taking people off the list and then adding them again over and over, which is tedious and thirsty work.

Mail To:

**Beer Barons of Milwaukee
Attention: Treasurer
P.O. Box 270012
Milwaukee, WI 53227**

(please mail checks and money orders only!)

Santa's Butt wiped off shelves

PORTLAND, Maine - A beer distributor says Maine is being a Scrooge by barring it from selling a beer with a label depicting Santa Claus enjoying a pint of brew.

In a complaint filed in federal court, Shelton Brothers accuses the Maine Bureau of Liquor Enforcement of censorship for denying applications for labels for Santa's Butt Winter Porter it wants to sell in Maine.

The lawsuit contends the state's action violates the First Amendment by censoring artistic expression. But the state says the Santa label might appeal to children.

www.nydailynews.com



WORLD OF BEER 2007

The planning for the WOB 2007 is still in the beginning stages. The committee plans to move forward soon and commit to a venue and a date. The committee needs all of your help to make this the best WOB celebration thus far so make it a New Years' resolution to be more active in the beer world. If interested in volunteering then contact a committee chair person:

VENDORS:

Mike Schwartz
Assistant: Jeff Platt



PROMOTIONS:

Richard Binkowski
Assistant: Jeff Platt

VOLUNTEERS:

Johnny O'Brien

TREASURER:

Richard McKagan

HOME BREW COMPETITION:

Mike Rice
Nikki Passentino

SPEAKERS:

Eric Putnam
Assistant: Jeff Platt

2007 Upper Mississippi Mash-Out

Jan 26-27 2007

Entries Due:
Jan 01-13 2007



Fire up the brew
kettles for this
fabulous event!

Check out the details:

www.mnbrewers.com/mashout/

BEER GAME: Match the Beer to the Area (draw a line)

Biere de Garde	Ireland
Pale Ale	France
Lambic	Dusseldorf
Altbier	Cologne
Kolsch	Belgium
Guinness	England

Upcoming Events:
Meeting Dates and Styles

December Meeting: 12/20/06
 @ Clifford's
 -Holiday Party

January Officer's Meeting:
 01/03/07--730p
 @ Benno's
 7413 W Greenfield Av
 (old & new officers must attend this meeting)



Kreusening

by Mike Schwartz

At the October meeting there was a discussion about kreusening with respect to Belgian beers. There is an article in the November 2006 Brew Your Own magazine that discusses kreusening in depth. This is just a quick summary of a couple kreusening methods that I've used.

Kreusening is just adding actively fermenting beer to a finished beer prior to bottling or kegging. The actively fermenting yeast will not only provide carbonation to the beer but also helped to clean out fermentation products like diacetyl, acetaldehyde, and so on. This is especially important on a lagers or bigger beers.

The general process is to have some wort and yeast. Add the yeast to the wort, when it starts fermenting (develops a layer of foam) add it to your fermented beer, mix well, and keg or bottle.

The simplest way to get wort is to save some unfermented wort in 2-liter plastic soda bottle(s) when you brew and store them in a freezer until your batch of beer is fermented and ready for either kegging or bottling. This is a lot simpler than brewing another batch of beer when you want to keg or bottle and it doesn't change the flavor of your beer.

You can save some yeast from the primary fermenter to add back into the saved wort. Fermentation should take off quickly if you aerate the wort before adding the yeast. Don't worry about oxidizing your beer because the yeast will use all the oxygen before you add it into you beer. You only need to use a teaspoon or less of yeast slurry per 5 gallons of fermented beer. If you brewed a high gravity beer you should look elsewhere for your kreusen yeast. Any clean fermenting yeast will do.

There are two basic approaches to kreusening:

1. Just add about 15% of the total volume in actively fermenting wort and release the excess CO2 that builds up.
2. Use a formula to figure out how much wort you have to use to get the proper carbonation level.

To use the first method you need to set up a pressure relief valve on your kegging system. All this requires is a simple pressure relief valve like the one shown in the photo, a pipe tee, pressure gauge, and a gas-side ball-lock fitting and hose. Set the pressure relief valve to the pressure you want based on the volume of CO2 required and the temperature of your beer just like with force carbonating. Add the fermenting wort to the keg, hook the ball-lock fitting to your keg, come back a few days or weeks later depending on the beer and temperature and you have fresh, carbonated beer just like magic!



***Kreusening continued**

To use the second method you need to make some measurements and do a little math. There's a formula in the book Oktoberfest, Vienna, Marzen (Classic Beer Style Series) by George Fix.

WARNING: MATHEMATICAL FORMULA COMING UP!
 Don't panic, this formula isn't as bad as it looks.

$$\frac{V_P}{V_B} = \left[\frac{SG_B}{SG_P} \right] * \left[\frac{C_V}{(2.44 * SG_B * G_P * F - C_V)} \right]$$

Explanations of terms:

V_P = Volume of priming solution to be added (number you're looking for)

V_B = Volume of beer to be primed (what's in the keg or fermenter)

SG_B = Specific gravity of finished beer to be primed (FG)

SG_P = Specific gravity of priming solution (OG of beer or wort that you're adding)

F = Fractional fermentability of priming solution (this is how much you expect the wort to ferment, almost always around 0.75)

C_V = CO₂ level in volumes to add (how many volumes of CO₂, don't forget to subtract the level of saturation of CO₂ in your wort, approximately 0.9 volumes @ 65F, 1.1 volumes @50F, 1.2 volumes @40F.

GP = Gravity of priming solution in Plato [(OG-1)*1000/4] (1.048 OG would be 48/4 = 12)

Example:

You have 5 gallons (640 Ounces) of fermented american pale ale at 1.008 FG with a fermentation temp of 65F and you want 2.8 volumes of CO₂, OG of wort was 1.048.

$$\frac{V_P}{640\text{Ounces}} = \left[\frac{1.008}{1.048} \right] * \left[\frac{(2.8-0.9)}{(2.44 * 1.008 * 12 * 0.75 - (2.8-0.9))} \right]$$

$$V_P = (640 * 0.96) * \left[\frac{1.9}{20.23} \right] = 57.7 \text{ Ounces}$$

One big advantage of this method is that you don't need a pressure relief valve because the amount of CO₂ generated is exactly how much you want. This is the only way to go if you're bottling.

Happy kreusening!

A-B, InBev Strike Deal

Nov 30, 2006 - Anheuser-Busch and InBev, the world's two largest brewing companies, have struck a deal where A-B will become the exclusive U.S. importer of a number of InBev's premium European import brands, including Stella Artois, Beck's, Bass Ale, Hoegaarden, Leffe and other select InBev brands, the two brewers announced.

Effective Feb. 1, Anheuser-Busch will import these premium brands and be responsible for their sales, promotion and distribution in the United States. These InBev brands, which had sales volumes of about 1.5 million barrels in 2005, will be available to Anheuser-Busch's U.S. wholesaler network where possible.

www.realbeer.com

Brewing Radio

There are some new sources for information about beer and brewing out there that a lot of you probably haven't seen yet. I have to thank Rich Heller for tipping me off about one of these sources. These are available as podcasts on a couple of web sites. For those of you who aren't familiar with podcasts, they're just like any other radio show but they're available for download in MP3 format on web sites rather than broadcast over the airwaves. They get their name because they were first started for use on iPods, the ubiquitous music players.

The first of these, basic brewing radio, is just what the name says. It's a great program about basic brewing techniques, mainly extract based, and news about beer and brewing. The web site is <http://www.basicbrewing.com/radio/>. Some of the recent programs that they've had included: Brewing with the Ginger Beer Plant, Extract Brewing Strategies, First Wort Hopping and Dry Hopping, and NHC Coverage.

Another source is Craft Beer Radio. I haven't really checked this one out very much but it looks interesting. It's available at: <http://www.craftbeerradio.com/>. They cover everything from how to make beer, visiting the hop harvests in Idaho, talking with professional brewers, and yada, yada, yada... You'll find a couple of other shows listed on the lower right side of this web site homepage - Pacific Brewing News, The Good Beer Show, and Big Foamy Head. Haven't checked any out yet.

The best source I found so far is The Brewing Network. They have two programs, the Sunday Live Show (<http://thebrewingnetwork.com/>) and the Jamil Show. On the Sunday Live Show some recent topics have been: Preparing for, tasting, and evaluating beers, Chris and Mike White join us in the studio to dispel the myths of yeast and enlighten us homebrewers. Yeast temperatures, starters and strains are discussed., and Great beer paired with gourmet food. As you can see these cover a wide range and tend to be pretty detailed and in-depth programs.

What may be the most interesting show for many of you is the Jamil Show. In this program is a mainly discuss specific styles of beer and how to brew them. The host Jamil Zainashef is 2004 Ninkasi winner and one of the most winning home brewers in the AHA nationals. He's also a National Level BJCP judge. This show is now listed on the BJCP web site as recommended listening for anybody in the program. This show includes many of the recipes that they discuss including those that Jamail has used to win national competitions. Rich Heller recently brewed a robust porter from one of these recipes (it was the one and beer camp) and I can personally attest to the fact it was one of the best robust porters I've ever had.

Archives for all of the shows are available at the respective web sites. If you're interested in downloading these programs, there's a free piece of software that you can use to subscribe to podcasts called juice (used to be called iPodder but they got sued). It's available at: <http://juicereceiver.sourceforge.net/>. Once you install this software, you can add in the RSS feed (Really Simple Syndication) addresses for these programs and it will automatically download all of the old programs as well as new ones as they come up. It lets you set your own schedule for when to check.

RSS feed addresses:

Basic Brewing Radio -

<http://www.basicbrewing.com/radio/radio.rss>

The Sunday Live Show - <http://www.webpasties.com/podcast-3384-161.xml>

The Jamil Show -

<http://www.thebrewingnetwork.com/jamilshow.xml>

Craft Beer Radio -

<http://www.craftbeerradio.com/CraftBeerRadio.xml>

-Mike Schwartz

Beer Prayer for the Holiday Season

Our lager
Which art in barrels
Hallowed be thy drink
Thy will be drunk, (I will be drunk)
At home as it is in the tavern
Give us this day our foamy head
And forgive us our spillage
As we forgive those who spill against us
And lead us not into incarceration
But deliver us from hangovers
For thine is the beer, the bitter, and the lager

Barmen

Not just any old beer glass.....



Answers to Beer Game (p3)

Biere de Garde—France
Pale Ale—England
Lambic—Belgium
Altbier—Dusseldorf
Kolsch—Cologne
Guinness—Ireland

Beer Facts:

1. How many gallons is a US barrel?
2. What year was the first beer cans produced?
3. 12 oz of a typical American pale lager actually has fewer calories than 2 percent milk or apple juice.

Answers

#1 31 gallons / #2 1935

This Month's Meeting

The **Wednesday December 20** meeting will be held at Clifford's. The meeting will start **promptly at 7:30pm**. Admission to this meeting is \$10.00/person or \$15.00/couple

This month the Beer Barons Annual Holiday Party!!!

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

**Beer Barons of Milwaukee
P.O. Box 270012
Milwaukee, WI 53227**

First Class