



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

January 2007

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

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PRESIDENT'S LETTER

Welcome everyone to the next year in beer. I hope everyone had a great and safe holiday. Let's hope the new year brings us all good luck, and brings us together for good beer and good times.

This year we hope to bring the focus of the club meetings back to learning more about beer styles. Please be courteous to your fellow barons and guest speakers, as they will take the time to prepare and lead discussions each month on various beer styles. The learning experience we share will benefit all of us.

Also, don't forget to volunteer to help with club functions. Our club is only what we put into it. The more effort we put in, the better our club will be. There are several festivals coming up that the Beer Barons would like to have a presence at. Let's use them as an opportunity to network with other beer lovers, and promote our own World of Beer Festival.

And don't forget to make time to relax every now and then along the way, and have yourself a beer.

Auf Wiedersehen,
Jason

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

VOLUNTEERS:

Johnny O'Brien

HOME BREW COMPETITION:

Mike Rice
Nikki Passentino

PROMOTIONS:

Richard Binkowski
Assistant: Jeff Platt

TREASURER:

Richard McKagan

SPEAKERS:

Eric Putnam
Assistant: Jeff Platt



BEER BARONS "BEER STYLES & OTHER MADNESS"

BJCP CATEGORY 12C: BALTIC PORTER

Aroma: Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherrie or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

Appearance: Dark reddish copper to opaque dark brown (not black). Thick, persistent tan-colored head. Clear, although darker versions can be opaque.

Flavor: As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth schwarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Clean lager character; no diacetyl. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Perhaps a hint of hop flavor.

Mouthfeel: Generally quite full-bodied and smooth, with a well-aged alcohol warmth (although the rarer lower gravity Carnegie-style versions will have a medium body and less warmth). Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level.

Impression: A Baltic Porter often has the malt flavors reminiscent of an English brown porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavors.

History: Traditional beer from countries bordering the Baltic Sea. Derived from English porters but influenced by Russian Imperial Stouts.

Comments: May also be described as an Imperial Porter, although heavily roasted or hopped versions should be entered as either Imperial Stouts or specialty beers.

Ingredients: Generally lager yeast (cold fermented if using ale yeast). Debittered chocolate or black malt. Munich or Vienna base malt. Continental hops. May contain crystal malts and/or adjuncts. Brown or amber malt common in historical recipes.

Vital Statistics:
IBUs: 20 – 40
SRM: 17 – 30
OG: 1.060 – 1.090
FG: 1.016 – 1.024
ABV: 5.5 – 9.5% (although 7 – 8.5% is most typical)

Commercial Examples: Sinebrychoff Porter (Finland), Zywiec Porter (Poland), Baltika Porter (Russia), Carnegie Stark Porter (Sweden), Dojlidy Polski (Poland), Aldaris Porteris (Latvia), Utenos Porter (Lithuania), Koźlak Porter (Poland), Stepan Razin Porter (Russia)

Whispering Jeff's Babble:
Add to that...Black Boss Porter.

Those of you who have tasted this big baby will, I'm certain, agree. I first stumbled onto this one at A&J Polish Deli on Lincoln Ave. JAW Distributing, who have come to the Beer Barons' meetings every oncce in a while, imports this. A&J is selling this (22 ounce ?) for a mere \$1.49! Are you ...afraid to buy off-premise ? Then wander into Highbury on KK in Bayview. Tell 'em Whispering Jeff sent you.



BEER BARONS HOMEBREW HAVEN

AHA-BJCP HOMEBREW COMPETITIONS

JANUARY 27

Upper Mississippi Mash-Out, Minneapolis, MN
Al Boyce - (952) 927-8968

FEBRUARY 10

The Great Northern Brew-Ha-Ha, Duluth, MN
Steve Daiken - (715) 398-4559 - Deadline: 01/26

FEBRUARY 16

Kansas City Bier Meisters
24th Annual Homebrew Competition, Olathe, KS
Neava Ford - (913) 432-9630 - Deadline: 2/03

FEBRUARY 24

BABBLE Brew-Off, Lincolnshire, IL
Bruce Dir - (847) 566-8012 - Deadline 2/17

FEBRUARY 24

FebFest 2007, Libertyville, IL
John Hardin - (630) 550-9372 - Deadline: 2/17

FEBRUARY 24

MCAB IX, St. Paul, MN
Curt Stock - (651) 644-6098 - Deadline: 2/16

MARCH 3

IBU Open, Des Moines, IA
Ron Staab - (515) 360-0435 - Deadline: 2/23

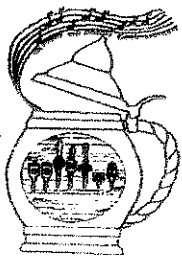
MARCH 10

9th Annual Drunk Monk Challenge, Aurora, IL
John Kleczewski - (630) 621-3342

MARCH 10

SODZ 4th British Beerfest Competition, Columbus, OH
Frank Barickman - (614) 354-8750 - Deadline 3/2

NOTE: Send the Beer Barons' Newsletter Editor all your competitions, awards & other notices & braggings for the February newsletter.
Send to milwbrew@execpc.com



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DUMPER BRAU By Michael Rice

In the course of brewing, we all make those batches commonly known as "Dumper Brau" – those batches that do not meet our expectations and so find their way down the drain. I would like to suggest that rather than sharing with Lake Michigan (or the repository of your local community) you dump it on the Barons. This gives us all an opportunity to discuss problems and possible corrections.

Look for my Amber Ale to the January meeting to kick off the program. I am sorry the club cannot reimburse you for your lousy beer, but hey, look at it this way – you are providing a unique educational opportunity for your fellow Beer Barons! Given the high caliber and maturity of our members, you can rest assured

RICH MCKAGAN'S CHOCOLATE STOUT

Here's the recipe for Chocolate Stout that Rich McKagan brewed for 2006 Food & Froth.

Steep for 30 minutes in 1 gallon water.
Rinse with 1 gallon heated water

1 lb crystal malt 60L
1 lb chocolate malt
8oz roasted barley

Add to this 2 gallons of water and bring to a boil for 60 minutes

6.6 lbs english light malt ext
3.3 lb honey
1.5 cups Lactose

Hop with

1 oz E. Kent Goldings 60 minutes
1/2 oz Fuggles 60 minutes
1/2 oz Fuggles 15 minutes

After boil, place in 6 gallon carboy,
bring volume up to 6 gallons and ferment using

YEAST: Wyeast 1968

After primary blow-off 3 - 5 Days,
rack to 5 gallon carboy and finish fermentation

Upon Kegging add 1 bottle Noirot Cocoa flavoring extract

MUSEUM OF BEER & BREWING NEWS

I want to thank the Milwaukee Beer Barons Homebrew Club in their support of the Museum of Beer & Brewing, seeking to place a brewing museum in Milwaukee. Enclosed are a few updates....

PABST BREWERY

The redevelopment of the former Pabst brewery officially began on Tuesday, January 15 as a dedication ceremony was held at Museum of Beer & Brewing VP Jim Haertel's Blue Ribbon Hall, to celebrate the start of Joseph Zilber's project, simply called The Brewery. Zilber, the chairman of Zilber Ltd., plans to transform the 21-acre former brewery property in the northwest corner of downtown Milwaukee into a mixed-use urban neighborhood with residences, office space, stores and restaurants.

"This is an incredibly important neighborhood in the city – it ties downtown with many lower-income neighborhoods," said Milwaukee Mayor Tom Barrett. "It has fabulous potential. Cities are about livability. As we undergo this renaissance in Milwaukee, we need people like Joe Zilber who use words like 'legacy.' We've got the man who has the dream, the vision and the resources to make The Brewery project something we can look forward to."

The Museum of Beer & Brewing has signed a letter of intent with Jim Haertel & his BrewCity group to locate in 5000 square feet of space on the 2nd floor of the historic Pabst offices.

In addition, Haertel & MBB member Tom Volke have been authorized by the Zilber group to gather artifacts from the Pabst buildings for preservation.

FELLOW MBB MEMBERSHIP & ENTHUSIASTS

It is with great sadness that we must report that our mentor and MBB chairman Karl Strauss passed away after a battle of cancer. Up until weeks before he died, Karl was still brimming with ideas and projects. Unbeknownst to all of us is that Karl was penning an autobiography, which we hope to collaborate on the publication later this year.

As we look for a physical "home," we are proceeding ahead on 2 fronts. Our primary goal in 2002 was to be setup on the 2nd floor offices of the Pabst Brewery, facilities that our VP Jim Haertel had hoped to secure title to earlier. Joseph Zilber of Towne Developments has acquired the Pabst complex and Jim is in conversations with Mr. Zilber about the Pabst offices, Blue Ribbon Hall & Gift Shop. Our agreement is to receive 5000 square feet of space, with which to set up displays and our reference library. If all goes well, we will at the Pabst Brewery location in Spring 2008.

In the interim, we have an agreement with Milwaukee Ale House owner Jim McCabe to setup the Museum of Beer & Brewing in the Tasting Room of Milwaukee Brewing Company, their production brewery located at 613 S. 2nd Street in Walker's Point in Milwaukee. The MBC Tasting Room, with constant and special monthly MBB exhibits, is slated to open this Spring. We have begun creating displays and exhibits for this venue.

Our 3rd Annual Karl Strauss Award will be held in Metro Madison, the day before the Great Taste of the Midwest. This year, we will be honoring homebrew pioneer Charlie Papazian, founder and president of the Institute for Brewing Studies.

We'll be setting up a series of speaking engagements at Miller Inn, following our 2004-2005 series. On February 1, we'll host Trudy Paradis, co-author of "German Milwaukee: Its History – Its Recipes."

New on our agenda is the "Innovations & Inventions of Fritz Gettelman" exhibit, to be held at Miller Inn in September, featuring the Gettelman \$1000 Beer recipe, recreated by MBB Board Member David Ryder, VP- Brewing Miller Brewing Company, with the Miller Tech Center facility. We will spotlight on the Gettelman accomplishments, including glass-lined tanks, steel beer keg, truck-mounted snowplow, tillage devices, pasteurizers, and more, as presented by MBB Board members Nancy Gettelman and Fred Gettelman.

Thanks to all of you for your support and enthusiasm!

Jeff Platt, President For more, visit www.brewingmuseum.org

BEER EVENT CALENDAR

FEBRUARY 6

Beer Barons Officers Meeting - 6:30 PM
The Palm, Milwaukee, WI

FEBRUARY 10

9th Annual Friends of the Milwaukee Public Museum "Food & Froth"
Milwaukee Public Museum, Milwaukee, WI

FEBRUARY 11

Mid*Winter Beer Fest
Milwaukee Ale House, 233 N. Water St., Milwaukee, WI

FEBRUARY 28

Milwaukee Beer Barons Monthly Meeting - 7:30 PM
Lakefront Brewery Palm Garden, Milwaukee, WI

MARCH 3

Hops & Props
EAA Airventure Museum, Oshkosh, WI

MARCH 11

The Milwaukee Beer Festival & Blessing of The Bock
Serb Hall, 51st and Oklahoma, Milwaukee, WI -
www.milwaukeebeerfest.com

MARCH 24

Riverwest Pub Crawl, touring over 15 Riverwest Taverns, Restaurants & Brewpubs, with food, beer & live music. We'll begin our Riverwest Pub Crawl at **The Gig**,
Riverwest, Milwaukee, WI - Contact Jeff Platt - (414) 332-7837
NOTE: A portion of the proceeds from this event will be donated to the Milwaukee Beer Barons Homebrew Club

APRIL 5

Museum of Beer & Brewing Guest Speaker Series hosts Randy Mosher, author of "Radical Brewing, Recipes, Tales & World -Altering Mediations in a Glass."
Miller Inn, Milwaukee WI - 6 PM

JUNE 2 (TENTATIVE)

Milwaukee Beer Barons WORLD OF BEER Festival - 1-5 PM
Schwabenhof, N56 W14750 Silver Spring Rd., Menomonee Falls, WI

JUNE 21-24

American Homebrew Association
National Homebrewing Convention
Denver, CO

THURSDAYS

Riverwest Rebel Beer Society & Tasting Club - 6 PM
THE PUB, 2479 N. Fratney, Milwaukee, WI
FEB 8: Tyrannena * FEB 15: Sprecher * FEB 22: Sand Creek

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!)

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PICK UP & DELIVERY

BEER BARONS:

Look for more World of Beer Festival details, including details of our 2nd Annual **MONSTER MASH** Homebrew Competition in the February edition of the **BEER BARONS** Newsletter. We'll be featuring all beer styles at this homebrew event, so get started...now !!!

WISCONSIN BREWERY, BEER BAR & BREWPUB TOUR

GRAY'S TIED HOUSE

Fred Gray, co-owner with his dad Bob of Gray's Brewing, launched their second operation, Gray's Tied House in Verona, WI in October 2006. Gray's Brewing of Janesville celebrated its 150th anniversary in 2006. The company started in 1856 as a brewery, but dropped that business before Prohibition and instead made sodas. It got back into brewing during the early 1990s, and in October opened a restaurant/brew pub in Verona.

Few beverage-makers in Wisconsin have been in business as long as Gray's Brewing, which is in its fifth generation of family ownership. The company left the beer-making business during the run-up to Prohibition and returned to brewing after a calamitous fire in the early '90s. Gray's launched a multimillion-dollar venture into the restaurant industry with the opening of Gray's Tied House brew pub in Verona, just west of Madison.

Gray's Tied House, which anchors a new retail center in a rapidly growing community, will raise the company's profile. Gray said he's enjoying the venture, despite some initial problems, because it gives him a chance to test-market some new brews, such as an oatmeal stout that's currently on the menu. Gray's Tied House (the name refers to the pre-Prohibition practice of taverns that were tied to breweries) is being supplied by the Gray's Brewing plant in Janesville. It is licensed to begin brewing at the restaurant in January.

The opening of Gray's Tied House came about when Fred Gray was approached by developers of the Vincenzo Plaza retail center in Verona. They were looking for a restaurant to help anchor the plaza, which is just off Highway 151, the main highway running west of Madison. Gray and his partners agreed to lease the building, and the brew pub opened in October.

That was a reverse of what usually happens in the beer industry. Often, brew pubs branch into selling their beer beyond their restaurants if a brand or two gets hot, said Paul Gatzka, director of the Brewers Association, a Boulder, Colo.-based trade group for brew pubs and specialty brewers. That's how Chicago's Goose Island and Cleveland's Great Lakes Brewing brands became widely sold throughout the Midwest.

But Gray appears to have picked a good time to open a brew pub. After three years of declining beer sales in the nation's 900-plus brew pubs - tied to a general decline for restaurant sales - nationwide brew pub beer sales volume increased 5% in 2004 and 2.9% in 2005, Gatzka said.

Gray said he has worked to correct some problems with the food portion of the business at the brew pub by providing better training for the restaurant's staff. Strong employment in Dane County means the restaurant relies heavily on college and high school students, Gray said, so it's a challenge to find experienced workers.

HOPS HAVEN

SHEBOYGAN BEER HISTORY

In 1847, two German immigrant brothers started Sheboygan's first brewery called Gutsch Brewing Company, which was also one of the first in the state.

Konrad Schreier Company, the second brewery in the city, opened in 1856. Both breweries owned the majority of the bars in the city until the tied-house law made this practice illegal. After that dark chapter in American history called Prohibition, Schreier continued and concentrated on producing malt for the brewing industry. Sadly, Schreier stopped production in the fall of 2004, though there is talk about using the facility for an ethanol plant.

The Gutsch Brewery reopened in 1933 under the name of Kingsbury and produced its flagship brand as well as many other labels including Fox Head 500, Tavern Dry Pale and Blatz. The Kingsbury brewery closed its doors in 1974 and the building was leveled shortly afterward. The Kingsbury brand was acquired by G. Heilemann and then by Pabst. Today, Miller Brewing Co. contract brews Kingsbury NA.

HOPS HAVEN

Sheboygan was on the brewing map once more when Hops Haven Brew Haus opened in May of 2003. Hops Haven produces the Port Washington flagship brands and a list of Sheboygan favorites including Triple "H" (Hops Haven Hefeweizen), Black Cherry Porter and the newly released Hop-2-it IPA.

A bottling line is currently being installed and products will be available in Sheboygan immediately and expanding throughout the state soon after. If you just can't wait for your favorite brand to make it to the shelves, stop in for a growler or two. If you start early enough, a mid-day or evening refill is not out of the question. Hey, it happens.

**HOPS HAVEN, 1327 N. 14th, Sheboygan, WI
(920) 457-4677**

As Gray's Tied House begins brewing beer at the pub, the restaurant plans to offer more food items that are prepared with the brews.

Gray, the guy who looks askance at marketing, has learned that brew pub customers are often heavily influenced by recommendations from waiters and bartenders. "In my naivete, I thought people came in with preconceived notions," he says. "I'm learning every day," he adds.

GRAY'S TIED HOUSE

950 Kimball Ln., Verona, WI - (608) 845-2337

This survey is designed to provide a better understanding of the make-up of the Beer Barons, and to determine which direction the members would like to see the club go. All questions are voluntary. *Please bring the survey to the January meeting, or mail it to the Beer Barons post office box.*

Do you homebrew?

Are you currently active in the hobby?

Approximately how many batches a year do you brew?

Do you brew all-grain?

Should the club have more home brew at the meetings?

In past meetings, has the club provided enough commercial examples to properly cover a style?

Do you think the club should spend more time talking about beer styles?

Do you feel that the club does an adequate job of covering brewing techniques?

Should the club do informal beer judging at the meetings?

Do you feel the club should continue with the World Beer Festival?

If yes, do you think the festival should be expanded?

Should the club keep some of the proceeds from the festival to support club activities or should we continue to donate all of the proceeds?

Volunteer Questions

If the club reimburses you, would you brew up a 5 gallon batch for a meeting or other club functions?

If so what styles could you provide?

Would you be willing to bring to a club meeting either part, or all of your brewing system, and give a short talk?

Would you like to give a presentation to the club about brewing or beer styles?

We usually have enough volunteers to help on the day of the World Beer Festival, but the committee needs help with the pre-planning. Would you consider volunteering for the pre-planning committee?

Additional comments:

Name _____ Phone Number (s) _____
(If you are interested in volunteering)

This Month's Meeting

The Wednesday January 24 meeting will be held at Clifford's. The meeting will start promptly at 7:30pm. Admission to this meeting is \$5 per person. Featured topic will be "Winter Warmers and Big Beers."

The Wednesday, February 28 meeting will be held at Lakefront Brewery Palm Garden. The meeting will start promptly at 7:30 PM. Admission is FREE to dues paid Beer Barons & \$5 to guests. We will feature a tour of Lakefront Brewery & talks by Russ Klisch & Mike Chaltry.

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
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