



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

FEBRUARY 2008

www.beerbarons.org

FEBRUARY MEETING

The February meeting will feature Stouts. We will discuss the history and composition of the Style, including the six Sub Styles since most of us are already familiar with dry Stout (Guinness), Sweet Stout (Murphys), Export Stout (Guinness Extra), and Oatmeal Stout, we will be tasting Russian Imperial Stouts and the now booming American Stouts.

Beer Geek Nirvana, be there!!

VP Mike Rice

In addition to those things mentioned elsewhere in the newsletter, these topics will be up for discussion at this month's membership meeting:

- Non-profit status
- Annual meeting fees
- Constitutional revisions
- World of Beer Festival
- Forum
- BrewBlog
- Web Site
- Mike Schwartz

NEWSLETTER - PRINT OR WEB

This newsletter gets mailed out about a week before the meeting.

Do you want a print version or is getting it online, posted in PDF format on the Beer Baron's website, www.beerbarons.org, sufficient.

Please let us know !!

Jeff Platt

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PRESIDENT'S LETTER

There have been a lot of conversations going on lately about the benefits of membership, what should be done about people who enjoy the benefits of the meetings but don't join, how to communicate important issues within the club. Boy there's been a lot flying around. Not that it's a bad thing. Communication, when done in a constructive manner will always be beneficial

I've said most of my piece for this month regarding the benefits (and responsibilities) of membership elsewhere in this month's newsletter so I'll keep this short. Some of the recent topics have been things we need to discuss at this month's meeting like the proposed forum, listserv, and communication in general.

In a bit of on-going business, the officers haven't received much comment on the proposed constitutional changes, or for that matter any additional requests for changes. I'd like to propose another right here. That we reinsert the missing paragraph in the by-laws for Article I, Section 2 Associate Members. The constitution is a short, easy read if you've never looked at it. It's available on the web site under "about us."

INCORPORATE - NON-PROFIT

The choices as they were presented to me from a lawyer who may or may not be hoping to get some business from us are...

- 1) LLC - cheapest, which could possibly be done online.
- 2) Full Incorporation - around \$1500, required a lawyer or CPA.
- 3) 503 (c)(3) (or ??) - around \$2500-3000, which requires lawyer or CPA, and provides donation writeoffs for donors.

They all provide legal protection.

Mike Chaltry

SHIRTS & STUFF

There has been some interest in shirts and hats with the Beer Barons' logo on them. While Karen Grade does not have prices, if you are interested, please see her at the February (and every) meeting. Per Karen, "bring your checkbook."

MILWAUKEE BEER BARONS BOARD MEMBERS

PRESIDENT: Mike Schwartz
Home: (414) 423-7930

TREASURER: Bruce Buerger
Home: (262) 524-9546

VICE PRESIDENT: Mike Rice
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MEMBER AT LARGE:
Mike Chaltry
Home: (414) 263-4446

NEWSLETTER & MEMBERSHIP:
Jeff Platt
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MEMBER AT LARGE:
Diane Kane
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NEW LISTSERV PROPOSAL

The idea of a club forum was first discussed at the January board meeting and the board is still evaluating what effort it would take to maintain and moderate it. Jeff Davis can set it up and host it free of charge to the club which would be great. I hope we'll have enough information to discuss this by the February general meeting and vote on whether we want to go ahead with it.

If approved by the board and membership, the forum would exist in addition to the Yahoo group. This allows the continued use of the Yahoo group for member notification of meetings, events, etc.

The forum would be used to discuss club business and beer and brewing related topics in a controlled and threaded environment (threaded means that each topic is separate and messages are presented in chronological order). It allows us to control access, keep our club business private, and only those interested in specific topics need to follow them. The forum allows you to sign up to get email notifications of new postings on threads that you are interested in making it easier to keep abreast of topics. For those who missed the last meeting, I made a proposal to replace the Beer Barons Yahoo! Groups with our own forums site. While Yahoo! Groups has served its purpose, it is vastly inferior to what is available to us now.

My proposal is to use phpBB (<http://www.phpbb.com>) forums software as a replacement. Since its creation in 2000, phpBB has become the most widely used Open Source forums solution. It is fully configurable and easily manageable. One of the benefits is the ability to fully brand it to the Beer Barons name, look, and feel. Other features include the ability to regulate access to certain areas to officers, members, and/or the public. Each forum we set up may be moderated by one or more moderators, and each moderator can moderate more than one forum.

For more information about phpBB 3.0, see their 'About' section at <http://www.phpbb.com/about/> and the list of features at <http://www.phpbb.com/about/features/>

A few real world samples of phpBB in use are at:

- (phpBB 2.0) <http://forum.northernbrewer.com/>
- (phpBB 2.0) <http://www.shotgunworld.com/bbs/index.php>
- (phpBB 3.0) <http://startrekguide.com/community/>
- (phpBB 3.0) <http://www.phpbb.com/community/>

One other thing to note is that there will be no additional cost to the club for this new forums site. One way or another we will get free hosting, even if I have to host it on my own Dairyland.Net servers.

Please respond with any further questions or comments.

Happy brewing,

Jeff Davis

JANUARY 2008 MEETING

- * 15 Memberships paid, including 6 New memberships
- * 82 Attendees, with 10 Visitors

MEMBERSHIP STATUS

- * 125 Current Memberships
- * Expire February - 5 * Expired January - 11
- * Expired December - 3 * Expired November - 5
- * Expired October - 8

2008 BEER FESTIVAL TICKETS

Each year the Barons organize various excursions to some of the many wonderful beer festivals in the area. In previous years the Barons have been provided with a block of tickets for these festivals, funds were collected from those attending, and the Barons provided the funds to the host the day of the actual fest.

In 2007 the Barons experienced a change in the way beer festivals collected funds for ticket reservations. Most are now asking homebrew clubs to pay for the block of tickets up front instead waiting to collect the funds the day of the fest. Last year during the summer months this resulted in a serious cash flow issue for the club, a time when the festivals are at their peak.

The club is currently organizing the details for the Chilton and Great Taste of the Midwest beer festivals. Starting in the March meeting we will begin the sign up and money collection for each of these festivals. In order to avoid the cash flow issues that the club experienced last year, priority will go to Baron Club members with active memberships and those that pay for their tickets up front. This will be conducted on a first come, first serve basis and no un-paid reservations will be held over paid ones. Details and costs will be provided in the March newsletter.

We greatly appreciate everyone's understanding regarding this matter. Please feel free to pass any questions or concerns you may have to Bruce or any one of the Barons Officers.

Thanks

Bruce Buerger

JANUARY 2008 TREASURERS REPORT

By Bruce Buerger

	<u>Debits</u>	<u>Credits</u>	<u>Total</u>
January Beginning Balance			\$3533.20
Income			
January Meeting Admission		\$410.00	
Membership Fees		\$225.00	
Petty Cash Return		\$100.00	
2007 WOB Proceeds		\$1527.00	
Error Correction		\$199.55	
Total Income			\$2461.55
Expenses			
Parallel Brew	\$204.97		
Newsletter (DigiCopy)	\$90.00		
Business Cards	\$10.00		
Postage - Newsletter	\$82.00		
Postage - Misc.	\$12.00		
Clifford's - Jan Hall Meeting	\$60.00		
Officers Meeting	\$40.00		
Petty Cash	\$200.00		
Paper	\$3.00		
<u>P.O. Box Renewal</u>	<u>\$56.00</u>		
Total Expenses	\$757.97		
Ending Balance			\$5,236.78

PRIVILEGES OF MEMBERSHIP by Mike Schwartz

Recently there's been a question floating around asking what is the benefit of membership? I'll give you my thoughts on that and I'd also like to point out the responsibilities of membership.

The Beer Barons of Milwaukee is a volunteer run organization established to promote homebrewing and beer appreciation. If I asked you what's the number one thing you get out of the Beer Barons you'd likely say it was the meetings. That's the most common response I've gotten by far.

The many benefits of participating in the Beer Barons include the excellent meetings we regularly have, the learning opportunities at those meetings and other venues, chances to try new and sometimes rare beers for near free, hearing great speakers from around the region, bus trips to beer festivals and other destinations, participating in beer festivals, being part of an organization that gives to charities and promotes craft and other outstanding beers to the public, being asked to help with commercial beer events, having people in the beer community value our opinions. This list could go on for a while but I think you all get the idea. I'd say that's worth a lot, especially if all it costs is joining and participating in the club.

Of course you could say that most of these are also available to non-members who just show up to meetings. You're right, at least as we currently operate. But then again, a lot of members just show up to meetings.

The strength of the organization is based on the efforts of the members. If few members are active in taking on the work necessary to run the club and fulfill our mission, then the club will be weak and ineffective in both. If a large percentage of members actively participate in running the club, helping with committees, event planning, etc., the club will be strong and prosper in both the day to day operations and in fulfilling our mission.

When looking at the Beer Barons, it becomes obvious that few members are actively participating in the operations of the club. Just look at the recycling of officers and committee members. Since 2000, there have been 6 positions open each year for 9 years. That's 54 positions available. Those 54 positions have been held by only 25 members who keep doing different jobs over and over again.

If you look at the World of Beer committee, it's made up of those same members. What about bus trip coordinator, web site manager, club librarian, club apparel coordinator, course instructors, competition coordinator? Mostly the same people again.

Twenty five people have done the majority of work in running the club for the last 9 years. Amazing when you stop to think we have over 100 members. Each time one of those members who does help with the work leaves, it's sorely felt, especially by the rest who do the work.

Some people are always willing to make a great batch of beer for club events. Recently several newer members have stepped forward to start new projects for the club. That's fantastic and I don't want anybody to discourage them in any way. We need more people who are willing to step up and do these and other things. However much you can contribute to help the club run more smoothly is always appreciated.

It doesn't have to take up a lot of your time to be truly active in the club. Being an officer takes about 8-10 hours a month, except the newsletter editor which is a bit more (maybe double). The World of Beer committee is a bigger commitment but only lasts for about 4 or 5 months out of the year. Other things take more or less time. It's all appreciated by the rest of the people who try to keep things running.

So, in the end is the benefit of membership just being able to vote? Only if we make it that way. There are many privileges to membership. But there's also a big responsibility to membership that has been ignored for a long time.

PROST! The Story of German Beer A Fifth Grade Book Report by Mike Chaltry

I have just finished reading 'Prost! The Story of German Beer' by Horst D. Dornbusch. Mr. Dornbusch, born in Dusseldorf Germany (home of the Alt), studied in America and worked in journalism for a while before he started missing his German beers. He then learned to brew beer and now runs a contract brewery called (get ready) the Dornbusch Brewing Company. With his background in journalism, he has written a very informative and entertaining book. My favorite passage is from the introduction: "There are pubs in Germany where centuries of stolid bums have rubbed cozy, indelible hollows into wooden benches from which a contemporary imbibor can take unobtrusive support and comfort as he settles in for an evening of delectable degustation."

While this is labeled the Story of German beer, Horst in fact starts from the beginning and chronicles the history of beer in Europe. The brewing practices of the early European tribes is mostly conjecture based on archeological findings but it's believed that the early tribes were brewing as long ago as 2000BC. The first true accounts of beer drinkin' came from the wine-drinking Romans who wrote disdainfully of the barbarians and their "barley wine". The Romans eventually got over it as there were several Roman breweries discovered around Europe.

After the fall of the Roman empire, the Dark Ages took over and northern European brewing collapsed back into the home where the wives took over the brewing. Eventually, monks discovered the Joy of Brewing as a means of sustaining themselves during their long fasts. Eventually, the best beer was being made by monks and nuns in abbeys around the country. They then discovered the Joy of Making Money as wayfarers would pay really good prices for the monks really good beer. That didn't last long. Once the regional lords found out how much money was being made, they took over the brewing industry. Feudal aristocrats in the south and the burghers of the north assumed brewing duties and the quality of beer dropped. Eventually, the burghers formed guilds and beer quality increased again. Beer was a driving force in the formation of the Hanseatic League and now German beer was being traded all over the world.

All this time the beers being produced were ales. Even though Germany is known as a lager country, they didn't start producing lagers until the 16th century. Light colored lagers have only been produced for the last 150 years and pilsners for the last 30. The author spends the last few chapters covering how beer is made and what styles originated in Germany.

This is a very enjoyable book put out by Brewers Publications and can be found on the Brewers Association webpage or at several major bookstores.

HONEY BASICS

By Andy Hemken, Honey Guy

When you get right down to it, honey is kind of a magical mixture of stuff, and can do a variety of things. While sugar and corn syrup are sweet, they are very simple compounds, and that's about it. Honey is actually quite complex, consisting of simple sugars, and other compounds. Honey is actually pH agile, able to stabilize itself to a degree. Until recently, scientists didn't understand all of the mechanisms involved, and are still discovering the properties and benefits of honey.

Honey is a natural antibiotic, and is being used for wound treatments around the world. It is great for stopping coughs. Mixed in lemonade, it is great for sore throats. It digests readily, and can be used as a sports gel for instant energy or as a pick-me-up after exercising. And best of all, it can be fermented.

The honeybee gathers nectar from lots of flowers, and in ingesting the nectars, mixes it with various enzymes in the honey stomach. This is the start of the conversion from plant sugars to the simple sugars. When the nectar is stored in the cells in the honeycomb, the bees in the hive move air over the cells to evaporate off the water. When the moisture content is just right, the cells are capped with beeswax, which is like a bee Tupperware. This keeps the honey secure and stable, until it is needed by the hive, or is stolen by the beekeeper.

Composition: Honey is composed primarily of the sugars glucose and fructose; its third greatest component is water. Honey also contains numerous other types of sugars, as well as acids, proteins and minerals. Carbohydrates are described by the number of sub-units they contain. Fructose and glucose are monosaccharides, that is, simple sugars. Sucrose, which is composed of fructose and glucose linked together, is a disaccharide; it comprises a little over 1 percent of the composition of honey. Honey contains other disaccharides which make up over 7 percent of its composition. Some of the disaccharides in honey are maltose, sucrose, kojibiose, turanose, isomaltose, and maltulose. In addition, honey also contains carbohydrates known as oligosaccharides. These are medium-sized carbohydrates, containing more than three simple sugar sub-units, often made of mono- and disaccharides.

Sweetness: In most honeys, fructose predominates and tends to make honey taste slightly sweeter than sugar. On the average, honey is 1 to 1.5 times sweeter (on a dry weight basis) than sugar.

Calories: Honey is a natural source of readily available carbohydrates providing 64 calories per tablespoon

Chemical Characteristics: Honey contains acids which include amino acids (0.05-0.1%) and organic acids (0.57%, range: 0.17-1.17%). The average pH of honey is 3.9 (with a typical range of 3.4 to 6.1).

Antioxidants: Honey contains a variety of phytochemicals (as well as other substances such as organic acids, vitamins, and enzymes) that may serve as sources of dietary antioxidants. The amount and type of these antioxidant compounds depends largely upon the floral source/ variety of the honey. In general, darker honeys have been shown to be higher in antioxidant content than lighter honeys. Researchers at the University of Illinois Champaign/Urbana examined the antioxidant content (using an assessment technique known as Oxygen Radical Absorbance Capacity (or ORAC) of 14 unifloral honeys compared to a sugar analogue. ORAC values for the honeys ranged from 3.0 μ mol TE/g for acacia honey to 17.0 μ mol TE/g for Illinois buckwheat honey. The sugar analogue displayed no antioxidant activity. Everybody understood that one, right?

Antimicrobial Properties: Honey has the capacity to serve as a natural food preservative. Research has demonstrated the potential for honey to reduce enzymatic browning in fruits and vegetables and prevent lipid

oxidation in meats. Most of the antibacterial activity of the honeys occurs due to hydrogen peroxide generation. Other researchers have identified the flavonoids in honey, particularly caffeic acid and ferulic acid, as the most likely contributors.

Microbiology: Honey has antimicrobial properties that discourage the growth or persistence of many microorganisms. The microbes that may be found in honey are primarily yeasts and spore-forming bacteria. No vegetative forms of disease-causing bacterial spores have been found in honey. Because bacteria do not replicate in honey, if high numbers of vegetative bacteria were to be detected, it may indicate contamination from a secondary source.

Color: Honey is classified by the U.S. Department of Agriculture into seven color categories: water white, extra white, white, extra light amber, light amber, amber and dark amber.

Flavor Enhancement: The carbohydrates found in honey have the ability to improve the intensity of desirable flavors and reduce the intensity of others. Honey enhances sweetness intensity, decreases sourness, decreases the bitterness intensity and increases the acceptability of savory products by modifying saltiness perception.

Floral Sources: There are over 300 floral sources for honey in the United States, including clover, alfalfa, buckwheat and orange blossom. Honey's color and flavor vary with its floral source. In making straight mead, the flavor of the honey can make a big difference in the final taste of the mead.

Crystallization: Honey sometimes takes on a semi-solid state known as crystallized or granulated honey. This natural phenomenon happens when glucose, one of three main sugars in honey, spontaneously precipitates out of the supersaturated honey solution. Honey crystallizes because it is a supersaturated solution. This supersaturated state occurs because there is so much sugar in honey (more than 70%) relative to the water content (often less than 20%). Glucose tends to precipitate out of solution and the solution changes to the more stable saturated state. Honey can be re-liquefied by placing the container in warm water. The microwave can be used, but this has a tendency to superheat some areas, and may actually burn the honey. For home brewers, crystallized honey can be used just like liquid honey, although it needs to be liquefied in the carboy or fermenter.

Heat Treatment: Honey is heat-treated to prevent unwanted fermentation by osmophilic yeasts and to delay crystallization. One common heat treatment is 170 °F (77 °C) for two minutes followed by rapid cooling to 130 °F (54 °C). Other effective treatments include heating honey to 140 °F (60 °C) for 30 minutes or 160 °F (71 °C) for one minute or some straight line gradient between those two temperatures. Honey may be damaged by too much heat.

Fermentation: Fermentation in honey is caused by osmophilic yeasts. It will not occur in honey that has a carbohydrate content > 83%, a moisture content < 17.1%, a storage temperature < 52° F (11° C), or that has been heat-treated. Properly extracted, treated and stored honey should not ferment.

Honey is actually a very complex compound, and the better we understand the properties, the better our success in using honey in home brewing.

* Much of this information was taken from "Honey, A Reference Guide to Nature's Sweetener" by the National Honey Board

Next time: Buying Honey and Fermenting

HOP TRIALS by Dan Schlosser

The Parallel Brew is done, and we are now looking for another way to get members brewing to help benefit the club.

An idea of mine is to try to help everyone learn about the characteristics of some of the newer hop varieties. As you may be aware, there is currently a World wide shortage of hops, with the result that many of the familiar and loved hop varieties are not going to be available to homebrewers. While hops like Cascade, E.K. Goldings, Hallertau and other might be very hard to find, there are a number of newer hop varieties that are showing up.

The issue with many of these newer hops is that most of us don't know how they work in a beer. Some of the newer hop varieties that I am aware of are: Ahtanum, Palisade, Marynka, Santium, Vanguard, etc.

My though is that we would have people brew a simple recipe that emphasizes hops (probably a Pale Ale) using a single hop variety for at least the flavor/aroma additions. This should result in a beer that gives a good idea of what this hop variety can contribute to a brew.

The exact method to use to best accomplish this is still being determined, so let me know if anyone has suggestions.

HOME BREW COMPETITIONS

Dan Schlosser will be working with Jeff Enders on this years' Wisconsin State Fair Homebrew Competition. At our last board meeting, there were discussions about how to get this great event to become more of a Beer Barons "branded" event.

In addition, Terry Mayne from the Schooner Homebrew Competition said that since the Beer Barons represented fully 30% of the judges and stewards at last years' event, he would like us to consider becoming more of a part of this event, as actual collaborators. Terry, a Beer Barons member, will elaborate when we see him at an upcoming meeting.

DRUNKEN AMERICAN AUTHORS

#10 - RAYMOND CHANDLER [1888-1959]

"Alcohol is like love. The first kiss is magic, the second is intimate, the third is routine. After that you take the girl's clothes off."

#07 - JACK KEROUAC [1922-69]

"As I grew older I became a drunk. Why? Because I like ecstasy of the mind."

#02 - TIE: ERNEST HEMINGWAY [1899-1961] & HUNTER S. THOMPSON [1937-2005]

"An intelligent man is sometimes forced to be drunk to spend time with his fools." - Hemingway

"I hate to advocate drugs, alcohol, violence, or insanity to anyone, but they've always worked for me." - Thompson

MILWAUKEE BEER BARONS YAHOO LISTSERV

Frequently Asked Questions

1.) How do I send an email to the group?

You simply type a message as you would to anyone else. In the To: field, enter milwbeerbarons@yahoogroups.com. The email will then be sent to everyone including yourself. If you do not get a the email back, then it did not go out. If it fails, let me know, and I will help you. Do NOT send to just beerbarons@yahoogroups.com because that is a different group. I tried to find out who, but they never replied to questions.

2.) What happens if I respond to an email to the group?

By default the Reply To: field has the group address in it. If you respond to someone's message, EVERYONE will see your response. If you want to send to just a single person, erase the To: field, and enter the address of who you really want it to go to.

3.) How can I get a list of everyone's email addresses?

Unless you are an administrator, you can not see them. If you need to know someone's email, send me a request <mailto:beer@kane1.com>. I will contact that person for you. If that person wants you to know their email address, they can send it to you themselves. You can also send an email to the group asking an individual to send you a response directly.

4.) Tell me about Yahoo Groups?

Goto <http://groups.yahoo.com/group/MilwBeerBarons>. You can click on "Help" in the far right top corner at any time to get Yahoo's help screens. I suggest you read there before trying anything else. If you have a yahoo account, you can use the "sign in" click to see more club details. You may need to register if you have never been to Yahoo before. To sign in, you use your email address, and then it will ask you for a password. Once signed on, use the "My Groups" button to see more information about the Beer Barons group.

5.) I tried to send an email, and it said I had to ask a moderator. What gives?

You might not be subscribed. I have the group set up as a "private" group. You have to ask a moderator to join. When you send that message, a moderator also gets a copy of it. If I know who you are, I will just subscribe you right away. Once you are subscribed, you can send to your hearts content without asking first. You may get this message the first time you send. Try again later after your message gets forwarded to the group.

6.) Ok, I am subscribed, but I still get that message. Now what?

You may be trying to send from a different email address than the one you are subscribed from. Again, if you do this, I will get a copy of the email asking the moderator if it is OK to send the message out. I usually just forward them on. Only if it is garbage email do I delete it. Just let me know if you want more than one address to use.

7.) I want to be a moderator?

Great! Let me know, and I will change your status. We are a small group, so it is easy to recognize everyone's name. But, a little help never hurts.

8.) I am tired of all this email, how do I stop it?

Two ways. You can send me a personal email, or even to the group. When I see your request, I will delete you from the list. If you want to do it yourself, send a blank message to: milwbeerbarons-unsubscribe@yahoogroups.com. The From: field must be the email address you want to unsubscribe. If you changed providers, you will need to send me a personal request to have the old one removed.

9.) I don't want to leave the list, I just want less email in my in-box!

Oh, that's easy. Ask me to set you up on a digest mode. That way, you will never get more than one email per day. It saves the days messages, and then sends them to you at once.

10.) My friend wants to subscribe. How do they do that?

Two ways again! They, or you, can send me an email or send one to the group requesting they be added. Or, they can send a message to: milwbeerbarons-subscribe@yahoogroups.com. A message will be sent to the moderator. If the name sounds familiar, they will be added. I am leery of just letting people automatically subscribe. Not trying to be exclusive, just don't want a lot of junk posted.

If you can think of any other questions, let me know.

I will add to or modify this as needed.

Jeff Kane

RUSSIAN PROVERB

"The church is near, but the road is icy. The pub is far, but we will walk carefully."

MIDWEST HOMEBREWERS CALENDAR

* MARCH 8

10th Annual UKG Drunk Monk Challenge & Menace to the Monastery

America's Brewpub, Aurora, IL

Phone: (630) 621-3342

Entry Fee: \$7 first entry/ \$5 additional

Menace Fee: \$5 (online only)

Entry Deadline: Feb 23 - March 1

Bonus Awards:

- **Drunk Monk Challenge** Best Of Show winner will brew their recipe at America's Brewpub.

- **The Menace Of the Monastery** winner's will be brewed at **Govnor's Public House**
www.knaves.org

* MARCH 8

IBU Open, Des Moines, IA

Phone: (515) 360-0435

Entry Fee: \$6.00

Entry Deadline: March 2

www.iowabrewersunion.org

* MARCH 29

Brewers of South Suburbia

18th Annual Chicago Cup Challenge

Maple Tree Inn, Blue Island, IL

Entry Deadline: March 10 - 22

* APRIL 11

Titletown Open XIV

Green Bay, WI

Phone: (920) 388-2728

Entry Fee: \$7 first entry, \$5 each 2nd-4th entries, 5th & more free

Entry Deadline: April 7

www.rackers.org

* APRIL 26

Madison Home brewers & Tasters Guild

21st Annual Big & Huge

J.T. Whitney's, 674 S. Whitney Way,

Madison, WI Phone: (608) 217-4160

Ca tegory Original Specific Gravity

Big Ales & Lagers 1.060 to 1.070

Huge Ales & Lagers 1.071 to 1.085

Mammoth Ales & Lagers Over 1.085!

CMS (Ciders, Meads & Sakes) Over 1.050

Awards:

- The Best of Show = Wooly Mammoth

- CMS = The Hairless Mouse

Entry Fee: \$5

Entry Deadline: March 26 - April 16

Ship to: Big & Huge Competition

c/o Wine & Hop Shop

1931 Monroe St. Madison, WI 53711

www.mhtg.

* JULY 19

Alcoholmanac Homebrew Competition

Zad's Roadhouse, 434 S. 2nd St.

Entry Fee: \$5

Entry Deadline: May 14 - 19

THE ALL-GRAIN PARALLEL BREW REVIEW by Dan Schlosser

The Parallel Brew beers were served at the January meeting, and by the weight of the kegs at the end of the night it was apparent that the beer went over pretty well.

We gave 5 brewers the same ingredients and recipe to make a batch of beer and then we were able to sample the results to see how similar (or different) the beers turned out. The beer was an American Amber Ale (BJCP 10B). An American Amber is similar to a Pale Ale, but usually has a greater amount of Crystal malt which results in more body, a deeper color and a more malt character. The recipe was based on a "West Coast" version of this style, so it was bigger than average for this type of beer as far as Original Gravity and Hops go.

The beers were initially served "blind". Each tap handle had a number on it, with the brewer not identified until later in the evening. The club tasting of the beers included a simple competition with the beers where each member chose their favorite by writing the number on a slip of paper. These were totaled to come up with a ranking of the beers. We also provided each member the opportunity to fill out a short version of a judging form for each beer. Those results were not tabulated at the meeting.

In the simple balloting for favorite, the winning beer had almost as many votes as all of the rest put together. We had 55 total votes and the winner received 27 of those. The judging forms were filled out by 26 attendees. Of those, 3 only provided comments without scores. The other all 23 had scores, and some had some very good comments. You can tell that some of the club members are really paying attention to the BJCP classes.

Average score for each beer on the score sheets:

<u>Brewer</u>	<u>Beer #</u>	<u>Score</u>
Kevin Meves	1	24
Mike Chaltry	2	34
David Glazewski	3	32
Jim Sowinski	4	37
Jeff Davis	5	35

These results came out with the beers ranked in the same order as the simple balloting. The score results are very close for four of the five beers. I find it especially interesting that these scores are so close in light of the differences between the beers that many people at the meeting talked about. While the beers may have been different, the bottom line is that for the most part they scored similarly.

Many thanks to those that filled out a score sheet. The feedback will be of value to the brewers and this will be a good reward for the time and effort that they put into participating in this project.

I would like to make mention of the fact that this was the first time that Kevin kegged one of his beers. He did not have CO2 equipment, so he attempted to naturally carbonate the beer in the keg. The beer did not carbonate as expected leaving it somewhat flat. I believe that this greatly impacted the perception that we had of this beer, and I think that the beer will in fact turn out better after it is carbonated (and with a little more conditioning time).

We also served an extract version of this beer that I had brewed. That beer was not scored, but since the keg only had a gallon or so left in it I would surmise that this also was well received. The message here is that you don't need to be an all-grain brewer to make beer that everyone will drink.

If anyone has any ideas for another Parallel brew, please let me know and we can give it some consideration for the future.

Support Your Local HOMEBREW SHOP

* B & B Beverage

(262) 895-2921

26220 W. Loomis Rd., Wind Lake

* Brew & Grow,

(262) 789-0555

285 Janacek Rd, Brookfield 53045

* Cedarburg Homebrew Shop

(262) 377-1838

W62 N590 Washington Ave., Cedarburg

* Frugal Homebrew

(262) 544-0894

238 W. Broadway, Waukesha

* Homebrewing Depot

(414) 778-0781

8008 W. National, West Allis

* Hop to It

(262) 633-8239

234 Wisconsin Ave., Racine 53403

* The Marketbasket,

(800) 824-5562

14835 W. Lisbon, Brookfield

* Purple Foot

(414) 327-2130

3167 S. 92nd St, Milwaukee

BARE BONES BASIC BREWING - A Smashing Success!

by Bruce Buerger

The temperature outside was below 0 but that didn't stop over 25 people from attending our first Bare Bones Basic Brewing class on January 19th at the **House of Hamburg**. We went through the full wort boil process for an Irish Stout, discussed primary and secondary fermentation, and demonstrated the bottling process. Along the way we had additional discussions covering the importance of sanitation, yeast types, water quality, different types of storage vessels, and additional equipment considerations.

Course materials are still available for download on the course web page.

<http://www.beerbarons.org/Brew-U/brewing101.html>

If you attended the class we'd appreciate it if you could drop us a few thoughts on how we did. If you didn't attend and are now wishing you did let us know so we can get planning for the next course started. <http://www.beerbarons.org/contacts/contactBrewU.html>



A ton of thanks to all of our volunteers that helped out that day, and of course, our sponsors:

- * **The Frugal Homebrewer - Waukesha**
- * **Homebrewing Depot - West Allis**
- * **The Purple Foot - Milwaukee**
- * **The Market Basket - Brookfield**
- * **Hop To It - Racine**
- * **The Schooner - "Wisconsin's Largest Homebrew Competition"**



BREW U IS GROWING

The club spoke and we listened. Plans are currently under way for adding two new courses to **Brew-U**:

- **Brewing 201 - Intermediate Home Brewing Techniques**
- **Brewing 301 - Intro to All Grain Brewing**

If you're interested in attending one of these classes, or if you have additional class ideas, please visit the Brew-U sign up page and let us know -

<http://www.beerbarons.org/contacts/contactBrewU.html>

Stay tuned for dates, times, and locations.

Thanks - Bruce Buerger

100,000 BTU Burners

People asked about getting more of the natural gas burners like the one in the holiday party raffle. They're about \$22 with shipping and are the same 100,000 BTU burners that More Beer and Northern Brewer were selling for about \$30 or \$40. If anybody is interested in getting some, let Mike Schwartz know.

If we have enough interest he'll place another order.

IS MY BEER READY TO COMPETE ?

Thinking of submitting that awesome brew that all your friends rave about to a competition? Dreaming of that day when your beer takes best of show and you earn some bragging rights for a year? Well, we'd like to help.

The Barons currently have 14 experienced BJCP judges within the ranks. Starting at the February meeting 2 club judges will be available to give feedback to the first five individuals who sign up ahead of time. Because of time constraints this will only be a mini-evaluation, covering high level style accuracy and any noticeable brewing flaws. Also, we'd like to keep the judging limited to the style we're covering at the monthly meeting.

To sign up, please send an e-mail to competitions@beerbarons.org. Limit 1 beer judging per person and remember this is limited to the first five people that sign up.

February is Stout month so if you have a Dry, Sweet, Oatmeal, Foreign Style, American, or Russian Imperial Stout that you're thinking of submitting for a competition, we're here to provide some initial feedback if you'd like.

Additional style information can be found here - <http://www.bjcp.org/2008styles/style13.html>

Information regarding the BJCP can be found here - <http://www.bjcp.org/index.php>

Information regarding the Barons judges and the club BJCP study sessions can be found here - <http://www.beerbarons.org/competitions/bjcp/index.html>

Thanks -

Bruce Buerger

BEER EVENTS CALENDAR

* MARCH 1

Hops & Props - 6:30-10:00 PM

EAA AirVenture Museum, Oshkosh, WI - (800) 236-1025

* MARCH 1

Suds & Tubs - 7-9 PM - \$15

Kohler Design Center, Kohler, WI - (920) 457-6570

* MARCH 1

Point Bock Run

Stevens Point Brewery, 2617 Water St., Stevens Point, WI

* MARCH 4

Beer Barons Officers Meeting

City Lounge, Cudahy, WI - 7:30 PM

* MARCH 5

Wetton Imports Beer Tasting - 5-7 PM

3 Cellars, 6955 S. 27th St., Franklin, WI

* MARCH 10

Chicago Beer Society's Night of the Living Ale

Goose Island - Wrigleyville, Chicago, IL

* MARCH 11

Alliance de Franciase Beer Tasting - 7-9 PM

Alliance Francaise, 1800 E. Capitol Dr., Milwaukee WI

* MARCH 16

Illinois Craft Brewers Guild Stout Fest

Goose Island, 1800 S. Clybourn, Chicago, IL.

* MARCH 20

March Mayhem Beer & Food Event

Country Springs Hotel, 2810 Golf Rd., Waukesha, WI

* MARCH 26

Beer Barons Meeting, featuring Furthermore Beer Co.

Clifford's, Hales Corners - 7:30 PM

* THURSDAYS ...

The Suds Club - Beer Samplings - 6 - 10 PM

Zad's Roadhouse, 434 S. 2nd St., Milwaukee, WI

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UPCOMING BEER BARONS MEETINGS & EVENTS

FEBRUARY 27: Monthly Meeting, featuring "American & Russian Stouts" @ Clifford's - 7:30 PM

MARCH 4: Officer's Meeting @ City Lounge, 3455 E. Layton Ave., Cudahy - 7:30 PM

MARCH 26: Monthly Meeting @ Clifford's - 7:30 PM

Please Support

Clifford's Supper Club

Patronage



Clifford's offers the use of their banquet room to the Milwaukee Beer Barons at a reduced rate. Our support will show our appreciation

Famous For Their Friday Fish Fry

CLIFFORD'S, 10418 W. Forest Home, Hales Corners

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 Holiday 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

The date that appears on the address label of your newsletter is the date that your membership expires. This newsletter will be given free of charge to prospective members for 3 months.

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 club's mailing address.

BARON MIND

BEER BARONS OF MILWAUKEE
P.O. Box 270012
Milwaukee, WI 53227

FIRST CLASS