



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

NOVEMBER 2008

www.beerbarons.org

PRESIDENT'S LETTER

As you've all probably seen, we're going to restart our efforts at the AHA Club Only Competition. Dave Glazewski and Eric Scott have stepped forward to help re-implement and run the program. In the past the club has had good success with it, including one second place in one of the competitions in 2003 or 2004. This is something to get fired up about and make sure that you try to brew beers for the upcoming styles. It's a huge feather in your cap and a lot of notice if your beer places in one of these competitions. Another AHA program that we're going to try to get involved in is the AHA Evange-Ale-ist program to promote membership in the AHA. Through this program, members of a club are going to be eligible for discounted memberships and other special offers. Like Mike Rice always says, if you aren't a member you should be. The AHA is the only association in the country that is dedicated to promoting the interests of home brewers.

We've seen more people step up and help out with things in the club this year. That's a great thing to see considering how difficult it's been in recent years to get people to volunteer. We've had four or five people offer to help with the planning and promotions for World of Beer Festival. We've had several people helping with the Brew-U classes. I've also noticed a lot of people helping to clean up after meetings. This is what a club like ours is all about - members participating actively in the club to make it run smoothly and expand its opportunities and offerings.

I've had a few people approach me with ideas of different things that the club could do such as starting a yeast bank or developing substitution tables for hard-to-find ingredients. If you have any ideas for things you'd like to see the club do all you have to do is bring it up and start it to see if there's enough interest. If there is interest, the club can likely dedicate some funds to helping it work out.

The web site is also a great tool to use for distributing information and it costs us nothing to add what you have to offer. Hopefully, over the winter we can migrate the web site to a content management system that will ...

NEWSLETTER CONTENTS

Presidents Letter, Constitution Change & Unibroue Night	P. 1
Xmas Party, WOB, Membership, Non-Profit & Finances	P. 2
Elections, BJCP, Brew U, Bare Bones & Club Only Events	P. 3
Brew Blog, ...	P. 4
Parallel Brew, Homebrew Calendar, Beer Event Calendar	P. 5

NOVEMBER MEETING - UNIBROUE

Join us THURSDAY, NOVEMBER 20. for our annual Belgian night. This year, we'll be featuring the Belgian-style ales of Unibroue, with special guest Mark Proell of Sleeman-Unibroue. As you probably know, Unibroue's brewing methods were inspired by the great European brewing traditions. Their all-natural brewing process creates beers that are higher in alcohol content and provide a rich flavor. They have a long shelf life and adapt well to the room temperatures. Unibroue uses an age-old process of in-bottle refermentation and only partially filters, retaining all the protein and part of the yeast. Learn more as we savor Unibroue's great brews on Thursday night !!

CONSTITUTIONAL CHANGE VOTE

In November we'll be taking a vote on the proposed constitutional changes better defining the rights of membership and requesting an additional board position. These proposed changes were published in last month's newsletter, which is available on the web site if you don't have your copy. Please review them and be ready to discuss and vote on them. The membership definitions is pretty minor changes, simply putting in writing how things have been handled all along. The Sergeant at Arms position is something the club has needed for several years and would be a huge improvement over how things have operated. The board unanimously supports both of these changes.

PRESIDENT'S LETTER (Continued)

...allow any club member to contribute directly. There are a lot of interesting articles written by clubmembers in old issues of the Baron Mind. One of the goals I've had over the last several years is to try to copy those articles out of the old issues and print them as standalone pages on the web site. If anybody would like to undertake that let me know. It should be a fairly easy and straightforward task, just time-consuming.

Next year as the 20th anniversary of the Beer Barons. I think it would be appropriate that we have some celebrations throughout the year to commemorate 20 years of homebrewing and homebrewing education and a club that's continuing to grow and thrive. We now have over 170 members. If you have any thoughts, let the current and future board members know.

MILWAUKEE BEER BARONS BOARD MEMBERS

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

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

VICE PRESIDENT: Mike Rice
Home: (414) 423-8610

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

NEWSLETTER: Jeff Platt
Office: (414) 332-7837

MEMBER AT LARGE: Diana Kane
Home: (262) 238-9073

CLUB ELECTIONS

Elections are coming up in December and we need to get nominations for prospective officers and board members at both the November and December meetings. We have two positions, the Vice President, and Newsletter Editor, that will both be vacated because the current officeholders have reached their two-term limit. Other offices include President, Treasurer, Members at Large, and the New Sergeant at Arms position (if approved). If you would like to run for any office or no anybody who would like to run, please nominate them. See the web site for full descriptions of the positions as listed in the Constitution. It's available under the "About Us" link.

BARE BONES BASIC BREWING TIME AGAIN !

Homebrewing Using Basic Equipment and Techniques

Last year we conducted our first Bare Bones Basic Brewing class to an audience of about 25 people. The feedback we got was so positive that we've decided to make it an annual event.

Are you thinking about giving Home Brewing a try? Maybe you gave it a try but it didn't turn out quite so well? Know someone who might be getting a homebrew start up kit this holiday season? Tired of hearing about homebrewing at Beer Barons meetings and wishing you could see how it's done?

We'll take you through the full process – making the wort, fermentation, and bottling. No super technical jargon, no advanced homemade brewing equipment, and no complex beer recipes. We'll make simple ale without the geek speak and use equipment from a Home Brew shop starter kit. Bare bones basic – guaranteed.

When: January 17th, 2009 @ 10 AM

Where: House of Hamburg - 5937 S Howell Ave, Milwaukee

Cost: \$5 to cover course materials and homebrew samples.

Must RSVP at <http://www.beerbarons.org/Brew-U/index.html> and be 21 years of age to attend!

BREW U

The next Sensory Evaluation class will be held on Saturday, November 15 at 1:00 PM at House of Hamburg. Check the Brew-U section of the web site or forum.

BJCP

The BJCP Study Sessions will begin on January 12 and will be held the 2nd and 4th Saturday of each month through April. The exam is scheduled for April 26th.

Support Your Local HOMEBREW SHOP

*Bitter Creek

(262) 644-5799
206 Slinger Rd., Slinger 53086

* 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

* Hop to It

(262) 633-8239
234 Wisconsin Ave.,
Racine 53403

* The Marketbasket,

(800) 824-5562
14835 W. Lisbon, Brookfield

* Homebrewing Depot

(414) 778-0781
8008 W. National, West Allis

* Purple Foot

(414) 327-2130
3167 S. 92nd St, Milwaukee

(3) BEER BARON'S GETTING BACK INTO THE AHA CLUB-ONLY COMPETITION

The American Homebrewers Association (AHA) runs a program called the AHA Club Only Competition. The Club-Only Competition program offers AHA Registered Homebrew Clubs an opportunity to compete nationwide with other homebrew clubs. Each competition concentrates attention on a specific style of beer or mead, giving clubs the opportunity to educate their members in these styles by focusing on them at club meetings or tasting events.

Club's that entries places in any of the six Club-Only Competitions that are held on an August to May cycle, earns points towards the AHA Homebrew Club of the Year award on a twelve-eight-four basis for first, second and third places respectively. Additional points can be earned on a six-four-two basis for first, second and third places respectively in the first and second rounds of the National Homebrew Competition. Doing well in these types of competitions not only helps promote the club nationwide, but will help us get in the running of hosting events like AHA membership rallies and the National Homebrewer Conference.

Enter this or any competition is a great way to learn more about the different styles of beer, and get constructive feedback on your beers that will help you take your brewing to that next level.

A club of our size and TALENT should be able to send quality entries to each of the bi-monthly competitions. I have been asked to spearhead our clubs efforts in doing this. Over the next couple of months I hope to get our websites Club-Only Competition page updated. I will also get a schedule together on what styles are being judged, and when we would need them.

I will be asking our clubs judges, and those who are interested in becoming a judge, to help judge any entries we get at the meetings.

This is a great way for newer judges and people interested in becoming a judge to get real world experience in judging beers.

The schedule for the 2008 - 2009 competition is as follows...

* NOVEMBER/DECEMBER 2008:

Celebration of the Hop (IPA)

Entries are due November 19 to November 28, 2008. Judging will be held Saturday, December 6, 2008.

If anyone has one to enter please bring 3 bottles to the November meeting.

* JANUARY /FEBRUARY 2009:

Belgian & French Ales

* MARCH /APRIL 2009: Beers with OG > 1.080

* MAY 2009: Extract Beers

Would like to see a large amount of entries for this one.

If you have any questions please feel free to email me
David Glazewski
dahoove@gmail.com

To date we've been focusing on adding recipes and club awards to the brewblog. The response has been outstanding. 6 brewblogs, 33 recipes and 29 awards to date (please keep them coming!).

But the brewblog is more than just a recipe database. It can also be used to record the progress of a brew.



Figure 1 - BrewBlogs & Recipes - Two Different Things

What am I talking about? Well a recipe is a list of ingredients and instructions on how to make it. A brewblog is actually taking a recipe, making it, and recording the outcome. Brewblogs also have the added functionality of recording water profiles, mashing steps, and multiple gravity readings; as well as capturing tasting reviews, displaying uploaded label images, and printing AHA contest entry reports (entry form and bottle labels).

How does one create a brewblog on the site? Well, if the recipe already exists on the site, simply log in, navigate to the recipe, and click on the Import to Brewblog icon. If the recipe does not exist, then simply click the Add a BrewBlog link after logging in. The entry screens are pretty easy to understand and they get even easier after one or two uses.

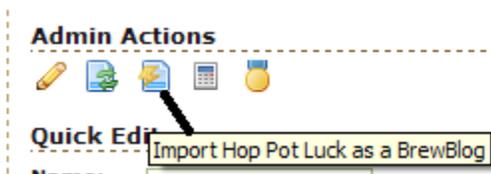


Figure 2 - Import to BrewBlog icon



Figure 3 - Add a BrewBlog after login

As the brew progresses, log in, navigate to your brewblog, and either click on the edit pencil under Admin Actions or make changes on the Quick Edit screen and click the Go button.



Figure 4 - Admin & Quick Edit Navigation

Take some time to check out some of the brewblogs currently posted on the site. We have the WOB / Picnic Russian Imperial Stout and the Picnic Dunkelweizen out there now. There is also two wheat wines made from the same base ingredients but two different yeasts. Soon the brews being made as part of the parallel brew will also be out there as well. We'd love to see your current creations out there as well. Get a login, get brewing, and tell us about it by adding it to the site.

To get your own personal login you must:

1. Be a member of the club.
2. Email us at brewblogadmin@beerbarons.org with your full name and an e-mail address that matches our records.

Contact Bruce Buerger if you'd like additional information, or e-mail us at brewblogadmin@beerbarons.org.

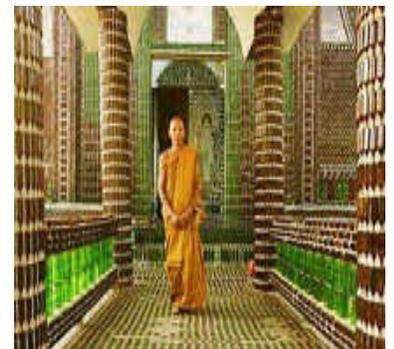
Thanks – Bruce Buerger



THE WAT PA MAHA KAEW TEMPLE

The Wat Pa Maha Chedio Kaew temple, which sits in Thailand's Sisaket province, roughly 370 miles NE of Bangkok is made of more than a million recycled glass bottles. True to its nickname, "Wat Lan Kuad" or "Temple of Million Bottles" features glass bottles throughout the premises of the temple.

The bottle-collection-turned-building started in 1984, when the monks used them to decorate their shelters. The shiny building material attracted more people to donate more



bottles, until eventually they had enough to build the temple standing today. Bottle caps are also integrated as decorative mosaic murals. Going beyond use of glass as a sustainable building material, the bottle bricks don't fade, let natural light into the space and are surprisingly easy to maintain.

PARALLEL BREW III by Dan Schlosser

The Brewers have been selected, the recipe is being finalized, and the ingredients are being gathered. We are well on the way to the next Beer Barons Parallel Brew.

Nineteen club members filled out an entry slip to volunteer to participate. The entries were separated into 3 types: All Grain, Partial Mash and Extract. A random draw was used to select 2 brewers of each type.

The six brewers are:

<u>Brewer</u>	<u>Type</u>	<u>Brewer</u>	<u>Type</u>
Jason Heindal	Extract	Rich McKagen	Partial Mash
Brian Joas	All Grain	Tim Minger	All Grain
Ken Klima	Extract	Erik Scott	Partial Mash

BJCP HOMEBREW COMPETITION CALENDAR

Happy Holiday Homebrew Competition

St. Louis, MO

Contact: Dan Stauder - (314) 517-1121

Entry Fee: \$6.00

Entry Deadline: 11/30/2008

Upper Mississippi Mash Out

St. Paul, MN

Contact: Kristen England c/o Northern Brewer -
(651) 291-8849

Entry Deadline: 01/10/2009

The Great Northern Brew-Ha-Ha

Duluth, MN

Contact: Steve Daiken (715) 394-1559

Entry Fee: \$5.00

Entry Deadline: 01/30/2009

Kansas City Bier Meisters 26th Annual

Roeland Park, KS

Contact: Neava Ford - (913) 432-9630

Entry Deadline: 02/07/2009

BABBLE Brew-Off

Mundelein, IL

Contact: Bruce Dir - (847) 566-8012

Entry Fee: \$7/\$5 additional entries

Entry Deadline: 02/21/2009

Cincinnati Bockfest

Cincinnati, OH

Contact: Ray Snyder - (513) 515-0799

Entry Fee: \$5 first entry, \$4 subsequent entries

Entry Deadline: 02/25/2009

UKG Drunk Monk Challenge 2009

Aurora, IL

Contact: John Kleczewski - (630) 621-3342

Entry Deadline: 03/06/2009

9th Annual March Mashness

St. Cloud, MN

Contact: Bruce LeBlanc - (320) 251-0229

Entry Fee: \$6 per entry

Entry Deadline: 03/15/2009

At the November meeting, we will be providing these brewers with ingredients and a recipe for a Brown Porter (BJCP Style 12A). They will brew shortly after the meeting so that it will be ready to serve at the January meeting.

The quantity of base malt and/or extract will be adjusted for each type of brewer to theoretically even things out. Each brewer is going to get the same amount of specialty grains. These will be steeped by the extract brewers and mashed by the others. There will be a little over 2 ½ lbs of these malts. The Partial Mash brewers will also get 3 lbs of the base grains. This will give them grain that can be mashed with 6 to 8 qts water.

A rule for participating is that the brewers are not allowed to use any fermentables or hops other than what they are given. On the other hand, they are free to add things such as Irish Moss, Whirlflock, yeast nutrients, chemicals to adjust water, etc. The intent is that the recipe will be consistent so that differences are based on the Brewer's system, methods and procedures.

We are going to be using the Brew Blog on the club website to post information on this for the membership to view. I will be putting the 3 versions of the recipe there (All Grain, Partial Mash, Extract). We will also be adding information on each brewer's batch as they go along. Bruce Buerger will be taking the lead on making sure that the information is there for the club to view.

I am looking forward to working with everyone on this and to tasting the brews in January.

MIDWEST BEER FEST CALENDAR

* DECEMBER 4

12 Beers of Christmas - 6:30-11:30 PM

Kelleher's Irish Pub, Peoria, IL - (309) 673-6000

* DECEMBER 10

Dark Horse Brewery 5 Course Beer Dinner - 6-9 PM

The Galway Tribes Irish Pub & Ale House, Frankfort, IL - (815) 464-9881

* DECEMBER 11

Hopluck Beer Dinner & 6th Annual Chili Cook-Off

Tyranena Brewing, 1025 Owens St., Lake Mills, WI - (920) 648-8699

* DECEMBER 11

Beer Maker Dinner Series, with Goose Island Beer Co. - 6:30-9 PM

The Horse & Plow, Kohler, WI - (920) 457-8888

* DECEMBER 13

Delilah's 10th Annual Christmas & Winter Beer Tasting - Noon - 5 PM

Delilah's, 2771 N. Lincoln, Chicago, IL

2009

* FEBRUARY 14

11th Annual Food & Froth Fest, Milwaukee Public Museum, Milwaukee, WI

* FEBRUARY 21

August Schell's Bock Fest - 11 AM-4 PM - New Ulm, MN - (507) 354-5528

* APRIL 9

Gitchee Gumeew Brewfest - 4-8 PM - UW-Superior Wessman Arena, Superior, WI

* MAY 8

Jak's Tap Humulus Lupulus Event - 7-9 PM - 901 W. Jackson, Chicago, IL

UPCOMING BEER BARONS MEETINGS & EVENTS

THURSDAY, NOVEMBER 20: Monthly Meeting featuring Mark Proell &

Unibroue's Belgian - style Ales @ Clifford's - 7:30 PM

DECEMBER 2: Officers Meeting @ Paddy's Pub, 2339 N. Murray Ave., Milwaukee, WI - 7:30 PM

DECEMBER 17: Elections & Holiday Party @ Clifford's - 7:30 PM

Please Support

Clifford's Supper Club



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

O'Keefe's House of Hamburg



Specializing in German & Belgian Beer

* German Cuisine Weekly

* Live Blues & Ribs Every Thursday

* Hall & Catering Available

Tim & Mona Proprietors

"The best is just good enough"

5937 S. Howell Ave., Milwaukee WI

(414) 747-9444

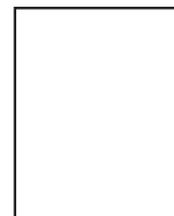
Please support House of Hamburg as Tim O'Keefe donates his hall for Beer Barons' BJCP classes

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