



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

June 2009

[www.beerbarons.org](http://www.beerbarons.org)

## June Meeting

Are you an extract brewer that has wanted to try all-grain, but have been holding back because of the need for additional equipment and time commitment? During the June homebrew-focused meeting, we will be discussing an alternative to the traditional all-grain methods used by most homebrewers. Jeff Enders will share his experience with the "brew in a bag" method, which greatly simplifies the equipment and steps necessary to brew an all-grain batch of beer. Usually, shortcuts in the brewing process come at a cost, and this method is sure to have its share of criticism. Come learn about this alternative brewing method and share your thoughts and questions. In addition, some beer brewed with the "brew in a bag" process will be served for sampling.

A good selection of homebrew to sample will be on tap from various members and past club events. Two of the featured beers will include SS Minnow Mild Ale brewed by Mike Schwartz and Saison Du Mont brewed by John O'Brien. These beers are the result of the AHA Big Brew day and corresponding BeerBarons' Brew-U event held May 2nd. This was our way of celebrating National Homebrew Day by participating in this worldwide day of homebrewing! Over the next few months, the monthly meeting topics will alternate between homebrew and commercial beer. Home brewing is an important part of our club and what better way to promote it than tasting and discussing homebrew techniques at our meetings. We hope to keep the topics and discussions interesting, but don't forget to bring your homebrew questions too. Our club has a great deal of combined homebrew experience to share and often it just takes a simple question to spark a great brewing conversation.

-Jason Heller VP

### **WHAT'S INSIDE**

- P.1 June Meeting, President's Letter
- P.2 WOB, Club Only Competition, Brew-U
- P.3 State Fair Winners
- P.4 Baron's Gear, Treasurer's Report
- P.5 20th Anniversary Sale, Newsletter Editor Replacement

## Presidents Letter

One of my biggest goals when I ran for President was to bring more homebrewing meeting back to the Beer Barons, we are after all first and foremost a homebrewing club. I set a goal that was high but achievable of having four homebrew nights a year. Last year we kept moving them to accommodate speakers to the point that we only had three. This year the same thing started happening then I realized that it would always be that way unless we put the priority on homebrew nights. That's what we're doing for the rest of the year. At the last board meeting we ironed out the meeting schedule for the remainder of 2009. June, August, and October will all be homebrew nights. We have some good topics for talks and hopefully all the homebrewers in the club will bring in their beers to share. These meetings are truly dependent on club participation. Don't expect Dan Schlosser to bring in all the beer. Your beer is important, regardless of what type of brewing or level brewer you are it's valuable in providing information about brewing as well as beer flavors and flaws. We'll spend a little time in each meeting discussing the homebrews brought in as well as a half hour or so on talks about aspects of homebrewing. The June meeting will include brewing in a bag and kegging/carbonation.

Other meetings for the year include a Barrel Aged Night and Belgian Night. John Harrison from Delafield Brewhaus will talk on Barrel Aged Night giving us clues on how to make barrel aged beer. That's something he's obviously very good at as those of you who had his Old #27 Bourbon Barleywine at the festival or his brewpub can attest to. For Belgian Night we may try to recruit somebody who's been to Belgium to tell us about their travels as well as discussing a couple specific styles of beer and how to make them. The return to this approach to style nights will not only let us try some killer brews but learn more about brewing them.

Hopefully members will enjoy this approach to club meetings. So as Mike Rice always says: "Fire up your brew kettles!"

Skol  
Mike Schwartz

### **UPCOMING BEER BARONS MEETINGS AND EVENTS**

WEDNESDAY, June 24: Monthly Meeting: Homebrewing Topics will include Kegging and carbonation a Yeast starters @ Clifford's—7:30 WEDNESDAY, July 1: Officers Meeting @ Delafield Brewhaus—3832 Hillside Dr, Delafield, Open to all members, followed by social hour—Meeting @ 7pm Sharp

## World Of Beer Festival

The 2009 festival is history and I think it's the turning point for our festival. Things were run more smoothly than ever and the volunteers did a fantastic job! We'll hopefully have final numbers by the meeting. Attendance was back up, not to our peak attendance but going in the right direction. Costs were down and sponsorships were up with the addition of [greatbrewers.com](http://greatbrewers.com). Now we need to start selling the hell out of this festival to get attendance up to 1,000 or even bigger. Once we start selling that kind of volume the club could easily keep half the proceeds and fund whatever projects we want, like that club house Mike Rice is always talking about.

If you think about tickets sales of 1,000 we'd make a profit of close to \$20,000 based on our current cost structure. This level would also allow us to use much more keg beer that would further increase our potential beer offerings without raising costs. All this is dependent on all the club members getting out and helping to sell tickets by putting up posters, yard signs, handing out cards, and talking the festival up everywhere you go. We all need to be evangelists for the fest to get it up to that size and make it worth OUR efforts. We're picking up more backers, sponsor dollars, and support from outside. Now we need to produce. Anybody interested in helping with the committee please see Mike Schwartz, Bruce Buerger, the Kanes, or Rich Binkowski.

## Brew – U News

### Brewing 302 - Recipe Formulation:

Wondering which grains and hops you need to use to make that favorite style of yours. Struggling to figure out why your favorite recipe is so inconsistent? Want your beer to do better in competitions? This class is for you! This one is highly recommended for those who are considering taking the BJCP test. Like other Baron events, there will be brew present.

When: Targeting August, Where: TBD, Cost: TBD

Additional Brew U Events In The Works – Beginning Mead Making (TBD), Brewing Topics: Everything Yeast (TBD).

*Thanks – Bruce Buerger*

## Club Only Competition Update

The final COC of the 2008/2009 season was extract beers. Entries needed to have at least 50% extract in the recipe. At local portion of the COC was held at the April meeting. We had 8 entries and Erik Scott's Old Ale came out the winner. Erik's beer was sent to Texas for the national competition where it was judged along with 57 other entries. Unfortunately Erik's beer did not make the top three. The score sheets were being sent back after the deadline for this story so I do not know how he scored.

As noted above this was the last COC for the 08/09 season and I would like to thank all the Beer Baron's who took the time to enter their beers. I also would like to give out a special thanks to the club judges that took time out at the meetings to help judge the beers. Without the help of the judges our local competitions wouldn't be possible. As a club we entered 4 out of 6 competitions, and while the Baron's didn't take a medals, we did send some great beers to all the competitions. I hope to see even more entries when the 2009/2010 competition starts back up in August.

For those that would like to get a head start on the 2009/2010 COC circuit the schedule is:

- Aug 09 Amber Hybrid beers (BJCP Category 7 Alts, and California Common) The local competition will be held at the July meeting.
- Oct 09 European Amber Lagers (BJCP Category 3 Octoberfest, and Vienna Lagers) The local competition will be held at the September meeting.
- Dec 09 Belgian Strong Ale (BJCP Category 18 Blonde, Dubbel, Tripel, Golden Strong, Dark Strong) The local competition will be held at the Nov meeting.

The rest of the schedule is will be posted on the Beer Baron's website and also can be found at [http://www.beertown.org/homebrewing/club\\_only/schedule.html](http://www.beertown.org/homebrewing/club_only/schedule.html)

As always if anyone has any questions or comments please talk to me at the meetings or email me at [dahoove@gmail.com](mailto:dahoove@gmail.com).—Dave Glazewski

## Competition Corner State Fair

Attention all Beer Baron brewers it is time to give yourself a pat on the back and to let your fellow Baron members know just how good your beers are. Just email [dahoove@gmail.com](mailto:dahoove@gmail.com) with any competition results that you like to share and we will post them here in the Competition Corner. Send me the competition name, the beer you entered and the place that your beer took.

I will try to post upcoming events in the Midwest. If you know of any competitions please let me know and I will list them here. Remember to put down Beer Baron's of Milwaukee as your homebrew club when you enter any competition.

To start of the Competition Corner we are going to recap the great job that the Baron's did in the 2009 State Fair Homebrew contest. Our newest board member is also the latest Best of Show winner. Congratulations to David Glazewski for taking the top prize with his Brown Porter.

This year the competition issued awards to the best beers within a specialty category. Joshua Kesting won the best German Style Beer category with his Vienna Lager and Dan Schlosser won the best Belgian Style Beer category with his Tripel.

Several members also took away awards within the style sub categories.:

Michael J. Lemke took 3<sup>rd</sup> place in the Pilsner category with his Bohemian Pilsner and 3<sup>rd</sup> place in the Bock category for his Doppelbock.

Joshua Kesting took 1<sup>st</sup> place in the European Amber Lager category with his Vienna Lager, 1<sup>st</sup> place in the American Ale category for his American Amber Ale, and 2<sup>nd</sup> place in the Sour Ale category for his Flanders Red.

Bruce Buerger took 1<sup>st</sup> place in the Light Hybrid Beer category with his Kölsch, and 2<sup>nd</sup> and 3<sup>rd</sup> in the Spice / Herb / Vegetable Beer category with his Vanilla Porter and Founders Breakfast Stout Clone.

James Lewis took 1<sup>st</sup> place in the English Pale Ale category with his Standard Ordinary Bitter.

Jason Roselle, Scott Pink, and Jason Sipiorski took 2<sup>nd</sup> place in the Scottish and Irish Ale category with their Irish Red Ale, 2<sup>nd</sup> place in the American Ale category with their American Pale Ale, 2<sup>nd</sup> place in the English Brown category with their Northern English Brown, and 2<sup>nd</sup> place in the Indian Pale Ale category with their American IPA.

David Glazewski took 1<sup>st</sup> place in the Porter category with his BOS Brown Porter.

Dan Schlosser took 2<sup>nd</sup> place in the Stout category with his Foreign Extra Stout, 1<sup>st</sup> place in the Sour Ale category for his Flanders Red and 3<sup>rd</sup> place in the same category for his Berliner Weisse, 1<sup>st</sup> place in the Belgian Strong Ale category for his Tripel, and 2<sup>nd</sup> in the Fruit Beer category for his Fruit Beer,

Andy Hemken swept the Melomel category with his Fruit Melomels and Cyser.

### SUPPORT YOUR LOCAL HOMEBREW SHOP *\*10% off starred locations with BB membership card*

#### **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

\*\*\*Brews Wine and Spirits on Capitol Drive in Pewaukee is now offering a 5% discount to Beer Barons Members!

**May 2009 Treasures Report**

**By Bruce Buerger**

**Beginning Balance \$8,756.74**

**Income**

Kegs	\$100.00
Barons Summer Camp	\$90.00
Chilton Beer Fest	\$310.00
Great Taste Tickets	\$2,215.00
Meeting Income - Fees	\$430.00
Membership Income - Fees	\$60.00

**Total Income \$3,205.00**

**Expenses**

Bank Service Charge	\$6.00
Barons Summer Camp	\$47.52
Keg Money Return	\$1,756.34
State Fair Homebrew	\$290.08
Chilton Beer Fest	\$356.31
Meeting Expense - Beer	\$612.02
Meeting Expense - Facilities	\$114.00
Meeting Expense - Officers	\$52.00
Office Supplies	\$28.66
Transaction Fees	\$0.59
Web Site Annual Fees	\$115.44
Lanyard Deposit	\$500.00

**Total Expenses \$3,878.96**

**Ending Balance \$8,082.78**

**Meeting Attendees**

<b>May Meeting:</b>	114
Total Paid Members	185
Trial Members	11
Expired Members	31

**Estimated Upcoming Expenses**

Chilton Beer Fest Bus	\$ 750.00
Great Taste Fest Bus and Food	\$ 1,000.00
Newsletter & Postage	\$ 160.00
	<b>\$ 1,910.00</b>

**Baron Gear on Sale Now**

Tired of carrying around your sample glass at beer festivals? Tired of not having something to wear around your neck that shows everyone your love for beer goes so deep that you are a member of the Beer Barons of Milwaukee? Problem Solved! Beer Baron Beer Festival Glass Lanyards are \$5 each.



**Beer Baron Baseball Caps**

Based off of the feedback from the May meeting we went ahead and placed an order for baseball caps. They're all black and have the Barons logo embroidered on it. The hats go for \$15 each and they should be available for sale at the June meeting.

*Thanks – Bruce Buerger*

**Barons 20<sup>th</sup> Anniversary  
Gear Now on Sale  
Until July 31st**

<http://www.fsgpromo.com>

The web store for purchasing Barons Gear is now up and ready to take your orders. We currently have Polo's, Denim, T-Shirts, Ladies Cap Sleeve Tees, Ladies Tank Tops, and Pull Over Hoodies. Like in past years each item is available in multiple colors and sizes. Since it's the Barons 20<sup>th</sup> anniversary we also have two different logos to choose from.

**BREWING STRONG  
FOR 20 YEARS**



**20<sup>TH</sup>  
ANNIVERSARY**



For more information go to <http://www.fsgpromo.com>, click on the Barons 20<sup>th</sup> Anniversary graphic, and then choose Beer Barons to see the catalog of all 7 items. All orders and payments must be made via the website. **Orders can only be placed until July 31<sup>st</sup> so act now.**



— You too can look this good!

**Newsletter Editor Found,  
Confirmed By Board**

Following a long and exhausting search where Beer Barons Board Members sifted through hundreds of volunteer applications from those eager to take over the painstaking

duties of Secretary/Newsletter Editor (a position previously held by Whispering Jeff and once held by current President Mike Schwartz-amongst other prestigious club members) the Board has finally found Will Mueller's replacement. **Congratulations and thanks to Kevin Meves!**

**MILWAUKEE BEER BARONS BOARD MEMBERS**

PRESIDENT	MIKE SCHWARTZ	(414) 423-7930
VICE PRESIDENT	JASON HELLER	(414) 870-8030
TREASURER	BRUCE BUERGER	(262) 524-9546
NEWSLETTER	WILL MUELLER	(414) 687-4815
MEMBER AT LARGE	DIANA KANE	(262) 238-9073
MEMBER AT LARGE	JOHN O'BRIEN	(414) 372-6237
SERGEANT AT ARMS	DAVE GLAZEWSKI	(414) 305-7457

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 SUPPER CLUB**  
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 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 email it to the newsletter editor or mail it to the club's mailing address.



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