



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

July 2009

www.beerbarons.org

Summertime Beers

Summer is in full swing, and although some tell me summer is almost over after the 4th of July, we will feature summertime beers at the July Beer Barons meeting. We will feature a variety of refreshing beer styles in July, those styles that are easy drinking and perfect for summertime picnics, parties, and of course, mowing the lawn! A couple Kölsch-style beers will be featured, along with a brief discussion of the style. Although authentic Kölsch can only be brewed by in Cologne Germany, there are also some excellent domestic examples of the style.

We had a great homebrew meeting last month, and I want to thank everyone who helped out, including all of you who brought beer to share. I want to thank Jeff Enders for sharing his brew-in-a-bag experience with us, and President Schwartz for the kegging discussion. The following link is the description of the brew in a bag method if you'd like more info: <http://www.thebrewingnetwork.com/forum/viewtopic.php?f=2&t=4650>. It is always great to hear about new ways of doing things with homebrew. Brewing has a strong history and traditional techniques, but as homebrewers we have the flexibility of experimenting with alternative brewing techniques. I encourage everyone to share your experiences with the club if you've experimented a bit with your brewing process.

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Presidents Letter

Our homebrew meeting last month was quite a success looking at attendance of 90 people in June! A very interesting presentation by Jeff Enders on "Brew in a Bag" and from the number of questions and interest afterward on kegging and carbonation, I'd say that was equally interesting. We're busy putting together topics that we hope will be of equal interest for the August and October meetings.

Don't forget that in September we have barrel aged beer night coming up which will be a \$10 meeting fee. These are not all whiskey barrel aged beers but include a few aged in plain oak and wine barrels. We need to have a lot of people show up to this meeting to cover the cost of the beer so make sure you're there! To make it even more interesting, John Harrison from Delafield Brewhaus will be there to talk about barrel aging beers. John won a Gold medal at the 2000 GABF with his Whiskey Barrel aged Old #27 Barley-wine.

Also, don't forget to sign up for the river boat brewery tour on August 1. See the web site for details.

Skol
Mike Schwartz

UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, July 22: Monthly Meeting: Homebrewing Topics will include the local beer market and homebrewing @ Clifford's—7:30 WEDNESDAY, August 5: Officers Meeting @ Rock Bottom— 740 N. Plankinton, Milwaukee 53203, Open to all members, followed by social hour—Meeting @ 7pm Sharp

**Barons 20th 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 20th anniversary we also have two different logos to choose from. Go on out to <http://www.fsgpromo.com/>, click on the Barons 20th 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 31st so act now.



Baron Gear on Sale Now

Beer Baron Beer Festival Glass Lanyards – Ideal for summer outings, beer festivals, and club meetings - \$5 each

Beer Baron Baseball Caps – This is one hot item. At the June meeting alone we sold half the hats we ordered. They're going fast so act quickly. First come, first serve - \$15 each



Brew – U News

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

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! Highly recommended for those considering taking the BJCP test. Like other Baron events, there will be brew present.

When: August 22nd, 2009 10am

Where: House of Hamburg (formerly Port of Hamburg)

5937 S Howell Ave
Milwaukee, WI 53207

Cost: \$5 to cover the cost of materials and homebrew

Mead Making and Judging Classes

Mark your calendars! We have tentatively set the weekend of October 17 for our first-ever mead making and mead judging classes. Steve Piatz from Minneapolis will be coming down to run these classes.

For those who don't know Steve, he was the 2008 AHA Mead Maker of the year, is a Grand Master II BJCP judge, helped create the mead exam, and ran the first mead exam for the BJCP. It's quite an honor to have this knowledgeable of a person coming in to teach these classes for us.

Cost will be \$5 per class and the location and time are to be determined. The signup will be available on our web site at www.beerbarons.org.

AHA Club Only Competition

2009/2010 Club only competition is starting up this month with Amber Hybrid category. Judging for the August competition will be held at the July meeting. If your interested in entering the competition bring three 12-16 oz bottles to the July meeting. We will judge one bottle of all the entries to determine the winner and send the 2 other bottles to the national competition.

The Sept/Oct competition will include Octoberfest and Vienna Lagers. Those beers will be due at the Sept meeting.

If you have any questions email Dave G at da-hoove@gmail.com or talk to me at any meeting or club event.

Competition Corner

This time of year is generally a slow competition time and I did not receive any winning results from anyone.

Up coming competitions

Sept 18-19 Schooner Homebrew Championship

If you know of other competitions email them to da-hoove@gmail.com

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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 Markethasket,

(800) 824-5562

14835 W. Lisbon, Brookfield

Homebrewing Depot

(414) 778-0781

8008 W. National, West Allis

Purple Foot

(414) 327-2130

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

Big Changes Coming to the BrewBlog

<http://brewblog.beerbarons.org>

A new version of BrewBlogger is on the horizon and it contains some pretty nifty changes:

- Automatic detection of mobile browsers - If you are viewing the site from a web-enabled phone, your data will appear in an easy-to-read, mobile friendly layout.
- Customizable Mash Profiles with multiple steps (with over 20 pre-loaded profiles).
- Customizable Water Profiles (with nine pre-loaded profiles).
- Customizable Yeast Profiles (with over 170 pre-loaded yeast strains from 13 labs).
- Customizable Equipment Profiles (with 10 pre-loaded profiles).
- Updates to the Miscellaneous ingredient database.
- Update of BrewBlog and Recipe database tables to utilize BeerXML standard. This will make BrewBlogger more complementary to desktop-based applications like BeerSmith, BeerTools, or BeerAlchemy that export BeerXML files.
- Ability to import BeerXML files into a BrewBlog (currently, users can only import to recipes).
- Ability to display "featured" recipes or BrewBlogs at the top of lists. Very useful for brews that will be featured at brew fests!
- More refined ingredient administration for fine-tuning of recipe formulation.
- Reworked water amounts calculator for better accuracy.
- User-level defaults for equipment profiles, mash profiles, water profiles, boil time, batch size, and bitterness formula.

David Glazewski and I are currently testing a pre-release version and are looking to upgrade the site sometime in August. For those of you who are not familiar with the Barons BrewBlog site, it's a browser-based homebrew log that provides brewers with a way to build and record their brewing experiences. It also serves as a forum for sharing efforts and expertise with the homebrewing community around the world. Since September 2008 we've received web hits from 49 states (someone call North Dakota), Washington DC, over 40 countries including Germany, Australia, Canada & the UK.

Some of the features include:

- The capability to completely document your homebrew recipe or brewing experience.
- Dynamic pop up boxes that display information about a listed style, malts, hops, etc.
- Quick scale calculator. Take a recipe down to 5 gallons or ramp it up to 10 with a click of the mouse.
- A suite of brewing calculators. Alcohol level, total calories, brewhouse efficiency, bitterness level, water amount needed, priming sugar needed, force carbonation level, and more.
- A reference area providing users with information on BJCP styles, hop varieties, malts, grains, and adjuncts.
- The ability to export recipes to Excel spreadsheets or to a BeerXML file.
- Print recipes or competition entry forms with bottle labels.
- A brewing calendar of events for individual members or the entire club.
- An awards section for brewers to list how their beers have done in competitions.
- Allows visitors to submit reviews of other people's homebrews that they've tried.

This site is free for all to reference or submit a review, however, if you'd like to post your recipes, create a brewblog, list an award, or have a member page you'll need to get a login and password from the administrator.

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 or David Glazewski if you'd like additional information, or e-mail us at brewblogadmin@beerbarons.org.

Riverboat Brewery Tour

Riverboat Brewery Tour on Saturday, August 1, likely 1:30 PM starting at Lakefront Brewery. We are opting for the public brewery tour unless we get a lot of people signing up. This means no minimum number of people required.

Beginning Balance	\$8,082.78
Income	
Great Taste Tickets	\$240.00
2008 Schooner	\$400.00
Baseball Caps	\$315.00
Lanyards	\$595.00
Club Purchase Reimbursement	\$50.00
WoB Raffle Proceeds	\$391.00
Meeting Income - Fees	\$325.00
Total Income	\$2,316.00
Expenses	
BJCP Exam Postage	\$5.75
Barons Summer Camp	\$44.08
Chilton Beer Fest	\$700.00
Meeting Expense - Beer	\$2,535.00
Meeting Expense - Facilities	\$90.00
Meeting Expense - Officers	\$80.00
Meeting Expense - Print Outs	\$38.02
Newsletter - Postage	\$88.00
Newsletter - Printing	\$148.28
AHA Club Only	\$24.41
Baseball Caps	\$808.28
Lanyards	\$780.21
WoB Bottle Openers	\$30.38
Total Expenses	\$5,132.37
Ending Balance	\$5,266.41



	Meeting Attendees	
June Meeting:	90	

	Paid Members
Total Membership:	188

Estimated Upcoming Expenses		
Club T-Shirts	\$	151.50
Newsletter & Postage	\$	160.00
	\$	311.50

\$28/person includes the boat and three brewery tours (Lakefront, Ale House, Rock Bottom) with 1 hour at each place.

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	KEVIN MEVES	(414) 339-8683
MEMBER AT LARGE	DIANA KANE	(262) 238-9073
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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.

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BEER BARONS OF MILWAUKEE

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