



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

January 2010 www.beerbarons.org

Happy New Year, fellow Beer Barons! Welcome to all the new board members. We are getting a good start on planning this year's meetings. A lot is in the works and hopefully we can continue to attract interesting guest speakers and create some educational and enjoyable meeting topics for everyone. Of course it is tough to make everyone happy, but we will continue to try. Don't forget, ideas and suggestions are always welcome and thanks to those that have provided their thoughts in the past.

January's meeting will be a homebrew meeting featuring Scotch Ales. A handful of fellow Barons have agreed to brew up their interpretation of the Scotch Ale style to sample and discuss at the meeting. Good discussion items might be the difference between Scotch Ales and Scottish Ales, whether to use peated malts, and of course the traditional aroma, appearance, flavor, and mouthfeel of the style. To make things interesting, a commercial example or two will be thrown into the mix.

While the rest of the year is still taking shape, we have a confirmed feature for the February meeting. Marc Buttera from O'so Brewing Company in Plover, Wisconsin, will be stopping in for a visit and of course sample some O'so products. Marc has an interesting arrangement, in that he and his wife Katina also have a homebrew shop, Point Brew Supply, and really supports the homebrewing community. I'm looking forward to exploring and discussing the variety of beer O'so Brewing Company has to offer.

Jason Heller

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First, I want to thank the previous administration for all the heavy lifting. Non-Profit status, Incorporating, Insurance, and a whole lot more of things that they accomplished. These advancements will help us move forward as a club.

We have a busy year coming up. The organizing of World Of Beer, Wisconsin State Fair, The National Homebrew Convention, as well as our participation in Food and Froth, Mid-Winter Beer Fest and Great Lakes Beer Festival will keep us busy. This is in addition to Brew U, Club Only Competition, and BJCP education. This is a whole heck of a lot more activity than when I joined the Beer Barons over 10 years ago. Each of these activities requires volunteer participation, and we welcome the new faces that are helping out. More volunteers are always welcome!!!

I started homebrewing in 1994, almost 17 years ago. My wife thought it was cute at first. Now, she calls it "The Monkey on my Back". Even with my experience (Batch #197 is in the fermenter), I am continually searching out more education as to how to improve my beers and brewing process. The Homebrew nights allow for a free interchange of ideas amongst fellow Barons, and I pick up a tip or two. Speakers from brew pubs and microbrewers also are great, as they provide me with more food for thought. To that end, I again urge the membership to maintain decorum during the general meeting and any presentations. Hold the unbridled enthusiasm until the meeting is over and the socializing begins.

I brew on a somewhat regular basis. I enjoy having company while I brew, as it facilitates exchanging of tips and tricks. I like seeing other people's set-ups; it gives me ideas on how to improve my system. As club members, we should be doing this all the time. Teach A Friend To Homebrew should be every time we brew!

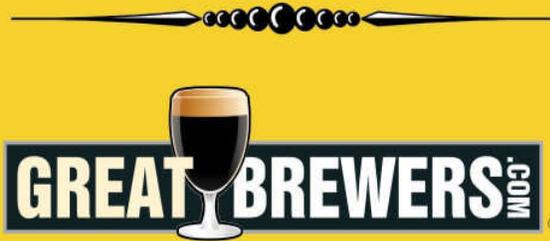
I have enjoyed my involvement with the Beer Barons of Milwaukee, and I am looking forward to my term as president of this great Organization. Thank you all for your confidence, and enthusiasm for this great hobby!

To thine own Brew be True!

Rich Heller

UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, January 27: Monthly Meeting: Style/Homebrew Night - Scottish Ales @ Clifford's—7:30 PM
WEDNESDAY, February 3: Officers Meeting @ Brocach— 1850 N Water St., Milwaukee, 53202, Open to all members, followed by social hour—Meeting @ 7 pm Sharp



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southern tier
brewing company

JOLLY PUMPKIN ARTISAN ALES
Dexter Michigan

ROGUE

Meet the Baron

Name: Brandon Meves

Age: 25

How long have you been a Baron? 2 years

How long have you been brewing? 7 years - When I started, I wasn't able to legally walk into a store and buy beer, but of course I was able to walk into a homebrew shop and buy the ingredients to make beer. Call it a small loophole if you will.

What style do you brew most often? I'm really all over the board on the styles I brew since it's always interesting to try something different. Given there are so many opportunities to drink homebrew (tailgating, bonfires, holiday dinners), it tends to keep me on my toes and my mind open to keep exploring various styles.

What got you into brewing? I think the great Dan Carey said it best - "Some people paint, some sing, others write ... I brew." I love trying new hobbies, and brewing was one of those hobbies that gave me the greatest satisfaction.

How often do you brew? Every other month seems to be the norm, unfortunately. I need a bigger setup to make up for this.

Do you brew solo or with other people? I have been lucky to have more people in my circle taking up the hobby, so it has been great to join others in their homebrewing visions and share our past experiences.

What is your favorite beer? New Glarus Old English Porter, hands down. If you want a beer with complexity that makes you think about what's going on with your palate.

What is your favorite brewery and why? Ommegang has been a favorite ever since my brother who is also a member got me drinking more Belgians.

What is your commercial to homebrew consumption ratio? 20 to 1. It's not that I don't brew enough, I just drink too much.

I'm very fortunate to have such a supporting group of friends.

What has been your favorite Baron meeting? I've missed some good ones, but I'll never forget our nights with Unibroue and Stone Brewing. Both times our tables were lined with bottle after bottle of awesome beers.

Are you planning on working at this summer's World of Beer? Sounds like a hell of a plan to me!



December 2009 Treasures Report
By Brian Joas

Beginning Balance	\$6,057.26
Income	
Advertising Income	\$115.00
Holiday Party Raffle	\$1,007.00
Schooner Proceeds	\$600.00
Meeting Fees	\$940.00
Bank Rewards Program	\$10.00
Baseball Caps	\$15.00
Lanyards	\$5.00
Glass Sales	\$8.00
Total Income	\$2,700.00

Expenses	
Brew U Teach A Friend To Brew	\$20.00
Meeting Expense - Facilities	\$137.00
Meeting Expense - Officers	\$60.00
Meeting Expense - Beer	\$310.00
Newsletter - Postage	\$79.20
Newsletter - Printing	\$99.26
Holiday Party Raffle	\$650.28
Holiday Party Door Prizes	\$9.67
Holiday Party Food	\$621.64
Laminator & Sheets	\$108.21
Wireless Microphone & Adaptor	\$150.91
Membership Cards	\$69.25
Picnic Expense - Engraving	\$42.24
Business Cards	\$73.81
Total Expenses	\$2,431.47

Ending Balance **\$6,325.79**

Estimated January Income	
Brew U - Bare Bones	\$100.00
Meeting Fees	\$1,500.00
Membership Fees	\$1,500.00
	\$3,100.00

Estimated January Expenses	
Brew U - Bare Bones	\$60.00
Officer's Meeting	\$60.00
Meeting Facilities	\$120.00
Newsletter Postage	\$89.00
Newsletter Printing	\$78.00
Meeting Beer	\$300.00
Transaction Fees	\$20.00
	\$727.00

New Article, "Meet the Baron"

Did you see the strange new article on page two? I decided to begin the new year with a new column that is intended to introduce one member to the club each month with a short questionnaire and a picture. Next month it could be you!



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- * **Cedarburg Homebrew and Wine**
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W62 N590 Washington Ave., Cedarburg
- Frugal Homebrew**
(262) 544-0894
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- Hop to It**
(262) 633-8239
234 Wisconsin Ave., Racine 53403
- ***The Market Basket**,
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14835 W. Lisbon, Brookfield
- Homebrewing Depot**
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8008 W. National, West Allis
- ***Northern Brewer**
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- Purple Foot**
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3167 S. 92nd St, Milwaukee

***Brews Wine and Spirits (1256 Capitol Drive) is offering a 5% discount to Beer Barons Members!

***Rock Bottom (740 N. Plankinton) is offering a 10% discount on food to Beer Barons Members!

World of Beer Festival

The World of Beer Festival is coming up on June 6. We'll be needing help with promotions. Our goal this year is to sell at least 600 tickets which should be easily doable if everybody pitches in however they can. If you're interested in helping contact me or email festival@worldofbeerfestival.com

Mike Schwartz
Beer Barons of Milwaukee
beerbarons.org
worldofbeerfestival.com

A Big Thanks!

Go out to Hop Union, White Labs and Wyeast for all of the donated glasses, tshirts, caps, sample hops, and yeast certificates that were given away at the December holiday party.

Membership & Meeting Fees

January is the last month that the 2009 memberships and gold cards apply. Gold cards are for members who prepay meeting fees for the year. This allows the gold card holder to bypass the payment line to receive their wristband. Memberships for 2010 are \$20 for individuals and \$30 for families. The gold cards are \$80 for individuals and \$140 for families. The gold cards cover all monthly meetings for the year, including the Holiday party in December, but do not include the picnic. There will be four homebrew meetings in a year at a cost of \$5 each, the remaining eight meetings costing \$10 each with special meetings like the Christmas party and high-cost meetings potentially being more. So purchasing a gold card locks in the meeting prices for the year at a discount. Payment can be made in three ways: at the club meeting; by mailing checks (made out to Beer Barons, with the name of the members) to Treasurer, Beer Barons of Milwaukee P.O. Box 270012 Milwaukee, WI 53227; or online. There is a link under the Membership section on the Beer Barons website, www.beerbarons.org, to make on-line payments.



The Museum of Beer & Brewing wishes to extend their thanks and gratitude to the Milwaukee Beer Barons for their continued support.



Please look for us at the following events:

- Feb 1 - Siebel I Institute Painting Exhibit at the Grohman Museum 5:00—7:00 RSVP Ihoffco@gmail.com
- Feb. 20th~Food& Froth at the Milwaukee Public Museum
- Feb 21st ~ Midwinter Beer Festival at the Milwaukee Ale House
- March 20th~ Blessing of the Bock at the Bay View Brewhaus
- March 27th~Riverwest Pub Crawl



Be part of the discussion at an upcoming Board Meeting

- February 3rd at Libiamo's at 6:00 p.m.
- March 3rd at Libiamo's at 6:00 p.m.

Want to know more? Visit us at www.brewingmuseum.org

Upcoming Brew – U Events

Intermediate Homebrewing

When: February 6th, 2010 @ 10 AM

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

Cost: Between \$5 & \$10 to cover course materials and homebrew samples.

We took the 40 attendees last year as a sign that we should probably do this one again. The intermediate class covers how to take basic homebrewing techniques up one more level in order to achieve better and more consistent results. It involves a lot of discussion and participation by some of the club's experienced members and participants will walk away with a wealth of tips and new ideas.

Items we'll discuss include:

- Yeast starters and the use of stir plates.
- Kegging, carbonation caps, and bottle using pressure fillers.
- Wort chilling - immersion vs. counter flow.
- Grain crushing

Advanced Studies in Yeast

When: March 26th or 27th

Where: Northern Brewer - 1306 S. 108th Street, West Allis

Cost: Between \$5 & \$10 to cover course materials and homebrew samples.

This class is the first of a series of new workshop offerings through Brew U. Participants will be assigned materials in February, review and research those materials, and then come together on March 26th to share their findings.

Spots are limited for all three of these offerings! Participants must RSVP at <http://www.beerbarons.org/Brew-U/index.html> and be 21 years of age to attend!

Remaining 2010 & 2011 Brew U Events

May 1st, 2010 – AHA Big Brew National Homebrew Day

July 30th, 2010 – Hop Studies

August 21st, 2010 – Recipe Formulation

October and November 2010 – Intro to Sensory Analysis

November 6, 2010 – AHA Learning to Homebrew Day

December 2010 and January 2011 – BJCP Exam Studies

Style Preview, Scottish Export 80 (9C)

Aroma: Low to medium malty sweetness, sometimes accentuated by low to moderate kettle caramelization. Some examples have a low hop aroma, light fruitiness, low diacetyl, and/or a low to moderate peaty aroma (all are optional). The peaty aroma is sometimes perceived as earthy, smoky or very lightly roasted.

Appearance: Deep amber to dark copper. Usually very clear due to long, cool fermentations. Low to moderate, creamy off-white to light tan-colored head.

Flavor: Malt is the primary flavor, but isn't overly strong. The initial malty sweetness is usually accentuated by a low to moderate kettle caramelization, and is sometimes accompanied by a low diacetyl component. Fruity esters may be moderate to none. Hop bitterness is low to moderate, but the balance will always be towards the malt (although not always by much). Hop flavor is low to none. A low to moderate peaty character is optional, and may be perceived as earthy or smoky. Generally has a grainy, dry finish due to small amounts of unmalted roasted barley.

Mouthfeel: Medium-low to medium body. Low to moderate carbonation. Sometimes a bit creamy, but often quite dry due to use of roasted barley.

Overall Impression: Cleanly malty with a drying finish, perhaps a few esters, and on occasion a faint bit of peaty earthiness (smoke). Most beers finish fairly dry considering their relatively sweet palate, and as such have a different balance than strong Scotch ales.

Comments: The malt-hop balance is slightly to moderately tilted towards the malt side. Any caramelization comes from kettle caramelization and not caramel malt (and is sometimes confused with diacetyl). Although unusual, any smoked character is yeast- or water-derived and not from the use of peat-smoked malts. Use of peat-smoked malt to replicate the peaty character should be restrained; overly smoky beers should be entered in the Other Smoked Beer category (22B) rather than here.

History: Traditional Scottish session beers reflecting the indigenous ingredients (water, malt), with less hops than their English counterparts (due to the need to import them). Long, cool fermentations are traditionally used in Scottish brewing.

Ingredients: Scottish or English pale base malt. Small amounts of roasted barley add color and flavor, and lend a dry, slightly roasty finish. English hops. Clean, relatively un-attenuative ale yeast. Some commercial brewers add small amounts of crystal, amber, or wheat malts, and adjuncts such as sugar. The optional peaty, earthy and/or smoky character comes from the traditional yeast and from the local malt and water rather than using smoked malts.

Vital Statistics: OG: 1.040 – 1.054
IBUs: 15 – 30 FG: 1.010 – 1.016
SRM: 9 – 17 ABV: 3.9 – 5.0%

Commercial Examples: Orkney Dark Island, Caledonian 80l- Export Ale, Belhaven 80l- (Belhaven Scottish Ale in the US), Southampton 80 Shilling, Broughton Exciseman's 80l-, Belhaven St. Andrews Ale, McEwan's Export (IPA), Inveralmond Lia Fail, Broughton Merlin's Ale, Arran Dark

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More Info:
www.sudswineandspirits.com

Upcoming Homebrew Competitions

- 2/12/2010, AHA COC, English Brown Ales, bring your beers to the January general meeting
- 2/12/2010, Great Northern Brew Ha-ha, Duluth, MN, Contact Steve Daiken at 713-201-2386 or <http://www.northernalestars.org/greatnorthernbrewhaha.html> for more information
- 2/19/2010, Mid-Winter Homebrew Competition, Milwaukee, WI, Contact David Kelley at 224-578-1075 or <http://www.milwaukeebrewingco.com/>
- 2/27/2010, Babble Brew Off, Mundelein, IL, Contact Dan Morey at 847-837-1069 or <http://www.babblehomebrewers.com/> for more information.
- 3/6/2010, Bockfest 2010, Cincinnati, OH, Contact Ray Snyder at 513-759-2573 or <http://www.bloatarian.org/content/view/full/98191/> for more information
- 3/13/2010, The Drunk Monk Challenge, Aurora, IL, Contact Calvin Rowland at 630-525-0283 or <http://www.knaves.org/DMC/index.htm> for more information

Club Listserve

Did you know that the club has a medium to discuss general topics on the internet? The club listserve was set up to serve this purpose. All members who have internet access should sign up as many interesting discussions, impromptu gatherings and general questions are discussed here daily. Sign up is fast and easy, just go to the Barons homepage (www.beerbarons.org), scroll down to the bottom of the page and click on the "Listserve" link.

Are you
ready for
the Scot-
tish Ales
being
served at
this months
meeting?



AHA Club-Only Competition

Erik Scott

Winners of the Club-Only Competition earn points for their homebrew club on a 12-8-4 basis for 1st, 2nd, and 3rd place. Points from placing in the COC get Barons closer to becoming the AHA Homebrew Club of the Year!

Each COC covers a specific style or category. Bring three bottles to the Barons meeting listed by the style you're entering in. Bottles must be brown or green and 10-14 ounces or the entry will be disqualified. The winning entry goes on to the COC, shipping and entry costs handled by the club! The winning Baron must provide a recipe along with the entry.

For further details visit <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions> or send an email to erikscott@yahoo.com

Next Competition: January 20th - The Session Challenge: English Brown Ales BJCP Category 14 - Milds, Northern and Southern English Browns

Upcoming Competitions

**March 2010 - American Ales
[category 10]**

**April 2010 - Extract Beers
[must be >50% extract]
[categories 1-23]**

**July 2010 - Mead
[categories 24-26]**

Plan Ahead

**August 2010 - Sour Ales
[category 17]**

**Late 2010 - Strong Ale
[category 19]**

**May 2011
Angel's Share - Wood Aged Beer
[category 22C]**

Good Times at the 3rd Annual Bare Bones Basic Brewing Class

We had good attendance at the House of Hamburg on January 16th. The class went through the process of making a Nut Brown Ale kit that was supplied by Northern Brewer, and bottled a batch of Jalapeno Ale. Several club members were also on hand to help facilitate discussion and answer questions from the attendees.

The progress of the Nut Brown Ale can be tracked out on the brewblog. - <http://brewblog.beerbarons.org>. Come to the February 6th Intermediate Class and see it get kegged! Thanks to the attendees for their participation and all the fellow club members that showed up to help out.

Prosit, Sláinte, Salute, Na Zdravi, Cheers! - Bruce Buerger

MILWAUKEE BEER BARONS BOARD MEMBERS

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VICE PRESIDENT	JASON HELLER	(414) 870-8030
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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.

BARON MIND

BEER BARONS OF MILWAUKEE
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