



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

February 2010 www.beerbarons.org

The Beer Barons of Milwaukee are off to a great start to the year. January's meeting featured both tasty and interesting brews. Thank you to Mike Chaltry, Brad Allen, Dave Dropp, and Jeff Kane for your Scotch Ales. During our informal show-of-hands at the meeting, Dave Dropp's beer was the favorite. The score sheets that were filled out were also tallied, and Jeff Kane's beer was the high average score, just one point ahead of Dave's. There was only a seven-point spread between the bottom and top beers, on a scale of 50 points.

For February, the Barons welcome Marc Buttera, brewer and founder of O'so Brewing Company in Plover, Wisconsin. Marc's brewing roots are in home brewing. Expanding on his passion of home brewing, Marc and his wife Katina opened a homebrew supply store, "Point Brew Supply". With ready access to lots of different ingredients, Marc had lots of opportunity to experiment and explore recipe variations beyond traditional beer styles. Their website has a very accurate summary of the O'so philosophy: "Quality ingredients, Old world craftsmanship. Plus a little new age thinking equals beer with attitude!"

O'so Brewing Company has an interesting portfolio of brews, not to mention unique beer names such as "Doe in Heat" and "Picnic Ants". At the monthly meeting, we will feature a collection of O'so beers of course. In addition, Marc may be bringing some one-of-a-kind brews--some special brewery experiments that go beyond the O'so beer that is available in retail stores. This is a special treat for us Beer Barons to get a first-hand taste of experimental beers along with the opportunity to discuss them in person with the brewer. I can't wait to fill my glass with some O'so beer!

With a chill in the air, and the eventual arrival of spring, my mind turns to Maibock. One of the beers that started me down the path of homebrewing was August Schell's Maibock. This was one of my favorite beers back in 1994, and I drank so much of it, I did not need to buy any bomber cases, as that was how it was packaged back then. My current interpretation of the style has just finished four weeks of fermenting at 50 degrees, a quick diacetyl rest, and is now lagering at 36 degrees. 66% Pilsner Malt, 33% Light Munich Malt, 33 IBUs of 14% AA Columbus pellets, and Wyeast 2206 along with Saflager 23. 1.070 OG, into lagering 1.016. I can't wait. I know I will nail this beer, as my brewing skills, knowledge, and equipment have advanced dramatically since my first attempt 16 years ago.

I bring this up, because when I first started home brewing, I had many questions and very few resources by which to ask questions and get prompt, relevant answers. Beer Barons had been around for five years, and had a reputation of being a rather snobby organization that ran State Fair as an almost private competition for club members. It took me five years to get the nerve to join the organization, and I quickly discovered that the reputation was not correct. I did not know a soul when I walked into my first meeting, but was welcomed by Jerry Hetzel, Cam, Dennis, Roger, Esther, George, Bob, Jerry and Mary (the group I call "my table"). Not only did they welcome me into the club, they shared a special treat with me, the fabled Onion Beer! The things I had been told about this club were all wrong. Beer Barons of Milwaukee were very helpful in all aspects of beer education, and helping me to brew better beer. At the time I joined, there were no regular members that were BJCP Certified or better judges, we did not have our own festival, there were no Brew-U Classes, and we had no problem holding an occasional meeting upstairs at Clifford's.

We have all been beginning home brewers at one time or another. I have made many batches of dumper brau, but thankfully they are very rare these days. I owe that to a desire to learn and willing teachers from the Beer Barons of Milwaukee. But we need to remember how intimidating it can be to walk into a room of 200 people you don't know and stand up and speak about yourself. When a new member or guest attends a meeting, welcome him or her personally, and invite them into your conversations and to your "Table". We were all in the same position one time or another.

**To thine own brew be true
Rich Heller, President.**

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UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, February 24: Monthly Meeting: Marc Buttera of Oso Brewing @ Clifford's—7:30 PM
WEDNESDAY, March 3: Officers Meeting @ The Dogs Bullocks— 2321 N Murray Ave., Milwaukee, 53211, Open to all members, followed by social hour—Meeting @ 7 pm Sharp



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- *Jolly Pumpkin
Maracabo Especial
- *Dieu Du Ciel Aphrodite
& Peche Mortel
- *Rogue John John
Dead Guy Ale



JOLLY PUMPKIN ARTISAN ALES
Dexter Michigan



Meet the Baron

Name: Ken Megal

Age: 43

How long have you been a Baron? 8 months

How long have you been brewing?

16 years (15 extract/partial boil and 1 all grain)

What style do you brew most often?

I'm all over the place like most homebrewers, but I have brewed ESB's and Wheat beers probably most often.

What got you into brewing?

Back in 94' my wife and I were browsing the retail shop at the Cedar Creek Winery in Cedarburg and they had all of their homebrewing supplies on closeout. I was intrigued by the fact that I could brew at home, which I had never considered. As it turns out there was someone within earshot that heard me and started to tell me what a great hobby it was. The rest is history.

How often do you brew?

Over the years, it's been pretty infrequent, about 5 - 6 batches a year. However this past year I invested in an all grain system, so I plan to brew much more frequently now.

Do you brew solo or with other people?

More often than not I brew alone, but I do enjoy when I can get others that are interested to join me. Brewing alone I tend to make less mistakes as I can devote all my concentration to what I'm doing, but brewing with friends is fun and having the extra hands is always nice especially when it comes time to clean up.

What is your favorite style and why?

If you had asked me this 2 years ago, the answer would have been easy...Hefe-Weizen. I always enjoyed the bready, yeasty qualities of a good Hefe with the clove and banana flavors. It's like drinking a glass of good bread. However, in the past 2 years I've been exploring so many new styles, it's hard to pick any 1 favorite. I've really enjoyed the Belgian's and in particular the Dubbel's.

What is your favorite beer?

This is tough because there are so many good beers out there these days. I guess if I had to pick one, I would say Paulaner Hefeweizen. I feel like this beer is such a good example of the style, it's delicious and it's sessionable.

What is your favorite brewery and why?

Again, a tough question, but I'd have to say Alaskan Brewing Company. Although we can't get their beers here in Wisconsin, I've had the opportunity to enjoy them whenever I make it to the West Coast, and they are delicious. I've never been to Alaska, but I've always wanted to live there.

What is your commercial to hb consumption ratio?

15 to 1. I'm still exploring all the great craft beers that are available to us and I don't get to brew often enough yet. Hopefully that will change.

What has been your favorite Baron meeting?

Barrel Aged Beer night and the Christmas Party.

Are you planning on working at this summers World of Beer?

I haven't been planning on it, but I'd love to be involved.



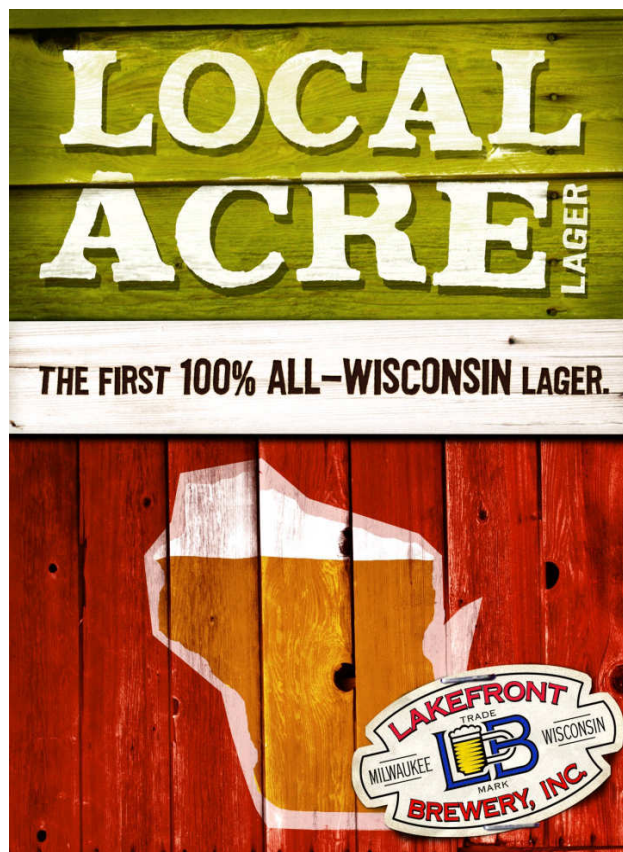
January 2010 Treasures Report

By Brian Joas

Beginning Balance	\$6,354.62
INCOME	
Meeting Fees	\$1,545.00
Membership Fees	\$1,140.00
Merchandise Sales	\$ 21.00
Newsletter Advertising	\$ 100.00
TOTAL INCOME	\$2,806.00
EXPENSES	
Meeting Costs Beer	\$ 201.64
Newsletter Postage	\$ 89.00
Officers Meeting	\$ 60.00
Transaction Costs	\$ 19.81
TOTAL EXPENSES	\$ 370.45
Ending Balance	\$8,790.17
January Attendance	90

Membership & Meeting Fees

February begins the 2010 year for memberships. Anyone who has not renewed their membership will need to do so either at the next meeting they attend, or before. Memberships are \$20 for individuals and \$30 for families. Gold membership cards are available for \$100 for individuals and \$170 for families. The gold cards cover all monthly meetings meetings for the year, including the Holiday party in December, but do not include the picnic. There will be 4 homebrew meetings in a year at a cost of \$5 each with the remaining 8 meetings costing \$10 each with special meetings like Christmas party and high cost meetings potentially being more. So purchasing a gold card locks in the meeting prices for the year plus a discount. The gold card also allows you to check-in without standing in the payment line. Payment can be made in 3 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.



Taste the soul of Wisconsin!

SUPPORT YOUR LOCAL HOMEBREW SHOP

*10% off starred locations with BB membership card

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- * **Brew & Grow,**
(262) 789-0555
285 Janacek Rd, Brookfield 53045
- * **Cedarburg Homebrew and Wine**
(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 Market Basket,**
(262) 783-5233
14835 W. Lisbon, Brookfield
- ***Northern Brewer**
414-935-4099
1306 S. 108th St. West Allis
- Purple Foot**
(414) 327-2130
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!

Museum of Beer and Brewing Exhibit at the Grohman Museum

Check out the brewing industry artwork at the Grohman Museum of the M.S.O.E. Campus (1000 N Broadway). 2010 marks the 75th anniversary of the paintings, which were commissioned by the Brewing Industry Historical Committee and painted by Chicago artist Jean Allen. They were unveiled in 1935 at the Master Brewers Association of America convention, and have since been part of the fermentation industries exhibit at the Museum of Science and Industry in Chicago and on display at the Siebel Institute of Technology.

When the Siebel Institute closed, the artwork was given to the Museum of Beer & Brewing.

The exhibit is scheduled to run from January 25, 2010 to February 28, 2010

Museum Hours:

Monday-Friday 9 a.m. - 5 p.m.

Saturday Noon - 6 p.m.

Sunday 1 - 4 p.m.



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. 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**
- April 8th ~ Michael Horne at Miller Inn**



Be part of the discussion at an upcoming Board Meeting

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

April 7th at Best Place at 6:00 p.m.

(the Pabst Tour Center)

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

Upcoming Brew – U Events

Advanced Studies in Yeast

When: March 27th, 2010 @ 2 PM

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

Cost: Between \$25 to cover course materials and homebrew samples.

This class is the first of a series of new workshop offerings through Brew U. The focus will be on advanced yeast propagation, phases of evolution, and usage. Participants will be assigned materials in February, review and research those materials, and then come together on March 27th to share their findings. We are only limited to 20 spots for this course so register soon 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

Good Turn Out For the 2010 Intermediate Brewing Class

We had 22 attendees turn out for 3rd annual Intermediate Brewing Class at the House of Hamburg on February 6th. Once again there was a lot of good discussion covering keg maintenance, kegging, beer gun bottle filling, yeast starters, and a few others. Several club members were also on hand to help facilitate discussion and answer questions from the attendees.

We kegged the Nut Brown Ale we made at Bare Bones back in January. It must have been somewhat decent since we blew through the entire keg! 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

Style Preview, Maibock (5A)

Aroma: Moderate to strong malt aroma, often with a lightly toasted quality and low melanoidins. Moderately low to no noble hop aroma, often with a spicy quality. Clean. No diacetyl. Fruity esters should be low to none. Some alcohol may be noticeable. May have a light DMS aroma from Pils malt.

Appearance: Deep gold to light amber in color. Lagering should provide good clarity. Large, creamy, persistent, white head.

Flavor: The rich flavor of continental European pale malts dominates (Pils malt flavor with some toasty notes and/or melanoidins). Little to no caramelization. May have a light DMS flavor from Pils malt. Moderate to no noble hop flavor. May have a low spicy or peppery quality from hops and/or alcohol. Moderate hop bitterness (more so in the balance than in other bocks). Clean, with no fruity esters or diacetyl. Well-attenuated, not cloying, with a moderately dry finish that may taste of both malt and hops.

Mouthfeel: Medium-bodied. Moderate to moderately high carbonation. Smooth and clean with no harshness or astringency, despite the increased hop bitterness. Some alcohol warming may be present.

Overall Impression: A relatively pale, strong, malty lager beer. Designed to walk a fine line between blandness and too much color. Hop character is generally more apparent than in other bocks.

Comments: Can be thought of as either a pale version of a traditional bock, or a Munich helles brewed to bock strength. While quite malty, this beer typically has less dark and rich malt flavors than a traditional bock. May also be drier, hoppier, and more bitter than a traditional bock. The hops compensate for the lower level of melanoidins. There is some dispute whether Helles ("pale") Bock and Mai ("May") Bock are synonymous. Most agree that they are identical (as is the consensus for Märzen and Oktoberfest), but some believe that Maibock is a "fest" type beer hitting the upper limits of hopping and color for the range. Any fruitiness is due to Munich and other specialty malts, not yeast-derived esters developed during fermentation.

History: A fairly recent development in comparison to the other members of the bock family. The serving of Maibock is specifically associated with springtime and the month of May.

Ingredients: Base of Pils and/or Vienna malt with some Munich malt to add character (although much less than in a traditional bock). No non-malt adjuncts. Noble hops. Soft water preferred so as to avoid harshness. Clean lager yeast. Decoction mash is typical, but boiling is less than in traditional bocks to restrain color development.

Vital Statistics: OG: 1.064 – 1.072
IBUs: 23 – 35 FG: 1.011 – 1.018
SRM: 6 – 11 ABV: 6.3 – 7.4%

Commercial Examples: Ayinger Maibock, Mahr's Bock, Hacker-Pschorr Hubertus Bock, Capital Maibock, Einbecker Mai-Urbock, Hofbräu Maibock, Victory St. Boisterous, Gordon Biersch Blonde Bock, Smuttynose Maibock

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\$25 (Cash only) - Limit 250 Tickets

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- The Bomb Shelter, 1517 S. 2nd St. St., Milwaukee,

- The Gig, 1132 E. Wright St., Milwaukee

- Northern Brewer, 1306 S. 108th St., West Allis,

- All Beer Barons meetings and

All Squeezettes shows

Info on these events, and more:

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www.sudswineandspirits.com

Upcoming Homebrew Competitions

- **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/98/91/> 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**
- **3/20/2010, March Mashness, St. Cloud, MN, Contact Bruce LeBlanc at 320-251-0229 or <http://www.cloudytownbrewers.org/competition/> for more information**
- **3/20/2010, Brewfest 2010, Ft. Wayne, IN, Contact Ken Humont at 260-388-1898 or <http://www.brewfestfortwayne.com/node/4> for more information**
- **3/27/2010, BOSS Chicago Cup Challenge, Blue Island, IL, Contact Michael Pelter at 219-864-4666 or <http://www.bossbeer.org/> 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.

Beer Barons of Milwaukee took 5 medals at the Upper Mississippi Mashout

**Dan Schlosser Cat 37 Dark Export Ales 1st Place
Cat 17 Sour Ales 3rd Place**

**Brian Joas Cat 42 Belgian Strong Dark 2nd Place
Cat 38 Session Stouts 2nd Place**

Rich Heller Cat 12 Robust Porter 3rd Place.

Nicely done!!

AHA Club-Only Competition

Erik Scott

Winners of the Club-Only Competition earn points for our 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 3 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 hit <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions> or send an email to erikscott@yahoo.com

**Next Competition: March 24: American Ales – BJCP Category 10
American Pale Ale, American Amber Ale, and American Brown Ale**

Upcoming Competitions

April 28, 2010 - Extract Beers [defined as >50% extract] – BJCP Categories 1-23

July 2010 – Mead – BJCP Categories 24-26

August 25, 2010 – “Pucker Up” Sour and Wild Ales – BJCP Category 17 AND American Wild Ales and Specialty Wild Ales

November/December 2010 - Strong Ale – BJCP Category 19

January/February 2011 – English Pale Ales – BJCP Category 8

March 23, 2011 – Bock – BJCP Category 5

April 27, 2011 - Angel's Share: Wood Aged Beer - category 22C

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**

National Homebrewers Conference Planning Update

Plans are moving forward for the Baron's presence at the upcoming National Homebrewers Conference in Minneapolis, MN June 17th – 19th. So far we've settled on a bowling theme for the club night and we're in the process of building a bar for the brews we'll be serving up there using an actual section of a bowling alley! At the February club meeting we'll also have a sample of the bowling shirt that we're thinking about using. Stay tuned to the Baron Forums – Club Business section for further club planning details and updates - <http://forums.beerbarons.org/>. More details about the conference itself can be found at <http://www.ahaconference.org/>.

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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.



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