



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee

October 2010 [www.beerbarons.org](http://www.beerbarons.org)

*This month's meeting will feature mead, cider and homebrew beer for tasting and discussion. The homebrew portion of the meeting will mostly be a selection of homebrews to sample and, of course, any questions and discussions around homebrewing. As a reminder, you are welcome and highly encouraged to bring homebrew to share. Keep in mind, you do not need to bring an entire keg (or we can pull it off early), and bottles are also welcome.*

*The main focus will be mead and cider. The tasting portion of our meeting will be a little different than past meetings. The regular homebrew meeting fee of \$5 will apply, but we will be sampling a collection of commercial mead and cider products. Since the mead and cider is both more expensive and more importantly, higher in alcohol content, the sample sizes will be much smaller than our normal beer tasting samples. Please understand that this is to encourage drinking responsibly. You are welcome to bring your favorite tasting glass as usual, but we will probably be serving the mead and cider in smaller containers to keep it under control. Remember, our meetings are social events, but the focus is on "tasting", not "drinking" and there should still be plenty of mead and cider to share.*

*The November meeting will bring beer back as the main event, with our annual Belgian beer night. We are in the works of considering a special addition to the normal Belgian beer selection and focus. Keep your eye out for an update in next month's Baron Mind for more details.*

**Jason Heller, VP**

*A chill in the air, most Octoberfest beers long gone, it can only be October. My Octoberfest is moving from the primary to the secondary after I finish writing this letter. I hit a 1.070 gravity, and should age this one another month before consuming, so it will be ready about the time of deer hunting. Next into the fermenter will be my version of Celebration Ale. It will also be a 1.070 gravity, with 19 lbs of Golden Promise, 4 lbs CaraPils, 4 of Crystal 10, and 4 of Crystal 60. That with 74 IBUs of various hops and a hefty starter of WL 005. This one should be ready for Christmas.*

*The last quarter of the year also means Officer Elections. Several officers are eligible for second terms, while others have served 2 terms, and we will absolutely need new representation. Nominations will be in November, with elections held at the December Holiday Party. Benefits of being an officer include having your meeting fees paid for the year. Pay your annual membership and get a Gold Card. Talk with the current officers; see what each position entails, and determine if you can contribute to the club as an officer.*

*Brew U classes have resumed, with the next one at Northern Home Brewer on November 6<sup>th</sup>. Bruce Buerger will again lead the class, with a sidelight on how to make hard cider. BJCP Classes have resumed, with Mike Schwartz directing, as well as help from other BJCP judges.*

*Beer Barons not only teach BJCP classes, as well as Brew-U, we also have our own festival "World Of Beer", currently run Wisconsin State Fair Homebrew Competition, the Picnic, The Holiday Party, and we are contemplating a much more involved partnership with the Mid Winter Beer Fest. There are many opportunities where volunteers are needed. All volunteers are greatly appreciated!*

**Now, time to Brew!**

**Rich Heller**

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

**WEDNESDAY, October 27: Monthly Meeting @ Clifford's 7:30 PM, Meads, Ciders and homebrew will be served, please note that this is a \$5 meeting** **WEDNESDAY, November 3: Officers Meeting @ Milwaukee Ale House— 233 North Water Street, Milwaukee, 53022, Open to all members, followed by social hour—Meeting @ 7 pm Sharp**

## Meet the Baron

**Name:** Bob Manke

**Age:** 52

**How long have you been a Baron?** Only a couple of months now.

**How long have you been brewing?** 11 years overall but really just the last year seriously

**What style do you brew most often?** American Ales, Belgium Wits, Hefe-Weisse, Dunkel Lagers. At this point I'm still trying to find a favorite...J

**What got you into brewing?** Discovering that homebrewed beer is much better than stuff you buy and tasting kegs at parties in the 80s and 90s. In 1999 a good friend named Tom took the time to help me with my initial modest equipment purchase to do an extract honey-weisse. After one successful extract batch I went on a homebrew hiatus for 10 years until last year when I was on a business trip with another colleague that was into homebrewing and visited the Brasserie Dubisson close to the France/Belgium border and went on a behind the scene tour of this very old brewery with an interesting guide. We ended up asking all sorts of brewing questions and this re-sparked my interest.

**How often do you brew?** I started brewing for parties like Thanksgiving or Christmas and was tired of running out of beer too fast so now I'm averaging about twice a month; eight batches since June this year. I'm just making the switch to AG for my next batch with my new 15 Gallon kettle and wort chiller.

**Do you brew solo or with other people?** Mostly solo but I invite friends over who are interested.

**What is your favorite style and why?** A nice frothy Hefe-Weisse I guess. Taste, aroma, and low hops. Getting into Munich Dunkel Lagers lately... Again low hops, smooth creamy character.

**What is your favorite beer?** Has been Blue Moon for a few years along with Hacker-Schoor Hefe-Weisse. Now liking Hoegaarden and Hofbrau Dunkel Lagers

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**What is your commercial to homebrew consumption ratio?** 60%-40% and getting lower. I'm looking to eventually keep 3 - 5 kegs on tap with some lagering space in a chest freezer.

**What has been your favorite Baron meeting?** The picnic.

**What is the next Baron function you plan on volunteering?** One of the local competitions next summer/fall.

**At right—a happy Bob after the September meeting (Bells). Bob will be bringing a keg of Octoberfest to the October meeting.**



ENJOY CRAFT BEER TASTING AT ITS BEST  
**SATURDAY, NOVEMBER 6th**  
2:00pm - 5:00pm  
**KNIGHTS OF COLUMBUS**  
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## October Financial Report

Year to Date 9/30/2010

### INCOME

Meeting Fees	7,726.00
Membership Fees	3,194.00
Merchandise Sales	(475.84)
Newsletter Advertising	363.00
World of Beer	511.00
<b>TOTAL INCOME</b>	<b>11,318.16</b>

### EXPENSES

Chilton	83.58
Club Equipment	164.46
Club Only Competition	169.01
Equipment	84.07
Great Taste	(126.50)
Holiday Raffle	176.98
Incorporation	15.00
Insurance	661.00
Jockey Box Covers	476.10
Meeting Costs Beer	3,268.56
Meeting Costs Facility	776.00
Newsletter Postage	451.64
Newsletter Printing	816.33
Officers Meeting	368.50
Picnic	(10.59)
Picnic Raffle	(600.00)
Picnic Raffle Prizes	307.75
Picnic Site	210.00
PO Box	60.00
State Fair Comp	132.89
Transaction Costs	69.54
Website	136.04
<b>TOTAL EXPENSES</b>	<b>7,690.36</b>

Balance 9,982.42

August Attendance 86

## Upcoming Membership Renewals

The annual membership renewals will be occurring in February. I would like to get membership cards pre-printed for everyone that is part of a family membership. If you have a family membership, could you please provide names, phone numbers and e-mail addresses of both members. You can provide this info to Brian Joas at the meeting or by emailing me at [brian@brianjoas.com](mailto:brian@brianjoas.com).



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\*10% off starred locations with BB membership card

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- \* **Brew & Grow,**  
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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
- \* **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!

\*\*\*Milwaukee Ale House (233 N. Water) is offering a 10% discount to Beer Barons Members!

## Newsletter Advertising

The Barons will once again be selling advertising space for 2011 in the Baron Mind. This publication currently reaches over 300 dedicated beer geeks just waiting to buy your product or service. More information will be included in next months Baron Mind. Don't miss out, last year we did have more parties that wanted ads than we were willing to sell. Rates will also remain unchanged for 2011. See me at the October general meeting for more information.

Kevin Meves, Secretary



## October 6th Officers Meeting Recap

The following topics were discussed at the October 6th Officers meeting at the Bier Stubbe

- The Brew and Grow may be expanding in Waukesha
- Next Months Officers Meeting will be at the Milwaukee Ale House downtown
- Having the club co-sponsor the Mid Winter Brewfest in February 2011—tabled until next officers meeting
- Offering Gold Cards to Officers and Committee members in an effort to encourage more people to volunteer for club events—tabled until next officers meeting
- We might pair cheese and chocolate with the beers served at the November “Belgian Night” meeting
- Discussed ideas for “Teach a Friend to Homebrew Day” on November 6th and agreed to hold the event at the NB store in West Allis



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:

Save the Date

December 1st—Annual Christmas Party at Miller Inn

Featuring German singers, beer & appetizers!  
Come and join the merriment.



Want to know more? Visit us at [www.brewingmuseum.org](http://www.brewingmuseum.org)

## Upcoming Brew - U Events

### Teach A Friend To Brew Day

**What:** Basic Brewing and Intro to Cider Making

**When:** November 6<sup>th</sup>, 2010

**Brewing:** 10:30 a.m., 12:30 p.m., and 2:30 p.m.

**Cider Making:** 10:30 a.m.

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

**Cost:** FREE!!!

**In honor of AHA Teach a Friend to Homebrew Day we thought it would be very appropriate to hold a homebrewing double header. Both classes together at the same time and hosted by our Brew U and the Northern Brewer staff.**

**The first of three Bare Bones Basic Brewing Sessions will kick off at 10:30 a.m. with one of the different American Pale Ales that we'll be making that day. We'll take you through the process of making the wort and pitching the yeast. No super technical jargon, no advanced homemade brewing equipment, and no complex beer recipes. We'll make simple American Pale Ale without the geek speak and use basic equipment from a starter kit.**

**The Bare Bones Cider Making Session will also be kicking off at 10:30 a.m. starting with the pressing of the apples. Cider making is extremely easy and we'll cover everything from creating the must all the way up to pitching the yeast.**

**Come see how both extract brewing and cider making are done and participate in discussions with experienced home brewers. The end result of the batches will be served at an upcoming Baron meeting. All beer made that day will be tracked in the Baron BrewBlog under the featured brews section on the Club Brews page - <http://brewblog.beerbarons.org>.**

**No sign up is required, but you must be of legal drinking age to attend. Like all Brew-U events there will be some homebrews available for sampling. Do you have a homebrew? Bring it! We'd love to try it. Questions about the event - email us at [brew.u.staff@beerbarons.org](mailto:brew.u.staff@beerbarons.org).**

**Thanks - The Barons Brew U Staff**



Three Cellars  
Wine Beer Lounge

Milwaukee's mightiest beer bar isn't in Milwaukee, and it's only half a bar, and none of that matters. Part bar, part bottle shop, Three Cellars boasts the biggest, baddest selection for miles around.

August 2010 *Beeradvocate Magazine*

2009 Best Beer Retailer in Wisconsin - *Beer Buffalo Lounge*

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A+ World Class Rating - *Beeradvocate.com*

The Cellar Lounge inside Three Cellars offers four beers on tap and the ability to chill any of the 500 beers from one of Wisconsin's largest single selections in just three minutes.

## November Events at Three Cellars

November 6 (1:00-4:00 PM) - Free Tasting  
Cabernet Sauvignon Wine & Imperial Beer

November 11 (6:00-8:00 PM) - Brewery Night  
Milwaukee Brewing Company - Reservations Required

November 13 (1:00-4:00 PM) - Free Tasting  
White Thanksgiving Wine & Stout Beer

November 16 (7:00-8:30 PM) - Beer School  
"Beer Plus" - Reservations Required

November 20 (1:00-4:00 PM) - Free Tasting  
Red Thanksgiving Wine & Thanksgiving Beer

November 27 (1:00-4:00 PM) - Free Tasting  
"What's that Grape?" Wine & IPA Beer



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## **Break away from the herd!**

**Join Tom, Chris, Jason, Mike and Pete on our never ending search of the next great beer.**

**It doesn't stop there!**

**We also bring you information on Wings and Home Brew.**

**What's the catch?**

**We deliver information with a big Wisconsin focus! Without ignoring the rest of the world. We have contacts throughout the region and bring you interviews, and breaking stories. Not only can you read about it, you can voice your opinion by rating your beers too!**

**But there's more!**

**You can also find out about Wings. Find the best local wings. Rate the places, and the sauces!**

**We aren't done yet!**

**Home brew is a big part of what we do. Find recipes, tips, tricks, info and more. You can also add your recipe and have your friends rate what you give them.**

**Wait! There's MORE!**

**We also host and participate in many of the local events of the region. The Great Taste of The Midwest, The Great Lakes Brew Fest, Milwaukee Firkin Fest, Milwaukee Brewfest and Summer Solstice to name just a few. Also coming soon is our 2nd Anniversary party! Last year we made beer and wings served up at Three Cellars.**

**Stay tuned to [www.bblodge.info](http://www.bblodge.info)! We will be coming out with the 2010 Editor's Choice Awards in November.**

**You can also find us on facebook, look for BBLPodcast.**

## **HOMEBREWERS, START YOUR KETTLES ...**



**THE 22ND ANNUAL  
BLESSING OF THE BOCK,**  
will be held (tentative date) March 6th  
at the **PABST BREWERY**



**THIS WILL BE A 3-RING BEERY CIRCUS ...**

- 1) BOCK-ONLY HOMEBREW COMPETITION**
- 2) BLESSING OF THE BOCK CEREMONY**
- 3) BOCK-ONLY BEER FESTIVAL**

**Maibock, American Bock, Weissbock, Doppelbock, RyeBock, RauchBock & EisBock, both commercial & homebrew, will be available for sampling**

**For more details the homebrew competition & ticket purchase, for the BLESSING OF THE BOCK and other beer events, please visit [www.sudswineandspirits.com](http://www.sudswineandspirits.com).**

# **AHA Club-Only Competition**

## **Erik Scott**

***There is no local COC round in October, so the next one will be Strong Ale (BJCP 19) in November. To enter, bring 3 bottles to the appropriate Barons meeting at Cliffords. Bottles must be brown or green and 10-14 ounces or the entry will be disqualified. We'll use one bottle to judge our local round, and send two bottles of the winning entry on to the national COC round. Barons covers shipping and entry fees and refunds that meeting's entry fee to our local winner. The winning Baron must complete a recipe form along with the entry. If you record your beer in the brewblog ([brewblog.beerbarons.org](http://brewblog.beerbarons.org)) you can easily print your recipe.***

***For further details visit [www.homebrewersassociation.org](http://www.homebrewersassociation.org) and click on competitions to get the Club-Only option. Or send an email to [erikscott@yahoo.com](mailto:erikscott@yahoo.com)***

***NOTE: November and December meetings are the THIRD WEDNESDAY of the month.***

***November 17, 2010 - Strong Ale - BJCP Category 19***

### **Plan Ahead for Upcoming Competitions**

***December 15, 2010 - English Pale Ales - BJCP Category 8***

***March 23, 2011 - Bock - BJCP Category 5***

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

## **Iron Brewer III**

***The ALE club [Appleton Libation Enthusiasts] put on their third Iron Brewer competition this year, requiring all entrants to use White Labs WLP500 Trappist Ale as their primary yeast. The competition was open to ANY style; beer, cider, melomel, mead, wine. About 40 would-be Iron Brewers purchased their yeast at a discount [big thanks to the local homebrew store in Appleton and Northern Brewer in Milwaukee for providing discounted yeast] in the spring of 2010 and brewed something sometime before the September 24<sup>th</sup> entry deadline. Four Wisconsin homebrew clubs were represented by the 25 entries, including seven Barons.***

***A huge variety of styles were represented by the entries. Participants and guests got to sample all the entries after the judging, or at least as many as they could handle. They were Trappists after all! Some standouts for sheer creativity included Tequila Sunrise [aged on oak chips soaked in tequila], a Rose Hips Tripel Wit, Orange Braggot, Smoked Braggot, Oaked Raspberry Dubbel, and a Raspberry Belgian session ale.***

***Given the variety of entrants, traditional score sheets are modified for Iron Brewer with a Creativity category worth 10 points, so a maximum of 60 points is possible. The entries were divided into groups for the 1<sup>st</sup> round, with the flight winner plus any entry scoring over 40 sent to the best of show round. The five beers in the best of show round were a Golden Strong Ale, Brown Porter, Strong Scotch Ale, IPA Tripel and a Chocolate Cherry Russian Imperial Stout.***

***The Baron entrants did the club proud, as Victor William's Chocolate Cherry Russian Imperial Stout took 3<sup>rd</sup> BOS and Erik Scott's IPA Tripel took 1<sup>st</sup> BOS. Julie Lawson of the ALE was in the middle with her Strong Scotch Ale.***

***The entry requirement for Iron Brewer is a six pack, two beers for judging and four beers for the after-party and people's choice award. It sounded like a three-way tie for people's choice this year, not sure how that will be resolved. Attendees got to take some bottles home at the end of the party, so keep an eye out at the October Barons meeting if you're interested in trying some of the Iron Beers.***

## **MILWAUKEE BEER BARONS BOARD MEMBERS**

PRESIDENT	RICH HELLER	(414) 687-8573
VICE PRESIDENT	JASON HELLER	(414) 870-8030
TREASURER	BRIAN JOAS	(920) 217-7267
NEWSLETTER	KEVIN MEVES	(414) 339-8683
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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**  
**P.O. Box 270012**  
**Milwaukee, WI 53227**