



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

March 2011 [www.beerbarons.org](http://www.beerbarons.org)

## President's Letter

Greetings Fellow Barons,

These are the days featured in brewers' dreams; the days are longer, and the sun is coming out. Those of us who do our brewing outside are getting anxious to bring our brewing systems out of hibernation and make some beer. I was fortunate to brew the other weekend with two fellow Barons. We mashed with two pounds of popped popcorn. That was an interesting experiment. Two pounds is a lot of volume, but when it gets wet during mashing, it dissolves down to next to nothing...more about that experiment later. That session did get me excited to brew once again. What have you fellow Barons been up to during the cold months? Do you have a maibock lagering in your cellar? Have you used any new ingredients or unusual ingredients? If you would like to volunteer to make a beer for club functions, please contact the officers. We are always looking for new members to show off their brewing skills. I happened to sit next to a baroness at dinner the other night who was telling me about the heather beer she and her husband made. I would love to try some of it! Hint, hint.

Speaking of ingredients, I hope you all enjoyed last month's Hop-a-palooza volume #1. I think it was very interesting to compare side by side each of the various hops and taste beers made from those hops. This month we continue with Hop-a-palooza volume #2 on growing hops in Wisconsin. Wisconsin has had a long history of hop growing. It used to be a major crop. According to the folks at Gorst Valley Hops, Wisconsin produced 11 million pounds of hops in 1867, 2 million of which were produced in Sauk County. Once again there is a resurgence of hop production in Wisconsin.

In doing a little research on hop growing in Wisconsin, I found two interesting articles on the history of hop production in Sauk County. Both are available online at the Wisconsin Historical Society. The first was an article written for the Wisconsin Magazine of History, June 1935 edition:

<http://content.wisconsinhistory.org/cdm4/document.php?CISOROOT=/wmh&CISOPTR=10123&CISOSHOW=10003>.

The second article is from the Baraboo News from October 26, 1911. <http://www.wisconsinhistory.org/wlhb/articleView.asp?pg=1&orderby=&id=15948>.

Great News! The Club received a donation this month of a chrome 12 tap Perlick pipe tower.

(continued page 5)

## Vice-President's Letter

Get ready for Hop-A-Palooza Part II featuring Tim Rehbein of Vernon County's UW-Extension program. In Part I we had the chance to smell some hops and taste them in beer. Next, we get to learn a bit about what's going on in the great state of Wisconsin, which used to be the largest hop grower in the nation! I've sent out a handful of resources via Yahoo! Groups - if you have not received these resources, please email your officers: [officers@beerbarons.org](mailto:officers@beerbarons.org). A few additional resources are listed elsewhere in this newsletter.

In the same way malt sweetness is used to balance hop bitterness, we will be tasting a variety of commercially produced bock beers while we listen to Tim Rehbein speak about hops grown in Wisconsin. Bocks are believed to have grown out of the German city of Einbeck, which was a major brewing center way back in the day during the 14th century. The style nearly died out, but was recreated in Munich starting sometime in the 17th century. The same thing happened to hops in Wisconsin, where once hops flourished then died out but are now re-emerging!

I appreciate the feedback provided by those of you who have responded to my SurveyMonkey survey(s). Expect one of these after every meeting. I send out an electronic link to the monthly survey via Yahoo! Groups, Facebook, and Twitter. These surveys are anonymous, unless you provide your email or other contact info in a comment box. They will be available to complete the night of a meeting through the weekend following that meeting. The feedback will help shape future meetings, resource materials I provide, and some club activities among other things.

Among other things, did you know the AHA has asked us, the Beer Barons of Milwaukee, to be featured as Homebrew Club of the Week? We will be featured for 2 weeks starting April 4th!

For the love of beer,

Jeremy King

### WHAT'S INSIDE

- P.1 President, Vice-President Letters
- P.2 Sergeant at Arms
- P.3 Treasurers Reports, AHA Club-Only Comp
- P.4 Midwinter Results
- P.5 President Letter (continued), QR Code
- P.7 Resources

### UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, March 23rd: Monthly Meeting @ Clifford's 7:30 PM. This is a commercial beer meeting with a \$10 fee.  
WEDNESDAY, April 6th: Officers Meeting @ Romans' Pub, 3475 S Kinnickinnic Ave, Milwaukee. Open to all members, followed by social hour—Meeting @ 7 pm sharp.

# THE 22ND ANNUAL BLESSING OF THE BOCK

Noon - 4 PM  
Sunday, March 27th  
\$30 (\$25 Advance)

BAY VIEW  
BREWHAUS

2535 S. Kinnickinnick, Milw, WI

**“Bock-only” Beer Fest,  
featuring Craft & Homebrew  
Bockbeers**

#### HOME BREWERS:

Donate a sixpack of your Bock-style beer to the Northern Brewer “Beer Corral,” and get into the Bockfest at the \$25 rate

ADVANCE TICKETS AVAILABLE @  
NORTHERN BREWER, THE GIG,  
THE BOMB SHELTER  
& BAY VIEW BREWHAUS

For more details, please visit  
[www.sudswineandspirits.com](http://www.sudswineandspirits.com)

## HEY! STFU and LISTEN 😊

Now that I have your attention ... I'd like to thank everyone for the respect you gave to our January speaker by listening to him. It is appreciated and makes things easier for those sitting next to me when the crowd gets a little too loud! (Can you say "I am now deaf"?)

Some of you may not know that the Sergeant at Arms has another important responsibility. Over the past couple of years the club has purchased and built some very nice beer serving jockey box covers. The Sergeant at Arms is responsible for knowing who has them and hunting that person down if they don't return them when asked to!

Another thing some may not realize is that the serving equipment is not owned by the club. Although members have been very generous to loan things to the club, it is a scramble at the last minute for every meeting to ensure there is a way to serve the beer.

Our growth is making it necessary for the club to acquire dedicated equipment to serve beer at meetings and festivals. In the past there have been concerns about club owned equipment being lost. Many things we use are given to the club with the understanding that it goes back to the owner some day. Other things are donated and not expected to be given back. Some of the "lost" things were given back to the owner.

I want to assure everyone that as Sergeant at Arms, I take the responsibility for keeping track of valuable club assets very seriously. I may be a bit of a joker at times, but when it comes to things like keeping the noise down while a speaker is talking and tracking down "missing" club assets, I will do the job I was voted to do.

This club is not the same "little" club it was before. As the club changes, we have to change with it. Owning and managing assets is part of this growth. To ensure this continues, there is a list of club owned items and who has them that the board has access to. When anyone is holding equipment, they are given the accountability for the care of that equipment. We will take all due diligence to prevent club equipment from getting lost.

Thanks for listening. Now go drink a good beer!

Jeff Kane

Sergeant at Arms

## February Financial Report

Year to Date 2/28/2011

### INCOME

BJCP Exam Fee	\$ 50.00
Competition Income	
Schooner Income	\$ 600.00
Meeting Fees	\$ 3,005.00
Membership Fees	\$ 2,730.00
Merchandise Sales	\$ 645.00
Newsletter Advertising	\$ 152.00
<b>TOTAL INCOME</b>	<b>\$ 7,182.00</b>

### EXPENSES

Club Property	
Equipment Purchase	\$ 516.07
Competition Costs	
Club Only Competition	\$ 18.49
Legal or Clerical	
Transaction Costs	\$ 44.31
Wristbands	\$ 163.96
Other Legal or Clerical	\$ 12.64
Meeting Costs	
Beer Costs	\$ 914.65
Facility Costs	\$ 102.00
Officers Meeting	\$ 58.56
Raffle Costs	
Other Raffle Costs	\$ 204.66
<b>TOTAL EXPENSES</b>	<b>\$ 3,006.72</b>
 Balance	 \$ 11,261.58
 January Attendance	 93
Membership	133

## 2011 World of Beer Treasurer Report

Beginning Balance	\$ 5,666.00
Income	
Tickets	\$ 980.00
<b>Total Income</b>	<b>\$ 980.00</b>
Expenses	
Insurance	\$ 714.00
Planning Meeting Food	\$ 35.00
Ticket Credit Card Fees	\$ 28.91
Ticket Transaction Fees	\$ 81.00
<b>Total Expenses</b>	<b>\$ 858.91</b>
 Ending Balance	 \$ 5,787.09

## AHA Club-Only Competition

Jayme Nawrocki

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!

To enter, bring 3 bottles to the 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. The Beer Barons will take care of shipping, entry fees and refund that meeting's entry fee to our local winner. The winning Baron must provide a recipe along with the entry. Enter your beer in the [Barons BrewBlog](#) and 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 [jnawrocki\\_98@yahoo.com](mailto:jnawrocki_98@yahoo.com)

**Next Competition: March 23, 2011 – Bock – BJCP Category 5**

### Plan Ahead for Upcoming Competitions

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

July 2011 – Mead BJCP categories 24, 25, and 26

September 2011 - Specialty/Experimental/Historical Beers - BJCP Category 23

November 2011 - Hail to Hefeweizen - BJCP categories 15A, 15B, 15C, and 15D

January 2012 – Dark Lagers – BJCP Category 4

March 2012 – Stout – BJCP Category 13

May 2012 – Scottish and Irish Ale – BJCP Category 9

### SUPPORT YOUR LOCAL HOMEBREW SHOP

*\* 10% off starred locations with BB membership card*

**\* Brew & Grow,**

**(262) 717-0666**

**2246 Bluemound Rd, Waukesha 53186**

**\* 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!

## Big Showing for the Barons at Midwinter

The second year of the Midwinter Homebrew Competition saw the Barons take on a major role in organizing the competition and participating in it. Entries shot up from 188 in 2010 to 461 in 2011. I'd personally like to thank Brian Joas, David Stanton, Jeremy King, and Jason Heindel for their work and dedication to the event. I'd also like to thank Bert and Emma at the Milwaukee Ale House for their efforts, the 2010 Baron Board who approved the participation proposal, and all the judges and stewards that assisted. Without all of their help this would have never been possible. Planning is already underway for next year's competition. Looking forward to seeing you all again in 2012!

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

The Barons had a great showing taking 28 total medals. On top of the individual achievements the Barons collectively took two of the four Best of Show Medals, swept the Brown Belgian Strong category, and swept the Fruit Mead category. Congratulations to the following Barons on their winning entries:

★ Andy Hemken - Mead/Cider Best of Show - Sweet Mead

★ Jayme Nawrocki - Second Best of Show - Oud'er' Than Tasty Bruin

### Amber & Dark Lagers

🇺🇸 Bob Manke - Bavarian Lager

### English Pale and Irish Ales

🇺🇸 Victor Williams - Standard Bitter

### English Brown Ales

🇺🇸 Jayme Nawrocki - Jason's Warm Milk Mild

### Strong Stouts

🇺🇸 James Lewis - (58) Russian Imperial Stout

### Traditional and Other Meads

🇺🇸 Andy Hemken - Sweet Mead

### American Pale Ales

🇺🇸 Jayme Nawrocki - Sorachi Pale

🇺🇸 Timothy Minger - Tim's Pale Ale

### Sour Beers

🇺🇸 Jayme Nawrocki - Oud'er' Than Tasty Bruin

🇺🇸 Dan Schlosser - Flanders Red I

### Brown Belgian Strong Ales

🇺🇸 Brian Joas - Quad

🇺🇸 Dan Schlosser - Belgian Dark Strong

🇺🇸 James Lewis - (65) Dubbel

### Hybrids

🇺🇸 Jared Sutliff - Speckled Heifer

### American Amber & Brown Ales

🇺🇸 Dave Iselin - Copper Ale

### Brown and Baltic Porters

🇺🇸 Jared Sutliff - Midnight Excursion

### Pale Belgian Strong Ales

🇺🇸 Brian Joas - Golden

### Ciders

🇺🇸 Bruce Buerger - English Cider

### Session Stouts

🇺🇸 Kevin Scharfenberger - Potophobia

🇺🇸 Brian Joas - Sweet Stout

### Strong Ales

🇺🇸 Christopher O'dya - Barleywine

🇺🇸 Dan Schlosser - Old Ale Blend

### Fruit Meads

🇺🇸 Andy Hemken - Cyser 06

🇺🇸 Andy Hemken - Cherry Mead 08

🇺🇸 Jeremy King - Triple Berry Melomel

The draft tower came complete with 12 Perlick forward seal faucets. We will be putting together a game plan of how to use this tower, along with the cold plates we previously purchased and the bowling alley jockey box covers. I would like to send a big thank you to our anonymous donor. THANK YOU! While we figure out how to utilize this gift, we are going to remove the faucets and use them on a jockey box, thus saving the cost of purchasing faucets for our jockey box. The board approved the utilization of funds from the Schooner festival to construct one 7 tap jockey box. We hope to have the box constructed by the March meeting. We still have not acquired CO2 tanks, regulators and gas manifolds for this project. If any members have any equipment they would like to donate or sell to the club, please let us know. In the meantime, we will be using members' tanks, regulators and manifolds to operate the Club jockey box. Speaking of draft equipment, here is a handy resource with all you ever wanted to know about how to set up and operate draft beer equipment courtesy of the Brewer's Association: <http://www.draughtquality.org/w/page/18182201/FrontPage>.

In other Club news, the Barons have been selected by the American Homebrewers Association to be the Club of the Week on the AHA website in April. So everyone look pretty this month so we can get some good pictures to post on the AHA website! I think this comes as an acknowledgement that the Barons are an important club in the AHA. One thing I learned going to the National Homebrewer's Conference last June in Minnesota, a 200 member club that brings 100 people to a meeting is a HUGE club. So good job everyone.

The State Fair competition will occur again this year. The entry fee will be \$8 and the entry deadline is April 27th. The competition will be May 14th. Look for more information in the coming months about volunteering to judge, steward or participate in the competition. Entries for the First Round of the National Homebrewer's Competition can be dropped off in Madison at the House of Brews March 26th only. Contact Keith Symonds at [madsymo@aol.com](mailto:madsymo@aol.com) to arrange a drop off. This year, there is a change to the rules in that you do not need to send your entries to the drop off location in your vicinity. You can feel free to ship your entries to any of the various sites if you would prefer. For all your First Round information visit the AHA website: <http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition>. You are a member of the American Homebrewer's Association aren't you? If not, you should be.



Prost! And Happy Brewing!

Jason Heindel

Not sure what this is? Here is a hint. If you have a smart phone, scan it with any bar code reader app.

A detailed advertisement for Chameleon Brewing's 'Mediculous' IPA. The ad features a central illustration of a dragon-like creature with a large, ornate, gothic-style wordmark 'MEDICULOUS' above it. To the left, there is a block of text describing the beer's flavor profile. To the right, a six-pack of beer bottles is shown in a cardboard carrier. At the bottom, the letters 'IPA' are rendered in large, 3D block letters, flanked by hop cones. The website address 'www.chameleonbrewing.com' is printed at the very bottom.

**Chameleon Brewing**

This Rye/IPA hybrid begins with a citrusy, earthy, slightly spicy hop nose. Soon the playfully assertive Cascade and Chinook hops flex their bittering muscles for balance and a clean finish to this medium-bodied ale.

**Mediculous**

**Wisconsin Craft Beer**

**IPA**

[www.chameleonbrewing.com](http://www.chameleonbrewing.com)



**April 28th - May 8th**

**[www.milwaukeebeerweek.com](http://www.milwaukeebeerweek.com)**

**Milwaukee's Taste of Great Brewers**  
**Friday, April 29th**  
**Harley Museum Milwaukee, WI**



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:

**March 27<sup>th</sup> ~ Blessing of the Bock at Bay View Brewhaus Noon to 4:00 p.m.**

**April 6<sup>th</sup> ~ Museum of Beer & Brewing Board Meeting**

Thanks to everyone who stopped by to say "hello" at Food and Froth - it was good to see you!

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

### Additional Resources

Additional resources for Hop-a-Palooza Part II along with some information about Bock beer. Although not necessary for the enjoyment of the meeting the resources below may be of some interest to many of you.

- |                                    |   |
|------------------------------------|---|
| BJCP Guidelines for bocks          | <a href="http://www.bjcp.org/2008styles/style05.php">http://www.bjcp.org/2008styles/style05.php</a>   |
| The University of Vermont on hops  | <a href="http://www.uvm.edu/~pass/perry/hops.html">http://www.uvm.edu/~pass/perry/hops.html</a>   |
| Local Hop Enthusiasts in Wisconsin | <a href="http://lacrossetribune.com/news/local/article_cd1ed592-f828-11de-853a-001cc4c002e0.html">http://lacrossetribune.com/news/local/article_cd1ed592-f828-11de-853a-001cc4c002e0.html</a> |
| Gorst Valley                       | <a href="http://www.gorstvalleyhops.com/brewer.php">http://www.gorstvalleyhops.com/brewer.php</a>   |
| Hop Substitution Chart             | <a href="http://www.brew365.com/hop_substitution_chart.php">http://www.brew365.com/hop_substitution_chart.php</a>   |

### **BOARD MEMBERS**

President  
Vice President  
Treasurer  
Secretary  
Member at Large  
Member at Large  
Sergeant at Arms

Jason Heindel  
Jeremy King  
Brian Joas  
Victor Williams  
Diana Kane  
Jayme Nawrocki  
Jeff Kane

Contact the Board via email at  
[officers@beerbarons.org](mailto:officers@beerbarons.org)

Or in writing at  
**Beer Barons of Milwaukee Cooperative**  
**P.O. Box 270012**  
**Milwaukee, WI 53227**

### **Club Links**

Website: <http://beerbarons.org>  
Twitter: <http://twitter.com/beerbaronsMKE>  
Facebook: <http://www.facebook.com/pages/Beer-Barons-of-Milwaukee/189633490256>  
BrewBlog: <http://brewblog.beerbarons.org/>  
Forums: <http://forums.beerbarons.org/>  
Listserv: <http://groups.yahoo.com/group/MilwBeerBarons/>

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Clifford's offers the use of their  
banquet room to the Beer Barons at a  
reduced rate. Our support will show  
our appreciation.

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(414) 425-6226

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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 Cooperative**, 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 secretary or mail it to the club's mailing address.

**BARON MIND**

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