



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

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

## \*\*\* IMPORTANT NOTICE \*\*\*

This month's general meeting will be held at the Great Lakes Distillery instead of Clifford's. Great Lakes is located at 616 W Virginia St in Milwaukee. Meeting time is 7:30PM and admission will be only \$5 and will include a tasting flight of their spirits and a cocktail. This is a special, member only meeting, no guests, new members or renewals will be taken. If you need to renew your membership you may do so online at the Baron's website until Tuesday April 26th. Also, we are not allowed to bring our own beverages into the distillery so please leave them at home.

## \*\*\* APRIL MEETING VENUE CHANGE \*\*\*

### President's Letter

I would like to start this month's newsletter with a thank you to Scott Hettig and the Saint Francis Brewery. Saint Francis Brewery is sponsoring a bus to and from their place to the World of Beer Festival. If you live in the South Shore area, please take the bus rather than drive. Details on the festival, volunteer needs and the shuttles will be forthcoming from the WoB Committee.

Our draft box continues this month with the construction of the CO2 distribution manifolds, regulators, etc. I hope you all enjoyed the debut of the Baron's 7 line mobile draft box at the last meeting. It is a tool the club will be able to use for many years to come. Think of the gallons of beer we can serve with it now. I hope we will be able to finish our final piece which is assembling our donated 12 faucet chrome pipe tower with the previously constructed bowling alley jockey box covers.

For those of you who have not seen it yet, The Barons are this week's American Homebrewer's Association Club of the Week. Please check us out at: <http://www.homebrewersassociation.org/pages/community/clubs/club-stories/show?title=club-of-the-week-beer-barons>. I think it is great that the AHA asked us to participate in the Club of the Week.

On to some more disheartening news, many of you may have heard rumors or seen articles on the recent crack down on serving homebrewed beer at events and other locations recently by the Wisconsin Department of Revenue. To make a long story short, there will be no Homebrew Island at this year's Great Lakes Brew Festival in Racine. Local homebrew supply stores have also had experiences with the Department of Revenue as well. The recent rash of enforcement actions by the Department of Revenue is troubling.

(continued page 5)

### Vice President's Letter

This month's meeting is set to occur at Great Lakes Distillery starting at 7:30pm and running until 10:30pm. We will NOT be meeting at Clifford's so make sure to pass word on to your fellow Barons who are not reading the Baron Mind.

Sure, hard alcohol is not beer, and while we are a beer club, my intent is to broaden folks' horizons and expose the group to things you may not otherwise get a chance to see or taste. These guys ferment hot, fast, and open! GLD is stoked to have us - so stoked that travel plans for expanding into MN and TN have been delayed so they can spend a night with us! Those guys love homebrewers and some of them ARE homebrewers. Unfortunately, we cannot bring homebrew to GLD because they cannot serve anything that was not produced on their premise. You will have tasting flights and a cocktail provided to you. Flights consist of a sampling of most of their lineup - just enough for a taste. And admission is only \$5 to help make up for the SNAFU in January. Plus, if anybody has any empty Rehorst bottles, they can bring them to the distillery for a discount off the price of a cocktail or bottle!

Sincerely and respectfully,

Jeremy N. King  
Vice President, Beer Barons of Milwaukee

### WHATS INSIDE

- P.1 President and Vice President's Letters
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- P.4 Club Only Competitions (AHA and B, BC &B), WoB \$
- P.5 President's Letter continued, Barons' Awards
- P.7 German Fest Homebrew Competition, Club Links

### UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, April 27th: Monthly Meeting @ Great Lakes Distillery, 616 W Virginia St, Milwaukee, 7:30 PM.

WEDNESDAY, May 4th: Officers Meeting @ Bilda's Friess Lake Pub, 4493 State Road 167, Hubertus. Open to all members, followed by social hour—Meeting @ 7 pm sharp.

## World of Beer Volunteers



### Thanks to everyone who attended the 22nd Blessing of the Bock, held this past March 27 at Bay View Brewhaus

Our thanks to homebrewers (& Beer Barons)  
Chad (Eisbock) & Mike C (Rauchbock &  
Doppelbock), plus Chris Wood (Maibock)  
Thanks also to George Bluvas (Water Street  
Brewery - Maibock); Scott Hettig (St. Francis  
Brewery - Doppelbock), plus Beechwood &  
Beer Capitol, for an amazing assortment of  
Bock beer. See you all next year !!!

.....  
APRIL 28 - MAY 8

Milwaukee Beer Week  
Milwaukee, WI

APRIL 29 - MAY 8

Madison Beer Week  
Madison, WI

MAY 22

Wisconsin Micro Fest  
Calumet Park

Chilton, WI

MAY 28

Kohler Fest of Beer  
Kohler, WI

JUNE 6

World of Beer Festival  
Menomonee Falls, WI

JUNE 19

Wisconsin Brewers Guild  
Summer Solstice Beer Fest  
Bayshore Mall, Glendale, WI

JUNE 25

Audacious Beer Fest  
Hixon Park, Hartland, WI

JULY 23

Milwaukee Firkin Fest  
Milwaukee, WI

Info on these events, and more:  
(414) 332-7837

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

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"Spring 2011" Suds, Wine & Spirits  
will be out during Milwaukee Beer Week.  
Pick up your copy ... everywhere !

It's time to start signing up for World Of Beer. There will be sign up sheets at next meeting. You can also volunteer by emailing [fest.volunteers@worldofbeerfestival.com](mailto:fest.volunteers@worldofbeerfestival.com) with your name, email address, phone number, t-shirt size, and any requests, requirements, or comments.

#### World Of Beer Responsibilities

##### Volunteer Coordinators:

1. Meet with the Club Officers and WOB Festival Committee to coordinate activities related to the day of the event.
2. Collect a list of available volunteers.
3. Prepare and execute plans to ensure that day of event activities are staffed.
4. Keep track of where all volunteers are staffed.
5. Act as a central liaison to answer any questions about the event.
6. Staff a single physical location during the entire event.
7. Coordinate with the various teams to ensure all needs are met.
8. Deal in real time with any issues or concerns.
9. Smile while being yelled at. ☺
10. Do what is best for the club and the festival.
11. Collect feedback from both guests and volunteers to improve the show for next year.

##### Bar Tender / Lead Area Server:

At least 6 people who want to act as Bar Tenders that have licenses to serve in Menomonee Falls.

1. Have a valid Bar Tenders License for Menomonee Falls.
2. Report to a Volunteer Coordinator upon arrival.
3. Responsible for serving beer in their area as defined by the State.
4. Organize the servers in their area and work with the Volunteer Organizers to determine how many people are needed.
5. Assign servers in their area to collect beer from the cooler.
6. Ensure that the correct beers are ready at tables in their area.
7. Organize servers in their area during the event so that at least one server is at each table at all times.
8. Report any issues, concerns, or problems to a Volunteer Coordinator.
9. Attend a pre-event planning meeting (either very early the day of or the week before) to go over what to do.

##### Site Setup and Tear Down Volunteers:

About 10-15 people each before and after the event. Volunteers don't have to do both. This is considered an additional volunteer group. Between activities, please help out in another team.

1. Arrive early and/or stay late.
2. Report to a Volunteer Coordinator for assignment upon arrival.
3. Assist with unloading of supplies.
4. Rearrange tables.
5. Cover tables.
6. Place table tents on tables.
7. Assist vendors as needed.
8. Volunteer in another area also.
9. Return extra beer to the cooler.
10. Clean off tables.
11. Return tables to original locations.
12. Drink beer.

##### Entrance Area Volunteers:

Need 5 people for a couple of hours before the show and during the initial hour of the event. After that 3 people should help out in another area. 1 person should remain available to sell tickets at all times, and 1 more to distribute wristbands and glasses.

1. Arrive very early.
2. Report to a Volunteer Coordinator for assignment upon arrival.
3. Un-box glasses and prepare them for distribution.
4. Sell tickets and collect money.
5. Place wristbands on guests.
6. Keep an accurate count of wrist bands.
7. Hand out glasses and programs to guests.
8. Be prepared to help out in another area when the initial crowd is inside.

(continued page 3)



(World of Beer Volunteers, continued from page 2)

**Water and Pretzel Volunteers:**

2-3 people who like to run around a lot. This is a busy job, but has the opportunity for stopping at every booth multiple times to refill your own glass. ☺

1. Report to a Volunteer Coordinator for assignment upon arrival.
2. Place pretzel trays on tables and fill with tasty treats.
3. Place a pitcher on each table with water in it.
4. Distribute dump buckets throughout the serving area.
5. Keep water pitchers filled with fresh water during the event.
6. Empty dump buckets as needed.

**Glass and Ice Delivery Volunteers:**

1. Be available for prior planning discussions with a Volunteer Coordinator to know ahead of time what to do and where to go.
2. Wake up earlier than anyone else the day of the event!
3. Drive around the 5 county area picking up items needed the day of.
4. Supply a vehicle and trailer or pickup bed.
5. Load and unload the items you are delivering.
6. Report to a Volunteer Coordinator upon arrival (unless they are with you).
7. Assist with another volunteer group after you are done.

**Beer Servers:**

About 80 volunteers are in this team.

1. Arrive an hour before the event and attend a "rally" where you will get instructions for the day.
2. Report to a Volunteer Coordinator for assignment upon arrival and any time you do not have a job assigned.
3. Assist the Lead Area Servers with getting the beer to your table.
4. Show up for your assigned serving time as planned.
5. Remain at your serving table until relieved.
6. Serve the beer to the guest with a smile and treat them with respect.
7. Remain polite even when drunks are not the same.
8. Be prepared to talk about the beer you are serving.
9. Only serve samples, do not give whole bottles or cans out.
10. Report any problems with guests or the beer to the Lead Area Server.
11. Stay sober enough to be helpful to the guests.
12. Let the Lead Area Server know if/when you need a break.
13. Assist with the return of the extra beer to the cooler.

Keep in mind, we ALL represent the club. Let a Festival Staff Official know right away about any person, guest or volunteer, who becomes unruly. The individual will be escorted out!

The beer is not free. It is paid for by the club. Please do not horde any for personal consumption! There will be beer available for volunteers at a food and drink party after the cleanup is done. Details will come out later.

Please respect the club and follow the rules.

Thanks,  
Jeff & Diana Kane  
Volunteer Coordinators – World Of Beer Festival

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**Barons Do More Than Just Win at the Midwinter Homebrew Competition**

The Midwinter Homebrew Competition has a history of donating its proceeds to the MACC fund, which is also the benefactor of the Midwinter Brew Fest. When the Barons agreed to help out this year the thought was that we would see entries rise from 188 in 2010 to somewhere around 300 in 2011. Thanks to a final entry count of 461, generous sponsorship, and club member effort, the competition committee is happy to announce that it will be donating \$1,000.00 to the MACC fund in 2011. Thank You Barons!

The Midwinter Homebrew Competition Organizing Committee

**Beginning Brewing and Intro to All Grain Brewing**

**AHA Big Brew National Homebrew Day**

When: May 7th, 2011 @ 10 AM

Where: TBD

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

In honor of National Homebrew Day we thought it would be very appropriate to hold a homebrewing double header. Both classes will be held together at the same time so attendees can move from demo to demo. Come see how both extract and all grain methods are done and participate in discussions with experienced home brewers. For both the all grain and extract batches we'll be brewing up Belgian Wits. The end result of both batches will be served at an upcoming Baron meeting. All beer made that day will be tracked using the Baron BrewBlog – <http://brewblog.beerbarons.org>.

Brewing 301 – Intro to All Grain Brewing - Tired of doing extract brews and want to take it to the next level? Frustrated from reading how it's done and wondering if you would be doing it right? This is the course for you. We'll take you from crush to boil. This course will cover the mash, sparge, and boil.

Brewing 101 - Bare Bones Basic Brewing - Thinking about giving Home Brewing a try? Maybe you gave it a try but it didn't turn out quite so well? Tired of hearing about Home Brewing at Beer Barons meetings and wishing you could see how it's done? 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 ale without the geek speak and use equipment from a Home Brew shop starter kit.

If you're interested in attending this brewing spectacular, or if you have additional class ideas, please visit the Brew-U sign up page and let us know. Spots are limited! You must register in order to attend and receive directions to the event - <http://beerbarons.org/Brew-U/classCatalog.html>.

Attendees must be 21 years of age or older to attend!

**SUPPORT YOUR LOCAL HOMEBREW SHOP**  
*\* 10% off starred locations with BB membership card*

\* **Brew & Grow,**  
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\* **Cedarburg Homebrew and Wine**  
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 W62 N590 Washington Ave., Cedarburg

**Hop to It**  
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 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!

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

### Plan Ahead for Upcoming Competitions

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

**\*\*\* NOTE \*\*\*: For the April meeting only bring your three bottles of wood aged beer and let Jayme know so he can collect them. Judging will not be done at Great Lakes Distillery but at a location later in the week.**

## Baron, Belle City, & Bidal American Black Ale Clubs Only Competition

Just a reminder that entries will be collected for the Clubs Only Competition at the upcoming Barons meeting on April 27th. If you're unable to attend the meeting please make arrangements for your entry to be dropped off. No entries will be accepted the day of the judging. To recap here are the rules:

- American-style Black Ale is the only beer style open to this competition. All entries will be judged to brewing quality and the Brewers Association guidelines for this style - American-style Black Ale is perceived to have medium high to high hop bitterness, flavor and aroma with medium-high alcohol content, balanced with a medium body. Fruity, floral and herbal character from hops of all origins may contribute character. The style is further characterized by a moderate degree of caramel malt character and dark roasted malt flavor and aroma. High astringency and high degree of burnt roast malt character should be absent. Original Gravity (°Plato) 1.056-1.075 (14-18.2 °Plato) • Apparent Extract/Final Gravity (°Plato) 1.012-1.018 (3-4.5 °Plato) • Alcohol by Weight (Volume) 5-6% (6 -7.5%) • Bitterness (IBU) 50-70 • Color SRM (EBC) 35+ (70+ EBC).
- The competition is only open to 2011 members of the Beer Barons of Milwaukee, Belle City Home Brewers, and the Kenosha Bidal Society. All entries must be entered by an active member of one of the three clubs.
- Each entry will consist two (2) 10 to 12 ounce capped bottles that are void of all identifying information, including custom labels (commercial or personal) and embossing. Printed caps are allowed, but must be blacked out completely.
- Plain white paper bottle labels listing the entrant name, phone number, email address, and homebrew club must be submitted with all entries. Bottle labels should be attached to bottles with a rubber band only; glue and/or tape are unacceptable. Please print legibly.
- \$5.00 per an entry, limit - one entry per a club member.
- All entries will be judged by a panel of experienced BJCP judges or brewing professionals during the Taste of Great Brewers Sampling event at the Harley Museum on April 29th. This is not a BJCP registered event.
- The grand prize is the only prize that will be awarded for this competition. Winner takes all.
- No score sheets will be filled out or returned to the entrants.
- Recipes are not required at the time of entry, but it is required for the winning brew.
- Bottles will not be returned to entrants for any reason.

Additional questions – email Bruce at [brewmaster@bbbrew.com](mailto:brewmaster@bbbrew.com).

Best of luck to all that enter!

2011 World of Beer Report		Expenses	
Beginning Balance	\$5,787.09	Printing	\$ 140.60
		Schwabenhof	\$ 675.00
<b>Income</b>		Ticket Credit Card Fees	\$ 191.75
Tickets	\$ 6,500.00	Ticket Transaction Fees	\$ 523.00
<b>Total Income</b>	<b>\$6,500.00</b>	<b>Total Expenses</b>	<b>\$1,530.35</b>
		<b>Ending Balance</b>	<b>\$10,756.74</b>

(President's Letter, continued from page 1)

The State seems to be interpreting the laws to mean that the only place you can serve homebrew is at your home, house or farm. For comparison the existing Federal regulations are pretty clear. The AHA has a nice summary of the Federal Code here: <http://www.homebrewersassociation.org/pages/government-affairs/statutes/united-states>.

What does this all mean? I can't tell you yet. What I can tell you is since these recent enforcement issues have come to light, the AHA has formed a group called the Wisconsin Homebrewers Alliance to work on these issues. There are representatives from the AHA, local Wisconsin clubs and homebrew stores. I am the representative of the Barons. We are at the very beginning of the work on this project. We are trying to obtain clarification from the Wisconsin Department of Revenue on what is legal and what is not. Once we know where the problems with the current legislation are, we will attempt to lobby and have the State Legislature change the existing, antiquated laws. I do not have an expected time line on this effort.

We will, in the future, need the support of all Wisconsin homebrewers, mead and cider makers, and vintners to support changing legislation. However, I do not want you to run out and call your local Representative or Senator now. There will be time for that, but not now. We are working closely with the AHA, as they have the experience in enacting change in homebrew legislation. You might want to make sure your membership to the AHA is up to date, or if you have never joined this is a great time. Your membership to the AHA is about more than just pub discounts (though that is a nice benefit.) To learn more about the benefits of membership, visit the AHA at: <http://www.homebrewersassociation.org/pages/membership/membership-benefits>. Or to join visit: <http://www.homebrewersassociation.org/pages/membership/renew-or-join>.

I will try my best to keep the Club informed of what is going on. If you have any questions, please feel free to contact me at [officers@beerbarons.org](mailto:officers@beerbarons.org).

Prost! And Happy Brewing!  
Jason Heindel

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### Baron Brewing Awards

Two of our very own Barons scored medals at the 2011 Babble Brew-Off! There were 365 entries submitted for this years competition. Bob Manke took home second place with his Bavarian Dunkel in the Dark Lagers category and Dan Schlosser took second place in the Sour Ale category with his Berliner Weisse!

Bob and Dan, great job representing the Barons!

**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:

**May 4<sup>th</sup> ~ Museum of Beer & Brewing Board Meeting**

**May 25<sup>th</sup> ~ Annual Meeting at Sprecher Brewery**  
**5:30 tour of the brewery**  
**6:00 business meeting**  
**Beverages and snacks**

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

### Introducing the Inaugural German Fest Homebrew Competition

The Beer Barons of Milwaukee and German Fest are very pleased to announce that the inaugural German Fest Homebrew Competition will be taking place on July 30th and 31st, 2011. This German bier style only competition is held in conjunction with the 30th annual German Fest which will be taking place on the Summerfest Grounds July 28th through the 31st. Proceeds from the competition will go towards the newly established Midwest Brewer Scholarship Fund.

Registration opens on June 18th and will be coordinated through the competition web site at <http://germanfesthbc.beerbarons.org>. Entries will be accepted June 30th through July 17th at Brew & Grow in Waukesha, Northern Brewer in West Allis and the Purple Foot in Milwaukee.

Judging will take place at the House of Hamburg on July 30th and the Best of Show will take place at German Fest on the Summerfest grounds on July 31st. An awards ceremony will follow the Best of Show judging also at German Fest.

Accepted categories and additional details can be found on the competition web site. Periodic updates will be posted to the competition Facebook page. Information regarding judging and stewarding opportunities will be sent out shortly. Please pass this information on to your fellow homebrewing friends and direct any inquiries to the Contact page on the registration site at <http://germanfesthbc.beerbarons.org/index.php?section=contact>.

Thanks and best of luck to all that enter!  
German Fest Homebrew Competition Organizing Committee (Bruce Buerger, Brian Joas, David Stanton, and Jason Heindel)

#### Club Links

Website: <http://beerbarons.org>  
Twitter: <http://twitter.com/beerbaronsMKE>  
Facebook: <http://www.facebook.com/BeerBarons>  
<http://www.facebook.com/WorldOfBeerFestival>  
BrewBlog: <http://brewblog.beerbarons.org/>  
Forums: <http://forums.beerbarons.org/>  
Listserv: <http://groups.yahoo.com/group/MilwBeerBarons/>

#### BOARD MEMBERS

President	Jason Heindel
Vice President	Jeremy King
Treasurer	Brian Joas
Secretary	Victor Williams
Member at Large	Diana Kane
Member at Large	Jayme Nawrocki
Sergeant at Arms	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**



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Clifford's offers the use of their  
banquet room to the Beer Barons at a  
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our appreciation.

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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.

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**BEER BARONS OF MILWAUKEE COOPERATIVE**  
P.O. Box 270012  
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