



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

July 2011 www.beerbarons.org

President's Letter

Greetings Fellow Homebrewers,

Wow it is July already. Where has the year gone? I trust you all have been busy brewing! We were busy here brewing this month. I did a clone of one of my favorite beers, Rogue Ale's Dead Guy. It is basically a Maibock but fermented with ale yeast. I think I am going to enter it in to the Germanfest Homebrew competition. We'll see how ale does against the traditional lager fermented Maibocks. My wife brewed extra pale ale. I also brewed up my first 10 gallon all grain batch. It was an imperialized version of the Surly Bender brown ale, for a special project with a fellow Baron. It was quite a challenge to mash 21 pounds of grain in my 10 gallon igloo cooler.

Speaking of Germanfest, for those that didn't hear, the American Homebrewer's Association is co-hosting, along with Germanfest and the Beer Barons, an AHA Rally Sunday, July 31st. How cool is that? Thank you to Bruce Buerger for coordinating everything with the AHA on this. As part of the rally AHA members will get free admission to Germanfest between noon and 3 pm at the main gate. Gordon Strong will be at the rally signing his new book "Brewing Better Beer: Master Lessons for the Advanced Homebrewer." Consider this an unequalled opportunity to meet one of the most accomplished homebrewers in the land. Now you have to be a current AHA member to get in for free. And you must RSVP because space is limited. Visit to RSVP: <https://spreadsheets.google.com/viewform?hl=en&formkey=dE12M3QybjNYTXMtWTUzcU9wVDZJUIE6MA>

For a quick video clip, Klaus one of the organizers of Germanfest, was on Fox 6 the other morning discussing the competition:

<http://www.realmilwaukee.com/videobeta/622cc104-6937-490b-aed7-9854895a8416/Community/Are-you-ready-for-Germanfest->

Bruce is also looking for volunteers to help staff the entry point and perform other duties at the Fest. So if you are interested, please contact the officers.

We still have 20 or so tickets left to attend the Great Taste of the Midwest festival in Madison on August 13th. If you are interested please see me or Rich Binkowski at the July meeting. Ticket prices are \$75 and that includes the festival, the bus ride, and lunch.

(continued page 3)

Vice-President's Letter

Dear Barons,

How'd y'all enjoy Goose Island? I'm sorry I couldn't make it to last month's meeting. Thank you to my fellow officers who stepped up for me and took over my duties temporarily. And a thank you to those involved with German Fest and the AHA Rally. Keep doing what you do!

I'll definitely see you this month for a meeting devoted to mead. We'll have several commercial examples and some homemade ones as well. This month's fee will be \$10 and will take place at our normal meeting spot, Clifford's Supper Club. Bring a friend and bring a ram's horn! See you there.

Looking ahead into August, we'll explore a beer style that sometimes evades us in the US: Altbier. Until then, stay cool.

Cheers, y'all!

Jeremy, your VP.

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UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, July 27th: Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$10 meeting!
WEDNESDAY, August 3rd: Officers Meeting @ Café Centraal, 2306 S Kinnickinnic Ave, Bay View. Open to all members, followed by social hour—Meeting @ 7 pm sharp.

SUDS CITY CALENDAR

JULY 30

Milwaukee Brew Fest
McKinley Park, Milwaukee, WI

JULY 30

7th Annual Lac du Flambeau Lions Club Brew Fest
Tropy Park, Lake Minocqua, WI

JULY 30

Belgium Comes to Cooperstown
Brewery Ommegang, Cooperstown, NY

AUGUST 5 & 6

Mickey Finn's Backlot Brewfest
Mickey Finn's, Libertyville, IL

AUGUST 6

Wheaton Ale Fest
Front Street, Wheaton, IL

AUGUST 20

4th Annual Oak Park Micro Brew Review
Marion Street, Oak Park, IL

AUGUST 26 & 27

Midwest Brewer's Fest
River Front Park, Tinley Park, IL

RIVERWEST BEER APPRECIATION SOCIETY

The Gig, 1132 E. Center St., Milwaukee, WI
Tuesdays @ 6 PM



Info on these events, and more, visit :
www.sudswineandspirits.com
www.beermuda-triangle.com



Finally, the "Summer" edition of
"Suds, Wine & Spirits" newspaper is at the printer.
Available soon ... everywhere !!

July Financial Report

Year to date

6/30/2011

INCOME

Brew-U Income	366.00
Competition Income	600.00
Festival Trips	2,145.00
Meeting Fees	5,380.00
Membership Fee	3,595.00
Merchandise Sales	704.00
Newsletter Ad	382.00
World of Beer Insurance	714.00
TOTAL INCOME	\$13,886.00

EXPENSES

Bank Fee	7.00
Brew U Expense	231.00
Competition Costs	52.18
Equipment Costs	1,379.33
Festival Trip Expenses	4,972.73
Insurance	1,428.00
Meeting Costs	3,673.19
Merchandise	2,198.88
Newsletter Expenses	657.81
Office Supplies	206.85
Officer Meeting	318.56
Picnic Expense	210.00
PO Box	81.00
Raffle Prizes	204.66
Transaction Fees	56.01
Website Costs	111.24
TOTAL EXPENSES	\$15,788.44

BALANCE

\$5,489.42

June Attendance

105

Special BeerSmith Offer!

Brad Smith, the creator of the BeerSmith brewing software (www.beersmith.com), has agreed to provide the Beer Barons with special promotional pricing on BeerSmith 2.0, the latest release. You can get a free 21 day download of BeerSmith and see if you like it. It is a great way to formulate recipes, scale them up, or down, substitute ingredients, etc. Brad will offer a discount from \$27.95 to \$23.95 per copy. Also, for upgrades from version 1.x to 2.0 he would offer \$16.95 pricing. This will be a very limited offer, for current members only. If you are interested sign up at the July meeting or email the board at officers@beerbarons.org.

President's Letter (continued)

Typically, there are some other adult refreshments on the bus as well. After all, you wouldn't want to attend the other premier beer festival, (our own World of Beer being the PREIMER event) with a dry throat, would you? The bus will pick up at several local park and ride lots around the area. Don't worry about drinking and driving to the festival. Take the Baron's bus. It's a heck of a good time. So get on the bus!

Speaking of Rich Binkowski, he has volunteered to organize this year's picnic in September. I know he is looking for other Barons to step up and get involved in organizing the event. As I mentioned last month, keep those kettles fired up and brewing so you can have an entry in to the beer, mead and cider competition. You know you want to win the Jerry Hetzel Memorial Mash Paddle, and the honor and privilege that goes along with it.

I was in Spain a couple of weeks ago. It doesn't matter where you travel; someone has a local fermented beverage. In the Basque country in the north, near the French border, the locals enjoy cider, and the key is to pour from as high as possible into your glass. In the Catalan region near Barcelona, the beverage of choice is cava, a local variant like champagne. As much as I love Spain, it is not a beer country. Sure they have breweries, Estrella Damm being the big brewery in Barcelona. But, it is not great beer. A popular drink is to have a glass half filled with beer and half with Fanta lemonade. I think this may be the original case of adding flavor to taste. Makes you wonder where AB/Inbev and MillerCoors got the ideas for some of their lemonade beers, as the Spanish have been doing this for decades. Perhaps one day there will be a vibrant craft brewing scene in Spain just like there is here in the USA. For their sakes, one can only hope!

Salut! "menja bé, caga fort i no tinguis por a la mort!"
And Happy Brewing

Jason



American Homebrewers Association®
RALLY!
German Fest
July 31 ~ 12-3pm
Summerfest Grounds
200 North Harbor Dr, Milwaukee, WI 53202

- Free admission to current and new AHA members who come to the main gate between Noon and 3pm.
- Book signing with Gordon Strong.
- Chance to win great prizes from the AHA!
- Participating Club: Beer Barons of Milwaukee

AHA RALLIES: Fun celebrations of the local homebrewing community, hosted by Brewers Association member breweries. A great way to meet beer enthusiasts and homebrewers in your area.

ENTRY: AHA Members get in free! Not a Member? Join at the event for a discounted rate at the door.

RSVP: AHARally.org

HomebrewersAssociation.org

American Homebrewers Association
A Division of the Brewers Association
www.BrewersAssociation.org



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234 Wisconsin Ave., Racine 53403

***Northern Brewer**
414-935-4099

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***Purple Foot**
(414) 327-2130

3167 S. 92nd St, Milwaukee

Smokin' Brew
(262) 729-3001

9 S. Wisconsin St., Elkhorn 53121

*****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!**

A Day with Grynder and Black Husky Brewing

One of the great benefits of being retired is that if an opportunity pops up to get involved with something or meet someone, you can easily adjust your schedule to accommodate. That was the case this last Thursday, when I was able to meet up with Tim Eichinger, owner and Brewmaster of Black Husky Brewing of Pembine, Wisconsin (www.blackhuskybrewing.com). He was down here to make some deliveries to Three Cellars, who exclusively in this area sells Black Husky beers, and also to catch a Brewers game. As Three Cellars doesn't open till 3PM on Thursday, we stopped in at Erv's Mug for a couple of brews a little before 2:00. I could see he had beaten me there, as sitting in the parking lot was the beautiful Black Husky Van, decorated with their logo and several Husky dogs.

Upon entering, we introduced ourselves, he had his son Jake with him, they already had a beverage in front of them, I believe a Founders Dirty Bastard, so I got comfortable, ordered a Scurvy, and we talked craft beer. Tim is a witty, articulate conversationalist, he loves talking about his craft, and he's actually tough to interview, as he doesn't have a ten second answer to anything, but all his sidetracks are extremely interesting.

His story seems to picture the route many of us would like to take. He moves from Greendale to the beautiful north woods, discovers that his area falls way short when it comes to quality craft beer, and so he decides to build a little brewery to make his own craft beer. He was not in a position to go buy Brewery equipment, so he and his very handy son, welded, constructed and put together old dairy equipment, and voila, he had a brewing line. His beers became popular amongst his friends so he started making batches by the barrel, which gave him enough to not only share, but bottle and keg and sell. He has only four fermenters, literally hand bottles and packages individually, and of course delivers his beers himself to various outlets. His only help is his wife and his immediate family. I asked him if he had a strong following in the Pembine area, he replied "not really", up there is pretty much straight liquor territory.

I wondered what kind of beer he preferred, before he started his own, which was about 1999. He replied that German beers and imports were his brews of choice, which would explain why Weizen beers are one of his favorites to brew, although these wiezens are unlike any you are used to. He has a Cherry Weizen, and a Honey Weizen, both over 7% and much more complex than the normal German banana, bubble gum aromas. The Honey is now on tap at Three Cellars, and Cherry bottles were just delivered. He frankly doesn't worry too much about reviews or criticism, he brews beers he thinks he and his closet friends would consider special, and if it turns out well, he will bottle and keg some of it, if others don't like it, no problem, more for his group.

His list of standards is varied. The Pale Ale is the flagship beer; his Sproose Joose Double IPA is one of the more popular. He actually goes out into the woods with a 5-gallon bucket and snips Spruce tips off trees, and these go into the

brew. An expert on all that is Spruce tree, he knows the different flavors you get from spring, summer and fall tips, and each lends a different aspect to the hop aromas and flavors. Tim is concerned with quality, not consistency, reproducing the exact same product is virtually impossible due to the different natures of the tips, honey, and all the other different fresh local ingredients he uses. Currently there are only ales, no lagers, in his stable of beers, with only four fermenters, lagers take up too much time. Brewing is done about twice a week, sometimes three.

Tim has a daytime job that keeps him busy, but one that he can do some things at home with. His pride and joy (besides his family and brewery) are his Husky dogs, for which most of the beers are named after.

One of my favorite beers of his is the 12 Dog Imperial Stout. Lighter, not as full bodied as other imperials, but I found it very tasty, and an imperial you could enjoy on a cool summer evening, very drinkable. He has a Big Buck Brown ale, made with maple syrup, and up there at 8%, a milk stout, and a very unusual Red Ale, malty in a way that's unlike these latest ambers that really should be called IPA's. Currently he has a Belgian Triple that is fermenting, and very soon will be brewing Batch 100, which he said he is going attempt his Frankenstein, his big monster stout or strong ale.

He seems a genuinely happy, content man, his beer does turn in a small profit, and life is good for him. I exchanged some Surly beer for some samples of his. He was skeptical about craft beer in a can, but I assured him Furious would change his mind.

He loved Erv's, pledged he would return, he really loved his glass of Tyranena Scurvy, Jake was sipping a Rodenbach, and time was flying. Danielle of Erv's came out and talked and provided some generous snacks, and soon it was time to leave. Tim gave Danielle some samples; perhaps some Black Husky may find its way to a tap at Erv's.

From there, Tim followed me to Three Cellars, where Shawn had the Sproose Joose and the Honey Wheat on tap. I had a glass of each, Tim went with the Weyerbacher Anniversary ale, which is more a Braggot, and we sat in the new outside patio area that was just completed. It was just so pleasant, sitting there, weather spectacular, still talking craft beer and a little Brewers baseball, life was indeed good.

We both decided we were reaching our limit, and it was time to go. Listening to Tim was a great feel good experience, the American dream, living in Wisconsin's North woods, brewing great beer, drinking great beer, enjoying life. His beers are ridiculously cheap, his big beers are lighter of body, his small beers are bigger of body, and all are flavorful and delightful. I encourage you to give this Wisconsin Brewer a try, salute living in Wisconsin and enjoy the summer, now that it's finally kicked in.

Cheers to all

Grynder

(continued next column)

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 and click on competitions to get the Club-Only option. Or send an email to jnawrocki_98@yahoo.com

Next Competition: July 2011 – Mead BJCP categories 24, 25, and 26

Plan Ahead for Upcoming Competitions

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
September 2012 – Light Hybrid Beers - BJCP Category 6



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:

July 30th ~ Milwaukee Brewfest

August 3rd ~ Museum of Beer & Brewing Board Meeting at Libiamo's at 6:00 p.m.

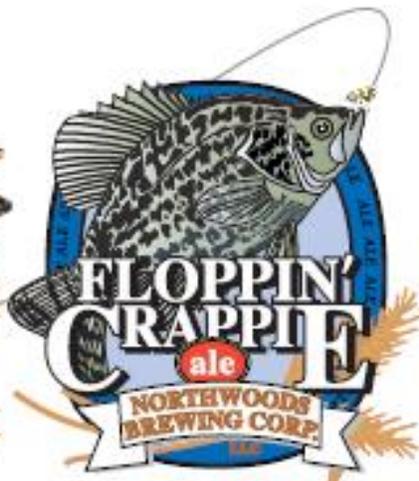
September 11th ~ Karl Strauss dinner at the Wisconsin Club

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Judging at Indiana State Fair Competition

Persistence paid off! My boyfriend, Chad, and I have been receiving e-mails regarding the Indiana State Fair Competition (Brewers' Cup Competition) for the last 3 or 4 years. Finally, this year we decided why not? Besides as BJCP beer judges it is our duty to serve our fellow homebrewers as well as represent the Beer Barons of Milwaukee. So we decided to pack our bags and coolers and head to Indianapolis the weekend of July 8- July 10.

The Indiana State Fair competition is no small feat. This year there was over 1,000 entries, yikes! The competition is open to both professional brewers and homebrewers. At this event there was a total of 3 judging sessions. There was 1 judging session on Friday evening (7:15pm) and 2 judging sessions on Saturday (10am and 1pm). We only judged 2 sessions, the Friday session and Saturday afternoon session, which was definitely enough because the flights were on the larger side. But I guess large flights can be expected when there are over 1,000 entries.

Overall, we enjoyed the competition. The State Fair was easy to navigate to and the people at the event were very kind. The judging area was very spacious and cool which was great because it sure was hot in Indiana! The stewards were nice and helpful as well. Although we did not sample the food offered, because instead we tried local restaurants, there were meals served before each flight. There was also an award ceremony on Saturday evening with food and beverages but we opted to explore the city instead. The only two things that I would recommend improving for this competition would be smaller flights and a little better organization with the timing of the sessions. On Saturday I judged the Belgian Strong category. I had 11 beers in my flight, which I felt was a bit overwhelming. Plus I had to judge the mini Best of Show for that category so that was a lot of alcoholic beer for a Saturday afternoon. Also the two flights I judged did not start on time. However, again I attribute the small bumps along the road to such a big competition with an abundance of entries. I think organizing this gigantic event would be tough and takes much dedication, passion, and time, so excellent job to all those men and women who stepped forward to make this competition happen!

(continued next column)

What do beer lovers do on their free time? Seek out superb beer, which was our mission. We were able to find 3 brewpubs extremely close to each other in the Broad Ripple area of Indianapolis. We began our adventure at the Broad Ripple brewpub where we enjoyed dinner outside on the patio and sipped on Pilsners. Then we headed to Brugge Brasserie where we sat at the bar. Chad ordered the Very Bad Kitty, a Gose beer, which was unusually strong for the style (10%) and I ordered a Blackberry Sour. Both beers were delicious and we were able to enjoy good beer conversation with other patrons who weren't locals but sure loved beer and were very knowledgeable about the topic. At the last brewpub, Thr3e Wise Men, we bellied up to the bar again. I had a Blackberry Wheat which was tasty and Chad had a Double IPA with amarillo hops and clover honey, which he thoroughly enjoyed. All in all we had an excellent mini brewpub tour which was within about 6 to 8 blocks. Broad Ripple Brewpub resembled an English Pub with lots of dark wood paneling and a gorgeous bar. Brugge Brasserie was definitely a taste of Belgium with Belgian style beers and Belgian food items on the menu such as mussels, frites, and crepes. Thr3e Wise Men Brewing Company was the newest and most modern of our 3 stops. This brewery is only about 6 months old and opened in January 2011. The décor was like a classic modern lodge with lighter wood paneling and exposed beams. Pizza also seemed like a hot item at this establishment as we saw many customers sharing large thin crust pizzas while enjoying their beverages and conversations.

Well, this Indianapolis journey was well worth it! There was so much to do we could not fit it all in our busy schedule, but there is always next year. There are still other breweries, brewpubs, meaderies, liquor stores, and homebrew shops we did not hit! Also, a huge bonus is that each BJCP beer judge who travels more than 50 miles (one way) to the competition and judges 2 sessions receives a \$100.00 stipend, which helps offset the expenses of the hotel and gas. I strongly recommend this competition to other Beer Barons! We did see our fellow Baron, Jeff Enders and a couple of his buddies. It was nice to see Milwaukee was represented.

Cheers!
Nikki
(BJCP Certified Judge)

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Member at Large	Jayme Nawrocki

Contact the Board via email at
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
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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
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