



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

January 2012 www.beerbarons.org

President's Letter

Happy New Year's my fellow Barons,

January brings us to the beginning of another fun filled year for the Barons. January also marked the first meeting of the new Board that the members elected in December. I would like to give a big welcome to your new Board: Jayme Nawrocki – Vice President, Joe Wichgers – Treasurer, Victor Williams – Secretary, Richard Weink – Sergeant At Arms, Erin Anderson – Member At Large and Ken Megal – Member At Large.

We had a great first meeting of the Board on January 4th, and have some great things in the works for this next year.

With the new Board, we mark the retirement of several board members. I would like to thank each of them for their tireless service to the club. Thank you to Jeremy King – Vice President, Brian Joas – Treasurer, Jeff Kane- Sergeant At Arms, Diana Kane – Member At Large. Without these individuals who work tirelessly on behalf of the club, we wouldn't have had the successful past year. Thank you all for your service to the Beer Barons of Milwaukee Cooperative.

I would like to also extend a big thank you to Richard Binkowski for putting together one hell of a Christmas party! I trust everyone had a good time. The Squeezettes were great, we had some fine food, excellent beer and over all great company. I am looking forward to this year's Christmas party.

On to more serious news, I hope you have all had an opportunity to contact your Senators and Representatives regarding the proposed homebrewing legislation. Now is the time for action. If you do not know who your legislators are, please refer to: legis.wisconsin.gov/w3asp/waml/waml.aspx. Just as a refresher, the current statute can be found here: docs.legis.wisconsin.gov/statutes/statutes/125/1/06. The major problem with the existing statute is that strictly interpreted it says you can't do anything with your home made beer, wine, mead, cider, etc except drink it at your house or farm. The Wisconsin statute doesn't even match the Federal regulations, which allow for removal from your home for tastings, organized competitions, meetings, etc. The American Homebrewers Association has a nice summary of the Federal regulations related to homebrewing that can be found here: www.homebrewersassociation.org/pages/government-affairs/statutes/united-states. You are all members of the AHA aren't you? Consider that a gentle nudge, after all they are really helping us with the legislative effort here in Wisconsin.

The AHA formed a group consisting of one member from each of the homebrew clubs and homebrewing supply store owners in Wisconsin.

(continued page 2)

Vice President's Letter

Happy New Year! We already have a lot in the works for 2012. I would like to thank Jeremy King for his service as VP and I hope to continue in Jeremy's footsteps of bringing in interesting guest speakers and covering educational homebrewing topics. Any ideas and suggestions you have are always welcome. Please feel free to stop me at a meeting or e-mail me and share those ideas.

The January meeting will be a homebrew meeting (\$5) and in the spirit of the Midwinter homebrew competition will focus on English Bitters (category 8A & 8B) and Mild's (category 11A). I hope you have all had time to fire up your kettles during this mild winter and hope to see plenty of Barons take home medals. Just a reminder, the Milwaukee Ale House is picking 1 beer from these 3 categories at the Midwinter competition to ramp up into a commercial batch. We will have a few commercial examples of these styles at the January meeting. We will also have a demonstration of Beersmith brewing software and will be raffling away a free copy of Beersmith.

January starts our new program to encourage brewers to share their tasty homebrew. If you bring a keg (or enough bottles to share with the club) to the meeting and email the board in advance to let us know what you are bringing, we will give you \$10 for your ingredients. The beers will be judged by the members and based on popular vote; the winner will receive a \$20 gift certificate to the homebrew store of your choice. Please e-mail officers@beerbarons.org in advance to let us know what you are bringing so we can have adequate serving equipment on hand.

As more people continue to bring homebrew to meetings, club equipment needs are also increasing. To service these needs, the club will be allocating funds to purchase the remainder of the equipment needed to complete the second club owned jockey box. This will also allow us to take full advantage of the nice shiny draft tower at future events and festivals and be able to tap all the beer that is brought to monthly meetings.

A sneak peak at February; it will be a commercial meeting (\$10) and feature Boulevard beers. More information will be in next months Baron Mind.

Jayme Nawrocki

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UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, January 25th: Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$5 meeting!

WEDNESDAY, February 1st: Officers Meeting @ Saint Francis Brewery, 3825 S Kinnickinnic Ave, St Francis. Open to all members, followed by social hour—Meeting @ 7 pm sharp.

President's Letter (continued)

The group is called the Wisconsin Homebrewer's Alliance. Members from across the State have worked hard to introduce new legislation to correct the defects of the existing Wisconsin law. If you would like to read the proposed legislation, we have it posted on the front page of the Beer Barons website or you can find it directly with this link: beerbarons.org/pdf/proposed_homebrew_law_11_31011.pdf. If you would like to read some other coverage of the proposed legislation the AHA posted a legislative alert on their website: tinyurl.com/86rqcrg.

Northern Brewer also posted a piece on their blog: www.northernbrewer.com/connect/2012/01/call-to-action-for-wi-homebrewers/.

And if that wasn't enough coverage, The Brookston Beer Blog picked up the story and wrote the following: brookstonbeerbulletin.com/wisconsin-homebrewing-under-fire/

So let's get out there and contact your legislators. Act now to **Free The Suds!**

In other news, things are getting hot and heavy for the Midwinter Homebrew Competition. As of the time of me writing this piece, we are up to 141 entries. Please make sure you get your entries registered and delivered to Northern Brewer, Brew & Grow or the Purple Foot. The website and registration information are: midwinterhbc.beerbarons.org/. This is a Baron's operated competition and I would like to see a strong showing of Barons receiving medals at this year's competition. I think every Baron should enter at least one beer. Use this as an opportunity to receive feedback on your beers from experienced judges.

I will put in my little request; we are still looking for judges, stewards and cellar crew for the competition. We have good things planned for those of you who volunteer, check out : midwinterhbc.beerbarons.org/index.php?section=volunteers. This should be an excellent competition, and a fun time for all participants. Come and join and have some fun and learn about beer.

We have also received confirmation that German Fest would like us to run the German Fest homebrew competition again this year. So get those lagers lagering.

Also as a reminder, memberships expire in February so now is the time to renew. You can pay in person to Joe at the next meeting, or mail us a check to the post office box or pay online through the Barons' store at: beerbarons.org/payments.html#membership

Prost! glückliches neues Jahr!

Jason

AHA Club Only Competition

Erin Anderson

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 at Clifford's. 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 to the Club-Only option or send an email to erin_ando@me.com

Next Competition: January 2012 – Dark Lagers – BJCP Category 4

Plan Ahead for Upcoming Competitions

February 2012 – Stout – BJCP Category 13

April 2012 – Scottish and Irish Ale – BJCP Category 9

September 2012 – Light Hybrid Beers – BJCP Category 6

October 2012 – Ant Hayes Memorial Burton Ale – BJCP Category 19A

Monthly Meeting Brew-U Topics

January – BeerSmith v2.0 & the Barons BrewBlog (brewblog.beerbarons.org) by Bruce Buerger

February – Yeast Starters by Brian Joas

March – Kegging by Bruce Buerger

Have a suggestion for a topic? Don't be shy. Talk to us at the meeting!

WoB Banking Summary - 2011:13

1/1/2011 through 12/31/2011

Category Description	1/1/2011- 12/31/2011
INCOME	
World of Beer Income	
Change Return	200.00
Club Beer Purchase	276.00
Club Purchase Reimbursement	1,591.96
Glass Sales	20.00
Lanyards	10.00
Merchandise	1,200.00
Merchandise Return	22.99
Refund	156.00
Shuttle Bus	695.00
Sponsorship	1,640.00
Tickets	24,302.00
TOTAL World of Beer Income	30,113.95
TOTAL INCOME	30,113.95
EXPENSES	
World of Beer Expense	
Advertising	226.00
Bartenders License	45.00
Baseball Caps	714.20
Beer	9,224.56
Bus Service	360.00
Change Withdrawal	200.00
Credit Card Fees	698.42
Error	156.00
Event Items	76.95
Facilities	675.00
Fans	41.44
Glassware	3,618.92
Ice	318.40
Insurance	714.00
Keg Deposit	30.00
Lanyards	1,980.00
Meads	1,043.95
Music	300.00
Planning	35.00
Pretzels	22.05
Printing	1,041.29
Security	450.00
Shirts - Attendees	267.50
Shirts - Volunteers	666.06
Soda	76.84
State Tax	1,379.58
Supplies	22.99
Table Covers	11.28
Ticket Scanner	151.18
Transaction Fees	1,992.45
Vendor Food	265.00
Volunteer Food	600.00
Web Site	75.28
Wristbands	163.96
TOTAL World of Beer Expense	27,643.30
TOTAL EXPENSES	27,643.30
OVERALL TOTAL	2,470.65

January Financial Report

Year to date	12/31/2011
INCOME	
Beer Week Event Income	706.00
Bank Fee Refund	25.00
Brew-U Income	800.00
Competition Income	929.50
Festival Trips	5,695.00
Meeting Fees	9,970.00
Membership Fee	3,735.00
Merchandise Sales	821.00
Newsletter Ad	593.00
Picnic Income	490.00
Raffle Income	1,962.00
WoB Insurance	714.00
TOTAL INCOME	\$26,440.50
EXPENSES	
Bank Fee	33.82
Brew U Expense	820.00
Competition Costs	234.88
Equipment Costs	1,379.33
Festival Trip Expenses	5,622.82
Insurance	1,428.00
Legal Fees	15.00
Meeting Costs	10,603.56
Merchandise	2,198.88
Newsletter Expenses	950.98
Office Supplies	206.85
Officer Meeting	726.52
Picnic Expense	1,088.80
PO Box	81.00
Raffle Prizes	2,496.15
Transaction Fees	62.22
Website Costs	111.24
TOTAL EXPENSES	\$28,060.05
BALANCE	
December Attendance	155
Scholarship Fund	1,635.50

2012 MIDWINTER HOMEBREW COMPETITION

Held annually in conjunction with the Midwinter Brew Fest @
the Milwaukee Ale House



— IMPORTANT DATES —

Registration Opens: January 1st

Entries Accepted: January 1st – February 5th

Judging: February 17th & 18th

Awards Ceremony: February 18th at the Milwaukee Ale House

Member of the “Midwest Home Brewer of the Year” circuit

All BJCP categories accepted, \$7.00 per an entry

One English Session Beer (BJCP categories 8A, 8B, & 11A) to be chosen and brewed by Milwaukee Brewing Co.

All entries judged by at least 2 BJCP Judges

Registration & full info at midwinterhbc.beerbarons.org

MIDWINTER HOME BREW COMPETITION VOLUNTEER EVENTS

Lunchtime Speaker sponsored by Brew & Grow –
Curt Stock, AHA Mead Maker of the Year

Lunchtime Pro Brewers Panel sponsored by Discount
Liquor – Mark Duchow (Sweet Mullets), Jeff Garwood
(Big Bay), & Bert Morton (MKE Brewing)

Volunteers Reception sponsored by MKE Brewing &
Greatbrewers.com – Barrel Aged Beers with a
presentation & demonstration by Master Cooper
Russ Karasch from Black Swan Cooperage.

See [Brian Joas](#) to sign up for judging or [David Stanton](#) to sign up for stewarding! Additional info @
midwinterhbc.beerbarons.org

MIDWINTER HOME BREW COMPETITION AWARDS CEREMONY

Saturday, February 18th, 6:00 PM @ the Milwaukee
Ale House

Medals Awarded & Score Sheets Available!

Adapting a Sankey Connect to Ball Lock Fittings

Rich Heller

At least a couple times a year, I'll have my jockey box at a party, and someone will show up with a keg of commercial beer (sankey keg), and want to run it through one of the lines. Now this is the type of behavior I want to encourage: the bringing of free beer. However, my jockey box is set up for ball lock kegs. This presents several options, most of which require me to stop drinking beer and either start cutting beer and gas lines, messing around with various fittings, and just in general detracts from my day's enjoyment. So, my challenge was to adapt a sankey connect to be ball lock compatible. Here's how I did it.

The challenge is getting the ball lock posts to fit onto the Tail Pieces. That is where the Adapters (#K168) come in. The part numbers are for Northern Brewer, but they are available at other well-stocked homebrew shops also. The Parts List has the assembly of the parts in the correct order. Ball Lock Post connects to the Adapter, Adapter connects to the Tail Piece, the Tail Piece connects to the Sankey with the hex nut and the washer. Once you have all the parts, it takes less than 2 minutes to put it together. Make sure to use the Gas Post for the gas-in port on the sankey, most commonly the side port. I used Teflon tape on the threads, but that may be overkill. Now, when that sankey keg shows up at a party, or a bluegrass festival, or beer camp, I have it covered!

Parts List

Part Name	Quantity	Part #	Cost Per	Extended Cost
Ball Lock Posts: 1 gas, 1 liquid	2	Several Varieties Available	\$13.00	\$26.00
Adapters for Corny Keg	2	K168	\$9.99	\$19.98
Tail Pieces	2	K027	\$6.50	\$13.00
Beer Shank Hex Nuts	2	K018	\$1.25	\$2.50
Black Neoprene Beer Shank Washers	2	K030	\$0.15	\$0.30
Sankey Connect	1	K017	\$34.95	\$34.95
				\$96.73

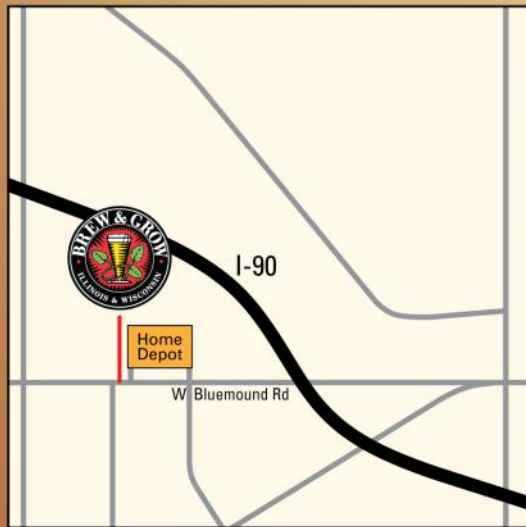


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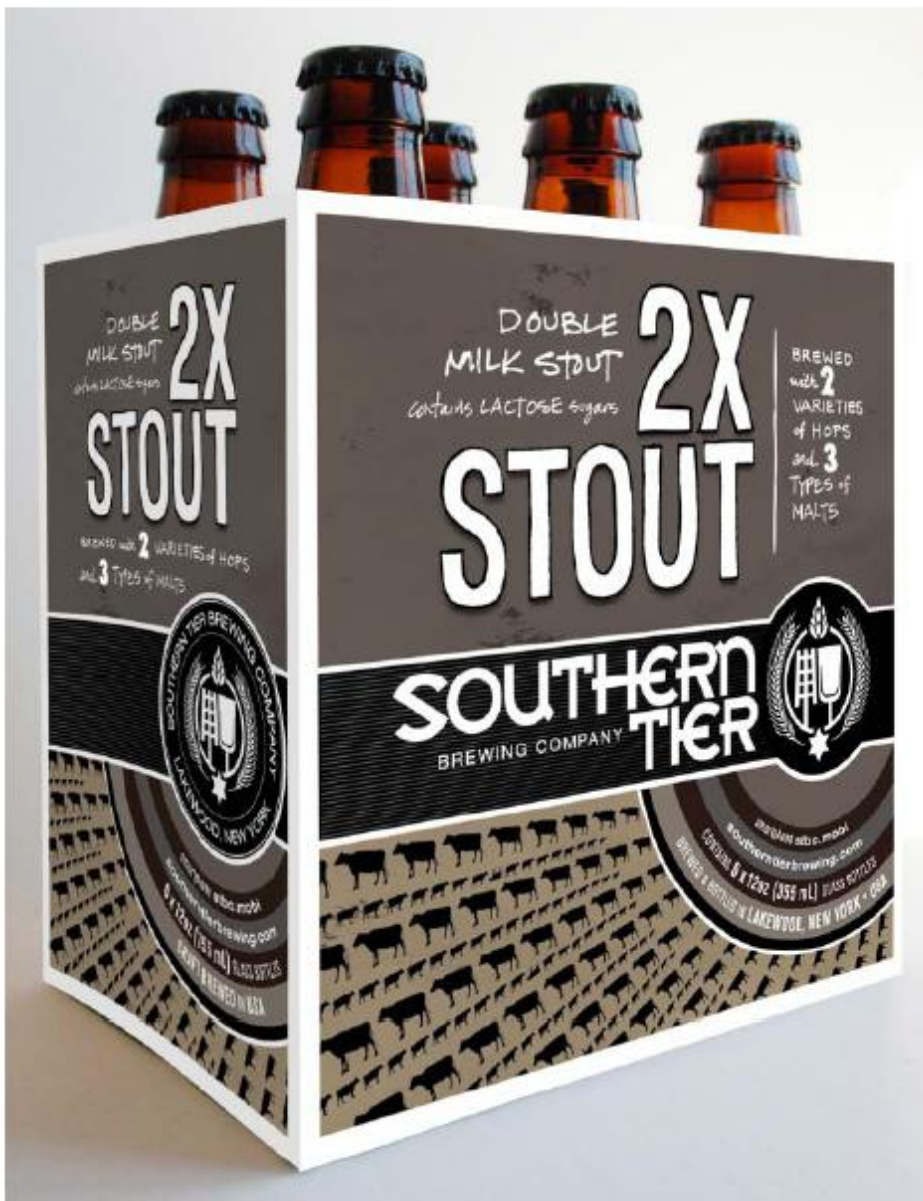


CRAFT BREWED IN LAKEWOOD, NEW YORK

Milk stout, also called 'cream' or 'sweet' stout, is a stout containing lactose, a sugar derived from milk. Because lactose is unfermentable by beer yeast, it adds sweetness and body to the finished beer. Milk stouts have been claimed to be nutritious, and were marketed as such in the early 1900s with claims that would make the

FDA wince. One ad read, "Ideal for nursing mothers, for the healthy, for the invalid, and for the worker." Surely!

Of course, we couldn't stop at a traditional milk stout. Ours is a double, an addition to our 2X line, and at 7.5% abv is every bit as delicious as it sounds. *To your health!*



STBC.MOBI @STBCBEER SOUTHERN TIER BREWING COMPANY

STYLE: Double Milk Stout

BREWED SINCE: 2012

ABV: 7.5%

FERMENTATION: Ale yeast, two varieties of hops, three varieties of malts and lactose sugars

COLOR: Dark / 195°L

EFFERVESCENCE: Light carbonation

NOSE: Roasted malts, coffee, faintly creamy

FLAVOR: Roasted malt and light sweetness, creamy with chocolatey notes and dry malt aftertaste.

BITTERNESS UNITS: 50

BODY: Medium-heavy

SERVING TEMPERATURE: 40-45°F

BEST SERVED IN: Pub glass or snifter

AVAILABILITY: Year-round

CELLARING: 40-45° F

PARTICULARLY TASTY WHEN PAIRED WITH

- o buttery & aged cheeses
- o rich, spicy foods
- o beef brisket
- o chocolate cake





The Museum of Beer & Brewing wishes to extend their thanks and gratitude to the *Milwaukee Beer Barons* for their continued support.

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

Please Look
For Us At
The Following
EVENTS:

**February 1st ~ Museum of Beer & Brewing Board Meeting
6:00 p.m. at Libiamo's Restaurant**

February 18th ~ Food and Froth at the Milwaukee Public Museum

February 19th ~ Mid Winter Beer Festival at the Ale House

**March 7th ~ Museum of Beer & Brewing Board Meeting
6:00 p.m. at Libiamo's Restaurant**

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	Jayne Nawrocki
Treasurer	Joseph Wichgers
Secretary	Victor Williams
Sergeant at Arms	Richard Weink
Member at Large	Erin Anderson
Member at Large	Ken Megal

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

SUPPORT YOUR LOCAL HOMEBREW SHOP

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

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2246 Bluemound Rd, Waukesha

***Northern Brewer**
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1306 S. 108th St. West Allis

Hop to It
(262) 633-8239
234 Wisconsin Ave., Racine

***Purple Foot**
(414) 327-2130
3167 S. 92nd St, Milwaukee

Smokin' Brew
(262) 729-3001
9 S. Wisconsin St., Elkhorn

Brews Wine and Spirits, 1256 Capitol Drive offers a 5% discount to Members!

Rock Bottom, 740 N. Plankinton offers a 10% discount on food to Members!

Milwaukee Ale House, 233 N. Water offers a 10% discount to Members!

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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