



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

February 2012 www.beerbarons.org

President's Letter

February is underway. Several things are going on as I write this letter. To start, the first judging session of the Midwinter Homebrew Competition is underway tonight at the Ale House. The official number of entries is 656! A big well done and on behalf of the Midwinter organizing committee thank you to all that entered. I am looking forward to the big event this Friday and Saturday. I hope you all will come down to the awards ceremony on Saturday and pick up your ribbons if you win!

Secondly, there is a critical vote in the State Senate tomorrow on the proposed legislation SB 395. At the end of business the Tavern League of Wisconsin and their paid lobbyists contacted Senator Fitzgerald's office and are hoping to have him amend the legislation in ways that would over all be harmful to our cause. One of many new clauses that could be amended into the bill would contain that any licensed establishment could hold only two events per year. So if you are quick with math that would mean the Barons need have to have six different locations to hold our meetings. Also, if we were to serve our homebrew to the public, we would need to file paper work with the Department of Revenue as our beer may be a risk to public or so they say. Needless to say these amendments are unacceptable to us. Keep contacting your legislators. **Editors note: On 2/14 the Senate passed without amendment the proposed bill on a 32-1 vote.**

Just a reminder of the Brew Your Own magazine offer for the club. If you pay for a subscription or renewal through the club, we get to keep half of your subscription fee. We need to have at least 10 members use this program for us to get the special deal. Subscriptions are \$28. Please bring a check payable to the Barons to the next meeting. I will have the paperwork with me.

I was asked recently via the Baron's website information request, why, if the club expended more than it took in last year, we just didn't take funds from the proceeds of the World of Beer Festival to offset the difference. Well that is a good question. We did expend more than we took in from income. This is because we spent more on meeting beer, some on equipment and we pre-purchased merchandise such as lanyards and club logo clothing to keep some in inventory. We are a not for profit cooperative, so we try and spend the account down to \$5,000-\$6,000. We also never know from year to year what we will receive in donated beer, etc for meetings. The World of Beer Festival is run as a subsidiary operation of the Club and we don't want to mix the books between the operations. Just for information we have a third account for the competitions and other events that we have put on. I do appreciate the question, and as always feel free to contact the board with your comments, questions, concerns and suggestions to officers@beerbarons.org.

(continued page 3)

Vice President's Letter

I would like to thank Paul Field of Big Bay Brewing Co. for stopping by and sharing their new Portside Porter with the club at the January meeting. It is always a great honor when a local brewery stops by a meeting with a new product to try.

For the February meeting we have a special treat. It will be a \$10 commercial meeting and will feature beers from Boulevard Brewing Company. Boulevard Brewing Co is located in Kansas City, MO and claims to be the largest specialty brewer in the Midwest. If you have not heard of Boulevard Brewing it is probably because the beers are not currently available in Wisconsin. Take a look at the following link for a sneak peek of what will be sampled: tinyurl.com/bm022012. We will also have a Brew-U homebrew discussion on yeast starters.

Our January meeting homebrew popular vote competition was a success last month with 9 entries. Congrats to Victor on winning the competition with his Ordinary Bitter. 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 (at a future meeting) 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.

Looking ahead to the March meeting we will have Jordan Aberman of Paramount Merchants. The final beer list has not yet been finalized but we should have a variety of beers from New Holland, Southern Tier and others.

We have a parallel brew project coming up covering single hopped beers. The hops are going to be high alpha and new experimental varieties. If you would like to volunteer to brew one of these beers, please e-mail officers@beerbarons.org or talk to me at the February meeting. As with all parallel brews, the club will provide the ingredients.

I am always looking for ways to improve meetings or ideas for meeting topics. Any suggestions you have are always welcome. Please feel free to stop me at a meeting or e-mail me and share those ideas.

Jayme Nawrocki

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UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, February 22nd: Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$10 meeting!

WEDNESDAY, March 7th: Officers Meeting @ Landmark 1850, 5905 S Howell Ave, Milwaukee. Open to all members, followed by social hour—Meeting @ 7 pm sharp.

Hales Corner Library Wine & Beer Tasting

The Hales Corner library is having their annual wine and beer tasting the evening of Thursday, March 8th. The Beer Barons are the only beer at the event which gives us a great opportunity to support the local community and promote the club. To do this we need volunteers to serve their beer. I'm looking for a total of 6 people to each bring at least 2 different beers – about 6 twelve ounce bottles, 3 twenty-two bottles or a growler of each beer. The event is quite small so the serving is very laid back giving plenty of time to talk about beer with the guests as well as try various wines and some very good food from local restaurants.

A couple of people have expressed interest, but with 4 of the 6 people who volunteered last year unable to attend this year we need a couple more people to help out. This is a great opportunity to support the Barons and get involved with a festival with minimal amount of beer. If interested, please contact Brian Joas at brian@joasfamily.net.

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: February 2012 – Stout – BJCP Category 13

Plan Ahead for Upcoming Competitions

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

Treasurer's Report

All 2011 memberships are now expired. Discounts at local home-brew shops are only good for active members. If you want your discounts after that date you will need to renew your membership and pick up your new membership card at the February Meeting. Online payments for renewals are being accepted now from the Beer Barons website, just click the "Payments" tab to pay online. This is highly encouraged to avoid the lines at the meeting. If you are paying online, please make sure to do this by February 20th to assure we can process your transaction in time for the February meeting.

Also, anyone who wants to receive a paper copy of the newsletter mailed to their house will have to pay \$5 in addition to their membership fees. We have been moving to electronic newsletters, but some people still want the paper copy mailed to them. Since the cost of printing and postage is over half of the membership fee, the board decided to change the mailed newsletter to a \$5 option to cover the majority of the postage. There will still be paper copies of the newsletter available at the meetings.

If possible, please arrive a little earlier this month as the lines will be a bit longer. Also, anyone who purchased a Gold Card membership for 2012 can by-pass the main line and skip to the front.

Here are the options for 2012 memberships:

Individual Membership	\$20
Individual Membership w/ Newsletter Mailed	\$25
Individual Membership w/Gold Card	\$100
Individual Membership w/Gold Card & Newsletter Mailed	\$105
Family Membership	\$30
Family Membership w/ Newsletter Mailed	\$35
Family Membership w/1 Gold Card	\$110
Family Membership w/1 Gold Card & Newsletter Mailed	\$115
Family Membership w/ 2 Gold Cards	\$170
Family Membership w/ 2 Gold Cards & Newsletter Mailed	\$175

President's Letter continued

Finally, we have had complaints at meetings recently about the noise during speakers. I was going to write a whole section on the rules of club meetings, but someone referred me to a passage from a newsletter several years ago when we had to discuss this very topic. Because then Vice President, Jason Heller did such a fine job writing, I am going to reprint his comments for us all to review.

Meeting Etiquette

Over the last year or so, the Beer Barons has grown! That means we have a lot of new members as well as more logistic details during meetings. I'd like to clarify a few club details that may not be well understood, and I ask for your help. This message is not meant to single out one or two instances or individuals, but is based on things noticed or heard over many meetings.

Glassware and Cleanup

First, we obtain the banquet hall at Clifford's for quite a discount. In order to maintain this and minimize the burden on Clifford's, all members are expected to bring their own glassware to the meetings. Also, as the meeting begins to wind down, please help clean up your table, including emptying bottles. Please put empty bottles on a table near the back door. Thank you to those of you that have already been a great help with this!

Homebrew on Tap

Homebrew that is served and available prior to each meeting is beer that is voluntarily provided by club members to share with everyone. THANK YOU to everyone that has brought homebrew to share. That being said, beer selection and quantity is up to the members; it is not a duty of the officers or board to ensure homebrew is available prior to the start of every meeting. We are a club, and all of us together need to contribute and appreciate what others contribute to the club.

Featured Beers

Our club is "dedicated to the education and enjoyment of fermented malt beverages". This doesn't mean we are just a beer drinking club. Sure, that is a great part, but discussion and education about beer is part of who we are, and sometimes that requires some patience and flexibility. Often when we have guest speakers or structured discussion, the speaker will introduce the beer. Featured beers are not meant to be served and drunk right away. Also, featured beers are meant to be tasted and discussed at meetings; leftovers are not free to take home. Excess beer is kept and used at later meetings or as part of raffle prizes at future Beer Barons functions.

Thank you very much for your understanding, cooperation, and assistance making the Beer Barons the great club that it is. Have fun, and don't let a couple of rules and requests get in the way of enjoying great brew.

To quote Brewing TV "Brew for all, all for brew"

Jason

February 2012 Financial Report

Year to date 2/12/2012

INCOME

Competition Income	\$300.00
Meeting Fees	\$485.00
Membership Fee	\$3,564.77
Merchandise Sales	\$30.00
Newsletter Ad	\$115.00
US Bank Rewards Redemption	\$21.97
TOTAL INCOME	\$4,516.74

EXPENSES

Equipment Costs	\$756.42
Meeting Costs	\$441.84
Merchandise	\$407.50
Newsletter Expenses	\$71.15
Office Supplies	\$75.08
Officer Meeting	\$120.21
Picnic Expense	\$217.00
Google Transaction Fees	\$67.13
Quickbooks Online	\$13.47
TOTAL EXPENSES	\$2,169.80

BALANCE **\$5,560.33**

January Attendance **111**

Monthly Meeting Brew-U Topics

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!

Discovery World's Master Brewer Series

On Friday, January 20th I and another Baron braved the slippery roads to head down to Discovery World in Milwaukee to attend the second session of their new "Master Brewer" series. According to Discovery World you "get the chance to work with the experts. The Master Brewer Series provides beer lovers and makers the opportunity to work side-by-side with some of Wisconsin's top brewers while creating all-grain, limited edition recipes and using professional-grade brewing equipment."

On this night, we had the opportunity to meet and work with Troy Rysewyk of MillerCoors Pilot Brewery and his colleague Grant Holtackers. The evening started with simple introductions and a brief overview of the recipe we would be making. For this class, it would be an Imperial Brown Ale. A barrel would be made on Discovery World's 1-barrel system and another 12 gallons would be brewed the "homebrewer way" on their brew stand. The 12 gallon batch would utilize some experimental hops Troy brought along with him.

This was the end of the traditional class you expect. Water was already in the system heating and we soon mashed in the 70+ lbs of graining into the mashtun. As everyone sampled some homebrews and ate some dinner provided to us, questions and discussions ensued. You could help as much or as little as you wanted. As we waited for the mash to complete I spoke with both Troy and Grant about various topics in both homebrew and professional brewing. As we began the sparge we sampled a few things they had brought with them including a sample of the next in the Big Eddy series from Leinenkugel – a Wee Heavy Scotch Ale which was quite tasty. We also had an excellent imperial porter that was dubbed "Celebration Porter". It was an imperial strength porter that was aged for 3 months in 12-year old bourbon barrels on top of Tahitian vanilla beans – not your typical MillerCoors beer! Eventually we got all the valves set proper and got the chilled wort into the fermenter and pitched the yeast. That was the end of the first night.

Two weeks later we returned in much better weather to bottle our creation in specially labeled bomber bottles. Bottling over a barrel of beer seems a daunting task but with the hard work of the 15 class members it went quickly and we each walked out with a dozen 22oz bottles for our trouble.

All, in all, I had an excellent time and I would encourage anyone to try and attend one of these. They do sell out very quickly as space is limited but getting to brew on a 1-barrel system and getting to speak with the brewers one on one is certainly worth the cost of admission.

Victor Williams



Meet the Baron

Name: David Hardeman

Age: 34



How long have you been a Baron? Over 2 years

How long have you been brewing? Approx 2 years. Brewed extract beers for around 6 months then stepped up to All Grain and never looked back.

What style do you brew most often? I don't feel like I stick to any specific style. But I admit I do like hoppy beers.

What got you into brewing? I always wanted to try brewing. I love cooking and to me it was an extension to that. It helped having friends and the club push me into it as well.

How often do you brew? 1-2 times a month. My wife loves beer as much as I do.

Do you brew solo or with other people? Solo mostly but it is always fun to brew with friends whenever possible.

What is your favorite style and why? I wouldn't say I have a favorite. Belgians and Hoppy beers I like the best. I like sticking to styles but sometimes thinking outside the box is just as good. There are all kinds of good beer out there not in "style".

What is your favorite beer? I love many craft brewers but no favorite. Bell's, Stone, Dogfish, Three Floyds, Southern Tier, are all up on the top of my list.

What is your favorite brewery and why? Hard Hops Brewery because I can make whatever I want.

What is your commercial to homebrew consumption ratio? 50/50, I like variety so until I can have an endless amount of beers on tap I will probably always explore commercial brews. There are many beers I like to try but don't want to drink 5 gallons of so a bomber or six pack is perfect.

What has been your favorite Baron meeting? I have always enjoyed all the Barons meetings. The Christmas parties and Unibroue (one of the Belgian meetings) are my favorites.

Editors Note: Would you like to be featured in a future edition of the Baron Mind? Contact me at a meeting or shoot me an e-mail at editor@beerbarons.org



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MERRY MONKS (Belgium) 10.5% ABV
Merry Monks is a dark ale with a rich, malty character and a hint of licorice in the mouth. Try a few more. We only brew a few more every year, and they're gone fast.



OLD HEATHEN (Belgium) 10.5% ABV
Old Heathen is a dark ale with a rich, malty character and a hint of licorice in the mouth. Try a few more. We only brew a few more every year, and they're gone fast.



DOUBLE SIMCOE IPA (Belgium) 6.5% ABV
Double Simcoe IPA is a dark ale with a rich, malty character and a hint of licorice in the mouth. Try a few more. We only brew a few more every year, and they're gone fast.



VERBOTEN (Belgium) 6.5% ABV
Verboten is a dark ale with a rich, malty character and a hint of licorice in the mouth. Try a few more. We only brew a few more every year, and they're gone fast.



HOPS INFUSION (Belgium) 6.5% ABV
Hops Infusion is a dark ale with a rich, malty character and a hint of licorice in the mouth. Try a few more. We only brew a few more every year, and they're gone fast.



POND RAIN (Belgium) 6.5% ABV
Pond Rain is a dark ale with a rich, malty character and a hint of licorice in the mouth. Try a few more. We only brew a few more every year, and they're gone fast.



CHECK PLEASE (Belgium) 6.5% ABV
Check Please is a dark ale with a rich, malty character and a hint of licorice in the mouth. Try a few more. We only brew a few more every year, and they're gone fast.



MERRY MONKS (Belgium) 10.5% ABV
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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
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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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