



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

March 2012 www.beerbarons.org

President's Letter

Dear Friends, Countrymen and Women,

I am keeping this short and sweet this issue, as I am getting ready to get on a plane on vacation. I hope you all enjoyed the Boulevard beers we served at the February meeting. I know I sure did. Thank you goes to fellow Baron Mark Smeiska for bringing us the beer. If you are traveling and find some unique beer, and want to share some with the club, please let the board know and we can work out details.

I would also like to thank the members as a whole for their quietness during our speakers. This board is really trying to bring homebrewing back as a topic at each meeting, even if in little doses in conjunction with other speakers. We were founded as a homebrewing club and that is the direction we want to keep heading. We are seeing many new members, especially those new to the hobby and we want to welcome them and help them learn the hobby we love.

A couple of reminders, we still have the special offer with Brew Your Own magazine. If you pay the club the \$28 subscription fee and we get at least 10 members to do it, the club will get to keep half of the funds. So get a great magazine and help the club out. I did check with BYO and you can renew for two years for \$58 if you would like to. I will have the paperwork with me at the next meeting, and I will collect the money. If we do not get 10 members to participate, I will return your money.

Our Treasurer did pick up all the clothing orders that were placed with FSG Promotional. If you were not at the February meeting, please see Joe in March to pick up your merchandize. We will not be mailing/shipping any of it.

Fellow Baron Bruce Buerger has also been nominated to be on the Governing Committee of the American Homebrewer's Association. Please, if you are a member of the AHA, and you should be, please vote for Bruce for this very important position to represent us on the AHA.

www.homebrewersassociation.org/pages/community/news/show?title=vote-for-your-aha-govering-committee

I am happy to report that our amended bill to free the suds, SB 395, has passed the Assembly on Thursday March 15th, and was taken back up almost immediately by the Senate for another vote, where it passed before the Senate went out of session for the season. Now we wait for Governor Walker to sign the bill in to law, and wait for the Secretary of State to publish it. I do not have a timeline yet for when this will happen. I hope you all understand what a momentous event this was, a grass roots

(continued page 3)

Vice President's Letter

Congratulations to the Barons that took home a medal from the Midwinter competition. It gets tougher to win awards every year as the homebrew hobby continues to grow in popularity and the quality of beers entered in competition is improving greatly.

For the March meeting we have Jordan Aberman from Paramount Merchants. Paramount does sales and marketing for breweries and specialty importers. This is a \$10 meeting. We will be featuring some great beers from North Coast, New Holland, Southern Tier, Belhaven and Kostritzer. The homebrew topic for this month will be kegging.

Our February meeting homebrew popular vote competition had 5 entries and was won by Jared with his Nut Brown. 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.

Our April meeting is taking place during the middle of Milwaukee Beer Week. We are looking to take advantage of an out of state guest coming to town for the events and are working on finalizing a special guest. There will be further details in next month's newsletter.

The May meeting will feature our single hop parallel brew. We will have at least 9 pale ales featuring new hops now available to homebrewers and some very unique high alpha hops.

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, March 28th: Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$10 meeting!

WEDNESDAY, April 4th: Officers Meeting @ Von Trier, 2235 N. Farwell Ave., Milwaukee. Open to all members, followed by social hour—Meeting @ 7 pm sharp.

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: April 2012 – Scottish and Irish Ale – BJCP Category 9

Plan Ahead for Upcoming Competitions

September 2012 – Light Hybrid Beers – BJCP Category 6

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

Treasurer Report

This month I would like to mention Milwaukee Beer week and more specifically, the Taste of Great Brewers event happening on April 20th. This event is being supported by the Beer Barons and anyone interested in attending should visit milwaukeebeerweek.com/ We will be looking for about 12-14 volunteers for this event at the next meeting to volunteer at this event – so see Joe after everyone checks in if you are interested.

Also, due to a large amount of interest in the new shirts everyone is wearing, I will be taking suggestions and looking into pricing after this month for another order of shirts. If you have any interest or suggestions on designs, types, etc please come see me sometime at the meeting.

Hop to It - Victor Williams

As I wrote last month I recently attended the Master Brewer Series at Discovery World with a fellow Baron. As part of that event we managed to bring home with us 2.5 oz. of a hop we were not familiar with—El Dorado. The only info I had came from the information on the web about this hop and a small write up in an October 2011 Brew Your Own article.

From the website www.eldoradohops.com the hop is described as “consistently elicits responses of fruity notes, specifically tropical fruit flavors. Other fruit notes offered have been pear, watermelon candy and stone fruit.” Its specifications include “Medium to high alpha hops (10% to 15%), High Totals Oils and Unique and Distinctive Aroma profiles”

The BYO article also mentions the aroma profile of this hop. “It has a pleasant, candy-like, cherry Life Saver flavor to it”. They mention Flying Dog brewer Matt Brophy was first “drawn to the new hop by the aroma, which he describes as having subtle tropical fruit and dried fruit character.”

Considering the focus on aroma we decided on a recipe that would use the hop mainly as a dry hop to see if we could coerce the aromas out of it. What we arrived at is the Imperialized Red recipe here we aptly named El Dorado Red. If it has a resemblance to a well known recipe out there, oh well.

If you find this hop, give them a try. As I write this, sipping on one, I can picture myself on a tropical island. Ok, maybe I'm influenced by the higher ABV but see for yourself. I'll have about a liter of it at the meeting. For a sample, find me at the table up near the speaker. Cheers!

El Dorado Red (All Grain)

Batch Size: 7 gallons

Target OG: 1.064

Target FG: 1.015

Ingredients

15.75 lbs Rahr 2-row

1.05 lbs Crystal 60L

.7 lbs Special B

.5 oz El Dorado (14.5% AA) (First Wort)

.6 oz Chinook (11.7% AA) (60 min)

.6 oz Chinook (11.7% AA) (20 min)

2 oz Amarillo (9.3% AA) (0 min)

2 oz El Dorado (14.5% AA) (Dry hop—7 days)

Safale US-05

Mash at 152-154F for 60 minutes

Boil Length: 90 minutes

Ferment at 60-65F

This recipe can also be found on the Beer Barons Brew Blog at brewblog.beerbarons.org.

President's Letter continued

group of individuals working for a common cause to get legislation passed. I raise my glass in thanks and praise to all of you who called and wrote your various legislators to push them to vote. We heard back from many of the legislators that they heard from lots of homebrewers on this issue. I would like to particularly thank several Barons that worked tirelessly on this legislation, Bruce Buerger, who testified in front of the Senate and the Assembly, Jeff Kane, who really likes talking to his representatives, and Steve Wall, who without his legal knowledge, research and drafting of the proposed legislation none of this would have happened. I would also like to thank the Wisconsin Homebrewer's Alliance, the American Homebrewer's Association, particularly Gary Glass, Dan Grady of the Appleton Libation Enthusiasts, Beechwood Distributors and many, many more.

And in case you wonder how a bill becomes a law, some of you who are of a similar age you will remember this:

www.schooltube.com/video/fcde4d15a9276c9a09d3/Schoolhouse-Rock-How-a-Bill-Becomes-a-Law

The original bill language is here:

<https://docs.legis.wisconsin.gov/2011/related/proposals/sb395/3>

The amendments that passed are here:

legis.wisconsin.gov/insession/insessiondocs/docs/SB395-AA1.pdf

legis.wisconsin.gov/insession/insessiondocs/docs/SB395-AA2.pdf

Be proud of this accomplishment and what we all did together. Thank you all!

Beware the Ides of March!
Jason



Monthly Meeting Brew-U Topics

March – Kegging by Bruce Buerger

April – Off Flavors by Mike Schwartz

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

March 2012 Financial Report

INCOME

Competition Income	\$500.00
Meeting Fees	\$1,329.76
Membership Fee	\$5,190.00
Merchandise Sales	\$525.00
Newsletter Ad	\$345.00
US Bank Rewards Redemption	\$21.97
TOTAL INCOME	\$7,911.73

EXPENSES

Equipment Costs	\$853.76
Meeting Costs	\$441.84
Merchandise	\$407.50
Newsletter Expenses	\$71.15
Office Supplies	\$75.08
Officer Meeting	\$180.21
Picnic Expense	\$217.00
Google Transaction Fees	\$67.13
Quickbooks Online	\$26.94
Chilton Tickets	\$1,600.00
TOTAL EXPENSES	\$3,940.61

BALANCE **\$9,266.87**

February Attendance **99**

Submitting Newsletter Articles

The newsletter needs your help. This is the Club's newsletter and it needs club members willing to write interesting articles about your adventures in brewing and beer.

- Have you taken an interesting trip in search of beer?
- Do you have an interesting recipe to share?
- Are you willing to be a Baron of the Month?
- Do you have a brewing sculpture or setup you would like to share
- Do you have tasting notes on some of the great beers out there?

These are just a couple examples, just about anything that would be of interest to a homebrew club is fair game. Just submit it to editor@beerbarons.org. Now get out there and write about your adventures!

A Blast from the Past - Growing Your Own Hops (from the March 1995 newsletter)



Hops for beer-making grow from the rhizomes of female hop plants. Rhizomes look like root cuttings but have buds growing from them that will become new vines. Rhizomes also contain stored nutrients to support initial growth.

Hops grow vertically as one or more vines that spiral up a twine or other support. Depending on latitude, location, and variety, they sprout from March or April and grow through the summer and early fall. A single plant can easily grow 40 feet tall when it is mature but growth in the first year is usually much less. In most instances by the second or third year the plants will exhibit full growth. Height is very closely linked to the amount of sunshine the plant gets. Hops grow best in full sun and you should pick a spot with the best possible southern exposure. Hops grow best in loose, well drained soil. Blended peat moss and sand make a good growing environment. In cases of poor soil drainage, it can be helpful to create a mound of soil a foot or so tall which will aid drainage.

Hops need lots of water. As they grow be sure to give them a very good soaking at least once a week. There are reports that once-a-day watering (up to 6.5 gallons per mound) give greater growth and yield. Mulch in the summer helps with weed control and also holds water. Hops also have big appetites: composted cow manure is an excellent well-balanced fertilizer for them. Once a bed has been prepared the rhizomes are planted about 4 inches below the soil surface with any obvious buds coming from the rhizome oriented to point upward.

After several inches the new vines should be thinned so that just the most healthy and vigorous three vines are left to continue growing. This will be an ongoing process as new shoots may show up later, but the initial thinning is important. It's been reported that the young shoots that are culled may be steamed and eaten like asparagus. On the other hand, some growers espouse cutting the new shoots at all, allowing all vines to grow to full height.

As the vines grow over a foot tall they should be trained to grow up a twine. This can be done by twisting the vine around the line. This may have to be repeated for a few days before the vine gets the idea. Hops will have a natural tendency to wrap clockwise looking down.

The most common hops trellis consists of strings running from the roof of a building down to stakes driven into the soil near the plants. Another option, often used by commercial growers,

consists of a large central pole, with strings running from the top of the pole down to the foot of each plant, similar to the spokes on a wheel. Expect the string or twine to hold a lot of weight as the vines grow tall. A 25+ foot plant may weigh 20+ pounds.

Hop blossoms start out looking like large sand burrs, and then take on a characteristic cone shape as they grow in size. The size of a fully developed cone depends on the variety, varying from 1 to 2 inches long by 1/2 to 1 inch in diameter.

The hops are fully mature and ready for picking when two changes take place. First, immature hops have a damp, soft feel and when squeezed slightly lend to stay compressed.

Mature hops feel more like paper, spring back when squeezed, and feel noticeably lighter. The second key test is to pick an average example hop and cut it lengthwise down the center with a knife. When ready to pick, the yellow powder (the lupulin sacs containing the essential oils and bitter compounds) will be a dark shade of yellow, like the stripes on a highway, and it will be pungent. If a light shade of yellow then its likely the hops are immature.

When ready to pick it is best to snip the stems of the cones with scissors or a knife to avoid jarring the hops and knocking lupulin powder out or worse, pulling the center of the cone out with the stem, causing a great loss of lupulin. Touching hops plants can cause skin irritation in some people; gloves and long sleeves can help in this matter.

Just-picked hops are roughly 80 percent water; if left alone they spoil rapidly. For proper storage most of the water is removed by drying. A good drying method is to lie the hops on a card or screen in an attic. Just a few hours during the heat of summer or a few hours more in cooler weather is enough to dry the hops. Use a before and after weighing (and trial and error) to try to achieve about 7-10 percent residual moisture after drying.

After drying, hops keep best at low temperatures and away from oxygen. A kitchen freezer easily takes care of temperature but to get the hops away from oxygen is difficult. Tightly packing hops in canning jars will minimize the trapped air but be careful not to use too much force and break the all important lupulin sacs since this accelerates oxidation. Purging the canning jar of oxygen by blowing in carbon dioxide from a keggung system will also help prolong freshness.

It's common to get 4 or 5 harvests per year by picking the biggest, most mature hops every 2 weeks or so as the flowers ripen. Patience and judgment are important since cones left on the vine too long turn brown and begin to oxidize and spoil, while immature hops have little lupulin to give.

At the end of the growing season when the leaves have fallen or turned brown, cut the vines at the surface of the soil and if possible remove the twine. After cutting back the vines a layer of 3 or 4 inches of mulch and composted manure can be put over the exposed vines for insulation and nutrition during the winter.

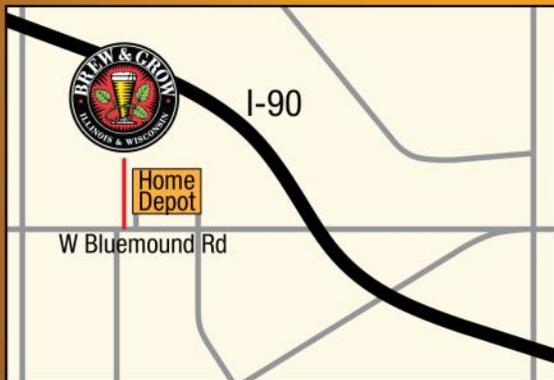
Editors Note: The Beer Baron's web site contains an archive of nearly every newsletter produced by the Beer Barons. There are many good articles to be found here like the one above from 1995. Although some may be dated and showing their age these are just an example of how far the homebrewing hobby has come. If you have never perused the archives they can be found at beerbarons.org/publications/newsltr.html. Give them a look!



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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:

April 11th ~ Dave Radzanowski from Duquesne Brewing will speak at Miller Inn at 7:00 p.m.
(6:00 social hour)

May 10th ~ Beer & Cheese Paring at Best Place at the Historic Pabst Brewery at 6:00 p.m.
featuring Carr Valley Cheese

May 21st ~ Museum of Beer & Brewing Annual meeting at 6:00 p.m. at Big Bay Brewing –
4517 N. Oakland Avenue

Club Links

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

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Contact the Board via email at
officers@beerbarons.org

Or in writing at
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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

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