



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

April 2012 www.beerbarons.org

President's Letter



Greetings fellow Baronesses and Barons,

Spring is upon us, or at least the calendar says so. The weather on the other hand doesn't seem like. Should I be able to lager in my basement in April? I wouldn't usually think so.

For those of you that have been asking and are wondering, the Barons are no longer involved with the State Fair homebrewing competition. Last year we had too many problems with the operators of the competition. The Board has made a decision that we are not going to participate this year. As far as we know, the competition will be held this year, but we will not, as an organization be involved. I am sure they will be looking for stewards and judges as usual, please feel free to contact the State Fair directly. Good luck to all of those that enter.

Our next Baron's operated competition is Germanfest. It will be held in conjunction with Germanfest July 26th through 29th. The entry window opens 6/23. I am hoping lots of Barons will enter and win lots of medals.

Tickets are on sale right now for our World of Beer Festival on June 2nd. For more information go to www.wobfest.com.

Thank you for all of you that attended the last meeting, and giving Jordan from Paramount your attention. We do appreciate it. The Board is trying to give you meetings with interesting content, both about commercial beer and most importantly homebrewing, and good beer to taste.

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Vice President's Letter

Hopefully the mild weather this spring has allowed all the outdoor brewers to fire up their kettles and get an early start on the brewing season. I am currently brewing a German Pilsner as I write this. There is nothing better than a nice, easy drinking, hoppy pilsner while mowing the lawn. *[Editor's Note: The Barons do not recommend drinking and operating power tools. ☺]*

The April meeting falls right in the middle of Milwaukee Beer Week. Hopefully you can find time to get out and enjoy one of the many beer events taking place during the week (including our club meeting). Our guest for April will be Grant Pauly, owner and brewmaster of 3 Sheeps Brewing (www.3sheepsbrewing.com). 3 Sheeps is a new brewery that just opened a few weeks ago and is located in Sheboygan, WI. They are in the old Hops Haven space but I do not believe they control the bar part of the space. This will be a \$10 meeting. Kegging will be the homebrew topic for April since we ran out of time during the March meeting.

Our March meeting homebrew popular vote competition had 5 entries and was won by Paula with her Irish Red Ale. 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.

The May meeting will feature our single hop parallel brew. For all the brewers that are helping brew a single hop beer, please make sure you have the beers kegged and ready to go for the May meeting. We will have at least 9 pale ales featuring new hops now available to homebrewers and some very unique high alpha hops. We will also be serving a few tasty commercial stouts for a change of pace from all the hops.

We have received requests to have a 'gadget' meeting of sorts where members can show off brewing equipment they built and briefly talk about how they built it and how it is used. I am hoping to schedule this meeting for late summer or fall. I am looking for more non-standard items that you might not commonly see in use. If you have built an impressive brewing contraption and would like to share it with the club please let me know.

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

UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, April 25th: Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$10 meeting!

WEDNESDAY, May 2nd: Officers Meeting @ Erv's Mug, 130 W Ryan Rd, Oak Creek. 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

Top Wisconsin Beers

Although responses were not as plentiful as I expected, several members responded with their top Milwaukee and Wisconsin Beers on the Yahoo! Group list. To put a single list together from these responses would not be possible as many of the beers listed were different but there were a few that managed to make more than one person's list which I've listed below. I've also included the descriptions of their favorite Wisconsin beer.

Appeared on more than one Milwaukee Top 5 list

Sprecher Abbey Triple (BA Score: 80)

Leinenkugel Big Eddy Russian Imperial Stout (BA Score: 87)

Leinenkugel Big Eddy Wee Heavy Scotch Ale (BA Score: 83)

Appeared on more than one Wisconsin Top 10 list

Central Waters Brewer's Reserve Bourbon Barrel Stout (BA Score: 91)

Ale Asylum Bedlam (BA Score: 91)

Tyrannena Hop Whore (BA Score: 90)

Here are some comments about the top beers that I received.

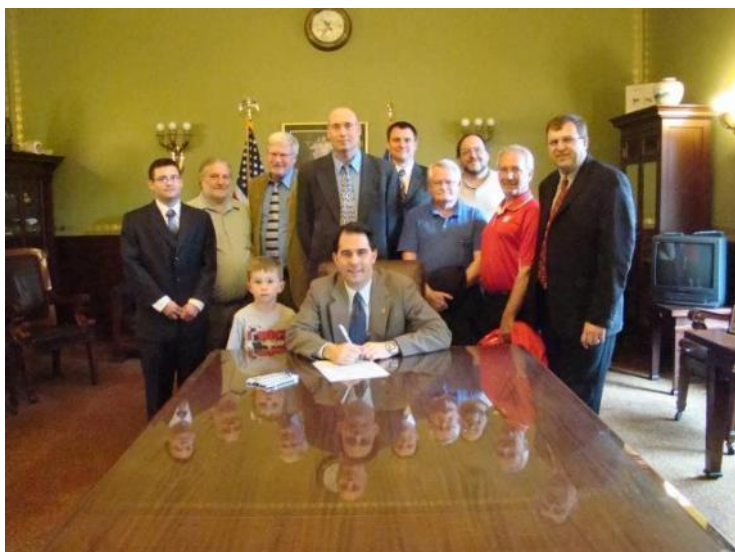
Lakefront's Pumpkin Lager (BA Score: 77) is the best Pumpkin beer that I have been able to find period! Its also quite unique in that its a lager. Most Pumpkin beers are ales. It has various pumpkin pie spices involved in its creation and it almost tastes like a pumpkin pie. Its my favorite Milwaukee beer.

Oso's Brewery Hop Whoopin' (BA Score: 84) - This beer is a hop heads delight. Highlighting all American hop strains, this double IPA has a great balance of caramel malts to the high alpha acids of the hops for an easy drinking big beer. The aroma also highlights the American hops with an emphasis on citrus, piney, and grapefruit.

New Glarus Cabin Fever Honey Bock (BA Score: 79). This is my current favorite beer. Crisp and malty, with a hint of honey, and a beautiful golden color.

Thanks to all who took the time to respond. I've forwarded along your responses to the writer who requested them.

President's Letter continued



Finally, IT IS DONE! Governor Walker signed SB 395 in to law on April 2nd. The law was officially published in the Wisconsin State Journal on April 16th, the State's official notice publication newspaper. That means July 16, 2012 will be the day the law becomes enacted. The official notice is: new.madison.com/legal-notice/229489. Thank you to all that participated and helped get a grass roots idea, turned in to a bill, and now turned in to a law. You all should be proud of our accomplishments.

Prost!

Jason

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!

April 2012 Financial Report

INCOME

BJCP Exams	\$500.00
Festival Trips	\$1,265.00
Meeting Fees	\$2,107.76
Membership Fee	\$5,685.00
Merchandise Sales	\$615.00
Newsletter Ad	\$345.00
US Bank Rewards Redemption	\$21.97
TOTAL INCOME	\$10,539.73

EXPENSES

BJCP Exams	\$500.00
Equipment Costs	\$936.94
Meeting Costs	\$1,224.77
Merchandise	\$407.50
Newsletter Expenses	\$100.72
Office Supplies	\$75.08
Officer Meeting	\$240.21
Picnic Expense	\$217.00
Google Transaction Fees	\$67.13
Paypal Transactions	\$217.00
Quickbooks Online	\$40.41
Festival Trips—Expenses	\$1,600.00
Insurance	\$1,881.00
TOTAL EXPENSES	\$7,507.76

BALANCE	\$8,722.72
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February Attendance	117
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Monthly Meeting Brew-U Topics

April – Kegging by Bruce Buerger
May – Off Flavors by Mike Schwartz

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

A recent thread from the Baron's Yahoo! group

Ph Meter

I bought a cheap Milwaukee PH meter for \$20, as it was something that always interested me and the price was right. So far I know my tap water is 6.8, and my hot tub is 7.9. Haven't brewed yet but even when I do I'm not sure how to correct the ph of a mash or when to take a reading. Any good place I can read up on Mash PH and adjustments. I have Gordon's book, and couple other. Haven't had time to thumb through them yet to see if they have anything PH. I will be interested to see if that PH 5.2 buffer stuff makes any difference. I've used that off and on in the past.

My first advice would be not to use your 7.9ph hot tub as a mashing vessel.

I'd start with Palmer's How to Brew book. If you don't have it, you can see an older version online for free at www.howtobrew.com that would give you the info you need. That is also where you can download a spreadsheet he has to calculate residual alkalinity needed for different beer colors and figure out the salt additions you would use to correct your water for the beer style.

When you measure pH you need to have your sample at 60 or 68 F depending on your pH meter. Even for the temperature correcting models you should adjust your sample temp. Mash pH should be 5.3 - 5.8. Final pH of finished beer should be around 4.3-4.5 for most. Make sure you keep the bulb moist or it will die quickly. Also get some calibration solution (pH 4 & 7) to make sure you get accurate readings.

I have had two low priced meters, and no longer use them. Calibration and having to keep them wet was a hassle. I went to the test strips which is easier to use.

If your water is in the 7's your PH will fall in to the desired range with base malts, like Brian said. Dark malts may drop it to low. The desired range for the best efficiency in the mash is 5.2 to 5.4. The Belgians and Germans will even go down to the 4.0 to 4.5 for wheat beers (Fix). Efficiency drops as the PH rises, you need to keep it under 5.8.

The pros are much more exact on PH than we need to be because they sparge down very low, 1-2 Plato (1004-1008) for increased efficiency. The PH rises with lower gravity which increases tannin extraction, causing astringency. This is why we are taught to stop sparging at 1012, or PH at 5.7, 5.8 max.

George Fix tells the pros that the sparge must be terminated when the PH rises .1 PH, that's right point 1, and never above 5.5. This does not concern us HB ers because we are not going that low on the gravity. We are not squeezing every bit out of the grain when brewing a light bodied beer where you will notice even a hint of astringency. We are not trying to profit from our brewing..This is a strong argument for batch sparging. Yes, you have lower efficiency, but no worries about PH and astringency.

Food grade lactic acid can be used for adjustment, or you can also use acidulated malt. To stay within their purity law, the Germans add a pasteurized sour mash for adjustment.The brewers in Dortmund were using sour mash additions even before PH was understood. Another example of discovering something that works without understanding why.

Editors Note: The Beer Baron's have their own Yahoo! Group for communication between members. If you are not a member head on over to groups.yahoo.com/group/MilwBeerBarons/ to join. There are many interesting conversations to follow and contribute to. If you have questions about homebrewing, it is a great place to ask.



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

May 10th ~ Beer & Cheese Pairing 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

June 21st ~ Miller Brewing Caves Dinner-
“*What were those brewers really doing in those cellars?*”

Make your reservations at brewingmuseum.org or jkretsch@acechem.com

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/
Yahoo! Group: 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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BEER BARONS OF MILWAUKEE COOPERATIVE
P.O. Box 270012
Milwaukee, WI 53227