



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

June 2012 [www.beerbarons.org](http://www.beerbarons.org)

## President's Letter

Greetings Fellow Barons

Holy cow did we all have a good time at World of Beer this year? I would like to thank each and every one of you that helped out personally. Without extensive volunteer help the festival would not be what it is. Particular thank goes to everyone on the WoB festival committee. They put a lot of blood, sweat and I am sure some tears in to making sure everything goes smoothly. How about the beer this year? There were some particularly exciting beers. Jayme has made a believer out of me with the Haymarket Rubber Monkey that was on draft. I'll let the committee fill us all in on the numbers and results in the coming months.

If you attended the festival, you already know that we awarded our first professional scholarship to the Siebel Institute in Chicago. If you weren't there, our first lucky recipient was none other than our own Chad Sheridan from Lakefront Brewery. Congratulations Chad! Now we all have to make sure Chad does his homework and gets all A's. I hope Chad will be willing to give us a talk about his experiences once he is done with his schoolin'.

Summer always seems to be a busy time for the ol' club. We just finished WoB. This coming weekend several of us are volunteering to assist with the Wisconsin Craft Brewer's Guild's Wisconsin Beer Lovers food and beer tasting event. The German Fest Stein Challenge is just around the corner. Then the picnic, the Schooner! This seems like a good time to remind the membership that without A LOT of volunteer labor, this club wouldn't function. So PLEASE get involved. This is YOUR club too.

Our Sargent At Arms has been starting each meeting with a toast. We have decided that we would like to have club members come up with a toast to start each meeting off with. So, if you come to the meeting with a toast, I will give you a 6 pack of beer from my basement. I make no promises about what will be in the 6-pack. So spin the wheel of fate, come with a toast, and get some beer.

Ein, Zwei! Zuffa!  
Jason

## Vice President's Letter

I would like to thank everyone that helped with World of Beer. As I am reviewing the feedback we received on the surveys, I think this year was one of the best festivals to date. It is the time and hard work all the volunteers put in that truly make our festival a success.

The June meeting will be \$10 and feature Black Husky Brewing ([www.blackhuskybrewing.com](http://www.blackhuskybrewing.com)). Black Husky is a nano-brewery located in Pembine, WI that started in 2009. It is a small husband and wife team that has a unique story of dog kennel turned brewery. Currently Black Husky is available in the Milwaukee area in bottles at Three Cellars or on draft at a few select accounts. They are quickly becoming one of my favorite Wisconsin breweries. We will be sampling several Black Husky beers including their unique Spouse Joose IPA made with spruce tips.

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](mailto:officers@beerbarons.org) in advance to let us know what you are bringing so we can have adequate serving equipment on hand.

Jayme Nawrocki

### **WHAT'S INSIDE**

- P.1 President's Letter, Vice President's Letter
- P.2 Meet the Baron, Analyzing Beer
- P.3 Hefeweizen Experiment, Financials
- P.4 Club-Only Competition
- P.5 Homebrew Ramp Up at MBC, Germanfest
- P.8 Club Links, Board Members and Shops and Discounts

### **UPCOMING BEER BARONS MEETINGS AND EVENTS**

**WEDNESDAY, June 27th:** Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$10 meeting!  
**WEDNESDAY, July 11th:** Officers Meeting @ Attebury's Pub & Eatery, 3807 S Packard Ave, St. Francis. Open to all members, followed by social hour—Meeting @ 7 pm sharp.

## Meet the Baron



**Name: Joe Kolbach**

**Age: 24**

**How long have you been a Baron?**

About a year and a half

**How long have you been brewing?**

About a year

**What got you into brewing?**

Did a study abroad in Germany and got hooked on good beer. From there I wanted to start making my own beer.

**What kind of equipment do you brew on?**

Started off doing extract brewing in my kitchen. I now have a 3 tier system and do all grain brewing now.

**Do you brew solo or with other people?**

Usually brew solo, but sometimes with other people.

**What is your favorite beer and why?**

Since I lived in Germany for a bit I like all the German styles of beer and also tend to brew the German styles as well.

**What is your commercial to homebrew consumption ratio?**

About 50/50. I keg all of my beer, but I also keep bottles of commercial beer inside the keggerator.

**What has been your favorite Baron meeting?**

I sadly had to miss Belgium night last year, which I hear is a lot of fun. So for me the holiday party is the best meeting.

**Have you served as an officer of the club or would you like to?**

Never been an officer, but would be interested at some point.

**What is the strangest or funniest thing that has happened to you while brewing?**

First time I brewed was an extract kit and once I had the glass carboy sanitized I didn't realize how slick the sanitizer made the carboy and I dropped the empty carboy on a tile floor. Luckily it didn't break or chip.

---

## Analyzing Beer

By Brian Joas

Analyzing beer? Didn't I just write about this last month? Nope, that was evaluating beer. So what's the difference? Evaluating is judging or examining beer while analyzing is studying the nature to determine solutions or improvements. Evaluating is important for the analysis of beer as it is necessary to have a good evaluation in order to properly analyze a beer. So see last month's article about evaluating and keep up the work training your palate. But how do you go about analyzing a beer? There are two types of analysis you want to do with a beer; one is to determine any flaws in the beer so you can determine the solution and the other is to compare the beer to the intended design in order to make adjustments in the recipe/process as needed.

With evaluating beer you just need to train your senses in order to recognize the various characteristics, but to analyze you need to obtain the knowledge so when you identify characteristics in a beer you can determine the source and know what the solution is. To resolve flaws you need to learn the causes of the various problems with many flaws having multiple possible causes. Knowing the various causes can help you determine which is the culprit in your beer. For recipe/process analysis you need to understand the impact different ingredients and brewing processes have on the final character of the beer to adjust future batches in order to achieve intended beer characteristics. This is very important in the design process of beer.

How do you get this knowledge? You can get it several ways including experience, educational videos, reading documentation/books, talking with other brewers, taking brewing classes, etc. The best way to improve is to combine all these methods. As a homebrewer you are already gaining experience, and as a member of the Beer Barons you are exposed to educational presentations at the meetings as well as opportunities to discuss beer and brewing with other brewers at the meeting, reading email chains, blogs, etc. There are also classes offered every year for evaluating and analyzing beer.

I know a lot of people are happy with the beer they make and all their friends/family tell them how good it is. But I'm sure everyone wants to make better beer. In order to do this you need to have both the evaluating skills and knowledge needed for proper analysis. So keep up the practicing to improve your evaluation skills and continue to improve your beer knowledge through the discussions, classes, presentations, videos, reading, etc. Much like improving evaluating skills, the education process of increasing brewing knowledge for beer analysis is actually quite enjoyable.

## Hefeweizen Experiment

By Paula Cartwright

## June 2012 Financial Report

The beer that started it all: Hefeweizen. For me it was the first taste of a beer that I liked. Later it was the first beer that I brewed and lastly it was the first beer that really ignited my drive to brew the best that I can. It is so simple, yet so complex, and incredibly hard to nail down as a beginner. Even the seasoned brewers are sometimes thwarted by the beastly hefeweizen. For me producing a world class example seems next to impossible, and even though I've had a little luck with a few of mine sometimes I feel it was really just dumb luck. That is what led me to complete this experiment. I have always followed other people's advice and did so when I first picked up WLP 300 and Wyeast 3068 for my hefe. But all of my results have been so variable, some are great and others were dumpers. I began to wonder if this was the best yeast for me. So on April fool's day I brewed up a 3-gallon batch of my weizen recipe. I split it into 4 1-gallon fermenters, chilled to 62 degrees and pitched 4 different hefeweizen yeasts (WLP 300, WLP 351, WLP 380 and cultured kellerweis) at about 16-18 mil/mL. 18 days later I bottled up 4 16-oz bottles of each brew to compete in a side-by-side taste test to evaluate which yeast strain I preferred.

I had 12 people review the beers at the May meeting and got rankings back from 10 of those people. As one would expect, the comments varied. Reviewers fell into 2 main categories. There was the majority (6) that fell into the category that preferred the traditional Hefe flavor profile. This group ranked WLP 380 as #1, Kellerweis as # 2, WLP 300 as #3 and WLP 351 as #4. The other 4 tasters preferred the tart-sourness above all other flavor characteristics. In that group WLP 351 reigned supreme. 3 of the 4 placed WLP 351 as their top pick and WLP 380 as their least favorite, and the fourth person chose kellerweis as number 1 and WLP 351 as second. The only universal truth that came out of my 10 ranking tasters was that Kellerweis is awesome, averaging a rank of 2 throughout, and was never awarded a 4. Below are some of the comments that were given about the samples:

WLP 300: All banana odor, Taste slightly sour, tart, low banana taste, almost American wheat-ish, [My impression: clove, sulfur, slight sour, very little banana]

WLP 351: Lower odor, touch of cloves with banana, almost funky, 2 reviewers noted the flavors of sour apples and pears, [My initial impression: reminded me of perm solution, later it turned around. Unique phenol flavor that is different than the clove you get in a more standard hefe. Very citric acid bite to it, still a little funky, but almost in a Berliner Weiss kind of way.]

WLP 380: Great smell, great blend of clove/banana, almost banana bread, Balanced, Really F\*ing good, Weiss flavor right on, a reviewer that placed it as 4th thought it was overly fruity, [My intital impression: spicy, wheaty, clean and very pleasant. very clove/spicy phenolic forward. Hint of sour, but not very evident... No banana, very slight apricot]

Kellerweis: Low odor but balanced, flavors right on but phenolics at a low level, nice tart flavor, fruity, stone fruit. [My initial thoughts: cloves, sweet malt, wheaty, slight banana, ever so slight sulphur, lacks the tart/sour that would balance the sweet malt. As it came together over a few weeks the sweetness was replaced by a refreshing tartness.]

Going forward I intend to continue to experiment with my selected strain (WLP 380), and try to figure out the factors that I need to control to get the most from this yeast. As anyone who has brewed a Hefe can attest to, there are many factors that can influence the outcome...recipe, rest schedule, pitching rate, oxygenation,

(continued next column)

### INCOME

|                            |                    |
|----------------------------|--------------------|
| BJCP Exams                 | \$500.00           |
| Festival Trips             | \$2,090.00         |
| Meeting Fees               | \$2,804.24         |
| Membership Fee             | \$5,885.00         |
| Merchandise Sales          | \$695.00           |
| Newsletter Ad              | \$345.00           |
| US Bank Rewards Redemption | \$21.97            |
| Insurance                  | \$928.00           |
| <b>TOTAL INCOME</b>        | <b>\$13,269.21</b> |

### EXPENSES

|                         |                    |
|-------------------------|--------------------|
| BJCP Exams              | \$498.00           |
| Equipment Costs         | \$948.75           |
| Meeting Costs           | \$1,496.32         |
| Merchandise             | \$1,742.50         |
| Newsletter Expenses     | \$206.82           |
| Office Supplies         | \$76.08            |
| Officer Meeting         | \$300.21           |
| Picnic Expense          | \$217.00           |
| Google Transaction Fees | \$67.13            |
| Paypal Transactions     | \$217.00           |
| Quickbooks Online       | \$67.35            |
| Festival Trips—Expenses | \$4,496.00         |
| Insurance               | \$1,881.00         |
| Post Office Box Renewal | \$76.00            |
| Website                 | \$124.62           |
| <b>TOTAL EXPENSES</b>   | <b>\$12,414.78</b> |

### BALANCE

**\$7,254.42**

### May Attendance

**107**

pitching temperature, fermentation temperature, fermenter shape and many others. Change any one small thing and you will get a drastically different hefeweizen. Once you begin to fully understand how all of these work together with your yeast, then you can begin to get consistent and fantastic results.

Stay tuned... a pitching temperature comparison is in the works...tasting will be shared later this summer. Full details of the experiment are available here:

[www.homebrewtalk.com/f163/definitive-hefe-yeast-thread-fermentation-profiles-flavor-results-317195/](http://www.homebrewtalk.com/f163/definitive-hefe-yeast-thread-fermentation-profiles-flavor-results-317195/)

## 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](http://www.homebrewersassociation.org) and click on competitions to get to the Club-Only option or send an email to [erin\\_ando@me.com](mailto:erin_ando@me.com)

**Next Competition:** July 2012 – Porter – BJCP category 12

### **Plan Ahead for Upcoming Competitions**

September 2012 – Light Hybrid Beers – BJCP Category 6

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

December 2012 – Un-Session Beers (OG>1.040) – BJCP categories 1C-E, 2, 3, 4, 5, 6A, 6C, 7, 8C, 9D & E, 10, 12B & C, 13B-F, 14, 15, 16, 17B, 18, 19, 20, 21, 22, and 23.

February/March 2013 – Barleywine Ales – BJCP categories 19B & 19C

April 2013 – Extract Beers

THE FINE ART OF BREWING BEER

*Brenner Brewing Co.*

MILWAUKEE, WISCONSIN, U.S.A.

I'm a Siebel/Doemens diplomaed Master Brewer trying to open a community-focused, art-centered brewery in Milwaukee so my hometown can regain its title as the Beer Capital of the World. I can't do it without your support! There are tons of great rewards for contribution, so log on now.

**KICKSTART**  
Milwaukee's Next Great Brewery

[www.KickstartBeer.com](http://www.KickstartBeer.com)

## 2011 Germanfest Homebrew Competition Ramp Up at the Milwaukee Brewing Company By Bob Manke

In July last year I won BOS at the 2011 Germanfest Homebrew Competition with my Munich Dunkel. Top prize in the competition was a ramp up at the Milwaukee Brewing Company to be served on tap at the Milwaukee Ale House.

I met Bert and his staff at the 2nd Street Brewery in late October to review my recipe and discuss the ingredients needed, get the behind the scenes tour and follow Bert around that day as he was brewing one of the MKE beers. After many months of waiting, Bert arranged a slot in the brew schedule to brew my recipe. There were a few things that a commercial brewery cannot/would not do that I did with my batch at home. One was the double enhanced decoction mash. This is not something that could be done at the Ale House Brewery so what was decided was a single infusion mash schedule.

The other difference was the fact that I brewed a parallel batch using two different Wyeast lager strains, Munich Lager and Bohemian Lager, fermented both separately, kegged and lagered for a few months in corny kegs and then blended the two at filling using a Blichmann Bottle Filler. The procedure that would be used for my ramp up would be to blend the two Wyeast strains and ferment as one 15 bbl batch.

The day finally arrived to brew and the head Ale House brewer Boo met me at the Ale House Brewery at 8am to mash in. The ingredients that were purchased were all Weyermann malts, milled right above the mash tun. A single infusion mash was used and the wort transferred to the brew kettle for boiling. Tetnang and Hallertau hops were added per the recipe and the batch was run through the plate chiller to the fermenter, and yeast pitched.

Boo was great at letting me help all along the way, including the nice job of getting the spent grains into the trash. I was able to sample several MKE beers on tap at the Ale House and they even threw in lunch. The batch fermented about 3 weeks and was transferred into the serving/lagering tanks for conditioning/lagering.

What was very special about this is the continued satisfaction I am getting from the rollout of the tapping. Jayme and Bruce Buerger arranged to have the Milwaukee Ale House bring a keg to the World of Beer festival and as a volunteer I was assigned to work the Ale House booth where my beer would be served for the first time. I was able to serve my own beer to the WoB crowd and watch the reactions of those tasting. Seeing people come up the booth and ask for the Munich Dunkel was very rewarding and fun.

Official tapping of my Dunkel is slated for Wednesday June 27th at the private mug club party at the Hopside bar next door to the Ale House. If you are part of the Mug Club I think you get free beer at this. For those who cant wait or are not a member of the Mug Club, I think the dunkel is already on tap there.

The 2012 Germanfest Stein Challenge is coming up and I'm working hard to defend my title. Good luck to everyone in this year's competition.



## 2012 GERMAN FEST HOMEBREW COMPETITION

*Held in conjunction with  
the German Fest*

### — IMPORTANT DATES —

Registration Opens: June 16<sup>th</sup>, 2012  
Entries Accepted: June 25<sup>th</sup> – July 14<sup>th</sup>  
Judging: July 28<sup>th</sup>  
Awards Ceremony: July 29<sup>th</sup> at German  
Fest on the Summerfest Grounds

***All BJCP German & Vienna style categories accepted, specialty  
Smoked & Wood Aged with German or Vienna base, Baltic  
Porter, and Specialty too.***

***One entry from the Best of Show round will be chosen to be  
ramped up and brewed by the Milwaukee Brewing Company***

***\$7.00 per an entry***

***Portion of the proceeds go towards the Midwest Brewers  
Scholarship Fund***

***Registration, drop of locations & additional info at  
[germanfesthbc.beerbarons.org](http://germanfesthbc.beerbarons.org) & [www.germanfest.com](http://www.germanfest.com)***



**GERMAN FEST JULY 26<sup>TH</sup> – JULY 29<sup>TH</sup> ON  
THE SUMMERFEST GROUNDS**

# Homebrew Supplies



2246 W Bluemound Rd Ste B  
Waukesha, WI 53186  
262-717-0666

- Home Brewing Supplies
- Ingredients & Equipment
- Home Winemaking
- Home Cheese Making
- Hydroponics & Organics
- Great Customer Service
- 20% Off Ingredients  
in Waukesha, WI



[www.brewandgrow.com](http://www.brewandgrow.com)



[facebook.com/brewandgrow](https://facebook.com/brewandgrow)



[@brewandgrow](https://twitter.com/brewandgrow)

# ANCHOR BREWING

A SAN FRANCISCO BREWING TRADITION

*New from the brewers of Anchor Steam® Beer!*

ANCHOR BREWING COMPANY'S roots date back to the early 1850s and the California gold rush, when pioneer brewer Gottlieb Brekle arrived in San Francisco from Germany. In 1871, he purchased an old beer-and-billiards saloon near Russian Hill and transformed it into the little brewery that—twenty-five years later—would be renamed Anchor.



Today, we celebrate 140 years of San Francisco brewing tradition and the legacy of our Anchor brewers with Brekle's Brown, our classic all-malt, single-hop brown ale.

Brewmaster Mark Carpenter's unique recipe for Brekle's Brown—a tip of the hat to our first brewmaster—looks to both the past and the future.

Mark's special blend of roasted malts, inspired by the all-malt brown ales in Anchor's brewing archives, gives Brekle's Brown its coppery brown color and its unusual depth of flavor—richness and complexity without heaviness.

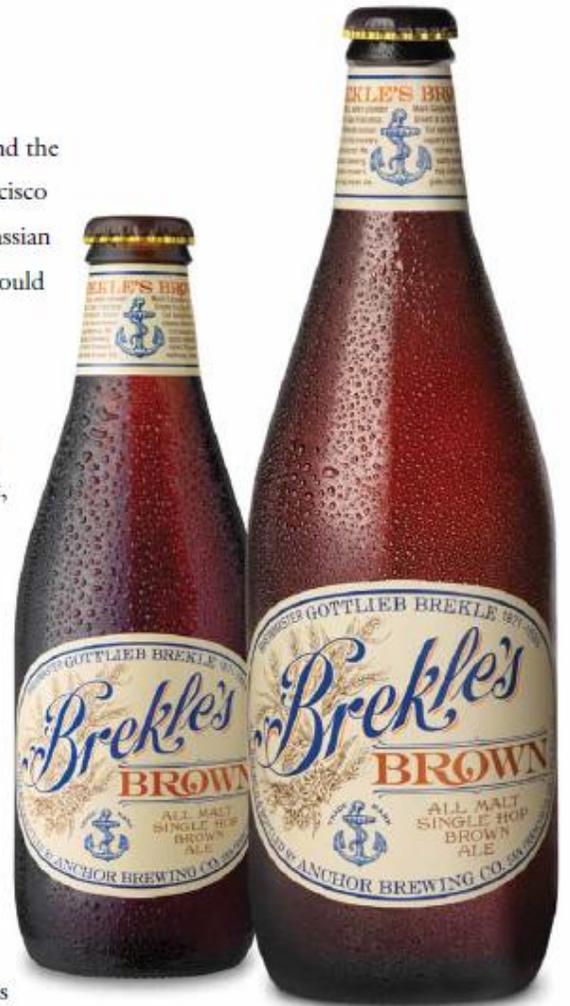


For brewing and dry hopping, Mark has chosen a single, American hop variety called Citra.

The subtly entrancing flavors and aromas of this distinctive new hop perfectly complement the unique maltiness of Brekle's Brown.



*Cheers from the Anchor brewers!*



*In 12- and 22-ounce bottles  
and on draught!*



**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 . . .

June 21<sup>st</sup> ~ Miller Brewing Caves Dinner-  
"What were those brewers really doing in those cellars?"

July 28<sup>th</sup> ~ Look for us at the  
Third Annual Milwaukee Brewfest at the  
lakefront.

September 16<sup>th</sup> ~ Save the Date  
For the Karl Strauss Dinner

Make your reservations at [brewingmuseum.org](http://brewingmuseum.org) or  
[jkretsch@acechem.com](mailto:jkretsch@acechem.com)

**Want to know more? Visit us at [www.brewingmuseum.org](http://www.brewingmuseum.org)**

### Club Links

Website: [beerbarons.org](http://beerbarons.org)  
Twitter: [twitter.com/beerbaronsMKE](https://twitter.com/beerbaronsMKE)  
Facebook: [www.facebook.com/BeerBarons](https://www.facebook.com/BeerBarons)  
[www.facebook.com/WorldOfBeerFestival](https://www.facebook.com/WorldOfBeerFestival)  
BrewBlog: [brewblog.beerbarons.org/](http://brewblog.beerbarons.org/)  
Forums: [forums.beerbarons.org/](http://forums.beerbarons.org/)  
Yahoo! Group: [groups.yahoo.com/group/MilwBeerBarons/](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](mailto: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*

**\*Brew & Grow,**  
(262) 717-0666  
2246 Bluemound Rd, Waukesha

**\*Northern Brewer**  
414-935-4099  
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!**

Please Support  
**Clifford's Supper Club**  
Famous For Their Friday Fish Fry



Weddings, Rehearsal Dinners,  
Baptisms, Birthdays, Showers,  
Anniversaries, Funerals, and Family  
Gatherings

Wed. Karaoke Wally's 25 Cent Wings  
Karaoke Every Wed, Fri, & Sat-9:30pm

Clifford's offers the use of their  
banquet room to the Beer Barons at a  
reduced rate. Our support will show  
our appreciation.

10418 W. Forest Home, Hales Corners  
(414) 425-6226  
[www.cliffordsfinefood.com](http://www.cliffordsfinefood.com)



8930 W. North Avenue  
Milwaukee, WI  
414-258-9821  
[www.rayswine.com](http://www.rayswine.com)

Ray's supports the  
Barons by providing  
space for BJCP training  
and judging.

**Check out Ray's Tasting  
Room Events**

**Belgian Beer Tasting with  
Tom Gardner of Moortgat,  
USA**

**Tues. 6/26 @ 6:30pm**

**Lagunitas Brewery  
Tasting with Sean  
McHugh**

**Tues. 7/24 @ 6:30pm**

**Reservations can be  
made by calling Ray's at  
414-258-9821**

**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