



# BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

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

## President's Letter

Hello Fellow Barons & Baronesses

I'd like to give a BIG DANKE to everyone involved in the 2012 Germanfest Stein Challenge. Excellent work to all, my own personal thanks to Bruce B, Bruce R, Brian J, Dave S and Carolyn S. Bruce B received some excellent feedback from some of our participants. Thank you to everyone who participated!

As a result of the input we received at the last member meeting and at the board meeting, the board opted to form a website committee. Jeff Kane volunteered to be the chairperson of the committee. If you have any suggestions, comments, or concerns regarding the website, please forward them to Jeff. I look forward to seeing the results and recommendations from the committee shortly. The problems with the current website go back several years, and we have tried without success over the last year and a half to fix them.

The next big Baron activity is the picnic in September. Once again the picnic will be 9/8. Plans are in the works for great food, and we hope you will all bring some fine beer, cider or meads to share. Don't forget that we will be having the best beer/cider/mead of the event, as well as the best food dish made with a beer related ingredient. I think the food competition was a nice addition to the picnic. The club will be providing the meat course, and we ask that you bring a dish to pass. I look forward to seeing you all there next month.

Cheers!

Jason

## Vice President's Letter

The August meeting will be a homebrew meeting (\$5) and will feature a parallel brew of a brown ale aged on 10 different types of wood. The brown ale was brewed as a 40 gallon batch at the Discovery World THIRST Lab. I would like to thank Kevin Cullen from Discovery World for his help on this project. Eight of the woods used in this project are from [Black Swan cooperage](#) and the other 2 are standard oak cubes. If you volunteered at the Mid Winter home brew competition you might have seen the presentation by Black Swan. Now you will get a chance to sample beers aged on the different honeycomb woods they sell. Please take a look at the information regarding the parallel brew found in this month's newsletter.

Our July meeting homebrew popular vote competition had 5 entries and was won by Ken Megal with his Pale Ale. We will not be having the homebrew popular vote competition this month due to the parallel brew but you are still welcome to bring homebrew to serve at the meeting.

The guest for our September meeting will be Larry's Market and will feature a cheese and beer pairing. More details to come in the September newsletter.

Jayme Nawrocki

## WHAT'S INSIDE

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## UPCOMING BEER BARONS MEETINGS AND EVENTS

**WEDNESDAY, August 22nd:** Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$5 meeting!

**WEDNESDAY, September 5th:** Officers Meeting @ Stubby's Pub & Grub, 2060 N Humboldt Ave, Milwaukee. Open to all members, followed by social hour—Meeting @ 7 pm sharp.

**SATURDAY, September 8th:** Picnic @ Area #3 in Root River Parkway — South off of Forest Home Ave. \$10 for individuals, \$15 for couples. See page 4 for all the details including what will be provided and what to bring!



# Beer Judge Study Sessions Advanced Brewing Classes



This series of classes led by 3 Nationally Ranked BJCP judges with exam grading experience provides the knowledge needed to become a BJCP beer judge. The classes consist of both technical education as well as development of analyzing skills. The series prepares you to pass the entrance exam as well as developing the judging skills needed for the tasting exam and judging in competitions. Students are given priority seating in the exams scheduled for Milwaukee in 2013.

The classes are open to anyone and not limited to people intending to become judges as the material is valuable for any homebrewer interested in taking their homebrewing to a higher level.

**ANALYZING BEER**, Sept 21<sup>st</sup> (\$10) – Learn the basic analysis process through discussion and sampling of example beers and ingredients to begin developing your palate. This class teaches the basic fundamentals needed for analysis of beer. It is recommended to take this class if you plan on taking any other courses.

**BREWING INGREDIENTS AND PROCESSES**, Oct 12<sup>th</sup> & Nov 2<sup>nd</sup> (\$20) – Two sessions consisting of in-depth coverage of how various ingredients and brewing processes affect beer character through discussion as well as tasting samples.

**FLAWS / TROUBLESHOOTING**, Dec 7<sup>th</sup> (\$10) – Learn how to detect various flaws, the various causes of each flaw and ways to control the flaws. This session consists of sampling and discussing flawed or doctored beers.

**STYLE ANALYSIS**, 2 sessions per month Jan-March (\$80) – 6 sessions covering all beer styles in the BJCP style guide. Each class consists of discussion of history, ingredients, brewing process and characteristics of each style as well as sampling of examples.

**RECIPE FORMULATION**, early April (\$10) – Covers developing or improving recipes based on various ingredients and processes to achieve a desired beer style/character.

**BJCP EXAM PREP**, late April (\$10) – Tips and advice for studying and taking the BJCP exams as well as review any questions you may have about material covered in previous classes.

- All classes are scheduled for Fridays from 6:00 – 9:00 PM @ Ray's Wine & Liquor, 8930 West North Avenue.
- Costs noted are for the entire class, not per session (note some classes consist of multiple sessions)

For sign-up or more information go to the Brew-U page at [www.beerbarons.org](http://www.beerbarons.org), or email [brew.u.staff@beerbarons.org](mailto:brew.u.staff@beerbarons.org).

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## 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:** September 2012 – Light Hybrid Beers – BJCP Category 6

### Plan Ahead for Upcoming Competitions

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

## August Wood Parallel Brew

Jayne Nawrocki

This is the base recipe for all the brown ales. The recipe was calculated in Beersmith and brewed as a single 40-gallon batch. The wood used was added to secondary for 14-16 days. All woods used were medium toast.

OG – 1.050  
FG – 1.014  
IBU – 26.5

82% Optic Malt  
8% Caramunich Malt  
6% Brown Malt  
4% Special B

24.8 IBU 60 minute addition  
1.7 IBU 5 minute addition

S-04 Dry yeast

More information can be found about Black Swan Cooperage here - <http://blackswanbarrels.com/index.html>

### Honeycomb Woods Used:

**Cherry:** Butter brickle, ripe cherry, fresh grass, meringue, light fried bread/Belgian Waffle

**Hard Maple:** Maple candy, light spice-nutmeg, cinnamon, syrup, bread/bakery, cream, hint of cocoa

**Hickory:** Honey, BBQ, hickory smoked bacon, apple sauce, cocoa, coconut

**Red Oak:** Red berries, toasted marshmallow, light grass, baking bread, butterscotch

**Soft Maple:** Yellow cake, light smoke, banana, nut, toasted bread, hint of orange spice

**White Ash:** Campfire, marshmallow, light grass, rising bread dough, light sweetness (adds different mouthfeel dimension)

**White Oak:** Vanilla, toasted coconut, cinnamon, pepper, sweet baked bread, caramel

**Yellow Birch:** Toffee, butterscotch, honey, croissant, light lemon and tropical fruit

### Wood Cubes Used:

**French Oak:** aromatic sweetness, full mouthfeel, and notes of fresh fruit, cinnamon, and allspice. Look for undertones of creme brulee and milk chocolate.

**Hungarian Oak:** pronounced vanilla with background notes of bittersweet chocolate, roast coffee, leather, and black pepper.

## July 2012 Financial Report

### INCOME

BJCP Exams	\$500.00
Festival Trips	\$3,965.00
Meeting Fees	\$4,444.24
Membership Fee	\$5,955.00
Merchandise Sales	\$732.00
Newsletter Ad	\$345.00
US Bank Rewards Redemption	\$21.97
Insurance	\$936.00
<b>TOTAL INCOME</b>	<b>\$16,899.21</b>

### EXPENSES

BJCP Exams	\$498.00
Equipment Costs	\$1,259.12
Meeting Costs	\$2,174.99
Merchandise	\$1,742.50
Newsletter Expenses	\$236.42
Office Supplies	\$86.10
Officer Meeting	\$420.21
Picnic Expense	\$217.00
Google Transaction Fees	\$67.13
Paypal Transactions	\$217.00
Quickbooks Online	\$94.29
Festival Trips—Expenses	\$5,146.00
Insurance	\$1,881.00
Post Office Box Renewal	\$76.00
Website	\$124.62
<b>TOTAL EXPENSES</b>	<b>\$14,240.38</b>
<b>BALANCE</b>	<b>\$9,104.49</b>

**July Attendance** **100**

### 2012 German Fest Stein Challenge an All Around Success!

The second year of the German Fest Stein Challenge was a huge success for the Barons and German Fest. This year we saw entries grow from 152 last year to 242, which is quite impressive for a German only styled home brew competition. Baltic Porter, Specialty, Spice/Herb/Vegetable, and Gose were new categories this year that were well received. Congratulations to club members Dave Iselin, Mike Janasik, Rich Binkowski, Bob Manke, and Paula Cartwright for their winning entries. Special thanks go out to the organizing staff as well - Brian Joas, Bruce Rautmann, Jason Hiendel, David Stanton, Carolyn Stanton, Patrick McHugh, and Mike Rice for all their hard work. Looking forward to seeing you all in 2013!

Prosit! - Bruce Buerger



## 2012 Barons' Summer Picnic

It is time for the Annual Beer Barons Summer Picnic. This year the picnic will be on Saturday, September 8th at picnic area #3 of Root River Parkway South starting at noon. Please note that this is a different area than last year. It is located on North Root River Parkway between Forest Home Ave and 84th St. A full map of the area can be found at [tinyurl.com/baronpic](http://tinyurl.com/baronpic).

The cost is \$10 for individuals and \$15 for couples. Payment can be made online at the Beer Barons website. There will also be a sign up at the August meeting. You can also pay at the picnic, but if you know you are coming, we ask you to sign up early so we can get an estimate on the amount of food needed.

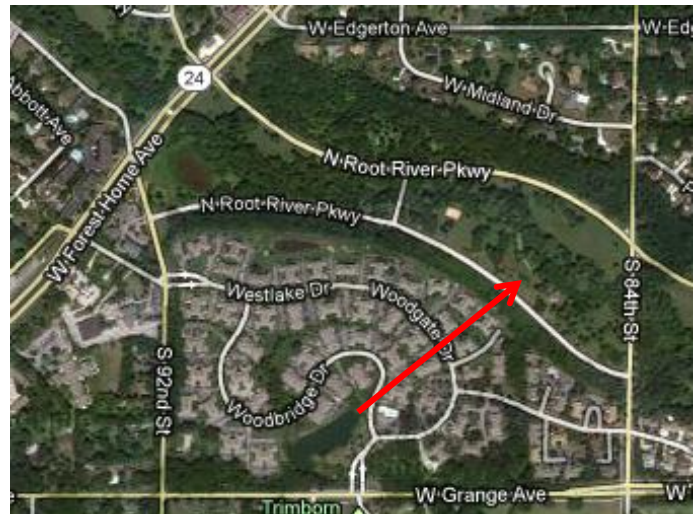
The main course at the picnic will consist of smoked chicken, burgers and brats cooked by our very own Mike Schwartz and Jeff Kane. It is also asked that everyone bring a dish to share.

Back this year is the food competition. If your dish to share uses beer as an ingredient it can be entered. Attendees will rate their favorites and the winner will receive a prize! So whip up your favorite recipe with beer and bring it along for everyone to try!

There will also be plenty of homebrew to taste and judge. Last year there were 20+ beers, meads and ciders competing for the Jerry Hetzel Memorial Award. This is a non-style competition where attendees vote for their favorites. So bring your best brew to compete for the honor of holding the paddle for a year!

In addition to the food and beer, there will also be a huge raffle so bring some cash to get those prizes you want!

Payment and info is available on the Beer Barons website. We hope to see everyone there.



# Give Back

Brenner Brewing Company's  
**Cheers To Volunteers** program  
**brings together** groups of  
**community-minded** individuals to  
**volunteer at local nonprofits.** After  
**giving a few hours** of our time to  
**make our city a better place,** we  
all **gather at a local bar.** The first two  
rounds of **Brenner Beer** are on us.

For more information, go to  
**[CheersToVolunteers.com](http://CheersToVolunteers.com)**




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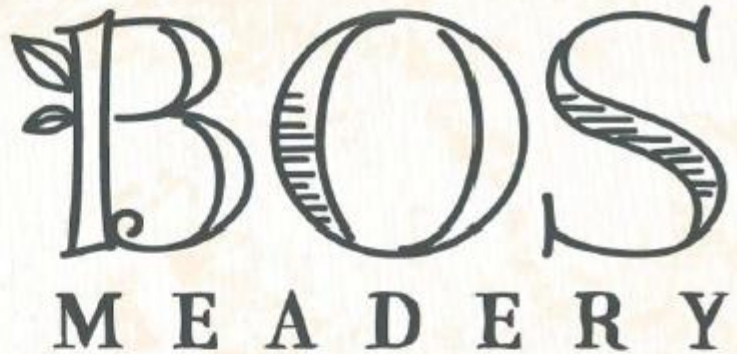


**Bos Meadery** is Madison, Wisconsin's first meadery. We make meads using local and regional ingredients and treat honey gently to maintain its natural aromatic qualities. Our dry and sparkling meads are different from the traditional sweet mead of ancient and medieval lore. These meads represent a new breed of refined beverages that are lighter on the palate and suitable for pairing with a wide variety of foods.

We make a number of meads here at Bos Meadery, many of them available all year 'round. We pride ourselves on using local and regional ingredients whenever possible. We like to think of our meads as **the essence of Wisconsin flora in drinkable form.**

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- ❖ *Pino Grigio Sparkling Pymment*
- ❖ *Pomegranate Sparkling Pymment*

**Coming in October 2012**

- ❖ *Oaked Wildflower Mead*
- ❖ *Black Pepper Mead*



# Please Join Us At The Following Events . . .



September 16<sup>th</sup> ~

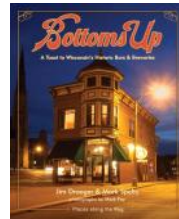
Honoring the Leinenkugel Family for 5 Generations at the Wisconsin Club.

**Make your reservations at [brewingmuseum.org](http://brewingmuseum.org)**

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

October 3<sup>rd</sup> ~

Jim Draeger introduces his new book, "Bottoms Up" at the Miller Inn. Social time begins at 6:30.



December 5<sup>th</sup> ~

Come and celebrate the holiday season at the Miller Inn.

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

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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!**

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**WINE & SPIRITS**

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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.

**Ray's Tasting Room Events**

**Central Waters with Co-Owner  
Anello Mollica**  
Thu. 9/27 @ 6:30pm (\$15)

**Capital Brewery with Head  
Brewmaster Kirby Nelson**  
Wed. 10/10 @ 6:30pm (\$15)

**New Belgium**  
Tue. 10/30

**Blind Stout Tasting**  
Thu. 11/29 @ 6:30pm (\$20)

**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  
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