



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

September 2012 www.beerbarons.org

President's Letter

Greetings Fellow Barons!

September has already been full of activity for the Barons. The picnic was a rousing success. We could not have asked for better weather this year. It was nice to see so many Barons at this picnic this year. We had a record setting 30 beers and meads on tap this year. It was an excellent showing of the talents of our club's brewers. The Kanes won the Jerry Hetzel Memorial Mash paddle for their cherry chipotle mead. Second place went to David Hardeman for his citra hopped IPA. Third place went to the crew from the Fat Chance Brewery for their doppelbock.

The Kanes also succeeded in winning the cooking with beer food completion at the picnic with their ice cream made with stout. It was quite a remarkable dish. Second place went to Jared Sutliff for his scrumptious Stout Brownies. Finally, third place went to Victor Williams for his simple yet tasty Cheddar Dill Beer Bread with Oktoberfest Cheese Spread. There were many other fine entries this year. We will be obtaining a trophy to engrave to hand out as an award for the food competition similar to the mash paddle.

I would like to extend a hearty thank you to the picnic committee for putting together such a great picnic. Mike Schwartz and Jeff Kane for their meat cooking skills, Patricia Heim for putting the food competition on, Victor Williams for coordinating the beer competition and Joe Wichgers, Jayme Nawrocki and Rich Binkowski for taking on overall organization, beer, door prizes, the raffle, etc. Thank you to you all! We hope to see you all at the picnic next September!

It looks like the Barons will take the [Schooner Competition](#) club award due to so many Barons participating and taking home medals. Bob Manke took a third place in the Best of Show finals. Other medal winning Barons include, Paula Cartwright, Mike Janasik, Kevin Scharfenberger, Dan Schlosser, Craig Kuehl and Ken Megal. Congratulations to you all on a job well done.

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Vice President's Letter

I would like to congratulate all the Barons that won medals at the [Schooner competition](#). I think this is the best overall showing I have seen for the club since I joined 2.5 years ago. It's always nice to see a fellow club member rewarded for brewing tasty beer.

The September meeting will be \$10 and will feature a presentation on pairing beer with cheese. Our guests will be Sara Hill, Culinary Manager from the [Wisconsin Milk Marketing Board](#) and Patty Peterson from [Larry's Market](#) in Brown Deer. The pairings will focus on Wisconsin cheese and Wisconsin beer. There will be seven different pairings for you sample.

The October meeting will be a style night and will feature stouts. There will be 10+ stouts available to sample covering all the different stout subcategories in the [BJCP guidelines](#).

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.

Jayme Nawrocki

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UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, September 26th: Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$10 meeting!

WEDNESDAY, October 3rd: Officers Meeting @ Roman's Pub, 3475 S Kinnickinnic Ave, Milwaukee. Open to all members, followed by social hour—Meeting @ 7 pm sharp.



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Now in its fifth season, Ale through the Ages is an adult education program that expounds upon the ancient methods of brewing beer, while gaining new insights into both the origins of beer, as well as the ethnographic variations of this fermented beverage throughout the world. Taught by Discovery World's staff archaeologist and scholar on ancient brewing, Kevin Cullen, participants in the past two dozen brewing sessions have made a wide variety of traditional and ancient ales that have spanned the globe over period of 9,000 years. Like the Master Brewer Series, participants in the Ale through the Ages program return to Discovery World's MillerCoors THIRST Lab to bottle the featured fermented beverage and take it home.

FALL 2012 Ale through the Ages Brewing Sessions

Old Wisconsin Cider

To kick off the fifth season of Ale through the Ages, we'll be pressing and fermenting a traditional apple cider. Throughout the evening you'll learn about the botany and history of apples around the world, as well as right here in Wisconsin.

Brewing: Thursday October 4th 6pm
Bottling: Thursday October 18th 6pm

George Washington Ale (Sponsored by the Beer Barons of Milwaukee)

From the dawn of democracy in America, beer has been a staple for presidential consumption. This recipe for George Washington's ale will evoke the colonial spirit by harnessing the flavors of 18th Century America.

Brewing: Thursday November 1st 6pm
Bottling: Thursday November 15th 6pm

Rhineland Roggenbier

Roggenbier is a rye-based ale that predates the German Purity law of 1516. Learn about the history and archaeology of beer in northern Europe, as we recreate this mouthwatering ale that will be perfect for a cold Wisconsin winter.

Brewing: Thursday December 6th 6pm
Bottling: Thursday December 20th 6pm

Member: \$20
Non-Member: \$25

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

Plan Ahead for Upcoming Competitions

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

President's Letter (continued)

Here are some things for you to think about in the coming months. We will have several openings on the board during the next round of elections. I will be retiring as President. The Baron's constitution sets a term limit of two years in any position. As result, I will be stepping down as President of this fine organization. I will remain a Board member, as the constitution grants the Past-President a continuing seat on the Board. Victor Williams will be unable to run again as Secretary due to term limitations as well. Jayme Nawrocki will also be stepping aside leaving the Vice Presidency office open. We are looking to recruit some dedicated Barons to continue the work of the club through the 2013 season. This is your time to leave your mark on the club. If you are interested in serving your club, please talk to one of the board members. Keep in mind that this is a club of 200 or so members, run by about 15 people. It tends also to be the same 15 people for all the activities. It is time for some new blood!

Also, I hope you all will come out and participate the Baron's newest event, [Brews & Bites](#) on October 21st.

Prost!
Jason

Schooner Results

Biggest Showing Ever at Schooner for the Barons!

2012 was a huge year for the Barons at the [Schooner Homebrew Competition](#). Collectively the club members placed 13 times and had one Best of Show placement.

Bob Manke – 3rd Best of Show for his Bock, 3rd Place Amber Lagers / Hybrids, 1st Place Dark Lagers, 1st Place American Pale Ale

Paula Cartwright – 2nd Place Amber Lagers / Hybrids, 1st Place Ciders, 2nd Place Ciders

Mike Janasik – 2nd Place Kolsch, 2nd Place Small Stouts, Honorable Mention Specialty Beers

Kevin Scharfenberger – 2nd Place German Wheat & Rye

Dan Schlosser – 1st Place Sour Beers

Craig Kuehl – 2nd Place Strong Ale

Ken Megal – 2nd Place Specialty Beers

Congrats to the winners and a big thanks to all that helped out with judging and stewarding!

Upcoming Classes

The first BJCP class is coming up on Friday, September 21st. It's the Analyzing Beer class focusing on developing your sensory evaluation skills. Following that class is a 2 session class, Brewing Ingredients and Processes on October 12th and November 2nd where you learn how the flavors are developed.

Class size is limited so sign up ASAP at <http://beerbarons.org/Brew-U/classCatalog.html>.

August 2012 Financial Report

INCOME

BJCP Exams	\$500.00
Festival Trips	\$5,295.00
Meeting Fees	\$4,444.24
Membership Fee	\$5,975.00
Merchandise Sales	\$732.00
Newsletter Ad	\$345.00
US Bank Rewards Redemption	\$21.97
Taste of Great Brewers	\$321.00
Picnic	\$548.45
Raffle	\$704.00
Insurance	\$936.00
TOTAL INCOME	\$19,061.66

EXPENSES

BJCP Exams	\$498.00
Equipment Costs	\$1,271.79
Meeting Costs	\$2,230.46
Merchandise	\$1,742.50
Newsletter Expenses	\$236.42
Office Supplies	\$86.10
Officer Meeting	\$480.18
Picnic Expense	\$490.76
Raffle	\$575.56
Google Transaction Fees	\$67.13
Paypal Transactions	\$217.00
Quickbooks Online	\$107.76
Festival Trips—Expenses	\$5,146.00
Insurance	\$1,881.00
Bank Fees	\$75.00
Post Office Box Renewal	\$76.00
Website	\$124.62
TOTAL EXPENSES	\$15,306.28

BALANCE **\$9,743.68**

August Attendance **96**

Treasurer's Report

Thanks everyone who helped make this years picnic so successful. I would like to take the time to thank Discount Liquor, Purple Foot, Goose Island, Beechwood Sales & Service and especially Northern Brewer (Thank you Jeremy) for their support of our picnic. I would also like to recognize with special thanks Rich Binkowski for helping organize the picnic with myself, Mike Schwartz for working the grill all day (tasted great!!!) and El Presidente Jason for helping run the raffle. Also a special thanks to Jared for helping handing out tickets!!!

Also, congrats to Jeff and Diane Kane for winning both the Beer/Mead competition AND Food Competition.

Joseph Wichgers

DIY Beer Line Cleaner

Victor Williams

Cleaning your beer lines is something that everyone should do but can be a pain for many. Off the shelf products exist to assist you but they are expensive. I found a Do It Yourself post on the Homebrewtalk.com forums to build your own with simple parts you may already have or can easily purchase at your local Home Depot. Start with a Flo-Master Model 56HD hand pump sprayer from Home Depot. I got mine for around \$7. While there pick up a 3/8" Brass Flare x FPT Coupling for \$3. If, like me, you had some old keg parts laying around you may already have the Firestone Ball Lock Liquid Post Assembly. If not, Northern Brewer sells them for about \$14. This really raises the price so check out your spare parts bin or ask around.

To assemble, put some Teflon tape around the flare end of the coupling. You need the tape to prevent leaking. If your line cleaner leaks, disassemble and use more tape! Attach the liquid post to the coupling. Now remove the plastic nozzle from the pump. There should be a small white washer in it. Remove the washer and flip it around and put it in the Flare to FPT coupling. This will allow you to use the trigger assembly of the pump. Without it, the trigger will not function. Now, use some more Teflon tape on the plastic pump threads and screw the coupling on tight. That's it, all done!

Test your pump by filling it with tap water and pumping it a dozen or so times. If you have properly put the washer from the pump in nothing should happen until you depress the trigger. Do this in a sink! If you have leaks, try using more tape. Properly assembled the pump will hold pressure and not dispense liquid unless the trigger is depressed.

Cleaning your lines is simple. Fill with your favorite beer line cleaner, attach your liquid disconnect to the post, depress the trigger and open the tap! That's it! And if you had the liquid post laying around, this project cost you about \$10 and 15 minutes of your time.



PARTS LIST

RL Flo-Master 4 pint hand sprayer (Home Depot: 56HD) - \$7
3/8" Brass Flare x FPT Coupling (Home Depot: Watts A-176) - \$3
Firestone Ball Lock Liquid Post assembly (Northern Brewer: K106) - \$14
Teflon Thread Tape

Originally posted on HomeBrewTalk.com
<http://www.homebrewtalk.com/f51/diy-beer-line-cleaner-226497/>



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Re-established in 2007, we are honored to say that four months and four beers in, Mission was awarded two national medals at the Great American Beer Festival. Fast forward to 2010 our plunder of precious beer medals has grown considerably. Three Gold, three Silver and two Bronze medals now fill our bounty. A dream come true for long-time die-hard home brewers.

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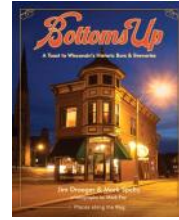


The Museum of Beer & Brewing wishes to extend their thanks and gratitude to the Milwaukee Beer Barons for their continued support.

Please Join Us At The Following Events . . .

October 3rd ~

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



November 7th ~

Join us at 6:00 for the monthly board meeting at Sprecher Brewing.

December 5th ~

Come and celebrate the holiday season at the Miller Inn.

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

Club Links

Website: beerbarons.org
www.worldofbeerfestival.com
brewsandbites.beerbarons.org
midwinterhbc.beerbarons.org

Twitter: twitter.com/beerbaronsMKE
twitter.com/WorldOfBeerFest
twitter.com/BrewsBitesMKE
twitter.com/MidwinterHBC

Facebook: www.facebook.com/BeerBarons
www.facebook.com/WorldOfBeerFestival
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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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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!



MILWAUKEE'S PREMIERE BEER & FOOD PAIRING EVENT!

Food and beer. Beer and food. The ultimate culinary couple.

Brews & Bites brings together the best beer and food in the Milwaukee Area. Sample unlimited specially paired small plates and beers by Milwaukee's premier brewmasters and chefs in an informal setting with scenic views of lake Michigan. Vote for your favorite beer, small plate and pairing. See who wins bragging rights at the end of the night.

Participants for this exciting event include:

- Big Bay Brewing Company & 8-twelve MVP Bar and Grill
- Lakefront Brewery & The Rumpus Room
- Milwaukee Brewing Company & The Milwaukee Ale House
- Rock Bottom Brewery & Restaurant
- St. Francis Brewery & Restaurant
- Discovery World's Thirst Lab & Bartolotta's Catering
- Sweet Mullets Brewing Company
- Miller Valley Brewing & North Star American Bistro
- Tenth and Blake & TBA

Discovery World
Sunday, October 21, 2012
at 5:00 pm
Tickets \$60

FOR TICKETS and more information, visit
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Ray's supports the
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Ray's Tasting Room Events

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**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
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