



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

November 2012 www.beerbarons.org

President's Letter

Greetings fellow Barons, as I write this the snow is falling. Well ok some snow flurries. Fall has fallen. In reflecting back on the year I realized I didn't brew as much as I would have liked. That is a shame for the president of a homebrewing club. There is always next year. Hopefully I will get my kettle boiling at least once more this year.

Fortunately for the club there are members who are much more dedicated and better brewers than I am. I would like to recognize one of the hard working members who has achieved a significant achievement in the homebrewing world. Our one and only Brian Joas was recently named to be an associate exam director for the BJCP exam. Take a look at Brian's picture on the BJCP website www.bjcp.org/officers.php. This is a significant accomplishment. Brian also continues to be the Baron's Competition Judging Coordinator for Midwinter and Germanfest. Congratulations on your accomplishment Brian.

Bruce, Brian, Dave and I are in the midst of planning for this year's Midwinter competition. Brian is recruiting for Judges. Dave is looking for Stewards. I am looking for the brawn to sort and organize the beer. February is right around the corner. The entry window will open in December. Bruce has organized some excellent speakers. John Blichmann from Blichmann Engineering www.blichmannengineering.com will be one of the lunch speakers. John designs and builds some of the finest equipment made for the homebrewer. I am lucky enough to have a Top Tier system and two Boilermaker kettles... they are very nice. For the mead makers Bruce has lined up Michael Fairbrother from Moonlight Meadery www.moonlightmeadery.com in New Hampshire. Michael is a homebrewer turned commercial mead maker.

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Vice President's Letter

I would like to thank everyone that contributed beers to the October Stout meeting and thank Mike Schwartz for leading the discussion. There was quite a variety of beer to sample and help everyone learn more about the different Stout styles.

November brings us the club's annual Belgian night. The meeting will be \$10 for members. We will have 10 different beers to sample featuring 10 different Belgian styles (a few might fit the Belgian Specialty category but those will be drastically different from each other). I wanted to showcase the different varieties of Belgian beer including some classic examples of the style and some new and interesting versions. I will keep the list of beers a surprise for now but will give a sneak peak of what styles we will be serving; Witbier, Saison, Belgian Specialty Ale, Belgian IPA, Flanders Red, Lambic, Dubbel, Tripel, Quadrupel & Strong Dark Ale. I didn't realize how difficult it is to track down enough Belgian beer for a club of our size. Whether you are a Belgian beer fan or new to the style, there should be something for everyone. This is a meeting you don't want to miss.

We will not be having the homebrew popular vote competition this month due to Belgian night but you are still welcome to bring homebrew to serve at the meeting.

A reminder that the December Christmas party meeting will be on December 19th (a week earlier than our normal monthly meeting). We are still wrapping up the planning for the party but I can tell you to be prepared for another fantastic raffle and for some tasty beer including 2 beers you cannot get in the state of WI.

We are still looking for more people to show off their "gadget" building skills. If you have built an impressive brewing contraption and would like to share it with the club please let me know.

Jayne Nawrocki

UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, November 28th: Belgian Night! Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$10 meeting for members, \$15 for guests.

WEDNESDAY, December 5th: Officers Meeting @ Burnhearts, 2599 S Logan Ave, Bay View. Open to all members, followed by social hour—Meeting @ 7 pm sharp.

WEDNESDAY, December 19th: Christmas Party!

Make Your Own “Belgian” Candi Sugar (Victor Williams)

I was looking to brew up a Belgian Tripel and started looking at the recipe I had and saw that it needed 1 lb. of “white” candi sugar and 2 lbs. of golden candi syrup. I knew the local home brew shop had both of these and also knew that the prices would be \$5 to \$6 per pound. Being the frugal brewer I am I began to wonder if I could make these on my own?

My quick investigations led me to believe that Belgian candi sugar is nothing more than crystalized inverted sugar syrup. According to Wikipedia, “inverted or invert sugar syrup is a mixture of glucose and fructose; it is obtained by splitting sucrose into these two components.” Well, although I did not pay much attention in high school chemistry, this seemed simple enough, and the instructions I had to do it seemed even simpler.

First, the equipment you are going to need. A pan, a candy or frying thermometer, a kitchen timer and a pan to cool the sugar in. The ingredients: table sugar, cream of tartar (or other food grade acid—lemon juice will work as well) and water. That’s it!

Start by putting your pan on medium heat and adding 2 lbs. of table sugar and 1 cup of water. Stir the mixture, don’t worry, it will be thick but it will dissolve. Set your candy thermometer into the mixture to monitor your temperature. As the temperature of the sugar mixture rises, stir periodically. Stir slowly and try not get the sugar too far up the sides of the pan. Once the sugar is dissolved, you have made simple syrup. Maybe you’ve used this in some cocktails at home before?

Now you want to add your acid and continue heating the sugar. The acid is going to help the chemical reaction along to split the sucrose molecules into fructose and glucose. Stir about 1/4 tsp. of cream of tartar into the mixture. Continue heating until you reach 260F. Once you reach 260F, set your kitchen timer to 20 minutes. You will continue to boil the sugar for 20 minutes between 260F and 275F. Do not let the temperature rise above 275F! As the temperature approaches 275F stir in a few tablespoons of cool water to lower the temperature back to near 260F. Continue this as necessary until you have cooked for 20 minutes.

At this point most of the sucrose has been inverted. If you want clear candi sugar you can move on to the next step. If however you want a darker syrup, continue to cook between 260F and 275 degrees until you reach the color you are looking for. The sugars will begin to caramelize and the mixture will darken. For example, the golden syrup I made, I cooked an additional 20 minutes. Dropping a small drop of the sugar every 10 minutes on white paper helps you see the color differences.

If you poured out the mixture now, it would harden into a soft nougat. Not exactly the kind of hard sugar we are looking for. In order to do that you must continue to let the temperature rise to 300F-320F or the “hard crack” temperature for sugar. Once the sugar gets to this point, immediately remove it from the heat and pour it into your pan to harden and cool. If you line the pan with parchment paper it will be easier to remove the candi. When cool it will be the hard candi you are looking for. Break it with a small kitchen mallet. Store in a plastic bag. Coat with some powdered sugar if you want it not to all stick into one large clump after a while.

So, I said I wanted candi syrup but what I made here was hard candi. Well, simply take that 2 lbs candi and dissolve it with 1 cup of water over low heat (do not simmer or boil) and pour the contents into a jar. I’m sure there is a way to do this better and once I find it, I will share it, but it does work. Below are some pictures of the results. click on them for larger images.



AHA Club Only Competition

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: 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.

Plan Ahead for Upcoming Competitions

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

April 2013 – Extract Beers

President's Letter (continued)

Through the efforts of Bruce Burger working with the AHA the Beer Barons of Milwaukee will be hosting one of the first round competitions for the National Homebrew Competition for the AHA this spring. So all the judges, stewards and cellar crew we are trying to recruit for Midwinter (see above) will also be needed for NHC first round. This too is no small accomplishment for the club.

As you can see there is a lot going on in the club right now. I hope that you will consider participating and helping out with any of these events.

The November meeting will be the nominating event for the elections that will take place in December (before the Christmas party really kicks off.) What this means is that it really is election time once again. Have you had enough elections this year? What we are looking for is a few good candidates to run for office. As stated before, the Baron's constitution doesn't allow me to run again, so my position is open. Jayme will also be stepping aside as Vice President. Victor Williams has also maxed out his term as Secretary. This is an all volunteer co-op. Without members stepping up to the plate and volunteering their time and skills to run this organization the organization will fail to operate. So yes I am speaking to you! We are looking for a few good men and women to step up to the plate and take the reins. There are some perks to the job. You do get a Gold membership to the club, as well as, the beer of the month at the Board meeting plus the satisfaction of knowing you are helping to better the club through your efforts.

Oh yes... November is Belgian Night. I know Jayme has a great list of beers for our sampling pleasure. I know I am looking forward to it



Here's mud in your eye!

Newsletter Advertising

The time is fast approaching for advertising sales for the newsletter. We are currently sold out advertising space which expires with the January 2013 issue of the newsletter.

If you are a current advertiser and would like to continue please contact me at editor@beerbarons.org. If you would like to advertise and are not a current advertiser I can add you to the waiting list should anyone fail to renew.

Victor Williams

November 2012 Financial Report

INCOME

BJCP Exams	\$500.00
Festival Trips	\$5,295.00
Meeting Fees	\$5,274.24
Membership Fee	\$6,025.00
Merchandise Sales	\$735.00
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 **\$20,705.66**

EXPENSES

BJCP Exams	\$498.00
Equipment Costs	\$1,277.03
Meeting Costs	\$4,700.55
Merchandise	\$1,742.50
Newsletter Expenses	\$370.56
Office Supplies	\$86.10
Officer Meeting	\$605.18
Picnic Expense	\$583.91
Raffle	\$575.56
Google Transaction Fees	\$67.13
Paypal Transactions	\$217.00
Quickbooks Online	\$134.70
Festival Trips—Expenses	\$5,146.00
Insurance	\$1,881.00
Bank Fees	\$100.98
Post Office Box Renewal	\$76.00
Website	\$124.62

TOTAL EXPENSES **\$18,186.82**

BALANCE **\$8,634.23**

October Attendance **96**

Midwinter Volunteer Update

We're very happy to announce our two lunch time presenters for the 2013 competition.

Friday, February 15th – John Blichmann, President of Blichmann Engineering

Saturday, February 16th – Michael Fairbrother, Founder and Mead Maker at Moonlight Meadery

These sessions are only open to volunteers that help out with the running of the competition. Please contact one of the following if you're interested in volunteering:

Bruce Buerger – Office Staff
Brian Joas – Judging
David Stanton – Stewarding
Jason Heindel – Entry Sorting & Transportation

MMXIII MIDWINTER HOMEBREW COMPETITION

Held annually in conjunction with the Midwinter Brew Fest At
the Milwaukee Ale House



— IMPORTANT DATES —
Registration Opens: December 29th
Entries Accepted: December 29th – February 2nd
Judging: February 15th & 16th
800 Entry Limit

Member of the "Midwest Home Brewer of the Year" Circuit

2013 Masters Championship of Amateur Brewing Qualifying Event

One Brown Ale (BJCP categories 10C, 11B, & 11C) will be chosen
by Milwaukee Brewing Company to be brewed commercially.

All BJCP categories accepted, \$8.00 per an entry

All entries judged by at least 2 BJCP Ranked Judges

Registration & full info at <http://midwinterhbc.beerbarons.org>

Discovery World Ale through the Ages

The next installment of the Ale through the Ages series at Discovery World will be on December 6th. It is held at Discovery World along the lakefront at 500 N Harbor Drive in Milwaukee. Parking is available in the underground parking lot for a small fee.

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

Discovery World Member: \$20

Non-Member: \$25

Includes samples during brewing session and take-home samples!

Sign-up online at <http://programs.discoveryworld.org/archives/2750> or call 414.765.8625.

Please note: Participants must be at least 21 years of age.

Treasurer's Report

Remember that this month will be a \$10 meeting for regular and trial members, \$15 for guests. Trial memberships are only available for people who have not been a regular or trial member in the past.

All regular memberships are good until February 2013. Discounts at local homebrew shops are only good for active members. The 2012 membership expires January 31st of 2013, so if you want your discounts after that date you will need to renew and pick up your new membership card by the January meeting. Online payment for renewals will begin January 1st.

Also, anyone who wants to receive a paper copy of the newsletter mailed to their house will have to pay \$5 in addition to their membership fees. We have been moving to electronic newsletters, but some people still want the paper copy mailed to them. Since the cost of printing and postage is over half of the membership fee, the board decided last year to change the mailed newsletter to a \$5 option to cover the majority of the postage. There will still be paper copies of the newsletter available at the meetings.

Baron's Holiday Party



Don't forget that the December meeting will be a week earlier than most other meetings and will be held on **Wednesday, December 19th!**

As usual the Board is hard at work lining up food from Clifford's, some great beer to drink and some awesome raffle prizes to win!

Pull out your Santa hats and get ready to have some fun!

Look for more information in next month's newsletter!



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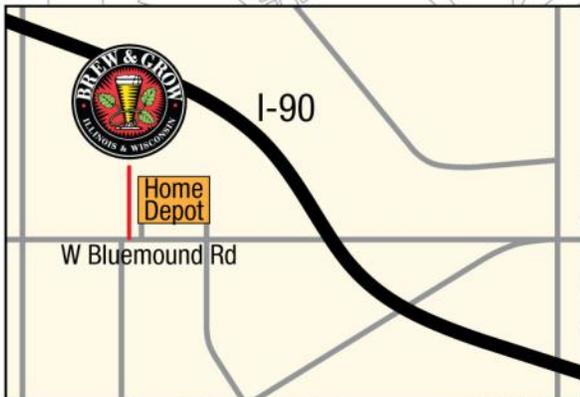
SOMETIMES YOU'RE NOT IN THE MOOD FOR WHAT EVERYONE ELSE IS HAVING.





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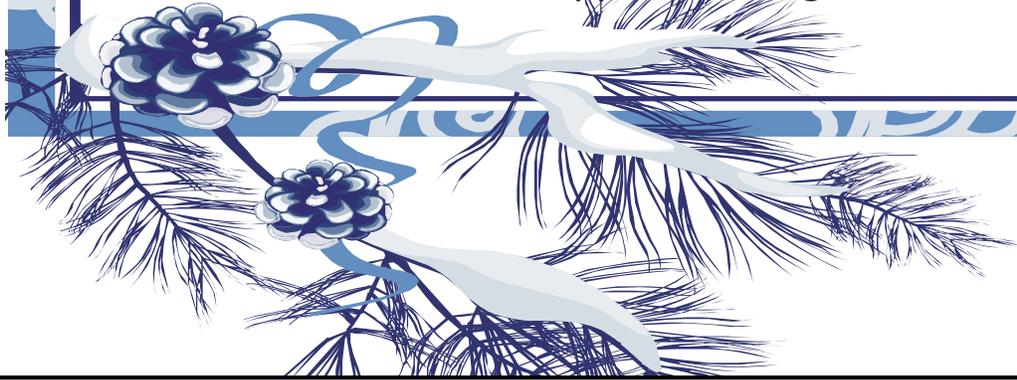
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The Museum of Beer & Brewing would like to take this opportunity to wish each of you a joyous holiday season and thank you for your continued support.

May 2013 be a prosperous year for all !

Please Join Us . . . December 5th

Come and celebrate the holiday season at the Miller Inn, 3931 W. State Street
Beer and appetizers begin at 6:00 p.m.



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
www.facebook.com/brewsandbites

BrewBlog: brewblog.beerbarons.org/
Forums: forums.beerbarons.org/

Yahoo! Group: 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

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*

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2246 Bluemound Rd, Waukesha

***Northern Brewer**
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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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8930 W. North Avenue
Milwaukee, WI
414-258-9821
www.rayswine.com

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

Ray's Tasting Room Events

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

Rye Whiskey Tasting
Thu. 1/24 @ 6:30pm (\$20)

**Founder's Brewery &
Indulgence Chocolate**
Tue. 2/12 @ 6:30pm (\$20)

Great Lakes Distillery
Thu. 2/28 @ 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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