



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

March 2013 www.beerbarons.org

President's Letter

Ahh March in Wisconsin, the weather has been quite a departure from last year, hasn't it? With the weather being more normal, has that changed anyone's brewing habits? What do you have in your fermenters? What do you plan on making for spring? I've got about 60 gallons of beer that I'm trying to plan out for the summer so I best get started!

Does anyone have a meeting toast that they want to share? The toast can be as lame as you want; your peers are the only ones going to judge. Instead of just a 6 pack, this month I'm going to have a 12 pack for someone who decides to share a toast to the group. Be greedy or share, I don't care. What I've been doing is marking the cap with the BJCP category and sub category. That way you know what you can hopefully expect when you go to pop the top. No guarantees on the quality, it is a crapshoot and that is what makes it fun.

Siebel Update We didn't receive enough submissions for the Advanced Homebrewing Program to make a decision on who should be the recipient sooooo.... The officers have decided to extend the deadline to March 31st. Please send your application to officers@beerbarons.org – PDF or .doc is best. *The Advanced Homebrewing Program runs July 22nd through July 26th. Please include the following in the application: Name, contact information, brewing experience / background and why you should be the one to go. In addition to sending the recipient to the course, the recipient is also responsible for preparing a presentation to share the experiences with the other Baron members at a future meeting. The Barons will be paying for tuition ONLY, the recipient is responsible for everything else. The recipient's responsibilities include but are not limited to: food, drinks, transportation, housing, etc. More information can be found at the Siebel site here: <http://www.siebelinstitute.com/courses-a-programs/courses-in-english/home-brewing/details/80-siebel-institute-advanced-homebrewing-program>*

(Cont. page 2)

Vice President's Letter

The March meeting will be a homebrew meeting (\$5). We will be featuring Brown Ales, especially American Brown Ales BJCP Category 10C. Mike Schwartz will give an overview of the style. We will also be testing your palette to see if you can pick out which beers are the same recipe brewed by different brewers. We will have 6 beers brewed from the same recipe, 2 extract and 4 all grain, plus a few different versions of brown ales on draft. Our goal is to showcase the style and see how different the same recipe can be if brewed on different systems (please see page 5 for more info).

Our February meeting homebrew popular vote competition had 7 entries and was won by Victor Williams with his IPA. 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.

Get out your pen and paper and have your significant other ready to sign your permission slip because the Barons are going on a field trip in **April** to **Lakefront Brewery**. It has been several years since the club has taken a field trip and this will be a meeting you do not want to miss. Please make a note that the April meeting WILL NOT take place at Clifford's. Please show up at Lakefront Brewery (1872 N Commerce St, Milwaukee, WI 53212) at the regularly scheduled time. This is a **member's only meeting** so anyone in a trial membership period or guests will have to sign up as members before the meeting to attend. Stay tuned for more details in the April newsletter.

Jayme Nawrocki

WHAT'S INSIDE

- P.1 President's Letter, Vice President's Letter
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President Letter Continued

The officers are looking for member participation in a FAQ sheet. What questions do you have or think should be included to help out other members, specifically new members who may just need a bit more information. Do you remember what questions you had when you first joined? What questions do you have now? Let us know at officers@beerbarons.org.

Once again the Hales Corners Library event was a great success and thank you to the volunteers. Again, this year we had a large crowd that hung around all night. Plenty of questions were answered and many a great beers were tasted. We managed to even change some people's perspective on beer, flavor and beer color. One of my favorite questions were "what is your lightest beer, I don't like any dark beers..." and we were able to gently push them in the direction of a darker beer. I think the facial expression is my favorite. Once again, thank you to all the volunteers and members that were able to make it to this wonderful event and thank you for all of your support.

The Women's Soccer Club Las Vegas style gambling night was last Saturday and the event was a ton of fun and a great success. Thanks to Bryon Baker and the WSC for allowing this event to happen and for organizing 16 beers for the members to try, talk about and vote for. Similar to the Library event, but in a much larger volume, the question of "Which one is the Miller Lite" was asked many, many times. I think I enjoyed pointing people to beers that they would never have tried in any other setting. Many thought the table was set up to promote an upcoming brewery that hadn't opened yet and they were astonished at how good the beers tasted and couldn't believe that they were made at home. This event had prizes for 1st, 2nd and 3rd place, and I managed to take both 2nd and 3rd place. Not too shabby for a brewing novice! I will be working with Bryon again to begin setting up the prizes and parameters for next year. We will keep the club posted and we would like for more people to participate next year. More details to come.

For you extract brewers out there, make sure to bring your beer to this month's meeting for our Club only competition. Please check out the newsletter for more information. Prosit! — Jared

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!

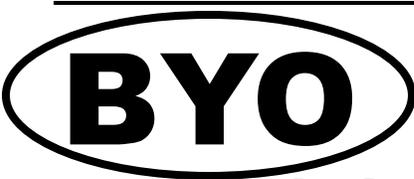
To enter, bring 3 bottles to the Barons monthly meeting at Clifford's.

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

Plan Ahead for Upcoming Competitions

July 2013 – TBD

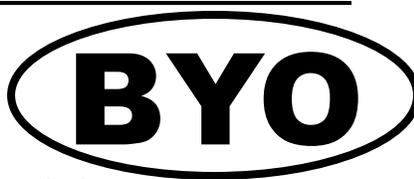
Next Competition: April 2013 – Extract Beers August/September 2013 – **European Amber Lager**— BJCP category 3 styles



BYO

Brew Your Own Magazine

HOME BREW CLUB FUNDRAISER



BYO

Beer Barons is offering a BREW YOUR OWN magazine 1 year subscription:
Digital and Print Combo Subscription - Get both print and digital editions of every issue.

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ASK for the list to sign up! Questions just ask David or Jared.

THANKS FOR YOUR SUPPORT.

March 2013

INCOME

Membership Fee - Dues	\$4,670.00
Meeting Fee	\$990.00
Schooner Event	\$702.00
Merchandise	\$24.00
Newsletter (Snail Mail)	\$30.00
TOTAL INCOME	6,416.00

EXPENSES

Meeting Expenses	\$1,828.22
Meeting Hall	\$113.00
Equipment and Supplies	\$36.91
Printing and Shipping	\$257.76
Officer's Meeting	\$173.50
Picnic	\$217.00
QuickBooks Online	\$67.37
Beer Week Sponsorship	\$200.00
Square Processing Fees	\$3.18
Bank Fees	\$1.82
Google Store Fees	\$75.60
TOTAL EXPENSES	\$2,974.36

February Attendance 85



2013 GERMAN FEST HOMEBREW COMPETITION

Held in conjunction with the German Fest

— IMPORTANT DATES —

Registration Opens: June 15th, 2013
 Entries Accepted: June 15th – July 13th
 Judging Sessions: July 26th & 27th
 Awards Ceremony: July 28th at German Fest on the Summerfest Grounds

All BJCP German & Vienna style categories accepted, specialty Smoked & Wood Aged with German or Vienna base too.

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

Portion of the proceeds go towards the Midwest Brewers Scholarship Fund

Registration & additional info at <http://germanfesthbc.beerbarons.org> & <http://www.germanfest.com>

— DROP OFF LOCATIONS —

Northern Brewer 1306 South 108th St West Allis, WI 53214 (414) 935-4099	Brew & Grow 2246 Bluemound Rd Waukesha, WI 53186 (262) 717-0666	The Purple Foot 3167 S. 92nd St Milwaukee, WI. 53227 (414) 327-2130
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— SHIP TO LOCATION —

Northern Brewer
1306 South 108th St
West Allis, WI 53214
(414) 935-4099

Your AHA Governing Committee representatives play a critical role for YOUR Association. The [AHA Governing Committee](#) helps develop the benefits and programs of the AHA and provides direction for the AHA Staff.

There are two (2) available seats.



Deadline is March 31st - Bruce needs your Vote.



ELECTION GUIDELINES:

Read the candidate statements by clicking the names below.
 Vote for up to two (2) candidates.
 Fill in your name, membership number, and contact information.
 Ballots must be submitted no later than 11:59PM Pacific Time, March 31,
 Only one ballot per member will be accepted.

VOTE NOW!



[Fred Bonjour](#)
Troy, MI



[Bruce Buerger](#)
Waukesha, WI



[Justin Crossley](#)
Pacheco, CA



[Matt Johnson](#)
Reno, NV



[Martin Brungard](#)
Carmel, IN



[Steve Cook](#)
Warrensburg, MO

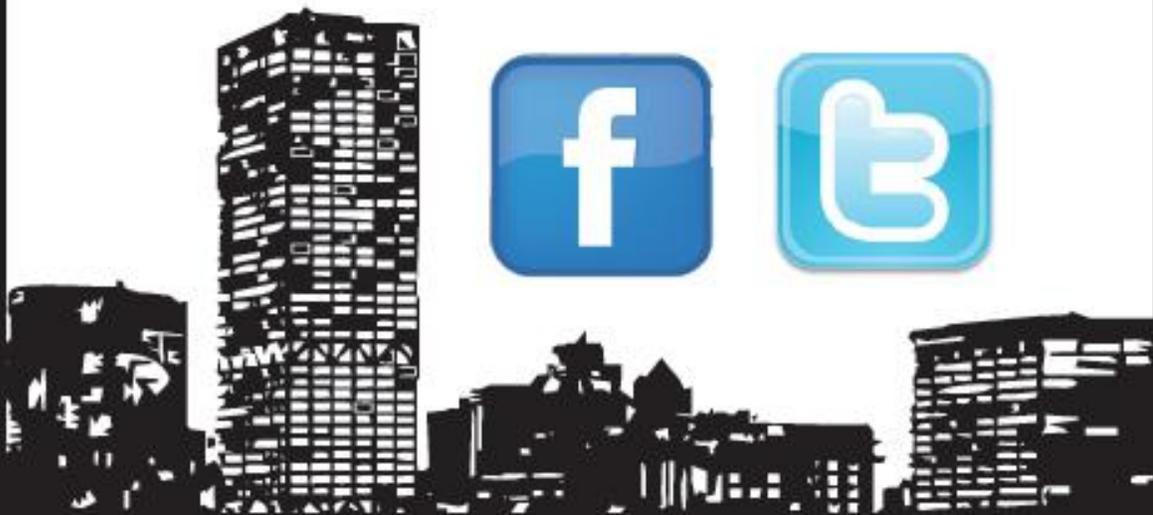


[Chris Hummert](#)
Salem, OR

MBW *Milwaukee Beer Week*

April
13th - 20th

FOR MORE INFO, PLEASE VISIT
www.milwaukeebeerweek.com



March Brown Ale Parallel

For the March meeting we will have 9 different brown ales. 6 were brewed using the same (standard) recipe. Of those 6, two are extract and four are all grain. There will be 3 other brown ales that are different recipes. We will provide score sheets for you to take notes and see if you can determine what category each beer falls into. Below are the extract and all grain recipes for this brew.

All Grain

70% Efficiency assumed

5.5 G batch

OG 1.048

IBU34

Color 20-21 SRM

Mash 152F

Boil 60 minutes

9 lbs American 2 row

.5 lb Crystal 40

.5 lb Chocolate malt (420L)

.25 Crystal 60

.25 Victory 28L

0.4 oz US Magnum 14.7% AA 60 min

1 oz Centennial 8.7% AA 15 min

1.75 oz Centennial 8.7% AA 0 min

Safale US-05 Dry Yeast



Extract

5.5 G batch

OG 1.048

IBU34

Color 20-21 SRM

Boil 60 minutes

6 lbs NB Brewers Gold Syrup

.25 lb Briess DME Golden Light

.5 lb Crystal 40

.5 lb Chocolate malt 420L (Simpsons Chocolate at Northern Brewer)

.25 Crystal 60

.25 Victory 28L

0.4 oz US Magnum 14.7% AA 60 min

1 oz Centennial 8.7% AA 15 min

1.75 oz Centennial 8.7% AA 0 min

Safale US-05 Dry Yeast

Andy & Cheryl's Road Trip to Rosemont By: Andy Hemken

Cheryl and I took a trip to Chicago to send our daughter off to Germany. We stopped off at the new Hofbrauhaus Chicago in mid-afternoon. The Chicago location is in Rosemont, Illinois across the expressway from O'Hare Airport, and joins other Hofbrauhaus locations in Las Vegas, Pittsburgh and Newport, Kentucky. The Hofbrauhaus is a little difficult to get to, on a one way loop around a parking ramp, but is a very worthwhile destination. It's located in a small area of pub/restaurants including Toby Keith and Five Roses Irish Pub. The Hofbrauhaus Chicago itself is up against I-294.

The Hofbrauhaus has a full brewery on site, brewing whole grain in a 17 barrel/3000 liter system. The brewery follows the German Reinheitsgebot, or German Purity Law. There are eight beers brewed; Premium Lager, Light, Dunkel, Hefe Weizen, Oktoberfest, Maibock, Pilsner and a Hefe Weizen Dunkel. There are also a number of seasonal beers. We had several Hefe Weizen – Winters, and Dunkels, which were exceptional.

I was able to get a brief brewery tour from Martin Coad, Brew Master, and Ben Zollenkopf, Braumeister Technische Lizenz Umweltbeauftragter, of Munchen. I also spoke with Klaus Gastager, Hofbrauhaus Vice President. The grand opening was to be held the following Monday.

The meals were very good. There is a lunch menu and a dinner menu, featuring a wide range of authentic German food. There are daily specials. The Marjoram – Veal Bratwurst and Beer Battered Ocean Cod were very good, washed down by several beers. The service was first rate, and we were taken care of by waitresses in traditional German outfits.

The restaurant is built in the tradition of great beer halls, with bench seating at long tables. The ceiling is high, and the room is huge. There is another smaller room off to the side that caters to special functions and weddings. Everything was opened up during our visit. Everything is very ornate, with dark stained oak up to around ten feet on the walls, and lot of traditional German touches. There is a German style band playing every night, and starts up around 6pm. The band was working to involve many of the patrons for birthdays and other activities, making the evening more fun.

We thoroughly enjoyed the restaurant, beer and entertainment, and would encourage everyone to make the trip. Rosemont is about two hours south of Milwaukee.

Check out the website at: <http://www.hofbrauhauschicago.com/>

If anyone has any other reviews or articles that **YOU** would like to read about, please send them to newsletter@beerbarons.org



HOME SWEET HOME BREW

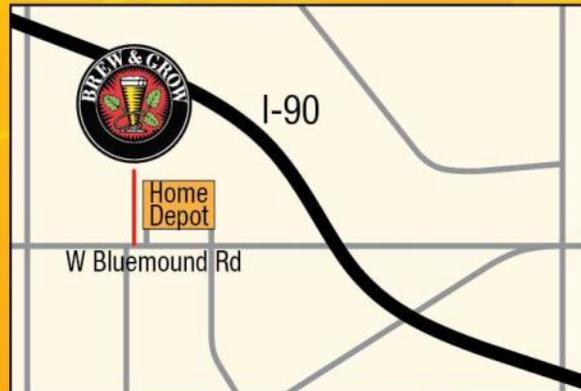


Waukesha, WI

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

Madison, WI

3317 Agriculture Dr
Madison, WI 53716
608-226-8910



Waukesha Location is Between
Sam's and Home Depot on Bluemound

Our Madison Store is
Moving April 1, 2013
1525 Williamson Steet Madison, WI

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

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Vice President	Jayne Nawrocki
Treasurer	Joseph Wichgers
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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

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 Join Us At The Following Events . . .

Mark Your Calendars!

May 11th for a bus trip to The National Brewery Museum in Potosi, lunch and Minhas Brewery tour. For more information contact Darrell Smith at dsmith8944@wi.rr.com.

May 22nd Hess Cooperage Presentation at the Miller Inn, 3931 W. State Street, Milwaukee at 6 p.m. The Hess presentation will be held in conjunction with the museum's Annual Meeting.

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

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.

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www.cliffordsfinefood.com



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

**Wines of Portugal - Not Just
Port Anymore**
Thu. 3/7 @ 6:30pm (\$20)

ABC's of Wine Tasting - March
Sat. 3/16 @ 5:30 (\$15)

Premium California Chardonnay
Thu. 4/11 @ 6:30pm (\$25)

**"Old World Beer Throwdown:
Meantime vs. La Trappe"**
Wed. 4/17 @ 6:30pm (\$25)

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

UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, March 27th: Brown Ale Parallel Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$10 meeting for members.

WEDNESDAY, April 3th: Officers Meeting @ Cleveland Pub, 14000 W Cleveland Ave. New Berlin, WI —Open to all members, followed by social hour—Meeting @ 7 pm sharp.

WEDNESDAY, April 24th: Members Only Tour of Lakefront Brewery - More details to follow next month!! **Road Trip!**

BARON MIND

BEER BARONS OF MILWAUKEE COOPERATIVE
P.O. Box 270012
Milwaukee, WI 53227