

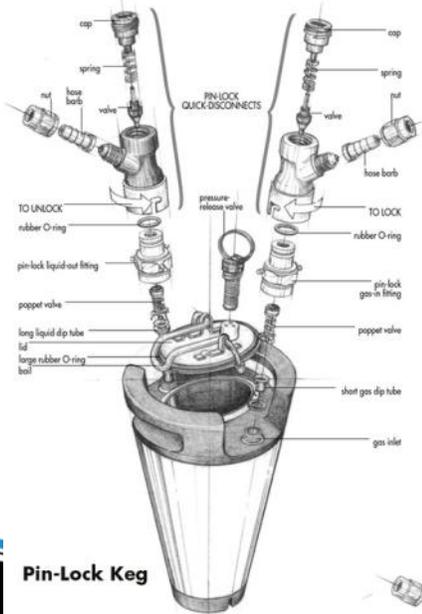


BARON MIND

AUGUST 2014

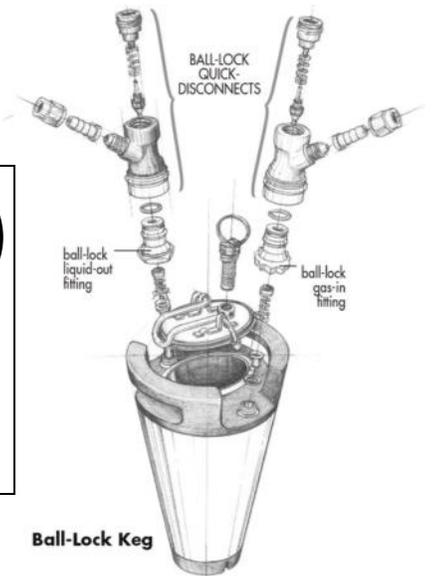


The August meeting will be a homebrew topic with Jonathan Ettlie from National Chemicals. Jonathan will be talking about proper cleaning and sanitation. Bring any sanitation or cleaning related questions and Jonathan will answer them.



Pin-Lock Keg

We will also be talking about keg maintenance and how to break down a corny keg.



Ball-Lock Keg



\$ 5.00
FOR A
HOMEBREWING
MEETING

WHAT'S INSIDE

- P.2 Presidents & Vice Presidents Letter
- P.3 Next Officer Mtg location; Picnic Info.
- P.4 Meet the Baron
- P.5 Back to BrewU School
- P.7 Club Links and Homebrew Shops
- P.8 Schnapp Hans Competition Info.
- P.9 Rich Heller's Beer/Cheese Book guides.



Check out the Baron Website:

WWW.BEERBARONS.ORG

President's Letter

Thanks to everyone who volunteered, entered, supported or helped out in any way during the Germanfest Stein Challenge! What a great time it was again and plenty of fun was had. Did you go to the awards ceremony and enjoy the festival in addition to the competition?

Who is excited about this year's Beer Barons Picnic? Remember, the date is 9-13 this year. I know I am looking forward to the picnic, it is a good time rain or shine. There are going to be some great raffle and door prizes again this year. Remember to bring your best beer, mead or cider for the best beverage competition and we are also doing the best food and beer competition again. Bring your chairs, tents and lawn games and join us!

Elections are coming up later this year and we need volunteers to become more involved in the club! If you have good ideas or want to be more involved, please join us at the Officer's Meetings to see how things work and provide your opinion. We can't be the great club we are without volunteers! See any of the officers for more info.

PROSIT!

Jared

Vice President's Letter

The August meeting will be a homebrew topic with Jonathan Ettlie from National Chemicals. Jonathan will be talking about proper cleaning and sanitation. We will also be talking about keg maintenance and how to break down a corny keg. Bring any sanitation or cleaning related questions and Jonathan will answer them.

Since this is a homebrew night the meeting fee will be \$5.

For the September meeting we will be joined by Kirby Nelson. Kirby is the Brewmaster at Wisconsin Brewing Company and will be talking to us about the brewery and sharing some of his beers with us.



August will continue the \$20 reimbursement for bringing homebrew to the meeting. 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 \$20 for your ingredients. With the increase from \$10 to \$20 for ingredients we won't be doing the homebrew voting anymore. 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.

Interested in attending the next
Officer's Meeting?

The Board meeting is open to all members, and after the meeting stick around for a social time. Come out and try a new place to drink and see what's on Tap.

THURSDAY SEPT. 4TH

Next Location is:

The Landing @ Hoyt Park
1800 N Swan Blvd
Wauwatosa, WI 53226
414-302-9160



7pm Sharp for meeting.

Guest Member's
from the last meeting:

1. Dave Campbell
2. Larry Leinberger
3. Bruce Buerger
4. Mary Ulander
5. Dennis Ulander

Wow - Thanks for
joining us.



**The Landing features a changing menu
of local craft and imported beer.**

Angry Orchard Cider (gluten-free)

Hacker Pschorr Hefe Weisse

Lakefront IPA

Lakefront Riverwest Stein

MKE Brewing Company Pull Chain-Pale Ale

New Glarus Spotted Cow

New Glarus Totally Naked

Point Oktoberfest

Smithwick's Irish Ale

Spaten Franziskaner Hefe Weisse

Spaten Franziskaner Dunkel

Spaten Oktoberfest

New Belgium Fat Tire

Point Cider Boys First Press (gluten-free)



RACINE, WI

Saturday September 13, 2014

The picnic will be on Saturday, September 13th at picnic area #1 of Root River Parkway South 10am to ?? or at least 10pm.

This is near 92nd Street and College Ave. A map of the area can be found at <http://county.milwaukee.gov/ImageLibrary/Groups/cntyParks/maps/RootRiverParkwaySout1.pdf>

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 be burgers/brats/chicken & hot dogs.

It is also asked that everyone bring a dish to pass. Remember to make something with beer as a main ingredient to be able to compete for the Best Food made with Beer Award. Are you able to beat the David Hardeman? 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 a lot of beers competing for the annual Jerry Hetzel Memorial Award. This is a non-style competition where attendees simply pick 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. Hope to see everyone there in September.

******* This is the same day as the Great Lakes Beer Festival, so please plan ahead. *******

Root River Parkway picnic area #1.

(Google map: <http://tinyurl.com/BaronPicnic>)



Name: Josh Strupp

Age: 35

How long have you been a Baron? I've been a Baron for about 4 years now.

How long have you been brewing? I bought my first extract kit in 2009. I think I brewed two extract beers and then went straight to partial mash. It took one partial mash brewing session to realize that I should just make the move to all-grain.

What style do you brew most often? Baltic Porter. I normally like to brew 10 gallon batches. You have to pitch a ton of yeast for a Baltic so I usually only brew 5 gallon batches. It goes pretty fast when I put it on tap so I brew it every couple of months or so.

What got you into brewing? My father-in-law used to homebrew back in the 80's and we decided to give it a try again. We bought an extract English Bitter kit from Purple Foot and used his old homebrew equipment. The beer was mediocre but the process was enjoyable enough to try again.

How often do you brew? I try to brew twice a month so that I have beer on tap and also beers to cellar or lager for an extended period. Demand isn't an issue at my house. My father-in-law says the brew haus has an "evaporation" problem.

Do you brew solo or with other people? I brew with other people most of the time. I have a couple of friends who are getting into homebrewing so they come over to hang out and learn. Also, brewing has become a family event at my house. We brew while the kids trash the house.

What is your favorite style and why? Belgian dark strong. I love the malt/yeast complexity and the way a great BDS evolves over time. My favorite style to brew is Kolsch because it's such a challenge. If you make a mistake in the brewing process, you'll taste it in the finished product.

What is your favorite beer? Founders KBS fresh, aged, on tap and/or bottled. It's the best beer in the world, hands down.

What is your favorite brewery and why? Founders. They don't brew "drinkable" mainstream beers to support their smaller, specialty batches. All of their brews are bold and flavorful, top to bottom. Unibroue is a close second.

What is your commercial to homebrew consumption ratio? Probably 3:1 commercial to homebrew.

Have you ever entered a competition? I just started entering competitions a couple of years ago and have done pretty well. Taking the BJCP classes had a lot to do with that. I would highly recommend taking the classes even if you don't want to take the test. You learn to diagnose flaws and identify ways improve recipe formulation and your brew process.

What has been your favorite Baron meeting? I really enjoy the beer/cheese pairings that Larry's market and Rich Heller have done. I will never go back to drinking wine with cheese. Beer and cheese are the perfect combo.

What is your day job? I'm a sales manager for a small manufacturing company.

Editors Note: Would you like to be featured in a future edition of the Baron Mind? Contact me at a meeting or shoot me an e-mail at editor@beerbarons.org



MEET THE BARON : Josh Strupp

The attached link is to the website you can sign up for the BJCP training/advanced brewing classes we run from September to April. They are NW of downtown Milwaukee at Ray's Wine and Spirits on North Ave from 8:30AM to 11:00 on Sundays (be sure to see description for the classes that have multiple dates).

There are a total of 12 sessions, note that some classes have multiple sessions with each session covering different material. All funds go to cover



costs (mostly the beer samples, but also printing, location, etc). Brian Joas and Bruce Buerger lead these classes. They are both BJCP graders and judges (Bruce is national level and Brian a grand master 2, plus he is an associate exam director). We have 2 tasting exams scheduled a year to make sure you get a chance to sit for an exam.

But these are not just for people wanting to be BJCP judges. The classes cover all material valuable for intermediate and above brewers with classroom time spent understanding how to apply the material that is studied. Please sign up if interested, and pass this on to anyone you can think of that might be interested in honing their beer evaluation skills in order to improve their brewing ability. As noted, the class format isn't to take an exam to become a judge...it's set-up to become a good judge which primarily consists of being able to evaluate a beer in great detail and determine how to improve the beer.

<http://beerbarons.org/beerbarons/index.php/brew-u/event-categories/brewing-400-advanced>

<http://seekabrew.com/distro/index.html>

As seen on the Yahoo List Serve:

Check out this link to see how Craft Beer is distributed. Now if you are traveling to a different state be sure to check out this site to see if that state has some of those beers that you cannot find around here in Wisconsin.

Did you know that currently there are about 167 *current members* of Beer Barons

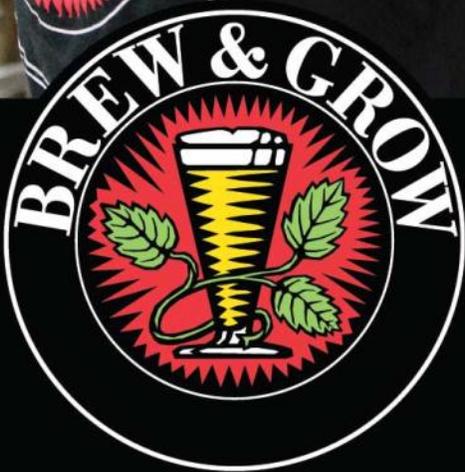


GRAINS

WEIGH STATION

NOW IN

WAUKESHA



Why buy a pound when you only need an ounce? Get **EXACTLY** how much grain you need at a **REDUCED** price! Find out how we keep our grains fresher than the competition.

Waukesha, WI

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

Madison, WI New Location!

1525 Williamson St
Madison, WI 53703
608-226-8910



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

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	Jared Sutliff
Vice-President	Joe Kolbach
Treasurer	Patrick McHugh
Secretary	David Stanton
Sergeant at Arms	David Glazewski
Member at Large	Jonathan Green
Member at Large	Carolyn Stanton

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*

***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!



October 5th, 2014



Please Reserve The Date and Join Us ...

October 5th to honor Milwaukee's own Randy Sprecher and the Sprecher Brewing Company. Reserve that Sunday for the ninth Karl Strauss Award Dinner. This year's dinner will be held at the Pfister Hotel in downtown Milwaukee. The dinner will be \$90 for members and \$100 for non-members. Corporate tables of 8 will be available for \$750. The museum dinner is held to recognize contributions made by corporations, families, or individuals to the brewing industry.

Prior to founding Sprecher Brewing Company in 1985, Randy previously worked as a brewing supervisor at Pabst Brewing in Milwaukee. For ten years the Sprecher Brewing Company was located in Milwaukee's Walker Point neighborhood. The brewery outgrew that location and is now located on Glendale Avenue in Glendale, Wisconsin. The brewery was recognized as the Small Brewing Company of the year in 2004 at the Great American Beer Festival.

The menu for this dinner will include your choice of: Sprecher Amber braised short ribs, Asiago risotto stuffed chicken or a vegetarian option; Sprecher Dark, roasted shallot, risotto charred in fennel succotash shaved asiago in addition to a salad and dessert. You can sign up through our website or send your check via mail.

See You There

Please check the museum website at www.brewingmuseum.org for more information on this and other activities.



2014 Delafield Brewhaus Schnapp Hans Cup Homebrew Competition

**Best of Show will take home the
Schnapp Hans Cup and
winning recipe to be brewed at the
Delafield Brewhaus!**

**Medals will be handed out for
1st, 2nd, and 3rd place**

category winners. Limited to 300 entries

**The focus of this beer only competition is on base styles.
No Specialty, Spice Herb Vegetable, Fruit, or Sour Beers
will be accepted.**

Entries Accepted: Aug 23rd – Sept. 27th.

Judging: October 10th & 11th.

Awards Ceremony: October 11th at the Delafield Brewhaus

**Registration, Shipping, & Full Information at
<http://schnapphanscup.com/>**



NOTES FROM

LAST MEETING:

Here is the list of Books as Recommended by Rich Heller

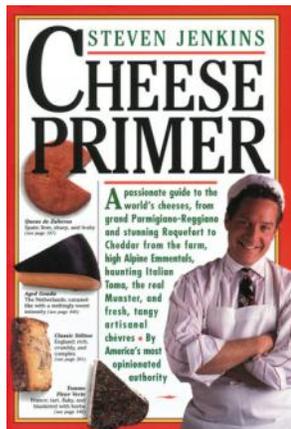
AMERICAN CRAFT BEER GUIDE

The Brewers Association Guide to American Craft Beer covers the brewing process, beer flavors, aromas, glassware and serving tips, as well as detailed listings of well over 50 individual beer styles and frequently asked questions. It's an indispensable reference for anyone who loves craft beer, from novice to veteran. For beer-sellers or others in the trade, it can provide just the kind of knowledge and confidence needed to sell beer more effectively. The perfect tool for restaurant wait staff, sales personnel and beer distributors.

Brochure: 16 pages

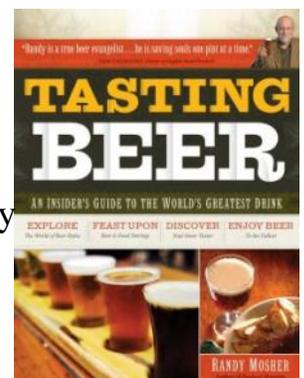
Publisher: Brewers Association

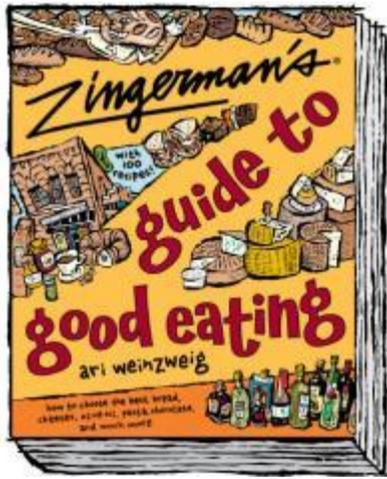
<http://www.brewersassociation.org/educational-publications/american-craft-beer-guide>



Steven Jenkins is our foremost cheese authority--in the words of The New York Times, "a Broadway impresario whose hit is food." Now, after years of importing cheeses, scouring the cheese-producing areas of the world, and setting up cheese counters at gourmet food shops, he's decided to write it all down. Full of passion, knowledge, and an expert's considered opinions the cheese primer tells you everything you need to know about the hundreds of cheeses that have, in the last few years, become available in this country.

Everybody knows how to drink beer, but few know how to really taste it. *Tasting Beer* is a lively exploration of the culture, chemistry, and creativity that make craft beers so wonderfully complex. Heighten your enjoyment of every glass with an understanding of the finer points of brewing, serving, tasting, and food pairing.





How to Choose the Best Bread, Cheeses, Olive Oil, Pasta, Chocolate, and Much More

Zingerman's co-founder Ari Weinzwieg has collected food information, food history, personal foodmaker stories, and recipes that really work. It's an excellent resource for experienced cooks and an inspiration for those of us who are just starting down the road, and is written in a fun-to-read, approachable style.

You'll begin to understand the ins and outs of foods such as balsamic vinegar, great olive oil, wild rice, artisan cheeses, and much more. There are lots of well-researched facts and useful information to help you stock a larder that's tastier than ever, and plenty of recipes to put your knowledge to immediate use!

stay tuned...

**FOR A SPECIAL EVENT
BY THE BARONS IN OCTOBER.**

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.

Please Support
Clifford's Supper Club
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Weddings, Rehearsal Dinners,
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Gatherings

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Clifford's offers the use of their
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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
(BREW U)

**Ray's Tasting Room
Events**

Wed., Sept. 10 – 6:30pm
Wisconsin Brewing Company
Tasting with Kirby Nelson !

Wed., Sept. 17 – 6:30pm
Furthermore Beer Tasting with
Brewmaster Owner

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

*Have you checked out
the Growler Gallery ??*

UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, August 27th: **[4th Wed]** Beer & Cheese Pairing w/ Goose Island — Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$ 10.00 meeting for members.

THURSDAY, Sept 4th: Officers Meeting @ **The Landing @ Hoyt Park**, 1800 N Swan Blvd, Wauwatosa, WI
Meeting @ 7 pm sharp

WEDNESDAY, September 24th: **[4th Wed]** - Kirby From Wisconsin Brewing — Monthly Meeting @ Clifford's

Check out
The Barons Website
For more info



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