

The Monthly Publication of the Beer Barons of Milwaukee Cooperative



# BARON MIND SEPTEMBER 2014



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.

**\$ 10.00**  
**FOR A**  
**Commercial**  
**MEETING**



## **WHAT'S INSIDE**

- P.2 Presidents & Vice Presidents Letter
- P.3 Next Officer Mtg location; Schooner Awards
- P.4 Meet the Baron— Paddle Winner!
- P.5 Picnic Highlights
- P.7 Club Links and Homebrew Shops
- P.8 Schnapp Hans Competition Info.
- P.9 Beer Brined Recipe; Lost & Found.



Check out the Baron Website:

[WWW.BEERBARONS.ORG](http://WWW.BEERBARONS.ORG)

## President's Letter

Feels to me like fall has arrived early... How are your Autumnal beers coming? Are your Oktoberfests, Alt Biers, pumpkin or nut brown ales ready to go? Do you have something else that is a favorite fall beer?

We want to thank everyone that was able to make it to the picnic this year. Plenty of fun, good food, beverages and prizes were had again this year. The weather was very cool, but towards the evening when the sun came out it was rather nice.

For those who ordered Barons gear, I will have it at September's meeting. We are planning on having the store open up once more for Holiday Party delivery. So if you missed the 25<sup>th</sup> gear so far this year, you will have one more chance to get it before it is gone!

We will have more than half of the officers turn over this year so we need you to let us know if you are interested! We want to have a good election with some competition, so think about becoming an officer for the 2015 season! 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

For the September meeting we will be joined by Kirby Nelson. Kirby is the brewmaster at WI Brewing Company and will be talking to us about the brewery and sharing some of his beers with us. We will have various beers from the WI Brewing Company including some not yet released to the market.

Since this is a commercial night the meeting fee will be \$10.

For September will continue the \$20 reimbursement for bringing homebrew to the meeting, but we will have 2 commercial beers on tap and will take the first 5 homebrews to add to the jockey box. 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](mailto: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.

Next Location is:

**Brenner Brewing Company**

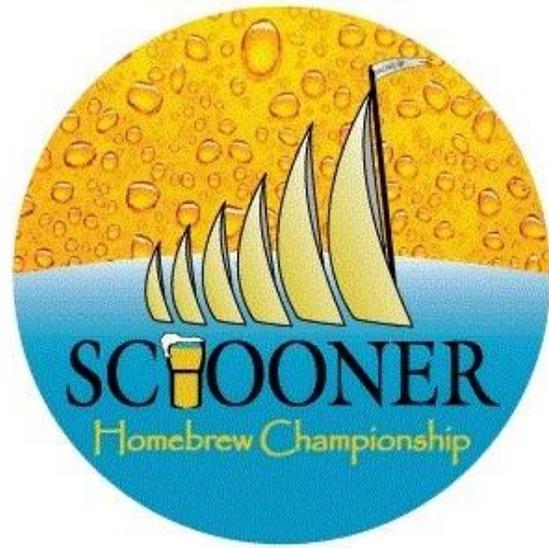
706 S. 5th St.

Milwaukee, WI 53204

414-465-8469

[www.BrennerBrewing.com](http://www.BrennerBrewing.com)

7pm Sharp for meeting.



**Congrats to all the Barons who were winners @  
Schooner**

3rd Matt Stever

3rd Julie Lawson

3rd Dan Schlosser

2nd Tyler Fitzgerald

2nd Dan Schlosser

1st Dan Schlosser

1st Jonathan Greene

2nd Bob Manke

Co-Brewer:

JKesting, MSchwartz, PMchugh, DSullivan, JSutuff, JWichers, BPhettep  
lace, Danny

2nd Tim Minger

4C: Schwarzbier

6C: Kolsch

13F: Imperial Stout

16C: Saison

17C: Flanders Brown Ale/Oud Bruin

18C: Belgian Tripel

23A: Specialty Beer

23A: Specialty Beer

28D: Other Specialty Cider or Perry

**Name:** Mike Schaeffgen

**Age:** 55

**How long have you been a Baron?** 3 yrs.

**How long have you been brewing?** 3yrs

**What style do you brew most often?** I like using Kolsch yeast for different styles at this time, but IPA's mostly

**What got you into brewing?** My cousin Darren (BDT table member) and I brewed a Lakefront IBA clone and I could not believe we made a beer that tasted so good. I went on Amazon the next day and ordered a starter kit.



**How often do you brew?** It was about every 2 weeks but since going to a 10 gal system about once a month.

**Do you brew solo or with other people?** Yes

**What is your favorite style and why?** My tastes are ever changing, rite now it's the all-day IPA's. I really enjoy the resin and tropical with just a hint of grapefruit flavors.

**What is your favorite beer?** Hard to say. It used to be Optimator before joining the club, but all these different beers how can you choose.

**What is your favorite brewery and why?** Samuel Adams was the first really good beer and I like most of their standard beers, but Founders beers really trip my trigger. I liked the MKE tour, best one so far. Looking forward to Goose Island tour as the honkers was my go to until Founders All Day.

**What is your commercial to homebrew consumption ratio?** Maybe 30/70

**Have you ever entered a competition?** Got the paddle on my first one.

**What has been your favorite Baron meeting?** Believe it or not I am not a Belgian or sour fan. It's a toss-up between Ligunituis and Alaskan; there DIPA's were the best.

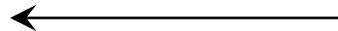
**What is your day job?** I was a millwright, welder and maintenance / service tech.

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](mailto:editor@beerbarons.org)

# Meet The Baron



Del was dancing at the picnic!



Mike Schwartz wins the coveted Food Award for his wonderful entry of Beer Braised Pork. Oh, that may be hard to beat next year. The rest of the Barons need to step up their cooking.



<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

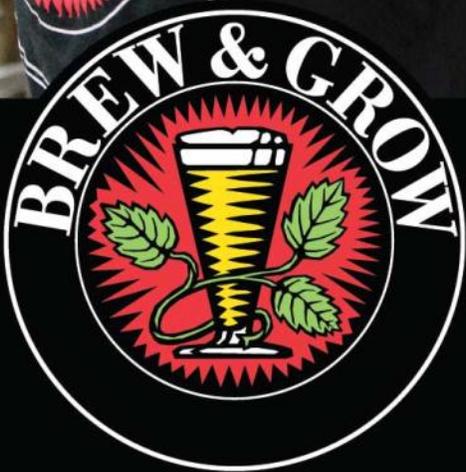


# GRAINS

## 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](http://beerbarons.org)

[www.worldofbeerfestival.com](http://www.worldofbeerfestival.com)

[brewsandbites.beerbarons.org](http://brewsandbites.beerbarons.org)

[midwinterhbc.beerbarons.org](http://midwinterhbc.beerbarons.org)

Twitter: [twitter.com/beerbaronsMKE](https://twitter.com/beerbaronsMKE)

[twitter.com/WorldOfBeerFest](https://twitter.com/WorldOfBeerFest)

[twitter.com/BrewsBitesMKE](https://twitter.com/BrewsBitesMKE)

[twitter.com/MidwinterHBC](https://twitter.com/MidwinterHBC)

Facebook: [www.facebook.com/BeerBarons](http://www.facebook.com/BeerBarons)  
[www.facebook.com/WorldOfBeerFestival](http://www.facebook.com/WorldOfBeerFestival)  
[www.facebook.com/brewsandbites](http://www.facebook.com/brewsandbites)

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	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](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

**\*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 5<sup>th</sup>, 2014



### Please Reserve The Date and Join Us ...

**October 5<sup>th</sup>** 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](http://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/>**



Here is a fresh idea to use some of those Cukes/  
Pickles we all have too much of around this time  
of the year. This recipe can either be Canned or



## Beer Brined Pickles

**INGREDIENTS**     *(makes approximately 3 pints)*

- 2 12 oz bottles medium to full bodied beer
- 2 lbs small pickling cucumbers
- 3 cloves garlic
- 1-3 chili peppers, with or without seeds depending on heat preference
- 1 tbsp. each yellow mustard seeds, black peppercorns, and kosher salt, divided  
(1 tsp. of each per jar)

Distilled white vinegar

Optional: ½ of a medium white onion, caramelized and patted dry

Jars and equipment for canning, if you want to can these pickles

If you're canning these pickles, sterilize your jars, lids, and equipment.

If not, make sure your jars and lids are clean.

Pour your beer into a large pot. It will foam up, so use a much larger pot than you think you need. Bring to a boil, stirring occasionally. Once it's boiling, lower the heat to medium low and simmer until it's reduced by a third. In another pot, bring 2 cups of vinegar to a boil. This will fill extra volume that the beer doesn't, so you may have leftovers. Trim the ends of your cucumbers and scrub them well. Quarter them lengthwise, and make sure that they fit in the jars.

Add a clove of garlic, a chili pepper (if using), and a tsp. of each spice to your jars.

Fill the jar completely full of cucumbers, packing as many in as you can. This keeps the pickles from floating up. Fill your jars halfway with the hot beer. Top up the liquid with the hot vinegar, making sure that your pickles are completely submerged. Put on lids, and shake to combine.

If you're canning the pickles, loosen the lids to finger tight, and process for 10 minutes in a water bath canner.

If not, put your pickles in the refrigerator. If you can help it, don't eat your pickles right away.

Patience pays off! Give them at least three days to develop optimal flavor.



**Lost  
&  
Found!**

This beautiful Wilton Cake/Cupcake carrier was left at the recent Baron's Picnic.

This was washed and will re-appear at the Baron's Monthly Meeting.

The Baron Officers would like to request for the future Christmas Party that any dishes that you bring to the party must be labeled at least with your name and phone number. You could use a simple return address label stuck on the bottom of your dish somewhere or use a dry erase marker. Also please bring any type of serving cutlery or what would be needed to serve your dish, with your name on it. The Beer Barons & Clifford's **cannot** supply serving spoons, etc. for **YOUR** dishes.



*stay tuned...*

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

**AS LONG AS YOU ARE  
A PAID MEMBER AS  
OF THE SEPTEMBER'S  
MEETING !!!**

**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**  
Famous For Their Friday Fish Fry



Weddings, Rehearsal Dinners,  
Baptisms, Birthdays, Showers,  
Anniversaries, Funerals, and Family  
Gatherings

Wed. Karaoke Wally's 25 Cent Wings  
Karaoke Every Wed, Fri, & Sat-9:30pm

Clifford's offers the use of their  
banquet room to the Beer Barons at a  
reduced rate. Our support will show  
our appreciation.

10418 W. Forest Home, Hales Corners  
(414) 425-6226  
[www.cliffordsfinefood.com](http://www.cliffordsfinefood.com)



8930 W. North Avenue  
Milwaukee, WI  
414-258-9821  
[www.rayswine.com](http://www.rayswine.com)

Ray's supports the  
Barons by providing  
space for BJCP training  
(BREW U)

**Ray's Growler Gallery Hours:**

**Thursdays:** 1 PM – 8:45 PM  
**Fridays:** 1 PM – 8:45 PM  
**Saturdays:** 11 AM – 8:45 PM  
**Sundays:** 11 AM – 5 PM

The mission statement behind Ray's Growler Gallery is to elevate and enhance the beer culture and quality for all Wisconsin beer lovers! Ray's Growler Gallery is dedicated to bringing Milwaukee, if not all of Wisconsin, the best, freshest, and most creative beers direct from the tap to your home. Every single beer that we tap into at Ray's Growler Gallery will either be a beer made EXCLUSIVELY for the Gallery, a rare brewery-only release, or a special selection that will NOT be available anywhere in bottle.

Check out website for tapping Info

**UPCOMING BEER BARONS MEETINGS AND EVENTS**

**WEDNESDAY, Sept 24th: [4th Wed] Kirby From Wisconsin Brewing** — Monthly Meeting @ Clifford's, 10418 W. Forest Home, Hales Corners, 7:30 PM. \$ 10.00 meeting for members.

**THURSDAY, October 1st: Officers Meeting @ Brenner Brewery**, 706 S. 5th St, Milwaukee, WI. (414) 465-8469 **Check out The Barons Website**  
Meeting @ 7 pm sharp

**WEDNESDAY, October 22nd: [4th Wed] - Special 25th Anniversary Meeting** — Monthly Meeting @ Clifford's **For more info**

**BARON MIND**

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