



The Monthly Publication of the Beer Barons of Milwaukee Cooperative

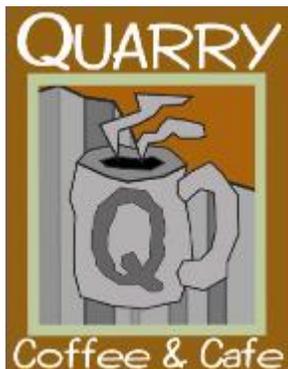
June 2015 [www.beerbarons.org](http://www.beerbarons.org)

# BARON MIND

## Usinger's Sausage and Milwaukee Beer Pairing night!!!



**SAINT  
FRANCIS  
BREWING CO**



**MILWAUKEE  
BREWING CO**



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Check out the Baron Website:

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

## President's Letter

It's festival season in Milwaukee! As I write this, Polish Fest is just wrapping up. Summerfest is on the horizon, and the queue of upcoming Milwaukee festivals is long and without rival. I don't need to tell you that beer plays a big role in the enjoyment of our beloved events. With that in mind, I am proud of how our club educates our community about beer, fosters the creation of better beer, and celebrates the best of the brewing world. Through our efforts, we make trips to the fridge, bar and festival grounds better for all.

In direct alignment with our club's mission (and festival season) is our **World of Beer** festival. We just wrapped up a resoundingly successful 2015 edition on June 6th. We sold out with a record number of tickets. Over 110 volunteers helped make the day a success - a majority of them Beer Barons members. We served beers from all over the world, as well as beers from our club and the community. We served mead, cider, and things in between. We showed our guests a great time and had a lot of fun doing it.

A **big thank you** and **congratulations** to the members who stepped up and made this year's World of Beer a success. I strongly urge everyone to pitch in next year. Volunteering for the festival is the best way to experience it, and you can feel good about doing your part in making the event, and the Barons, successful.

If you are looking for other ways to continue making the Barons great, please contact me ([jon@greenethumb.com](mailto:jon@greenethumb.com)) about volunteer opportunities and/or visit our sign-up table at the general meeting.

As a reminder, you are more than welcome to join us at the next board meeting. These meetings are a wonderful way to get involved in club business and stay on top of what is coming down the pike. Our next meeting is July 1st in Dave Campbell's workshop (see Jon Greene or Dave for address).

Brew strong, evangelize great beer to your friends, and enjoy the summer. Have a great 4th of July.

Prosit,  
Jon

## Vice President's Letter

A special thanks again to all of our "hop parallel" participants from May's club meeting. It's been a long time since we've had a dozen participants for a homebrew night so your hard work is much appreciated. While some hops worked better than others for the experiment, all of the beers were well made and the parallel was well executed. I think the parallel allowed for many of our members to mix and match their favorite hops to come up with some tasty combinations.

Our June meeting will be a commercial night with a unique twist. Dave Mueller from Usinger's Sausage will be our guest for our first ever "Usinger's sausage and Milwaukee craft brew pairing". We'll be sampling various Usinger's sausages along with beers from Milwaukee area craft brewers. The brewers at Sprecher, Lakefront, MKE Brewing Co., Brenner and St. Francis Brewing have been gracious enough hand select the beers for this pairing. In addition, Chef Don Walsh Jr. of The Blue Heron Supper Club in Big Bend, WI. and Chef Scott Matfeld of Quarry Catering in Lannon, WI. are busy designing prepared sausage samplers around these beer selections (does chicken sausage wrapped in apple wood smoked bacon sound good?). It should be a pretty special meeting this month so I hope you all can attend!

Cheers!  
-Josh Strupp

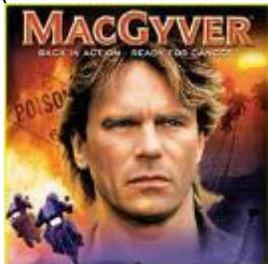
Interested in attending the next  
Officer's Meeting?

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 on July 1st:

**Dave Campbell's Workshop**

(see Jon Greene or Dave for address)



7pm Sharp for meeting.

Guest Member's from the last meeting:

1. Steve St. Louis
2. Dave Campbell
3. Jared Sutliff

Thanks for joining us.



# Homebrew Calendar

Style	When to drink
Berliner Weisse	July/August
Weizen	July/August
Double IPA	August/September
Lambic	February/March

## Style Profile - 23a. Berliner Weisse

**Overall Impression:** A very pale, refreshing, low-alcohol German wheat beer with a clean lactic sourness and a very high carbonation level. A light bread dough malt flavor supports the sourness, which shouldn't seem artificial. Any Brettanomyces funk is restrained.

**Aroma:** A sharply sour character is dominant (moderate to moderately-high). Can have up to a moderately fruity character (often lemony or tart apple). The fruitiness may increase with age and a light flowery character may develop. No hop aroma. The wheat may present as uncooked bread dough in fresher versions; combined with the acidity, may suggest sourdough bread. May optionally have a restrained funky Brettanomyces character.

**Appearance:** Very pale straw in color. Clarity ranges from clear to somewhat hazy. Large, dense, white head with poor retention. Always effervescent.

**Flavor:** Clean lactic sourness dominates and can be quite strong. Some complementary doughy, bready or grainy wheat flavor is generally noticeable. Hop bitterness is undetectable; sourness provides the balance rather than hops. Never vinegary. A restrained citrusy-lemony or tart apple fruitiness may be detected. Very dry finish. Balance dominated by sourness, but some malt flavor should be present. No hop flavor. May optionally have a restrained funky Brettanomyces character.

**Mouthfeel:** Light body. Very high carbonation. No sensation of alcohol. Crisp, juicy acidity.

**Comments:** In Germany, it is classified as a Schankbier denoting a small beer of starting gravity in the range 7-8 °P. Often served with the addition of a shot of sugar syrups (mit schuss) flavored with raspberry (himbeer), woodruff (waldmeister), or Caraway schnapps (Kümmel) to counter the substantial sourness. Has been described by some as the most purely refreshing beer in the world.

**Characteristic Ingredients:** Wheat malt content is typically 50% of the grist (as is tradition with all German wheat beers) with the remainder typically being Pilsner malt. A symbiotic fermentation with top-fermenting yeast and Lactobacillus (various strains) provides the sharp sourness, which may be enhanced by blending of beers of different ages during fermentation and by extended cool aging. Hop bitterness is non-existent. Decoction mashing with mash hopping is traditional. German brewing scientists believe that Brettanomyces is essential to get the correct flavor profile, but this character is never strong.

**Style Comparison:** Compared to a lambic, is generally not as acidic and has a clean lactic sourness with restrained to below sensory threshold funk. Also lower in alcohol content.

**Vital Statistics:** OG: 1.028 – 1.032 IBUs: 3 – 8 FG: 1.003 – 1.006 SRM: 2 – 3 ABV: 2.8 – 3.8%

## Treasurer's Letter

Hello all. May's meeting had 116 members and guests. A very good showing for a homebrew night. We were under budget for the meeting and we thank all of the brewers who participated in this evening's presentation.

Great Taste tickets are in hand. Tickets are \$80. This includes the entry to the festival (\$60) and bus ride (plus box lunch.) Signup sheets will be available at the meeting. As always, members will have first chance at the tickets. Most of the club's reserve is invested in these tickets, as we are required to purchase them months in advance.

Prior to the World of Beer, we spent about \$250 of our equipment budget to purchase items for the trailer. This included assorted strap and tie down accessories. As of World of Beer, most of the club owned gear is stored in the trailer.

Just a gentle reminder that I am no longer to be Treasurer after this year. If you are interested in this position, please let the Board know. I will be happy to answer any questions about the duties surrounding this position.

Patrick



**The German Fest Stein Challenge is a competition for German Beer styles only. This even is still looking for more judges. If you would like to judge, please see Joel Taylor or Patrick McHugh.**

**<http://www.steinchallenge.com/>**

**Judging takes place July 21st - July 26th**

**YAHOO!**

[groups.yahoo.com/group/MilwBeerBarons](https://groups.yahoo.com/group/MilwBeerBarons)



**JOIN THE YAHOO GROUP.  
JOIN THE CONVERSATION!!**

**BIG thanks to Andy and Cheryl  
Hemken for allowing us to store  
our newly purchased club trailer  
on their land at**

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We are a family owned Honey Producer in Big Bend, WI.

We promote the art of beekeeping and benefits of using local honey through education of consumers, new beekeepers, school groups and community programs.

In 1996 Andy started with 2 beehives, he currently admits to 500.

After 30 years of safety and ergonomics consulting, he followed his passion and made beekeeping his full time career. Cheryl came along for the ride.

## **Upcoming events**

### **Great Taste of the Midwest - August 8th**



***Tickets are \$80, includes ticket into the festival, bus ride to and from Madison, and a box lunch on the trip. Members have first chance at tickets, they will go fast.***



**Some hard working judges at the Wisconsin Beer Lovers Festival at Bayshore Mall this past weekend, recognize any of them?**

#### **Beer Barons - Code of Conduct**

Our goal is to improve our members' knowledge of home brewing and its enjoyment. Please show your respect and courtesy to the people you have elected to do the business of this club and the guest speakers that are graciously giving their time to come and put on a presentation for you by being **QUIET** during the meeting.

- Nothing is to be removed from this room that YOU did not bring in (That means the club beers stays). Please leave all un-opened beer for others to enjoy at other events
- NO outside food is allowed to be brought into the meeting that was not purchased at Clifford's
- Only exception is for snack items to enjoy with your beer
  - Pretzels, popcorn, nuts
  - Chips & dip
  - Cheese, sausage & crackers
  - Smoked or canned fish items

**Please bring your own glass and clean up after yourself**

- Everyone must check-in with the treasurer, show your membership card, and pay your meeting fee to receive a wristband

## 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)

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[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	Jonathan Greene
Vice-President	Josh Strupp
Treasurer	Patrick McHugh
Secretary	Jason Rohloff
Sergeant at Arms	Steve Williams
Member at Large	Tim Minger
Member at Large	Michael Sande

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

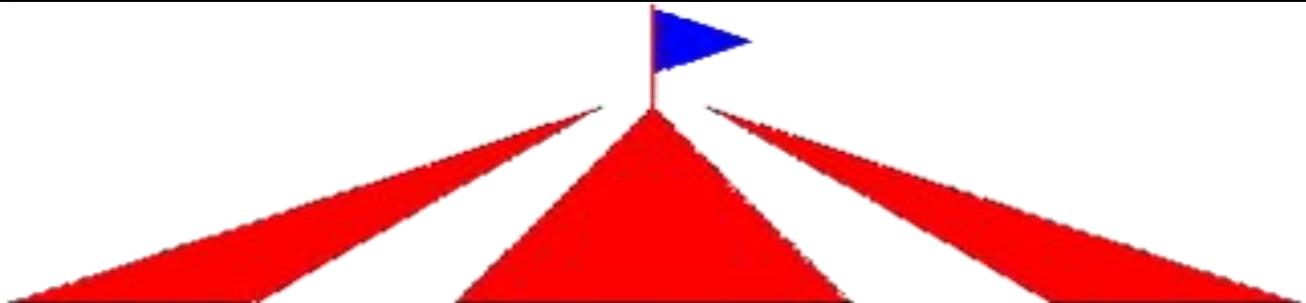
**\*Northern Brewer**  
414-935-4099  
1306 S. 108th St. West Allis

**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!**



Enjoy your summer and look for us at area festivals.



Have Fun!  
Be Safe.  
Be Responsible.



I  k for us in Fall .

Join us at the Karl Strauss dinner  
September 13<sup>th</sup>.

Please check the museum website at [www.brewingmuseum.org](http://www.brewingmuseum.org) for more information on these and other activities.

**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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**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 Tasting Room Events**

Thursday, July 2nd @5:00  
Surly Tap Takeover  
FREE to join

Tuesday, July 7th @ 6:30  
Patio Pounders, Sauvignon Blanc  
Edition  
\$20

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

**UPCOMING BEER BARONS MEETINGS AND EVENTS**

- WEDNESDAY, June 24th: Monthly Meeting @ Clifford's, Usingers sausage and MKE beer
- WEDNESDAY, July 1st: Officers Meeting @ Dave Campbell's workshop
- WEDNESDAY, July 22nd: Monthly Meeting @ Clifford's, Karben4 Brewery

Check out  
The Barons Website  
For more info



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