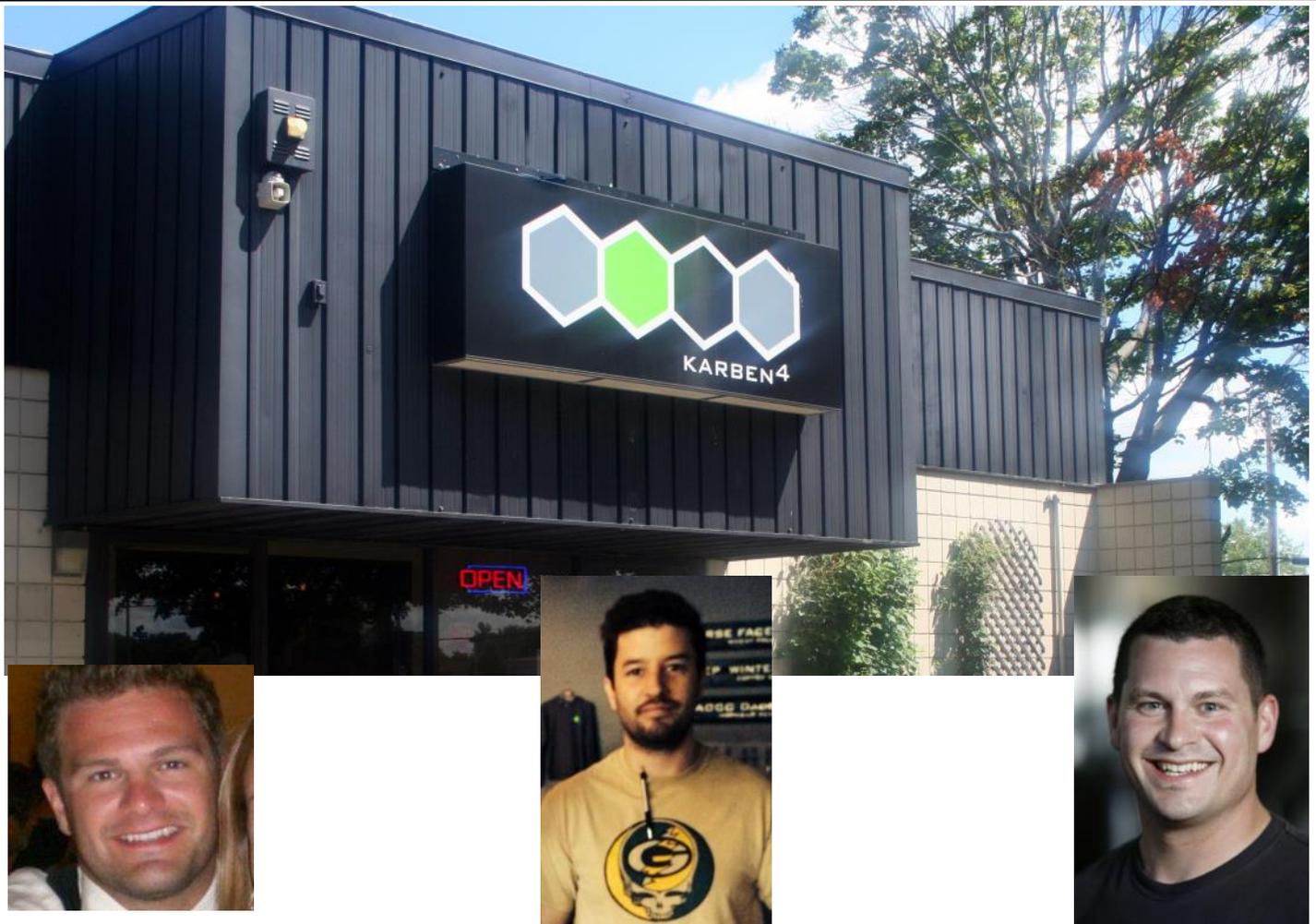




The Monthly Publication of the Beer Barons of Milwaukee Cooperative

July 2015 www.beerbarons.org

BARON MIND



Come meet Owners Ryan Koga, Zak Koga, and Alex Evens

www.karben4.com

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Check out the Baron Website:

WWW.BEERBARONS.ORG

President's Letter

I have been brewing quite a few Weisse beers and Saisons lately. These aren't my typical styles, but with July winding down and the temperature creeping up, I am glad to have these refreshing and easy-drinkers in my fridge. Alongside the rising temperatures, the end of July also means that our Baron's summer calendar is in full swing.

I hope you all had the opportunity to enter the Stein Challenge this year. It is our unique German-style-only completion. Judging will be well under way at the time of our July general meeting, and I'd like to wish all of you who entered the best of luck. Also, I'd like to give a big thank-you to those helping to run the competition this year.

Another great summer event is our Beer Barons Picnic. It's happening on Saturday September 12th. Now is the time to start planning your brew days for the beers you'd like to share at the Picnic. We'll be continuing the popular-vote style homebrew competition, with the winner getting their name inscribed on the Jerry Hetzel Memorial mash paddle. Also, don't forget about the 'food with beer' competition that we hold as well. Enter them both and vie for the chance to have your name immortalized on our trophies!

Our August Board Meeting will be held on Wednesday August 5th at The Landing in Hoyt Park in Wauwatosa. The Landing is a great little beer garden adjacent to the Wauwatosa community pool. We get started at 7pm. Join us for an inside look into club business!

Lastly, if you would like to get more involved in any aspect of the club, please contact me (jon@greenethumb.com) or the board (officers@beerbarons.org) and we will be more than happy to show you how you can help our club keep on thriving.

Enjoy the summer, beat the heat, and Brew Strong!
Jon

Vice President's Letter

I want to take one more opportunity to publically thank Dave Mueller of Usinger's, Don Walsh Jr. of the Blue Huron, Scott Mattfeld of Creative Catering, Jerry Janiszewski of Sprecher Brewing, Scott Hettig of St. Francis Brewing, and everyone in the club who helped put together one of the more memorable Baron's meetings in recent memory last month.

Your hard work and generosity is greatly appreciated and we can't thank you enough. Our July meeting is another can't miss. Brewmaster Ryan Koga along with owners Alex Evan and Zak Koga of Karben4 Brewing Company will be our guests. Karben4 is currently in limited distribution in the Milwaukee area so this will be an excellent opportunity to sample taproom-only beers while talking with the guys at K4 about their rapid success in the Wisconsin brewing industry.

As always, we're looking for homebrew for July's meeting. **Beginning in July, we'd like each member who brings a keg to talk a little about the beer you're sharing. This allows you to better showcase your homebrew as well as receive constructive feedback from the club.** Please e-mail me at stru0087@gmail.com in advance to let me know what you are bringing so we can have adequate serving equipment on hand.

Josh

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

The Landing @Hoyt Park

(1800 N Swan Blvd, Wauwatosa)



7pm Sharp for meeting.

Guest Member's from the last meeting:

1. Jason Meyers
2. Victor Williams
3. David Stanton
4. Dave Campbell
5. Steve St. Louis
6. Mike Schwartz
7. Larry Leinberger

Thanks for joining us.

Treasurer Report – July 2015

So far every month's meeting this year has been within budget. Thank to Josh for great programming at a great price. Many of the suppliers, have been very generous at charging us cost or less for their products. There were a little over 100 attendees for the sausage pairing, which is great for a summer meeting. We are a liquid enough to get us through the rest of the year, mainly because of the apx. \$3200 earmarked for the Homebrew class. Again most of our liquidity is in the form of Great taste tickets.

The picnic committee will have a \$900 budget for raffle prizes... YES, we actually have a picnic committee. Great precedence for a Christmas party committee.

WOB is finalizing their finances, but we anticipate that the Pro scholarship will be fully funded for next year. It remains to be seen how much will be available for the Homebrew piece. Just as reminder, we pay about \$5.00 per member for insurance and \$1.00 per meeting attendee for space rental. Our last two meetings (November and December) usually spend any surpluses that we accrue over the year.

We do have one potential candidate for the Treasurer next year... I think he needs some competition. As the election approaches, I will work with candidates and winner for a nice smooth transition. This gets cumbersome, especially for the Bank.

I am currently preparing member lists and Master comprehensive member lists for the new "automation" committee. It is our eventual goal to better streamline members, payments and volunteer efforts. Having been the recording secretary for new members over the past two years, I will remain on this committee as long as they will have me.

Plug for Stein Challenge! All members will get a free ticket to Germanfest at the meeting. Volunteers will receive an additional ticket (max +2) for every day they help. We had a great showing for Josh on Sunday, last year. Let's see how many Baron's we can have for award presentation this time around.

Patrick



Check out the new & improved Beer Baron's - Code of Conduct Table Tents.

FOUND ON EACH TABLE AT CLIFFORD'S

Homebrew Calendar

Style	When to drink
American Wheat	August
Weizenbock	December/January
Belgian Strong Ale	January/February
Trappist	January/February

Meet the Baron - Rich Heller



Name: Rich Heller

Age: 58

How long have you been a Baron? Since 1999

How long have you been brewing? 21 years

What style do you brew most often? All grain or extract? All Grain. I do occasionally use extract in making my canned starters.

What got you into brewing? My brother gave me the Charlie Papazian book "The Complete Joy of Homebrewing" in 1992, and it sat on my nightstand for 2 years before I read it. Once I read it, I thought "I can do this!", and bought a kit for an amber ale from Brew and Grow. Within a year, I had 10 fermenters in my basement.

How often do you brew? Roughly 13 times a year.

Do you brew solo or with other people? I brew solo. That is how I designed my system. A Propane-fired 3 keggel system. Normally I brew to be able to fill two 5 gallon cornie kegs. I have batch #256, an Oktoberfest, fermenting right now, with #257 a Munich Helles next up. I normally plan 2-3 beers out, so as to harvest yeast, and use a 12 gallon SS conical in my refrigerator. Finished beers in keg right now include a Schwarzbier, Witbier, Blonde Ale, Red Rye, and an Imperial Stout.

What is your favorite style and why? Maibock. I like the big malt! Also a Fan of Honkers Ale, which is an excellent session beer! Here's my Maibock recipe, for 11.5 gallons at the end of the boil.

Rich's Maibock

21 lbs Pilsner Malt (Franco Belges)

10.5 lbs Munich Malt (Franco Belges)

90 Minute Boil

1.25 oz German Magnum 12.5 AA Pellets at 60 minutes

WL 830 German Lager, make a big starter. Ferment at 52 degrees.

1.073 OG, 7.4 SRM City of Milwaukee water through a filter.

What is your favorite beer? Einbecker Mai-Urbock. Buy it in the 5 liter Mini Kegs, as the green bottles may be skunked.

What is your favorite brewery and why? I have always enjoyed the traditional German beer styles, so you can't miss with Ayinger. Of course I am a big fan of Goose Island!

What is your commercial to homebrew consumption ratio? Probably 2 commercial to 1 homebrew.

Have you ever entered a competition? Have you placed? My best was a sour beer that scored a 50 in the regionals of the NHC. I probably enter 3-4 competitions a year. I have been a BJCP judge since 2005, and am also working on the Cicerone certification.

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

Upcoming events



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

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



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.

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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.

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	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

Or in writing at
Beer Barons of Milwaukee Cooperative
P.O. Box 270012
Milwaukee, WI 53227

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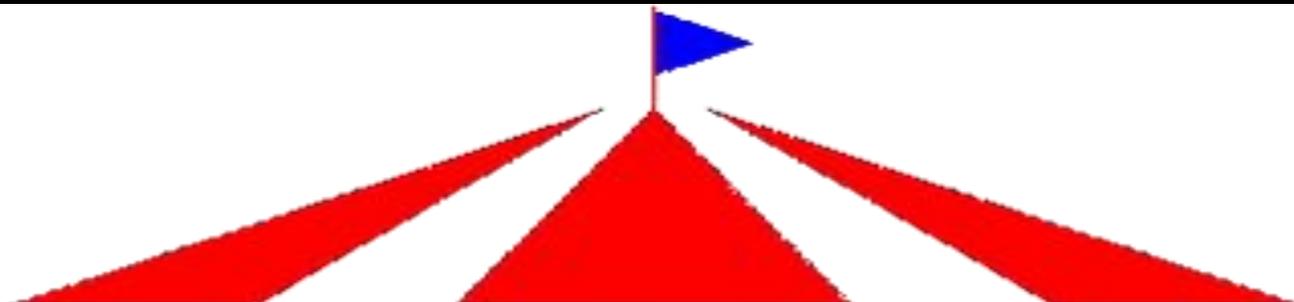
***Northern Brewer**
414-935-4099
1306 S. 108th St. West Allis

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 13th.

Please check the museum website at 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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Ray's supports the
Barons by providing
space for BJCP training
(BREW U)

Ray's Tasting Room Events

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Green Flash/Alpine Tap
Takeover

Wednesday, August 5th @5:00
3 Sheeps Tap
Takeover

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

UPCOMING BEER BARONS MEETINGS AND EVENTS

WEDNESDAY, July 22nd: Monthly Meeting @ Clifford's, Karben4 Brewing
WEDNESDAY, August 5th: Officers Meeting @ The Landing @Hoyt Park, Wauwatosa
WEDNESDAY, August 26th: Monthly Meeting @ Clifford's, Metropolitan Brewing

Check out
The Barons Website
For more info

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Milwaukee, WI 53227