

JUNE 1992

BARON AIN

A Monthly Publication for the Beer Barons of Milwaukee
"Dedicated to the Education and Enjoyment of Fermented Malt Beverages"

June Monthly Meeting

The June monthly meeting is at 7:30 pm on June 24 at Clifford's (10418 W. Forest Home Ave, Hales Corners). This will be a homebrew night -- homebrewers are asked to bring samples. If you aren't a homebrewer, bring along a commercial beer that you particularly enjoy. President Anderson has a different format in mind for this homebrew night so be ready for anything.

Upcoming Meetings

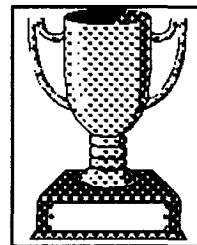
September 23 - Oktoberfest by the Lager style group
November 18 - Brown Ales by the Brown Ale style group

Style Groups

The following style groups are currently active. If you have a particular interest in any of the following beer styles and would like to pursue that interest in more depth, contact the leader of the group:

Brown Ale - Larry Krolkowski (545-8509)
Lager - Scott Lord (242-7836)

State Fair Homebrewers' Show



by Jerry Uthemann

It's that time of year again, time for the Wisconsin State Fair Beer Competition. As in previous years, we can use all the help we can get. So please spend some time supporting your favorite hobby not only by sending your favorite brews to be tasted, but also participating in the event.

This year's competition will be about 2 weeks before the actual State Fair. The homebrewers' show is on Saturday and Sunday, July 18 and 19. However, to get a better start on things, we would like to have some help to sign in and sort as many entries as possible on Friday, July 17 (after 3:00 PM). It's a good opportunity to meet new friends.

Speaking of meeting friends, if you have an extra bedroom that you are willing to let an out-of-town brewer use that weekend, please let me know. If you have any questions call me in the evening (321-8934) or call Mary at the Purple Foot (327-2130). There will be a sign-up sheet at the next monthly meeting.



Seasonal Brewing

by Larry Krolkowski

Traditionally, summertime is a slow season for brewing. In the days before refrigeration, it was difficult to find cold enough temperatures for lagering. But if you have a cool spot in your house, you can still be thinking about brewing an ale or two. And if you want to brew a beer that you can enjoy on hot summer days, you might want to consider a fruit beer.

When brewing fruit beers, you have a wide range of options, both in the fruit used and in the style. Cherries, blueberries, raspberries and peaches all work well. You can add these fruits to your favorite recipe to produce a cherry weissbeer, a blueberry steam beer, or a peach pilsener. Your creation will no doubt be unique -- that's half the fun of it. These beers are great to serve to people who say they don't like beer because they are so different from people's usual perception of "beer".

My idea of a fruit beer is where the fruit really comes through strong, as in a lambic. So when I brew fruit beers, I like to downplay the malt characteristic by using light malt extract. This also allows the color of the fruit to show. On the other hand, if your beer is cloudy, which is common for fruit beers, the cloudiness will be apparent as well.

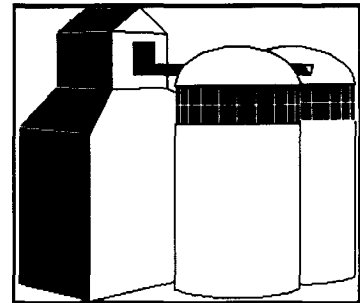
I use frozen fruit for brewing. When using berries, it saves you the bother of crushing since the frozen berries already have broken skins. You add the fruit after boiling your wort, steeping at about 160 degrees for 15 minutes. Do not boil the fruit since this will cause cloudiness. After steeping, transfer the wort (berries and all) into an open primary fermenter. Ferment for five days, then strain out the fruit and siphon the beer into a closed secondary fermenter. Bottle after the beer clarifies.

Here is a sample extract recipe:

- 5 lbs light dry malt extract
- 10 lbs fruit (cherries, raspberries, or blueberries)
- 2 oz boiling hops (Hallertauer)
- 1/2 oz finishing hops (Hallertauer)
- ale yeast

Experiment! And be sure to share your experiences and your beer with your fellow homebrewers.

**B E E R
B A R O N S
W I N
M A L T**



On Thursday night, June 11th, at the AHA National Convention the Liberty Malt Supply Co. of Seattle, Washington had a drawing to give away 50 pounds of malt. The malt was given to the club with the most members entering the drawing. Thanks to the strong showing of *Beer Baron* members, the malt was awarded to our club.

The malt is called Maris Otter Pale and it is a 2-row winter variety. It is an imported malt from England. The malt is suppose to be an excellent choice when brewing a brown ale.

Chilton Microbrewery Festival

by Andy Moss

My wife Pam and I ventured north on the weekend of May 30 to camp and to attend the Chilton Microbrewery Festival. Pam and I learned one important fact on Saturday night: homebrews around the campfire can cap off a great camping day.

The festival was set under a tent at the Brant Inn outside Chilton. It was attended by about 500 people and nine microbreweries. Polka music was provided by the Jerry Schneider Orchestra. The dance floor filled as the day wore on and the brews took hold.

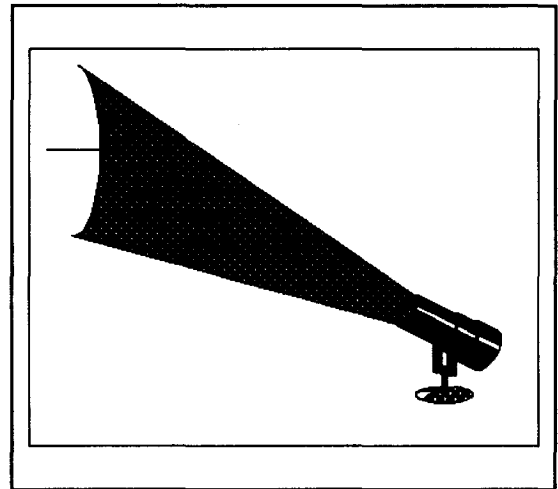
At the festival there were lively discussions on brewing techniques, ingredients, and the upcoming AHA convention. The representatives from Basement Brewmasters mentioned that they were hosting six other microbreweries on Saturday, June 27 in Kenosha. I had the opportunity to meet other homebrewers from other parts of the state and we discussed regional microbrews and available brewing ingredients.

The beers that were available included Sprecher Milwaukee Pils and Hefe Weiss, Lakefront Cream City Ale, Cherryland Golden Rail, Silver Rail, and Cherry Ale, and offerings from Water Street, Brewmasters' Pub, Capital, Fox Classic, and Appleton Brewing. The event was hosted by Rowlands Calumet Brewing. Our choice for "Best of Show" was Appleton's Adler Brau Porter.

TedFest

by Ted Wilinski

On Sunday, June 28 there is a beer judging at Jacobus Park. All styles of homebrew are welcome. They will be judged by experienced beer drinkers. Entry to TedFest is free for homebrewers who bring a six-pack; other adults are requested to donate \$7.00. All are asked to bring a dish of food to pass. TedFest starts at 11:00 with beer judging at 2:30. There will be volleyball, Karbi (Korean ribs), and plenty of beer. Call me if you have any questions (259-0046).



Pub Preview

Club member Carson Praefke has resigned his position as a brewer for Sprecher Brewing Company to pursue a career as a tavern operator. License approval has already been obtained and he is presently working full-time to remodel the premises and obtain the required occupancy permit. The tavern will be located at 1100 E. Kane Place (277-9119) and should be open in a month or two. Carson says "I plan on calling it 'The Tasting Room'. We will be specializing in local beers and wines as well as the best beverages from the rest of the world." The location is close to downtown as well as the east side. Hope to see you there.



Membership Information

Annual membership dues are five dollars. Basically, this pays for the cost of producing and mailing this newsletter. In addition, we charge fees for the meetings, between \$1 and \$5, depending on the cost of the beer we taste that night. Membership dues can be paid at the monthly meetings or you can send a check for \$5 to Gerry Burant, 2731 N. Downer, Milwaukee 53211.

We mail the newsletter free of charge to prospective members for three months. The date that appears on your newsletter address label is the end of the three month period. If that date is prior to 6/1/92 you will not receive another newsletter unless you pay the annual dues.

For current club members, it is up to you to remember to renew -- we do not send out reminders. So check the date on your address label to see if it's time to ante up.

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