

SEPTEMBER 1992

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# BARON AIN

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

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## *New Dues News*

At the August club meeting, the club officers recommended to the membership that the annual dues be increased from five dollars to ten dollars. The increase is needed to cover the higher costs that are being incurred in the production and mailing of this newsletter. When the five dollar dues were instituted, the newsletter was one or two pages, copied on whatever photocopier we could find, and mailed out at 25 cents. Since then, postage rates have increased, we now have four pages, we are printing the newsletter instead of photocopying, and we are using heavier paper. It was estimated that it is now costing us \$9 per year per member to produce and mail the newsletters. With dues at ten dollars, we remain the least expensive homebrew club around. Those present at the meeting agreed with the board's recommendation and the new dues take effect immediately.

In addition to the new dues, there was discussion at the meeting about the size of the club treasury. It was agreed that the treasury should have enough money to cover the costs of the meetings and to avoid paying bank service charges. However, if the treasury exceeds \$1000, the Treasurer is to report back to the membership and adjustments will be made to the dues or meeting fees to reduce the surplus.

## *Upcoming Events*

October 25 - Minnesota homebrew competition.  
Entry blanks available at the Purple Foot.

## *Barleywines*

by Dennis Davison

What is a barleywine you may ask? Simply speaking, they are just strong ales with original gravities between 1.065 and 1.120, thus giving them an alcohol content from 6% to 13% by volume. They have a rich malty flavor and good bitterness which is often masked by the high alcohol content. Most barleywines are copper to dark-brown in color, and ingredients include  
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## *Upcoming Meetings*

October 28 - How to keg your beer -- looking for a speaker

November 18 - Brown Ales by the Brown Ale style group

December 16 - Christmas party

## *September Monthly Meeting*

The September monthly meeting is at 7:30 pm on September 23 at Clifford's (10418 W. Forest Home Ave, Hales Corners). The Lager Style group will be giving a presentation on the Marzen/Oktobefest type of beers. The talk will include: an explanation of the group's activities over this past year; the history behind Oktoberfest beers; recipe varieties for a "typical" Oktoberfest; and the "flavor profile" that is characteristic to this style of beer. Best of all, we will be able to sample a homebrewed Oktoberfest on tap. Commercial examples will be served too!



## State Fair Winning Recipe

Starting with this issue of Baron Mind, we'll be printing First Place recipes from the Wisconsin State Fair Brewers' Competition. Of course, there's a lot that goes into making a blue ribbon beer besides the recipe so your results are not guaranteed. We appreciate the fact that our club's top brewmasters are willing to share their recipes with us.

### *American Ale*

by John Baas

So, I'm sitting here sipping a freshly-made all-grain wheat beer that would have won best of show at State Fair had it been ready in time, and had Dave Norton fallen through an open man-hole on his way to deliver his entry, thinking, "Why should I give out my Blue Ribbon winning recipe for my American Ale?". Because that's what our club is all about ... sharing ideas and helping each other make good beer, that's why!

Here are the ingredients for a 5 gallon batch:

6 pound can	Ireks-Arkady Munich Amber malt
1/2 pound	crystal malt, 20 lovibond
1 ounce	Kent Goldings hop plugs (boil)
1/2 tsp.	Irish Moss
1/2 ounce	Kent Goldings hop plugs (dry hop finish)
1 pkg	Wyeast liquid German Ale yeast

Put the crushed crystal malt in a boiling bag and add to 4 gallons cold water in brew pot. Remove grains when water starts to boil. Add malt extract and boiling hops. Boil for one hour. Add Irish Moss for final 15 minutes of the boil.

Pitch yeast when cool, add more water to glass carboy to top up to five gallons.

Add finishing hops to secondary glass fermenter. Bottle when fermentation is complete, adding 3/4 cup corn sugar at bottling.

Original gravity: 1.044

Final gravity: 1.010

This is the second year in a row I've taken top honors in the American Ale category at State Fair. If you think I'm going to give out last year's recipe, you're nuts!

## BARON MIND

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The BARON MIND is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Larry Krolikowski, Paul and Denise Arneson, Ed and Maryann Sulkowski, Ted Wilinski, and other club members who contribute articles.

We welcome any comments or suggestions.



## *Great Taste of the Midwest*

by Andy Moss

On Saturday August 22nd, my wife Pam and I went to the "Great Taste of the Midwest" festival in Madison. Several club members went to Madison on a bus chartered by Zur Krone. This idea really made sense since parking was limited and we could prepare for the fest by warming up with a Lakefront Eastside Dark on the way.

The festival was held in Olin Terrace Park which is situated downtown between the capital building and Lake Monona. All the booths were under a large tent and the festival had more than 20 brewing companies. Upon entrance to the park we were presented with a sample glass and told to "go to work". It turned out that there were 40 different varieties available during the day so we had to pick and choose. This was the sixth annual Taste and it attracted many brewers from outside Wisconsin. These included: August Schell, James Page and Summit from Minnesota; Pavichivich, Joes, Goose Island and Chicago Brewing from Illinois; Boulevard from Kansas City; Broad Ripple from Indianapolis; Fitzpatrick from Iowa; Detroit and Mackinac, and Kalamazoo from Michigan. All the Wisconsin microbrewers were there including local favorites Lakefront, Sprecher, Water Street and Brewmasters' Pub. The park had a small fountain where you could wash out your glass. Towards the end of the afternoon, a band played on the edge of the park. Our party dined at the Essen Haus before returning to Milwaukee at 9 PM.

Footnote: Zur Krone's next road trip is a local tour on October 3. Beginning at 10:30 AM, the trip will include special tours of Sprecher and Lakefront plus stops at Port of Hamburg, Von Trier, Style's, and Gasthaus Neuremberg. The cost is \$12, including the cost of the brewery tours. Sign up at Zur Krone.

Look for more information about Zur Krone's Chicago road trip and a Pumpkin Fest party in the next Baron Mind.

## *Barleywines*

(Continued from Page 1)

British 2-row ale malt, dark malts (caramel, amber, brown, chocolate, and black malts including roasted barley), and almost any other adjunct that the brewer wishes to use. Yeasts are usually of the champagne strains to obtain the higher alcohol content. Hops amount to whatever you have lying around and lots of them. In researching recipes I found International Bittering Units ranging from 24 to 303. So you see you have large latitude with malts, hops and other adjuncts. Aging is done from 6 months to over a year.

Classics of the style would include Anchor Old Foghorn, Young's Old Nick, Thomas Hardy's Ale, and MacAndrews. Most Belgian Triples can also be classed barleywines.

The following is my favorite homebrew recipe. All malts were step mashed at 125 degrees for 40 minutes, raised to 150 degrees for 60 minutes then raised to 160 degrees for 30 minutes.

Ingredients for 5 gallons:

- 3/4 lb chocolate malt
- 1 lb Munich malt
- 2 lb crystal malt
- 1 lb dextrine malt
- 1 lb toasted barley
- 2 tsp gypsum
- 16 lb Munton & Fison amber malt
- 3 oz Fuggles pellets (60 minutes boil)
- 2 oz Cluster pellets (60 minutes boil)
- 1 oz Cluster pellets (10 minutes finishing)
- 2 pkg Red Star champagne yeast

O.G. 1.108 racked to secondary after 6 days - aged 4 weeks F.G. 1.050

Bottled with 1 cup M&F light dry malt (instead of corn sugar).



## Membership Information

Annual membership dues are ten 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 \$10 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 9/1/92 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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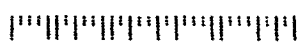
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