

AUGUST 1993

BARON AIN

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

August Monthly Meeting

The August monthly meeting is at 7:30 pm on August 25th 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. Also, this night we want to open up a discussion with the general membership on their thoughts as to what direction the club should be going.

Style Groups

As this year draws to a close, we need to start thinking about forming new style groups. Currently there are two groups active, one looking at Belgian Ales and the other studying lagers.

You might want to consider starting a group that joins a "beer of the month" club. This group would not concentrate on a single style but rather on a particular micro-brewery each month. Typically, these clubs offer several different types of beer from one or two micro-breweries each month. The cost of the membership would be distributed amongst the group members. Another possibility would be a social group instead of an actual style group. Each month the group could meet at a different drinking establishment and critique the bar's selection. You can even come up with your own idea but at least start thinking about it now.

Events Calendar

September 4th & 5th - SprecherFest at Old Heidelberg Park, 1 - 11:30 p.m. each day. Music, food and BEER for \$4 (includes parking). Proceeds to benefit Channel 10/36 Friends. For more information call 278-1497.

September - United German Societies of Milwaukee presents an authentic Bavarian Oktoberfest each weekend this month starting 9/11. Held at Old Heidelberg Park, starts each Saturday at 5 p.m. and Sunday at 1 p.m. Admission is \$1 and the parking is free.

September 22nd - A representative from Spaten will be the guest speaker.

October 27th - Belgian Ale style group will be hosting this meeting.

Special Thanks

The Beer Barons would like to raise our mugs in a toast to Town Beer & Liquor. Town has been the outlet for the beer that we sample during our meetings. Last month, the good people at Town went above and beyond the call of duty. Had Town not put pressure on one of their distributors we would not have been able, at July's meeting, to enjoy the various beers brewed by The Joseph Huber Brewing Company. Since Hans Kestler, Director of Brewing for Huber, was our speaker that month, it would have been a little embarrassing not to be tasting some of their product. Town Beer & Liquor is located at 903 S 84th Street, if your in the neighborhood stop in and tell them THANKS!



Brew News

Sprecher

Will Sprecher be moving out of the City of Milwaukee? A July 24th article in *The Business Journal* poses just that question. It seems that Sprecher's landlord, Atlas Development Corp., wants to build an office and residential complex at the site currently housing the brewery. Sprecher is not the only business at this location that will be looking for new homes if Atlas follows through with this building project.

Opening

Club member, Carson Praefke has opened up his new bar and he would like you to stop in. His place is called the Tasting Room. It's located at 1100 East Kane in Milwaukee. The telephone number is 277-9118. Good luck Carson!

Spotted

Who were those people pictured in the August 8th *Sunday Milwaukee Journal* dressed in leather and stuffing their faces with Sheboygan bratwursts? Why, they were none other than Beer Baron's very own, John and Pam Baas. The real question is, was that really Stroh's Light that they were washing those brats down with.

Education

Waukesha's *The Freeman* ran a full page set of articles on homebrewing in their Saturday August 7th issue. The layout included a general-awareness article that gave reasons why people enjoy homebrewing. Another article briefly described several beer styles of both ales and lagers. The last item on this page was a color graphic showing the basic steps involved in homebrewing. These articles were written by Jim Ohschimdt. What made these articles interesting were their accurate and concise presentation. Often times articles about homebrewing found in newspapers are fraught with errors.

STATE FAIR:

Best of Show Recipe

by Dennis Davison



DOPPELBOCK

Even though this was an all grain brew, you can substitute 10 pounds of a light dry extract.

14 pounds Schreier 2-row
1 pound English Crystal (80 lov)
9 oz. Briess Chocolate
3 oz. Briess Black Patent

Three gallons of water with 3 tsp. of gypsum added. Decoction mash at 120 degrees for 35 minutes, 150 degrees for 30 minutes, 160 degrees for 25 minutes. Sparge with 170 degree water, collect 6 gallons of run off. Add 2 tsp. nutrient and bring to a boil. Boil for 90 minutes.

Hopping rate:

1/2 oz. Perle 6.7% Alpha 60 minutes;
1/2 oz. Perle 6.7% Alpha 35 minutes;
1 1/2 oz. Mt. Hood 3.5% Alpha 20 minutes.

Original Gravity 1.078

Final Gravity 1.024

A one quart yeast starter of Wyeast Bavarian Lager #2206 was used. Initial fermentation took place at 50 degrees for 10 days. Secondary fermentation was 3 weeks at 35 degrees. This beer was kegged and artificially carbonated on 11/2/92. Temperature was kept at 35 degrees. Counter pressure bottled 12/1/92. This beer was 8 1/2 months old when judged.

STATE FAIR:

**CLUB
MEMBERS
TAKE
THEIR
FAIR
SHARE**



Club members did well during the recent Wisconsin State Fair competition. Seven of our members walked away with at least one ribbon each. Club vice-president, Dennis Davison, took the top honor of "Best of Show" with his Doppelbock entry (see recipe on page 2). This entry also was awarded the "Best Strong Beer". Also, Carlos Garces had an outstanding brown ale entry that earned him the award as the "Best Brown Beer".

In recognition of their accomplishments, the following is a list of the ribbons awarded to each club member.

John Baas

2nd - American Ale
3rd - Brown Ale
3rd - Porter
3rd - Light-Bodied Pale Ale

Dennis Davison

Best of Show - Doppelbock
Best Strong Beer - Doppelbock
1st - Doppelbock
3rd - India Pale Ale
3rd - Sake

Carlos Garces

Best Brown Beer - Brown Ale
2nd - Brown Ale

Larry Krolikowski

1st - Doppelbock
1st - Belgian Trippel
3rd - Spruce Beer

Brian McManus

2nd - Wheat Beer, Weizen

Andy Moss

2nd - Porter

John Watt

1st - Raspberry Ale
3rd - Peach Mead

BARON MIND

Published by
the Beer Barons of Milwaukee

A nonprofit organization.

Club Officers

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Treasurer - Scott Lord (242-7836)
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The *BARON MIND* is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Paul Arneson, Jeff Brown, Maryann Sulkowski, Ted Wilinski, and other club members who contribute articles.

We welcome any comments or suggestions.



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 the Beer Barons of Milwaukee, P.O. Box 27012, Milwaukee, WI 53227.

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 8/1/93 you will not receive another newsletter unless you pay the annual dues.

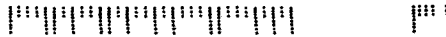
For current club members, it is up to you to remember to renew – we do not send out reminders. So check the date on your address label to see if it's time to ante up.

Support Clifford's Supper Club with your patronage.

Clifford's allows us to use their banquet room at no charge to the Milwaukee Beer Barons.

Our support will help show our appreciation.

PLUS - The food is VERY GOOD!!



Charter Membership Expires 1/1/94
Larry Krolikowski
12105 W. Howard Ave.
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