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# Baron Mind

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

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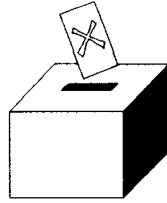
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December 1993

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## Officer Elections



Officer elections will be held in December. None of this year's officers are seeking re-election nor are they interested in any other posts. Because there were only two positions, vice president and treasurer, for which candidates officially accepted nominations, the December meeting will be open for additional nominations prior to the elections. The following is a brief description of each officer's duties.

*President* - This person runs the meetings and keeps them focused. The meeting format is flexible. This allows the format to reflect the personal style of the president.

*Vice President* - Brian McManus has accepted the nomination for VP.

*Treasurer* - Bill Myers has accepted the nomination for this position.

*Newsletter Editor* - The editor solicits people to write articles and then organizes the articles into a newsletter. This job demands that you have access to a computer. Some typing may also be required. The editor works with a volunteer staff. This staff takes care of the layout, printing, mailing list and distribution of the newsletter. ( Rich Grzelak is rumored to be interested in being nominated for this office.)



## A Letter to the Membership from President Andy Moss

Nominations for 1994 officers were held at last month's meeting. As of now, we have candidates for two offices, with both the President and Newsletter Editor positions open. Elections will be held before the Christmas festivities start at our December 15th meeting.

I'm writing this to inform you of the 2 open positions and to challenge you to consider those offices. Many of your faithfully attend and enjoy our meetings. I'm certain that we've all learned a great deal about beer and its creation since we started attending meetings. I'm afraid that 1994 will get off to a rocky start for our club if we only have 2 of the 4 officer positions filled.

I've enjoyed just about every minute as your president. Paul Arneson and I are ready to step aside and let others lead by example. Please consider these offices.... attend our Christmas party and vote!



## December Meeting

The December monthly meeting is at 7:30 pm on **December 15th** at Clifford's (10418 W. Forest Home Ave, Hales Corners). This is the Christmas party for the club. As usual there will be beer to drink, however at this meeting there will be some food to eat too. This is also election night for the officers that will serve the club in 1994. If you're a member of the Beer Barons and have not yet attended a meeting in a while, make sure you make this one.



## Calendar of Events

**December 15th - Beer Barons' Christmas party and officer elections.**

**January 23rd - First National Deaf Homebrew Competition, AHA Sanctioned Competition, Portland, Oregon.** Entry deadline is January 8th. Call the Grateful Deaf Homebrew Society at (503) 245-1795

**January 24th - Hail to Ale, AHA Club-Only Sanctioned Competition.** Entry deadline is January 24th. Contact James Spence at the AHA, (303) 447-0816.

**April 10 - 13 - The Institute for Brewing Studies National Microbrewers and Pubbrewers Conference and Trade Show, Portland, Ore.** Call the IBS at (303) 447-0816

**April 29 - May 8 - 1994 AHA National Homebrew Competition first round judging.** Entry deadline is April 4 - 15. Call the AHA at (303) 447-0816.

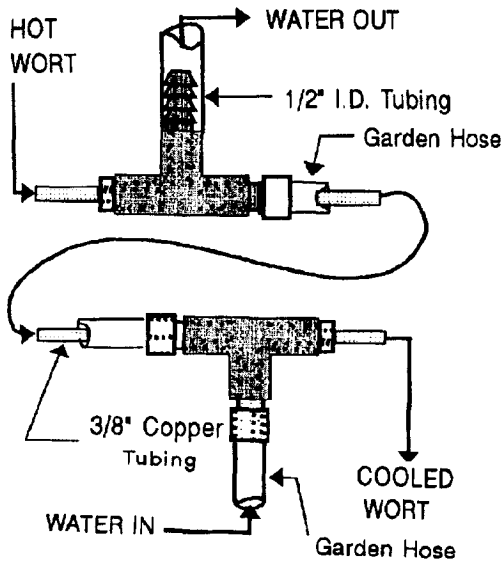
**May 7 - National Homebrew Day.** Call the AHA at (303) 447-0816

**May 19-22 - HWBTA International Conference, Brighton England.** Contact Dee Robertson at (813)685-4261.

# Homemade Wort Chiller

by Paul Arneson

I always like to cool my wort down to pitching temperature as quickly as possible. Cooling the wort fast reduces its susceptibility to contamination and oxidation. This is because the sooner you can pitch the yeast, the quicker you can transfer to the primary fermenter thus allowing fermentation to form a protective layer of carbon dioxide above the beer. Another benefit from the speedy chill of your wort is that your finishing hops will retain their aroma because they are less likely to become volatilized. If your interested in making your own counter-flow wort chiller, read on. All parts shown here are readily available at your local hardware store. When complete the wort chiller should cost less that \$50.

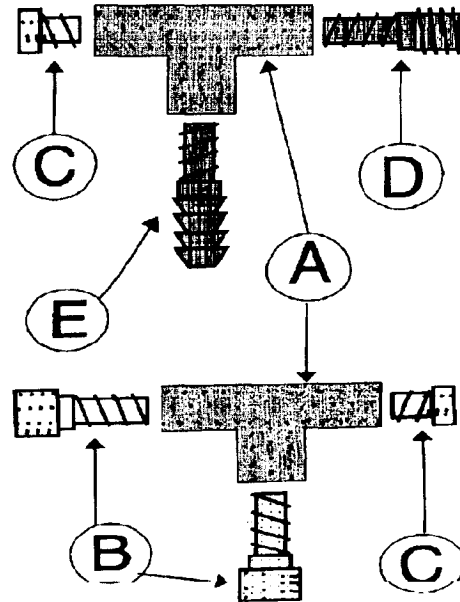


As the one drawing indicates, hot wort passes through a piece of copper tubing which is inside a garden hose. At the same time cold water passes, in the opposite direction, through the garden hose. The water goes into one tee fitting and out the other, chilling the wort on its way (the wort and water never physically touch each other).

Parts required in addition to those listed in the Parts Description are: 50-foot garden hose; 56 feet of 3/8" soft copper tubing; string; hose clamp for 1/2" tubing (optional); rubber hose washers (2); Teflon tape; and silver solder or water-proof caulk. Of course you'll want to attach some tubing to both the inlet and outlet side of the copper tubing. Hose clamps are recommended for this.

To make the chiller, feed copper tubing through a garden hose. The copper tubing should be at least six feet longer than the garden hose, leaving three feet of tubing out each end of the hose. Next assemble the tee fittings as shown in the Assembly Drawing. Use Teflon tape to make these connections water tight. Connect a tee assembly to each end of the garden hose while being careful to feed the copper tubing through the reducer labeled "C". It is important to make the fit between "C" and the copper tubing. This can be done by silver soldering the joint or using a waterproof caulk. Now form a coil with the garden hose (wrap it around a Cornelius keg). Use string to help the coil keep its shape.

## Assembly Drawing



## Parts Description

- (A)** 1/2" NPT TEE
- (B)** 1/2" MNPT X  
3/4" Female HOSE
- (C)** 1/2" MNPT X  
3/8" FNPT Reducer
- (D)** 1/2" MNPT x  
3/4" Male HOSE
- (E)** 1/2" MNPT X  
1/2" HOSE (ID) Barb

*Baron Mind* is published by the Beer Barons of Milwaukee, a nonprofit organization. Club officers are President - Andy Moss, 375-4216, Vice President - Dennis Davison, 545-9246, Treasurer - Scott Lord, 242-7836, Newsletter Editor - Paul Arneson, 662-2834. 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.

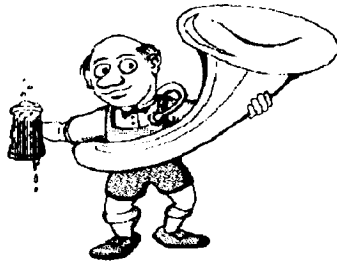
## Wort Chiller (continued)

To use, attach three feet or more of plastic tubing (i.e. Tygon) to part "E". Use a hose clamp to secure this if you like. Hook up another garden hose between your cold-water tap and the wort chiller. Turn on the cold water. Make sure that the water outlet side of the is placed in a drain. Siphon the hot wort through the copper tubing. When all of the wort has been siphoned it should be cool enough to pitch the yeast.

A couple of important notes I'll mention here. Use hop plugs and a screen when brewing/siphoning. Hop pellets may plug the copper tubing. Also, flush the inside of the copper with plenty of hot water as soon as possible after brewing.

## Wisconsin's Newest Brewery

by Peter McMullen



Coming into the town of New Glarus (located southwest of Madison) on Highway 69, I pointed out the window to a newly built building and speculated that perhaps it was Wisconsin's newest microbrewery. Since the building had no sign, we decided to do the "once through town" before stopping to ask for directions. Walking into Puempels Tavern I immediately noticed the beer ads for the New Glarus Brewing Company. I inquired where the brewery was and was directed back to the unsigned building. Pulling into the empty parking lot and seeing a padlock on the door, our chances of a tour seemed slim. I began to leave a note when a car pulled into the lot and parked. I finished my note while the people in the car stayed in their vehicle. I approached the car to see if they knew of any tour times. I was told that they had called ahead (a novel idea) and arranged for a one o'clock tour. With it being five minutes to one, it was starting to be a good day.

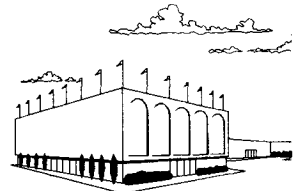
It was about this time when the brewmaster, Daniel Carey, pulled into the lot. After the general greeting and introductions, we were in the brewery. The brewery is as new looking inside as outside. Some of the equipment was purchased from the closed Fox Classic Brewery in Appleton. Dan uses both imported Belgian and local Sheboygan malts, along with imported Saaz hops with other native varieties. One gets the impression that the brewmaster wants to do things right, from his choice of location to the finished product.

The New Glarus Brewing Co. offers two regular brews and plans to offer four seasonal beers. The regulars are Edel-Pils and Zwicker. We had to go to town to try the beer, since the tasting room was still under construction. The Edel-Pils is described as a creamy, full-bodied beer with a smooth finish. I would agree with this description and add that it is the right combination of malt and hop bitterness. The Zwicker will be available in bottles soon and is an unfiltered

bottle-conditioned version of the EdelPils. The beer is fashioned after the beer drawn right from the lagering tank. The seasonal beers will be a Bock, Weiss, Oktoberfest, and even a Lambic-style Kriek beer.

Right now, the beer is found only in New Glarus and Madison. Dan eventually wants to reach Milwaukee and Chicago markets but doesn't want to do so until he can do it without running out. Before departing, I wished him luck and invited him to a future Beer Baron meeting. Until then, if you are in the area, lend your support to Wisconsin's newest micro-brewery, the New Glarus Brewing Company.

## Bristol Brewhouse Opens for Business



A new home brew supply store called the Bristol Brewhouse has opened its doors. It is located in the Riverwest neighborhood of Milwaukee at 818 E. Chambers Street, adjacent to Lakefront Brewery.

The Bristol Brewhouse features supplies and equipment for the beginning and experienced home beer maker. The store's international selection of malt extracts grains hops fresh yeast and books, as well as expert staff, offer the home brewer an important source of brewing technology.

Lake front Brewery souvenirs including T-shirts, mugs, baseball caps are also available. Store hours are: Wednesdays thru Fridays, 4:30 p.m. to 6 p.m.; Saturdays, 11:30 a.m. to 5 p.m.; and by appointment. Call 264-BEER for more information.

## ZYMURGY CORRECTIONS



If you're going to be brewing a five-gallon batch of beer from the old British recipes found in the article titled, "British Homebrewing" by Ed Westemeier (Zymurgy, Vol. 16, No. 4, 1993) take heed. You will need to multiply all ingredient quantities presented in this article by 4.2 in order to have enough to brew five U.S. gallons.

In the fall 1993 issue of Zymurgy (Vol. 14, No. 3) there is a mistake in George Fix's article on fusel alcohols. Not that it matters much, except to us chemists, but the chemical structure shown for tyrosol is wrong. The structure presented in the article shows there to be five chemical bonds to one carbon atom while the other only has three bonds connected to it. This is impossible as carbon always uses a total of four bonds only!



## Membership Information

can send a check for \$10 to the Treasurer, Milwaukee Beer Barons, 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 12/1/93 you will not receive another newsletter unless you pay the annual dues.

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

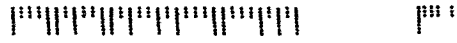
For current club members, it is up to you to remember to renew -- we do not send out reminders. So check the date on your address label to see if it's time to ante up.

# 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!!**



**1st Class Mail**

Charter Membership Expires 1/1/94  
Larry Krolkowski  
12105 W. Howard Ave.  
Greenfield, WI 53228

Milwaukee, WI 53227

P.O. Box 27012

**Milwaukee Beer Barons**

