

Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee
Dedicated to the Education and Enjoyment of Fermented Beverages
April 1994

Apologies First

Because the person who normally does the layout on this newsletter was on vacation, it was, by necessity, put together on equipment which is inferior to that which is normally used. As a result, it has a slightly different look, and the type is not as crisp as normal.

Help!

Once again, it must be stressed that this is your newsletter, and that your contribution of ideas or articles is greatly appreciated. Reviews, recipes, gadgets, and techniques, all can form the basis for an interesting article. If you would like to help, please call Rich at 545-0650.

In The News...

Pabst Brewing Co., the first American Brewery allowed in mainland China, has announced that it plans to increase its annual beer production to 2.7 million barrels by the third quarter of this year, making it the largest brewery in that country.

According to an article appearing in a recent issue of the JOURNAL OF DRUG ISSUES, stress can be reduced simply by planning to drink. The reason behind this is that most drinkers have pleasant associations with drinking, particularly the social aspects



April Meeting

The April Monthly Meeting is at 7:30 PM on April 27th at Clifford's (10418 W. Forest Home Ave., Hales Corners). In addition to regular meeting business, we will be tasting a fairly broad range of Wisconsin Lagers, sampling products of Lakefront, Leinenkugel, Capital, and Huber.

Calendar of Events



Meeting	Program
April 27th	Wisconsin Lagers
May 25th	Basic Homebrewing
June 22nd	State Fair Preview
July 27th	Weiss Beers/Spaten
August 24th	To be determined
September 28th	Oktoberfest Beers
October 26th	Bock Group Presentation
November 16th	Pumpkin/cherry Beers
December 21st	Annual Xmas Party

May 7-National Homebrew Day

May 14-Madison H & T Guild

May 21-Stout Bout Only Competition
AHA Sanctioned, James Spence (303) 447-0816.

May 21-James Page Open. AHA Sanctioned. Contact James Page Brewery (612) 331-2833.

THE BEGINNERS BREW POT

Unlike wine, which limits the creativity of its producer to fruit extracts and a limited number of herbs and spices, beer is an incredibly adaptable and forgiving beverage, in which all sorts of flavorings may be added. The possibilities are limited only by the imagination of the brewer.

Although most people consider beer to be the result of the interaction between water, malt, hops, and yeast, the use of hops as a flavoring and bittering agent is relatively new, becoming a principle component of beer only during the 16th century. Prior to the introduction of hops, the preferred flavoring was "gruit", a mixture of bitter herbs and spices often sold by the local monastery as a source of revenue.

Hops are used in virtually all commercial beers produced today, however vestiges of the old traditions remain, particularly in the British Isles, and Belgium. Even Germany, where the purity law was born in 1516, allows for flavorings other than hops to be used in wheat beers. Berliner Weisse, for example, is often flavored with raspberry syrup, or extract of woodruff.

Great Britain, offers spiced holiday beers (wassail), as well as ginger and spruce beers. Belgium, always somewhat eccentric among the brewing nations, has its lambics, faro, and white beers. The Belgians often use fruit extracts, orange peel, and coriander in their beers.

Many microbrewers produce special seasonal beers, often made with exotic flavors. Popular types include pumpkin, cherry, and spiced beers. Anchor Brewing, of San Francisco, for example claims to use a different recipe every year for its christmas ale.

It seems that no ingredient is too exotic for the production of beer. Sorghum, molasses, and honey have all been used for both the fermentable sugars, and the flavors that they impart. Other ingredients such as onions,

garlic, jalepeno pepper, chocolate, and licorice, have all been used at one time or another to make an acceptable brew. Chances are, if you think of it, it has already been used.

One of the main advantages that the homebrewer has over the general consumer of beer is the ability to mold a beer to fit a desired profile. If you want to make a truly unique beer, consider the use of spices in your next beer.

Although far from complete, the following list of spices and flavoring agents may be used to make some special and unusual brews:

Allspice-adds a clove and cinnamon taste.

Anise-licorice.

Bay Leaf-Piney/resiny.

Chocolate-adds body and softens the beer.

Cinnamon-a holiday favorite

Clove-Spicy, excellent in holiday beers.

Coriander-slightly lemony, a favorite of the belgians, particularly in white beers.

Ginger-Earthy & spicy, it also adds some heat.

Juniper Berries-the principle flavor in gin, it adds pine-like overtones.

Licorice-adds sweetness and complexity to beer.

Nutmeg-Perfumy & nutty, very nice in ales.

Orange Peel-Citrousy, used in belgian white beers.

Black Pepper-Both perfumes and enhances other flavors in the beer.

Spruce-Piney/wintergreen flavor.

Vanilla-somewhat nutlike, it also softens the beer.

Baron Mind is published by the *Beer Barons of Milwaukee*, a non-profit organization. Club officers are President-Jeff Brown, 961-2084, Vice President-Brian McManus, 545-2838, Treasurer-Bill Myers, 769-0732, Newsletter Editor-Rich Grzelak, 545-0650. The **Baron Mind** is published monthly for members of the *Beer Barons of Milwaukee* thanks to the efforts of Rich Grzelak, Jeff Brown, Maryann Sulkowski, Ted Willnski, and other club members who contribute articles. The permanent mailing address is Beer Barons of Milwaukee, P.O. Box 27102, Milwaukee, WI 53227.

Yet Another Wisconsin Brewery

by Peter McMullen

I recently had some free time during mid-week and thought it would be a good opportunity to go to, yet another, "Wisconsin's newest brewery". I called up a beer buddy who had to drop a child off at kindergarten, and off we went to the Gray's Brewing Co. in Janesville to seek out our own knowledge. We were at the brewery, which is located on the west side of town, just off Highway 11, on Court St., in just over an hour.

On arrival, we found the doors locked, and the lights off in the front tasting room. Peering in the windows, we could see a bar in a tiled floor room, surrounded with beer artifacts. This view was making us thirsty, so we pounded on a side door to see if anyone was home. The door opened to reveal a familiar face, a former brewing assistant from Sprecher Brewery. We exchanged some friendly questions in the hopes of a private tour. Unfortunately, the floor had just been mopped in the tasting room, so samples were out of the question (rats!). Fortunately, we were politely directed to a choice of taverns in town to taste the brew.

We found "The Looking Glass" easy enough, and had a choice of three beers. Naturally, our choice was all three, but only one at a time. The selection itself sets it apart from all other Wisconsin breweries and brewpubs. No lagers here, just an American Pale, an Irish Ale, and an English Stout. Gray's Pale Ale, Irish Style Ale, and Oatmeal Stout are the creation of the brewmaster, Keith Wayne. The young Mr. Wayne has seemed to combine his schooling in

Since it was the day before St. Patrick's Day, we started with the Irish Style Ale. This was a dry roasty brew of medium maltiness. Our beers were served in cooled glasses, so I found myself warming the beers in my hands to try and draw out the tastes before the last gulp. Gray's Pale Ale seemed similar to the Irish, minus the roastiness, and less bittering hops. The Oatmeal Stout was the tastiest of the three, as it should be. The stout was not as sweet as its British counterparts, but was a nutty, coffeelike brew that you could really chew on. This is a bold beer to brew as a regular, and should be applauded.

I was told that brewery tours are offered on the first and third Saturdays of the month. May I suggest calling to confirm this, and the times of the tours. I will pass along the number given to me by the pleasant Vice-President, Fred Gray, who happened to be at the bar at the same time as us (608-752-3552).

The location of Gray's in the south-central part of the state is causing the area to resemble a little Bavaria. There are now micros in Janesville, Monroe, New Glarus, and Middleton. Do I see a club beer trek a-brewin'?





Membership Info



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 upon the cost of the beer that we taste that night. Membership dues can be paid at the monthly meetings, or you can send check for \$10 to the Treasure.

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 5/1/94, 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!!

1st Class Mail

Membership expires: Dec-94
Brian & Laura
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