

Baron Mind

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

June 1994

In The News



Recognizing the growing importance that the specialty beer market is having on the brewing industry, Anheuser-Busch has acquired a minority interest in the Redhook Ale Brewery of Seattle. Redhook currently produces five different types of ale, which will now be distributed nationally through Busch's network. In addition, Busch is now test marketing its own ale, Elk Mountain, in New England, and on the west coast.

The G. Heileman Brewing Co., recently purchased by a Dallas based investment company intends to reinstitute the strategy of former president Russell Cleary, who in the 70's and early 80's saw the brewing company grow from a regional to the forth largest brewer in the nation. New president and CEO, Richard Gaccione, said that the company intends to focus on the specialty and super-premium beer markets, which have been steadily growing in contrast with the stagnant or declining premium and budget markets.

An analysis of 15 different beer styles found that the total dietary fiber content of beer ranged from 183 to 3534 milligrams per liter. The beer styles lowest in fiber were malt beverages, alcohol-free beer, light beers and malt liquor-style beers. Those highest in fiber? Wheat beers, doppelbocks, and beers using smoked malt. Other beer styles had fiber contents in the middle range. The study notes that these fiber contents are low compared to bread made from whole meal, for example.

Wisconsin Homebrewers Convention



The Wisconsin Homebrewers Convention will be held on Friday, July 8th, from 8:00 am until 5:00 PM. The location is Bartlett's (Moorland Road and National Avenue in New Berlin) and the cost is \$25.00 per person, which includes a buffet lunch.

Hands On -

- ▶ Yeast Comparison session featuring 8 beers made with one wort and different yeasts.
- ▶ Doctored Beer Lab with beer samples tainted to test your tastebuds.

Speakers -

- ▶ Mary Anne Gruber - Briess Malt
- ▶ Mark Duchow - Water Street Brewery
- ▶ Mike Ratkowski - New Homebrew Gadgets
- ▶ Michael Conard - Yeast

For more information contact Larry Krollkowski at (414) 545-8509

June Meeting

The June monthly meeting is at 7:30 PM on June 22, at Clifford's (10418 W. Forest Home Avenue, Hales Corners). In addition to the regular meeting business, Mark Duchow and Bob Hansen of the Waterstreet Brewery will be speaking about their Microbrewery. They have indicated that they will be bringing a new specialty brew for sampling.

Also, in keeping with the meetings' theme, we will have a fairly broad range of classic styles to help categorize your beer for the State Fair competition. Included will be Newcastle Brown Ale, Double Diamond, Ballantine's India Pale Ale, Pilsner Urquell, Guinness Stout (Draft), Anchor Porter, Little Kings Cream Ale, and Schmalts's Altbier.



Calendar of Events

Meeting	Program
June 22nd	State Fair Preview (Homebrew)
July 27th	Bavarian Weizenbiere
August 24th	Not Yet Determined
September 28th	Oktoberfest Beers
October 26th	Bock Style Group Presentation
November 16th	Pumpkin and Cherry Beers
December 21st	Beer Barons Annual Xmas Party
January 28th	To be determined by the new administration

July 8th - Wisconsin Homebrew Convention. Contact Larry Krollkowski at 545-8509.

July 9th and 10th - Wisconsin State Fair Beer Competition, Contact Jerry or Mary Utheman at 327-2130

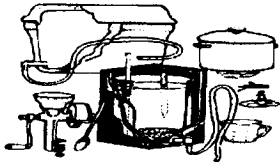
July 22nd and 23rd - Second Annual Great New England Brewers Festival, Northampton, MA. Call (413) 584-2079

July 30th - Central Ohio Brewfest 1994, Columbus, OH. Entries due July 23rd. Contact Sean McGee at (614) 856-5566.

August 6th - Third Annual Central Illinois Homebrew competition, Normal, IL. Entries due July 31st. Contact Tony McCauley at (309) 452-1084.

August 8th - Weiss is Nice Club-Only Competition. Contact James Spence at (303) 447-0816.

August 19th thru 21st - Milwaukee Irish Fest. Volunteers needed for ticket taking at South Gate and Gate 6. Free admission, free parking, food coupons for 3-hour shift. See Jeff Brown at Beer Barons meeting or contact him at 961-2084 to volunteer.



The Beginner's Brewpot

Water is the key component of beer, accounting for over 90% of the finished product. Because it is so important, there has been much debate over the years over relatively minor differences in its chemical composition, particularly as a way of marketing commercial beer.

Practically, there are only three basic flavors of water, hard, soft, and neutral. An example of a neutral water would be any water that was distilled, removing any dissolved minerals. The softer the water, the greater degree in which soap bubbles will form in solution. Conversely, the harder the water, the greater degree in which precipitates will form upon boiling.

The water in the Milwaukee area has been classified as "temporarily hard", meaning that carbonates of magnesium and calcium are present in the water. It is fairly interesting to note that the waters of Milwaukee, Munich, Pilsen, and Dublin, are all very similar in terms of their mineral content, and it is not too surprising that all these cities have great brewing traditions.

Generally speaking, soft water is best for dark beers such as stouts and dark ales, while hard water tends to work best with lighter beers such as pilseners. The differences in the finished product tend to be very subtle.

Minute quantities of certain minerals in the water can affect the beer greatly. Sulfur salts, although helpful in wine making, are definitely not recommended for use in beer. In addition to making the beer taste salty and harsh, they are slightly laxative. They also can hinder hop utilization.

Sodium chloride, table salt, can round out the taste of beer, and make it sweeter, but if used in excess, can contribute a metallic taste. Charlie Papazian, in "THE COMPLETE JOY OF HOME BREWING" recommends that no more than 1/2 teaspoon of salt be added to a 5 gallon batch. Gypsum can be used to soften the water as well as promote yeast sedimentation. It also promotes the breakdown of proteins and tannins during the boil, resulting in a clearer beer. Because gypsum is composed of calcium and sulfur, it is important to remember that there can indeed be too much of a good thing, and the sulfur can have a negative impact on the finished product.

Epsom salt, Magnesium Sulfate, is occasionally added to the water when a lighter beer is being made to make the water harder, and again, no more than 1/2 teaspoon is recommended for a 5 gallon batch. One advantage that kit or extract brewers have over all-grain brewers is that they normally will not have to get involved with water chemistry, as most manufacturers add the necessary minerals to the concentrate. Because they are mass produced, however, the disadvantage is that when mixed with local water, the final chemistry may be all wrong for the type of beer desired.

As with all the other aspects of brewing, the all-grain brewer can exercise a greater influence on the beer than the extract brewer simply by varying the chemistry of the water. It is strongly recommended that before attempting to do so, a water profile be obtained from the local water utility.

Ordinary tap water can be used to make beer, however, some brewers object to the chlorine taste in the water. If this is the case, pour the water into a sterile bucket, and allow it to sit for a few days. For the most part, this really is not necessary.

Although the mineral content of the water will determine, to a certain extent, the clarity of the beer, proper protein breaks are much more important. There are two points in the brewing process during which these protein breaks occur. The first, and probably the messiest, is the hot break. This happens just around the time of boil-over, that is the brief period of time when the boil in the wort is at its most furious.

Careful monitoring of the brewpot will prevent boil-over. As the foam in the wort starts to rise, turn down the heat slightly, and stir the wort rapidly. In a moment or so, the foam will start to recede, and a slow boil will be evident. This is the hot break, and it is proof that some of the proteins in the beer are broken.

The cold break occurs when the boiling wort is rapidly cooled. Properly done the wort will be brought from boiling to about 70 degrees Fahrenheit in about 15 minutes. Protein breaks are more important to the whole grain brewer than to the extract brewer, but in both cases, the possibility of clear beer is greatly enhanced.

Occasionally, other clarifying agents are added to the beer. These include Irish Moss, Gelatin, Isinglass, and Polyclar, gelatin and Irish Moss being the most common. Directions for the use of these agents can be obtained at the local brewers supply shop.

Chill haze will sometimes happen upon cooling of the beer. The beer becomes cloudy upon cooling, but this only affects the appearance, and not the flavor of the beer. There are two basic ways in which this can be minimized in a beer which is susceptible to haze. The first is to simply put the beer into the refrigerator no more than 45 minutes before drinking. This will allow the beer sufficient time for the beer to become cool, and minimize the possibility of haze forming. The second is to allow the beer to sit undisturbed in the refrigerator for a week or two. In time, the proteins in the beer will settle to the bottom.

Probably the best book for the home-brewer about water chemistry is "THE COMPLETE HANDBOOK OF HOMEBREWING" by Dave Miller, and it is strongly suggested for those who wish to wade into the subject fuller.

A New Brewpub in Southeastern Wisconsin



by Peter McMullen

I recently read an article in the "Milwaukee Sentinel" on the explosion of brewpubs and breweries in Wisconsin and noticed a new name on the list. The unfamiliar name was Randy's Fun Hunter's Supper Club, a brewpub in Whitewater. My wife and I had planned a luncheon date, so why not have it in Whitewater. The article had mentioned that one would be comfortable in a dinner jacket, which was a bit of a turn off to us. I convinced her that it was a brewery and couldn't be that posh of a place. We found the place despite the missing sign, located just outside of town on Milwaukee Street. The building and decor is new due to an arson fire by a competitor. The menu consisted of usual pub fare, but also offered some daily specials. The beer fare was a Pilsner, Amber Lager, and a Pale Ale. I had the Amber with the Clubhouse Burger, which was served on toasted oatmeal bread. My wife opted for a chef salad and no brew. The Amber

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was of a dark coppery color with a nice malt sweetness, much like a Vienna style lager.

After lunch we went into the Fun Hunter's bar, which conjures up images of a room full of blaze orange. Instead the bar is tastefully decorated with old pictures of Whitewater and a boat hanging upside-down from the ceiling. We sat down to taste the Pale Ale and talk to the friendly bartender. The brewery has been in operation since the beginning of the year after Randy Cruse took week course at the Siebel Institute. The kettles were tucked in a small corner of the bar with the standard viewing window. The very Pale Ale was a full bodied beer that made me want to take a one week course. I was unaware that brewery offered a sampler tray, so if you go try it to find the one you like. The brewery also sells promotional glassware and clothing. Randy's sells beer to go in 1/2 gallon plastic containers. I didn't get a chance to try the Pilsner, not my favorite style. If you go give it a try, and don't worry if you leave the dinner jacket at home."

Selected Brews of Colorado

by Chris Koehn



During a recent ski vacation in Colorado, I had the opportunity (read: duty) to sample a selection of micro and brewpub brews, and let me tell you, fellow beer quaffers, it's a great place to drink beer!

My first exposure to the Colorado beer scene came last year in Steamboat Springs. A new place had opened in January '93 called the "Heavenly Daze" brewpub and grill. Last year the pub had just come on-line, and was offering four ales including a brown, porter, wheat, and an amber. While it was a fun place to visit from a social and aesthetic standpoint, the beers were somewhat lacking. They were all extract brews, and tended to be on the green side. This was understandable as the pub had just opened and was hurrying things up to meet the huge influx of winter sports enthusiasts.

This year I decided to give the pub another try and was pleased to find that the brewery had caught up with demand, and is allowing the beers to mature properly. They also have begun brewing some seasonal and specialty beers, including a very nice raspberry weiss. "Heavenly Daze" attracts the young apres ski crowd, and tends to rock as the evening progresses, so come early and stay late. Sample beer assortments are available, and pints are \$2.75. The pub is located on the mall in the ski village, across from the Sheraton.

Located in downtown Steamboat Springs on Highway 40, is the new Steamboat Springs Brewing Co. While "Heavenly Daze" is apres ski, "Steamboat Springs" is much more upscale. But the Beers. Ah, the beers. The brewmaster prides himself in creating all-grain examples of classic styles as well as seasonal and specialty beers. On this trip, I had the great good fortune to sample two beers, a "winter ale", and a "raspberry stout" (raspberries are a popular theme in Colorado beers, as they are grown there, and in Oregon, then flash frozen in bulk; the brewmaster then thaws them out and creates a kind of extract from them, which is added late in the boil). Both beers were exceptional. I hope to visit the brewery again to try the rest of its offerings. Beers are \$3.00 a pint, and food is served in the restaurant next to the bar.

The other beer Mecca in Colorado which I visited is Boulder. There are no less than five microbreweries and brewpubs in this small city, which I sampled three. The "Mountain Sun Brewery" is the smallest of these. Located on Pearl and 15th, it feels like a diner, mostly because it was one in a former life. This rather humble establishment is a favorite with the college age crowd for its good, reasonably priced food (burritos, burgers, veggie chili, etc.), its reggae music, and its good, reasonably priced beers. Of the six beers offered, I tried two, a raspberry stout, and a

wheat beer. In my opinion, both were slightly green, but good. I was disappointed that they were out of their "Colorado Kind Ale", sought after locally for its well-hopped bouquet. Beers are \$1.50 for 12 oz., and \$2.25 for 16 oz.

Also in downtown Boulder, at 1123 Walnut Street, is the Walnut Brewery. Located in a renovated warehouse, the brewery is the largest, nicest brewpub, with the most sophisticated brewing equipment I have ever visited. There are six beers offered: pale ale, gold "premium" ale, Irish red, brown ale, bitter, and a stout. All the beers are all malt, all grain, and of exceptional quality.

As an Anglophile, I felt it was my duty to sample a "B & B", a brown ale and bitter for the uninitiated. Bitter is a style which is hard enough to come across in the US., but to find one as fresh as good as this is a rarity. Mix it with a great brown ale, close your eyes, and you'll think you're in London. The walnut brewery offers great food, with lunches from \$6.00 to \$9.00. Great salads. Pints are \$3.00.

For locals and skiers "in the know, the place to drink in Winter park is the "Cripple Creek Saloon", down the street in Fraser, and the beer to drink is Rockies Brewing from Boulder. This is the only microbrewery in Boulder which seems to have a distribution network. Rockies Brewing offers four brews, but the one I stuck to is their porter. It is "on draw" at "Cripple Creek", and at \$1.50 per 12 oz. glass, the best deal in town. The brewery is located at 2880 Wilderness, but wasn't open for tours when I was there.

Other micros available in Colorado include H.C. Berger from Fort Collins, and Breckenridge from Denver. Both are available retail in magnums, and are very good.

Need a vacation? Enjoy skiing, biking, climbing, fishing? BEER DRINKING? Consider Colorado!

Candi Sugar

by Bill Kitch

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(Editor's Note: Candi sugar is a basic ingredient in brewing Belgian style ales. It is not easily available to the Midwestern Homebrewer. The following article is excerpted from Lambic Digest on the Internet.)

Candi sugar is sucrose. It may or may not be inverted (hydrolyzed). That is broken into its constituent glucose and fructose molecules. I don't know if being inverted is important. In order to assimilate sucrose, yeast must first break it into fructose and glucose. This happens outside the yeast cell by the action of the enzyme invertase which is secreted by the yeast. So if invert sugar is used the yeast doesn't have to bother secreting invertase. The production of invertase may be the source of cidery off-flavor noted in beers using a lot of sucrose as an adjunct. Then again, that may not be the source. Miller says it's the fermentation of the fructose itself that's the source of the cidery off-flavor. I don't see how the crystal size can be of any great importance to the brewer. Whether it's inverted or not may be important.

The dark candi sugar is caramelized before crystallization. I have caramelized by own sugar and compared the flavor (of the sugar) to that of dark Belgian candi sugar. As near as I can tell, the flavors are equivalent. Now the caramelized sugar I produce is highly variable, so by equivalent, I don't mean exactly the same. (I don't seem to have the patience to do it exactly the same every time). In fact the last time I did this I burned the sugar slightly. I used it anyway. The slight burnt flavor was detectable in young samples of the beer it was used in. Surprisingly I thought it rather enhanced the flavor of the beer (a dark Belgian style ale).

To caramelize your own sugar, add enough water to sucrose or glucose (your choice, I use glucose) to make a thick syrup. You don't have to dissolve all the sugar since it will dissolve when you heat it. Heat it in a deep sauce pan to 232 degrees F. (I think that's the right temp.) When it gets to this temperature it will "very quickly" start to caramelize. When it is



dark enough (your choice) remove it from the flame. If you're brewing right away, add water or wort to dissolve the now caramelized sugar. If you're not brewing right away, scrape the hot sugar onto a marble slab or greased cookie sheet. Don't let it cool or you'll need to use dynamite to get it off of the pan.

My recommendations on how to use sugar for Belgian style ales (assuming 5 gallon batches):

OG < 1.050 - Don't use sugar

OG 1.050 to 1.065 - 1/2 pound of sucrose or glucose will not product noticeable off flavor but will lighten the body compared to an all grain brew. If you use 1/2 pound of caramelized sugar you will get a definite caramel flavor and will give an otherwise pale beer a reddish brown color not quite as dark as Chimay red cap, depending on the darkness of sugar.

OG 1.065 or Greater - Use up to 1 LB of sugar. I recently brewed a triple with OG 1.08? using 1 LB of glucose. This nicely lightened the body of what would have otherwise been a very heavy beer. Some folks say at OG 1.070 or above, you can use all the sugar you want.

Some final comments: I always use glucose even though there is plenty of evidence that many Belgian brewers use sucrose. (Irrational prejudice of mine). Peter Camps (Celis head brewer) told me recently that they use no sugar in their Grand Cru. This beer has a remarkably light body for an alcohol content of 7.1%. When I quizzed Peter about this he said "you have to be careful to do the sacrifice correctly." So, one can make a high gravity, light bodied ale without sugar adjuncts. I presume this requires a long low temperature sacrifice rest, and, of course, the proper yeast.



Membership Information

Annual membership dues are ten dollars. This just barely covers the cost of producing and mailing this newsletter. In addition, we charge a \$5.00 fee for each meeting attended. This pays for 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 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. 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!!

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