
Baron Mind

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

July 1994

In The News



William Turner, who recently became chairman of the G. Heileman Brewing Company, recently indicated that there was a "high probability" that the now dormant Val Blatz Brewery, off of I-43 in Milwaukee, will be re-opened early next year. The plant, closed since 1989, will most likely be used for contract brewing, and is expected to employ 20 workers when it reaches full capacity. It had been on the market for several years, but was too small to interest other major brewers, and unsuitable for microbrewers because it does not have any bottling capability.

Canada based Labatt Brewing has acquired an interest in the Mexico based Fomento Economico Mexicano (FEMSA), brewers of Dos Equis, Superior, and Tecate. Miller Brewing presently holds a minority interest in both brewing companies, and the sale is expected to create a for North American brewing force which will be able to better challenge Anheuser-Busch, which last year acquired an interest in Mexico based Grupo Modelo S.A., brewers of Corona, and presently the largest brewing company in that nation.

Miller Lite, which has been the dominant light beer in America since its introduction in 1973, has been edged out of first place in sales by Bud Light for the first half of the year. Should this trend continue, Anheuser-Busch will have the two top selling brand in the nation. Miller still holds an overall lead in light beer sales by company because it produces several different brands of beer.

See You at the Fair

By John Baas



The excitement mounts as the 1994 Wisconsin State fair is almost here. For the first time ever, the Beer Barons of Milwaukee will have an honest to gosh, official booth at the fair!

This is an excellent opportunity to show the world what homebrewing is all about! We'll brew, drink beer, talk beer and..., well, what else is there?

David Stoelting is bringing a couple of his spiffy brew systems for us to use. But we need people to use them. We've been passing around a sign up sheet for volunteers to help us staff this booth. If you've signed up...great! If not, why not think about it? If you plan to go to the fair anyway, why not spend a couple hours with your fellow beer geeks? The fair runs from August 4th through the 14th. It's open to the public 9:00 am to 10:00 PM daily. On the 14th, it will close at 9:00 PM.

Now the bad news....The fair gives no freebies. EVERYONE PAYS TO GET IN...EVEN THE EXHIBITORS! Tickets are \$5.00, parking is \$4.00. We're working on finding a sponsor of some sort, so we can buy books of admission tickets to give to volunteers. Any Suggestions? Books of admission tickets only are \$44.00. Books of 11 admission tickets including parking are \$66.00.

What do you do while staffing the booth? 1. HAVE FUN. 2. Talk to people about beer. 3. Answer questions about homebrewing. 4. Brew some beer. 5. HAVE MORE FUN!

If you haven't been to a meeting lately, and have been unable to sign up for booth duty, you can call Jerry or Mary at The Purple Foot (327-2130). We're making history at the State Fair this year! Be a part of it! Years from now you can tell your grandchildren, "Yup, I was there the year they started homebrewing at the State Fair!"

July Meeting

The July monthly meeting is at 7:30 PM on July 27th, at Clifford's (10418 W. Forest Home Avenue, Hales Corners). In addition to the regular meeting business the meeting will feature a sampling of foreign and domestic Weizen beers.

Calendar of Events



Meeting	Program
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

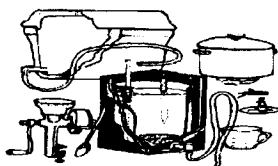
August 6th - Third Annual Central Illinois Homebrew competition, Normal, IL. Entries due July 31st. Contact Tony McCauley at (309) 452-1084.

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

August 12th - Mazer Cup Mead Competition, Ann Arbor, MI. Entries due by August 6th. Contact Ken Schramm at (810) 816-1592

August 20th - BJCP Exam, Ft. Mitchell, KY. Contact Ed Westemeier at (513) 576-2872

August 20th - 8th Annual Great Taste of the Midwest, Madison, WI. Contact Bob Paolino at (608) 249-7126



The Beginner's Brewpot

In this column last month, we had discussed some problems that may occur in your beer as the result of overuse of certain chemicals, and improper boil. This month, we intend to expand upon that topic.

Once again, the most common problem that a homebrewer will encounter is chill haze. Proper protein breaks will generally resolve this problem, although binding agents may help. This is not truly a flaw in the sense that it has a negative impact on taste, but rather interferes with the aesthetics of the beer.

Another problem that frequently occurs is oxidation. This often results in a cardboard taste in the beer, and may exacerbate certain problems by making the beer more harsh, sour, or bitter. It is either caused by too much air in the bottle, or exposure to fluctuating temperatures, the warmer the beer gets, the more likely that some degree of oxidation will occur.

Occasionally, other characteristics may appear in a beer, and depending on the style, these may or may not be flaws. The American Homebrewers Association has identified the following characteristics:

Acetaldehyde - A green applelike aroma in the beer. This is a by-product of fermentation, and is generally undesirable, however, it sometimes will be wanted in a barleywine.

Alcoholic - the warming feeling produced by ethanol and some higher alcohols.

Astringent - a drying, puckering sensation, like that produced by alum or grape skins. This is most common among whole-grain brewers, and generally is caused by long mashes, and over sparging.

Bitter - the taste associated with hops. Many homebrewers will over hop a beer for a given style.

Chlorophenolic - The result of the mix between chlorine and certain organic compounds. If this happens, consider switching to distilled water.

Cooked Vegetable/Cabbagelike - Usually the result of long lag times and bacterial infection.

Diacetyl/buttery - usually caused by fermentation at high temperatures, however, some bacteria may also cause this condition.

DMS (Dimethyl sulfide) - A sweet cornlike aroma and flavor. Any number of factors may produce this including improper boil, bacteria, and slow wort chilling.

Fruity/estery - Banana or applelike flavor in a beer. This will occur with certain yeasts and high temperature fermentation.

Grainy - a cereal-like taste in the beer. Most common among all-grain brewers, it is usually not desired, however, it may be a defining characteristic of some beers.

Hoppy - The aroma produced by the hops. By definition, it does not include bitterness.

Light-struck - The skunklike smell that occurs as the result of exposure to light. This can be avoided by storing the beer in dark bottles, and limiting exposure to light.

Metallic/Tinlike - coinny flavor in a beer. Limiting direct exposure to metal will eliminate this problem.

Phenolic - A medicinal, plasticlike flavor in the beer. Caused by wild yeasts or bacterial infection.

Salty - The flavor associated with table salt. Usually the result of overuse of certain brewing salts, it can also be produced by some sterilizing agents.

Solventlike - Similar to alcoholic, however most often described as acetone-like. This will occur as the result of high temperature fermentation.

Sour/acidic - Vinegar or lemonlike, tart. Generally associated with bacterial infection.

Sweet - the taste associated with sugar.

Sulpherlike - Best described as the taste associated with rotten eggs. Can be produced by some yeast strains, but is usually associated with certain brewing salts and sanitizing agents.

Winey - a complex taste that can best be described as the combination of alcoholic, estery, and acidic components. It is only appropriate in certain Belgian ales.

Yeasty - the popcorn like flavor often produced by yeast suspension in the beer, or beer that has been allowed to sit on sediment too long.

Based on the above list, the key factors that result in flawed beers are:

- 1.) Improper sanitation
- 2.) Over or under boiling of wort.
- 3.) Mishandling of finished product. and
- 4.) Poor Brewing technique.

By exercising greater care in the process, most of these flaws can be avoided.

Beer Tips



Treat hops as a perishable food. The can go stale, and may be subject to oxidation. Store them in a lock-top freezer bag in the back of your refrigerator when they are not being used.

Remember that the addition of ingredients to the wort during the boil changes the surface tension of the wort. A second boil over can occur even after the hot break.

If you have a computer, the addition of a modem can greatly expand the resources available to you as a homebrewer. All the major commercial services such as CompuServe, Genie, and Prodigy, as well as the Internet, have special interest groups devoted to beer.

When using dry yeast, it is generally better to over pitch, that is use 2 bags of yeast. This will make sure that the yeast gets off to a good quick start. As with hops, unused bags of yeast should be stored in your refrigerator until you are ready to use them.

If you are an extract brewer, you can greatly improve your beer by avoiding the use of corn sugar in your brews, even though the recipe calls for it. For example, if a recipe calls for 3 lbs. of sugar, use a similar amount of extract, or dry malt. This will greatly improve the complexity of your brew. You are almost always better off using an unhopped extract, and adding your own hops during the boil.

Let's Go Online.....

A brief guided tour of Beer Computing Reprinted from *Brewing Techniques*



Imagine that after hearing all your friends talk about how great a time they had in Europe, you decide to make the trip yourself. After that first step of good intention, however, you quickly face the myriad decisions that follow. Shall I fly, and if so what airline should I take?. Where exactly do I want to go? How shall I travel once I get there? Given my budget, where should I stay?

The following introduces you to some on-line destinations and preferred means of travel.

The Internet: Although many believe the Internet is a destination or an ultimate source of information, it is more properly an autobahn that connects the places you may want to visit. To gain access to it, you need to find an entrance ramp and (often) pay a user fee. Once you have access to Internet service, you can go places and transmit messages and files to and from your workstation.

There is nothing on the Internet *per se*, though at any time millions of messages and files may be traveling along it. Certain information is accessible only from within the Internet environment (much like the gas stations and restaurants along an autobahn).

The Internet offers four primary tools. The most useful and widely available is E-mail. The more advanced tools include file transfer protocol (FTP) (which allows you to transfer files from a remote host to your own computer), Telnet (which allows you to access a different computer than the one you're on), and searching tools such as *Gopher*, *archie*, *wide area information servers* (WAIS), and the *worldwide web* (WWW).

E-mail allows you to access a rich resource of brewing archives and FAQs (Frequently Asked Questions; pronounced "fax") and to copy information to your computer from remote data bases. FAQs are compilations of background information and answers to questions that are so common as to become annoying to regular users. Because so many people have access to E-mail only, many archives that normally require file transfer capabilities have adapted to allow users to obtain information by E-mail.

The Internet can be accessed either directly through specialized services or indirectly through commercial on-line services, local bulletin board systems, and some institutions. Direct access usually means full Internet capability (all four tools, and more), whereas indirect access usually means E-mail only. Direct Internet access provides you a main menu that lists the services and tools from which you can choose. If your service provides E-mail only, Internet will be invisible to you; you simply send and receive mail through the host service's structure.

The Internet is a two-way autobahn. To have access means to be accessible. Everyone who gains E-mail capability will have an address to which mail can be sent.

Mailing Lists: Certain enterprising souls have set up information services designed to meet the needs of anyone with E-mail capability. These mailing lists are, in essence, electronic periodicals, or newsletter by and for fellow travelers. Members post short articles, questions and answers, how-to information, leads to new products or methods, and so forth. To post, members simply E-mail the text to the submissions address, and the contribution takes its place in the queue for publication in the next mailing.

Mailing lists range from the narrow and specific (Mead Lovers and Lambic digests, for example) to the broad and wide (Home Brew Digest), from the political and social (LiBeerty and New England Beer Club) to the somewhat elitist (one mailing list discussed among themselves our request for information and decided they didn't want their name or address given out to the general public but preferred to gain new members "by invitation") Sophistication and technical-content levels are generally

highest in mailing lists and newsgroups, making them interesting haunts for professional and advanced homebrewers.

Subscribing is easy: simply E-mail the subscription request address and say "Please subscribe me" and give your E-mail address. It takes the administrator a day or two to enter your information into the automated system. *Ed Note: Many LISTSERV lists are automated and all that is needed is the word "SUBSCRIBE" in the text portion of the E-mail. The computer receiving the request will automatically know your identity as well.* From then on you are on the mailing list. You will receive all mailings until you send in an "UNSUBSCRIBE" request.

Mailing lists cost nothing extra (other than the cost of your Internet or E-mail access and/or time charges), but it is important to understand that they do cost something to someone. It is easy to forget or fail to realize that some poor fellow has to take time to enter your subscribe/unsubscribe requests and otherwise maintain the system. These administrators usually do it for free, either for fun or for the intrinsic reward of doing it. Courtesy (and the self interest of wanting to see such services continue) dictate that users touch the net lightly and avoid frivolous requests.

Usenet Newsgroups: Available only with full Internet access, Usenet newsgroups are similar to mailing lists - they contain short articles, questions and answers, and so forth - except that they are not automatically mailed to you. Instead, they are destinations - you must "go there" to read or place postings.

Bulletin Board Systems (BBSs): Local bulletin board systems are the simplest and most prolific access providers and require nothing more than a modem and standard commercial communications software. Bulletin boards are a destination, a place to go to post and read messages, exchange software files, and so forth.

BBSs are often as free as the phone call it takes to connect to them. *Ed Note: Exec-PC, the worlds largest BBS, is located in the Milwaukee area, and charges \$75.00 per year. The fee includes both local BBS service, plus a gateway to the Internet for 10 hours per week. No free BBSs I know of include Internet access.*

Name	Access	Type	Address
alt.beer	Internet	NG	Usenet
rec.crafts.brewing	Internet	NG	Usenet
Cider Digest	E-mail	ML	cider-request@x.org
Homebrew Digest	E-mail	ML	homebrew-request@hpfcmr.ho.com
JudgeNet	E-mail	ML	judge-request@synchro.com
Lambic Digest	E-mail	ML	lambic-request@longs.lance.colostate.edu
LiBeerty Digest	E-mail	ML	liberty-request@synchro.com
Mead Lovers	E-mail	ML	mead-lovers-request@eklektix.com
New England Beer Club	E-mail	ML	beer-request@rsi.com
Exec-PC	Pay	BBS	Full Internet Access (414) 789-4310
Hombrew Univ	Free	BBS	(708) 705-7263
America On Line	Commercial	E-mail access	(800) 827-6364 (voice)
CompuServe	Commercial	E-mail access	(800) 848-8199
Delphi	Commercial	Full Internet	(800) 695-4005 (voice)
GEnie	Commercial	E-mail access	(800) 638-9636 (voice)
Prodigy	Commercial	E-mail access	(800) 776-3449

NG = News Group ML = Mailing List BBS = Bulletin Board System

Note: Commercial services often include various forums. Some have their own beer groups meeting on-line. Rates and services vary. I have included voice numbers where known to facilitate in asking for information.

Review: *Brewing Techniques*

by Jeff Brown

Several weeks ago I happened to attend a book signing by Randy Mosher (of his new book *Brewer's Companion*) at the Lakefront Brewery. Upon the advice of one of the attendees, I purchased several copies of a magazine called *Brewing Techniques*.

After arriving home I started paging through the magazine, and was thoroughly impressed with the diversity and depth of information it offered. In the latest issue (May/June 1994) articles included "Explorations in Pre-Prohibition American Lagers" by George Fix, "Hops in the Backyard: From Planting to Harvest and the Hazards in Between", "Yeast Culturing Practices for Small-Scale Brewers", and "Simple Detection of Wild Yeast

and Yeast Stability". Coupled with that is an in-depth column featuring various beer styles (this issue was part 2 of India Pale Ale) and a column on trouble-shooting hosted by Dave Miller.

I found the articles well written, interesting, and most importantly, informative. The magazine seems geared to the more advanced homebrewer, and also has applicability for the professional pub brewer as well.

Because of it's more advanced nature, I don't view it as a competitor to *Zymurgy*, but rather as a natural extension of it. I plan on subscribing to both.

Copies are available at the Lakefront Brewery homebrew store, and perhaps other places in town as well. Subscriptions are \$30.00 per year for 6 issues (plus a free back-issue), or \$55.00 for 2 years. To subscribe call 1-800-427-2993.



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.

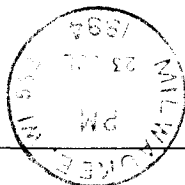
Support Clifford's Supper Club with your patronage.

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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1st Class Mail



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