

Baron Mind

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

August 1994

In The News



The big three brewers share of the market continued its growth in a market which has been relatively flat for the last several years according to the industry newsletter, BEER MARKETER'S INSIGHTS, based upon a study released in early August. Busch, Miller, and Coors all experienced growth of at least 1 percent over the last year, while the shipments of second tier brewers such as Pabst, Strohs, and Heilemann all declined at least 9 percent in that same period.

According to statistics compiled by the Institute for Brewing Studies in Boulder Co., the Craft-brew industry grew by an amazing 40% in 1993 versus 1992. According to the study, there were 30 new brewers, and 70 new brewpubs established in 1993 bringing the total number of registered commercial brewers to over 460, whereas only 19 existed just 10 years ago. It is estimated that at its peak, there were about 1500 brewers prior to prohibition.

Sierra Nevada Brewing Co. is expanding its product line to include the production of specialty mustards. The Three announced varieties are to include a German-style stoneground stout, a Dijon style Spicy Brown Porter, and a sweet, English style Pale Ale Honey Spice. They will be test marketed in California, and will be sold both individually and in a combination box.

Once again, a study has found that moderate consumption of beer is beneficial to your health. According to a study released by the Copenhagen Institute of Preventive Medicine, that although red wine has been shown to absorb cholesterol, beer will do the same for aluminum, which has been linked to aging and Alzheimer's.

DME vs Corn Sugar for Priming

by Robert H. Reed



Theory tells us that due to the differences in the way that yeast ferments malt and corn sugar, that there will be differences in the beer according to the priming technique you choose: a beer primed with DME or wort will go through both respiration and fermentation phases of yeast metabolism. During yeast respiration, the yeast consume oxygen on their journey to reproduction. The corn sugar primed beer will bypass the respiration phase via the Crabtree effect. Theoretically, the malt primed beer will have better flavor stability as oxygen has been scavenged from the bottle during the bottle fermentation.

Some unsolicited advice: If you switch to pure liquid yeast cultures, you can make huge advances in your beer quality. Using some simple, creative culturing techniques, you can use liquid yeast with minimal price penalty. All you really lose is the ability to brew on a whim as brewing good beer with liquid cultures requires the use of a yeast starter and its associated leadtime.

August Meeting

The August monthly meeting is at 7:30 PM on August 24th, at Clifford's (10418 W. Forest Home Avenue, Hales Corners). In addition to the regular meeting business we will have a Doctored Beer Lab tasting with beers tainted with some of the more common flavor defects. This presentation by Larry Krolikowski will help you to identify and correct off- flavors in your beer. Also featured will be Keith Wayne of Grays Micro-Brewery in Janesville. He will also be bringing some of their latest beers for us to sample.



Calendar of Events

Meeting

August 24th
September 28th
October 26th
November 16th
December 21st

Program

Doctored Beer Lab & Grays Micro-Brewery
Oktoberfest Beers
Bock Style Group Presentation
Pumpkin and Cherry Beers
Beer Barons Annual Xmas Party and Officer Elections.

August 19th - 21st - Milwaukee Irish Fest. Hope You Had a Good Time.

September 5th - Central Illinois Brewers Association First Homebrew Competition. Contact Roger Meridith at (217) 428-7022

September 24th to October 1st - Minnesota Brewfest '94. Contact John Desharnais at (612) 227-2216

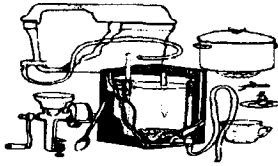
October 3rd - Best of Fest Club-Only Competition. Contact James Spence at (303) 447-0816

October 21st - The Taste of the Great Lakes. Frankenmuth, Michigan. Contact John Geyer at (517) 652-9081

April 23rd to 26th, 1995 - Institute for Brewing Studies National Microbrewers and Pubbrewers Conference and Trade Show, Austin, Texas. Contact the IBS at (303) 447-0816

May 11th to 14th, 1995 - Home Wine and Beer Trade Association Conference. Contact Dee Roberson at (813) 685-4261

June 1995 - American Homebrewers Association National Homebrewers Conference, Baltimore, MD.



The Beginner's Brewpot

In the last several columns, we have discussed the various factors that contribute to the final character of the beer. This month we will explain the process involved in producing an extract beer. Please keep in mind that no one technique is better than another, and that some of the steps involved may differ from person to person. Ultimately, the most important consideration is the production of a satisfying glass of beer. Most brewing supply stores can get the novice brewer started for less than \$100.00. The following minimum equipment is recommended:

- 1 Large Brewing kettle (minimum 4 gal.)
- 1 carboy (5 gal.)
- 1 Food grade bucket with cover (7+ gal.)
- 1 Thermometer
- 1 Hydrometer
- 1 fermentation lock
- 2 Siphoning tubes
- 1 Bottle Filler (optional, but recommended)
- 1 Bottle washer
- Bottle caps
- Bottle capping device
- 1 measuring cup
- 2 racking tubes
- 3 Empty cases of 12 oz. bottles, or 2 cases of Weiss beer Bottles
- 1 Dieters Scale
- 1 Grain bag

Finally, although it is not really a piece of brewing equipment, the purchase of a 30 gallon plastic garbage can with lid is also recommended. This makes bottle handling much easier. It can be used both to sterilize the bottles, and remove labels. Labels can easily be removed from bottles by first putting the bottles in the clean garbage can, pouring 1 quart of ammonia in the container, then filling it up to cover the bottles with luke-warm water. Some bottles may float to the top, so it will be necessary to flood them. Because of the caustic nature of the solution, the use of rubber gloves is recommended for this procedure. Allow the bottles to sit in this solution for at least 24 hours, and the labels should readily fall off. Longer time may be required for labels which are foil lined. The garbage can should be covered while the bottles are in solution so as to reduce the amount of ammonia that escapes.

After the labels are removed from the bottles, they are ready for sterilization. Rinse the bottles thoroughly, and set them aside. Slowly empty the garbage can of ammonia solution, as there will probably be many loose labels remaining. Rinse the garbage can several times, then put the label-free bottles back in the can. Add a cup of unscented bleach to the container, and fill with water to cover bottles. Less bleach may actually be used to sterilize the bottles, but it is best to err on the side of safety. The lid should be replaced on the garbage can, and the bottles may remain in this solution indefinitely. You are now ready to begin brewing.

For the purpose of this discussion, we will be making a simple brown ale. The basic recipe is as follows: BASIC BROWN ALE (Ingredients List) 6 Lbs. Spray Malt (pale) or 1-3 lb. can Amber extract (Un-hopped) & 3 Lbs Spray malt (pale) 1 lb Crystal Malt (This can normally be crushed at time of purchase) 2 Oz. Fuggles or Kent Goldings hop pellets 1 packet ale yeast.

This is an extremely simple recipe, which will produce a satisfying beer. The procedure is as follows:

- 1.) Add 2 gallons of water to pot and bring to boil.
- 2.) When water is brought to boil, add spray malt and extract. The extract should be soaking in hot water for at least 15-20 minutes so as to dissolve any sugars which may have hardened during storage.
- 3.) The crystal malt is optional but it will greatly improve the beer by adding a nutty-sweet character to it. The crystal malt should be placed in the grain bag, and the bag taken outside and tossed several times so as to remove the husks. Add the malt bag to the pot, and stir.
- 4.) Bring the malt solution to a boil, monitoring carefully so as to avoid boil-over.
- 5.) Once the solution starts to boil, stir furiously, and slightly reduce heat. The solution will be reduced to a rolling boil.
- 6.) At this point, remove the grain bag, and add about 1.5 oz. hops., reserving at least 1/2 oz. for later use. The surface tension of the wort will be change, so another boil-over is possible. Monitor the pot, stirring the solution regularly.
- 7.) Boil the wort for at least an hour to dissolve the acids from the hops.
- 8.) When about 15 minutes remain in the boil, dissolve the yeast in about a cup of luke-warm water (no greater than 90 degrees), and cover the yeast.
- 9.) Add about 1/2 of the remaining hops to the boil, and stir.
- 10.) Remove wort from heat after an hour and pour into sterilized food grade bucket. The bucket should be marked from the bottom up in quarts for the first 2 gallons, then in 1/2 gallon increments to the seven gallon level.
- 11.) Fill bucket with cold water to about the 5 1/2 gallon level. (in summer, this will bring the temperature down to about 85 degrees, in winter, about 70 degrees).
- 12.) Use the hydrometer to take a gravity reading. This will be the starting gravity.
- 13.) Add yeast solution and remaining hop pellets and cover.

The fermentation process will now begin, and should be obvious in about 24 hours. Allow the beer to ferment for at least 4 days, or until the activity starts to slow down. Once the activity slows down, siphon the beer into the carboy, filling it as close to the rim as possible. Obviously, the carboy and the fermentation lock should be sterilized prior to use. Put the fermentation lock in the carboy, and find a cool, dark place for storage. After about 2 weeks have passed, the bubbles in the fermentation lock

should start to slow down. When there is very little activity i.e. bubbles take a minute or more to form, take a gravity reading with the hydrometer. Once the reading stabilizes, you are ready to begin bottling. If the beer has been sitting in the fermenter for a long time, you may have to add some more yeast, preparing it as directed in step 8 above. Prepare for bottling as follows:

1.) Siphon the beer back from the carboy into the food grade bucket.

2.) As this is happening:

A. Boil bottle caps (only if plastic lined, if cork lined, ignore this step.)

B.. Some books recommend adding 1/2 teaspoon of sugar to each bottle for priming. This is a great time waster and should be avoided. Although corn sugar is used by many for priming, the use of sprayed pale malt will result in a superior product. To one cup of boiling water, dissolve 1/2 to 3/4 cup of sugar for priming.

C. Pour sugar solution into beer and add yeast if necessary. Clip the bulb off one of the racking tubes and affix to the siphoning hose with the bottle filler. Begin filling bottles, cap, and then seal them. The beer will be ready to drink in about a week, but will greatly improve if allowed to age for about a month. Be sure to store the beer in a cool, dark place so as to avoid getting it light struck. This then, is a basic method of making an extract beer, and can probably be simplified even more. More important than method however, is the practice of good sanitation technique, and if it is faithfully executed, bad or infected beer can be avoided.



Judging Your Beer Merchant

by Fred Eckhardt

Beer is indeed a perishable product and unless it is shipped and stored properly, there is no way to protect the consumer. We are forced to rely on the integrity of the importer, shipper, and wholesaler. What happens to the beer in Yourtown, however, can make all that has gone on before seem as peaches and cream. The real question here is, what does your beer merchant do to the stuff before you buy it? Case in point: a small grocer was still displaying several bottles of a lager beer which, I know for a fact, were brought into the country some three years ago. The merchant had no concept of what this sort of "age" means to a beer.

A good beer merchant is worth his weight in gold and his quality maybe assessed in five ways; location, variety, display and storage, pricing, and expertise of the sales staff.

Location - The closer to where you live the better, but only if it meets the other qualifications. You may have to convince a local hopkeeper to get into "beer".

Variety - A large selection is not necessarily a good selection. What good are 188 beers from 97 countries if all of them are taste-alikes? Search for an establishment with a broad range of styles, including wheat

beers and the artisanal Belgians, and [hopefully] the better examples within each style. Variety of style is the key to finding a quality merchant.

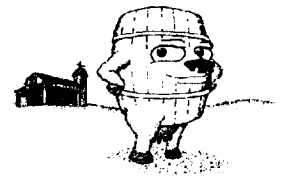
Display and Storage - Take a close look at how the beer is cared for. Except for display samples, beer should be kept in a refrigerated area [different temperatures for ales and lagers or, if that's not possible, ales stored on a "cool" shelf], with very low light levels, or with full cover packaging.

Price - My rule: the quality of the product is my concern; price is the domain of the merchant. The merchant's integrity is more important to me than his price.

Sales Staff - This may be the most important consideration. If the sales staff doesn't know its beer, other considerations may not matter. There should be someone on staff knowledgeable enough to tell you about the beer, especially if it's the one you've never tried before. The quality beer merchant will hold tastings with his staff [augmented by wholesaler or importer personnel if necessary] to enhance their knowledge of beers in stock [and will ensure they will impart that knowledge to his customers]. [If legal, a quality beer merchant will also hold regular consumer tastings/samplings of his beers to give his customers an opportunity to "try before they buy".]

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Real Root Beer



From time to time, Baron Mind has received requests for a recipe for root beer that does not resort to using root beer extract. The following recipe was recently brought to our attention. We have not tried the recipe and Baron Mind disclaims all responsibility for the results. However, we would be very interested in hearing from anyone who tries it. Ingredients for 2 1/4 gallons:

2 gallons water
1 1/2 cups honey
3 tablespoons ground sarsaparilla
1 tablespoon sassafras
1 heaping tablespoon hops
1/4 teaspoon ground coriander
1/4 teaspoon wintergreen extract
1/4 teaspoon yeast

Procedure: Place the sarsaparilla, sassafras, hops, and coriander into an enameled or stainless steel pan. Cover them with water and bring to a boil. Reduce the heat and allow them to just barely simmer for 12 hours, making sure the water does not all evaporate. Strain out the solids and add the liquid to 2 gallons of water that has been boiled and cooled to lukewarm. Stir in the honey, wintergreen extract, and the yeast dissolved in 2/3 cup warm water. Stir the mixture thoroughly and allow it to mellow for several hours. You can then siphon off the root beer into a clean container before bottling, or fill the bottles immediately. Makes about two dozen 12-ounce bottles.

Recipe from Early American Life, August 1975, p. 12, titled "Making Your Own Soda Pop", by Caroline Kitchen Riddle.

Glatt Malt Mill

From Boston Wort Processors
"Krush-Off" Evaluation



The Glatt Malt Mill, from Glatt Machining, is a two-roller all-metal mill with 4-inch steel rollers, with wide, shallow, lengthwise grooves. Both ends of one roller are adjustable with a semi-circular vernier scale to allow one to repeat settings. The rollers are mounted in Delrin bearings. The drive is geared, and the mill is built so that the lands of one roller and the grooves of the other face each other at the crushing surface. The mill has a 2.5-lb. hopper, and is intended to be mounted on a table using two 3/8" bolts. A chute carries the crushed grain from the bottom of the rollers into the grain container.

The Glatt Mill was evaluated both hand-cranked and motorized. The mill proved very easy to crank by hand, because of the mechanical advantage afforded by the gearing. When motorized, with a 2.3-amp electric hand drill, the Glatt Mill crushed two pounds of grain in 45 seconds.

The workmanship of the Glatt Malt Mill was considered excellent. The metal construction and heavy enamel paint appeared very durable. The ease of adjustment and ease of cranking were both noted favorably.

It was noted during the test that some grain pieces sticking to the Glatt Mill's rear roller were ejected from the back; this amounted to a negligible amount when two pounds were crushed, but it was messy all the same. Greg Glatt has said that he is modifying the chute to entirely cover the rear roller for this reason.



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!!

Membership Expires: Dec-94

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Milwaukee Beer Barons

