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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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October 1994

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## In The News



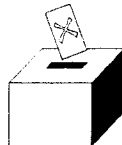
The Stroh Brewing Company, presently the fourth largest in the United States, has expanded its operations to include the brewing of its product in India. It is presently the only foreign brewery in India, and the first brewery there to offer beer in aluminum cans. Initially, two types of beers, Stroh's, and Stroh's Super Strong will be offered.

Trade being a two-way street, a new importer has entered the market. All Saints Brands of Minneapolis has contracted with thirty European Brewers, most of them in Holland, to bring some unique beers back to the States. Among those to be imported are either entire range of beers produced by the Trappist Abbey of Konigshoeven, the only Trappist brewery in Holland, and one of six in the world. It should be interesting to compare these beers to those produced in Belgium.

The Boston Beer Company, producers of Samuel Adams Beers, recently introduced a triple bock to the market. The beer, which will be produced year round, is one of the strongest on the market, as well as one of the most expensive, retailing at over \$100.00 a case. It is one of the few beers that are vintage dated on the market, and should be fully mature in about five years. Extremely rich, it should be sipped, much like that of a sherry.

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## Nominations Wanted



Please remember that the terms of the current officers of THE BEER BARONS will end after the December meeting. Nominations will be taken during the November meeting, and elections held in December. This is your club, and you now have the opportunity to determine the direction it will take in the upcoming year.

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## Barefoot Pumpkin Ale

By Anthony Johnston



Bring to a boil 1 qt water. Add 1 29 oz can of pumpkin (I recommend Libby's because it is 100% pumpkin. So are most other brands, but make sure before you use it.) Stir. Add 1 3.3 lb can of DMS Malt extract. Stir. The temp should come to about 152 F. Hold at this temp for 40 mins. While this is going on you can get the rest of the ingredients to a boil in your brewpot:

1 gallon water  
3.3 lbs NW (Briess) Amber malt

Add pumpkin mash (mush?) to the brewpot and bring to a boil. Add 1 oz German Hallertauer pellets and 1 oz Hersbrucker plugs. Boil 45 mins. Add 1 oz Hallertauer pellets, 2 cinnamon sticks (about 2-2.5 inches long), 1 tsp. ground cardamom, 2 tsp. whole cloves, 1 tsp. + 1 shake of nutmeg, 1 tsp. ground allspice, 1 tbs. ground ginger, and 1 Tbs. Irish Moss flakes. Let boil 10 mins. Add 0.5 oz Saaz pellets. Reduce (turn off heat) and cover brewpot and let steep for 5 mins.

As I recall, sparging this mess to the fermenter was a problem because the pumpkin is a real fine mush. I think I just added all of it to my primary and topped it off to about 5 or 5.5 gals, let it cool and racked away from the mush that settled out. This leaves a lot behind. When I make this again, I will do a full volume boil and use a wort chiller and this should cause most of the stuff to drop out.

Yeast: Whitbread Ale Yeast OG = 1.040 Racked to secondary @ 1.010 FG = ca. 1.006-8

Tasting notes: Real nice spice/hops balance. Good color and very clear. I would enter this in a contest, but I bottled it entirely into large bottles.

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## October Meeting

The October monthly meeting is at 7:30 PM on October 26th at Clifford's (10418 W. Forest Home Avenue, Hales Corners). In addition to regular meeting business, we will be treated to a presentation by the bock group. Among the beers to be sampled are a broad range of bock beers including a homebrew, and four commercial examples of the style ranging from a pale bock to a doppel. This is one meeting you won't want to miss.



## Calendar of Events

### Meeting

October 26th  
November 16th  
December 21st

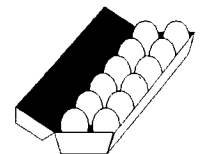
### Program

Bock Style Group Presentation  
Pumpkin and Cherry Beers  
Beer Barons Annual Xmas Party

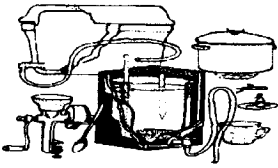
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## Hydrogen Sulfide

by Tony Babinec



The rotten egg smell is hydrogen sulfide -- H<sub>2</sub>S. Just-fermented green beer contains detectable levels of hydrogen sulfide, and the threshold value for this compound in beer is in the 5 - 10 ppb range. Hydrogen sulfide is present in wort, but is driven off during the kettle boil. Sulfur-containing volatiles, including hydrogen sulfide, are formed by some strains of yeast during primary fermentation. The level of hydrogen sulfide is reduced during beer maturation, and is presumed to take place as a result of the scrubbing action of carbon dioxide bubbles when produced in a beer fermentation. In conclusion, reduction of H<sub>2</sub>S occurs during secondary fermentation, and is therefore one reason among many to consider doing a secondary fermentation.



## The Beginner's Brewpot

Unlike most other nations, Great Britain, and the British Isles, have been slow in adapting and accepting lager beers. Although they have been brewing bottom fermenting beers since 1882, it has not been until recently that they have become acceptable, and even now, lager drinkers are looked upon with some scorn by traditionalists who identify them with "hooligan soccer supporters" according to Michael Jackson in his "New World Guide to Beer". Perhaps this is because Britain is an island nation, but it more likely that the native beers are so good. With the possible exception of Belgium, probably no other nation has as much variety, and, not surprisingly, both nations are strongholds of tradition in that top-fermenting beers have remained popular. The British Isles are, after all, the home of barley wines, porters, stouts, bitter, brown, pale, and mild ales.

Traditionally, ale is cask-conditioned, that is, delivered from the brewery while it still fermenting. Because of this, no two batches will ever be the same because the ultimate flavor of an ale is determined by any number of factors, handling being especially important. As a result of the active fermentation, the flavor of the beer will even change from day to day. This is most likely the reason that an amazing 85 percent of all beer consumed in England and Ireland is in a pub or restaurant, and this includes lagers. No other nation is even close in terms of percentage consumed outside of the home.

Recognizing the increasing popularity of lager beers in Great Britain, the Campaign for Real Ale (CAMRA) was founded in 1971, so that the traditional beers could be saved. Although not completely successful, the percentage of cask conditioned ales served has remained relatively stable for the last twenty years, after nearly a century of declines. Also, the organization has served to educate the general public and elevate the status of beer within that nation.

Because of their simplicity, most beginning homebrewers will make either a bitter or a brown ale as their initial beer. This is a fine choice because these beers tend to produce complex flavors, and they are usually drinkable in less than a month, patience in brewing being an acquired virtue. Another advantage of the ales is that they are generally darker and bolder than many of the lagers, and as a result, many flaws that would otherwise be apparent are masked. At one time, porter was the style favored in the British Isles, however dry stouts became so dominant that the style all but disappeared about twenty years ago. Unfortunately, the exact method of producing a porter, as it was originally brewed, has been lost to history. It is thought that these beers were high in gravity, and probably similar to the Imperial Stouts brewed today. Modern Porter is medium in gravity (1040-1050), black, and dry. As with stouts, it should have some coffee like flavors, but unlike stouts, it should be fruity. It is not as bitter as a stout, and not as full bodied. There should also be a chocolate presence.

Stouts, being a direct descendant of porters, are very similar. Divided into three major groups, dry, Imperial, and Sweet (or milk), the dry version of the style is the most popular. Guinness is probably the most widely known example of a dry stout, and is perhaps the most available. Draught Guinness is unpasteurized, and tapped with a mixture of nitrogen and carbon dioxide. This mixture results in a creamy head. The beer itself is

opaque black, dry, and bitter with coffee-like overtones. Despite being dark, it is a pleasant year-round beer.

Imperial stouts were discussed in an earlier column, but as a rule, they tend to be high gravity versions of their cousins. Almost espresso-like, they often have a vinous character. These beers were originally made for export, and are best served during the depths of winter.

Pale ales, and their subgroup, bitters, are generally dry, and hoppy. They tend to be medium bodied, and range in color from copper to amber. As the name implies, bitters are well hopped during the boil, although the use of aromatics are limited. If the Irish are identified with stout, the rest of the British Isles can be identified with bitter.

Pale ales are differentiated from bitters in that they tend to have more aromatic hops. Gravities are generally moderate, although there is quite a range within the class. For example, India Pale Ale, a beer originally made for export, is fairly alcoholic and bitter, but tends to have some aromatics. Pale ales and bitters are among the more popular styles produced by home brewers, mostly because of the ease of production, and the limited availability of fresh versions of the style.

Brown ales tend to be malty, moderately hopped, and somewhat sweet. In some cases, a fruitiness that is currant-like is associated with the style. These make very pleasant dessert beers, and because of their inherent gentleness, make a fine accompaniment to rich foods. They tend to range in color from brown to copper, and are well bodied. Some examples of the style are fairly high in gravity, although, for the most part, gravity will range from 1030 to 1050. As with many of the British beers, these are fairly pleasant year-round.

Old ales and barley wines are similar in that they tend to be very high in gravity. Color is not a major factor in these beers as they can range from almost black to amber. These are the most traditional of the British beers, and there are numerous variations within each style. Because of their high gravities, they should age at least six months before they are served and are best consumed in winter.

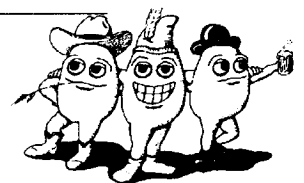
Scottish ales are very similar in profile to Octoberfest beers in that they are moderately high in gravity, malty, and copper in color. Because they are top-fermented, they tend to be fruitier than their continental cousins. They tend to be slightly more bitter than a brown ale.

Mild ales are usually thought of as weaker versions of the brown ale. They were originally brewed as a lunch-time refreshment for the coal-miners, and although they are said to be quite tasty, they are fairly low in gravity.

Given the great variety of styles available, it is not surprising that the British Isles have remained a stronghold of traditional beers. The relatively short cycle between brewpot and bar makes them particularly attractive for both the novice and experienced brewer, and these beers are well worth exploring.

## Liquid Yeasts

by Dennis Davidson



Most infections are caused by certain undesirable yeasts. Therefore, yeast is the most important item in your beer. When was the last time you bottled a couple of cases and 3 weeks later you tried one and it was great, but 8 weeks later it had turned?

Chances are, one of those nasty yeasts started to ferment some of the remaining sugars. Homebrewers have always asked me how they

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can improve their beers, and my answer can only be, switch to a liquid culture. There are currently 24 varieties of liquid cultures from Wyeast and 16 from Yeast Lab. Most of these duplicate each other, but a few don't.

For those interested, there are almost 50 other strains available commercially on slants (solidified wort in a sealed test tube), and at least 200 more, from homebrew yeast ranchers. Almost 300 varieties, each with its own characteristics.

Your big questions at this point are, why liquid cultures and do I really need 300 varieties? Liquid yeast gives you pure clean cultures without any contaminants. And no, you don't need 300 varieties. You might just stick to 4 or 5 depending on the styles of beer you brew. Each yeast has its own unique characteristics, which will react to each brewery slightly differently, but generally, they are designed for a specific beer style.

Still not convinced? There are 3 different liquid varieties for a German Weizen. Wyeast's #3056 which is a blended strain, Yeast Lab's W51 which is also a blended strain, and Wyeast's #3068 a pure Weihenstephan strain. The 3056 produces slight clove/banana phenolics. The W51 produces more, and the 3068 produces the amount that is found in Spaten or Paulaner.

If you want an authentic Weizen the 3068 strain is the one to use, but if you don't like the heavy phenolics use one of the others. Lakefront's Weiss this year, used the 3068. From acidic, to estery, or spicy, or a hint of diacetyl, liquid cultures are all unique and can help produce a complexity to your beers.

Starters should be used with liquid cultures. All cultures come with directions on making a starter. Starters increase the amount of viable yeast you pitch into your wort. The more yeast the faster the wort starts to ferment. The faster the wort starts to ferment the lower the chance of other bacteria infections

## Great American Beer Festival 1994 Awards



### English Brown Ale

Gold - Saras Brown Ale, Yegua Creek Brewing Co., Dallas, TX  
Silver - Ironwood Dark, Redwood Coast Brewing, Mtn. View, CA

### American Brown Ale

Gold - No award  
Silver - Oregon Trail Brown Ale, Oregon Trail Brewery, Corvallis, OR  
Bronze - Tut Brown Ale, Oasis Brewery, Boulder, CO

### Classic English Pale Ale

Gold - El Toro Oro Golden Ale, El Toro Brewing Co. Morgan Hill, CA  
Silver - Pullman Pale Ale, Riverside Brewing Co. Riverside, CA

### India Pale Ale

Gold - Vail Pale Ale, Hubcap Brewery and Kitchen, Vail, CO  
Silver - Celebration Ale, Sierra Nevada Brewing Co., Chico, CA

### American Pale Ale

Gold - Mirror Pond Pale Ale, Deschutes Brewery, Inc., Bend, OR  
Silver - Pier Pale Ale, Huntington Beach Beer Co., Huntington Beach, CA

### American Amber Ale

Gold - Alaskan Autumn Ale, Alaskan Brewing Co., Juneau, AK  
Silver - Capstone ESB, Oasis Brewery, Boulder, CO

### Additional Bitter

Gold - Sawtooth Ale, Left Hand Brewing Co., Longmont, CO  
Silver - Four Horsemen Ale, Mishawaka Brewing Co., Mishawaka, IN

### Scottish Ale

Gold - Victoria Ave Amber Ale, Riverside Brewing Co., Riverside, CA  
Silver - Steamboat Scottish, Heavenly Daze Brewery, Steamboat Springs, CO  
**Porter**

Gold - Mountain Valley Porter, Mountain Valley Brewpub, Suffern, NY  
Silver - Noah's Dark, Pacific Tap and Grill, San Rafael, CA

### Dry Stout

Gold - Out of Bounds Stout, Avery Brewing Co., Boulder, CO  
Silver - Zonker Stout, Snake River Brewing Co., Jackson, WY

### Specialty Stout

Gold - Oatmeal Stout, Gray Brewing Co., Janesville, WI  
Silver - Boulder Stout, Rockies Brewing Co., Boulder, CO

### Strong Ale

Gold - Belk's Extra Special Bitter, Anderson Valley Brewing Co., Boonville, CA  
Silver - Untouchable Scotch Ale, Martha's Exchange Rest. & Brew. Co., Nashua, NH  
**Barley Wine**

Gold - Hercules Strong Ale, Boston Beer Works, Boston, MA  
Silver - White Lightnin', Bardo Rodeo, Arlington, VA

### Belgian-Style Ale

Gold - Belgian Strong Ale, Pacific Beach Brewhouse, San Diego, CA  
Silver - Celis White, Celis Brewery, Inc., Austin, TX

### Fruit, Vegetable Beer

Gold - Pyramid Apricot Ale, Hart Brewing, Inc., Kalama, WA  
Silver - Passion Pale, Alameda Tied House, Alameda, CA

### Herb, Spice Beer

Gold - Cerveza Chilibeso, Great Basin Brewing Co., Sparks, NV  
Silver - Blue Mountain Heaven, Hubcap Brewery and Kitchen, Dallas, TX

### Specialty

Gold - Honey Ale, Gray Brewing Co., Janesville, WI  
Silver - Harvest Moon Pumpkin Ale, Sharky's Brewery, Omaha, NE

### Smoke-Flavored Beer

Gold - Alaskan Smoked Porter, Alaskan Brewing Co., Juneau, AK  
Silver - Zebulon's Peated Porter, Phantom Canyon Brewing Co., Colo Springs, CO

### Bock

Gold - Samuel Adams Double Bock, Boston Beer Company, Boston, MA  
Silver - DeGroen's Doppelbock, Baltimore Brewing Co., Baltimore, MD

### Amber Lager

Gold - Sea Dog Oktoberfest, Sea Dog Brewing Co., Camden, MA  
Silver - Rhino Chasers Dark Lager, Rhino Chasers, Culver City, CA

### Dark Lager

Gold - Hefe Dunkel, Saxer Brewing Co., Lake Oswego, OR  
Silver - Michelob Classic Dark, Anheuser-Busch, Inc., St. Louis, MO

### Munchener Helles and Export

Gold - Hubsch Lager, Sudwerk Privatbrauerei Hubsch, Davis, CA  
Silver - Export Gold, Stoudt Brewing Company, Adamstown, PA

### European Pilsner

Gold - Pilsener, Stoudt Brewing Company, Adamstown, PA  
Silver - Friesian Pilsener, The Leavenworth Brewery, Leavenworth, WA

### American Lager

Gold - Grain Belt Premium, Minnesota Brewing Co, St. Paul, MN  
Silver - Original Coors Coors Brewing Co., Golden, CO

### American Light Lager

Gold - Pabst Genuine Draft Light, Pabst Brewing Co. Tumwater, Tumwater, WA  
Silver - I.C. Light, Pittsburgh Brewing Company, Pittsburgh, PA



**American Premium Lager**

Gold - 1857, The Lion Inc., Wilkes-Barre, PA  
Silver - Signature, The Stroh Brewery Company, Detroit, MI

**American Dry Lager**

Gold - Lite Ice, Miller Brewing Company, Milwaukee, WI  
Silver - Olympia Dry, Pabst Brewing Co., Tumwater, Tumwater, WA

**American Malt Liquor**

Gold - Olde English 800, Pabst Brewing Co. -Tumwater, Tumwater, WA  
Silver - Pigs Eye ICE, Minnesota Brewing Company, St. Paul, MN

**Dusseldorf-style Altbier**

Gold - Alt, Butterfield Brewing Co., Fresno, CA  
Silver - Centennial Alt, Boston Beer Works, Boston, MA

**American Lager/Ale Cream Ale**

Gold - Liebotschaner Cream Ale, The Lion Inc., Wilkes-Barre, PA  
Silver - Genesee Cream Ale, Genesee Brewing Co., Inc., Rochester, NY

**German Wheat Ale**

Gold - Tabernash Weiss, Tabernash Brewing Company, Denver, CO  
Silver - DeGroen's Weizen Bock, Baltimore Brewing Co., Baltimore, MD

**American Wheat Ale or Lager**

Gold - Calistoga Wheat Ale, Napa Valley Brewing Co., Calistoga, CA  
Silver - Whitewater Wheat Ale, Great Divide Brewing Co., Denver, CO

**Non-Alcoholic Malt Beverages**

Gold - Stroh's NA, The Stroh Brewery Company, Detroit, MI  
Silver - O'Doul's, Anheuser-Busch, Inc., St. Louis, MO



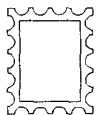
**Membership Information**

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.

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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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