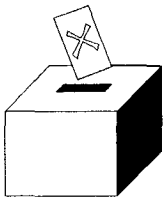
Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee

Dedicated to the Education and Enjoyment of Fermented Malt Beverages

December 1994

Annual Officer Elections



The terms of the current officers of THE BEER BARONS OF MILWAUKEE will expire after the December meeting. Nominations for next year's officers were held at the November meeting. The election will be the primary order of business at the December meeting, which, after the election, will abruptly transform itself into the Annual Christmas Party.. The following were nominated at the November meeting:

President -	Brian McManus
Vice President -	Peter McMullen
Treasurer -	Bill Meyers
	Rich Grzelak
Newsletter Editor -	Jeff Brown

Remember, only members current in their dues may participate in the election.

A Word from The President

by Jeff Brown

As my term as president of the Milwaukee Beer Barons draws to a close, I have been reminded that in previous years it has been custom for the out-going president to say a few words in the newsletter. I will continue with that custom so as not to incur the wrath of my brother-in-law, and also because there is, as usual, a mild shortage of articles of substance for the newsletter.

This past year the club has about the same number of members as last year, and finds itself in good financial condition as the new year approaches. In my humble opinion, the meetings also seemed to go well, with attendees having an enjoyable time. I also note with some satisfaction that we seemed to go an entire year without running out of beer - which is a condition vital to enjoyment of the meetings. From my perspective, we are one of the best entertainment and educational values in town, and I'm looking forward to next year. I should point out, however, that much of the success of this year was due to the hard work and dedication of our vice-president, Brian McManus, who did a great job arranging all the meeting programs. Very little can be attributed to me.

I confess that being president was much easier than I had expected, as I had no responsibilities other than to talk at the meetings, which is something I've exhibited no problem in doing for the past several years, spite my holding no elective office. My biggest challenge was showing for meetings on time. Next year my plan is to sit somewhere in the middle of the group, relax, and have a home (or commercial) brew.

Thanks to all the Beer Barons for another year of beer-fun and beer-education. See ya'll at the Christmas party.

December

The December monthly meeting and Annual Christmas Party is at 7:30 PM on December 21st, at Clifford's (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is $5.00 per person. There will be at least 40 door prizes, including selection of ales, lagers, glassware, and prizes donated by various sponsors. For the first time we will also hold three mini-raffles for a 750 ml bottle of Boon Framboise, a 1.5 liter magnum of Rodenbach, and a 5 liter mini-keg of DAB, including tapper. Naturally, Cliffords will be catering several plates of snacks and we will have on hand a nice variety of beer. The election of officers will precede the party, and door prizes will be awarded throughout the evening.

Calendar of Events

Meeting	Program
December 21st	**Beer Barons Annual Xmas Party**
January 25th	**Meeting - Michael Jackson 4-Star Beers**
January 29th	**Hail to Ale Club Only Competition.** Entries due January 23rd. Contact James Spence at (303) 447-0816, Ext 121.
February 3rd/5th	**HWBTA National Homebrew Competition** South Barrington, IL. Entries due January 21st. Contact David Ittel at (708) 885-8282
February 4th	**Fourth Annual Central Illinois Homebrew Competition**, Normal, Illinois. Entries due January 21st. Contact Tony McCauley at (309) 664-6284
February 12th	**BJCP Exam**, Blue Island, Illinois. Contact Al Korzonas at (708) 430-4677
February 22nd	**Meeting - Brewing High Gravity Beers** Dennis Davison and Brian North
March 22nd	**Meeting - Irish and Irish Style Stouts and Ales**
March 27th	**Bock is Best Club-Only Competition.** Entries due March 20th. Contact James Spence at (303) 447-0816, Ext 121
April 22nd	**Bidal Society of Kenosha Competition**, Kenosha, Wisconsin. Entries due April 15th. Contact Carol DeBell at (414) 654-2211

Cask Conditioned Ales (part 2 & 3 of 4)

by Jim Busch

Part 2 - Maturation of Cask Ales:

After the cask is shipped to the local pub, it is no longer the direct responsibility of the brewer to finish the conditioning job. This task falls onto the publican/cellarmaster. In the old days, it was the cellarmasters duty to add the finings to the casks as they arrived from the brewery, but this is not common today. Once delivered to the pub, the cask is placed onto its stillage, and allowed to sit for 2-3 days. During this time the cask is undergoing the secondary fermentation in the cask, or cask conditioning. One day prior to serving, the cask must be prepared to dispense. This is done by driving the hard spile (non porous wood peg) into the shive (round plug device on top side of cask; this would be equivalent to a bung on older US kegs). The spile is essentially a primitive CO2 valve, a nonporous one is used to close the cask for overnight storage while a porous spile is used during dispensing to allow a path for air to enter the cask, allowing the beer to be pulled by the beer engine. When the spile is first hammered into the cask, the cellarmaster allows the CO2 to vent from the cask, preventing CO2 buildup levels that would not be welcome to real ale lovers. The final step in tapping the cask is to drive the tap into the keystone (actual port through which the ale is "pulled"). A minimum of one day settling is required to ensure that the tapping process did not disturb too much yeast. The next day, the cellarmaster will sample the beer to determine when it is ready. This is an extremely important part of the process and a major reason why many cask ales are not served at their peak of flavor. Some beers require a little more time than others to reach their peak.

Part 3 - Dispensing Cask Ales:

When the cellarmaster has determined that a new cask is ready to dispense, the beer line connecting the cask and the beer engine are connected. A beer engine is merely a fancy hand pump that "pulls" the beer out of the cask. As beer is removed from the cask, air bleeds in through the porous spile. It is for this reason that cask ales are best during the first few days after preparation, and are known to become increasingly undrinkable after about day 3 or 4. Oxidized beer in any country is not very pleasurable, and casks allowed to sit for too long exhibit a strong oxidation effect. In an effort to combat some of the ill effects of oxidation, brewers and publicans have devised several methods of introducing CO2 into the cask. The least objectionable is the blanket CO2 method whereby an extremely small amount (1-2 psi) of CO2 gas is pushed into the cask. Since CO2 is heavier than air, it will form a "blanket" over the beer, protecting it somewhat from the oxygen. Another method makes use of actual CO2 tanks to push the beer out and mechanical pumps are also in use to help pull the beer from the cask. Traditionalists despise all methods of CO2 use to help preserve the beer quality, arguing that all result in some form of "gassy" ale. The campaign for real ale (CAMRA), is particularly adamant about only dispensing real ale by the use of a beer engine without blanket pressure. To this end, they refuse to list pubs that employ CO2 systems in their excellent book, CAMRA's Good Beer Guide , published annually. While CAMRA's dedication to tradition is admirable, it may be unrealistic to expect the smallest pub in the furthest region to be able to adequately care for cask ales in the same fashion that the busier pubs can. If cask hopping is employed, a small strainer device is used to keep the hops in the cask, and out of ones glass. At the tip of the dispensing nozzle, a sprinkler attachment is used to force the beer through several small holes, resulting in a release of carbonation into the beer and glass. This results in a thick head and is similar in principal to the tap design used by Guinness. Cask ales can also be dispensed directly from the cask using gravity. In this arrangement, a cask is positioned so that the beer outlet is pointing down, and merely by opening the spigot and allowing an air vent, the beer will pour out of the cask by gravity flow. If a soda keg is employed in this technique the liquid dip tube would need to be removed or severely shortened. If the beer is to consumed in one evening, it is an excellent method of dispensing quality beers.

Cardamom

by Tony Babinec

The dictionary describes cardamom thusly: "A tropical Asiatic perennial plant, Elettaria cardamomum, having large, hairy leaves and capsular fruit, the seeds of which are used as a condiment and medicine." Cardamom is used as a seasoning in Asian cooking, especially Indian cooking. Specialty food stores carry cardamom seeds, while your favorite grocery store has crushed cardamom in the spice section. When fresh, cardamom has a lemon-citrus flavor note. I've used it as a "secret" ingredient in small amounts in wit and strong Belgian ale recipes. While there are lots of ways to add spices, what has worked for me is adding some in the last 10 minutes of the boil.

Laszlo's Holiday Cardamom Ale

by M. Andrew Newman

0.5 kg crystal malt
1.5 kg Laaglander light dried malt extract
1 can Cooper's (Australian) Bitter Ale Extract (hopped)
50 g Kent Goldings hop pellets(boiling)
25 g Fuggles hop pellets (finishing)
2 Tbs. cardamom seeds, without husks (last 10 min of boiling)
Ale yeast
500 ml dark molasses (for bottling)

Put grains in a large Ziploc bag and coarsely crack them. Add grains to 6 L cold water, heat to 75° C, and simmer 15 min. Pour through a strainer into 6 L water in a new container, heat to boil, then add malt extracts and boiling hops. Boil 45 min, then add the finishing hops and cardamom. Add wort to 8 L cold water in cleaned and sterilized 20 - 28 L fermenter.

Possibly my best creation yet, although it required patience. A good amber color, well-hopped and wonderfully carbonated. Initially, the cardamom gave an extremely unpleasant bitter aftertaste (actually, it smelled like PUKE!) that eventually mellowed into a delicious flavor after 2 months in the bottle. Peace.

Editor's Note: For convenience, approximately 25 grams = 1 oz, .5 kilograms = 1 1/4 pound, 500 ml = about 16 oz, and 75° C = 170° F.

Baron Mind *is published by the Beer Barons of Milwaukee, a nonprofit 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 Wilinski, *and other club members who contribute articles. The permanent mailing address is* Beer Barons of Milwaukee, PO. Box 27012, Milwaukee, WI 53227.

Swedish Cardamom Beer Soup

Old Depot pub/restaurant & Dallas County Brewing Company , Adel, Iowa),

12 oz Old Depot Ale (or other light ale)
2 qt.. milk
1/2 cup flour
1/2 cup molasses
1/4 tsp. ginger
10-12 whole cardamom seeds (husks removed)

Rinse kettle in cold water to prevent milk from scorching. Pour 6 cups of milk into kettle and bring to a boil, stirring frequently. Blend the rest of the milk with the flour to make a smooth, thin paste - add to the boiling milk stirring briskly to avoid lumps. Reduce heat and let the soup simmer ten minutes.

In another pan, bring the Ale, molasses and condiments to a boil. Combine the two mixtures while beating vigorously with an eggbeater. Taste for additional sweetness. Serve frothing in soup plates with gingersnaps as a complement. Serves eight.

Wyeast Liquid Yeast and Profiles

listing by Vic Keranen

ALE - *Saccharomyces cerevisiae*

1007 Original Wyeast Ale Yeast. Ferments dry and crisp leaving a complex yet mild flavor. Produces an extremely rocky head and ferments well down to 55 deg F. Flocculation is high and apparent attenuation is 73-77%.

1084 Irish-style Ale Yeast. Slight residual diacetyl and fruitiness is great for stouts. It is clean, smooth, soft and full-bodied. Medium flocculation and apparent attenuation of 71-75%.

1338 European yeast from Wissenschaftliche in Munich. A full-bodied complex strain, finishes very malty. Produces a dense, rocky head during fermentation. High flocculation, apparent attenuation of 67-71%.

1098 British Ale Yeast from Whitbread. Ferments dry and crisp, slightly tart and well balanced. Ferments well down to 65 degrees. Medium flocculation, apparent attenuation 73-75%.

1056 American Ale Yeast. Ferments dry, finishes soft, smooth and clean, and is very well balanced. Flocculation is low to medium. Apparent attenuation of 73-77%.

1028 London Ale Yeast. Rich minerally profile, bold crisp slight diacetyl production. Medium flocculation. Apparent attenuation 73-77%.

1214 Belgian Ale Yeast. Abbey-style top fermenting yeast suitable for high gravity beers, doubles, triples, and barley wines. Medium flocculant strain which clears well. Apparent attenuation 71-75%.

1968 Special London Ale Yeast. Highly flocculant ale yeast with rich malty character and balanced fruitiness. High degree of flocculation makes this an excellent strain for cask conditioned ales.

1728 Scottish Ale Yeast. Rich smoky, peaty character ideally suited for Scottish style ales, smoked beers and high gravity beers.

2565 Kolsh Yeast. A hybrid of Ale and Lager characteristics. This strain develops excellent maltiness with subdued fruitiness, and a crisp finish. Ferments well at moderate temperatures.

LAGER - *Saccharomyces uvarum*

2007 Original Wyeast Lager Yeast Strain. Specific for Pilsner-syle beers. Ferments dry, crisp, clean and light. Medium flocculation. Apparent attenuation 71-75%.

2308 Munich Yeast from Wissenschaftliche in Munich #308. One of the first pure yeast available to American homebrewers. Sometimes unstable, but smooth, soft, well-rounded and full-bodied. Medium flocculation, apparent attenuation 73-77%.

2042 Danish Yeast Strain. Rich, yet crisp and dry. Soft, light profile which accentuates hop characteristics. Flocculation is low, apparent attenuation is 73-77%.

2206 Bavarian Yeast Strain used by many German breweries. Rich flavor, full-bodied, malty and clean. Medium flocculation, apparent attenuation of 73-77%.

2035 American Lager Yeast. Unlike American pilsner styles. It is bold and complex and woody, produces slight diacetyl. Medium flocculation, apparent attenuation of 73-77%.

2124 Bohemian Lager Yeast. The traditional Saaz yeast from Czechoslovakia. Ferments clean and malty, rich residual maltiness in high gravity pilsners, medium flocculation, apparent attenuation of 69-73%.

2112 California Lager Yeast. Warm fermenting bottom cropping strain, ferments well to 62 degrees while keeping lager characteristics. Malty profile, highly flocculant, clears brilliantly. Apparent attenuation of 72-76%.

2278 Czech Pils Yeast. Classic dry finish with rich maltiness. Good choice for pilsners and bock beers. Sulfur produced during fermentation dissipates with conditioning.

WEIZEN -

3056 Bavarian Weizen. A blend of *Saccharomyces cerevisiae* and *s. delbruekii* to produce a south German style wheat beer with clove phenolic flavor. Medium flocculation, apparent attenuation of 73-77%.

3068 Wheinstephen Wheat Yeast. *Saccharomyces delbrueckii* single strain culture for German wheat beers. More phenolic clove flavor than in the 3056 Bavarian Weizen culture.

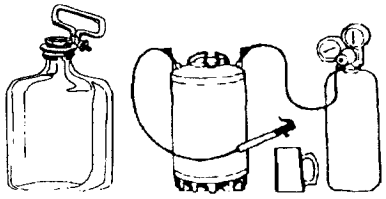
BELGIAN -

3944 Belgian White Beer Yeast. Rich, phenolic character for classic Belgian styles, including Grand Cru.

3273 Brettanomyces bruxellensis. Belgian lambic style yeast with rich, earthy, odiferous character and acidic finish.

Racking Under CO_2

by Guy McConnell



Here's a little trick that I've used the last couple of batches. I do my primary ferments in glass carboys. I had been thinking of fermenting in my stainless steel kegs in order to keep the beer under a blanket of CO_2 during the whole fermentation/racking process but I came up with another idea.

When I get ready to rack to the secondary (a stainless steel keg now), I shoot a blast of CO_2 into the bottom of the keg and then attach the tubing from the cylinder to the "blowhole" on my orange carboy cap. Instead of blowing into the carboy to start the siphon, I turn the pressure down to a couple of psi and crack the valve on my CO_2 cylinder to start the transfer. This blankets the beer in the primary while forcing it into the bottom of the keg (already blanketed with CO_2). This does not entirely eliminate the possibility of introducing oxygen but greatly reduces it. It also allows me to at least do the primary ferment (5 gallons) in a short, squat vessel as George Fix recommends. I typically seal the secondary keg, monitor the pressure, and add CO_2 for slow force carbonation if needed.

***Editor's Note**: Pressurizing a glass carboy can be hazardous. So can crossing the street. As some things are more hazardous than others, the editorial staff of Baron Mind recommends prudence and common sense in all things .*

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, PO. 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!!

1st Class Mail

Brian & Laura McManus
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Membership Expires: Dec-94

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