

Baron Mind

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

September 1995

August Meeting

The September monthly meeting is at 7:30 PM on September 27th, at Clifford's (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person.

What;s Hopping!

A Monthly Column
by Peter McMullen



The Beer Baron's will be represented at Harvest Fest, being held on the south grounds of State Fair Park. We will be distributing information and homebrew. There will be commercial breweries on hand as well, so come hang out with us. Wear your shirt if weather permits, so your recognizable. Remember pre-meeting dinners at Cliffords, where you can win a chance to get into a meeting for FREE.

The last two meetings have been from two area microbreweries, this month we will have a guest speaker representing a brewpub. It will be interesting to hear contrast and taste as well. Perhaps I should remind all new members that they should remember to bring their own glasses to drink from. This way we won't leave a mess for the people at Cliffords to clean up.

Next month we are going to have a homebrew gadget night. Homebrewers and vendors are invited to bring any gadget they wish to show and tell that makes their homebrew easier or better to brew. The more gadgets we have to share the better we brewers can become. I got to go now, I'm thirsty!

1995 World Homebrew Contest



The Boston Beer Company (BBC) is sponsoring an AHA sanctioned beer competition with 1st round judging to be held on the weekend of November 17/19. The final round is expected to take place in late January and will be judged by such beer notables as Michael Jackson, Jim Koch and several invited BJCP Master and National level judges.

What makes this competition different are the prizes. Each 1st-round winner will be invited to brew a commercial size batch of his beer at the BBC brewery the week of December 4th. The BBC will pay all travel expenses.

The three overall winners (lager, ale, and mixed style) will each receive a trip for two to one of the many areas in the world that have a venerable history of beer and brewing. The six runners-up will receive \$2000 worth of travel vouchers towards travel to attend the 1996 Great American Beer Festival.

If any of the beers are brought to market, the homebrewer will receive a \$5000 per year royalty during each year the company brews and sells that beer.

See Jeff Brown for entry forms at the September Beer Barons meeting for entry forms. Good Brewing!!

Meeting Programs



September 27th	Randy Cruse - Randy's Fun Hunters Brewery
October 25th	Homebrew Gadget Night
November 15th	Keith Peitz - Paulaner (3rd Wed)
December 20th	Xmas Party and Officer Election (3rd Wed)
January 31st	To Be Announced
February 28th	To Be Announced
March 27th	To Be Announced
April 24th	To Be Announced
May 29th	To Be Announced
June 26th	To Be Announced

Calendar of Events

September 22/24	Harvest Fest - State Fair Park
September 30	Second Annual Sin City Sudzer Homebrew Competition, Sheboygan, WI. Entries due Sept 29. Contact Rick Woods at (414) 458-8752
October 5/8	Great American Beer Festival, Denver, CO. Call the GABF info line at (303) 447-0126
October 13/14	Real Ale Fest Conference, Chicago, IL. Contact Beer Baron's own Dennis Davison at 545-9246, or e-mail ddavison@earth.execpc.com
November 11	November Classic, Madison, WI. Entries due November 4. Contact MHTG, Box 1365, Madison, WI 53701



Cider Tasting

by Jeff Brown



Last month I reported that I brought home 5 types of Irish cider from my recent trip to Ireland, and that I would sponsor a small scale comparison tasting. Immediately after the September meeting, we will be meeting at Larry Krolikowski's house for the tasting. Unfortunately, due to the small quantity of cider available, the number of attendees is severely limited. If you have an interest (several people have already made reservations) you are encouraged to call me before the September meeting. The cost will be \$2.00 per person to pay for the cider.

The five Irish ciders are:

Brand	Alc by Vol
Coopers	4.5%
Bulmers	4.5%
Stag (dry)	5.0%
Linden Village (Strong)	6.0%
Strongbow	6.0%

Sam Adams Triple Bock

by Tim Norris



I've been skimming old digests and deleting things, freeing my hard drive of much of the mail I haven't had the time to read. I noticed some notes referring to lots of talk about the Sam Adams Triple Bock.

Well, I've had it! And so did 220 other Chicago Beer Society members at our annual Spring Tasting last April. Many, many others have had it since then, too.

I made the contact with SA and arranged to accept delivery of one case of specially bottled 12 ounce long necks of the stuff. After dinner, following the tasting of 11 outstanding draft micro beers... we served each taster a 1 ounce sample of the Triple Bock. While my non-brewing/hophead spouse thought the stuff was unusual and not to her liking at the moment... I thought it was VERY cool and quite drinkable at only 60 days old. Reminded me of the very sweet (very expensive) Spanish

'Pedro Ximenez' sherries (Gonzalez Byass Noe). It reminded some others of ports they had enjoyed. One woman did not like it at all and offered me the remainder of her sample which I was quite thrilled to accept.

I am told the starting gravity is 38 PLATO; the a/v content of the batch we received was 17.9%. Fermentation: 30 days with an additional 30 days in Jack Daniels whiskey barrels, which help to mellow things out. The mash is made up of regular beer ingredients with the addition of Vermont maple syrup in the boil. This is a still beer, and is best served at cellar temperature, sipped and enjoyed over a bit of time. All of the cool aromatic and taste things happen better unchilled. You really want to get to know this beer. It's very complex and I'm sure it will age well!

It is available in small cobalt blue bottles with white painted labels, if I remember it correctly. A case of 24 will run about \$100, making it the strongest AND most expensive beer in the world, facts which will be noted in the 1995 Guinness Book of World Records.

I am a great fan of big and old beers (I still have almost half a case of Kalamazoo Third Coast Old Ale, batch #878, the legendary 10.1 A/V batch brewed under a full moon, and a few 1989 Expedition Stouts in 6.9 ounce bottles (I gave one of those to M Jackson while waiting in line for food by the pool at the AHA Oldenburg Conference), and I hope to be among the first to add a case or two to my beer cellar.

Christmas Ale

by Rick Gontarek, Ph.D.



- 3.3 lb can of M&F Amber unhopped syrup
- 3 lbs dry amber malt extract
- 2 lbs light honey
- 1 lb crystal malt
- 1/2 lb chocolate malt
- 5 cinnamon sticks
- 2 tsp allspice
- 1 tsp nutmeg
- 1 tsp whole cloves
- 4 ounces grated fresh ginger
- grated rinds from 6 oranges (no white part)
- 2 ounces Tettnang hops (boil)
- 1/2 ounce Saaz hops (finish)

Baron Mind is published by the Beer Barons of Milwaukee, a nonprofit organization. Club officers are President - Brian McManus, 545-2838, Vice President - Peter McMullen, 962-6834, Treasurer - Vacant, and Newsletter Editor - Jeff Brown, 961-2084. The *Baron Mind* is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Jeff Brown, Rich Grzelak, and other club members who contribute articles. The permanent mailing address is Beer Barons of Milwaukee, PO Box 27012, Milwaukee, WI 53227.

Add malt extracts to 3 gallons of water. Steep grains on heat until just before wort comes to a boil. Remove grains. Add boiling hops, boil for one hour. Add spices, ginger, and orange peel, and boil for 15 minutes. Turn off heat, add finishing hops, steep for fifteen minutes. Cool, strain into fermenter, bring volume up to 5.5 gallons. Pitch Wyeast 1056.

There has been some debate in the past over the amount of spices to use. This is purely a matter of personal preference. I wanted a brew with a pronounced flavor of spices, but not strong enough so as to hit you between the eyes. I was very pleased with the results here. The combination of spices here gave the brew a terrific aroma and flavor. I have one bottle left that I will open this Christmas Eve!! o.g. 1.054, f.g. 1.015.

Hope somebody enjoys these. I did!! Cheers!

Winter Warmers

by Steve Hamburg



Let's be clear. Not all seasonal beers are "specialties." In England, most "Winter Warmers" are almost never spiced. They can be roughly classified as either Strong Bitter, Strong Ales, Old Ales, or even Barley Wines, depending on strength, aging, and hopping rates.

Brewers there are not particularly about classifying their beer. Names are chosen as seems suitable. That's why you'll see beers called Old Somethingorother that's in the 1040s-1050s range. Generally, these are rich, reddish-brown, somewhat sweetish beers featured during winter months. Examples are Adnams old (c.1042) and Fuller's Mr. Harry (1048 a bottled version at 1052 is called Old Winter Ale). These are great beers, but hardly the strength one expects to really warm the soul. Mercifully, there are plenty of other brewers who kick out similar beers, but in a 1060s-1070s OG range.

Some winter beers become so popular, they are offered year round under other, less seasonal, names. To wit: Fuller's ESB, which began life as a strong Christmas offering. And did you know that Young's Winter Warmer was once called "Burton Ale?"

But for those of us who want a REAL winter warmer, a 1050's beer is just a tad too wimpy. Assuming that we aren't brewing "Winter Warmers" at this low gravity, a non-spiced version is certainly appropriate as an English Old Ale/Strong Ale for competition purposes.

Ballantine IPA

A Bit of History by Roger Deschner



Ballantine IPA was, after many, many corporate buyouts and takeovers, produced in the Fort Wayne, Indiana Falstaff brewery, owned by General Brewing. This was the former Berghoff brewery built by the famous Chicago restaurant family. Anyway, the old Berghoff plant was a creaking, leaking dinosaur suffering from years of deferred maintenance, and so General decided to close it and tear it down.

They moved production of the Ballantine brands to their well-maintained, modern, efficient (and even more historic) Pabst brewery in Milwaukee. We still get it from time to time here in the Chicago area, and it is basically the same beer, a pretty good effort for a mass beer factory. However, I believe that they are producing quite a bit less of it than they did in Fort Wayne. Microbreweries appear to have cut into B-IPA sales considerably.

General has always been somewhat of an enigma among brewery holding companies - occasional success simply stupefies them. They really didn't know how to handle, or capitalize upon, the attention the beer geek crowd was paying to Ballantine IPA in the late 1980's, and they probably blew a chance to make some money on it. They also have been relatively slow to try to capitalize upon the recent success their flagship Pabst Blue Ribbon brand has been having at recapturing some of its former large market share in the Midwest, and have just recently allotted an actual advertising budget for PBR. Strange.

Editor's Note - This article was originally written in 1994.

Blueberry Melomel

by Guy McConnel

On the subject of brewing substitutes for wine coolers, here's a suggestion. Why not brew a light melomel instead? I brewed a blueberry melomel based on Barkshack Gingermead and primed it to make a sparkling beverage. When people tried it who had never tasted mead, I told them that it was a little like a wine cooler in that it was effervescent and somewhat fruity. The comment from *every* one of these people was "Comparing this to a wine cooler is an insult - it is far better than any wine cooler I've tasted."

The nice thing about it was that it was very good within 3 - 6 months instead of the year or more cited for most "true" meads. It only uses 7 pounds of honey for 5 gallons which, I suspect, is the reason for the quicker maturity.

Jamaica Blue Mead (5 gallons)

- 6 lb. Cover Honey
- 1 lb. Orange Blossom Honey
- 1.5 lb. Corn Sugar
- 2 oz. Fresh, minced Ginger Root
- 3 tsp. Ground Cinnamon
- 3 tsp. Yeast Extract
- 1 gal. Fresh Blueberries
- 2 Lemons, halved
- Wyeast #1214 Belgian Ale Yeast
- 0.5 cup Orange Blossom Honey (bottling)



Simmer honey, sugar, and yeast extract in brewpot with water for 10 minutes. Skim foam as needed. Add ginger root and simmer for 10 more minutes. Remove from heat, squeeze and add lemons. Cover and let stand 15 minutes.

Strain out the lemon halves and ginger. Add the blueberries and chill. Then pour mixture (blueberries and all) into primary fermenter, and pitch the yeast.

After 7 days, rack off of the fruit into secondary and age for 1 - 2 months. When fermentation is complete, prepare a "tea" by simmering cinnamon and honey in water for 15 minutes in a covered pot. Cool, add to bottling bucket, and quietly siphon in the must. Bottle, age, and then enjoy.



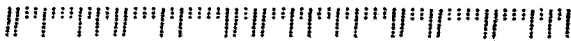
**Membership
Information**

Annual membership dues are ten dollars. With the increase in cost of paper, printing, and postage, this doesn't even cover the cost of this newsletter. Your participation and attendance at meetings is needed for your club to continue. The \$5.00 fee for each meeting attended is the only way we can pay the remainder of the newsletter costs as well as the beer at meetings, and the other club expenses. Membership dues can be paid at any of the monthly meetings or you can send a check for \$10 to the Treasurer, Milwaukee Beer Barons, PO. Box 27012, Milwaukee, WI 53227.

NOTE: The date that appears on your newsletter address label indicates the end of your membership period. To avoid missing any issues, please remember to renew -- we can't afford to send out individual

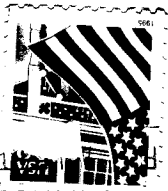
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