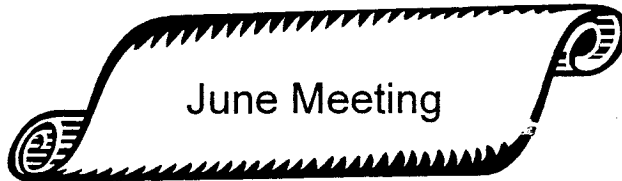


Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee

Dedicated to the Education and Enjoyment of Fermented Malt Beverages

June 1996



June Meeting

The June monthly Meeting is at 7:30 PM on June 26th, at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

Calendar of Events

- June 27 - July 7 Summerfest
- July 11 - 14 Bastille Days
- July 18 - 21 Festa Italiana
- July 26 - 28 Germanfest
- August 1 - 11 State Fair
- August 2- 4 African World Fest
- August 10 *Great Taste of the Midwest Madison, WI.*
Tickets go on sale May 1. For info send SASE to Madison Homebrewers and Tasters Guild, Box 1365, Madison, WI 53701-1365
- August 16 - 18 Irish Fest
- August 23 - 25 Mexican Fiesta
- August 30 - September 2 Maritime Days

- September 6 - 8 Indian Summer

Surfin' ?

<http://www.creamcitysuds.com>

<http://wsfp.state.wi.us>

<http://alpha.rollanet.org>

jjesse@worldnet.att.net (Jim Jesse)

DAVID.VANDERWEGEN@mail.mei.com

Upcoming Meetings

June 26th Home Brew Night

July 24th Weiss Beer Group/Yeast

August 28th TBA

Pale Ale

from Rob Bradley

This is a simple all-grain recipe for a good pale ale that lets the beginner concentrate on the mashing process. Hallertauer may not be traditional for ales, but neither is a modern piano for sonatas. But I think Beethoven himself would have used one if he had one.

• Ingredients:

7-8 pounds, English 2-row malt

1/2-1 pound, crystal malt

3 ounces, Fuggles hops (boil)

3/4 ounce, Halertauer hops (finish)

ale yeast

• Procedure:

You'll get good yield and lots of flavor from English malt and a 1-stage 150 degree mash. In the boil, I added the finishing hops in increments: 1/4 ounce in last 30 minuets, and 1/4 ounce in last 15 minuets, and 1/4 ounce at the end (steep 15 minuets) don't have to be Fuggles; almost any boiling hops will do, I usually mix Northern Brewer with Fuggles or Goldings (just make sure you get .12-.15 alpha). Conversion will probably only take 60 minutes rather than 90. Depending on when you stop the mash your gravity may vary as high as 1.050. That's a lot of body!

• Specifics:

O.G.: up to 1.050

F.G.: up to 1.020

Baron Mind is published by the *Beer Barons of Milwaukee*, a non-profit organization.

Club officers are:

President	Steve Rice	481-6775
Vice President	John Stolte	425-7773
Treasurer	Dave Van Der Wegen	764-3925
Editor	Jim Jesse	659-2425

The **Baron Mind** is published monthly for members of the *Beer Barons of Milwaukee* thanks to the efforts of Jim Jesse, Rich Grzelak, and other members who contribute articles. The Permanent mailing address is:

Beer Barons of Milwaukee
P.O. Box 27012
Milwaukee, WI 53227

Membership Information

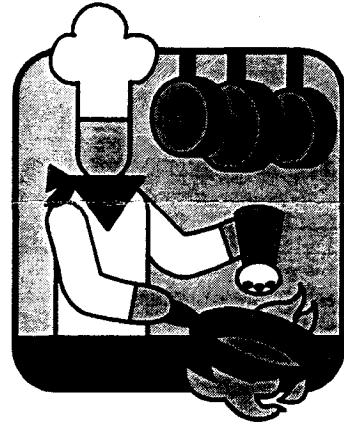
Annual membership dues are ten dollars. This just barely covers the cost of producing and mailing this newsletter. In addition, we charge a \$5.00 fee for each meeting attended. This pays for the cost of the beer that we taste that night. Membership dues can be paid at the monthly meetings or you can send a check for \$10.00 to:

Treasurer, Milwaukee Beer Barons
P.O. Box 27012
Milwaukee, WI 53217

We mail this newsletter free of charge to prospective members for three months. The date that appears on your newsletter address label is the end of that 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 its 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!!

Gary Metzger
W159N9460 Cherokee Dr.
Menomonee Falls WI 53051-1551
Apr-97.

1st Class Mail



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