

Baron Mind

A Monthly Publication for the Beer Barons of Milwaukee
Dedicated to the Education and Enjoyment of Fermented Malt Beverages
January 1997

January Meeting

The January monthly Meeting is at 7:30 PM on January 22nd, at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

What's Hopping!

by Peter McMullen

I want to start the new year by thanking all those who helped put the Christmas Party together last month. Great job and great Beer!...I had a New Years' dilemma. I wanted to make a Black Velvet, which is a mixture of Guinness Stout and Champagne. My problem was how much of each do I use? The drink dates back to 1861, when Prince Albert ("in a Guinness Can?") died. Some bar steward declared that even the champagne should go into mourning. I have since learned that it is equal amounts. Perhaps I will try it for the Super Bowl! Speaking of the great game, you could try Packer Brau or Tailgate Pilsner(?) from Adler Brau if you can find it. I know a few East side locations that do carry their products. One could also try VooDoo Beer from New Orleans and stick pins in your Drew Bledsoe (or is it. Bleed-slow!) dolls.

Upcoming Meetings

January 22nd Stout
Beer from style group

February 26th Doppiebock

March 26th Cask Conditioned Ale
Russ Klisch

The Human Side of Pabst Downsizing

Tom O'Brien, a 29-year Pabst Brewery employee, and his wife, Cheryl, were both laid off when S&P Corp., the California-based company that owns Pabst, announced that it was closing the 152-year-old Milwaukee brewery at the end of 1996. For them, the closing of Pabst hurts emotionally as well as financially. They met at the brewery, handling cartons in the packaging department, and raised two children while employed there.

The closing, which will cost more than 250 jobs and leave 774 people without company health insurance, has sparked a widespread boycott of Pabst products. "Pabst was probably one of my top beers until the day the retirees losing their insurance hit the papers," said Tracy Rice, manager of Rail's Inn. To get rid of its Pabst inventory, the bar sponsored a "Drink It or Dump It" day where patrons could buy \$1 Pabst and either guzzle the beer or dump it in a trough outside. Proceeds from the sales, about \$700, were given to a fund for retired Pabst workers.

Essie Anderson, 60, a Pabst employee for 20 years, has joined the boycott at Essie and Smitty's, her mom-and-pop grocery store. "When they canceled my insurance and left all the retirees without it, I said no more Pabst," she recalled from behind the register. "I have high blood pressure and when I went to fill my prescription the lady said 'Oh, Pabst. You can't fill this again.'"

(Source: Jennifer Ordonez, Special to the Washington Post, December 26, Thursday, A Section; Pg. A03)

You can send your thoughts and support to: Tom O'Brien by email at pabstbr@execpc.com, and check out his Web site of protest at:

<http://www.execpc.com/~pabstbr/>

copyright, Real Beer, Inc. 1996. Feel free to distribute to friends, just keep the copyright clause intact. An archive of past RBPMails is available at

<http://realbeer.com/newsletters/cheers!>

The Real Beer Page <http://realbeer.com/realbeer>

Cream of Oats Stout

Classification: stout, oatmeal stout, sweet stout, all-grain
Source: Glen Colon-Bonet (gcb@hpfigcb.hp.com)

Very smooth, silky mouth feel. Great flavor, nice sweetness with mild roasted malt flavors. Somewhat thin for style. Will use ale malt next time. Could also use more dextrin and pale malt and possibly mash at higher temperature. Overall, a very nice beer.

Ingredients:

6 lbs, Klages 2 row pale malt
1/2 lb, Dextrin malt
1-1/8 lbs, rolled oats
1/2 lb, crystal malt
1/2 lb, chocolate malt
1/4 lb, roasted barley
1 oz, Clusters boiling hops (7.4 alpha)
1/2 oz, Cascade hops
10 oz, lactose
1/2 teaspoon, Irish moss
Wyeast #1007: German ale

Procedure:

Mash in 3 quarts cold water. Raise temperature to 153 degrees and hold until iodine test indicates complete conversion. Transfer to lauter tun and sparge to yield 7 gallons. Boil 1 hour, adding boiling hops. Add finishing hops and Irish moss in last 10 minutes. Sparge, cool and pitch yeast.

Specifics:

O.G.: 1.040
F.G.: 1.015
Primary Ferment: 7 days
Secondary Ferment: 3 weeks

Beer in Space

From: Dennis Cabell

Concerning the idea of spinning the fermentor in space to simulate gravity. I think we need to send a whole shuttle load of brewers up at a time. The multiple spinning fermentors could be configured so that the forces all offset each other. This way we could get black & tan from space.

Keg The Rest

from Ken Schwartz
<http://users.aol.com/kennyeddy>

Steve Cloutier asks:

"If one wishes to bottle only a few bottles from a batch, and keg the rest with force carbonation, and doesn't have a counterpressure bottle filler, what is the preferred method for accurately priming the individual bottles? "

Make a syrup of known concentration by boiling a cup of water with one ounce of corn sugar on the stove. Cool, then add one tablespoon of this syrup to each 12 oz bottle. Use a "baker's" measuring spoon and an accurate measuring cup. This is about the right concentration for 12 oz bottles; for 16 oz add 1 tblsp + 1 tsp; for 22 oz bottles add 1 tblsp + 2 tsp. This technique controls the concentration of sugar to provide consistent priming rates. The old "1 tsp per bottle" rule o'thumb can give variable results due to compaction of the sugar or inconsistent "scooping" technique from bottle-to-bottle. If you have an accurate gram scale you can add sugar directly to the bottle at the rate of 0.156 grams per ounce of bottled beer.

The concentration above is equivalent to about 94 grams corn sugar per 5 gal, which according to Bill Giffin in HBD2106 should put you in the middle of his range for different styles (accounting for the required 25% increase for corn sugar compared with his cane sugar examples as he states). Increase or decrease the one ounce of sugar accordingly.

Removing Hand From Carboy

from John Keane

Rolland Everitt asks about a potentially serious condition:

... "When I shook the carboy (with my hand sealing the opening), the vacuum suddenly created was strong enough to suck my hand into the neck up to my wrist, where it remains firmly (and uncomfortably) lodged.

Is my hand ruined?"

There's a solution to your problem that involves a bit more time and expense than you would normally want to expend to recover a stopper from your carboy. The trick is to find a mathematician who is a glass-blowing hobbyist. Have him (CAREFULLY!) re-configure the carboy as a Klein bottle (more-or-less the 3-D equivalent of a Moebius strip). Once that is done, the carboy will no longer have an "inside" or an "outside", and you should have no difficulty removing your hand. Of course, a "Klein carboy" may pose some unique problems for filling and sanitizing, but I leave the solution to those as an exercise for the student.

.....
• **Baron Mind** is published by the *Beer Barons of Milwaukee*, a non-profit organization. Club officers are: President-Dean Halonen, 886-0868, email: woodil@aol.com
• Vice President-Steve Rice, 481-6775, Treasurer - Dave Van Der Wegen, 764-3925, email: DAVID.VANDERWEGEN@mail.mei.com
• Editor - Jim Jesse, 659-2425, email: jjesse@postoffice.worldnet.att.net

• 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, PO Box 27012, Milwaukee, WI 53227
.....