

# Baron Mind

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

## September Meeting

The September monthly Meeting is at 7:30 PM on September 24th at Cliffords (10418 W. Forest Home Avenue, Hales Corners). As usual, the meeting is \$5.00 per person for members and guests.

## Up Coming Events

- |                |   |
|----------------|---|
| September 24th | Brian McManus' Birthday                             |
| September 24th | Octoberfest Style Group                             |
| November 19th  | Nominations for Club Officers                       |
| December 17th  | Election for Club Officers<br>Club Christmas Party! |

## The Jethro Gump Report

From: "Rob Moline" <brewer@ames.net>

### Bad Frog Beer..

A federal court judge has upheld NY states' ban of Bad Frog, based on the label's depiction of a frog flipping the bird. This on the heels of the Joe Camel deal, the courts seem to be acting 'for the children,' by removing the image from places where it can be seen by same. Appeals are in the works.

### Bud Suits....

Two suits have been filed in California on behalf of craft-brewers against A-B, stating that the '100 percent share of mind' campaign, instituted by A-B, and pushed onto their distributors, has cost craft-brewers access to distribution networks, and increased their costs of doing business. The 1st suit, filed by St. Stan's and others, and the 2nd, filed by El Toro, attack their problem from different angles, but will undoubtedly have an impact on how the fed's and states view the 3 tier system.

Jethro has predicted that a restraint of trade action was forthcoming since the '100 percent' campaign went into effect.

### Beer Across America Racketeer?....

Louis Amoroco, who started the Beer Across America Club, traveled voluntarily from Chicago to Utah to face the charges, basically involving the shipment of beer to Utah, principally a tax issue, and found himself charged with racketeering, tax evasion, unlawful transportation, and sale.

Along with another recent report regarding illicit transportation of wines from wineries to the home states of wine aficionados, whose states don't allow, or don't provide a distribution network, that allows their favored grape juice to be sold in their state, isn't it about time that the state governments put it together, and realized that criminalizing their citizens desire to acquire their libations went out with the 1930's? It didn't work then, and it won't work now.

### Hop Crop Failing...

Get ready for increases in the hop prices for the current crop, due to begin harvest any day now.

Powdery mildew, long known on the Euro hop scene, but as yet not seen in the America's, has hit the Washington State hop fields. Caught unaware, the farmers and scientists had no legal chemistry to fight the attack, which has hit the Yakima Valley, home to three-fourths of the domestic hop crop. Estimates are that at least

10 percent of the Yakima crop will be destroyed.

Chemical methods of attack were not available until the middle of July, as none of the producers expected the disease, and none of the hop doctors had any plans for dealing with it. But fungicides useful in treatment are now available, and will be used again next year, through provisional licensing by the feds. Costs of application will increase the cost of growing by 10 %, this compounded by the decreased production should mean we all will pay more for what's left. Small growers will go bust. From 350 growers in the Yak valley, in the 1950's, there are now 100, soon to be less. Oregon and Idaho, the other major domestic hop producers, have not yet seen the disease.

(Source for the preceding Modern Brewery Age, subs at 85\$ US, well recommended reading. No affiliation, just a happy subscriber.)

### Nuclear Beer?

Has anybody got any info on the use of irradiation for the pasteurization of beer? Seems like the ideal way to go for my money, except of course for bottle conditioning. Has it been done before? (Not at home, of course.) But does anyone have any info on this?

### People, Get Ready....

Coming soon to a State near you.....It seems that the next area of profit for the legal profession, in the form of the class action suit, may be the beer industry. The WSJ recently had a major piece on beer marketing, largely directed in attack at A-B....talking about how all the warm and fuzzy images of frogs, horses, the 'everyman's' beverage, along with the bimbo appeal, has made beer a 'non-target' of legislative attacks, such as that currently being seen by the tobacco industry. The next relevant article, published within days, focused on the beer industries' lobby groups, and how they even got the Clydesdales in Clinton's inaugural parade. Such a one-two punch, in the form of virtually back to back articles of attack on the industry, can't be good for our favored libation.

Keep your eyes on the details, for while the cider makers are reveling in the newly used line item veto, exercised for their benefit, the beer biz is IMHO, about to face a new round of neo-prohibitionism.

Interesting to note, while the cider makers are happy with their tax cut, will it filter down into reduced prices for the consumer?

Jethro Gump

Rob Moline

## Pumpkin Ale

Classification: pumpkin ale, all-grain

Source: Jim Starks (jstarks@ssnet.com), r.c.b.,9/18/95

Yesterday, I brewed my first all-grain batch and I thought I'd post my impressions in case anyone is thinking about trying it. I'm brewing a Pumpkin Ale for a Halloween Party, so I wanted to brew something palatable for the budmillors drinkers, although my tastes tend toward darker, richer beers.

My comments: Took a lot of effort to keep all that water heating (I used the amounts suggested in TNCJHB) for the six hours or so the whole process took. Next time, I'm going to keep another cooler handy with boiled water and may raise my water heater temperature so that it takes less time to boil. I'm also amazed at all the crud/trub whatever.

I wound up with five and a half gallons in primary, but I must have two and a half gallons of sediment and it hasn't even started fermenting yet. I'm hoping the trub compacts a little bit more before I rack to secondary. I never had this much trub before, even on partial mash batches. I'm planning on adding Pumpkin Pie Spice (don't know how much yet) and hops when I rack to secondary on Friday night. I'll leave it all in secondary another 10 days or so and bottle. This was certainly a fun experience, but very time consuming. Anybody have any comments? Anyone have any idea if I'll get anything approaching five gallons when I'm done? Does this seem pretty par for the course for the first time? Any comments on the recipe? I'm thinking 60L crystal was too dark...maybe 40L would have been better?

### Ingredients:

3# 2-row English Pale Ale Malt  
1# 60L Crystal Malt  
2 cans (20 oz?) of Libbys Pumpkin(no preservatives, just pumpkin)  
2 oz Cascade hops (60 minute boil)  
1 oz Hallertauer hops (dry hop in secondary)  
Wyeast Liquid American Ale yeast

### Procedure:

Through some lengthy discussions with the proprietor of my brew shop, I decided that I would use an infusion mash (a-because it was my first all-grain batch and b-he said the malt was highly modified and didn't need a step mash). I decided to reach a mash temperature of 155. Papazian said 16-18 degree temperature loss, so I got my water to 173 degrees and mixed it in a picnic cooler only to find that the temp came in at 145F! I spent the next 15 minutes or so boiling more water and heating small amounts of the mash on the stove, so I could get starch conversion. After another 45 minutes I had full conversion, as per the iodine test and started sparging in a double bucket lauter tun system. I mixed the pumpkin in at this point, hoping the grain bed would filter out any pumpkin gook so I wouldn't wind up with a lot of pumpkin gook in the bottom of my fermenter. I sparged real slow, took me about 75 minutes. I went from there to boil, and I added all two ounces of cascade hops in the boil (advise from my brew shop owner). I kept the wort at a rapid boil for 60 minutes. I cooled using tubing submerged in iced water and siphoned into my fermenter. When the temp dropped to 80F, I pitched the yeast, hooked in by blow off tube and I had a bottle of homebrew. Ny SG was 1.048 right about where I wanted it.

### Specifics:

OG: 1048

## The Great Pumpkin

by Ken Schwartz

The annual Great Pumpkin Thread has risen from the Punkin Patch, Charlie Brown, and with it the question about "when should I add the pumpkin?"

Whether you gut a fresh pumpkin, or use canned pumpkin, the stuff is mostly starch and **MUST BE MASHED**. If you're an extract-only brewer this can be troublesome and is not recommended as a first foray into mashing. Pumpkin mashes are messy. Mash with at least an equal weight of six-row (the extra fraction of husk will aid in the sparge). A "protein rest" is useful. 122F or 135F? (oh no) Perhaps our resident chemistry experts can expand on this (remember -- it's pumpkin, not malted barley...).

It's said that "baking pumpkins" taste better than "jack-o-lantern" pumpkins, though I've also heard otherwise. In my pumpkin ale, I quartered two baking pumpkins and roasted at 350F for about an hour, till the meat just starts to brown. Scraped off all the meat, removed the seeds, and froze in a ziploc until brewday.

As for enhancing pumpkin flavor, keep in mind that the spices you use will go a long way to defining and enhancing pumpkin flavor. If you split an unspiced pumpkin wort, and spiced the two differently, you'd probably detect a noticeable difference in the "pumpkin flavor". Good spices to use are: cinnamon, nutmeg, ginger, and allspice.

## Quick Beer

From: Ken Schwartz "KennyEddy@aol.com"

KROONEY wants to know if he can make a beer in 12 days:

"Is there any way I can brew a batch of homebrew when I return in time to serve at the party or would I be wasting my time?"

It's quite do-able. Almost any ale recipe should work fine. Pitch well, my son, to get a fast start and vigorous fermentation. Can you get a sanitized baby-food jar full of yeast slurry from a local brewpub? If brewing with extract, add some yeast nutrient to the wort. Use Irish Moss in the boil to maximize wort clarity. Clarity will be easier to achieve too if you rack to a secondary vessel after the fermentation is visibly overwith (by seven days in any case). If you have control of fermentation temperature, ferment on the high side of the yeast's range to speed fermentation a bit (balancing this against likely production of extra esters and higher alcohols; as long as you're in the specified temperature range you oughta be OK). Avoid recipes with lots of roasted grain as \*sometimes\* these are harsh when young. Use a fast-clearing yeast like Wyeast ESB. Avoid using sugars (especially molasses or brown sugar) or overhopping, which often require mellowing.

## Comprehensive Brewpub Listings

From: Eric Wooten wooten@uthscsa.edu

The "I'm going to X, where's a good pub" thread seems to be picking up steam again, so I thought I'd remind the collective that I run a website with comprehensive brewpub, fine bar, and microbrewery listings for all 50 states and Canada, as well as a few international listings. The URL is: <http://pekkel.uthscsa.edu/beer.html>

Reviews are often included, and I recently revised the whole listing, so it should be current and accurate (as always, email if otherwise...). The page has also been banned (by Cyberpatrol) for your protection, so it must be good.

Eric.

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: **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

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## Porter - Entire Butt

From: Mark Tumarkin <tumarkin@mindspring.com>

Michel Brown asks about the origin or meaning of the term Entire Butt.

Earlier this year Rob Moline posted an article from Graham Wheeler that really gave a terrific overview of Porter history and style. I don't have the HBD #, but search the HBD archives for Entire Butt or Graham Wheeler and you should be able to find it. I believe I still have this in a file. I will look for it and forward it to you if I can.

Briefly, Porter was originally blended from several brewings or threads, a fresher young beer (mild) and an older aged (stale or sour) beer. It was mixed by the publican to the drinkers taste. This was an expensive and complicated process due to the aging and storing of the beer. A brewer named Harwood is believed to have developed a type of beer that closely approximate~~s~~<sup>d</sup> this blending in one brewing, this was called Entire Butt refers to the cask used.

## Mouse in the Demijohn

From: Joseph G. Ernst <ernstjg@Maritz.com>

Alan McKay" <Alan.McKay.amckay@nt.com> asks, A friend gave me a 55 liter demijohn that had a couple of dead mice in it. I've had the thing soaking in some pretty strong bleach solution for the last 5 days, and am wondering if I should use this for beer or not.

A couple of the mice were only skeletons -- one was freshly dead.

Alan,

Ummm, I just have to clarify something here...Before you added the bleach solution, you DID take the mice out... didn't you? ;-).

If it can take the heat, and if it will fit in the oven, I would definitely put it in there at 350F for an hour, just to kill whatever the bleach missed. My last bit of advice, and the only bit I am qualified to post: Don't tell the folks you share your brew with about the origins of the demijohn!

## Conversion Temperature

From: Randy Davis <davisrm@cadvision.com>

Charles Burns asks about the Brewing Techniques reference to a 143F conversion temperature for Pilsener Urquell. Conversion will certainly take place at this temperature and in fact, the Brewers Publications Classic Beer Styles series Stout edition, states that Beamish uses an infusion mash of 75 minutes at this temp. for Beamish Stout. In my attempts to brew a stout as close as possible to draught Beamish, I have adopted this practice. The result is, of course, highly fermentable resulting in a high degree of attenuation, and the very light body appropriate for a classic draught stout.

The use of a triple decoction mash schedule by PU would explain the maltiness and mouthfeel of the finished beer even if it is converted at a low temperature. I don't know if this is in fact the conversion temp. in use at PU, but I see no reason why it would not produce the desired results, as long as a decoction mash is employed. If not using decoction, it would make sense to increase the conversion temperature into the 150's F.

## 122 Degree F Rest

From: Paul Niebergall <pnieb@burnsmcd.com>

I think I understand the disputed benefits of a rest at 122 degrees F (to eliminate cloudy beer) for some malts, and I am not quite sure of the benefits of resting at 135 degrees F. Either way I am still confused. Recent discussion seems to be oriented toward the question of what these rests may do to your beer. I would like to approach the problem from the other side and find out what possible adverse effects my beer may suffer by not doing these rests. In other words - what is the worst that can happen if I do not rest at either 122 or 135 degrees F?

Please do not write me or post saying that a rest at 122 degrees F may help reduce chill haze in some malt varieties. This is obvious from the recent posts. I have been pondering protein rests for many years now and suspect all home brewers struggle with this concept at some time or another. Historically, I have tried just about everything I could do to improve my beer, but now I am trying to simplify my brewing process and have lately been in a minimalist brewing mode (KISS brewing).

Does this make sense? I used to say "I will try anything that might help, no matter how insignificant the results, as long as there is a slight improvement". Now I say "If I skip this step (process, ingredient, ect.), will it really hurt my beer".

Any thoughts are appreciated.

## Yeast Culturing

From: "Ian Wilson" <ianw@sosinet.net>

Lately, I have been reading about the pitching rates for brewing ales.

I have been growing up yeast cultures from smack-packs / slants / etc. for a year or so, now. My normal procedure: Begin about a week before brewing. Break the Smack-Pack bubble. Prepare about 300 ml of wort by adding three heaping tablespoons in an Erlenmeyer flask. "Cap" with a foam plug. Boil for 15 minutes. Cool to room temperature. "Pitch" smack-pack to flask. Prepare another batch of wort. Repeat process so that I pitch 3 to four times before pitching to brew. I use "sterile" techniques, i.e. flame flask, stopper, fingers, cat, etc.

I have never pitched more than 200-300 ml of white yeast slurry from the bottom of the flask. I would like to know how these guys manage to grow up a quart of slurry! I've read Listad's book and just about everything I can get my hands on about yeast propagation, but I just keep coming up with little bits of yeast.

Has anyone any ideas as to better yeast propagation techniques? I have only ever had one batch of infected beer and I know exactly where that came from and it wasn't my yeast (one of my sons now knows better than to shove a stick into the fermenter to stir up bubbles).

Perhaps there are others who would like this kind of info, too.

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 : **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**  
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 : 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.  
 : .....

# CBG: Website

From: "Alan Hord (Hords of Fun)" <v-ahord@microsoft.com>

Are you the sort of type that searches for brew mania but can't quite find what you're looking for? Not a big web surfer person? Hmmm <toe-tapping>...

New on the scene is an update to the old and static web sites of beertown. Introducing a not-so-new idea, but applied to our local social an update to the unquavering appeal for more information about: BREWING.

The small, but dutiful Cascade Brewers Guild (monks that say "~Urp!") are proud to announce a tiny but significant update to their obscure window to the web world with their clever use of server technology.

### \*\*\* Announcing \*\*\*

Hot Links and Find Links features within the Cascade Brewers Guild Website at:

[Http://www.NWMarket.Com./CBG/](http://www.NWMarket.Com./CBG/)

With over 150 active website links, our database rivals any other within the

known (heheh) brewing community. It may not be the largest most stupendous ever, but it belongs to us AND we can add to it! The Cascade Brewers Guild will never spam out; we just want to find what we're looking for in one ol' spot. With your help - we can do that :o)

We are not prejudice; if your link is active, then this is the place to register it. Categories include, but not limited to:

Beer Of the Month clubs, Brew on Premises, Brew Pubs, Brewing Clubs, Brewing Fabrication, Brewing Supplies, Commercial Brewers, Distributors, Listservers, Magazines, Personal Pages, Pubs and Taverns, and more! We're International!

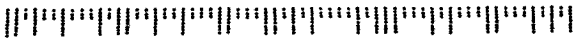
We also offer some new features (coming very soon), such as a Recipe Vault, and Beer Quote of the Day. (Ahem...and we still have some other black magic <-knuckles cracking> that we've yet to break out) coming online soon.

We're just a bunch of quaffing beer junkies, and hopefully you'll like our obscure and honest corner of the world, and use us as a resource for your specific beer travels. It's all free - as life should be. If you have a site, please add us to your active links :o)

## 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.

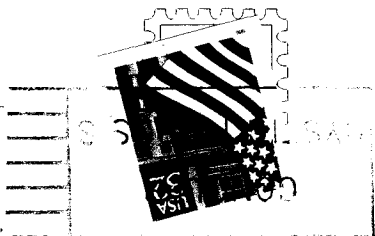
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1st Class Mail

Richard Grzelak  
6737 W. Cleveland Ave.  
Milwaukee WI 53219  
Jun-98



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

