

BARONMIND

A Monthly Publication of the Beer Barons of Milwaukee

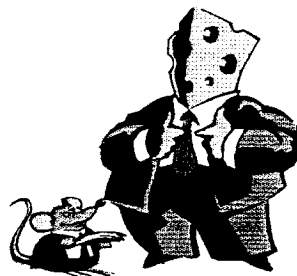
Dedicated to the Education and Enjoyment of Fermented Malt Beverages

From the Presidents Desk

Greetings, One and All !

Another month goes by and all we can think about is drinking more beer. Lots of beer. Strong beer. Homebrew or otherwise, makes no difference. Just want more beer. At least that's how it went for me.

We had our problems with the newsletter last month due to some handling errors. *Rich Grzelak*, our newsletter editor has been laid up since just before or last meeting with damage to a limb which unfortunately puts a damper on his mobility, but fortunately does not impair his digital dexterity (either type of digital - using his computer & using the phone - both of which require digital (read as 'fingers') dexterity). We made a resolution this year to try to get this letter out in time to have it arrive at least a couple days prior to the meetings. So far - no good. We need to get the printing and mailing



end put together a bit more tightly I guess.

This month our meeting will involve tasting Scotch Ales & Barley wines, big beers indeed. Let's not get too riotous. It is my understanding that next month's beer is brown ales. Ah, a nice mellow frothingslosh after the abuse we will suffer this month.

In this letter, you should find a survey regarding our club and your relationship with it. Please follow the directions.

The Octoberfest style group had its preliminary meeting on Wednesday, February 18th, at the Port of Hamburg. Member list as follows:

Paul Martinez-the fearless group leader
Michael Scaffidi, Dick Karshna, Ray Karshna, Matt Kuspa, Gary Metzger, Scott Blank, Bob Kustra, and Gary Regenfelder.

These guys all managed to commit to brewing on the seventh day of March. A good thing, since to be true to style, the beer needs to lager a long time. Three style-group wannabes could not make the date and are tossing the idea around to have a second group make a sort of Octoberfest, the Pappazian recipe called Autumnal Reserve. I have tried it before and it can be really good. It steps outside the bounds of the style, though just a little, by the inclusion of an amount of wheat in the mash.

Reinwhatsgabort?

In closing, I'll be quick.

Bye,
 Dean Halonen

Upcoming Events

February Meeting

The February monthly meeting will be held at Clifford's, 10418 W. Forest Home Ave., Hales Corners, at 7:30 PM, on February 25th. As usual, a meeting fee of \$5.00 per person will be assessed. The meeting will feature Barley Wines, Scotch Ales, & other heavy beers.

Future Meetings

- February 25th: Scotch Ales & Barley Wines
- March 25th: Brown Ales
- April 22nd: To be determined
- May 27th: Bocks & Mai Bocks
- June 24th: To be determined
- July 22nd: State Fair homebrew tasting
- August 26th: Weiss Beers
- September 23rd: Octoberfests

Regional Events of Interest

March 14th: 6th Annual International Beer Fest, Peoria, IL. For information, contact Stephen King (309) 682-2500

Membership Information:

The Beer Baron's of Milwaukee is open to anyone 21 years of age or older. Annual dues, which cover the costs of producing this newsletter, are \$10.00. In addition, we normally charge a \$5.00 fee for each meeting attended to cover the costs of the beer we taste that evening, however additional fees may be required to cover the costs of special events. Dues may be paid at the monthly meeting, or a check may be sent to:

Treasurer, Milwaukee Beer Barons, PO Box 27012, Milwaukee, WI 53217

This newsletter will be sent free to prospective members for 3 months. The date that appears on the address label of your newsletter is the date that your membership expires. We do not send reminders, so be sure to check the date on the label to see when its time to renew.

Alcohol & Calorie Content in Various Popular Beers

All too often, we partake of a beer without knowing how strong it is, and how many calories it contains. For tax purposes, the Connecticut Department of Revenue did an analysis of many popular beers. What follows is a result of that study. Calories are based on a sample of 100 ml., or about 3 1/2 oz. This list is greatly abbreviated.

Beer	% Alcohol	Calories
Anchor Porter	5.66	59
Anchor Steam	4.63	43
Bass Pale Ale	4.95	41
Beck's Beer	5.13	42
Boulder Porter	6.07	53
Carta Blanca	4.02	36
Corona Extra	4.84	45
Dos Equis XX	4.79	42
Dragon Stout	6.79	62
Foster's Lager	5.25	42
Grolsch Lager	5.16	44
Guinness Extra Stout	4.27	43
Harp Lager	4.55	40
Heineken Lager	5.41	45
Heineken Dark	5.17	48
Kaiserdom Rauchbier	5.88	49
Labatt's 50 Canadian Ale	5.32	43
Lowenbrau Dark (U.S.)	5.00	45
McEwans Scotch Ale	9.50	83
Molson Golden	6.04	48
Pilsner Urquill	4.25	45
Red Stripe Lager	5.04	43
Sheaf Stout	5.28	49
Sierra Nevada Pale Ale	4.82	45
Sierra Porter	5.34	48
Sierra Stout	5.10	56
St. Pauli Girl Light	5.00	39
St. Pauli Girl Dark	5.02	45

A letter from the Editor

Dear Fellow Beer Barons,

As the result of a dangerous mix of ice, staircase, and human not watching where he is walking, I broke my ankle in three places on the Saturday before the Superbowl, and will not be using a walking cast until sometime in March. My mobility has been severely restricted as a result of the accident, and it appears that I will be unable to attend the next couple of meetings.

Now, more than any other time, I need your help so that we may produce a quality newsletter. Any articles, reviews, recipes, art or possibly a cartoon that you can provide will be greatly appreciated. The more variety in content, the better this newsletter will be. If you really want to learn about beer, attempt to write about it, or at the very least join a style group.

If you have anything to contribute, please see any of the officers at the meeting, call me a 321-3037, or better still, E-mail it to me at rgrzelak@execpc.com.

Its nice to see that the Octoberfest style group is off and running. It would even be better, if we could get a few more groups going as well. Not only is it possible to become an expert in a particular style of beer, but, even better, if set up right, offers another excuse to go out for beer every month.

Style groups also create an opportunity to develop leadership skills, and can save the club money for future special events, such as the Christmas party, and picnic, by reducing the amount spent on commercial beers. In addition, they are a lot of fun. After all, there are not many better ways to spend an evening than with friends, all of which enjoy good beer, tasting and comparing the merits of a favorite style of brew.

Hopefully, I will be able to attend the March meeting, but if not, I'll be thinking of you.

Good Luck,

Rich Grzelak

BARON MIND is published by the Beer Barons of Milwaukee, a non-profit organization. Club officers are:

President Dean Halonen Email: woodill@execpc.com
Vice President Matt Kulsipa 3248 E. Waterford
Treasurer Mark Goerke Tel. No. 529-0297
Editor Rich Grzelak Email: rgrzelak@execpc.com

The BARON MIND is published monthly for members of the Beer Barons of Milwaukee thanks to the efforts of Rich Grzelak, Dean Halonen, and Jim Jesse, and other club members who contribute articles. The permanent mailing address is: Beer Barons of Milwaukee, P.O. Box 27012, Milwaukee, WI 53227.

18th Century Brewing

Editors Note: Unfortunately, due to problems with last months newsletter, the last part of the article on 18th century brewing was omitted. This is the balance of that article. This article was found buried deep in the middle of a public domain disc in which various recipes, tips and articles were collected over an 8 month period off the old zymurgy bulletin board in 1993.

Up to the late nineteenth century, the word stale meant old and mature, and stale beer was more expensive than new beer. This beer was originally brewed using only amber malt; the beer's name refers to the type of malt used rather than the color of the beer, which is darker than a modern bitter but lighter than most modern brown ales.

Modern amber malt is intended to be used in small quantities to modify the color and flavor of a brew. It has few diastasic properties, and cannot be used as the sole source of malt in a brew. It cannot be substituted for eighteenth century amber malt. In the eighteenth century beers were much more highly hopped than ales, and were usually of a higher gravity. Beers were more suited to long storage

and being served stale than were ales. Before the sixteenth century, ales were usually not hopped at all.

I used two main sources of information for this article. The first (1771) edition of the Encyclopedia Britannica was an ambitious project attempting to record the world's accumulated knowledge - the first volume only covers subjects beginning with A and B. Then the money ran out, and all other subjects were compressed into just two additional volumes! Fortunately, brewing begins with the letter B, and is covered in detail.

All quotes are from this source. Old British Beers and How to Make Them was written by Dr. John Harrison and members of the Durden Park Beer Club after years of research and practical experimentation. These are direct logs from the Zymurgy Echo, to disk. The names, comments, etc. are still on them. In fact, nothing has been added or removed, no artificial flavors, artificial colors, fillers or preservatives were added to these messages to make them less than they really were, and are.

1998 Membership Survey

In an effort to make this club as responsive to our members needs and desires, we ask that you either bring a completed survey to the January meeting, or, if unable to attend, return it by mail to:

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

1.) We know that many of our members either own a computer, or have access to one. We can substantially reduce our costs, and provide you with this newsletter more promptly by taking advantage of email or fax. If you would like to receive this newsletter electronically, please complete the following section, if not, skip to question 2.

- a.) Name: _____
- b.) Email address: _____
- c.) Fax No.: _____

2.) Do you brew beer? yes () no () Make wine yes () no ()

3.) If you brew beer:

- | | |
|--|--|
| A.) How long? one year or less ()
two to five years ()
five or more years () | B.) Brewing Level extract ()
Intermediate ()
All-Grain () |
| C.) Do you make ales ()
lagers ()
both () | D.) Enter Competitions? yes ()
no () |

4.) What is your favorite microbrew? _____ Import? _____
 Brewing Style? _____

5.) Some time ago, we held a meeting at a local micro-brewery (Sprechers) Would you be interested in having a future meeting at another brewery or brewpub? yes () no ()

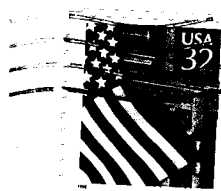
6.) Should we make the picnic an annual event? yes () no ()

7.) Any other suggestions or comments _____

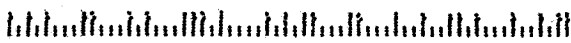


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IN THE NEWS

According to the Indiana Institute for Brewing Studies, the United States now has more breweries than Germany. 317 new breweries opened in 1996, while 36 closed.

Anheuser-Busch, brewer of Budweiser, the top selling U.S. Brand, is under investigation by the U.S. Justice Department to determine whether or not it has been using its position in the market to apply pressure to distributors in an effort to squeeze smaller brands from the market.

Once again, a study has shown that moderate use of alcohol has positive benefits on one's health. In this case, INSERM, the French National Institute of Health has reported that moderate use of alcohol appears to help the brain function of elderly women. Previous studies have shown that the risks of coronary heart disease are substantially lower in moderate drinkers than non-drinkers.

The Great American Beer Festival is finally taking its show on the road. After years of being held in Colorado, a version of the show highlighting 1997 winners will be held in Baltimore Md. on May 15-16th. Should the repines be positive, the show will travel to other cities.

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port will help show our apprecia-
tion. PLUS- The food is VERY GOOD**