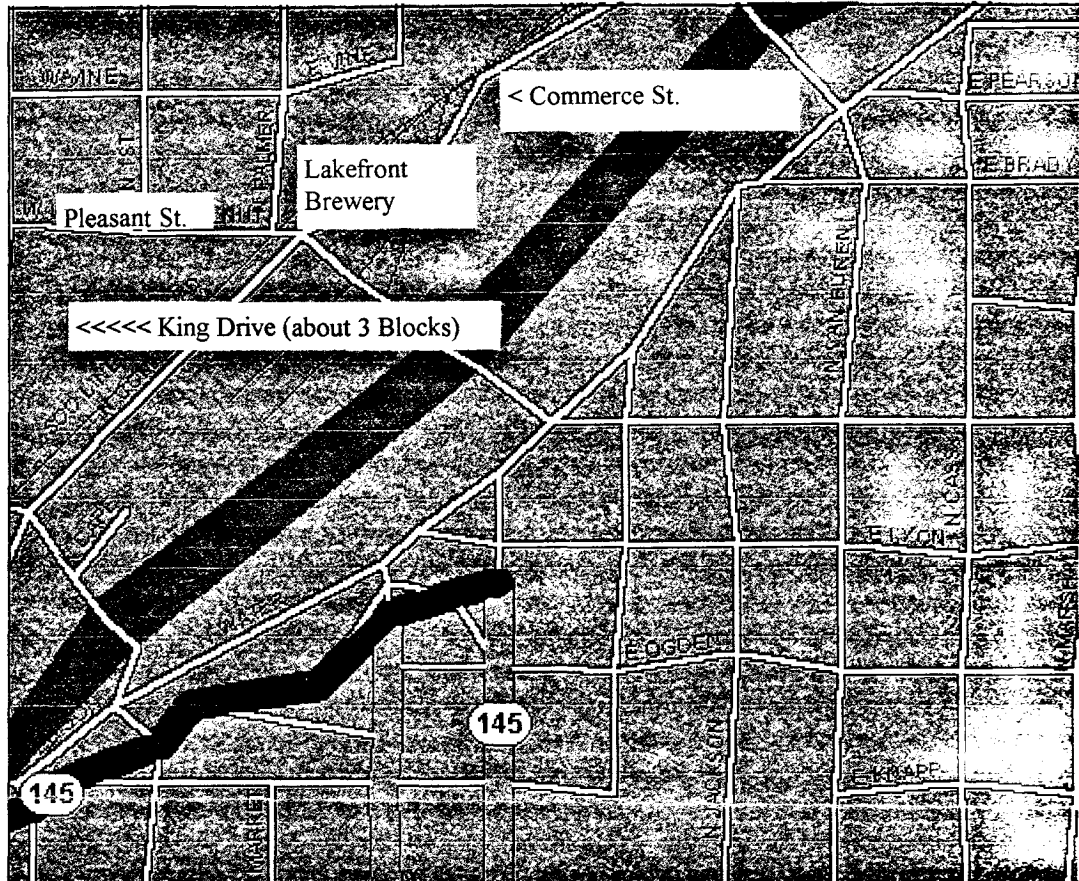


May, 1998

BARONMIND

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

Road Trip !



The May 27th meeting will be held at the new **Lakefront Brewery, 1872 N. Commerce St.** at 7:30 PM. As always, a \$5.00 meeting fee will be assessed. Parking is available under the bridge. In addition to a tour, a variety of beers will be available for sampling.

Future Meetings

- May 27th:** Lakefront Brewery Tour
- June 24th:** To be determined
- July 22nd:** State Fair homebrew tasting
- August 26th:** Weiss Beers
- September 23rd:** Octoberfests
- October 28th:** To be determined

Regional Events of Interest

- June 13th:** *Stonebank Micro & Import Brew Fest*, Stonebank, WI (414) 966-1975
- August 8th:** *12th Annual Great Taste of the Midwest*, (608) 249-7126

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.

A Message From The President...

Greetings

Wow! What a great time for a beer!

I've been saying that frequently this past month. The warmer weather probably has something to do with it. It seems to make me thirsty.

Actually, I don't always have to be thirsty to desire a beer. Sometimes I just want to drink some beer. If for some reason I cannot have beer at that moment of desire but there is water or some other beverage available, well, if I'm not thirsty I will probably not drink anything. That makes sense right? Sometimes if you really want something in particular something in general won't do. I will stop babbling now. I need to save some babble for next month.



On Sunday May 17 I had the opportunity to attend the 7th Annual Wisconsin Microbrewers Beer Festival in Chilton, WI. Now that was a great day for a beer. I am certain everybody that made the trek to the Calumet County Fair Grounds that day had a great time.

This was my second WMBF. I have fond memories of the Great Dane Porter last year. It was pulled with an engine and was just delicious. I think that was my favorite beer there last year. A small contingent of the group I was with dedicated well into if not more than an hour studying this fine example of a porter.

There were quite a few noteworthy nectars available but the Capital Brewing Fest Beer and the Great Dane Peck's Pus are the two I liked most. I sampled them over and over.

I realize my bias for these two styles comes into play here, but what the hell, they give me this place to talk to you so I'll say what I'm thinking. I tend to prefer lagered beers over ales. I enjoy malty sweet low bitterness full bodied beers and I feel the same about lighter bodied hopper lagered beers. I am not saying I don't like any specific style of ale. I like them just fine if they're good. I just tend to prefer clean crisp lagered beer.

The Peck's Pils was really a thick beer for the style. But it was good. Capital's Fest beer was an exceptional Octoberfest type. Yummy.

NEWS FLASH

The Beer Barons meeting this month will be held at the Lakefront Brewing Company's new facility. Regular dues and you get to tour the new brewery. We will have a great time I'm sure. I know the address is in the 1800 block of north Commerce. That is all I know. Hopefully there is a map or some sort of diagram in this newsletter.

Everybody be safe and I'll see you at Lakefront!

Dean Halonen

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

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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.**

Hop Basics

by Richard Grzelak

Hops are so basic an ingredient in the making of beer that most people do not realize that their use in the brewing process did not become common until fairly recently in brewing history. It was about 600 years ago that their use became common.

Prior to that time, many other herbs and spices had been used, but no other herb provides such balance to the inherently cloying sweetness of malt. The fact that hops can be both bitter and aromatic is particularly important to the brewer.

Hops get their bitterness from the alpha acid content in their flower. Generally speaking, the longer a hop is boiled in the wort, the more acids may be extracted, and the more bitter the beer will become. Conversely, the shorter amount of time the hops are in the boil, the more aromatic the beer becomes.

The higher the alpha content in the hop, the greater its inherent bitterness. Because commercial beers tend to be relatively flat in terms of their bitterness profile, so that they may sell to the broadest possible market, many homebrewers tend to overcompensate by making their brew too bitter.

Because hops are a natural product, their alpha acid content will vary from year to year based on such factors as rain and temperature. This is a major reason that beers will differ from year to year even though the same recipe is used. Alpha acid content will deteriorate over time, so it is important to use the freshest hops available.

Some hops are best used for bittering, some for their aromatic profile, and some may be used for both. The following list, although far from complete, lists the typical range of alpha acids in common hop varieties, as well as some additional comments.

Aromatic Hops

Bramling Cross (5.0 - 6.0%), a crossbreed of Goldings, very floral, and excellent in English style Bitters.

Brewers Gold (3.5 - 4.0%), a good hop for flavoring pilsner beers. Very clean tasting, and mild.

Cascade (4.5 - 6.0%), Very distinctive flavor, in some ways similar to grapefruit. There is no middle ground on this hop. Either you love it, or hate it.

Fuggles (2.8 - 3.8%), A traditional hop for use in British dark ales. Very floral, and similar to Goldings & Willamette.

Goldings (3.5 - 4.5%), another traditional hop used in

British ales. Slightly more bitter than Fuggles, and may be used in substitution.

Hallertauer (1.0 - 5.3%), the favorite of German brewers, the alpha acid content of this hop varies considerably by where it was grown.

Mount Hood (3.5 - 5.0%), Similar to Goldings, this hop came from hallertauer stock.

Perle (3.5 - 4.0%), A hop used in lagers, although Sierra Nevada has used it in their Pale Ale.

Saaz (3.0 - 3.5%), the classic pilsner hop.

Spalt (3.0 - 3.5%), Floral yet delicate, used in Altbiers.

Styian Goldings (3.5 - 4.0%), a continental variety of fuggles. Excellent in English Bitters.

Tetnanger (3.0 - 4.7%), an excellent hop for pilsners.

Willamette (3.0 - 4.5%), Similar to Fuggles, this hop is excellent in ales.

Bittering Hops

Chinook (12.5 - 13.0%) Extremely bitter, a little of this hop goes a long way.

Galena (9.0 - 10.0%) Good substitute for Bullion, and works well in stouts and very strong ales.

Nugget (13.0 - 14.0%)

Generally speaking, any hop in which the alpha acid content falls between five and nine percent is a possible candidate for use for either bittering or aromatics.

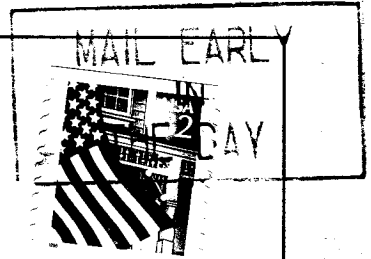
Despite the fact that new varieties appear all the time, most brewers seem to prefer the historical favorites.

Hops are now available in one of three forms, whole flower, pellet, and extract. Each form has its own advantages and disadvantages, for example whole flower is usually the freshest, but it takes up a considerable amount of volume, and generates a great deal of waste. Pellets, being highly concentrated, take up little area, but can lose some aromatic character. Extracts are extremely convenient and best suited for bittering.

Dry hopping, that is adding the hops to the wort after the boil is an excellent way of adding aromatics to the beer, and both pellets and whole hops may be used for that purpose.

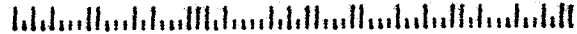
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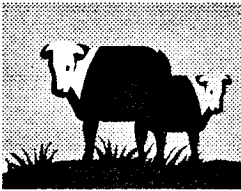
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In the News...

I Never Saw a Drunken Cow, I Never Hope to See One...

By Jason Hopps



TORONTO, May 14 (Reuters) - How much beer can a cow drink?

Canada's largest brewery and a team from the University of Alberta are trying to determine precisely that in a project ultimately designed to divert millions of liters of spoiled beer from the sewer systems.

"We have milk on our cereal, but these cows have beer on theirs," Molson Breweries vice-president John Hay said on Thursday.

The idea of fattening bovines with beer isn't new -- Kobe beef from Japan are fed a special diet that includes plentiful amounts of beer. But a feed program designed specifically to use and turn a profit on waste beer is a novel twist.

Hay said Molson regularly dumps stale beer, beer from improperly filled containers and bottles of fresh brew that has been incorrectly labeled. A single Molson's brewery sends nearly 5 million bottles of beer down the drain each year.

"Our environmental people are always looking for ways to recycle waste products and one brewery generates enough recyclable beer to supplement the feed of about 500-1000 cows per day," said Hay.

"Beer has a lot of good nutrients in it and cattle seem to put weight on fairly well with the beer mixed into their regular mash. The cows do seem to like it."

Dr. Jonathan Naylor from the Western College of Veterinary Medicine in Saskatchewan said he agrees that from a nutritional viewpoint, the program makes sense.

"I suspect it's a doable thing, but there are limits on how much beer you can successfully incorporate into a cow's ration," he said. "Potentially a cow could get drunk if they were given too much."