



The Monthly Publication of the Beer Barons of Milwaukee

March 2019 [www.beerbarons.org](http://www.beerbarons.org)

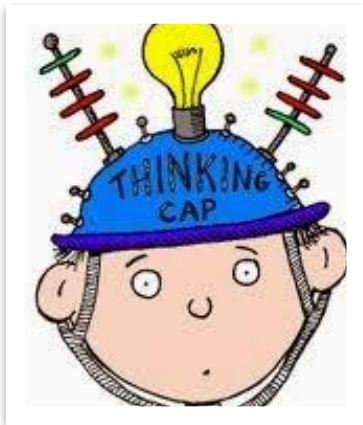
# BARON MIND

Interesting?

Weird?

Intriguing?

## Ingredient Night



**No matter how you define them, join us to experience the imaginative brews that some of our members created by “thinking outside the box” with ingredients**

**Also, we welcome Andrew Gierczak from Mob Craft to discuss some of the unique ingredients he has used in his recipes**



**MOB CRAFT**  
*beer*

## President's Letter

Happy Spring,

As I write this, I think of how our earth transforms itself each spring. And because of this opportunity, I feel that I to am in a bit of a transformation, as I consider myself a new brewer. So, when Tom suggested a **Brew with Unique Ingredient Night**, I supportively accepted the challenge but was SCARED to DEATH! I needed to design and brew a good base beer **and** add some non-traditional ingredient - YIKES!! Frightening for a new brewer, knowing the well tenured and discriminating tasters that it would be served to.

Initially, **Fruit Loops** called my name. *Go ahead laugh all you want!!* As I munched on those multi colored rings I could not wrap my head around a beer style that I would subject these fruity, floral, sugar bombs to. Back to square one. I thought... what about a Doppelbock? That would give me a beer that I never designed nor brewed before. Now; what culinary “out-of-the-box” “delight” could I add without screwing up the beer? After a leisurely stroll thru every aisle at Sendiks and a quiet morning, it came to me... FRUIT CAKE!! Rob asked if I was going to use that “plastic” fruit, you know; those cherries that are an unnatural green and red color. Nope! Not this girl, I opted to bake that rather tedious and expensive version from Alton Brown of Food Network fame – **Free Range Fruit Cake** <https://www.foodnetwork.com/videos/free-range-fruitcake-0134090> I encourage you to try it, it's delicious.

So, at the March meeting, I present to you – drum roll please... *Hello Fruit Cake!* Thank God it's drinkable.

So what are YOU waiting for? Go play – have FUN – brew with something NEW to you, and if you have any ideas for those Fruit Loops except MILK, let me know. 😊

Enjoy this night emerged in Cre8tivity,

Rahshal

## We Need Your Help! (And so do the children!)

ACT  
NOW!



The Dairy State Cheese and Beer Festival has invited the Beer Barons of Milwaukee to participate in their 12<sup>th</sup> Annual Event Saturday, April 13, 2019. All proceeds help support Boys & Girls Club of Kenosha after-school programs for at-risk youth. We are asking for your help with supplying beer for this event.

Not only will your donation directly help the Boys & Girls Club of Kenosha, the top three homebrews by attendee votes are given awards, and one of those three is chosen by the pro brewers to be ramped up based on which they think is most appropriate for their systems and customers.

If you are able to help this cause, please let Lori ([lmcd006@gmail.com](mailto:lmcd006@gmail.com)) and/or Terry McDonald ([tmcd9680@gmail.com](mailto:tmcd9680@gmail.com)) know before March 25<sup>th</sup> to have your entry included on the pre-printed ballot form.



Donations will be accepted after that date, but your entry may not be on the pre-printed ballot.

# Vice President's Update

Happy St. Patties Day Barons!

I hope everybody enjoyed some good brews (green or not) on St. Patties day. My wife and I recently checked out Milwaukee Brewing Company's new establishment on 9<sup>th</sup> St. and it is quite impressive. I suggest you stop in for a tour if you find yourself downtown. The beer scene in Milwaukee has sure stepped up their game the past few years, it sure is nice to be a resident of Milwaukee right now!!! I want to give a shout out to Josh and Bruce for facilitating last month's Yeast parallel; also I want to give a big thanks to Spike Brewing and the Barons who participated in the Helles big brew day.

March will be a hybrid meeting of Mob Craft coming in to speak along with our unique ingredient brew night. Be sure to check out the jockey boxes for some interesting brews. March features some stuff that is a little different... there are some Barons that really put themselves out there regarding the special ingredients they brewed with, so props to them and be sure to thank them when you see them.

Next month we welcome the owner of Omega Yeast! We will have many beers on tap that have been fermented with the finest from Omega Yeast. Be sure to check it out!!!

May the luck of the Irish be with you.

-Tom

I have to admit, Interesting Ingredient night peaked my curiosity. I applaud the members that are cranking up their creative juices and trying something new. Just thinking about the ingredients I heard about being used, made me wonder what other ingredients have been used in the past in the brewing process. It also made me realize, I need to start being more adventurous! Below is a sample of some brews and their "special" ingredients. How many of these have you had or would be willing to try? I suggest you reference the articles for additional examples, as some were not appropriate for this publication! Enjoy - Lori

Sankt Gallen Brewery - Un, Kono Kuro—coffee made with elephant digested coffee beans

Sapporo - Space Barley - barley that was in the International Space station

Dogfish Head - Celest-jewel-ale - dust from lunar meteorites



Wynkopp Brewing Company - Rocky Mountain Oyster Stout - 3 Rocky Mountain Oysters per barrel

Suntory - Precious - collagen



Mikkeller - Beek Geek Brunch Weasel - civet digested coffee beans

Lost Rhino - Bone Dusters Amber Ale - yeast from 35 million year old whale bones

Evil Twin - Big A\*\* Money Stout - money and frozen pizza



40FT Brewery - Odious Ale - yeast from the chair of dead author Roald Dahl

3 Sheeps - Nimble Lips Noble Tongue No. 3 - squid ink



Veil Brewing Co. - Fried Fried Chicken Chicken - Chick-Fil-A chicken tenders

Dock Street Brewing Co - Dock Street Walker - smoked goat brains and cranberries

Upright Brewing - Captain Beefheart - charred beef hearts

Conwy Brewery - Sunday Toast - lamb juice

Golden Bee Beer - Golden Queen Bee - 24 K gold flakes



The Lost Abbey - Gift of the Magi - frankincense and myrrh

Right Brain Brewery - Mangalitsa Pig Porter - head of a Mangalitsa pig



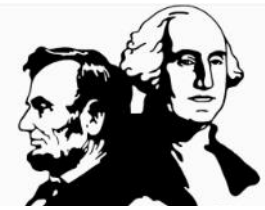
# Treasurer Report

Happy Brewing Barons.

I hope everyone enjoyed Big Brew Day during the February meeting in which we analyzed 7 different yeast strains pitched to the same exact wort (a Munich Helles). I actually propagated the Kolsch yeast and had 5 of the kegs lager in my chest freezer at home. Since I had to take a glass of beer out of each keg from time to time to help filter it, I thought I would be able to pick out each yeast at the meeting with no problem. In all honesty, I was only able to pick out the Kolsch yeast. I hope everyone learned a bit and/or enjoyed drinking the beer.

I am reporting that as of 2/28/19, our Club bank balance was *approximately* \$7,360. Comparatively, the bank balance one year ago (on 2/28/19) was \$8,954. Attendance for the February meeting was 80 individuals (50 Gold members, 26 members, & 4 guests), and we collected a total of \$1,040 at the meeting.

This will be last report in which I mention the membership renewal process. Although 2018 memberships expired on January 31<sup>st</sup>, we still have roughly 75 individuals that were signed up last year, who have not renewed for 2019. Thus, it is worth noting that you can still renew on PayPal, which may be easier than waiting in line at the sign-in desk at the March meeting. Please check the club website to pay through PayPal and for membership options.



## Here is your March 'Did You Know' Topic:



US Presidents, along with the other founding fathers of our country, were often known for being home brewers and creating their own recipes to share with friends and family. George Washington was a devout beer lover and recorded a “small” beer recipe in one of his journals. Thomas Jefferson, invested money in learning the art of brewing and owned a personal brewhouse. James Madison wanted to appoint a Secretary of Beer to the Presidential Cabinet. In that light, match the beer quote to the US President that said it. (Answers on page 8).

What can an ex-president of the United States do except get drunk?

1. Thomas Jefferson

I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer.

2. Dwight Eisenhower

Some people want champagne and caviar, when they should have had beer and hot dogs.

3. Abraham Lincoln

Beer, if drunk in moderation, softens the temper, cheers the spirit and promotes health.

4. Franklin Pierce

Live Life & Enjoy Beer!  
PK



# Upcoming Reasons to Celebrate

## NATIONAL BEER DAY - April 7th

In 1919, the Volstead Act became law and by 1920, Prohibition was in full force. On April 7, 1933, President Franklin Roosevelt took the first step toward ending Prohibition and signed the Cullen-Harrison act that allowed people to brew and sell beer, in the United States, as long as it remained below 4.0% alcohol by volume (ABV). Supposedly, after signing the bill, FDR stated, "I think this would be a good time for a beer". Rumor has it, that many people agreed and that by the end of the day, 1.5 million gallons of beer were sold. National Beer Day was created in 2009 to celebrate and recognize this important event and is observed annually on April 7th.

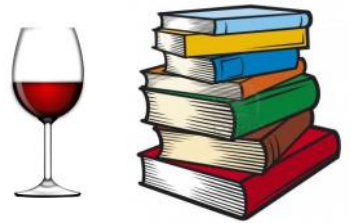


## Saison Day - April 17th

## German Beer Day - April 23rd



# The Tastes of Hales Corners

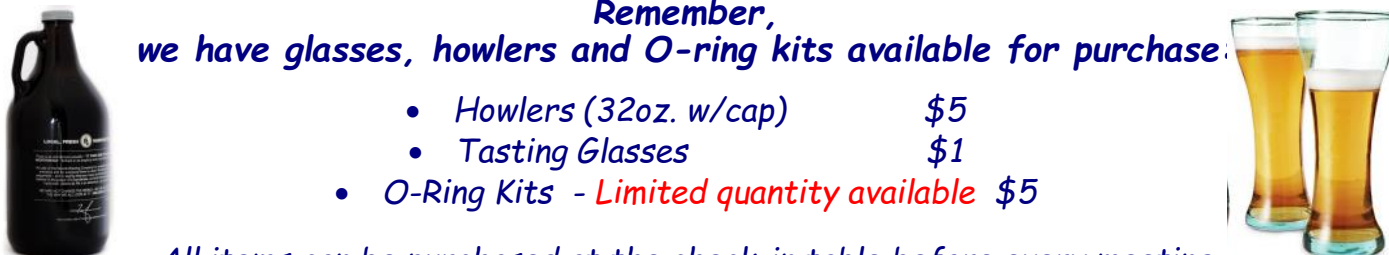


Jared Sutliff, Dave and Carolyn Stanton, Jonathon Greene and Jeff Enders represented the Barons at The Tastes of Hales Corners event to support the Hales Corners Library



# Membership Renewal Options and Fees

Type	Description	Annual Dues	Meeting Fee per Meeting
Single – Regular	Membership for 1 person	\$20	\$10
Single — Gold	Membership and Gold card for one person	\$20 + \$80 Gold card = \$100	\$0
Family — Regular	Membership for 2 people living in the same home	\$30	\$10 per person
Family — 1 Gold	Membership for 2 people living in the same home—1 member with gold card	\$30 + \$80 Gold card = \$110	\$0 for Gold card member \$10 for regular member
Family — 2 Gold	Membership for 2 people living in the same home, both members gold card	\$30 + \$140 2 Gold cards = \$170	\$0
Guest	Non-member meeting fee	N/A	\$15



**Remember,**  
*we have glasses, howlers and O-ring kits available for purchase.*

- *Howlers (32oz. w/cap) \$5*
- *Tasting Glasses \$1*
- *O-Ring Kits - Limited quantity available \$5*

*All items can be purchased at the check-in table before every meeting*

## Beer Barons - Code of Conduct

Our goal is to improve our members' knowledge of home brewing and its enjoyment.

Please show your respect and courtesy to the people you have elected to do the business of this club and the guest speakers that are graciously giving their time to come and put on a presentation for you by being **QUIET** during the meeting.

- Nothing is to be removed from this room that YOU did not bring in (That means the club beers stays). Please leave all un-opened beer for others to enjoy at other events
- NO outside food is allowed to be brought into the meeting that was not purchased at Clifford's
- Only exception is for snack items to enjoy with your beer
  - Pretzels, popcorn, nuts
  - Chips & dip
  - Cheese, sausage & crackers
  - Smoked or canned fish items

**Please bring your own glass and  
clean up after yourself**

- Everyone must check-in with the treasurer, show your membership card, and pay your meeting fee to receive a wristband

- Please put your wristband on your wrist (not on your glass/horn)
- NO guns or weapons of any kind allowed  
in the meeting  
NO SMOKING allowed in the building

Listen - Learn - Ask questions  
Someone *will* have the answer  
Enjoy the meeting & guest speakers



Thank you to Josh Strupp for presenting the Helles Lager Yeast Parallel at the February general meeting!



The officers and several esteemed members attended the March officer's meeting at Raised Grain's new facility in Waukesha



*Interested in attending the next Officer's Meeting?*

The Board meeting is open to all members! It's a great place to find out what's happening with the club while trying a new place to drink.

Next Officer's Meeting: Wednesday, April 3, 2019 7:00pm

**Point Burger Bar**  
4900 S Moorland Rd, New Berlin



FERMENT WITH  
**LIMITATIONS**

CHASE YOUR  
**ASPIRATIONS**

**OR**



**5 GALLON CARBOY**

Beware of chattered glass!  
And is that a scratch?

One way in, one way out!  
Sometimes less is just less.

Primary OR secondary

Turkey baster?

A soak and a toilet brush...



**CF5 SPIKE CONICAL**

**DURABILITY**

1.2mm thick, 304 stainless  
and welded parts

**VERSATILITY**

1.5" TC blow off port, 4" TC lid cap,  
1.5" TC thermometer and 2" TC dump port

**CAPABILITY**

Primary AND secondary  
AND carbonate

**SAMPLE-ABILITY**

Dedicated sanitary  
sample valve

**CLEAN-ABILITY**

Detachable lid, sanitary welded ports  
and O2 capable



## ELEVATE YOUR BREW DAY FROM CARBOY TO CONICAL

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Present

# The Cream City Homebrew Competition



Best of Show-style competition with 10 finalists chosen to  
pour their beer at a public event  
Winning beer brewed & on tap at Gathering Place  
Entry Deadline: 4/12 • Final Event: 4/27

Competition Details



**41st Annual National Homebrewers Conference** **JUNE 27-29 PROVIDENCE, R.I.**

Registration for Homebrew Con is available to current American Homebrewers Association members and is now open! For more information visit: <https://www.homebrewcon.org/>



For more info and events, check out the Barons Website:

[WWW.BEERBARONS.ORG](http://WWW.BEERBARONS.ORG)

Answers from page 4: A=4, B=3, C=2, D=1



## Club Links

Website: [beerbarons.org](http://beerbarons.org)  
Twitter: [twitter.com/beerbaronsMKE](https://twitter.com/beerbaronsMKE)  
Facebook: [www.facebook.com/BeerBarons](https://www.facebook.com/BeerBarons)  
BrewBlog: [brewblog.beerbarons.org/](http://brewblog.beerbarons.org/)

Midwinter Brewfest: [twitter.com/MidwinterHBC](https://twitter.com/MidwinterHBC)  
World of Beer Fest: [twitter.com/WorldOfBeerFest](https://twitter.com/WorldOfBeerFest)  
[www.facebook.com/WorldOfBeerFestival](https://www.facebook.com/WorldOfBeerFestival)

IO Group: <https://beerbaronsofmilwaukee.groups.io/g/BeerBaronsOfMilwaukee>

## 2019 BOARD MEMBERS

President	Rashal Kowal
Vice-President	Tom Nowalis
Treasurer	Paul Karcher
Secretary	Lori McDonald
Sergeant at Arms	Jason Otto
Member at Large	Erick Joseph
Member at Large	Jake Eggener

Contact the Board via email at  
[officers@beerbarons.org](mailto:officers@beerbarons.org)

Or in writing at  
**Beer Barons of Milwaukee Cooperative**  
P.O. Box 270012  
Milwaukee, WI 53227

## SUPPORT YOUR LOCAL HOMEBREW SHOP

*\*10% off starred locations with BB membership card*

**Hop to It**  
(262) 633-8239  
234 Wisconsin Ave, Racine

**Smokin' Brew**  
(262) 729-3001  
9 S. Wisconsin St, Elkhorn

**\*Northern Brewer**  
414-935-4099  
1306 S. 108th St, West Allis

**\*Purple Foot**  
(414) 327-2130  
5225 W Forest Home Ave,  
Greenfield

**Brews Wine and Spirits, 1256 Capitol Drive offers a 5% discount to Members**  
**Rock Bottom, 740 N. Plankinton offers a 10% discount on food to Members**  
**Milwaukee Ale House, 233 N. Water offers a 10% discount to Members**



**BIG thanks to Andy and Cheryl Hemken for allowing us to store our club trailer on their land at: HEMKEN HONEY CO.**



We are a family owned Honey Producer in Big Bend, WI.

We promote the art of beekeeping and benefits of using local honey through education of consumers, new beekeepers, school groups and community programs.

In 1996 Andy started with 2 beehives, he currently admits to 500.

After 30 years of safety and ergonomics consulting, he followed his passion and made beekeeping his full time career.  
Cheryl came along for the ride.

**Baron Mind** is published by the **Beer Barons of Milwaukee Cooperative**, a non-profit organization. If you have an article or information that you would like to contribute to the newsletter, You can email it to the secretary or mail it to the club's mailing address.

Please Support  
**Clifford's Supper Club**  
Famous For Their Friday Fish Fry



Weddings, Rehearsal Dinners,  
Baptisms, Birthdays, Showers,  
Anniversaries, Funerals, and Family  
Gatherings

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Clifford's offers the use of their  
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our appreciation.

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Classes](#)



## What's on Tap??

Check out  
The Barons Website  
For more info  
[www.beerbarons.org](http://www.beerbarons.org)

### UPCOMING BEER BARONS MEETINGS, EVENTS AND VOLUNTEER OPPORTUNITIES

**Wednesday, March 27:** Monthly Meeting @ Clifford's, Interesting Ingredient Night 7:30 pm

**Saturday, March 30:** Lager and Friends Festival Sponsored by Gathering Place

**Wednesday, April 3:** Officers' Meeting @ 7pm: Location Point Burger Bar— New Berlin, WI

**Saturday, April 13:** Dairy State Beer and Cheese Festival, Kenosha, WI

**Wednesday, April 24:** Monthly Meeting @ Clifford's, Commercial Guest: Omega Yeast 7:30 pm

**Wednesday, May 1:** Officers' Meeting @ 7pm: Location TBD

**Wednesday, May 22:** Monthly Meeting @ Clifford's, Commercial Guest: Gathering Place 7:30 pm

*Meeting Locations, Topics and Times Subject to Change*

**BARON MIND**

**BEER BARONS OF MILWAUKEE COOPERATIVE**  
P.O. Box 270012  
Milwaukee, WI 53227