



The Monthly Publication of the Beer Barons of Milwaukee

April 2019 www.beerbarons.org

BARON MIND

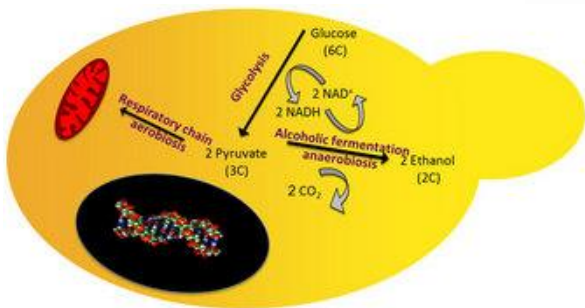
Join us at the April meeting as we welcome Lance Shaner, founder and owner of Omega Yeast

Based in Chicago and St. Louis, Omega Yeast produces fresh, high quality and pitch-ready liquid yeast for Probrewers and Homebrewers.



OMEGA YEAST

Thank you to the Beer Barons members that are providing beer made using Omega Yeast strains. Be sure to check them out!



President's Letter

Hello there,

Once again Milwaukee was chosen to judge part of the first round entries for the National Home Brew competition. While under the watchful eye and the competition expertise of Brian Joas and Bruce Buerger, many of the BJCP certified folks in the club along with others in the area tasted, evaluated and sent forth the best beers, meads and ciders. Thank YOU to all Barons' who volunteered by unpacking, sorting, organizing, stewarding, judging and entering data. This could have not happened without YOU.

So, do you enter your beer, mead or cider in competitions? If you don't, you should. I can think of several reasons to compete: feedback... maybe you will get one or two tips that will help you make your beverage better. It's fun and it can be rewarding as some competitions offer ribbons, medals, cash, prizes and even ramp ups. Or maybe you just want to put your friend or fellow club mate in their place with a higher-ranking beer. ;)

Where do you find competitions you might ask? Well, you could Google *Beer Competitions* or you could go to the www.HomeBrewersAssociation.org Competition Tab. Also, many State and County Fairs now include these beverages in competitions and there are always competitions offered by local breweries and Home Brew Clubs.

So what are you waiting for? Get out there and COMPETE and let us know when you place so that we can post your accomplishments in this newsletter.

Good luck & Cheers,
Rahshal





Vice President's Update



Happy Spring, Barons!

As I write this, it is 70 degrees and sunny! It seems like the first nice day that we have had all year and the weather has me thinking about some good summer beers! Every year I brew a Belgian ale with coriander and orange peel for the Easter season... I creatively call it "Easter Beer." This year, I am doing it a little differently as I used Omega Jovaru Lithuanian farmhouse yeast fermented at 80 degrees - look for it on the Jockey boxes this month. We will have roughly 10-12 beers fermented with Omega products for April in honor of our special guest Founder/Owner of Omega Yeast, Lance Shaner. Omega has created a niche for themselves with their special strains of yeast and they are getting great street cred. So let's give it up for Lance this month as he comes in to discuss his product!

I want to issue a big "thank you" to everybody that put themselves out there and brewed for the March meeting. We had great beers on tap and I enjoyed trying a few "experimental" recipes...although my Gingersnap Brown Ale flavor died out a bit sooner than expected.

Next month, we will have commercial brewer Gathering Place coming in. They recently sponsored the "Lager & Friends" @ Turner Hall and the Cream City Homebrew Competition.

Thank you for attending and bring your friends!!!
Beer is more fun with friends!!!

-Tom



Reminder:
If bringing kegs to the meeting, please be sure to label them with your name!



Rashal Kowal, Stan Walters and Lori and Terry McDonald represented the Barons at the Dairy State Festival in Kenosha



Treasurer Report

Happy Brewing Barons.

As of 3/31/19, our Club bank balance was *approximately* \$9,848. Comparatively, the bank balance one year ago (on 3/31/18) was \$11,131. Attendance for the March General meeting was 100 individuals, and we collected \$752 in meeting and membership fees. We have 2 big expenses coming up totaling \$4,510 (the checks have been written, but not yet cashed). Those 2 checks are for beer festivals that we attend (1. \$1,200 (Chilton – 30 tickets at \$40/ticket), and 2. \$3,310 (Great Taste of Midwest – 55 tickets @ \$60/ticket + \$10 shipping). We basically prepay the tickets, and then collect member's money as they sign-up for the trip. I highly encourage you to consider both of these beer festivals, in which we charter a bus. Chilton takes place on Sunday, 5/19/19, and the Great Taste of the Midwest takes place on Sat, 8/10/19, in Madison, WI.

In terms of membership, the club has 131 paid members as of 3/31/19. At the end of last year, we had 180 paid members. Quick math tells me that we are down about 50 paid members, but I suspect we will continue to get more people signing up throughout the year. However, please continue to promote our club to your friends and family. Just tell them - where else can you attend a meeting and pay \$10 (member) or \$15 (guest) for the entire night for some pretty high-quality beers.

Live Life & Enjoy Beer!

PK



April Did You Know???



Keeping with the theme of beer festivals, in addition to the 2 beer festivals already mentioned above, have you considered going to our very own beer festival called 'World of Beer Fest' aka 'WOB Fest'? It is on Saturday, 6/22/19, from 1:00-5:00, and we have many very good beers, meads and ciders ready for your enjoyment. Also, there is some very good homebrew on tap. Last year we had approximately 5-6 homebrew clubs attend (including our club), pouring their best beers. Perhaps this year, you may want to brew a beer and put it on our jockey box, but make sure it is quite tasty, as we want to represent our club well.

How many beer festivals have you been to in the past? Which has been your favorite? Which has been the largest? For me, these questions are relatively easy because I really haven't been to that many in the past; however, the more I hear and learn from fellow beer lovers like you, the more I want to experience and attend these great events.

With all this talk about beer festivals, name the 3 largest beer festivals in the world in terms of attendance.

(Answers are on page 8 and are believed to be accurate; however, some websites flip flop on the 2nd and 3rd largest).

AHA Big Brew Day

In 1988, May 7th was announced before Congress as National Homebrew Day. The American Homebrewers Association created AHA Big Brew as an annual event to celebrate National Homebrew Day not only in the United States, but around the world. Big Brew is held each year on the first Saturday in May.

Anyone can host a Big Brew event, so invite your friends and family, gather around the brew kettle and join in the global celebration of the greatest hobby there is—homebrewing!



Don't miss the simultaneous toast at 1:00 p.m. ET, 12:00 p.m. CT on <https://www.homebrewersassociation.org/aha-events/national-homebrew-day/>

Beer Baron Big Brew Day

So we've confirmed a date for the next **Big Brew Day at Spike Brewing**. There are scheduling conflicts with brewing on the actual AHA Big Brew Day which is May 4th, so we'll be brewing at **9AM, Sat. May 11th** instead. Ryan at Spike will have the strike water heated and ready to go by 9AM so we can hopefully shorten the brew day and get everyone out of there by early afternoon at the latest. Feel free to come and go as you please but let me know if you want to stay for lunch so we can get an accurate head count.

This year's plan is to brew a NE IPA and divide up the wort into 7-5 gallon batches fermented with different yeast strains (there are a ton of options out there these days). Let me know if you're interested in fermenting a batch and what strain you'd like to use and I'll put you down. The plan is to serve the IPA's at WOB and all leftover beer goes home with the BBD volunteers. Last year, there was 1-2 gallons left over of each saison after WOB so you should get some free beer out of the deal.

This year, Spike is demonstrating their new Nano brewery RIMS system so we'll be using different equipment this time. It should be fun to play around with the new system.

Send me an email at stru0087@gmail.com if you're interesting in volunteering to ferment a batch. Also let me know if you plan to be there for lunch so we can get a general head count.


Cheers, Josh



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

Thanks to Andrew Gierczak from Mob Craft for his presentation and all of the members that provided beer with interesting ingredients for our March meeting



Several club members joined the officers at Point Burger Bar for the April Officer's Meeting.



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, May 1, 2019 7:00pm

Erv's Mug
130 W. Ryan Rd, Oak Creek




FERMENT WITH
LIMITATIONS



5 GALLON CARBOY


OR

CHASE YOUR
ASPIRATIONS



CF5 SPIKE CONICAL

Beware of shattered glass! And is that a scratch?	DURABILITY	1.2mm thick, 304 stainless and welded joints
One way or, one way out! Sometimes less is just less.	VERSATILITY	1.5" TC blow off port, 4" TC lid cap, 1.5" TC thermometer and 1" TC demopert
Primary OR secondary	CAPABILITY	Primary AND secondary AND carbonate
Turkey baster?	SAMPLE-ABILITY	Dedicated sanitary sample valve
A soak and a toilet brush...	CLEAN-ABILITY	Detachable lid, sanitary welded joints and OIP capable



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Did you know that the Beer Barons has an groups.io discussion group where you can ask questions and participate in brewing discussions?

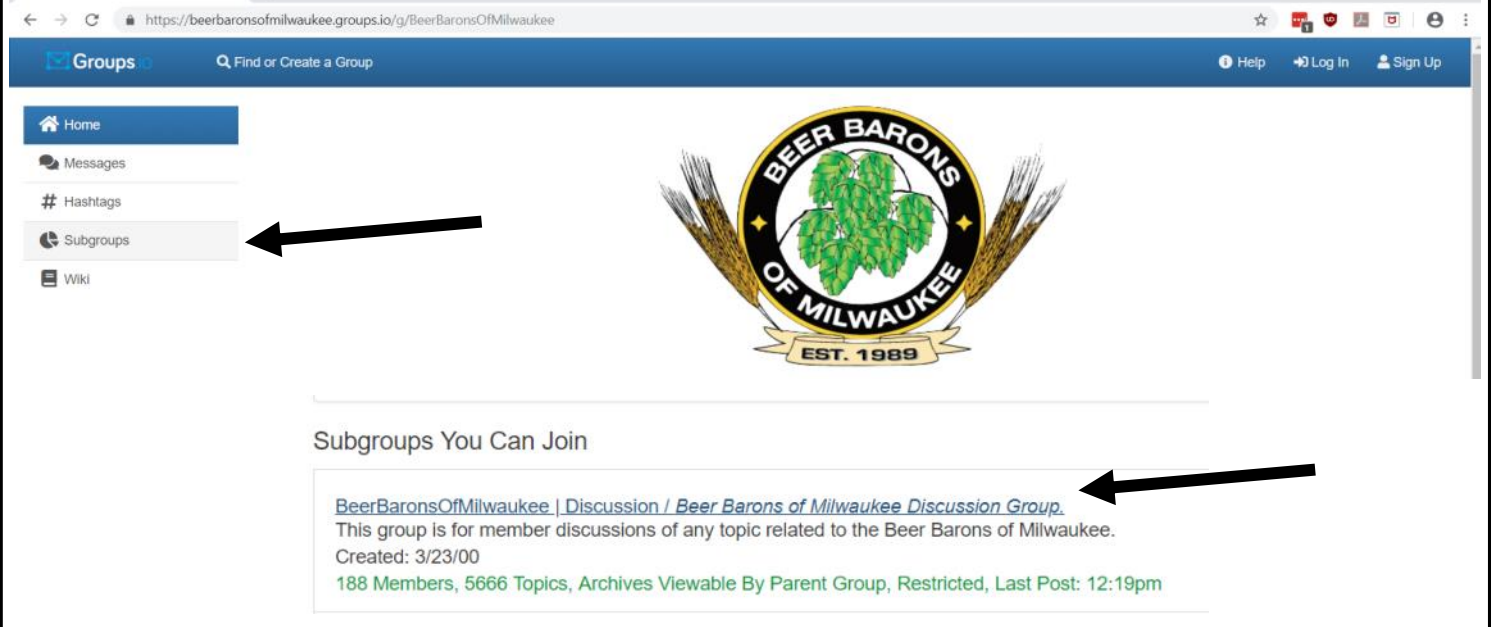
To join the group:

Go to: <https://groups.io/>

Click on Find or Create a Group

Search for Beer Barons of Milwaukee - on the main page select "Subgroups"

On the Subgroups page - select the discussion group, enter your email where prompted to request permission to join. You will receive an email confirming your request when it has been processed.



The screenshot shows the groups.io interface. On the left, a navigation menu has 'Subgroups' highlighted with a black arrow. In the center, the 'BEER BARONS OF MILWAUKEE' logo is displayed, featuring a green hop cone and wheat stalks, with 'EST. 1989' at the bottom. Below the logo, under the heading 'Subgroups You Can Join', a group entry is shown with a black arrow pointing to it. The entry reads: 'BeerBaronsOfMilwaukee | Discussion / Beer Barons of Milwaukee Discussion Group. This group is for member discussions of any topic related to the Beer Barons of Milwaukee. Created: 3/23/00 188 Members, 5666 Topics, Archives Viewable By Parent Group, Restricted, Last Post: 12:19pm'.



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

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

Answers to "Did you Know"

Name of Beer Festival	Attendance	Duration	Location
Oktoberfest	6 million	16 days	Munich, Germany
Great American Beer Festival (GABF)	62,000	3 days	Denver, CO
Great British Beer Festival (GBBF)	60,000	5 day	London, England

Club Links

Website: beerbarons.org
Twitter: twitter.com/beerbaronsMKE
Facebook: www.facebook.com/BeerBarons
BrewBlog: brewblog.beerbarons.org/

Midwinter Brewfest: twitter.com/MidwinterHBC
World of Beer Fest: twitter.com/WorldOfBeerFest
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

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

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(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.

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What's on Tap??

Check out
The Barons Website
For more info
www.beerbarons.org

UPCOMING BEER BARONS MEETINGS, EVENTS AND VOLUNTEER OPPORTUNITIES

- Wednesday, April 24:** Monthly Meeting @ Clifford's, Commercial Guest: Omega Yeast 7:30 pm
- Wednesday, May 1:** Officers' Meeting @ 7pm: Erv's Mug, Oak Creek, WI
- Saturday, May 11:** Beer Barons Big Brew Day @ 9am: Spike Brewing
- Wednesday, May 22:** Monthly Meeting @ Clifford's, Commercial Guest: Gathering Place 7:30 pm
- Wednesday, June 5:** Officers' Meeting @ 7pm: Location TBD
- Saturday, June 22:** World of Beer Festival, Bavarian Bierhaus, Glendale
- Wednesday, June 26:** Monthly Meeting @ Clifford's: Topic TBD

Meeting Locations, Topics and Times Subject to Change

BARON MIND

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