



The Monthly Publication of the Beer Barons of Milwaukee

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

# BARON MIND

## Double Barrel Night

**Come check out the  
results of the Beer  
Barons Barrel  
projects**

**(Who “wood-n’t” want to?)**



**Welcome  
1840 Brewing  
Company  
as they share their  
experiences with  
barrel aging**

## President's Letter

Happy Fall,

The cold crisp air, beautiful colors, caramel apples and pumpkin spice adulterated everything! Change is everywhere...

Speaking about change, we thought it would be fun to spice things up a bit, but without pumpkin spice. LOL

Don't miss out on the **12 Beers of Christmas**, details can be found in this newsletter. I'm hoping that many of you participate Hint - Hint. ;) Think of it as a cookie exchange, but with BEER, MEAD and CIDER. An idea given to me by one of the judges from Michigan, during the first round NHC competition.

Then check out the Club ONLY - **Iron Brewer Competition**. There are only 14 spots available. Judging will be held at the January meeting so there is plenty of time to get your brew on. Let me know if you *want in*, at the meetings and please see the additional information in this newsletter.

And last but certainly never least, Thanks to Jon Green and Michael Sande and all who helped with the Schnapp Hans competition. Congratulations too to our fellow Barons who brought home medals. Many thanks to my fellow officers who work their butts off making things run smoothly. And thanks too, to Bruce and Julie who are offering Cider Classes. YOU should attend, as they are providing valuable information that will make you a better cider maker and prep those who are interested in judging Cider. None of this happens without YOU and I can't thank YOU enough. :)

Here's to a full glass of something tasty,  
Rahshal



On the first Saturday in November, thousands of people will gather at Learn to Homebrew Day sites worldwide to brew beer and learn about the hobby of homebrewing.

In 1999, Learn To Homebrew Day was established by the American Homebrewers Association to promote the most rewarding, and delicious activity of all time — homebrewing.

Join the celebration and attend or register your event  
<https://www.homebrewersassociation.org>



## Vice President's Update

Hello Barons!

I hope you enjoyed Imperial Yeast's presentation last month. Our very own AHA liason and famed BJCP judge/instructor Bruce Buerger helped us set that up. When you see Bruce please say thank you for getting us in contact with Imperial. This month we will have a double feature, our long awaited barrel aged night is upon us. Also, please give a warm welcome to Kyle from 1840 Brewing. Since we are all familiar with the process of homebrewing and barrel aging; the board thought it would make sense to hear from the best of the best. Kyle and company have a great reputation for barrel aging and should be able to provide some solid input on our brews.

Next month stay tuned for Belgian night, Its going to be a fun theme as I have titled it "The Big Belgian Battle" we will be sampling some big beers and may the best Belgian win!

Cheers,  
-Tom



Thank you to those that donated beer for the Hope Foundation Fundraiser! Special thanks to Tom and Lisa Nowalis, Steve Swanson and Denise for representing the Barons at this great event!



**Beer Barons of Milwaukee  
Members ONLY**



# **Iron Brewer Challenge**



## **Rules**

1. Open only to Current Beer Barons Members
2. Member(s) of the Officers select the ingredient(s) that need to be included in the brew
  - Ingredient Kits will be available for purchase.
  - Cost is \$15.00 for the October /January kit.
    - ◊ The charge is to encourage follow thru and protect the club from loss.
    - ◊ Limited to 14 kits – equal to jockey box capacity.
    - ◊ Regular Jockey Box rules apply
3. Bring your Beer to the January meeting to be judged against other *Iron Brewers*
4. Brew any style you choose
5. All attendees will have an opportunity to vote.

## **Prizes**

1<sup>st</sup> place, 2<sup>nd</sup> and 3<sup>rd</sup> place

### **October Kit for January Judging Month**

5 lbs – Mecca Grade Lamonta  
42oz container of Old Fashioned Oats  
Good Luck!!

## **REMINDER**

Due to the upcoming holidays-



The November general meeting will be held on the third Wednesday of the month at 7:30 pm

The December general meeting will be held on the third Wednesday of the month at 7:00 pm

# Treasurer Report

Happy Brewing Barons. As of 9/30/19, our Club bank balance was \$9,788.08. The Club bank balance one year ago (on 9/30/18) was \$7,028.57. We had 75 people attend the September meeting (Imperial Yeast). Our current membership is 160 individuals.

I am looking forward to the October general meeting in which it will be barrel night, as well as 1840 night. To explain barrel night, club members were able to order an oak barrel from FEW Distillery in Evanston, IL, paid for by the club. FEW has 15-gallon bourbon barrels, rye whiskey barrels, and gin barrels. Members could team up with other members and brew beer to put in their respective barrels, and let it soak up those savory flavors until it was time to serve in October. We got a very good price from FEW as we ordered in bulk (about 15 barrels). In January 2019, club member Josh Strupp personally drove to Evanston, IL to pick them up. They were very fresh in that FEW drained them the day before Josh picked them up. Anyway, at the October general meeting, the members who received a barrel are required to bring that barrel-aged beer to the meeting to share with everyone. This is the 3<sup>rd</sup> year in a row that the club has purchased barrels for members willing to try their hand in barrel-aging. What a great club we belong to.



## October - Did You Know???



Let’s talk Star San. What’s in it? Do you reuse it? How long do you keep it?

As you likely know, Star San is manufactured by a company called Five Star Affiliates, Inc. It is an acid-based, no-rinse sanitizer that is made mainly from food grade phosphoric acid. The actual ingredients are:

- Phosphoric Acid 50%
- Dodecylbenzene Sulfonic Acid 15%
- Isopropyl Alcohol 10%
- Trade Secret Ingredients 25%

Five Star gives instructions to add 5 gallons of water to every 1 oz of Star San to dilute it properly. That being said, when I first started to homebrew, I was concerned putting my hands in an acid-based product, even though it was diluted, so I used to wear gloves when handling the diluted solution. However, I got tired of buying gloves, so now I don’t wear them anymore, and I haven’t run into any dry skin concerns (although if I handled every day, I may consider wearing them once again). I make up a solution of about 3.75 gallons and keep it in a bucket for approximately 3 weeks. I typically reuse that diluted solution for the entire 3 weeks, unless that solution happens to get dirty or begins to get cloudy. When it does get cloudy, I check the PH level because Five Star’s website says the diluted solution must remain at a PH of 3 or below to maintain the proper sanitizing level (another good reason to have a PH meter).

I am guessing you are just like me and you know exactly what ‘Dodecylbenzene’ means, but in case you don’t – it is a key ingredient used in many household laundry detergents. Isopropyl alcohol, sometimes called ‘rubbing alcohol’ is a common ingredient in chemicals such as antiseptics, disinfectants, detergents, and in personal care products.

I once wondered whether I could use Coca-Cola as a sanitizing solution knowing that like Star San, it contained phosphoric acid (4<sup>th</sup> ingredient on the can). However, with so much sugar in Coke, I decided against it because my equipment would likely get sticky (nothing worse than your equipment being sticky). Perhaps I should try Diet Coke to sanitize my equipment?

Live Life & Enjoy Beer! PK



Join our very own  
Jason Rohloff and Jared Sutliff at:



## Beer & Bites

Wednesday, October 30  
6:30 p.m. - 8:00 p.m.  
Hunt Room (lower level)

Join the Beer Barons of Milwaukee and enjoy four courses of appetizers expertly paired with a variety of homebrew beers.

\$15.00 per person

In-person advance registration at the library is required. Registration begins October 9. Check your calendar carefully before signing up. No refunds.



Hales Corners Library  
5885 S. 116th St.  
Hales Corners, WI 53130  
Information Desk: 414-529-6150  
[www.halescornerslibrary.org](http://www.halescornerslibrary.org)  
Member of Milwaukee County  
Federated Library System







**Special thanks to Owen and Jessica from Imperial Yeast for coming all the way from Oregon to spend the night with us!!**



**October Officer's Meeting at 1840**





## 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.**

W229 S7120 Guthrie School Rd. Big Bend, WI  
Business phone: 262-662-2843

Visit their website for information on their  
products and where to find them:  
<http://www.hemkenhoney.com/>



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.



# Beer Barons Lead First Homebrewers Weekend at Old World Wisconsin

By: Jerry Janiszewski



The Beer Barons of Milwaukee headlined the first Homebrewers Weekend at Old World Wisconsin (OWW) in Eagle, WI. On Saturday, September 14<sup>th</sup> Rahshal Kowal, and Rob & Sherry Howard brewed a Kolsch Style beer in the OWW Caldwell Hall, demonstrating modern home brewing techniques using a Grainfather, all-in-one, all-grain brewing system. They captured the interest of visitors who watched them mash, sparge, boil and cool, within this self-contained unit. A unit was also on display for guests to take a closer look. As Patrick McHugh stated “we’re demonstrating brewing methods from the Jetsons to the Flintstones this weekend”.



Patrick took on the latter of the two methods on Sunday, September 15<sup>th</sup> as he and fellow Baron Rich McKagan brewed a “Viking Nordic Traditional Farmhouse Ale” using firewood in an old cast iron stove located in the OWW Four Mile Inn at the Crossroads Village. The unique recipe called for Spruce/Juniper branches instead of hops for flavoring. Both the Kolsch Style and Viking Ale were served at our September meeting.

Other brewing activities included a Historic Brewing Demonstration performed by Old World Volunteers. They brewed a Marzen beer for Oktoberfest and a Sahti beer was brewed in the 1910’s Finnish Home along with bread using beer yeast. They also cooked a beer soup so that you don’t just have to drink beer, you can slurp it too!

The event was sponsored by Briess Malt & Ingredients Co. and the Beer Barons played a big role in assuring future Homebrewing Weekends. The Wisconsin Historical Society owns Old World Wisconsin since 1976 and they plan to build a fully operational brewery and beer garden as part of a reconfigured park entrance project. Special thanks to Rahshal, Patrick, Rich, and Rob & Sherry for their time and effort and proudly representing our organization. We’re looking forward to next year when we can get more Beer Barons to brew at Old World. Please feel free to contact me at [jjjaniszewski@wi.rr.com](mailto:jjjaniszewski@wi.rr.com) if you’re interested. Prosit!

See more pictures from the event on the next page!



## 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





MEET THE

# SPIKE FLEX



⊕ 4" tri-clamp with clear cap

⊕ Upgraded lid available - holds 15 psi

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[SPIKEBREWING.COM/FLEX](http://SPIKEBREWING.COM/FLEX)

# 2019 Delafield Brewhaus Schnapp Hans Cup



Thank you to all of the participants and volunteers that made the Schnapp Hans Cup a success! There were 168 confirmed entries from all over the country and a few from Sweden!

## Congratulations Beer Barons Winners!

**Renee Weinberger and J.D. Blythin**

1st place - Bourbon Barrel Aged Wee Heavy

3rd place - Lughnasadh American Wheat

**Mike Borchert**

3rd place - Bourbon Barrel Baltic Porter





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

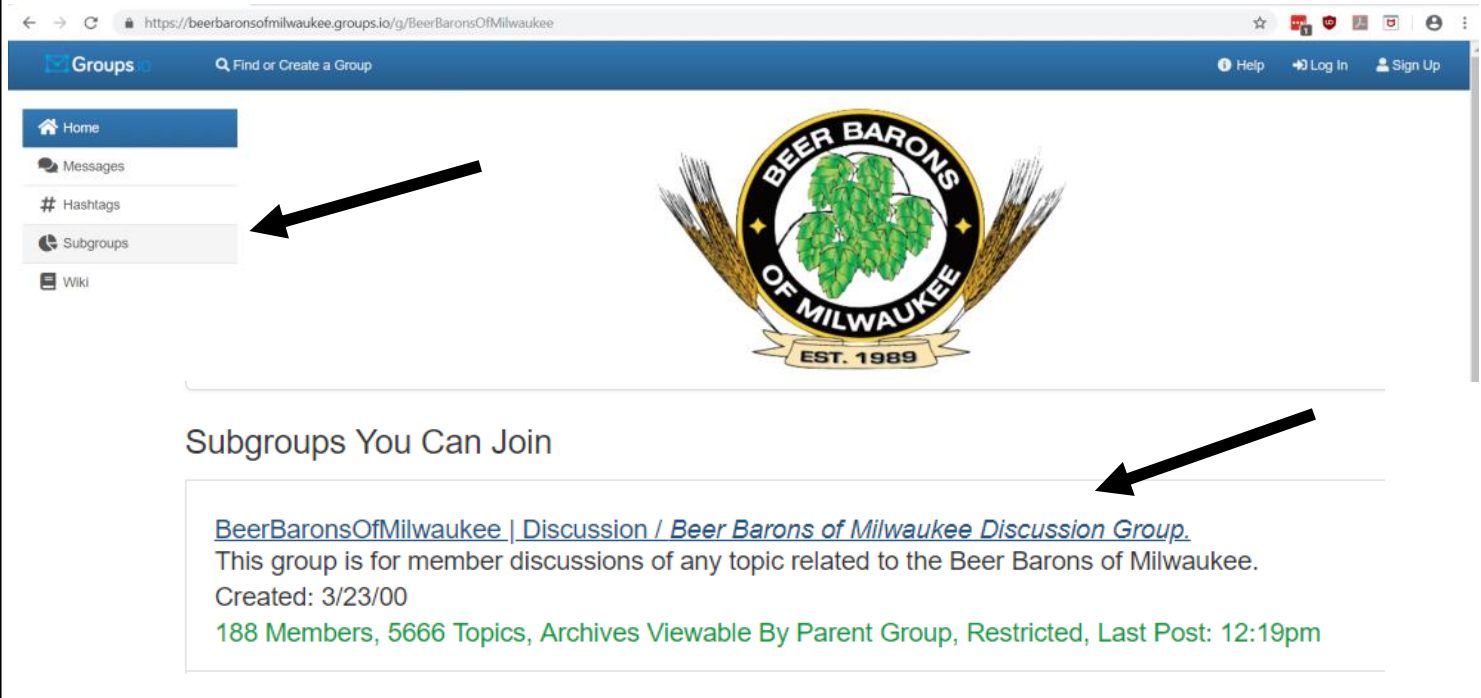
To join the group:

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 a web browser window with the URL <https://beerbaronsofmilwaukee.groups.io/g/BeerBaronsOfMilwaukee>. The page features a navigation menu on the left with options: Home, Messages, Hashtags, Subgroups, and Wiki. A black arrow points to the 'Subgroups' option. The main content area displays the Beer Barons of Milwaukee logo, which includes a circular emblem with a green hop leaf and the text 'BEER BARONS OF MILWAUKEE' and 'EST. 1989'. Below the logo, a section titled 'Subgroups You Can Join' contains a link to the 'BeerBaronsOfMilwaukee | Discussion / Beer Barons of Milwaukee Discussion Group'. A second black arrow points to this link. The group description states: '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'.

*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, November 6, 2019 - 7:0pm**

**Hacienda Beer Company Taproom**

**2018 E North Ave, Milwaukee, WI**



**HACIENDA  
BEER CO**



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

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



1. Brew a beer, cider or mead
2. Bring \*12 **labeled** bottles or cans of Beer, Cider or Mead to the December Meeting  
Labels will be provided and available at the October and November General Meetings  
2 label options
  - Option #1—I have a printer ( you will pick up blank labels along with Avery website directions)
  - Option #2—I DO NOT have a printer (you will pick up pre-printed labels that have areas for you to handwrite the information about you and your brew.
3. Sign up at Beer Barons of Milwaukee Website—you will need to supply the following:
  - Your name
  - e-mail address
  - What you brewed (type and style) ex: Beer—Pale Ale
  - Quantity in increments of 12 (12-24-36-48) that you plan to bring for exchange.
4. Bring your brew to the December General Meeting .
5. Participants will have a designated area where they exchange their beers.
6. Questions? First see the 12 Beers of Christmas FAQs - Please e-mail me at [fermenterlady@gmail.com](mailto:fermenterlady@gmail.com) if you still have questions.

We hope many of you participate :)

Rahshal

#### 12 Beers of Christmas FAQs

**Q: What if I want to bring more than 12 bottles of my brew?**

**A: Bring as many as you like as long as they are in increments of 12. Ex: 12, 24, 36, 48**

**Q: Can a team of brewers participate?**

**A: Yes**

**Q: What if I don't have labels?**

**A: Labels will be provided.**

**Q: What if something suddenly comes up and I can't make the December meeting?**

**A: Please e-mail [officers@beerbarons.org](mailto:officers@beerbarons.org) and we will try to help**

**Q: Do my 12 brews need to be the same?**

**A: Yes - the idea is that you come with an increment of 12 and leave with an increment of 12 different beers.**



**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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# NORTHERN BREWER

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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

**Saturday, October 19:** Cider Sensory and Judge Training, Northern Brewer, 9:30 am - Noon

**Wednesday, October 23:** Monthly Meeting @ Clifford's, Barrel Night, and 1840 - 7:30 pm

**Saturday, October 26:** Cider Sensory and Judge Training, Northern Brewer, 9:30 am - Noon

**Wednesday, October 30:** Beer and Bites, 6:30pm: Hales Corners Library

**Wednesday, November 6:** Officers' Meeting @ 7pm: Hacienda Brewing

**Wednesday, November 20:** Monthly Meeting @ Clifford's, Belgian Night - 7:30 pm

**Wednesday, December 4:** Officers' Meeting @ 7pm: TBD

**Wednesday, December 18:** Monthly Meeting @ Clifford's, Christmas Party and 12 Beers of  
Christmas Exchange - 7:00 pm

*Meeting Locations, Topics and Times Subject to Change*

**BARON MIND**

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