



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative



It's Halftoberfest!

The Barons welcome the **Bavarian Bierhaus** to our general meeting, *April 28, 2021*.



President's Letter

Hi Everyone!

Thanks to all who joined us at last month's general meeting for Ethan Keller's Cache Cider sampling. Very tasty single variety dry ciders. Be sure to check them out in the Bayview neighborhood of Milwaukee.

I can hardly wait for this month's general meeting. The Bavarian Bierhaus is coming and throwing a Halfway to Oktoberfest Celebration! I encourage you to check them out in Glendale, especially in early April or most of September when they have their Oktoberfest celebrations. They have an expansive biergarten and a very nice brewpub to serve their clean lagers.

The Halfway to Oktoberfest Celebration at the Bavarian Bierhaus occurred on April 10th this year, but we will be having our own version right in our clubhouse at Cliffords Supper Club! Bring your steins, lederhosen and dirndls and get ready to listen to some polka and drink German bier styles. I have had the great fortune to be in Germany for the last 3 Munich Oktoberfests, so any opportunity to relive those good times are welcome for me.

Prost!

Matt

March Madness Style Homebrew Competition Draft

The ingredients "draft" will be held at the April 28th General Meeting after the Bavarian Bierhaus presentation.

Here is how this will work. 10 teams, 10 rounds of drafting. You shake a die to determine your yeast strain. From there, you draft a list of ingredients including base malt, specialty malts, hops, and adjuncts. There are minimums you must use from each group to formulate your beer. Don't worry, you are only required to use one adjunct and many of them you have probably used before.

Once each "team" is drafted, you have to create the beer and bring it to the June general meeting to share and talk about. Ideally, all the recipes for this will be shared in the newsletter. If you are interested in participating, please email officers@beerbarons.org.

The first 10 people in will get the spots...GO!

**SPACE STILL
AVAILABLE!**

April General Meeting Signup & Zoom Links

Our next meeting is on Wednesday, April 28th, beginning at 7:30pm. Please sign up here so we can get a head count:

<https://signup.com/go/AdyuMNL>

Join Zoom Meeting: <https://us02web.zoom.us/j/86154584905>

Vice President's Update

Getting some of the feedback on the Cache Cider meeting had a wide array of answers, but it sounded like Ethan was entertaining and brought some unique ciders that were probably new styles, or at least new varietals, to the majority of the room. One thing we as homebrewers should always be striving for is to learn new things, processes, recipes, ingredients, etc. that we can incorporate into our toolbox.

This month, we welcome **The Bavarian Bierhaus**. They recently held their “Halftoberfest” and we are partnering with them to double down on that idea. They are planning to pour both their Oktoberfest and Maibock, as well as a few other beers. We will be pairing those beers with pretzels from **Milwaukee Pretzel Company** and various dips and sauces. Even though no one wants to start thinking about fall weather before summer actually arrives, this promises to be a fun meeting to learn a little more about our World of Beer Festival partner and the fantastic German beers that they have been making.

Since last year we had to cancel our March Madness style homebrew “Draft” competition, it’s coming back this year. If you are interested in participating in this and brewing for the June meeting, please look for an email coming out of our Groups.IO page. We will open this to 10 people max. If you don’t recall this, you will “draft” a list of ingredients that you will need to use to create a recipe. There are a few items that will be required, and some that you will have the option to play with as you see fit. We will draft after the Bavarian Bierhaus presentation, hope you are ready to embrace the competitive spirit.

Cheers!

Jason



MARCH 2021 GENERAL MEETING

Thanks again Ethan for bringing your unique ciders for us to sample!



Treasurer Report

Thank you to everyone who joined us at the March meeting – there were 49 of us. What did you all think of Cache Cider? For me, I am very intrigued by the single varietals of apples from an evaluation standpoint. I also liked them because they were focused on the dry end of the spectrum – not so much the flavor standards of the sugar belt though. That being said, I did some blending of what was left and enjoyed those even more.

Our membership is healthy with 90 paid members as of this letter. Our bank is holding solid at \$4,534.36 with a PayPal transfer that will be coming at some point in the near future (still trying to iron out the issues with this – my apologies!) The check for the tickets to Chilton Beer Festival is in the mail and the current balance accounts for this expense – and, if the Great Taste happens later this summer. It is currently scheduled to happen, so hopefully?

For April's meeting, I'll be wearing my best "Half-toberfest" Attire. Which half will be missing? Which do you prefer? ;)

I'm trying to do better at this and will hopefully have quicker responses if you email the crew. Submit your questions to officers@beerbarons.org.

Danke!

Jared

REMINDER!

If you signed up for the **Chilton Beer Fest** trip please bring payment to the April meeting or pay on the Website via PayPal. Cash or check are preferred to avoid fees.

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:

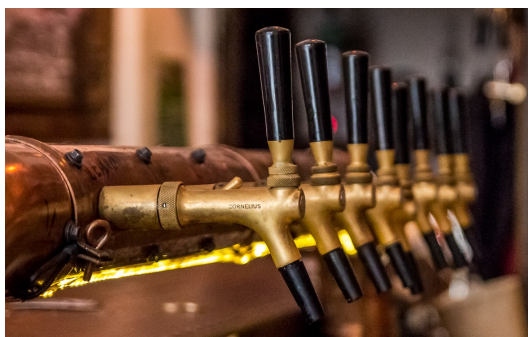
Wednesday, May 5, 2021 - 7:00pm

La Fuente Restaurant

9155 W Bluemound Rd, Milwaukee

<https://www.ilovelafuente.com>





What's on Tap??

UPCOMING BEER BARONS MEETINGS, EVENTS AND VOLUNTEER OPPORTUNITIES

DATE	EVENT	LOCATION	TIME
33rd Annual Blessing of the Bock			
APRIL 25, 2021 12:00 PM - 4:00 PM FALCON BOWL More information			
Wednesday, April 28	Monthly General Meeting featuring The Bavarian Bierhaus 700 W Lexington Blvd. Glendale, WI	Clifford's Supper Club 10418 W. Forest Home · Hales Corners	7:30 pm
National Homebrew Day Saturday, May 1 More information			
Wednesday, May 5	May Officer's Meeting	La Fuente Restaurant 9155 W Bluemound Rd, Milwaukee	7:00 pm
Chilton Beer Fest May 23, 2021 1 pm - 6 pm Calumet County Fairgrounds \$40 PRE PURCHASED TICKETS AT ROWLAND'S More information			
Wednesday, May 26	Monthly General Meeting featuring Lion's Tail Brewing 116 S Commercial St, Neenah, WI	Clifford's Supper Club 10418 W. Forest Home · Hales Corners	7:30 pm
Wednesday, June 2	June Officer's Meeting	TBD	7:00 pm
Homebrew Con June 17-19 More information			
Wednesday, June 23	Monthly General Meeting featuring TBD	Clifford's Supper Club 10418 W. Forest Home · Hales Corners	7:30 pm
National Mead Day August 7 More information			
The Great Taste of the Midwest August 14, 2021 More Information			
World of Beer Festival August 28, 2021 1 pm - 5 pm Bavarian Bierhaus 700 W Lexington Blvd, Glendale, WI More information			

Meeting and event locations, topics and times are subject to change.

For Barons event info, check out our Website: beerbarons.org



Hey-what's in your beer?

Planning to bring a keg to a meeting? Want to share the recipe with your fellow Barons?*

Email the following information to secretary@beerbarons.org:

Your name, beer name (if you have one), style, ingredients and anything else you'd like to include.

We'll publish it in the Baron Mind prior to the meeting. The deadline for submission is the Wednesday before the general meeting.

Missed the deadline? No worries, we'll add it to the next Baron Mind.

**Please don't feel obligated.*

APRIL BEER ON TAP

Brewer: Jason Rohloff

Rye barrel aged stout that I have incorporated bananas, nilla wafers, and toasted marshmallow.

Brewer: Matt Kuenzi

Belgian Weissbier - Essentially a German Weissbier recipe but using Safale T-58 Belgian Yeast. I had a pack that was 5 months past BB date, and one suggestion from the manufacturer was that it is good for wheat and fruit base beers. I think it turned out pretty nice with some banana plus some subtle fruity-spicy notes that is unexpected in weissbier. So much for expiration: despite keeping the temps to 59F which is the bottom of the recommended range to try and keep the flavors in check, the yeast was a beast with a krausen formed and airlock activity 24 hours post-pitch. To make this German Weissbier, I use Danstar Munich Classic @ 63F.

5.2 lbs American White Wheat
2.3 lbs German Pilsner
1.2 lbs German Vienna
0.7 oz Mt Hood pellet hops (90 mins - 14 IBU - 5% AA)
1 Pack SafAle T-58 (59F)
7.0 G Milwaukee Tap Water

Perform Ferulic Acid rest at 111F for 30 minutes without acid and minerals

Raise temperature to sacc rest at 158F for 90 minutes and add minerals:

0.34 tsp (1.35g) Gypsum + 0.95 tsp (3.23g) CaCl
Carb to 3.5 vol CO₂

OG: 1.048 FG: 1.010 ABV: 5.0% IBU: 14



2021 WORLD OF BEER FESTIVAL

New Date!
Saturday, August 28

Find more information at wobfest.com.



BEER BARONS EVENT WAIVER

Things you should know before attending this Beer Barons of Milwaukee event.

The venue, Clifford's Supper Club in Hales Corners, WI has relocated tables to account for social distancing and are using commercial grade cleaners that kill viruses such as COVID 19.

- We ask that you leave tables in their current locations and do not move them

We the Beer Barons of Milwaukee have added the following measures to keep you and others attending as safe as possible.

- All attendees will be asked to enter through the banquet hall entrance – (located on the West side of the building).
- Upon entering your temperature will be taken and recorded on this waiver.
- PPE will be provided for attendees
- Social distancing is encouraged.

By signing this Waiver, you agree not to hold the Beer Barons of Milwaukee responsible if your contract COVID19 or any other communicable disease. You also confirm that you do not have COVID19, are not ill and have not been in contact with someone who has COVID19.

***If you participate in bottle shares you do so at your own risk.**

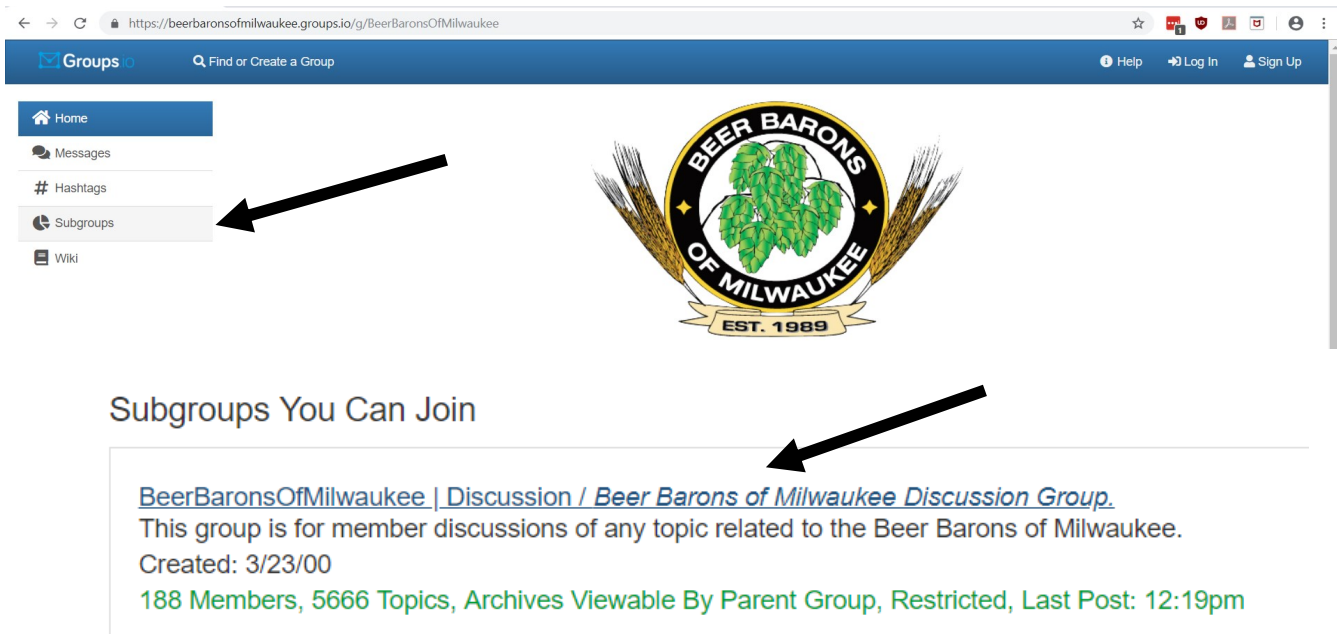
Membership Renewal Options and Fees

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

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:

1. Go to: <https://groups.io/>
2. Click on Find or Create a Group
3. Search for Beer Barons of Milwaukee — on the main page select “Subgroups”
4. 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 (highlighted with a black arrow), and Wiki. In the center is the Beer Barons of Milwaukee logo, which is a circular emblem with a green hop leaf in the center, surrounded by wheat stalks, and the text "BEER BARONS OF MILWAUKEE" and "EST. 1989". Below the logo, the heading "Subgroups You Can Join" is followed by a list of groups. A black arrow points to the "BeerBaronsOfMilwaukee | Discussion / Beer Barons of Milwaukee Discussion Group" entry. The entry details include: "This group is for member discussions of any topic related to the Beer Barons of Milwaukee.", "Created: 3/23/00", and "188 Members, 5666 Topics, Archives Viewable By Parent Group, Restricted, Last Post: 12:19pm".

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Smokin' Brew

(262) 729-3001 · 9 S. Wisconsin St, Elkhorn

*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

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CLUB LINKS

Website: beerbarons.org

Twitter: twitter.com/beerbaronsMKE

Facebook: www.facebook.com/BeerBarons

Brewblog: beerbarons.org/brewblog/

Midwinter Brewfest: twitter.com/MidwinterHBC

World of Beer Fest: twitter.com/WorldOfBeerFest
www.facebook.com/WorldOfBeerFestival

IO Group:

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

2021 BOARD MEMBERS

President: **Matt Kuenzi**

Vice-President: **Jason Rohloff**

Treasurer: **Jared Sutliff**

Secretary: **Mike Andes**

Sergeant at Arms: **John Bowen**

Member at Large: **John O'Brien**

Member at Large: **Robert Hansen**

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



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.

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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.



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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.

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.