



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

The Super Spectacular Beertastic Tasting Extravaganza!

AKA: the July 2021 General Meeting, Category 1A & 1B identification tasting.



Can *you* taste the difference?

**Event tip: Bring a Sharpie to label you cups.*

President's Letter

Hi Everyone!

Thanks to everyone who participated in the Fantasy Draft competition, and for the rest of our members who lended their palettes to judge. Especially appreciate all of the votes for my beer, thanks guys! Also congrats to the other top 3 contestants Rahshal and Jim, great beers. Really, I thought every beer was well made so we should all be proud of our creations.

Now it is time for the general meeting we have all been waiting for. **American Macro beers!** LOL. Time to put all of that experience drinking cheap beer to use and try to blindly identify unmarked samples. I have done this once before and had a great time doing so. Good luck folks, you are gonna need it!

Looking ahead, we will be having some volunteering opportunities coming up. As always, we will need lots of help for [World of Beer](#). We will be needing to organize the trailer, keep an eye out for that invite. Then of course we will have plenty of positions open for WoB itself. In the meantime, keep enjoying and brewing those tasty homebrews.

Cheers!

Matt

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, August 4, 2021 - 7:00pm

Whitnall Beer Garden

8831 N Root River Pkwy, Franklin, WI 53132

www.whitnallbeergarden.com



In the event of rain we will be meeting at:

Erv's Mug

130 W Ryan Rd, Oak Creek, WI 53154

ervsmug.com



Vice President's Update

Happy July Barons! The meeting this month is defined by some of America's most popular beers, even if we don't normally think of them as "good" beers. One thing to remember when drinking American Lagers and American Light Lagers is the skill, or at least process control, needed to make millions of gallons of the exact same thing the exact same way over and over. Often, these are made at different breweries with different water sources around the country and even around the world, but it will taste the exact same every time. You think that just because you frequently drank your body weight in XXXX Light beer when you were younger that you can pick it out from others? *Well, time to put that to the test.*

Next month, we will be hosting [Vennture Brewing Company](#) and quite possibly a former member that many of us know quite well. If you aren't familiar with these guys, they roast and brew their own coffee, brew beer, and often combine those two loves together. They stand behind the principle of Coffee + Beer + Community and it really shows when you visit their tap room on North Ave in Milwaukee. Get ready for a fun night in August.

Finally, as many of you know, [World of Beer Festival](#) is coming up August 28th. We will be needing as many volunteers as possible to help out pour, work logistics, and help out with volunteers, and generally put in a little sweat equity in the festival that our Club, the Beer Barons of Milwaukee, put our name behind. This cannot be done without all of the hard work of the volunteers. The volunteer sign-up should be on the Club website about the time this newsletter comes out. Please, please consider volunteering if you are available on Saturday, August 28th.

Salud,
Jason



The Drink That Made Wisconsin Famous!

Book signing and presentation by author **Doug Hoverson** hosted by [Black Husky Brewing](#).

August 11, 2021

The event begins at **6pm** with the presentation starting at **7pm**.

Check the [Facebook page](#) for more details

Treasurer Report

Hard to believe that we are towards the end of July already! Anyone brew a Bucks specific beer for the Finals? It sure has been fun to watch and cheer on our home squad! For June, we had 72 members and 1 guest – Starting to feel normal again which is REALLY nice. This month I can see being very polarizing! But I've been a part of something similar and I'm very excited to see what everyone thinks.

Make sure to check out the Barons Apparel store for new gear! We've got some great quality shirts from our friends at Free Style Graphics and certain items will have screen printing!

Don't forget the Summer Picnic is coming up! September 11th is the date and it is at Greenfield Park # 5 (same location as last year). Tickets will be on sale starting early to mid August. Bring your best brew and food & beer for the potluck competition!

Our bank is holding solid at \$8,979.90 with a PayPal balance of \$1000.07.
Our membership is strong at 122!

Submit your questions to officers@beerbarons.org

Danke!
Jared



Hey Barons, we're going to continue using SignUp and ask that members RSVP for our general meetings. This will help us provide the right amount of beverages and food which will create a better experience for all.

The link will be published in the monthly Baron Mind and also sent by email along with the monthly Baron Mind download link.

July General Meeting SignUp Link

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

Additional SignUp Resources

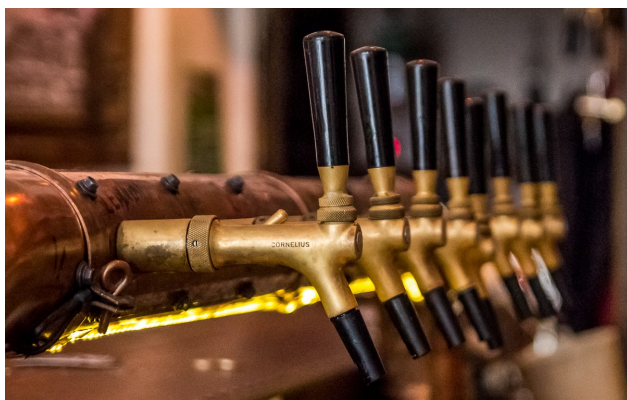
<https://signup.com/Video/VideoTour>



Along with SignUp we're continuing to host our meetings remotely using ZOOM.

As with SignUp, we'll publish the link in the monthly Baron Mind and with the Baron Mind download link.

There will be no Zoom broadcast for the July General Meeting



What's on Tap??

UPCOMING BEER BARONS MEETINGS,
EVENTS AND VOLUNTEER OPPORTUNITIES

| DATE | EVENT | LOCATION | TIME |
|--|--|--|---------|
| Wednesday, July 28 | Monthly General Meeting featuring Category 1A & 1B Blind Tasting | Clifford's Supper Club 10418 W. Forest Home · Hales Corners | 7:30 pm |
| Milwaukee Brewfest July 31, 2021 More Information | | | |
| Wednesday, August 4 | August Officer's Meeting | Whitnall Beer Garden 8831 N Root River Pkwy, Franklin In case of rain we'll meet at: Erv's Mug 130 W Ryan Rd, Oak Creek | 7:00 pm |
| National Mead Day August 7 More information | | | |
| The Great Taste of the Midwest August 14, 2021 More Information | | | |
| Wednesday, August 25 | Monthly General Meeting featuring Vennture Brewing Company | Clifford's Supper Club 10418 W. Forest Home · Hales Corners | 7:30 pm |
| World of Beer Festival August 28, 2021 1 pm - 5 pm Bavarian Bierhaus 700 W Lexington Blvd, Glendale, WI More information | | | |
| Wednesday, September 1 | September Officer's Meeting | TBD | 7:30 pm |
| Beer Barons Annual Picnic September 11, 2021 Greenfield Park # 5 2028 S 124th St, West Allis | | | |
| Wednesday, September 22 | Monthly General Meeting TBD | Clifford's Supper Club 10418 W. Forest Home · Hales Corners | 7:30 pm |
| Milwaukee Oktoberfest September 24-26 War Memorial at Milwaukee's Lakefront More information | | | |

Meeting and event locations, topics and times are subject to change.
For Barons event info, check out our Website: beerbarons.org



Volunteers Needed!

Help support our Club at the biggest event of the year.

We'll need help pouring, with work logistics, and helping other volunteers. Also, setting up before and clean up after the festival is over.

Check the [Barons Web site](#) for the volunteer sign up.

We hope to see you there!

BARONS APPAREL STORE



The Beer Barons Store at Freestyle Graphics will be opening soon!

A select group of shirts and hats with multiple colors in men's and women's sizes will be available. You can choose from either the Barons or World of Beer logos.

When the link is available notifications will be sent through Groups.oi.

This is a limited time offer! The store will close August 9 so don't delay.



BEER BARONS Annual Picnic '21

September 11, 2021

**Greenfield Park Area #5
2028 S 124th St, West Allis**

Food will be served from 1-2:30pm

Please purchase tickets on the website early, this helps us plan the food quantities for everyone.

Burgers, brats, chicken and hotdogs will be served along with chips and other sides. Also, if you wish to bring a dish to share, you are welcome.

We are bringing back the food and beer competition so fire up the kitchen and kettles to claim the award for 2021!

The jockey boxes will be setup so plan to bring some awesome homebrew. You'll also have the chance to win the coveted **1st place Paddle** in the **Jerry Hetzel Memorial Competition!**

Hope to see you there!

JUNE 2021 GENERAL MEETING



Beer Barons Fantasy Beer Draft

Congratulations to the winners and
thank you to all who participated!



FANTASY DRAFT RECIPES



1st Place Double IPA Brewer: Matt Kuenzi

I am very thrilled that so many of you liked this beer! What makes this beer so special is that it is almost 90% wheat, which many of you know will gum up and wreak havoc on traditional brewing systems when lautering. Really this is only practical to attempt in small batches using Brew In A Bag, so this is truly unique to homebrewing. I have never done anything like this, but now I am obviously encouraged to keep experimenting with wheat dominant grists.

OG: 1.077 FG: 1.012 ABV: 8.5% IBU: 90 SRM: 8

Fermentables

| | | |
|-------|-----------------------|-------|
| 14 lb | White Wheat | 87.4% |
| 1 lb | Caramel / Crystal 20L | 6.2% |
| 1 lb | Flaked Rice | 6.2% |
| 5 g | Midnight Wheat Malt | 0.1% |

Hops

| | | |
|--------|------------|------------------|
| 2.5 oz | Mosaic | 30 min whirlpool |
| 2.5 oz | Citra | 30 min whirlpool |
| 2.5 oz | Centennial | 30 min whirlpool |
| 2.2 oz | Mosaic | Dry Hop |
| 2.2 oz | Citra | Dry Hop |
| 1.6 oz | Centennial | Dry Hop |

Yeast

Fermentis - Safale - German Ale Yeast K-97
(Cake from 5G Kolsch)

Water

| | |
|--------|---------------------|
| 7.5 G | Milwaukee Tap Water |
| 2.33 g | Gypsum 0.58 tsp |
| 2.63 g | CaCl 0.77 tsp |



Belgian Dark Strong Brewer: Rahshal Kowal

12#s Vienna Malt
4 #s Melanoiden Malt
3#s 8oz Golden Naked Oats
1# Candi Sugar - Clear (use table sugar instead)
1oz Magum
.01 Haltertau Blanc Hop
1-1/2 jars of Luxador Cherries
3 packs BE256

Fermented at 68 degrees for 3 days - added 1 jar of Cherries /half way thru fermentation. Dry "hopped" 1/2 jar cherries. Cold crashed, gelatine fined. Fast Carbed 1.5 gallons in keg. Bottle condition, cork and cage remainder.

7.2 ABV



3rd Place "American" Dubbel Brewer: Jim Werner

11lbs Dingemans Munich Light
8oz Cara-pils
4oz Special B
2lbs D-90 candy syrup. @ flameout
.75oz Loral hops 60min
1.0oz Tettnang 15min
Safale US-05

Mash grains @ 152F for 75min

Pitch 1pkg US-05 @65deg F let free rise to 70 and hold till finished.

1.076 st
1.011 fg
32 ibu's

Keg & force carb

FANTASY DRAFT RECIPES

PK Brew

Brewer: Paul Karcher

Grains:

20 lbs Pale Ale

2.5 lbs 40L

2.5 lbs Rye

Yeast:

Imperial Kveiking A44

Hops:

Idaho 7

Nelson Sauvin

Extras:

Vanilla (bean and extract <Penzys>)

Orange Peel

6 papettes of phosphorus acid added to mash to bring mash ph to 5.2

Fermented at 94. Fully fermented in 4 to 5 days. Dry hopped both hops varieties, but more of Idaho 7.

OG: 1.060

FG: 1.014

ABV: 6%

British IPA

Brewer: Terry McDonald

13lb Maris otter

12 oz Caramunich 1

12 oz biscuit

8 oz flaked oats

1 oz uk target 60 min

.5 oz uk target 15 min

1 oz uk challenger 5 min

1 oz sterling 5 min

1 oz uk challenger dry hop 3 days

Wyeast 1098 British ale yeast

Mashed at 155 for 1 hour, fermented at 65 for 2 days then 69 for 5 days

IG 1.065

FG 1.010

I also drafted Carmel 80 and warrior hops but did not use either of these.

Belgian Double

Brewer: Stan Walter

11#s 8 oz Barke Pils

2 #s 8 oz Crystal 60

8 oz caramunich

8oz D-45 Candy Sugar

1 oz Styrian Goldings

.25 Sabro

Wyeast 3787

Ferment at 66 degrees 14 days

Cold crashed, gelatine fined. Fast Carbed 1.5 gallons in keg. Bottle condition, cork and cage remainder.

7.7 ABV

FANTASY DRAFT RECIPES

American-ish Amber Ale

Brewer: Mike Sande

OG 1.066

FG 1.014

6.8% ABV

Yeast - Lutra Kviek

Malts:

11lbs Golden Promise

0.8lbs Carahell

0.4lbs Caramunich II

0.08 lbs Carafa I

Adjuncts:

1lb Flaked Barley

1.2 lbs Honey

Hops:

0.5oz El Dorado - 16.0% @ (60)

0.4oz El Dorado - 16.0% @ (20)

0.4oz Ekuanot - 12.0% @ (20)

0.4oz Amarillo - 8.6% @ (20)

0.8oz Ekuanot - 12.0% @ (10)

0.8oz Amarillo - 8.6% @ (10)

Water Adjustments (in 10 gal RO Water):

8g CaSO₄

3g CaCl

8g MgSO₄

1 tsp phosphoric acid in sparge water

Instructions:

Mash at 150-152°

Pitch Yeast at 72° and allow temp to rise to ~80° during primary fermentation

Brewer's notes:

I personally do not use kveik yeast and often do not enjoy commercially made kveik beers. I chose to use the lutra kveik yeast due to its advertised ability to create a very clean fermentation profile, even at elevated temperatures, I also brewed a double batch of this recipe and used WY1056 for the other half to compare. The lutra strain did create a relatively clean fermentation profile that accentuated the malts. It was also finished in about half the time compared to the WY1056 version. However, the WY1056 version was more neutrally balanced between malts and hops and was more enjoyable to drink. This brew did not change my existing bias against Kveik yeasts.

Lemongrass Wheat

Brewer: Mike Andes

Grain:

6 lbs

Pearl

3 lbs

White Wheat Malt (2.4 SRM)

8.0 oz

Rye, Flaked (Briess) (4.6 SRM)

1.0 oz

Aromatic Malt (Briess) (20.0 SRM)

Hops:

0.50 oz

Simcoe [13.00 %] - Boil 60.0 min

0.50 oz

Simcoe [13.00 %] - Boil 5.0 min

1.00 oz

Hallertau [4.80 %] - Boil 0.0 min

Yeast:

2.0 pkg

SafAle German Ale (DCL/Fermentis #K-97)

3 stalks

Lemon Grass (I dropped this into some

boiling water to sterilize and then "dry

hopped" it into the fermenter for 5 days)

ABV: 6

BOIL KETTLE

BATCH SPARGE
EXTRACT

FLY SPARGE

MASH TUN
RECIRCULATE

ELECTRIC ⚡
PROPANE
WHIRLPOOL

RIMS

OUTDOOR BREWING

INDUCTION

GAS

HERMS

↑ INDOOR BREWING

COIL

INDOOR BREWING

ALL GRAIN
BREW IN A BAG



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CLUB LINKS

Website: beerbarons.org

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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.

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.



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NORTHERN BREWER

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414-935-4099

www.northernbrewer.com

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.