BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative



KVEIK VS. TRADITIONAL YEAST PARALLEL

<u>Omega Yeast</u> will on hand to fill us in on benefits of this style of yeast while you taste the difference for yourself.

Kveik (kuh-vike):

A collective term for a family of strains of brewing yeast that has been used in Norwegian farmhouse brewing for generations.

Hi Barons!

I don't know about you, but I have tried to take advantage of these lucky 60 degree days with a beer on the patio. It sure feels great to do that once again! Knowing our Midwest weather patterns we will probably have a snow covering as I write this next month, but hey we gotta sip with the punches here!

Another Barrel Aged night in the books. Very tasty beers were tried by all, thanks to all teams who participated this year. It was quite the party! I think we learned that wheat whisky barrels do not contribute as desirable characteristics as the gold standard bourbon or rye whisky barrels do, so it will be good to have some better options for next year. Until next year!

This month we have a great technical meeting planned for all the homebrewers among us looking to keep up with the newest products on the market. We will be welcoming Omega Yeast to come speak with us, which is always fascinating to have a brewing input material producer share their perspectives. Additionally, we will have 6 pairs of homebrew on tap: Same wort, fermented with traditional yeast vs a Kveik yeast with similar characteristics. I know there are some skeptics of the relatively new Kveik hype, so it will be most enlightening to try a big sample size side by side. My nerdy side is bursting with anticipation to try these out.

Lastly, I just wanted to thank Logan Prasser for all the work he has done so far with the club. He will be moving out of state to take advantage of a great job offer and will be stepping down from the VP role. Good luck in the future Logan!

With that said, please consider throwing your hat in the ring to become our replacement Vice President. It is a great opportunity to use your contacts in the brewing world, and/or make lots of new contacts. Thanks in advance.

Cheers!
Matt



FEBRUARY 2022 GENERAL MEETING

Great fun at Barrel Night this year!

Thanks to all the brewers for crafting some tasty beers. Look for this event again next March.

Vice President's Update

Barons,

I am excited for our kveik yeast night, this will be a lot of fun. I do have some bittersweet news to share with you however.

My wife and I both got some really exciting job offers in the Bay area that we will be relocating for! While we are excited to start this new chapter in our lives, I will miss the barons and all the fun activities that are coming up including <u>Gathering Place</u>, <u>Proximity Malt</u> and a few fun competitions!

Thank you all for your support and confidence in me for the VP role, I do regret not being able to complete the full term, but life happens! So let's share a beer together!

Prost,

Logan Prasser



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www.northernbrewer.com



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Clifford's offers the use of their banquet room to the Beer Barons at a reduced rate. Our support will show our appreciation.

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People often think of American lagers or Belgian ales when they think of beer, but there are many types of beer, such as sorghum-based African opaque beer, Japanese sake (which is not wine, but a rice beer), Russian kvass made from bread, and corn-based South American chicha.

-Barth, Roger. The Chemistry of Beer. Hoboken, NJ: John Wiley & Sons, 2013.



ANNOUNCEMENT FOR ANYONE WHO BRINGS BEER TO OUR MEETINGS.

In order to better serve you (and get the goodies going sooner), could you all stop by at the table next to our jockey boxes and fill out the card which will go on the tap handle. This saves an incredible amount of time and hassle, and allows us to get things going a lot quicker. Also, we get some kegs with no ID, or smudged ID, so we don't know what to put on the tapper. When you fill out the card, just put it on the keg and we'll take it from there.

Little things make a big difference for us! Thanks.

John

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 6, 2022 7:00 pm
Magoo's on the Mound
5841 West Bluemound Road, Milwaukee
magoos.biz



At the Wife Carrying World Championships, first prize is the wife's weight in beer.

UPCOMING COMPETITIONS

Beer Barons is affiliated with two upcoming competitions. What is special about these competitions is that we allow pretty much anyone with experience in sensory evaluation and enjoyment of beer to be a judge in these competitions. We ask that you familiar yourself with the BJCP Style guidelines and appropriate scoresheets. (Both competitions will use the 2015 guidelines.) These are the best competitions for determining if you have the desire to judge beer. Pretty much all Beer Barons are qualified to evaluate beer. You will be paired with one of our more experienced judges.

For those of you who are judges or have judged in the past, we need you now more than ever, as we have been having trouble obtaining judges over the last several years. We will do our best to make this convenient, social, and fun.

State Fair

This is the first of the two competitions. While this is not an official Beer Barons function, most of the judges and organizers are from our club. We do have the support from the staff at State Fair as they do much of the busy work. They treat us like royalty the entire weekend. Please put Friday May 20th and/or Saturday May 21st on your calendar. We will be using traditional written scoresheets for this competition.



Stein Challenge - A Beer Baron event.

We have been receiving a lot of pressure to revive this – "The largest German-only style competition" in the USA. We are not sure of future association with Milwaukee's own Germanfest, but we want to conduct the competition, nonetheless. (Stein Challenge IS on the official Germanfest web page!) The timing of this competition is challenging, especially for soliciting volunteers. As such, we will be adjusting our logistics this year. Here are some ideas we are considering.



- Using the electronic scores sheets.
- Judging may be several nights that entire week. July 25th through July 30th, 2022
- Many quick and low flight counts.
- Entries may be available for those who want to judge at their own homes.
- We are not entertaining any specific/expensive venue.
- Good Gemütlichkeit on judging days/nights

Please consider volunteering for us during that week. We will need many judges as well as several stewarding folks. Keep us in mind for your calendar, that week.

If you have any questions about either competition, please email me at patrick@qbrews.com.

Patrick K. McHugh

Treasurer Report

Hi everyone I hope all are doing fine. It is good that we have had a mild Winter so far. After hearing that all the taps were full at the last meeting I left my keg at home, and I think that they are going to be all taken again so I'll have to find another way to bring my stout.

I am in the middle of a fun change in my life I started to train as a bartender at Magoo's on the Mound. There is a lot to learn before the Baseball season starts. That is when the bars in that area get really busy so I will have to step up to the plate in a manner of speaking.

As of March 11th we have 91 members thanks to all of you. Our club bank account is at \$8,739.87 and the PayPal account is at \$7,413.57. I think there is a fair amount of beer competition money in that account.

Happy Brewing

Bob Hansen



12th Annual Midwinter Homebrew Competition 2022.

Thanks to all our judges, stewards, volunteers and all entrants who made this event successful! And, of course, congratulations to all the winners!

Below is the list of Barons who won metals. All competition results can be found at **midwinterhbc.com**.

Matthew Kuenzi	3rd	Car Ramrod	Malty German Beer 6C: Dunkels Bock
Renee Weinberger, Co-Brewer: J.D. Blythin	1st	Wee Heavy	Scottish/Irish Beer 17C: Wee Heavy
Josh Strupp	1st	Un-Figgy Quad	Belgian Beer 26D: Belgian Dark Strong Ale
Dan Schlosser	3rd	Trappist Quad	Belgian Beer 26D: Belgian Dark Strong Ale
Jason Rohloff	2nd	In Perpetuity	Specialty Beer 29A: Fruit Beer
James Werner	2nd	World's Collide Cider	Standard Cider and Perry C1A: New World Cider
James Werner	3rd	Unfrozen Caveman Ice Cider	Specialty Cider and Perry C2D: Ice Cider
Jason Rohloff	2nd	I Say Peach, You Say Noyaux	Specialty Mead M4C: Experimental Mead



The Kenosha Beer Fest is moving back to their traditional date this year of **April 30, 2022**.

The Barons are invited to pour again and we'll be looking for someone to take charge of the event, event volunteers and, of course, beer to pour.

More information will be available at the next meeting and via Groups.io.

Find out more about the fest by visiting **KenoshaBeerFest.com**.



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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What's on Tap??

UPCOMING BEER BARONS MEETINGS, EVENTS AND VOLUNTEER OPPORTUNITIES

DATE	EVENT	LOCATION	TIME			
Wednesday, March 23	Monthly General Meeting Omega Yeast & Kveik Parallel	Clifford's Supper Club 10418 W. Forest Home · Hales Corners	7:30 pm			
Wednesday, April 6	April Officer's Meeting	Magoo's on the Mound magoos.biz	7:00 pm			
National Beer Day Thursday, April 7 More information						
HINDER HEAD BUTT Inaugural Competition April 23rd, 2022 <u>More Information</u>						
Wednesday, April 27	Monthly General Meeting Gathering Place Brewing	Clifford's Supper Club 10418 W. Forest Home · Hales Corners	7:30 pm			
Dairy State Beer & Cheese Festival April 30, 2022 The Historic Brat Stop in Kenosha, WI More Information						
Wednesday, May 4	May Officer's Meeting	TBD	7:00 pm			
25th Annual Big Brew May 7, 2022 More Information						
34rd Annual Blessing of the Bock & Sudzer Award Homebrew Competition May 15, 2022 12:00 pm - 4:00 pm Falcon Bowl More information						
Chilton Beer Fest May 22, 2021 1 pm - 6 pm Calumet County Fairgrounds PRE PURCHASED TICKETS AT ROWLAND'S More information						
Homebrew Con June 23-25 More information						

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

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



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

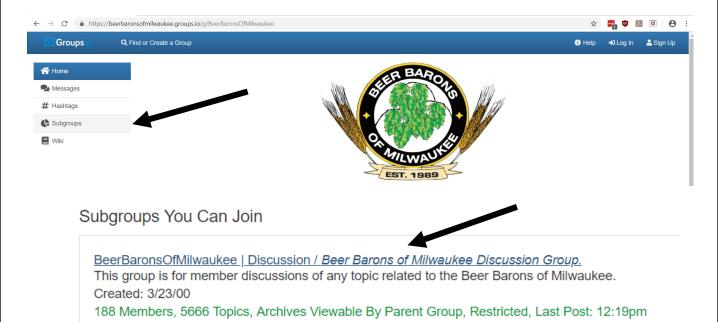
March General Meeting SignUp Link https://signup.com/go/iqFXwNL

STAY INFORMED WITH GROUPS.IO

Sign up for the Beer Barons **groups.io** discussion group and stay up to date with Barons news and announcements. You can also ask questions and participate in brewing discussions with other members.

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.



CLUB LINKS

Website: **beerbarons.org**

Twitter: twitter.com/beerbaronsMKE

Facebook: www.facebook.com/BeerBarons

Brewblog: beerbarons.org/brewblog/

Midwinter Brewfest: <u>twitter.com/MidwinterHBC</u>

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: Logan Prasser

Treasurer: **Robert Hansen**

Secretary: Mike Andes

Sergeant at Arms: **John Bowen**

Member at Large: Tim Minger

Member at Large: Roger Dunbar

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

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 <u>secretary</u> or mail it to the club's mailing address.