



BARON MIND

The Monthly Publication of the Beer Barons of Milwaukee Cooperative



GENERAL MEETING — AUGUST 2022

If you hadn't heard of **Radix Fermentation** now is your chance to taste a few of their offerings and find out what they're all about.



President's Letter

Hi Barons!

Hope your summer is going awesome so far. Oktoberfest beers have officially flooded the market... fall is just around the corner. Even my basic friends who worship pumpkin beers (and pumpkin flavored...well...everything lol) have been eagerly posting pictures on the interwebs. Hit the beach while you can friends.

Congrats to Dan Schlosser who brought two very tasty beers to the meeting. His Session IPA that won was quite nice, bright and fresh tasting. Personally, I really enjoyed his English Dark Mild, and he even agreed he enjoyed it even more than his IPA. Gotta love when you score a surprising win! I was pretty stoked to take 2nd with a beer as delicate as the Leichtbier I brought (pretty much a low ABV Helles). Finally, congrats to Drew who made a nice Czech Pale Lager. Thanks to everyone else for bringing in beer and competing with us. Next competition, for our annual picnic, is coming up. Get those beers brewed!

On July 30th, we brought a small army to Milwaukee Brewfest on the lakefront. All of us were unanimous in saying we had so much fun. Heard lots of great feedback on the beverages we were offering. Gotta love when people linger around our tent and keep hitting our taps. I had so many good conversations with the public, who knows maybe we will get a new member or two out of the deal. Even saw an old neighbor I haven't seen in 5 years or so. We will be back again! Thanks to Kyle, Roger, Rahshal, Stan, and Tim Rupnow for helping out.

While we are talking about beer festivals, it sounds like everyone had the very best time at Great Taste. One of these years I'll have to make it there. There was some unfortunate developments though. In years past we have always been able to sell our extra tickets at the gate. This year nobody was buying. That really sucks because we ended up with 16 extra tickets. I am actively talking to the organizers, and maybe we won't have to eat all of that cost as a club. Stay tuned...

I finally got out to Old World Wisconsin! It was amazing to see their beautiful new brewhouse. Please check out my article I wrote about in this newsletter. It was a great experience as a volunteer. I hear they need volunteers pretty much every Saturday and Sunday most of all. Here is a signup link, I thought it might be fun to be able to see who is planning to volunteer through September: <https://signup.com/go/tMxfeef>. Here is more info: <https://oldworldwisconsin.wisconsinhistory.org/explore/brewing/>. Any questions, please reach out to either me or Rob Novak robert.novak@wisconsinhistory.org.

Cheers!

Matt

Vice President's Update

Hi Everybody,

The session beer contest was a blast! There were a lot of amazing entries and congrats to Dan on taking first place with his session IPA. All the brewers created a large amount of depth and flavor in ridiculously low ABV brews, and you wouldn't have guessed they were session beers if you hadn't been previously informed. It was fun discussing all the beers with the other members and then hearing about the different ways the brewers went about creating their beer. I was especially excited to learn that one third of the brewers pressure fermented lagers (the only way some of us impatient folks can tolerate fermenting a lager) and we all produced tasty results!

Please give a warm Baron's welcome to this month's presenters, Adam and Kayla from [Radix Fermentation](#). They will be stopping by and showing off their spontaneously fermented and unique beers. Then next month we will be shifting back to a more homebrew focused meeting for a clone beer night. Thanks to everyone who signed up to brew for it!

Prost!

Kyle



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

August General Meeting [SignUp Link](#)

NORTHERN BREWER
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**Clifford's
Supper Club**

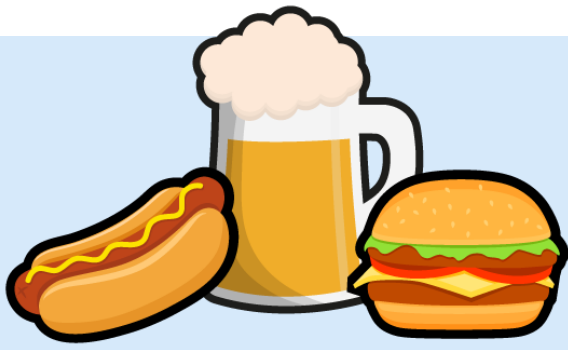
**Famous For Their
Friday Fish Fry**

Weddings, Rehearsal Dinners, Baptisms, Birthdays,
Showers, Anniversaries, Funerals, and Family Gatherings

**Wed. Karaoke Wally's 65 Cent Wings
Karaoke Every Wed, Fri, & Sat-9:30pm**

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

**10418 W. Forest Home · Hales Corners
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BEER BARONS

Annual Picnic '22

September 10, 2022

Root River Parkway, Picnic Area 3

Tickets Are Now Available!

THE FUN STARTS AT NOON — RAIN OR SHINE!

(Hopefully shine)

Burgers, brats, chicken and salads will be served. You're encouraged to bring a dish to pass as well as chairs, pop-up tents, tables, towels and yard games.

The jockey boxes will be pouring homebrewed beers, meads and ciders. You'll also have the chance to have your name added to the **Jerry Hetzel Memorial Mash Paddle** if your beer is voted best.

The **Food Made with Beer Competition (FMBC)** is on again. So fire up the kitchen and kettles to claim the award for 2022!

The **Pay-to-Play Giveaway** is on! Tickets will be sold at the picnic.

Hope to see you there!

For more tickets and details, visit beerbarons.org/product/2022-picnic-tickets-copy/



The Barons poured at this year's Milwaukee Brewfest to an enthusiastic crowd of beer drinkers. We had a lot of styles on hand and many were surprised to hear that our beer was made in someone's basement. Thanks to Matt, Kyle, Roger, Stan, Rahshal and Tim for talkin' up the crowd and representing the Barons.





BREW DAY AT OLD WORLD WISCONSIN

Hi everyone,

I thought I would take some time and write up a summary of my day volunteering at Old World Wisconsin, just to give folks an idea of what to expect. It was a great experience and one I encourage everyone in the club to try and get out to.

We arrived before opening and had an easy walk from the guest parking lot, through the main entryway to the grounds, and then a slight right to the beautiful new brewhouse that opened this year. No need to check in with anyone, head right to the brewhouse (**picture 1**).

Terry McDonald arrived about 9:20 and began helping stoke the fire for heating the mash water. I arrived shortly after him and milled the rest of the grain we needed using their hand crank 3 roller mill (It really isn't bad, we proceed to have 3 year old kids crank it for fun as guests come through). We were told we were making a Saison today, as they have had good luck making decent beers in the hot weather using saison yeast.

A former member and friend of mine, Joe Hable, also joined about 10:15 which was just in time. After preheating the wooden mash tun, we took 165 degree water and mashed in (**picture 2**).

With the mash assembled, we took the downtime as an opportunity to stroll through some of the grounds. One of the first stops was the Blacksmith (**picture 3**).

We headed back to the brewhouse in time to mash out. It went pretty smooth, and a sprinkler can was used to sparge (**pictures 4 & 5**).



Wort was transferred to the boil kettle via a few bucket loads, and a fire was stoked to bring our wort to a boil **(picture 6)**.

Next step was to measure our hops with this nice scale **(picture 7)**.

With the hops added and boil underway, it was time to have some lunch. To the left of the main entrance is a concession stand and grill, and they offer a 50% discount if you mention that you are a brewing volunteer! They had a beef burger or Impossible burger with toppings served on the side for you to build your own, as well as a brat, hotdog, and a few specials.

Back to brewing, after the boil we transferred the wort to a copper coolship **(picture 8)**.

While we let the wort come down in temperature, we took another 45 minutes or so and rode around on one of the 3 shuttles that they have available to take you throughout the park. This was a nice easy way to cool down and see the whole grounds without getting too sweaty. We got back with about 30 minutes until close, finished cooling the wort using ice and a floating metal container that we were able to stir the wort with, and pitched our yeast **(picture 9)**.

With the yeast pitched, it was time for a few beers! The bartender was happy to treat us to a few and my money was not accepted at all in the brewhouse **(picture 10)** :)

All in all, it was a great experience that even on a fairly warm day (80 or so) it was pleasant to do. Throughout the day, we had a few families come through and did some explanations of the high level brewing process, as well as trying to get guests involved as much as possible with the current step. I hope to get back out there one of the upcoming Saturdays in September, and I encourage you all to do this as well.

Cheers!
Matt Kuenzi

ASK OUR EXPERT

If any Club member is looking for brewing advice or feedback on your brew, look no further than El Presidente, **Matt Kuenzi**. Matt has offered to take your questions, or sample your beer and let you know what he thinks. If he can't answer your question or if you'd like another opinion, Matt will wrangle a few other Barons to join the discussion.

You'll be able to find Matt before the meeting or during social hour.

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.

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 have a beer.

NEXT OFFICER'S MEETING:

Wednesday, September 7, 2022 7:00 pm

Raised Grain Brewing Company

1725 Dolphin Drive, Waukesha, WI 53186

www.raisedgrainbrewing.com



Treasurer Report

Well I did it. I made it through The Great Taste festival with out getting to drunk.

Man there were a lot of good beers. Mind you I did not find a truly great one but some really good ones. I had a truly great time and might go again next year.

Cheers to you all

Robert Hansen

BY THE NUMBERS

Paid members: 125

June attendance: 72

New members: 1

PayPal account: \$3,315

WoB account: \$90.92

Midwinter account: \$7,017.04

Club account: \$2,623.30

Scholarship account: \$5,678.74

JULY GENERAL MEETING



Competition participants: Drew, Jared, Kyle, Matt, Jon, Dan, James. Rahshal participated but is not pictured.

Thanks to all those who brewed for the Session Beer Competition. Congratulations to Dan for taking first, Matt for second and Drew for third.





• Awards • Events • Recognitions •

Congratulation **Tim Minger** for taking 3rd place in the **2022 Cream City Homebrew Competition** for his Wildcat Creek Rye Barrel-aged Scotch Ale!

Let's continue to promote the Beer Barons and club members by emailing any Awards, Events or Recognitions to the **Barons Secretary**.



We had a wonderful time at the Great Taste this year. The weather cooperated (mostly) and the beer was cold! The lines for beer weren't too bad after the initial push but the line for the cheese curds was ridiculous. All-in-all, a fest worthy of returning to.



THE v4 KETTLES

THE NEXT GENERATION OF SPIKE KETTLES!

⊕ **Rivet-less handles:**

Our welded handle design eliminates the rivets that can be difficult to clean. They also offer the best connection available – welded!



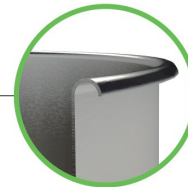
⊕ **Front to back handles:**

Reduces the width for a 3 vessel single tier system by nearly 12". Plus, you can better carry your kettle without worrying about banging your knees on the ports!



⊕ **Straight back etching:**

Gives you a clearer sight line to your volumes.



⊕ **Rolled top lip:**

The rolled design is easier to clean and eliminates the ability to trap bacteria under the lip.

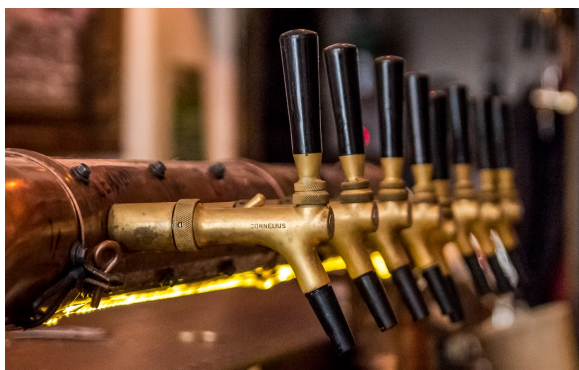


⊕ **The National Sanitation Foundation:**

NSF is known as being the world leader in 3rd party sanitation standards. The NSF logo is your assurance our kettles have been tested to their high standards for product construction, quality and materials.



SpikeBrewing.com/v4



What's on Tap??

UPCOMING BEER BARONS MEETINGS,
EVENTS AND VOLUNTEER OPPORTUNITIES

DATE	EVENT	LOCATION	TIME
6th Annual Wisconsin IPA Fest August 20 More Information			
Wednesday, August 24	Monthly General Meeting Radix Fermentation	Clifford's Supper Club 10418 W. Forest Home · Hales Corners	7:30 pm
Wednesday, September 7	September Officer's Meeting	Raised Grain Brewing Company 1725 Dolphin Drive, Waukesha	7:00 pm
Milwaukee Oktoberfest August 26-28 War Memorial at Milwaukee's Lakefront More information			
Great Lakes Brew Fest September 10, 2022 More Information			
Beer Barons Annual Picnic September 10, 2022 More Information Root River Parkway — Picnic Area 3			
12th Annual ERV-toberfest September 10, 2022 More Information			
Waukesha Oktoberfest September 23-24, 2022 Frame Park 1150 Frame Park Dr., Waukesha More Information			
Wednesday, September 28	Monthly General Meeting Clone Beer Night	Clifford's Supper Club 10418 W. Forest Home · Hales Corners	7:30 pm
National Drink Beer Day September 28			
Wednesday, October 5	October Officer's Meeting	TBD	7:00 pm
Wednesday, October 26	Monthly General Meeting Hop Standards Night	Clifford's Supper Club 10418 W. Forest Home · Hales Corners	7:30 pm

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

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

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: **Kyle Williams**

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 [secretary](mailto:secretary@beerbarons.org) or mail it to the club's mailing address.