





March, 2023

beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

PRESIDENTS LETTER

With March here, we start to get closer to all the amazing beer festivals throughout the year. One of my personal favorites is The Great Taste of the Midwest in Madison. Right now, our club only has 6 people paid and signed up to go. If we don't at least get 29 more people, we may miss this year as a club. Please if you intend to go, sign up on our website by the end of the month. This is one of the best beer festivals around.

This month Jason Otto will be presenting an amazing meeting on Water and how it affects brewing. The board got a sneak peak and I'm excited to see this. As a bonus Jason Rohloff will be going over options digitally to alter your water for different beers.

Finally, **remember** since we missed last months meeting **you may need to renew your membership**. Doing it online before the meeting saves us all time, or at the door. See you guys there!

Joe Wichgers



Hi Barons,

It was a bummer that we had to cancel the meeting last month, but safety comes first and driving home in an ice storm after a night of beers isn't worth the risk. Fortunately, Component has rescheduled for our May meeting on the 24th and they have confirmed this with us.

For the meeting this month, Jason Otto will be educating us on all things water. He plans to give background on our water process, the water profiles of the area, how to hit a target profile, and how the water in Lake Michigan has changed and how that will affect hop/malt character. Following Jason Otto's presentation, Jason Rohloff will be demoing making water adjustments in brewing software. Thanks to both Jasons for volunteering to educate us!

Cheers!

Kyle



TREASURERS REPORT

Hi all you Barons

Well we are back on that weather rollercoaster and what a ride. I sure missed this last meeting because I do like getting together with all of you. Covid had me down for a little over a week but still managed to get a brew day in. Hope you are all well.

We have 49 members and only 6 pd for the Great Taste. Just a reminder that the dead line to pay for this trip is the end of this month.

Cheers, Robert Hansen

APRIL OFFICERS MEETING



The next Officer's Board Meeting will be on Wednesday, April 5th, at **Indeed Brewing Company and Taproom of Walker's Point**. Their address is 530 S. 2nd Street, Milwaukee, WI 53204. The meeting begins at 7:00 pm and all members are welcome to attend. They have a beautiful tap room and wonderful beers to go with it.



CHANGED MEMBERSHIP PRICING FOR 2023

Туре	Description	Annual Dues	Meeting Fee per Meeting
Single – Regular	Membership for 1 person	\$30	\$15
Single - Gold	Membership and Gold card for one person	\$30 + \$120 Gold card = \$150	\$0
Family - Regular	Membership for 2 people living in the same home	\$45	\$15 per person
Family – 1 Gold	Membership for 2 people living in the same home—1 member with gold card	\$45 + \$120 Gold card = \$165	\$0 for Gold card member \$15 for regular member
Family – 2 Gold	Membership for 2 people living in the same home, both members gold card	\$45 + \$210 2 Gold cards = \$255	\$0
Guest	Non-member meeting fee	N/A	\$20

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: <u>http://www.hemkenhoney.com/</u>



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.





HEY ALL YOU BEER & BUS LOVERS OUT THERE TAKE NOTE:

The Great Taste of the Midwest (In Madison) will be held on Saturday, August 12th. The Beer Barons have a bus going out there and back if we can get 35 members (and non-members) to go. BUT: Tickets must be paid in full at the time of signup; the final day to sign and pay is March 31st. For more information on this and other beer events, visit the link on the Baron's website at beerbarons.org. If you have never been before, it is a great time and I'm sure there will be a few beers that you will find you enjoy.

Other Events

- Cream City Homebrew Competition at The Gathering Place on Saturday, April 15th. Deadline is April 3rd. for more info see the Gathering Place website.
- Chilton Beer Fest will be held on Sunday, May 21st.

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• Check our website for other calendar events as stated above.

* * * A SIMPLE REMINDER * * *

HEY BARONS, PLEASE KEEP THE NOISE & CONVERSATION DOWN DURNG THE MEETING PROGRAM SO EVERYONE CAN HEAR THE PRESENTATION. ALSO, PLEASE CLEAN UP YOUR TABLE BEFORE HEADING OUT. THANK YOU FROM CLIFFORD'S AND THE BARONS BOARD.





EXTRA!

EXTRA!





CONGRATULATIONS to the following members

for winning awards in the:

MIDWINTER HOMEBREW COMPETITION

Award 2 nd	<u>Winner</u> Josh Strupp	<u>Beer Name</u> J.D & Renee's Recipe- Slow Pour Pils	<u>Style</u> German Pils
3 rd	Josh Strupp	Scapa Flow Ole Ale	Old Ale
3 rd	Mike Vondran	Sibling Rivalry	Sweet Stout
3 rd	Jason Rohloff	A Little Something for Everyone	American Pale Ale
2 nd	Mike Sande W/ Milwaukee Tool Bros.	Strong Ale	American Strong Ale
1 st	Jason Rohloff	West Coast Isn't Dead	Double IPA
3 rd	Josh Strupp	Quad City Belgian	Belgian Dk. Strong Ale
1 st	James Werner	Dark Secret	Brett Beer
1 st	Renee Weinberger & J.D. Blythin	Not a Sahti!!	Piwo Grodziskie
1 st	Mike Borchert & Gayle Borchert & Jason Rohloff	Mike's Fruit Spice Beer	Fruit & Spice Beer

Award 3 rd	<u>Winner</u> Jason Rohloff	<u>Beer Name</u> Vanilla is Fundamental	<u>Style</u> Commercial Specialty Beer
2 nd	James Werner	Perry Who?	New World Perry
3 rd	Jared Sutliff	Trad	New World Cider
2 nd	Tim Minger	Grandma's Apple Pie	Cider With Herbs & Spices
2 nd	Jason Rohloff	Lakeview Triplets	Berry Mead

25th ANNUAL DRUNK MONK CHALLENGE

Award 2 nd BEST OF SHOW	<u>Winner</u> Josh Strupp & Paul Karcher	<u>Beer Name</u> Love You Long Time	<u>Style</u> Wood Aged Beer
1 st	Josh Strupp & Paul Karcher	Love You Long Time	Wood Aged Beer
3 rd	Jason Rohloff	Ass So Fat You Can See It From The Front	Specialty Beer
2 nd	Tim Minger	Grandma's Apple Pie	Specialty Cider
2 nd	Josh Strupp	Quad City Belgian	MoM Belgian Dark Strong Ale

KEEP UP THE GREAT BREWING

BARONS

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IO Group:

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

2023 Board Members

President: Joe Wichgers Vice-President: Kyle Williams Treasurer: Robert Hansen Secretary: Debbie Minger 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 stay.) 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.

