

BARON MIND



April, 2023 beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

PRESIDENTS LETTER-

Hello Beer Barons!

That was an excellent meeting last month from Jason Otto and Jason Rohloff. I learned a lot more about how a city processes water, how it affects my brewing process, and how to improve my brewing process. With how many questions and how quiet it was throughout the meeting, I think most if not all of those in attendance enjoyed it as well. Some small updates on Great Taste of the Midwest and the Chilton Beer Festival. At our monthly board meeting earlier this month, it was decided that we are only ordering tickets ahead of time for only those who have paid in full. The main reason behind it is we can't lose any more money as a club guessing on how many people will buy tickets from us. At this time 10 years ago, we had about twice the membership as we do now. Talking with homebrew shops, the actual beer festivals, and professionals in the industry, there is a slower than anticipated bounce back from the COVID years to the beer industry in general. What I believe we need to do this year is treat this as a rebuilding year and try to find new members to invite to our club. To that end we will be ordering Business Cards to pass around as we used to which I believe worked out really well. If anyone has any other ideas to possibly grow our club again, please let any of our board members know.

What does this mean for the Great Taste and Chilton? For Chilton, I believe everyone is on their own, maybe if we can find enough members who want to go, we can arrange a short bus but this will need to be arranged very soon and we'll need a point of contact to take the lead on this. For the Great Taste, we still have a couple of months to plan, and if we can find enough people along with the 8 or so that are already signed up to split the costs of a bus, we can definitely do that too. I know this isn't the most popular answer with some of the members of our club, but as board members, we are he to protect the club and we can't afford to ever lose money like we did for the beer festivals last year. Thank you all for your understanding and support and I hope to bring you guys good news moving forward about a few things in the works! See you at the April Meeting!

Joe

SPRING HAS



SPRUNG

VICE-PRESIDENTS UPDATE-

Hi Barons,

The water meeting last month was a blast! Jason Otto did a great job explaining our water process and the basics of water chemistry and Jason Rohloff followed up with an excellent software demo. I definitely learned a bunch that I plan on applying to my brewing going forward. Big thanks to both Jasons and to Rahshal for putting on the presentations and participating in the parallel.

Coming up this month, Ron Hockersmith from Amorphic Beer will be stopping by to tell us about their scientifically designed beers. Then in May, Component Brewing will be making up February's cancelled meeting. Finally, in June Omega Yeast is going to be presenting to us on Thiolized Yeast. We're looking for a few volunteers to brew for a yeast parallel for that meeting and if you're interested, reply to the post on groups.io.

Thanks,

Kyle







Hi Barons

The weather is warming up and that opens up brewing outside which sounds pretty darn good to me. I did brew a red IPA but there was a problem when I transferred into the keg. I do believe that the hose going into the keg did not fit tight enough and air got sucked in with the transfer. Well it tastes like red cardboard. Down the drain it goes. You learn from your mistakes and move on to another brew day.

We are up to 87 members at this time.

See you at the meeting

Robert Hansen





Spring is the time of flowers, planting and projects.

Oh Yeah, Brewing Beer too.

Happy spring!

HAPPY BREWING!

The May Officer's Board Meeting will be on Wednesday, May 3rd at Eagle Park Brewing, S64 W15640 Commerce Center Parkway, in Muskego beginning at 7:00 p.m. All members are invited to attend. If you have never been there, they have many different brews and a taste for every taste. The tasting room is huge also. Great place for beer.



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.

* * * JUST A 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.



ONCE AGAIN SEVERAL OF OUR BARONS HAVE WON AWARDS

CONGRATULATIONS Go out to the following Barons for their tasty beers:

Gathering Place Brewing Company on April 15th:

Jeff Enders took First Place for his 'Passion Fruit Mango Saison' Fruit Beer Tim Minger took Third Place for his 'Wildcat Creek' Old Ale

Dairy State Cheese and Beer Festival at the Brat Stop:

Tim Minger took Third Place for his 'Grandma's Apple Pie' Cider

Check our website for all the calendar events this year

SB)

MEET THE

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<u>CLUB LINKS</u>

Website: beerbarons.org

Twitter: twitter.com/beerbaronsMKE
Facebook: www.facebook.com/BeerBarons
Brewblog: beerbarons.org/brewblog/

Midwinter Brewfest: twitter.com/MidwinterHBC

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

Contact the Board via email at:

Member at Large: Roger Dunbar

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.