

BARON MIND



June, 2023 beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

PRESIDENTS LETTER-

Barons,

I'd like to thank Component Brewing for taking the time to come stop by last month. This month is a fun homebrew month for us featuring Omega Yeast and some thiolized yeast.

Summer is nearly upon us which means I'd like to remind everyone of a couple things:

- The annual summer picnic is the Saturday after labor day. Saturday September 9th. Remember this is where we compete for the trophies for best brewed drink and food via popular vote.
- The 13th annual Milwaukee Brewfest is Saturday July 29th. We're invited to pour and I'll need at least 3 volunteers to help out pouring their best fest beers.

Finally, I'd like to thank all of you for the amazing birthday wishes. I had an amazing night with you guys! See you this month!

Joe

VICE-PRESIDENTS UPDATE

Hi Everybody,

We have an exciting meeting scheduled for this month! Sam Webb, the Director of Operations for Omega yeast, will be stopping by to educate us on their Thiolized yeast strains. If you're not familiar with what Thiolized yeast strains are, a simplified explanation is they are engineered yeast strains that bio transform compounds found in malt and hops to unleash thiols — flavor- and aroma-active compounds reminiscent of grapefruit, passion fruit, and guava. A more detailed explanation can be found on Omega's website here:

https://omegayeast.com/all-about-our-thiolized-yeast-series. During the meeting we will also be sampling yeast parallel beers that members have brewed using Omega's strains. It should be a blast and thanks to the brewers for participating in the parallel!

Looking forward we have a couple interesting meetings planned. In August we are having a club contest where the participants are required to all use the same hop, yeast, and specialty grain in their beers. They are allowed to brew any style they want and add any additional ingredients. Then in September we will be having a meeting onsite at Mobcraft. Following that offsite meeting we will have Barrel Night in October and the usual Belgian Night and Christmas Party to finish off the year.

Beer Barons 2023 Meeting Schedule		
Month	Date	Meeting Subject
		Omega Yeast & Thiolized Yeast
June	6/28/2023	Parallel
July	7/26/2023	Commercial Brewery - TBD
August	8/23/2023	Designated Ingredient Contest
September	9/27/2023	Mobcraft at Mobcraft's Brewery
October	10/25/2023	Barrel Night
November	11/15/2023	Belgian Night
December	12/20/2023	Holiday Party

Cheers!

Kyle





TREASURERS REPORT

Hi Barons

Hope you all are well. I'm looking forward to this month's meeting. I have two IPAs one made with Imperial's A38 juice and the other with Omega's Cosmic Punch. Have not tasted them side by side yet. Looking forward to the club's reactions. Bumps and cheers

Robert Hansen

Incoming money total for the month of May was \$3,942.00, Outgoing money was \$921.51. We have \$8,480.19 in the club account and \$1000.91 in the Pay Pal Account. The club has 112 members as of June 5, 2023.

* * * THE USUAL REMINDER * * *

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.





JULY OFFICER'S BOARD MEETING

The July Officer's Board Meeting will be held on Wednesday, July 5th at the Whitnall Park Beer Garden at 8831 North Root River Parkway in Greendale, just east of 92nd street. It starts at 7:00 pm. It is suggested to bring a chair to sit on because sometimes the place gets pretty crowded. There are 24 craft beers and soft drinks, snacks and sometimes music.











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.

SB)

MEET THE

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IO Group:

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

BeerBaronsOfMilwaukee

<mark>2023 Board Members</mark>

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.