



# BARON MIND



May, 2024

beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

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## PRESIDENTS LETTER

Barons!

Huge shout out to Rob Novak of Old World Wisconsin. Thank you Rob! This month should be quite the amazing month of flavors and fun knowledge in mead making. A coffee dessert mead might make an appearance, shameless plug.

Thank you to everyone who participated and will be sharing mead or knowledge, I'm looking forward to this month! Finally, some more exciting news to come at this month's meeting including an ask from the board for an initial member vote on something potentially exciting. See you all soon!

Cheers!

JOE

## VICE-PRESIDENTS UPDATE

Notes from the VP:

Spring has finally sprung and what better way to celebrate it than with our first (as far as I can tell) homebrew mead night! Jason makes some great stuff, and he knows a thing or two, but I'm excited for the dozen others who are bringing in their own meads as well to help showcase all the different flavors and styles of this extremely versatile ferment.

### **A few other notes before I go:**

The discount code for new or renewing American Homebrew Association memberships is still live. So use code "Beer-Barons-of-Milwaukee" at checkout for \$5 off your bill.

We're bringing back t-shirts! Follow the link below when it's finally live (you'll know it's ready because a hat won't cost \$100) and you can place your own order with a local design printer in Milwaukee.

<https://stores.4yourlogos.com/online-stores/beer-barons-of-milwaukee/>

Lastly, I need 3 volunteers to make 2 beers for a small A/B test. Omega Yeast released new thiolized yeast strains and they'll be talking about it at our June meeting. I'd like to have a side by side comparison of what these new yeast can do. I have the yeast already, I just don't have the brewers.

-Kyle

May > Mead Night with our own Best in Show winner Jason Rohloff

Jun > Omega Yeast

Jul > 608 Brewing Company with owner and head brewer Phil Humphrey

Aug > Fermentorium

Sep > Cider Night with Cache Cider owner Ethan Keller

Oct > Barrel Night with Central Waters

Nov > Belgian Night with Supermoon

Dec > Christmas Party! (and elections)

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## TREASURERS REPORT

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Last Meeting in April:

57 Members Attended

3 New Members sign ups

4 guests

2 people have used the only shop to reserve space for 2024 Great Taste of the Midwest we need to buy a minimum of 15 tickets

<https://beerbarons.org/product/2024-great-taste-of-the-midwest-reservation/>

This month's thought: Most people have paid their dues for this year, so our income is limited to those meeting fees.

Thanks,

Rand





PLEASE SUPPORT

## **Clifford's Supper Club**

**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 – 9:30 pm**

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

**10481 W. Forest Home \* Hales Corners**

**(414) 425-6226 \* [www.cliffordsfinefood.com](http://www.cliffordsfinefood.com)**

**Brew your own Beer, Wine, Mead, or Kombucha**

# **TRUEBRÜ**

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New Berlin, WI 53151**



**262-788-0944  
[www.truebru.com](http://www.truebru.com)**

John Bowen our Sergeant-at-Arms would like to do a shoutout and thank both Terry & Lori McDonald for spending their whole weekend with him and helping with both the Kenosha Beer Fest and Blessing of the Bock. It is much appreciated.



### **Taken from Google: (Wikipedia)**

WHAT IS MEAD? It is an alcoholic beverage (also called hydromel) made by fermenting honey mixed with water, and sometimes with added ingredients such as fruits, spices, grains or hops. The alcoholic content ranges from 3.5% ABV to more than 20%. It's flavor is usually dry, sweet or semi-sweet.

Some things you possibly didn't know about Mead. (Taken from Liquor.com)

1. It exists in its own distinct category.
2. It's possibly the oldest Alcoholic Beverage on earth.
3. This golden elixir was considered the Drink of the Gods.
4. Under the Weather? Have a glass of Mead. Especially if it was infused with certain herbs or spices.
5. Mead's Flavor Varies greatly depending on the type of Honey used.
6. Mead is Incredibly Diverse.
7. Mead references are found in classic Literature.
8. It is a preferred drink of Royalty.
9. Craft Mead is definitely on the rise today.



## We need your help for our June Meeting! Omega Yeast has released new yeast strains!



We are looking for three people to brew and keg two identical beers using two different yeast provided by Omega Yeast. A 10 Gallon split batch would be ideal, but brewing two identical 5 gallon batches will work.

The yeast pairings are:

- DIPA Ale - Little DIPA
- VOSS KIVEK - VOSSA NOVA
- WEST COAST ALE - WEST COAST I +

If you are interested in brewing, please send an email to:

[beerbaronsboard@gmail.com](mailto:beerbaronsboard@gmail.com)

**[BEER BARONS APPAREL](#)**

Andrew has added a link on our website to the apparel store so check it out.

**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.

### ***JUNE OFFICERS BOARD MEETING***

**The June Officers Board Meeting will be held on Wednesday, June 5<sup>th</sup> at the Landmark 1850 Inn at 5905 S. Howell Ave., Milwaukee across from Mitchell Airport, beginning at 7:00 pm. All members are welcome to attend. It usually lasts an hour.**





## **PRETZEL CITY BREWFEST**

Several weeks ago the Barons received an email letting us know about a festival being held in Freeport, IL on Saturday, September 28<sup>th</sup>, 2024. For those interested in attending I have copied the information from their website:

### **Description**

Pretzel City Brewfest will take place on Saturday, September 28th in downtown Freeport. This is a 21 and older & rain or shine event. Tickets can be purchased with credit/debit cards online. VIP will open at noon with General Admission opening at 1 pm and will last until 5:00 p.m. Purchase your \$40 general admission ticket online which includes event entry, 20 tasting tickets, and a souvenir glass. There will be a (very) limited number of \$75 VIP passes also available, which include one-hour early entry, 30 tasting tickets, access to special releases, a Brewfest t-shirt, a special VIP souvenir glass, swag bag, VIP lounge, and an option to buy a discounted limited edition Pretzel City Brewfest hoodie (not available to the general public). Tickets will be available at the gate for \$40 for General Admission the day of the event, VIP will not be sold the day of. Designated driver tickets can be purchased on the day of the event for \$10. They plan on having 10-15 home brew clubs involved. Who knows, we may be one of them. For more information, go the [greaterfreeport.com/brewfest](http://greaterfreeport.com/brewfest) website. More information to be posted in future newsletters and the Barons site.





# MEET THE SPIKE FLEX



## YOUR NEW SMALL BATCH FERMENTER

Spike is excited to bring small batch fermenting to another level that will open doors to quality, flexibility and functionality you can't find anywhere else. With all sanitary welded, 1.5" tri-clamp fittings and over 20 available accessories, you'll be able to control temps, carbonate, pressure transfer and more in this 304 stainless steel fermenter! Ditch that carboy. It's time for a FLEX!

[SPIKEBREWING.COM/FLEX](http://SPIKEBREWING.COM/FLEX)



## CLUB LINKS

Website: [beerbarons.org](http://beerbarons.org)  
Twitter: [twitter.com/beerbaronsMKE](https://twitter.com/beerbaronsMKE)  
Facebook: [www.facebook.com/BeerBarons](https://www.facebook.com/BeerBarons)  
Brewblog: [beerbarons.org/brewblog/](http://beerbarons.org/brewblog/)  
Midwinter Brewfest: [twitter.com/MidwinterHBC](https://twitter.com/MidwinterHBC)

IO Group:

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

BeerBaronsOfMilwaukee

## 2024 Board Members

President: **Joe Wichgers**  
Vice-President: **Kyle Manderscheid**  
Treasurer: **Rand Lindner**  
Secretary: **Debbie Minger**  
Sergeant at Arms: **John Bowen**  
Member at Large: **Erik Carlson**  
Member at Large: **Tim Ruppnow**  
Social Media: **Andrew Grove**

Contact the Board via email at:

[officers@beerbarons.org](mailto: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.