



BARON MIND



June, 2024

beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

PRESIDENTS LETTER

Last month's meeting was off the hook! I hope everyone enjoyed it as thoroughly as I did. Thank you to everyone who made meads and a Special thanks to Jason for his presentation.

As summer approaches I can see quite a few summer crushable session beers, meads and Ciders being made. Just a reminder that if you bring a keg to share on tap, the club will give you \$20 back.

Have a safe summer and see you all soon! Cheers!

Joe

VICE-PRESIDENTS UPDATE

I would like to thank Jason for his talk last month and everyone that brought mead to the meeting. There wasn't a single dud on the box, and it was filled to the max! This is especially great because there were a handful of first-time mead makers, and you weren't able to tell based on quality.

This next meeting is going to be another good one for the homebrew crowd as Omega Yeast is once again returning with more Thiolized yeast (remember, thiolized yeast make that fruity flavor with just hops as demonstrated by Eagle Park with their Wheat Wave back in March). We're going to have 6 beers brewed by 3 club members, one with the old yeast and compared to another batch of the same recipe with the new GMO one! So, I hope everyone gets curious.

PS: the Beer Barons clothing store is open again for orders. If you missed your chance at the first run, here's another opportunity for you to buy branded gear.

Jun > Omega Yeast thiolized vertical

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

Aug > Fermentorium with owner and president Kristopher Volkman

Sep > Cider Night with Cache Cider owner Ethan Keller

Oct > Barrel Night with Central Waters

Nov > Belgian Night with Supermoon owner and head brewer Rob Brennan

Dec > Christmas Party! (and elections)

TREASURERS REPORT

Total membership: 111

Gold Members: 53

May`s Meeting Summary:

Guests 20

New Members 2

Gold Attendees 36

Regular Attendees 25

Total Attendance 83

THIS MONTH'S THOUGHT:

JULY 4TH IS COMING UP,

GET YOUR BEVERAGES READY!

NEED BREWING SUPPLIES? Yeast – Hops - Grains – Mead - Cider -Bottles! A new Home Brew Supply store has opened up recently in the New Berlin area called **TRUEBRU HOMEBREW SUPPLIES**. They are located at 14260 West National Avenue, New Berlin, WI 53151. You can call or text to 262-788-0944 or email sales@truebru.com. Or just stop in, say HI and make your purchase. Their Website is www.Truebru.com. The owners are Ryan Schram & Tyler Wallace, 2 great guys with the same interests as the rest of us.

SEE BELOW

Brew your own Beer, Wine, Mead, or Kombucha

TRUEBRÜ

H O M E B R E W S U P P L I E S

14260 W National Ave
New Berlin, WI 53151



262-788-0944
www.truebru.com



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

JULY EXECUTIVE BOARD MEETING

NOTICE: The next Board Meeting held in July will be on July 10th, instead of the first Wednesday of the month due to the fact that it is the evening before Independence date.

It will be held at Biersal Brewery. (The former WonderBar, on the corner.) Their address is 5520 W. Vliet St., Across from Wyeast Pizza. It begins at 7:00 pm and usually lasts less than an hour. All members are invited to attend.





GROWLERFEST IS COMING



What is it? You ask. It is basically a beerfest at a new Bar.

The Date: Saturday, August 24, 2024.

The Place: Growlers East Tosa

Address: 6715 W. North Avenue in Wauwatosa

Start & End Time: 1 pm to 3:30 or 4 pm

The cost to get in is \$20 per person. There will 24 Breweries who's brews need to be sampled, with music In the background. So mark your calendars for the date.

Hope to See you there.

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.



MEET THE

SPIKE FLEX



4" tri-clamp with clear cap

Upgraded lid available - holds 15 psi

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 temp, carbanata, pressure transfer and more in this 304 stainless steel fermenter! Ditch that carboy. It's time for a FLEX!

SPIKEBREWING.COM/FLEX

CLUB LINKS

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

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

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.