



May, 2025

BARON MIND



beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

President's Letter

Greetings, It's May. It has been a couple of years since Explorium was our guest and this month we have the honor of having them back. I'm looking forward to hearing about what has changed since they were here last. So, grab a glass and get ready to sample some great beer from one of the best local brew pubs.

Let's enjoy the evening, but please remember to keep the noise level down while our guest is speaking.

Just a reminder of the events coming up soon. There will be a Brewing Workshop at the Wehr Nature Center Amphitheater on June 29th from 1:00 pm – 4:00 pm. If interested, please see Jared Sutliff, or go to <https://www.wehrnaturecenter.com> for more information.



Prost!

Jim



May Meeting Featuring 608 Brewing Company



June Meeting Featuring Briess Malting

Upcoming Events

- [5/28/2025, 7:30 PM May General Meeting, Explorium Brew Pub](#)
- [6/2/2025, 7:00 PM June Board Meeting, Component Brewing](#)
- [6/25/2025, 7:30 PM June General Meeting, Briess Malting](#)
- [6/29/2025 Brew Workshop at Wehr Nature Center](#)
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"There is nothing in the world like the first taste of beer. "

– John Steinbeck

Vice-President's Update

Happy spring!

While outside might be rainy, we're going to shower you with beers as Explorium will be visiting with the husband-wife team of Mike and Joan Doble. They're ready to showcase some of their fantastic drinks and talk shop about the Milwaukee craft beer scene as they are quickly growing with more locations popping up.

Hope to see you there!

-Kyle

Meeting Schedule

- May - Explorium
- June – Briess
- July - Off-Flavor Identification
- Aug - Lagers and Lagering
- Sep – TBD
- Oct - Barrel Night
- Nov - Belgian Night
- Dec - Holiday Party



608 Brewing's Featured Beers

Treasurer's Report

April Attendance:

Guests: 4

Member Attendees: 25

Gold Attendees: 43

Total: 72

Membership

101 total Members

48 Gold Card Holders

Thought of the Month: No matter how good you clean your equipment, if you use it again it gets dirty.



Trailer Cleaning and Inventory

Member at Large

Wisconsin State Fair Competition Results

- Baltic Porter - RAHSHAL KOWAL (2nd place)
- Weissbier - RAND LINDNER (1 st place)
- Dunkles Weissbier - THOMAS OSTRENGA (2 nd place)
- British Golden Ale - JASON ROHLOFF (1 st place)
- Dark Mild - DAN SCHLOSSER (3 rd place)
- Scottish Export - DREW ROSENBERG (1 st place, Best of Division,
- British Beers, Second Best of Show)
- Scottish Export - THOMAS OSTRENGA (2 nd place)
- Old Ale - DAN SCHLOSSER (2 nd place)
- Specialty IPA - JASON ROHLOFF (3 rd place)
- Oud Bruin - JARED SUTLIFF (1 st place, Best of Division, Belgian
- Beers, AND BOS)!!!
- Belgian Blond Ale - THOMAS OSTRENGA (2 nd place)



- Fruit Beer - JARED SUTLIFF (1 st place)
- Experimental Mead - JASON ROHLOFF (2 nd place)
- Cider with Other Fruit - JARED SUTLIFF (2 nd place)
- Cider with Herbs/Spices - JARED SUTLIFF (3 rd place)



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



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

SPIKEBREWING.COM/FLEX

**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.

Brew your own Beer, Wine, Mead, or Kombucha

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New Berlin, WI 53151**



**262-788-0944
www.truebru.com**

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.

Club Links

Website: <http://www.beerbarons.org>

Twitter: <http://www.twitter.com/beerbaronsMKE>

Facebook: www.facebook.com/BeerBarons

Brewlog: <http://www.beerbarons.org/brewlog>

Midwinter Brewfest: <http://www.twitter.com/MidwinterHBC>

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

2025 Board Members

President: Jim Sowinski

Vice-President: Kyle Manderscheid

Treasurer: Rand Lindner

Secretary: Jason Otto

Sergeant at Arms: Mike Sande

Member at Large: Erik Carlson

Member at Large: Tim Rupnow

Social Media: Andrew Grove

Contact the Board via email at:

officers@beerbarons.org

Or in writing at:

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