



BARON MIND



April, 2026

beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

President's Letter

It's April! I want to say thank you to Jeff Enders for the great presentation he did last month on the brewing history in Wauwatosa. It was great learning about the original beer barons and how brewing beer changed the community we live in.

For this month's meeting we will be enjoying a Duvel clone competition. Duvel is a strong golden ale. It is one of the classic Belgian beers. Several members from the club have brewed a few batches for us to sample. We will be doing a blind tasting to see which one comes the closest to the Duvel. So, come and taste what our brewers have prepared and see if you can tell which one is most like the original.

I'll see you there.

Prost! 

Jim



April Meeting Featuring Duvel Clones



May Meeting Featuring Mystery Ingredients

Upcoming Events

- [4/22/2026 7:30 PM April General Meeting, Duvel Clones, Clifford's Supper Club](#)
- [5/6/2026 7:00 PM April Board Meeting, Sprecher Brewing](#)
- [5/17/2026 Chilton Beer Fest](#)
- [5/27/2026 7:30 PM May General Meeting, Mystery Ingredients, Clifford's Supper Club](#)

"I work until beer o'clock."

-Stephen King

Vice-President's Update

Happy Brewing Barons,

I hope you enjoyed Jeff Enders' presentation about "The History of Brewing in Wauwatosa" as much as I did at the March meeting. There was so much interesting information provided. A big thank you goes out to Jeff.

Coming up at April Meeting

We are having our "Duvel Clone Night", in which fellow Baron members brewed their attempt of a commercial beer called Duvel – a renowned Belgian Strong Golden Ale, coming in at 8.5% ABV. Your job is to compare each clone beer on the jockey box to the real Duvel located on your table, and vote for the beer you think is the closest to the real Duvel. The winner will receive a \$50 gift card to True Bru.

Also at the April meeting, we will be serving the 40 Milwaukee Pretzels left from the February meeting to everyone (don't worry, I froze them). Of course, various mustards and cheese sauces will be provided to dip your soft pretzels.

Upcoming Meetings

May

We had 10 fellow Baron members volunteer for the "Unique Ingredient" night in May, so be prepared to try some unique beers, and vote for the beer that you think the unique ingredient is prominent in the beer. Here are just 4 of the unique ingredients that you will be tasting:

Spruce Tips



Hibiscus



Fruit Loops



Lavender



June

Have you ever been to Elkhorn, WI? Have you every heard of a brewery called "Duesterbecks Brewing" in Elkhorn, WI? Well, you are in for a treat because in June, Ben Johnson, co-owner and head brewer of Duesterbecks, is coming to share and talk about his beers.

Lastly, if you have a topic that you believe would be a good topic for one of our meetings, please come talk to me about it.

Live Life & Enjoy Beer! PK





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

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/>



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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.

Brew your own Beer, Wine, Mead, or Kombucha

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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>

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

2026 Board Members

President: Jim Sowinski

Vice-President: Paul Karcher

Treasurer: Patrick McHugh

Secretary: Jason Otto

Sergeant at Arms: Mike Sande

Member at Large: John Bowen

Member at Large: Rand Lindner

Social Media: Elaina Sowinski

Contact the Board via email at:

officers@beerbarons.org

Or in writing at:

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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.