



May, 2026

BARON MIND



beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

President's Letter

It's May! If you enjoyed April's meeting with the Duvel clone competition. I think you'll find this month's meeting just as enjoyable. We are doing a unique ingredient competition. Ten of our Barons have brewed beer with a randomly selected mystery ingredient. Similar to the Duvel tasting. We will be doing a blind tasting of these fine brews. After sampling, you'll be able to vote on your favorite beer.

So, come and enjoy a very unique night of beer tasting and see if you can guess what the ingredients are.

I'll see you there.



Prost!

Jim



May Meeting Featuring Mystery Ingredients



June Meeting Featuring Duesterbecks Brewing

Upcoming Events

- [5/27/2026 7:30 PM May General Meeting, Mystery Ingredients, Clifford's Supper Club](#)
- [6/3/2026 7:00 PM June Board Meeting and Social Hour](#)
- [6/20/2026 Door County Beer Festival](#)
- [6/24/2026 7:30 PM June General Meeting, Clifford's Supper Club](#)

"When you're out of Schlitz, you're out of beer."

Vice-President's Update

Happy Brewing Barons,

I hope you enjoyed the 8 clone beers that you tried to distinguish from the real Duvel beer at our "Duvel Clone Night" that we had in April. Also, thank you to the club members that brewed for this event and shared how they formulated their recipes.

May Meeting

There are 9 fellow Baron members that brewed beer using one of the 9 following "Unique Ingredients" for our upcoming club meeting in May:

1. Blueberry
2. Cocoa Puffs
3. Coconut
4. Coffee
5. Fruit Loops
6. Hibiscus
7. Lavender
8. Molasses or Maple Syrup
9. Spruce Tips

The plan is for you to try all 9 of the unique beers, and vote for the beer that you think the unique ingredient is prominent in the beer. After the numbers are tallied, the brewers will come up and talk about their creations, and then we will announce the winner, who will receive a \$50 gift card to a local homebrew shop – TrueBru.

June Meeting

Duesterbecks Brewing, located in Elkhorn, WI, will be presenting at our June meeting. Please welcome Laura and Ben Johnson, co-owners of Duesterbecks, (Ben is the head brewer). They will be bringing 5 of their beers to share with us (1. Crop Duester Cream Ale, 2. Roosterbeck Amber Ale, 3. Pig Farmer Pale Ale, 4. Dairy Air Hazy IPA, and 5. Bees Be Crazy Hefeweizen).

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



Different Duvel Clones at the April 2026 Meeting



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/>



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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SPIKEBREWING.COM/FLEX

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.