



July, 2026

BARON MIND



beerbarons.org

The Monthly Publication of the Beer Barons of Milwaukee Cooperative

President's Letter

It's July! I want to give a big thanks to Ben and Laua Johnson of Duesterbeck's Brewing for sharing their story at our last club meeting in June. It was great having them at our meeting for the first time.

Well, Mother nature has turned up the heat in our area. It sure makes you thirsty for an ice-cold beer. So, what makes up the largest ingredient in this thirst-quenching beverage, water. Did you know that beer is approximately 90% to 95% water. The quality of the water can make a large impact on the finished beverage. This month we are going to explore that element. Our very own club member Jason Otto will be sharing with us his knowledge of what is in our local water supply and why it's good for making beer. So, come and enjoy a beer or two and discover what is in our water.

Upcoming events:

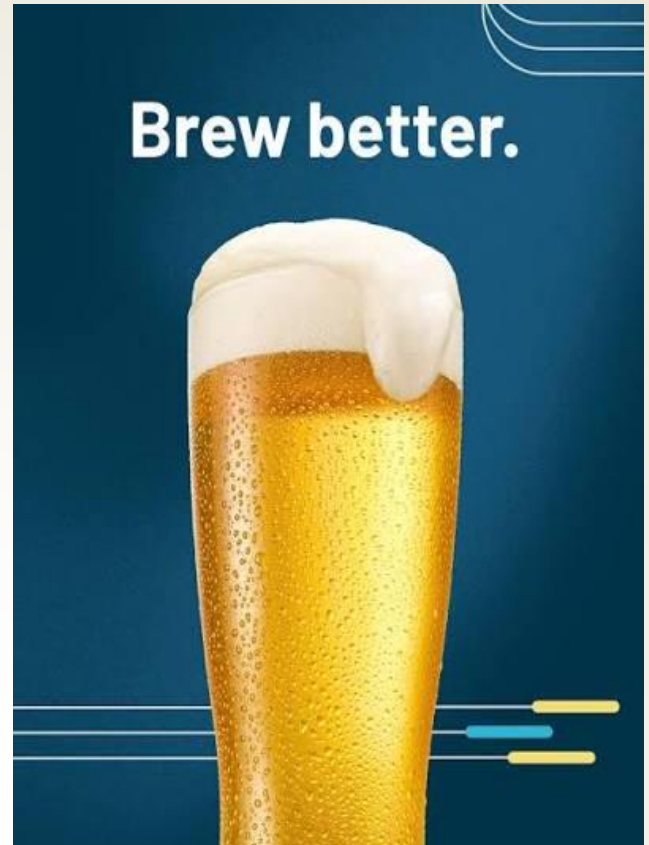
- Great Taste of the Midwest, August 8th, Olin Park, Madison, WI
- Pretzel City Brewfest, September 26th, Freeport, IL

I'll see you there!



Upcoming Events

- [7/22/2026 7:30 PM July General Meeting, Clifford's Supper Club](#)
- [7/26/2026 Milwaukee Brewfest](#)
- [8/5/2026 7:00 PM Board Meeting and Social Hour Whitnall Park Beer Garden](#)
- [8/8/2026 Great Taste of the Midwest, Olin Park, Madison, WI](#)
- [9/26/2026 Pretzel City Brewfest, Freeport, WI](#)



July Meeting Water Quality for Home Brewers

"Prohibition makes you want to cry into your beer and denies you the beer to cry into."

- Don Marquis



A few beers from Duesterbeck's Brewing Company

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.



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

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MEET THE

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Liquid crystal, stick on thermometer

Additional port for a temperature control package or thermometer

45° cone to collect trub

Airlock + bung

Sanitary welded 1.5" tri-clamp fittings

3-piece valve + 5/8" quick connect racking arm

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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



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.