

# LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association

Volume XXXIV

Issue V - May 2019



## Quick Sips for May:

May 4th - National Homebrew Day - Steam Theory Brewing

May 5th - Big Batch Brew Bash Shipping Deadline

May 7th - Officer's Meeting - Holy Grail - Plano

May 14th - Club Meeting - Grrrowlers @ The Shacks - The Colony

May 18th - May COC Deadline

Limbo Meeting #1 - Date TBD

## Prez Sez by Matt Parulis

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First things first! A big thank you to John & Adele Wherry for hosting the club's spring party last weekend! We had a good turn out from club members for the Cinco de Mayo "Final Scrimmage" party! The food and beer were excellent and John & Adele were fantastic hosts!

May is here and the club calendar is filling up! We have our National Homebrew Day event at Steam Theory along with our monthly officer and club meetings. On the competition side, we have a club competition, shipping deadline for 1 Lone Star comp and awards for 2 other Lone Star Circuit comps.

### **NATIONAL HOMEBREW DAY**

Steam Theory Brewing will host the club for National Homebrew Day on Sat, May 4th! Brewing will get started at 10am in the parking lot behind the brewery. Due to the size of the event, the club will not be providing lunch this time. STBC will have their \$10 lunch menu available to us along with their regular menu.

In addition, Steam Theory will be hosting a pro-am competition that day with the winner being invited to brew a batch of the winning recipe on STBC's pilot system. More details on the competition are below.

- Open to all BJCP beer styles in the 2015 Style Guide
- One (1) bottle per entry
- Max of two (2) entries per person
- Entries must be turned in to an STBC staff member before 2p. (Please do not take entries into brewery. Give them to a staff member outside and let them take care of it.)
- Judging will take place at 3p

For those brewing, STBC is donating Centennial hops. Hops will be distributed that morning and any leftovers will be given out to club members.

Finally, Chuck has 16 ball lock kegs that he would like to sell. He is offering them to club members for \$25 each. The kegs will need to be cleaned but are in working order otherwise. He will accept cash or check as payment.

Hope to see everyone out at the brew day on May 4th! Bring some friends and enjoy some of Steam Theory's delicious beer and food!

### **LIMBO CHALLENGE**

It's time to work on finalizing details for the Limbo competition as well! Dates and a location have been set already. We will set up a meeting this month to talk about other items that need to be taken care of. Keep an eye on your email and the club Facebook page for more info on the meeting. Dates for the Limbo this year are below.

- Registration – July 7<sup>th</sup> – August 1<sup>st</sup>
- Entry Check-in – August 4<sup>th</sup>
- Judging – August 10<sup>th</sup>, 11<sup>th</sup>, and 17<sup>th</sup> (if necessary)

Awards Ceremony – August 24<sup>th</sup>

### **COMPETITION COORDINATOR**

The club has an open position for a competition coordinator for the rest of the year. If you are interested in helping out, please let one of the officers know. The position includes writing a newsletter article each month, running club only competitions, setting up packing parties, and keeping tabs on the Lone Star Circuit competitions.

If you are interested in volunteering, please contact me at [president@nthba.org](mailto:president@nthba.org) or any of the other officers.

*Cheers!*

*Matt*



Here is our Grand Puba giving Dean what appears to be the “Biden Treatment”. I suppose it fair to say that it is a Pennsylvania deal apparently. Anyway, no harm, no foul as it appears Dean welcomes the attention.

## The First Sip by John Wherry

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We had a very active April which included our Spring Party. During May, we have a special brewday at Steam Theory plus our standard monthly events. Also, see information directly below for a future activity nearing final planning.

On **Thursday, June 13<sup>th</sup>** we’re finalizing plans to have a special club get together at a Frisco RoughRiders’ game at [Dr. Pepper Ballpark in Frisco, TX \(map\)](#). Sponsored by Deep Ellum

Brewing, the “Party in the Yard” features \$1 beers, food trucks, and tailgate games in an area around the outfield fence. This is also a ‘Bark at the Park’ night. So, club members can bring their canine companions to join the festivities. The game starts at 7pm with activities in the yard starting at 6pm. We’ll have further details in the June newsletter.

#### April Recap

The April Officer’s Meeting was held on Tuesday, 4/2 at [Ron’s Place](#) in Addison. It’s located a bit west from the Northwest Corner of Beltline and Midway next to the Hub Sports Bar at [4145 Belt Line Rd, Addison, TX 75001 \(map\)](#). An FYI for folks that haven’t been there – on Tuesday’s they have all TX craft drafts selling for \$3. They have a large number of such beers on tap with many that you rarely, if ever, see at that price.

[Celestial Beerworks](#) welcomed the club for our April Members Meeting. The Brewery and Taproom is located just a few short steps from the Green Line’s Inwood/Love Field Station at [2530 Butler St, Dallas, TX 75235 \(map\)](#). We sampled their beers which were tilted toward IPAs and included a few variations of NE IPAs. The club provided pizza and salad from Sal’s for those attending.

Our **Monthly Brewday for April** was held at Nicole and Matt Saladin’s home on Saturday, 4/13. Some weather challenges were tackled and both Nicole/Matt & Kevin Smith brewed. On the Saladin’s high tech brew rig a Festbier was brewed with Kevin brewing a Marzen on his travel set-up.



On **Saturday, April 27<sup>th</sup>** we had our **Spring Party** hosted by Adele & John Wherry. About 35 club members attended on a perfect night for an outdoor party. At the “Cinco de Mayo – Final Scrimmage” we served a variety of tacos, tamales, chips & queso. Club member supplied rice, beans, tres leches cake, jalapeño poppers, cobbler, dips/chips, etc. The club kegerator was available and we served up beers in an informal competition for ‘**Best Mexican Style Beer**’. The prize winners for the contest were –

Place	Beer Name	Club Member
1 <sup>st</sup>	The SOB (South of the Border)	Matt Parulis
2 <sup>nd</sup>	Gringo Negro	James Smith (Smitty)
3 <sup>rd</sup>	Sanctuary City Mexican Lager	Jimmy Orkin

All winners were awarded with gift certificates of 'fast food' Mexican of graduated values. Second and third place winners received knee length socks with avocado and taco stylings. El Jefe was awarded a sombrero along with the grand prize - - - a piece of the border wall personally signed by El Presidente, Donald Trump. Thanks to all club members bringing their beer to share in the competition and to all others attending and contributing to the festivities.



The Three Amigos – Prize Winners in our Mexican Beer Contest

**More Party PICS**



May Activities

On **Saturday, May 4<sup>th</sup>** starting at **10am**, in recognition of National Homebrew Day, our **May Brewday** will be held at [Steam Theory Brewing](#) located in Trinity Groves at [340 Singleton Blvd, Dallas, TX 75212 \(map\)](#). We appreciate current and former club members and Steam Theory co-owner's Chuck Homola & Jonathan Barrows' support. Steam Theory is a large brewpub with great beers and food. It would be a great time for club members to 'invite friends' and see what our club is about and enjoy what Steam Theory offers.

The **May Officer's Meeting** is being held on Tuesday, 5/7 at [Holy Grail Pub](#) in Plano. It's located north of the intersection of Preston Road with Headquarters Drive at [8240 Preston Rd #150 Plano, TX 75024 \(map\)](#). As always, club members are welcome to join. We'll arrive at 6:30pm and get going around 7pm.

The **Monthly Club Meeting for May** is being held on Tuesday, 5/14 starting at 6:30pm at [Grrrowler's](#) in the Shacks at Austin Ranch. When you walk up to The Shacks, head towards the dog park and take a left, they are on the far east corner. The address is [5800 Windhaven Parkway, Suite 100 The Colony, TX 75056 \(map\)](#). As you might suspect from the name, The Shack's patios are dog friendly and are directly adjacent to a large dog park - - - so, bring your pup! Finally, club members will have various food ordering options from a variety of eateries serving the shared patio.

#### Future Activities

Thanks to members contacting me and volunteering for Brewdays and we have general plans set through September. For now, we'll pause on formalizing the hosts for the end of year brewdays. Hosts have been identified for the Summer party. A host for the Fall (September/October) party has yet to be finalized, if you have an interest, please contact me. Based on our success with the RoughRider's Game in June, we're considering a club tailgate to an FC Dallas match in September.

If you are interested, or have thoughts for monthly club meeting locations or other social events, please talk to me at a club meeting or email me at [socials@nthba.com](mailto:socials@nthba.com).

*Cheers,*

*John*



Of course, this is commercial beer however the photo is so nice I just had to include it in the newsletter; thanks Walter. Nothing quite says “class” like a well turned out Heffeweizen with the obligatory firm head, cloudy goodness and the rather regal glassware. One of my favorite styles and oh yes, I will be brewing up my version soon enough in time for the coming warmer weather.

## Competition Corner

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May is a busy month for competitions! This month we have the May club only competition, Big Batch Brew Bash, and awards for the Lunar Rendezbrew and Cactus Challenge!

### May Club Only Competition

The May COC includes Weissbier, Witbier and Saison - BJCP 10A, 24A, 25B. We will be collecting entries for the COC at the club meeting on 5/14 and the drop off deadline at Homebrew Headquarters is Sat 5/18. Judging will take place the week of 5/20. If you are interested in helping with judging, please send an email to [firstVP@nthba.org](mailto:firstVP@nthba.org).

Current standings for the Brewer Royale are listed below. As you can see, the competition is still wide open so get those Hefe, Wits, and Saisons ready!

### **Brewer Royale Standings (after March COC)**

Andrew Kotas – 3 pts

John Sutton – 3 pts

Fred David – 2 pts

Stephen Tyner – 2 pts

Doug Nett – 1 pt

Matt Parulis – 1 pt

A quick reminder...if your COC entry places, you also win a gift certificate to Homebrew Headquarters! First place receives a \$20 gift certificate, 2<sup>nd</sup> place receives \$15 and 3<sup>rd</sup> place receives \$10. Another great reason to keep an eye on the COC schedule and plan your brews accordingly!

### **Lone Star Circuit**

The next LSC competition is the **KGB's Big Batch Brew Bash!** The Big Batch is a single style competition and this year's style is a Rye IPA (21B). The entry deadline is May 10<sup>th</sup> with judging and awards on May 19<sup>th</sup>. The club will **not** host a packing party for this competition however we will cover shipping costs and can provide packing supplies if needed. If you are planning to send an entry, please email me at [firstVP@nthba.org](mailto:firstVP@nthba.org). We can set up a time for you to drop off entries at my apartment. I am planning to take all entries to Homebrew Headquarters on **Sunday 5/5** for shipping the next day. Note: If you are planning to drop your entries off at Homebrew Headquarters, they must be packed ready to ship.

### **Lunar Rendezbrew**

Awards for the Lunar Rendezbrew were announced on 4/27. Winners from the club are listed below. Congrats to those that placed and thank you to all who entered!

- **Walter Hodges - 2nd Place - Specialty Beer - Hutton Branch Roggenbier**

### Cactus Challenge

Awards for the Cactus Challenge will be announced on May 11th. We will have more info on club winners in next month's newsletter article.

For more info on Lone Star Circuit competitions, please visit the [Lone Star Circuit](#) website.

### 2019 COC SCHEDULE

March 2019	IPAs - BJCP 12C, 21A, 21B
May 2019	Weissbier, Witbier and Saison - BJCP 10A, 24A, 25B
July 2019	European - BJCP cats 2 – 8
September 2019	Sour and Wild - BJCP cats 23, 28
November 2019	Historical - BJCP cat 27
January 2020	American Strong - BJCP cat 22

## The Secretary's Missive by Bill Lawrence

Spring is out in full force, the Bluebonnets (the flowers) have bloomed and life is again returning to North Texas. Hopefully everyone had a great Easter/Passover and the more intelligent among us will try to get a few batches brewed before the Texas heat makes that task just a little bit less enjoyable. I would admonish all to be mindful that the Limbo Challenge will be here before you know it where of course lower ABV beers are the order of the day. Naturally, this is not just happenstance; after all, who lusts after a big, hairy Barleywine in 100 degree heat? For any of you that like to make lagers I advise taking advantage of the temperate weather plus with many of those styles a month or more of cold conditioning will do nothing but improve the flavor of your efforts.

Humm...what else is going on? By the time this edition gets "published" the summer party will be a memory. Our trusty "social guy" has, as you can see, immortalized the event in his epistle above so I shan't duplicate his stellar effort except to thank him for his gracious hospitality. The officers have also been contemplating additional social activities for the unwashed masses and

assuming I was paying attention at the last officer meeting, I believe there are at least tentative plans to attend both a Roughriders game as well as a soccer match. As you can well imagine, both those events bring with them the opportunity to imbibe our favorite beverage while taking in the game (and beforehand as well I am reliably informed).

Oh, one more thing, we have a brew day down at Mr. Chuck's place right after the first of the month. If you have not had a chance to visit its really nice, you could bring your significant other down for a good meal and perhaps curry favor; never a bad thing. You might note that besides very good beer, there are also wine and cocktails on offer so if your spousal unit is not a beer lover hope still springs eternal.

Unless things have changed since the last time I was treasurer, May is dues month so as I am wont to say, **PAY YOUR DAMN DUES**. While I am at it, the discount that comes with your membership is courtesy of Homebrew Headquarters. Make no mistake, this club would likely not exist without that accommodation and the best way to pay it back is to frequent that fine establishment. Well, my literary juices have dried up for the month; as is always appropriate, May God Bless America and oh yeah, Go Stars.

*Prost,  
Willy*



Here are a couple of the lads who clearly had a great Bluebonnet this year. May we be so fortunate as to bask in the reflected glow of their accomplishments. Congrats boys.

## Beer Porn

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Behold, this “Negra Modelo” style beer made by our exalted Past President and 2019 Bluebonnet Director Smitty. The pristine clarity of this offering is absolutely awe inspiring and I’m sure you will agree that just the sight of this beauty stirs primal urges from deep within.....oh, never mind, you know where I am going with this.

## The Treasurers Report by Jimmy Orkin

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Summary:

Equity February end \$9,284.73.

Equity March end \$9,217.94.

First, I want to thank Kelly Harris and Homebrew Headquarters for giving our members a 10% discount! Kelly's discount is the primary reason we have money in this club. Would you be willing to pay club dues if you did not get the discount at HBHQ? The next time and every time you are in HBHQ, tell Kelly and his people how much you appreciate their support of the NTHBA!

New members in March: 6.

Members at February end: 96.

Current members at the time of this article: 99.

I want to remind you that the financials trail the newsletter because I write this article before the end of the month.

I realized I have not been updating the PayPal account in Quickbooks. I believe there is about \$30 of transactions that needs to be entered in Quickbooks.

I need to change the owner name with PayPal. I tried a couple of times and failed. I will work with Walter Hodges (the current owner) and PayPal to make the change. I can then update the checking account number of our Bank of America account and transfer the PayPal money to Bank of America. That will make it easier to track. The money in PayPal currently is the Limbo money from last year.

I have also been delinquent in publishing financial reports on the website this year. I have updated the website with the three reports for this year.

The final monthly reports are available on the club website at the following link:

<http://nthba.org/?q=groups/financials-corner/financial-statement-archive>

Please let me know if you would like to discuss any of the club's financial information. Also, please let me know if you would like additional or different information in this article.

We are in the extended full year period. You can renew your membership now and it will not expire until May of 2020. So go ahead and beat the rush to renew in May and renew your membership now. Also, if everyone renews now, you won't have to hear me say, **“PAY YOUR DAMN DUES”**.

Our membership year runs June until May. If your membership is not current, please renew at Homebrew Headquarters or any club event. I'll be at most events and you can pay with a credit card. The membership fee is \$30 and will expire at the end of May 2020.

I or the officers always have membership forms and cards at all the club events. I'll send some email reminders. We will also keep you on the email list for a few of months into the new year even if your membership lapses.

*Brew Strong,  
Jimmy*

## The Minister of Education Report by Stephen Tyner

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### **Yeast Counting 101**

Have you ever forgotten about an old yeast starter that you were planning to re-use only to discover it months later and question if it was still good? Have you ever wondered how professional brewers know how much yeast to add to 300+ gallon batches without under or over pitching? Have you ever wanted to dial in your yeast pitching rate to improve your beer consistency? If you answered "yes" to any of the above questions, then allow me to introduce you to the practice of yeast counting.

Yeast counting is exactly what it sounds like...counting yeast (or a small representative sample). Yeast counting tells you two important things: how many yeast cells are present in your slurry and the viability of the yeast (how many cells are living versus dead). Before I go any further, it is important to mention that this topic is mainly focused on liquid yeast and it is very much an optional step at the homebrew scale. It is quite easy to manage pitching rates using online calculators combined with the manufacture date of the yeast. Many online tools are available that tell you how many packs to add or how big to build starters. I would consider yeast counting a more advanced yeast management tool that allows you to further hone your skills as a homebrewer.

If yeast counting isn't necessary then why do it? In his book *How to Brew*, John Palmer ranks proper yeast management as the third most important priority for brewing great beer behind sanitation and fermentation temperature control. Yeast counting offers several benefits that homebrewers can use to improve their beer. Yeast counting will take assumptions off the table and tell you how many yeast cells you have in your slurry so you know exactly how much to add when targeting a certain pitch rate so you don't over or under pitch. Another benefit is that it allows you to better manage a culture of specialty yeast that may be hard to come by. Let's say you cultivated the yeast from the dregs of a can of Tree House Julius or Heady Topper and you want to use this yeast for a variety of your brews. With yeast counting and properly

built starters you can accurately reproduce this specialty yeast strain many times over. A third advantage is that it can tell you how viable old yeast starters are so you can properly build and step up new starters without having to buy yeast again. If you think your starter is more viable than it really is, you may not build it up enough and under pitch.

Now that we have established what yeast counting is and what advantages it offers, let's dive into what you need to do it. Unfortunately (like most things homebrewing) it does require some new equipment:

- Yeast slurry that has been decanted of as much water as possible...After all this is what we are counting
- 400x microscope
  - Many inexpensive USB microscopes are available that will work but it must be 400x
- Hemocytometer (tool for counting cells)
- 1% Methylene Blue solution
  - Can be found in pool supply section or online
- Pipettes and glass ware with 1ml increments

Once you have the equipment together we will follow the general steps below to count the yeast:

1. Dilute yeast to 100:1 ratio
2. Dye sample with Methylene Blue
3. Gently mix dyed sample for two minutes by swirling the container
4. Using a pipette, transfer the dyed sample to the hemocytometer
5. Count and record the live (clear) yeast cells in the identified grid areas
6. Count and record the dead (blue) yeast cells in the same grid areas
7. Using the calculation, determine number and viability of yeast

### *Dilution*

Diluting yeast may sound intimidating but it is quite easy. Simply take 1ml of yeast from your slurry using a pipette and add it to 9ml of distilled water to get a total volume of 10ml. You just did a 10:1 dilution. Now take 1ml of your newly created 10:1 solution and add it to 9ml of distilled water again to get a total volume of 10ml. Now you have a 10ml vial of a 100:1 dilution of yeast and water. This is important as this dilution is what allows you to see individual yeast cells so you can count. Without dilution you would see a large amount of yeast cells under a microscope and counting would be impossible.

### *Dye Sample with 1% Methylene Blue and Adding to Hemocytometer*

Now that you have a 100:1 dilution of yeast we need to add our dye. Methylene blue is critical as it shows which cells are living and which cells are dead. If a yeast cell is dead, it will absorb the methylene blue and turn the entire cell blue. Healthy living yeast cells will have

their cell wall intact so they will not absorb the methylene blue and remain clear. We need to add the 1% methylene blue in a 1:1 ratio so simply take 1ml of the 100:1 yeast dilution and add it to 1ml of the 1% methylene blue giving us a total volume of 2ml. 2ml of the final solution is more than enough for counting. Gently swirl this in a small glass or vial for two minutes to allow the dye to penetrate the dead yeast cells. Once finished, add a small amount to the hemocytometer (Figure 1 below) and cover.

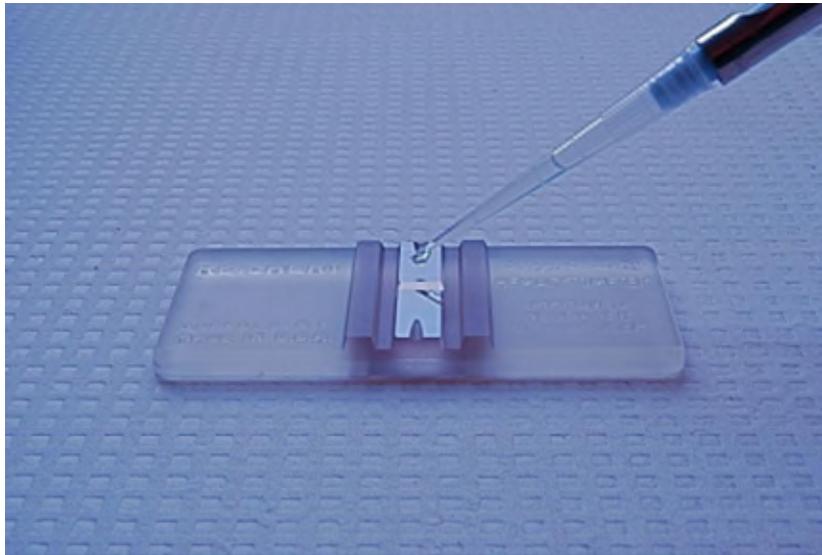


Figure 1. Adding 1:1 solution of yeast dilution and methylene blue to hemocytometer

### *Counting*

We only count five of the 25 squares in the hemocytometer corners and center, highlighted below in green in Figure 2.

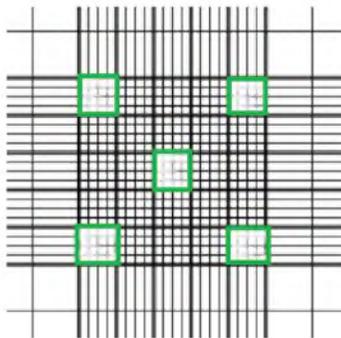


Figure 2. Five grid areas to count in hemocytometer

When you first focus the hemocytometer under the microscope and focus on a grid at 400x magnification, you will see something like Figure 3 below.

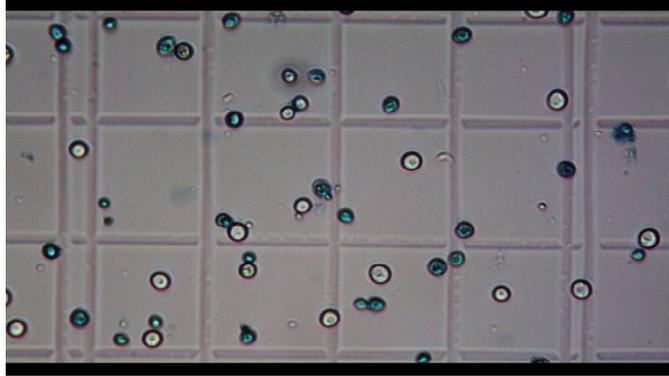


Figure 3. Yeast cells under 400x magnification showing live (clear) and dead (blue) cells.

When counting the cells in the grid it helps to follow a pattern similar to Figure 4. You do not count any cell that touches two of the outside lines. The below image shows that the cells touching the upper and right borders are not counted but the cells touching the left and bottom borders are. Do this for each of the five grid areas. Count all of the clear cells in a grid and record them then repeat the same process but this time counting the blue cells. Do this for each of the five grid zones shown in Figure 2.

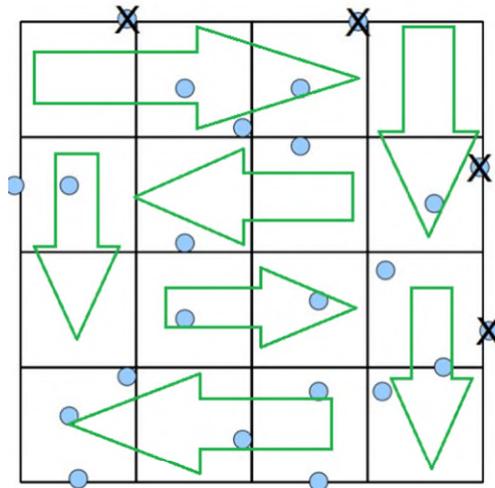


Figure 4. Grid pattern for counting cells

#### *Determining Yeast Quantity and Viability*

Let's say you counted 250 viable (clear) cells across all five grid zones and 9 dead (blue) cells for a total cell count of 259. How do you use this information? First we determine how viable the yeast is by dividing the live cells by the total cells counted. Viability is important if you plan on stepping up the culture and managing it long term. Low viabilities impact your starter volume calculations.

$$\frac{\# \text{ Live cells}}{\text{Total cells counted}} \times 100 = \% \text{ Viability}$$

$$\frac{250}{259} \times 100 = 96\%$$

Next we determine how many cells are in 1ml of yeast slurry by using the following equation:

$$\frac{(\text{viable cell count})(5)(\text{dilution})}{\text{Chamber volume}} = \frac{\text{Yeast cells}}{\text{ml of slurry}}$$

We know from above that our viable cell count was 250 and our dilution was 100. The 5 accounts for only counting 5 of the 25 total chambers on the hemocytometer. Chamber volume is a constant in all hemocytometers and this is always 0.0001 ml<sup>3</sup>. Rewriting the equation we get:

$$\frac{(250)(5)(100)}{0.0001} = \frac{1,250,000,000 \text{ yeast cells}}{\text{ml of slurry}}$$

Standard ale pitching rates are 0.75 million yeast cells for every milliliter of wort for every degree Plato. Typical lager pitching rates are 1.5 million cells per ml wort per degree Plato. It is easy to convert your wort gravity to degrees Plato by dividing that last two digits of your original gravity by 4. Let's say you have a pale ale with an OG of 1.052. Divide 52 by 4 yields 13 degrees Plato. If you are brewing typical 5 gallon batches you have 18,927ml of wort. Let's put it all together and figure out how much yeast we need:

$$(\text{Pitching Rate}) \times (\text{milliliters of wort}) \times (\text{degrees Plato of wort}) \\ = \text{Number of yeast cells required}$$

$$(750,000) \times (18,927) \times (13) = \sim 185,000,000,000 \text{ cells required}$$

$$\frac{185,000,000,000 \text{ total cells needed for wort}}{1,250,000,000 \text{ cells per ml slurry}} = 148 \text{ml of yeast slurry}$$

Now you know exactly how to determine key values regarding your yeast. You can apply this methodology to determine viability of an old starter to properly step it up. You can dial in your pitch rate perfectly to get consistency. You can also experiment with different pitch rates as a variable to alter the flavor profile of beer. Hopefully this topic has shed a little light on an advanced yeast management technique. If anything, you will think differently the next time you pour your starter in your wort.

*Brew Smart,*  
*Stephen*



It would seem that it is good to be "King". Here is our Head Potentate enjoying the attention of some of the ladies in attendance at the Bluebonnet. I really don't know if it's the animal magnetism or boyish good looks but it works.



No, this is not some rando ZZ Top wannabe, it's our own Smitty manning the bully pulpit at the Bluebonnet. Right after this photo was taken, he recited the benediction and passed around the collection plate. Incidentally, in this author's humble opinion, he should be the director every year as the awards ceremony was truly a sublime experience due to his stellar ministrations. GOAT applies for sure (and I have suffered through enough of these to know).

## NTHBA Officers

### President

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## Our Supporting Home Brew Stores



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## North Texas Home Brewers Association

The North Texas Home Brewers Assoc. is a group with an interest in beer and homebrewing. We meet the second Tuesday of the month at various locations around the DFW area. Visitors are welcome!

"Livin' the Brews" is our monthly newsletter. We do accept advertising, although the NTHBA, its officers, assignees, and editors are not liable for losses or damages resulting from mistakes or misprints, or any other consequences of advertising in this or any other publication. Ads are \$30 for a 1/3 page and \$50 for a full page, subject to change without notice.

Readers are encouraged to submit articles. The deadline for ads and articles each month is 14 days prior to the club meeting.



[www.NTHBA.org](http://www.NTHBA.org)