

LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association

Volume XXXIX

Issue II – February 2024



Quick Sips for February

Officers Meeting	@Bavarian Grill	February 6th	6:30pm – 8:30pm
Club Meeting	@Bitter Sisters Brewery	February 13 th	6:30pm – 8:30pm

These and other events can be found on our [Club Calendar](#).

Prez Sez by Marcio Fazzani

Happy February NTHBA family!

Firstly, a hearty toast to everyone who joined in the year-end party! Huge thanks for bringing your delightful sides, desserts, and fantastic homebrews to share the joy.

Secondly, a shout-out to those we missed at the gathering. Looking forward to having you with us next time!

A special shout of gratitude to the Smith family for being our gracious hosts. Smitty's culinary skills made the feast delightful! Cheers!

- Congratulations to Mark Rendon for winning the Brewer Royale for the second consecutive year.
- Congratulations to Wayne Yandell for winning the Big Mohunker prize, the famous winner of the losers!

Bluebonnet, Bluebonnet, Bluebonnet!

Now that registration is closed, I hope you were able to enter your beers into the competition and as I stated in the club meeting last month, I want NTHBA to bring the bluebonnet cup home once again.

We are asking for your help if you can on the following activities:

1. **Beer check-in:** We have 1443 entries to be checked in on Feb 3rd starting at 9:00AM at Peace Lutheran Church, address: 941 Bedford Euless Rd, Hurst, TX 76053
2. **Judging:** We will be judging every Friday night and Saturday all day between 2/9 and 3/1 at NTHBS as well as in a location in Fort Worth. If you never judged, no worries, we would provide you a process overview and pair you up with an experienced judge. We will need lots of judges for this number of entries.
3. **Beers:** People's choice is an event right after the award ceremony where all clubs will present and server their best beers. NTHBA will have our 12 tap kegerator on-site, and we are asking you to bring your beer in a keg so we can serve. Only 12 taps, so please reserve your spot letting any of the officers know.

The best part of this competition is the award ceremony that happens on March 22-23.

If you are interested on the award ceremony, please visit the webpage below to buy the event tickets, add-on tickets and book a hotel with a special bluebonnet discount if still available – Note discounted rooms are first come first serve.

<https://bbbrewoff.com/bluebonnetbrewoff/>

Looking forward to seeing you all in the next club meeting, if you have any questions, please direct them to me at president@nthba.org.

Saude!

Marcio

The First Sip by James Smith

Greetings, homebrewers! Welcome to February and what is in my estimation, the least appealing month of the year. Don't let the nice weather of late fool you. There will undoubtedly be at least one other polar vortex to make us miserable. So, keep those imperial stouts and barleywines handy to warm you up.

Last month started off with a bang as Mike Grover hosted his traditional January brewday. We had a great turnout as Mike brewed an India Pale Lager. Thanks to Mike for opening his home up for the club. Next up, we had the club winter party. What an overwhelming turnout with some outstanding homebrews pouring all night long. Although it was quite frigid outside, we managed to cram everyone into the house and garage for some good times and great brews. Hope all who came enjoyed their evening. I know I did.

Notable Club Social Events Coming Up (Please mark your calendars!!):

- **February Brewday** - There is no brewday this month as we turn our attention to Bluebonnet judging.
- **February Officer Meeting** – February 6 at Bavarian Grill in Plano. Address [HERE](#).
- **February Club Meeting** – February 13 at Bitter Sisters in Addison. Address [HERE](#).

You can always find out about the latest events coming up on the NTHBA Club Calendar [HERE](#).

Last month, I posted on the club blog about this and am re-posting below.

1. Brewdays
 - a. Brewdays will be on the 3rd Saturday of each month unless 1) there is not a brewday, or 2) there is a special event or circumstance.
 - b. At the store unless someone volunteers to host
 - c. Still need a volunteer to brew at each brewday with preferably other brewers.
2. Club Meetups
 - a. One per quarter with possibly another at some point
 - b. Q1 - Bluebonnet
Q2 - Pub Crawl possibly w/Dallas area clubs
Q3 - Oktoberfest @ Bavarian Grill
Q4 - Local brewery, likely Autonomous

One clarifying point on the brewdays is the 3rd Saturday of each month is not set in stone when someone wants to host. Ideally, it would be the 3rd Saturday, but if you want to host, we are happy to accommodate your schedule. Having said that, we currently only have July and October brewdays available. Please let me know ASAP with your proposed month and date.

As always, if ever you have a question or comments, or if you would like to provide suggestions or feedback about a specific event, please do not hesitate to e-mail me at socials@nthba.org. I look forward to hearing from you!

Cheers!

James, aka "Smitty"

Competition Corner by John Sutton

COC

The COCs are off to a great start for 2024 as we had 12 entries, all different styles, which makes for a fun round of judging. After considerable discussion among the judges; Sir Bill Lawrence, Doug Hicks, Garrett Bryan, Malachy Bryan and Eric Morgan, the judges selected a Belgian Single brewed by Jimmy Orkin for the bronze, an American Wheat brewed by James “Smitty” Smith for the silver and the gold goes to Mark Rendon for his British Brown Ale.

The [registration window](#) for the next COC will open March 1st and close at 5pm on the day of the club March meeting, which happens March 12th at [North Texas Homebrew Supply](#).

Bring your 2 entries to the meeting (if you can't make the meeting, please make arrangements ahead of time), if you don't have entries for the March COC we always have opportunities for judging and as bonus you get 1 point in the Brewer Royale standings for judging.

As a reminder the COC is open to all BJCP '21 styles. Brew what you like to drink, and we'll judge it for you.

Lone Star Circuit competitions for '24

As a reminder the club will pay for shipping to LSC competitions.

Operation Fermentation , Cane Island Alers

Registration is closed, judging is in progress.

Bluebonnet Brew-Off

Registration is closed, on site drop off & login is February 3rd at Peace Lutheran Church. Bring your better half, kids (21 and over) as the more volunteers we have the faster we will get done.

Lots of open slots for judging, see the [registration page for time and locations](#)

Note: As with COC, you do not need prior experience to judge.

[Lunar Rendez Brew XXX](#)

Registration/Drop off is March 11th and closes April 14th

For convenience the Bluebonnet Awards will be a drop off point for entries.

[Spirit of '76](#) (link is not currently working)

Registration opens May 20th and closes June 4th

Drop off is from June 4th through June 8th

[KGB Big Batch Brew Bash](#)

Registration/Drop off is June 1st and closes June 14th

Other competitions

[Bubble & Squeak and Peticolas Brewing](#)

Deadline is March 23rd

Competition Hints

Every notice that most, if not all the pictures, you see online of beer judging competitions, the judges always seem to have a real glass? Exactly who washing and storing all those glasses?

Any questions you can reach me at firstvp@nthba.org

Cheers!

John

Minister of Education Report by David Bierschenk

Hello All!

First, an update on educational events this spring: plans are in progress for a demonstration of mineral additions to a beer post-fermentation and for a pale ale yeast experiment. Look for updates on these and a call for volunteers for the yeast experiment, I would like to get several brewers participating.

And next, here are a few beginner-level tips I wish I had learned sooner:

- Use a no-rinse sanitizer, and then don't rinse. Star San is the favorite, but there are a few others. It looks strange racking beer into a fermenter which still has sanitizer foam, but rinsing it out is extra work and increases the chance of contamination. The foam doesn't affect beer flavor or head retention.
- Get rid of the chlorine and chloramine in tap water with Campden tablets (potassium metabisulfite) or buy unchlorinated water. Chlorine and chloramine leave off flavors in beer, and while chlorine will evaporate from water in about a day, most cities add chloramine, which lasts much longer. A Campden tablet removes both chlorine and chloramine in seconds. A single tablet can treat approximately 15 gallons. The equivalent dose of powdered potassium metabisulfite is 30mg/gallon.
- Temperature control. This can be as low tech as putting the fermenter in a larger bucket or tub partially filled with water and adding ice packs occasionally, or wrapping the fermenter in damp towels. I noticed a huge improvement when I started using a tub of water and ice packs. It does not allow the fine control of a glycol chiller or a fridge with a temperature controller, but it works well enough that I still use it when I want to make an ale while my fermentation fridge at lagering temperature.
- And lastly, don't believe that extract recipes or dry yeasts or small batch sizes are inferior. There are more possibilities with all grain brewing, and more liquid yeast strains than dry yeast strains, so try them when you're ready. But excellent beer can be made from extract with steeping grains and dry yeast. And the right batch size is the amount you want to drink and share.

*Cheers,
David*

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Our Supporting Home Brew Stores



[North Texas Homebrew Supply](http://NorthTexasHomebrewSupply.com)



[Kettle To Keg](http://KettleToKeg.com)

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