
LIVIN' THE BREWS

THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION
VOLUME XXVII ISSUE VIII



PINTS OF INTEREST

- LIMBO CHALLENGE AWARDS AT THE RUGBY HOUSE IN PLANO —1 PM AUG. 25TH
 - THE NEXT CLUB MEETING FLYING SAUCER AT THE LAKE —SEPT. 11TH
 - THE NEXT CLUB BREWDAY AT CHUCK HOMOLA'S IN ALLEN —SEPT. 15TH
 - THE NEXT COC IS BJCP CATEGORY 6 LIGHT HYBRIDS —ENTRY DEADLINE SEPT. 21ST
-

Prez Sez

By Chuck Homola

It's summer and the year is divisible by 4 – this brings to fruition one of my favorite things in this world – the summer Olympics. I find this international event to be inspiring to say the least. Watching people – athletes in this case – doing what they enjoy more than almost anything else, seeing the dedication, spirit and desire to further their craft above all others. This intertwined with the symbolic passing of the torch for the next generation to rise to the occasion in a future Olympiad is something few get to experience – I can only imagine how that would feel.

So by now you have to be wondering what the be-jesus does this have to with brewing up some tasty beer eh? There is another thing I really am passionate about – that is brewing and sharing my own beer creations with those that can appreciate it but also provide advice on how to improve it over time. Bottom line though – there is nothing more inspiring than the zymurgological passing of the torch – teaching others about your passion and having them show genuine interest in the experience of taking that leap and creating their first homebrew. The years I have spent with our club have provided me with a large number of great experiences but the best ones have always been imparting knowledge to others. I consider it a true honor to have had the opportunity to do this on multiple occasions and in return I have learned

even more while doing it. One has to learn in order to teach – it's one of life's greatest win-win situations. Whether it has been putting on educational programs or just working with a friend to set them off on the beginning of the home brewing experience with the creation of their first beer, it is always rewarding.

I have been fortunate enough to have seen this happen just this past week and frankly I'm not sure which of us is more excited to see how the inaugural brew turns out! Either way – the journey was the most important part – now we can all look forward to the dividends of yet another next generation brewer in the club. I know I have harped on the clubs trans-generational synergies in the past – but I really do see this as one of our greatest strengths. I see it on a regular basis – the excitement of one mixed together with the experiences of another – there is no better example of that Olympic passing of the torch in the craft beer sense.

We are quickly coming up on that autumn German beer drinking season – another personal favorite of mine – I hope a lot of you can swing by my brew day on September 15th – it will actually be a mixture of the traditional club brew day and a bit of a celebration afterwards – so plan to come by and soak up the whole experience – a couple of us have been working on it all year and it's nearing completion!

*Vielen Dank,
Chuck*

The Wine Maker's Toy Store / Dallas Home Brew has Moved!

Our new address is 1500 North I-35, Suite 116 Carrollton TX 75006. Our phone number and email addresses stayed the same. We are just two buildings north in the same complex. The store has almost doubled in size. This new location now carries more beer and wine making supplies than ever. Our new grain room is three times larger making it easier to find the grains you need. We are installing a second mill for grain as well as bulk liquid malt extract. Stop by and check out our new location!

—*Brian Beyer*

PHONE: (866) 417-1114
brian@finevinewines.com

The Mighty Pint

By Jason Starnes

A friend asks you for a favor, you hesitate, and then the carrot is dangled... "I'll buy you a beer", instantly your eyes light up, and you agree to whatever your friend has asked of you!

What is it about the offer of a free beer that gets us to agree to do just about anything?

Let's think about this for a second... If your friend offered you \$3.00, even \$5.00 you might be mildly offended and even laugh at them. But isn't that same as offering a beer??

No, it's not the same! With the beer we are getting not just \$3.00 in which we could use to buy our own beer--but also the promise of companionship, conversation, and time well spent forging and building friendships. It encourages us to take part

in the important, intangible stuff of life. The stuff that, in the long run, holds far more value than the cost of the beer. I've sat here thinking of all the things I have done for a beer; help people move, paint, construction work, yard work, given a ride to the airport, house sat, babysat and now.... I've written this. See you at The Holy Grail, Chuck.

—*Jason*

Education Station

By Aaron Wolin

The next brew day in September 15 will have a glassware exchange and education session. Bring any extra glassware you want to trade, and we'll discuss the differences between the major glass styles.

There are two BJCP classes scheduled for this month:

Sunday, August 19th, 2 PM

Hops

- American vs European hops
- Low hop vs high hop beers
- Dry hopping

Sunday, August 26th, 2 PM

Refreshing beers

- What makes a beer "Refreshing"?
- Discussion on malts and sugars
- Various examples

I will be hosting both of these at my apartment in the Legacy Shops, Plano. The cost is \$10 per person. Please email me at education@nthba.org if you're interested in being on the BJCP class list. Any additional class notifications (including my address) will go through the BJCP list. Please try to RSVP for the classes as well; I'll be buying the beer a few days before the classes and would like a relative headcount.

—*Aaron*

Keg Conversion

By David Lee

I have been using a converted keg for some time to boil wort and it was quite a step up from the pot I had used before with no valve. As usual, I constantly want to improve my brewing system to make the process easier and more efficient. I found another two kegs recently and wanted to make another step to convert those into a mash tun and a hot liquor kettle. So, I'm writing this article to describe the process as a way to encourage others to seek help from club members and break new ground to improve your own systems.

Let's start with my plan:

Step 1: Acquire the parts, I got a lot of help from Wayne at <http://www.bargainfittings.com/> and I was able to purchase valve kits to make the process very easy.

Step 2: Find people in the club that had tools I could borrow. Since Jason Starnes had done this same thing before and he was willing to help, it was a match.

Step 3: Hit the gym... I'm not kidding, maybe it was drill bit or my lack of strength, but the hardest part was drilling the holes in the keg to fit the valves. Thanks to Jason and cross fit for making that happen.

Step 4: Drill holes, file and sand the hell out of it.

Step 5: Plug in the parts, clean and test the seals.

It's really that easy, it took us a total of 3 – 4 hours to convert 2 kegs completely and to enhance my existing brewing kettle. I wanted to convert the system to camlocks. I came to this decision after using both Chuck Homola's system which uses quick disconnects and using the big batch system that uses camlocks. I did not like the way quick disconnects seem to get gummed up (from sticky wort) making them difficult to remove at times. Camlocks were really easy to work with; I had some minor troubles getting them to lock completely but never a real problem. One important point is that both will get super-hot so get a good pair of brewing

gloves to protect your hands! Another new enhancement was to make fly sparging and wort recirculation possible. This required adding additional ports to the brewing kettle and mash tun. Finally I wanted to add thermometers and sight glasses to the mash and hot liquor kettles. In all, this required punching six new holes and removing the tops from two kegs.



We used a grinder attached to a wood jig as a pseudo compass then cut the tops. My recommendation is to find someone with a keg jig, because that will save time. Why reinvent the wheel? Before we could remove the top we had to remove the keg spear. I also recommend you watch some YouTube or just ask someone for help. We used a drill and step bit to create ports for the valves and thermos. That part really sucked, either the bits were just worn down, I'm a weakling or the keg was showing its strength, after some struggle we did get all six holes created. Success! Using various grits of sandpaper I sanded all the edges to a smooth surface.

The fun, after everything is cut and sanded this is really when I had the most fun. Installing the valves and getting everything in place is exciting because you really get to see the work come to fruition. The following involves checking all valves and ports for water tight seals. A real tip is to make sure that you use Teflon tape on all outer facing threads. The final step is to clean out all the metal filings really good and I would even recommend a test run, just moving hot liquid through all the containers to make sure the seals are good and that you have removed all the metal filings.

I'm still not completely happy and need to build a new stand and procure another pump, but I feel like I'm moving toward a system that will meet my needs and make my brew day easier and more efficient. If you have questions or want help in doing something similar let me know!!



The last thing I believe helped me come up with ideas for my system was checking out other club members systems and brewing on/with.

—*David*

Competition Corner

by Einar Jonsson

Lunar Rendezbrew

The Lunar Rendezbrew was held in Houston recently, and I am happy to announce that we had some winners from our club. Don Vanslyke took third place in the Pilsner category with his German Pilsner. Lee Pelfrey also took third place, in the Bock category, with a Traditional Bock. Jonathan Barrows won first place in the Lunar's special category this year, American Style Black Ale. Nicely done gentlemen, way to represent the club.

Limbo Challenge

August, of course, means it is time for The Limbo Challenge. This is our club's competition, dedicated to session beers, starting gravity 1.050 and under. We logged in a record 240 entries this year, beating the previous record of 184, set in 2010. The awards ceremony will be held at The Rugby House again this year, on Saturday August 25th, at 1:00 pm. The address is 8604 Preston Road, Suite 100, Plano, TX 75024.

Dixie Cup

The final LSC competition this year will be The Dixie Cup, in Houston. The event takes place from the 18th - 20th, awards on the 20th. Early entry deadline is September 21st, late entries September 28th. The cost for entries this year is as follows: for early entry, which runs through the 21st, online entries are \$7 per entry, or \$8 if using paper forms. Late entries, accepted through the 28th, are \$10 each, no discount for online entries.

Full information can be found at:
<http://dixiecup.crunchyfrog.net/>

If you want to be featured in the next NTHBA newsletter submit articles, news, review, and questions by email to secretary@nthba.org.

COC—August Porters

1st - Barrett Tillman - Baltic Porter
2nd - Jay Ellsmore - Robust Porter
3rd - Bill Lawrence - Brown Porter

(see page 7 for competition standings)

Local and regional competitions:

O'Zapft Is!

A new competition, organized by Cap and Hare, in Fort Worth. The focus of this competition is German beer styles. Entry deadline is August 31st.

Full information can be found at:
<http://www.ozapfthomebrew.com/>

The West Texas Shootout

Another new competition. This one is hosted by the Big Country Home Brewers in Abilene. Entry deadline is September 1st.

Full information can be found at:
<http://bigcountryhomebrewers.com/>

Pantego Fest Homebrew Competition

The Knights of the Brown Bottle are hosting a new competition, Pantego Fest Homebrew competition. This competition is open to all BJCP beer categories, but no cider or mead. This is a small competition, capped at 100 entries.

Full information is found at:
<http://www.kobb.org/PFHBC/>

BREW ★ ENTER ★ JUDGE ★ WIN
THE CONTESTS OF THE LONE STAR CIRCUIT!

2012 EVENTS

BLUEBONNET BREWOFF
ALAMO CITY CERVEZA FEST
CELTIC BREWOFF
BIG BATCH BREW BASH
LUNAR RENDEZBREW
LIMBO CHALLENGE
CACTUS CHALLENGE
DIXIE CUP



WWW.LONESTARCIRCUIT.COM

Heard Understood Acknowledged

by Barrett Tillman

The particular term used in the military in response to a call is hoorah. The term's origin is unknown but when used confidence is assured in return there is action.

When Bill Lawrence made a call for home brewed Oktoberfest at the club meeting there was little response. Club members were surely capable of producing wort but Bill's challenged seemed to be a battle with time. Those beers need lots of time! They are typically brewed in March and lagered for six months. They are special brews brewed for celebration in October.

The taunting continued as a sinking feeling of defeat ended the club meeting. I had complicated things for myself stating it could be done but not really committing to the fight. My "HOORAH" moment happened on the ride home. The dank smell of rain and the whistle of HWY 75 traffic my inspiration —my combat setting. I'd arrived home —the drop zone with a hand full of brewing material. I was briefed by Ray Daniels' *Designing Great Beers* and sent out the next day to produce my first European Amber wort —the assignment create a BJCP Category 3B styled beer.

The BJCP recommends a grist heavy with Vienna and Munich malt. Where Daniels' examples were heavy Pilsner grain bills. Both handbooks referenced decoction mashing with malt forward bitterness. The hop additions were consistent. Noble hops were to be used early followed by a late addition for flavor.

I needed to produce a more fermentable wort for quick turnaround. I chose German Pilsner malt for

its conversion properties and Belgian crystal for its color and residual sweetness. I decided against Melanoidin Malt as body and mouthfelt should remain from the decoction mash. Also working better for short-term finishing. I had thought to use more Munich Malt but found Vienna had more of the toasted style characteristics. Having formulated the recipe minutes before here is what developed:

Bowie Blade Oktoberfest

SRM 14 | IBU 26 | OG 1.055 | 65% EFF

Fermented with Bavarian Lager yeast

21% Two-Row Pale Malt
43% German Pilsner Malt
21% German Vienna
7% German Caramunich II
7% Belgian Cara 45

Mashing: 90 Minutes | Grist Ratio: 1.55 Gal/Lb

Two Step with one Decoction

Hold at 150°F for 40 minutes (60 total)

Pull out 33% of the grist

Heat to 180°F (20 minutes)

Add back to the mash

Hold at 162°F 30 minutes

Boiling: 90 Minutes

Bittering -15 IBUs at 90 Minutes

Flavor -11 IBUs at 15 Minutes

The brewday ended at zero two hundred resulting in a beautiful wort. I retired for the night and pitched the yeast before heading into work. The batch is currently fermented. I hope it results in an undeniable celebration beer. Lets chat about these brewing tactics on the [forum](#). If you need more details email me at secretary@nthba.org. I am hoping others will join the fight for Oktoberfest.

—Barrett

2012 Current Standings

Brewer Royale

Brewer	Points
Bill Lawrence	4 Points
Jay Ellsmore	4 Points
Kent McBride	3 Points
Jesse Thoresen	3 Points
Liz Solan	3 Points
Leroy Gharis	3 Points
Barrett Tillman	3 Points
Jimmy Orkin	1 Point

Brewer of the Year

Brewer	Points
Jenna Higgins	6 Points
Don Vanslyke	6 Points
Bill Lawrence	4 Points
Anthony Perea	3 Points
Phillp Zayas	3 Points
Jonathan Barrows	3 Points
Randy Friese	2 Points
Aaron Wolin	2 Points
David Lee	2 Points
Doug Nett	2 Points
Kent McBride, Ryan Saenz	2 Points
Lance Smith	2 Points
Lee Pelfrey, David Ireland	1 Point
Andrew Speer	1 Point
Lee Pelfrey	1 Point

NTHBA Officers

President

Chuck Homola
president@nthba.org

1st vice president

Einar Jonsson
competitions@nthba.org

2nd vice president

Jason Starnes
socials@nthba.org

Treasurer

David Lee
treasurer@nthba.org

Minister of education

Aaron Wolin
education@nthba.org

Secretary

Barrett Tillman
secretary@nthba.org

Past President

Wayne Yandell
pastpres@nthba.org

Club Brewmeisters

Club Brewmeisters are members who are experienced brewers and have volunteered to help other brewers, new and old, with brewing problems. Give them a call with your questions! Just don't call too late, too early, or during Cowboy games!

Homebrew Headquarters
(972) 234-4411

The Wine Makers' Toy Store
(866) 417-1114

North Texas Home Brewers Association

The North Texas Home Brewers Assoc. is a group with an interest in beer in general and home brewing in particular. We meet once a month on the second Tuesday at various locations in the area. Visitors are welcome! "Livin' the Brews" is our newsletter and is published about once a month. 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.



Visit the NTHBA Website at
www.nthba.org