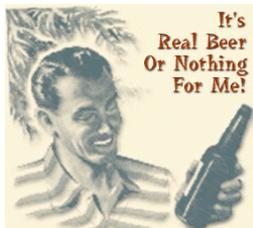


LIVIN' THE BREWS



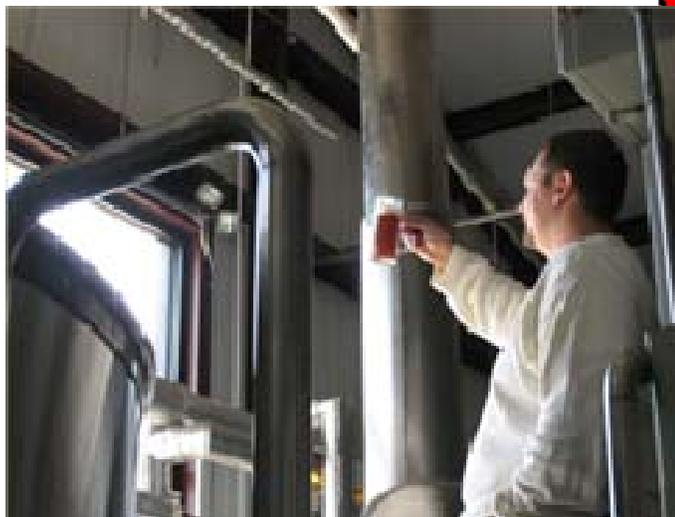
THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By Mike Grover

Greetings! August is here which means several things. It's even hotter than it was a month ago, it is time to brave the heat and brew beers for the Dixie Cup, and the 3rd annual NTHBA Limbo Challenge is just around the corner. Hopefully everyone remembered to get their entries registered and dropped them off at Homebrew Headquarters. By the time you read this, log-in will be completed and all of the entries will be ready to judge. We need everyone's help with judging – this is a huge task. Judging will be held at Fred Sue David's house (Fred will be sipping ale with the limeys) on Saturday, August 9th starting around 9:00 a.m. If you can spare some time – even just to judge one flight – it would be greatly appreciated. We have a number of BJCP judges in the club, and many more who are in the process of studying for the exam. If you have not judged beer before, this is a great opportunity to pair up with some experienced judges and learn how.



We had a great turnout for the July meeting at BJ's Brewhouse – thanks to all who showed up. This month we are going to do something a little different. We will be meeting at Dennis Wehrmann's new Franconia Brewing Company facility in McKinney. Dennis has graciously offered to supply beer, and the club will make arrangements to provide pizza for dinner. If you don't like pizza (or your diet doesn't allow huge amounts of cheese, grease, and pork products) then feel free to bring a picnic meal. Dennis has plenty of space, and we are looking into options for tables and seating. We will sort out the other details soon – check the www.nthba.org discussion boards for the latest news. Some of you may know Dennis from his days as the brewer at Two Rows. He still supplies Two Rows with their beers under contract, but is

now also able to brew his own beers. Check out the Franconia website at www.franconiabrewing.com for more information. I am excited to have a new microbrewery in the area, and hope you are too. As usual the meeting will be on the second Tuesday of the month: August 12th at 7:00 p.m. I hope to see you there!

Over the years, I have learned that the best way to deal with the heat of a Texas summer is to...leave! The second best way is to attend the NTHBA summer party. Unfortunately my schedule this year did not allow me to do both and I missed the party as well as the Iron Mash competition. I'm sure that the party was a blast, and wish to thank Bill James for hosting once again.

[Map to August Meeting location is on page 3]

Summer Beer Travels

By Mike Grover

While I did miss out on several local homebrew events, my summer vacation was certainly not devoid of good beer as I traveled to the great Pacific Northwest! Leigh and I spent a weekend in Portland, Oregon and about a week in Bend, Oregon on the eastern slope of the Cascade Range. As most of you know, the Northwest in general – and Portland in particular – is the mother lode of American craft brewing. Though my time in Portland was limited, I did manage to visit Bridgeport (Portland's oldest brewery – Henry Weinhardt moved out of town), Rogue, and Widmer Brothers. Each of these brewpubs offers specialty beers that are only available on-premise. I was pleased to find that Widmer Brothers Gasthaus had an altbier on tap, and Leigh had an excellent barleywine called “Old Embalmer.” They also feature a collaborator series of beers that are brewed in partnership with members of the Oregon Brew Crew, a local homebrew club. I tried the Resurrection Rye which was excellent. The Rogue location we visited did not brew on-site, but did have a micro-distillery (this seems to be a new trend in the area) and featured limited-production beers from all of their other locations. Among the interesting brews they had on tap were a smoke beer and juniper pale ale.

We spent the rest of our vacation in beautiful Bend, located on the Deschutes River. As you might have guessed, Deschutes Brewing Company is located in town. They have both a brewpub – which once was their only brewery – and a larger brewery. By now you've probably noticed that a couple of their beers have been on tap in the DFW area, and bottled beer should show up any day now. The staff at the brewery were very excited to know that I was aware of their arrival in our market. In addition to the Mirror Pond Pale Ale and Black Butte Porter that you've hopefully tried by now, they have an excellent stout (Obsidian) and IPA (Inversion) as part of their regular lineup. This is Deschute's 20th anniversary, and they had two special beers on tap at the brewery in honor of the occasion (yes, samples were free and numerous). The first is a tasty witbier, and the second is a BIG version of Black Butte Porter. Black Butte has long been one of

their biggest sellers, and is considered to be the beer that launched them to greater success. The XX Black Butte Porter is a whopping 11% abv and is brewed with chocolate nibs and “dry-hopped” with locally roasted coffee. As if that weren't enough, a portion of the beer is aged in bourbon barrels and blended back into the finished product. On the day that I toured the brewery, the employees were getting ready for a “meeting” where they were going to be tasting Duchess de Bourgogne. It seems that their next specialty beer will be an oud bruin brewed with Washington cherries! At the brewpub, they had a couple of specialty beers including chardonnay barrel-aged versions of their Green Lakes Organic Ale and Twilight Ale (summer seasonal). Bend features more than just Deschutes for local brews, but I'll save that for next month.



Tech Corner

By Ken Woodson

The Limbo Challenge is finally here again. Due to all the festivities associated with the Limbo Challenge, the beer basics class will not be held during August. The next beer basics class will be held at the September brew day.

Our next BJCP study class will be on Sunday August 17th and we will discuss American Ale and Porter beer styles. Each study session will start around 12:30 p.m. and last until around 3:00 p.m. The study classes will be held every other Sunday at my home. My home address is 6913 Rochelle Dr. in Plano, near COIT Rd. and Legacy Dr. If you want to become a BJCP judge, it's not too late to join us.

What are beer finings and when do you use them? Beer haze can be caused by many factors, but three common causes of beer haze are poorly flocculating yeast, high molecular weight polyphenols (tannins), or high molecular weight proteins. Fining agents are used to reduce beer haze caused by these sources. Usually, fining agents are added during secondary fermentation or later; however, some are used in the brew kettle during boiling.

Isinglass is a type of fining used in beer to assist with yeast flocculation. Isinglass finings are made from the swim bladder of certain tropical fish, in particular the sturgeon. The swim bladder is an almost pure form of collagen which is a protein.

These finings are normally added during secondary fermentation, or if bottle conditioning, they are added at the bottling phase just prior to priming. During secondary fermentation, beer is typically at a pH between 4.0 and 4.5. At this pH, collagen is positively charged and attracts yeast which is negatively charged. The result of this interaction is the yeast will settle or flocculate at a faster rate.

To use Isinglass, add a 2 ounce liquid package, purchased from your local homebrew store, for a 5 gallon batch of beer. The yeast will interact with the isinglass and within two to three days the yeast will flocculate and settle at the bottom of the fermentation vessel. Isinglass works best at a temperature range between 50 °F and 60 °F. Be aware that Isinglass will lose its effectiveness if stored at a temperature above 65 °F. Also, isinglass does not help reduce beer chill haze.

The next fining agent that we discuss is polyvinylpolypyrrolidone (PVPP) which is a plastic that is ground into a fine powder. This fining is used to reduce beer haze caused by polyphenols, or tannins. PVPP is often sold under the name Polyclar.

To use PVPP, add about 10 grams per 5 gallons of beer during maturation. Within a few hours, PVPP will absorb tannins and help remove the haze caused by the polyphenols. Note that PVPP does not affect beer foam stability; however, in very high

concentrations it can diminish beer color and hop flavor.

Finally we discuss Irish Moss which is a refined sea weed. Most proteins that cause haze in beer have a positive charge at pH levels below 6.0 while Irish moss has a negative charge. Therefore, Irish Moss will combine with the unwanted proteins to help reduce protein haze.

This fining is normally added during the last 15 minutes of the boil. For a 5 gallon batch of beer use about a teaspoon of flaked Irish Moss.

If you would like to read more about fining agents here are two good resources:

An Analysis of Brewing Techniques, by George and Laurie Fix

Homebrewing Guide, by Dave Miller.



Irish Moss

2008 Brewer Royal

By Orlando Guerra

The '08 Brewer Royal Club Only Competition is nearing the end and the race has only gotten tighter. Mike Grover and Wayne Yandell are leading with only 4 points with three other brewers are tied for second with 3 points each. So the competition is still wide open. We could have a "spoiler" take it all away.

Hope you already have a "Imperial Anything" done, but if you don't, and want to get back in the contest you better get started brewing an entry.

Hopefully the '08 Hop Crop will be in with enough time to brew a "Hoppy" beer for the Nov/Dec COC "Celebration of the Hop" competition.

Lunar Road Trip

By Leroy Gharis

The Lunar Rendezbrew XV awards party and banquet was held at the Bay Area Community Center (BACC) on Saturday, August 3rd in Seabrook, Texas just south of Houston. This event is hosted by the Bay Area Mashtronauts from the Houston area. The event was attended by NTHBA members Leroy Gharis, Damon Lewis, and Anthony and Greta Perea. This was a really fun trip for all of us. I would estimate there were a little over 100 brewers and family members in attendance from several brew clubs.

We left the Dallas area about 8am and arrived in Houston area at about noon. Our first stop was at

the St. Arnold brewery for their "tour" that began at 1 pm. The tour cost \$5 for which you receive a 9 oz. St. Arnold taster glass and four tokens for beer. After listening to owner and founder Brock Wagner talk about the company, the four or five hundred people in attendance lined up to get their glass filled at four different bars. A tip to those who might plan to do this in the future, take your own pint glass or glasses. They will take two tokens and fill up a pint glass. Also, bring your own food if you have not eaten lunch and arrive early if you want a table to eat at. After getting our glass filled once and walking around the brewery, we decided we needed to get to the hotel as we had not eaten lunch and the Lunar ceremonies started at 4pm. It was also extremely hot in the brewery as it is not air conditioned. Brock said they will be moving to a new building by this time next year that will be air conditioned.



We arrived at our hotel at about 3pm. The hotel we stayed at is located about half a mile from the BACC. After dropping our stuff off in the room we went to a place called Boondoggles about a mile and half away on Nasa Road 1. Boondoggles had about 50 non-BMC beers on tap. On tap beers we tried were Stone IPA, Full Sail Pale Ale, Arrogant Bastard and Real Ale's Full Moon Rye. They were all very tasty as was the food.

After finishing at Boondoggles we went back to the hotel and walked over the bridge to the BACC. Did I tell you it was hot? We didn't want to wait 30 minutes for the cab to arrive. It was so nice to walk in to the BACC air conditioned building. There were a few homebrews available and several taps of brews from the Southern Star brewery located in Conroe. The Southern Star brews were pretty tasty.

Anthony and I participated in the darts competition of eight teams that signed up at the event. Unfortunately we were eliminated in the first round in a very close match. They also had a paper plane competition. We were given a large sheet of butcher paper that was about 2 feet long. The goal was to fold it into a plane and toss it for distance and accuracy. Our distance throw was the longest at the time but we were surpassed by several teams that threw after us. Damon was one of three to throw our plane through a hula hoop which led to a second round with the hoop

(Continued on page 9)

July "Meads" COC/Brewer Royale Results

By Orlando Guerra

The July COC/Brewer Royal "Meads" judging was held June 26th. We had 5 total entries. I would like to especially thank the judges for taking the time to help out.

Place	Name	Category	Name
First Place:	Wayne Yandell	24. Traditional Mead C. Sweet Mead	Sweet Mead
Second Place:	Orlando Guerra	25. Melomel (Fruit Mead) C. Other Fruit Melomel	Raspberry Mead
Third Place:	Wayne Yandell	25. Melomel (Fruit Mead) B. Pymment	Mustang Dream

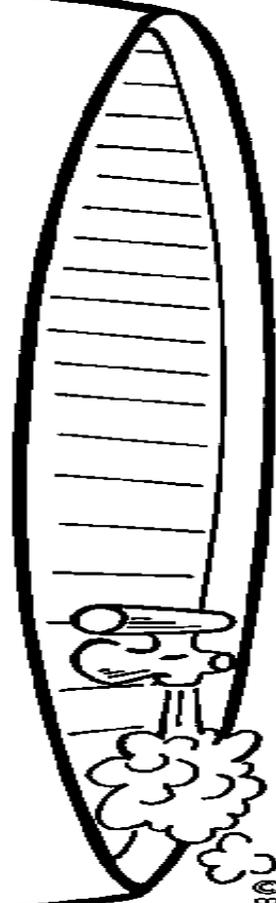
BREWER ROYALE 2007

Style of the Month

July	Mead
Sep/Oct	Imperial Anything
Nov/Dec '08	Celebration of the Hop

Rankings

Brewer	Points
Mike Grover	4
Wayne Yandell	4
Damon Lewis	3
Anthony Perea	3
Don Tate	3
Orlando Guerra	2
Bill Lawrence	2
Leroy Gharis	1
Steve Haney	1
Doug Nett	1



Club Only Competition September/October 2008, "Imperial Anything"

By Orlando Guerra

The September/October 2008, "Imperial Anything". This competition covers any beer style that has been imperialized. Entries will be judged to BJCP Category 23 Specialty Beer, so entrants must include information about what they have done. The competition is not about the biggest beer, it is about a bigger beer done right.

Entries MAY specify the base beer style, and MUST state the original gravity (OG), final gravity (FG), and the type of imperialization (ABV, IBU, etc.).

Note: Beer styles that are imperial by nature (Dopplebock, Eisbock, Strong Scotch Ale, Russian Imperial Stout, Imperial IPA, Belgian Dark Strong Ales, and English and American Barleywines) MUST have OG = 1.100 or greater, and ABV = 10% or greater.

Only one (1) 10-14 oz. green or brown bottles are required for each entry. If you are the winner (2-3) additional bottles will be required for the AHA Club-Only Competition. No swing tops allowed. **Printed crown caps must be blacked-out with a permanent marker and all labels removed to assure anonymity of all entries. Each entry should use a AHA/BJCP Bottle ID form:** http://www.bjcp.org/BJCP_BottleID.pdf

The last Club-Only Competition of the 2008 year will be November/December Celebration of Hop.

See the web site and the discussion board for additional information.

Cactus Challenge 2008

By Orlando Guerra

The Cactus Challenge has been added to the 2008 Lone Star Circuit. Additional information can be found on their web site: <http://www.ale-iansociety.org/cactus/>

The Cactus will be accepting entries August 6th-20th. The 11th Annual competition will be held Friday and Saturday, September 19th-20th at the Ashmore Inn in Lubbock.

The club will not be having a packing party for this event, but instead we will be driving up the entries to Lubbock. **If you would like to have your entries delivered to Lubbock, please drop them off at Homebrew Headquarters before close of business Friday August 15th.**

As always if you have any questions about a competition please contact me or any officer. Keep a look out on the NTHBA discussion board for the latest info.

So get to brewing,

2008 Competitions

Lone Star Circuit & Brewer Royal (COC)

Competition	Entry Due Dates	Event Date
Celtic Brew-Off	PAST	PAST
Big Batch Brew Bash Weizenbock	PAST	PAST
Lunar Rendez-Brew All BJCP Beers, Meads & Ciders	July 12th Entries Due in Houston	Aug 2nd
July Club Only Meads	Club Date: July 6th AHA Date: July 25th	
Alamo City Cerveza Festival All BJCP Beers, Meads & Ciders	July 12-26th Drop off at HBHQ	Aug. 15th & 16th
Iron Mash Saturday July 26th	Sept. 12th	Sept 20th
Limbo Challenge Lower alcohol beers with starting gravities of about 1.050 or below.	July 17th—Aug 1st	Aug. 23rd
Cactus Challenge All BJCP Beers, Meads & Ciders	Aug 6th—20th Entries due is Lubbock Entries Due @ HBHQ Aug 15th	Sept. 19th & 20th
Sept/Oct. Club Only Imperial Anything	Club Date: TBD AHA Date: Oct 11th	
Dixie Cup All BJCP Beers, Meads & Ciders	Sept 17th—Sept 28th Late Entries Oct 5th Entries Due in Houston	Oct. 17th & 18th
Nov/Dec Club Only Celebration of the Hop	Club Date: TBD AHA Date: TBD	

See the NTHBA Website and discussion board for links and up to date information.

(Continued from page 5)

moved back. Unfortunately our plane was obviously blown off target by the ceiling fans. I didn't see it but they must have turned off the ceiling fans for just a few seconds for the team that won.

Next on the agenda were the awards presentations. Since I was the only one in the group wearing a NTHBA club shirt I was appointed to go forward to get awards won by club members. We were very excited when the first medal was announced, a third place for the team of Kelly Harris and Don Trotter. Then Don Trotter won first place for the same category. The theme continued in the next category where Don and Kelly won second place and Kelly won first place. By this time the MC was making me do special acts when picking up the medals including doing a pirouette and jumping like a frog. Kelly also took second and third place honors in the fourth category. Out of a total 24 possible points in the first four

categories NTHBA took 12 of those points thanks to these two brewers. You can imagine the excitement felt by the four of us by this time. We were all very proud to be representing all of the NTHBA.

Also receiving awards were Cody Gray with a 2nd place in category 8, Wayne Yandell with a 1st in category 11, Anthony Perea with a 3rd in category 13, and Jason Christian with a 3rd in category 16. Kelly Harris won another 3rd place in category 27. Leroy Gharis received a 1st place medal in category 7 and a 2nd in category 21.

Altogether NTHBA gathered 25 more points for the Lone Star Circuit. We did not keep totals of the awards won by the other clubs but we are fairly certain the club has retained our lead in Lone Star Circuit points. The Lone Star Circuit trophy currently held by the Foam Rangers was on display. This is a very nice looking trophy with a round glass Lone Star

Circuit logo set in a nice wooden base.

After the ceremonies were over, Bev Blackwood of the Foam Rangers stopped to talk to the four of us for a few minutes. In a true spirit of friendly competition he expressed his delight that NTHBA is once again competitive. He also expressed excitement to see members of the NTHBA at this event. He said he could not recall when NTHBA members had attended. I expect we may see Bev at the Limbo awards ceremony later this month.

All of the awards and score sheets from the Lunar Rendezbrew will be handed out at the next club meeting. If you are unable to attend the meeting I suspect the score sheets and awards will be available for pickup from Homebrew Headquarters. I'm on my way to Kelly's and/or Don's to get a taste of some of those good lagers. Cheers!



Lunar Rendezbrew XV NTHBA results

By Leroy Gharis

I hope Competition Director Orlando will forgive me, or maybe he should thank me, for posting this for him. I am only doing this because our editor is ready to assemble the newsletter. The NTHBA winners of the 2008 Lunar Rendezbrew are listed below. Thanks to Greta for recording this information during the awards presentations.

The club gathered four first place awards, four second place awards and five third places awards for a total of 25 Lone Star Circuit points.

Category 1 – Light Lager

1st – Don Trotter Munich Helles
3rd – Kelly Harris and Don Trotter Dortmunder Export

Category 2 –Pilsner

1st – Kelly Harris German Pilsner
2nd – Kelly Harris and Don Trotter German Pilsner

Category 4 – Dark Lager

2nd – Kelly Harris Schwarzbier
3rd – Kelly Harris Schwarzbier

Category 7 – Amber Hybrid

1st – Leroy Gharis Dusseldorf Alt

Category 8 – English Pale Ale

2nd – Cody Gray Extra Special/Strong Bitter

Category 11 – English Brown Ale

1st – Wayne Yandell Mild

Category 13—Stout

3rd – Anthony Perea Russian Imperial Stout

Category 16 – Belgian and French Ale

3rd – Jason Christian Witbier

Category 21 – Spice/Herb/Vegetable Beer

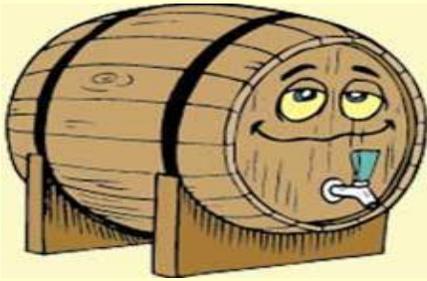
2nd – Leroy Gharis Pumpkin Ale

Category 27 – Standard Cider and Perry

3rd – Kelly Harris Common Perry

Livin' the Brews Newsletter
Damon Lewis, editor
C/O Homebrew Headquarters
300 N. Coit Rd., Ste 134
Richardson, TX 75080

The Brewing Equipment Trading Post



HELP WANTED

Homebrew Headquarters is looking for a knowledgeable person in beer and wine making. Help is needed for full or part time. OK money, excellent employee discounts. Contact Kelly Harris @972-234-4411 or brewmaster@homebrewhq.com

FOR SALE

To list your equipment, include the following information -
 1 - Description of items
 2 - Whether it is "For Sale", "Will Trade For _?_" or "Free, Come & Get It"
 3 - Your name
 4 - How and when to contact you.

Email Damon at news@nthba.org

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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 Cow-boy games!

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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