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# LIVIN' THE BREWS

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THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION

## Prez Sez

By Jimmy Orkin

October has finally brought us some cool weather. It has also brought some rain. I am always happy to get rain.

The October meeting will be at Bavarian Grill on October 13 at 7:00 PM.

We had a very wet brewday at Doug Nett's house. Everything worked out fine as we all huddled in Doug's garage and my non-water proof push up canopy. We had a real treat as Einar had some beers he brought back from Iceland. Doug made some very tasty Bar-B-Que to warm our stomachs. Thanks to Doug for hosting the brewday.

Several members of the club gathered at the Addison Oktoberfest on its Friday night. We enjoyed the Spaten Oktoberfest, German food and Bavarian music. It again rained outside but we were dry in the big tent. We took up the challenge in finding the beer vending location that would give us the best price for filling the one liter steins we had. Several of us took advantage of the discounted room rates at the surrounding hotels. We did not have to drive home. This was a fun time. You should consider attending next year.

Don Trotter is managing the BJCP test preparation class. We meet twice on September. Don is having us answer questions just as they will be presented in the real exam. I poured a beer to judge right in the middle of the essay question. This will give us some idea on how critical time management is in the actual exam. The dates have changed since the original syllabus was created. You can get the latest dates on the club calendar.

Melinda and Brian Beyer hosted the club Oktoberfest party. The turn out was smaller than I expected. We had several club members off at the GABF. The club purchased a half barrel keg of Spaten Oktoberfest to make sure we had plenty of the correct beer for the celebration. As always happens at our parties, special and rare commercial beers appeared later in the evening. Thanks to Melinda and Brian for preparing and hosting the Oktoberfest party. Our next party will be the Christmas party on December 5th so put the date in your calendar. We voted on the bylaws at the Oktoberfest party. The new bylaws were unanimously approved. Thanks to Leroy, Erich and Dan for working on the updated bylaws and driving them to the vote.

The Bluebonnet Brewoff planning meetings are ongoing. The Bluebonnet is a great way to get involved in a large beer competition. It is also a way to meet and interact with the other brew clubs in our area. I encourage you to get involved. Please contact me and I will get you the information for the next planning meeting.

It is time to start the process of electing officers to lead the club in 2010. With the new bylaws we will vote in five members. The five elected officers will determine their offices at the December Officers meeting on December 1st. These five officers will unanimously appoint the Minister of Education and Master of IT. I have received to Bios from two of our club members. If you are interested in steering the direction of the club, please contact any of the current officers and send us a one paragraph bio to include in next month's newsletter.

The October brewday will be on October 17 at Pam and Walter Hodge's house.

That is about it for this month's column.

Brew Strong Everybody!

## What's Brewin'

By Brian Beyer

I would like to thank every one that attended the Oktoberfest party at our house. I hope every one had a great time, I know we did. The October brew day is at Walter Hodges on Saturday October 17th. His address is 2203 Le Mans Dr, Carrollton TX 75006, and will start at 9 am.

Since this is the time of year where every thing starts to get crazy, to help you plan your NTHBA event, here is the calendar for the rest of the year. The November brew day will be on the 14th at Steve Jones and the Christmas party will be Saturday December 5th at Walter and Pam Hodges. More details will be in the news letter and on the club website.

Party On

## NHC 2009 - Day 2

By Leroy Gharris

The first stop for our bus on Wednesday was the Anchor Brewery. It was very cool to see their open fermentation tanks. The cool ships are in an enclosed room which is kept at a constant temperature. The air blown into the room is filtered to prevent any chance of infection. They have a room for fermenting ales and one for fermenting lagers. We were more impressed with this tour than we expected. The crowning moment was getting to taste Anchor Steam on tap. Steam beer on tap at the brewery has a different flavor than what we get here in the bottle. It is very

smooth with no harshness. It finishes very clean with a smooth bitterness that is very enjoyable.

After leaving Anchor our bus went across the Golden Gate to Marin Brewing Company Brewpub. We were served lunch with a variety of plates of very good foods and some tasty brews in pitchers. We were taken on tours of their brewery at the pub in groups of about six to ten. You could not fit more than that in the brewery at one time. Their bottling line caps four bottles at a time. The labeler must be monitored by someone at all times. Obviously this is usually assigned to the least experienced person in the brewery but is shared by all workers. They also put their beers in small kegs for customers to take home.

The next stop was Beer, Beer and Morebeer in Concord. A tour of their warehouse and packing area ending with a tasting of a red wine that they are beginning to market as well as tasting of commercial brews they are beginning to market in the area. We were also given a 10% discount on all purchases in the store. It was interesting to see the variety of their products for brewing coffee, beer and wine on display in the store. Afterwards, both buses loaded up from here to go back to Oakland for

The Brewing Network's fourth anniversary party (BNA4) at a new brewery called the Linden Street Brewery. We had a meal of smoked brisket, hot dogs, cole slaw and potato salad. There were several commercial beers on tap as well as several kegs of homebrew provided by members of the Brewing Network. Jimmy, Megan and I called a cab between 11 and midnight to go back to the hotel. Damon stayed until the wee hours of the morning.

Tomorrow is the beginning of the National Homebrewers Conference. Jimmy already wrote an article about our experience at NHC. All I can say is that you will not be disappointed. If you have the opportunity to go to St. Paul in June 2010 do it. Brew strong! Cheers!



## Tech Corner

By Ken Woodson

Greetings from Memphis Tennessee, the beer basics class will not be held in October. The beer basics class will return at the November brew day.

As of this writing the 176th Oktoberfest is under way in Munich Germany. This year the festival runs from September 19th through October 4th. Normally, the Munich festival last for 16 days and ends on the first Sunday of October; however, if the first Sunday is on October 1st or 2nd then the festival is extended to October 3rd, which is German Unity Day. If we check the calendar, the Munich festival in 2011 will last 17 days instead of the usual 16 days.

The first Munich Oktoberfest was in October of 1810 to celebrate the marriage of Prince Ludwig and Princess Therese of Saxe-Hildburghausen. The first Oktoberfest was small in comparison to the festival we know today. The large beer tents at the modern festival first appeared at the 1897 festival. Since 1950, each Oktoberfest in Munich has commenced with the Mayor of Munich tapping the first keg of Oktoberfest beer.

A beer at this year's Oktoberfest will cost between 8.30 and 8.60 Euros per liter. Currently a Euro sells for about \$1.45, so this translates to about \$12 a liter or around \$6 a pint. At the halfway point this year, 3.3 million people attended the festival and con-

sumed about 3.3 million liters of beer.

The main beer style associated with the Munich Oktoberfest festival is Märzen or Oktoberfest, where the two names are used interchangeably.

So what do we know about this beer style? Well, the style was developed by Gabriel Sedlmayr as a German version of the Vienna lager style that was created earlier by Anton Dreher around 1840.

To understand why the style has two names, one that refers to March (Märzen) and the other to October (Oktoberfest), we have to go back in time before refrigeration was discovered. Historically, this beer style was brewed in March or early spring because the hot summer months made lager brewing extremely difficult due to the lack of temperature control. The beer that was brewed in March was stored in cool caves during the hot s u m m e r months and served at festivals in October.

The Oktoberfest beer style is balanced toward the malt. There is no hop aroma and hop flavor is low to none. The hop bitterness is moderate. According to

the BJCP style guidelines this style is "Smooth, clean, and rather rich, with a depth of malt character".

Also according to the BJCP style guidelines, the top three commercial examples are Paulaner Oktoberfest, Ayinger Oktoberfest-Märzen, and Hacker-Pschorr Original Oktoberfest.

If you would like to read more about the Oktoberfest festival, see the official website at

[www.oktoberfest.de](http://www.oktoberfest.de)

For more information about the Oktoberfest beer style, here are two good resources:

Classic Beer Style Series No. 4, Vienna Märzen Oktoberfest, by George and Laurie Fix

Designing Great Beers, by Ray Daniels.



# COC Sept/Oct '09 Results Nov/Dec '09, "Belgian Strong Ale"

**By Orlando Guerra**

The September/October 2009, "European Amber Lagers" was judged Saturday 10/03. We had three judges, judging 6 entries. The results are as follows:

1 <sup>st</sup>	Bill Lawrence	3A. Vienna Lager	Willy's Vienna
2 <sup>nd</sup>	Chris Mewhinney	3B. Oktoberfest/Marzen	October First
3 <sup>rd</sup>	Wayne Yandell	3A. Vienna Lager	Vienna Lager Time

The November/December 2009, "Belgian Strong Ale" will be open to BJCP Category 18. Belgian Strong Ale, including 18A. Belgian Blond Ale, 18B. Belgian Double 18C. Belgian Tripel, 18D Belgian Golden Strong Ale and 18E. Belgian Dark Strong Ale.

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/docs/SCP\\_BottleID.pdf](http://www.bjcp.org/docs/SCP_BottleID.pdf)

**Entries are due Friday November 13<sup>th</sup> by 1pm at Homebrew Headquarters.** Each member may enter up to 3 entries per COC, however only 1 entry per sub-category (no double entries).

As always, I am looking for Judges and Stewarts, so if you want some judging practice please contact me.

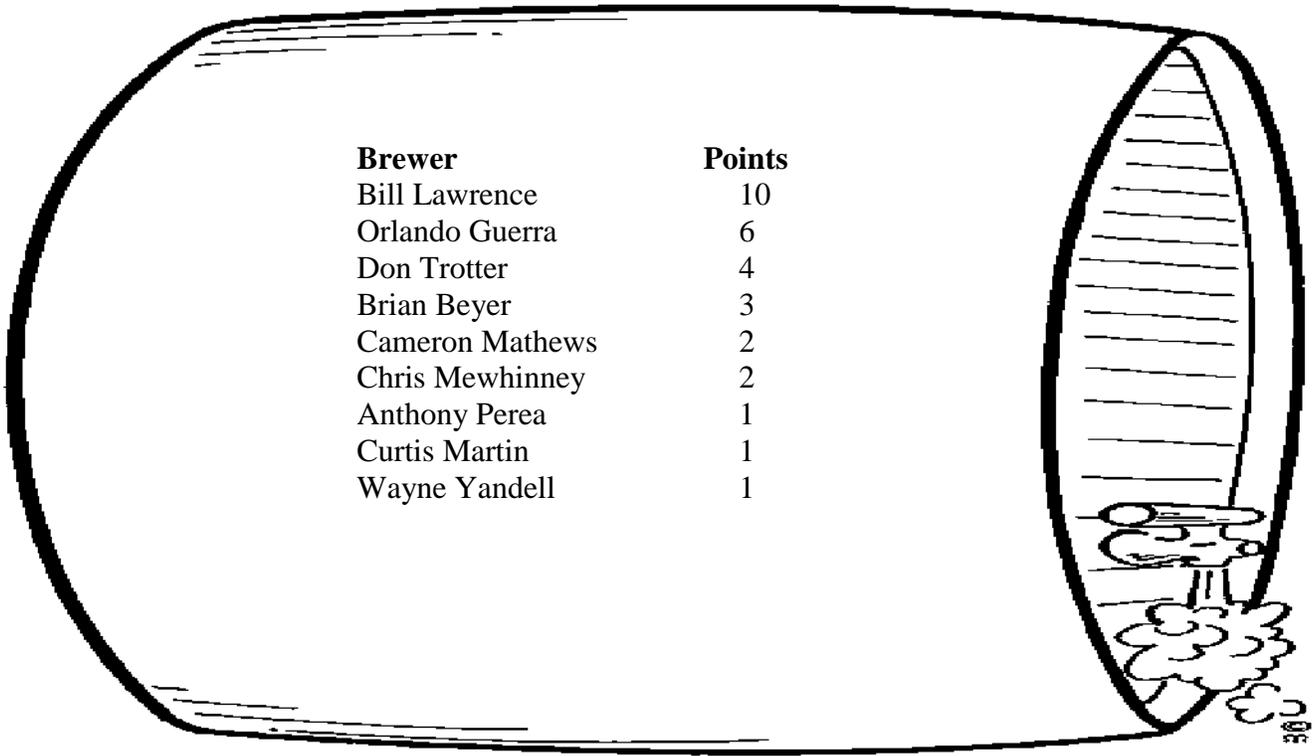
**By Orlando Guerra**

Place	Brewer(s)	Category	Beer Name
<b>Category 8 A&amp; B (8 Entries)</b>			
1st	Wayne Yandell,	8B. Special/Best/Premium Bitter	Special
2nd	Orlando Guerra & Damon Lewis	8B. Special/Best/Premium Bitter	I'm Special!
3rd	Doug Nett	8B. Special/Best/Premium Bitter	Hailey's Best
<b>Category 16 B (7 Entries)</b>			
3rd	Wayne Yandell	16B. Belgian Pale Ale	The Forth of July
<b>BEST OF SHOW</b>			
1st	Wayne Yandell	8B. Special/Best/Premium Bitter	Special

# '09 NTHBA Home Brewer of the Year (Sept. '09) By Orlando Guerra

Brewer: Individual or Team	Total
Damon Lewis & Orlando Guerra	59
Wayne Yandell	19
Kelly Harris & Don Trotter	10
Bill Lawrence	11
Kimberly Rhea & Melinda Beyer	10
Don Trotter	5
Cody Gray	7
Jason Christian	7
Charlie Gottenkieny	6
Anthony Perea	5
Jimmy Orkin	4
Chris Mewhinney	4
Einar Jonsson	3
Cameron Mathews	3
Tim Champagne	3
Doug Net	3
Scott Townson	3
Walter Hodges	3
Don Tate	1
Richard Harris	1
Steve Steinheimer	1
Jared Millar	1
Curtis Martin	1
Mark Sutton	1
<b>TOTAL CLUB POINTS</b>	<b>172</b>

# BREWER ROYALE 2009



## AHA Club Only Competition Schedule

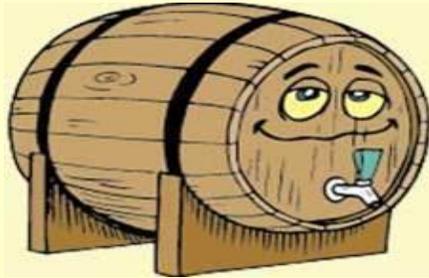
By Orlando Guerra

Date	Category
Nov/Dec '09	Belgian Strong Ale
Jan/Feb '10	English Brown Ales
March/April '10	American Ales
May '10	Extract Beers
Aug '10	Mead
Sept/Oct '10	Sour Ale
Nov/Dec '10	TBD

## 2009—2010 NTHBA Competitions Lone Star Circuit & (COC)

Competition	Entry Dates	Event Date
<b>Dixie Cup</b> All BJCP Beers, Meads & Ciders	Sept. 18 <sup>th</sup> Early Deadline Sept. 25 <sup>th</sup> Late Deadline	Oct. 15 <sup>th</sup> – 17 <sup>th</sup>
<b>November/December COC</b> Belgian Strong Ale	Nov. 13 <sup>th</sup> (Club) Nov. 27 <sup>th</sup> (AHA)	TBD (Club) Dec. 5 <sup>th</sup> (AHA)
<b>- 2010 -</b>		
<b>Jan/Feb '10 COC</b> English Brown Ale	TBD (Club) Feb. 16 <sup>th</sup> (AHA)	TBD (Club) Feb. 20 <sup>th</sup> (AHA)
<b>Blue Bonnet Brew-Off</b> All BJCP Beers, Meads & Ciders	Jan. – Feb.	Later March
<b>March/April COC</b> American Ales	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)
<b>May COC</b> Extract Beers	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)
<b>Big Batch Brew Bash</b> Strong Scottish Ales	Early May	Mid May
<b>Celtic Brew-Off</b> Fermented beverages associated with the Celtic regions of England, Scotland, Wales, Ireland, or Brittany	Early May	Early June
<b>Lunar Rendez-Brew</b> All BJCP Beers, Meads & Ciders	Mid July	Early Aug.
<b>August COC</b> Mead	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)
<b>Alamo City Cerveza Festival</b> All BJCP Beers, Meads & Ciders	Mid July	August 15 <sup>th</sup> & 16 <sup>th</sup>
<b>Limbo Challenge</b> Beers w/ SG @ 1.050 or below.	Late July, Early August	Late August
<b>Cactus Challenge</b> All BJCP Beers, Meads & Ciders	Mid August	Mid September
<b>September/October COC</b> Sour Ale	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)
<b>Dixie Cup</b> All BJCP Beers, Meads & Ciders	Mid-Late Sept.	Mid Oct.
<b>November/December COC</b> Strong Ale	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)

# The Brewing Equipment Trading Post



## **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](mailto:news@nthba.org)

## **NTHBA Officers**

### **President**

Jimmy Orkin  
[president@nthba.org](mailto:president@nthba.org)  
972-242-1647

### **1st vice president**

Orlando Guerra  
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972-618-5144

### **2nd vice president**

Brian Beyer  
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972-417-9541

### **Treasurer**

Leroy Gharis  
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### **Minister of education**

Ken Woodson  
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972-208-8606

### **Secretary**

Damon Lewis  
[secretary@nthba.org](mailto:secretary@nthba.org)  
214-493-1199

### **Past President**

Mike Grover  
[pastpres@nthba.org](mailto:pastpres@nthba.org)  
972-417-3057

## **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

### **brewmasAlamo City Cerveza Festival**

All BJCP Beers, Meads & Ciders  
July 27th—Aug 8th  
Aug 28th & 29th  
[ter@homebrewhq.com](mailto:ter@homebrewhq.com)

## **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](http://www.nthba.org)