

LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association
Volume XXXI Issue X - October 2016



QUICK SIPS FOR OCTOBER:



Club Meeting @ TUPPS Brewery

October 11th @ 6:30p

Club Brew Day @ Walter & Pam Hodges'

October 22th @ 9a-3p

Fall Party @ Bill James'

October 29th @ 6p

THESE AND OTHER EVENTS CAN BE FOUND ON OUR [FACEBOOK](#) PAGE.

PREZ SEZ BY JAMES SMITH

This month and for the remainder of 2016, I will be centrally focused on 2017 with our upcoming Officer elections and the next Bluebonnet. Please contact me with any interest, questions, or concerns. Hope everyone has a great month.

Call for 2017 Officer Candidates!

Once again...and yes this is just a repeat of last month, it is on to the fall and time to start planning for next year. Coming up in November, we have elections for your 2017 Officers. Without your NTHBA Board and other volunteers, the club would cease to exist. Your board consists of 5 elected members: President, 1st VP(competitions), 2nd VP(Social), Treasurer, and Secretary. Along with that, the prior year's President resides on the board to vote and assist as needed. We also have two additional appointments. They are IT Director and Minister of Education(MoE). Roles and responsibilities for each of these can be found at <http://nthba.org/?q=groups/club-information/officer-tasks>.

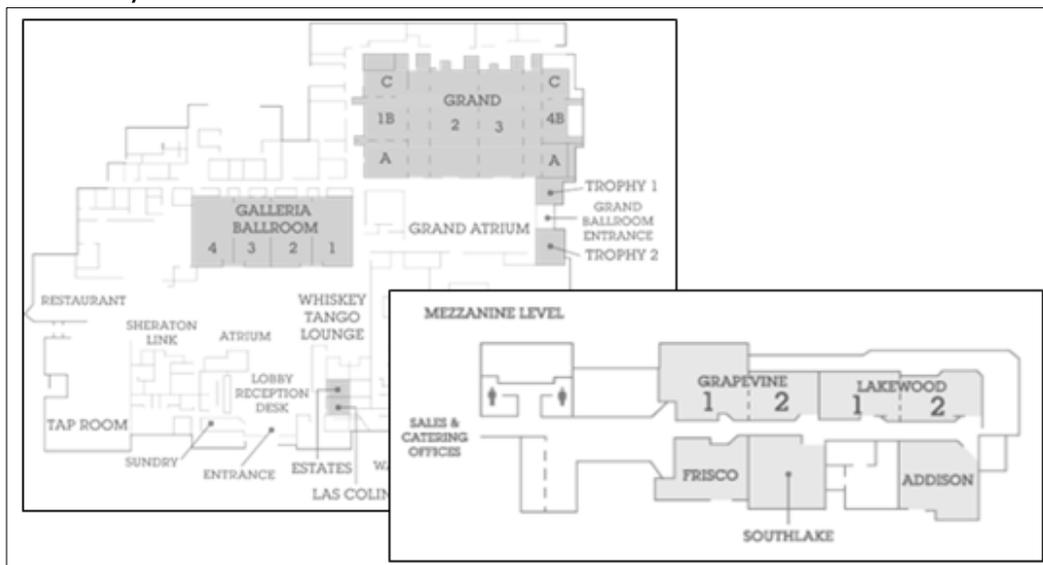
The amount of volunteer time required in these positions is enough to keep you involved with the club, but negligible enough to not overwhelm you. NTHBA needs member participation to keep going. If you have any interest in serving as an officer, please let one of the current officers know ASAP! Better yet, start attending the officer meetings to see how things work. We would love to have you!

Bluebonnet Update from Jimmy Orkin and James Smith

First and foremost, your Bluebonnet 2017 Committee is pleased to report that WE HAVE A BLUEBONNET 2017 VENUE!!! Details and final negotiations are commencing, but the location is definitely locked in. This was a huge hurdle to get over, so thanks

to committee member Mr. Kyle LaPointe for the extra effort. Make sure and buy him a beer the next time you see him. Here are some highlights of the property:

- Dates: March 24–25, 2017
- Location: Sheraton DFW Airport – www.sheratondfwairport.com
Across 114 from Westin, our last hotel based location
- Over 10,000 sqft Grand Ballroom – main events and breakout sessions
- 4,000 sqft Atrium – gathering and food service areas
- Dedicated Tap Room for the “Big Thirsty”
- Hotel rooms starting at \$105 per night
- Venue layout below:



Other notables regarding BB2017 updates and progress

Format and event schedule is coming together with an as previously mentioned plan to separate the commercial tasting from the homebrew club showcase. Loosely laid out, Friday events will include the keynote speaker and commercial brewer showcase. Most agree that with other events occurring on Saturdays, the commercial event was best planned for Friday.

Saturday events will start out with a technical talk in the morning, moving on to a possible offsite brewpub lunch special. Also in the afternoon will be the popular pub crawls. Those that do not attend the pub crawls will have the opportunity to attend 2–3 seminars along with the popular cigar session. From 6–9 PM, the awards ceremony and raffle will be held, followed by the Homebrew Club Showcase from 9P–12A.

BB2017 Volunteer Opportunities

Bluebonnet 2017 would not exist without the help of volunteers. With that, there are several slots and volunteer opportunities needing to be filled. They are:

- Judging check-in

- Judging location set-up
- Entry wrangler – driving and coordination
- Judging breakfast and lunches
- Case box wrangler

If you are interested in helping out, please contact Jimmy Orkin or myself, or if you prefer, BB2017 Director James Lallande at director@bluebonnetbrewoff.org.

Finally, we are tentatively planning to hold our committee meeting at the Sheraton DFW hotel to do a walkthrough. This is slated to occur on October 23rd, so we should have much more information to share in next month's newsletter. Additionally, there is expected to be a posting by the James Lallande, Committee Director, by the end of September. Check www.bluebonnetbrewoff.org

Monthly Club Meeting/Officer Meeting

The **October Club Meeting** will be held on Tuesday, October 11th at [TUPPS Brewery](#). They are located at 721 Anderson St, McKinney, TX 75069. **TUPPS is opening their brewery especially for us on this day, so please plan to attend and support them.** We will arrive starting at 6PM and get the meeting going around 7PM. No food is offered at TUPPS, however it was decided that pizza will be provided by the club. Please be sure to bring along some extra cash though for the raffle.

Go to here: [NTHBA Facebook Events Page](#) or here: [NTHBA.ORG Events Page](#) for more details on our monthly club meetings.

The **October Officer Meeting** will be held on Tuesday, October 4th at [The Londoner](#) in Addison. The address is 14930 Midway Rd, Addison, TX 75001. As always, club members are welcome to join. We will arrive at 6:30 and get going around 7:00.

Upcoming club meetings are as follows:

- November 8th: Lakewood Brewing in Garland (Officer Elections)
- December 13th: Bitter Sisters in Addison

Go to here: [NTHBA Facebook Events Page](#) or here: [NTHBA.ORG Events Page](#) for more details on our monthly officer meetings.

Cheers!

“Smitty”

THE FIRST SIP BY BILL JAMES

Happy Fall season, we can now go outside and not burn up. We had a lightly attended brewday at James Smith's house last weekend. He brewed an English style Porter; hopefully we will get a taste of it in the future. The October brewday will be at Pam and Walters's house on October 22 at 9 am. The Hodges's live at: 2203 Le Mans Dr. Carrollton TX 75006. Come by and see Walter's brewing rig, he has a very nice three tier setup, with electronic control and a HERMS coil. I expect there will be a few people brewing with him at the brewday. We will have the usual donuts and kolaches in the morning and Lunch around 12 pm.

The November brewday will be on November 5th at Dallas Home Brew store at 9 am. This coincides with the American Homebrewers Association "Teach a friend to brew day". Dallas Home Brew will supply all of the ingredients (grain/extract, hops and yeast) for a 5 gallon batch that is brewed on that day at the shop. So come join us at Dallas Home Brew and brew by the freeway. It is always fun and we get some interesting people stop by.

The fall party will be hosted by me, Bill James on October 29th at 6pm at 2801 Glen Forest Ln. Plano Tx 75023. It will be a Halloween themed party. Nobody is required to put on a costume as I know there are many members that prefer not to. However, there will be some sort of prize for the best costume. There will also be a prize for the best subtle costume. This is for the people that don't want to dress up, but sort of do. Let me explain: Say you want to go as a Geek and you go as yourself. That doesn't really say Geek, but put on glasses with the temple taped up and a pocket protector, and now you have the subtle costume. Another example, one of our members on Saturday was wearing a Sriracha label t-shirt. That in itself is close, but a green hat would complete the costume. I will be cooking up TexMex like I have in the past and the green tomatillo chicken enchiladas that everyone likes will be on the menu. I will put a call out for the normal side dishes of rice and beans. I hope to see everyone there. Of course bring your homebrew.



COMPETITION CORNER BY MATT PARULIS

October is here and the 2016 competition season is winding down. We have results for the September club competition, judging and awards for the Dixie Cup, and a local competition this month. While we still have 1 more club competition in 2016, this is also a good time of year to begin thinking about the 2017 competition schedule. Start brewing those big beers now for 2017!

September Club Only Competition

The September COC is in the books! We had 5 total entries and all were pretty tasty examples of classic fall lagers! Two Marzen and 3 Vienna Lagers made up the field of entries. The winners for this month's club only competition are...

1st Place – Steven Barsalou – Warcola Septemberfest (Marzen – 6A)

2nd Place – Joseph Flay – Vienna Lager (7A)

3rd Place – Kevin Smith – Upshot Lager (Vienna Lager – 7A)

...and with that the updated standings for the 2016 Brewer Royale award are...

Joseph Flay – 6 pts

Steven Barsalou – 5 pts

Dave Kutschman – 3 pts

John Driscoll – 3 pts

Kevin Smith – 3 pts

Chris Jazak – 2 pts

Dean Weaver – 1 pt

Matt Parulis – 1 pt

Congratulations to all those who placed in this month's COC! The race for the Brewer Royale prize is close with only 1 competition left this year! The November COC will include cider and mead entries.

Dixie Cup Judging & Awards

The last Lone Star Circuit competition of the year is wrapping up in October. Judging will take place at St Arnold's Brewery in Houston on the dates listed below. Awards will be handed out at the Dixie Cup event on Sat Oct 22nd. If you are in the Houston area and would like to help out with judging, please visit the Dixie Cup website by clicking [here](#).

10/2/16 Sunday – 9am–5pm

10/4/16 Tuesday – 6–9pm

10/9/16 Sunday – 9am–5pm

10/11/16 Tuesday – 6–9pm

10/16/16 Sunday – 9am–5pm

10/18/18 Tuesday – 6–9pm

Local Competition

The **Pride of Southside Homebrew Invitational** will take place in October and includes beers from the Strong American Ale categories (#22). Entries will be accepted Oct 8th – 15th at Chimera Brewing Co in Fort Worth. More info on the competition is available at the website. Click [here](#) for more details.

November COC

The last club only competition for 2016 is coming up in November and will focus on ciders and meads. The competition is open to any cider and mead category listed in the 2015 BJCP Cider and Mead Guidelines. Entries will be accepted at the November club meeting and the drop off deadline at Dallas Homebrew and Homebrew Headquarters will be Friday, Nov 11th.

2017 Club Competition Schedule

February 2017 – IPA – Categories 12C, 21, 22A
April – Historical – Category 27
June – English, Scottish, & Irish – Categories 11–17
September – Fruit, Wild, & Sour – Categories 23, 28, & 29
November – Euro Beers – Categories 3–9

Cheers!
Matt



A Brewday @ Wayne Yandell's

THE TREASURER'S REPORT BY WALTER HODGES

Fall is in the air, finally! As November approaches, it's time to find dedicated club members who'll step up and server as club officers. Without the dedication of these people, your club would not exist. Most jobs only take a few hours per month, so the time requirement is not excessive. If you are interested in serving as an officer, I encourage you to come out to the next officer's meeting to get a feel for what goes on behind the scenes. I am planning on returning as treasurer, so that leaves four other officer positions to choose from.

Ask not what your homebrew club can do for you, but what you can do for your homebrew club!

Financial Summary			
Equity ended 8/31	\$6490.02	2016/2017 Membership	95
Equity as of 9/27	\$6828.11		
Note: Financials trail the newsletter by one month. Current financials are available at: groups -> financials-corner -> financial-statement-archive">http://www.nthba.org -> groups -> financials-corner -> financial-statement-archive			

Additional financial information may be requested by club members by emailing the treasurer at: treasurer@nthba.org.

Club memberships are effective for one year from June 1st through May 31st. If your membership is not current, please renew at either Homebrew Headquarters or Wine Maker's Toy Store. You may also obtain membership forms and cards at most club events.

Prosit!



A Brewday @ Mike Grover's

EDUCATION - PH BY DEAN WEAVER

Why are we so concerned with our pH levels? There are three main reasons: saccharification (conversion of starch to fermentable sugars), hop utilization and yeast health. For me and many others, this can be an extremely difficult thing to understand, and becomes an exercise in good practices without knowing the reason.

Basically, the enzymes and amylases work to break the 1-4 & 1-6 links of the starch chains into simple sugars for yeast metabolism work best in a pH range between 5.2 and 5.5. Beta amylases work best in a range of 5.2-5.3, which is a concern if you're wanting to make a drier beer. Beta amylases will break a 1-6 link in the starch chain, where an alpha amylases will break the 1-4 link, but stop at the 1-6 link.

The lower range of 5.2-5.3 in the wort will improve hop utilization during the boil as well as improved protein & polyphenol precipitation resulting in better clarity with reduced chill haze. Yeast health is best in a pH of about 5.5, but will diminish the pH level as fermentation progresses. Also, bacteria is less likely in a lower pH environment.

For a topic that is very complex, this explanation doesn't even scratch the surface; however, this is the practice I've used for some time now:

I usually take a pH reading of my strike water as it is heating up. I have a fairly cheap pH meter that I got on Amazon. Depending on the beer I'm making, I'll add a set amount of Calcium Chloride (malt forward) or Gypsum (hop forward). Once I've got my water and grain ratio established and well mixed, I'll take another pH reading. Darker grains will cause the pH to go down and I don't want to take the pH level below 5.2. With a medical 1ml eyedropper, I add lactic acid .5ml at a time to achieve my target. It does not take much lactic acid to change pH, and too much will effect the flavor.

Some of you may use 5.2 pH Stabilizer which contains phosphate buffers to maintain a consistent pH. I've never used the product, but if you use it with consistency, there is no reason to change.

For further depth on the subject of pH, you may reference the Water book by John Plamer & Colin Kaminski.

If you have any questions, concerns or additions, please email [me](#).



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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 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.



Limbo Challenge Best of Show Contenders



www.NTHBA.org