

# LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION

## Prez Sez

By Jimmy Orkin

Well we had a very busy July with all the competitions, brewday, Limbo planning and BJCP class.

We had problems sending our entries to the Lunar Rendezbrew. We had damage to several boxes we shipped. We are not sure what the problem is with the boxes and/or UPS. We are working on alternatives to assure our prized beer gets to its destination undamaged. Orlando is working on a shipping solution that uses a pallet to send the entries. This should remove the need for the shipper to stack on top of our beer boxes. The new system is being used to send entries to the Alamo City Cerveza Fest.

We had a great brewday at Melinda and Brian's house. Cougar Brewing did a Turbid Mash. This is a multi-step mash that enhances the starches for the bugs and critters to enjoy when they get their chance. This was a process that I knew nothing about.

Thanks to Bill James for hosting the Club Summer Party. We again had a great time socializing and tasting the

special beers that appeared at the party.

We have held the first two classes in the BJCP class. Thanks to Don Trotter for organizing the class and hosting the first class. Thanks to Chuck Homola for hosting the second class.

The deadline for the Cactus Challenge is Friday August 21. Orlando will be organizing a club packing party for the Cactus.

The deadline for the Dixie Cup is September 18. There is still time to brew an ale for the Dixie.

At the last club meeting I announced a new club program to teach new brewers call Brew with a Winner. I have not had a chance to document the program but hope to this month. Look for details on the club web forum.

Remember to watch the club webpage, calendar and forum to get the most current happenings in the club.

That's it for this month.

Brew Strong Everybody!

## NHC 2009 - Day 1

By Leroy Gharris

Damon and Megan Lewis, Jimmy Orkin and I traveled to Oakland for the 2009 NHC, Sippin on the Dock of the Bay. After Jimmy picked up Megan, Damon and I at the airport on Monday morning we debated very shortly on whether to stop to get something to eat at In-N-Out Burger or head straight to Russian River in Santa Rosa. It was about noon Dallas time and the three of us were getting hungry. After we ate a snack bar we decided it would be best to get to RR, pronto. After all, there were beers to be drunk and visions of Pliny the Elder IPA spinning in my head. There was also an expectation of many nice Belgian beers to be had.

The Russian River brewpub is in Santa Rosa about an hour's drive from the airport. It is situated in the center of Santa Rosa on a busy two lane street. Megan ordered a Wit called Little White Lie which was followed by a Consecration, which I am sure removed any guilt from the Little White Lie. Jimmy and Damon ordered a taster of the "right side" of the beer menu which is their Belgian beers. For \$5 you get seven 2 ounce servings of the Belgian beers that were on tap.

*(Continued on page 2)*



*(Continued from page 1)*

I ordered a taster from the “left side” of their chalkboard menu which included a porter, OVL Stout, Parking Violation Pale Ale, RR IPA, Blind Pig IPA, Pliny the Elder and one other non Belgian beer. The stout was very tasty as was the IPA, Blind Pig and Pliny. If you have never had a Pliny the Elder, it is a wonderfully brewed Double IPA with lots of hop flavor and aroma with a very nice balance of bittering hops to offset the large malt bill. It was recently selected as the best beer in the US by Zymurgy readers. You would find no argument to that statement from myself and Jimmy. This is definitely more than triple hop brewed.

I followed up my taster with a pint of Blind Pig, an American IPA, and a pint of Pliny. Jimmy had a Pliny and Damon a Pliny and a OVL Stout while we were splitting a large pizza that was very tasty. After purchasing some shirts, growlers (2 of Pliny and one Salvation) and several

other bottles of beer we were off to get out of our timed parking spot before being ticketed.

The next stop was Lagunitas Brewery sixteen miles away in Petaluma. We arrived at Lagunitas just in time for their tasting that began at 3pm. Their offerings were a pilsner, Censored Red Ale, IPA, Dogtown Pale Ale, Lucky 13(Imperial Red), Little Sumpin (7.3% Imperial wheat), and Imperial Stout. We met a couple of homebrewers from Orlando in town for NHC. Afterwards we walked through the brewery amongst aromas of wonderful hops and mashing malt. It was also so nice to be outside and not be blasted by 90+ degrees of Texas heat.

A quick stop at In-N-Out in Petaluma was made where we had animal style burgers and animal style fries. I won't go into details. If you're from California I am sure you know what it is. If not, you can search the internet for In-N-Out Burgers. I never understood all the fuss I had heard

about this place, but I have now been enlightened. There must be thirty ways to have your burger and maybe fries, too.

Ok, that's enough about burgers. After arriving back in Oakland Damon, Jimmy and I went to the Trappist only to discover it is closed on Monday. A short walk around the corner was Pacific Coast. We each had a beer and shared some sliders. There was nothing real exciting at PC so off we go to Berkeley and Triple Rock Brewpub. A decent place with lots of different hot sauce bottles on small shelves on the wall at the tables. The beers we had were good and it seemed like a pretty good place.

Next we went to Barclays. Well, we definitely saved the best for last. The food was really good and the beers even better. The highlight for me was a 10 oz. glass of 2004 Bigfoot on draft. I had written down what we all had but have lost the list by the time I finished this article. Suffice it to say, Barclay's was a great neighborhood bar we wanted to get back to. Unfortunately, we never made it but we will be sure to get there if ever in the area again. Day 2 will be another article.

## Tech Corner

By Ken Woodson

Greetings from Memphis Tennessee, due to all the festivities associated with the Limbo Challenge, the beer basics class will not be held in August. The beer basics class will return at the September brew day.



What can we say about honey? Well, if you are making a Mead then honey selection is very important. Before we discuss honey, let's step back a moment and discuss bees. These little creatures are quite amazing, they buzz around various flowers and blossoms and extract nectar, which consists of sucrose and other compounds and has a moisture content of at least 50%.

Bees transport the nectar back to the bee hive where they process the nectar by adding enzymes to the nectar and the bees also reduce the moisture content of the nectar. When the moisture content falls below 20% the bees seal the honey in combs.

The two primary enzymes contributed by the bees are invertase and glucose oxidase. Invertase breaks down sucrose into its component sugars, glucose and fructose, while glucose oxidase operates on glucose to produce gluconic acid and hydrogen peroxide. Note that these enzymes continually change the balance of complex sugars and acid levels in honey. So, acid levels in honey can rise over time.

The U.S. Department of Agriculture classifies honey by color. They use the Pfund scale which according to the National Honey Board is a color grader that visually compares a standard amber-colored glass wedge with liquid honey contained in a wedge-shaped cell. Honey color is determined by the nectar source and storage conditions. High temperature storage can darken honey.

There are more than 300 varieties of honey available in the U.S. Typically, light colored honey has a milder flavor compared to a darker honey; however, there are exceptions to this rule. For example, Tulip Poplar honey is dark amber in color but has a mild flavor. The floral nectar source influences both the aroma and flavor of the corresponding honey.

Honey is graded by the U.S. Department of Agriculture based on the following four grades: A, B, C, and substandard. Grades A and B can have a maximum water

content of 18.6%, while grade C can be up to 20% water content. Honey contains wild yeast and other bacteria that are dormant provided the water content is not above 19%. Wild yeast can begin fermentation at water levels above 19%, so most Mead makers prefer honey that is grade A or B.

To produce great Mead you should use fresh unprocessed honey; however, if you must store honey there are a few things you should know about honey. Storing honey at 50-70 °F will encourage the d-glucose (dextrose) in honey to crystallize which may lead to spoilage due to wild fermentation of the honey. In addition, honey will absorb moisture, so keep honey in a dry place to avoid moisture levels that lead to wild fermentation. If possible store honey at 0 °F to avoid crystallization and loss of color, flavor and aroma.

If you would like to read more about honey, here are two good resources:

The Compleat Meadmaker, by Ken Schramm

Honey Varietal Guide, by the National Honey Board.

# Cactus Challenge, Entries Due 8/10-8/21

The Cactus Challenge is no longer accepting all BJCP Beer Mead and Cider Style Categories. This year the Cactus Challenge will limit the style categories to:

Category 8 (English Pale Ale)

8A) Standard/Ordinary Bitter

8B) Special/Best/Premium Bitter

8C) Extra Special/Strong Bitter (English Pale Ale)

Category 10(American Ale)

10A) American Pale Ale

Category 14(India Pale Ale, IPA)

14A) English IPA

14B) American IPA

14C) Imperial IPA

Category 16(Belgian and French Ale)

16B) Belgian Pale Ale

Special Category: Area 51, the most unusual Pale Ale

Deadlines for entries are August 10th through August 21st, the event and ceremony will be held Friday September 18<sup>th</sup> at a yet to be determined location.

**We are scheduling a Packing Party for Sunday August 16<sup>th</sup> at 2pm. Keep an eye on the discussion board for additional information.**

Some helpful tips for preparing your entries for shipping to competition:

1. Review “Packing Party Rules” on the discussion board.
2. Get a few of those “cool beer shipping boxes”. We will have some available at the packing party and at the June Meeting.
3. Printed crown caps must be blacked-out with a permanent marker and all labels removed to assure anonymity of all entries.
4. A completed bottle label must be attached to each bottle with a rubber band? No tape or glue.
5. Bring an envelope containing the registration form, a copy of your entries list, and payment or proof of payment, so it can be boxed with your entries. If you require multiple boxes, include this information in each box.
6. Keep copies of your registrations and entry forms for your records

# Aug 2009 COC/BR, Amber Hybrid Beers and Sept/ Oct 2009, European Amber Lagers

**By Orlando Guerra**

The Aug 2009 COC, “Amber Hybrid Beers” was judged Sunday . We had three judges, judging 7 entries. The results are as follows:

1 <sup>st</sup>	Bill Lawrence	7C. Düsseldorf Altbier	Grumpy Willy's Alt
2 <sup>nd</sup>	Cameron Mathews	7B. California Common	Ye Olde Bay Serpent
3 <sup>rd</sup>	Don Trotter	7C. Düsseldorf Altbier	Der Kaiser Killer

The September/October 2009, “European Amber Lagers” will be open to BJCP Category 3. European Amber Lagers, including 3A. Vienna Lager, and 3B. Oktoberfest/Marzen.

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](http://www.bjcp.org/BJCP_BottleID.pdf)

Entries are tentatively due Friday September 25<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.

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

Orlando



# NTHBA, Lunar Rendezbrew XVI Results

Place	Brewer	Beer Name
<b>3. European Amber Lager</b>		
1st	Orlando Guerra & Damon Lewis	Oktoberfestivus
3rd	Wayne Yandell	Southern Vienna
<b>6. Light Hybrid Beer</b>		
3rd	Orlando Guerra & Damon Lewis	Mines Better
<b>8. English Pale Ale</b>		
2nd	Orlando Guerra & Damon Lewis	Bitter Party of One!
3rd	Orlando Guerra & Damon Lewis	I'm Special!
<b>12. Porter</b>		
3rd	Don Trotter & Kelly Harris	Tadpole Daze
<b>15. German Wheat and Rye Beer</b>		
2nd	Chris Mewhinney	Wilbur
<b>16. Belgian and French Ale</b>		
1st	Cody Gray	Saison du Gris
<b>18. Belgian Strong Ale</b>		
2nd	Don Trotter & Kelly Harris	Enkel Biter
<b>19. Strong Ale</b>		
2nd	Cody Gray	Brewer's Jolly
<b>21. Spice / Herb / Vegetable Beer</b>		
2nd	Orlando Guerra & Damon Lewis	Thanks Leroy
<b>25. Melomel (Fruit Mead)</b>		
1st	Wayne Yandell	Pyment
<b>26. Other Mead</b>		
2nd	Melinda Beyer & Kim Rhea	Still Paying Alimony Pyments
3rd	Melinda Beyer & Kim Rhea	Alimony Pyment

# Dixie Cup

**Early Entries due 9/18 (\$7/Online Entry)**

**Late Entries Due 9/25 (\$10/Online Entry)**

The entry due date for the Dixie Cup is less than 6-weeks away. The Dixie Cup is open to all BJCP Beers, Meads & Ciders using the 2008 BJCP Guidelines. Early Entries are due 9/18 at a cost of \$7/Online Entry and Late Entries are due 9/25 at a cost of \$10/Online Entry. The event is scheduled for October 15<sup>th</sup> – 17<sup>th</sup>.

This year, the Dixie Cup is featuring a special hybrid beer style we call Frankenbier. Your brewing task is to take a classic German beer style and give it “American” parts to create a highly quaffable beer with both German and American characteristics

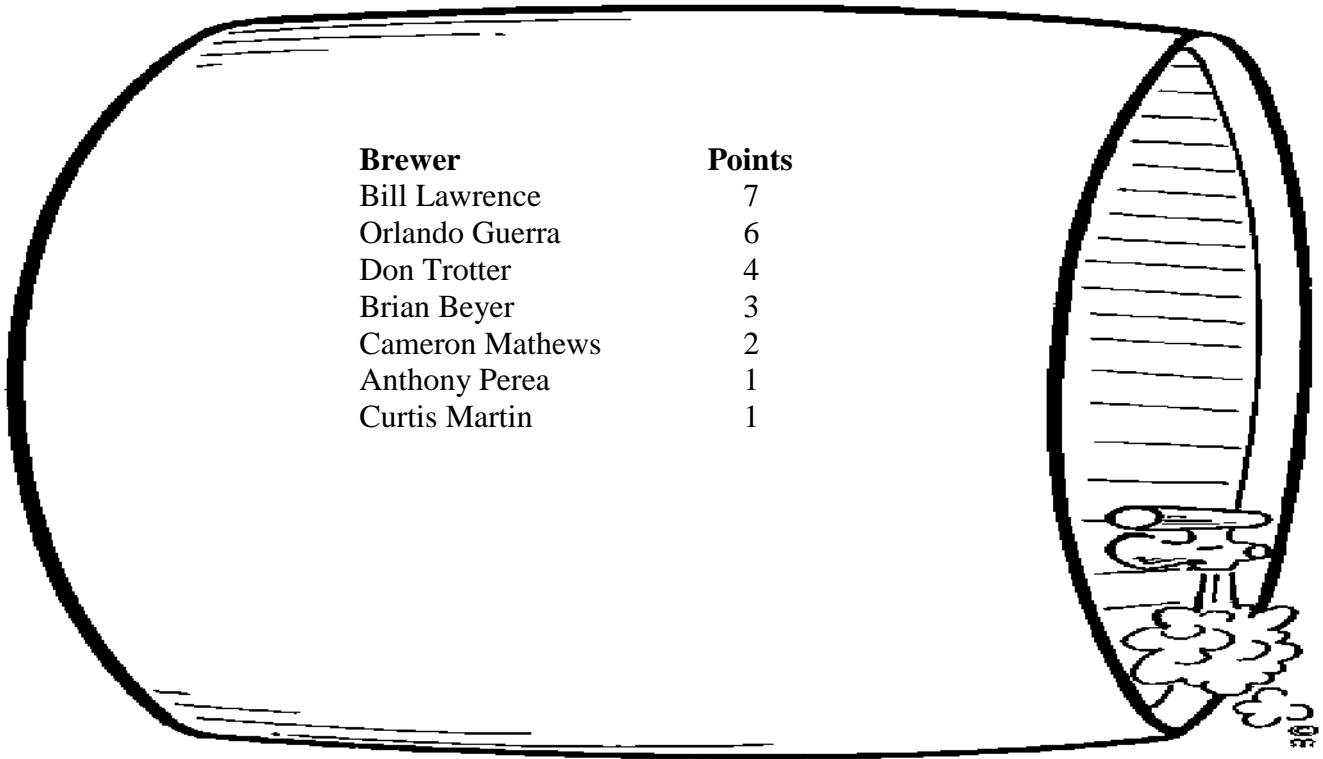
The Dixie Cup is the last Lone Star Competition of 2009. We need a strong finish this year.

## '09 NTHBA Home Brewer of the Year (Aug, 09 Post Lunar)

**By Orlando Guerra**

<b>Brewer: Individual or Team</b>	<b>Points</b>
Damon Lewis & Orlando Guerra	25
Kelly Harris & Don Trotter	13
Wayne Yandell	11
Don Trotter	7
Charlie Gottenkieny	6
Kimberly Rhea & Melinda Beyer	6
Cody Gray	6
Bill Lawrence	5
Anthony Perea	5
Jimmy Orkin	4
Einar Jonsson	3
Cameron Mathews	3
Chris Mewhinney	3
Tim Champagne	2
Don Tate	1
Jared Millar	1
Richard Harris	1
Steve Steinheimer	1

# BREWER ROYALE 2009



## AHA Club Only Competition Schedule

By Orlando Guerra

Date	Category
Sept/Oct '09	European Amber Lagers
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 NTHBA Competitions Lone Star Circuit & Brewer Royal

Competition	Entry Dates	Event Date
<b>Jan/Feb COC</b> Belgian & French Ales	Dec. 26th (Club) Jan. 9th (AHA)	TBD (Club) Jan 18th (AHA)
<b>Blue Bonnet Brew-Off</b> All BJCP Beers, Meads & Ciders	Jan. 1 <sup>st</sup> – Feb. 26 <sup>th</sup>	March 20 <sup>th</sup> & 21 <sup>st</sup>
<b>March/April COC</b> Beers with OG > 1.080	Feb. 27 <sup>th</sup> , by 1pm @ HBHQ March 28 <sup>th</sup> (AHA)	March 1 <sup>st</sup> April 4 <sup>th</sup> (AHA)
<b>May COC</b> Extract Beers	April 10th(Club) May 2 <sup>nd</sup> (AHA)	TBD (Club) May 9 <sup>th</sup> (AHA)
<b>Big Batch Brew Bash</b> Strong Scottish Ales	May 8th	May 17th
<b>Celtic Brew-Off</b> Fermented beverages associated with the Celtic regions of England, Scotland, Wales, Ireland, or Brittany	May 9th—15th	June 6th & 7th
<b>Lunar Rendez-Brew</b> All BJCP Beers, Meads & Ciders	July 11th	Aug 8th
<b>August COC</b> Amber Hybrid Beers	<b>July 31st (Club)</b> Aug. 19 <sup>th</sup> (AHA)	<b>Aug 1st (Club)</b> Aug. 23 <sup>rd</sup> (AHA)
<b>Limbo Challenge</b> Beers w/ SG @ 1.050 or below.	July 13th—31st	Aug. 22nd or 23rd
<b>Alamo City Cerveza Festival</b> All BJCP Beers, Meads & Ciders	July 27 <sup>th</sup> – Aug. 8 <sup>th</sup>	Aug. 28 <sup>th</sup> & 29 <sup>th</sup>
<b>Cactus Challenge</b> **see website for Categories**	Aug. 10th—21st	Sept. 18th
<b>September/October COC</b> European Amber Lagers	Sept. 25th(Club) Oct. 9th (AHA)	Sept 27th(Club) Oct 17th (AHA)
<b>Dixie Cup</b> All BJCP Beers, Meads & Ciders	Sept. 18th Early Deadline Sept 25th Late Deadline	Oct. 15th—17th
<b>November/December COC</b> Belgian Strong Ale	TBD (Club) Nov. 27th(AHA)	TBD (Club) Dec. 5th(AHA)

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

# 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**

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### **Treasurer**

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### **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.

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Visit the NTHBA Website at  
[www.nthba.org](http://www.nthba.org)