

# LIVIN' THE BREWS



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## Prez Sez

By Jimmy Orkin

As I write this article, today is my little girl's last day of high school. Make sure you appreciate the little things in life because they come and go quickly.

I missed the brewday at Wayne Yandell's. I hope it was fun. We will have the June Brewday at Anthony Perea's on June 13th. Come on out to learn more about homebrewing and enjoy the company of fellow homebrewers.

Thanks to all the club members that judged at the Celtic in Arlington on May 23. We had a great turnout from our club and it was appreciated by the Knights of the Brown Bottle. The Knights had a record number of entries and we were a big help in getting the beer, mead and cider judged. The awards for the Celtic will be at the Scottish Festival on Saturday June 6.

The Commercial Beer Tasting had a smaller turnout than I had hoped for but we had a great time. Thanks to Melinda and Brian for hosting us at their house. I had the opportunity to taste several beers and cider that I had not had before. The commercial beer was leftover

beer from the Bluebonnet Brewoff and is a reward for the four clubs that work the event.

The last club meeting was at Bavarian Grill in May. The weather was a little warm to be outside. Hopefully the weather will be better in October when we go back to the Bavarian Grill. If it is too hot or cold I will ask Juergen to host us inside instead of outside.

The next club meeting will be held at Gordon Biersch on Plano on June Tuesday June 9 at 7:00 PM. We will be discussing the draft for revised club bylaws. Please read the three files on main page on the website to be informed for the discussion. They are in the Club Bylaws link on the right side of the page.

Five of our members are headed to the National Homebrew Conference in Oakland California June 18 - 20. This year's conference is in a great place for beer. There are so many wonder American Craft Breweries and pubs in the Bay area of California. We are planning one or two day trips to breweries North of San Francisco and will spend evenings at the pubs in San Francisco and Oakland. We will bring as much beer back with us as we can. Hopefully

will have winners from the National Competition.

We have heard from the Cactus Challenge folks that they are only supporting four categories. This is a big disappointment. We are going to have some discussions with the board for the Lone Star Circuit to see if we can set some standards for the member competitions to try to minimize these late notices from the competitions.

The last topic I have is to introduce the planning for our competition, the Limbo Challenge. We will have the kickoff meeting on June 2 after the normal officers meeting. Information about the meeting has been posted on the club website. Fred David is the director this year and needs all our help to make the 2009 Limbo Challenge the best ever. Please come to the future planning meetings and find out how you can help with planning end executing this year's limbo.

Thanks it for this month.

Brew Strong Everybody!

## Membership Renewal Time

By Leroy Gharis

**PAY YOUR DAMN DUES!** Ok guys and gals, your club membership expires on May 31st. You can renew your membership in one of three ways.

1. Next time you are in Homebrew Headquarters ask for a membership form. You can fill out the form, pay your \$20 and walk out with your new membership card. Make checks payable to North Texas Homebrewers Association
2. Find me at the next brewday or club meeting. I will have forms and membership cards.
3. For those of you who are unable to do option 1 or 2, we will get application form on the website that you can download, fill out and mail to the address on the form. Be sure to include your check made out to North Texas Homebrewers Association. I don't recommend you send cash in the mail. Make sure your address is legible so I send it to the correct address.

If you do option 1 or 2 you will get your membership card when you pay. If you choose option 3 you will have to wait until I mail you your membership card.

### SHIPPING BOXES

We have lots of shipping boxes great for shipping your 12 oz. bottles to competitions or friends and family. Each box holds nine 12 oz. bottles. The club is selling them at our cost of \$2.40 each. It's best to purchase them in lots of 5 since five boxes will cost \$12. Send me an email at [treasurer@nthba.org](mailto:treasurer@nthba.org) if you would like to have some brought to a brewday. I will see what we can do about getting some at Homebrew Headquarters for you to purchase. Keep an eye on the "General" discussion forum on the club web site for more information.

## What's Brewin'

By Brian Beyer

I would like to thank Wayne for hosting last months brew day. This month the brew day will be at Anthony Perea's house on June 13th. His address is 1336 Burlington Dr Plano TX 75025, and the brewing will begin around 9 am. The Cougars will be hosting the July brew day on July 18th, so mark your calendar. Keep an eye on the website for news about the Clubs summer party in July.

Party On  
Brian

## Tech Corner

By Ken Woodson

Greetings from Memphis Tennessee, the next beer basics class will be held at the June brew day, June 13th. We'll start around 12:30 p.m. and we will discuss yeast starters. So, if you get a chance, come out and join us at the brew day, I'll be there via webcast, live from Memphis.

What can we say about extract brewing? Well, if you are new to brewing beer it is a great place to start. You may have heard about all-grain brewing and if you want to jump directly into all-grain I will not discourage you; however, it is better to start with small steps and work up to the more challenging techniques, that is, it is better to crawl before you walk or run.

Also, many of the steps you perform during an extract brewing session are similar to an all-grain session, like

boiling the wort, adding hops to the boil, cooling the wort, and pitching the yeast. The main difference between extract and all-grain is extract brewers use liquid or dry malt extract to provide the fermentable sugars, while all-grain brewers start with malt and perform a series of temperature rests to reduce complex sugars to fermentable sugars and break complex proteins into smaller chained proteins. This process of reducing complex sugars and proteins is called mashing.

For any brewing session you need to start with a good recipe. Let's discuss an extract recipe for a 5 gallon batch of Brown Porter from the recipe book Clone Brews.

*(Continued on page 3)*

(Continued from page 2)

We start with the Specialty grains:

1 lb.	55°L Crystal Malt
12 oz.	Black Malt
6 oz.	Chocolate Malt

Steep the specialty grains in 1 gallon of water at 150 °F for 20 minutes. Note that you are not mashing the grains, but just extracting the sweet sugars and not extracting the astringent character from the husks of the specialty grains. Sparge or rinse the specialty grains with ½ gallon of water, also at 150 °F.

Next, add enough water to bring the total volume of liquid to 1.5 gallons and bring to a boil. Remove the pot from the heat source and add 6 lbs. of dry malt extract (DME), this will provide the fermentable sugars required by the yeast. Also, add your first hop addition, 1.5 oz. of East Kent Goldings for bittering. Next, add enough water to bring the total volume to 2.5 gallons and boil for 45 minutes and then add your next hop addition, ½ oz. of Fuggles for hop flavor. At this point also add 1 tsp. of Irish Moss. The fining Irish Moss will combine with the unwanted proteins to help reduce protein haze. Continue boiling for an additional 12 minutes and then add your final hop addition, ½ oz. of East Kent Goldings for hop aroma. Boil for 3 additional minutes, and cool the wort as rapidly as possible to around 70 °F. Add the cooled wort to your carboy that already contains 2 gallons of water.

At this point, pitch 1 package of Wyeast 1084 Irish Ale yeast into the carboy and aerate the wort by agitating the carboy. Place a fermentation lock on the carboy and ferment at 68°F for one week in a dark place. After one week, transfer (rack) the beer to a new

fermenter for an additional week. Finally, you are ready to bottle your beer. Allow two weeks for the beer to carbonate in the bottle.

A few technical notes:

- Make sure that you thoroughly clean and sanitize anything that will come in contact with the wort/beer post boiling.
- You can substitute liquid malt extract for DME in the recipe; however, as a general rule, it requires about 25% more liquid extract compared to DME to achieve the same gravity. In our example, we would substitute 6 lbs of DME with 7.5 lbs of liquid extract.
- The recipe uses classic UK hops for the Brown Porter, but you are free to experiment with other hop varieties.
- If you use a yeast smack pack, you need to smack the pack several hours before pitching the yeast. You know the smack pack is ready to pitch when it swells up to almost a cylinder.

The extract technique above uses a thick (dense) wort that is latter diluted with water in the carboy. As an alternative, you could use a pot large enough to contain the entire batch and not dilute in the carboy. This requires a more powerful heat source and is best performed outside for safety reasons. Note that the more dense the wort, the more difficult it is to absorb hop bitterness into the wort. Therefore, if you choose to boil the entire batch without dilution, you need to reduce the amount of bittering hops to account for this difference. In our example, it would translate to 21% less bittering hops. So we would use 1.2 oz. of East Kent Goldings instead of 1.5 oz.

The above presentation is designed as a first attempt at extract brewing. As with any topic, there are many

layers of complexity that you can explore.

If you would like to read more about extract brewing, here is a good resource:

*The New Complete Joy of Home Brewing*, by Charlie Papazian

To learn more about beer recipes, here is a good resource:

*Clone Brews*, by Tess and Mark Szamatulski.

# Lunar & ACCF Packing Party

By Orlando Guerra

## Tentative Dates: Lunar July 6th, & ACCF Aug. 3rd

The tentative packing party dates for the Lunar Rendez-Brew will be July 6th and August 3rd for the Alamo City Cerveza Festival. Keep an eye on the discussion board for actual date, time and place.

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

By Orlando Guerra

The August 2009, "Amber Hybrid Beer" will be open to BJCP Category 7. Amber Hybrid Beer, including 7A. Northern German Altbier, 7B. California Common Beer, and 7C. Dusseldorf Altbier.

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 August 7<sup>th</sup> at 1pm at Homebrew headquarters. Each member may enter up to 3 entries per COC, however only 1 entry per sub-category (no double entries).

The Sept./Oct. 2009 COC will be open to BJCP Category 3. European Amber Lagers, including 3A. Vienna Lager, and 3B. Oktoberfest/Marzen.

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

# NTHBA Homebrewer of the Year Title

**By Orlando Guerra**

At the April Club meeting a vote was held to create a new title to recognize and award the efforts of NTHBA members in the Lone Star Circuit competition. The vote was passed unanimously.

The new title will be: NTHBA Home Brewer of the Year. The title will be awarded to the NTHBA Individual or Team who accumulates the most points in the Lone Star Circuit. Awards will also be given out for 2<sup>nd</sup> and 3<sup>rd</sup> places. A new traveling trophy (like the COC) and keeper trophies for first second and third place will be commissioned. Monetary awards for first, second, and third place winners in the amounts of \$150, \$100, & \$50 will be awarded to offset the entry cost associated with competing in the Lone Star Circuit.

## Lone Star Circuit Summer Competitions

**By Orlando Guerra**

The summer months are fast approaching. Before we know it the summer competitions will be upon us. We have three competitions that have entry due dates in July, including the Lunar Rendez-Brew, the Alamo City Cerveza Festival and the NTHBA sponsored Limbo Challenge. That gives each of us about 5-8 weeks to brew our entries.

The Lunar Rendez-Brew is open to all BJCP Beers, Meads & Ciders. The Lunar does not have any entry limitations, per subcategory or per medal category, so let's load them up. Entries are due July 11th. The event will be held August 8th. The event web site can be found hear: <http://mashtonauts.pbworks.com/Lunar-Rendezbrew-XVI>

The Alamo City Cerveza Festival (ACCF) is open to all BJCP Beers, Meads & Ciders. Limit of one entry per subcategory, no-limit per medal category. Entries are due July 27th through August 8th. The event will be held August 28th and 29th.

The Limbo Challenge will be open to styles of beer traditionally considered "session beers" and generally having an original gravity of 1.050 or less. Limit of one entry per subcategory, with a maximum of three per overall medal category. Entries are due July 13th through July 31st. The event will be held August 22nd or 23rd. As the Host club of the "Limbo" we want to strongly encourage everyone to participate.

We will be scheduling a packing party for both the Lunar and the Alamo. See discussion board for "Packing Party Rules" and for future posts scheduling the packing party dates.

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

So get to brewing,  
Orlando

# Cactus Challenge Changes

**By Orlando Guerra**

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

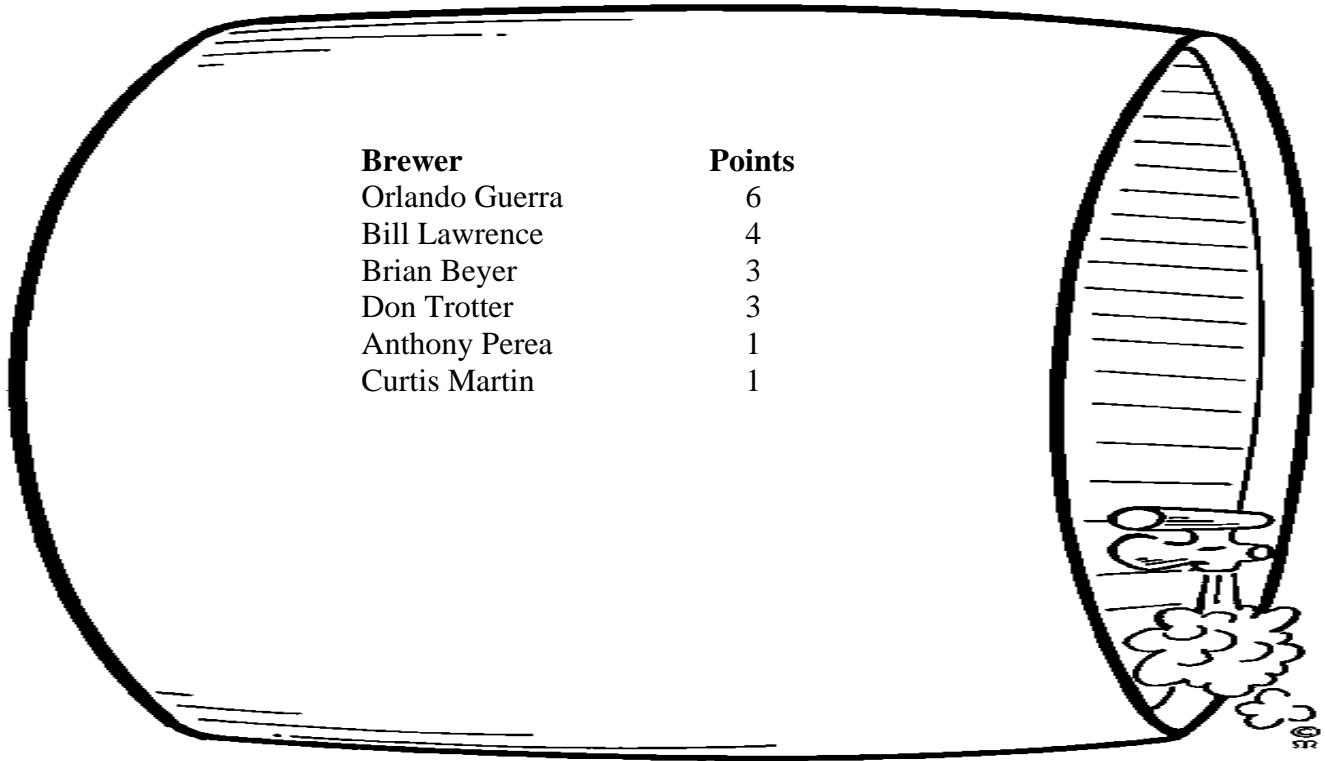
Category 16(Belgian and French Ale)

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 18th at a yet to be determined location.

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Brewer	Points
Orlando Guerra	6
Bill Lawrence	4
Brian Beyer	3
Don Trotter	3
Anthony Perea	1
Curtis Martin	1

## AHA Club Only Competition Schedule

By Orlando Guerra

Date	Category
Aug '09	Amber Hybrid
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	Aug 7th tentative (Club) Aug. 19 <sup>th</sup> (AHA)	Aug 8th (Club) Aug. 23 <sup>rd</sup> (AHA)
<b>Alamo City Cerveza Festival</b> All BJCP Beers, Meads & Ciders	July 27th—Aug 8th	Aug 28th & 29th
<b>Limbo Challenge</b> Beers w/ SG @ 1.050 or below.	July 13th—31st	Aug. 22nd or 23rd
<b>Cactus Challenge</b> **see website for Categories**	Aug. 10th—21st	Sept. 18th
<b>September/October COC</b> European Amber Lagers	TBD (Club) Oct. 9th (AHA)	TBD (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

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## 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

## NTHBA Officers

### President

Jimmy Orkin  
 president@nthba.org  
 972-242-1647

### 1st vice president

Orlando Guerra  
 competitions@nthba.org  
 972-618-5144

### 2nd vice president

Brian Beyer  
 socials@nthba.org  
 972-417-9541

### Treasurer

Leroy Gharis  
 treasurer@nthba.org  
 972-625-3747

### Minister of education

Ken Woodson  
 education@nthba.org  
 972-208-8606

### Secretary

Damon Lewis  
 secretary@nthba.org  
 214-493-1199

### Past President

Mike Grover  
 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 Cow-boy games!

Homebrew Headquarters  
 (972) 234-4411  
 brewmaster@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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[www.nthba.org](http://www.nthba.org)