

# LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION

## Prez Sez

By Jimmy Orkin

March is an exciting month. We kick off the beer competition season with the Bluebonnet Brewoff. As I write this the login at Hog Heaven occurred last Saturday. The Bluebonnet has a record number of entries this year.

We all need to help with the first and second round judging. We are working to setup carpools on the website forum. Please look at the forum and contribute if you have ideas on organizing carpools. First round judging is March 7, 8, 14 and 15 at the Coors distribution facility in Fort Worth. Check the website

calendar for the address and map.

If you have never formally judged a beer before, please take this great opportunity to be pair up with experienced judges and learn from some of the best. I judged my first beer with Dave "Just Dave" Girard last year at the Bluebonnet. I was hooked. I studied for the BJCP exam with the group led by Ken Woodson and took the exam last November.

We are looking to have beer donated for the room crawl at the Bluebonnet. Please use the forum thread to let us know what you can bring.

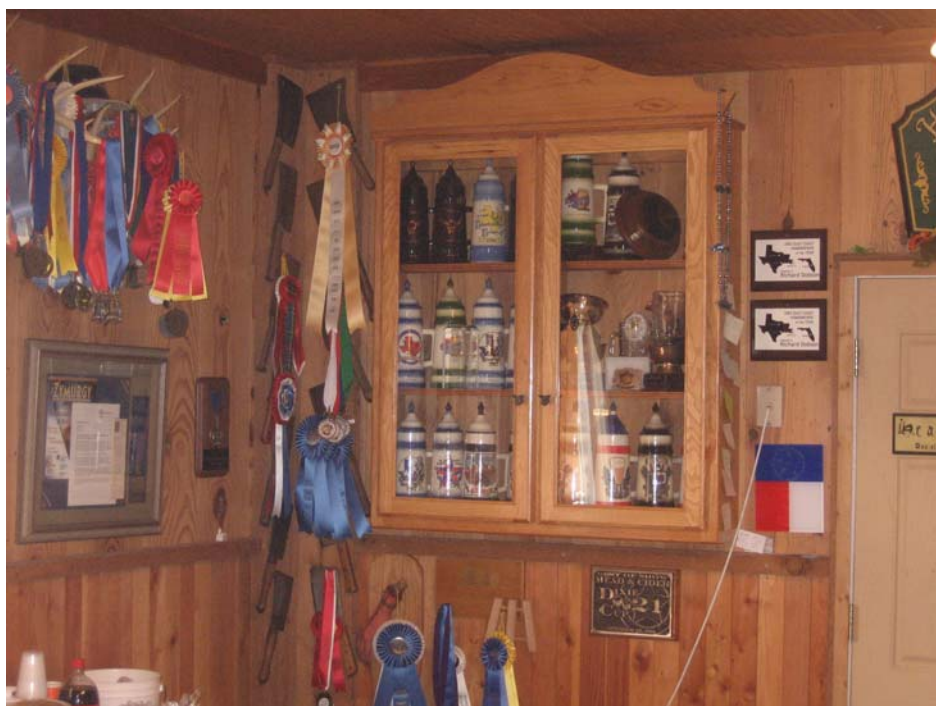
If you are attending the Bluebonnet event, I strongly encourage you to stay at the Westin hotel with the rest of us. You do not want to drive after having the opportunity to sample all the great beer available.

The new website is up. You can now see the club calendar with all the events related to the club. The twitter account has been active announcing deadlines and club events. If you are not receiving tweets on you phone, Jimmy or Damon can explain how to turn on device updates.

The survey has taken longer than expected due to busy schedules. I promise to you will be requested to take one or two surveys in March.

We will not have a brewday in March due to all the Bluebonnet activity.

We have had some great work in the two committees we started in January. The Bylaws committee has met several times. We are using a net conference to discuss the current bylaws and the changes we think make sense. We are hoping to wrap up our recommendation in the next couple of months.



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The Competition committee has met several times. Don Trotter will have an update for us in this newsletter.

Leroy Gharis is looking into getting a bulk price for Barley Crusher grain mills. At last count we had four people interested in getting the Barley Crusher. We need to order six to get the discount. We will discuss the Barley Crusher buy at the club meeting.

The club meeting for March will be at BJ's in Addison. BJ's always does a great job of hosting us. Speaking of BJ's, several of the club members attended the BJ's Imported Winter Warmer hosted by BJ's director of contract brewing, Michael "Mufasa" Ferguson. This was a great event. We will look for more of these in the future and get the word out to our members.

I look forward to seeing everyone at the March meeting.

Brew Strong.



## Club Vote to Revise the COC/BR

By Don Trotter

Folks, the COC committee has worked on the details of COC and Lone Star Circuit awards, to be presented to the membership. I extend our apologies for not having this presented at the February meeting as originally planned. We were able to meet three times and come to a consensus on what we think the club should do.

The committee recommends that the COC/BR remain unchanged. We recommend this for several reasons. First and foremost, the COC supports the AHA, and affords members a chance to enter qualifying entries into the AHA National competition, and adds the possibility of the club to be recognized as AHA Club of the Year. This would be a great honor for both the members and club. Secondary to these reasons are having a format, which afford members to compete in a smaller, more intimate competition. For several reasons many club members would enter the COC, and not many the Lone Star competitions. Keeping the COC as is, allows all members a chance to compete for a coveted award, with rewards for their efforts.

The committee recommends that awards for the COC/Brewer Royale remain unchanged. The new traveling trophy (currently awarded to Damon Lewis) would be passed to the new Brewer Royal yearly, with their name

added to the trophy. The current certificate awards would also continue to be used for first, second, and third places, and the current monetary awards would remain in place also.

The committee recommends the members should be recognized and awarded for their efforts in the Lone Star Circuit. Members entering the LSC competitions will compete separately for a second set of awards. The new set of trophy and monetary awards are to be created for participation in the Lone Star Circuit. We recommend that the awards would be presented to the club brewers or teams with the most accumulated points in the Lone Star Circuit. These would be the top 3 LSC points earning teams or individuals who are NHBA members, and who entered the LSC as NTHBA members. We recommend a new Traveling trophy for first place (like COC), and keeper trophies for first, second, and third place. We also recommend monetary awards for first, second, and third place winners in the amounts of \$150, \$100, and \$50, to offset the entry costs associated with competing in the Lone Star Circuit.

In the event of a tie in either the COC or LSC, the current system of number of 1st, 2nd, and 3rd place entries will be used to determine the winner.

These are the committee recommendations. We are presenting them to the membership in this month's newsletter for the membership to

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consider, and want to finalize this with a club vote in the April club meeting.

If any of this is objectionable, and further consideration is required, we may not be able to finalize. Please bring any objections or concerns to the club officers or committee as soon as possible. Committee members are Orlando Guerra, Fred David, Walter Hodges, Einar Jonsson, Kelly Harris, Don Trotter, Randall Woodman, Damon Lewis, and Mike Grover.

Okay folks, WE ROCK! Let's win the Bluebonnet and get this thing started.

**EDITORS NOTE:**

*Please check the forums for a place to submit any feedback*

## Tech Corner

By Ken Woodson

It's hard to believe that the Bluebonnet Brew-off is here again. The Bluebonnet is looking for judges. Prior judging experience is not necessary to judge at the Bluebonnet, they will pair you with someone that has judging experience. So, if you are interested in judging at the Bluebonnet, first round judging is scheduled for March 7th and 8th and the following week March 14th and 15th, see the Bluebonnet website for details. Due to all the festivities associated with the Bluebonnet, the Beer Basics class will not be held in March.

Are you tired of bottling your homebrew? As an alternative you should consider kegging your beer.



To keg beer you need the following items:

- 5 gallon Cornelius Keg
- 5 pound CO2 tank
- Regulator
- 2 Plastic hoses each with a quick disconnect, one for the gas in fitting and the other for the beer out fitting
- Picnic faucet

Cornelius kegs come in two varieties, ball lock or pin lock depending on the type of gas in and beer out fitting on the top of the keg. Also, there are 3 gallon and 10 gallons versions available; however, the 5 gallon is the most common. The main function of CO2 is to carbonate and dispense

beer. Note that CO2 tanks are made of steel or aluminum and are available in larger sizes, like 20 pound tanks. The normal pressure range required to carbonate or dispense beer is under 30 psi; however, the CO2 in the tank is under high pressure, around 800 psi. Attaching a regulator to the tank allows you to adjust the psi to levels appropriate for carbonating and dispensing beer.

A plastic hose with the quick disconnect is attached to the regulator with a clamp. When you are ready to keg, this hose is connected to the gas in fitting of your keg. The other hose is connected to the beer out fitting

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and beer is dispensed through the picnic faucet attached at the other end of this hose.

Think of a keg as a very big bottle, it must be cleaned and sanitized just like a bottle but you only have one of them, not 50 bottles to clean and sanitize. If you purchase a used keg be aware that it probably contained syrups used in soft drinks. To avoid imparting a soft drink syrup character to your beer you must clean the keg thoroughly. Also, check the o-rings on the hatch and fittings and replace them with new ones if necessary. When you clean your keg make sure you clean and sanitize the hatch, gas in fitting and dip tube, and the beer out fitting and dip tube.

OK, so you have cleaned and sanitized your keg and you are ready to keg your favorite batch of homebrew. Next you need to purge the O<sub>2</sub> from your keg. To accomplish this goal, connect the

plastic hose from your CO<sub>2</sub> tank to the gas in fitting on the top of your keg and turn on the CO<sub>2</sub> at 5-10 psi for a few seconds.

Immediately after you have purged the O<sub>2</sub> from your keg rack your fermented beer into the keg and close the hatch. At this point, turn on the CO<sub>2</sub> at 5-10 psi until you cannot hear the gas entering the keg, then pull on the release valve at the top of the keg to release most of the pressure. Repeat this step two more times to insure that the head space in your keg is filled with only CO<sub>2</sub>.

Now, turn the keg on its side and set the regulator to the proper psi and begin filling the keg with CO<sub>2</sub>. Continuously roll the keg back and forth to absorb the CO<sub>2</sub> into the beer. This process should take about 15 minutes; you know you are finished when you can no longer hear the CO<sub>2</sub> entering the keg as you roll it. Make sure the beer does not backflow through the plastic tubing into your

regulator because it may damage the regulator.

The proper psi to carbonate your beer depends on the style. Also, the cooler the temperature of your beer the easier it is to absorb CO<sub>2</sub> into the beer. As a result, it is common to force carbonate beer at 35 °F.

There are tables available that provide the correct amount of CO<sub>2</sub>, measured in volumes of CO<sub>2</sub>, as a function of beer temperature and psi applied to carbonate the beer.

For example, Dave Miller recommends carbonating German ales at 2.5 volumes. You can achieve this level of carbonation by following the steps outlined above when your beer is 35 °F and the psi amount is set at 10 psi.

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

*A bottler's Guide to Kegging, Zymurgy Magazine, Summer 1995, by Ed Westemeier*

*Homebrewing Guide, by Dave Miller*



## May '09 COC/BR, Extract Beers

By Orlando Guerra

The May 2009, "Extract Beers" covers all BJCP categories (1-23) in which 50% or more of the fermentables are made from extract. **Entries MUST specify the beer style, Category and Sub-Category.**

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 due April 10<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 Aug 2009 COC will be open to BJCP Category 7. Amber Hybrid Beer, including 7A. Northern German Altbier, 7B. California Common Beer, and 7C. Dusseldorf Altbier.

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

## March April 2009, COC/BR Results

By Orlando Guerra

The March/April COC/Brewer Royal "Beers with OG > 1.080" judging was held March 1<sup>st</sup>. We had 4 total entries. I would like to especially thank the judges for taking the time to help out.

Place	Name	Category	Name
First Place:	Brian Beyer	22C. Wood-Aged Beer	Jim with Wood
Second Place:	Orlando Guerra	23. Specialty Beer, Imperial Pilsner	Imperial Pilsner V1.0
Third Place:	Anthony Perea	13F. Russian Imperial Stout	Imperial Stout

# Celtic Brew-off 2009

**By Orlando Guerra**

Celtic Brew-off competition is held in conjunction with the Arlington Scottish Highland Games, it is one of the largest homebrew competitions devoted to beer, mead, and cider of Celtic origin. The competition is open to styles of fermented beverages associated with the Celtic regions of England, Scotland, Wales, Ireland, or Brittany. Any of 14 categories of homebrewed ale, mead, and cider may be entered. See the Celtic Brew-Off Web site for the specific Style Guidelines for the competition.

The Celtic Brew-Off is a homebrew competition organized and sponsored by the Knights of the Brown Bottle Homebrew Club of Arlington, Texas. This grand competition is held each May to coincide with the Texas Scottish Festival and Highland Games which draws thousands of people from throughout the state and region to enjoy the finest in Celtic traditions, spirits, food and games.

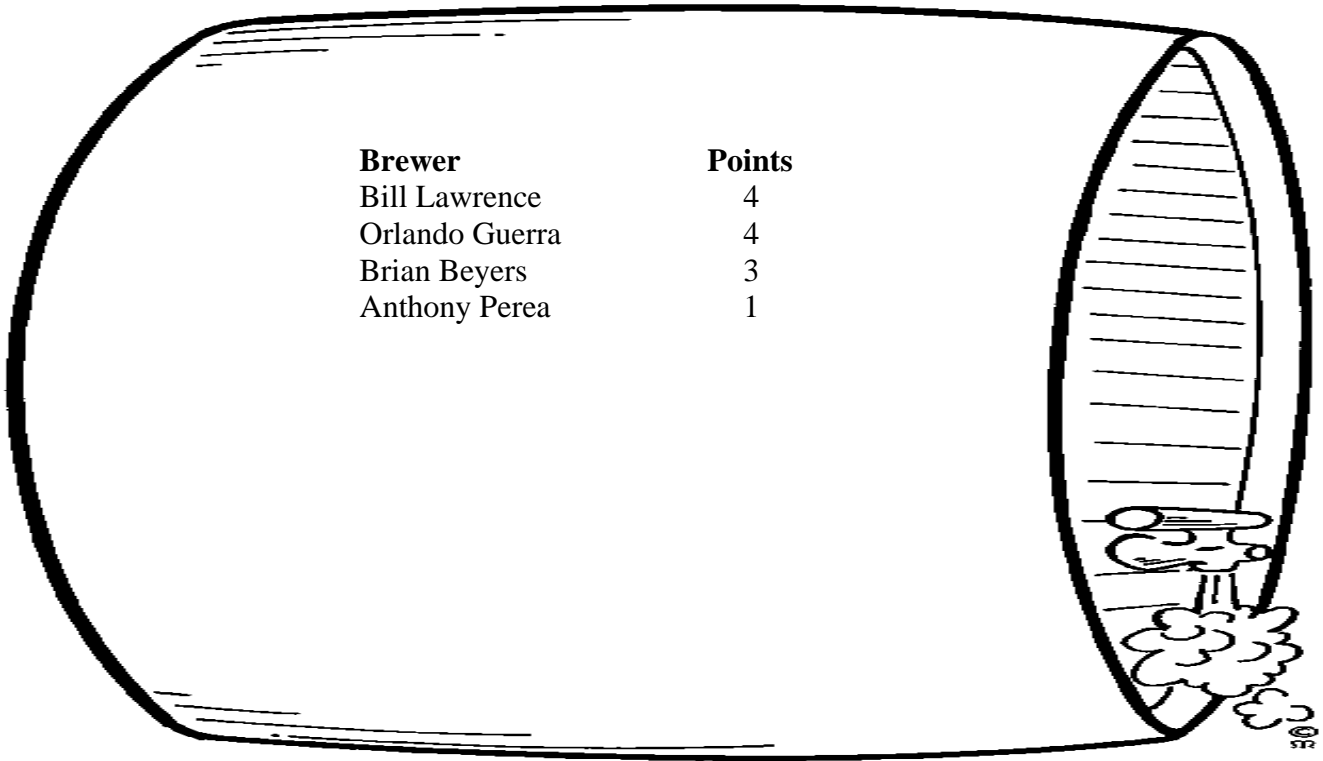
The 2009 entry due date has not been set. However in the past entries were accepted the first week of May. **THREE** bottles are required per entry. Entries are restricted to one per sub-category, with a maximum of three per overall category.

The Celtic Brew-Off web site is not updated for 2009, but keep watching if for updates or see our discussion board.

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.



## BREWER ROYALE 2009



Brewer	Points
Bill Lawrence	4
Orlando Guerra	4
Brian Beyers	3
Anthony Perea	1

## AHA Club Only Competition Schedule

By Orlando Guerra

Date	Category
May '09	Extract Beers
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	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	Early/Mid July	Early August
<b>August COC</b> Amber Hybrid Beers	TBD (Club) Aug. 19 <sup>th</sup> (AHA)	TBD (Club) Aug. 23 <sup>rd</sup> (AHA)
<b>Alamo City Cerveza Festival</b> All BJCP Beers, Meads & Ciders	Mid July	Mid August
<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	Early/Mid August	Mid September
<b>September/October COC</b> European Amber Lagers	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)
<b>Dixie Cup</b> All BJCP Beers, Meads & Ciders	Late September, Early October	Late October
<b>November/December COC</b> Belgian Strong Ale	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)

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

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

## **NTHBA Officers**

### **President**

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### **1st vice president**

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### **2nd vice president**

Brian Beyer  
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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 Cow-boy games!

Homebrew Headquarters  
(972) 234-4411  
[brewmaster@homebrewhq.com](mailto: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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Visit the NTHBA Website at  
[www.nthba.org](http://www.nthba.org)