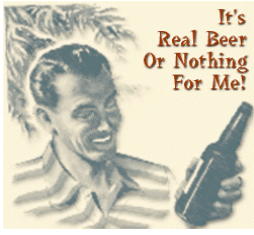


# LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



## Prez Sez

By Fred David

Sue and I have decided to sell our house. We've decided that we are going to move into an ark and we've hired Noah Lotabought Brew'n as the builder. He is going to put in living quarters and a brewery to accommodate 35 homebrewers. I told him that it would be filled with homebrewers knowledgeable about every beer style and sub style in teams (Spouses included), the owner of Homebrew headquarters and his store, his crew and a couple of malt, hops, and yeast suppliers along with two years supply of their wares to last the duration of the great flood. Don't worry about the water, there will

be plenty. This will be great fun for all and we don't have to worry about watering restrictions on our lawns because, #1- we don't have a lawn, and, #2 - they would be under water anyway. If anyone is interested, see me at our July meeting at BJ's in Addison. Walter Hodges told me that he will be

willing to hold scuba classes for us all. All kidding aside though, is everyone else as tired of dodging lightning bolts while brewing as I am? I have braved the elements on only three occasions since mid May because of weather and only two of them are eligible for our Limbo

*(Continued on page 3)*

### Announcements

- July 10 Club meeting at BJ's in Addison
- July 21 Brewday at Bill James' house
- July 21 Alamo City Cerveza Fest entries due
- July 21 Lunar Rendez-Brew awards ceremony
- August 3 Limbo Challenge entries due
- August 4 Limbo Challenge login

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## What's Brewin'?

By Walter Hodges

The summer party was a huge success. Thanks to Bill James for hosting again this year. We all had a great time out by the pool enjoying a mild summer evening. There was a good supply of homebrew and food. Bill even slipped some tongue into the pot. We also held a raffle for a



nice selection of commercial beers which added to the fun when they were shared by the winners.

Our next brew day is July 21<sup>st</sup> back at Bill James' home. Bill will be brewing using his new home-built system. For those of you who missed the party or did not get a chance to take a look at it, this is some fine piece of equipment. Bill's new

system looks very professional and is certainly worth taking a look at in action. Watch the website for a start time.

I am looking for a site for the August brew day. If you are interested in hosting, please let me know.

Party On!  
Walter

# From the Treasurer

## 2007 BUDGET

By Mike Grover

First of all I would like to thank all of those who paid your dues over the last two months. If you have not yet renewed your club membership, please do so as quickly as possible. I can accept your membership renewal and \$20 membership fee at this month's club meeting on June 12<sup>th</sup> or at most any other club event. If you can't make the meeting, you can deliver or mail your membership form and payment to Homebrew Headquarters. As of May 31<sup>st</sup> we have 42 members who are current. That is a nice start, but the records show an additional 116 members from 2007 who have not yet renewed. So remember to PYDD!

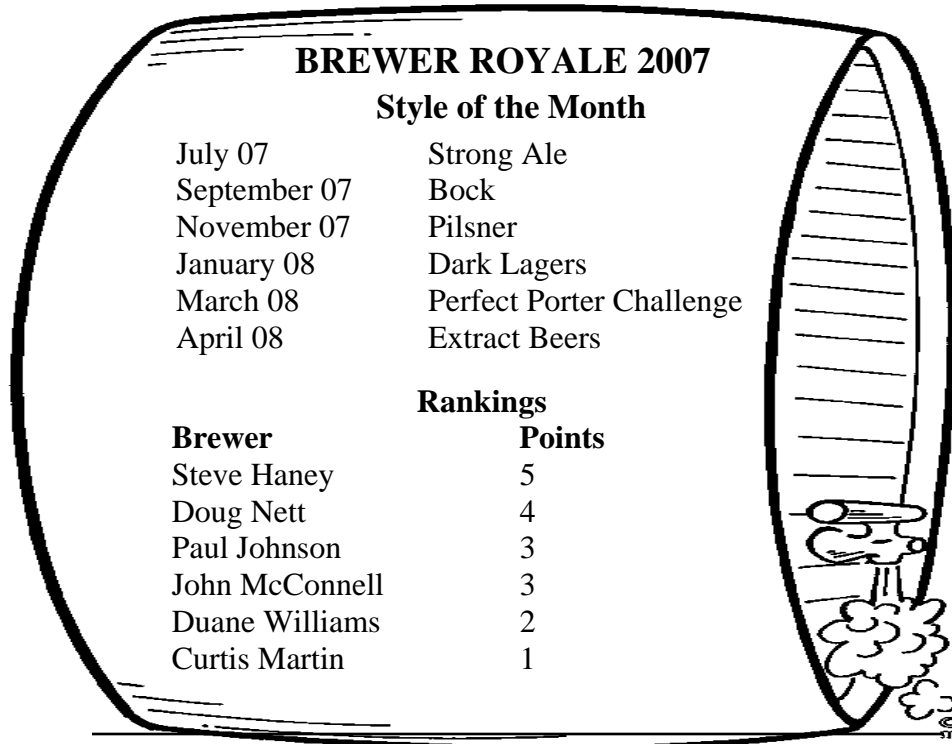
you our 2007 budget. It is a bit of a work-in-progress, as we are planning on doing a few extra things this year such as producing new T-shirts. As you can see, we show a slight projected deficit for the year. However, we are hoping for a bigger boost from the Limbo Challenge this year due to it being a part of the Lone Star Circuit. As you can see, your annual dues make up the lion's share of our income. One item of note is the "miscellaneous expenses" entry. This usually only amounts to a little over \$100, but this year includes the purchase of the 11-keg cooler and tap system that the club will be purchasing from Bo Turton. This is the unit that we have used at the Bluebonnet room crawl the past few years. Look for it at future club parties!

<u>Category</u>	<u>Budget</u>
<u>Income</u>	
Dues	\$2,350.00
Raffle	\$1,100.00
Beer Raffle	\$400.00
Other/Limbo	\$500.00
<b>Total:</b>	<b>\$4,350.00</b>
<u>Expenses</u>	
Newsletter	(\$350.00)
Brewdays	(\$220.00)
Bluebonnet	(\$400.00)
Packing Parties	(\$400.00)
Parties	(\$600.00)
Raffle Prizes	(\$900.00)
Raffle Beer	(\$300.00)
Club Only	(\$100.00)
Limbo Challenge	(\$300.00)
Big Mohunker	(\$100.00)
Misc. Supplies	(\$100.00)
Misc. Expenses	(\$710.00)
<b>Total:</b>	<b>(\$4,480)</b>

This month I would like to show

## July 21 Brewday at Bill James' House— 2801 Glen Forest Ln





*(Prez Sez, Continued from page 1)*

Challenge. Speaking of Limbo Challenge, there are now only 4 weeks left until we will start accepting entries. Late entries will be accepted until August 11<sup>th</sup> so there is still just enough time to brew your favorite low gravity beer using either a mini-mash or extract. This certainly has turned into an "extract brew" kind of summer so far anyway with the weather being what it is, but please remember that an extract brew won Best of Show at the Bluebonnet Brew-off in 2003. I am personally thinking about brewing a mini-mash version of an English Brown Ale next weekend. With regard to the

Limbo Challenge itself, we are going to need all the help we can get with log-in, judging and stewarding, and miscellaneous help with awards and the banquet. This year I will be competition coordinator and Mike Grover will be head judge. 'Sir' John McConnell will be working directly with me on coordinating the competition so please contact either him, me or Mike Grover if you want to help with log-in, stewarding, or judging. Richard Harris is heading up the awards and Walter Hodges is working the banquet side of things. If you wish to help along either of these lines please contact them. Also please remember that helping out with our little competi-

tion will give you invaluable experience when it comes time to help out James Dorman with his responsibilities as director of the Bluebonnet next year. I really hope that everyone will get involved in one aspect or another in both the Limbo Challenge and in the upcoming Bluebonnet planning meetings. I need your help, James Dorman needs your help, and the club needs your participation.

Until then,

Prosit!!!

## Tech Corner

By Ken Woodson

The next beer basics class will be held on July 21<sup>st</sup> at the July brew day. We'll start around 12:30 p.m. and the topic this month is hops. So, if you get a chance, come out and join us.

What can we say about troubleshooting off flavors and aroma in beer? First, if you bottle your brew then you should avoid clear bottles because light that passes through the clear bottle will interact with hops to produce a skunky aroma. For the chemist in the audience, the reaction is caused by ultraviolet light which initiates a breakdown of the hop alpha acid humulone, which reacts with hydrogen sulfide to create a molecule called mercaptan. Mercaptan is the same molecule that skunks use to generate their distinctive odor.

The solution to skunky beer is to always use brown bottles and avoid long exposure to light. Also, if you use a glass fermenter, make sure you ferment in a dark area or at least cover the fermenter to protect it from light.

Another off flavor is

caused by acetaldehyde. During a normal fermentation acetaldehyde is converted to ethanol; however, if fermentation is incomplete the acetaldehyde that remains may impart an aroma and flavor of freshly cut green apples to your beer. Also note, if your finished beer is oxidized, then the reaction may be reversed. That is, ethanol can be converted back into acetaldehyde and acetic acid. This combination may give your beer an acetic/cider aroma and taste that is reminiscent of rotten apples. A bacterial infection can be another source of acetaldehyde.

We can control the amount of acetaldehyde by fermenting properly and completely. To this end, use healthy yeast and pitch the proper amount of yeast. In addition, yeast need oxygen to begin the fermentation process, however, after the initial aeration of the wort, just prior to

pitching the yeast, handle the beer carefully to avoid oxygen contact. And finally, use proper sanitation to avoid a bacterial infection in your brew.

One more source of off flavors and aromas is dimethyl-sulfide (DMS). DMS may create an aroma and flavor of cooked vegetables like corn, celery, or cabbage. And in some cases, DMS may produce shellfish or oyster-like aromas and flavors. The precursor to DMS is S-methyl methionine (SMM) which is formed during malt germination. Excessive levels of SMM and subsequent DMS levels are controlled by the maltster. Assuming you have malt with appropriate levels of SMM, then the brewer can control SMM and therefore DMS amounts by per-

*(Continued on page 5)*



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forming a vigorous open rolling boil for at least one hour. The strong open boil will evaporate SMM. After the boil, cool the wort as quick as possible because cooling the wort slowly can also lead to higher levels of DMS. During a vigorous fermentation, CO<sub>2</sub> bubbles can carry away DMS. So, ales that typically ferment at higher temperatures with a more vigorous fermentation, may have lower levels of DMS than cooler and less vigorous fermenting lagers. Wild yeast can also produce high levels of DMS, so make sure you use proper sanitation to avoid these unwanted bacteria. As a final note, some beer styles like American light lagers and Classic American Pilsners may contain low levels of DMS and still be within the style guidelines.

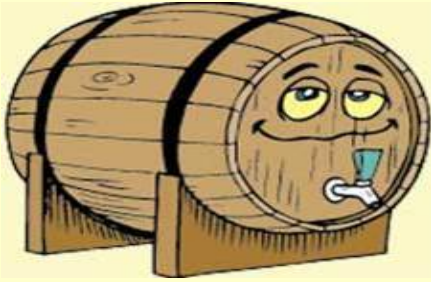


If you would like to read more about troubleshooting off flavors in beer here is a good resource:

*Brew Chem 101*, by Lee W. Janson



# 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 Sean at [news@nthba.org](mailto:news@nthba.org)

## **NTHBA Officers**

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## **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!

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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 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)

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If you received this with a yellow post office forwarding sticker,  
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