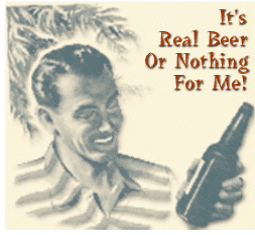


LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By Fred David

This August was quite an anxious time for me. It was only our second year for the Limbo Challenge and it was the first year as a member of the Lone Star Circuit. We only had 76 entries last year but our officers feared that we might have as many as 300 entries this year due to our new status as part of the Lone Star. Last year we used Bruce Fabijonas' house to judge but where would we go this year? After looking at several alternatives, I finally decided to offer up our house for judging but was a little anxious about having enough space to

keep all the entries cold. As luck would have it, we only had 106 entries this year and we managed to have both 1ST and 2ND round beer in the fridge at the same time. We were able to judge both 1ST and 2ND rounds on Saturday and finish up Best of Show the next day. Based on how things went this year we figured that we could handle about 220 entries and still have judging at my house next year. The competition went as smoothly as anyone could possibly have hoped for thanks to hard work from our officers, dedicated members, and judging help from our sister clubs. The following Saturday,

August 25TH, we had a social hour, dinner, and our awards ceremony at Big Buck Brewery. Again, everything went as planned thanks to the work of our officers and dedicated members. I have mentioned the role of our officers and members a couple of times for a reason.

It is getting to be that time of year where we need to start thinking about who is going to run the club next year. I will be serving as past president and will help our club in any way necessary but we really do need some new

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Announcements

- Sep. 10th: Club Only Entries due
- Sep. 11th: Club Meeting @ The Londoner Addison
- Sep. 28th: Dixie Cup Standard Entries due
- Sep. 29th: Brewday @ Kelly & Kim Harris'
- Oct. 5th: Dixie Cup Late Entries
- Oct. 9th: Club Meeting @ BJ's in Addison
- Oct. 27th: Oktoberfest Party @ Walter Hodge's

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What's Brewin'?

By Walter Hodges

August was a busy month with the Limbo Challenge activities, so we had no brew day. We resume the brew days again this month on September 29th at Kelly Harris'. Please check the website for his address and start time.

The club Oktoberfest party will be on October 27th at my home. Due to

several conflicts, we moved the date of the party back from the traditional Oktoberfest time. Maybe the weather here in Dallas will be more like Munich in September. Watch the October newsletter and the web site for more information on the event. Don't forget that we are sponsoring a people's choice award for the best home brewed

Oktoberfest beers. There will be a \$20 gift certificate to Homebrew HQ awarded to the best all-grain and best extract beers. Since we moved the party back, you have an extra month to lager your Oktoberfest beer.

Party On!

Walter

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blood in leadership roles. I started brewing about 5 years ago and had a tremendous amount of help getting started and achieving the level of brewer I am now from a bunch of really great people who served as officers during this time. I got involved as an officer 3 years ago because I wanted to give back some of what I received in help and encouragement. Serving as an officer of the NTHBA does not require a tremendous amount of time but the roles that are filled are absolutely critical to keeping our organization moving forward. I really hope that there are some of you that would like to help make the difference between a brew club and a great brew club by getting involved. Next month we will be asking for short "brewing" biographies to be submitted to the officers so that we can have them printed and handed out to the membership for voting at the November meeting. If being an officer is not your bag, there are going to be a lot of opportunities to get involved with the NTHBA this year!

This year is our year to run the Bluebonnet and running this competition is a large amount of work. James Dorman is the director of the Bluebonnet this year and I will not say anything more than he is going to need a lot of help from our membership. I really want to make our club the best it possibly can be and I hope you do to. Please get involved!

Until next time,

Prosit!!!

Limbo Competition By Fred David

Our competition is growing! In all we had 106 entries this year up from 76 our first year. That is an increase of 39.5% in participation in only our second year! At that rate we should see about 150 entries next year. This competition was a lot of work for me but it sure was a lot of fun. We had two separate Sunday mornings of log-in a Homebrew Headquarters that went very smoothly thanks to the knowledge of James Dorman. Next up was judging at my house. I was able to set up 6 large tables that would accommodate 12 pairs of judges with room for more at other locations in the house if necessary. I was a little anxious about the number and experience of judges that would be on hand but that was short lived. We ended up with 26 judges of which 75% had BJCP qualifications. Of the remaining 25%, all but 2 were very experienced. As a note, 6 of these

judges came over from The Knights of the Brown Bottle to help out with judging. Thanks guys! Judging started at about 9 AM and went very quickly with round 1 in the morning followed by lunch. Round 2 started early in the afternoon and finished up around 3. At the suggestion of Kelly Harris from our club and "Just Dave" Girard from The Knights, judging was done out back on the patio in the heat of the day. Walter Hodges did some edging for me before judging while others did push up on the lawn. After several tastings from 2 separate panels things ended up in a deadlock between 2 beers that was eventually broken when our beer expert Jim Layton voted to break the tie. Best of Show judging was done the following afternoon by a panel of 4 people. I would like to give my personal thanks to everyone who helped out.

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This year's Limbo awards ceremony went just as planned. Things started out around 6:45 PM in the upstairs lounge area at Big Buck Brewery in Grapevine. We did strange things like drink commercially made microbrew and talk about brewing for the better part of an hour and a half before going down stairs for dinner and the awards. Dinner was off of the menu with two different beers donated for our drinking pleasure by head brewer Raymond Plasek. Attendance at this year's festivities was a little better attended than last year with about 40 people on hand hoping to take home a medal. At about 9:30 PM James Dorman took over as MC to hand out the awards. NTHBA did quite well this year with our club taking home exactly 50% of the awards. After giving out all of the standard category awards came the awarding of the Lawnmower Trophy. This year's lawnmower trophy went to Orlando Guerra. Great job Orlando!!! This year, however, we did not take home Best of Show. That honor went to Kerry Martin Zealots for his German Pilsner. I had some of it and it was excellent. Way to go Kerry!!



This is a great competition. A lot of these beers do not have the "sex appeal" that your Imperial IPAs & Stouts, Old Ales & Barleywines have but these are great beers nonetheless and they are hard to brew! Every little flaw shows up in the low gravity beers.

I firmly believe that brewing the low gravity style beers will make you a better brewer of any style. I hope that more of you will enter this competition in the years to follow!

Until next year,
Prosit!!!

For a full list of the Limbo Challenge results go to: <http://www.nthba.org/limbonew/index.php>



Limbo Club Results

| Name | Points |
|-----------------------|--------|
| NTHBA | 32 |
| Foam Rangers | 14 |
| KOBB | 6 |
| Bay Area Mashtronauts | 5 |
| Austin Zealots | 4 |
| Beer Mafia | 2 |
| KGB | 1 |

September 2007 Club Only Competition

The September competition is coming up soon and the style is "Bock."

Please turn in your entries to "The Home Brew HQ" by September 10th, 2007 at noon. We will start judging at 6pm that day. The 1st place winner of the competition will have the winning beer entered into the AHA Club-Only Competitions for free. AHA entry deadline is October 1st, 2007.



BREWER ROYALE 2007

Style of the Month

| | |
|--------------|--------------------------|
| September 07 | Bock |
| November 07 | Pilsner |
| January 08 | Dark Lagers |
| March 08 | Perfect Porter Challenge |

Rankings

| Brewer | Points |
|----------------|--------|
| Steve Haney | 8 |
| Doug Nett | 4 |
| Paul Johnson | 3 |
| Dale Kahlich | 3 |
| John McConnell | 3 |
| Duane Williams | 2 |
| Curtis Martin | 1 |



T-Shirt Contest

Wet? ... not this time! The North Texas Homebrewers Association is in need of a new club t-shirt. We will be holding a contest for the best artwork to be screen-printed on the shirts. So have a beer and get your creative juices flowing! More information to follow at the next club meeting and on the website.

Tech Corner

By Ken Woodson

The next beer basics class will be held at the October brew day. We'll start around 12:30 p.m. and the topic will be yeast. So, if you get a chance, come out and join us.

What can we say about Belgium ales? Wow, where do you start? My first encounter with big Belgium ales was at a Dallas Restaurant near Fair Park back in 2002. The Restaurant served a five course meal that was coordinated with the following Belgium ales: Triple Karmelite, Kwak, Chimay Red, Chimay White, Chimay Blue, Urthel Amber and Urthel Triple. I was hooked on Belgium ale from that moment on. After the dinner, I was surprised to learn that the ales were very high in alcohol content. The ales were very flavorful and did not even give a hint at the high level of alcohol (for example the Chimay Blue was 9% abv), very dangerous indeed. I was surprised again when I learned that Belgium monks brew some of the best beers in the world.

So how does a monk who devotes his entire life to prayer end up brewing beer? To answer this question we have to go back to 530 A.D. when Saint Benedict wrote the rules for monastic life. According to Saint Benedict, a monk should spend a portion of his day

praying and a portion working. Through their labor, the monks should be self-sufficient to avoid going to the outside world and encounter temptation. At that time, water was not safe to drink and monks typically were vegetarians, so beer was a natural solution. Given the self-sufficiency requirement, it was also natural that the monks began brewing their own beer.

The history of Belgium monastic brewing is very interesting. In 1098 Saint Bernard and others introduced a stricter version of Saint Benedict's rules which lead to the formation of the Order of Cistericans. And in 1656, another reform took place at the Cistercian monastery of La Trappe. Abbot Armand-Jean de Rancé led the reform for a purer form of observance of Saint Benedict's rules that lead to the establishment of the Cistercian Order of the Strict Observance or Trappist monks.

In 1796, during the French Revolution, all religious monasteries in Belgium were sold or destroyed. Consequently, the monastic way of life disappeared for 40 years.

Belgium declared independence from the Netherlands in 1830. Around this same time period, several abbeys were re-established, albeit on a smaller scale. Also, some Trappist abbeys were founded. For example, Chimay was established in 1850 and began brewing in 1862. Trappist monks from Westmalle established Achel in 1844 and malting and brewing started there in 1852. In 1887, monks from Achel re-established the abbey at Rochefort. The Germans ransacked Belgium monasteries during World War I and WWII interrupted brewing at

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the monasteries in Belgium; however, post WWII many monasteries resumed brewing and became the serious brewing operation we know today.

In 1962 a trade court in Ghent ruled that only Trappist monasteries could use the appellation Trappistenbier. Today, there are only seven Trappist monasteries that legally have a right to brew beer labeled as Trappist beer. The monasteries and their beers are listed below:

- Achel, produces Blond 5, Bruin 5, Blond 8 (Tripel), Bruin 8, and Bruin Extra
- Chimay, produces Chimay Red (Dubbel), White (Tripel), Blue (Belgium Dark Strong Ale), Dorée (Lower gravity beer for the monks)
- Orval, produces Orval (Belgium Specialty Ale), and Petit (Lower gravity beer for the monks)

- Rochefort, produces Rochefort 6, Rochefort 8 (Belgium Dark Strong Ale), and Rochefort 10 (Belgium Dark Strong Ale)
- Westmalle, produces Dubbel, Tripel, and Extra (Lower gravity beer for the monks)
- Westvleteren, produces Blond, Westvleteren 8, and Westvleteren 12 (Belgium Dark Strong Ale)
- Schaapskooi, produces Blond, Dubbel, Tripel, and Quadrupel under the name La Trappe.

All are in Belgium except for Schaapskooi which is in the Netherlands.

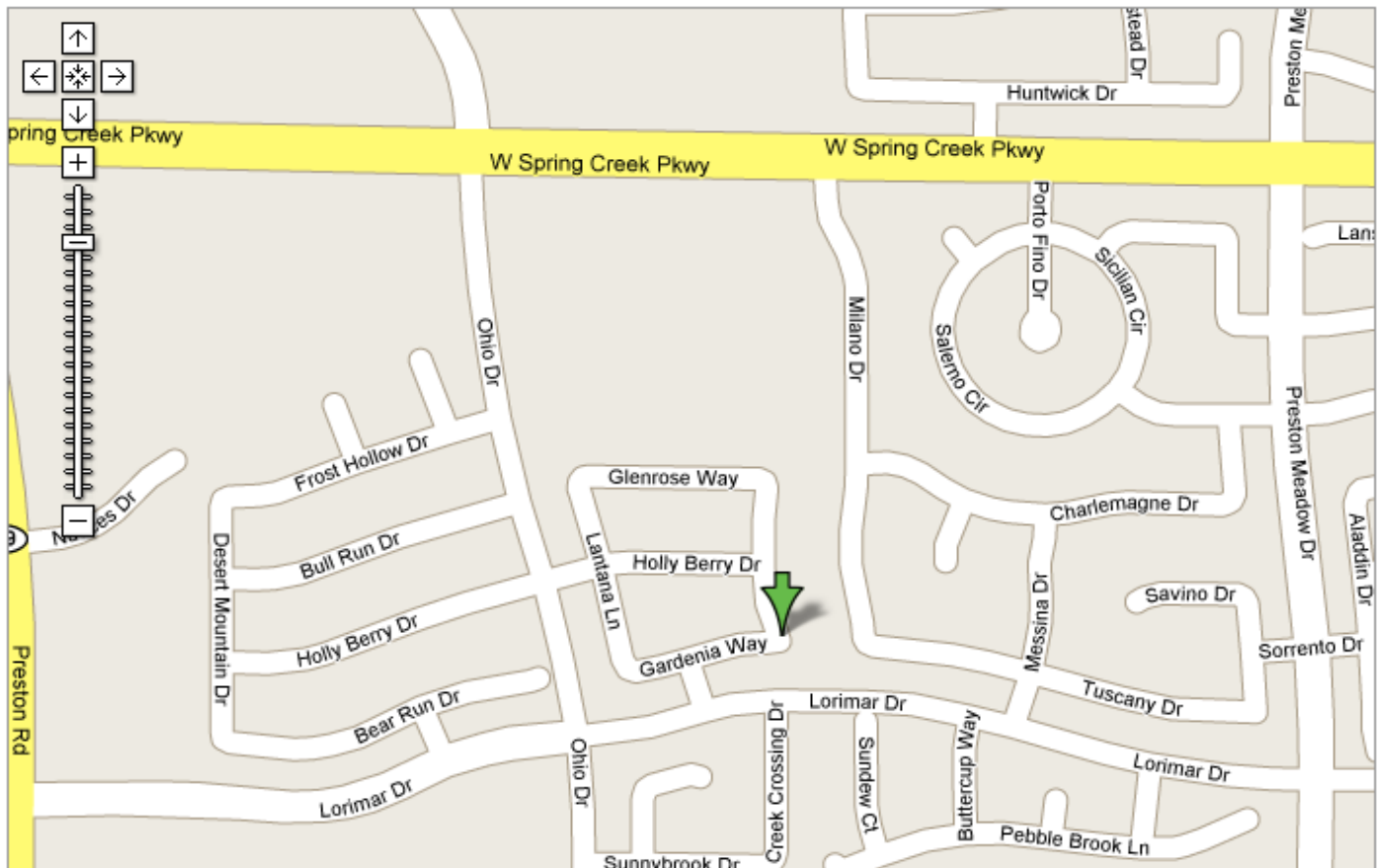
In next month's article we will explore how the Trappist monks brew their beer.

If you would like to read more about Belgium Ales or Trappist breweries here are two good resources:

- Classic Beer Style Series 6, Belgium Ale, by Pierre Rajotte &
- Brew Like a Monk, by Stan Hieronymus

September 29th Brew Day Location

Kelly Harris
4000 Daden Oaks Drive
Plano, Texas 75093



Club News Odds & Ends

B.O.C "The Board of Commitment"

Hello Brewers,

It looks like it's time we bring back "The Board of Commitment".

If you don't know what BOC is, I will try and explain it briefly here and will also talk about it at our upcoming meetings.

We use The Board of Commitment to plan for brewing competitions. We ask members to commit to a competition and style and we mark them on the board. I will have one for each upcoming competition for this year and I will spend no less than the next 5 months trying to get you to commit to brewing at them.

I hope you will take a few minutes to ask me about it or sign up for one of the competitions and bring

For Sale

40qrts. kettle (stainless)
 6.5 ferm. (plastic conical)
 Pump
 Grain mill
 Mash and lauter ton (2x 10-gallon Gott type)
 Wooten chill (counterflow)
 Many additional items
 Contact: 214-826-0362

Dixie Cup Competition

October 19-20, 2007 - Houston, TX

The Dixie Cup 2007 will be held October the 19-20 2007 in Houston, TX. The entry fee is \$7 per entry until September 28 if you register your entries online, or \$8 per entry if you use the paper entry forms. Late entries will be accepted until October 5, but the entry fee will cost you \$10 per entry, with no discount for online entries. Get those entries in early, avoid the rush, and save some money. Absolutely no entries will be accepted after October 5!

The Dixie Cup will be featuring two special beer category this year.. You won't generally find these categories anywhere in the BJCP guidelines. The first special category is something we call Gruit Ain't Moot, while the second special category honors one of Houston's beer pioneers with It's Just Beer. Check out the website for more information <http://www.crunchyfrog.net/dixiecup/>.

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

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

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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

Livin' the Brews Newsletter
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If you received this with a yellow post office forwarding sticker,
please give Bill Lawrence a call at (972) 644-8878 and give him your new address.