

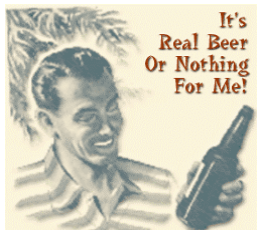
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# LIVIN' THE BREWS

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THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



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## Prez Sez

By Mike Grover

February is already here, and it seems like we just got through ringing in 2008. Before you know it, your Bluebonnet entries will be due. Check out the cool countdown clock that has been added to our website courtesy of Sue David, our webmaster. By now everyone should have brewed all of the beers that they plan on entering. Be sure to plan ahead in order to assure that your entries are ready to go by the 29th. If you keg all of your homebrew, don't forget to have some competition bottles – and a means to fill them – ready for bottling. If you bottle condition your beers, be sure to prime and bottle at least two weeks before first round judging begins (say by mid-February at the latest). Every year we have a couple of folks that either don't get around to bottling in time or forget about the entry deadline until it is too late. Remember, you can't win if you don't enter!

We had a great brew day at my house on the 19th. Like last year, it proved to be a cold one. Unlike last year, it did stay dry and the sun was out – all in all, not a bad day for January. I brewed a brown porter and Dan Wade brought his equipment over and brewed a witbier. We had a great turnout, with probably 15-20 people cycling through during the course of the day, including several brand new club members. Thanks to Ernest Pewitt for bringing by some delicious homemade stew for us to sample. The switch from coffee to beer occurred around 10:30 when James Dorman cracked open a bottle of Dogfish Head Fort, touted as “the world's strongest fruit beer” at 18% ABV. It is a strong (no kidding!) ale brewed with pureed raspberries. Fortunately there were several of us to share this one. Later in the day we sampled a variety of “Ales” and “Beers” (gotta love the TABC) from Boulevard Brewing in Kansas City, recently introduced to the Metroplex. Ken Woodson started a presentation/demonstration on brewing software around 12:30.

This month we will be meeting at BJ's Restaurant & Brewhouse in Addison. We always have a good turnout at this location and I hope for that

to continue. We will be voting on artwork for the new NTHBA t-shirts. If you have artwork and have not yet provided it to me, please do so by Sunday, February 10th. I will be printing off examples and ballots before the February meeting. Don't forget about this month's brew day which is NEXT SATURDAY, FEBRUARY 9th at Steve and Marylinda Jones' house in Farmers Branch. This is occurring before our February meeting, so don't let it slip your mind. We will also be having our first-ever Homebrew Social on Saturday, February 23rd at Orlando Guerra's home. This is a chance to get together and share your homebrew with your fellow club members. This is also an excellent opportunity to get feedback on your beer from some of our experienced brewers and competitors. We will not be having a March brew day due to all of the Bluebonnet-related activities taking place that month.

Speaking of the Bluebonnet, this is the biggest homebrew event of the year in North Texas and I hope to see all of you there. If you have never attended then you are really missing out on a good time. As I've mentioned before, NTHBA is the host club this year so we will be depending on lots of

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help from our membership to make sure that things run smoothly and that this is the best Bluebonnet Brewoff yet! The first major event is entry login on Saturday, March 1st. Login takes place at "Hog Heaven," Richard Dobson's ranch near Gainesville, Texas. BBQ is typically provided for lunch. There will be well over three thousand bottles of beer to log in, so many warm bodies are needed. As the day gets closer, we will be setting up carpools.

## What's Brewin'

By Brian Beyers

It was another good brew day at Mike Grovers house, although to Mike's disappointment there was no ice or freezing rain this year. There were about 15 people who braved the cold to show up and watch Mike brew and sample several bottles of commercial and home brew.

This months brew day will be Saturday February 9th at Steve Jones house 2961 Las Campanas Dallas TX 75234. If you have not seen Steve's 20 gallon brew sculpture you should stop by, it is a sight to behold. Stop on buy, the brewing starts at 9am. The February club meeting will be on Tuesday the 12th at BJ's Restaurant and Brewhouse in Addison. The meeting will start at 7pm. We will be voting on artwork for the new tee shirt design and discussing the Bluebonnet. Speaking of the Bluebonnet, March 28th and 29th is quickly approaching. There are several deadlines coming up.

Entries will be accepted from February 18th to 29th. You may want to be thinking about getting your room reservations. There is a link to the hotel on the club website. The deadline for the discounted rate is March 3rd. Hope to see every one at the meeting.

## Bluebonnet Countdown

By Orlando Guerra

Time is getting close and I am getting excited. I hope you are two.

I have not had so much beer ready at my house in a long time. I brewed one more beer on the 2nd, but I am not sure if it will be ready in time. Not counting multi-entries I will be entering up to (6) beers & meads. How about you?

A thread has been started "Blue Bonnet Brewing" on the NTHBA Discussion Board, in the Competitions section asking, you to list what categories you intend to enter. Please post a list of your potential entries. Only 11 people have posted up so far. I hope others will post soon.

If you have an entry but are not sure what BJCP category it best fits? Get some advice from an experienced member of the club. Bring your beer to the

"Homebrew Social" at my house Saturday Feb. 23rd at 1pm. At the Social we will be tasting our competition beers, providing feedback, discussing entry requirements, competition rules, style guidelines, and judging. Additional details will be posted on the web site and on the discussion board. Hope to see you there.

If you plan to attend the Bluebonnet, book your room now. The group rate is only available until March 3rd and is subject to availability. If you reserve your room using the link provided on the [www.nthba.org](http://www.nthba.org) website you will go directly to the Westin web site with the room rate already loaded. I reserved my room through this link and it was very easy.

Enter Often and Good Luck  
Orlando



## Belgium by the Numbers: Day 4

By Fred David

Remember when you could go to the store and buy a cake mix but couldn't buy a cake pan to bake the cake? Aah, Blue Law Days, those were the days (to abolish, that is)! Well, that is how it still is in Belgium but on Monday not Sunday. Brugge is slightly different than the rest of Belgium because it is a tourist town but the laws fit loosely just the same. You can buy a cake but you can't buy a knife to cut it. Fortunately beer is considered a staple so that was no problem. We were also fortunately, thanks to Steve Hacker, to know this in advance and were able to plan around it. Steve had met, Through Rett Blankenship, a Belgian fireman by the name of Gary Hooghuys. Gary knew of a place in Brugge named

Den Dyver that served a 4 course beer lunch and they were open. When Gary arrived he brought another fireman friend, David Daelman, along with him. The meal was pricey but it was definitely worth it. If you can imagine a wine dinner where each course was paired with the ideal wine and replaced it with the ideal beer, that's what we had. Lunch took the better part of two hours with everyone in the group having to go downstairs to watch the self cleaning toilet in action as added entertainment. If anyone is interested, ask Ken Woodson to show you the video clip he took. After lunch, Gary & David took us down the narrowest street in Belgium (literally) to a small, off the beaten path brewpub named Cookie's. They did not brew on premise but had three of their own brews along with other

offerings from Chimay, Rochefort, Leffe, etc. After about two hours there Gary took us on a walking tour of the city which culminated at the train station. We sat and visited about an hour until it was time for them to catch the train back home. After they left we made our way back toward the city centre and to a place around the corner from our hotel for dinner. After dinner some of us went out for a little more night photography and a Belgian nightcap while others went almost straight to bed. Steve & Carolyn Hacker, Doug & Kathy Nett and Denise Richardson were off to a quick to and back trip Paris by train very early the following morning. Dave Stiff, Ken Woodson, Sue and I would spend the day in Ghent and Brussels. I'll write about that next month.



## Tech Corner

By Ken Woodson

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

It appears there is enough interest to conduct a BJCP study class this year. The details for the class are still in the works; however, the class will probably start in mid-summer with the exam in the fall.

So, what is the BJCP?

The Beer Judge Certification Program (BJCP) was founded in 1985 in order to promote beer literacy and the appreciation of real beer, and to recognize beer tasting and evaluation skills. The BJCP certifies and ranks beer judges through a comprehensive examination and monitoring process.

The BJCP exam is a three-hour closed book exam with 10 essay questions worth 70% of the total score and 30% of the score from the tasting portion.

The essay questions involve beer styles, beer ingredients, troubleshooting off flavors and aromas, and the brewing process. For the tasting portion, the candidate has to judge four beers using BJCP score sheets. We should mention that the BJCP exam committee may change the exam format in the future, where some of the essay questions would be replaced with short-

answer, true/false, or multiple choice questions.

Judges are ranked by the BJCP according to exam score and the number of experience points earned by participating at an AHA/BJCP sanctioned competition. Experience points can be earned by judging at a sanctioned event or by helping at the event as a staff member.

BJCP judges earn .5 experience points per judging session, with a maximum of 1.5 points per day. Judges receive a minimum of 1 point for judging at a sanctioned competition.

Here are the BJCP judge levels with their requirements:

- Apprentice – Sit for the exam, but score less than 60% on the exam
- Recognized – Score at least 60% on the exam
- Certified – Score at least 70% on the exam and earn at least 5 experience points, with 2.5 experience points from judging

- National – Score at least 80% on the exam and earn at least 20 experience points, with 10 experience points from judging

- Master – Score at least 90% on the exam and earn at least 40 experience points, with 20 experience points from judging

- Grand Master FIRST DEGREE – Score at least 90% on the exam and earn at least 100 experience points, with 50 experience points from judging. There is also a BJCP service requirement. Additional DEGREES are awarded by completing 100 experience point increments and additional service requirements.

- Honorary Master – Temporary honor awarded to judges who serve as operatives of the BJCP

- Honorary Grand Master – Awarded to individuals for extraordinarily long and meritorious service with the BJCP

If you would like to read more about the BJCP here is the link to their website: [BJCP.org](http://BJCP.org)

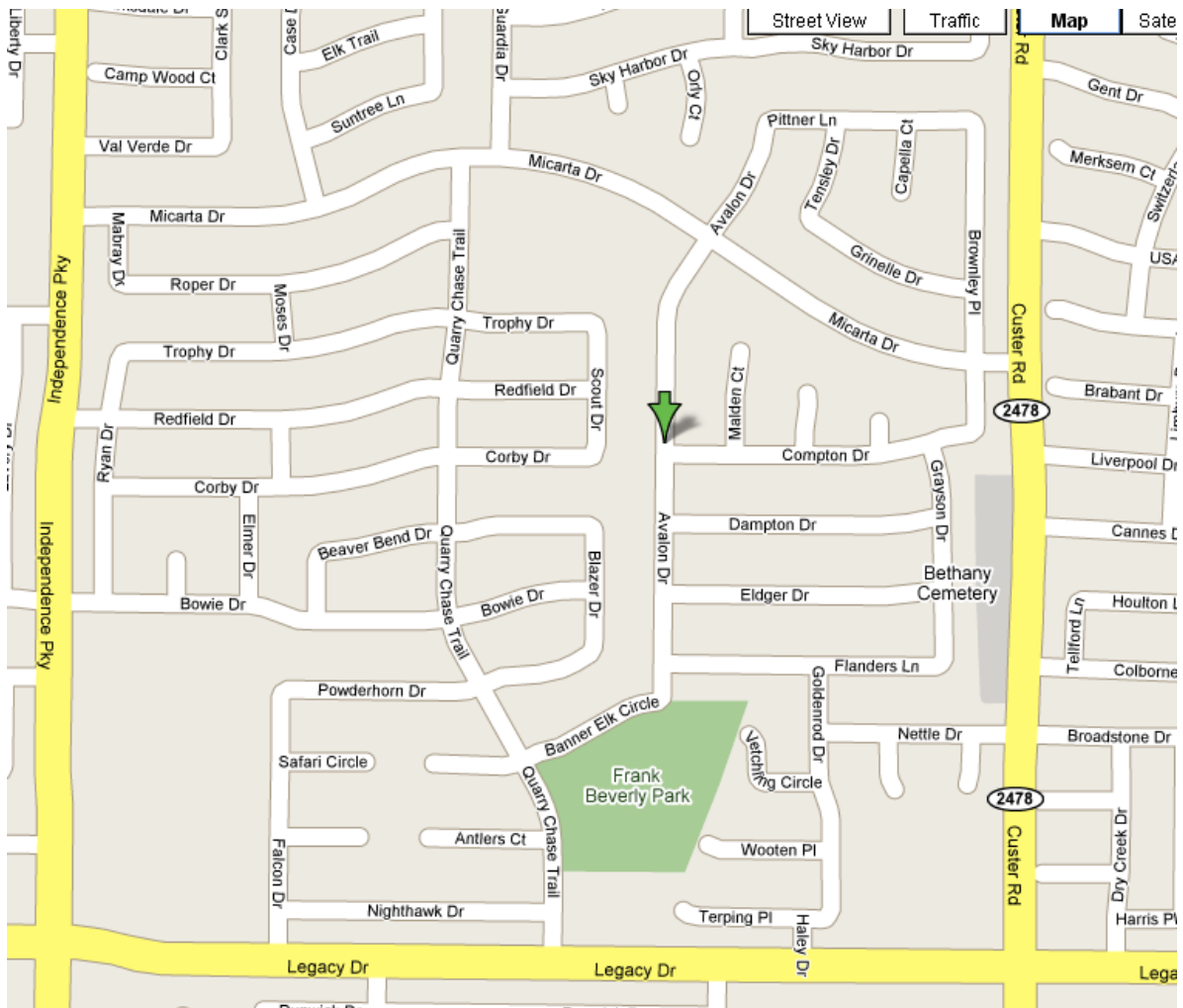


## Homebrew Social

### By Orlando Guerra

This month the NTHBA will be introducing a new get-together, a “Homebrew Social”. The goal of the Homebrew Social is to provide us a setting where we can share our own homebrewed beer with other brewers, receive feedback on our beers, and to provide an environment where we can ask brewing related questions, all in an effort to make each of us better brewers.

The 1st Homebrew Social will be held at my home, 1pm Saturday, February 23rd, at 7409 Avalon Dr. Plano TX 75025. I do have CO2, if you would like to bring a keg(s). I will start a tread on the NTHBA Discussion board with additional details.



At our first Homebrew Social we will be concentrating on preparing for the Bluebonnet Brew-Off Competition. We will be tasting competition beers, providing feedback, discussing entry requirements, competition rules, style guidelines, and judging.

So bring your homebrewed beer (bottle, growler or keg), your questions and we will have a good time.

# Club Only Competition

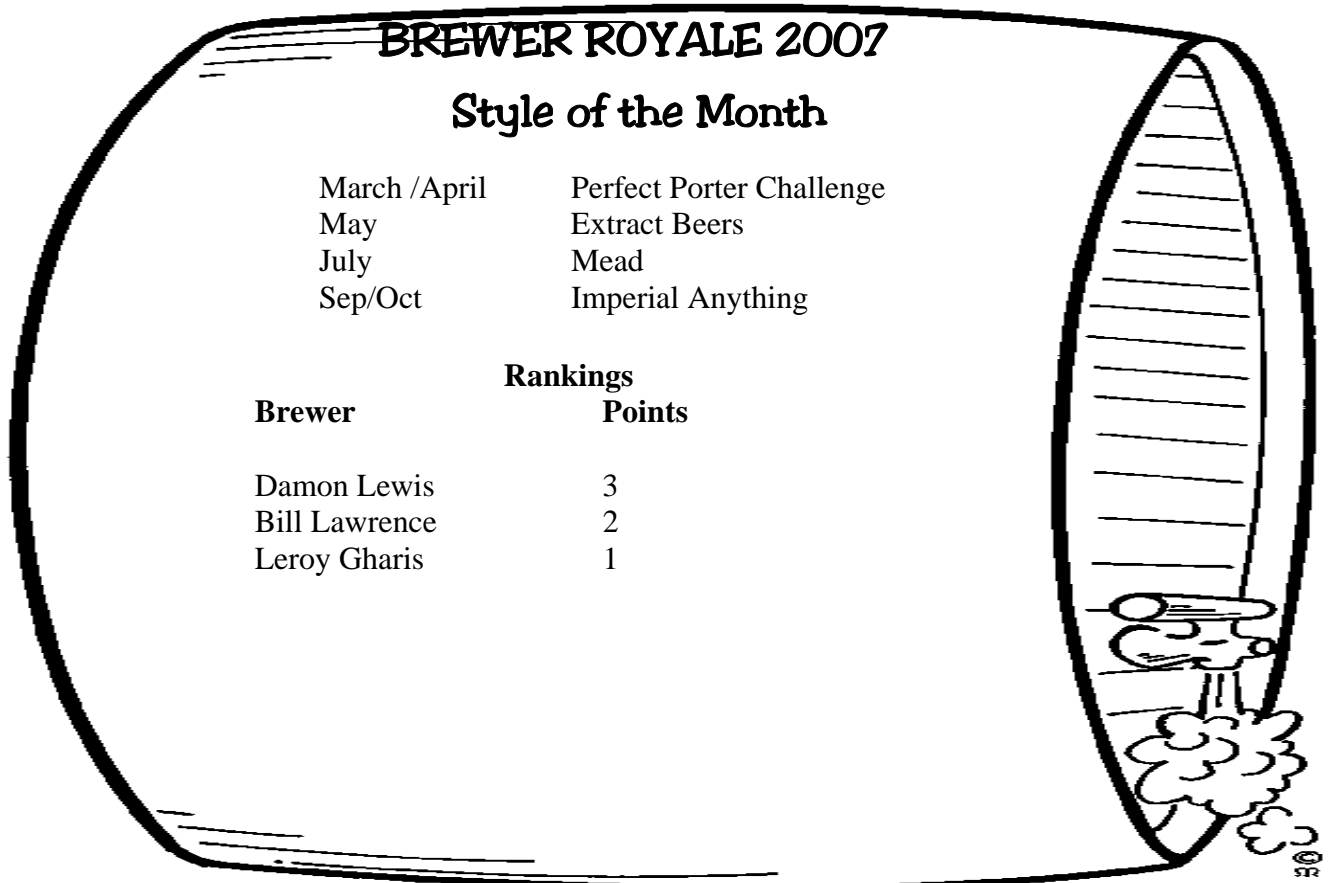
By Orlando Guerra

The *Jan/Feb Club-Only Competition "Dark Lagers"* is in the books. We had (6) total entries: (4) Cat. 4B. Munich Dunkels and (2) Cat. 4C. Schwarzbier (Black Beer). The results were as follows:

Place:	Brewer	Cat.	Name of Beer
1 <sup>st</sup> Place:	Damon Lewis	Cat. 4C. Schwarzbier,	As Big as Mine?
2 <sup>nd</sup> Place:	Bill Lawrance	Cat. 4B. Munich Dunkels	
3 <sup>rd</sup> Place:	Leroy Gharis	Cat. 4C. Schwarzbier,	Limp Richard

Very special thanks to those who took the time to judge.

The next COC will be *March/April Perfect Porter Challenge*. While you are preparing your Porters for the Bluebonnet don't forget to set aside a few bottles for the COC. The COC will be open to BJCP Category 12. Porter, subcategories: 12A. Brown Porter, 12B. Robust Porter and 12C. Baltic Porter. I will be calling for entries late February or early March, see the NTHBA Discussion Board for the exact dates.



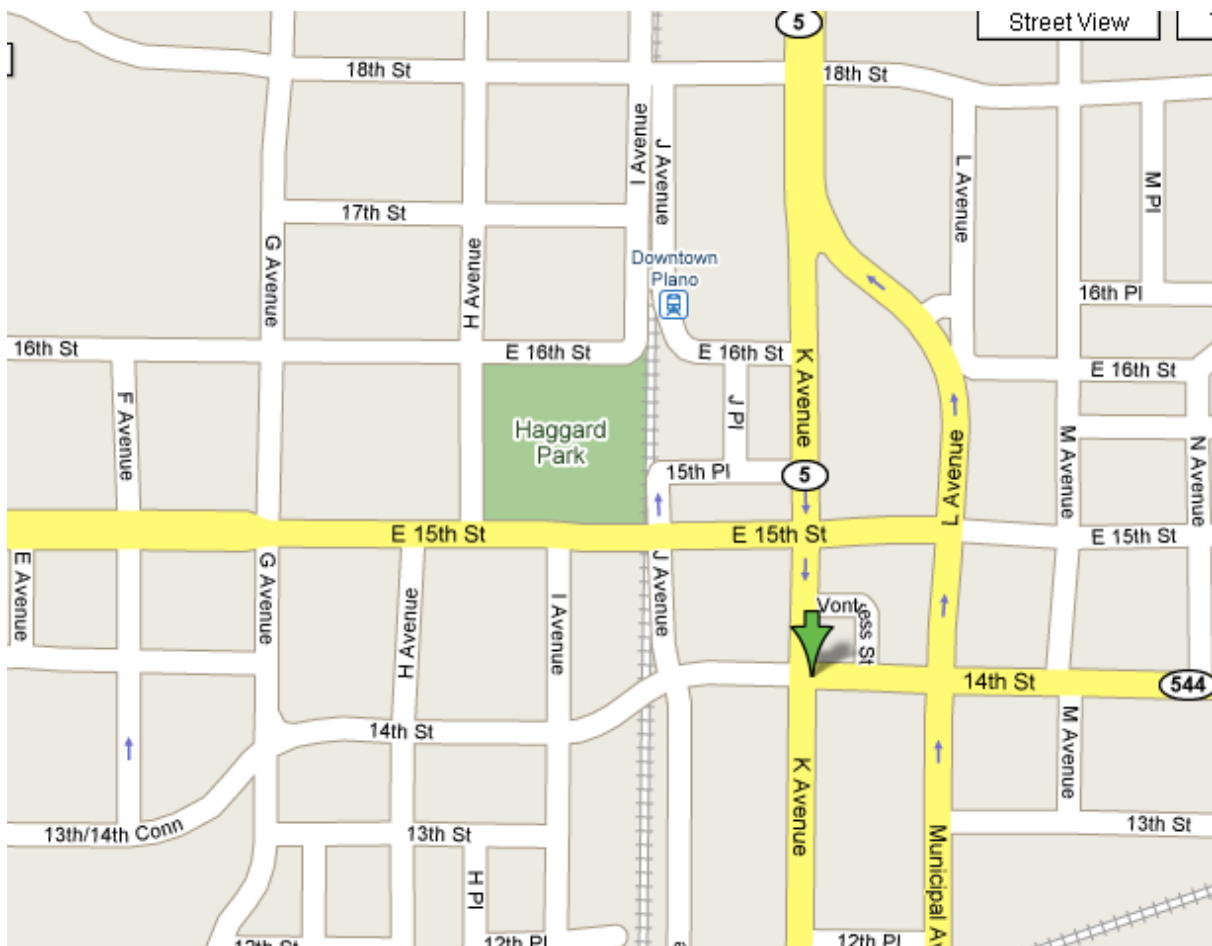
# Club News Odds & Ends

## Cigar & Homebrew Event

Two Brothers Cigar Shop will be hosting another Cigar & Homebrew event which is scheduled for some time in April. For the new members that have not experienced one of these get-togethers it is a lot of fun and a great change to introduce several people at one time to well made beer and to the hobby we all hold dear. Two Brothers has a large lot which can accommodate many people. They have food, a live band, outdoor seating as well as indoor seating, and usually a commercial beer and spirit vender. I like to set up outside and serve. I am asking all who can to donate some home brew preferably in a keg. I have plenty of CO2 so all I'll need from you is the keg of beer, hose with picnic tap rig, and a bag of ice. I'll try to construct a larger manifold but may not have enough gray gas fittings (we can work this out). Anyone that donates beer gets free cigars to enjoy. If you don't smoke cigars the rest of us will be glad to enjoy them for you. Please email me at [brewbuzzard@msn.com](mailto:brewbuzzard@msn.com) with the beer type and what equipment you can bring. Also, make sure the beer you donate is a good effort; we want to impress. Two Brothers Cigar is located in downtown Plano at the southeast corner of 15th and Ave K.

Prosit!  
Rich

<http://www.twobrotherscigar.com/>



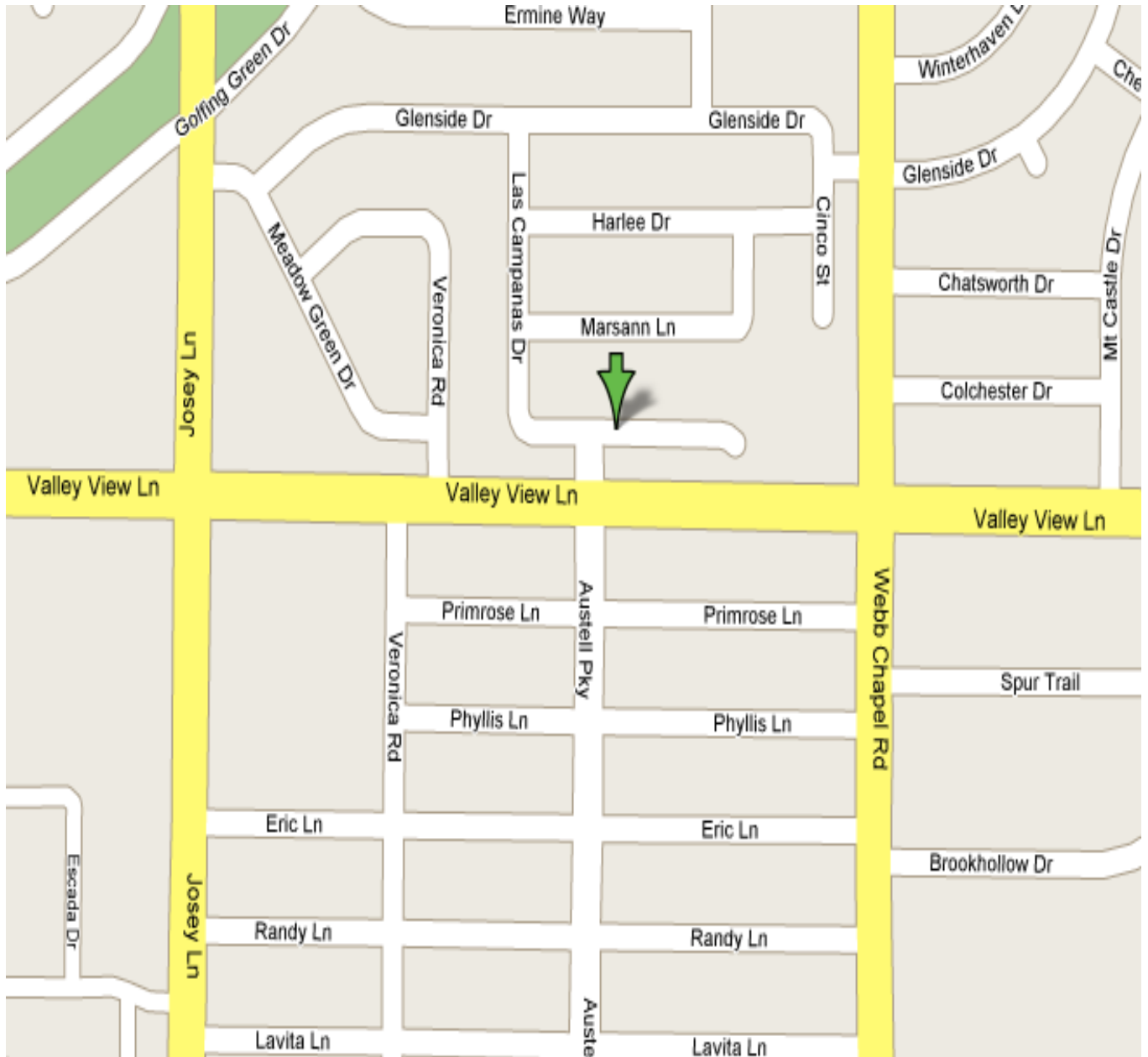
# Club Brew Day

**Steve Jones'**  
**2961 Las Campanas Dr**

**Dallas, TX 75234**

**Starts @ 9AM**

**[www.nthba.org](http://www.nthba.org) for more details;**



Livin' the Brews Newsletter  
Damon Lewis, editor  
C/O Homebrew Headquarters  
300 N. Coit Rd., Ste 134  
Richardson, TX 75080

# 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**

Mike Grover  
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### **1st vice president**

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### **2nd vice president**

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### **Minister of education**

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### **Secretary**

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 214-493-1199

### **Past President**

Fred David  
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 972-378-5198

## **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!

Russ Bee  
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 (972) 771-9489

Darrell Simon  
 (972) 675-5562

McKee Smith  
 (972) 393-3569

Jim Layton  
[Blutick@juno.com](mailto:Blutick@juno.com)  
 (903) 546-6989

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.



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