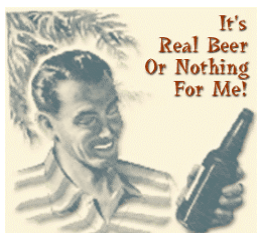


LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By Mike Grover

The long hot summer has officially begun. Thanks to those who braved heat and studio lights to brew at Brian & Melinda Beyer's place last month. We had a terrific turnout, with 7 batches of beer being brewed. I don't know whether this is a club record or not, but it is certainly the best turnout in recent years. As most of you know, a filming crew was present to record a segment for an upcoming beverage program. I have been in contact with the producer of the show and will share information on the broadcast schedule as soon as I get it. It will probably be a few months before it airs. The channel that will air the show is called Veria and it is currently only on Dish Network, although it should be on Verizon by the time the show airs. More information and scheduling can be found at www.veria.com. Perhaps we can get a club member to burn a DVD of the show when it airs. For more about the brew day be sure to read Brian's column.

The June meeting was a huge success. Thanks to the Gordon Biersch staff for setting things up. Those that stuck around after the raffle got a brewery tour conducted by brewer David Huls. Many of you may remember David from the Addison location of Humperdink's back when they had a brewery. We look forward to meeting at Gordon Biersch in the future. The July meeting will be at BJ's Brewhouse in Addison on July 8th at 7:00 p.m. The second Tuesday comes early this month and follows the 4th of July holiday, so don't let it sneak up on you.

[Map to Club meeting location on page 3]

The beginning of the Texas summer also means competition season kicks into high gear. Be sure to check out Orlando's column for all of the latest and greatest information. Entries for our own Limbo Challenge are due in very early August, which will be here before you know it. You still have a little bit of time to brew something "quick" like a wheat beer if you hurry! Lone Star Circuit standings have been updated to reflect the Celtic Brew - O f f r e s u l t s (www.lonestarcircuit.com), and NTHBA is still in the lead with 57 points, followed by the Bay Area Mashtronauts with 42 and Knights of the Brown Bottle with 36. BAM look to be our toughest competition, and the next

(Continued on page 2)



What's Brewin'

By Brian Beyers

I would like to thank every one who came out to the June brew day. We had a great turn out. We had 7 people brewing with rigs of all shapes and sizes brewing up a total of 60 gallons of beer. We even had a camera crew out there filming the brewing process for an upcoming episode of What's Brewing. For the first time that I know of some ladies of the club brewed there own beer at a brew day. They brewed 10 gallons of Whit and plan on entering it in the Limbo Challenge. July has two events, the first is the brew day on the 12th at Fred David's house. Fred's address is 5909 Beth Dr Plano TX, 75095. The second event is summer party July 19th at Bill James house so bring your swim suits and of course your beer. Who knows what sort of "ornament" Bill will have floating in his pool this year. Bills address is 2801 Glen Forest Ln. Plano TX, 75023, and if you have any questions you can call him at 214-755-4273, it should be a great night.

Party On
Brian



(Continued from page 1)

competition on the schedule, the Lunar Rendezbrew, is their own. We can expect the Houston-area clubs to be heavily represented in both the Rendezbrew and the Dixie Cup, so we can't let up now!

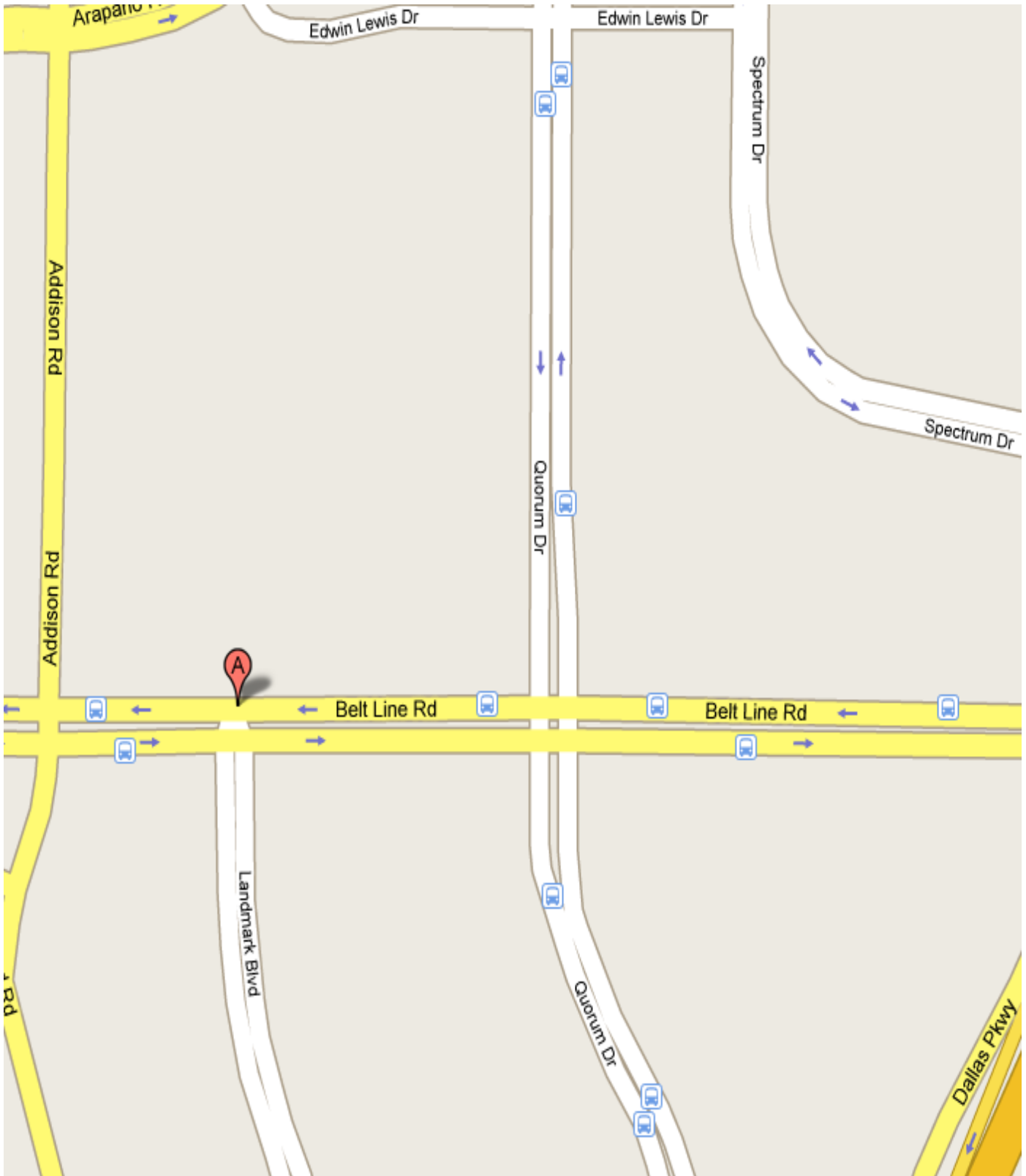
Thanks to all who have purchased NTHBA t-shirts. We still have a lot of them in all sizes for \$15.00 each. The shirts are dark gray with the artwork designed by Richard Harris. Shirts will be available for sale at the July club meeting and brew day.

Finally, thanks to distinguished NTHBA alumnus Bill Dubas for drawing our attention fo the "For Geeks Only" article in the July/August issue of Zymurgy magazine. Steve Holle, the author of the article and A Handbook of Basic Brewing Calculations credits NTHBA – and specifically Kelly Harris, Jim Layton, and Bill Dubas – for helping him with the series of articles. For those that don't know, Zymurgy is the official journal of the American Homebrewers Association (AHA) and is included with your annual membership. If you are not already a member, you should consider joining the AHA. The AHA sponsors many homebrew-related events, brewpub discounts, and the club-only competitions. More information can be found at www.beertown.org.

Prosit!

July Club Meeting @ BJ's in Addison

4901 Belt Line Rd., Dallas, TX 75254



Tech Corner

By Ken Woodson

The next beer basics class will be held on July 12th at the July brew day. We'll start around 12:30 p.m. and the topic this month is trouble shooting off aromas and flavors. So, if you get a chance, come out and join us.

Our next BJCP study class will be on Sunday July 13th and we will discuss light hybrid and amber hybrid beer styles. Each study session will start around 12:30 p.m. and last until around 3:00 p.m. The study classes will be held every other Sunday at my home. My home address is 6913 Rochelle Dr. in Plano, near COIT Rd. and Legacy Dr. If you want to become a BJCP judge, it's not too late to join us.

In previous articles we mentioned the importance of aerating your wort, right after pitching the yeast, in order to supply the yeast with the proper amount of oxygen. At the beginning of fermentation, the yeast use oxygen in the formation of sterols. Sufficiently high levels of sterols are necessary for yeast cell wall permeability. Without cell wall permeability the yeast cannot use the nitrogen and sugars in the wort, which will lead to poor fermentation.

It has been known for some time that fatty acids in the wort can be used by yeast in sterol synthesis. More specific, the fatty acids oleic and linoleic acids serve as an alternative way for

yeast to produce sterols, requiring far less oxygen.

However, brewers have not embraced this alternative to yeast aeration because of the negative affects of fatty acids on beer foam stability and beer staling.

Recent research suggests that yeast aeration can be replaced entirely by simply adding a very minute amount of olive oil when you pitch the yeast. Olive oil consists mainly of oleic acid, palmitic acid, and other fatty acids. Therefore, the idea of adding olive oil is similar to the one discussed early where fatty acids allow yeast to produce sterols. If very small amounts of olive oil are required then maybe the negative affects of fatty acids on beer can be avoided. Only time will tell if olive oil will replace yeast aeration.

Finally, we should mention that the amount of olive oil required for brewing a 5 gallon batch of beer is very small. So, from a home brewing perspective, it is

not very practical to use olive oil in place of yeast aeration. Moreover, if you use too much olive oil then you can reduce beer foam stability and increase the likelihood of beer staling because of the fatty acids contained in olive oil.

If you still want to give olive oil a try, here is a recommendation from De Struise Brouwers: to make 5 gallons of beer add 1.9 mg of olive oil and 190 mg of cholesterol to the yeast smack pack. Note that cholesterol is a sterol.

If you would like to read more about olive oil and yeast fermentation here is a good resource:

Brew Your Own Magazine, May 2008 Edition.



Club News Odds & Ends

NTHBA Brewers take Best of Show in the 14th Annual Boneyard Brew-Off

Jeff Nolte and Campbell Nolte took Best of Show with their Governor Rick Perry. The Boneyard Brew-Off is hosted by the Boneyard Union of Zymurgical Zealots (BUZZ) based in Champaign, Illinois. The cleverly named pear cider was good enough to beat out eleven other ciders and perrys and 238 other entries to take BOS. Great work Jeff and Campbell!!!



Lone Star Trophy Comes to Dallas by Jacque Keller Lone Star Circuit President

The Lone Star Circuit's brand new traveling trophy is making its way around Texas and is expected to make an appearance at the Limbo Challenge in August. Designed by Bev Blackwood and fabricated by artist Thomas Schwab, the custom piece is a spectacular trophy for a prestigious achievement.

Each year, the homebrew club accumulating the greatest number of points in Lone Star Circuit competitions wins the title Homebrew Club of the Year and gets to display the trophy for a year. North Texas has a good chance of taking this baby home this year! We are currently first on the LSC leader board. So imagine this trophy on display at Homebrew Headquarters and keep up the good brewing!

For more information about the Lone Star Circuit, go to <http://www.lonestarcircuit.com>

2008 Brewers Only Standings

By Orlando Guerra

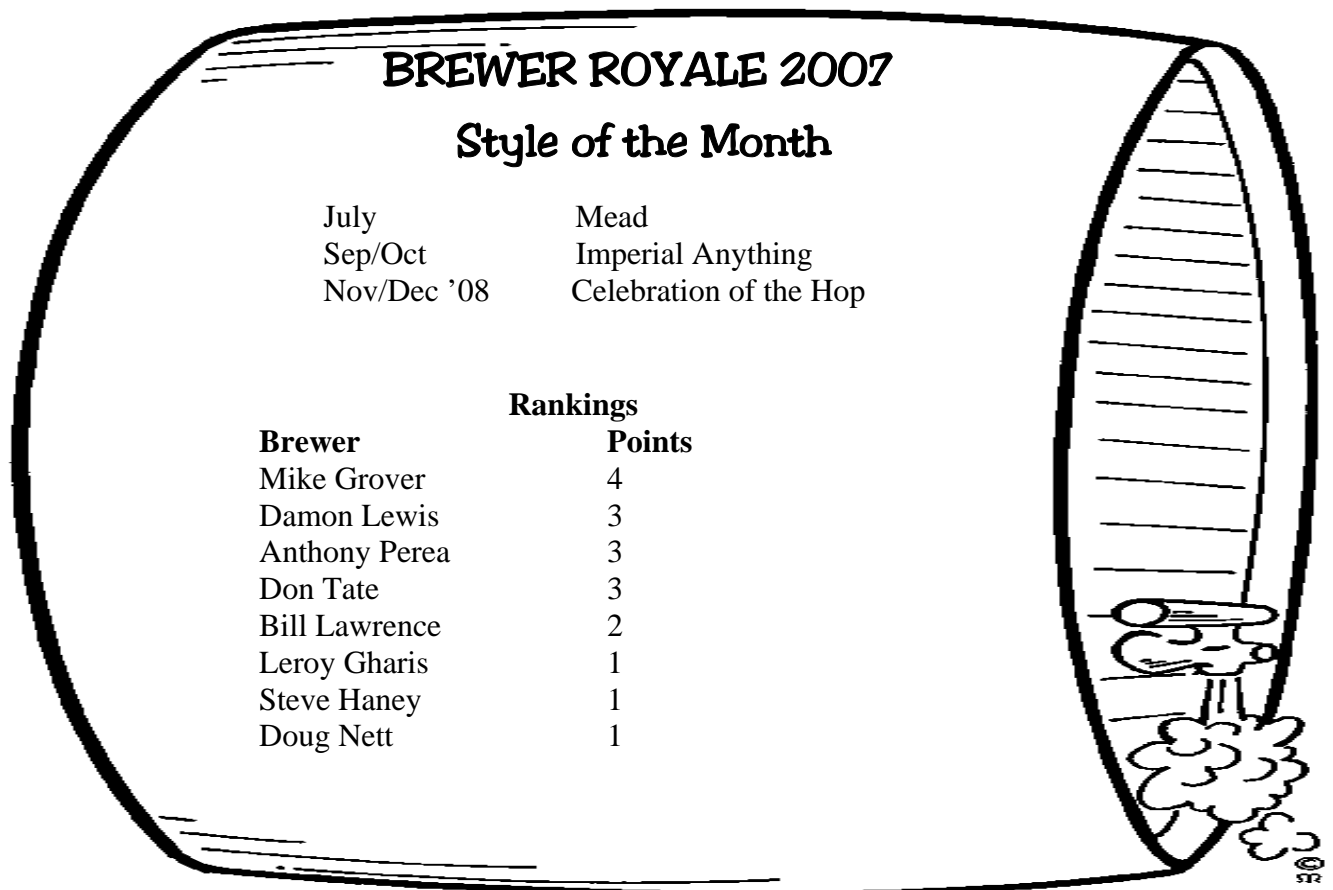
Guys, we are halfway through the '08 Brewer Royal Club Only Competition and the race is still very tight. Mike Grover is leading with only 4 points with three other brewers are tied for second with 3 points each. So the competition is still wide open. We could have a "spoiler" take it all away.

Hope you already have a Mead done, but if you don't, and want to get back in the contest you better get started brewing a "Imperial Anything" entry.

Hopefully the '08 Hop Crop will be in with enough time to brew a "Hoppy" beer for the Nov/Dec COC "Celebration of the Hop" competition.

Good Luck and Brew Often.

Orlando



Club Only Competition

July/August, "Mead"

By Orlando Guerra

The July/Aug competition is "Meads". This competition covers BJCP Categories 24, 25, 26 mead styles.

Entries can be dropped off at Homebrew Headquarters from June 26th through July 6th. Late entries will be accepted at the Club Meeting July 8th.

Judging is scheduled for July 12th, during the brewday at Fred David's house. WE NEED JUDGES!!!!

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 July 25, 2008.

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**

The next COC will be in September/October 2008, "Imperial Anything Entries are due 10/11/08 and judging will be held 10/18/08. This competition covers any beer style that has been imperialized. Entries will be judged to BJCP Category 23 Specialty Beer, so entrants must include information about what they have done. The competition is not about the biggest beer, it is about a bigger beer done right.

Entries MAY specify the base beer style, and MUST state the original gravity (OG), final gravity (FG), and the type of imperialization (ABV, IBU, etc.).

Note: Beer styles that are imperial by nature (Dopplebock, Eisbock, Strong Scotch Ale, Russian Imperial Stout, Imperial IPA, Belgian Dark Strong Ales, and English and American Barleywines) MUST have OG

Cactus Challenge 2008

By Orlando Guerra

The Cactus Challenge has been added to the 2008 Lone Star Circuit. Additional information can be found on their web site: <http://www.ale-iansociety.org/cactus/>

The Cactus will be accepting entries August 6th-20th. The 11th Annual competition will be held Friday and Saturday, September 19th-20th at the Ashmore Inn in Lubbock.

2008 Competitions

Lone Star Circuit & Brewer Royal (COC)

Competition	Entry Due Dates	Event Date
Celtic Brew-Off	PAST	PAST
Big Batch Brew Bash Weizenbock	PAST	PAST
Lunar Rendez-Brew All BJCP Beers, Meads & Ciders	July 12th Entries Due in Houston	Aug 2nd
July Club Only Meads	Club Date: July 6th AHA Date: July 25th	
Alamo City Cerveza Festival All BJCP Beers, Meads & Ciders	July 12-26th Drop off at HBHQ	Aug. 15th & 16th
Iron Mash Saturday July 26th	Sept. 12th	Sept 20th
Limbo Challenge Lower alcohol beers with starting gravities of about 1.050 or below.	July 17th—Aug 1st	Aug. 23rd
Cactus Challenge All BJCP Beers, Meads & Ciders	Aug 6th—20th Entries due in Lubbock	Sept. 19th & 20th
Sept/Oct. Club Only Imperial Anything	Club Date: TBD AHA Date: TBD	
Dixie Cup All BJCP Beers, Meads & Ciders	Late Sept/Early Oct.	Oct. 17th & 18th
Nov/Dec Club Only Celebration of the Hop	Club Date: TBD AHA Date: TBD	

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

Summer Competitions are Right around the Corner!!

Lunar Rendezbrew XV

Alamo City Cerveza Festival

Limbo Challenge

The summer is in full swing and before the next issue of this newsletter, entry dates for (3) Lone Star Circuit Competitions will have come and gone.

Lunar Rendezbrew XV, July 12th (Packing Party TBD)
Alamo City Cerveza Fest, July 12th -26th (HBHQ Drop off Location)
Limbo Challenge, July 17th – Aug 1st (HBHQ Drop off Location)

The Lunar Rendezbrew XV is open to all 2008 BJCP categories for beers, meads, and ciders, plus three additional categories for kit wines, fruit wines, and liqueurs. **We will be holding a packing part Sunday July 6th, the time and location is yet to be announced. See discussion board for the latest info.**

The Alamo City Cerveza Fest will be judging all BJCP beer, mead, and cider styles using the 2008 BJCP style guidelines, as well as a special category 29, Ancho Pepper Beer.

The Limbo Challenge is sponsored by NTHBA. **It's OUR competition so we need to make a good showing as a club.** The Limbo will be open to styles of beer traditionally considered "session beers" and generally having an original gravity of 1.050 or less.

Can you guys read a calendar? Better get started on something. If you don't have a special beer(s) already put aside for the events, now is the perfect time to brew those "fresh ales". It is still not too late to brew for the Limbo

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.

So get to brewing,
Orlando

Iron Mash 2008

By Orlando Guerra

The Iron Mash 2008 date has been set for July 26, Sat. at Rahr & Sons Brewing Company. Registration is now open. However online registration is not up yet, in the meantime, please email John Shank to reserve your spot - darkwing445@msn.com

Iron Mash entry fees:

10 gal All grain \$50.00

5 Gal Extract \$40.00

5 Gal All grain \$30.00

Water and Electric will be provided. Please bring your own power strip if you need more than one outlet.

T shirts with the Iron Mash Logo can be purchased for \$15.00. You can pay by check or email Brian Schoolcraft at bsbrewery@excite.com

For up to date info check the NTHBA discussion board or the Cap & Hare Discussion Board:
<http://www.capandhare.net/index.php?name=PNphpBB2&file=viewforum&f=2>

Rules and Registration for past competitions can be seen at <http://www.capandhare.net/modules.php?op=modload&name=UpDownload&file=index>

Lunar Packing Party July 6th!

By Orlando Guerra

The packing party for the Lunar Rendezbrew X: <http://www.mashtronauts.com/lrxv/lrxv.html> will be held at 3pm Sunday July 6th at my home:

Orlando Guerra
7409 Avalon Drive
Plano TX 75025
Orlando7409@aol.com

See "Packing Party Rules" on the discussion board: http://www.nthba.org/www/forum/topic.asp?TOPIC_ID=244

If you can not participate in person, get a buddy to help you out, or contact me and make arrangements.

Please note that the Lunar only accepts online entries. So you must complete online registration prior to arriving at the packing party.

Entry rules and the online registration form for the Lunar can be found at: <http://www.mashtronauts.com/lrxv/rules.html>

Some helpful tips for preparing your entries for shipping to competition:

1. Printed crown caps must be blacked-out with a permanent marker and all labels removed to assure anonymity of all entries.
2. A completed bottle label must be attached to each bottle with a rubber band — no tape or glue.
3. 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.
4. Keep copies of your registrations and entry forms for your records.

An important item for the packing party is beer. Bring your beer, we always have a mini-social and sample each other's entries. Beer makes the packing fun.

WE NEED MORE BOXES!! The best boxes seem to be the 750ml divided (cardboard) wine bottle boxes. So if you can pick up a few ahead of time and bring them to the packing party that would be great. Most Beer/Wine stores will give you empty wine boxes.

Orlando

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

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

Mike Grover
MikeGGrover@aol.com
972-417-3057

1st vice president

Orlando Guerra
Orlando7409@aol.com
972-618-5144

2nd vice president

Brian Beyer
BMbeyer@SBCGlobal.net
214-705-0515

Treasurer

Curtis Martin
curtis@2cpm.com
972-867-2689

Minister of education

Ken Woodson
Dr.woodson@verizon.net
972-208-8606

Secretary

Damon Lewis
damon@brotherhoodbrew.com
214-493-1199

Past President

Fred David
i_brewfer_2@verizon.net
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
Russmbee@aol.com
(972) 771-9489

Darrell Simon
(972) 675-5562

McKee Smith
(972) 393-3569

Jim Layton
Blutick@juno.com
(903) 546-6989

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.



Visit the NTHBA Website at
www.nthba.org