

# LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association

Volume XXXIV

Issue IV - April 2019



## *Quick Sips for April:*

April 2nd – Officer's Meeting – Ron's Place – Addison

April 9th – Club Meeting – Celestial Brewing – Dallas

April 13th – Club Brew Day – Matt & Nicole Saladin's House – Carrollton

April 27th – Spring Party – John & Adele Wherry's House - Carrollton

These and other events can be found on our [Facebook](#) page.

## Prez Sez by Matt Parulis

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I hope everyone had a great time at Bluebonnet last weekend! Congrats and thank you to James "Smitty" Smith and everyone else involved in organizing another fantastic Bluebonnet competition and conference! Congratulations to those that brought home hardware including Fred David who stole the show by taking 1st place as Bluebonnet Homebrewer of the Year! Congrats to Fred and all those who placed!

### MINISTER OF EDUCATION

Stephen Tyner has volunteered to serve as our MoE for the rest of 2019! A big thank you to Stephen for stepping up to help out! Check out his article on Brut IPA's in the April newsletter and look for more articles and presentations as the year goes on!

### COMP COORDINATOR

The club still has an open position for a competition coordinator for the rest of the year. If you are interested in helping out, please let one of the officers know. The position includes writing a newsletter article each month, running club only competitions, setting up packing parties, and keeping tabs on the Lone Star Circuit competitions.

### LIMBO CHALLENGE

July will be here before you know it which means the 14th annual edition of the Limbo Challenge, NTHBA's low-gravity competition, is right around the corner too! The club is looking for members to help with organizing the competition, awards event, and some other odds and

ends. Meetings typically start in April (after everyone recovers from Bluebonnet) and are scheduled every 4 – 6 weeks to make sure all items are being covered. Dates for the Limbo this year are below.

- Registration – July 7th – August 1st
- Entry Check-in – August 4th
- Judging – August 10th, 11th, and 17th (if necessary)
- Awards Ceremony – August 24th

If you are interested in volunteering, please contact me at [president@nthba.org](mailto:president@nthba.org) or any of the other officers.

*Cheers!*

*Matt*



## The First Sip by John Wherry

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Our activities in March picked up quite a bit and were accented by the Bluebonnet Brew-off during the middle of the month. We have a very active April coming up. Also, see information directly below for a future activity nearing final planning.

On **Saturday, May 4<sup>th</sup>** (yeah, I know and I'm not gonna say it) – In recognition of National Homebrew Day, our May Brewday will be held at [Steam Theory Brewing](#) located in Trinity Groves at [340 Singleton Blvd, Dallas, TX 75212 \(map\)](#). We appreciate current and former club members and Steam Theory co-owner's Chuck Homola & Jonathan Barrows' support. Steam Theory is a large brewpub with great beers and food. It would be a great time for club members to 'invite friends' and see what our club is about and enjoy what Steam Theory offers.

### March Recap

The March Officer's Meeting was held on Tuesday, 3/5 at Guitars & Growlers in Richardson. They have around twenty taps of local and national craft beers as well as great sandwiches and other pub grub. It's well worth a visit if you haven't been there.

Oak Highlands Brewery (OHB) welcomed the club for the February Members Meeting. The variety of beers was great. We had a presentation from [Cigar's for Warriors](#); Smitty discussed Bluebonnet; and, as custom dictates, Matt handed out a veritable cornucopia of raffle prizes.

### April Activities

The **April Officer's Meeting** is being held on Tuesday, 4/2 at [Ron's Place](#) in Addison. It's located a bit west from the Northwest Corner of Beltline and Midway next to the Hub Sports Bar at [4145 Belt Line Rd, Addison, TX 75001 \(map\)](#). As always, club members are welcome to join. We'll arrive at 6:30pm and get going around 7pm.

The **Monthly Club Meeting for April** is being held on Tuesday, 4/9 starting at 6:30pm at [Celestial Beerworks](#). The Brewery and Taproom is located just a few short steps from the Green Line's Inwood/Love Field Station at [2530 Butler St, Dallas, TX 75235 \(map\)](#). Celestial is not commonly open on Tuesdays, but we have arranged a special opening for our club meeting. There is no food served at Celestial, we are currently planning on having some food brought in and will request a small donation from club members at the meeting.

Our **Monthly Brewday for April** will be held at Nicole and Matt Saladin's home. It will be on Saturday, 4/13 starting at 9:00 AM and going until about 3:00 PM. Come out and see the Saladin's brewing set-up and bring your rig and demonstrate to fellow club members. Please bring some brew to share with attendees. We'll have a breakfast snack and coffee for those

arriving early. Lunch will be served around noon. Matt & Nicole live at [1903 Vista Oaks Dr Carrollton, TX 75007 \(map\)](#).

On **Saturday, April 27<sup>th</sup>** we'll have our **Spring Party**. The party is being held at Adele & John Wherry's home starting at 7pm at [2205 Le Mans Drive, Carrollton, TX 75006 \(map\)](#). And no, you're not imagining things, it's right next door to Pam & Walter's. At the "Cinco de Mayo – Final Scrimmage" we'll have the club kegerator available to serve up beers in an informal club competition for '**Best Mexican Style Beer**'. For the adventurous, the pool and spa will be open.

The club is providing a variety of Tacos and Tamales as well as Chips, Salsa & Queso. We're requesting club members to bring the Apps, Sides and Desserts. Some items to consider are Jalapeno and Poblano Peppers in various forms; Taquitos; multi-layer dip; Guacamole; rice; all varieties and forms of beans; Mexican corn; fruit cobblers & tarts; flan; churros; and of course more chips and queso (it's hard to have too much of that stuff).

#### Future Activities

Thanks to members contacting me and volunteering for Brewdays and we have general plans set through September. For now, we'll pause on formalizing the hosts for the end of year brewdays. Hosts have been identified for the Spring and Summer parties. A host for the Fall (September/October) party has yet to be finalized, if you have an interest, please contact me.

If you are interested, or have thoughts for monthly club meeting locations or other social events, please talk to me at a club meeting or email me at [socials@nthba.com](mailto:socials@nthba.com).

*Cheers,*

*John*



This is a shot of Fred stirring something in a bucket (reputedly a mead in the making). One can only guess in horror at what “wisdom” is being imparted while all this is going on. Fortunately for our gentle readers, this newsletter is family friendly so I’ll not corrupt the innocent by committing his comments to print at this juncture.

## Competition Corner

Bluebonnet 2019 is behind us, but the competition season is just getting started! This month we have March COC results, judging for 2 Lone Star Circuit competitions, and more info on the next COC and LSC comps.

### Club Only Competition

The March COC focused on IPA’s including categories 12C, 21A, & 21B. We had a good mix of American and Specialty IPA’s with 8 total entries. No English IPA’s were entered. Thank you to Jimmy Orkin, John Wherry, James Smith, and Bill Lawrence for coming out to judge! With a great turn out, we were able to take care of the judging quickly! Gift certificates and ribbons will be given out at the April club meeting. Congrats those who placed and thank you to all who entered! Our next COC will be in May and include Weissbier (10A), Witbier (24A), & Saison (25B)

With that, out winners for the March COC are...

1st Place – John Sutton – 55 BIPA – Black IPA (21B)

2nd Place – Stephen Tyner – Hazy Sunday – New England IPA (21B)

3rd Place – Matt Parulis – RIPA4 – Rye IPA (21B)

...the new Brewer Royale Standings are...

Brewer Royale Standings (after March COC)

Andrew Kotas – 3 pts

John Sutton – 3 pts

Fred David – 2 pts

Stephen Tyner – 2 pts

Doug Nett – 1 pt

Matt Parulis – 1 pt

A quick reminder...if your COC entry places, you also win a gift certificate to Homebrew Headquarters! First place receives a \$20 gift certificate, 2nd place receives \$15 and 3rd place receives \$10. Another great reason to keep an eye on the COC schedule and plan your brews accordingly!

Lone Star Circuit

April is a relatively quiet month for LSC competitions compared to the 1st quarter of the year! Judging for the Lunar Rendezbrew and Cactus Challenge will take place this month. Awards for the Lunar Rendezbrew are being announced on April 27th and the Cactus Challenge awards will announce on May 11th.

The next LSC competition to come up is the KGB's Big Batch Brew Bash! The Big Batch is a single style competition and this year's style is a Rye IPA (21B). The entry deadline is May 10th with judging and awards on May 19th. The club will host a packing party to send entries to the Big Batch. Keep an eye on the Facebook page and emails for more info on the packing party.

For more info on Lone Star Circuit competitions, please visit the Lone Star Circuit website.

## 2019 COC SCHEDULE

March 2019	IPAs - BJCP 12C, 21A, 21B
May 2019	Weissbier, Witbier and Saison - BJCP 10A, 24A, 25B
July 2019	European - BJCP cats 2 – 8
September 2019	Sour and Wild - BJCP cats 23, 28
November 2019	Historical - BJCP cat 27
January 2020	American Strong - BJCP cat 22

## The Secretary's Missive by Bill Lawrence

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As I pen this, the 2019 Bluebonnet Brew-off is just a memory (although in honesty, a hazy one). For a Texas home brewer, this event is much like the Haj, you just gotta go. For those members imprudent enough to count themselves absent from this almost spiritual rite of spring, some serious soul searching should be in order. I have provided a pictorial documentation of some of the goings on elsewhere in this manuscript just so our less than devout followers can get a flavor (no pun intended) of what was missed. I would also like to congratulate the winners even if not members of our club (and may the pox be on them) and of course commiserate with the losers. Remember my friends, even if a medal was not garnered in the contest, how can you consider it a loss when you have the better part of 5 gallons of that sacred elixir to console you in this, your time of grief?

As alluded to above, spring is (or will soon be) bursting forth in all its splendor. I have always thought of the season as a time for rebirth and a young man's fancy soon turns to.....no not shagging you pervs, beer. Along those lines, I would recommend you to our social guy's epistle and specifically his erudite description of the order of play at the much anticipated spring party. For the literate among us, please note that the party is Mexican themed and there will be an informal contest (yup, seems like we do three things, raffle, drink and compete, not necessarily in that order). Anyhow, brew up something thematic for the party (I'm going for a light Mexican lager if I can get it done that quickly). Remember, even though those commercial brews are good, given that this is a home brew club, I personally get the greatest enjoyment imbibing concoctions made by members of our club.

Now that we are either basking in the glory of our recent triumphs or fighting with the "heartbreak of defeat" it's time to start looking forward to the rest of the year. Limbo planning has informally started and of course it is time to brew beer for both it as well as the warmer weather soon to come. We also have a new Minister of Education and his inaugural column is included below. We warned, there are several multi-syllable words and yeah, he's a little

verbose. Again, remember the spring party and as I am always bound to say, may God bless America and happy brewing.

*Prost,  
Wilby*



Generally I like to add some erudite comments to the bottom of photos I publish but frankly some pictures need no elaboration.

## Beer Porn

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This is an old fashioned Oktoberfest brewed by your humble scrivener (I posted this because I sadly did not get any submissions from the unwashed masses). This is one of my favorite beers and over the years this recipe has done right by me in a couple of the larger contests. I think this beer exemplifies what a sensual ravishment a lager can be.

## The Treasurers Report by Jimmy Orkin

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### Summary:

Equity January end \$9,654.62.

Equity February end \$9,284.73.

New members in February: 3.

Members at February end: 94.

Current members at the time of this article: 95.

I want to remind you that the financials trail the newsletter because I write this article before the end of the month.

The final monthly reports are available on the club website at the following link:

<http://nthba.org/content/club-documents>

Please let me know if you would like to discuss any of the club's financial information. Also, please let me know if you would like additional or different information in this article.

We are in the extended full year period. You can renew your membership now and it will not expire until May of 2020. So go ahead and beat the rush to renew in May and renew your membership now. Also, if everyone renews now, you won't have to hear me say, **"PAY YOUR DAMN DUES"**.

Our membership year runs June until May. If your membership is not current, please renew at Homebrew Headquarters or any club event. I'll be at most events and you can pay with a credit card. The membership fee is \$30 and will expire at the end of May 2020.

I or the officers always have membership forms and cards at all the club events. I'll send some email reminders. We will also keep you on the email list for a few of months into the new year even if your membership lapses.

Congratulations to all our club's Bluebonnet Brewoff's entrants. You can't win if you don't enter. Congratulations to our winners, especially to Fred David for his Brewer of the Year win!

*Brew Strong,*

*Jimmy*

## The Minister of Education Report by Stephen Tyner

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### Education – Brut IPA

Before we dive into my first topic as Minister of Education, I believe introductions are in order as I am a very new member of the NTHBA. While I have been an avid beer consumer for years, my homebrewing career began 18 months ago on a patio overlooking São Paulo Brazil. After years of thinking about homebrewing I met up with a friend while living in Brazil. He had cobbled together a simple all grain system and we set out to brew an IPA. The beer was not good, but the experience was great and that was all it took. I returned to the US and the first thing I purchased was an extract kit. Over the last 18 months I have been going deeper down the rabbit hole (and money pit) of homebrewing. During this time, I have upgraded equipment twice and learned quite a bit about what to do and even more about what NOT to do when making the beverage we love to consume (pro tip...when brewing a honey cream ale don't forget to add the honey malt to the mash). In my professional life I am a Packaging Engineer (my degree really has the word 'Packaging' on it) and I work in the food and beverage industry. If you ever have a need for technically sound advice for packaging ingredients or beer, feel free to reach out...I can't guarantee if it will be technical or sound but it will be advice.

My goal for this column is to share interesting and relevant material on homebrewing topics. To that end, if there is a topic you would like me to research and write about, let me know. This forum should not just be me sharing what I think is relevant but what the members want to know to continue to grow as homebrewers. In addition to this forum, I will be conducting demos on certain topics at club meetings and brew days. Homebrewing is very interactive and hands on so I want to incorporate hands on demos where possible. I am excited to be able to research and share topics related to homebrewing with you and am looking forward to the coming months. With that, let's dive into our first topic!

No doubt by now you have heard of or even seen a Brut IPA wherever you buy beer. Since it is relatively new you may not know much about it, much less how to brew it so let's learn more about it. Before we get into the specifics, let's take a moment to dive into the origination of this beer.

Credit for the Brut IPA goes to Kim Sturdavant of Social Kitchen & Brewery in San Francisco California. Kim had been adding an enzyme to his triple IPA to help it ferment further and one day decided to try this with his traditional IPA to see if he could get it to as low of a gravity as possible. The resulting beer was hoppy with a Champagne like finish and with that, the Brute IPA was born. The goal of the style is to ferment to 0° Plato (1.000 SG) which imparts a dry finish like that of a Brut Champagne. While the beer may be very dry it still retains the hop aroma and flavor required for an IPA. This style is fairly new and there is not much in the way of defined attributes however there are some critical things that are characteristic of this style:

1. Highly fermentable wort targeting an OG of 1.045-1.060

2. 20-40 IBUs
3. Enzyme to facilitate fermentation

The first thing when designing a Brut IPA recipe is to use a grain bill that will not add a lot of unfermentable sugars to the mash. Pale or pilsner base malts with rice and/or wheat adjuncts are very common. Avoid crystal malts or any adjuncts that add unfermentable sugar as these will impart a sweetness that you want to avoid with this style. Once you have your grain bill decided upon, you want to mash at the low end of the mash temperature spectrum (148°-150°F). Mashing at lower temperatures allows the starches to be converted into fermentable sugars by beta-amylase. Beta-amylase converts the starches to maltose which is highly fermentable. Mashing at higher temps (above 154°F) will result in your starches being converted by alpha-amylase which creates longer chain sugars that are less fermentable as well as unfermentable dextrins. Remember, the goal is to get as close to 0° Plato as possible and we want everything to be fermentable so mash low.

Regarding bitterness, we are shooting for virtually no residual sugars so we need to be careful with hops. Sugars help balance hop bitterness so with no residual sugars we should not add many (if any) bittering hops. Many Brut IPAs have no bittering hops and use very late boil additions or whirlpool additions to reach the low IBU target of 20-40. Keep your standard 60 minute boil but adding hops with more than 20 minutes left in the boil could impart too much bitterness.

The type of hops used is very straightforward: feel free to use any hop that you would normally use for any IPA. The main thing here is to monitor IBUs. There are many recipes that utilize Citra, Centennial, Nelson Sauvin, etc. Some have reported that fruit forward hops are nice with this beer but feel free to experiment as this style is designed to help hops shine. This style really comes alive with dry hopping and many recipes call for 1-2oz of dry hop additions for a 5 gallon batch to give it the hop aroma. Yeast selection, like hop selection, is straightforward: use any yeast you would use for an American IPA. A very popular choice is a variation of the Chico strain: Safale US-05, WLP001, Wyeast 1056, etc. It should be a clean finishing, highly attenuating yeast.

Now that we have our highly fermentable wort with our late boil/whirlpool 20-40 IBU hop additions we bring on the third key ingredient – an enzyme. Yeast are only capable of converting certain types of sugars into alcohol, mainly simple sugars. With the low mash temp we have tried to create a wort that composed mainly of these easily fermentable sugars (essentially maltose) so the yeast can consume as much as possible. Even with this, there will still be longer chain sugars that the yeast are incapable of converting and the lowest FG we would be able to get without adding an enzyme would be around 1.008-1.010 (~2.0° Plato). The goal is to get to 0° Plato so we need to break the sugars down even more. To do this we add a new enzyme: amyloglucosidase. Enzymes are already present in the mash (remember alpha- and beta-amylase?) and these break down and convert the starches into sugars.

Amyloglucosidase basically finishes what the mash enzymes started and breaks the remaining longer chain sugars down so the yeast can convert them to alcohol and CO<sub>2</sub>.

So where exactly do you find amyloglucosidase? Lucky for us it is sold at many homebrew shops as well as online. White Labs has a product called Ultra Ferm that is amyloglucosidase in a liquid form. It can be added to wort below 140°F (above this temperature will denature the enzyme) at 0.4mL/5.0 gal wort. Alternatively Brewers Supply Group has a powdered version called Amlo 300 you add 0.4-1g/5.0 gal of wort. Both products are designed to get your FG to 1.000 or 0° Plato if added correctly. Since ethanol (the alcohol present in beer, wine, and spirits) has a gravity of 0.794 it is possible to go below a gravity of 1.000 with this style so don't be alarmed if you get readings around 0.997 or so.

Once you have your enzyme added you ferment at the standard profile for an American IPA and add your dry hop addition based on your recipe and preference. The final step is carbonation and you do want to carbonate it a little higher. Typical IPAs are carbonated at 2.2-2.7 volumes of CO<sub>2</sub> but with this style you want a little more "Champagne-like" effervescence so many recommend carbonating at 3.0-3.3 volumes. That's it. You should now be able to start down the path of brewing a brut IPA.

*Brew Smart,  
Stephen*



This is what victory looks like. I was given to understand that Mr. David wanted to channel his inner “Mark Spitz” and along with the medals don his trusty speedo for this photo however calmer heads prevailed. Questionable taste aside, no one can deny the magnitude of this win.

## NTHBA Officers

### President

Matt Parulis

[president@nthba.org](mailto:president@nthba.org)

### 1<sup>st</sup> Vice President

Open

[firstvp@nthba.org](mailto:firstvp@nthba.org)

### 2<sup>nd</sup> Vice President

John Wherry

[socials@nthba.org](mailto:socials@nthba.org)

### Treasurer

Jimmy Orkin

[treasurer@nthba.org](mailto:treasurer@nthba.org)

### Minister of Education

Stephen Tyner

[education@nthba.org](mailto:education@nthba.org)

### Secretary

Bill Lawrence

[secretary@nthba.org](mailto:secretary@nthba.org)

### Past President

James Smith

[pastpres@nthba.org](mailto:pastpres@nthba.org)

## Our Supporting Home Brew Stores



300 N. Coit Road, Suite 134  
Richardson, TX 75080  
972-234-4411  
[www.homebrewhq.com](http://www.homebrewhq.com)

## North Texas Home Brewers Association

The North Texas Home Brewers Assoc. is a group with an interest in beer and homebrewing. We meet the second Tuesday of the month at various locations around the DFW area. Visitors are welcome!

"Livin' the Brews" is our monthly newsletter. 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.



[www.NTHBA.org](http://www.NTHBA.org)