

LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association

Volume XXXV

Issue III - March

Quick Sips for March:

03/03 – Officer's Meeting – Kelly's Craft Tavern - Frisco

03/10 – Club Meeting – Outfit Brewing - Dallas

Prez Sez by Mike Grover

Well hopefully by the time you are reading this we will be done with all the judging for the Bluebonnet Brew-Off. Thanks to everyone who made it out to judge over the last month. Don't forget the event itself on March 20th-21st at the Sheraton DFW Airport Hotel. Hope to see everyone there, and best of luck with your competition entries!

With the arrival of March spring is just around the corner. We have a lot of events on the calendar over the next several months. After a February hiatus, our regular monthly brew days pick back up again. We'll be having our spring party in late April. We're having both a campout and a brew day at different craft breweries in May. Be sure to check out The First Sip and be on the lookout for emails and Facebook notifications for more information.

A number of club members came out to Farmers Branch on Sunday for a craft beer and chili festival. A couple of dozen local breweries were serving chili made with their beer, and it was a chance to check out the new Cedar Creek Brewhouse and Eatery that will be opening later in the spring.

Spring is also a busy season for [Lone Star Circuit](#) competitions. Be sure to check out Competition Corner for details. Note that both the [Cactus Challenge](#) and the [Lunar Rendezbrew](#) will be collecting entries at the Bluebonnet Brew-Off. This is a convenient way to enter these out-of-town competitions without having to deal with shipping.

Finally, check out my article for a snapshot of what the beer scene looked like more than 30 years ago

Cheers, Mike

A Flight of (not so) Fancy

Those of you that know me probably know that I have an interest in history as well as, obviously, beer. Now that my interest in trying different beer styles covers more than 30 years, I thought that I would write a few articles chronicling the changes in the world of beer that I have witnessed during that time. Hopefully those that are relatively new to craft beer will find this eye opening and better appreciate how far we've come. For the veteran drinkers amongst us this should be nostalgic as well.

My quest for beer styles beyond B/M/C and whatever was on sale began in the late 1980s while I was in college. While going through old stuff I've held onto for one reason or another, I found a gem from 1989. It is my "Old Chicago's World Beer Tour" membership card. For those not familiar with Old Chicago, it is a chain of pizza restaurants that featured a very large (especially for the time) selection of beers. The card featured a list of the beers available at the location where you got it, and it was only valid at that location. In my case the card came from the Colorado Springs location. I picked it up while I was in the area during geology field camp. A quick Google Maps check shows that the location is no longer open but that there are still several locations in the area. There was a location on Belt Line Road in Addison but it closed many years ago. Old Chicago returned to the DFW area with several locations a few years ago, but I have not yet made it out to give it a try.

The card itself is a unique snapshot of the beer scene during the time before the American craft brewing boom. There are 114 beers listed on the card along with a generic "Beer of the Month" for a total of 115. A punch is used to mark off the beers that have been tried, and various prizes and discounts were available as milestones were reached. Before I get into the breakdown of what was available, there is something else to be gleaned from this card. All but one of the beers are specifically printed on the card, which means that they were not routinely rotated. I should also note that the vast majority of these beers were bottled. As I recall, draft beers were limited to mass-produced pale lagers from the usual suspects and perhaps one or two regional beers. It also bears noting that Old Chicago's theme was "World Beer Tour", so they emphasized variety of *country of origin* over variety of *beer styles*.

Impressively, a total of 27 countries are represented by at least one beer on the list. The "big three" are the USA (30 beers), Germany* (23 beers) and England (16 beers). [* In 1989 this was still West Germany!] Our North American neighbors Canada and Mexico, along with The Netherlands, check in with 5 beers each. Australia and Belgium are represented by 3 beers each, and Denmark, Ireland, Japan, New Zealand, and Norway have 2 beers each. China, Czechoslovakia (Hooray Iron Curtain!), France, Greece, Italy, Jamaica, Kenya, Papua New Guinea (!), The Philippines, Scotland, Sweden, Switzerland, Thailand, and Trinidad & Tobago each check in with a single beer.

I grouped the beer styles into broadly related categories. Not surprisingly, light lagers dominate the list with a total of 46 beers. This reflects the times but is also a result of Old Chicago's emphasis on beers from around the world. Most countries have an unofficial national light lager, and a great number of the beers from far flung reaches of the world fall into this category. This category includes the standard American lagers plus the beers that we would now call international pale lagers. Most of these beers are still easy to find today, but there are a few interesting exceptions. Who remembers the black-bottled Simpatico from Mexico or Nordic Wolf Light from Sweden? How about Christian Moerlein from Cincinnati or Henry Weinhard's from Portland? I included Sam Adams Boston Lager here, perhaps unfairly.

The second largest category is what I called "German Traditional" styles with 22 beers. This is actually a pretty diverse representation of German-style lagers including Pilsners, Oktoberfest beers, bocks, and even a Dortmunder. Most of these beers are from Germany but there were also examples from Czechoslovakia, the Netherlands, Norway, Switzerland, and the United States. Dark lagers were represented by 9 beers and include what we now call international amber and international dark beers.

I lumped 7 beers into the American Pale Ale category, even though one is technically an IPA and one is a California common. These are some of the oldest American craft breweries and a number of them are still staples at today's craft beer bars and stores. These beers include classics Sierra Nevada Pale Ale, Anchor Steam, Anchor Liberty Ale, along with Boulder Extra Pale Ale, Boulder Sport, Pete's Wicked Ale, and Telluride. I should note here that both Sierra Nevada and Anchor had additional craft beers on the list including porter and stout.

Six English pale ales were on the list, including standards such as Bass and Fuller's E.S.B. along with more obscure beers Chester Golden Ale and Royal Oak Pale Ale. There were also six stouts on the list from four countries. The most unusual of the bunch is Tooth Sheaf Stout from Australia. Three barleywines/old ales, including Thomas Hardy, Young's Old Nick, and Old Peculiar were listed. Interestingly, only three Belgian beers were on the list: Hoegaarden Grand Cru (sounds awesome!), Lindeman's Kriek, and an unspecified Chimay. There were also three porters, three wheat beers, and two brown ales all of which are well known. Finally, there were several styles represented by only a single beer including cream ale (Little Kings), Irish red ale (Killian's), malt liquor (Carlsberg Elephant), and Scotch Ale (McEwan's).

In summary, a few things really stood out to me:

- Only one IPA (Anchor Liberty) on a list of 114 beers
- Very limited American craft beer options
- Of the American craft breweries on the list, most are still in business (Sierra Nevada, Anchor, August Schell, Samuel Adams, and Boulder until very recently).

I hope you found this entertaining, or at least a not unpleasant waste of your time.

- 88. Augustinerbrau Maximator
- 89. Mackeson Stout
- 90. Hoegaarden Grand Cru
- 91. EKU Special Reserve
- 92. Molson Export Ale
- 93. Grolsch
- 94. Swinkles
- 95. Club Weisse
- Aegean
- 97. Paulaner Original
- 98. Paulaner Salvator
- 99. Tooth Sheaf Stout
- 100. Lindemans Kriek
- 101. Chimay
- 102. Old Peculiar
- 103. EKU Dark Reserve
- 104. Carlsberg
- 105. August Schell
- 106. Red Stripe
- 107. Einbecker Ur-bock
- 108. Pete's Wicked Ale
- 109. Thomas Hardy's
- 110. Fischer La Belle
- 111. Paulaner Hefe-Weizen
- 112. Holsten
- 113. Rolling Rock
- 114. Ayinger
- 115. Beer of the Month

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 City Tulsa
 State OK Zip 74137
 Phone # (918) 481-1789
 Date of Birth Shirt Size L

Keep This Card With You.

We are not responsible for lost or
stolen cards.

After completing 25 beers, please bring this card
to any Old Chicago manager to be eligible
for your first prize.

A complete list of procedures is available at the bar.
We can only validate six beers per visit.



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- 5. Coors Light
- 6. Bud Light
- 7. Miller Lite
- 8. Michelob
- 9. Michelob Dark
- 10. Henry Weinhard's
- 11. Lowenbrau Dark
- 12. Stroh's Dark
- 13. Labatts
- 14. Moosehead
- 15. Heineken
- 16. Paulaner Oktoberfest
- 17. Harp
- 18. Hacker-Pschorr
- 19. Molson Golden
- 20. Bass
- 21. Guinness Stout
- 22. Watney's Red Barrel
- 23. Sierra Nevada Pale
- 24. Samuel Adams
- 25. Black & Tan
- 26. Anchor Porter
- 27. Anchor Liberty Ale
- 28. Anchor Steam
- 29. Telluride

- 30. Celebrator Doppelbok
- 31. Dos Equis
- 32. Swiss Lowenbrau Zurich
- 33. Boulder Extra Pale Ale
- 34. Little Kings
- 35. Boulder Sport
- 36. Beck's Bier
- 37. Beck's Dark
- 38. Foster's Lager
- 39. Samuel Smith's Imperial Stout
- 40. Sapporo
- 41. Fuller's E.S.B.
- 42. Pilsner Urquell
- 43. Young's Ram Rod
- 44. Nordik Wolf Light
- 45. Killian's Irish Red
- 46. San Miguel Dark
- 47. Christian Moerlein
- 48. Samuel Smith's Pale Ale
- 49. Samuel Smith's Taddy Porter
- 50. Simpatico
- 51. Corona
- 52. Caribe'
- 53. Tusker
- 54. Young's Old Nick
- 55. McEwan's
- 56. Augustinerbrau
- 57. Grizzly
- 58. Tsing Tao

- 59. Sierra Nevada Porter
- 60. Sierra Nevada Stout
- 61. EKU 28
- 62. Henninger Dark
- 63. Oberdorfer Weisse
- 64. South Pacific
- 65. Altenmünster
- 66. Newcastle Brown Ale
- 67. Chester Golden Ale
- 68. Franziscus
- 69. Amstel Light
- 70. Aass Bokk
- 71. Moretti
- 72. Pacifico
- 73. Singha
- 74. Negra Modelo
- 75. St. Pauli Girl
- 76. Carlsberg Elephant Malt
- 77. Kirin
- 78. Spaten Ur-Marzen Oktoberfest
- 79. Steinlager
- 80. Kiwi Lager
- 81. Samuel Smith's Nut Brown Ale
- 82. Samuel Smith's Oatmeal Stout
- 83. Miller
- 84. Ringness Dark
- 85. Dortmunder Kronen Classic
- 86. Castlemaine
- 87. Royal Oak Pale Ale

Cheers, Mike

The First Sip by Stephen Tyner

After a busy February filled with Bluebonnet check-in and judging we can get back to our normal social calendar. There are quite a few announcements to cover below but let's start with what's on deck for March:

The **Monthly Officers Meeting** will be held at **Kelly's Craft Tavern** (3191 Preston Rd. Frisco, TX) on Tuesday, **March 3rd**. We usually meet around 6:30pm with business starting at 7pm. All club members are welcome to attend.

The **Monthly Club Meeting** will be at **Outfit Brewing** in Dallas (7135 John W. Carpenter Fwy, Dallas, TX) on Tuesday, **March 10th** at 6:30pm.

The March Brew Day will be Saturday, **March 14th** at Fred David's (6803 Overbrook Drive, Parker, TX - may show up as Allen in some mapping apps). Fred has offered to show those interested how to make mead so an email will follow in advance of the brew day with instructions on what to bring.

As has been mentioned, don't forget about the Bluebonnet festivities that will be held March 20-21.

Looking ahead to April we turn our attention to spring. Our benevolent president has offered to host the spring party in late April. The date is being finalized but will be either 4/18 or 4/25 and we will confirm soon. We will hold a small competition at the party for Spring Beers. There is an extensive list below of categories that fit the theme but any light colored, low-medium gravity beer that one would associate with spring is acceptable. There will be a prize so please bring your best spring beer!

1-Standard American Beer

3-Czech Lager

2-International Lager

4-Pale Malty European Lager

5-Pale Bitter European Beer	23-European Sour Ale
7-Amber Bitter European Beer	24-Belgian Ale
18-Pale American Ale	25B - Saison **Table Strength**

We are still looking for a host for the April brew day so if anyone is interested please let me know.

Other events to keep on your radar:

- May 2nd - Cedar Creek Brewery camp out
- May 16th - Brew day at Steam Theory

Prost,

Stephen

Competition Corner by Fritz Schanz

The Club Only Championship (COC)

The March COC is upon us, focusing on Irish and Scottish styles, and rumor through the grapevine (or barley field) indicates that there will be many entries in this competition. We will need judges, and we will need spectators. Judging will be held at Matt Parulis's place on Thursday, March 26, 6:30 pm. Let's see if some of our other great brewers can join Stephen Tyner, Steven Frank, and Dean Weaver in the winner's circle.

- **BJCP 14:** Scottish Light, Scottish Heavy, Scottish Export
- **BJCP 15:** Irish Red Ale, Irish Stout, Irish Extra Stout

Entry drop-off location and deadline: Homebrew Headquarters, Sunday, March 22, 5:00 pm. However, you can deliver your entries to me at the Bluebonnet conference on Friday March 20th and Saturday March 21.

As a reminder, the upcoming COCs are presented below. The red-highlighted beers, of course, will require lengthened conditioning, so you might start on these as soon as possible.

Month	Beer Style	BJCP Category
March 2020	Irish & Scottish	14 & 15
May 2020	British	11 - 13
July 2020	Lagers	1 - 3
September 2020	Extract American	18 & 19
November 2020	Spiced	30
January 2021	Trappist	26

Upcoming Competitions – Through March

The Bluebonnet

The judging for the Bluebonnet will have been completed by the time this newsletter reaches you. What remains of the Bluebonnet are the events:

- **Events & awards:** Mar. 21 – 22
- **Location:** Sheraton DFW Airport, 4440 W John Carpenter Fwy, Irving, TX 75063 (link)
- **Bluebonnet events calendar:** <https://bbbrewoff.com/bluebonnetbrewoff/the-34th-annual-bluebonnet-brew-off/2019-calendar/>
- **Bluebonnet website:** <http://bbbrewoff.com/bluebonnetbrewoff/>

The National Homebrew Competition

- If you had applied to enter the NHC, you would have received an acceptance email by Feb. 14.
- This email would have identified the number of beers you may enter and your shipping location.
- Beers must be received at the shipping location between Feb. 20 and Mar. 5, close of day.

The Lunar Rendezvous (Clear Lake, TX)

The Lunar Rendezvous is the first Lone Star Circuit qualifier after the Bluebonnet. It is hosted by the Bay Area Mashtronauts.

- **Entry registration:** Feb. 24 – Mar. 22 (NOW OPEN)
- **Pickup location:** Sheraton DFW Airport Hotel, 10:00 am, Mar. 21; bottles need to be packed as if for shipping
- **Personal entry limit:** none, but only 2 beers per category may be entered
- **Competition entry limit:** none, but about 350 are typically entered
- **Awards:** May 9
- **Registration site:** <https://rendezbrew.brewcomp.com/>

2019 Competition Stats			
Club	Placement	Points	Individuals
NTHBA	9th	4	Walter Hodges (2 points), Kuumba Smith (2 points)
Ninja Homebrewers	1st	69	Gang of 10

The Cactus Challenge (Lubbock, TX)

The Cactus Challenge also follows quickly on the heels of the Bluebonnet. It is hosted by the Lubbock Homebrew Club.

- **Entry registration:** Mar. 6 – 27, 12:00 noon
- **Pickup location:** Sheraton DFW Airport Hotel lobby area: Friday, Mar. 20, 4:00 – 4:30 pm; Saturday, Mar. 21, 9:00 – 9:30 am; bottles need to be packed as if for shipping
- **Personal entry limit:** 20
- **Competition entry limit:** 275
- **Awards:** May 9
- **Registration site:** <http://www.lubbockhomebrew.com/cactus/>

2019 Competition Stats			
Club	Placement	Points	Individuals
NTHBA	5th	4	Layne McBeath (3 points), Walter Hodges (1 point)
Ninja Homebrewers	1st	43	Gang of 7

KGB Big Batch Brew Bash (Houston, TX)

The KGB Big Batch Brew Bash is a competition devoted to a single style, and is a competition in which NTHBA members have done very well. Hopefully, this tradition will continue into 2020. This year's style is Coffee Beer as defined by the 2019 Style Guidelines of the Great American Beer Festival. To review this style, go to the following link, and download the PDF style guidelines:

<https://www.greatamericanbeerpestival.com/brewers/beer-styles/>) T

This competition is hosted by the Kuykendahl Grain Brewers in Houston.

- **Entry registration:** May 22 – Jun. 5
- **Personal entry limit:** 2
- **Styles accepted:** Coffee Beer (GABF Category 10)
- **Competition entry limit:** no limit, but typically 100 entries
- **Awards:** Jun. 14
- **Registration site:** <https://www.thekgb.org/competition-news> (not yet active)
- **Shipping location:** Brew It Yourself, 25770 Interstate 45 North #107, Spring, TX 77386; phone: (281) 367-2739

2019 Competition Stats			
Club	Placement	Points	Individuals
NTHBA	Ken Rich Memorial Award	0	Zach Hill
Texas Carboys	1	3	
KGB	2	2	
Rogue Brewers	3	1	
2018 Competition Stats			
Club	Placement	Points	Individuals
NTHBA	1	3	Dean Weaver*, James Smith, Steven Barsalou, Wayne Jandell
Texas Carboys	2	2	
Bay Area Mashtronauts	3	1	

*In 2017, the inimitable Dean Weaver took an honorable mention for Belgian IPA.

Cheers

Fritz

Stuff for Sale (and this stuff has good karma by the way)



Converted keg brew kettle, with ball valve and thermometer, I have two, These are nice, professionally manufactured units I bought new from SABCO. \$50 each

Counterflow copper wort chiller, I have two, \$35 each

Schmidling Malt Mill, hand crank, \$20

CO2 regulator, dual gauge, I have two, \$25 each

CO2 tank, 20 pound \$40

CO2 tank, 5 pound, \$20

Ball lock corny kegs, clean inside, I have 5, \$20 each

March centrifugal pump model 809 HS, 1/25 hp, with ball valve, \$30

Camp Chef propane burner, 25K BTU, \$25

Cash only. I can deliver to the next NTHBA club meeting. Contact Jim Layton 903-818-3816



The member that send me this picture (and thanks for that by the way) indicated that there was some research going on. Given that I have an obligation to stamp out so called “fake news” whenever I see it, I respectfully call B.S. on that. Let’s just call it what it really is which is unvarnished boozing. Hey, there is nothing at all wrong with that as there is beauty in simplicity; no need to embellish and naturally there is no judgement going on here.

The Secretary's Missive by Bill Lawrence

Well, every once in a while I do something err.....let's say not too damn smart. My fermenter has a valve on the bottom which, if I leave open by mistake, can cause a rather big mess. Yup, that's what I did Sunday to the tune of about a gallon of Maibock wort on the kitchen floor before noticing what was going on. Nothing says sticky quite like a high gravity wort and of course, nothing like doing a multi-step mash with a double decoction running out on the tile. As you can well imagine there was some rather loud blaspheming going on at my place. As providence would have it (thank God), my bride was not in residence at the time or this could have been way, way worse. Well, at least it wasn't a stout (which is what I drained out on the floor the last time I committed this particular sin). Oh well, I suppose if I was perfect they would then need to set up churches in my honor and naturally, we couldn't have that.

Now that we are into March the time is neigh for a beer contest don't you think? Hopefully everyone has had a chance to do a bit of judging. My palate is still numb from all the spice and vegetable beers I judged this last weekend and my urine smelled vaguely like pumpkin spice by Sunday morning. I am reliably informed that this coming weekend will be American amber and brown ales which will be a good change and hopefully a little less daunting. After killing off the judging we can now all wait with baited breath until the award presentation ceremony to see how well or poorly we faired.

For years now, I had always considered myself an accomplished bullshit artist with very few peers and I do know good work when I see it. As it turns out, anyone who attended the last club meeting was treated to a floor show by a newer member, our own Mr. Schanz. I will confess to a little jealousy as I watched his performance as he manipulated the emotions of the assembled masses like a puppet master and his demonstration of verbal.....well, I'll just call it artistry. Let's just say I think I have identified the next newsletter editor as skill like that needs a blank canvas upon which to create more "magic".

Ok, enough of this banter for the month. I hope all you, my loyal readership, have good fortune in the upcoming contest or at the very least enjoy a decent beer or two. Remember; even if you lose presumably, you have at least five gallons of beer to sooth your damaged ego and with luck, a scoresheet which will help you make a better beer next time. As always, may God bless America and may your beers always drop bright (unless you are making a heffe or one of the new-fangled cloudy IPA's).

*Prost,
Willy*



Yeah, after a while everyone gets tired of drinking that sacramental wine ('cause yeah, it sucks) so it's a handy thing to be able to make a decent beer. I wonder if the brothers ever screwed around with either hard cider or mead? Anyhow, it's never a bad thing to do a couple laps around the beads and fire up the kettles.

Beer Porn



This is a first for this publication; raw beer porn. This is a Belgian Quad clearly before fermentation. Oh sure, I usually show beer in the glass where frequently it looks almost erotic. Once in a while, it is useful to show what it actually looks like before clarification, carbonation and potentially fining or filtration. You know, it's like those pictures you see of models without makeup and sans Photoshop.

The Treasurers Report by Jimmy Orkin

Summary:

Equity December end \$8,969.79

Equity January end \$8,144.11

New members in January: 1.

Members at January end: 96.

Current members at the time of this article: 96 members for year 2020.

I want to reminder 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/?q=groups/financials-corner/financial-statement-archive>

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

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. We are in the year 2021 extra period. Join now for \$30 and your membership will not expire until end of May 2021.

I or the officers always have membership forms and cards at all the club events.

*Brew Strong,
Jimmy*

The Minister of Education Report by Smitty

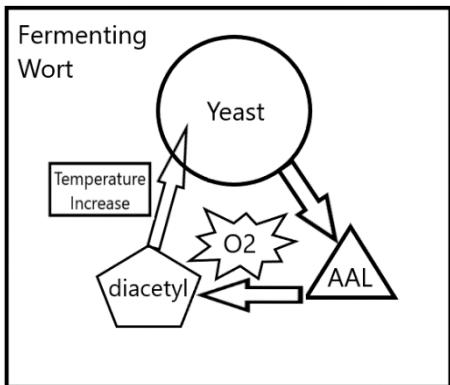
Quick Hits

Well, I had planned to get a brewing water article completed, but alas the month got away from me again. Fortunately for you and me...and just in time...there is an article in this month's BYO from Gordon Strong on using reverse osmosis(RO) water for brewing. I have yet to read through it in detail, but RO is what I and others use mostly due to its ability to be manipulated to achieve appropriate water for the style of beer sought.

Off-Flavors – Diacetyl...How do you prevent and detect it?

First off, what the heck is diacetyl we hear about every now and then? Diacetyl is a by-product of fermentation and has an aroma and flavor of butter or butterscotch, or some specifically describe "movie popcorn butter", depending on how you perceive it. It can also add a slickness in the mouthfeel. Personally, my perception of it...though relatively weak...is the latter one, probably because diacetyl is actually used in the production of artificial butters and butter flavorings. It is an undesirable trait in most beer styles, though a few do allow for low levels to be present. Contrary to some perceptions, it can definitely happen in lagers or ales, but seems to be most associated with lagers since cooler fermentation temperatures inhibit the necessary diacetyl absorption described below.

Diacetyl is created through a synthesis process where yeast expel the compound acetolactic acid(AAL) which then immediately oxidizes to produce diacetyl. Towards the end of fermentation, especially if the temperature is raised, the yeast who are seeking other food sources, will then absorb the diacetyl. This is called the diacetyl rest. See figure below. If you cold-crash or package your beer before a diacetyl rest is performed or completed, there is no way of eliminating diacetyl after that. Therefore, performing a diacetyl rest and then ensuring diacetyl is eliminated BEFORE you move on to the next step of production is of great importance.



As alluded to, many including myself have less perception of diacetyl than others...sometimes even close to none. This presents a problem when trying to ensure that diacetyl has been eliminated in your beer. Regardless of your perception of it, there are a couple of methods of reliable detection without the need for expensive equipment found in a production brewhouse.

The first method is probably the simplest. Once you feel your diacetyl rest is complete, pull a sample and microwave it for about 15-30 seconds to warm it up. Give it a smell and a taste, and if you detect any of the characteristic aromas or flavors of diacetyl, you know to let the beer go for another day or more. Keep pulling samples until there is no longer a perception of diacetyl.

The second method is more complex involving a sensory blind tasting. You will need the help of another person; one will be the server and the other the taster. Pull two samples into empty water bottles. Heat one in a 120-150° F water bath for 20-30 minutes, then cool it down in a cold-water bath to the same temperature as your other sample. The other sample by the way is your control sample. Have the server pour both samples out of sight of the taster. The taster should then sample both, ONLY evaluating for diacetyl. There will be some differences between the samples since one was heated and the other was not. If the taster can not detect diacetyl in either sample, it passes. If a sample is identified as having diacetyl and it is the one that was heated, it fails. Not to worry though...the diacetyl rest just needs more time. If diacetyl is detected in both, something else could be going on, or it is probably just still too early in the diacetyl rest.

As you can probably tell by now, heat can better assist you in ensuring you are performing an adequate diacetyl rest thus eliminating this off-flavor. If you do not have a good sense of what it is, it might be better to use the sensory blind tasting method to dial in your perception better. Once that happens, you will be better equipped to sense it more quickly and easily, and perhaps use the first test. Either way you test for diacetyl, it is extra insurance in preventing this off-flavor and puts you one step closer to crafting even better beer.

That's it for this month. Happy brewing and we will see you at this month's events.

Cheers,

Smitty



It is difficult not make “Freudian” jokes about this picture but this is a highbrow publication so I will constrain myself. At any rate, it is amazing the erect nature of the head on this beer; it’s unreal what a bit of carbonation married with malted wheat can accomplish.

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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

LIVIN' THE BREWS | MARCH