

# LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association

Volume XXXV

Issue X - October

## *Quick Sips for October:*

Officer Meeting	October 6 6:30pm	Bavarian Grill Plano
Club Meeting	October 13 6:30pm	3 Nations Brewing Carrollton
Brew Day	October 10 9:00am	Walter & Pam Hodges Home

## Prez Sez by Mike Grover

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Greetings fellow homebrewers. I hope that all of you have taken advantage of the fantastic brewing weather that we've had over the last month and brewed up some great fall beers. We had a busy September that included a brew day, in-person meeting, and COC judging. This month our officers meeting will be held on **Tuesday, October 6th**. We will meet at the [Bavarian Grill](#) German restaurant and biergarten in Plano at 6:30 PM. As always, members are welcome to join. Please give me a heads up at [President@nthba.org](mailto:President@nthba.org) if you do plan to join us so that we can assure adequate seating.

Our October club meeting will be held on **Tuesday, October 13<sup>th</sup> at 6:30 PM** at [3 Nations Brewing](#) in downtown Carrollton. If you haven't been out to 3 Nations Brewing in a while there are some changes you should be aware of. They now have an on-site restaurant serving burgers, hot dogs, and a variety of Tex-Mex options. Masks are required to be worn except when seated at your table, so don't forget to bring yours. I encourage you to order food at the brewery since it helps them meet the revenue requirements to operate as a restaurant. If, however, you have a craving for pizza there is a Cane Rosso located adjacent to 3 Nations. Come on out and join us!

More details are in the articles below, but I want to acknowledge our club for doing quite well in the Alamo City Cerveza Fest. Don't forget that the Dixie Cup will close out the 2020 Lone Star Circuit.

*Cheers, Mike*

## The First Sip by Stephen Tyner

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Fall is almost here and the temperatures are dropping making for some prime brewing weather. Speaking of great weather and brewing, the September brew day was hosted by James Smith on the 19th and it was an absolutely perfect day. Quite a few members attended and two batches of beer were brewed - a Rye IPA (Matt Parulis) and a New Zealand Pils (James Smith and guest brewer Matt). It was quite the educational affair as James had a “corny cask” experiment featuring his Best Bitter served on a beer engine. Attendees were able to taste the beer pumped out of the engine and compare it to the same beer on tap which made for a very interesting comparison. The beer tasted great and you could definitely pick up differences between the serving methods. Also featured was a yeast counting demonstration provided by Dean Weaver. Dean walked through how to dilute and stain the samples as well as how to count and calculate the yeast available. Thanks to all those who came out and special thanks to James for hosting and Dean for providing the yeast counting demo.

The next brew day will be hosted by Walter Hodges on **October 10th (2203 Le Mans Dr., Carrollton 75006)**. As always, we will start around 9am and anyone is welcome to attend even if they don't brew. We will continue using Eventbrite to register and the link will be sent soon. Two types of registrations are available: brewer and attendee. This helps us ensure any who want to brew are able to attend. The Eventbrite registration process has been very easy and helpful for the club to keep track of attendance and I want to thank everyone for using it.

As was announced at the September club meeting, we are unfortunately canceling the fall party. We are continually evaluating the situation and we hope that we can have some kind of winter gathering for the club.

Beyond October, there are plans to have the November brew day at Steam Theory on November 7th which is the AHAs Learn to Homebrew Day. Details are still being finalized but we are excited to team up with Steam Theory for what will be a fun club brew day.

As always, stay safe and happy brewing.

*Prost,*

*Stephen*

## Competition Corner by Fritz Schanz

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### ***In His Own Words: An Interview with Walter Hodges***

***Walter, the first thing that is noticeable about your brewing career is that you have been consistently very successful. At the brew days and other socials, you always bring high-quality beers to share, and I see others asking for details on your recipes and processes. Also, with regard to competitions, I note that you have won medals in every year that the data are available (2020 – 2013), and I'm sure that your winnings go far beyond 2013. Certainly, you are one of the stalwarts on the homebrew circuit and a great club contributor in this regard. Congratulations on such inspiring achievements.***

***So, the question is: What motivates you to be so successful year in and year out?***

**Walter:** Firstly, I don't like drinking swill, so I want to make the best beer I can. Secondly, ever since I started attending NTHBA meetings, there were members who would win medals and those awesome Bluebonnet steins. Being competitive, I wanted to collect some cool hardware too. Once I collected my first award and much later my first Bluebonnet stein, the competitive drive was fully engaged.

***I've noticed your lovely wife at our meetings and parties, and she seems really knowledgeable about beer and cider. What role does she play in your brewing activities?***

**Walter:** Pam is a great supportive wife. She does not like beer, but she's put up with my collection of refrigerators and even gave me my brew system for Christmas. To show my appreciation for her support, I make up a sangria wine kit and have dedicated one of my taps to her wine. I've tried making cider, but it's not up to her standards.

***Your beers carry the Hutton Branch appellation. Can you explain the origin and significance of this?***

**Walter:** Hutton Branch is the small creek in the park across the street from our house. I used to occasionally submit my beers with the name "Wally Whiz" but that name put people off for some reason.

***When and why did you become involved in homebrewing?***

**Walter:** My first batch was made sometime in 1992 or 1993. It was terrible, but at the same time, it was the best beer I had ever had. I had been interested in learning how beer was made, and a homebrewing co-worker introduced me to the hobby. I visited the Homebrew Headquarters when it was down near 75 and Midpark and picked up the *Joy of Homebrewing* and the equipment my co-worker suggested. The rest they say is "history."

***What are some of your most memorable achievements in homebrewing (Ed. note -- whether brewing a spectacular beer or achieving a great competition win or anything else)?***

**Walter:** My proudest moment was when I won my first Bluebonnet stein. The beer also took second in the Best of Show. The beer was a Flanders Red, but I have not been able to replicate it since, making for a source of great frustration.

***What styles do you enjoy the most? Why?***

**Walter:** I tend to lean toward German and Belgian styles. Complex malt styles such as Oktoberfests and doppelbocks are my favorites for cooler months. Belgian wits are also a favorite and a regular Summer brew for me. The wit's lighter grainy/bready flavor with orange and coriander make this beer my perfect lawnmower beer.

***Of the styles, you regularly brew, which do you find the most difficult to brew? Why is this style so difficult? What are your recommendations for approaching this style?***

**Walter:** The style I brew at least once a year is Kolsch. I have won with my Kolsch, but I have not been successful with it over the last few years. This is a style that demands a delicate malt and hop balance. I continue to tweak my water profile trying to obtain that elusive malt and hop balance. Clean fermentation should provide some low esters, but again, one should strive for subtleness.

***What advice would you give a home brewer who asks, "I seem to have hit a plateau in my brewing; all my beers are merely OK. What can I do to improve them?"***

**Walter:** Evaluate your water. The change that led me to brewing better and more consistently was by building my own water. I use reverse osmosis water for all my beers, and I match the profile of the water to the style of beer I am brewing. My favorite tool for building water profiles is Bru'N Water 5.5.

***If you could change anything about your brewing activities, what would you change?***

**Walter:** Brew more often and experiment more. I tend to stick to BJCP beer styles, primarily because I like to compete. I'd like to experiment more with recipes and learn how to better incorporate non-traditional brewing ingredients.

***What brewing goals have you set for 2021?***

**Walter:** There are several styles that I want to brew for the upcoming year, wheatwine and Belgian dark strong. I brewed these two beers in 2019 and enjoyed them, but they need some work. I'll look back at my brewing notes and scoresheets and make adjustments to these two beers, hopefully for the better.

***Is there anything else that you would like to discuss?***

**Walter:** Brewing should be fun. If you like competition, then compete. If you are not into competition, then brew what you enjoy and experiment. One of the best homebrewer's brewers I ever met was fearless when it came to exploring techniques and styles. Whatever you do, continue to learn about brewing and work toward improving your beers.

**Thanks for a great interview Walter!**

## COC Standings

The catch-up period was hotly contested, with some outstanding club entries. When all the foam settled, the following emerged. Judging was conducted at Matt Parulis's residence, and judges in attendance were Jimmy Orkin, Mike Grover, and Fritz Schanz.

Although there were no entries for the September category of Extract American beers, we are discussing whether to postpone this category to November. More to come on this.

Month	Beer Style	BJCP Category	Winner
Jan 2020	Strong American Ale	22	Stephen Tyner (1st) -- Double IPA Steven Frank (2nd) -- Wheatwine Dean Weaver (3rd) -- Wheatwine
Mar 2020	Irish & Scottish	14 & 15	Steven Frank (1st) -- Scottish Export Fritz Schanz (2nd) -- Irish Extra Stout
May 2020	British	11 - 13	James Smith (1st) -- 544 Best Bitter
Jul 202	Lagers	1 - 3	Matt Parulis (1st) -- Coal Cracker Pale Lager
Sep 2020	Extract American	18 & 19	no entries
Nov 2020	Spiced	30	
Jan 2021	Trappist	26	

Brewer Royale Standings		
Member	Winnings	Points
Steven Frank	Wheatwine (2nd), Scottish Export (1st)	5
Stephen Tyner	Double IPA (1st)	3
James Smith	544 Best Bitter (1st)	3
Matt Parulis	Coal Cracker Pale Lager (1st)	3
Fritz Schanz	Irish Extra Stout (2nd)	2
Dean Weaver	Wheatwine (3rd)	1

## Lone Star Circuit Standings

## Alamo City Cerveza Fest

This was a difficult competition, given that it was really announced with short notice and that it was offered in a somewhat reduced format. Nevertheless, we had 4 members make it into the winner's circle.

As a club, we won 11 medals (plus an Honorable Mention), which is a highly respectable achievement in a difficult competition. By way of comparison, CIA and NINJAs won 21 and 10 medals, respectively. Congratulations go to our members who placed:

- Layne McBeath – Trip Trap (1<sup>st</sup>)
- Matt Parulis – Coal Cracker Black IPA (1<sup>st</sup>)
- Walter Hodges – Hutton Branch German Pils (2<sup>nd</sup>), Hutton Branch Ordinary Bitter (3<sup>rd</sup>), Hutton Branch Vienna Lager (HM)
- Fritz Schanz – British Strong ale (1<sup>st</sup>), Wood-Aged Doppelbock (1<sup>st</sup>), Baltic Porter (2<sup>nd</sup>), Weissbier (2<sup>nd</sup>), Wee Heavy (3<sup>rd</sup>), American Strong Ale (3<sup>rd</sup>), Belgian Golden Strong (3<sup>rd</sup>)

## Team Level

As mentioned in a previous email, the LSC team race is the closest in history, which says a lot for the resilience of the NTHBA. Although we were successful at the Alamo City Cerveza Fest, our success wasn't enough to offset the momentum of the CIA; as a result, we have moved down to a healthy second place.

Club	Placement	Points
Cane Island Alers	1 <sup>st</sup>	97
North Texas Home Brewers	2 <sup>nd</sup>	81
Ninja Homebrewers	3 <sup>rd</sup>	52
Cap & Hare	4 <sup>th</sup>	18
Foam Rangers	5 <sup>th</sup>	17

So, do we have a chance to recapture first place? Well, the final competition on the circuit is the Dixie Cup, and because of its reduced format of 6 style categories, we really don't have enough medal opportunities to acquire the necessary points. Thus, the move to first place is a mathematical improbability.

However, would it not be a moral victory if we are able to gain on the Cane Island Alers? Sixteen points differentiate us – let's see if we can reduce that number with our winnings at the Dixie Cup.

## Individual Level

We have 8 NTHBA members in the top 10 for the LSC standings, and no other club has sent as many members into the lime light this year. With the Dixie Cup approaching, we have the opportunity for additional differentiation and movement up the competitive ladder.

These points also coincide with the NTHBA Brewer of the Year Award.

Name	Placement	Points
Fritz Schanz	3 <sup>rd</sup>	23
Daniel Boyd	Tied for 6 <sup>th</sup>	8
Don Trotter	Tied for 8 <sup>th</sup>	6
Matt Parulis	Tied for 8 <sup>th</sup>	6
Walter Hodges	Tied for 8 <sup>th</sup>	6
Layne McBeath	Tied for 9 <sup>th</sup>	5
Fred David	Tied for 10 <sup>th</sup>	4
Steven Frank	Tied for 10 <sup>th</sup>	4

## The Red Coat Challenge

The Red Coat Challenge is a British-only competition, and it offers 8 categories for submission. The deadline is fast approaching – October 1.

### Vital Information

- Entry period: now through October 1
- Entry limit: 1 beer per custom category (thus, entry maximum is 8 beers)
- Awards: November 7, 3:00 pm, at Denton County Brewing Company
- Competition website: <https://texasredcoat.com/>
- Drop-off location: Homebrew Headquarters, by October 1.

## The Dixie Cup

This competition will be held this year, but because of COVID-19, its schedule, format, and entry requirements have changed. As you know, the Dixie Cup is the final competition in the Lone Star Circuit.

Here are the entry categories.

Category	BJCP							
<b>Category 1. Hopy Ales</b>	12C	18B	21A	22A				
<b>Category 2. Lagers</b>	1A-B	2A-C	3A-D	4A-C	5A, C-D	6A, C	7A, C	8A-B
<b>Category 3. Malty Ales</b>	11A-B	12A-B	13A-B	14A-C	15A			
<b>Category 4. Dark Ales</b>	9C	13C	15B-C	16A-D	20A-B			
<b>Category 5. Sour Ales</b>	23A-F	27 (Gose only)	28A-C					
<b>Category 6. Belgian Ales</b>	24A-C	25A-C	26A-D					

The entry rules are as follows:

- **Category Entry Limit:** You may enter only 1 beer per category. Thus, in Category 6, you may enter 1 beer, say, in 24A, but you may not enter a second beer in 24B-C, 25A-C, or 26A-D.
- **Individual Entry Limit:** You may enter a maximum of 6 beers, 1 beer per category.
- **Competition Limit:** The competition has a cap of 300 beers.
- **Entry Registration:** October 2 – 22. The drop-off deadline is October 22.
- **Entry Drop-Off:** On Oct 20, 10:00 am, Fritz Schanz will collect beers from Homebrew Headquarters and then will drive the beers to the drop-off location in Houston.

*Regards,*

*Fritz*



Clearly, this is the club “brain trust” attending the last brewday at Smitty’s

## The Secretary's Missive by Bill Lawrence

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I think we have made it to fall; I actually chose to wear a jacket this morning. This is my favorite time of year in North Texas as the weather is frequently really nice and of course there is the Oktoberfest. Sadly this year, the virus has conspired to rob us of the simple pleasure of sipping a malty German lager while listening to polka music. Well to that I say “nuts”; I’ll just make my own beer and quaff it at home while listening to a recording of traditional German music and maybe eating a brat or two. I suppose if one were eternally optimistic with a sunny disposition like myself one would notice that doing the annual “fest” at home at least has the advantage of short lines at the restrooms; always a good thing.

This is the time of year that I tend to start brewing for the Bluebonnet. This year, I have already knocked out two lagers, a German pils and one of those so-called international lagers (I was doing a little cereal mashing experiment with my Instantpot which turned out to be a bust). I now plan to start making the heavier stuff so I’ll do a Dunkel, a Martzen and hopefully if everything turns out correctly a Bock (all with the same yeast). I think this year I’ll also try to make a couple of IPA’s maybe an English version as well as a throwback American IPA just for fun (none of that trendy hazy crap for me). Oh, and of course I have also already brewed both an English Bitter as well as a Brown Porter which means I really have no reason to venture out of my abode except for ingredients. Hopefully my local readership has also been busy brewing because you know, this too shall pass.

Well, I have waxed poetic enough for the month. Get brewing because time flies and before we know it the holiday season will be upon us (and it is sinful to be without libations at such a stressful time of year). In closing, be careful out there and may God bless America.

*Prost,  
Wilby*

## Beer Porn

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Here we go, this seasonal favorite comes to you from our friends working the “big rig” (yeah I know that sounds just a little naughty but what can you do?). Anyhow I appreciate Dean supplying the pictures and I think it commendable that he was actually involved in making a beer less than 10% abv.

## The Treasurers Report by Jimmy Orkin

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### Summary:

Equity December end	\$8,969.79
Equity January end	\$8,144.11
Equity February end	\$7,793.51
Equity March end	\$7,271.95
Equity April end	\$7,253.62
Equity May end	\$7,264.12
Equity June end	\$7,592.85
Equity July end	\$9,438.47
Equity August end	\$8,269.31

New members in August: 3.

Current members at the time of this article: 47 members for year 2021.

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/?q=groups/financials-corner/financial-statement-archive>

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.

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.

Homebrew Headquarters may have applications I need to pick up.

Now is the time to renew your 2021 membership. You can renew at Homebrew Headquarters. The membership fee is \$30 in cash or check at Homebrew Headquarters. HBHQ has the new 2021 Camaro membership card. If we can start club events again, I will be present and can take cash, check or credit cards.

The Limbo Challenge is complete. Amortizing the cost of the Limbo Medals into this year's Limbo number made Limbo profitable for about \$200. Much less than previous years.

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

*Brew Strong,  
Jimmy*



This was taken at a recent brew day. I am not sure what the reference to a “goat gang” is here however some of the stuff that goes on in the country with barnyard animals is possibly a bit less than PC (or legal for that matter).



A couple of interesting things going on here. First of all; notice the beer engine, very British. Secondly, whoever that is in the brown t-shirt appears to be looking into a microscope. I'm sure there is an interesting story here but this author has no relevant knowledge.



Well, somebody has quite a bit of very expensive brewing equipment. That electric brewing system ain't cheap and I see at least two maybe three high end conicals which look like they are possibly cooled by a glycol system. Apparently, this hobby has gotten to be a rich man's game. Back in the day, we brewed with one of those grey canning pots and a plastic bucket. Oh sure, the beer sucked but it was inexpensive.

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Looks like perhaps a stout or maybe a porter in process here. If any of my gentle readers don't remember what this is yeah, it's wort and with any luck and the blessings of a benevolent deity it will turn into beer.

## NTHBA Officers

### President

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## Our Supporting Home Brew Stores



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