

LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION

Prez Sez

By Jimmy Orkin

Where do I start? The Bluebonnet was incredible. We were down to the wire with the Bay Area Mashtronauts for Club of the Year. We pulled it out with some great efforts from our metal winners. This is the second year of our streak to hold the Bluebonnet Club of the Year title. We had sixteen people getting metals this year, one more than last year. We had ten steins, four better than last year. We had great representation on meads and ciders also. Meads and ciders are an area that we need continued focus through out the competition year.

We had good representation in the second round judging. Thanks to Walter, Brian and Melinda managing the bar and kegerator for the room crawl. Thanks to all that brought the great beers served at the room crawl. The bottle tap handles were a hit and can be purchased from Homebrew Headquarters.

The Westin was even better than last year since the Room Crawl was extended until 2:00 am. The commercial beer tasting was remarkable with the amount and variety of beers offered. The Westin keeping the ballroom open late on Saturday helped keep the room noise down.

The club thanks our representatives to the Bluebonnet committee. You did a great job again this year.

The next club meeting will be at Franconia Brewery on April 14 at 7:00pm. Look at our website for directions. It will be the same arrangement as last year with the club providing Pizza and Dennis providing the beer.

We have a big vote coming up at the next club meeting on additions to our club competitions so please attend if you can. The Bylaws Committee has met several times in March and hopes to have a draft available at the May meeting.

We have the Club Spring party coming up on Saturday April 18 at Kim Rhea's house. Again look at the website calendar for the location.

The April brewday will occur on Saturday April 25 at Darrell Simon's house.

We need to maintain our lead in the Lone Star Circuit so get those beers ready for the Celtic Brew-off in May.

I am a little verklempt as I write this. I got my first stein.

Brew Strong Everybody!



What's Brewin'

By Brian Beyer

Congratulations to all of the Blue Bonnet Winners, it was another great year for the NTHBA. We have two events planned for April. The first is the spring party at Kim Rhea's on April 18th. She will be serving up some fajitas, so bring a side and some home brew to share. Her address is 3108 Jomar DR Plano TX 75075 and the festivities will begin at 6:30 pm. Hopefully Cougar Brewing will have some of their award winning beer for us to try.

The April 25th brew day will be hosted by Darrell Simon. For those of you not familiar with Darrell he was the club president

in 1997, and is getting back into brewing after a few years off. His address is 813 Pyramid Dr. Garland TX 75040 and will begin around 9 am. Let's make this a good turn out and welcome Darrell back to the club.

The May brew day will be on May 9th at Wayne Yandell's house, more on that next month.

Party On.

Party Boy

Treasurer Update

By Leroy Gharis

The bylaws committee has completed working on updating the bylaws. At this writing we are planning one more meeting to review final wording and formatting. We will be working on documenting the major changes that we are proposing and some reasoning regarding why we are proposing the changes.

Since we are scheduled to vote on the proposal from the Brewer Royale/COC committee at the April meeting I don't know if we will have time to discuss the bylaws changes. I am sure we will

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have a discussion at the next officer meeting on when we will discuss the new bylaws. It really is not urgent as it should not affect much of how we currently operate.

The time to renew your membership is fast approaching. The process will be a little bit different this year. We have eliminated membership numbers on the cards. This will allow you to complete the application and receive your membership card when you pay. I will not have to mail out all those membership cards and you will not have to wait for me to have time to write them all out, address the envelopes, put the cards in the envelopes and get them in the mail. I hope this will be easier on all of us. The new applications have been at Homebrew Headquarters for several weeks. By all reports everyone seems to like the new process.

I will have application forms at the club meetings and there are application forms at Homebrew Headquarters. Bring your \$20 or a check made out to North Texas Homebrewers Association to any club event to join or renew. If I am there, I should have some forms with me. The new membership cards have the club website address on them with officer email addresses on the back.

Leroy

My Bluebonnet Faux Pas

By Leroy Gharis

First of all, I want to congratulate the medal winners at this year's Bluebonnet Brewoff. Once again NTHBA is off to a great start. It was great to see several first time stein winners. For all of you that did not win a medal I want to encourage you not to give up entering in the other competitions. Some of those same non-winning entries might have a chance in the Celtic or Cerveza Fest. It worked for me last year. Maybe you have an entry that you were told belonged in a different category. This will be a good time to try out the suggestion. I won a first place for an English IPA that I had entered in the Bluebonnet as an American IPA.

It took me a few days to get around to reading all of my score sheets from the Bluebonnet this week. The first one I read on Sunday or Monday said that "cherry" was inappropriate for my Bohemian Pilsner. DUH! It didn't have any cherry in it so I was really confused. I am not saying it was a great beer but I could not figure out why they were talking about cherry. At least one of the judges is well known and respected so I knew something was up. I thought maybe they were judging too close to the ciders or meads! Did someone spill on the table cloth or on their shirt? Maybe they had a mustache and just finished judging a cherry wheat beer in the fruit beer category. There really is no cherry aroma or flavor in the beer. I spent the next few days

trying to figure out how I might have gotten a small amount of the cherry flavored cider mixed in to my beer.

A few days later I read the remaining score sheets. The stout comments were "cherry is not appropriate" for the style. The same comments were on the brown porter, robust porter, APA and other score sheets. Now I am really confused and wondering, "How did they all know I entered a cherry cider?" I thought the entries were supposed to be anonymous. All but three of my 11 entries had the same comments. Two of those had different special ingredients.

Just before I was about to put my registration sheets through the shredder I decided to look at the "special ingredients" on them. It all became very clear when I discovered everyone of them I created after the Cider entry with Black Cherry flavoring contained the same special ingredient, black cherry flavoring. It became obvious that when I registered my entries I did not check the "special ingredients" listing for those styles that do not normally contain special ingredients. I really assumed that the special ingredients would get removed or at least not put on the sheet.

So, whenever you enter a competition and fill out entries online, be sure to check the special ingredients list. From

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now on I will enter my “special ingredients” entries last. If you want to sample some cherry brown porter or cherry robust porter or cherry stout just let me know. I won't guarantee you will like them. The Bluebonnet judges didn't. Amazingly enough, the “cherry” stout did make it to the second round. I feel pretty good about that. I am chalking this one up to learning from experience. I hope this prevents someone else from making the same mistake. Cheers!

Tech Corner

By Ken Woodson

The beer basics class will not be held in April. Our next beer basics class will be held at the May brew day. We'll start around 12:30 p.m. and we will discuss Meads. So, if you get a chance, come out and join us.

In the November 2008 article we discussed recipe formulation. In particular, we discussed the German Weizen beer style. This article expands the discussion of the German Weizen beer style.

With the well modified malts available today many believe that decoction mashing is unnecessary, especially since decoction mashing is more complex and extends the brew day; however, most still agree that decoction mashing is important to produce a good German Weizen.

According to the BJCP guidelines, a German Weizen should

have a medium-light to medium body and the wheat should provide a sensation of a fluffy and creamy fullness. A decoction mash should help provide this mouthfeel for a German Weizen.

For a Weizen beer, the BJCP style guidelines recommend between 50%-70% malted wheat with Pilsner malt completing the grain bill. Due to the high percentage of malted wheat, a series of mash temperature rests are probably necessary to make a good German Weizen beer.

The first rest to consider is the beta glucan rest. Typically, malted wheat contains more beta glucans than barley malt. Beta glucans are gummy carbohydrates that increase wort viscosity and can lead to a stuck mash and problems with lautering if they are not degraded during malting and mashing.

To break down beta glucans during mashing, perform an acid rest at a temperature between 95 °F and 104 °F for about 30 minutes. The enzyme beta glucanase is active in this temperature range and is responsible for breaking down beta glucans.

Malted wheat may contain more protein than barley malt. Moreover, malted wheat has a larger percentage of higher molecular weight proteins compared to barley malt. Therefore, a mash protein rest may be necessary to break down higher molecular weight proteins into lower molecular weight proteins. If proteins are not modified during malting and mashing, then your

beer can suffer from poor head retention, haze, and poor yeast nutrition.

To perform a protein rest hold the mash at a fixed temperature between 113 °F to 131 °F for about 30 minutes. Recall that, during this rest the enzyme proteinase breaks down large molecular weight proteins into polypeptides and peptones. These medium weight proteins are responsible for good head retention and contribute to beer fullness or body. The enzyme peptidase converts medium weight proteins into smaller weight proteins. The smaller weight proteins are necessary for good yeast nutrition.

Note that beta glucanase is also active during the protein rest but its activity drops sharply as the temperature increases.

Another rest to consider when brewing a German Weizen is the ferulic acid rest. The BJCP style guidelines mention that the best examples of a German Weizen are balanced between the clove like phenols and the esters that are reminiscent of banana.

The phenol responsible for the clove character is 4-vinyl guaiacol. A precursor to this phenol is ferulic acid. During fermentation, the yeast will convert the ferulic acid into 4-vinyl guaiacol which in turn should produce more clove-like phenols. To enhance the free form amount of ferulic acid and ultimately the clove-like phenol, Eric Warner recommends a mash rest at 111 °F.

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Putting all the pieces together, when you brew a German Weizen you can design a decoction mash schedule that incorporates the rest mentioned above.

Finally, note that yeast plays a critical role in producing a German Weizen beer with a balance between the clove-like phenols and the banana fruity esters. To achieve this balance you need to ferment the wort at the proper temperature. A common fermentation temperature for a German Weizen is 64 °F.

If you would like to read more about the German Weizen beer style, here is a good resource:

Classic Beer Style Series, No. 7, German Wheat Beer, by Eric Warner.



May '09 COC/BR, Extract Beers

By Orlando Guerra

The May 2009, "Extract Beers" covers all BJCP categories (1-23) in which 50% or more of the fermentable are made from extract. **Entries MUST specify the beer style, Category and Sub-Category.**

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

Entries are due April 10th at 1pm at Homebrew headquarters. Each member may enter up to 3 entries per COC, however only 1 entry per sub-category (no double entries).

The Aug 2009 COC will be open to BJCP Category 7. Amber Hybrid Beer, including 7A. Northern German Altbier, 7B. California Common Beer, and 7C. Dusseldorf Altbier.

2009 Bluebonnet Brew-Off NTHBA - Homebrew Club of the Year!!!

Well another BBO is in the books, and wow what Bluebonnet. All of our hard work has paid off once again, by winning the 2009 BBO Homebrew Club of the Year, for a second year in a row. We had some tough competition from the "BAM", but squeaked out the trophy in the end.

The Bluebonnet Brew-Off is one of the largest single site homebrew competitions in the United States. This year the competition had over 1300 entries. The BBO competition is some of the toughest we will face during the year. We should all be proud of all of our accomplishments.

I am most impressed with the progress the club has made in the BBO. The number of points we have garnered at the event has been steadily improving over the last few years. In '07 we collected 15 points, in '08 we had 36 points. This year we earned 49 Points (not including the BOS and New Entrant wins). I like the improvement we are showing and look forward to the remaining 2009 Lone Star Circuit.

This year we had (18) NTHBA members take home medals in (19) different categories, (10) Steins, (8) Seconds, (8) Thirds, and swept the German Wheat & Rye Category. Damon and I also were fortunate enough to win 2nd Place Best of Show Beers.

I was especially happy for the first time winners. I hope that everyone is inspired and we will ride the momentum through the remainder of the '09 Lone Star Circuit.

NTHBA RULES!!!

NTHBA - 2009 Bluebonnet Brew-Off Winners

1. Light Lager - Total Entries: 40

1 st	Damon Lewis & Orlando Guerra	Munich Helles - V 1.0
3 rd	Jared Millar	Lakewood Lager

4. Dark Lager - Total Entries: 29

1 st	Bill Lawrence	Willy's Dunkel
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6. Hybrid Beer - Total Entries: 43

1 st	Damon Lewis & Orlando Guerra	Bye Bye Miss American Rye
2 nd	Damon Lewis & Orlando Guerra	Tastier Than Ethanol

7. Kolsch - Total Entries: 23

2 nd	Damon Lewis & Orlando Guerra	Mine's Better
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9. English Pale Ale - Total Entries: 34

1 st	Damon Lewis & Orlando Guerra	Ordinary Bitter 1.0
3 rd	Steve Steinheimer	Rocker Panel Pale

10. Extra Special/Strong Bitter - Total Entries: 27

3 rd	Kelly Harris & Don Trotter	Golgings Shower
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13. American Pale Ale - Total Entries: 52

3 rd	Don Tate	Two Hearted APA
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14. American Amber Ale - Total Entries: 22

1 st	Wayne Yandell	BIAB Amber two
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15. American Brown Ale - Total Entries: 26

2 nd	Kelly Harris & Don Trotter	Tripod
3 rd	Don Trotter	Sun Dog ABA #1

17. Brown and Baltic Porter - Total Entries: 26

3 rd	Jimmy Orkin	Number 9
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21. Strong Stout - Total Entries: 18

3 rd	Tim Champagne	Peace Out Stout
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26. German Wheat & Rye Beer - Total Entries: 34

1 st	Jimmy Orkin	Number 12
2 nd	Bill Lawrence	Willy's Weise Bier
3 rd	Richard Harris	Auggie's Full Boner Wheat

28. Sour Ale - Total Entries: 18

2 nd	Charlie Gottenkieny	Old Sourpuss
3 rd	Charlie Gottenkieny	Krippel Kriek

30. Belgian Strong Dark Ale - Total Entries: 36

1 st	Charlie Gottenkieny	Old Trappisten
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36. Specialty Beer - Total Entries: 42

1 st	Einar Jonsson	Raison D'Etre Clone
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38. Melomel - Total Entries: 27

2 nd	Wayne Yandell	Remember Goliad grape mead.
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40. Standard Cider & Perry - Total Entries: 23

2 nd	Kelly Harris & Don Trotter	Pear of Wangs
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41. Specialty Cider & Perry - Total Entries: 34

1 st	Kimberly Rhea & Melinda Beyer	Ginger's Apricot Cider
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42. New Entrants - Total Entries: 36

1 st	Greg Haun	Red Eye Ale
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BEST OF Show

2 nd	Damon Lewis & Orlando Guerra	Bye Bye Miss American Rye
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Celtic Brew-off 2009

By Orlando Guerra

Celtic Brew-off competition is held in conjunction with the Arlington Scottish Highland Games, it is one of the largest homebrew competitions devoted to beer, mead, and cider of Celtic origin. The competition is open to styles of fermented beverages associated with the Celtic regions of England, Scotland, Wales, Ireland, or Brittany. Any of 14 categories of homebrewed ale, mead, and cider may be entered. See the Celtic Brew-Off Web site for the specific Style Guidelines for the competition.

The Celtic Brew-Off is a homebrew competition organized and sponsored by the Knights of the Brown Bottle Homebrew Club of Arlington, Texas. This grand competition is held each May to coincide with the Texas Scottish Festival and Highland Games which draws thousands of people from throughout the state and region to enjoy the finest in Celtic traditions, spirits, food and games.

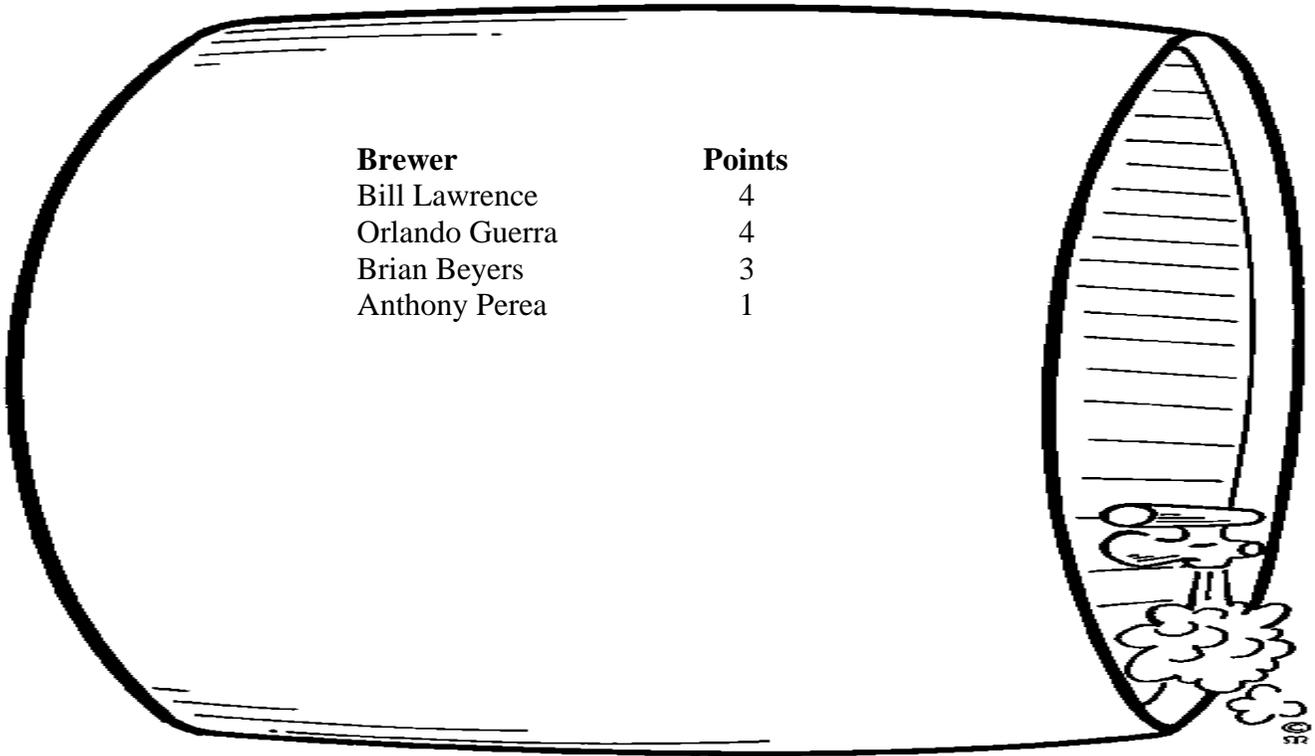
The 2009 entry due date has not been set. However in the past entries were accepted the first week of May. **THREE** bottles are required per entry. Entries are restricted to one per sub-category, with a maximum of three per overall category.

The Celtic Brew-Off web site is not updated for 2009, but keep watching if for updates or see our discussion board.

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.



BREWER ROYALE 2009



AHA Club Only Competition Schedule

By Orlando Guerra

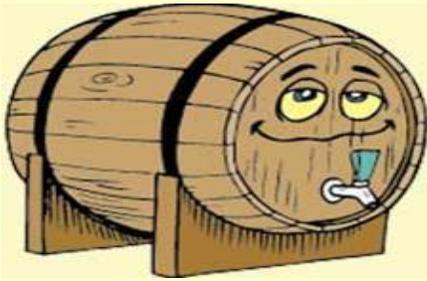
Date	Category
Aug '09	Amber Hybrid
Sept/Oct '09	European Amber Lagers
Nov/Dec '09	Belgian Strong Ale
Jan/Feb '10	English Brown Ales
March/April '10	American Ales
May '10	Extract Beers
Aug '10	Mead
Sept/Oct '10	Sour Ale
Nov/Dec '10	TBD

2009 NTHBA Competitions Lone Star Circuit & Brewer Royal

Competition	Entry Dates	Event Date
Jan/Feb COC Belgian & French Ales	Dec. 26th (Club) Jan. 9th (AHA)	TBD (Club) Jan 18th (AHA)
Blue Bonnet Brew-Off All BJCP Beers, Meads & Ciders	Jan. 1 st – Feb. 26 th	March 20 th & 21 st
March/April COC Beers with OG > 1.080	Feb. 27 th , by 1pm @ HBHQ March 28 th (AHA)	March 1 st April 4 th (AHA)
May COC Extract Beers	April 10th(Club) May 2 nd (AHA)	TBD (Club) May 9 th (AHA)
Big Batch Brew Bash Strong Scottish Ales	May 8th	May 17th
Celtic Brew-Off Fermented beverages associated with the Celtic regions of England, Scotland, Wales, Ireland, or Brittany	Early May	Early June
Lunar Rendez-Brew All BJCP Beers, Meads & Ciders	July 12th	Aug 2nd
August COC Amber Hybrid Beers	TBD (Club) Aug. 19 th (AHA)	TBD (Club) Aug. 23 rd (AHA)
Alamo City Cerveza Festival All BJCP Beers, Meads & Ciders	Mid July	Mid August
Limbo Challenge Beers w/ SG @ 1.050 or below.	Late July, Early August	Late August
Cactus Challenge All BJCP Beers, Meads & Ciders	Early/Mid August	Mid September
September/October COC European Amber Lagers	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)
Dixie Cup All BJCP Beers, Meads & Ciders	Late September, Early October	Late October
November/December COC Belgian Strong Ale	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)

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

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

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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!

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