LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association

Volume XXXII Issue II – February 2017

Quick Sips for February:

Officer's Meeting	@ Bankhead Brewing Co.	January 31st	6:30pm – 8:30pm
Club Meeting	@ Rugby House Pub	February 7th	6:30pm – 8:30pm

These and other events can be found on our Facebook page.

Prez Sez by Fred David

I read in the Farmer's Almanac late last fall that we were going to have a warmer and wetter winter this year. They seem to have been right about the wet and for the most part about the warm! I don't have a golf game anymore so it's given me more time to brew. This is a good thing because I now have 7 entries for the Bluebonnet. Maybe with the homework I've done this year studying my old score sheets and fine tuning my recipes I'll get lucky. As I alluded to in my last "Prez Sez", the Bluebonnet Brew-off is very important to me both personally and as a member of this club. I hope I share this feeling with the majority of our members and that we all will enter our best efforts with the hope of bringing the trophy back home soon. I wish everyone the best of luck with their entries and, as Charlie Papazian so appropriately says, "don't worry, have a homebrew"!!!

We started off the New Year with Mike Grover's freeze your ass off brew-day, but he missed his beloved cold rain by 24 hours, thank god! We had what I hope everyone considered a great party (*someone left a jacket at my house and I will bring it to our next club meeting at Rugby House*).

The next big party is coming up on March 24th & 25th at the Bluebonnet Brew-off. For this year's Bluebonnet our club will need to supply at least 4 TABC certified servers to help out with the Big Thirsty and commercial tasting. The Bluebonnet will reimburse you for taking the server's exam. If you have never attended the Bluebonnet Brew-off you have got to come but make sure you get a room. This year we are splitting the commercial tasting and room crawl between Friday and Saturday nights, with the commercial tasting only on Friday night and the room crawl starting immediately after the awards ceremony on Saturday. This should make it easier for us to get up for the technical session Saturday morning not to mention giving your liver a rest. If you're by yourself, find someone you can share a room with and split the cost but

remember to bring earplugs, but by all means get a room. Rooms are available at a group rate through March 1st.

After the Bluebonnet I will be turning my eyes to our own Limbo Challenge. This is the only low gravity beer competition so your beers cannot hide behind flaws. Brewing to style is imperative. You can't brew a blond colored beer that has corn in it and call it a kolsch nor should you brew an all barley malt beer and call it cream ale. I hope everyone will consider reading some of the great brewing books this year with the end goal of bringing winning beer to competitions and more importantly to our club parties.

Until then,

Prosit!!!

31st Annual

Bluebonnet Brew Off

Bluebonnet Bytes

Register beer entries at: https://goo.gl/fCswVg

Buy event tickets at: https://goo.gl/iS5j0T

Please contact Fred David via email or at the next club meeting with any questions.

The First Sip by Nicole Saladin

Greetings brewers!

We are off to an awesome 2017 NTHBA year! The fun began with our Winter Party, hosted by Fred and Sue David. We had a huge turnout with some great homebrew passed around and delicious food! I think I can safely say, a wonderful time was had by all! The White Elephant gift exchange was another success. We had all kinds of crazy gifts from a Santa costume and neon beer signs to at least 3 huge bottles of Anchor Steam Christmas 2016 being taken home. Congratulations to all who took home brewing awards! Thank you, Fred and Sue, for opening your home and being wonderful hosts!

This month we will not be having a brew day due to all the preparation work going on for Bluebonnet. Next month, the March brew day will be held by Steven Barsalou. More details to follow soon.

Speaking of Bluebonnet, we will need volunteers to help serve our club's beer at the Homebrew Club Showcase on Saturday night, March 25th. To serve, you must have your TABC serving certificate. It can be completed online for only $11. I have done it in the past and it's a blast!

Cheers,

Nicole

Winter Party 2017

Competition Corner by Matt Parulis

February is here and the competition schedule kicks into high gear this month with the Bluebonnet check in and judging, the first club only competition of the year, and the opening of entries and first round shipping for the National Homebrew Conference.

New for this month, I am adding an "At a Glance" section to the Competition Corner. Each month, I will have a calendar of the competition events taking place. If you have any questions or comments on competitions, I can be reached at firstVP@nthba.org.

February Competitions at a Glance

1/30	National Homebrew Competition - Application Window Opens
2/2	Bluebonnet Drop Off Deadline – 6p
2/4	Bluebonnet Check-in – Dallas Makerspace – 9am
2/5	National Homebrew Competition - Application Window Closes
2/10	Bluebonnet Judging - First Round – Dallas Makerspace – 6, 7pm
2/11	Bluebonnet Judging - First Round – Dallas Makerspace – 9, 11am, 130p
2/17	Club Competition Drop-off Deadline - IPA (12C, 21, 22A) Bluebonnet Judging - First Round - Dallas Makerspace – 6, 7pm
2/18	Bluebonnet Judging - First Round - Dallas Makerspace – 9, 11am, 130p
Week of 2/20	February Club Only Competition – Judging – date/time TBD
2/24	Bluebonnet Judging - First Round - Dallas Makerspace – 6, 7pm
2/25	Bluebonnet Judging - First Round - Dallas Makerspace – 9, 11am, 130p
2/27	National Homebrew Comp - Packing Party - Dallas Homebrew - 5pm

Bluebonnet Brew-Off

Registration has closed for the Bluebonnet and the drop off deadline is Thursday, Feb 2nd. Judging will take place on Friday and Saturday's during February and into March. You can purchase tickets for the conference and awards on the Bluebonnet website by clicking here. Hotel rooms are also available at the DFW Airport Sheraton. Click here for the hotel's reservation website. We hope to see everyone at the Bluebonnet conference on March 24th and 25th.

February Club Only Competition (COC)

This month's COC will include IPA's from categories 12C, 21, and 22A. Entries will be accepted at the February club meeting on Tuesday, February 7th. Since the club meeting is a week earlier this month, the drop off deadline is extended until Friday, February 17th at Homebrew Headquarters and Dallas Homebrew. Entries will be judged the week of February 20th. If you are interested in helping with judging, please email firstVP@nthba.org.

Award Ceremony at the 2017 Winter Party

National Homebrew Conference

The National Homebrew Competition also gets started in February. Dates for the NHC are listed above in the At a Glance section. You can also visit the NHC's website by clicking here. Registration for the NHC opens on Monday Jan 30th and closes on Sunday February, 5th. The club will host a packing party for the NHC on Monday, February 27th starting at 5pm at Dallas Homebrew in Carrollton. Dallas Homebrew closes at 6pm so please arrive as close to 5pm as possible to allow plenty of time to pack your entries.

April Club Only Competition (COC)

The second club competition for 2017 will take place in April and include Historical beers from category 27. Entries for the competition will be accepted at the April club meeting and the drop off deadline at Dallas Homebrew and Homebrew Headquarters will be Friday, April 14th. Dates are TBD and will be confirmed as we get closer to April.

2017 Club Only Competitions

Category	Sub	Month
IPA	12C, 21, 22A	February
Historical Beers	27	April
English, Scottish & Irish Beers	11-17	June
Fruit, Wild, & Sour Beers	23, 28, 29	September
Euro Beers	3-9	November

Cheers!

Matt

Winter Party 2017

The Treasurer's Report by Walter Hodges

We had a great time at the Winter party and handed out lots of loot in the form of Brewer of the Year, Brewer Royale and Big Mohunker prizes. Consequently, our cash balance dropped a bit, but we are still in good shape financially.

Financial Summary			
Equity ended 12/31	$6624.39	2016/2017 Membership	115
Equity as of 1/24	$5608.34		
Note: Financials trail the newsletter by one month. Current financials are available at: http://www.nthba.org -> groups -> financials-corner -> financial-statement-archive			

Additional financial information may be requested by club members by emailing the treasurer at: treasurer@nthba.org.

Club memberships are effective for one year from June 1st through May 31st. If your membership is not current, please renew at either Homebrew Headquarters or Wine Maker's Toy Store. You may also obtain membership forms and cards at most club events.

Prosit!

Walter

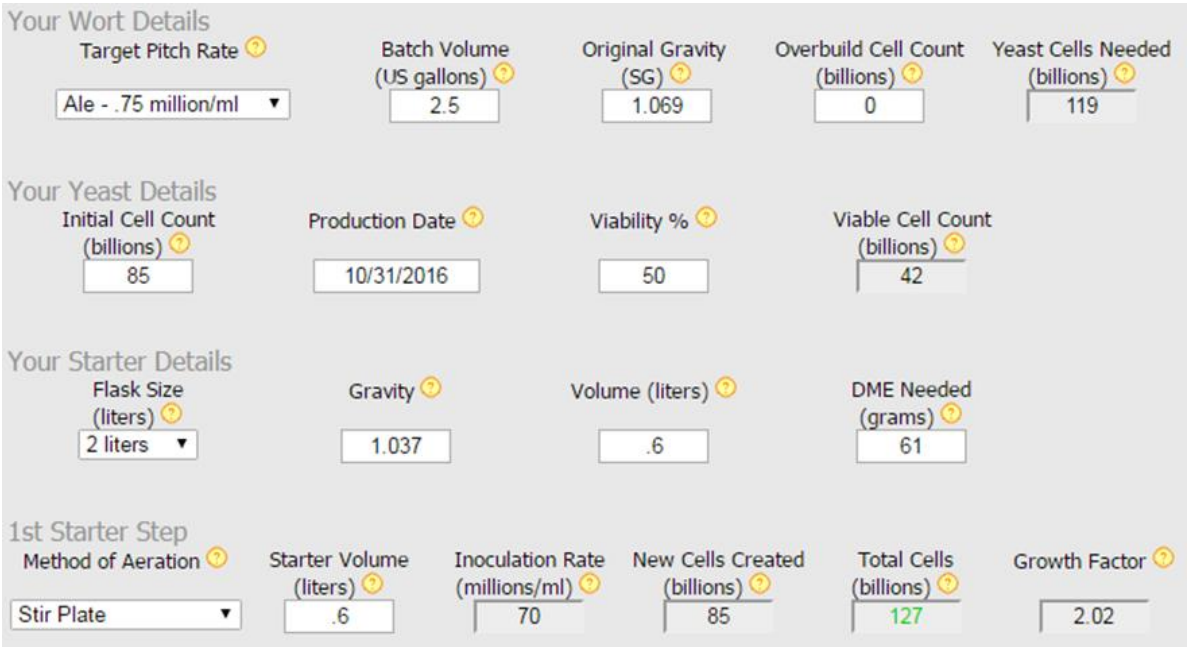
January Club Meeting

Education – Yeast Starters, Part 2: Making the Starter by Joseph Flay

In this article, we will cover the process for actually making the yeast starter. See the January Education article for the preparation required for a yeast starter. Once you have gathered all the necessary ingredients and estimated your yeast viability, it's time to begin making the starter. The following pieces of information will be necessary for measuring out the ingredients and properly making the starter:

- Batch volume
- Original gravity (e.g. 1.069)
- Yeast type (ale yeast, lager yeast, or yeast used for a hybrid style)
- Flask size/container volume
    - Note: I use a 2 L (2000 mL) flask for most of my starters. Larger batches with higher gravities or larger lager batches may require a larger flask (5 L) for optimal yeast growth.
- Method of aeration (none, shaking container, or stir plate)
    - Note: a stir plate is significantly more effective for promoting yeast growth than the other methods.

Once these details are determined, open up a yeast calculator. I generally use a web browser-based yeast pitch rate calculator such as the BrewUnited yeast calculator or the Brewer's Friend yeast calculator. Fill in or populate the listed fields shown on the yeast calculator. Once all the appropriate fields are populated, you should see a screen that resembles this:



Fully populated and calculated yeast starter shown on the BrewUnited yeast calculator utility website

This example shows a 600 mL (0.6 L) yeast starter is needed for a 1.069 OG Ale on a 2.5 gallon system using a hypothetical yeast package that was manufactured on October 31, 2016 with 85 billion initially available yeast cells. 61 grams of dry malt extract will be required to make the starter wort.

The following steps are then taken:

1. Take the yeast out of the refrigerator 2-4 hours before making the starter
2. Heat the designated volume of distilled water – I use my stove top to directly heat my borosilicate Erlenmeyer flask
    a. **Note: hot glass looks like cold glass. Exercise caution when heating liquids on your stovetop**
3. Once the water has warmed up for about 3-5 minutes, take the flask off the heat momentarily and add the required amount of light dry malt extract (DME)
4. Gently swirl the flask to mix in the DME
5. Add 1/16th of a teaspoon of yeast nutrient
6. (Optional) Add a drop of Fermcap-S to prevent any boilovers that may happen while directly heating the Erlenmeyer flask on the stovetop
7. Bring the starter wort in the Erlenmeyer flask to a boil for at least five minutes
8. If using a stir plate, take the flask off the heat and carefully place a sanitized stir bar into the starter wort
    a. Slide the sanitized stir bar down the side of the flask in order to avoid dropping the stir bar directly into the flask
9. Cover the Erlenmeyer flask with a sanitized square of aluminum foil that can fit over the top of the flask
10. Cool the Erlenmeyer flask and starter wort to room temperature (65-75 F)
    a. A sink ice bath is an effective way to quickly cool the flask and starter wort
11. Sanitize the yeast package and the scissors that will be used to open the package
12. Remove the sanitized foil, open the yeast package, and add the yeast to the starter wort
13. Place the foil back over the flask and place the flask onto a stir plate if a stir plate is being used.

Congrats! At this point you should have a starter propagating away. Let the starter grow for approximately 24 hours – with typically healthy yeast (> 25% viability), starter activity should peak and subside within 24 hours. Once fully propagated, the starter can be directly pitched into your beer wort. Alternatively, you can refrigerate the starter overnight in order to let the starter yeast flocculate so some of the starter wort can be decanted. If you used a stir bar, don't forget to take out your stir bar before pitching the starter. A typical refrigerator magnet can be used to take the stir bar out of the Erlenmeyer flask.

My method includes a borosilicate Erlenmeyer flask, a stir plate, and stovetop heating. Depending on your equipment, you may need to prepare the wort in a different container (i.e. a saucepan) and transfer the cooled wort to your designated yeast starter fermentation container. If you have additional questions or comments, please email me at education@nthba.org.

Happy brewing!
Joseph

White Elephant Gift Exchange Loot

Winter Party 2017

NTHBA Officers

President
Fred David
president@nthba.org

1st Vice President
Matt Parulis
firstvp@nthba.org

2nd Vice President
Nicole Saladin
socials@nthba.org

Treasurer
Walter Hodges
treasurer@nthba.org

Minister of Education
Joseph Flay
education@nthba.org

Secretary
Matt Saladin
secretary@nthba.org

Past President
James Smith
pastpres@nthba.org

Our Supporting Home Brew Stores

Dallas Home Brew
1500 N I-35E, Suite 116
Carrollton TX 75006
866-417-1114
WWW.DallasHomeBrew.com

Homebrew HEADQUARTERS
300 N. Coit Road, Suite 134
Richardson, TX 75080
972-234-4411
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.

NORTH TEXAS HOMEBREWERS

www.NTHBA.org