

LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association
Volume XXXI Issue VII - July 2016



QUICK SIPS FOR JULY:



*Club Meeting @ Drunken Donkey
July 12th @ 6:30p*

*Club Brew Day @ Fred & Sue David's
July 17th @ 9a-3p*

*Summer Party @ James "Smitty" Smith's
July 23rd @ 6p-11:30p*

THESE AND OTHER EVENTS CAN BE FOUND ON OUR [FACEBOOK](#) PAGE.

PREZ SEZ BY JAMES SMITH

Hope all of you are having a great summer and staying cool with some of your homebrews. I'm pretty well stocked these days, but I couldn't turn down the opportunity to pull off 5 gallons of a summer ale brewed by Barrett Tillman the other day on Wayne Yandell's 50 gal brew rig. He used chamomile, hibiscus, lemon peel, and coriander seed, and I'm fermenting it with Fermentis Safale K-97 German Ale Yeast. Sounds very refreshing, and I'm certain it will be great coming from Barrett.

Speaking of Mr. Tillman, I want to thank him along with the rest of the wonderful crew at Deep Ellum Brewing for hosting a truly outstanding June Club Meeting. Not only was the beer and food great, but we had an excellent tour of the facilities, including the barrel room, given by Barrett. Yes, it was damned hot and not exactly close to home, but well worth the experience. Thanks to everyone that came out!

Monthly Club Meeting/Officer Meeting

The **July club meeting** will be held on Tuesday, July 12 at [Drunken Donkey](#) in The Colony. They are located at 4897 TX-121, The Colony 75056. We will get started at 6:30, and will be meeting outside on the patio area. Please be sure to bring along some extra cash for our raffle.

Go to here: [Monthly Club Meeting Facebook Event](#) or here: [Monthly Club Meeting NTHBA.ORG Event](#) for more details.

The **July officers meeting** will be held on Tuesday, July 7 at [Blatt Beer & Table](#) in Dallas. The address is 7859 Walnut Hill Ln #170, Dallas 75230. As always, club

members are welcome to join. We will arrive at 6:30 and get going around 7:00.

Go to here: [Monthly Officer Meeting Facebook Event](#) or here: [Monthly Officer Meeting NTHBA.ORG Event](#) for more details.

With that, hope everyone has a great rest of the summer, and we'll see you at our upcoming events, including the Summer Party at my house.

Cheers!

“Smitty”



Brew Day @ Brian & Melinda Beyer's

THE FIRST SIP BY BILL JAMES

Well Summer has finally arrived and it was nice and warm at the brewday at Brian and Melinda's. However with 4 canopies up it was quite bearable and lots of fun. We had 3 brewers: Melinda made an all grain Vienna Lager, Mike Grover did a American wheat with some ginger and lemon zest, and Walter Hodges brewed a Belgium Wit. Hopefully we will get to taste these fine brews sometime in the future. Thanks to Brian for cooking up the hot dogs!

Did everyone have a good time at the Club happy hour at The Holy Grail Pub. That Barrel aged Legion was quite tasty, I hope everyone got a glass. Rigel enjoyed meeting everyone, he doesn't get out much and does so enjoy going out.

The July brewday will be at Fred and Sue David's house on Sunday, July 17 at 9 am. They live at 6803 Overbrook Dr. Parker, Tx 75002. Fred has a really nice house and a pretty cool brewhouse, so grab your gear and join us for a great summer brewday.

The Summer Party is the next weekend on Saturday July 23 at James Smith's house, located at 4100 Camino Dr, Plano, TX 75074-3419. James has a great backyard, with a large pool and Gazebo. James will be serving pork carnitas tacos with all the fixins, in addition to one other meat, either beef fajita or possibly even fish, so everyone please bring a side or dessert, of course homebrew is always appreciated. Bring something you have been working on and our group of qualified judges will tell you that it isn't bad.



*The Barrel Room @ Deep Ellum Brewing
June Club Meeting*

Club Brew Day @ Brian & Melinda Beyer's



COMPETITION CORNER BY MATT PARULIS

Somehow 2016 is half over already! In the past few weeks we went from a soggy spring to full blown summer in a very short time! All the more reason to enjoy some low gravity beers by the pool! With the July heat, comes the opening of the entry period for the Limbo Challenge! We also have some other Lone Star Circuit comps and non-LSC comps coming up in the next few months so there will be plenty of opportunities to get some feedback on your creations!

June Club Only Competition

The June COC is in the books! We had 8 total entries and a good mix of low gravity beers to get ready for the Limbo Challenge in July! Two Kolsch, 2 Berliner Weisse along with 1 each of a Dark Mild, Ordinary Bitter, American Brown, and Table Strength Saison made up the field of entries. The winners for this month's club only competition are...

- 1st Place – Joseph Flay – ODB (Ordinary Bitter – 11A)
- 2nd Place – Steven Barsalou – Uberliner (Berliner Weisse – 23A)
- 3rd Place – Matt Parulis – Boston Brown (American Brown – 19C)

...and with that the updated standings for the 2016 Brewer Royale award are...

- Joseph Flay – 4 pts
- Dave Kutschman – 3 pts
- John Driscoll – 3 pts
- Kevin Smith – 2 pts
- Chris Jazak – 2 pts
- Steven Barsalou – 2 pts
- Dean Weaver – 1 pt
- Matt Parulis – 1 pt

The remaining 2016 COC schedule is listed at the end of the article. Our next club competition will be in September and include some classic Lagers for fall. This will include Marzen (6A) & Vienna (7A) Lagers. Start planning your brews now for the rest of the year!

Lone Star Competitions

The Limbo Challenge entry period opens in July! Styles include low gravity beers great for the hot, summer weather. Visit the [Limbo website](#) for a complete list of styles and info on how to register. The entry period opens on July 1st to July 28th and judging will take place the weekends of Aug 6th and 13th (if necessary). The awards ceremony is scheduled for Saturday, August 20th at [Intrinsic Brewing](#) in Garland. Owner (and former NTHBA member), Cary Hodson

has not only offered to host the awards ceremony but also to brew the winner of the lawnmower category on his pilot system at the brewery! This is a great opportunity to have one of your own home brew creations brewed on a commercial system!

The Texas Mead Cup is coming up in August! The entry period opens on August 1st to September 1st. Judging will take place the weekends of Sept 9th & 16th and awards will be at the Texas Mead Fest on Saturday, September 24th. The club will host a packing party to send entries to the Mead Cup in August. Stay tuned for more details!

Upcoming Non – LSC Competitions

There are some other competitions coming up this fall that are not part of the Lone Star Circuit but in some cases offer cash prizes for placing in a category.

The Rhymes & Vines Texas Music Festival will take place at Melody Mountain Ranch in Stephenville this September and will include a homebrewed beer and wine competition. Info for the competition can be found at the festival's website. Click [here](#) to visit the site.

The Pride of Southside Homebrew Invitational will take place in October and includes beers from the Strong American Ale categories (#22). More info for the competition is available at the website. Click [here](#) for more details.

2016 Club Competition Schedule

September – Amber European Lagers – Marzen / Oktoberfest
& Vienna Lagers – BJCP Categories 6A, 7A

November – Cider and Mead – BJCP Categories 24, 25, 26, 27 and 28

Cheers!
Matt



June Club Meeting @ Deep Ellum Brewing

THE TREASURER'S REPORT BY WALTER HODGES

If you have not renewed your NTHBA membership for the 2016/2017 club year, this will be your last newsletter. If you have not already, please consider renewing your membership. Your dues are used to support the brewdays, club only competitions, education sessions and parties.

This month's drop in club equity is related the purchase of Limbo Challenge medals. The Limbo committee decided to go with forged medals starting with the 2016 Limbo Challenge. In order to receive the best per unit cost, we acquired three years of medals totaling \$1134.00.

Financial Summary			
Equity ended 5/31	\$5472.57	2016/2017 Membership	50
Equity ended 6/20	\$4963.76		

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



Brew Day @ Brian & Melinda Beyer's

June Club Meeting @ Deep Ellum Brewing



EDUCATION - BOTTLE FILLING FROM KEGS

BY DEAN WEAVER

Being relatively new to the world of kegging, I've discovered a learning curve when it comes to bottling. Whether I'm bottling to pass off to friends or enter competitions, I always want to make the best presentation. Unfortunately, I had a couple score sheets come back from two different competitions saying my beers were under carbonated. Now that isn't a huge deduction on the score sheet; however, without good carbonation, the volatiles are not going to play as intended. That alone changes the whole perception of the beer . . . that's HUGE!

With a little early advice, I use to use a bottle filler tube (without the valve) and stuff that into a picnic tap. That process worked rather well, as long as I had my pressure set low . . . 3-4psi. None of the bottles were under carbonated, as far as anyone shared with me. Then I changed to a growler tube, that connected directly to my tap faucets, to make it easier. My results were less consistent and probably the source of the negative marks. Also, I wasn't chilling or purging the bottles with CO2 prior to filling on either process . . . primarily from laziness. Purging would have required another instrument that I hadn't devised yet.

Needless to say, a few negative remarks sent me out for an equipment purchase . . . I got a Beer Gun. Although the setup and cleaning are a little more laborious, purging and filling bottles was a breeze. It's a basic one handed process: insert the gun into the bottom of the bottle, press the CO2 trigger for a few seconds and release, then pull the beer trigger until full. Once the Beer Gun was removed along with its displacement, there was a perfect fill. Then an immediate capping of that bottle. Repeat. I didn't have the foam generation or the mess from the previous attempts. I feel pretty confident that chilling the bottles to the beer temperature certainly helped to reduce the foam.

I'm not saying to go out and buy a Beer Gun. You can fill bottles from a keg with a minimal amount of effort and cash. The tricks to be diligent about are: chill the bottles to the beer temperature, use a low PSI and cap each bottle immediately following a fill. Hopefully, you can pick up a few nuggets of information from my trial and error process. Happy brewing.

If you have any questions, concerns or additions, please email me.



June Club Meeting @ Deep Ellum Brewing

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**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 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.



*June Club Meeting @ Deep Ellum Brewing
 Tour of Facility*



www.NTHBA.org