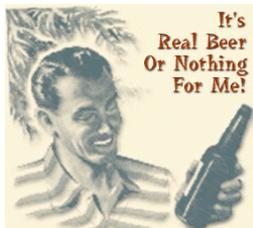

LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By Mike Grover

This month is our annual officer election. Ballots will be passed out at the November club meeting at Gordon Biersch on the 11th. Be sure to show up this month and vote! None of our candidates are promising any tax cuts, but on the upside there will be no debates or TV commercials! This is our last "real" meeting of the year, but we will take a few minutes to introduce the 2009 officers at the Christmas Party. Be sure to read "What's Brewin'" to see what we have planned for the rest of 2008. Note that our next brew day is this coming Saturday, November 8th at Jimmy Orkin's house. This is before the club meeting, so don't forget. The Christmas party is on Saturday, December 13th at Walter & Pam Hodges' place. Be sure to snub your family, friends, or coworkers if they schedule any other holiday events on that day.

Congratulations on our Dixie Cup winners. We had a solid showing, but it was not enough

to catch the Bay Area Mashtronauts. The Foam Rangers won big as always, but were not able to overtake us for second place in the Lone Star Circuit standings. Hats off to the Mashtronauts – they obviously had a great year of brewing (and meadmaking). Let's also give ourselves a pat on the back. We had our best competition showing in several years, placing first in a number of competitions and bringing the Bluebonnet trophy back home to North Texas. We also had strong efforts in competitions such as the Rendezbrew and the ACCF, where we have not always been very active. Let's kick 2009 off right with another win in the Bluebonnet Brew-Off. It will be here before you know it, and it is not too early to be brewing lagers and stronger ales for the competition. Two things we need to do if we want to win the Lone Star trophy next year: send TONS of entries to the Houston-area competitions, and get more members to enter meads and ciders.

What's Brewin'

By Brian Beyers

I would like to thank every one that came out the Oktoberfest party at our house; I know we had a great time. This month's brew day is at Jimmy Orkin's house. His address is 2801 Miramar Dr Carrollton TX 75007. Lets make the last brew day of 2008 a great one, remember it is never to early to start brewing for the Blue Bonnet. With the end of the year and the holidays quickly approaching, lets not for get about the Christmas party. This year it will be at Walter and Pam Hodges house on December 13, so save the date.

Tech Corner

By Ken Woodson

The next beer basics class will be held on November 8th, at the November brew day. We'll start around 12:30 p.m. and we will continue to discuss beer recipe formulation. In particular, we will review specialty malts. So, if you get a chance, come out and join us.

Our final BJCP study class will be on Sunday November 9th and we will discuss English Brown Ales. The study session will start around 12:30 p.m. and last until around 4:00 p.m. My home address is 6913 Rochelle Dr. in Plano, near COIT Rd. and Legacy Dr., so come out and join us.

Around 16 people from local brew clubs plan to sit for the BJCP exam on November 15th. Of the 16 exam takers, one-half are from the North Texas Homebrewers Association. I would like to thank everyone involved with the NTHBA BJCP study sessions, especially James Dorman for sharing many of his beers.

What can we say about beer recipe formulation? Where do you begin? If you are trying to replicate a classic beer style then you should probably start with the BJCP style guidelines. These guidelines can be found on the BJCP website: www.bjcp.org

For example, if you are formulating a recipe for a German Weizen beer, then according to the style guidelines an important characteristic of this style is a

balanced aroma and flavor of clove and banana. The banana and clove are by-products of yeast fermentation, not from spice or fruit additions. So, we need to select a yeast strain that will produce these attributes. A good source for information about yeast is Wyeast. Their website,

www.wyeastlab.com,

has a wealth of information regarding their yeast products. In particular, Wyeast 3068 Weihenstephan Weizen yeast is one of four yeast strains they recommend for brewing a Weizen beer.

In addition to selecting the correct yeast you need to pitch the appropriate amount of healthy yeast and you also need to maintain the proper fermentation temperature. It is common to ferment a Weizen at 64 °F, although you should experiment to achieve the right balance between the clove like phenols and the banana fruity esters.

Next, you need to determine your grain bill, starting with the base malt, followed by specialty grains.

For a Weizen beer, the BJCP style guidelines recommend between 50%-70% malted wheat with Pilsner malt completing the grain bill. In addition, the guidelines call for an original gravity of 1.044-1.052.

As a rough rule of thumb, if you achieve 75% extract efficiency, which is common for home brewers, then 1 lb of malt in 1 gallon of water will produce

around 26 gravity units.

Therefore, if you are brewing a 5 gallon batch and you have 5 lbs of malt then your OG should be around 1.026. For 10 lbs of malt in 5 gallons of water, then the gravity units should be twice as much or an OG of 1.052. As an example, to make 5 gallons of your favorite Weizen beer, you could use 6 lbs of German Wheat malt and 4 lbs of German Pilsner malt, which should produce an OG of 1.052 if your brewing extract efficiency is 75%.

If you do not enjoy mathematical calculations, then you should consider purchasing brewing software. ProMash and Beer Tools are two very good software packages that will assist you with all the brewing calculations and cost around \$25 each.

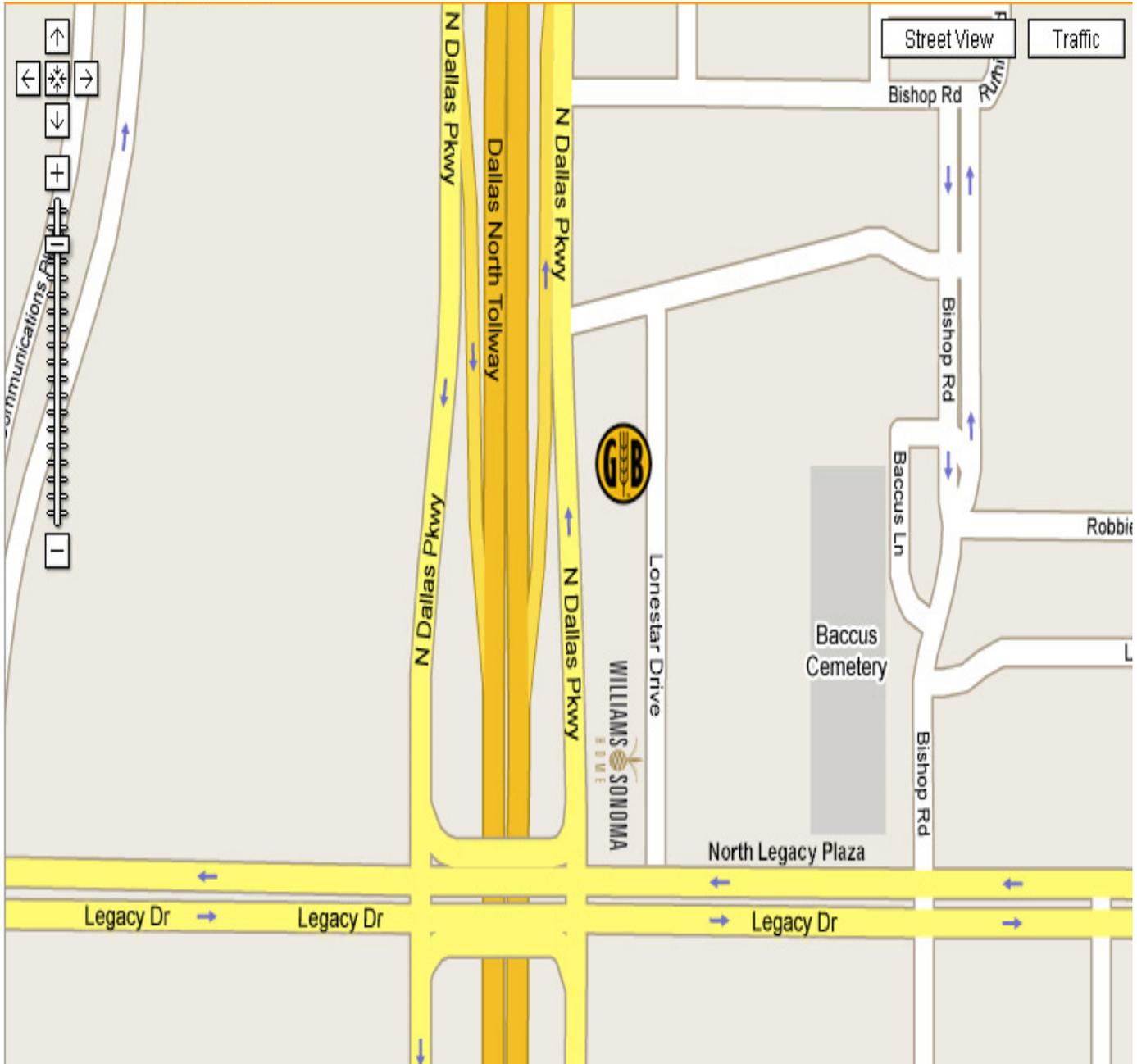
Next, you need to determine the type of hops and the amount of hops you will add for bittering, flavor, and aroma. The Weizen style has a low hop profile. According to the BJCP style guidelines, a Weizen should have little to no hop aroma, very low to no hop flavor and a very low to moderately low hop bitterness. The IBUs for this style should be 8-15. Therefore, it is common for a Weizen to just have one hop addition, a bittering hop addition for 60 minutes of the boil. To reach the correct IBU level, ¾ oz of German Hallertau (4.50% alpha acids) added for 60 minutes of the boil should produce an IBU around 15.

For the Weizen style, it is common to use a decoction mash

(Continued on page 4)

November Club Meeting @ Gordon Biersch

7401 Lone Star Drive, Suite B120 Plano, TX 75024



(Continued from page 2)

to produce the appropriate body and to reduce the higher molecular weight proteins in the wheat malt.

Finally, there are many great recipe books to assist you with recipe formulation. For example,

Beer Captured, by Tess and Mark Szamatulski

and

Clone Brews, by Tess and Mark Szamatulski

However, remember that recipe formulation is as much an art as it is a science and normally requires many iterations and refinements to develop a great beer recipe.

If you would like to read more about beer recipe formulation, in particular the Weizen style, here are two good resources:

Designing Great Beers, by Ray Daniels

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

AHA Club Only Competition Schedule

Date	Category
Jan/Feb '09	Belgian & French Ales
March/April '09	Beers with OG > 1.080
May '09	Extract Beers
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
Jan/Feb '11	English Pale Ales
March/April '11	Bock
May '11	TBD
Aug '11	Mead

Officer Election for 2009

It is that time of year again when we need to elect the officers to run the club in 2008. Here is a list of the Bio's that we have received so far from prospective candidates and I am sure there will be more for the meeting on the 13th at Jorg's Café in Plano.

Orlando Guerra

I have been a member of the North Texas Homebrewers Association since I started brewing. I have become more active in the club in the last 3 years.



I have made a lot of friends in the club and have learned a lot about brewing. My favorite club activities are the Brew Days. You can learn a lot by watching others brew, the systems they use, and the techniques they employ. If you want feedback on a beer, the Brew Day, is the place to get it.

I have been home brewing for about 8 years now. For most of that time I brewed extract batches. I have recently made the switch to all grain for most of my recipes. My favorite beer styles are the "American" varieties. I like American hops and malts, and the beer they make. I always try to have an American

Wheat or American APA on tap at home.

At this time I would also like to address the rumors that have been circulating about my propensity for kicking dead people. This unfortunate incident has been grossly exaggerated by people who wish to make a mockery of my candidacy. For the record, I believed the gentleman was dead. So as not to leave my prints (I have seen enough of those CSI shows) I aggressively prodded the gentlemen with my foot. To my surprise he woke up. So in fact I was kicking a live person. I would like to put this unfortunate incident behind me, and I will not comment on it further. Any questions can be directed to my Attorney (B. Weiser, Esquire 1-555-328-7448).

In conclusion please vote for me, a candidate who loves America, American Beer, and someone who is not afraid to kick a dead-guy.

Ken Woodson

Ken has been a member of NTHBA since 2001. Bill Dubas taught him how to brew in 2001 on teach a friend to brew day. His favorite beers to brew (and drink) are big Belgian ales. Ken is a retirement actuary, so in addition to providing retirement advice he can help you minimize the risk of brewing bad beer. His interests outside of brewing include playing the drums and astronomy.

Damon Lewis

My name is Damon Lewis and I am a brew-a-holic. I have always enjoyed the stuff and began my foray into the world of craft brewing by trying the meager selection available “back in the day.” Fortunately, my hometown of Kearney, Nebraska was home to two micro-breweries so I was able to go beyond Fat Tire and Killians Red pretty quickly. Now that I am in Texas, I have discovered a cornucopia (or barley-a-copia, if you will) of styles from all over the world, and I am an official Beer Snob (or so the Wife says).

I began crafting my own brew 5 years ago, when my father-in-law gave me a Mr. Beer kit for Christmas. My interest in brewing quickly outgrew that little plastic keg and I made the move to partial boil extract batches and then full boil batches on a turkey fryer. I made the leap to all-grain in 2005 and I haven't looked back. Where some men drool over fast cars and power tools, I feel like a kid on Christmas morning when a new brew kettle or refractometer arrives. Brewing has become my passion (and financial downfall) and my dream is to someday own my own brewpub.

Leroy Gharis

My interest in being a NTHBA officer is to somehow pay back a little of what I have gained from the club. There is no way I would have learned what I have without the input and feedback from the club members.

I became interested in homebrewing in early 2007. I think my interest was spawned by viewing a show on the History channel. I really don't remember what made me start searching the internet trying to find out more.

One evening of searching resulted in locating Homebrew Headquarters where I eventually bought some equipment and an English Nut Brown Ale extract kit. I brewed that first batch on March 22, 2007. After boilovers in a small kettle on the kitchen stove doing my first two brews, I decided to move to the garage using a bigger kettle and propane burner before I was unceremoniously kicked out.

After discovering NTHBA by a google search, I attended my first NTHBA club meeting in June 2007 at Jorg's and my first brewday at Steve Jones' house a few days later. Brewdays are a great way for newbies, and oldies, to observe different brewing equipment and techniques. I enjoy talking to members and discussing different brewing techniques and learning from the knowledge that everyone has gained from their experience.

I still do an extract brew sometimes but enjoy the aromas and challenges of all-grain brewing. I like the creativity that homebrewing allows you to brew whatever you want to drink. It is fun to discuss my mistakes and successes with members in the club.

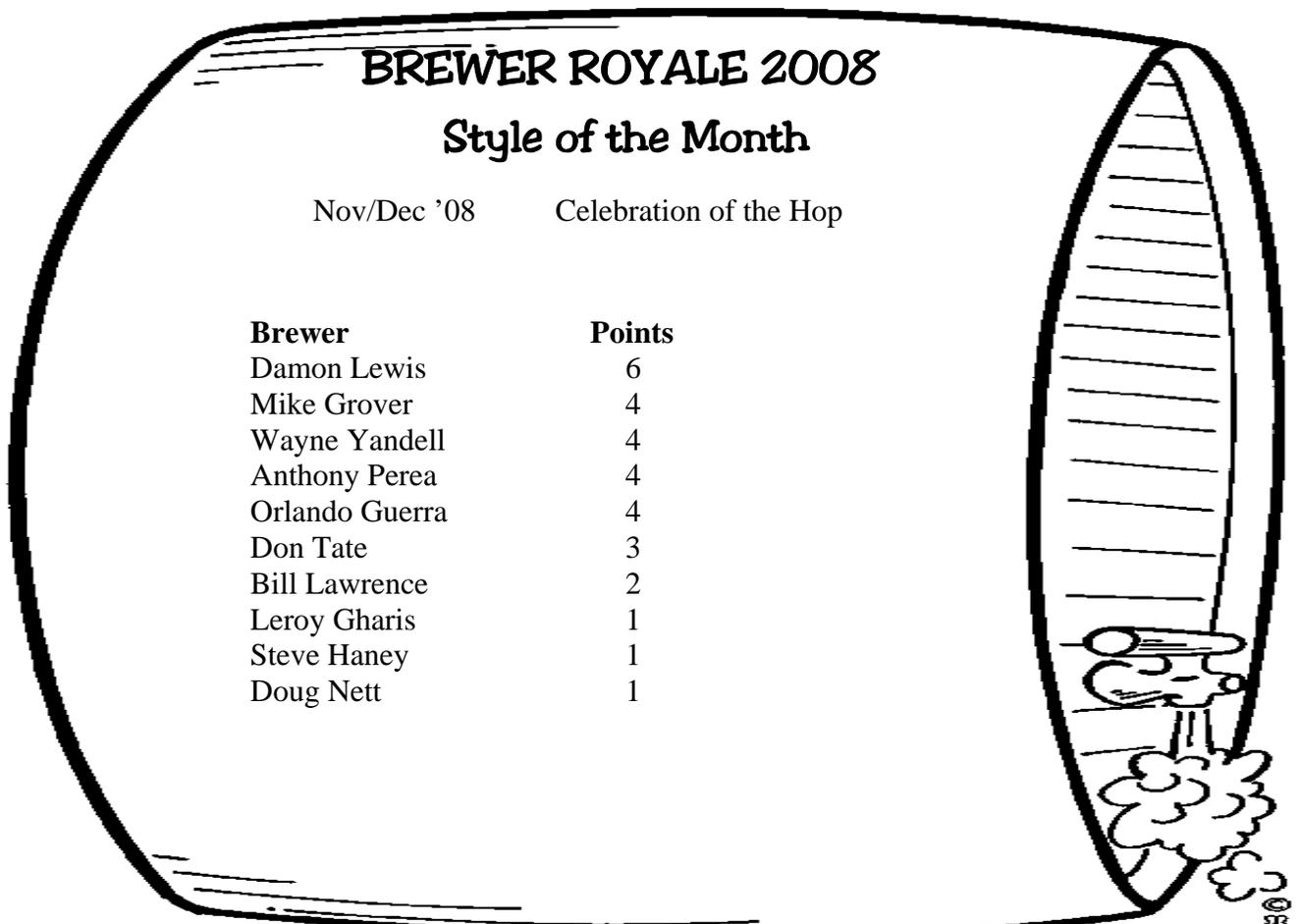
I think NTHBA is a great club that has possibilities of being even better. There is obviously a surge in the interest in homebrewing. I hope we can grow and absorb the new people that have interest in joining us on our journey. I am glad to be here and grateful for the many new friends I have made. At least I think they're my friends. If not, they're doing a good job of faking it. That's ok, I'll take people just putting up with me, too.

2008 Brewer Royal

By Orlando Guerra

	Jan/Feb Dark Lagers	March Porter	May Ex-	July Meads	Oct Imperial	Nov. IPA	Total
Damon Lewis	3				3		6
Anthony Perea		3			1		4
Mike Grover		2	2				4
Wayne Yandell				4			4
Orlando Guerra				2	2		4
Don Tate			3				3
Bill Lawrence	2						2
Leroy Gharis	1						1
Steve Haney		1					1
Doug Net			1				1

1st Place = 3 points
 2nd Place = 2 points
 3rd Place = 1 points



Club-Only Competition

November/December 2008 “Celebration of the Hop” (IPA)

By Orlando Guerra

The final Club-Only competition for the 2008 year is the November/December 2008 “Celebration of the Hop” (IPA). This competition covers BJCP Category 14, India Pale Ale (14A. English IPA, 14B. American IPA and 14C. Imperial IPA).

Entries may be dropped off at Homebrew Headquarters between Monday November 10th and Friday the 14th by 1pm. Entries will also be accepted at the club meeting Tuesday November 11th. Judging is scheduled for Saturday November 15th.

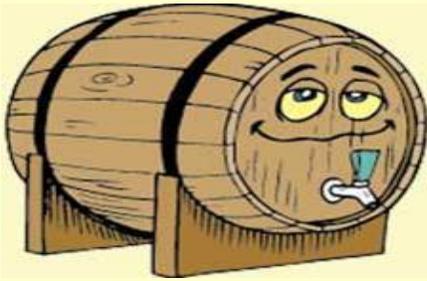
Only one (1) 10-14 oz. green or brown bottles are required for each entry. If you are the winner (2-3) additional bottles will be required for the AHA Club-Only Competition. No swing tops allowed. **Printed crown caps must be blacked-out with a permanent marker and all labels removed to assure anonymity of all entries. Each entry should use a AHA/BJCP Bottle ID form:**
http://www.bjcp.org/BJCP_BottleID.pdf

NTHBA 2008 Dixie Cup Results

Place	Brewer	Sub-Category	Beer Name
3rd	William John Lawrence	Classic American Pilsner	Willy's Hartmann Special
3rd	Tim Champagne	Oktoberfest/Märzen	Six Months of Hell
3rd	Chris M Henderson	Kölsch	Vienna Kolsch
2nd	Damon Lewis	Scottish Heavy 70/-	"If it ain't Shilling , it's crap!"
2nd	Orlando Guerra	American Pale Ale	American Pale Ale V3.0a
3rd	Don Tate	American Pale Ale	Two Hearted APA
3rd	Jason Christian	Brown Porter	ThunderChicken Brown Porter
3rd	Anthony Perea	Old Ale	Old Cat Ale
1st	The Better Half (Melinda Beyer, Kim Rhea, Sue David, Leigh Grover)	Spice, Herb, or Vegetable Beer	Tea Totalers Chocolate Stout
3rd	Steve Haney	Specialty Beer	Borinquin Blonde
1st	Leroy Gharis	Fruit Cider	George's Cherry Cider
3rd	Jason Christian	Malt Liquor	ThunderChicken 2 Buck Cluck

Livin' the Brews Newsletter
Damon Lewis, editor
C/O Homebrew Headquarters
300 N. Coit Rd., Ste 134
Richardson, TX 75080

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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Past President

Fred David
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 972-378-5198

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!

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Jim Layton
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 (903) 546-6989

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