



LIVIN' THE BREWS



July Meeting

Tuesday, July 9, 7:00 PM

The Flying Saucer
14999 Montfort Dr.
Dallas, TX 75240-7519
(972) 934-2537
COC: American Lager

Prez Sez

By Walter Hodges

Let me start out by apologizing for last month's meeting accommodations. We knew that the parking situation was less than desirable, but I thought I was clear with The Old Monk staff, that we were having a club meeting. I guess they didn't understand that we were "really" having a meeting.

Summer's here along with the good ol' Texas heat. What better excuse is there to find a cool spot and sit down with your friends and enjoy a great beer? Which is the reason why I'm declaring July as "Bring a Friend to Homebrew Club Month".

August Meeting
Tuesday, Aug 13, 7:00 PM
Location: The Londoner

This month would be a great opportunity to introduce a new brewer, someone interested in home brewing or maybe someone who just likes beer, to our club. We're at the Flying Saucer, so there will be some homebrew to share, a club competition and the other usual activities.

I know a lot of you first came to the club with a friend or have friends in the club you initially brought in. Having a friend invite you to the meeting makes it a little less intimidating. There is already someone to sit with and introduce him or her to other members. You'll get the benefit of having another friend available who may buy you a beer.

All this brings me back to a point I made in this column last month. Anything we as

individuals can do to help grow the homebrew hobby helps us all. By you bringing a friend to the meeting provides us with a chance to gain a new member. With gaining new members, we can continue to keep people interested in homebrewing by providing social (meetings and parties) and educational (brew days and newsletter) opportunities, which is why club dues are so important. Club dues pay for the parties and brew days, as well as the supplies for the competition packing parties. All of you receiving this newsletter have paid your dues, but you should also encourage your friends, who maybe brew occasionally, to also join. At the very least, they get the 10% discount at Homebrew Headquarters. That, itself, can pay for the membership each year, or at the very least offset some of the cost.

This month make a point to tell a friend about the meeting and invite them along. You know they'll have a good time...they'll be with you.

July Brew Day
Saturday, July 27
Location: Carter Cathey's Home

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Confessions of a Brew Day Host

By Mark Stolle

I hosted the Brew Day last month, and I think it turned out quite well.

The day started at around 10AM, and I had my set-up ready to go. People began arriving and I helped everyone get their equipment set up on the driveway. We pulled out a couple of 10'x10' canopies to create a large shaded area on the driveway. This worked out quite well since it was a typical June day, sunny and hot.

Everyone got their batches going and the kids got busy playing in the yard on the swing set. I had my brewery going and everyone took a close look to see how I had built my 2 tier system and integrated it into my garage. Everyone seemed to like it. Bo liked it so much he even ran out to Academy Sports and bought the exact same double burner cart that is the center piece of my brewery.

The creativity of homebrewers never ceases to amaze me, with the variety of equipment, as well as the shortcuts and methods that make using their equipment as efficient as possible. Each setup was slightly different and it was very interesting to see how each homebrewer used his equipment to make what will surely be an excellent batch of beer.

Bo ended up with a large 20-gallon all-grain batch. I made a 15-gallon all-grain batch of Hefeweiss, which the club will get to use for future events. Joe made a 10-gallon batch. Three additional 5 gallon batches (grain + extract) were brewed

as well, for a total of 60 gallons. That's a lot of brew! We tried to balance that by consuming 8 gallons of homebrew and 1 gallon of home made root beer. I had a keg on tap of the same recipe that I was brewing, and it seemed to be a hit. We also had an excellent Belgian Ale from Pat Kruger's brew day in May.

Lunch was provided by the club, and by the end of the day, I think even the veteran brewers at least learned something useful. Several new brewers were there trying to learn more about all-grain brewing and also to learn more about how to use equipment. The veteran brewers were very helpful and the beginners no doubt learned some useful techniques. I even had a few of my neighbors stop by to see the action, and they were very impressed as they stood there (with homebrew in hand).

There were probably at least a dozen NTHBA members in attendance, 5-6 kids, and the neighbors, all of which made a nice turn out. If you are thinking of hosting a Brew Day, then by all means you should. My experience was great. I learned a few things, had a lot

of fun, and have some great brew to show for it. I'm sure that I will host another one in the future.

Party Central

By Bo Turton

I'm glad Mark had fun hosting Brew Day, and I hope that other members will become a part of our club Brew Days.

Carter Cathey will be hosting the next Brew Day on Saturday July 27. We are looking forward to his hospitality and another great brew session.

For July's Brew Day, the club presently has one 5-gallon keg of stout, and about 12 gallons of Rogue Amber Ale, generously donated to the club by Rogue Brewery at the AHA Conference last month.

Remember, if you want to brew, please contact me for additional details. I can get you together with other brewers that can help you out. Last month the club provided equipment for two new brewers so they could give all-grain brewing a try.

Enjoy, and Happy Brewing!

The Brewers Calendar 2002

(Revised July 2002)

July

9

July Club Meeting - 7:00 PM

Location: The Flying Saucer, Dallas, TX
Brewer Royale Competition - Category 1
American Lager

27

NTHBA Club Brew Day

Location: Carter Cathey's home
Address: 4569 Risinghill Drive Plano, TX
Home #: 972-712-2310, Cell #: 214-289-6001

BREWER ROYALE 2002

Style of the Month

Jul '02	American Lager	Cat. 1
Sep '02	Strong Belgian Ale	Cat. 18
Nov '02	Fruits & Veggies	Cat. 21/22
Jan '03	Bitter & Eng Pale Ale	Cat. 4
Feb '03	Brown Ale	Cat. 10
May '03	Eng & Scot. Strong	Cat. 11
Jul '03	European Pale Lager	Cat. 2

Standings	Points
Jim Layton	8
Rod Slattery	3
Steve Haney	2
Kelly Harris	2
Russ Bee	1
Mark Diehl	1



- 1.0 oz. Centennial whole, 10.3%, dry hop 14 days
- 1 Tbsp Irish moss, 15 minute boil
- White Labs WLP001 American Ale yeast, stepped up to 1 quart starter
- Water treated with gypsum to get 123 ppm calcium, 377 ppm sulfate

Mash-in with 19 quarts to hit 152F, hold 152F for 90 minutes. Sparge, collect 8 gallons. Boil 90 minutes. Chill to 68F, pitch yeast and aerate. Ferment at 68F for 2 weeks, rack and add dry hops. Let it soak up the hop goodness for 2 weeks, then bottle or keg.

Brewer Royale Update

By Kelly Harris

Jim Layton seems to be running away with the Brewer Royale Competition. Jim won another first place with his wonderful I.P.A., thereby earning three more points and taking a commanding 5 point lead over second place Rod Slattery. Don't get complacent, Jim, there's still plenty of time and the club has some GREAT brewers....but I guess you know that.

This was the biggest entered competition yet, 16 I.P.A's were entered and it came down to four. Many thanks to our judges: Carter Cathey, Richard Harris, Chad Hoopingarner and Chris Jacek. They made a very tough decision and gave up their evening to judge. Congratulations to Don Trotter (HM), Mark Diehl (3rd place) and Steve Haney (2nd Place).

Now here is Jim's winning recipe (makes 6.5 gallons):

OG 1.068, FG 1.011

- 14.5 pounds pale ale malt
- 0.25 pounds 150L crystal malt
- 1.0 oz. Sterling pellets, 7.2%, 60 minute boil
- 1.0 oz. Centennial pellets, 9.4%, 60 minute boil
- 0.2 oz. Cascade pellets, 5.8%, 20 minute boil
- 0.2 oz. Centennial pellets, 9.4%, 20 minute boil
- 0.25 oz. Cascade pellets, 5.8%, 10 minute boil
- 0.25 oz. Centennial pellets, 9.4%, 10 minute boil
- 0.25 oz. Cascade pellets, 5.8%, 5 minute boil
- 0.25 oz. Centennial pellets, 9.4%, 5 minute boil
- 0.25 oz. Cascade pellets, 5.8%, 10 minute steep
- 0.25 oz. Centennial pellets, 9.4%, 10 minute steep

And now onto this month's Club-only-Competition style: American Lager.

"Why make this Beer?...Just buy it!" "Tastes like water with a little alcohol." "This is why I got into homebrewing.....to make something better!"

These are just some of the common remarks we have heard about this beer style. Actually, this beer category can be very rewarding because of the difficulty in making these very delicate beers. The biggest problem as a homebrewer in making these beers is the extremely pale, almost water like, color (except Amer. Dk Lager). American 6-row barley and as high as 65% adjuncts, usually corn or rice, are used to make American Lagers. Extreme care is to be given during run-off and caramelization in the brew kettle to avoid darkening the color. Soft water is

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desirable for these styles. Ferment cool with an American Lager yeast and lager very cold. No Esters or Dactyl are desirable. High carbonation and counterpressure bottling after filtration are true to style.

Light/Standard/Premium
American Lager (1A)

Light American Lager

Introduced in 1967, this style is a low calorie, "diet" beer produced only in the United States. It is extremely popular among the weight-conscious Americans, though one British writer suggested that drinking less of a better beer and more honest water might better save calories.

Light/diet lager is loosely based on (and most would say far removed from) the Czech Pilsner style. It is extremely pale, with no malt flavor or aroma and a very light, watery body. Hop bitterness is below the taste threshold, and no hop flavor or aroma is detectable. Since alcohol contributes 7.1 calories per gram to beer, this style is low in alcohol too. It is highly carbonated and served ice-cold.

OG: 1.024-40
ABV: 2.9-4.25%
IBUs: 8-15
SRM: 2-4

Commercial Examples: You guessed it! Bud, Coors, Miller Lite

American Standard

This beer is truly the "drink of the masses" in America. More than 99% of American beer

sold is in this style or its cousins, light and premium. Mass-produced in mind-boggling quantities by what many craft brewers call "beer factories," different brands of American Standard are similar in flavor profile.

OG: 1.040-46
ABV: 3.8-4.5%
IBUs: 5-17
SRM: 2-4

Commercial Examples: Again, Bud, Coors, Miller (Without the Lite)

American Premium



This beer style is usually brewed with a smaller percentage of adjuncts (25-30%). Sometimes more rice than corn or

other cereal grains to give a more "crisp" taste. Sometimes 2-row barley is used to supplement 6-row, and some brewers used 2-row exclusively in their premium brands. "Clean" is the key word used when brewing this style. Cluster, Cascade and Willamette hops are common in category 1A.

OG: 1.046-50
ABV: 4.3-5%
IBUs: 13-23
SRM: 2-4

Commercial Examples: Miche-

lob, Kirin

American Dark (1B)

Similar to American standard lagers, except for color, these beers usually contain fairly high adjunct ratios and are lightly hopped. Recipes tend to be simplistic in nature and usually contain 6-row barley, 20-40% corn. Except for the inclusion of caramel, Munich or black malt (for color) their ingredients are identical to Standard American lager. Cluster hops are sometimes used for bittering, and some Cascade or Willamette hops for aroma.

OG: 1.040-50
ABV: 4.1-5.1%
IBUs: 14-20
SRM: 10-20

Commercial Examples: Michelob, Lowenbrau, and Becks Dark

Classic American Pilsner (1C)

A substantial Pilsner that can stand up to the classic European Pilsners, but exhibiting the native American grains and water available to the German brewers who initially brewed in the USA. Refreshing, but with an underlying malt that stands out when compared to other modern American light lagers. The maize presents a unique grainy sweetness indicative of the style. Native American hops such as Cluster and traditional noble German hops are appropriate for this style.

OG: 1.044-60
ABV: 4.5-6.0
IBUs: 25-40
SRM: 3-6

Commercial Examples: None



How to be Judge Coordinator at the 2nd Round of the National Homebrew Competition - a Twelve Step Program

By Jim Layton

- 1) When the director asks for your help, ignore your instincts and say "yes".
- 2) When the shipping point has limited storage space, and this humongous amount of beer starts to arrive, offer your home as the storage facility. Watch your daughter's bedroom fill up with boxes of beer. So what, she's in college. She's coming home this weekend? Doh!
- 3) Have an unpacking party at your house. Create your own mountain of trash with the generous amounts of foam peanuts, cardboard, newspaper, bubble wrap, gel freezer packs, etc. that careful entrants use to pack their beers. Watch for broken bottles from those entrants that are a bit miserly with their packing materials. Yes, tiny slivers of glass, glued to intact bottles by the dried beer from the broken bottle, create a booby trap that would make

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George Fix was posthumously honored with a "Lifetime Achievement" award at the AHA National Conference. Printed below is a copy of the acceptance speech that Joan Basham, owner of the Winemaker Shop in Fort Worth, read on Laurie Fix's behalf.

Dear fellow homebrewers, but much more than that. . . . friends:

My name is Laurie Fix. I am sorry that I am not able to be with you tonight. Emotionally, I am sure that you can realize that even writing this, is very hard for me. Being there with all of you would be impossible. I hope, some day, that I have enough strength to embrace you again in person.

Some of you may know me, but some of you may not. Some of you may have known my husband, GEORGE. I am saying this because, during my husband's illness, we heard from ALL of you. Whether we knew you, or not. You were ALL an important part of our life during this time. You made my husband's horrible illness bearable, by having him look forward to all of your emails... All of your questions.

You gave him the backbone to live. The backbone to not think about the cancer. You gave him purpose, made him feel needed and loved. Your stories overwhelmed both of us. Your memories of meeting him, listening to his enthusiastic lectures at conferences, the replies he gave you to your emails of questions, your stories.

A lot of you wrote talking about the "GREAT FIX!" How you met him!!! No, you met George. He is and always be, "a homebrewer and proud of it!" He would want me to make that a fact. We are all one in the same. Our spirits will never be greater than anyone else's. Except, that I believe, his spirit was a very generous, loving, giving one. His love for the "art" of brewing was incomparable, except for his love of sharing knowledge.

I wish to thank ALL of tonight in honoring George with this Lifetime Achievement Award. He would be so speechless, pleased, and humble, as he always was. So, I wish for you to all raise your glass, George and I both, are joining you! And give cheers to our favorite toast:

Every today well lived,
Makes every tomorrow a vision of hope,
And every yesterday, a memory of happiness.

Love to all of you, and thank you....
Laurie

How to be Judge Coordinator (cont.)

By Jim Layton

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Uncle Ho proud.

4) Try to do the right thing by disposing of the trash in an approved manner. After a day or two of wondering just how to do that in less than a year without going broke, consider other options. Fire is cheap – if you live where I do.

5) After the fire, check the ash pile to make sure there are no smoldering pieces of cardboard. Take notice of three beer bottles, distorted from the heat, in the ash pile. Recall that each entry consists of three bottles.

6) Write a very apologetic e-mail to the AHA.

7) Go back to the ash pile. Notice the twisted light bulb and the tuna cans. Remember that you have thrown those into your household trash. Another light bulb appears – those are your bottles! Write another e-mail to the AHA.

8) Pick up late entries at the shipping point. When's the deadline? We start judging today, so that must be the deadline.

9) Find the hotel. Find the room where the judging will occur. Too much paperwork, not enough judges. Remain calm, make mental notes to do things differently tomorrow.

10) It's the last day of judging. The judges are happy, the AHA is happy, you are wiped out.

11) Relax and enjoy the festivities. Discover the world of fine single malt scotch whiskies and live to tell about it.

12) Take a solemn vow to trust your instincts should 1) ever come up again.

Competition Corner

By Joe Scivicque

We are well on our way to a major challenge for the Foam Rangers. We have over 100 entries committed for the Dixie Cup so far. I bet if we try hard enough, we could hit close to two hundred entries. Don't forget, they forced us to split possession of the Bluebonnet Trophy this year. We want to be less generous.

I promised to print the names of the folks who have committed entries. Here are the folks that signed up after last month's newsletter was published.

Russ Bee, Kyle Newman, Darrell Simon, Kelly Harris

Here are the BJCP category numbers that still have no committed entries, so if you are feeling ambitious, try one of these: 10C, 11B, 12C, 14D, 16B, 17C, 17D, 18A, 19D, 19E, 20B, 20C, 20D, 20E, 25B, 25D, 25F, 25H, 26B, 26C.

The Foam Rangers have also determined their Specialty Category this year and it's called "Monster Mash." If you have a high gravity beer in the fermenter, consider splitting some off and trying the specialty. Here are the details copied straight from the Dixie Cup home page.

"Monster Mash

For our novelty beer category

at this year's Dixie Cup, we are keeping with the theme of *Night of the Living Fred* with what could end up to be a truly frightening beer -- the *Monster Mash!*

In order to brew a Monster Mash beer, the beer must begin with an original gravity of at least 1.070 (a monster wouldn't want it any other way). The next step is to add your favorite Halloween candy to the beer. That's right, I said Halloween candy. It doesn't matter if you put it in at the beginning of the boil, the end of the boil, or the fermenter. Whatever you want. The candy must be a recognizable part of the flavor component and must complement the beer.

We realize that good old chocolate is a somewhat regular additive to beer and would make a fine choice for the Monster Mash. However, we also encourage more adventurous selections for your candy of choice -- *Hot (Tamale) Scotch Ale, Candy Corn Tripel*, the opportunities are Good 'n Plenty!

As usual, you need to include the base style of the beer as well as your candy of choice and quantity used in the brew. This category does not count towards personal or club points and will not be considered for Best-of-Show (therefore only 2 bottles are needed). The winners of this category will be awarded a medallion and serious bragging rights. I'm sure the judges of this category would also appreciate it if a sample of the candy used in the beer accompanies the bottle for the tasting! This category should be a graveyard smash!"

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The early deadline is October 4, so expect to see the details for a packing party in the September edition of Livin' the Brews

For more details on the Dixie Cup, check out the Dixie Cup home page, <http://www.crunchyfrog.net/dixiecup/>.

Once again, don't forget the Cactus Challenge coming up in September. The Ale-ian Society has not published any details yet, but keep an eye on the Ale-ian Society home page, http://aleian_society.tripod.com/. Watch for packing party details in the August editions of Livin' The Brews. The Ale-ians are trying to grow their competition, so let's help out and send lots of entries.

Keep the water boiling and turn up the heat on the competition.

Go NTHBA.

Sunshine Challenge 2002

By Doug Nett

Well, I finally made it to Florida!

Kathleen and I arrived at Val's Jacksonville home around 1:30 AM Friday after a long (and delayed) plane ride, and guess what? Val, Steve, Carolyn, and a neighbor were still celebrating and having a grand ole time at Val's "Intracoastal Inn" upstairs bar!

We, of course, had to contribute to the consumption of Val's award winning beers.

Talk about a host & hostess!
We were treated like very spe-



cial guests and even had our own spacious room! I had heard so many wonderful things about Val and Claire, and all were so true.

The next day started with a leisurely float down a spring-fed river on our way to Orlando. The water was very cool and flowing, ever so smooth! Val and Russ swam most of the two-hour journey while everyone else just relaxed in our rubber rafts. Tossing around sponge balls on the way down was a blast, especially when I could actually hit whomever I

was aiming at! The water was crystal clear with cypress trees and moss all around. We couldn't have asked for a better or more relaxing time.

My wife, Kathleen, who was, at first, a little concerned about the whole trip, now realized that this was shaping up to be a memorable experience.

Her thoughts of a bunch of fat guys chugging brewskis at a beer convention soon faded to the realistic notions of an organized event that, similar to
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PORTER · STOUT · WEIZEN · BERLINER WEISSE · DUBBEL · TRIPEL · WITBIER · BIÈRE DE GARDE · SAISON · LAMBIC · GUEUZE · OLD BRUIN · FRUIT/VEGETABLE BEER · RAUCHBIER · MEAD · CIDER

(Continued from page 8)

our bluebonnet, had great food and atmosphere, not to mention really fantastic beer. Oh! And I almost forgot about the really fantastic beer! Of course, there were a lot of fat guys drinking (not chugging) beers!

Oh, and I almost forgot to thank two travel buddies who helped make the trip that much more pleasant. Kathleen and I just want to say how lucky we were to have Steve and Carolyn Hacker with us.

They were such cooperative and understanding companions who kept their calm, even when I took yet another wrong turn somewhere near Disney World.



The Brewing Equipment Trading Post



HELP WANTED

Homebrew Headquarters is looking for a knowledgeable person in beer and wine making. Help is needed for weekends mostly and some weekdays. Part and full-time available. Contact Kelly Harris @ 972-234-4411

FOR SALE

- 1 Fridge with ext. thermostat (\$75)
- 1 Hearts Homebrew Supply "Super Chiller", never used (\$100)
- 1 Little Giant centrifugal pump, never used (\$50)
- 2 7-gal carboys with handle and thermometer strip (\$20/each)
- 5 5-gal carboys with handle and thermometer strip (\$15/each)
- 1 16-gal keg with top cut out and nipple welded on, never used (\$75)
- 5 Cornelius kegs. . . the nice ones Jack used to sell (\$20/each)
- Many cases of bottles (\$5/case)
- Many "Zymurgy" and "Brew Your Own" magazines (\$1/each)

**Contact Charlie Feder
972-223-8771**

North Texas Home Brewers Association, Inc. Board of Directors

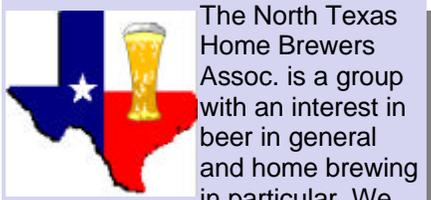
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Club Brewmeisters

Club "Brewmeisters" are members who are experienced brewers and have volunteered to help other brewers, both new and old, who are having problems. Give them a call with your questions! Just don't call too late or too early or during Cowboy games!

Russ Bee _____	(972) 771-9489
Charlie Feder _____	(972) 223-8771
Darrell Simon _____	(972) 675-5562
McKee Smith _____	(972) 393-3569
Homebrew Headquarters _____	(972) 234-4411

North Texas Home Brewers Association, Inc.



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 10 days prior to the next club meeting.

Visit the NTHBA Website at
<http://www.hbd.org/nthba/>

The Living and Breath Importation



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If you received this with a yellow post office forwarding sticker,
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