



LIVIN' THE BREWS



Prez Sez

By Richard Harris

Hey Gang,

How did you like the May meeting? I didn't get much business conducted, but I sure enjoyed Dave Huls' guided tour of the Humperdinks brewery. Heck, it was great to just party with you all. We did do very well on the raffle thanks to all of you. Oh and you too Paul, you know who you are.

I have been in the Humperdinks brewery looking around, but I have never had a guided tour. Dave was very personable and it was nice of him to go to all the trouble for us. Thanks Dave! Was that Sexual Chocolate Porter good, or what? Now THAT was the icing on the cake. I understand it was Kelly Harris' recipe . . . or

June Meeting
Tuesday, June 10, 7 PM

Big Buck Brewery
2501-1 Bass Pro Drive
Grapevine, TX 76051
(214) 513-2337

maybe Kelly brews a porter with the same name. . . . what's the scoop on that Kelly? Come to think of it, that porter just might go well with a scoop of vanilla ice cream.

I think we should all show our appreciation by patronizing Humperdinks every chance we get. Not just as a club, but also whenever you're in the area. Did you know the management continued 99-cent pint night just for us? They had cancelled it earlier, but since they had told me about it already they stood good to their word. That is a true sign of good management. Hats off to the staff at Humperdinks.

We have our meeting scheduled this month at the Big Buck Brewery. Maybe Howard will give us a tour of his brewery also. I drink beer at both Humperdinks and the Big Buck and those guys do a wonderful job. It gives a home brewer something to shoot for. Both of these Brewmeisters started out just like the rest of us Amateurs.

I hope you are enjoying the new locations for the meetings. It was the board's intention to bring something extra to the members and spice it up a bit.

Next month, ANOTHER NOTCH!

Happy Brewing

Business in Mass.

By Joe Scivicque

At the beginning of May, I was on an airplane heading up to Westford, Massachusetts. I knew I'd be missing other commitments just because some executive decided a last minute trip for an engineering meeting was more important than my personal life. I speculated that Massachusetts would have a few microbreweries or brew pubs, and I could at least look forward to checking out a few beers.

I got to the hotel in Westford on Sunday evening after 8 hours of riding planes and rushing through airports. After checking in, I stopped in at the bar. I asked the bartender if he had anything local on tap and he offered me a Smuttynose pale ale. The bartender didn't classify this beer further. I later looked up the breweries web site and believe the beer was a Shoals Pale Ale. The beer had a fruity character, a nice malt base and the strong grassy, cit-

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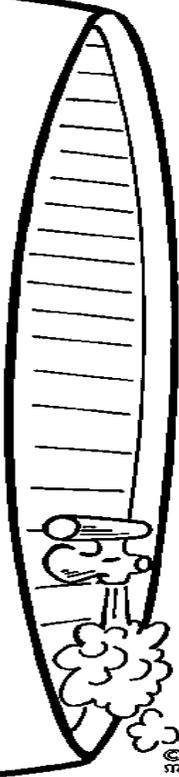
PILSNER - HELLES - BITTER - PALE ALE - CALIFORNIA COMMON - SCOTTISH - KOELSCH - ALTBIER - OKTOBERFEST - VIENNA - BROWN - BARLEYWINE - IMPERIAL STOUT - SCHWARZBIER - BOCK

BREWER ROYALE 2003

Style of the Month

Jul '03	European Pale Lager	Cat. 2
Aug '03	Specialty/Exp/Historical	Cat. 24
Oct '03	Koelsch & Altbier	Cat. 8

<u>Standings</u>	<u>Points</u>
Jim Layton	6
Don Trotter	3
Steve Atkinson	2
Pete Hemmingsen	2
Mark Todd	2
Steve Haney	1
Doug Nett	1
Rod Slattery	1




The Rotunda Bar

yard for outside dining in the front. There is a large rotunda housing a large bar just off the main downstairs dining room. One interior wall of the dining area is glass and looks into Lowell Brewing Company's brew house. The courtyard and downstairs facilities make up the Brewhouse Café & Grille.

The upstairs is a huge loft that has a dance floor, pool and other game tables, and a couple of bars. The center of the loft is cut out, glass walled, and overlooks Lowell Brewing Company.

As is usual when I go to these
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rus flavor of cascade punching through to overtake the senses. The beer was bold, full of character and very nice to drink. According to the web site, the beer is a "live ale." "Because it is unfiltered, its appearance is slightly hazy." Well, it was down right cloudy in my opinion. But, it was still a beer I would drink again.

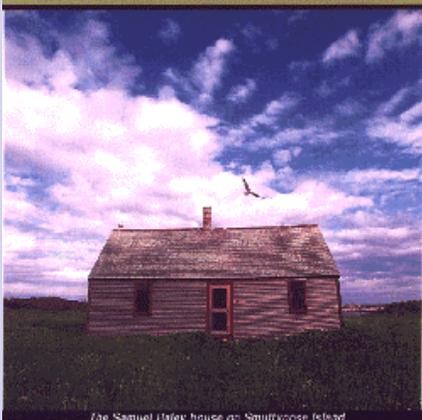
After a day-long meeting on Monday, the sales engineers in the meeting volunteered to take us out for dinner. "A local brew pub please." We ended up at the Brewery Exchange in Lowell, Mass. Lowell is a college town hosting the Univ. of Mass. And although the university is actually scattered around town, The Brewery Exchange sits right across the street from one of the university parking lots. How convenient?

The Brewery Exchange is a very large restaurant and bar complex in a renovated textile mill. There's a large court-



The Brewery Exchange

Shoals Pale Ale



The Samuel Haley house on Smullynose Island

PILSNER - HELLES - BITTER - PALE ALE - CALIFORNIA COMMON - SCOTTISH - KOELSCH - ALTBIER - OKTOBERFEST - VIENNA - BROWN - BARLEYWINE - IMPERIAL STOUT - SCHWARZBIER - BOCK

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places, I can't make up my mind, so I had the sampler. The Mill City beers available were an IPA, Oatmeal Stout, Honey Ale, Boarding House Ale, Amber, and a Blue Berry Ale.

I started with the Honey Ale assuming it would be the lightest. It was a straw colored beer and the aroma was lightly malty. It had a very light clean crisp flavor and feel. It was quite refreshing and nicely done. It had a moderate bitterness and no discernable hop flavor. I would consider this a great beer for a hot Texas lawn mowing weekend.

The Blueberry ale was somewhat amusing. There were three blueberries floating in the beer. The berries were floating when the waitress brought the sampler to the table. When she set the pallet down, one of the berries gassed and floated to the bottom. A minute or so later, it floated back to the top. As the beers sat, a berry would

periodically shake off enough CO2 to drift half way to the bottom only to collect another payload and drift back to the top. I believe the blueberry beer was cut from the same recipe as the honey ale. It had the same characteristics

with the exception of a slight blueberry nose. I don't know if the nose came from the fresh berries in the glass or from the brewed beverage. The beer also had a slight hint of berry in the taste. At the end of the glass, the blueberries were a nice tasty treat.

The Boarding House ale was a malty ale with medium body. It had a moderate hop bitterness



The Sports Bar in the Loft

and notes of caramel in the flavor. It too was a clean beer, but I did not find it exciting.

The amber ale spiced things up a little. This beer had a nice mixture of American hops and malt aroma. The flavor portrayed a healthy dose of Cascade with a well-balanced and moderate

bitterness. This was a nice beer. The IPA had a nice hop aroma. The flavor was well balanced malty and bitter. The body was a bit light for the style, but still a nice clean beer.

The oatmeal stout was deep red and, in my opinion, a bit light in color for a stout. It had a nice roast aroma. The flavor had a nice roasted walnut note. The beer was a bit thin for an oatmeal stout.

I picked the amber for the follow up pint.

The beers of the Lowell Brewing Company were nice, clean and very drinkable beers. I wish I could say that the food was good, but I had a peppered sirloin for dinner and the beers far surpassed the steak.

For more information on The Brewery Exchange or the Smuttynose, here are their websites:
www.thebreweryexchange.com
www.smuttynose.com



Lowell Brewing Company Brew-house

June Brew Day

Saturday, June 7

Bill James' Home

2801 Glen Forest Lane

Plano, TX 75023

Phone: (214) 755-4273

Steve's Grand Reserve

By Bill Dubas

How many of you brew 5-gallon extract batches on the kitchen stove? How many of you have graduated to all-grain and are brewing 10-gallon batches out in the garage? Maybe you have a Gott cooler that you've converted into a mash tun. Maybe you have a computer controlled RIMS/HERMS system that you've been carefully piecing together over the last few years. Whatever the case, we're still all a bunch of hobbyists and it is very unlikely that any of us has ever brewed, or will ever get the chance to brew, on a professional-grade system. But one of us has, and here's how it happened.

As the organizers of the 2003 Bluebonnet Brew-off homebrew competition were planning for this year's big event, they received a

call from Howard McMurry, the head brewer at Big Buck Brewery in Grapevine. Big Buck was interested in supporting the Bluebonnet, and after a bit of discussion, it was decided that the brewery would sponsor the Best-of-Show award. But Howard had bigger ideas. As icing on the cake, Howard offered to invite the Best-of-Show winner to the brewery to brew a batch of his or her award-winning beer on Big Buck's \$750,000 15-barrel JV Northwest system! A fantasy come true for most of us.

Meanwhile, in a more eastern part of the metroplex, NTHBA member Steve Haney had just purchased a copy of Tess and Mark Szamatulski's "Beer Captured," and was eager to brew their clone recipe for Chimay Grand Reserve. Steve chose the mini-mash recipe version, cultured up some yeast from the dregs of a few Chimay bottles, and patiently waited for his elixir to

ferment (see sidebar for Steve's recipe).

After a few months, Steve was pleased to discover that he had brewed a delicious beer. And, like many of us, he was interested in improving his brewing, so he started entering the beer in homebrew

competitions to get feedback from the judges. The first contest that he entered was the NTHBA September 2002 club-only-competition for Belgian Strong Ales. He narrowly missed earning a first place ribbon, placing second to Paul Doxey's infamous Belgian Trippel. Steve then entered

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Steve's Grand Reserve 5-gallon Mini-Mash Recipe

Grains:

2 lb Belgian 2-row Pilsner Malt
8 oz Cara-Munich Malt
6 oz Aromatic Malt
4 oz Special B Malt
2.5 oz British Chocolate Malt

Extract/Sugar:

6.75 lbs extra light dry extract
1.5 lbs Dark Candi Sugar

Hops/Spices:

All hops Hallertau Hersbrucker
7.7 HBU for bittering
0.5 oz for flavor
0.25 oz for aroma
1/4 tsp grains of paradise
1/4 tsp crushed coriander seed

Yeast:

Chimay Grand Reserve cultured from bottle.

- 1) Mash grains in 1 gal of 150F water for 90 min. Sparge. Add enough water to equal 3.5 gal.
- 2) Bring to a boil and add malt extract, bittering hops, and Belgian candi sugar.
- 3) Boil for 45 min and add flavor hops, half the coriander, and half the grains of paradise.
- 4) Boil for 13 minutes and add aroma hops, half the coriander, and half the grains of paradise.
- 5) Boil for 2 more minutes. Shut off heat, cool wort to pitching temperature, and add enough water to equal 5 gal.
- 6) Pitch yeast. Ferment at 70F



Big Buck Brewery and Steakhouse

PILSNER - HELLES - BITTER - PALE ALE - CALIFORNIA COMMON - SCOTTISH - KOELSCH - ALTBIER - OKTOBERFEST - VIENNA - BROWN - BARLEYWINE - IMPERIAL STOUT - SCHWARZBIER - BOCK

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the 2002 Dixie Cup in Houston, which was held in October. To improve his odds of winning a ribbon, Steve entered the beer in five different categories. It's a good thing he did, because nine out of the fifteen bottles he submitted ended up crushed in a freak encounter with the back axle of a Fed-Ex shipping truck. To top it off, the Dixie Cup organizers accidentally put his beer into category 18a (Belgian Dubbel) instead of category 18d (Belgian Strong Dark). But despite all these mishaps, the beer still placed second in category, with one judge claiming that it was a "big-ass interpretation of the style." Finally, Steve's big break came at the 2003 Bluebonnet Brew-off, where the beer took first place in the Belgian Strong Ale category and also earned the coveted Best-of-Show award. Steve's win also earned him that trip to Big Buck Brewery.

Steve and Howard spent the next few months emailing each other back and forth, deciding how to best translate Steve's 5-gallon



Steve Adding Hops to the Kettle

mini-mash recipe to a 15-barrel (nearly 500 gallon) all-grain recipe. The grain bill and hop charges were fairly straightforward to scale up. However, they did encounter a few other challenges. Since it was impractical for Howard to attempt to culture a 1-barrel yeast starter from a few Chimay bottles, he contacted Chris White at White Labs, who helped him decide on an appropriate substitute. Raymond Plasek, assistant brewer at Big Buck, and Kelly Harris, owner of Homebrew Headquarters, assisted with locating the necessary spices (coriander and grains of paradise). And finally, the 100 pounds of Belgian candy sugar needed for the recipe would have seriously overrun Howard's budget, so 100 pounds of beet sugar, which is nearly identical to candy sugar and much less expensive, was substituted. With all of the ingredients in place, it was time to brew! Steve arrived at Big Buck Brewery at 9:00 AM on Friday,

May 23. Howard had already taken the liberty of milling the first 1000 pounds of grain, and it sat waiting in its hopper above the mash tun. The hot liquor tank was also filled and preheated to the desired strike temperature. With Steve's arrival, Howard opened the necessary valves, releasing the grain and hot liquor so that they could begin to fill the mash tun. Once a little space was freed-up in the hopper, Steve finished off the grain bill by milling the last 300 pounds. After a 60-minute saccharification rest at 151F, the mash was heated to 168F for mashout, and then transferred to the lauter tun where the sweet wort was separated from the grain. The runoff lasted nearly 2 ½ hours. Once the wort was transferred to the kettle, Howard brought it to a boil and Steve began to add the hops and spices. Seven pounds of Hallertau were added at the start of the boil. Another four pounds were added 60 minutes into the boil. The spices were added at 80 minutes, and another 4 pounds of hops were added at 90 minutes when the heat was shut off and the whirlpool was started. After a quick run through the heat exchanger, the wort was pumped to fermenter #1, which already contained a 1-barrel starter of Belgian yeast. It was all over by 4:30 PM. In the meantime, Steve experienced all the excitement and glamour of being a professional brewer. He hoisted 50-pound sacks of grain,

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Howard and Steve Monitoring Fermenter #1



Steve Shoveling Spent Grain

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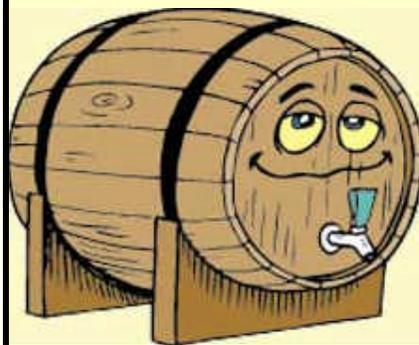
cleaned out the lauter tun with a squeegee and snow shovel, and carted spent grain through the restaurant and kitchen to the loading dock.

So, what were the final numbers? Howard was surprised to learn that they ended up collecting 14 barrels of 22.9 P wort (roughly 1.095), as they were shooting for something more in the neighborhood of 20.0 P (roughly 1.085). Howard speculated that he might have underestimated the contribution of 100 pounds of beet sugar. Whatever the case, I don't think that anyone will be complaining. Howard estimates that this beer will take quite some time to ferment and condition before it can be served, so don't expect it to be ready for a few months. But when that day comes, I'm willing to bet that quite a few of us will be standing at the Big Buck bar with big smiles on our faces.



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

Jeff Nolte found another cache of used flip-top bottles in his attic. If you are interested in purchasing them you can contact Jeff via email at rhbrewery@juno.com.

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.

You can give the information to Bill Dubas at our club meeting or email it to bill_dubas@hotmail.com.

**North Texas Home Brewers Association, Inc.
Board of Directors**

President	Richard Harris	(972) 394-8166 L.r.harris@att.net
1st Vice President	Joe Scivicque	(972) 412-6722 Joseph.scivicque@gte.net
2nd Vice President	Bo Turton	(214) 538-9178 Bo3769s@hotmail.com
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Treasurer	Bill Lawrence	(972) 644-8878 Lawrencefam@attbi.com
Member-at-Large	Kelly Harris	(972) 769-0958 Killet@dhc.net
Past President	Walter Hodges	(972) 416-9330 Wnp.hodges@verizon.net

**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.

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	Russmbee@aol.com	(972) 771-9489
Darrell Simon		(972) 675-5562
McKee Smith		(972) 393-3569
Jim Layton	Blutick@juno.com	(903) 546-6989
Homebrew Headquarters		(972) 234-4411

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

Here's to the Winners !!!

The 2003 Gulf Coast Circuit is 3/4 of the way done. Here is the list of NTHBA members that entered winning brews at the Bluebonnet Brew-Off, Crescent City Competition, and Sunshine Challenge. Congratulations everyone !!!

Brewer ★ 1st Place ✧ 2nd Place ✱ 3rd Place	Bluebonnet Brew-Off	Crescent City Competition	Sunshine Challenge	Dixie Cup
Joe Scivicque	★	★✧	★★	
Val Bee	✧ ✱		★★✱✱	
Jim Layton	★	✧	★★	
Don Trotter			★★✧✱✱	
Steve Arnold		★✧✱		
Russ Bee	✧		★	
Kelly Harris	★✧			
Jeff Nolte		★✧		
Rett & Donna Blankenship	★✱			
Bill Dubas	✱	★		
Mark Diehl	★			
Steve Haney	★			
Rod Slattery	★			
Stephen Atkinson			✧	
Ken Crissey	✧			
Doug Nett		✧		
Allyson Rawcliffe	✧			
Darrell Simon			✱	
Best of Show 1st	Steve Haney			
Best of Show 2nd				
Best of Show 3rd			Joe Scivicque	

The Brewers Calendar 2003

Revised June 2003

June

- 1** **Club Brew Day**
Location: Ernest Paul Pewitt's Home
- 7** **Club Brew Day**
Location: Bill James' Home
- 9-13** **National Homebrew Competition**
Second Round Entries Due
- 10** **June Club Meeting - 7:00 PM**
Location: Big Buck Brewery
- 19-21** **AHA National Homebrewers Conference**
Location: Chicago, IL

July

- TBD** **Club Brew Day**
Location: TBD
- 8** **July Club Meeting - 7:00 PM**
Location: Flying Saucer
Brewer Royale Competition - Category 2
European Pale Lager

August

- TBD** **Club Brew Day**
Location: TBD
- 2** **NTHBA Club Summer Party**
Location: Ernest Paul Pewitt's Home
- 2** **National Mead Day**
- 12** **August Club Meeting - 7:00 PM**
Location: Flying Saucer
Brewer Royale Competition - Category 24
Specialty/Experimental/Historical Beers

September

- TBD** **Club Brew Day**
Location: TBD
- TBD** **Accepting entries for**
Cactus Challenge Homebrew Competition
- TBD** **Packing Party for**
Cactus Challenge Homebrew Competition
Location: Homebrew Headquarters
- TBD** **Cactus Challenge Homebrew Competition**
Location: Lubbock, TX
- 9** **September Club Meeting - 7:00 PM**
Location: BJ's Brewhouse Lewisville
- 25-27** **Great American Beer Festival**
Location: Denver, Co.

October

- TBD** **Club Brew Day**
Location: TBD
- TBD** **Accepting entries for**
Dixie Cup Homebrew Competition
- TBD** **Packing Party for**
Dixie Cup Homebrew Competition
Location: Homebrew Headquarters
- TBD** **Dixie Cup Homebrew Competition**
Location: Houston, TX
- 4** **NTHBA Club Oktoberfest Party**
Location: Bill and Julie Dubas' home
- 14** **October Club Meeting - 7:00 PM**
Location: Bavarian Grill
Brewer Royale Competition - Category 8
Koelsch & Altbier

November

- 1** **Club Brew Day/Teach a Friend**
to Homebrew Day
Location: TBD
- 11** **November Club Meeting and**
Election of club officers - 7:00 PM
Location: Geringman

December

- TBD** **Club Brew Day**
Location: TBD
- TBD** **NTHBA Club Christmas Party**
Location: TBD

** NEW OR REVISED ITEMS HIGHLIGHTED IN ITALICIZED FONT **

If you know of any homebrew events and their dates that would be of interest to our club members, please email them to Bill Dubas at bill.dubas@hotmail.com Thanks

Attention All Brewers! It's Membership Renewal Time!

Please fill out the membership renewal form below.

You can mail the completed form and your dues to NTHBA, PO Box 168274, Irving, TX 75016, or
 Bring it to the club meeting, or
 Drop it off at Homebrew Headquarters.

If you've previously selected a multi-year membership and your dues are already paid in full, please fill out the renewal form anyway. We will use the information provided to update your contact information and newsletter delivery preference in the club membership database. PLEASE PRINT LEGIBLY!!!

North Texas Home Brewers Association, Inc.			Membership #	
Membership Form				
Name (Please Print)			Membership Duration 1 year - \$20 _____ June 1, 2003 – May 31, 2004 2 year - \$38 _____ June 1, 2003 – May 31, 2005 3 year - \$54 _____ June 1, 2003 – May 31, 2006	
Street Address				
City	State	Zip Code		
Home Phone	Work Phone			
Email Address (Required for Newsletter Delivery Option 1 below)				
Newsletter Delivery Options: I would like to receive my issue of the North Texas Homebrewers Association newsletter, "Livin' the Brews," on a monthly basis in the following form (Note: Members choosing Option 1 may take a \$4/year discount on dues.): <input type="checkbox"/> 1) I want to receive the newsletter as an Adobe PDF format file attached to an email. <input type="checkbox"/> 2) I want to receive my newsletter via US Mail.				
Club T-shirt Option: Free club T-shirts will be given to NTHBA club members who renew their memberships by the June 1, 2003 deadline. Please state your T-shirt size. Small <input type="checkbox"/> Medium <input type="checkbox"/> Large <input type="checkbox"/> X Large <input type="checkbox"/> XX Large <input type="checkbox"/> XXX Large <input type="checkbox"/>				
By signing this form I fully understand the following: My participation in this association is entirely voluntary. I know that participation in this association may involve the consumption of alcoholic beverages and that this may affect my perception, judgment, and reactions. I accept responsibility for my conduct, behavior, and actions as well as those of my guests. I absolve and indemnify the North Texas Home Brewers Association, Inc. and its officers of any responsibility for my conduct, behavior, and/or actions as well as those of my guests.			Received by: Cash _____ Check _____	
Signature _____			Date _____	

Livin' the Brews Newsletter
c/o Bill Dubas, Editor
P.O. Box 168274
Irving, Texas 75016-8274

If you received this with a yellow post office forwarding sticker,
please give Bill Lawrence a call at (972) 644-8878 and give him your new address.