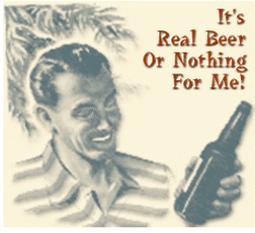


LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez By James Dorman

As I'm writing this article, I wonder what else can make this day stranger. I started off the day wanting to check my e-mail, but since the DSL was down, I couldn't. Then I decided to go and donate blood. For some reason my blood didn't want to leave my body very quickly. After that I went to the brewday over at Bill James' house. Seriously, what good is it to show up to a brewday if I wasn't going to be drinking? I felt a little out of place with everyone else quaffing beers when I was standing there empty-handed. Well I decided to make matters even stranger by stopping by the Gingerman on the way home. Now who in their right mind would do that? Well, I guess I would. I managed to suck down a few St. Arnold's

Root Beers, which is about as close as I will get to beer today.

As it's the middle of the summer, things are slow for the club. I am somewhat happy for this since work is keeping me busy enough as it is. The biggest thing we have going on right now is getting everything planned for the Limbo Challenge. The biggest obstacle we are having at this time is figuring out what to do about awards, but we should have that figured out by this publication.

The summer party will be at Bill James' again this year. We decided at the last meeting that July 29 would be a good day

to have it. He informed me at the brewday that he would like to start the party at 7:00 pm to allow the sun to dip a little below the houses so it won't be so hot at the start of the party. He's the one hosting the party, how can I object?

Well, that's about it for now. I hope to see many of you at the Bavarian Grill for the next club meeting on July 11. There will be a COC competition there that evening. If you have any mead you want to enter, please bring a bottle.

Eg é sz é gé re!
James D.

Announcements

- Club meeting at Bavarian Grill July 11
- Club summer party at Bill James' July 29
- Limbo Challenge entries due Aug 16
- Cactus Challenge entries due Aug 25
- NTHBA Session Beer Competition Award ceremony at Big Buck Brewery Aug 26
- Dixie Cup entries due Nov 15

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Iron Mash

The 2006 Iron Mash competition was held on June 10 at the Rahr & Sons Brewing Company in Fort Worth. Several folks on the Cap and Hare discussion forum expressed concern that holding the event so early (as opposed to late July/August as before) would mean much milder weather and it just wouldn't be the Iron Mash. Those folks quickly discovered that their fears were unfounded as the temperature approached 100 degrees F that day. There is no telling what the real temperature was on that asphalt parking lot surrounded by propane burners and boiling wort. Most of the "veterans" who attended in previous years brought gear to combat the good ol' sun: canopies, misters, kiddie pools, and cold beer, of



course .

NTHBA had another good showing with at least six or seven teams showing up. In all there were 24 teams competing this year. Ingredients included a vari-

ety of specialty grains and hops, along with "special" ingredients such as coffee beans, vanilla extract, bog myrtle, star anise, summit hops (with a whopping 18% AA), and chipotle peppers. The Cap and Hare implemented a novel approach to distributing grain. Instead of providing an "endless" supply of base malt, they provided each team with "funny money" to buy their grain with. Grains cost \$1 per pound (twice that for a Belgian specialty grain), so each team had to budget their grain bill accordingly. Entries will be turned in to Cap & Hare sometime in mid/late August for judging, and an awards ceremony will be



BJCP Study Class

By Fred David

The quest for BJCP certification continues!! At first the attendance was meager with only three of us un-certified beer nerds forging into the wild beer yonder in search of knowledge that will hopefully make us BJCP certified after our November test. Thank heavens we have Jim Layton attending these classes as well. He has tremendous knowledge to share and is a great inspiration to the rest of us when it comes to studying for the BJCP exam. And then, like a gift from the beer gods, three more knowledge hungry souls appeared for our second actual study meeting along with another knowledge source in the likes of James



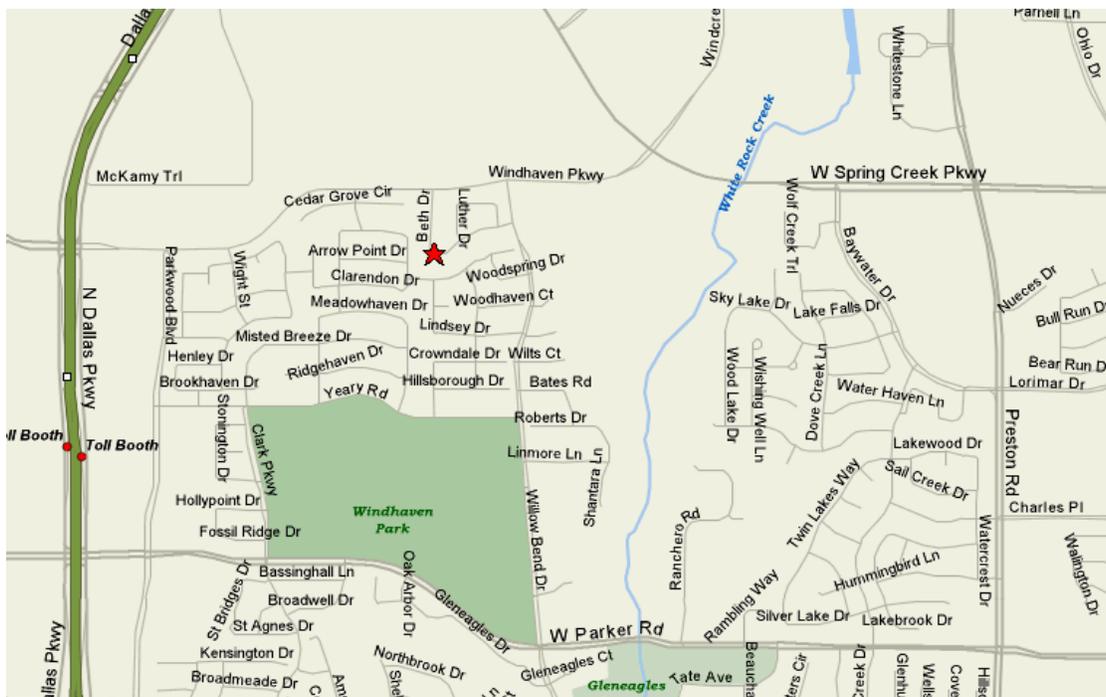
Dorman. With the knowledge that these kindred souls will possess by the end of this fall, we will bring home the Bluebonnet cup next spring! Seriously though, this sequence of classes is teaching us much more than just how to judge beer. We are also learning a lot about stylistic brewing and I believe we will all be better brewers when we are finished. If any of you out there think it is too late to join us, think again. The study material from the first two classes is still available and we have eight more sessions before we take the exam in early November. Even if you are not inclined to become BJCP certified you are still welcome. We only ask that you help defray the cost of the beer for the class and that you let me know early enough before the class so that we can accommodate you by having enough beer. The next two classes will be July 16 – Class 5 (Porters & Stouts, Technical topic - Yeast and Fermentation) by Fred David, and July 30 – Class

4 (Brown, Scottish & Strong Scotch Ales, Technical topic - Hops & Hopping) by Curtis Martin. On meeting days we meet at my house starting at 6 PM. I hope to see some of you here in the coming weeks.

Important BJCP Class Info

- ◆ Get certified in the art of beer brewing
- ◆ Offer much-needed help at homebrew competitions
- ◆ Hone your snobbery
- ◆ Classes July 16 and 30
- ◆ Cost is \$60, which includes beer for tasting and the test itself.

BJCP Study Class at Fred David's Next Class: July 16 at 6:00 pm



Coffee in Your Beer?

By Bill Lawrence

My introduction to coffee was as a youngster watching the Folger coffee commercials. The spokesperson in the ads, Mrs. Olson, was a kindly older woman of Scandinavian decent. She seemed so perky and always had a smile on her face (I never noticed the slight tremor in her hand or the dilated pupils). She drank an enormous volume of hot coffee in the 30 second commercials and made it seem such a pleasant experience. Besides urging viewers to consume the beverage every morning, she also demonstrated how easy it was to make at home, and home roasting became a thing of the past (gee, where have we seen this before?).

Fast forward a few decades and things have changed a little. Starbucks has pretty much proven that old Mrs. Olson did not have a discerning palette: pre-ground coffee from a can pretty much bites compared to gourmet coffee sold as whole beans in a vacuum-packed bag or better yet, brewed and sold in a trendy shop. Not only that, but of course you now have many flavor choices.

About a year ago, I stumbled across a way to take this whole thing one step further. I got a coffee roaster for Christmas and procured ten pounds of green coffee beans. I have not been able to find a place yet in Dallas to buy the green coffee beans but it's easy enough to get what you want through Internet sites such as Sweet Maria's in California. They have about 50 kinds of beans. Green coffee beans stay good for about a year while roasted beans start to get stale after a few days. My roaster will roast enough coffee for about four pots in about 20 minutes. The only drawback I have found is that you really should do this outside as the smoke the



roaster puts out will turn on the smoke alarms in your home.

Anybody willing to go to the trouble to brew beer will find coffee roasting incredibly easy. The best part of this whole deal however is the fact that the coffee you get will be very fresh and trust me, you can really tell the difference between fresh roasted beans and Starbucks (or any other vendor for that matter). The difference between canned pre-ground canned coffee and fresh roasted is really like the difference between night and day. Go to Sweet Maria's website to learn more.

Now, how would one get this taste (and aroma) into beer, you ask? Well, first you will need to roast up some beans. You can use Mrs. Olson's Folger's, but it will not work nearly as well. Soak three or four ounces of ground coffee in a quart or so of **cold** water in the refrigerator for a couple of days. Then run the extract through a coffee filter to get rid of the grounds. Cold brewing avoids extracting oils from the coffee as well as many harsh flavors from using hot water. What you now have is concentrated coffee

extract. At bottling or kegging, simply add a measured amount of the extract to the bottling bucket or keg before bottling or carbonation. To avoid messing up a good batch of beer, pour a pre-measured amount of beer into a glass. Add some of the coffee extract until you get the taste and aroma you are looking for while keeping track of the volume of extract you added. All you need to do to determine the amount of extract to add to the keg or bottling bucket to scale. I think you will find that adding the extract during packaging preserves the aroma that you would lose while boiling as well as avoiding harsh flavors which hot liquid would pull out of the coffee beans.

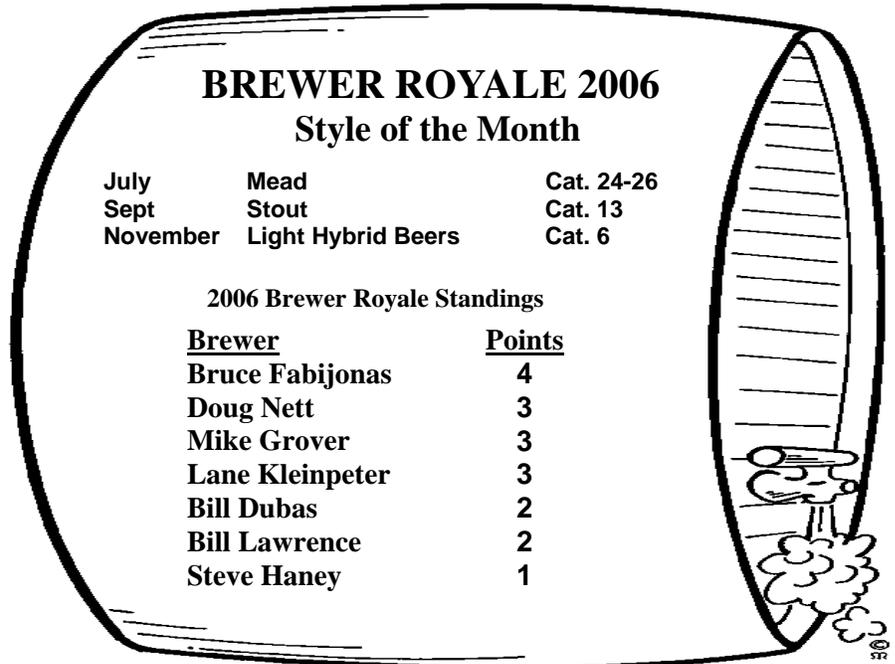
I hope this article as well as my demonstration at the last brew day will get some of the members interested in trying coffee roasting and adding coffee to their brews. There are many different roasts you can do as well as many different varieties of coffee beans with which to experiment. Of course, I would be only too happy to sample any of your creations and as always, happy brewing.

2006 Brewer Royale

By Mike Grover

There's no *new* news this month. I forgot to update the standings in the beer barrel last month – now they should be up to date. Hopefully many of you will be entering meads in our July competition (to be held at our club meeting at Bavarian Grill). For those of you who don't have mead ready for the competition, why not consider judging? Only a few members have experience judging meads. If you are one of them, we need you!

There are only two more competitions for the 2006 Brewer Royale: Stouts in September and Light Hybrids (cream ale, blonde ale, Kölsch, and American wheat or rye) in November. As you can see, the standings are really tight at this point so everyone still has a good shot at winning.



NTHBA Session Beer Competition

The Limbo Challenge has drawn another month closer. It's getting to be the eleventh hour for brewing up beers for this competition, so get busy! As August approaches, we will need lots of help with tasks such as checking in beers, judging, and preparing for the awards party at Big Buck. If you haven't already, please consider volunteering to help us out with this effort. This is the first year for our own club competition, and we want it to look good!

Limbo Challenge Competition Categories

- ◆ Light Lagers 1A, 1B, 1D
- ◆ Pilsners 2A, 2B, 2C
- ◆ Vienna Lager 3A and American Dark Lager 4A
- ◆ Light Hybrid Beers 6A, 6B, 6C, 6D
- ◆ Amber Hybrid Beers 7A, 7B, 7C
- ◆ English Pale Ales 8A, 8B
- ◆ Scottish Ales 9A, 9B
- ◆ English Brown Ales 11A, 11B, 11C
- ◆ Weizen/Weissbier 15A, Witbier 16A, and Berliner Weisse 17A
- ◆ Fruit Beer 20 (must be based on one of the above styles)
- ◆ Spice/Herb/Vegetable Beer 21A (must be based on one of the above styles)

On the Horizon

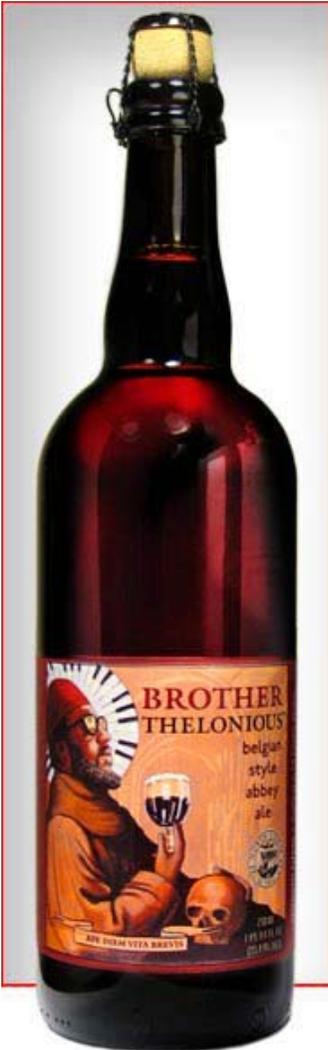
- ◆ Lunar Rendezbrew – Entries Due July 5 www.mashtronauts.com/
- ◆ Cactus Challenge – Entries Due August 25th www.ale-iansociety.org/
- ◆ Dixie Cup – Entries Due October 15th www.crunchyfrog.net/dixiecup/

Beer Talk With Jacque

News, Hearsay & Odd Info
by Jacque Keller

Jazzy Beer

Brother Thelonus, North Coast Brewing's new Belgian dark strong ale, should be available in Texas by September.



North Coast got the idea of naming an abbey ale after America's most famous monk – Thelonus Monk. They contacted the Thelonus Monk Institute of Jazz and received permission to use the name of the jazz legend. For each case sold, North Coast makes a contribution to the institute for jazz education. If Brother Thelonus lives up to the standards set by other North Coast brews - such as Old Rasputin, PranQster, and Old Stock Ale – we should definitely sample it when it arrives!

We'll Miss Y'all

We will miss Bill and Julie Dubas when they move away from Texas this month. Bill has been a great club officer and a willing and able volunteer for all kinds of projects and events. Most important of all, he's brewed a lot of excellent homebrew! Bill – look at the Beer Mapping Project – North Carolina is completely mapped. You'll know where to find good beer until you get your brewing going. We wish you and Julie and Ethan all the best!

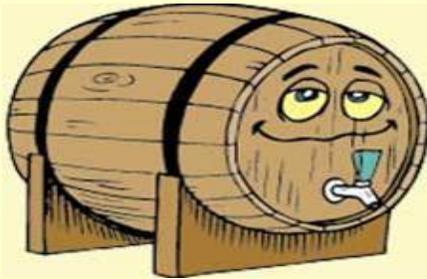
Don't Leave Home Without It

If you're heading out of town for a summer holiday, you might want to take a look at The Beer Mapping Project <http://beermapping.com/> before you go. In earlier articles we mentioned this interesting effort to map breweries, brew pubs, and stores and bars with good beer selections. Over twenty cities are now mapped, so check to see if your vacation destination is among them. Much of the U.S. outside these cities is also mapped, so you can check your route too. After looking at the map, you may just want to reroute!

Beer Trivia

Last month's question: Anheuser-Busch attempted to strike a deal last year to purchase a stake in a Missouri brewing company. Which Kansas City brewery was not assimilated into The Borg? **Boulevard Brewing** was the company for which resistance was NOT futile. **This month's question, in honor of the 4th of July:** Which two Revolutionary patriots and founding fathers were brewers? Email your answers/guesses to Jacquelyn.Keller@gmail.com.

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 Sean at news@nthba.org

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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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McKee Smith
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Homebrew Headquarters
 (972) 234-4411
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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 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
<http://groups.msn.com/NorthTexasHomeBrewAssociationHomePage>

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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.