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# LIVIN' THE BREWS

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## PINTS OF INTEREST

- NEXT CLUB MEETING WILL BE AT UNION BEAR — SEP. 10TH
  - SEPTEMBER BREWDAY WILL BE AT BILL JAMES' IN PLANO — SEP. 14TH
  - THE NEXT CLUB COMPETITION IS GERMAN WHEAT AND RYE — ENTRIES DUE SEP. 7
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## Prez Sez

As you may have noticed there is a pressing need to keep this newsletter going. I will be the first to say this has been on my desk for a month. It does not mean that NHBA has fell out of existence or that your officers are not working.

Fellow members the newsletter is still alive. I have been busy closing out the last month. This address has been on hold for the success of the Limbo Challenge. There are a thousand other excuses but that's the best I have at the moment. On a more serious note, the newsletter is the single most burden of volunteering. It involves coming up with something encouraging for all.

I am writing this article post Labor of Love fest of Ales. Thanks again Deep Ellum Brewing for organizing this event. I had a great time competing with the surrounding clubs for cool points and bragging rights. I also enjoy the massive attack of young adults. I am secretly on the lookout for new members. We need a team of creative hipsters to join us as officers next year. I promise the style-monitors of the club are well trained in guiding your beer down the halls of BJCP sanctioned homebrew. Best of all, we share some great moments with award winning homebrew. Last year LOL was easy, we were the only homebrew club

pouring. This year we fought for it! The award for Best Sour Beer went to our very own Cougars Brewers (Kim & Melinda). The king of hot beer, Mr. Bill Neumann took home Best Spicy Beer.

I am convinced NTHBA makes great beer. The concern after this newsletter is how to most effectively reach the past, renewing, and incoming members. This is open for discussion at the next meeting I would like to hear your ideas including social media. I see we are holding on to old media such that it validates the being a member. How can we ease the burden with new technology? The idea is to be a growing community of brewers not just a list of attendants.

At the next club meeting we will seek change together. Come out Tuesday September 13<sup>th</sup> to Union Bear in West Village. The owners are the minds behind the awesome competition called Brew Riot.

Let's meet, enjoy some local brews, and be inspired.

—*Barrett*

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## *What's Brewin'?*

**By Kimberley Rhea**

I would like to thank David Lee for hosting our July Brew Day. Everyone had a great time the Bar-B-Q was wonderful. We had several new club members and quite a few brewers.

Bill James hosted our Summer Party. We had a great turn out. The yard was beautiful and the Mexican food delicious. He opened the pool for everyone to enjoy and cool off. Thank you Bill!

Since we host the Limbo Challenge we will not have a brew day in August. Come out and support the club at check-in or during judging. Check the web site for more information.

Our next Brew Day will be at Bill James' home on September 14<sup>th</sup> from 9:00 am – 4:00 pm.

Kim  
"Woo Girl"  
socials@nthba.org

## *Local Brews News*

**By Graham Keefe**

One of my favorite local beer festivals happened this past month. The 3rd Annual Dallas Observer Brew-Fest, was on Saturday, August 24th in the Dallas Arts District.

Tickets were \$45 until August 23rd, and \$55 day of; however, many discounts were available online. Tickets include 12 2-oz. beer samplings.

Notable beers included Lion's Share from Lakewood, Mysterium Verum from Real Ale, and many delicious pumpkin beers (I know, pumpkin, before Labor Day?)

Cheers, y'all!

# Competition Corner

## by Einar Jonsson

August is here, friends, and the Limbo Challenge is fast approaching. We have a lot of work to do over the next two weekends, and we really need some participation from the club.

**Limbo Challenge:** Limbo activities begin with entry login, on Saturday, August 3rd, at Fred and Sue David's house, 6803 Overbrook Drive, in Parker. We'll get started around 9:00 am, and should be able to wrap everything up by mid afternoon. I expect we will have over 200 entries again this year. That is quite a bit of unpacking and sorting. Please consider coming out to help if you have time.

The real fun begins on Saturday, the 10th, when we begin judging these entries. We will be at Fred and Sue's again, and will get started by 9:00. If you haven't judged before, then this is a good time to learn. We can pair you up with an experienced judge who can show you the ropes. Judging will continue on Sunday the 11th. Sunday's start time will depend on how much we can complete on Saturday. I would like to see us complete all of first round, and most of second round, on Saturday. If you can come out and help, even for just one flight, please do.

**Cactus Challenge:** By the time you read this, registration for the Cactus Challenge, in Lubbock, should be open. I will arrange the transportation of the club's entries to Lubbock, but I haven't decided yet, whether this will be a drive or a shipment. If you are planning on submitting entries, send me an email: competitions@nthba.org. I would like to get some idea of how many entries we will have. If I decide on a shipment, I will arrange a packing party, on or around August 19th. I should know for certain, by the next club meeting, on the 13th.

**O'Zapft Is!:** Registration for this German-styles competition, is currently open and runs through August 31st. The only drop-off point for this competition is Texas Brewing, in Haltom City. If you are planning on entering, and can get them to Homebrew Headquarters or Winemaker's Toy Store, I can take them over to Haltom City.

**August COC:** German Wheat and Rye Beer is the style category for this club-only competition. Entry deadline has been pushed back to September 7th.

**Bluebonnet Brew-Off:** Planning for the 2014 Bluebonnet Brew-Off has begun, and we are looking for artwork steins, t-shirts, and glasses. If you are interested in submitting any artwork, send it to me, in the form of a vector file, and I will pass it on to the committee for consideration. The committee needs to make a decision on artwork for the steins, by the October meeting.

This is a good time to start brewing the strong Belgians, and other strong ales. If we are going to defend our title as Bluebonnet Club of the Year, we need to get started now. We can expect stiff competition from the Zealots in Austin, Foam Rangers and Bay Area Mashtronauts. This past Bluebonnet, we saw Cap and Hare emerge as a serious contender. We should expect a strong challenge from them next year.

Let's get brewing!

—Einar

# *A Year of Beer Travels*

## by Chuck Homola

Knowing that this may be my last chance to take a number of trips within one year I decided to treat myself and some friends to an adventure Michael Jackson (no – the English one) would be proud of. Almost all trips I have been on over the past 12 months have touched in some way my love for beer and those that make and enjoy it. The following jaunts and reviews start in October of 2012 and go through those planned up to September 2013. I hope you enjoy this quick whirlwind trip and let me know if you want in depth discussion with pictures included sometime!

**October** – off to Germany. The trip included stops in Cologne (Koln) for Kolsch, Dusseldorf for Altbier, Baumberg for Rauchbier and Kellerbier, Munich for the biggest beer party on the planet along with Hefeweizen, Marzen und Dunkels and finally to Fussen for Schloss biers. Personal highlights include the party atmosphere of Dusseldorf and the beauty of Baumberg – not to mention outstanding beers of all kinds! By the way – we wrapped up the trip in Friesing visiting old friends and trying homemade schnapps with lunch. Thanks Hans!

**October** – and back across the pond again. Now we are in London town hitting up all the non-corporate pubs to experience the resurgence of proper cask conditioned ales. Favorite beer: Fuller's Tiger IPA – wowsie wowsie wowser!

**December** – hello Austin/San Antonio. Two old favorites in San Antonio – FreeTail Brewing and Blue Star Brewing. If you ever get the chance – go to FreeTail on Thanksgiving weekend – tons of beers on tap that they brew and save up all year! In Austin we hit an eclectic mix of places – but highlights included the Beer Exchange (perimutal pricing – yup yup), Black Star Coop brewing – really cool concept and the Hopfields gastro pub. But of course an all time favorite was near by as well – Jester King is in the house!

**February** – beer tour of the wine country. Things started with a bang at the Rabbit's Foot Meadery (my first one) – wow, then other lower valley favorites like Tied House and Faultline Brewing. On to the big city of San Fran with goodies such as Speakeasy, 21<sup>st</sup> Amendment, Thirsty Bear and Magnolia Gastropub to mention a few. Then on to the wine country for classics such as Lagunitas, Third Street Aleworks and Bear Republic. Lagunitas gets best brewery tour for sure. But things really culminated in Santa Rosa at Russian River where we got our first ever pints of Pliny the Younger – it was religious. Got a pint of Elder and Younger at the same time – drank part of the Elder and enjoy the heck out of it – then switched to Younger and thought I died and went to hop heaven – thank you Vinnie for your efforts on that one!

**March** – snowboard beering. Off to Steamboat Springs for some riding and some beer. The local brew pub is making a comeback – worth a look – but the bars and bottle shops had some mighty tasty local Colorado product – too numerous to get into at this point.

**April** – DLD cometh. Dark Lord Day for the 4<sup>th</sup> year in a row – all that was missing was Gorgoroth playing live. We hit so many places in Chicago and Indiana I can't even recall them all – but highlights for sure were Flossmore Station, Beer Geeks, Kuma's Korner, the Map Room and of course Goose Island.

**May** – hmmm. Had to take a month off for Brew Riot – nuf said.

*Continued on Page 5...*

**June** – PNW time. Now we're in Seattle. Just the sights and food alone are worth the trip but then add in Elysian Brewing, Pike Brewing (a personal favorite), Pyramid Ale House and Brouwer's Café (a ridiculously good Belgian bar and café) and you really have the total package. Go to a Mariner's game sometime and see how many beers are on tap just at the ballpark.

**June** – India bound, Business trip to the otherside of the world – but guess what – craft brewing has made it all the way over – nothing like drinking an IPA in India at Punjambi Brewpub – cool yet odd and bit ironic.

**July** – hula hula luau. Ever here of a humuhumunukunukuapua'a? Well now you have! The Big Island actually offers several breweries now including Hawaii Nui, Mehana, Big Island Brewhaus and last but not least Kona Brewing. Kona is the heart and soul of brewing on that island the setting was awesome, the food amazing (get the pizza) and the pub only drafts were utterly spectacular – make sure you try Black Sands Porter and the barleywine – really nice.

**August** – Chicagoland go Cubbies. Return trip to my home town with an old friend that desperately needs the baseball and beer tour. Off to Wrigley this time to drink a classic – Oldstyle! Then to some of the old haunts like Miller's pub, Goose of course, the Hop Leaf and a few TBDs – but I am sure we will be pairing with Gino's pizza and Portillo's Italian Beef sandwiches.

**September** – Austin of the North. That's right – Portland, OR – the home of countless breweries, brewpubs and beer drinkers. Always hit Deschutes, Rogue Public, Tugboat, Green Dragon, HUB, Gigantic, Lucky Lab, Hair of the Dog, Widmer, Bridgeport, Burnside – oh crap – can't fit that all in – dang – need to drink faster – full report coming soon.

**September** – Midwest fest. Last but not least – off to Kansas City on a business trip – but it will certainly include a trip to Boulevard and other local offerings and most likely some homebrew at a friend's family's house – can't wait!

# *Stinky Beer*

## by David Lee

I get emails from Brad Smith occasionally; the guy that created Beer Smith. These are always worth reading and are usually short so that's a plus in the world of homebrewing! I just tried to look up that email up for a reference, but I couldn't find it... anyway I remember it being about making a batch of bad beer. That was a funny article and everyone should take a minute to read something similar, because we all have that urge to cut corners or hurry sometimes for whatever reason! Every single person that has ever brewed beer should experience, at least once, what it is like to make a bad beer. I'm even willing to bet most, if not all of us in the club have experienced that bad beer batch, because we made a mistake and NOT because we purposely wanted to make a batch of bad beer. Brad's article was a joke, listing out many areas that homebrewers need cleaning and sanitization, but suggesting doing the opposite in order to spoil a batch. I went ahead and Googled brewing sanitization for you, because I could tell that is what you thinking and here is what I found.

John Palmer says:

Cleanliness must be maintained throughout every stage of the brewing process.

Clean: To be free from dirt, stain, or foreign matter.

Sanitize: To kill/reduce spoiling microorganisms to negligible levels

Sterilize: To eliminate all forms of life, especially microorganisms, either by chemical or physical means.

He also mentions that as homebrewers the goal is to reduce contaminants to negligible levels and that it's NOT necessary to sterilize equipment for pre/post brewing.

HomeBrewTalk.com suggests:

[http://www.homebrewtalk.com/wiki/index.php/Cleaning\\_and\\_Sanitation](http://www.homebrewtalk.com/wiki/index.php/Cleaning_and_Sanitation)

Cleaning and Sanitation is one of the first and most important steps in producing any fermented beverage! A few key points:

What to clean and sanitize?

Since the heat from the boiling process sanitizes the wort, sanitation prior to boiling is not necessary. However, once the boil is finished, and the temperature of the wort has dropped below 160f, every caution must be taken to achieve sanitary conditions for your brew, all the way until you pour the final product into a glass and drink it.

Still, you should "clean" everything that you use during the boil and everything that needs to be sanitized.

It is important to use sanitizers at their recommended dilution rate, no weaker, and no stronger. Homebrewers often make the mistake of using too high a concentration of sanitizer - this creates a risk of toxicity or detectability in the final product, and some sanitizers (such as iodophor) are actually LESS effective at high concentrations. Never mix sanitizers together.

It is also important to allow all sanitizers to drain and dry completely if the item is not being used immediately, as most sanitizers actually become a food source once their potency has been lost. This is fine if the item is going to be used right away, but anything which is stored with 'activated' liquid sanitizer inside will become contaminated within days. Always store your equipment dry, and preferably upside down so that it can drain and won't fill with dust.

The biggest take-a-way from this article is, if you think cutting a corner or being lazy didn't get you into any trouble this last batch, just wait until you're the guy at the next club only competition that didn't take the time to sanitize your bottles and now your beer smells like baby diaper.

Cheers,  
David Lee



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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 Cowboy games!

Homebrew Headquarters  
 (972) 234-4411

The Wine Makers' Toy Store  
 (866) 417-1114

## 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.



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