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# LIVIN' THE BREWS

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THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION

## Prez Sez

By Jimmy Orkin

The year went by quickly. The President's job was a moderate amount of work with much fun. We will be announcing the new officers at the Christmas Party. I will become the past president whose job is to advise the board and break ties in votes.

We created many new policies this year that will benefit the club and its members. I will list a few of our accomplishments:

- Instituted a taxi ride home from club functions policy.
- The club pays for food at brewdays.
- We updated the club bylaws.
- We (Damon) moved the club website to a new server and made it easier to update.
- We created a club Google calendar that can be shared.

These items are possible because you had a dedicated board working to make the club more fun for the members. Take a moment to thank your officers. I know presiding over the club this year could not have been done without the help and support of my fellow officers.

Several of the changes we made this year is due to the club having a strong balance sheet. We hope we have made the club

more enjoyable to our members. The financial changes are not entitlements and will go away if the club needs financial resources to support higher priority needs.

I want to thank all of our members who volunteered to judge, host a party or brew day, or assist with competitions such as the Limbo Challenge and Bluebonnet.

The January Brewday will be at Mike Grover's house at 2312 Westwind Dr, Carrollton on January 16th. The action starts around 9:00 AM. This is usually the coldest brewday of the year. Let us hope that it will be as nice as our days around Thanksgiving this year. The brewday is a great way to meet fellow homebrewers and beer aficionados, see a brewing session and drink some good beer.

The Bluebonnet Brewoff is just around the corner. Now is the time to brew your lagers. My hope is to win the Brew Club of the year again next March.

The club ended up second in the Lone Star Circuit for the second year in a row. I think that is quite an accomplishment. Orlando Guerra is our new representative to the Lone Star Circuit management board.

Orlando is replacing Jacque Keller who served as our representative for several years. Thanks to Jacque for supporting our club in the LSC.

It has been a pleasure and a privilege to be your president this year.

Brew Strong Everybody!

## Tech Corner

By Ken Woodson

Greetings from Memphis Tennessee, the next beer basics class will be held at the November brew day, November 14th. We'll start around 12:30 p.m. and we will discuss pale ales. So, if you get a chance, come out and join us at the brew day, I'll be there via webcast, live from Memphis.

Last month we discussed the Oktoberfest beer style. Let's continue the theme of German lagers and review the Helles beer style. This style was created in 1894 by the Spaten brewery when they introduced the Helles LagerBier.

During the later part of the 19th century Munich breweries were under tremendous pressure to compete with the new beer style the Pilsener, which was light in color and gaining in popularity.

Traditionally, the Munich lagers were dark in color, probably to compensate for the high carbonate water supply in Munich; however, technological advances of the 19th century were in favor of the paler colored brews. For example, in 1817 Daniel Wheeler developed an improved malting process that used indirect heating to dry the malt. This allowed malsters to have more control over their product and it allowed much lighter colored malts.

Another invention occurred in 1873 when Carl von Linde developed a refrigeration system which allowed brewers to brew lagers year round and to export their product to a wider area.

It was the popularity of the Pilsener beer style together with technology that allowed greater distribution of this style that lead Spaten to create the Helles beer style to compete with the Pilsener.

The grain bill for the Helles beer style is fairly simple, Pilsner malt with a small amount of CaraPils for body and head retention. For example, to make a 5 gallon batch of Helles you could use 9 pounds of Pilsner malt and 1 pound of CaraPils malt which should produce an OG of around 1.050 with a 75% extract efficiency. Note that some Helles recipes call for a small amount of Munich malt to add to the malt complexity.

Helles is tilted toward malt with hops playing a supporting role. Hop aroma, hop flavor, and hop bitterness are normally low to medium low. The hop variety should be a German noble hop.

Due to the large quantity of Pilsner malt, which may be under modified, consider a protein rest during mashing. In fact, since Helles is a malt accentuated beer, you may want to perform a decoction mash to increase the melanoidin flavors from the malt. If decoction mashing scares you, at least consider a step mash that includes the protein rest, and two starch conversion rests, beta-amylase and alpha-amylase.

According to the BJCP style guidelines, the top three commercial examples of Helles are:

- Weihenstephaner Original

- Hacker-Pschorr Münchner Gold
- Bürgerbräu Wolznacher Hell Naturtrüb.

For more information about the Helles beer style, here are two good resources:

Classic Beer Style Series No. 17, Bavarian Helles, by Horst Dornbusch.

BJCP Style Guidelines, [bjcp.org](http://bjcp.org)

## COC Nov/Dec '09 Results

**By Orlando Guerra**

The November/December 2009, "Belgian Strong Ale" COC/BR competition was open to BJCP Category 18. Belgian Strong Ale, including 18A. Belgian Blond Ale, 18B. Belgian Double 18C. Belgian Tripel, and 18D Belgian Golden Strong Ale. The judging was held Saturday November 14<sup>th</sup> during the Brew Day. We had (11) Entries and (4) Judges and (1) Stewart.

The winners of the November/December 2009, "Belgian Strong Ale" COC/BR competition are:

Place	Brewer	Style	Beer Name
1 <sup>st</sup> Place	Bill Lawrence	18A. Belgian Blond Ale	Willy's Vestal Virgin Blond
2 <sup>nd</sup> Place	Kevin Hunt	18B. Belgian Dubbel	Kevin is Awesome
3 <sup>rd</sup> Place	Steve Haney	18C. Belgian Tripel	

## COC Jan/Feb, "English Brown Ales"

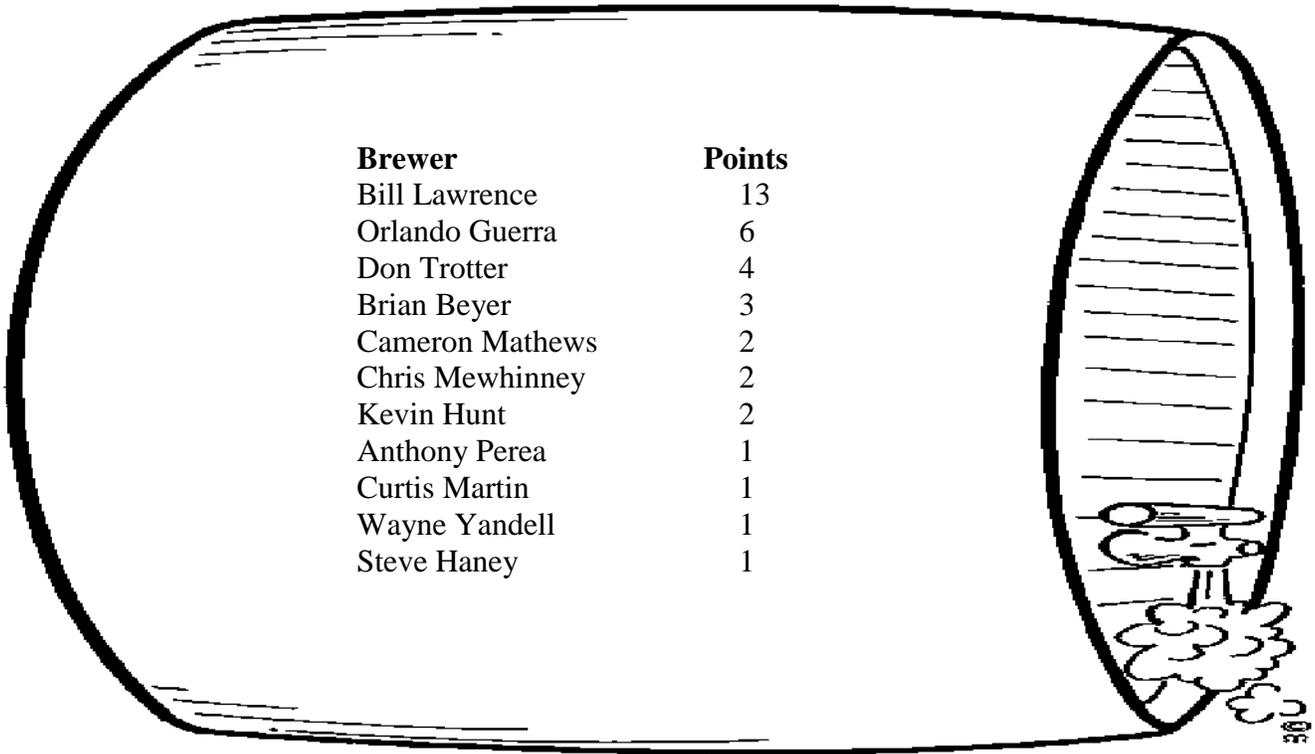
**By Orlando Guerra**

The Jan/Feb 2010 Club Only Competition will be "English Brown Ales". The competition will be open to BJCP Category 11. English Brown Ale, including 11A. Mild, 11B. Southern English Brown and 11C. Northern English Brown Ale.

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/docs/SCP\\_BottleID.pdf](http://www.bjcp.org/docs/SCP_BottleID.pdf)  
**Entries dates will be late January, actual date TBD.** Each member may enter up to 3 entries per COC, however only 1 entry per sub-category (no double entries).

See the web site and the discussion board for additional information.

# BREWER ROYALE 2009



## AHA Club Only Competition Schedule

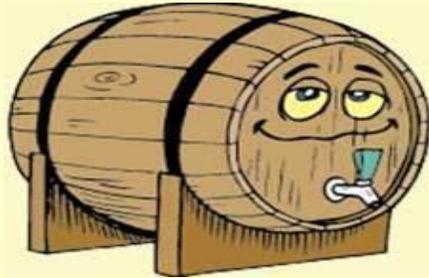
By Orlando Guerra

Date	Category
Jan/Feb '10	English Brown Ale
March/April '10	American Ales
May '10	Extract Beers
Aug '10	Mead
Sept/Oct	Sour Ale
Nov/Dec '10	Strong Ale
Jan/Feb '11	English Pale Ales
March/April '11	Bock
May '11	TBD
Aug '11	Mead
Sept/Oct '11	Specialty/Experimental/Historical Beers
Nov/Dec '11	Hail to Hefeweizen

## 2009—2010 NTHBA Competitions Lone Star Circuit & (COC)

Competition	Entry Dates	Event Date
<b>Dixie Cup</b> All BJCP Beers, Meads & Ciders	Sept. 18 <sup>th</sup> Early Deadline Sept. 25 <sup>th</sup> Late Deadline	Oct. 15 <sup>th</sup> – 17 <sup>th</sup>
<b>November/December COC</b> Belgian Strong Ale	Nov. 13 <sup>th</sup> (Club) Nov. 27 <sup>th</sup> (AHA)	TBD (Club) Dec. 5 <sup>th</sup> (AHA)
<b>- 2010 -</b>		
<b>Jan/Feb '10 COC</b> English Brown Ale	TBD (Club) Feb. 16 <sup>th</sup> (AHA)	TBD (Club) Feb. 20 <sup>th</sup> (AHA)
<b>Blue Bonnet Brew-Off</b> All BJCP Beers, Meads & Ciders	Jan. – Feb.	Later March
<b>March/April COC</b> American Ales	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)
<b>May COC</b> Extract Beers	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)
<b>Big Batch Brew Bash</b> Strong Scottish Ales	Early May	Mid May
<b>Celtic Brew-Off</b> Fermented beverages associated with the Celtic regions of England, Scotland, Wales, Ireland, or Brittany	Early May	Early June
<b>Lunar Rendez-Brew</b> All BJCP Beers, Meads & Ciders	Mid July	Early Aug.
<b>August COC</b> Mead	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)
<b>Alamo City Cerveza Festival</b> All BJCP Beers, Meads & Ciders	Mid July	August 15 <sup>th</sup> & 16 <sup>th</sup>
<b>Limbo Challenge</b> Beers w/ SG @ 1.050 or below.	Late July, Early August	Late August
<b>Cactus Challenge</b> All BJCP Beers, Meads & Ciders	Mid August	Mid September
<b>September/October COC</b> Sour Ale	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)
<b>Dixie Cup</b> All BJCP Beers, Meads & Ciders	Mid-Late Sept.	Mid Oct.
<b>November/December COC</b> Strong Ale	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)

# The Brewing Equipment Trading Post



## **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](mailto:news@nthba.org)

## **NTHBA Officers**

### **President**

Jimmy Orkin  
[president@nthba.org](mailto:president@nthba.org)  
972-242-1647

### **1st vice president**

Orlando Guerra  
[competitions@nthba.org](mailto:competitions@nthba.org)  
972-618-5144

### **2nd vice president**

Brian Beyer  
[socials@nthba.org](mailto:socials@nthba.org)  
972-417-9541

### **Treasurer**

Leroy Gharis  
[treasurer@nthba.org](mailto:treasurer@nthba.org)  
972-625-3747

### **Minister of education**

Ken Woodson  
[education@nthba.org](mailto:education@nthba.org)  
972-208-8606

### **Secretary**

Damon Lewis  
[secretary@nthba.org](mailto:secretary@nthba.org)  
214-493-1199

### **Past President**

Mike Grover  
[pastpres@nthba.org](mailto:pastpres@nthba.org)  
972-417-3057

## **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

### **brewmasAlamo City Cerveza Festival**

All BJCP Beers, Meads & Ciders  
July 27th—Aug 8th  
Aug 28th & 29th  
[ter@homebrewhq.com](mailto:ter@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](http://www.nthba.org)