
LIVIN' THE BREWS

THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION
VOLUME XXVII ISSUE X



HAPPY NEW YEAR! **PINTS OF INTEREST**

- THE NEXT OFFICER'S MEETING AT ABOCA'S IN RICHARSON —JAN. 3TH
 - THE NEXT CLUB MEETING AT WINE MAKER'S TOY STORE —JAN. 8TH
 - THE JANUARY BREWDAY WILL BE AT MIKE GROVER'S IN CARROLLTON —JAN. 26TH
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Prez Sez

Oh my, I made it through another homebrewing year and Christmas party. Pam & Walter, thanks again for hosting our collection of members. The 2012 closing party was a grand success!

I am looking forward to serving as club president in 2013. Chuck has set forth some great events this year let's continue. I am challenging all to produce great beers and to ramp up for competition. The challenges ahead for me involve focusing our attention. Every incoming officer is eager to succeed. I believe the Dallas Brewing community is waiting for our response. I encourage all to reach out to local breweries and reach more members. I am planning to use our pool of talents to equip and motivate. As for our club events expect some brewery visits and BYOB club meetings.

2013 NTHBA Officers

Einar Jonsson —Vice President
Kim Rhea —2nd Vice President
David Lee —Treasurer
James "Graham" Kefee —Secretary

The appointed positions are pending we are looking for an Education Coordinator and a Minister of Technology. Contact me at president@nhtba.org if you would like to fulfill either role.

Competition Season

It's completion time ladies and gentlemen. If you have not brewed you are sadly behind. The first three Lonestar Circuit Competitions are upon us. If you are preparing beers keep an eye on the calendar. Test your brewing talents to meet the deadline.

Weeks Remaining:

7 weeks— Bluebonnet Brew-Off
10 weeks— Alamo City Cerveza Fest
13 weeks— Celtic Brew-off

While our established members have perfected their craft here is a resource for our incoming members. The link below shows AHA winning recipes for the past eight years. If you have no clue where to start ask someone or post on the forum. I encourage giving back to the community. Share mashing tips and fermentation tricks. Someone may also convert your select recipe for extract brewing. Remember when brewing for competition styles mater! Bring your brew to the next club meeting or brewday. There will be members who can help select an appropriate BJCP style. If you brew anything off-beat like your dry hopped American Blond Ale it will never fit the BJCP Kolsch category. Get over it fast and produce a classic German Kolsch. Okay here is the link:

[AHA/NHC Gold Medal Recipes 2004-2011](#)

Thanks everyone and please remember to greet our new members.

—*Barrett*

What's Brewing

By Kim Rhea

Thank you Pam and Walter Hodges (and Dixie) for hosting our Christmas Party. We all had a wonderful time. The decorations were beautiful. Thank you again for sharing your home with us! Texas de Brazil did a fabulous job and I know we all enjoyed all of the delicious sides and desserts everyone shared.

The final Brew Day of 2012 was a success. The Cougars plus Bill Lawrence brewed a Bourbon Vanilla Porter. YUM! We had a great turn out.

The next brew day is on January 26, 2013 at Mike Grover's home. The Brew Day will begin at 9:00 am and end around 3:00 pm.

Mike's Address:
1939 Castille Drive
Carrollton, TX 75007

Lunch will be provided, but if you would like to bring something to share feel free.

We will need some Brew Day/Party Host for 2013. Please contact me at socials@nthba.org if you are interested in hosting or have questions about hosting an event or party.

Be sure to keep an eye on the NTHBA calendar located on our website, <http://nthba.org>, and our Monthly Newsletter for upcoming parties, brew days, classes/demos offered, maps to locations and general information.

It is exciting to be the "Party (Woo) Girl" again. I am looking forward to a great 2013.

See you all soon!

—Kim "Woo Girl"

Brewing for Bluebonnet

By Larry Papkin

Although you may still be thinking about brewing that holiday brew, you might also want to start thinking about brewing for the Bluebonnet club night. I know it may seem far away, being several months from now, but we need to represent the club with better beer than "yeah, I've got most of a keg of something I'd like to get rid of, so I'll bring it to Bluebonnet." Now don't get me wrong, we typically have some very good beers there, but I'd like to see more special brews that will cause a stir and make the other clubs say "Those guys (and girls) make some really good beer; did you try their.....it was awesome!?" Some of these beers need to be brewed a few months (or longer) in advance, so I just thought I'd throw out a reminder that both timing and weather-wise, now is a good time to start thinking and brewing that special beer for Bluebonnet. I know I am.

At the last officer's meeting, some thoughts came up regarding the beers we could serve – maybe having some type of common theme (or not, either way is OK). We could brew all stouts, for instance, or all dark beers, or all something similar. Just a thought, might be fun to be the club with all the awesome stouts, porters, ambers, Belgians, etc. You get the drift. But we could also just be the club that has the best beers at the event. Just like wanting to be the top club in competitions, there is pride in knowing that your club is the best among its peers (and some pretty good peers, I must say).

So, start thinking about and brewing those beers for Bluebonnet. Maybe we could do something interesting at a club brew day on the big rig or just all brew the 'theme' beer that day. Either way, I know we'll be well represented, we always have been in the past.

—Larry

2012 Competition Review

by *Einar Jonsson*

It's hard to believe another year has passed by so quickly. As a club, we had a busy and productive year in competitions. We had a very strong showing in the Bluebonnet, which had a record 1805 entries, breaking its own record as the largest single site home brew competition. We recaptured the Bluebonnet Trophy from the Austin Zealots, who had won it for the last two years. We also had to face some stiff competition from a couple of Houston clubs, The Foam Rangers and Bay Area Mashtronauts. We also had to fend off our Fort Worth friends, The Cap and Hare, who have grown quite a bit over the last couple of years, and are poised to challenge us next year, as we try to repeat as the Bluebonnet champion.

August was a very busy month, as we hosted our own competition, The Limbo Challenge. We received 240 entries this year, making this the biggest Limbo Challenge, so far. After two years of getting spanked by the Austin Zealots, we stepped up and led all clubs in awards.

We had a very strong showing in the Limbo and Bluebonnet, and this is something we take a lot of pride in, as a club. In spite of our light participation in the rest of the Lone Star Circuit competitions, we managed a very respectable 4th place finish in the final club standings. We have a club full of talented brewers, and are more than capable of improving our standing next year.

Here are the results of the final Club-Only competitions that were judged last month.

Light Hybrid – 7 entries:

- 1st – Bill Lawrence – Blonde Ale
- 2nd – Jay Ellsmore – Cream Ale
- 3rd – Barrett Tillman – Kölsch

Old Ale – 1 entry:

- 1st – Bill Lawrence

2012 Club Brewer Awards:

The winners of the Brewer of the Year and Brewer Royale were announced at the Christmas party. Congratulations to our winners! Both competitions are scored on a points system; 1st place gets 3 points, 2nd place 2, and 3rd place 1.

2012 Brewer of the Year

The Brewer of the Year is awarded to the individual or team that wins the most points in the Lone Star Circuit.

- 1st - Don VanSlyke – 19
- 2nd – Bill Lawrence – 9
- 3rd – The Good, The Bad & The Ugly: Orlando Guerra, Barrett Tillman, Wayne Yandell - 7

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2012 Brewer Royale

The Brewer Royale is awarded to the individual that wins the most points in the Club-Only Competitions.

1st – Bill Lawrence – 10

2nd – Jay Ellsmore – 6

3rd – Barrett Tillman – 4

2012 COC Standings

Bill Lawrence	10
Jay Ellsmore	6
Barrett Tillman	4
Leroy Gharis	3
Kent McBride	3
Liz Sloan	3
Jesse Thoresen	3
Jimmy Orkin	1

2013 Club only Competitions

The first COC of 2013 is coming up very soon. The first competition is Un-Session Beers (OG > 1.040). This will cover the following BJCP categories: 1C-E, 2, 3, 4, 5, 6A, 6C, 7, 8C, 9D & E, 10, 12B & C, 13B-F, 14, 15, 16, 17B, 18, 19, 20, 21, 22, and 23. More information about these categories can be found at <http://www.bjcp.org/2008styles/catdex.php>. Entries are due at Homebrew Headquarters or Wine Maker's Toy Store by **Saturday, January 5th**. I plan to pick them up sometime after 1 pm.

Entry requirements:

1 bottle, 10 - 14 oz., with an [AHA bottle label](#) attached with a rubber band, do not use tape or glue

Entries can be dropped off at the following locations:

Homebrew Headquarters
300 N. Coit Rd. Suite 134
Richardson, TX 75080

The Wine Maker's Toy Store
1300 N I-35 Suite 106
Carrollton, TX 75006

In addition, I'll be glad to receive entries at club events, such as brew days, parties, meetings, etc., prior to the deadline.

—*Einar*

A Bitter Start!

by Barrett Tillman

I am stepping into the new year with a full plate and a late start. My resolution going forward is to clean house and start brewing. The first of the series of brews will be an English Bitter. What I like about this style is it makes the perfect hopped yeast starter. I will follow up the Bitter with an English Porter brew-day. Given a little grace the beers will be ready for the Bluebonnet Brewoff.

Inspiration for the bitter comes from the [Landlord by Timothy Taylor](#). Having won long list of professional brewing awards this beer seemed to be the best bitter around. I pulled an all-grain clone recipe from Kristen England's work for [Northern Brewer](#) and set out to brew a simple beer.

The Inn Keeper

5 Gallons | OG 1.043 | Ferment 68°F

Fermented with Wyeast 1469 West Yorkshire Ale yeast

6 lbs Crisp Maris Otter

0.25 lbs Briess Crystal 120L

1 lb Corn Sugar

Mashing: 60 Minutes | 153°F

Mash Out 170°F

Pre Boil –add the corn sugar

Boiling: 60 Minutes

Bittering -60 Minutes | 1oz US Fuggles or Willamette

Flavor –45 Minutes | 1oz East Kent Goldings

Aroma -5 Minutes | 1oz Styrian Goldings

I have a habit of leaving the homebrew store with more items than intended. In my heart of hearts I feel clone brewing is cheating. However the brewday went without hitch. If you'd rather not buy liquid yeast go for the a dry English ale yeast. There is really no need to do a starter for this beer. Then the time comes for a follow up beer I would suggest something close to Meantime's Porter. I have some notes from the Brewing Network's "Can You Brew It": <http://thebrewingnetwork.com/shows/721> if you have some tips please share.

Contact me at president@nthba.org if you would like to get involved. I would love to see us uniquely engaged in the Dallas craft beer movement!

—Barrett

NTHBA Officers

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secretary@nthba.org

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Chuck Homola
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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.



Visit the NTHBA Website at
www.nthba.org