

LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION

Prez Sez

By Mike Grover

I hope that everyone had a happy Thanksgiving, and is looking forward to an even better Chrismahanukwanzakah. Our final club event for 2008 will be the Christmas party – we do not have a December club meeting. The Christmas party is on Saturday, December 13th at Walter & Pam Hodges' place. We will introduce the 2009 officers at the party, and will also have a beer raffle and of course the “big mohunker” drawing. The 2008 competition season is behind us, but the Bluebonnet Brew-Off will be here before you know it so keep brewing! The holidays are an

excellent time to catch up on brewing.

I won't spoil the surprise by announcing the new officers early. We have a mix of new and returning officers for 2009 and it will be another great year for the club. I'd like to thank my fellow officers for helping to create a successful year for the club. A big thanks is also in order for 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.

Happy Holidays!

What's Brewin'

By Brian Beyers

I hope every one had a wonderful Thanksgiving. There is no brew day this month but they will begin again in January with a brew day at our past presidents house Mike Grover. Keep an eye out in the January news letter and the club discussion board for more details. The big event for December is the club Christmas party at Walter and Pam Hodges house on Saturday the 13th. Their address is 2203 Le Mans Drive, Carrollton TX 75006, the festivities will begin at 6 pm. Do not forget to bring a gift for the white elephant gift exchange, and a side dish to share. The clubs keg cooler will be there, so don't forget the beer. The Christmas party is also when we give away the “BIG MOHONKER”. The “BIG MOHONKER” it is the end of year raffle, from all of the non winning raffle tickets from the club meetings through out the year, for a \$300 towards a chest freezer or a gift certificate for Home Brew HQ. You MUST be present to win, so I hope to see every one there.

If you are interested in hosting a brew day or one of the club parties next year let one of the officers know and we can answer any question you may have.

Party On
Brian



Tech Corner

By Ken Woodson

Our next beer basics class will be held at the January brew day. We'll start around 12:30 p.m. and we will continue to discuss beer recipe formulation. So, if you get a chance, come out and join us.

Have you ever considered making a sour beer? To the non-beer community it may seem unthinkable to deliberately make a sour tasting beer. It is true that sourness is considered a defect in many beer styles; however, there is an entire BJCP style category devoted to sour beers. This style includes:

- (1) Berliner Weisse
- (2) Flanders Red Ale
- (3) Flanders Brown Ale/
Oud Bruin
- (4) Straight (Unblended)
Lambic
- (5) Gueuze
- (6) Fruit Lambic

Berliner Weisse is typically very pale straw in color, has a light body, and a lactic sourness. The lactic sourness comes from fermenting with *Lactobacillus delbrueckii*. Recall that *Lactobacillus delbrueckii* is a bacteria that metabolizes glucose and produces only lactic acid. It is common in Germany to serve a Berliner Weisse with woodruff, a green colored syrup that has the essence of the woodruff herb, or with raspberry syrup to counteract the intense sourness. According to Michael Jackson if you order a Berliner Weisse in Berlin they will ask you to specify red or green to indicate which syrup to

include with your beer and if you say neither, they may look at you like a madman.

The grain bill for a Berliner Weisse normally consists of 50% wheat malt with the balance consisting of Pilsner malt. This sub style has a very small hop profile with IBUs normally between 3 and 8, with only a very small bittering hop addition.

The classic brewers of Berliner Weisse are Kindl and Schultheiss. Unfortunately, there are no commercial examples of this style sold locally.

Flanders Red Ale is one of my favorite beer sub styles. This sub style has a red wine like quality. In fact, this sub style is usually aged in oak barrels for up to two years and has a burgundy color. Flanders Red Ale may have an intense sour aroma and flavor from fermenting with *Lactobacillus*, *Brettanomyces*, and *acetobacter*. *Brettanomyces* or Brett is a type of yeast that provides an earthy aroma and acidic finish in beer. *Acetobacter* is a bacteria that converts ethanol to acetic acid which produces acidity in the beer and may have a mild vinegar character.

In addition to the sour character, a Flanders Red Ale also has complex fruitiness and complementary maltness.

According to the BJCP style guidelines, the grain bill for a Flanders Red may include Vienna or Munich base malt with some cara malts and special B. The

hop character is from a small bittering hop addition.

This sub style is from West Flanders in Belgium and the classic brewer is Rodenbach. Duchesse de Bourgogne is an example of the sub style that is available for sale in the metropolis.

Flanders Brown Ale or Oud Bruin is from the East Flanders region in Belgium. This sub style has a complex fruitiness and rich malt profile. With age, a Flanders Brown Ale will develop a sour character from *Lactobacillus* and *acetobacter*. Michael Jackson characterizes this sub style as follows: "Belgium's brown ales have a particularly sour-and-sweet character. The classics are very complex, with flavors sometimes reminiscent of olives, raisins, and spices."

The grain bill for a Flanders Brown Ale consists of Pils base malt, dark cara malts, and a very small amount of black or roast malt. The hop IBUs are normally in the range 20-25 from only a bittering hop addition.

The classic brewer is Liefmans. On occasion you can find Liefman's Goudenband at some of the local pubs.

In next month's article we will continue to discuss sour ales. In particular, we will discuss Lambics.

If you would like to read more about sour ales, here is a good resource:

Beer Companion, by Michael Jackson

2008 Brewer Royal

By Orlando Guerra

The final Club-Only competition for the 2008, "Celebration of the Hop" (IPA), was held November 16th. This competition covered BJCP Category 14, India Pale Ale We had a total of 9 entries, (6) American IPAs, (1) English IPA and (2) Imperial IPAs. The winners of the Nov/Dec '08, COC/BR are:

1st Place: Orlando Guerra, 14B American IPA, Kitchen Sink IPA

2nd Place: Damon Lewis, 14B American IPA, IPA

3rd Place: Tim Champagne, 14B American IPA, Veg Head

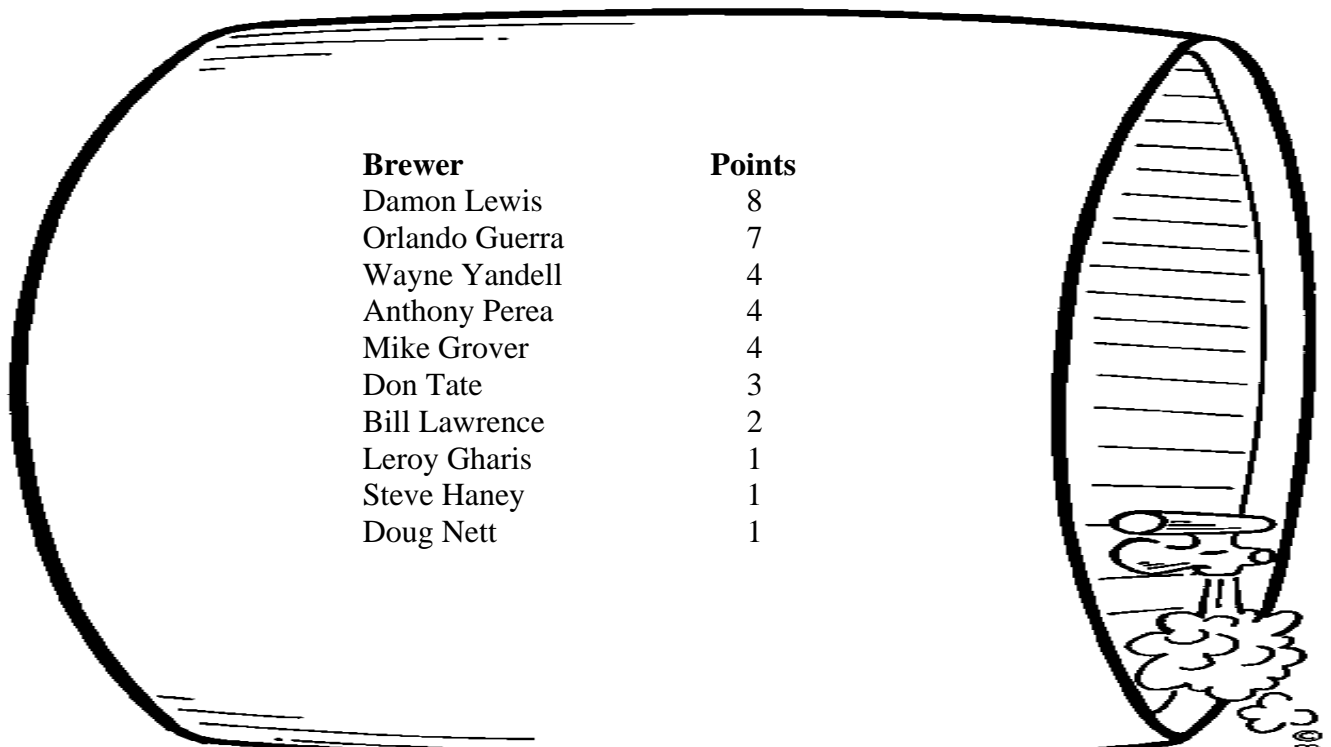
The first COC/BR of 2009 will be Belgian & French Ales. This competition covers BJCP Category 16, Belgian and French Ale: Witbier (16A), Belgian Pale Ale (16B), Saison (16C), Biere de Garde (16D) and Belgian Specialty Ale (16E).

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/BJCP_BottleID.pdf

This contest may be 2009 COC/BR, however to judge and to provide the winner an opportunity to meet the AHA deadline entries, you will be required to **drop off your entry at Homebrew Headquarters by 1pm on December 26th.** A date for the judging is yet to be determined.

BREWER ROYALE 2008



Brewer	Points
Damon Lewis	8
Orlando Guerra	7
Wayne Yandell	4
Anthony Perea	4
Mike Grover	4
Don Tate	3
Bill Lawrence	2
Leroy Gharis	1
Steve Haney	1
Doug Nett	1

2008 Brewer Royal

By Orlando Guerra

The NTHBA 2008 COC/BR is Damon Lewis. Congratulations Damon... Damon obtained the title with a first in Jan/Feb Dark Lager with a Schwarzbier, the October Imperial Anything with an Imperial Saison and wrapped the competition up with a second in the November Celebration of the hop with an American IPA.

I won second and Anthony and Wayne tied for 3rd (both with one 1st and one 3rd)

2009 bluebonnet Brewoff

By Orlando Guerra

The Bluebonnet is right around the corner. I hope you have you got your Lagers going. Last year entries were taken Mid to Late February. **That is only 10-12 weeks away.**

If you intend to enter the Bluebonnet do yourself a favor and take a calendar and begin to plan out a brewing schedule so that you can enter your favorite brews.

AHA Club Only Competition Schedule

By Orlando Guerra

AHA Club Only Competition Schedule

Date	Category
Jan/Feb '09	Belgian & French Ales
March/April '09	Beers with OG > 1.080
May '09	Extract Beers
Aug '09	Amber Hybrid
Sept/Oct '09	European Amber Lagers
Nov/Dec '09	Belgian Strong Ale
Jan/Feb '10	English Brown Ales
March/April '10	American Ales
May '10	Extract Beers
Aug '10	Mead
Sept/Oct '10	Sour Ale
Nov/Dec '10	TBD

Livin' the Brews Newsletter
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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 Damon 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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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