
LIVIN' THE BREWS

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



PINTS OF INTEREST

- THE NEXT OFFICERS MEETING IS FEB. 7TH AT GORDON BIRSCH IN PLANO
 - THE NEXT CLUB MEETING IS FEB. 14TH AT THE LONDONER IN FRISCO
 - THE NEXT BREW DAY IS FEB. 18TH AT PAM & WALTER HODGES' IN CARROLLTON
 - BLUEBONNET ENTRY REVIEW AT THE NEXT BREWDAY —ENTRIES DUE FEB. 24TH
 - THE NEXT CLUB COMPETITION IS STOUTS—ENTRIES DUE MAR. 1ST
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Prez Sez

By Chuck Homola

Hello fellow brewers and beer appreciators! We've gotten one month of the new year under our belts and it looks like we are off to a great start. We had a good showing at January's club meeting at The Rugby House. I'd like to thank everyone who attended and welcome several new members. I would also like to thank Aaron for resurrecting the club survey – we are already implementing some of the suggestions provided. The brew days are also off to a great start. We had great turn out with 7 people brewing – including the 50 gallon big batch! Thanks Wayne and Larry for running the big system.

Looking towards February we will shift into the main brewing season as a club. First up is the Bluebonnet, which is the premiere event of its type in the world – don't miss out on the chance to take part. Please consider entering your beers into the competition and at the very least – plan to attend the event in late March – it is second to none!

There are many competitions after Bluebonnet that are part of the Lone Star Circuit – we will be providing information on those in the coming weeks. If you have specific questions – reach out to Einar Jonsson our Competitions chairman.

There are also several initiatives in the works for new club activities – including but not limited to: BeerCamp, local and out of town beer tours, collaborations with brewing professionals, pairing dinners and new member recruiting concepts. I am really excited about the new enthusiasm we are seeing and the steady influx of new faces. These are exciting times for the club and we need to take advantage of these opportunities. If anyone in the club would like to help support any of these ideas or new ones – feel free to contact myself or one of the other officers – we never turn away free help.

I'd like to close this article with some info on what I am personally up to. I am diving into some fairly experimental brewing ideas. The first being a fairly big Tropical Stout recipe. If anyone has input on this – I'm all ears. Once I get this recipe dialed in I want to locate a used rum barrel to age it. The idea is to pick up some rum notes and less oak tannins. I am hoping to work this out in time for the club's summer party. I always like a good challenge and this one is living up to my expectations – hopefully I will be seeking your feedback on samples of this yet to be named beer.

Thanks everyone and keep that beer, lambic, mead and cider a coming!

Education Station

By Aaron Wolin

On Mike Grover's January 21st brew day, Aaron Wolin and Barrett Tillman gave a demonstration on how to bottle from a keg. Aaron showed how to use a Blichmann beer gun and the benefits in using it for competitions, which include the CO2 trigger to prevent oxidation and the ease of use. Barrett explained his DIY picnic faucet, racking cane, and stopper system. His solution provides him with a consistent bottling head space while having a low equipment cost, quick setup, and easy cleaning. A counter-pressure filler was also discussed, but not demonstrated.

Walter Hodges will provide a lesson comparing water filtering versus RO water on his February 18th brew day. Make sure to come with questions, and be sure to thank our host!

The February 18th brew day will also be the last official club gathering before the 24th Bluebonnet entry deadline. If you want to enter into Bluebonnet but do not know what style to place your beer in, bring it to the brew day! Other members will be more than happy to sample your beer and help you decide what style best fits your brew. If you can't make it to the brew days but still would like to decide how to best submit your beers, please send an email to education@nthba.org. If there are enough responses, I'll try to host an additional tasting session.

The results from the last club meetings survey have been examined, and I've created an education forum topic compiling the most-voted ideas www.nthba.org/forum/.

Thanks, and keep on trubbin'!

If you want to volunteer to teach a brew day session or suggest a topic you would like to learn, please send an email to education@nthba.org.

Brew Day Rally

By Jason Starnes

Hey guys! I want to say THANK YOU to Mike Grover for hosting a very successful January brew day. There were 8 brewers brewing. This included one new brewer doing his first extract. It seemed like 30+ people enjoyed a day of good beer.

The February brew day will kicked off at 9am. Plan to make it because we will be doing something cool. Bring a bottle of your beer and get excellent feedback on quality, and style. Also plan to bring your brew rig! If you need help transporting, setting up, or brewing ask on the forum.

If you have not already join our group on Meet Up www.meetup.com/northTexasHomebrewersAssociation/

Competition Corner

By Einar Jonsson

The first month of 2012 is in the books, and its already shaping up to be a great year. Thanks to Mike Grover for hosting for letting me plug-in my electric brewing system. If you haven't already, start bottling your entries for the Bluebonnet. Entry log-in is February 25th come along. We are expecting to get around 1500 entries.

The judging will be an even bigger job. Join us when you can. Novice volunteers are paired with experienced judges for each style. If you are not comfortable with the styles help out as a steward.

Bluebonnet Judging:

Coors Distributing
2550 McMillan Parkway
Fort Worth, TX 76137-5001
March 3-4, 10-11 9am to 5pm

Make note of the updated 2012 competition schedule on *page 7* as some dates have changed.

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Club Only Competitions

Results are in for January's competition. Thanks to all for your entries and to our Judges.

Results —Dark Lagers

- 1st Place Bill Lawrence —Dunkel
- 2nd Place Jesse Thoresen —Schwarzbier
- 3rd Place Leroy Gharis —Schwarzbier

The Club Only Competitions (COC) are the competitions that we hold within the ranks of NTHBA. We hold about 6 competitions a year, in conjunction with the AHA COCs. The club pays for entry and shipping of the club COC to the National COC, which is hosted by other homebrew clubs in the country. Points are awarded for the top three entries in each competition, 3 for first, 2 for second, 1 for third. At the end of the year, the brewer with the most points is the winner of the Brewer Royale. If you have never competed before, this is a good place to start. It is free, and only requires one bottle for entry.

Our next COC will be Stouts BJCP Category 13. The entry deadline has changed so update your calendars. **Entries must be dropped off at the following locations by March 1st.**

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

BREW ★ ENTER ★ JUDGE ★ WIN
THE CONTESTS OF THE LONE STAR CIRCUIT!

2012 EVENTS

BLUEBONNET BREWOFF
ALAMO CITY CERVEZA FEST
CELTIC BREWOFF
BIG BATCH BREW BASH
LUNAR RENDEZBREW
LIMBO CHALLENGE
CACTUS CHALLENGE
DIXIE CUP



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Read and Porterred

By David Lee

I have some thoughts on a recent book I read. I started with a book about Porters which is out of a series of books on classic beer styles. I wanted to start with Porters because I was thinking of brewing one and did so very recently. The book I read was “Porter” by Terry Foster and the series is from Brewers Publications. Each book in the series provides insights to origins, history, sensory profiles, brewing techniques and commercial examples for that particular style. I enjoyed the book and hope the following is informative and mostly correct.

I did not know much about porter origin or history so I found that section very interesting. If you don't know the origin of the porter it seems there are a few different accounts, but one important theme is that at the beginning of the 18th century, sparging was not known (or well known) and brewers mashed malt several times in which they would take each lot of wort and make a beer. Early porters were created by blending the beers made from each lot of wort, often called “Entire” since it was now a mixture of the entire lot. The book mentions that it may be feasible that it was called “Entire” because it was a combination of the worts before they were boiled and made into a beer consisting of all the worts. Anyway it was definitely a new technique and we can thank porter brewers and the people that loved them for many of the revolutionary techniques we use today. Beer was often brewed by the local pubs which sold it, but because porter was so popular and required longer storage it helped drive larger scale commercial brewers. It seems evident that the Industrial Revolution also played a big part in the growth of porter and since Britain was a leader at this time, advances such as the use of the saccharometer to determine the amount of sugar in solution and thermometer helped revolutionize brewing techniques. I also read that brewers began to compete for building large cooper

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storage vats. One account listed a dinner party of 200 held inside the vessel!

The story that grabbed my attention was an account of a vessel that burst and it was so large it did quite a bit of damage. These vessels often were as large as 20,000 barrels or ~860,000 US gallons.

In October of 1814, one of the coopered porter vats burst and its spilled contents did considerable damage, knocking down brewery walls and demolishing adjacent buildings, as well as killing eight people. The causes of their deaths were variously reported as “drowning, injury, poisoning by porter fumes or drunkenness.”

As for the profile of a porter, I personally think of porters today as a black colored beverage that has a medium body and mouthfeel, well balanced with some complexity from the malts and yeast. The robust version can have more emphasis on roast and hoppiness. History suggests that they were actually more of a brown to deep brown color with ruby highlights. Early brewers used primarily brown malt, but most commonly today the color comes from chocolate malt and black malt. The base malt is two-row barley. I definitely used these malts in my recipe and focused on using more chocolate malt than black malt as I read that black malt can be very touchy and quickly make the roast harsher, more aromatic and push your porter into the dry stout category. Crystal malt is also important as it provides body and color to the brew and contributes to those ruby highlights. The book suggests that this may be the link between traditionally brewed porters with brown malt and colored version brewed with pale and roast malts.

Water also plays a big part of the porter as the water in the London area was high in carbonate and this can make it difficult to get a good conversion of starches from pale malts into fermentable extract unless there is a significant amount of roast malt in the grist. This makes brewing dark beers optimal in this area and provided the right water for making a porter. I read that the water in the London wells

had quite a bit of chalk and this is what contributed to the high in carbonates. Since water chemistry can be tricky I stuck to using just a regular carbon filter and my local water supply.

Porters were brewed with both top and bottom fermenting yeast, but most common today is ale yeast. Most English ale yeasts are suited for brewing a porter, but you are looking for medium flocculent, well-attenuating yeast to best fit the style. I love to use dry yeast when I don't have time for a starter and that is exactly what I choose to use here, I used Safale S-04. It worked well and my porter attenuated great, maybe a bit too good as my gravity went from 1065 to 1010.

Selecting hops is pretty easy Goldings are a classic English hop, but were not really used in the original porters. Fuggles was a more common choice and for aroma Goldings and Hallertauer.

Here is my first porter recipe, I have tasted the finished product and have some ideas for a future brew, but tell me what you think and what you might do differently. Most of all come by during the meeting or brew day and share with me your thoughts on porters as I'm eager to learn more!

New-B Porter

Malts:

75% British Two Row Pale
10% 40L Crystal
10% Brown Malt
4% Chocolate Malt
1% Black Malt

Mash at 152°F for 60 Minutes

Hops:

2 oz Northern Brewer (7% AA) —60 Minutes
1 oz Goldings (5% AA) —20 Minutes
1 oz Hallertauer (5% AA) —Flame Out

Yeast:

Ferment with Safale S04 Dry Yeast 65°F



Brewmaster for a Day

By Wayne Yandell

So we had a very nice mild winter day for brew day. Larry and I managed to get the system together and get to the brew day around 10 am. The system went together quickly and we started filling the hot liquor tank. I finished converting all the hoses and connections to cam-locks while waiting for the tank to fill.

System Modifications:

- Immersion Chiller 100ft 1/2" OD copper
- False bottom with a 5/8" pickup tube
- 5/8" full flow barbs on all hoses

System Specifications:

- (3) 55+ gallon tanks
- (2) banjo burners with 40 psi regulators
- (1) March 809 magnetic pump
- High temp silicone transfer hoses

Potential batch size 50 gallons maximum where 45 is more reasonable due to loss.

Future upgrade

False bottom for boil kettle.

Would like to try whole hops to get clearer wort into the fermenters.

We had a very simple recipe this batch. Single Malt and Single Hop (SMaSH) recipe. We used 100 pounds of great western two row malt and 21 ounces of centennial hops. We are still learning the system so our mash was a bit cool. I'm sure the beer will be quite drinkable if a little drier!

I've learned a lot by brewing and organizing the big batches. I realize I need more help. The biggest issue I have is keeping track of user names on the forum.

Going forward for communication I ask people wishing to be involved to email me at pastpres@nthba.org. I will still have an active thread on the forum to report who is involved, but we will use the email to get contact information – full names and phone numbers. I'll post updates for those taking wort and participating roles. All contact information will be kept private.

WANT TO BE BREWMASER?

SPEAK UP and we will let you co-ordinate and run a big brew day! Don't be intimidated. Get a partner to help. I will be around to but it would be great to see someone else run a batch through the system from beginning to end.

We will start organizing and defining roles so we can get some more interest and involvement on big system brewing. Some roles are — malt miller, setup controller and breakdown crew, cleanup agent, brew master, and brew assistant.

Most likely the system be at every other brew day to keep the interest going and also to give Larry and I an opportunity to hang out or even brew on our smaller systems. I'm fine with more brew days but any extra will have to be run and organized by someone else.

If you have questions, suggestions, or general rants about the big brew system let me know! pastpres@nthba.org

Feel free to discuss this on the [forums](#) and with me or Larry.

Thanks going out to Mike Grover for hosting all of us at his house. It was a great time!

Stout with Vengeance

By Barrett Tillman

Greetings I hope you have embraced the spirit of brewing going around North Texas. We would like to think NTHBA is the center of this revival. If you missed the January brewday and would like to hover around brew kettles *Wine Makers Toy Store* is having a brewday this *Saturday February 4th*. Come with questions and bring a friend. I am planning to brew an all-grain batch and would love to meet some new faces.

This is a revenge brewday for me. The last batch I brewed at Mike's place was racked into a sour secondary. I knew better the carboy is labeled "Wild Yeast". To shake the funk it's replacement will be an Imperial Stout similar to the Goose Island Night Stalker clone Brian Beyer has worked up. He followed the recipe with question mark. I'm assuming this is a work in progress.

GI Imperial Stout –clone?

6.0 Gallons at 1.113 OG -62 IBUs -70% Efficiency

Malts:

11 lbs. Pale Malt
 11 lbs. Munich Malt
 1 lbs. Chocolate Wheat 400°L
 1 lbs. De-bittered Black
 1 lbs. Flaked Oats
 1 lbs. Roasted Barley 450°L
 0.5 lbs. Chocolate Rye 350°L
 0.5 lbs. Crystal 60L
 0.5 lbs. Special B Malt

Hops:

2 oz Centennial 9.1% AA —60 minutes
 2 oz Willamette 4.7% AA —5 minutes

Yeast:

WLP007 Dry English Ale Yeast —67°F

My batch will be lower gravity using half the hops and minus the chocolate rye malt. The goal is to have it ready for the fall.

Saison Update

An update on the Saison brewed at Kim's brew-day. Brett Greenstein's batch has a reported smoky flavor while mine is yet to be determined. I pulled off a sample and found it to be rustic. There was a woody tone which hinted barnyard but it needs time. I pitched a slurry of cultured from The Bruery's [Saison Rue](#) with a 1/2 lb of sugar added to the keg. The batch is maturing.



The Rue is a fury example of a Saison. If all goes well my experimental batch will mature to a nose curling artisanal ale. I'm looking forward to sharing this with the club but for now it's remains a mystery.

What's Next On The Big 50

The big brewing system will be run by Erich Gens at Walter's brewday. If you are wanting wort plan to pitch-in and help-out. Erich has prepared a Scottish 70+/- recipe spurred from author Jamil Zainasheff of [Brewing Classic Styles](#). There should be some awards won from this brew so reserve your wort now! Contact us on the forum or by email. We are needing your helps to make this a success.

If you have items of interest, questions, articles or corrections submit them to secretary@nthba.org.

2012 Competition Schedule –updated

Competition/Style	Entry Deadlines	Awards
January/February2012COC BJCPCategory4-DarkLagers	January27-Club February10-AHA	February18-AHA
Bluebonnet Brewoff All BJCP Beers, Meads, Ciders	February24	March24
March/April2012COC BJCPCategory13-Stouts	March1-Club March17-AHA	March24
Alamo City Cerveza Fest	Early April	Late April
AHANHC All BJCP Beers, Meads, Ciders	March19-28-FirstRound Early to Mid June-National	May4 June23
Celtic Brewoff "Celtic" Beer, Cider and Mead	April12	May6
May2012COC BJCPCategory9-ScottishandIrishAles	Late April-Club May10-AHA	May19
Big Batch Brew Bash Black IPA	May11	May20
Lunar Redez-brew All BJCP Beers, Meads, Ciders	Early July	Early August
Limbo Challenge Beers w/SG<1.050	Late July-early August	Late August
Cactus Challenge All BJCP Beer ,Meads, Ciders	Early August	Mid September
August2012COC BJCPCategory12-Porter	TBD-Club TBD-AHA	TBD-AHA
September/October2012COC BJCPCategory6-LightHybrid	TBD-Club TBD-AHA	TBD-AHA
Dixie Cup All BJCP Beers, Meads, Ciders	Mid-late September	Mid-late October
November/December2012COC Ant Hayes Memorial Burton (Olde) Ale BJCPCat19A	TBD-Club November10-AHA	November17-AHA

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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