

LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION

Prez Sez

By Jimmy Orkin

January was a mix of weather between beautiful and miserable. Most of the weekends were good for brewing though. I put together a plan to brew four beers on four consecutive weekends. This has been a great learning experience for me. Every week goes smoother than the last. This weekend was week three with a Southern English Brown. I will just have enough time for the week four beer to ferment and carbonate for Bluebonnet entry. I still have to deal with where to put all the finished beer. What a great problem to have.

Mike Grover hosted an exceptional brewday for us in January. There was a slight chill in the air and generous sunlight. Mike was the only brewer brewing his signature Altbier. Mike had 15 to 20 people come by through the day. Ken Woodson gave a technical talk inside where it was warm.

The February Brewday will be at Fred David's house on February 14. Ken Woodson is asking potential brewers at Fred's to give him the style they are brewing so he can include information about the style in his presentation that day.

The Bluebonnet Brewoff is almost here. Here are the key dates:

February 26 Last day for Entries

February 28 Login at Hog Heaven at Richard Dobson's place in Gainesville

March 7-8 First Round Judging at Coors in Fort Worth

March 14-15 First Round Judging at Coors in Fort Worth

March 20-21 Bluebonnet Event

The Bluebonnet event is at the Westin DFW North, located at W. John Carpenter Freeway, in Irving TX. The Bluebonnet room rate is \$92 per night. Book your room through the www.bluebonnetbrewoff.com

website or mention the Bluebonnet event to get the correct rate and to make sure the hotel gets the correct room count for Bluebonnet's commitment.

We will need member beer for the NTHBA bar at the room crawl. I will start a thread on the website so we can get our donations listed.

The February club meeting will be on February 10 at 7:00 PM at Humperdink's at 2208 W NW Hwy in Dallas. This is a change from what I announced at the last meeting. We visit this restaurant because it is one of the few brewpubs in our area. Humperdink's made a

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request when I made the reservation to please use our server for all your food and drink orders.

The March club meeting will be at BJ's in Addison on March 10 at 7:00 PM.

Speaking of BJ's, BJ's is hosting a special beer event called "Imported Winter Warmers" on February 11. This is a beer and food pair event. Since BJ's pushed us off our original meeting date for February they are giving NTHBA club members a 10% (\$3) off the price for the dinner. Reservations are needed; call 972-392-4600. I hope to see you there.

At the January meeting we kicked off a couple committees to discuss changes to the Club Only Competition and updates to our Bylaws. Look for Leroy Gharis's and Orlando Guerra's updates in this newsletter.

We are always looking for additional content in the Newsletter so if you have something to contribute to the newsletter, please contact any of your club officers. Until next month, Brew Strong!



What's Brewin' By Brian Beyers

I want to thank Mike Grover for hosting our January brew day. We had a great turn out and some new faces. The February brew day will be at Fred and Sue David's house on Saturday the 14th. Their address is 5909 Beth Dr. Plano TX 75095. Remember it is not too late to brew for the room crawl at the Blue Bonnet. The room crawl is one of the highlights of the Blue Bonnet, and we need your kegs of beer to make it happen. If you would like to donate a keg of beer for the room crawl contact one of the other officers.

Have you ever entered a competition and in the feed back section is says "it was a great beer, but it would have don better in the XYZ category"? Have you ever wondered what goes into judging home brew? If so stop by

Orlando Guerra's house on February 21st. The club will be hosting a beer evaluation session, so if you have questions on what category or sub-category to enter a beer in bring your beer by for some advice. There will also be a judging 101 class. You do not have to be a BJCP certified judge to participate in the Blue bonnet judging, or any competition for that matter. So if you want to learn how to judge this will be a great opportunity to get some experience in a non competition environment.

We have brew days almost monthly and four parties a year in the spring, summer, fall and in December. If you would like hold or to find out what is involved in hosting a brew day or a party you can contact me at bmbeyer8@gmail.com.

Party On
Brian



Tech Corner

By Ken Woodson

Our next beer basics class will be held on February 14th at the February brew day. We'll start around 12:30 p.m. and we will discuss the beer styles that will be brewed that day. In particular, Fred David will be brewing an Old Ale, Mike Grover will brew a Düsseldorf Altbier, and the Cougars will be brewing a Specialty Ale. If you get a chance, come out and join us and share your homebrew or commercial examples of these beer sub-styles.

On Saturday February 21st there will be a homebrew social at Orlando's home. At the social there will be a presentation on judging beer styles. If you want to learn more about beer judging, or you want fellow home brewers to critique your beer, join us at the homebrew social.

In previous articles, we reviewed the Trappist Ales and Sour Ales. This article focuses on farmhouse ales.

So what is farmhouse ale? Traditionally, farmhouse ales were brewed by a small mom and pop farm in the southern part of Belgium known as Wallonia or the northeastern part of France. These beers were brewed in the winter months or early spring as technology of the time did not allow for brewing in the warm summer months. Also, they were brewed for personal consumption or for the farm hands that helped run the farm. As a result, farmhouse brews were designed to be



refreshing and low in alcohol content.

As the world shifted from agriculture to an industrialized age and from ales to lagers, sadly, farmhouse ales declined considerably. Fortunately, in the later part of the twentieth century farmhouse ales reinvented themselves as specialty beers and today they are more popular than ever, albeit, they are brewed mostly by larger breweries now.

Farmhouse ales have evolved into two distinct sub-styles: Bière de Garde in northern France and Saison from southern Belgium.

According to the BJCP guidelines, Bière de Garde is a medium to medium-light bodied beer that is malt-accentuated with a medium-dry to dry finish. Attenuation rates are fairly high, between 80-85%, due to a mashing temperature on the low side of the saccharification rest temperature

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range. The high attenuation can also be from adding sugar to the grist.

The hop profile for Bière de Garde is mainly from hop bittering with IBUs between 18 and 28; just enough to provide support, but the balance should be toward the malt character. There is little to no hop aroma or hop flavor.

Typically, Bière de Garde is fermented with ale yeast on the low side of the ale yeast temperature range or with lager yeast fermented on the high side of the lager yeast temperature range. The beer is normally lagered for 4 to 6 weeks. Actually, the name Garde means to lager. The sub-style also may have a musty or cellar character from yeast and molds. Finally, the sub-style has three versions, blond, amber, or brown depending on the color of the beer.

The classic example of Bière de Garde is Jenlain from the Brasserie Duyck in France. Unfortunately, Jenlain is not sold locally in the DFW area, but it is imported to other parts of the US.

The BJCP guidelines describe a Saison as a light to medium bodied ale that is refreshing and contains a medium to strong fruity/spicy character.

Unlike the Bière de Garde, a Saison has a light malt presence and often has an orange citrusy fruitiness. Sometimes spice additions are applied; however, moderation is the key, the spices should blend together and not be detectable individually. Also, the spices should support the other characteristics. Some examples have a low to moderate lactic sourness in the aroma and flavor. A Saison should finish very dry with attenuation rates between 85-95%.

Hop bitterness for Saison is moderate to high with IBUs between 20 and 35. Hop aroma is usually low to medium-high. Hop flavor is low to moderate. The degree of hop aroma and flavor depends on the amount of spice additions. Ideally, hops and spices should complement one another.

Saison yeast is truly unique. This yeast has a high attenuation level and ferments best at a temperature in excess of 75 °F. Some brewers, like Dupont, perform a



primary ferment at temperatures greater than 85 °F. In lieu of the spice additions mentioned above, many brewers use a yeast strain that provides a spicy character to the Saison.

The classic example is Saison Dupont Vieille Provision and is available in the DFW area.

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

Farmhouse Ales, by Phil Markowski



Bylaws Committee Update

By Leroy Gharis

At the January club meeting we discussed the need to update the club bylaws. A request was made for anyone interested in assisting with this task. Erich Gens and Dan Wade volunteered for this task. Dan, Erich, Jimmy Orkin and I met on Monday, January 19th for the first time at The Flying Saucer. We had some good discussion of general ideas of what kinds of things need to be included in the bylaws. Everyone was given the current copy of the bylaws from 1998 via email. At least that is the most recent copy we could find.

I also provided bylaws from a few other clubs that I downloaded from their web sites or was given to me by Janis Gross of the AHA (American Homebrewers Association). Each person was tasked with coming up with ideas on how they would update the bylaws. We are currently working on setting up a day and time that we can meet each week. Currently we are looking at doing an online meeting that will allow us to share documents while participating in a conference. I believe this will be a good way for us to work as it is hard to find a quiet place to meet and get anything done.

My goal is for us to have something to present to the membership at the March meeting, at least for discussion if not for a vote. If anyone has an interest in participating with us in this endeavor please contact me, Leroy, at treasurer@nthba.org. I will be sure to include you on the next meeting invite.

NTHBA Homebrew Social

By Orlando Guerra

Last year we introduced a new get-together, the “Homebrew Social”. The goal of the Homebrew Social is to provide us a setting where we can share our own homebrewed beer with other brewers, receive feedback on our beers, and to provide an environment where we can ask brewing related questions, all in an effort to make each of us better brewers.

The Homebrew Social will be held at my home, 1^{pm} Saturday, February 21st, at 7409 Avalon Dr. Plano TX 75025.

At our first Homebrew Social we will be concentrating on preparing for the Bluebonnet Brew-Off Competition. We will be tasting competition beers, providing feedback, discussing entry requirements, competition rules, style guidelines, and judging.

While we all enjoy commercial beers, we want to focus on homebrewed beers at this event. However, if you would like bring a commercial example of a particular style you have brewed and you wish to compare them that would be fine.

So bring your homebrewed beer (bottle, growler or keg), your questions and we will have a good time.

Orlando

March/April '09 COC/BR, Beers w/ OG>1.080

By Orlando Guerra

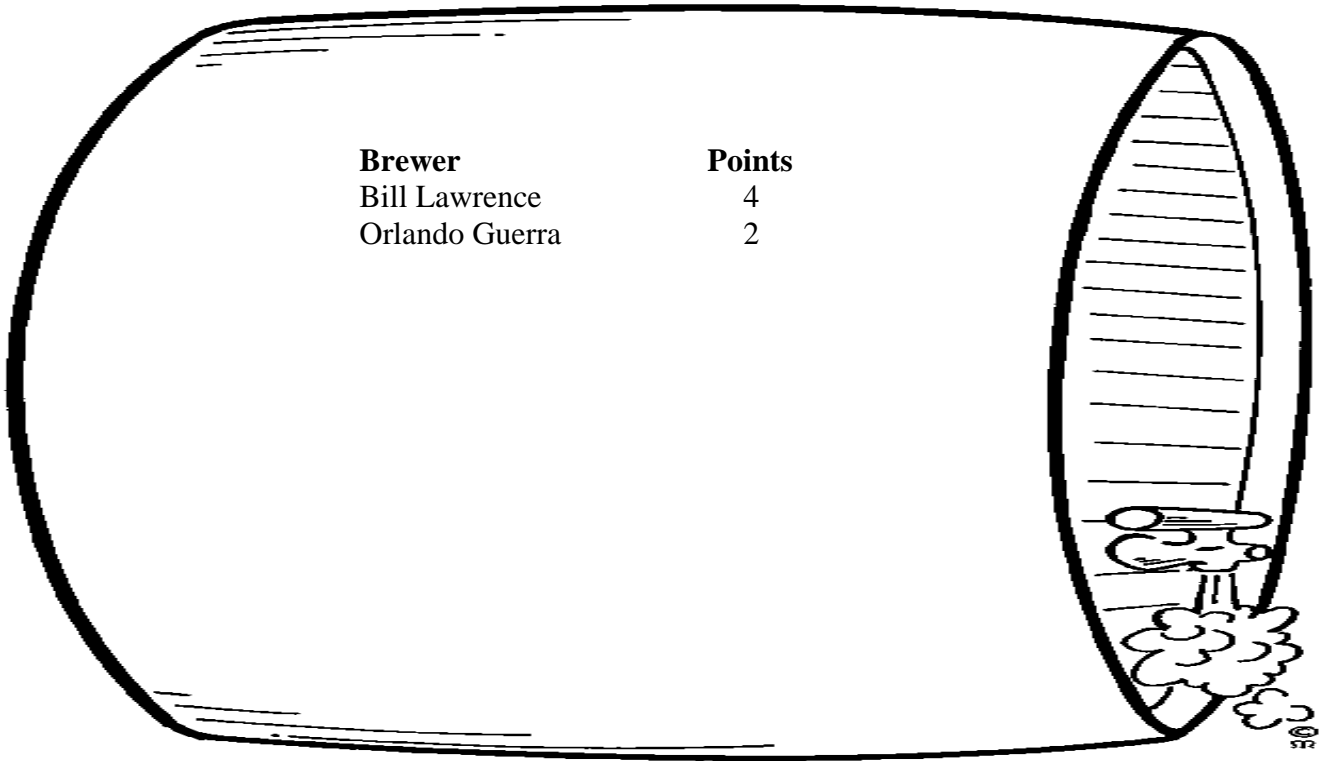
The March/April '09 COC/BR will be Beers with OG > 1.080. This competition covers beer styles listed in the following table:

BJCP Category	Style
5C, D	Dopplebock, Eisbock
9E	Strong Scottish Ale
12C	Baltic Porter
13F	Imperial Stout
14C	Imperial IPA
15C	Weizenbock
16C, D, E	Saison, Bière de Garde, Belgian Specialty Ale
18C, D, E	Belgian Tripel, Belgian Golden Strong Ale, Belgian Dark Strong Ale
19A, B, C	Old Ale, English Barleywine, American Barleywine
20	Fruit Beer over 1.080 OG
21	Spice/Herb/Vegetable Beer over 1.080 OG
22B, C	Other Smoked Beer over 1.080 OG, Wood-Aged Beer over
23	Specialty Beer over 1.080 OG

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.beertown.org/homebrewing/pdf/bottleid.pdf>

Drop off your entry at Homebrew Headquarters by Friday 1pm on February 27th. The tentative date for judging is Sunday March 1st.

BREWER ROYALE 2009



AHA Club Only Competition Schedule

By Orlando Guerra

Date	Category
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

Bluebonnet Countdown, Entries Due in less than 28 Days!!

By Orlando Guerra

The Bluebonnet Brew-Off is the first homebrew competition in the Lone Star Circuit for '09. The NTHBA is the defending Bluebonnet Homebrew Club of the Year. So we want to make a good showing this year. The first step in reaching this goal is to have as much participation from our club members as we can. You can't enter, if you don't brew. So start planning you entries right now.

The Bluebonnet event schedule is:

Accepting Entries:	Now – Feb 26 th
Log In:	Feb 28 th (Volunteers Needed)
Judging:	March 7 th & 8 th (Volunteers Needed)
Judging:	March 14 th & 15 th (Volunteers Needed)
Event:	March 20 th & 21 st

So what you going to enter? The contest will be open to all of the 2008 BJCP categories of Beer, Mead, and Cider. Do you already have something special in your fridge? I suggest everyone do a quick homebrew inventory and set aside prospective beers and reserve them for the contest. If you don't set them aside now, they may not be around by the end of the month. You will need to have at least 3-bottles for each entry.

If you have an entry but are not sure what BJCP category it best fits? Get some advice from an experienced member of the club. Bring your beer to a NTHBA event, like the Brew-Day, and you can get some advice on what category best fits your beer. Input from other brewers is invaluable.

A thread has been started "Blue Bonnet Brewing" on the NTHBA Discussion Board, in the Competitions section asking, you to list what categories you intend to enter. Please post a list of your potential entries.

Enter Often and Good Luck

Orlando



2009 NTHBA Competitions Lone Star Circuit & Brewer Royal

Competition	Entry Dates	Event Date
Jan/Feb COC Belgian & French Ales	Dec. 26th (Club) Jan. 9th (AHA)	TBD (Club) Jan 18th (AHA)
Blue Bonnet Brew-Off All BJCP Beers, Meads & Ciders	Jan. 1 st – Feb. 26 th	March 20 th & 21 st
March/April COC Beers with OG > 1.080	Feb. 27 th , by 1pm @ HBHQ March 28 th (AHA)	March 1 st April 4 th (AHA)
May COC Extract Beers	TBD (Club) May 2 nd (AHA)	TBD (Club) May 9 th (AHA)
Big Batch Brew Bash Strong Scottish Ales	Early May	Mid May
Celtic Brew-Off Fermented beverages associated with the Celtic regions of England, Scotland, Wales, Ireland, or Brittany	Early May	Early June
Lunar Rendez-Brew All BJCP Beers, Meads & Ciders	Early/Mid July	Early August
August COC Amber Hybrid Beers	TBD (Club) Aug. 19 th (AHA)	TBD (Club) Aug. 23 rd (AHA)
Alamo City Cerveza Festival All BJCP Beers, Meads & Ciders	Mid July	Mid August
Limbo Challenge Beers w/ SG @ 1.050 or below.	Late July, Early August	Late August
Cactus Challenge All BJCP Beers, Meads & Ciders	Early/Mid August	Mid September
September/October COC European Amber Lagers	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)
Dixie Cup All BJCP Beers, Meads & Ciders	Late September, Early October	Late October
November/December COC Belgian Strong Ale	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)

See NTHBA Website and discussion board for links and up to date information.

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!

Homebrew Headquarters
(972) 234-4411
brewmaster@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