

LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION

Prez Sez

By Jimmy Orkin

Let me start by thanking the 2008 club officers and announcing your officers for 2009. Fred David transitions the role of Past President to Mike Grover. Curtis Martin moves from Treasurer back to private life. Orlando Guerra, Brian Beyer, Damon Lewis and Ken Woodson will maintain there existing roles as 1st VP (Competitions), 2nd VP (Socials), Secretary (Newsletter), Minister of Education respectively. There are two new officers for 2009. Leroy Gharis will assume the role of the Treasurer and I am proud to be your President for 2009.

Our 2008 Officers did a great job of helping us win Home Brew Club of the year at the Bluebonnet and almost winning the Lone Star Circuit. Be sure to thank last years Officer team.

Thanks to Sue David for maintaining the website in 2008. She did a great job of keeping us informed of club events and status in the Brewer Royale and Lone Star Circuit.

A special thanks to Damon Lewis on the transition the club website and forum to the servers. This transition will

improve the availability of the website. The forum software is improved and now allows us to send messages to forum members and get notified as replies are made to your posts. Damon is working to update the main webpage to allow the officers to make updates directly removing him from the critical path of website maintenance.

We are investigating adding a calendar function to the website to allow us to see and be notified of future events. More on this as our investigation continues.

The 2009 Officers have many new ideas for programs that we will be bring to the membership over the course of 2009. If you have ideas for brewing education, social events or any idea to improve the club, please do not hesitate to talk with one of the officers. We will be discussing these new ideas at club meetings and on the club forums on the website.

We did not have a survey in to 2008 but we plan to execute one this month. We are looking forward to your comments.

Entries for the Bluebonnet are being accepted now through February 26. It is time to get

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What's Brewin'

By Brian Beyers

Happy New Year!! The first brew day of 2009 will be at Mike Grovers house. His address is 2312 Westwind Dr. Carrollton TX 75006 and the brew day will begin around 9 am. Its not to late to brew for the Bluebonnet, but time is running out so lets get brewing. If you would like to host a brew day or one of the club parties you can contact me at bmbeyer8@gmail.com or talk to me at one of the meetings.

Party On.

Brian



(Continued from page 1)

your ales brewing. Please plan to help judge if you can. The other area clubs donated a great amount of time assisting us last year when we were the hosting club.

A goal for me this year is to have our club win the Lone Star Circuit. We made a great effort last year and did come in second. With the talent we have in this club we should be the Lone Star Circuits Champion club in 2009.

Mike Grover had some interesting statistics on the club last year and I want to carry that tradition forward. In 2007 the club had 125 members. In 2008 we had 155 members. As we start this year we have 194 members. That is a 25% growth rate from 2008 to 2009. There really some phenomenal growth in homebrewing right now! With 39 new club members added in 2008 there are many new faces at our events. Please make a special effort to welcome our new members and make them feel apart of the best home brew club in Texas.

We are always looking for members to host club events like brewdays and club parties. There may be new opportunities for club events this year. Please contact Brian Beyer or any officer if you are interested in hosting a club event.

Finally, the January club meeting will be at The Londoner in Addison on January 13 starting at 7:00pm. I hope to see everyone there.



Tech Corner

By Ken Woodson

Our next beer basics class will be held on January 10th at the January brew day. We'll start around 12:30 p.m. and we will continue to discuss specialty malts. So, if you get a chance, come out and join us.

Continuing our discussion of sour ales, the final three sub styles in the sour ale section of the BJCP guidelines are the Lambics, which include: Straight (Unblended) Lambic, Gueuze, and Fruit Lambic.

A Straight (Unblended) Lambic is an ale historically brewed in the Senne River valley near Brussels Belgium. This sub style is normally served within six months of brewing and has a pronounced sour acidic aroma and flavor; however, as the Straight Lambic ages it develops an earthy aroma and flavor often described as horsey or like a horse blanket. This earthy character is from fermenting with *Brettanomyces* yeast and takes about a year to develop.

Lambics are interesting and unique because they are customarily fermented with open fermenters which allow many wild yeast and bacteria to contribute to the fermentation process and ultimately to the character of the beer. It is not recommended that you try this one at home. That is, unless you live near Brussels where the microbiota are just right for producing the Lambic style. Home brewers that do not live near Brussels can attempt to replicate the style by employing a

closed fermentation with pure strains of brewing yeast, *Brettanomyces*, *Pediococcus*, and *Lactobacillus*. Lambics may be fermented and aged in oak barrels which can impart a mild oak and vanilla flavor. Also with age, an Unblended Lambic can develop a light fruit, rhubarb, or honey aroma and flavor. This style is served without carbonation.

The grain bill for a Straight (Unblended) Lambic normally includes 30 to 40% unmalted wheat with the remainder consisting of Pilsner malt. The hop profile of this style is minimal with IBUs typically between 0 and 10. Classic Lambic brewers use hops that have been aged for three years. As a result, the hops have more of preservation quality than a bittering quality. There are no aroma or flavor hop additions in a Lambic because they do not complement the sour and acidic nature of the Lambic sub style.

The classic brewer of Straight (Unblended) Lambic is Cantillon located in Brussels. Sadly, there are no commercial examples of this style sold in the metroplex.

Gueuze is a blending of one, two, or three year old Lambics. The young Lambic still contains fermentable sugars while the older Lambic has developed the wild yeast profile. Compared to the Straight (Unblended) Lambic, Gueuze is more balanced between the sourness, barnyard character, and wheat. Another difference is Gueuze is highly carbonated while the Unblended Lambic is not carbonated.

The classic brewers of Gueuze are Boon, De Cam, and Cantillon. Lindemans Gueuze Cuvée René can be purchased locally.

Fruit Lambic is first and foremost a Lambic with fruit added during the aging process; however, they should not be aged for a long period of time because the Lambic character will begin to dominate the fruit profile. Traditional fruits used to make a fruit Lambic are cherries (kriek) and raspberries (framboise). Other fruits have been used too, like peaches (peche).

The classic brewers of fruit Lambic are Boon, Cantillon, De Cam, Girardin and Mort Subite. Unfortunately, these are not available for sale in the DFW area. The ones that are imported into the area locally, like Lindemans, are too sweet to be considered a fruit Lambic.

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

Beer Companion, by Michael Jackson



A NEWBIE'S PROSPECTIVE

(aka- My first club get together)

By Jeff Butler

Hi there folks! Jeff here from Two Friars Brewing. I thought I'd put together a short collection of thoughts regarding my very first visit to a club get together, the Christmas party. Troy is still sleeping off the party, someone please tell him it's January.

I didn't really know what to expect, this being my first time at a club event and not knowing anyone. Upon arrival I was greeted with what must have been regional-dialect forms of greetings, including "Who the heck are you?", and "Someone call the police!" After straightening out some initial confusion, and with my name badge firmly affixed to my shirt, I began to mingle. (Sarge, thanks for being gentle. Walter, thanks for not pressing charges, I honestly thought that was my purse.)

The first hour was spent getting to know members, drinking some incredibly good homebrew, and gathering recon on how a club event progresses. Everyone was very nice and quite willing to swap brewing tales. My emotions were on a roller coaster as I heard heart wrenching tales of wort having to be put down due to infection (*tear stain here*), and uplifting tales of heroism of carboys being saved from sliding off of tables. I received warnings up front about accepting anything in a large bottle from Steve (seriously, what WAS that?), and laying down and/or playing dead around Orlando. I spent the next hour drinking randomly passed out brew (possibly rocket fuel, jury is still out), talking shop with the guys and gals, and keeping my eye on a large brown dog that was obsessed with the dessert table. (You know what you did, Dixie, but I'll never tell.)

Enter phase three, the food. Man do you guys know how to lay out a spread! Pulled pork, smoked turkey, sausage, shrimp, it was like I'd died and gone to heaven. As I am a veteran drinker, I know that eating too much takes up valuable space that beer could fill. So, true to form, I stuffed my face with anything in arms reach. (Given that there was food everywhere, I didn't have to reach far, thanks a lot!). Cursing myself for the poor (but delicious!) choice I had made, I sauntered back out to the backyard. I noticed the conversation had gotten a bit louder, someone had broken out the stogies, and Steve was doing his best to put me in a coma. (Honestly, that really was beer?) The raffle was ushered in and someone started passing out numbers for the gift exchange.

Enter phase four, the gift exchange. What a blast! There were some great gifts and some that really had me scratching my head. As luck would have it I picked a chicken that started dancing and singing when you choked it. Contrary to popular belief, chickens do NOT like being choked, I tried it. I learned that some gifts were so good that people would mysteriously disappear with them in a very clever attempt to keep them from being stolen. I also learned that there are some very persistent people in the club that will track that person down to steal their gift. (Nice grab, Kelly) At this point in the evening the patron saint of brewing, St. Arnold, blessed me with kindness and someone stole my chicken. Allowing me to walk out of there with a glass half-yard complete with a stand!

At this point I said my good-byes, gathered Troy from under the pool table, and hit the road. Thanks for a great time everyone and I'll see you soon!

Jan/Feb Club-Only Competition / Brewer Royal

By Orlando Guerra

The Jan/Feb '09, COC/BR competition was held December 28th. The competition covered BJCP Category 16, "Belgian & French Ales". We had a total of 7 entries, (3) 16B. Belgian Pale Ale, (2) 16C. Saison and (2) 16D Biere de Garde. The winners of the Jan/Feb '09, COC/BR are:

1st Place: Bill Lawrence, 16C. Saison, "Willy's Saison"

2nd Place: Orlando Guerra, 16D. Biere de Garde

3rd Place: Bill Lawrence, 16B. Belgian Pale Ale, "Willy's Belgian Pale"

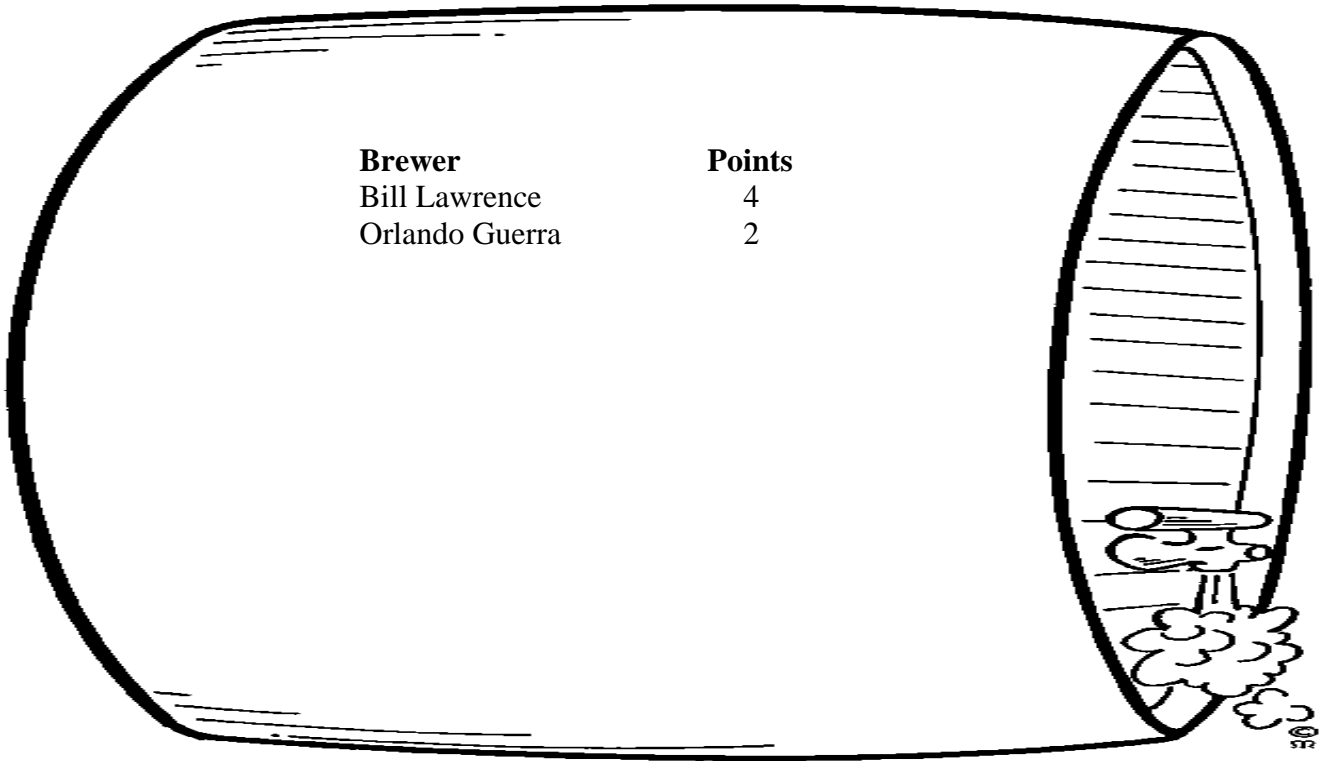
The March/April '09 COC/BR will be Beers with OG > 1.080. This competition covers beer styles listed in the following table:

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 1.080 OG
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

2009 bluebonnet Brewoff

By Orlando Guerra

The Bluebonnet is right around the corner. I hope you have you got your beers lined up. If you do not, you still have a little time to brew, but you have to get working. You still have time to brew a Ale, so get up off your backside and get motivated.

Some important dates to remember are:

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

Volunteers will be needed to assist with the Log In and Judging. Try to keep these dates open. Participating in the events leading up to a competition can be great experience. They can help you understand how a Homebrew Competition is run and could help you do better in future competitions. Hope to see you there.



Vote to Revise How COC/BR Points are awarded

At the January Club Meeting a vote, by show of hands, will be taken to determine if we will revise the point system we currently use to determine the NTHBA Club Only Competition/ Brewer Royal (COC/BR) winner.

At this time the NTHBA COC/BR winner is presented to the member who has accrued the most points awarded from the NTHBA COCs in a given year. COC Style Categories are set by the AHA. The AHA COCs for 2009 are as follows:

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

The proposed change is to include the points acquired by NTHBA members in the Lone Star Circuit Competitions in addition to those awarded by the NTHBA COCs. The Lone Star Circuit competitions for 2009 are:

2009 Lone Star Circuit

Bluebonnet Brew-Off
 Celtic Brew-Off
 KGB Big Batch Brew Bash
 Lunar Rendezbrew
 Alamo City Cerverza Fest
 Limbo Challenge
 Cactus Challenge
 Dixie Cup

If competitions are added to the Lone Star Circuit in the future, those competitions will also be included in determining the NTHBA COC/BR winner.

If the proposed change is not passed the method which we determine the 2009 NTHBA COC/BR will remain the same using the AHA COCs alone.

If the proposed change is passed the NTHBA COC/BR winner will be determined using AHA COCs and Lone Star Competitions.

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!

Homebrew Headquarters
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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