

LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS
ASSOCIATION VOLUME XXIX ISSUE VII



July Quick Glance:

[Club meeting
July 8th at
The Flying
Saucer Lake](#)

[Summer Party
July 19th](#)

[July Brew Day
Sunday July 20th](#)

Prez Sez

Where's the heat? June is almost over and we have yet to hit 100 on the thermometer. Not that I'm complaining mind you. The milder than usual temperatures made for a nice brew day at the Beyer's where we brewed up a couple of bitters and a saison. These beers should complete fermentation and aging in time for entry into the Limbo Challenge.

On the topic of the Limbo Challenge, your brewing window is closing soon. You should still be able to knock out a quick hefeweizen or session ale in time for the August first entry deadline. Remember, this is our competition and I would really like for us to win it.

We are looking for a new Minister of Education (MOE). David Lee has resigned due to personal conflicts. Don't worry he is still planning on conducting the BJCP study sessions. With David's resignation, we are now looking for a new MOE. The responsibility of this position is to coordinate education opportunities for the club. The education sessions can take place at brew days or at the club meetings. The MOE does not necessarily need to conduct the session themselves, but can find volunteers to share their knowledge. If you are interested in taking on the MOE position, please email me at: president@nthba.org.



For the July meeting we'll be at the Lake Saucer in Garland. Hopefully the weather will continue to stay less hot for us, since we'll be out on the patio. Hope to see you there.

*Prosit
Walter*

The First Sip

By James Smith

Happy Summer! Hope everyone is enjoying the milder temps for our great state of Texas. Cheers!

As always, if ever you have a question or comments, or if you would like to provide suggestions or feedback about a specific event, please do not hesitate to e-mail me at socials@nthba.org. I look forward to hearing from you!

Notable Club Events Coming Up(Please mark your calendars!!):

- The Summer Bash will occur on the 19th at our esteemed club Secretary's house, Mr. Brian Byer. The address is 2117 Rheims Dr. Carrollton 75006. [CLICK HERE FOR MAP](#)
- July's Brew Day will occur the day after the Summer Bash on SUNDAY, July 20th. Bill James is once again hosting. His address is 2801 Glen Forest Lane in Plano. [CLICK HERE FOR MAP](#)
- August – NO BREW DAY
- The September brew day will occur on September 13th at the home of yours truly. The address is 4100 Camino Dr. Plano 75074. [CLICK HERE FOR MAP](#)
- September – The Oktoberfest Party will occur on September 20th at Jeff Stark's house in Rowlett. His address is 3718 Bond Street in Rowlett. [CLICK HERE FOR MAP](#)

Lastly, you can always find out about the latest events coming up on the NTHBA Club Calendar here: <http://nthba.org/content/club-calendar>

Please contact me at socials@nthba.org if you have any questions.

Cheers!

James, aka "Smitty"



Competition News

By Mike Grover

LONE STAR CIRCUIT STANDINGS

Well the Austin Zealots really cleaned up in the Alamo City Cerveza Fest! They picked up a whopping 59 points, while the host club Bexar Brewers came in a distant second with 20 points and NTHBA was third with 17. That erases our lead and drops us to second place, 28 points behind the Zealots. Up next is the Lunar Rendezbrew. We sent in quite a few entries. Thanks to all of those who entered and also the volunteers that showed up to the packing party at Homebrew Headquarters. We need a good showing in the Rendezbrew and a dominating performance in the Limbo Challenge to close the gap. Good luck!

•Austin Zealots	96 pts
•NTHBA	68 pts
•Foam Rangers	50 pts
•Bay Area Mashtronauts	33 pts
•KGB	29 pts
•Cap and Hare	28 pts

ACCF

Congratulations to NTHBA's 2014 Alamo City Cerveza Fest winners! We got beaten out by a couple of heavy hitters in the Zealots (ACCF does not have an entry limit per brewer), but nevertheless had a solid showing:

- Jimmy Orkin: 1st Place in Light Lager (Also Best of Show 3rd Place Honorable Mention)
- Don VanSlyke: 1st Place in English Pale Ale
- Leroy Gharis: 2nd Place in Scottish and Irish Ale
- Jimmy Orkin: 3rd Place in German Wheat and Rye Beer
- Lee Pelfrey: 2nd Place in Stout
- Randy Friese: 1st Place in Belgian Strong Ales
- Barrett Tillman: 1st Place in Standard Cider and Perry

UPCOMING LONE STAR CIRCUIT COMPETITIONS

Dates have been announced for the Cactus Challenge:

Entries accepted July 26th – August 16th, 2014 (**entries capped at 325**)

Judging takes place on August 22/23, 29/30 and September 5/6, 12/13

The awards ceremony will be on Saturday, September 20th.

The Cactus Challenge is open to all BJCP categories, and also includes a special category: “Area 51 – Most Unusual Ingredient”.

This year they also have a rice wine category. Additional information can be found at www.ale-iansociety.org/cactus. We will schedule a packing party for some time early the week of August 11th. Specifics will be in the August newsletter.

Limbo Challenge

Limbo will be here before you know it. Walter Hodges and I are co-directing the competition this year, and planning is well under way. You still have time to get a couple more session beers brewed in time for the competition. Let's have a great showing in our "home" competition and pad our lead in the LSC. The entry window for the Limbo is July 18th-August 1st, 2014. Your entries can be dropped off at either Dallas Homebrew/Winemaker's Toy Store or Homebrew Headquarter. Judging will be done on the weekend of August 9th and 10th, and the awards ceremony will be on August 23rd. The awards ceremony will be at Craft & Growler in Dallas – conveniently right across the street from the Fair Park DART stop. More information is available at www.limbocomp.org.

BREWER ROYALE STANDINGS

- Leroy Gharis 5pts
- Charlene Hoke 3pts
- Barrett Tillman 2pts
- David Lee 1pt
- Jimmy Orkin 1pt

UP NEXT: Session Beers (Any category accepted in the Limbo Challenge except Lawnmower Beer – <http://www.limbocomp.org/styles.php>) – **Entry deadline Saturday, July 19th, 2014**. Think of this as a warm-up competition for the Limbo. I pushed the deadline back later in the month so that it is close to the Limbo entry deadline yet gives us a couple of weeks to get the judging done before Limbo check-in and judging start.

Looking Ahead

Check the website for the complete 2014-2015 Club Only Competition schedule (<http://www.nthba.org/content/coc-schedule>).

Entries for the Brewer Royale can be dropped off at Homebrew Headquarters, Dallas Homebrew/ The Winemaker's Toy Store, or you can bring them to me at club meetings, brew days, or club parties. **Due to the larger numbers of entries we have been receiving, we now need TWO bottles for each entry in the club only competition.** This is necessary so that we have enough beer to conduct a "mini best-of-show" to determine the winners. Each bottle must a label identifying the brewer, BJCP beer style, and name of the beer. Labels should be attached by a rubber band (please do not tape or glue them and do not use self-adhesive labels). I recommend using the BJCP bottle identification form (http://www.bjcp.org/docs/SCP_BottleID.pdf). Limit one entry per subcategory and two entries per club member.

Pros't!

Mike Grover, NTHBA Competition Coordinator

The Treasure's Report

By Jimmy Orkin

Summary:

Equity April end \$4,253.16.

Equity May end \$4,862.51.

New members in May: 33.

Current members May end: 62

The final monthly reports are available on the club website at the following link:

<http://nthba.org/content/club-documents>

If you are receiving this newsletter by email, you are current on your dues.

On to other topics.

I wrote about the Brewbit last month. The software is up to version 1.30. It seems to be fixing many of the problems early adopters have been experiencing. I still need to build confidence in it before I will use it for fermentations.

Leroy Gharis, Mike Grover and I went to National Homebrew Conference (NHC) in Grand Rapids in June. Overall it was a great event. They changed Pro-Brewers night from previous years. My only complaint was instead of Pro-Brewers night there was a kick off reception. There was some commercial brewery beer being poured but it was being poured by hired staff that did not know about the beers. There was not the numbers of breweries as in past years. The reception was only 2 hours long. I could not get a definitive answer but I think the change was to conform to Michigan and Grand Rapids laws and regulations.

The hole created by no Pro-Brewers night was replaced with The Brewing Network's 9th anniversary party at the Firth Third baseball park. There were kick ball games, dunk tanks, unlimited beer and food. I am not sure if this party was better than last year's party in Philadelphia but it was close. Fun was had by all.

Leroy, Mike and I visited over 15 breweries/brewpubs before the NHC event started. We flew to Grand Rapids on the Sunday before NHC, rented a car and toured for four days before NHC. Almost all the beer was very good. I did have one beer that I could not finish.

Brian Beyer had a Flying Saucer plate that traveled with us. You can follow the plate's travels on the NTHBA page on Facebook.

Leroy has an article about NHC in this newsletter that talks about the conference so I won't cover it here.

I am surprised that more people from North Texas and our club do not attend. We did see David Lee this year. It is the pinnacle conference on homebrewing. You should be attending.

The 2015 conference is in San Diego. NHC was in San Diego in 2011 and it was a very good time. San Diego has many good breweries between Escondido and San Diego proper. You cannot miss the Pizza Port brewpubs. Great beer of their own and awesome guest taps.

That is it for this month.

Brew Strong!

Jimmy

National Homebrew Conference 2014

By Leroy Gharis

The 2014 National Homebrewers Conference was held June 12th – 14th at the DeVos Convention Center in Grand Rapids, Michigan. Grand Rapids is one of the top beer cities in the country. There are several top breweries in Grand Rapids and within a short drive. There are also many great brewpubs and craft beer bars in Grand Rapids.

Jimmy Orkin, Mike Grover and I arrived in Grand Rapids on Sunday, June 8th. Among the places we visited were Founders, Brewery Vivant, Grand Rapids Brewery, Perrin, Rockford, and Harmony in Grand Rapids area. Also we visited Bells in Kalamazoo, Jolly Pumpkin in Ann Arbor, White Flame and Pike 51 in Hudsonville, and New Holland in Holland. There was also a great craft beer bar named Hopcat in downtown Grand Rapids.

Before I discuss the conference I would like to mention next year's conference will be in San Diego. I encourage you to make plans to attend next June. If you are a homebrewer I can guarantee you will have a great time. I am planning to enter the competition next year which if I am lucky enough to get to the second round could add to the excitement for the awards banquet on Saturday night.

This year's keynote speakers were David Engbers and Mike Stevens of Founders Brewing Company. They discussed how they started their brewery and how they recovered from near bankruptcy. When Charlie Papazian introduced them he said they started brewing "beer with balls". They said they started brewing beers they wanted to brew instead of what they thought the public wanted to drink. This should be a lesson for all current and prospective professional brewers.

This year's conference was attended by about 2900 AHA members. Beginning on Thursday afternoon there were 12 one hour seminar sessions. Each hour had five choices of topics. This was my fifth NHC. In each of the previous conferences I would end up leaving sessions because the session I started in was not really that interesting to me. This year all of the sessions were very interesting with excellent presenters. I never switched from the session I started in.

My first session was on water presented by John Palmer who is the co-author of *Water: A Comprehensive Guide for Brewers*. This was a special session sponsored by a company called LaMotte. LaMotte has developed a water test kit designed for homebrewers. I think it was supposed to include a demonstration but that did not happen. They do have a demonstration on their web site, www.lamotte.com.

One of the most interesting sessions was on *Saccharomyces Eubayanus*. This yeast was identified a few years ago in the Patagonia area of South America. It has been determined this yeast is one of the parents of what we know today as lager yeast. The lager yeast as we know it is a hybrid of *S. Eubayanus* and an ale yeast. The presenter brought some slants of the yeast of which we brought one home. The hope is to propagate the slant for use by some club members. This will take some time but stay tuned for future information.

Then there was a presentation called “Long Live Lagers” which discussed some professional practices and recipes of lagers. Included was a Schwarzbier and Vienna lager. The presenters also brought samples of the beers for us to taste.

Two New Holland brewers discussed how they use spirit barrels and aging sour ales in wood. They discussed how long they leave beer in the barrels. An interesting side note is that there is an impending shortage of spirits and barrels. During the economic downturn in 2008 distillers reduced their production. Also, while there is plenty of wood and coopers to make the barrels they mentioned there is a shortage of mills to mill the wood used to make barrels.

Along the same line there was a presentation by Chris Frey of the AHA on using barrels for homebrewers. He had some very interesting examples and samples of barrel aged beers. One was a very nice barrel aged RIS. His club has a large barrel that is used as a solara where club members can pull beer from the barrel if they brew beer to add to the barrel. They have the luxury of someone with a large basement with room to store a 50 gallon barrel.

I also attended two sessions on hops. One discussed new hop varieties of which some are still experimental. This was interesting to hear of characteristics and flavors of these new hops. Then there was a presentation discussing using hops without adding them to the boil. It was a comparison of mash hopping, first wort hopping and adding hops to the whirlpool. Adding hops to the mash produced significantly lower measured IBUs versus first wort hopping.

Several of the presenters were recipients of grants from the AHA to perform their tests. As an AHA member you can apply for a grant for a project. I believe this program has resulted in better quality tests and presentations at the conference compared to my first conference in 2009.

One of the highlights this year was the Expo. The Expo is where vendors present their wares. There were 70 vendors this year. I think the first NHC I attended in 2009 had less than 10 vendors. There was everything from software to full brew systems to controllers and ingredients. Here are some of the things I thought were notable. Many of the vendors offer conference attendees a discount of 10-15%.

- EV Container Corp. – a 5 gallon polyethylene keging system with recyclable bladder that makes cleanup very easy. The tap is a standard commercial tap.
- Grog Tag – Reusable labels for bottles and kegs. You can have them printed with any design. You use a white board marker to put the beer information on them. When you are done you can peel them off and put them on the next keg or set of bottles.
- Brew Hauler – In addition to carriers for carboys they also now have carriers for growlers. They will also make some for gallon size jars and howlers (1 qt).
- MoreBeer – a growler size stainless keg. They will also have a top soon with an attachment to pressurize it with CO2. MoreBeer is also now selling a new brand of stainless conical fermenters. A 7 gallon size runs about \$350.
- LaMotte – A water test kit to test for total hardness, calcium hardness, total alkalinity, sulfate and chloride. There is also an option to purchase a kit with a pH digital meter.

Hope to see you in San Diego in 2015!



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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 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