

LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION
VOLUME XXV ISSUE 6

Prez Sez

By Leroy Gharis



If you haven't renewed your club membership for 2011, you are officially no longer a club member. Please get to

Homebrew Headquarters or The Winemaker's Toy Store to fill out a form and get your new card. If you quit receiving the newsletter soon you will know you have not renewed or we have your information wrong. It is important for the club since we run off of dues as our primary fund raiser. We make very little from the raffles. We have tried to spend about the same on prizes as we take in. Having the funds in the bank allows us to do mass purchases such as the shirts we are about to get. There will be more information on the shirts later in this article.

HUMPERDINK'S

Restaurant & Brewery

This month's club meeting will be at [Humperdink's Restaurant and Brewery](#) on Northwest Highway in Dallas. The beer and food is always good there. Coty Bell is the head brewer there. Coty has been a member of the NTHBA in the past. We always have a good time there.

All attendees at the meeting will receive a 5 ounce package of vacuum sealed Celeia hops. There are 34 bags to go around. These hops were given to us by Dennis Wehrmann at the May meeting at Franconia. They are new hops that the hop company sent out. Dennis did not want to experiment so he decided to give them to us. We are his test group.

The Celeia hops are grown in Slovenia. They are hybrid of Styrian Goldings, Aurora and wild Slovenia hops. This batch is 2.8% alpha acids. They really have a wonderful aroma but they could also be used for some gentle bitterness. I did a taste test of a small amount. The bitterness of the hop is very smooth, no harshness whatsoever.

Celeia hops from Slovenia – 5 ounces free at club meeting



Since Dennis wants to taste the results we will be having a friendly club "competition". It will be open for any style of beer you want to brew. You should submit your recipe with the beer so

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that Dennis will know how you used the hops and for how long. I am thinking judging for this will be simply what tastes best, no style judging, kind of like how we judge the lawnmower beers for the Limbo. After, commercial brewers are really interested in brewing what tastes good. In order to give people an opportunity to brew a lager I expect the entry deadline to be no later than sometime in September. Stay tuned for details on the club [website](#).

AHA Big Brew 2010 - May 1st



May started off with the AHA Big Brew day on Saturday, May 1st. Kelly Harris hosted the club brewday on that day. We had four brewers and about 30 observers. It was a great turnout. Kelly brewed an extract Scottish Ale, Scott Townson brewed a Berliner Weiss, Dan Wade brewed an Oktoberfest and I brewed a Vienna lager. Also, Anthony Perea made some wort to use for starters and “canned” it for later use.

Canning wort for yeast starters



I would like to thank Jim Lavin for video recording the event and creating a video of the brewday. The video can be viewed on [YouTube](#). We got an honorable mention from the AHA for the “Spirit of the Big Brews” Award. At last count on the AHA site, there were 291 registered locations, 1271 batches brewed, 9473 gallons and 4396 participants worldwide. Those are some pretty impressive numbers. So if you were there, you were one of about 5,000 people worldwide participating in a homebrew event who brewed a little more than 300 barrels of homebrew in a single day.

I also want to express a big thank you to everyone who showed up to help judging for the Celtic at J. Gilligans in Arlington on May 22nd. About 25 flights of beer, cider and mead were judged. I would especially like to thank Scott Townson for giving me a lesson on judging meads. There were some really nice entries in the mead flight we judged. I think they had about seven first round flights and some second round flights that the Knights will be finishing off by next weekend. The awards will be given out on Saturday, June 5th at 1pm at the [Texas Scottish Festival](#) at Maverick Stadium near the University of Texas at Arlington campus.

If you have never been it is an interesting event. There will be Scottish music including a bagpipe marching band, Scotch whiskey tasting available, Scottish foods (haggis, Scotch eggs, fish and chips, etc.), clan tents, and men in kilts tossing cabers (telephone poles) among other things. I have seen them and those guys can wear whatever they want. I wouldn't dare laugh at them just in case they might be having a bad day. Actually I admire anyone who can even carry one of those cabers without dropping it on their toes.

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The Knights of the Brown Bottle will have a tent setup on north side of the west side stands. It's a good time to visit with members of their club and other homebrewers from the area and taste some of their homebrew. They may also be doing a brewing demonstration.

The new 25th anniversary edition North Texas Homebrewers shirts have been ordered. The men's tees will be olive green. Olive green was the overwhelming color of choice from the signup at the May club meeting. The lettering on the front will be yellow instead of black like in the mockup above. I am excited about these shirts. I think they are going to look really nice. This year we are also ordering a few ladies' tees. They will be



mixture of pistachio (think light olive green) and royal blue. We are also special ordering by request some Dickies' button shirts. If you missed out on the button shirt order, we may be able to order more if you like them. The shirts are being done by club member Jason Christian. If you want a custom shirt made or have a group that needs shirts made the company name is [Tailgate Tees](#) . Visit the website or send him an [email](#) .

The June brewday will be Saturday, June 12th at Brian and Melinda Beyers'. You can bring a swimsuit in case it is hot and need to dip in the pool to cool off. For obvious reasons you will be asked to keep glass away from the pool area. Don't forget to keep Saturday, July 24th open for the summer party. More details will be published in the July newsletter. Hopefully we will have some officers from previous years in attendance to help us celebrate the club's 25th anniversary year.

Several club members will be attending the AHA National Homebrew Conference in Minneapolis June 16th-19th. For a list of members who have a beer, cider, or mead in the second round see the Competition Director's article in this newsletter. With any luck they will bring home some hardware from the NHC Awards Ceremony on June 19th.

In closing, I would like to remind you to follow ["NTHBA" on Twitter](#) to get notices of club events. You will receive a very limited number of reminders of club meetings, brewdays, and maybe a few other special items. It's a great way to keep from forgetting about events you want to attend if you have the messages forwarded to your phone as a text.

Brew Strong! Auf wiedersehen.

Limbo Challenge

By Jimmy Orkin

We held the May planning meeting at Catfish House in Carrollton (You really need to try it). We had a good meeting. We still have some work for the location for the awards ceremony. I am going to check with BJ's Addison.

The June planning meeting will occur on Thursday June 3 at the Fox and Hound in Richardson, 112 W Campbell Road - Richardson, TX 75080. We will start about 7:00 PM. Perhaps after the meeting we can play a billiards game. I was good in High School, 35 years ago.

I will be holding future planning meetings on the first Thursday of the month.

There is a thread in the club forum where I am posting all the information. Read this thread for the latest news.

Please come out and help us with the Limbo Planning. I am hoping that this will be the biggest Limbo so far.

Brew Strong! Jimmy

2010 Half Over

By Clay Mahone

This year's education events have been mostly focused on informal hands-on activities as an addition to the regular brew days and it seems most club members enjoy this learning style. If you would prefer to have more

"classroom" education please let me know, otherwise we'll keep going with the hands on workshops.

I was out of town last brew day, but thanks to Kelly Harris, there was a class on "Extract Brewing 101" for anyone just getting into brewing, though I'm sure it's good for everyone to review the basics once in a while. Practiced fundamentals win baseball games, and make good clean beer too.

Next brew day is Saturday, June 12th. Education will include a demonstration on bottling techniques including bottle conditioning and counter-pressure bottling. Kim, Melinda, and Orlando will be our guide to successful bottling techniques and all are very knowledgeable brewers so I'm looking forward the demonstration.

The BJCP study group has been up and running since April and their next meeting will be Sunday June 20th. If you need more info on this, please see Chuck Homola or visit the discussion board for details.

<http://www.nthba.org/forum/viewtopic.php?f=12&t=789>

Speaking of the discussion board- if you haven't been

on there yet, you should check it out. This is one of the best educational resources we have at the club and knowledgeable brewers have answered my dumb questions promptly with minimal ridicule, so far. Log on, skim the post titles, post a question, or answer, or just your "humble opinion". Cheers!

What's Brewin'

By Kimberley Rhea

Our next Brew Day is scheduled for June 12th from 9:00 am to 4:00 pm at the home of Brian and Melinda Beyer.

The Beyer's address is:
2117 Rheims Drive
Carrollton, TX 75006
972-951-5515

There will be a bottling demonstration at 10:00. Lunch will be provided, but if you would like to bring cookies or a side to share feel free.

I still need a Brew Day Host for November 2010. Please contact me at socials@nthba.org if you are interested in hosting or have questions about hosting an event.

Be sure to keep an eye on the NTHBA calendar located on our website, nthba.org for upcoming parties, brew days, maps to locations and general information.

Kim Rhea "Woo Girl"

The Competitive Edge (Where the action is!)

By Scott Townson

The **Celtic Brew-off** judging is complete, with 312 entries judged over two Saturdays of judging. Thanks to those NTHBA judges who helped the Knights out. They appreciated it very much.

The awards ceremony will be on Saturday the 5th of June at the Texas Scottish Festival <http://www.texasscottishfestival.com/> in the early afternoon. Please come out and enjoy the festivities. There's great music, highland games, exotic food and not to be missed, the whisky tastings at the "Whisky Live" tent. I expect NTHBA to do well. Be there to receive your awards.

Compete! Both the Limbo and the Cactus Challenge competitions are close behind with entries due July 19th-Aug 5th. Let's brew some great beers in the next few weeks and really dominate these events.

The next COC is scheduled for July. Please have your Mead entries at Homebrew Headquarters or the Wine Makers Toy Store NLT then end of business on Tuesday the 20th of July.

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 en-tries. Each entry should use an AHA/BJCP Bottle ID form: <http://www.homebrewersassociation.org/attachments/0000/0325/bottleid.pdf>**

North Texas Homebrewers Association - Brewer Royal -

Brewer / Team	January / February	March / April	April / May	July / August	Sept / Oct	Nov / Dec	Yearly Total
Jesse Thoresen		1	3				4
Randy Friese	3						3
Scott Townson		3					3
Doug Nett			2				2
Orlando Guerra	2						2
Wayne Yandell		2					2
Dave Werner	1						1
Leroy Gharis			1				1

- 2010 Competition Schedule -

Competition/Style	Entry Deadline	Competition Awards
Jan/Feb '10 COC English Brown Ale (BJCP style 11)	Jan 22 nd . (Club) Feb. 16 th (AHA)	Feb. 20 th (AHA)
Blue Bonnet Brew-Off All BJCP Beers, Meads & Ciders	Feb. 25th	March 19 & 20 40 club points
Alamo City Cerveza Festival All BJCP Beers, Meads & Ciders	March 6-21	April 10 22 club points
March/April COC American Ales (BJCP Style 10)	March 24th (Club) April 3rd (AHA)	April 10 th (AHA)
AHA NHC All BJCP Beers, Meads & Ciders	April 1st	National Homebrews Conference June 19th
May COC Extract Beers	April 19th (Club) May 1st (AHA)	May (Club) May 22nd (AHA)
Big Batch Brew Bash English Barleywines	May 8	May 16, 2010
Celtic Brew-Off	May 14	Texas Scottish Festival, June 5, 2010
Lunar Rendez-Brew All BJCP Beers, Meads & Ciders	June 25 Packing party 6/21	July 31 st
Limbo Challenge Beers w/ SG @ 1.050 or below.	July 19 th - Aug 5 th	August 28
Cactus Challenge All BJCP Beers, Meads & Ciders	July 19 th - Aug 6 th	September 10-11
August COC Mead	July 20 th (Club) July 30 th (AHA)	July (Club) August 8th (AHA)
September/October COC Sour Ale	Sep 1 st (Club) Sep 9 th (AHA)	Sep (Club) Sep 19 th (AHA)
Dixie Cup All BJCP Beers, Meads & Ciders	September 17	October 16 th
November/December COC Strong Ale	Nov 23 rd (Club) Nov 30 th (AHA)	Dec (Club) Dec 4 th (AHA)



Get a grip, gird you loins, stiffen those upper lips, and dig for victory!

Scott Townson

1st VP / Competition Coordinator

The Beer Judge Certification Program

By Chuck Homola

I was asked to write up an article on the BJCP class for the newsletter and being my first one, troubled over exactly what to cover. After several beers last night and a discussion with old friends about what a beer judge actually is - I felt inspired to attack this assignment once the effects of a few too many beers here at South Padre Island wore off - so here we go:

This is not the first time a class of this type has been offered within NTHBA, and hopefully it will not be the last. I participated in the class last year and learned a lot about beer styles and technical analysis of beer production. Frankly I was shocked at how little I knew and how much other members of our club did know! I worked my way through the class and as I started to cram for the exam, I quickly realized how far behind I had gotten and was in serious jeopardy of not doing well on the big test. As a result I started slinging together a condensed study sheets to try and make at least a minimal score to save face - which in turn led to the basis of this years class.

Several folks got together to start planning a new class for 2010. With the help of Don and Leroy and others, we crafted a schedule and syllabus to guide us through the process. We decided on a new focus this time of teaching and studying to the exam itself. Each BJCP exam follows a known set of questions that we can use to our advantage. We have designed the class to focus on the most likely information that will appear on the test in November, and to also practice and hone our judging skills. The overall goal is to set each person up to make at least an 80 on the test once this is over with. There has also been a change in how we bring together the course materials and beers that will be studied at each class. This year each person taking the class pays a set fee for the entire class or a per class charge. The beers are then provided for each class so no one has to run around finding them before hand. We are also limiting the number of beers in each category so we can focus on each one more. All course materials are prepared in advance and are added to a growing study guide that is sent out to the class mailing list after each class.

The class is divided up into eleven sessions spread over about 7 months. We typically meet at my house in Allen at 3 pm on roughly every 3rd Sunday. We try our best to work with everyone to tweak the schedule as needed. We also want people to feel comfortable about jumping into the class at anytime. You can take our study guide and catch up once you join. Each class has a focus area we work on along with two beer styles. The structure of each class follows a pattern of a quiz



about the previous class, a technical topic, study and tasting of two beer styles, and the judging of one beer. The quiz each time is an exact question from the exam and you are limited to about 15 minutes on your answer to simulate the real exam experience.

The actual topics of each class are: exam overview, water, malting, wort production, hops, yeast, troubleshooting, off flavors detecting, sensory analysis, geographic brewing centers, recipe formulations, judging procedures, and general style overview. These topics are intermixed with a detailed study of each style category that can appear on the exam and sample answers to each possible technical exam question.

Our next class is scheduled for June 20th. This class will cover the following topics: quiz on either question T5 (malts and adjuncts) or T14 (all grain recipe), discussion on wort production, terse study of category 4 (dark lagers) and category 16 (Belgian and French ales), tasting of beers from each sub-categories and the judging of one randomly selected beer. For the full list of class dates, please checkout our forum on the discussion board - which by the way - we are starting up an on going discussion of relevant topics to the class.

I hope you have found this interesting and hopefully at least a little informative. If anyone has any questions or suggestions, please feel free to contact me at chomola@mac.com or post to the discussion board. Oh and almost forgot the most important thing - the test is on November 13th in Ft Worth. Thanks for reading!

Chuck Homola



The Brewing Equipment Trading Post



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

NTHBA Officers

President

Leroy Gharis
president@nthba.org
 214-460-5697

1st vice president

Scott Townson
competitions@nthba.org
 817-271-2307

2nd vice president

Kim Rhea
socials@nthba.org
 214-546-2133

Treasurer

Bill Lawrence
treasurer@nthba.org
 214-885-3531

Minister of education

Clay Mahone
education@nthba.org
 214-263-4455

Secretary

Melinda Beyer
secretary@nthba.org
 972-951-5515

Past President

Jimmy Orkin
pastpres@nthba.org
 214-864-8516

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