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# LIVIN' THE BREWS

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THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION  
VOLUME XXV ISSUE 11



## PINTS OF INTEREST

- THE NEXT BREW DAY IS JUNE 11 AT THE BEYER'S IN CARROLLTON. CHECK THE WEBSITE FOR MORE INFO.
- THE NEXT CLUB MEETING IS JUNE 14TH AT THE LONDONER IN ADDISON. CHECK THE WEBSITE FOR DETAILS.
- CHECK THIS NEWSLETTER FOR UPCOMING COMPETITIONS AND EVENTS OF INTEREST

## Prez Sez

By Wayne Yandell

Yet another month has flown by its seems and the weather has really started to heat up. I want to thank Kelly Harris for hosting a brew day in May and Chuck Homola for hosting the spring party! By all accounts both events were a great time. June is a busy month with the AHA National Homebrew Conference in San Diego, a club brew day at the Beyer's home and the Limbo competition just around the corner in August. If you have thought about entering, there is still time to brew several beers to help represent our club. I want to encourage anyone who is interested in helping with the Limbo login and judging to approach a club officer for more information on how to participate. You can also attend a planning meeting this month. The first date of entry for Limbo is July 25th and the last entry date is 5th of August. Planning meeting dates and locations are posted on the club calendar. Look for the 3rd and last article covering how to keep your beer cool this summer in this newsletter. Our next brew club meeting will be held June 14th at the Londoner in Addison. Happy brewing and keep cool!

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## Keep Your Cool Final Part 3

By Wayne Yandell

Last month I covered a slightly more complicated way of using a pump, a cooler and a temperature controller to keep your beer cool. The last and easiest method to keep your beer cool is to buy a new or used fridge or freezer to keep your beer cool in the summer heat.

This is a pretty simple concept and very easy to do so I'll just cover some things to consider with the different fridges and freezers.

To control an appliance, you need to purchase an external temperature controller sensor probe that goes inside the refrigerator or freezer. They have a power cord to plug into the wall socket, and a plug that powers the refrigerator or freezer. When plugging in the device, you want to set the built in thermostat on the fridge/freezer as cold as it can go. You then set the temperature and depending on the device, you will set a delay for the compressor and the top and bottom max temperature variance.

When using a refrigerator with a controller you need to keep in mind that a top and bottom type uses the freezer compartment and a baffle (and a fan depending on the model) to cool the refrigerator portion. So if you are planning on

using the top part as a freezer, you will be disappointed as many models will not freeze on top when the controller set point is warmer than normal. Side by side units are similar and most use a single compressor and fan to cool the fridge side.

A stand up freezer will work well but you need to purchase a model that does not have the coils in the shelves if you plan to fit a fermenting vessel in the freezer. Another thing to consider is you might have to build a shelf inside due the compressor hump in back. Many brands of upright freezers and refrigerators shelves are not strong enough to hold a 5 gallon bucket or keg full of beer.

A chest type freezer is probably the most simple and popular way to convert to ferment beer. The downside is you have to lift the vessel over the edge to get it in the freezer. Another consideration with chest freezers is to be aware of the internal dimensions before buying one if you plane to use it to both ferment and serve out of. A good way to see if your kegs and carboys / buckets will fit is to cut out circles with cardboard to take to the store to see how the spacing works inside.

So that covers 3 different ways to keep your beer cool.

Happy brewing!

## What's Brewin'?

By Kimberley Rhea

I would like to thank Kelly and Kym Harris for hosting our May Brew Day. Everyone had a great time. We had several new club members there.

Chuck Homola hosted our Spring Party. The Bar-B-Q was delicious. He opened the pool, had the club kegerator/bar all set up, pool table and a horseshoe pit ready to go. Thank you Chuck.

Our next Brew Day will be at Brian and Melinda Beyer's home. It will be on June 11, from 9:00 am – 4:00 pm.

Lunch will be served and the swimming pool is open and ready for customers.

Their address is:

2117 Rheims Dr.

Carrollton, TX

See you all soon!

## From the Ministry of Education.....

By Chuck Homola

Greetings all! Things have been pretty active over here at the ministry of information. The BJCP Class is in full swing – we have completed the first two sessions covering 4 categories of beer and more than 40 different beers to taste from them. A good number of the classic and almost-classic examples are non-indigenous to Texas – so it makes it a little more interesting. I'm starting to think I have a better beer list here in the house than a lot of the bars around here J Folks seem to be enjoying the class and we are averaging about 16 folks per class so far. In the coming weeks we will be delving into more styles and technical topics. In addition to that, BJCP has confirmed they are about to ship our off-flavors sensory kit – that's always an interesting class to say the least. It's amazing how unique each person's senses are – but it's good to understand your sensitivity levels to the major beer flavors and aromas – I learn something new each time we do this.

On other fronts – we're starting to lineup the next batch of short topic classes for the upcoming brew days – let me know if you have any suggestions on topics to present. For the June brew day we'll FINALLY get the yeast starter class in. I need suggestions for the July and August ones, for September I'll put something together about hop growing/drying/storing. There is another topic I'd like to throw out to the masses and see what you all think. I know there are quite a few folks in the club that brew but do not enter

beer into competition. I was thinking about putting a small class together about the ins and out of getting into competition along with suggestions about how to increase your chances of winning in competition. Once the class is done I would also publish the material that we go over so the entire club could leverage the information. Let me know if you all are interested in something like this and the type of topics you would want to be covered. You can let me know your thoughts at [education@nthba.org](mailto:education@nthba.org) as always.

Well – it's time to start putting the material together for this Sunday's class – not to mention a pop quiz! May your days be filled with wonderful beer discoveries from as far as away as the Tasmanian hop yards to as near by as the bottom of your bottle conditional bomber of farmhouse ale!

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*Continued on next page.....*

<b>- 2011 Competition Schedule -</b>		
<b>Competition/Style</b>	<b>Entry Deadline</b>	<b>Competition Awards</b>
<b>Big Batch Brew Bash</b> Old Ale	May 5	May 15
<b>Celtic Brew-Off</b>	May 12	Texas Scottish Festival, June 3-5
<b>Lunar Rendez-Brew</b>	June 26	July
<b>Limbo Challenge</b>	August 5th	August 27
<b>Cactus Challenge</b>	September	September
<b>August COC</b>	August 11th (Club) August 20th (AHA)	August 27th
<b>September/October COC</b>	October 6th (Club) October 15th (AHA)	October 29th
<b>Dixie Cup</b>	TBD	TBD
<b>November/December COC</b> Hefeweizen	November 17th (Club)	December 3rd (AHA)
<b>January/February 2012</b>	TBD	TBD
<b>March/April 2012 COC</b>	TBD	TBD
<b>May 2012 COC</b>	April 20th (Club) April 27th (AHA)	May 5th

## NTHBA Officers

### President

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### Past President

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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](http://www.nthba.org)