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# LIVIN' THE BREWS

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THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION  
VOLUME XXVII ISSUE VI



## PINTS OF INTEREST

- THE NEXT CLUB MEETING AT DEEP ELLUM BREWING IN DALLAS —JUNE 12TH
  - THE NEXT CLUB BREWDAY IS AT THE BEYER'S —SATURDAY JUNE 30TH
  - LUNAR RENDEZBREW ENTRIES DUE — JULY 7TH
  - THE NEXT CLUB ONLY COMPETITION IS PORTERS —JULY 27TH
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## Prez Sez

By Chuck Homola

Whilst sitting near the water in Newport Beach, Cali peering through the branches of a substantial Eucalypt tree - I felt inspired to ramble on about all things beer - or maybe it was just Barrett telling me to get my butt in swing and get my article done on time for a change :)

One of the truly great things about our hobby is that one gets multiple returns on their investment. We seek out ideas on how to come up with that next great recipe to share with our friends and family. One way I have discovered to do so is to try various offerings from our commercial counterparts to see what they have up their sleeves. Just an hour ago we were sitting at Steelhead Brewing in Irvine, CA and had a sampler of the local fare. Much to our surprise (after a disappointing first day in the area) we found a brewpub with solid yet creative beers across the board. There were no off aromas or flavors in any of the seven beers we tried and also discovered two quite unique takes on a west coast favorite - the venerable IPA. We discovered an unfiltered version infused with guava - simply amazing balance and a spirited juxtaposition with the compensatory hops - absolutely wonderful experience. Next we found a hybrid fusion of west coast

IPA with a lager based fermentation - unreal how smooth and clean this was with the characteristic hop aromas and flavors still on display in the foreground. I give you the IPA - the first truly unique hybrid from the west coast in quite some time.

This experience was rounded out by the manager setting up a private tour with the head brewer Eddie - upon learning of our HomeBrewer roots he invited us into the brewhouse as extended family. Once this was complete he treated us to free pints of our choice. Have I mentioned how much I love our brew culture of inclusiveness?

As I wrap up this article we are sipping on some Speakeasy Prohibition Ale - we are in a truly unique time in our craft and culture - macros are having to deal with micros, HomeBrewers are more prevalent and experienced than ever before and for the first time in my life, west coast brewers are stating their awareness of the beer juggernaut that has awakened in the Lone Star State. Be proud, be brewers but above all be the next great beer place on the planet!

BTW - did I mention Eddie was a HomeBrewer with no formal brewery training?

# Education Station: Style Class

By Aaron Wolin

## Brewday Education

The next brew day is on June 30th, and we're going to try something different. I'm calling this a DIY education session, where everybody who has some interesting DIY homebrew project they're proud of can show it off. Bring any small equipment you want, or photos of larger projects. Knowledge sharing and questions are encouraged!

## BJCP Classes

The beer classes are starting up again! We're going a different route this year, with less focus on BJCP styles and more on beer sensory.

To begin with, we'll have an introductory course highlighting and tasting various beer styles. The focus for this first class is on what makes the styles unique from the homebrewer recipe standpoint: the general grains, hops, and yeasts used. It will be an overview for people who are less familiar with some styles, and a general beer appreciation for people that are. Participation is \$10 per person.

The first class will be held:

**Sunday, June 24 (2-6pm, Location TBD)**

I would like to have another class around the beginning of July, but I won't personally be available again until Sunday, July 29. If other people want to host an earlier class, *please let me know*. I'm going to try and derive a concrete class schedule, but my personal schedule does not allow me to host every class. **We are going to need participation from club members to keep the class running.** Since we're not focused purely on BJCP styles or testing deadlines, we have a much larger degree of flexibility with dates and class topics.

Other class ideas include:

- Beers from different hop regions
- Various uses of wheat, oatmeal, and other "body" grains
- European styles and their American clones
- Farmhouse vs Sours
- Porters vs Stouts
- Seasonals
- Extreme beers
- Ciders and meads
- Herbs and spices
- New-to-Texas beers

If you have your own idea for a beer class, feel free to email me and we can formulate a plan and schedule.

Note that due to much stricter shipping laws for Texas, we will not have nearly the degree of out-of-state beers as last year's class. I'll try to have a few unique beers for some classes, but the introduction class will consist of locally found (but good) brews.

If you're interested in participating in the class, email me at [education@nthba.org](mailto:education@nthba.org). I'll create a separate mailing list for participants.

**BREW ★ ENTER ★ JUDGE ★ WIN**  
THE CONTESTS OF THE LONE STAR CIRCUIT!

**2012 EVENTS**

BLUEBONNET BREWOFF  
ALAMO CITY CERVEZA FEST  
CELTIC BREWOFF  
BIG BATCH BREW BASH  
LUNAR RENDEZBREW  
LIMBO CHALLENGE  
CACTUS CHALLENGE  
DIXIE CUP



WWW.LONESTARCIRCUIT.COM

## *Spruce Tipped Brown*

By Jerry Kassebaum

One of the best beers I ever made was a kit beer brewed with spruce. The beer was highly drinkable and it actually won a prize at my former brewing club SAAZ, The Spacecoast Association for the Advancement of Zymurgy in Florida. (I was a founding member.)

Thinking back the most important ingredient was the fresh spruce. The spruce flavor was very subtle. I used fresh spruce tips from my parent's tree in Cheyenne, Wyoming. Each spring they would send new growth during the spring. A friend who liked my beer made is own with spuce extract. SAAZ club members agreed his tasted like Pine-Sol. I suspect he overdid the spruce.

2 cans Telford's Nut Brown Ale  
5 oz. spruce needles  
Boiled 30 minutes  
1.5 oz. Willamette hops  
Boiled 2 minutes  
Pitched Telford's yeast that came with kit

I added 5 oz of fresh spruce needles the Telford's Nut Brown Ale kit and boiled for 30 minutes. At the end of the boil (2 mintues) I added 1.5 ounces of Willamette hops then cooled. I fermented with the yeast from the kit. Brewer's Best has a similar kit The 1016 English Brown Ale. It's a little more advanced yet easy to brew.

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*If you're interested in life insurance contact Jerry at [kass@swdallas4u.com](mailto:kass@swdallas4u.com). He can also be reached by phone at 469-767-5940.*

# You Can Have Your Cake and Eat It, Too.

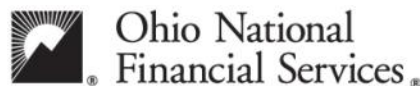
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## *Brew Riot: 2012*

By Graham Keefe

May 20<sup>th</sup> was the third annual Brew Riot, a street festival/homebrew competition organized by Eno's Pizza Tavern and held in the Bishop Arts District where Oak Cliff celebrates the community of craft brewers. The festival was held on Bishop Avenue between Davis and 8<sup>th</sup> Streets, and the streets were closed off to traffic since the attendance topped 2,000. Brew Riot featured professional craft brewers as well as homebrewers, with nearly 200 beers for all to enjoy. Local commercial beers included choices from Rahr, Franconia, Peticolas, and Deep Ellum Brewing Co., as well as a new feature from Union Bear and sneak peeks at brews from Four Corners and Lakewood Brewing Co. This year's Brew Riot featured 50 homebrew teams with 174 different beers to sample. Personally, I have been involved with Brew Riot since its inception, and it has been fantastic to see this festival grow from a fledgling gathering of 15 homebrewers in 2009, to one of the best events in Oak Cliff each year. Even though I did not take home any awards, the feedback from other homebrewers and constructive criticism from the professional brewers was reward enough. Taking part in Brew Riot has definitely been a great experience in event planning -- all the way from making sure beer is ready to drink by a certain time to knowing how to handle someone not liking one of your beers (pretzels and water usually remedy that bad beer situation)!

Cheers y'all!

## *Competition Corner*

By Einar Jonsson

### LSC - Lone Star Circuit

The next competition in the Lone Star Circuit is The Lunar Rendezbrew, in Houston. The entry deadline this year is July 7th. We'll have a packing party for our club's entries, sometime around July 1st, unless I drive them down. I will post in the online forum when this has been finalized.

Our competition, The Limbo Challenge, will be coming up in August. The entry deadline is August 3rd. Login will be August 4th. Judging will be August 11th and 12th. The Awards Ceremony will be held on August 25th. This is our competition, yet it has been dominated by other clubs in recent years. I encourage our membership to brew and enter your best beers. Let's show the LSC what this club can do.

### COC—Club Only Competition

The May COC - Scottish and Irish Ales, was judged recently, and we had 6 entries. Liz Sloan won first with a Scottish 70/-. Leroy Gharis won second with his Irish Red. Jesse Thoresen won third with his Scottish 80/-. Congratulations to the winners, and thanks to all the entrants and judges. The next COC will be in August, and the category will be Porter. Entries are due at either home brew shop by July 27. We currently have a five-way tie for first place. This has been a very competitive year so far, and there are still 3 competitions left.

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*(see pages 6 & 7 for competition standings)*



# Dark Lord Days

By Chuck Homola

Ye vearly the darkest of lords summons! There's no swabbing the poop deck in this one - just pure unadulterated beer appreciation. For the third time in a row I have been fortunate enough to take part in then quest for Dark Lord at 3 Floyd's Brewery. Once again the adventure was as unique as those in the past - no Uhaul involved this time - but an overall beer cultural experience was had by all! This year I was joined by several club friends including David, Shawn, Fred, Einar and Eric - truly good times had by all. The pre-festival activities included various stops at beer venues around Chicago - gotta love the Map Room and Half Acre. Also a visit to my spiritual mecca of Wrigley Field - Shawn - I think you now know why they call it the Friendly Confines. This all eventually led us to NW Indiana's Brigadoon of beer - Beer Geeks - how can you pass on the opportunity to have beers in the presence of sippy straw Steven Hawkins. If that makes no sense - I can provide photos upon request.

Enter Dark Lord Day - what color will the wax be this year? How many bottles can we buy? Might we get winning golden tickets to buy reserve beers? Will the port a potties over flow before or after 11am this year? This year was full of surprises just as years in the past.

Dark Lord was doled out at 4 per entrant with the coolest blood red wax we've seen. We were also granted audience to purchase 2 bottles of reserve - one cognac barrel aged and the other cognac aged with chiles - those are going to be fun to try in a couple of years! We also got to partake of most of the beers 3 Floyd's makes - what a great experience into the inter psyche of the brewers (actually a pretty scare place to go) but I have to admit I was a bit disappointed in the guest beer tent this year - the standards were set way too high over the past couple of years so it was hard to maintain.

Food this year - ah yum, tshirts and pink vinyl albums - way too cool. The lineup of death rock bands - well let just say my ears aren't bleeding

anymore - but I had a blast taking in the experience with local death rock aficionado Shawn - yea - he can actually can tell what they are shrieking - I mean singing :)

All in all another amazing experience - can't wait to go again next year and hopefully introduce even more folks to the experience - thank you North American beer culture - you Rock - I mean you Death Rock!

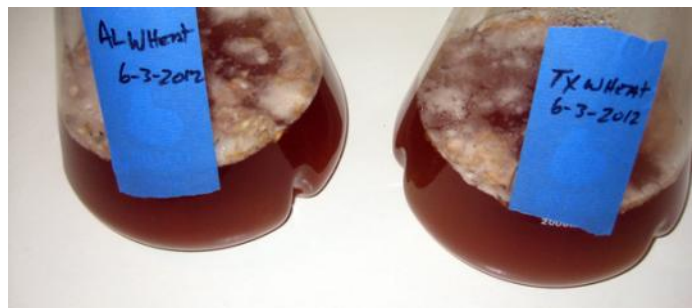
PS - David you're awesome for "back dooring" us into the brew pub!

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# Sour Harvest Wheat

By Barrett Tillman

While driving to Parker, TX I noticed a cloud of dust on the horizon. Fields of wheat were being harvested. I thought my next beer should be sour as I visited 2007 president Fred David. Onto something new Fred briefly discussed potential futures with Ambit Energy. The chat involved more beer than business. That night we discussed porters, milds, pales ales, and the new Calypso hop. Heading home I stopped to pull some kernels of wheat. The husks were sure to be a great media for wild yeast and bacteria. I decided to harvest this sample and another from wheat fields in Alabama. In the coming months I'll brew a test batch and pitch the separate strands. Each should yield a complex sour or not so great swill. Post fermentation I'll flash pasteurize and sample. Stay Tuned!



## *2012 Competition Schedule –updated*

Competition/Style	Entry Deadlines	Awards
AHANHC All BJCP Beers, Meads, Ciders	March 19-28-First Round Early to Mid June- National	May 4 June 23
Lunar Rendezbrew All BJCP Beers, Meads, Ciders	Early July	Early August
Limbo Challenge Beers w/SG<1.050	Late July-early August	August 25
Cactus Challenge All BJCP Beer ,Meads, Ciders	Early August	Mid September
August 2012 COC BJCP Category 12-Porter	July 27-Club August 10-AHA	August 18-AHA
September/October 2012 COC BJCP Category 6-Light Hybrid	TBD-Club October 6-AHA	October 13-AHA
Dixie Cup All BJCP Beers, Meads, Ciders	Mid-late September	Mid-late October
November/December 2012 COC Ant Hayes Memorial Burton (Olde) Ale BJCP Cat 19A	TBD-Club November 10-AHA	November 17-AHA

# 2012 Current Standings

## Brewer Royale

Brewer	Points
Bill Lawrence	3 Points
Kent McBride	3 Points
Jesse Thoresen	3 Points
Liz Solan	3 Points
Leroy Gharis	3 Points
Jay Ellsmore	2 Points
Jimmy Orkin	1 Point

## Brewer of the Year

Brewer	Points
Jenna Higgins	6 Points
Don Vanslyke	5 Points
Bill Lawrence	4 Points
Anthony Perea	3 Points
Phillp Zayas	3 Points
Randy Friese	2 Points
Aaron Wolin	2 Points
David Lee	2 Points
Doug Nett	2 Points
Kent McBride, Ryan Saenz	2 Points
Lance Smith	2 Points
Andrew Speer	1 Point
Lee Pelfrey, David Ireland	1 Point

## NTHBA Officers

### President

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Aaron Wolin  
education@nthba.org

### Secretary

Barrett Tillman  
secretary@nthba.org

### Past President

Wayne Yandell  
pastpres@nthba.org

## 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)