

LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION

Prez Sez

By Jimmy Orkin

I am not complaining about the rain. You know we are going to needing rain in the hot days of July and August. April was quiet from a competition point of view. Hopefully you were brewing winning beers for the Celtic and other near competitions.

The Celtic dates coming up are, May 15 for the entry deadline, May 23 for judging and June 6 for the Awards. Please try to help judge the Celtic. Judging will be at J. Gilligan's Bar & Grill in Arlington. It is great experience and all beer competitions need good judges.

This months meeting will be at Bavarian Grill in Plano. Bavarian Grill has great German food and beer selection. They have the stein club where when you drink all the beers on your beer card you get a stein. Ask your server for details. Jürgen asks that once we place an order you keep your seat until your order is delivered.

We are also scheduled to have the October meeting at Bavarian Grill so you can put that in your calendar if you are not using the official Club calendar.

Four of our club member drove to the Three Floyds Dark Lord

Day. I was one of them. Also in the SUV were Don Trotter, Erich Gens and Einar Jonsson. We drove 950 miles each way. That was a little to much for me. James Dorman, his sister and Walter Jancaric of the Red River Brewers met us at the brewery. We did capture some of the elusive Dark Lord 2009. We also made a trip to Sam's Beverage in Chicago. Much beer was purchased and packed in the SUV. There is too much to discuss here. If there is interest I can write up a trip review for the next newsletter.

Until then, Brew Strong Everybody!



Memership Renewal Time

By Leroy Gharis

PAY YOUR DAMN DUES! Ok guys and gals, your club membership expires on May 31st. You can renew your membership in one of three ways.

1. Next time you are in Homebrew Headquarters ask for a membership form. You can fill out the form, pay your \$20 and walk out with your new membership card. Make checks payable to North Texas Homebrewers Association
2. Find me at the next brewday or club meeting. I will have forms and membership cards.
3. For those of you who are unable to do option 1 or 2, we will get application form on the website that you can download, fill out and mail to the address on the form. Be sure to include your check made out to North Texas Homebrewers Association. I don't recommend you send cash in the mail. Make sure your address is legible so I send it to the correct address.

If you do option 1 or 2 you will get your membership card when you pay. If you choose option 3 you will have to wait until I mail you your membership card.

SHIPPING BOXES

We have lots of shipping boxes great for shipping your 12 oz. bottles to competitions or friends and family. Each box holds nine 12 oz. bottles. The club is selling them at our cost of \$2.40 each. It's best to purchase them in lots of 5 since five boxes will cost \$12. Send me an email at treasurer@nthba.org if you would like to have some brought to a brewday. I will see what we can do about getting some at Homebrew Headquarters for you to purchase. Keep an eye on the "General" discussion forum on the club web site for more information.

Hope to see everyone at Bavarian Grill Tuesday!

What's Brewin'

By Brian Beyer

I would like to thank Kim for hosting the spring party. The next event is the beer tasting at Brian and Melinda Beyer's house, 2117 Rheims Dr. Carrollton TX 75006, on Saturday May 23rd. For those members of the club that do not know, our club came back from the Blue Bonnet with several cases of beer from both the commercial tasting and competition bottles. We will have the bottles chilled and we will be grilling up some hamburgers and hot dogs. This is an event where you **DO NOT** need to bring beer, we have a lot of beer from the Blue Bonnet. Just bring a side or a dessert. The festivities will begin around 6.



Tech Corner

By Ken Woodson

Greetings from Memphis Tennessee, the next beer basics class will be held at the May brew day, May 9th. We'll start around 12:30 p.m. and we will discuss Meads. So, if you get a chance, come out and join us at the brew day, I'll be there via webcast, live from Memphis.

I am still exploring Memphis; however, it did not take long to find the two Flying Saucers here in Memphis. There is one Saucer in downtown Memphis, one block off the famous Beale Street. The other location is in a nearby suburb, Cordova, which is on the east side of greater Memphis.

In addition to the Saucers, Memphis also has a great micro-brewery called Boscoss. The restaurant, Boscoss Squared, is located in Midtown Memphis.

Here are their brews that are always available on tap:

- Bombay IPA
- Midtown Brown
- Isle of Skye Scottish Ale
- Famous Flaming Stone Beer

They offer special and seasonal brews as well, here is a sample:

- Palisade Pale Ale
- Olde Fool
- Oatmeal Stout
- Boscoss de Mayo
- Boscoss Biere de Garde.

The microbrewery is best known for its Flaming Stone

Beer, which it has been brewing since 1993. Michael Jackson mentions this beer in his Pocket Guide to Beer, where he rates the beer three stars (worth seeking out according to Michael Jackson's rating system). Quoting Michael Jackson, "The Famous Flaming Stone Beer is surprisingly light but firm, with a toffee-ish palate and a late smoky dryness on the finish".

To make their Stone beer, Boscoss, heats pieces of Colorado granite to 700 degrees in their wood fired oven. Then, they add the super heated pieces to the wort which caramelizes some of the sugar contained in the wort, which provides the finished beer with a hint of caramel character.

As a home brewer, you can experiment with stone or stein beer. However, it can be a dangerous undertaking. So, if you make a stone beer there are a few things you need to know.

First, some stones will crack or explode when subjected to extreme heating and cooling. Therefore, you need to select your stones wisely. As mentioned above, Boscoss uses Colorado granite. Randy Mosher, in his book Radical Brewing, also mentions that granite or basalt work well in stone brewing.

Also, to avoid cracking the stones slowly heat them by indirect contact with the heat source before you add them directly to the fire. When the stones are red hot carefully and slowly transfer the stones to the wort. You will need a shovel and stainless steel basket

for this transfer. As an added safety precaution, use safety glasses just in case the stones shatter.

Randy Mosher recommends using about 7 to 8 pounds of stones to make a 5 gallon batch of stone brew.

Stone brewing should add an interesting caramel character to your home brew, however, be careful if you choose to embark on this adventure.

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

Radical Brewing, by Randy Mosher

To learn more about Boscoss, visit their website at

www.boscossbeer.com

Finally, for a great guide to find beer across the globe, see

Pocket Guide to Beer, by Michael Jackson.

May '09 COC/BR, Results

By Orlando Guerra

The May COC/Brewer Royal "Extract Beer" judging was held April 11th. We had 12 total entries. I would like to especially thank the judges for taking the time to help out.

Place	Name	Category	Beer Name
First Place:	Don Trotter	18A. Belgian Blond Ale	Enkel Biter
Second Place:	Orlando Guerra	12A. Brown Porter	Brown Porter V 1.0
Third Place:	Curtis Martin	13A. Dry Stout	Fifty-Five

Aug 2009 COC/BR, Amber Hybrid Beers

By Orlando Guerra

The August 2009, "Amber Hybrid Beer" will be open to BJCP Category 7. Amber Hybrid Beer, including 7A. Northern German Altbier, 7B. California Common Beer, and 7C. Dusseldorf Altbier.

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.bjcp.org/BJCP_BottleID.pdf Entries are tentatively due August 7th at 1pm at Homebrew headquarters. Each member may enter up to 3 entries per COC, however only 1 entry per sub-category (no double entries).

The Sept./Oct. 2009 COC will be open to BJCP Category 3. European Amber Lagers, including 3A. Vienna Lager, and 3B. Oktoberfest/Marzen.

See the web site and the discussion board for additional information.

NTHBA Homebrewer of the Year Title

By Orlando Guerra

At the April Club meeting a vote was held to create a new title to recognize and award the efforts of NTHBA members in the Lone Star Circuit competition. The vote was passed unanimously.

The new title will be: NTHBA Home Brewer of the Year. The title will be awarded to the NTHBA Individual or Team who accumulates the most points in the Lone Star Circuit. Awards will also be given out for 2nd and 3rd places. A new traveling trophy (like the COC) and keeper trophies for first second and third place will be commissioned. Monetary awards for first, second, and third place winners in the amounts of \$150, \$100, & \$50 will be awarded to offset the entry cost associated with competing in the Lone Star Circuit.

National Hombrew Competition, Old West Region, First Round Winners

By Orlando Guerra

Congratulations to Damon Lewis, Orlando Guerra, and Jason Christian for advancing to the final round of the NHC. The "Old West" region's first round results are as follows:

Category 3, European Amber Lager

2nd Place, Cat. 3B, Damon Lewis & Orlando Guerra

Category 6, Light Hybrid Beers

1st Place, Cat. 6D, Damon Lewis & Orlando Guerra

2nd Place, Cat. 6A, Damon Lewis & Orlando Guerra

3rd Place, Cat. 6C, Damon Lewis & Orlando Guerra

Category 14, India Pale Ale (IPA)

1st Place, Cat. 14B, Jason Christian

Category 22, Smoke-Flavored and Wood-Aged Beer

3rd Place, Cat. 22A, Damon Lewis & Orlando Guerra

The Final Round judging takes place on June 18, 2009 during the AHA National Homebrewers Conference in Oakland, CA. Congratulations to everyone and good luck to those participating in the final round!

Lone Star Circuit, Summer Competitions

By Orlando Guerra

The summer months are fast approaching. Before we know it the summer competitions will be upon us. We have three competitions that have entry due dates in July, including the Lunar Rendez-Brew, the Alamo City Cerveza Festival and the NTHBA sponsored Limbo Challenge. That gives each of us about 10-12 weeks to brew our entries.

The Lunar Rendez-Brew is open to all BJCP Beers, Meads & Ciders. The Lunar does not have any entry limitations, per subcategory or per medal category, so let's load them up. Entries are due mid to late July. The event will be held August 8th.

The Alamo City Cerveza Festival is open to all BJCP Beers, Meads & Ciders. Limit of one entry per subcategory, no-limit per medal category. Entries are due late July. The event will be held August 15th and 16th.

The Limbo Challenge will be open to styles of beer traditionally considered "session beers" and generally having an original gravity of 1.050 or less. Limit of one entry per subcategory, with a maximum of three per overall medal category. Entries are due late July to early August. The event will be held in August. As the Host club of the "Limbo" we want to strongly encourage everyone to participate.

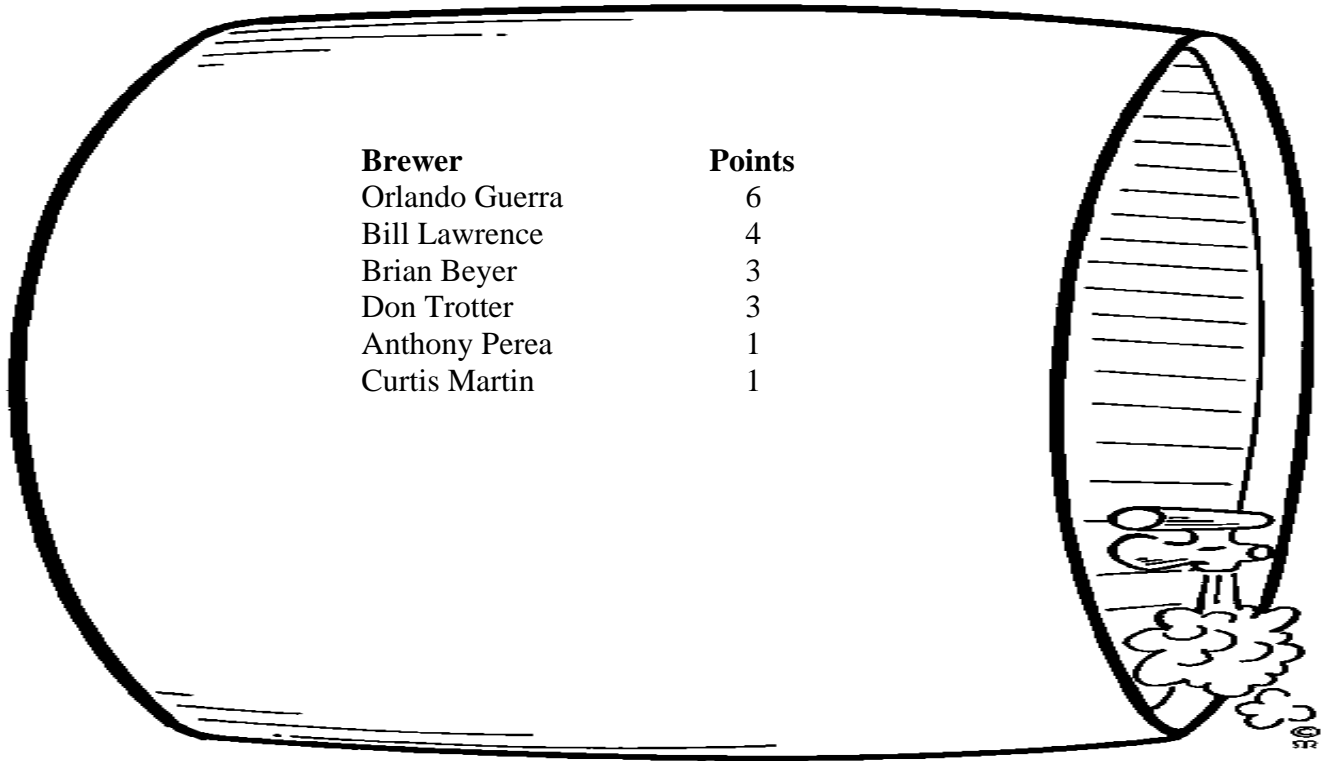
As always if you have any questions about any of these competitions, please contact me or any officer. Keep a look out on the NTHBA discussion board for the latest info.

2009 NTHBA Homebrewer of the Year Rankins

By Orlando Guerra

Brewer: Individual or Team	Points
Damon Lewis & Orlando Guerra	13
Charlie Gottenkieny	6
Bill Lawrence	5
Kelly Harris & Don Trotter	5
Wayne Yandell	5
Jimmy Orkin	4
Einar Jonsson	3
Kimberly Rhea & Melinda Beyer	3
Don Tate	1
Don Trotter	1
Jared Millar	1
Richard Harris	1
Steve Steinheimer	1
Tim Champagne	1

BREWER ROYALE 2009



Brewer	Points
Orlando Guerra	6
Bill Lawrence	4
Brian Beyer	3
Don Trotter	3
Anthony Perea	1
Curtis Martin	1

AHA Club Only Competition Schedule

By Orlando Guerra

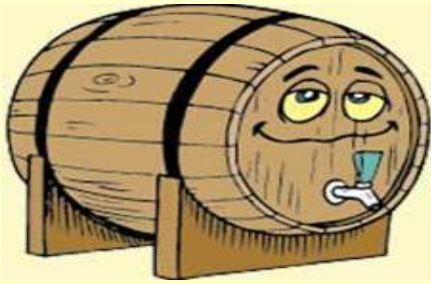
Date	Category
Aug '09	Amber Hybrid
Sept/Oct '09	European Amber Lagers
Nov/Dec '09	Belgian Strong Ale
Jan/Feb '10	English Brown Ales
March/April '10	American Ales
May '10	Extract Beers
Aug '10	Mead
Sept/Oct '10	Sour Ale
Nov/Dec '10	TBD

2009 NTHBA Competitions Lone Star Circuit & Brewer Royal

Competition	Entry Dates	Event Date
Jan/Feb COC Belgian & French Ales	Dec. 26th (Club) Jan. 9th (AHA)	TBD (Club) Jan 18th (AHA)
Blue Bonnet Brew-Off All BJCP Beers, Meads & Ciders	Jan. 1 st – Feb. 26 th	March 20 th & 21 st
March/April COC Beers with OG > 1.080	Feb. 27 th , by 1pm @ HBHQ March 28 th (AHA)	March 1 st April 4 th (AHA)
May COC Extract Beers	April 10th(Club) May 2 nd (AHA)	TBD (Club) May 9 th (AHA)
Big Batch Brew Bash Strong Scottish Ales	May 8th	May 17th
Celtic Brew-Off Fermented beverages associated with the Celtic regions of England, Scotland, Wales, Ireland, or Brittany	May 9th—15th	June 6th & 7th
Lunar Rendez-Brew All BJCP Beers, Meads & Ciders	July 11th	Aug 8th
August COC Amber Hybrid Beers	Aug 7th tentative (Club) Aug. 19 th (AHA)	Aug 8th (Club) Aug. 23 rd (AHA)
Alamo City Cerveza Festival All BJCP Beers, Meads & Ciders	Mid July	Aug 15th & 16th
Limbo Challenge Beers w/ SG @ 1.050 or below.	Late July, Early August	Late August
Cactus Challenge All BJCP Beers, Meads & Ciders	Early/Mid August	Mid September
September/October COC European Amber Lagers	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)
Dixie Cup All BJCP Beers, Meads & Ciders	Late September, Early October	Late October
November/December COC Belgian Strong Ale	TBD (Club) TBD (AHA)	TBD (Club) TBD (AHA)

See NTHBA Website and discussion board for links and up to date information.

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
(972) 234-4411
brewmaster@homebrewhq.com

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