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# LIVIN' THE BREWS

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



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## PINTS OF INTEREST:

- DON'T FORGET THE BIG BREW DAY COMING UP THIS SATURDAY. IF YOU'RE GOING TO BE THERE, BE SURE TO WEAR YOUR CLUB SHIRTS FOR THE PICTURE.
- THE NEXT CLUB MEETING IS MAY 10 AT THE FLYING SAUCER AT THE LAKE. CHECK THE WEBSITE FOR DETAILS.
- CHECK THIS NEWSLETTER FOR UPCOMING COMPETITIONS AND EVENTS OF INTEREST (LIKE THE SPRING PARTY AT THE END OF MAY)
- CLUB MEMBERS GET DISCOUNTED TICKETS TO THE NORTH TEXAS BEER FEST ON MAY 14 – SEE INSIDE FOR DETAILS

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## PREZ SEZ

By Wayne Yandell

By all accounts our April club meeting was a hit. For once, the weather cooperated and made for a very pleasant evening. If you missed it as I did, then you missed a great time as always at Franconia Brewery. Dennis Wehrmann, the owner, is always a gracious host and supplies some very nicely brewed beer for our enjoyment. I was told he had his lager, wheat and dunkel on tap. If you have not had Franconia beer before, you can find it at many local restaurants that have an assortment of beer on draft.

If you did not get a chance to go to the meeting, I had Jim cover the discussion of an upcoming event in May. We have been offered a free booth at the North Texas Beer Festival. Event information is here: <http://www.northtexasbeerfestival.com/index.htm>. Basically, we will be there to give out information about our club and home brewing in general. Some great ideas were offered up and we have moved forward on planning our content for the festival.

If you are interested in helping out we have a discussion on our forum covering the particulars: <http://www.nthba.org/forum/viewtopic.php?f=11&t=1034>

Our upcoming club meeting May 10th will be held at the Flying Saucer on the Lake in Garland. Location and map are on our club calendar. Hope to see you there!

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## **Keep Your Cool Part 2**

By Wayne Yandell

This is the follow up on how to keep your fermenting beer cool over the summer months. The basic idea last month was to use a square ICE Cube brand cooler and swapping out frozen water bottles to keep your fermenting beer at a stable temperature. This project adds complexity but rids you of swapping out bottles of ice.

For this project you will need:

Second cooler (a max cold or other highly insulated container would be best)

Aquarium pump – 50-100 gallon per hour (smaller if coolers on same level)

Temperature controller – Available at your local homebrew store.

10 foot piece of 3/8” outer diameter refrigeration copper tubing

10 to 15 feet 3/8” inner diameter vinyl tubing

To put this together you coil the copper to fit loosely in the cooler with the ice. Spread it out so it's not all sitting on the bottom.

Attach a length of vinyl tubing to each side of the copper coil with some hose clamps and make each piece of tubing long enough to reach the other cooler containing the beer and aquarium pump. Leave some slack so you can move the coolers around if need be. One length of tubing will connect to the pump and the other end will connect the outlet of the coil and will drain back into the cooler holding the beer and the pump.

Depending on if the controller's temperature sensor is water proof or not, you will need to submerge it in the water or use a thermowell in the liquid to keep the sensor dry.

When you put all together, the water is pumped through the coil in the cooler with the ice, it cools and returns to the cooler holding the fermenting beer. You can measure the temperature of the fermenting beer to fine tune how cool to keep the water if you see any difference in temperatures.

Happy brewing.

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## **Limbo Challenge Competition**

By Jimmy Orkin

We are having our first Limbo Challenge planning meeting on May 4 at Catfish House in Carrollton. Catfish House is located at 3108 Old Denton Road Carrollton, TX 75007. The official meeting will start at 7:00 PM.

The remaining planning meetings will be on the first Wednesday of the month.

The big change for this year is the provisional addition of American Pale and American Amber styles.

We have several items to discuss:

1. Location for the Awards Ceremony.
2. Head steward position.
3. Data person.
4. Awards, type and source.
5. Must be more but I cannot think of them as I write this.

Please come with your ideas.

Here are some of the facts we know.

Dates:

Entries Dates: July 25 through August 5th.

Login at TBD.

Judging at Melinda and Brian Beyer's house: August 13, 14.

Event on August 27, location TBD.

Head Judge: Don Trotter.

Entries will be accepted at Homebrew Headquarters and the Wine Maker's Toy Store.

If you would like to assist in any aspect of the Limbo, I encourage you to contact me at [director@limbocomp.org](mailto:director@limbocomp.org)

Brew Strong!

Jimmy

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### **Dues are due**

By Bill Lawrence

Well it is again that time of year. With May showers come May flowers and of course, it is dues time again for the NTHBA. Last year, I waxed poetic about the benefits of membership and naturally, I will use this missive to do the same again this dues season. As has been the case for many years now, annual dues are again \$20. You may well ask why should I invest my hard earned money in a membership since I can just leach off the rest of the members, show up at parties and brew days and partake without laying out a penny? Well I guess my immediate reaction to that question is "because you don't want to seem like cheap, low life scum". There is nothing wrong with being low life scum of course (and some of my best friends are) but well, being cheap is just beyond the pale. There are of course other benefits of membership. First of all, we sponsor four parties a year. Besides the dazzling array of beers to try, you will meet some of the most articulate, well read and thoughtful people to be found in the metroplex. Then there is the bevy of beautiful women always in attendance, it simply boggles the imagination, not that I am trying to pimp anyone out or anything. And for the delight of our female members, there is always a full stable of ready studs just frothing at the mouth to do your bidding. New to brewing? We have monthly brew days where you will be sure to learn the most up to date techniques and view some extremely sophisticated hardware. In no time, you will be brewing beer

which will rival that produced by seasoned brew masters. We also offer club contests, technical demonstrations and classes in beer appreciation and judging. Oh yeah, then there is the Bluebonnet. You will have the opportunity to participate in possibly the largest single site homebrew competition in the country and all the debauchery that entails.

Now I realize that some people out there are bottom line oriented, this section is for you. We are extremely lucky in that we have two very fine, local homebrew stores ready to service your every brewing need, Homebrew Headquarters and The Winemakers Toystore. Both establishments offer a 10% discount to club members. Let's assume for a minute that you brew ten batches of homebrew a year, 5 gallons each. Further, let's assume that the cost of ingredients for each batch averages \$32. For the quick witted out there, that would amount to spending \$320 a year for your beer before discount. Ok, now for the fuzzy math. Your outlay after the discount would be \$288 so you would have saved \$32 over the course of a year. Because you invested \$20 in the membership your net savings would be \$12 which is a 60% return on investment. How many purchases have you made in your life with such an impressive, guaranteed return? Just think about the benefits enjoyed if besides ingredients you also purchased brewing equipment, it is simply mind boggling.

Ok so how do you sign up for such a great deal? It's simple, just complete the attached membership application (at the end of this newsletter), attach your check or cash and bring it to the meeting. I will exchange these items for a shiny, personalized membership card. Can't make the meeting? Just bring the paperwork and cash to either homebrew store mentioned above and they will issue your membership card to you. Please write legibly and be sure to sign the form, you don't get the membership card without completing the application. Finally, as I am always bound to say:

### **JUST PAY YOUR DAMN DUES**

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#### **Dark Lord Day**

By Chuck Homola

Greetings all from the gates of the Dark Lord Day Festival 2011!

Several of us have been on the road for the past 6 days in quest of delicious beer. We started in New Glarus, WI with a tour of their brewery and a subsequent purchasing episode in their beer cellar - wow - I think we bought some of almost everything they had. We then ventured into northern Illinois for a stop at the Farty Onion brewpub in Barrington. The next day we were on to the big city with stops at two Binny's for ALOT of beer. The BJCP class will be well stocked to say the least. We swung by Goose Island and Revolution Brewing as well - awesome food and ever so tasty beers were had by all. We also landed at the Titled Kilt for night cap and then back to savor a few bottles of our spoils of war up to that point. You should have seen the look on the bellman's face when he started loading up all the beer we had acquired up that point.

It soon became apparent we were going to have to leave two of our traveling companions behind to make room for all the tasty beverages we had bought - so we rented a U Haul trailer to secure passage for our liquid minions - it turns out we had 40 square feet of beer cases already! With the trailer filled

and secured we headed south to Indiana (domain of the dark lord) to prepare for the momentous day. We are planning a trip to Flossmoor Station to prepare our souls - I mean palates for the fascinating offerings we will partake of while soaking up some sweet death rock and gothic sites.

Should we survive this maelstrom of beer, music, food and skullduggery - we will have a plethora of film, pictures and stories to share with everyone. Until that time I would just like to remind everyone that is planning to participate the BJCP class that the first session is on May 15th at 2pm. The class will take place at the lair of the Darklord Minions located at 905 Glen Rose Drive, Allen 75013. If you want to be added to the email list, contact me at [education@nthba.org](mailto:education@nthba.org).

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## **Competition News**

By Jim Lavin

### **May Club Only Competition Winner**

This month's Club Only Competition was Wood Aged Beers. Jesse Thoreson took First Place with his Real Cedar Ale which was an American Pale Ale aged on Cedar.

## **Upcoming Competitions**

### **Celtic Brew-Off**

The Celtic Brew-Off is the largest homebrewing competition in the country devoted exclusively to beers, mead, and cider with origins in Celtic nations of the world. Entries are due by May 12th. You can find out more details at <http://www.kobb.org/celticbrewoff/>

You can drop off entries at Homebrew Headquarters 300 N. Coit Rd Suite 134 Richardson TX.

### **A Call for Judges**

I'd like to ask anyone interested in judging to help out by volunteering to judge the Club-Only Competitions. This is a great way to hone your judging skills and you don't need to worry about your experience level, we will always have experienced judges to guide you through the process. If you plan to take the BJCP test this year judging the COC is a great way to get some practice sessions in with certified judges before the test. If you are interested in judging please send your contact information to [competitions@nthba.org](mailto:competitions@nthba.org) with COC Judging as the subject.

### **It's Time to Pitch!**

Well that's all I've got for you this month. So, it's time to pitch the yeast and see how things turn out. So stay sanitized, keep an eye on those fermentation temps and I'll catch you all at the next club meeting.

Jim Lavin – Otaku Brewer

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## **What's Brewin?**

By Kimberley Rhea

I would like to thank Anthony and Greta Perea for hosting our April Brew Day. I know everyone had a great time.

Our next Brew Day will be at Kelly and Kym Harris' home. It will be on May 7 (National Homebrew Day), from 9:00 am – 4:00 pm.

Kelly will be brewing a recipe from the American National Homebrewer Association. The recipe he chose is the Extract Porter.

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

Their address is:  
4000 Daden Oaks Dr  
Plano, TX 75093

Chuck Homola has been gracious enough to host our Spring Party on May 28 from 6:30 pm – 10:00 pm.

His address is:  
905 Glen Rose Dr.  
Allen, TX 75013

The main course will be provided. Please bring a side dish or dessert to share.

I still need a Host for our November Brew Day. Let me know if you have any questions or would like to host.

Kim  
"Woo Girl"

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## **Upcoming Competitions**

### **16th Annual Big Batch Brew Bash**

The Big Batch Brew Bash is the KGB's signature homebrew competition. Begun in 1996, it has grown into the largest single-style homebrew competition in the history of humankind. This year's style will be Old Ales BJCP Category 19A. I will coordinate a packing party the week of April 25<sup>th</sup> where you can bring your entries and we'll pack them and ship them to the competition as a group. Keep an eye out on the club calendar for the date. You can find out more details at <http://www.thekgb.org/BigBatchBrewBash/CurrentNews.aspx>

## Celtic Brew-Off

The Celtic Brew-Off is the largest homebrewing competition in the country devoted exclusively to beers, mead, and cider with origins in Celtic nations of the world. Entries are due by May 6<sup>th</sup> with May 12<sup>th</sup> the final day for Entry Drop Off. I will be coordinating a packing party the first week of May where you can bring your entries and we'll transport them to the drop off location before the 12<sup>th</sup>. Keep an eye out on the club calendar for the date. You can find out more details at <http://www.kobb.org/celticbrewoff/>

<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  (BJCP 19A)	May 5	May 15
<b>Celtic Brew-Off</b>	May 12	Texas Scottish Festival, June 3-5
<b>Lunar Rendez-Brew</b>  All BJCP Beers, Meads & Ciders	June 26	July
<b>Limbo Challenge</b>  Beers w/ SG @ 1.050 or below	August 5th	August 27
<b>Cactus Challenge</b>  All BJCP Beers, Meads & Ciders	September	September
<b>August COC</b>  Mead	August 11th (Club)  August 20th (AHA)	August 27th
<b>September/October COC</b>  Specialty/Experimental/Historical Beers	October 6th (Club)  October 15th (AHA)	October 29th
<b>Dixie Cup</b>  All BJCP Beers, Meads & Ciders	TBD	TBD

<b>November/December COC</b> Hefeweizen	November 17th (Club) November 25th (AHA)	December 3rd (AHA)
<b>January/February 2012</b> Dark Lagers	TBD	TBD
<b>March/April 2012 COC</b> Stout	TBD	TBD
<b>May 2012 COC</b> Scottish and Irish Ale	April 20th (Club) April 27th (AHA)	May 5th

Continued on next page.....

## North Texas Homebrewers Association

### Membership Application/Renewal

- Bring the completed form and your dues to a club meeting, or
- Drop off the completed form and dues at Homebrew Headquarters, or
- Mail the completed form and check to: (Make check payable to North Texas Homebrewers Association)

NTHBA  
c/o Homebrew Headquarters  
300 N. Coit Road Suite 134  
Richardson, TX 75080

Memberships expire on May 31 of each year. Annual dues are \$20.  
Please print when completing the form.

Email address is required to receive the club Newsletter "Living the Brews".

<b>Member Name:</b>			
<b>Street Address:</b>			
<b>City:</b>		<b>State:</b>	<b>Zip Code:</b>
<b>Home Phone:</b>		<b>Alternate Phone:</b>	
<b>Email:</b>		@	

By signing this form, I fully understand the following statement:

My participation in this association is entirely voluntary. I know that participation in the club activities involves consumption of alcoholic beverages and this may affect my perception and reactions and I accept responsibility for my conduct, behavior, and actions and absolve and indemnify the North Texas Homebrewers Association, its officers and members of responsibility for my conduct, behavior and actions and the conduct, behavior and actions.

**Signature:**

**Date:**

**Received by:**

**Cash:**

**Check#:**

**Expiration Year:**

## **NTHBA Officers**

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### **President**

Wayne Yandell  
president@nthba.org

### **1st vice president**

Jim Lavin  
competitions@nthba.org

### **2nd vice president**

Kim Rhea  
socials@nthba.org

### **Treasurer**

Bill Lawrence  
treasurer@nthba.org

### **Minister of education**

Chuck Homola  
education@nthba.org

### **Secretary**

Larry Papkin  
secretary@nthba.org

### **Past President**

Leroy Gharis  
pastpres@nthba.org

## **Club Brewmeisters**

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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**

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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)