
LIVIN' THE BREWS

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



PINTS OF INTEREST

- FREE LME FOR NATIONAL HOMEBREW DAY MAY 5TH —DETAILS ONLINE
 - THE NEXT CLUB BREWDAY IS AT FOUR CORNERS BREWING —SATURDAY MAY 5TH
 - THE NEXT CLUB MEETING AT THE LONDONER IN ADDISON —MAY 8TH
 - THE CHICKS RULE BREWDAY IS AT THE BEYER'S —SUNDAY JUNE 3RD
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Prez Sez

By Chuck Homola

First off thanks again to Dennis at Franconia for hosting the club once again this year. This will serve as a good kickoff for a series of club meetings that will take place at various breweries in the area. Throughout the rest of the year we will be visiting old standbys and some new locales for our remaining meetings - looking forward to trying a couple of new locations.

As we enter the warmer seasons now it's time to think about brewing those lighter summer beers to get us through the hot Texas summer - and what better way to start preparing for the Limbo competition in August. For those not familiar with the Limbo - this is an NTHBA sponsored competition that is part of the Lone Star Circuit - so lets all work together to make this another great competition for the club.

As always we are continuing to come up with ideas on how to leverage our club's legacy and heritage through social media and in partnership with commercial establishments around the metroplex. We are hoping to announce a couple of them in the next few weeks and we will be looking for feedback to make sure the direction the club is going is in sync with the membership's needs and desires.

Lastly before a few of us get ready to head to northern Indiana for the Dark Lord festival (article on that next month if we survive) - we are looking for ideas on things the club would like to do - we have gotten some great ideas already - but keep them coming. [Go Penta-tailed Tree Shrews!](#)

Alamo City Cerveza Fest 2012

NTHBA WINNERS

— *Third Place* —

David Lee - Scottish & Irish Ale
David Lee - Porter

Education Station

By Aaron Wolin

Thanks to Einar for discussing the upcoming BJCP test changes. For more information, please see <http://www.bjcp.org/examcenter.php>

We need volunteers for the remaining brew days.

Competition Corner

By Einar Jonsson

The Alamo City Cerveza Fest was held recently in San Antonio. Congratulations to David Lee, who won a pair of third place awards: Scottish and Irish Ale, and Porter. As expected, The Austin Zealots were big winners in this one. This competition is in their backyard, so they entered heavily and won 66 points. The Foam Rangers did well also. Both clubs have pulled ahead of us in The Lone Star Circuit.

The awards for The Celtic Brew Off will be Saturday, May 5th at 1 pm, at The Texas Scottish Festival in Arlington. The next LSC competitions coming up are the Big Batch Brew Bash and The Lunar Rendezbrew. The entry decline for the Big Batch is May 11th. We will have a packing party at Wine Maker's Toy Store, on Monday, May 7th. Entries are due for The Lunar Rendezbrew on July 6th. The Lunar covers all BJCP categories of beer, mead, and cider, as well as wine and liqueur.

Club Only Competition

The next COC is Scottish and Irish Ale. Entries are due May 3rd. After that, the next COC will be in August, and the category will be Porter. The September/October COC will be Light Hybrids and November/December will be Old Ale.

(see pages 6 & 7 for competition standings)

Memberships are Due!

By David Lee

It's that time again... no not beer 30! Well maybe, but seriously, it's time to pay those club dues. NTHBA dues make it possible for the club to do the fun events we all love, so pay up and don't wait. Dues help pay for food, etc at events like our brew days, club parties, excursions and much more. They also make it possible for you to get a 10% discount at The Wine Makers Toy Store or Homebrew Headquarters. We have made some visual changes to the card this year so don't be surprised. The new card works the same as always. The changes were made to make sure folks get the most out of their contribution to the club. I will have my laptop at the coming club meetings, brew days and parties so I may update contacts. Provide me your data information in person, rather than scribble on paper, unless that is what you prefer. It will cost you \$20.00 to keep this club rockin' and don't hesitate to by one for your friends... NTHBA Memberships make great stocking stuffers for Christmas in July. IDK?? Was that a stretch??

You can also catch all of our events on the website, Facebook and Meetup.

- www.nthba.org
- www.facebook.com/nthba
- www.meetup.com/northtexashomebrewersassociation

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

2012 EVENTS

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



WWW.LONESTARCIRCUIT.COM

Oxygen Free Transfer

By Kent McBride

A brewer's relationship with oxygen is one of love and hate. When pitching yeast, having a proper amount of dissolved oxygen in the wort will help ensure vigorous and healthy fermentation. This is where the love affair with O₂ ends. After fermentation is complete, O₂ is a brewer's mortal enemy. Oxidation can detrimentally affect everything from the flavor to the beer's color as it ages. For me, the biggest threat of unwanted O₂ occurs when transferring from fermenter to keg. In this article I will attempt to describe my process used to reduce O₂ exposure when kegging.

Equipment required:

- Better Bottle fermenter
(glass fermentor works just fine too but use plastic if you have safety concerns)
- Tight fitting carboy cap and racking cane
- Appropriate length of transfer tubing
- Quick disconnect for your keg
- CO₂ tank and regulator
- Two inch length of small diameter tubing to bridge the connection between your CO₂ line and the vent port of the carboy cap. A section of old plastic racking cane should work but this depends on the inner diameter of your CO₂ line

Reduced oxygen transfer procedure:

1. Adjust your CO₂ regulator all the way down to around 2 PSI and close the shutoff valve.
2. Insert the 2" tubing into the vent port of the carboy cap and test fit the other end to the CO₂ line to make sure it makes a tight fit.
3. Adjust the carboy cap, racking cane and transfer tubing so that there are only a few inches of cane exposed under the cap. These parts should be clean and sanitized inside and out.
4. Remove the airlock from the fermenter and immediately replace it with the carboy cap assembly. If step 3 was done correctly the end of the racking cane will remain suspended in the headspace of the fermentor above the beer.
5. Promptly attach the gas line from your CO₂ supply to the vent tube of the carboy cap.
6. Verify that there is nothing to obstruct the flow of air in the transfer tubing (like an inline crimp valve) and open the shutoff valve on your CO₂ supply. At this point you should have a slow and steady venting of gas from the headspace to the racking cane and out through the transfer tubing. This serves two purposes. It is displacing any O₂ that was introduced during the airlock swap but more importantly, it is also replacing the air in the cane and tubing with CO₂.
7. Open the release valve on the lid of your cleaned, sanitized and purged keg. Let it vent fully.
8. Turn off your CO₂ supply.

9. Attach the clean and sanitized quick disconnect to your transfer tube and then connect it to the “OUT” (or liquid) post of your keg. At this point just verify that the release valve is open on your keg lid.
10. Turn on your CO2 supply again. You should now hear air venting out of the top of your keg after pushing CO2 through your entire setup.
11. If you have a spray bottle of starsan, spray the length of racking cane that is protruding from the carboy cap. This will also help to lubricate for the next step.
12. Slowly plunge the racking cane down into the beer. Apply more starsan as you go to ease the process. Stop plunging when you reach the depth you are comfortable with to avoid picking up any sediment. You should now see that the transfer has already begun thanks to the positive pressure in the carboy headspace.
13. Allow the beer to transfer and just before the transfer is complete, turn off the flow of CO2.
14. Close the pressure release valve on the keg when the transfer is finished and remove the disconnect from the liquid side. Purge the keg headspace with CO2 just as you normally would about 4 to 5 times and you are done!



Tip: I have found that the orange carboy caps do not always form an air-tight fit without a little help. I just use a hose clamp as a collar to lock it down on the mouth of the carboy. As you may notice in the photo, I have to do the same thing with the port for the racking cane but that has more to do with where I cut the port.

There you have it. Don't let the lengthy steps fool you. The process only adds a couple steps to the traditional approach. It is a little more involved than the ingenious auto-siphon but there are twice as many surfaces on an autosiphon to keep clean and sanitized. Plus the first two pumps required to prime the autosiphon are mixing outside air (including oxygen) with your beer. In addition to protecting the beer from O₂, I believe there is an added benefit. This is a closed system which will protect the beer from foreign yeast and bacteria during transfer.

*Just a note on safety. I have done this countless times in glass fermenters with no problems but this spotless record could change at any time if I get careless about the regulator setting or not double checking that the system always has an outlet to vent. I don't want anyone hurt as a result of this writeup. For this reason **I RECOMMEND PLASTIC FERMENTERS** if you have any doubts or safety concerns whatsoever.*

Slightly Loaded *House Beer*

By Barrett Tillman

Circling the idea of brewing to style. I have come up with the notion of consistently producing a house beer. Dedicating one tap that would change less than the others. The style of beer must be easy to brew and easy to drink. A high gravity well roasted dark strong ale comes to mind but the house would fill with sarcasm (aka the lowest form of wit) too fast. A house beer in the 3-5% ABV range is more reasonable. Ideally I would want some flexibility in malts yeast and hops.

Reviewing the styles Wayne Yandell introduced me to the wide range of Milds. Their original gravity I considered nonsense. Why shoot it out with fellow homebrewers with small caliber ales? The exercise was one for the learning. Mild can range in most things including SRM and yeast.

Aroma

Low to moderate malt aroma, and may have some fruitiness. *The malt expression can take on a wide range of character*, which can include caramelly, grainy, toasted, nutty, chocolate, or lightly roasted. Little to no hop aroma. Very low to no diacetyl.

Appearance

Copper to dark brown or mahogany color. A few paler examples (medium amber to light brown) exist. Generally clear, although is traditionally unfiltered. Low to moderate off-white to tan head. Retention may be poor due to low carbonation, adjunct use and low gravity.

Flavor

Generally a malty beer, although *may have a very wide range of malt- and yeast-based flavors* (e.g., malty, sweet, caramel, toffee, toast, nutty, chocolate, coffee, roast, vinous, fruit, licorice, molasses, plum, raisin). Can finish sweet or dry. Versions with darker malts may have a dry, roasted finish. Low to moderate bitterness enough to balance. Fruity esters moderate to none. Diacetyl and hop flavor low to none.

I'm seeing Mild ales as the 22' Caliber Porter. They won't knock you down but as a brewer you can put several rounds in a small target. Jester King's Commercial Suicide is a reoccurring thought. The beer is brewed with Maris Otter, Brown Malt, Crystal Malt, Chocolate Malt, two forms of Wheat and Oats. The chamber is loaded with East Kent Goldings and it all comes to end with dry yeast and oak. I can't think of a better way to put down a 1.041 gravity beer with 3.6% ABV.

Jester King is trying to give the homebrewer a chance at cloning. I like the ideal but I can't enter the firing squad single filled. I am thinking my version will be as follows:

The Shoot Me Twice Mild:

5.0 Gallons at 1.041 OG –19 IBUs
–70% Efficiency

Malts:

6.00 lbs Hugh Baird Pale Malt (Maris Otter)
1.00 lbs Amber
0.75 lbs Flaked Barley
0.50 lbs Crystal –80L
0.50 lbs Dark Wheat
0.25 lbs Chocolate Malt

Mash at 155°F for 60 Minutes

Hops:

1.00 oz Kent Goldings —60 Minutes

Post primary fermentation I'll throw in some oak. I've not brewed this one yet but I am curious if you brew it let me know. Even better save a six shooter.

If you want to be featured in the next NTHBA newsletter submit articles, news, review, and questions by email to secretary@nthba.org.

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
Celtic Brewoff "Celtic" Beer, Cider and Mead	April 12	May 6
May 2012 COC BJCP Category 9- Scottish and Irish Ales	May 3-Club May 10-AHA	May 19
Big Batch Brew Bash Black IPA	May 11	May 20
Lunar Rendezbrew All BJCP Beers, Meads, Ciders	Early July	Early August
Limbo Challenge Beers w/SG<1.050	Late July-early August	Late August
Cactus Challenge All BJCP Beer, Meads, Ciders	Early August	Mid September
August 2012 COC BJCP Category 12-Porter	TBD-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
Jay Ellsmore	2 Points
Jesse Thoresen	2 Points
Jimmy Orkin	1 Point
Leroy Gharis	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
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 Points
Lee Pelfrey, David Ireland	1 Points

NTHBA Officers

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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