

LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association

Volume XXXII Issue V - May 2017



Quick Sips for May:

Officer's Meeting	@ Bavarian Grill	May 2 nd	6:30pm – 8:30pm
Spring Party	@ Doug Nett's	May 6 th	6:00pm – 11:00pm
Club Meeting	@ Bankhead Brewing Co.	May 9 th	6:30pm – 8:30pm
Brewday	@ Wayne Yandell's	May 13 th	9:00am – 3:00pm
Camp Out	@ Cedar Creek Brewery	May 20 th	2:00pm – 11:00am

These and other events can be found on our [Facebook](#) page.

Prez Sez by Fred David

Well, I am, as some of you know, dragging the club (some of you kicking and screaming) into the mostly unknown realm of mead and cider. I really do like both of these libations, and after getting our butts handed to us at the Bluebonnet by a husband and wife team, thought it was time for us as North Texas Home Brewers to become more than excellent beer brewers. At our last meeting I posed this possibility to the club and got a pretty good response so I dove, and am still diving, into the art of making mead (cider will come in late summer).

This journey seems to be more complicated than I first thought but there is some great help available. The first place I found is a great mead forum at <http://www.gotmead.com>. The site is free and, among other things has "The Newbie Guide to Meadmaking" which is a fast but informative read. It seems that the biggest problem with making great mead is keeping off flavors such as fusel alcohol out of the picture. Honey, unlike barley, has very little in the way of nutrients, the most important being free available nitrogen. From my reading I found that, like with wort, honey must (honey & water) needs oxygen but it also needs to be fed both yeast energizer and yeast nutrient.

Another website that goes into this in detail is [Mead Made Right](#). Here they talk about what they call tailored organic soluble nitrogen additions. If you go to the TOSNA 2.0 section of this site, they even give you a hyperlink to a calculator that calculates these staggered nutrients for

you based on your choice of yeast and its nitrogen requirements. Brian Beyer or Kelly Harris can help you out with the nitrogen requirements for the yeast you choose. The other part of minimizing fusel production when making mead is temperature control. This is one thing we already know from making beer.

I know this seems like a lot of information to start out but I hope we all can start the same way and make some great mead. Maybe next year or the year after mead at the Bluebonnet will not be a 2-person show. This month we have a mead making day at Wayne Yandell's shop on May 13th. He will be using the big brew system to make caramelized mead. For those of you that want to try your hand with this please bring 6 lbs. of wildflower honey to toss into the boil kettle and take home some must. Wayne will also give a little mead making education. I hope to see you there.

*Until then,
Prosit!!!*



Mead in the Making

The First Sip by Nicole Saladin

Greeting brewers! May is a busy month for our club! Are you ready? I am 😊!

We had a great turnout for our April brewday last weekend at Dean Weaver's! We had 4 members brewing and the rain even held off! Thank you for hosting, Dean!

On May 6th, it's National Homebrew Day and to celebrate we will be having our Spring Party at Doug Nett's! Doug lives at 5505 Lomita Cir Plano, TX. The party will get started at 6:00pm and the club will provide the main dish, all we ask is that you bring a side or dessert to share! It'll be a terrific way to celebrate the art of homebrewing!

Our May brew day will be Saturday, May 13 at Wayne Yandell's house. Wayne lives at 6708 FM 982 Princeton, TX. We will get underway at 9am and aim to wrap up around 3pm with the club providing lunch. Wayne will be starting a big batch of mead! It's rare to see a mead get started so come on out and see what's up with mead! Hope to see you all at Wayne's!

The 4th annual Spring campout this year is on May 20th. It will once again be held at Cedar Creek brewing, home of the famous Dankosaurus beer! There is no set start time so wander down on Saturday afternoon when you can. Cedar Creek Brewery is located at 336 E Cedar Creek Pkwy Seven Points, TX. It's a great way to break out the camping gear for the summer and enjoy some beer with friends! Thank you to Cedar Creek for hosting again and it'll be another awesome campout!

Finally, looking ahead to June. Our June brewday will be held at Brian and Melinda Beyer's house on Saturday, June 24th. This will be a brewday with a bonus! While the brewday is going on we will also be having a buy, sell, swap event! Everyone is welcome to participate in any way. Bring some equipment you don't need or want and see if you can trade or sell it. If you're in the market for something, it may be at the buy, sell, swap event at the Beyer's. Can't wait to see you all there!

Cheers,

Nicole

Competition Corner by Matt Parulis

May is here and we are around the halfway point of the 2017 competition season already! This month we have results from the April club competition, a packing party and entry deadlines for 2 Lone Star Circuit competitions, and planning for this year's Limbo Challenge ramping up. If you have any questions or comments on competitions, please email me at firstVP@nthba.org.

May Competitions at a Glance

5/6	Cactus Challenge Awards
5/8	Packing Party - Homebrew Headquarters - 5pm
5/12	Big Batch Brew Bash Entry Deadline
5/19	Alamo City Cerveza Fest Entry Deadline
5/21	Big Batch Brew Bash Event & Awards



April Club Meeting

April Club Only Competition (COC)

The April club competition included beers from the Historical category (#27). We had 9 entries with the breakdown being 4 Pre-Prohibition Lagers, 3 Kentucky Common, and 2 Pre-Prohibition Porters. Thank you to our 3 judges, James Smith, Joseph Flay, and Jason Scott for coming out to help with judging. With that, this month's winners are...

1st Place – Dave Kutschman – Dave's Kentucky Common

2nd Place – Kevin Smith – Hillbilly Drool – Kentucky Common

3rd Place – Don Trotter – American Pils – Pre-Prohibition Lager

...and with that the current Brewer Royale standings for 2017 are...

Fred David – 3 pts

Dave Kutschman – 3 pts

Dean Weaver – 2 pts

Kevin Smith – 2 pts

Matt Parulis – 1 pt

Don Trotter – 1 pt

The next club competition will take place in **June** and include **English, Scottish, and Irish** beers from **categories 11-17** in the BJCP style guide.

Packing Party

Entry deadlines for The Big Batch Brew Bash and Alamo City Cerveza Fest are coming up this month. The club will host a packing party at Homebrew Headquarters on Monday, May 8th to gather entries for both competitions. I will be at Homebrew Headquarters starting at 5pm. The shop closes at 6pm so please arrive as close to 5p as possible to allow plenty of time to pack your entries. As always, the club will pay the shipping fees to send the entries to the competitions.

Big Batch Brew Bash

The KGB will be hosting their annual Big Batch Brew Bash in May. This competition is a little different in that it focuses on 1 style. This year's style is Belgian IPA's (21B). The best part of the competition is that it's free to enter! That's right...**FREE!** The entry deadline for the competition is on May 12th. The club will host a packing party during the first week of May to send entries. Keep an eye on the club site for more details.

Alamo City Cerveza Fest

The entry window for the Alamo City Cerveza Fest closes on May 19th. Click [here](#) for a link to the categories included in the competition. If you would like to send entries to the ACCF, we will be accepting them at the packing party on May 8th at Homebrew Headquarters.

Limbo Challenge

Limbo planning for 2017 got underway last Sunday! Thanks again to Mike Grover for hosting! The categories were set and Dean Weaver has volunteered to serve as this year's director. A big thanks to Dean for stepping in to help! We are still looking for volunteers to serve as Head Judge and Head Steward. We will also need folks to help with check in on July 29th and judging the following weekend (August 5th & 6th). If you are interested in volunteering or have any questions regarding the Limbo, you can email Dean at director@limbocomp.org.

Cheers!

Matt



April Club Meeting

The Treasurer's Report by Walter Hodges

PAY YOUR DANG DUES! Unless you renewed since March 1st, your membership with the NTHBA will expire on May 31st, and we'd hate that. Your \$30 family membership covers you and your spouse or significant other. Just as a reminder, these are a few of the benefits you receive from your membership:

- 10% off purchases at Dallas Homebrew and Homebrew Headquarters
- Monthly Newsletters
- Monthly Brew Days with Brewing Demonstrations – Lunch is provided, the club will reimburse the host for his/her brewing ingredients.
- Monthly Meetings – Social hour, raffles, venues include local breweries
- Brewing/Beer Education Opportunities – On-going opportunities include brewing techniques and BJCP study sessions.
- Club Only Competitions – Free Evaluation of Your Beers – Points awarded towards Brewer Royale awarded at the end of the year.
- Four Parties to Showcase Your Homebrew – Spring, Summer, Oktoberfest and Christmas
- Club Paid Shipping of Entries to Lone Star Circuit and National Homebrew Competitions – Points garnered in LSC competitions apply to Homebrewer of the Year awarded at the end of the year.
- Fellowship with other Beer Lovers

If there is something you would like to see from your homebrew club, the officers are all ears. You can email us, join us at an officers meeting or talk to us at any club meeting or event.



Financial Summary			
Equity ended 3/31	\$5689.31	2016/2017 Memberships	114
Equity as of 3/21	\$5780.24	2017/2018 Memberships	13
Note: Financials trail the newsletter by one month. Current financials are available at: http://www.nthba.org -> groups -> financials-corner -> financial-statement-archive			

Additional financial information may be requested by club members by emailing the treasurer at: treasurer@nthba.org.

Club memberships are effective for one year from June 1st through May 31st. If your membership is not current, please renew at either Homebrew Headquarters or Wine Maker's Toy Store. You may also obtain membership forms and cards at most club events.

Prosit!

Walter



April Club Meeting

The Challenge of Consistency by Joseph Flay

One of the great rewards of being a homebrewer is brewing a beer that you really knocked out of the park – better-than-commercial quality, super drinkable, all that good stuff. And one of the biggest disappointments in homebrewing is being unable to brew that beer *again* – and chasing the dragon of recreating that favorite homebrew. I believe that being able to brew *consistently* good beer is a key trait of a skilled homebrewer, and this is something that I continue to work towards with my own brewing. In this month's education article, I am going to discuss a couple key pillars of establishing consistency in the brewhouse.

Take Notes!

As tedious and unappealing as it can be, taking notes is absolutely crucial towards establishing and refining a consistent process. I rely on Beersmith 2.0 brewing software to properly document several key brewing details such as:

- Ingredient brand/type/quantity
- Mineral additions and additive additions
- Brewday timings for mashing, hop additions, and fermentation length
- Estimated beer outcomes (Color, Gravity, Bitterness) for comparison to actual beer outcome

The screenshot displays the Beersmith 2.0 software interface for a recipe named 'Dry Stout'. The interface includes a top navigation bar with tabs for Recipe Design, Yeast Starter, Mash Details, Fermentation, Water Volumes, and Notes. Below this, the recipe details are shown, including Name, Brewer, Batch Size, Est Boil Vol, and Efficiency. A table lists the ingredients with their amounts, names, types, percentages, IBUs, and costs. The 'Style Guide Comparison' section shows a visual comparison of the recipe's characteristics against a style guide, including Est Original Gravity, Bitterness (IBUs), Color (EBC), and Est ABV. The 'Profiles for Mash, Carbonation and Aging' section shows settings for Mash, Carbonation, and Fermentation. A 'Notes' field at the bottom contains a handwritten-style note about the beer's characteristics.

Amnt	Name	Ty...	%	IBU	Inventory	Cost
0.45 kg	Black Barley (Stout) (985.00 EBC)	Grain	12.5 %	-	0.00 kg	\$1.25
0.91 kg	Barley, Flaked (3.35 EBC)	Grain	25.0 %	-	0.00 kg	\$2.50
2.27 kg	Pale Malt (2 Row) UK (4.92 EBC)	Grain	62.5 %	-	0.00 kg	\$6.25
0.25 tsp	Irish Moss (Boil 10.0 mins)	Fining	-	-	0.00 tsp	\$0.06
63.79 g	Goldings, East Kent [5.00 %] - Boil...	Hop	100.00 %	47.89	0.00 g	\$2.25
18.93 l	Dublin, Ireland	Water	-	-	0.00 l	\$0.00
10.00 g	Gypsum (Calcium Sulfate) (Mash ...	Water A...	-	-	0.00 g	\$1.00
1.0 pkg	Irish Ale (Wyeast Labs #1084) [125...	Yeast	-	-	0.0 pkg	\$6.00

Style Guide Comparison

Style: Dry Stout (Irish)

Est Original Gravity: 1.039 SG (Range: 1.036-1.050 SG)

Bitterness (IBUs): 47.9 IBUs (Range: 30.0-50.0 IBUs)

Color: 70.70 EBC (Range: 68.95-394.00 EBC)

Est ABV: 3.7 % (Range: 3.00-5.50 %)

Profiles for Mash, Carbonation and Aging

Mash: Single Infusion, Medium Body

Carbonation: My Carbonation Profile, Carb Level: 2.3 vols

Fermentation: My Aging Profile

Notes: A very simple all grain beer that produces a great Guinness-style taste every time. So light in body that I have even made black and tans with it using a full body pale ale in the bottom of the glass.

Beersmith Screenshot Showing Key Recipe Notes

There are several different types of brewing software that record these key details and also allow for additional notes. If you prefer a more manual method of note-taking, there are also a variety of pen-and-paper templates for easy access during brew day. The key is diligent observation and recording of your ingredients, predicted results, and actual results. This information is essential for building an understanding of your brew system and beer expectations!

Brew the same beer multiple times

Brewing a bunch of different beer styles is a great way to broaden your horizons as a beer enthusiast and build an understanding of the diverse array of beer styles out there. By that same token, brewing the same beer recipe several times can show you what parts of your process affect the consistency of your beer. Variations in original gravity can illuminate potential issues in brewhouse efficiency, variations in ester and phenol characteristics can draw attention to possible fermentation and/or sanitation issues, etc... Of course, being able to detect any differences between brew days will also depend on proper note-taking!

Consistency is not the most glamorous or exciting part of beer brewing, but having predictable results from your brew days can lead to a lot more satisfying beers to share with friends and family (or to enjoy all to yourself). Hopefully you can use some of this information as another tool for making great beer! Please reach out to me at education@nthba.org if you have any questions.

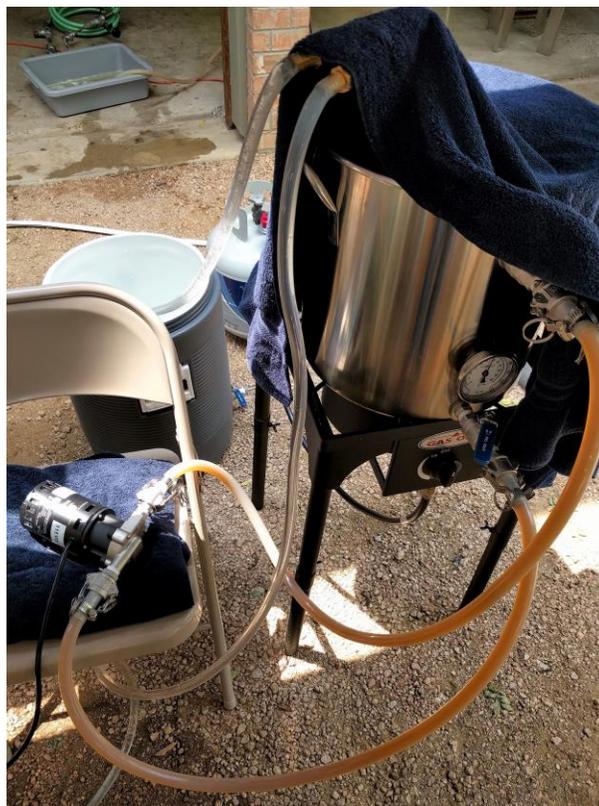
Happy brewing!
Joseph

The Art of Cider Making

As some of you may remember, I served an apricot cider at Bluebonnet this year. I will be making another batch of the cider at the brew day that we are hosting in June. I have tried to make cider from scratch with varying results, as my only Bluebonnet stein in 2009 can attest. That cider was made using apple cider from Costco and artificial fruit flavor. It was not my favorite cider because the flavor reminded me of the tart aftertaste of unsweetened koolaide of my youth. But the judges loved it.

I tried to make cider from fresh fruits to varied results until I found **The Art of Making Wine** by Stanley F Anderson and Raymond Hull. The portion of the book that most interested me was the section on acid management in relationship to flavor. The sugar to acid ratio determines the tartness of the final product. Too little acid and your cider is flat or medicinal.

There are many different types of acids in wines and ciders. Malic, tartaric, citric and tannic to name a few. While vintners use complicated laboratories to measure all of these separately, we can lump them all together and use the total acid. A simple and accurate way to measure acids in your cider is to use a process of titration. While this sounds scary, it is actually very easy. All you need is an acid testing kit from your local beer and wine supply store. This kit will allow you to measure the acids in your must (the cider equivalent of wort). Note, an acid test kit is not the same as a PH test kit. For most fruit ciders, you want an available acid level of .60%. If you are interested in more details, stop by the brew day.



Just Chillin', April Brew Day

1 Gallon Apricot Cider

2 ½ lbs peaches or apricots
1 lb white granulated sugar
1 gal water
1 tsp yeast energizer
1 ½ tsp acid blend

1 Campden tablet
½ tsp pectic enzyme powder
¼ grape tannin
Wine or Cider yeast

OG 1.050 – 1.060 acid .60%

- Use fresh ripe fruit and remove the stones.
- Crush the fruit.
- Create a simple syrup by dissolving the sugar in water over medium heat until clear.
- Pour the simple syrup over the fruit. I advise making the syrup a day in advance so you can pitch the yeast that day.
- The must will need to be around 75 degrees when you pitch the yeast.
- Ferment for 5-6 days at 65 – 75 degrees.
- Strain out the fruit. Press all juices out of the fruit. This can be done using a fruit press. If you don't have a fruit press, place the fruit in a thin cloth. Bring the ends together and twist to extract the juices.
- Rack the juice from the fruit and the juice from the fermenter into a secondary fermentation vessel.
- For still cider, bottle after three months.

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North Texas Home Brewers Association

The North Texas Home Brewers Assoc. is a group with an interest in beer and homebrewing. We meet the second Tuesday of the month at various locations around the DFW area. Visitors are welcome!

"Livin' the Brews" is our monthly newsletter. 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.



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