

# LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association

Volume XXXIII

Issue V - May 2018



## Quick Sips for May:

Officer's Meeting	@ <a href="#">Intrinsic Brewpub</a>	May 1 <sup>st</sup>	6:30pm – 8:30pm
Brewday	@ <a href="#">Dallas Homebrew</a>	May 5 <sup>th</sup>	9:00am – 3:00pm
Club Meeting	@ <a href="#">Nine Band Brewing</a>	May 8 <sup>th</sup>	6:30am – 8:30pm
Spring Party	@ <a href="#">Doug and Kathy Nett</a>	May 12 <sup>th</sup>	6:00pm – 9:00pm

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

## Prez Sez by James Smith

May is upon us and we have just kicked off Limbo season this past weekend with our planning meeting. I am looking forward to serve as your Director for 2018 Limbo Competition as I am sure it will serve as a nice warm-up to the bigger stage of the 2019 Bluebonnet Homebrew Competition next March. Neither of these events would be possible from the work of just one individual. It takes many of us and this year is no different. With that, I would like to call out the other 2018 Limbo Committee Members.

Data Coordinator: Jimmy Orkin

Head Judge: Mike Grover

Head Steward: John Sutton

Awards: Walter Hodges

Finally, I want to take a moment to mention that May, being springtime and all, is a month of renewal...of your club dues. Yes, ladies and gentlemen, it is time once again to pay your annual dues. NTHBA membership allows for you, its members, to be supported in their homebrewing passion. Between homebrew store discounts, brew days and regular social events, education, competition support, and other community benefits, your dues go a long way in value. That is my opinion anyway, and I have learned and experienced so much being a member of this club. I hope you do as well and will continue to support North Texas Home Brewers Association with your annual membership.

### Monthly Officer and Club Meetings

The May Officer Meeting will be at Intrinsic Smokehouse Brewery on May 1. They are located at 509 W State St, Garland, TX 75040.

The May Club Meeting will be held at Nine Band Brewing in Allen on May 8. They are located at 9 Prestige Cir, Allen, TX 75002. Although Nine Band does not serve food, we will have pizza for the club members in attendance.

The June Officer Meeting will be at The Draft House in Dallas on June 5. They are located at 3940 Rosemeade Pkwy #170, Dallas, TX 75287.

The June Club Meeting will be on June 12 and is tentatively planned to be at TKO Libations. Their address is 2520 King Arthur Blvd #109, Lewisville, TX 75056. Food will not be available, so please plan accordingly!

Hope everyone has a great brewing month, and we'll see you at the May club meeting, brew day, and spring party!

*Cheers!*

*"Smitty"*

## The First Sip by Walter Hodges

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Thanks to Dean for hosting our April brew day. I missed out on the fun but heard we had 15 or so folks show up to help Dean brew and learn about yeast counting from Steven.

Our May Brewday will be held in conjunction with the AHA National Homebrew Day on May 5th and will be hosted by Dallas Homebrew. Dallas Homebrew is offering a 33% discount on ingredients purchased for the Brewday. Setup starts at 9:00 and we'll be brewing until around 3:00. Bring your brew rig and get a brew ready for Limbo. Dallas Homebrew is located at: 1500 Interstate 35E, Suite 116, Carrollton

Join us on May 12th from 6:00 to 9:00 at the home of Doug and Kathy Nett as they host our Spring Party. Doug will be smoking up some great brisket and sausage. Bring a salad, side dish or dessert and of course, some homebrew to share. Doug and Kathy live at: 5505 Lomita Cir., Plano.

*Cheers,*

*Walter*

## Competition Corner by Zac Cathcart

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### Packing Party

I have tentatively scheduled the packing party for Saturday, 5/12, for entries going to the KGB Big Batch Brew and the Alamo City Cervesa Fest. I will follow up with a location and time by email when plans firm up.

### KGB Big Batch Brew

Entry Deadline: 5/18

Awards: 5/27

This is a single style brewing competition. This year's style is 11C: British Strong Bitter. This competition is free to enter.

<http://thekgb.org/Big-Batch-Brew-Bash/Current-News>

### Alamo City Cervesa Fest

Registration: 4/29-5/20

Awards: 6/23

<http://accf.bexarbrewers.org/>

### Operation Fermentation

Entry Period: May 21-June 22

Awards: August 4

<http://www.cialers.org/opferm>

### Homebrew Inquisition

Entry Period: June 30 – July 13

Awards: August 11

<http://inquisition.brewcomp.com/>

### CoC's

I need help judging April's entries! We have 12 entries so I would really like to do 2 flights, which means 4 judges. Please contact [FirstVP@nthba.org](mailto:FirstVP@nthba.org) if you have availability on Sunday, May 6<sup>th</sup>.

This is the schedule for Club only Competitions for the year:

June 2018	Weissbier & Witbier Categories 10A & 24A
September 2018	Altbier & Kolsch Categories 5B & 7B
November 2018	Seasonal Beers Category 30
January 2019	British Strong Ale Category 17
March 2019	IPAs BJCP 12C, 21A, 21B
May 2019	Hefe, Wit and Saison BJCP 10A, 24A, 25B
July 2019	European BJCP cats 2 – 8
September 2019	Sour and Wild BJCP cats 23, 28
November 2019	Historical BJCP cat 27
January 2020	American Strong BJCP cat 22

### Bluebonnet Results

We won 3<sup>rd</sup> place in the people's choice, so thank you everyone who donated a keg and made that happen!

I would like to congratulate everyone who medaled in Bluebonnet this year:

Fred David, 1<sup>st</sup> Place, Semi-sweet Mead, 3<sup>rd</sup> Place Kolsch, 3<sup>rd</sup> Place Altbier  
Richard Harris, 1<sup>st</sup> place Marzen  
William Lawrence, 1<sup>st</sup> Place Munich Dunkel  
Dave Kutsman, 1<sup>st</sup> Place Eisbock  
Walter Hodges, 1<sup>st</sup> Place Irish Red Ale, 1<sup>st</sup> Place Hop Showcase, 3<sup>rd</sup> Place Winter Seasonal Beer  
Claire McGillivray, 1<sup>st</sup> Place Wee Heavy  
John Sutton, 3<sup>rd</sup> Place American Stout  
Steve Barsalou, 2<sup>nd</sup> Place Berliner Weisse, 2<sup>nd</sup> Place Brett Beer  
Phillip Zayas, 2<sup>nd</sup> Place Saison  
Dean Weaver, 3<sup>rd</sup> Place Fruit Beer  
Chuck Homola, 3<sup>rd</sup> Place, Melomel

Great showing, everyone. Congratulations!

*Cheers!*

*Zac*

## The Treasurer's Report by Kevin Smith

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It's renewal season! We will soon see our bank balance surge so we have funds to support our competition, brewing, and social activities. All of our 2018 memberships expire on May 31<sup>st</sup>. The upcoming May club meeting will be a good chance to renew your membership before the end of the month. I'll have the Paypal "swiper", so we can accept cards, cash, or checks in the amount of \$30 to renew through May of 2019.

Equity ended 12/31: \$7,515.46

Equity as of 4/27: \$6,743.68

April summary:

Income: \$202.00

Expenses: \$97.29

Net Income (loss): \$104.71

Current members through 5/31/2018 (or 2019): 134

Additional information or full copies of financial reports can be requested by club members by emailing the treasurer at [treasurer@nthba.org](mailto:treasurer@nthba.org). Current reports including P&L, Balance sheet, and bank reconciliation information will be available a few days after the end of the month and posted to <http://www.nthba.org> -> groups -> financials-corner -> financial-statement-archive

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. On-line membership forms are available at: <http://www.nthba.org/forms/membership.html>

*Cheers,*

*Kevin*

## Education Topics by Steven Barsalou

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### Education – Brewhouse Selection

As we mature in our brewing career, the demands we place on our equipment change, particularly the brew house. Most of us likely started as extract brewers using the largest pot we could find in our kitchen. The desire to do full batch boils and eventual graduation into all grain brewing will lead to an almost certain upgrade in equipment. The market place is overflowing with an ever expanding set of equipment to choose from, in addition to the make your own plans you can find on many home brewing forums. So what's the best option? Well, it depends...

Personally, I think a lot about my equipment and how changes and upgrades can improve my beer or brewing experience. My thoughts on the topic change over time as my brewing goals and knowledge change, but there are several things that stay pretty consistent. I'll touch on the major factors here.

#### Brew house Selection Criteria:

- Batch Size – This is one of the most important things to nail down. Sure there is flexibility, but all systems have a range where they operate well. Too big a batch in too small of a system is limiting and can force you to brew smaller beers. Too small of batch in too big of a brewery doesn't provide adequate grain depth in the mash tun and generally too much boil off in the kettle. I personally have the ability to brew as little as 2.5 to as much as 15 gallons, but those are those are the extremes of my system. I'm only capable of brewing this wide a range of batch sizes because I always use a 10 gallon cooler hot liquor tank (HLT) and switch between three kettles and two false bottoms for boil kettle (BK) and mash lauter tun (MLT), normally you would only have a total of three vessels or less. That being said, I'm setup to brew 5 and 10 gallon batches. I use a 10 gallon MLT and 15 gallon BK when brewing 5 gallons and a 15 gallon MLT and 20 gallon kettle when brewing 10 gallons. It's great to be able to brew large amounts of beer in a single pass, but you really need to ask yourself if you want that much of any one beer.
- Heat Source – Each of the options presented below have pros and cons that must be weighed to find the right answer for your situation.
  - Electric
    - Pros - silent, never runs out, safe for indoor use, and its 100% efficient at transferring the heat into the wort, therefore it will not give off much heat when in use (only what radiates from kettles)
    - Cons – generally more expensive initial investment, reduced portability due to power source and amperage requirements
  - Propane
    - Pros – powerful heat source, portable, and ubiquitous
    - Cons – requires refilling of tanks, cannot be used inside, makes for hotter brew day, more expensive energy cost than electric or natural gas
  - Natural gas
    - Pros – never runs out, cheaper than propane
    - Cons - not portable, never runs out, less powerful than propane (assuming the same burner)
- Mashing Heating – For small batches, insulated coolers MLTs work well for single infusion mashes. Uninsulated kettles do not work well for small infusion mashes, because they lose too much heat. If your batch size 30+ gallons, you could probably get away with doing infusions in

a kettle with no heat source (like we do Wayne's Big Rig). If you are looking to perform more complex mash regimes such as step mashes or you prefer to use a kettle as your mash tun and fall into the less than 30 gallon batch size, some heat source for your mash temperature regulation is likely required. It is important to note that all mash heating methods will require a pump to help homogenize the heating of the grain bed.

- Direct Fire – The simplest method, but possible to cause scorching or other problems (such as boiling between kettle and false bottom). Generally not an option with electric heat source since the grain and heating elements would be touching on most systems.
- Recirculating Infusion Mash (RIMS) – This is usually in the form of some kind of external tube that is electrically heated no matter the primary brewery heat source and required potentially expensive controllers, easy to control, can be combined with insulated cooler MLTs
- Heat Exchanged Recirculated Mash (HERMS) – Similar to a RIMS system, but the heat source in this case is the sparge water or other water bath that has a heat exchanger coil for wort heating. I don't have any experience here, but seems more difficult to use since you have to control the temperature of the water bath and/or the pump flow through the coil, can be combined with insulated cooler MLTs

Whether you're a gear head or a minimalist, cost is likely to be the most important factor.

For brewers looking to break into all grain on a budget, I recommend using two insulated coolers for MLT and HLT and a stainless pot for the BK. This setup can be run using a single burner or electrically heated kettle. For 5 gallon batches, 5 gallon coolers can be used for the MLT, but this will limit your beers to ~1.050 gravity (due to the space for grains and strike water). I would recommend 10 gallon coolers for MLT and HLT for a 5 gallon batch system. These types of systems are generally the most cost effective and portable.

For the cash flush gear heads out there, a single tier three vessel systems with two pumps and automated heating controls will likely serve you well and give you plenty of flexibility in your brewing process.

Gear head or minimalist, one last thing you need to take into considerations is the maintenance and cleaning your system will require. I started all grain with two coolers, a kettle, and a single burner. I didn't have a pump, plate chiller, RIMS heater, etc. Each time I added a new piece of gear, there was some additional cleaning, setup, or maintenance to go along with this. Just remember to weigh the benefits of your incremental equipment with additional effort you'll invest in using them.

*Steven Barsalou*





## NTHBA Officers

### President

James Smith

[president@nthba.org](mailto:president@nthba.org)

### 1st Vice President

Zac Cathcart

[firstvp@nthba.org](mailto:firstvp@nthba.org)

### 2nd Vice President

Walter Hodges

[socials@nthba.org](mailto:socials@nthba.org)

### Treasurer

Kevin Smith

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### Minister of Education

Steven Barsalou

[education@nthba.org](mailto:education@nthba.org)

### Secretary

Jimmy Orkin

[secretary@nthba.org](mailto:secretary@nthba.org)

### Past President

Fred David

[pastpres@nthba.org](mailto:pastpres@nthba.org)

## Our Supporting Home Brew Stores



**Dallas Home Brew**

1500 N I-35E, Suite 116

Carrollton TX 75006

866-417-1114

[WWW.DallasHomeBrew.com](http://WWW.DallasHomeBrew.com)



**Homebrew  
HEADQUARTERS**

300 N. Coit Road, Suite 134

Richardson, TX 75080

972-234-4411

[www.homebrewhq.com](http://www.homebrewhq.com)

## 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.



[www.NTHBA.org](http://www.NTHBA.org)