



LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association, Inc.

Volume XV, Issue 1

January, 2000

January Meeting

Tuesday, January 11, 2000
7:30 PM

Location: The Flying Saucer
5708 Willow Lane
Dallas, TX
(972) 233-4323

Brewer Royale Competition Style - Barleywine
Bring your beers

Lettrz from the Prez

by Jim Layton

We made it! The calendar has rolled over. We survived this much of Y2K and, so far, so good. Here's to a better year and better beer!

As you know, a new board of club officers was elected at the November meeting. We have already had a couple of meetings and it looks like 2000 will be a heck of a year for NTHBA. Before I lay out the plans, I'd like to introduce the new club officers.

Officer at Large - distributes lottery tickets (our official club numbers racket) and makes change, The Enforcer, **Don Trotter**

Treasurer - keeps track of the money and membership, master of creative accounting, **Kelly Harris**

Secretary - puts this rag together and sends it out, the most valuable officer (MVO), **Steve Hacker**

2nd Vice President - that quintessential Party Boy, **Mr. Bo Turton**

1st Vice President - Minister of education, runs Brewer Royale in-club contests, brews with bacteria (on purpose, he says), **Jim Snow**
President - Your humble

R U BB2K READY?? Monthly brew days for the new century

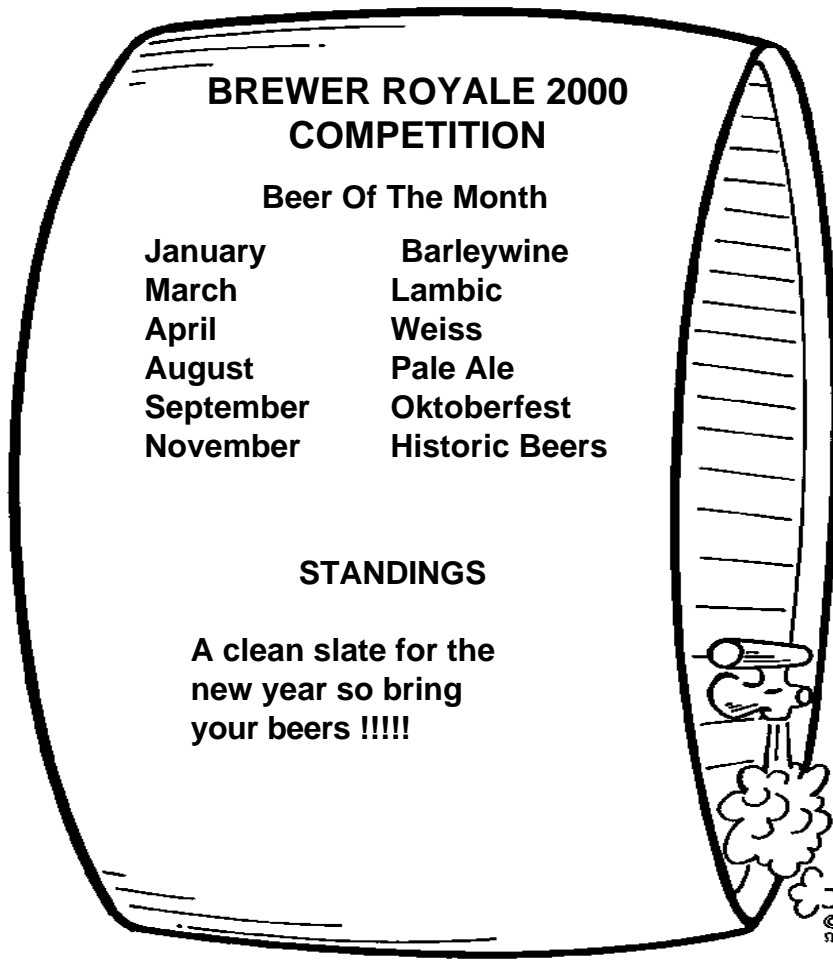
by Rett Blankenship

Well, fellow NTHBAers are you ready for the Bluebonnet Brew-Off 2000? The BB-O committee has been working very hard to make this the best Bluebonnet yet. This year the NTHBA is the host club and we are going to need all of the help we can get from members like yourself to insure a great event. Let me list a few items as a member you can do to help. They are not to difficult and will be fun.

First and foremost we need you guys to brew. See that was not so hard. You can drink and share your creations as long as you save just three bottles to enter in the competition. You might just win a stein or one of the new medals we have rolled out for this year. We are in the process of sending out mailers to all who competed last year

Ok everyone, We have a lot of brewers in the club and more knowledge than most books. For the new century, I would like to get the brewers of the club together for monthly brew days. Theses events are not club sponsored and will be coordinated by club members. Maybe we can start using the club home page to coordinate brew days. I'm open for any and all ideas that will promote good home brew and club participation as well as more beer for competitions.

This month I will be hosting the first of these monthly brew days and this month's AHA beer style is barley wine. So I'm planing to put my fears way for the day and spend the money necessary to make 5



Brewer Royale 1999 Results and 2000 Plans

by Jim Snow

The results are in and awards were presented at our annual holiday party. There was a close race for first place and the winner won by only one point! The 1st place award for 1999 NTHBA Brewer Royale goes to our President, Jim Layton. For his hard work, prize-winning brews and 13 total points, Jim collected \$75 in gift certificates to the local homebrew shops. The second place winner with 12 points was Darel Simon. There was a three-way tie for third among Russ Bee, Steve Wall and Charlie Feder. The second and third place prize winners each collected \$50 and \$25 in gift certificates, respectively.

The 2000 Brewer Royale season is now upon us, so start those kettles and get those entrees in. There will be a few changes for this coming season's competitions. The two-three judges who help judge the beers at the club meetings will be presented \$5 worth of raffle tickets free for their efforts. I would really like to have our club competitions judged by two BJCP judges along with one person who is planning to take the exam in the coming year. Also in deciding the year-end results in the event of a tie, the brewer with the most first-place points will be the winner. If this fails to break the tie, then the brewer with the most

Brewing in Styles - Barley Wine

By Jim Snow

This begins the first column of several for the year in which we will review and discuss the Brewer Royale style for the upcoming club competition. At our January meeting, we will be judging one of my favorite winter seasonals, barley wines. This style undoubtedly originated in England, but the style is much older than its name. This type of strong beer was once called a "first sort" or the cask containing it was labeled with the most number of X's. The beer was traditionally matured in wooden casks for 1-2 years. Hops, priming

sugar and more yeast were periodically added. The end result was a malty, fruity ale perfect for the winter season, since the higher alcohol helped keep off the winter chill.

Anchor is credited with reviving the style in the U.S. with their "Old Foghorn". Brewed at an OG of 1100 and 60 IBU's of Cascade hops, the beer is dry-hopped for one year before being released. Other representative examples of the style include Sierra Nevada's "Bigfoot" and Young's "Old Nick". One of the advantages of higher-alcohol beers like barley wines is that they can be stored and

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continued on page 6, (bottom)

R U BB2K Ready??

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and will have all the necessary information you will need. You can also download forms and entry info by going to our web site at welcome.to/bluebonnet. Information will also be available at your local homebrew shops. See how easy we made it for you.

Second, we are going to need all hands for judging this year. From preliminary reports, entries will be coming from all over this year. Four clubs in the Cincinnati area have confirmed that they will be sending entries and a contingent of folks down this year. We have gotten inquiries from Alaska already. We are inviting the brewer from Japan who won the AHA best of show two years ago to enter. Post cards are being sent to Europe and beyond to add an international aspect. And you can always plan on Central Florida to come and try and capture our trophy for a second straight year. As you can see we are expecting and welcoming the chance to judge more entries than ever before. PLEASE HELP US IN JUDGING THE FIRST ROUND. The BB-O staff is making this aspect easier for you also. For the first time, we will be judging simultaneously in Dallas and Ft. Worth during the first round. This was done to enlarge our pool of judges by making it more convenient for you to attend the nearest location. Hopefully you can attend BOTH DAYS.

Third, COME TO THE

EVENT. The staff is planning a good time for both nights.

Friday night, direct from England, Roger Protz will be speaking to us at the banquet. Roger is a two time English Beer Writer of the Year winner as well as a Silver Tankard recipient. We will have our guided beer tasting as usual followed by a room crawl sponsored by several clubs. Saturday we will have a conference by Mr. Protz and then begin second round judging. PUB CRAWL. Then the Awards Banquet. YOU WILL NOT BE SERVED HOMEBREWS THAT LOST IN THE FIRST ROUND. J.B. has gotten more commitments for commercial beer than ever before for your enjoyment at the ceremony. The hotel accommodations are only \$59 this year. That is twenty dollars cheaper than last year so you can stay both nights and not have to drive home.

So if you can do just these three little things then this will be the BEST HOMEBREW COMPETITION IN THE COUNTRY. See you there.

Rett Blankenship
Director Bluebonnet Brew-Off 2000

Brew Days

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gal. of barley wine. I will then keg it for the next year's KEG party. Please E-mail me with your ideas and if you want to be a part of Jan. Brew Day Party.

Bo Turton
E-mail:
BO3769S@hotmail.com

Brewing in Styles

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savored for several years. The flavors and character of the beer will change, and in many cases, improve as the beer matures. A vertical tasting of barley wines was conducted during the 1999 Great American Beer Festival. Among the barley wines sampled were two vintages of "Old Foghorn". The 1996 vintage was very aromatic, sweet fruity malt aroma, fully complex flavor, warming finish with a lingering sweetness. The more recent 1999 edition had a much hoppier nose with a hoppy profile throughout. The aroma was not as rich and the flavor less sweet than 1996.

For judging barley wines, the 1999 BJCP guidelines are provided below. Don't worry about using the BJCP vs. AHA guidelines. The AHA has seen the error of their ways and has adopted the BJCP guidelines for all AHA competitions in 2000.

12A. English-style Barleywine

Aroma: Moderate to intense fruitiness; presence of hops (English varieties) may range from mild to assertive. A caramel-like aroma is often present.

Appearance: Color may range from rich gold to very dark amber or even brown. Often has ruby highlights. May have low head retention.

Flavor: Fruity, with a great

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Welcome our New and Rejoining Members

Mike Colville
 Richard Eckstein
 R. Aaron Hileman
 Steve Karcher
 Alan Kowalik
 Monty McDougal
 Greg Oniu
 Glen Smoot
 John Zierdt

Part Time Help Wanted

Homebrew Headquarters is looking for a brewer to work part time. If you have an interest, contact Kelly Harris at 972 234-4411



The Brewing Equipment Trading Post

Nothing to offer This Month.....

To list your equipment, include the following information -

- 1 - Description of item(s)
- 2 - Whether it is "For Sale", "Will Trade For _?_" or "Free, Come & Get It"
- 3 - Your name
- 4 - How and when to contact you about your item(s).

You can give the information to Steve Hacker at a club meeting or email it to steve4beer@aol.com.

Your item(s) will be listed in the next issue of the newsletter. There is **no charge** for this service if you are a club member. Non club members may post here for a modest fee.

North Texas Home Brewers Association, Inc. Board of Directors

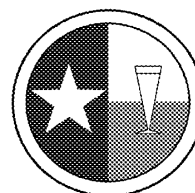
President -----	Jim Layton	-----	(903) 546-6989
			j-layton@raytheon.com
1st Vice President -----	Jim Snow	-----	(972) 529-3535
			homebrewer@home.com
2nd Vice President -----	Bo Turton	-----	(214) 435-3367
			bo3769s@hotmail.com
Secretary -----	Steven Hacker	-----	M (817) 540-1210
			steve4beer@aol.com
Treasurer -----	Kelly Harris	-----	(972) 234-4411
			killet@dhc.net
Member-at-Large -----	Don Trotter	-----	(972) 874-8128
			djtrotter@yahoo.com
Past President -----	Rett Blankenship	-----	(972) 353-3116
			firebrew20@aol.com

Club Brewmeisters

Club "Brewmeisters" are members who are experienced brewers and have volunteered to help other brewers, both new and old, who are having problems. Give them a call with your questions! Just don't call too late or too early or during Cowboy games!

Russ Bee -----	(972) 771-9489
Charlie Feder -----	(972) 223-8771
Ken Haycook -----	(214) 381-3770
Darrell Simon -----	(972) 475-7571
McKee Smith -----	(972) 393-3569

North Texas Home Brewers Association, Inc.



The North Texas Home Brewers Association 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! Deadlines for ads and articles are the last Monday of each month for publication the following month.

Visit the NTHBA WEB Site at <http://hbd.org/nthba> or www.nthba.org

Lettrz From the Prez

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servant, **Jim Layton**

Past President - Back by popular demand and the bylaws, **Rett Blankenship**

Now, about the coming year. Elsewhere in this edition you'll find a calendar of upcoming events. Please keep in mind that dates and locations are tentative at this time. Some of the highlights of what we hope to accomplish are:

The Rock Creek Meeting -

The previous board had received suggestions from the membership for (a) a meeting at the Rock Creek Barbeque Club pavilion, and (b) a meeting during a weekend day. Looks like a prime opportunity to combine both requests with the club birthday party. Maybe we can time it to coincide with National Homebrew Day. Everyone, I mean EVERYONE, should try to make this event. We're going to brew (an opportunity to steal a few brewing secrets), eat, and party. Heck, we'll even have a club meeting. More details as we work them out.

Austin Bus Trip - This should be a hoot! Austin is a real cool town, just the place to be during the dog days of summer. The general idea is to ride down on an air-conditioned motor coach, tour the Celis Brewery, and hit a few of the Austin brewpubs. Again, more details to follow.

Brew Day at Bo's - Once

again, Party Boy opens his house and yard up to this crew (what, hasn't he had wised up by now?) for a club brew day. Another opportunity to check out everybody's equipment, pick their brains, and sample their beer. I promise you that you will see at least one piece of equipment or process technique that will improve your brewing. The timing will be perfect for brewing those lagers and strong ales to enter in the 2001 Bluebonnet, so bring your stuff and brew with us. Or just drop by during the day and check it out, your call.

Combine the above with our annual Oktoberfest and Christmas parties and we have quite a year lined out. I want to urge all of you to take advantage of these opportunities. We have a great home brewing club here, absolutely world-class. I have found that the way to get the most for your club membership dollars is to simply show up. Come to the meetings, come to the parties, bring a guest, bring the family, have some fun! One more thing: if you have an idea for a club activity, a gripe, a suggestion, or anything else, let me or any of the other board members know. Call, e-mail, or just corner one of us at a meeting. Heck, you may want to write it up for publication in the newsletter, kind of a letter to the editor. All suggestions will be considered. None will be ignored. You will receive a

Y2KEG Party last reminder

Last reminder everyone. The Y2 KEG party is **Sat. Jan 15th** at Bo's place in Dallas. Side dishes, KEGS! and bottled beer are all welcome but not requirements to enjoy the fun. The New Year is on us and yes Y2K might have affixed some and made money for others but time continues and it's just another party.

Please e-mail me if you are bringing a keg, at BO3769s@hotmail.com. I have plenty of CO2 and I want to make sure I have enough fittings. I'm hoping for 50 kegs and Bo is providing 6 kegs. I want this to be an opportunity for the entire beer club membership to get together, try each others beer and have some fun. There are so many members in our club and a lot of great beers.

OK that over, now if this party is a success then it's time to start thinking about next years party This month, the AHA beer style is barley wine. So on Jan 30th I will be brewing my first Barley wine from all grain. I'm looking for a group of hard core brewers to come brew with me. It will be ready to enjoy January 2001.

Brewing in Styles

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intensity of malt. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to bitter. Some oxidative flavors may be present, and alcohol should be evident.

Mouthfeel: Full-bodied, with a slick, viscous texture. Gentle smooth warmth from alcohol should be present.

Overall Impression: The richest and strongest of the English Ales.

History/Comments: Usually the strongest ale offered by a brewery, and often vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season. Although a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops.

Ingredients: Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. English hops such as Northdown, Target, East Kent Goldings and Fuggles.

Vital Statistics: OG: 1.080-1.120+

IBUs: 50-100 FG: 1.020-1.030+

SRM: 10-22 ABV: 8-12+%

Commercial Examples: Young's Old Nick, Fuller's Golden Pride.

12B. American-Style Barleywine

Aroma: Moderate to intense fruitiness; presence of hops (typical American varieties) may range from moderate to dominant. A caramel-like aroma is often present.

Appearance: Color may range from rich gold to very dark amber or even brown. Often has ruby highlights. May have low head retention.

Flavor: Fruity, with a great intensity of malt. Hop bitterness may range from just enough for balance to a firm, resinous dominance; balance therefore ranges from slightly malty to intensely bitter. Some oxidative flavors may be present, and alcohol should be evident.

Mouthfeel: Full-bodied, with a slick, viscous texture. Gentle smooth warmth from alcohol should be present.

Overall Impression: A well-hopped American interpretation of the richest and strongest of the English ales.

History/Comments: Usually the strongest ale offered by a brewery, and often vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season. The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, featuring American hop varieties.

Ingredients: Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. American hops such as Cascades and Centennial.

Vital Statistics: OG: 1.080-1.120+

IBUs: 50-100 FG: 1.020-1.030+

SRM: 10-22 ABV: 8-12+%

Brewer Royale

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scoresheet points will be the winner. As always, the club will pay the postage

expenses to ship the winning entries to the appropriate homebrew club for the competitions. At our January

meeting we will be judging barleywines. Check the club calendar elsewhere in this issue for other competitions in

The Brewers Calendar 2000

January

- 11 January Club Meeting** 7:30 PM
Location: Flying Saucer, Addison
Contest: **AHA Category - Barley Wine**
- 15 Y2Keg Party**
Location: Bo Turton's home

February

- 8 February Club Meeting** 7:30 PM
Location: Routh Street Brewery, Dallas
- 25 Bluebonnet Entry Deadline**

March

- 3 Bluebonnet Late Entry Deadline**
- 11 & 12 1st Round Judging - Bluebonnet Brew-Off**
- 14 March Club Meeting** 7:30 PM
Location: GingerMan, Dallas
Contest: **AHA Category. Lambic**
- 24 & 25 14th Annual Bluebonnet Brew-Off**
Location: Wilson World Hotel, Irving
- 26 BJCP Examination - 10:00 AM**
Wilson World Hotel, Irving

April

- 11 April Club Meeting**
Location: Flying Saucer, Addison
Contest: **AHA Category. Weiss**

May

- 6 Club Birthday Party - National Home Brew Day**
May Club Meeting - Saturday Event
:

June

- 13 June Club Meeting**
Location: Routh Street Brewery, Dallas

July

- 11 July Club Meeting**
Location: Coppertank, Dallas

August

- 8 August Club Meeting**
Location: Flying Saucer, Addison
Contest: **AHA Category, Pale Ale**

September

- 12 September Club Meeting**
Location: Bavarian Grill, Plano
Contest: **AHA Category . Oktoberfest**
- 30 Club Oktoberfest Party**
Party Location: Bo Turton's

October

- 10 October Club Meeting**
Location: Flying Saucer, Addison

November

- 9 November Club Meeting and Election of club officers**
Location: GingerMan, Dallas
Contest: **AHA Category. Historical Beers**

December

- ?? Christmas Party**
Location: Bo Turton's

If you know of any homebrew events and their dates that would be of interest to our club members, please forward them to Steven Hacker at PO Box 168274, Irving, TX 75016 or email them to steve4beer@aol.com
Thanks

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Livin' the Brews Newsletter
c/o Steven Hacker
P.O. Box 168274
Irving, Texas 75016-8274

If you received this with a yellow post office forwarding sticker,
please give Jim Layton a call at (972) 952-3718 and give him your new address.