



LIVIN' THE BREWS



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

Volume XV, Issue 3

March, 2000

March Meeting

Tuesday, March 14, 2000
7:30 PM

Location: The GingerMan
2718 Boll St.
Dallas, TX 75204
(214) 754-8771

Brewer Royale this month
Style 20 - Lambic

IT IS BLUEBONNET TIME !!

by Rett Blankenship

We are just a few short weeks from the biggest date on the NTHBA calendar. I called the hotel tonight and we have 33 rooms booked so far for the event. Have you got a room yet? If not call 972-513-0800 and tell Wilson World Hotel you are with the Bluebonnet Brew-Off and they will give you the discounted price. The price is down from previous years and we would love to see you there for all of the fun. Don't forget it is along way home and we would like to see everyone either stay the night, or have a designated driver.

The BB volunteers processed or received about 696 entries the first weekend and we have one more week to receive entries. Judging will begin on Saturday, March 11th and 12th. Please help at one of the 1st round judging sites on one, or even better both of these days. We are going to need all the help we can get to get all of the expected entries evaluated by the end of the weekend.

The judging sites are:

Dallas ---- Firefighters Museum, 3801 Parry Ave. (across the street from the main gate of Fair Park at Parry and Commerce). I will have

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Lettrz from the Prez

by Jim Layton

I've received a couple of suggestions from the membership so far this year. Thanks for the input. The club officers discussed these suggestions at our last meeting. Here are the suggestions and the official response:

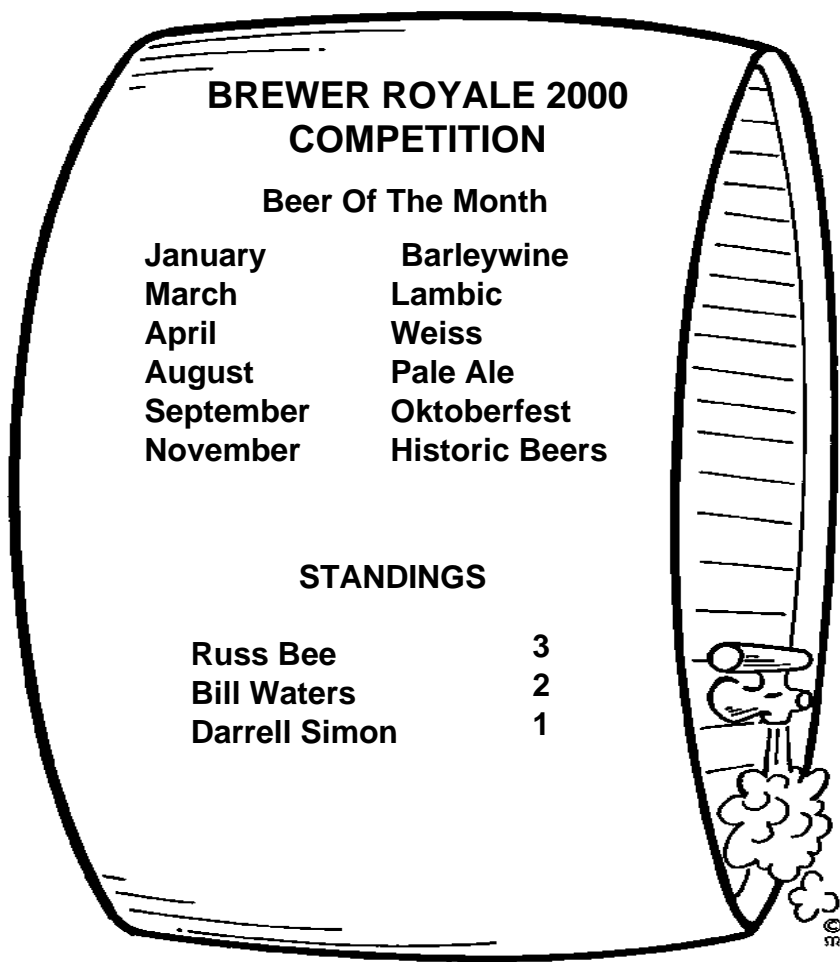
- 1) Suggestion: Please publish the recipe of the first place beer from our club-only competition. Response: Good idea. Will do. Winners, we want your recipe.
- 2) Suggestion: Start meetings at 7:00 rather than 7:30. Response: Might be a good idea. Let's let the membership decide. We'll ask for a show of hands at the coming meeting to decide this question. Be there if you care.

The Bluebonnet is upon us. The beers have been entered, logged, sorted, and are currently chillin' in cold storage. We have LOTS of entries this year. We need LOTS of help to complete first round judging. Everyone can contribute as a judge, steward, or staff assistant. First round judging takes place March 11 and 12. We have two first round sites this year. Pick whichever is most convenient to you.

Dallas judging will take place at the Dallas Firefighter's Museum, 3801 Parry Avenue (corner of Parry Ave. and Commerce Street, near Fair Park). The Fort Worth site will be Coors Distributing, 2550 Mcmillian Parkway (on I-35 just south of Meacham Blvd.).

And, of course, the big show happens

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Brewer Royale Winning Barleywine

The winning brew in January's Brewer Royale was Russ Bee's Barleywine - AKA

Iron Ass Millenium Ale

Jim Snow asked Russ about his beer (and the recipe) and here is the response.

" I'd be delighted to! Although it is not an easy beer to make. Extreme styles never are.

Recipe for 9 gal.

30# Amer. 2 row
2# Flaked maize
1.5# Munich malt
1.5# Wheat malt
1.5# crystal 10 L
2# Turbinado sugar
1# D.M.E.

Mash at 152 degrees 75 min. To the boil add 2.75 oz. 12.4% Columbus hops for 60 min., 3 oz. 5.9% cascade for 30 min., 2.25 oz. 5.9% cascade for 10 min.

og. 1.120

fg. 1.030

yeast = wyeast # 1725

Ferment cool, no more than 65 degrees.

Good luck,
Russ Bee"

So here you are, a chance to brew one of Russ Bee's award winning beers! - Enjoy

We plan to publish the winning Brewer Royale recipes in future newsletters.



Tickets will be sold at our club meetings. Your name will be placed on the ticket for the drawing so you don't have to be present to win. The bottle will be displayed at this months club meeting at the GingerMan so come take a look and buy a ticket - it might become your bottle.

Prosit
- Bo Turton

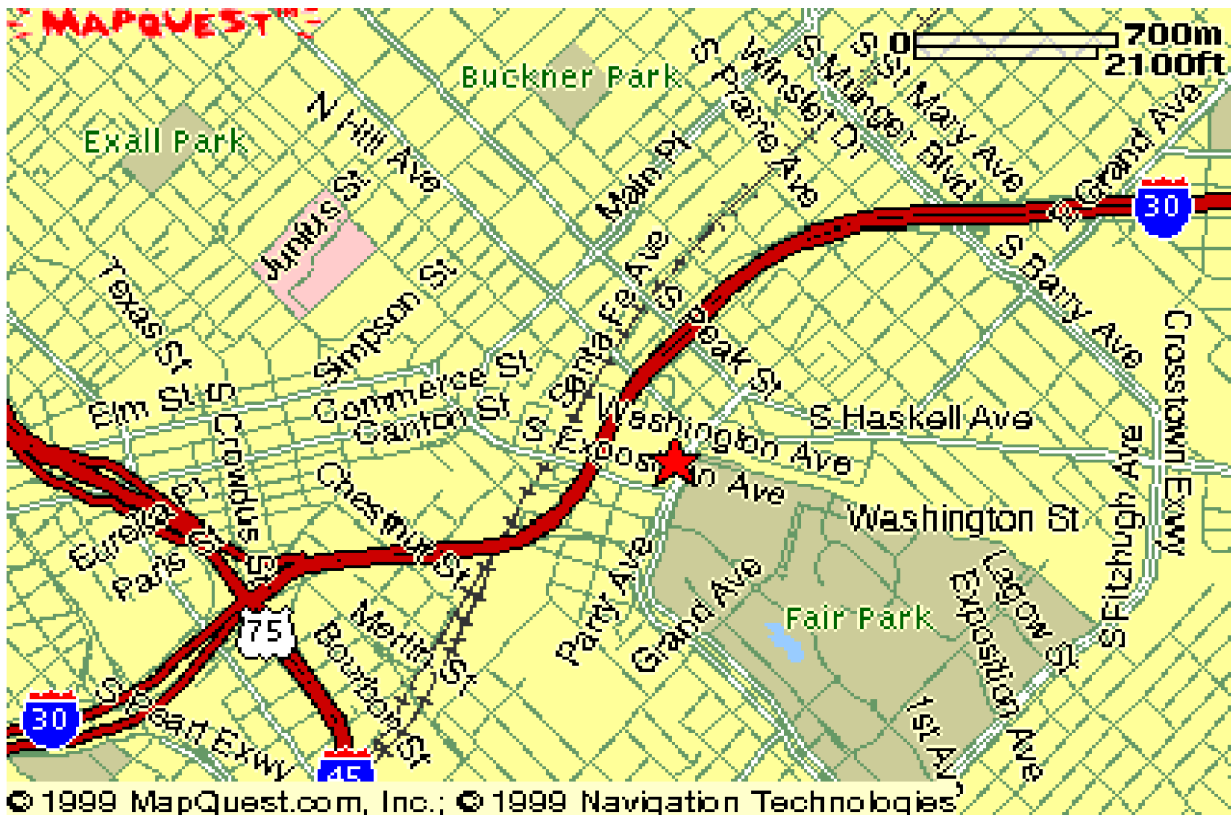
Who out there would like a \$100 bottle of beer?

That's right, this 3 liter millennium bottle of Paulaner Salvator will be raffled off at \$2 a ticket. This is the first of many special raffles that will bring in a little revenue for the club. This way we can continue to have special club activities without raising dues.

1st Round Judging Site - Dallas

Firefighters Museum, 3801 Parry Ave.

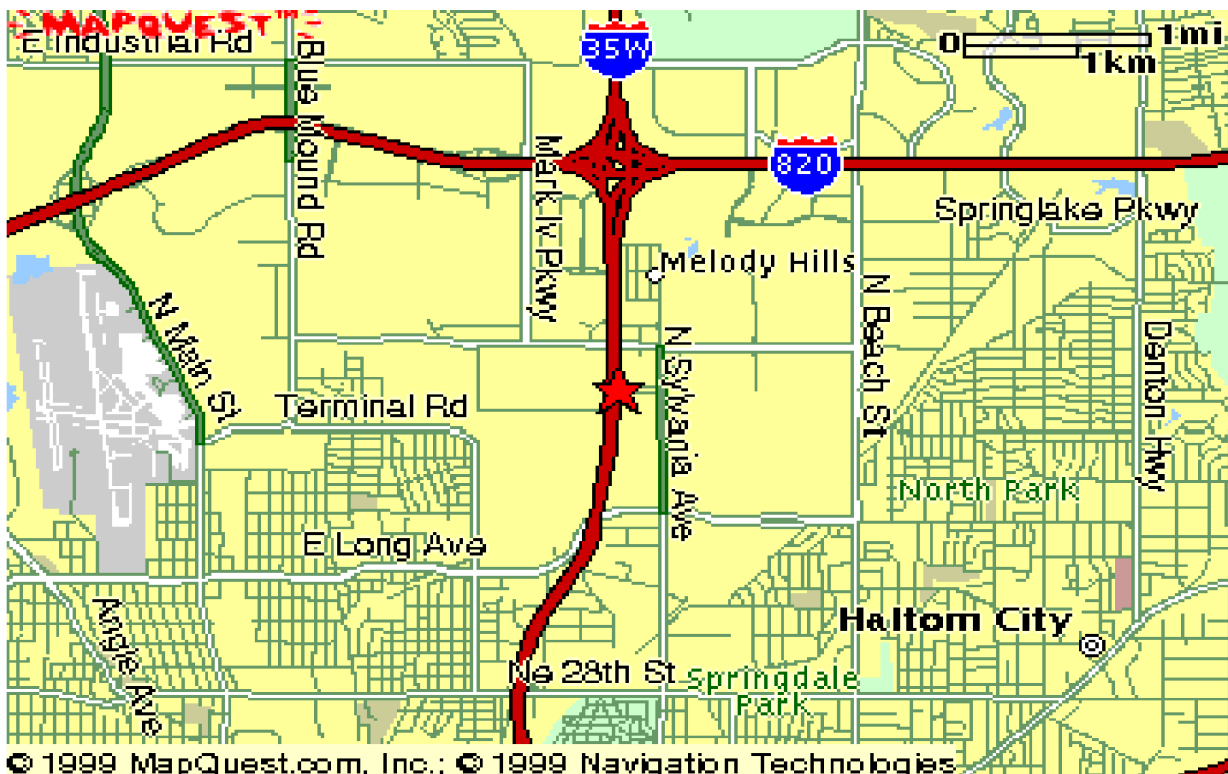
(across the street from the main gate of Fair Park at Parry and Commerce)



1st Round Judging Site - Ft Worth

Coors Distributing 2550 Macmillian Pkwy.

(Off I35 just south of Meacham - on Northbound service road)



Brew Competition

Bluff City Brewers 12th Annual Homebrew Competition

The Bluff City Brewers and Connoisseurs are proud to announce the 12th Annual Homebrewer's Extravaganza.

First round judging to be held Friday 4/7/00 beginning at 6:30 PM at Admiral Benbow's, hospitality party to follow. Balance of categories will be judged on Saturday 4/8/00 beginning at 8:45 AM at Bosco's Pizza Kitchen. Awards dinner that evening at the High Point Pinch.

Great prizes will be awarded

for Best of Show, Best of Ales, Best of Lagers, Memphis Metro Brewer of the Year and the second annual Johnny Appleseed Cider contest. 1st, 2nd and 3rd place winners will receive our beautiful Commemorative Pint Glasses and the all new 2000 Custom Commemorative 12th Annual Medals.

Entry packets and information is being added to the club's web page located at **memphisbrews.com** and will be available by the end of February. For more information, contact either Jay Grabowski (jgrabowski@aol.com) or Rob Harris

(robsteeler@aol.com).

Best regards and good brewing!!!!

Packing Party for Crescent City Competition

Are you entering your brews in the Crescent City Competition? We will have a packing party on Monday, March 27th at Jack's Homebrew Supply. 777 South Central Expressway in Richardson. (972) 234-5922. Come by between 6:00 PM and 8:00 PM. Entry forms, packing material and boxes will be available for you to pack your entries. The Crescent City Competition and Crawfish Boil will be held April 15th in New Orleans. -

North Texas Home Brewers Association, Inc. Board of Directors

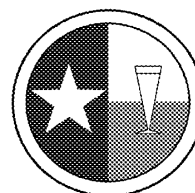
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djtrotter@yahoo.com
- Past President ----- Rett Blankenship ----- (972) 353-3116
firebrew20@aol.com

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

March Brewer Royale Style -- Lambic

by Jim Snow

The second club-only competition will be conducted at our March meeting and the style is lambic. An almost impossible style to replicate and one that many brewers rarely attempt, lambic brewing is the oldest brewing method still practiced in the Western world. The word "lambic" may have been derived from the Belgian town of Lembeek or possibly from alembic, the name of the distilleries from the Spanish occupation in the 1500s. Whatever the true origin may be, there is no other beer fermented quite like a lambic and the results would probably be disastrous if it was attempted. The grain bill consists of roughly 40% unmalted wheat that is traditionally mashed using either a single or double decoction method. Aged hops are added during the lengthy boil not to provide bitterness or aroma, but for their preservative quality. The production of lambic and gueuze, two terms that are protected as exclusively Belgian under a European Community ordinance, can only be accomplished in a small area outside of Brussels, Belgium in the Zenne River valley called Payottenland. Here, the 70+ wild yeasts and microorganisms are allowed to inoculate the wort overnight as it cools in open shallow cooling tuns. The next morning the wort is transferred to wooden casks where the fermentation and aging may last as long as three years. Lambics of different vintages may be blended and bottled to make gueuze or fruit may be added to the wooden casks to make kriek (cherry), framboise (raspberry), or peche (peach). A secondary fermentation in the bottle helps create the champagne of beers. The resulting aromas and flavors are complex and delightful.

20. LAMBIC

20A. Straight (Unblended) Lambic-Style Ale

Aroma: The aroma of these beers is a complex blend from a wide variety of microbiota, often described in the following terms: horsey, horse blanket, sweaty, oaky, hay, and sour. Other aromas that are found in small quantities are: enteric, vinegary and barnyard. Lambics can also be very fruity, and a corky or woody character may also be detected on occasion. Typically, no hop aroma or diacetyl are perceived.

Appearance: May be cloudy. Head retention is not expected to be very good. Yellow to gold color.

Flavor: Young examples are intensely sour from lactic acid and at times some acetic acid. When aged, the sourness is more in balance with the malt and wheat character. Fruit flavors are simpler in young lambics and more complex in the older examples. Some oak or wood flavor is sometimes noticeable. Hop bitterness is low to none. Hop flavor is absent. Typically, no diacetyl is perceived.

Mouthfeel: Medium to light in body. Bottled lambic ales vary from well-carbonated to not carbonated, and draft lambic is virtually flat.

Overall Impression: Complex, sour, pale, wheat-based ales fermented with a variety of microflora.

History: Uniquely sour ales from the Senne (Zenne) Valley of Belgium which stem from a farmhouse brewing tradition several centuries old.

Comments: Straight lambics have a fruity complexity and intense acidity, and very few are bottled. Blended, aged and bottle-conditioned lambics, called gueuze or geuze, tend to have a smoother palate. Lambic is spelled "lambiek" in Flemish.

Ingredients: Unmalted wheat (30-40%) and aged hops are used. Traditionally, these beers are spontaneously fermented with naturally occurring yeast and bacteria in oak or in some cases chestnut barrels. Home-brewed and craft-brewed versions are more typically made with pure cultures of yeast, including *Saccharomyces* and *Brettanomyces*, along with *Pediococcus* and *Lactobacillus* bacteria, in an attempt to recreate the effects of the dominant microflora of the Senne/Zenne valley.

Vital Statistics:	OG: 1.044-1.056
IBUs: 10-15	FG: 1.006-1.012
SRM: 4-15	ABV: 4.7-5.8%

Brewer Royale Style Guide

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Commercial Examples: Very few straight (unblended) lambics are bottled. Most commonly available is Grand Cru Cantillon Bruocsella 1900. In the area around Brussels (Bruxelles), there are specialty cafes that have draught lambics from traditional brewers such as Boon, Cantillon, De Neve, Girardin, Hanssens, Vander Linden and Timmermans.

20B. Gueuze/Geuze-Style Ale

Aroma: The aroma of these beers is a complex blend of aromas from a wide variety of microbiota. These aromas include: horsey, horse blanket, sweaty, oaky, hay, and sour. Other aromas that may be found in small quantities are: enteric, vinegary, and barnyard. There can be a very fruity aroma, and some mustiness may be detected. Typically, no hop aroma or diacetyl are perceived.

Appearance: Gold to medium amber color. May be slightly cloudy. Head retention is not expected to be very good.

Flavor: Young examples are intensely sour from lactic acid and at times some acetic acid; when aged, the sourness is more in balance with the malt and wheat character. Fruit flavors from esters are simpler in young Gueuze and more complex in the older examples. A slight oak, cork or wood flavor is sometimes noticeable. Typically, no hop flavor or diacetyl are perceived.

Mouthfeel: Younger bottles (less than five years old) tend to be sparkling, but older vintages are at times less carbonated. Light to medium-light body. A very faint astringency is often present, like wine, but no more than a well-aged red wine.

Overall Impression: Intensely refreshing, fruity, complex, sour, pale wheat-based ales fermented with a variety of microflora.

History: Uniquely sour ales from the Senne (Zenne) Valley of Belgium which stem from a farmhouse brewing tradition several centuries old. Gueuze is the French spelling, while geuze is the Flemish spelling.

Comments: Gueuze/geuze is traditionally made by blending lambic that ranges in age from three years to less than one year and then bottled. Typically, gueuze/geuze has a smoother palate than straight lambic.

Ingredients: Unmalted wheat (30-40%) and aged hops are used. Traditionally, these beers are spontaneously fermented and aged with naturally occurring yeast and bacteria in oak or chestnut barrels. Home-brewed and craft-brewed versions are more typically made with pure cultures of yeast, including *Saccharomyces* and *Brettanomyces*, along with *Pediococcus* and *Lactobacillus* bacteria, in an attempt to recreate the effects of dominant microflora of the Senne/Zenne valley.

Vital Statistics: OG: 1.044-1.056

IBUs: 10-15 FG: 1.006-1.012

SRM: 4-15 ABV: 4.7-5.8%

Commercial Examples: Boon, Cantillon, Hanssens, Lindeman's, Boon Mariage Parfait, Girardin, Vandervelden Oud Beersel, DeKeersmaeker.

20C. Fruit Lambic-Style Ale

Aroma: In younger vintages, the fruit with which the beer has been flavored should be the dominant aroma. In old bottles, the fruit aroma typically has faded and other aromas are more noticeable: horsey, horse blanket, sweaty, oaky, hay and sour. Other aromas that maybe found in small quantities are: enteric, vinegary and barnyard. Lambics can be very fruity from esters as well. Typically, no hop aroma or diacetyl are perceived.

Appearance: May be slightly cloudy. Head retention is not expected to be very good. The variety of fruit determines the color.

Flavor: Young examples are intensely sour from lactic acid and at times some acetic acid; when aged, the sourness is more in balance with the fruit, malt and wheat character. Fruit flavors are simpler and more one-

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Brewer Royale Style Guide

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dimensional in young lambics (the fruit added being dominant) and more complex in the older examples. A slight oak, cork or wood flavor is sometimes noticeable. Typically, no hop flavor or diacetyl are perceived.

Mouthfeel: Younger bottles (less than five years) tend to be sparkling, older vintages are sometimes less carbonated. Light to medium-light body. A very faint astringency is acceptable, like wine, but no more than a well-aged red wine.

Overall Impression: Intensely refreshing, fruit-flavored, complex, sour, pale, wheat-based ales fermented with a variety of microflora.

History: Uniquely sour ales from the Senne (Zenne) Valley of Belgium which stem from a farmhouse brewing tradition several centuries old. The addition of fruit for flavoring may be a relatively recent post-World War II innovation, however.

Comments: Commonly made by blending two- or three-year-old straight lambic with young (less than 1-year-old) straight lambic, after which fruit is added for further fermentation and aging before bottle-conditioning with very young straight lambic.

Ingredients: A blend of older and younger straight lambics is used as a base. Fruits commonly used for flavoring are cherries (Kriek) and raspberries (Framboise), although more recent commercial examples include peaches (Pêche), grapes (Vigneronne or Muscat) and black currants (Cassis). Entrant must specify the type of fruit used in making the entry.

Vital Statistics: OG: 1.044-1.056 (plus the fruit)
IBUs: 10-15 FG: 1.006-1.012
SRM: 4-15 ABV: 4.7-5.8%

Commercial Examples: Cantillon Rose de Gambrinus, Cantillon Kriek, Cantillon Gueuze Vigneronne, Drie Fontainen Kriek, Hanssens Kriek; Boon Kriek Mariage Parfait, Framboise Mariage Parfait.

Lettrz

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March 24 and 25 at Wilson World Hotel and Suites in Irving. Rett has gone all-out to make this the best Bluebonnet ever and, who knows, he may just do it. Come on and join the party!

You're going to need a couple of weeks to rest after the Bluebonnet, but that's OK. The Crescent City Competition and Crawfish Boil happens April 15, so you'll plenty of time to recover. I'm hearing from several of you who are already planning to go, so I know I'll be in good company. The folks down there put on a fine competition and New Orleans is a wonderful city. Don't wait much longer to make your plans, as hotels are booked pretty heavy for that weekend. You can get entry forms from me at the March meeting or see the Crescent City

Competition web page at
<http://members.xoom.com/wacjr/the1.htm>

If you can catch a break between all of this judging and partying this month, you might try brewing a batch of beer. The weather is mild and the Sunshine Challenge is coming in May. I like to get a few summer beers going this time of year so I have something decent to drink while I'm standing over the brew kettle in July. My favorites for summer drinking are wit, pilsner, cream ale, and weizen. Whatever your favorite summer beers, now is the time to start brewing them.

Keep you malt dry and your hose clean,

Jim Layton

Bluebonnet Time

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my cell phone if you get lost.
214-207-0994 9am-5pm both days

Ft. Worth ----- Coors Distributing, 2550 Macmillan Pkwy. (Off I35 just south of Meacham.) Same place as last year. 9am-5pm both days
Lunch will be provided both days for judges and stewards.

I look forward to seeing all of you in the upcoming weeks. Thanks for supporting the Bluebonnet Brew-Off 2000.

Rett Blankenship

Maps to 1st Round Judging Sites are on page 3.

The GINGER MAN[®]



**2718 Boll St. Dallas, TX 75204
(214) 754-8771**

Don't Miss It !!!!

Guided Belgium Beer Tasting

Monday, March 13th @ 8 P.M.

Call for your reservations now

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.