



LIVIN' THE BREWS



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

Volume XV, Issue 4

April, 2000

April Meeting

Tuesday, April 11, 2000

NEW TIME 7:00 PM ←

Location: **The Flying Saucer**
14999 Montfort Drive
Addison, TX 75240
(972) 934-2537

Brewer Royale competition this month -
Bring your **Weiss beers** - Category 17

The Bluebonnet Report

By Jim Layton

Wow, what an event! I'm still a bit breathless from it all. Those of you that were there will know what I mean. To those of you that missed it, well, don't make the same mistake next year. It was almost more fun than the law would allow.

Roger Protz, our guest of honor, was a wonderful speaker. Roger is a driving force within CAMRA, the British organization dedicated to the appreciation and preservation of real ale. He is also the author of several very nice books about beer and brewing history. The talks that he gave Friday night and Saturday morning were very informative and entertaining. I don't think the Bluebonnet has ever had a nicer, more knowledgeable, or more accessible guest speaker. Roger, you were tremendous.

NTHBA really came through this year with 162 out of a total 857 entries. The result was that we clearly dominated the competition and took the Bluebonnet Trophy back from the Central Florida Homebrewers.

continued on page 3 column 1

Lettrz from the Prez

So, you thought the Bluebonnet was good? Wait! There's more! The Crescent City Competition happens April 14 and 15. The Sunshine Challenge takes place May 19-21. Both of these events are great competitions and loads of fun for everyone who goes. Be sure to send some entries, or better yet, send entries and attend the events. You'll meet some fine folks and have a blast.

The Rock Creek Brew Day is coming soon as well. May 6, the first Saturday in May, will be National Homebrew Day. This is the day that we traditionally celebrate our club's birthday by throwing a birthday party for ourselves. This year we are going all out to make it an event to remember. We'll be making homebrew, drinking homebrew, eating, and meeting. The Cowtown Cappers, NET Hoppers, and Knights of the Brown Bottle will be invited as well. **Take note – this will be the May meeting.** Come and participate in whatever way you like. Here's the schedule:

8:00 am, brewers wanting an early start begin arriving. Everyone – if you are interested in watching an all-grain brew session, here is a great opportunity. Even if you know a bit about it, this is a great chance to see the equipment and techniques that others use. Extract brewers can start a bit later if they like, of course.

12:00 (roughly) is lunchtime. Potluck is the name, eating's the game. Bring a covered dish. The club will supply plastic ware, paper plates, napkins, chips, bread, and soft drinks.

continued on page 4, column 1



Brewer Royale Lambic Winners

By Jim Snow

The beers in our second club-only competition this year, Lambic, were judged at our March meeting at the Gingerman. There were only two entries, and both were excellent. The winner was Charlie Gottenkiény with his framboise (see recipe below). For those of you who attended Charlie's seminar at the Bluebonnet competition, you learned all the "secrets" of making award-winning lambics. I believe this framboise was the same beer that took third in last year's National Homebrew competition. Darrell Simon came in second with an unblended lambic. Many thanks go to Russ Bee and Steve Hacker for helping to judge the beers. And remember for their able efforts, the judges received six free raffle tickets. Your next chance of entering or judging (and getting those free raffle

tickets) will occur at this month's meeting with Weiss as the style.

Framboise (5-gal. Recipe)

7 lb. Belgian pale malt
 3.5 lb. Flaked wheat
 0.5 lb. 40L crystal
 2 oz. aged Fuggles hops, 4%
 alpha (120 min)
 12 lb. Fresh raspberries
 Wyeast No. 1056 American ale
 yeast
 GW Kent *Pediococcus cerevesiae*
 GW Kent *Brettanomyces lambicus*
 1 cup corn sugar (to prime)

Single decoction mash with 2-h. boil. Primary fermentation for one week with Wyeast 1056 then rack to secondary with addition of lambic cultures. After 4-6 months rack onto fruit, let stay in contact for another 6-8 weeks, then rack off fruit to tertiary and age for up to 2 years. All fermentation temps at 70 F. Prime and re-yeast with mixed culture for bottling.

Hello, I Must be Going ...

There were only a few problems during the recent calling campaign to mobilize the first round judging force. To the following members – please contact Jim Layton and provide an updated home and work phone number.

William D Hamilton
 Walter Hodges
 Bill Holub Jr
 Bill Lawrence
 Gregg Maslak
 Harold L Russell
 Donald Thompson
 Robert Williams
 Randall Woodman

Thanks

PACKING PARTY FOR FLORIDA

Are your beers about ready for the next Gulf Coast Circuit competition? The Florida Sunshine Challenge is soon approaching. Do we have a chance at capturing their trophy, the Sunshine Bowl? Only if we all enter our brews.

Our club sponsored Packing Party will take place on **April 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.

Lets give it our best shot !!

The **winning ticket** for the Millennium bottle of Salvator will be drawn at the April club meeting.

Bluebonnet Report

continued from page 1

Finally, we won't be seeing any more of those embarrassing photos of our trophy in compromising situations for at least a year. Seriously, CFHB are a great bunch of guys and serious competitors. They *will* be back.

A complete list of winners can be found under Category Winners on the Bluebonnet website, <http://welcome.to/bluebonnet>, but I want to recognize the NTHBA'ers who placed in the competition here in these pages. So, in order by category number:

American Lager

- 2nd place Steve Wall
- 3rd place Jim Layton

European Pale Lager

- 2nd place Russ Bee

Light Ale

- 1st place Paul Kensler

Scottish Ales

- 3rd place Charlie Gottenkieny

American Pale Ales

- 2nd place Rick Calley

German Amber Lager

- 1st place Bill Dubas

English and Scottish Strong Ale

- 1st place Jim Layton

Barleywine and Imperial Stout

- 2nd place Russ Bee

Bock

- HM Russ Bee

Porter

- 1st place Joe Scivicque

Stout

- 3rd place Joe Scivicque

Wheat Beer

- 1st place Charlie Gottenkieny
- 2nd place Steve Wall

Strong Belgian Ale

- 2nd place Darrell Simon

Belgian and French Ale

- 1st place Tom Garner

Lambic and Belgian Sour Ale

- HM Charlie Gottenkieny

Fruit Beer

- 2nd place Tom Henderson
- 3rd place Val Bee

Spice/Herb/Vegetable Beer

- 3rd place Steve Hacker
- HM Charlie Gottenkieny

Fruit and Vegetable Mead

- 3rd place Darrell Simon

Herb and Spice Mead

- 3rd place Russ Bee

Best of Show

- 1st place Jim Layton,
- 2nd place Charlie Gottenkieny
- 3rd place Tom Garner

In closing, I want to thank everyone who entered this competition. Your support makes

the Bluebonnet possible. Special thanks to the club members from Houston, Lubbock, Abilene, Oklahoma City, New Orleans, Tulsa, and elsewhere, who traveled far to enjoy the fun, renew old friendships, and make new ones. Y'all come back now!

Jim

Kaltenberg Castle Royal Bavarian Brewhouse

By Steve Holle

Bavaria in the Colorado Rockies

When Prinz Luitpold von Bayern opened the Kaltenberg Castle Royal Bavarian Brewhouse at the base of the Vail ski slopes in December 1997, 800 years of brewing tradition arrived with him. Luitpold is the great grandson of Bavaria's last king, Ludwig III, and member of the Wittelsbach family that ruled Bavaria from 1180 to 1918 and contributed greatly to Bavarian brewing traditions. His ancestors include such historic figures as Ludwig I whose marriage to Prinzessin Therese von Sachsen Hildburghausen in 1810 began the annual celebration that evolved into the current day Munich Oktoberfest and Ludwig II, the builder of lavish palaces like Neuschwanstein, the story book castle that inspired the Disneyland castle. But most significantly for lovers of German beer, Luitpold's ancestor, Duke Wilhelm IV,



continued on page 5, column 1

Lettrz

continued from page 1

All day long, sharing of homebrew is highly encouraged. Bring some and share.

The Bluebonnet was kind enough to contribute a sack of malt, donated by St. Patrick's of Texas, to all of the clubs represented at the big show. I have the NTHBA sack and I'll have it with me at Rock Creek. This malt is the undermodified Czech malt being sold by St. Pat's. It isn't listed in their latest catalog but you can get the info from their web site at www.stpats.com. This is the same malt that is used to brew Budweiser Budvar (nope, not the Bud that you can get at the corner store). This malt is unsuited for

single temperature mashing. It should work well in a step mash, and St. Pat's is recommending a double decoction. Anyway, I'll be passing this malt out at Rock Creek to any club members that want it but there's a catch - I want you to brew with it that day. I'll be taking reservations starting at our April meeting. Let me know how much you want and I'll see that it is there for you. When the amount reserved reaches 50 lbs., no more reservations.

If you haven't been there before, Rock Creek Barbeque Club has a very large covered pavilion with plenty of picnic tables and benches. Brewers will be pleased to note that there is plenty of running water. You will need to

bring a burner and your regular brewing equipment, of course.

The 2000 AHA Big Brew will be May 6 as well. This year's style will be American Pale Ale. The recipe, both an all-grain and an extract version, can be found at www.beertown.org or in the next Zymurgy.

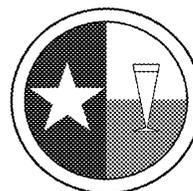
Last year's Rock Creek Brew Day was great fun. This year should be even better. There will be a map in your May newsletter. Make your plans now, because the May newsletter won't give you much notice.

Jim Layton

**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

**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

Homebrew Day on "The Creek"

By Russ Bee

O.K. all you hungry homebrewers. The Rock Creek Bar-b-q club has declared the last Sunday in June "Homebrew Day on The Creek". Sorry gals, it's a men-only thing, not my rule, theirs (but as my wife points out, what female wants to go pee in the weeds and listen to a bunch of crude jokes anyway). Here is the deal. Any N.T.H.B.A. brewer who wants to bring a keg-o-beer for sharing with the Rock Creekers gets all the bar-b-q he can eat. If you have never joined me for a Sunday afternoon out there, it is a lot of fun and EXCELLENT food. I'm bringing a keg of American Lager. Anyone interested in joining in please let me know at the meeting or by e-mail at RussMBee@aol.com There's plenty of time to get a batch going and show them boys what real beer tastes like! Russ.

Kaltenberg Castle

continued from page 3

enacted the World's oldest extant consumer protection law in 1516, the famous Reinheitsgebot, or Beer Purity Law. This edict restricted the ingredients in beer to barley malt, hops and water and is still the legal basis for beer production inside Germany today. Since Prinz Luitpold took over the Schlossbrauerei Kaltenberg in Germany in 1976, he has been active in the resurgence of craft brewing in Germany by emphasizing traditional styles, quality, and innovative marketing..

The Schlossbrauerei Kaltenberg GmbH, headquartered in Kaltenberg, Bavaria about 30 miles west of Munich operates one brewery in the centuries old castle in Kaltenberg and a second brewery in nearby Fuerstenfeldbruck. Kaltenberg is a medium sized brewery producing about 400,000 hectoliters/year. About one-half of Kaltenberg's domestic production is exported to neighboring countries and its beer brands are also brewed in breweries and brewpubs in foreign countries like Sweden, Poland, Croatia and South Africa under licensing agreements. Kaltenberg also owns a subsidiary, Hopfen und Malz, a manufacturer of brewing equipment that produces small brewing systems for craftbrewers worldwide, including the equipment in Vail. Although the brewery in Vail receives technical support from Kaltenberg and has been granted

the right to brew Kaltenberg's beers under a licensing agreement, the two breweries have different ownership and separate management.

Beer Styles

The brewery in Vail produces 3 of Kaltenberg's trademark beers: Pils, Koenig Ludwig Dunkel, and Prinzregent Luitpold Weissbier. Prinz Luitpold selected the names of ancestors for his beers so that the consumer would associate these beers with the personal involvement of his family and its rich brewing traditions. Because the Vail beers bear the name of the Kaltenberg brands, each beer is produced according to the same standards, ingredients, and recipes as in Germany, which also means in accordance with the Reinheitsgebot.

The Pils is a typical Bavarian Pils with a distinct, but not overly aggressive, level of bitterness, a

alcohol by volume. This well attenuated beer has a clean, dry, and refreshing finish with a note of aromatic hops from Germany's famous hop growing region, the Hallertau.

Before the invention of water treatments to reduce the alkalinity of Bavaria's carbonate waters, acidic dark malts were used to brew Bavaria's predominate beer style know as Muenchner "Dunkel", or Munich "dark", beer. With refinements in water treatment and pale malts, the pale Pils and Helles styles became increasingly popular, and the traditional dunkel became harder to find by the 1970's. The Schlossbrauerei Kaltenberg is credited with resurrecting this traditional style, and the outsells the Pils and Weissbier in Vail, with each brand making up 45%, 35%, and 20% of annual sales, respectively, although these percentages are not consistent year round as Weissbier's share of sales increases during the summer. The

Continued on page 7, column 2



Bluebonnet Brew-Off - The commercial beer tasting was enjoyed by all.

Authentic Grist for Real Ales

Dear North Texas Homebrewers Association,

This letter is a plea to enlist your help with a project that may be of mutual interest. I am aware of your club through "Beertown", and thought you would be sympathetic to this issue.

I have been in the Malting/Brewing/Distilling industry for thirty years and my views are founded on my experience within the trade. In my opinion, we are in danger of losing our brewing heritage because of many complex commercial pressures prevailing in the farming community through to the end user. I believe Globalisation, and the real nature of our raw materials is being rationalised out of existence. This insidious march to World conformity will continue to accelerate if the end users remain apathetic to its happening.

My plea is to those who are concerned by what is being imposed on us by Conglomerates. It was the Brewing Industry which caused the "Real Ale" campaign to start, and serious consideration must be applied to a campaign for the maintenance of "Authentic" raw materials. Its not just Genetic Modification that is frightening but the total loss of our cereal heritage in commercially sustainable quantities.

In their bid to increase their market share, suppliers believe that they have the ability to replicate a range of products, which for hundreds of years has and can only be produced in their country of origin to retain their uniqueness. This in effect is pricing out of existence viable raw materials which have the least growth potential and which are then conveniently adulterated or worse replaced by fakes. Whether it is ignorance of what is being imposed on us or apathy we should all wake up to the truth before it's too late.

Maltsters will produce and sell Munich Malt, Pilsner Malt and Vienna Malt. regardless of the location of their Maltings or the quality of their Barley and water supply, all of which are very

accepting this and I believe it's time to stop and reconsider what is really at stake.

A classic example of this absurdity, without wishing to be disrespectful, was a competition in 1997 when an AHA Medallist produced a strong Scotch Ale from Harrington malt. This is a North American Prairie barley variety and is unknown in Scotland by the brewing fraternity. To add further injury to a Scotsman this North American malt was then blended with an ENGLISH malt! Brown sugar was also added and to my knowledge this has never been used by any brewer in Scotland. The ultimate horror was a quantity of peated malt as part of the grist. Any Maltster who knowingly supplied peated malt into a Scottish brewery would be very fortunate if he kept his job. Having gone through this list of ingredients I find that less than 6% of the dry grist was actually Scottish (crystal malt.) I say well done for getting the medal but Scotch Ale ???

The history of Scottish brewing ingredients can be traced back for more than 4000 years. Such authentic ingredients as Kibbled cereals, Flaked oats, Pinhead Oats, Malted Oats, Toasted Large Oats, Roasted Pearled Barley, Double Roasted Malt, Organic Malt, and Golden Promise.(Many well known Distillers and Brewers in Scotland, such as "The Macallan" and Caledonian Brewery will purchase nothing but Golden Promise Malt purely for its flavour characteristics rather than use the more recently bred barley varieties that are higher yielding)

Other ingredients such as Bog Myrtle, Elderberries, Young Sprigs of Scottish Pine, and flowers of heather. All of which were used in ancient times and are currently being used today are available, but unlike the above "dry" ingredients would need a little more research regarding harvesting and packaging.

The question is "Would you buy these authentic Raw Materials if the price was agreeable and shipping volumes could be made viable"?

I would be delighted to receive any replies to this

Authentic Grists

continued from page 6

letter and hope that it hasn't offended any readers, as no offence was intended. I have supplied my career details for reference purposes and as reassurance that I have no hidden ulterior motives other than an honest desire to be of help in stopping our delightful pursuit from continuing any further down the wrong path.

I look forward to receiving your reply.

Yours very sincerely,
Nick.

N J Harris
3 Oldcastles Farm
Chirnside
Berwickshire
Scotland
TD11 3LF
E-mail@ nandjharris.fsnet.co.uk

Career Details.

1962-1968 Scottish & Newcastle Breweries Ltd. During this time I held the following appointments: - Draughtsman, Services Engineer, Development Engineer, Trainee Maltster, Maltings Manager, Group Raw Materials Manager, Operations Division Production Manager.

1985-1997 Hugh Baird & Sons Ltd. (Conagra) Commercial Manager Scotland.

1986-1997 Chairman of the Famous Glen Malt Whisky Company. A private business venture managed by my wife June, which involved the creation, manufacture and launch of a Liqueur, called Oran Mor. The business was sold to Drambuie.

1996-1997 Managing Director of Scotmalt. Resigned.

1997 to date Consultant in the Malting, Brewing and Distilling Industries.

Kaltenberg Castle

continued from page 5

is dark, but not opaque like an Irish stout, with an original gravity of 12.7 degrees Plato, and 5.1% alcohol. The dark malts provide character, but not the mouthfeel or malty sweetness of Germany's better known beers brewed with dark malts, Oktoberfest or Bock, due to the Dunkel's higher degree of attenuation (i.e., 79% degree of attenuation). The result is a distinctive beer with emphasis on its subdued dark malt character that is unexpectedly refreshing and drinkable for a dark beer.

The Weissbier is a traditional unfiltered wheat beer with "Hefe", or yeast, an original gravity of 12.5 degrees Plato, 5.6% alcohol, and a grain bill of +50% wheat malt and the balance pilsner malt. The light colored malts provide for a paler color than some other well-known Weissbiers available in the US like Schneider or Paulaner. Prinzregent Luitpold Weissbier is an excellent example of a traditional German wheat beer with distinctive spicy flavors of clove, banana, and citrus indicative of a single strain top-fermenting Weissbier yeast.

Each beer is served in style-appropriate glassware from the German manufacturer Rastal or Sahn. The restaurant serves the Pils in a 0.3 liter stemmed tulip, the in a 0.5 liter tumbler, and the Weissbier in a 0.5 liter vase. Patrons with a big thirst can also quaff each of these beers from the beer-hall-standard 1.0-liter glass krug. Each glass is larger than the nominal size to allow for a foamy head, which Germans look for as the trademark of a well-made and dispensed beer. I was particularly delighted to see the first glass of Pils that I ordered arrive with the creamy head that I would expect to find in Germany. The beer hall has four, jacketed, 10-hectoliter serving tanks situated in the second floor above the bar. A mixed gas of CO₂ and nitrogen pushes the beer from the tanks through chilled beer lines to traditional ceramic dispensing towers with compensator taps.

Next month - The Brewery

Steve Holle has published in Brewing Techniques on several occasions.

The Flying Saucer Draught Emporium



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 Kelly Harris a call at (972) 234-4411 and give him your new address.