



LIVIN' THE BREWS



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

Volume XV, Issue 5

May, 2000

May Meeting & Club Birthday Party

SATURDAY, May 6, 2000

Location: **Rock Creek BBQ Club**
Grand Prairie, TX
see map on page 2



Schedule of Events:

Brewing setup starts @ 8:00 AM

Potluck Lunch begins about 12:00 PM

Official May Club Meeting @ 3:00 PM

Crescent City Challenge

By Tom Garner

Bert, Ernie and the boys from New Orleans sure lived up to their reputation for throwing a kick ass party and retaining the coveted "C" Cup (a bronzed bra joined at the tips with the strap acting as a handle) by one point!

Jim, Pat and Valerie Layton cranked up the Expedition limo early on Friday and headed south, picking up Tom Garner, Glenn Wawrzinski and Russ Bee (surviving the Jimmy Buffett Concert at the Starplex) for ballast. A rush hour detour through the bayous south of Baton Rouge yielded a happy hour six pack of amberbock and a pound each of boudin (mystery pork and rice in an inedible casing) and andouille sausage. We linked up with Steve and Carolyn Hacker and their friend Wanda who took the Southwest passage and feasted on a "feed us" nine-course dinner at Tony Angelo's in the West End – wow!

We judged a few beers (some remarkably similar which turned out to be from Wes and Nancy Samson from CFHB) and headed for the two (count "m two!) beer trailers in the garden of the Deutches Haus. A sausage etoufee and some fantastic garlic bread lunch to 60's rock and roll evolved into lunch while the boys from Cst Si Bon in Mamou boiled up some bodacious crawfish! It was worth the ten-hour road trip just to see Glenn suck the heads of about fifty mud bugs! You gotta make this trip next year just to add about six pounds of gastronomic opulence!

Oh, something to test you beer experts – one of the trailers was fitted with three taps of German dark lagers. They were the same except for the yeast and the twist was to identify from a list of about ten Wyeast

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Lettrz from the Prez

Two down and two to go. Those Gulf Coast competitions just keep on rollin'. The Crescent City (both the city and the competition) was a hoot, as always. The Sunshine Challenge will be too.

Locally, the Knights of the Brown Bottle are hosting the 4th annual Celtic Brew-Off in Arlington. Quoting the competition rules, "This competition is open to styles of fermented beverages originating in or associated with the Celtic Nations of Britain, Scotland, Ireland, Wales, and Cornwall". Briefly, they have categories for Scottish Ales, Strong Scotch Ales, Porter, Stout, Mild and Brown Ales, Bitter and English Pale Ale, Strong English Ales, Celtic Specialty Ales, Mead, and Cider/Perry. Entries are due May 12th. Judging will take place Saturday, May 20th at J. Gilligan's Bar and Grill in Arlington. Awards will be presented Saturday, June 3rd, at UTA Maverick Stadium in conjunction with the Texas Scottish Festival and Highland Games. You can pick up entry forms and drop off your entries at local homebrew shops. Visit www.hbd.org/kobb/ or contact J. B. Flowers at APICT8@aol.com for complete details. I hope that all of you will enter some beers, help judge, and come to the Texas Scottish Festival.

I'm sure that you all know by now that the May club meeting will be held at Rock Creek on Saturday, May 6th. If you're reading this on Tuesday, May 9th, wondering where the meeting is, you missed it! So don't miss it.

Once again, here is the agenda:

8:00 am, brewers wanting an early start begin arriving.

Everyone – if you are interested

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**BREWER ROYALE 2000
COMPETITION**

Beer Of The Month

August	Pale Ale
September	Oktoberfest
November	Historic Beers

STANDINGS

Bill Waters	6
Russ Bee	3
Charlie Gottenkiney	3
Darrell Simon	3
Kelly Harris	2



Russ Bee and Jim Layton at Crescent City Competition Site

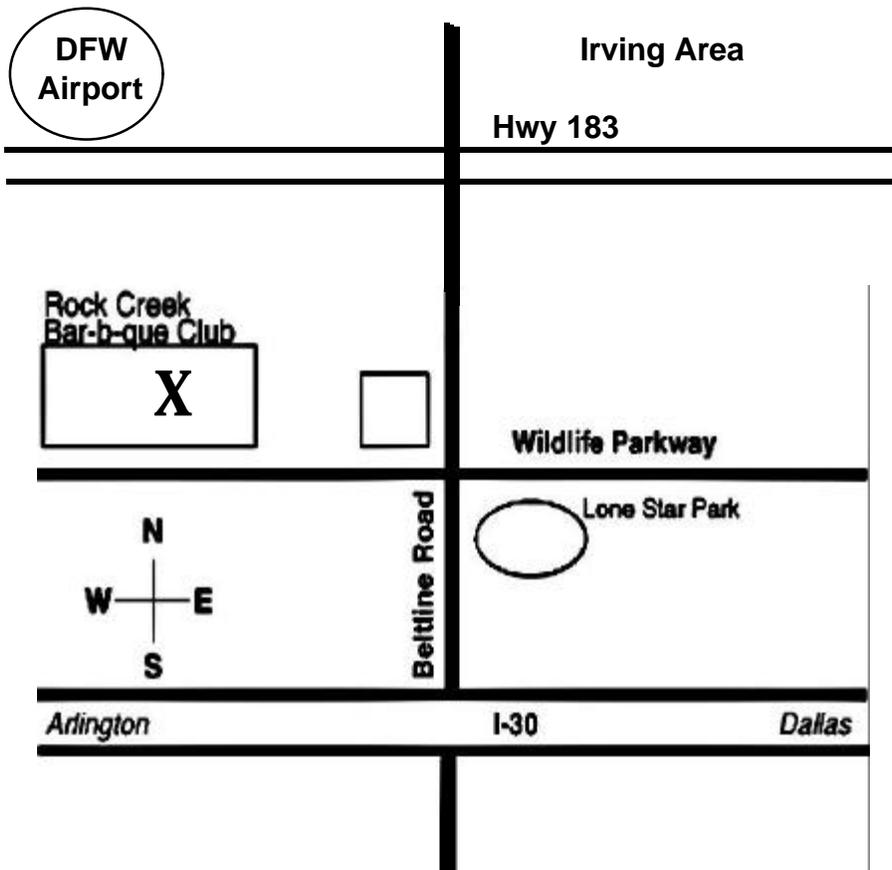
Brewer Royale Weiss Results

By Jim Snow

For all you brewers that have been wanting to get some points at the Brewer Royale competitions, April was your chance. Weiss was the category and there were only two entries. Our next competition is not until August, and I'll be expecting more entries for the Pale Ale style that month. The good thing about judging beers from our club members, you always get some good ones and April we had two. The final results had Kelly Harris taking the red ribbon and Bill Waters the blue for his dunkelweizen. Thanks go to Glenn Wawrzynski and Tom Garner for helping judge. Thanks to Bill for sharing his winning recipe with us.

Beer: Bavarian Dark Wheat
 Size: 10 gal.
 Ingr: 16# Mutton & Fison Wheat Extract
 4 oz of 4.2% AA Hallertauer Bavarian Wheat Yeast (WYeast 3056)
 1 tsp Irish Moss (last 15 min)
 Wort Boil: 75 minutes with 7.5 gal of liquid
 Hop Add: 2 oz entire, 1 oz last 5 min, 1 oz steep
 Temp@Pitch: 78 degrees F

The Map to Rock Creek BBQ Club



Crescent City

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listings, which was on A, B and C tap! Only about four posted guesses out of fifty or so were correct, but tap C (2178 lager blend) was empty first! Some characters in New Orleans are beer experts. When asked what he thought of Oktoberfest, one cab driver who said he lived in Germany for years said he didn't care for those "pilsners"!

The raffle prizes skillfully MC'd by Ernie Spreen in his fetching "Irish Channel" accent were tedious and humorous with white Arcoaire gimme caps and a size small tee shirt won by Sonny Day of Days Brewery (who is about the size of Pavorati) among the most comical. The Texas clubs as a whole walked away with the ribbons (and some nefarious scumbag we think from Mississippi walked away with Russ' Best of Show mug). The Crescent City Homebrewer's kept the C Cup trophy thanks to Bert and Ernie, and the Wes and Nancy Sampson team garnered the most "individual" points from 280 entries (see Crescent City Competition Results).

The French Quarter Festival was in full swing as we boarded the Natchez for a benefit Dixieland Riverboat cruise on the big muddy until

midnight Saturday. Afterward, Glenn just had to stroll down Bourbon Street in the wee hours with about 10,000 college kids – well, Tom couldn't let him go alone now could he? Café au Lait and beniets at the Café du Monde off Jackson Square (they won't tow your Expedition if you make a parking place over there, Jim) and some Mahalia Jackson and Sam Cook full gospel kicked off the Sunday return to sanity. Thanks Crescent City! There's not one of us who are not longing to return next year. You gotta do it!

Crescent City Competition Results

Russ Bee – Best of Show, 1st in Doppelbock, 1st in Specialty, 2nd in Munich Helles, 2nd in Oktoberfest, 3rd in Barleywine and 3rd in American Premium, whew!

Jim Layton – 1st in Classic Pilsner, 2nd in Kolsch, 2nd in California Common, and 3rd in Louisiana Swamp Ale.

Tom Garner – 1st in Belgian Ale, 2nd in Fruit Beer, 3rd in Porter and 3rd in English Pale Ale

Robert White – 2nd in English Pale Ale and 3rd in Spice/ Herb/ Vegetable Beer

Kaltenberg Castle Royal Bavarian Brewhouse

By Steve Holle

Bavaria in the Colorado Rockies Part II

The Brewery

Ralph Koch is in charge of brewing operations. He is a German Braumeister and graduate of the Brewing School in Ulm. Ralph worked in several commercial breweries in Cologne and Siegburg Germany before being recruited by Hopfen und Malz to open a new brewpub, Fabrica de Bere Lipps, built by them in a Transylvanian ski area in Brasov, Romania. Assisting him is fellow Braumeister Michael Braun, a recent graduate of Doemens in Munich, who was previously employed by Brauerei Ploetz in Peissenberg, Bavaria and the Schlossbrauerei in Kaltenberg. The two Germans are joined by an American brewer, Chad Hatlestad, formerly with Hubcap Brewery in Vail, and who recently took the Institute of Brewing Foundation Exam in June of 1999.

The Hopfen und Malz 20-hectoliter brewhouse is outfitted with sophisticated equipment normally seen in only breweries of much larger capacity. The brewery has no malt silo, so brewers load the two-roller grist mill by hand with bagged malt purchased from the German malster, Weissheimer. From here, however, the brewing process is highly automated through a programmable Siemens control panel. After the cracked malt is transported to the mash tun via a mechanical tube conveyor, it is dropped into warm water and mixed with the agitator. The copper clad, 2-vessel brewhouse consists of a combination mash tun/kettle and lauter tun with machined screens. Programmed mashing regimes automatically raise the mash to predetermined temperatures for specific rest periods. The mash tun/



Some of the DFW area winners!

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Lettrz

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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.

3:00 pm, club meeting complete with raffle.

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

The first Saturday in May is National Homebrew Day and also the day that we traditionally celebrate our club

birthday. As a tribute to our founders, I present what club history I have learned so far.

Our club was founded in 1983 –1984, OK, no one is sure exactly when. Meetings were held in a homebrew supply shop owned by Glen Mueller and Frank Brown (so that's where the Bluebonnet's Mueller-Brown Quality Award comes from!), located in the Olla Podrida shopping center (its gone now). Some other names from early days: Jess Haupt, Carl Schneider, Dave Gilbo, and Herschel Gibbs.

Here, as far back as I have information, is a list of our past presidents:

- 1999 Rett Blankenship
- 1998 McKee Smith
- 1997 Steve Wall
- 1996 Bob Haupt
- 1995 Darrell Simon
- 1994 Tom Henderson
- 1993 Joe Mellon
- 1992 Mike Leonard
- 1991 Mike Leonard

- 1990 Paul Seaward
- 1989 Paul Seaward
- 1988 Jess Haupt
- 1987 Jess Haupt
- 1986 ?
- 1985 ?

Mucho thanks to McKee Smith, Jess Haupt, and Darrell Simon for this information. As you see, I still have some holes to fill in. Unfortunately, much of our club's early history is slipping away. If any of you can add to this or correct any errors, please contact me.

See y'all at Rock Creek. We'll hoist a few for the past and brew some more for the future!

Jim Layton

**North Texas Home Brewers Association, Inc.
Board of Directors**

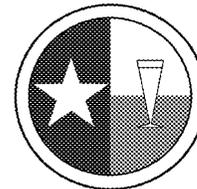
- President ----- Jim Layton ----- (903) 546-6989
j-layton@raytheon.com
- 1st Vice President ----- Jim Snow ----- (972) 529-3535
homebrewer@home.com
- 2nd Vice President ----- Bo Turton ----- (214) 435-3367
bo3769s@hotmail.com
- Secretary ----- Steven Hacker ----- M (817) 540-1210
steve4beer@aol.com
- 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

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>

Kaltenberg Castle

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kettle can be heated by both steam jackets and an external calandria. The steam provides heat for mashing each of the three beers. The external calandria is used solely for wort boiling so that the boiling temperature can reach 100 degrees C instead of 92 degrees C achievable without pressure at this high alpine altitude. Because of the altitude, all three beers are mashed with a temperature program mash regime. Even the , which in Germany is brewed with a multiple decoction, is brewed in this way because of the altitude. On the day of my visit, Michael Braun followed a mash program for the that included mash-in around 40 degrees C, followed by a protein rest, an alpha amylase rest, a beta amylase rest, and mash out at 76 degrees C. The agitator ran continuously to equalize the temperature during these multiple rests.

After mash out, Michael pumped the mash over to the lauter tun in approximately 6 minutes. After a 10-minute "Laeuterruhe" or settling time, the vorlauf cycle commenced until the recirculated wort ran bright. Instead of continuous sparging, Michael added sparge water in a series of large additions. Runoff continued without rakes until the hydraulic pressure on the grain bed, measured by a tube manometer, reduced runoff to an unacceptable rate of flow. The rakes, set at a stationary height a few inches from the false bottom, were then used to loosen the bed. The clarified wort ran back into the mash tun/kettle that had been rinsed of any remaining grain after mash transfer. The collected wort was not heated until lautering was complete. Holding the wort between 72 and 76 degrees C helped ensure that any raw starch extracted during lautering could be converted to sugar by enzymes that would otherwise have been denatured if the kettle was heated during filling.

Michael added German Hallertauer Hersbrucker hops in the form of pellets type 45 in 3 additions during the approximate 75-minute boil. The brewers noted that without the external calandria the boiling time would have been lengthened to achieve the same protein coagulation and hop utilization. After boiling, the hops and protein were separated from the wort by a flat-bottomed whirlpool with a tangential inlet located at approximately one-third the height of the tank and two outlets located on the side and bottom of the vessel. The clarified wort was then pumped through a two-stage plate heat exchanger cooled by water and then glycol. The cooled wort was then aerated by sterile filtered air from a compressor located above the brew house and then delivered to one of the 15, 50-hectoliter conical fermenters.

The brewery has a 10-hectoliter Esau-Huber yeast propagator. For each brew, a new batch of yeast is propagated from liquid cultures sent over by the Kaltenberg brewery. The propagator receives one

charge of cooled wort at knockout from a previous brew. After inoculation, the wort is continuously aerated by a series of intermittent aeration cycles. The Schlossbrauerei in Kaltenberg uses the same system, which they believe provides a vital yeast crop that produces consistent fermentation and flavor maturation. The yeast is pitched initially with 20 hectoliters of wort. The next day, 20 hectoliters of aerated wort are again added to the half-filled fermenter. The same process known in German as "Drauffassen" is used for both the lager yeast and the top fermenting Weissbier yeast. Although Weissbier yeast is more vigorous than lager yeast, Michael indicated that the 20% headspace provided adequate room for both yeasts. One week of primary fermentation is followed by 3 to 4 weeks of conditioning for the lagers in a separate unitank. The brewers did not divulge the exact fermentation temperatures or cool down ramps for lagering, but they did indicate that they followed traditional fermentation/conditioning times and temperatures and did not attempt to speed up flavor maturation through a diacetyl rest or other rapid conditioning techniques. The Weissbier also undergoes one week of primary fermentation before transfer to a conditioning tank for a somewhat shorter maturation period than the two lagers. Neither the lagers nor the Weissbier are krauesend, but in accordance with the Reinheitsgebot, each beer is naturally carbonated by transferring the green beer to a conditioning tank when it has about 1.5 degrees Plato of fermentable extract remaining. The volume of dissolved CO₂ is controlled by a pressure valve called a "Spundapparat". After carbonation and maturation, the lager beers are filtered with a two-stage plate and frame filter consisting of a first stage powder filter of DE and silica gel and a second stage sheet filter. The filtered and carbonated beer is then held in one of 3 bright beer tanks until it is kegged or transferred to the serving tanks. The Hefe-Weissbier is not filtered, and because it has been carbonated in the conditioning tank, the beer is not charged with krausen or wort to produce secondary fermentation for carbonation in the keg. Consequently, because no new yeast is produced after packaging as is typical in most bottle-conditioned Weissbier, enough yeast must remain in suspension when the beer is kegged to provide a sufficient amount of yeast after packaging.

The brewers were attentive to quality control and have a small, but well outfitted laboratory in the second floor above the brew house. With each brew, wort and pitched wort checks are made at various points between the whirlpool and the bright beer tanks for microbial contamination using liquid media in test tubes. The presence of contamination is determined by examination under a microscope. The topic of discussion in the brewery when I visited was the pitiful condition of a beer line from one of their draft customers. I sensed a bit of concern on the part of the German brewers that the draft purveyors in Colorado

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Kaltenberg Castle

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were not as attentive to cleanliness as the brewers were accustomed to in Germany. Consequently, the brewery was planning to begin a regular program of line cleaning for their retail outlets. CIP is conducted with products from Five Star including a noncaustic cleaner, Powdered Brewery Wash, with sodium metasilicate and active oxygen; a nitric/phosphoric acid rinse called Acid-5; and a no-rinse stabilized chlorine dioxide sanitizer, Oxine. Although Vail's water is soft, the water is checked regularly by titration for alkalinity. The brewers add no salts to the brewing water, and limit other water treatments to charcoal filtering. Pitching rates are checked with a centrifuge that separates yeast mass from supernatant to estimate yeast cell counts before pitching the contents of the propagator.

In 1998, its first complete year of operation, the brewery sold 1,800 hectoliters of beer. In 1999, Kaltenberg expects to double their output to 3,600 hectoliters, which is still below their estimated capacity of 7,500 hectoliters/year. Currently, about one-third of the brewery's sales are in-house and two-thirds are draft sales through approximately 75 taps at local restaurants and pubs. This growth in production is enviable for any new microbrewery and it is even more impressive considering that distribution is limited to draft sales in two counties, Vail and Eagle. Coors distributes the beer under an exclusive distribution agreement and all outside sales are in half-hectoliter, straight-sided German kegs, although the brewery hopes to begin sale of 5-liter mini-kegs in liquor stores this summer. As outside sales increase, the brewery expects that they will begin bottling beer in the not too distant future.

Next Month - The Restaurant

Rock Creek Bar-B-Q Club Homebrew Day Update

By Russ Bee

Those thirsty mammals over at the bar-b-q club have sweetened the offer to all you MALE homebrewers who would like to show up there the last Sunday of June with a keg of homebrew to share. They are giving out a free 1-year membership to the club in exchange for the chance to sample your brew. This entitles you to a year of the best dang bar-b-q and fellowship this side of the Mason-Dixon. Let's show them boys what real beer tastes like. They meet the last Sunday of each month at noon and for members it is \$10 for all the ribs, brisket, sausage, chicken, slaw, beans, onions, bread and beer you can stand. Think about it... and I'll see you there. Call me at 972-333-8293 for details or e-mail me at RussMBee@aol.com .



Crescent City judging in action at the Deutsches Haus



Mudbugs in the Bier Garden

ALL ABOARD FOR THE SUNSHINE CHALLENGE EXPRESS!!!

By Russ Bee

Last call for anyone wanting to join in the pre-competition fun and festivities at my brother, Val's house in Jacksonville Florida. It is the perfect warm-up for the madness and jolly-making that is the Sunshine Challenge. Here is the scoop.

We leave for Jacksonville on Wed. May 17 and arrive just in

time for happy hour at any one of several J-Ville brew pubs. Then it's on to Val's house on the intra-costal waterway. He has built a second story bar on his house that overlooks the waterway, and of course, he has 2 tap handles of homebrew flowing at all times. I'm told the menu this year is an I.P.A. and a Vienna Lager. The I.P.A. he made has been aged over oak chips - Yumm. Day 2 usually finds us down on the beach swimming and sunning and working on whatever Val has in the cooler, followed by a feast at some little crab shack type place right down where the fishing boats come in. Fresh seafood anyone? If we are

lucky we can make it back to Val's to watch the nightly frog parade on his elevated deck.

Next day we are up early and head to Itchenetuckne State park for an afternoon of floating down a crystal clear spring fed stream that lazily meanders thru cypress groves and tropical flora. If you can survive all that relaxation we usually pull in to Orlando just in time for the V.I.P. reception and beer tasting with the Central Florida gang.

So there you have it. Anyone who thinks they can withstand 5 days of non-stop fun should contact me at RussMBee@aol.com or call 972-333-8293. ALL ABOARD!

A Special Thank You to all the brewers and clubs that helped make this years Bluebonnet Brew-Off bigger and better than last year!

1999 Bluebonnet Entries

by Homebrew Club (in alphabetic order)

Ale-ians Society 50
 Bay Area Society of Homebrewers 2
 Bear Brewers 1
 Bible Belt Brewers 21
 Brewed 66 Wort Hogs 15
 Central Florida Home Brewers **150**
 Cowtown Cappers 90
 Crescent City Brewers 13
 Dukes of Ale 4
 Foam Rangers 58
 High Plains Draughters 33
 Ida Quaffers 4
 Independent 66
 Kansas City Bier Meisters 1
 Knights of the Brown Bottle 41
 Kuykendahl Grand Brewers 4
 Maltose Falcons 4
 Mississippi Unquenchable Grail Zymurgists (MUGZ) 13
 NET Hoppers 16
 North Texas Homebrewers Association **138**
 Palm Beach Draughtsmen 5
 Red River Brewers 53
 RedStick Brewmasters 2
 Shreveport Urban Diastatic Sparges 5
 Texas Aggie Brew Club 11
 Texas Brewers Association 4
 Yeast Texas Fermentors 8

26 clubs represented

Total # of entries - **812**

Bluebonnet 2000 Entries

by Homebrew Club (in alphabetic order)

Ale-ians Society 49
 Bible Belt Brewers 15
 Brewcon 4
 Central Florida Home Brewers 109
 Cincinnati Malt Infusers 14
 Cowtown Cappers 76
 Crescent City Brewers 32
 Denton Fermented Brewers Society 1
 Dukes Of Ale 7
 Dunedin Brewers Guild 3
 Fellowship of Oklahoma Ale Makers (FOAM) 20
 Foam Rangers 47
 Greater Huntington Homebrewers Association 7
 High Plains Draughters 42
 Hop Barley & The Ale's 4
 Independent 32
 Kansas City Bier Meisters 10
 Knights of the Brown Bottle 48
 Kuykendahl Grand Brewers 13
 NET Hoppers 75
 North Texas Homebrewers Association **163**
 Pint & Pummel 7
 Red River Brewers 47
 RedStick Brewmasters (Baton Rouge) 3
 Shreveport Urban Diastatic Sparges 13
 Sonoma Beerocrats 5
 Southern Nevada Ale Fermenters Union (SNAFU) 1
 Whidbey Island Brewers Guild 1
 Wichita's Only Real Tasty Suds (WORTS) 8

28 clubs represented

Total # of entries - **856**

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

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