



LIVIN' THE BREWS



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

Volume XV, Issue 9

September, 2000

September Meeting

TUESDAY, September 12, 2000 - 7:00 PM

Location: **Bavarian Grill**
221 West Parker Road
Plano, TX 75023

September Brewer Royale Style is
Oktoberfest
Bring your homebrew

Lettrz from the Prez

Y'all had enough summer yet? Well, the temperature will be dropping soon but the homebrew action is just warming up. Lots of things happening this month, so shake a leg.

The Aliens conduct the Cactus Challenge in Lubbock the 22nd and 23rd of this month. I'll be going and so are others from our club. If you're thinking about it and want to carpool, let me know. Also, we need to ship our Dixie Cup entries to Houston this month. I hope that you'll show your support for these fine competitions and the sponsoring clubs by entering a few brews.

One of my favorite events is our club's annual Oktoberfest party. Bo "Party Boy" Turton will be our host this year. Make your plans now, write it on the calendar in indelible ink, this affair is not to be missed.

The Bluebonnet 2001 committee meets September 16 at the Arlington Flying Saucer. At the top of the agenda is selection of the official artwork for the upcoming competition. We need two designs. One design will go on the lapel pins, glasses, and t-shirts. The other design will go on our poster. The artwork will be chosen by the committee at our September 16 meeting, so don't delay. You can give the inputs to either me or Steve Hacker or, better yet, come to the meeting and try to influence the selection process.

More Bluebonnet stuff – we need a volunteer from our club to help staff the first round judging in Fort

The Austin Trip

By Jim Layton

As advertised, our trip began Saturday morning, August 19. A late modification of the original travel plan had us taking two private autos instead of the rental van, thereby saving a few bucks on the travel expenses. Making the journey south were Steve and Carolyn Hacker, Robert and Shirley White, Rett and Donna Blankenship, Charlie and Jennifer Walker, and lastly, Jim and Pat Layton.

We hit Austin a bit past noon. We intended our first stop to be The Draft House for lunch and beer, but on arrival we discovered that they open at 3 pm on Saturdays. Plan B was to drive around and look for a restaurant. It didn't take long to find a likely spot, The Austin Ice House. The food was good and their beer selection was surprisingly good. I had a draft Live Oak Amber Lager along with my hamburger. Nice beer, medium crystal sweetness and a firm bitterness.

Live Oak has an interesting story. It

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Oktoberfest!

by Lucy Saunders

(www.globalgourmet.com) and edited by Jim Snow

Get out the lederhosen and steins -- it is the season for Oktoberfest. The first Oktoberfest was not really a festival at all, but the public celebration of the wedding of Crown Prince Luitpold I and Princess Theresa of Bavaria on October 17, 1810. Held on a large meadow in Munich, the party featured a horse race, beer, food, music and dancing. Anniversary celebrations continued each year, usually starting in late September and ending in the first week of October. Oktoberfests have been held in Munich for almost 200 years (with the exception of wartime). In Munich, close to a million people show up to consume 10 million pints of beer, some 750,000 spit-roasted chickens, and more than 800,000 wursts and sausages.

Oktoberfest is not only an event, it is also a style of beer. An Oktoberfest is brewed very much like the reddish-amber Maerzen

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**BREWER ROYALE 2000
COMPETITION**

Beer Of The Month

September	Oktoberfest
November	Historic Beers

STANDINGS

Bill Waters	6
Russ Bee	3
Rett Blankenship	3
Charlie Gottenkiney	3
Darrell Simon	3
Kelly Harris	2
Don Trotter	2
Tom Henderson	1

Competition Corner

By Russ Bee

Don't look now, but we have 2 major competitions on the horizon. First up is the Cactus Challenge, hosted by the Ale-ian Society of Lubbock. Those were the whacked-out gang of people at the Bluebonnet who had their room crawl done up like visitors from another planet. They are a great bunch of party animals and have been very supportive of the Bluebonnet for the past 3 years. I think we owe it to them to ride into town and make off with their trophy. Entry forms and style guidelines are on the web at <http://www.door.net/homebrew>. Early entry deadline is Sept.8, late entry is Sept. 15. The event takes place on Sept.22/23. Anyone interested in joining the caravan to Lubbock see me at the meeting.

Hot on the heels of the Cactus Challenge in October is the 4th and final event on the Gulf Coast circuit, the big kahunna, the one and only Dixie Cup. This is always a great event and lots of fun to attend. Entry forms and style guidelines are on the web at <http://www.foamrangers.com>.

This year rumor has it that the Florida gang is going to make their presence known. Could it be they have ideas about coming to Texas and taking the cup for a 3rd time? If I were a Foamy I'd be a little nervous.

See you at the meeting!

Are Your Competition Beers Ready?

The 3rd Annual Cactus Challenge early entry deadline is September 8th. Late entries accepted until September 15th.

The Dixie Cup early entry deadline is October 7th. Bring your entries to Homebrew Headquarters Thursday night, September 28th. Packing materials will be available for you

August Brewer Royale Results

By Jim Snow

Be careful for what you ask, because you may receive it. Well I asked for a lot of entries in the July newsletter and the club delivered nine American pale ales, eight English pale ales/ESBs, two IPAs and one best bitter for judging at our August meeting at the Addison Flying Saucer. The best part of the whole experience was the excellent quality of the beers. Walter Hodges, Bill Nelson, Aaron Hileman and I divided ourselves into two groups and dived in taste buds first and completed the judging before the end of the evening. At the best of show round, we had the difficult task of selecting the best three among the six finalists, who had all scored 40+ points in the previous round. In the end, Tom Henderson took third, Don Trotter grabbed second and Rett Blankenship came out on top with the blue ribbon. Congratulations to all and I expect the same quality for the Oktoberfest judging at our September meeting.

2001 Bluebonnet Brew-Off

The next planning meeting for the 15th Annual Bluebonnet Brew-Off will be held at 1:00 PM Saturday, September 16th at the Flying Saucer in Arlington.

There will be a meeting of
the
Sunshine Challenge Posse

Lettrz

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Worth. The main time commitment will be two weekends in March. Let me know if you want to help operate one of the biggest and best homebrew competitions in the world. I promise you, the pay stinks but the job satisfaction is fabulous.

Carpe Brewski,

Jim Layton

Notice -

If you are creating artwork for the 15th Annual Bluebonnet Brew-Off logos, bring them to our September club meeting. Jim Layton will take them to the Bluebonnet committee meeting on September 16th. The winners will be chosen at that time. Two logos will be selected from all entries. One design will go on the lapel pins, glasses, and t-shirts. The other design will go on the poster.

Identify the Bottle Cap?

Last month we had 4 beer bottle caps to identify.

They were:

- A. New Belgium Brewing Company (A bit hard to read due to the dark copy)
- B. Manneken Pils (Belgian White Ale) brewed by Lefebvre Brewery Quenast - Belgium
- C. Kokanee, the best selling lager in British Columbia, gains its particular character from the blend of Pacific Northwest hops. It has an alcohol content of 5% vol.
- D. Promotional cap from Beer.com This cap was on a Kokanee.

Next month, we'll do it again with different caps.

Austin Trip

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is a small brewery, owned and operated by a couple of homebrewers who thought it might be a swell idea to turn their hobby into a business. They don't bottle, they only sell kegged beer to local bars and restaurants. This is the only brewery I've heard of with this business plan.

Our next stop was St. Patrick's. Lynne O'Connor welcomed us with Live Oak Pilsner (and a very nice pilsner it was) and homebrewed mead on tap. She also opened a bottle of her prickly pear mead for us and, just so those of you who couldn't make the trip would not be totally left out, she gave another

bottle to take with us. I'll bring this bottle to our next meeting and we'll pass it around.

We timed our departure from St. Patrick's to arrive at Celis Brewery in time for the 4:00 tour. Our tour guide, Lenzie Kinyon, was extremely knowledgeable and answered all questions in detail. We saw and heard the brewery tour basics, such as the Celis history, the brewery equipment, and the bottling line. In addition to the basics, Lenzie answered our homebrew-oriented questions on yeast strains and spices they use, how they sour the Celis White, how they utilize wheat, and the importance of trace minerals in yeast nutrition. We also learned a

Continued on page 5, column 1



The Bats (above) - The Bat Watchers (below)



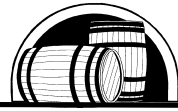
Brewers Calendar

September

- 8 Early Entry Deadline for Cactus Challenge**
- 12 Sept. Club Meeting - 7:00 PM**
Location: Bavarian Grill
Contest Style: **Oktoberfest**
- 23 3rd Annual Cactus Challenge**
Location: Lubbock, TX
- 14-16 Addison Oktoberfest**
Location: Addison, TX
- 30 Club Oktoberfest Party**
Location: Bo Turton's Home
- 30 Craft Brewers of Texas Tasting**
Location: Addison Conference & Theater Center 6-11 PM

October

- 5-7 GABF**
Location: Denver, CO
- 10 Oct. Club Meeting - 7:00 PM**
Location: The Flying Saucer
Contest Style: **Historic Beers**
- 20-21 Dixie Cup 2000**
Location: Houston, TX



The Brewing Equipment
Trading Post

If you are in need of stainless steel work, we have fellow club members that can provide the service.

Stainless Welding and Cutting
Kegs modified.

Top cut and nipple weld - \$30.00
Call Tom or Mike at 972 412-1972

Homebrew Headquarters is looking for a knowledgeable homebrewer that would like to work part time. If you are interested in working 4 to 30 hours per week with a very flexible schedule, contact Kelly Harris at 972 234-4411

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

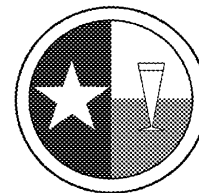
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homebrewer@home.com
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killet@dhc.net
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djtrotter@yahoo.com
- Past President ----- Rett Blankenship ----- (972) 353-3116
firebrew20@aol.com

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>

Austin Trip

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lot beyond that. As most of you probably know by now, Miller Brewing now owns 100% of Celis. What you may not have known, but will now, is that Miller plans to sell the brewery. Soon. Sadly, the end may be near for Celis as we know it.

After sampling the complete line of Celis beers, we went to our motel for check-in and a brief rest. Next on the agenda was the bat show at the Congress St. Bridge. Bat show? Yep, this bridge is home for roughly 750,000 bats every spring. By August, the population has doubled to 1.5 million bats (breeding season, you know). Every day during the summer, the bats fly out from under this bridge just before sundown. It is quite a spectacle, with bats as far as the eye can see for quite a while.

After the bats, we went to the Bitter End for beers and dinner. They have a nice line of house brews and a real interesting menu. On to the Gingerman, where I saw Live Oak beers on tap again, and Waterloo, for a sampler tray. Waterloo is one of the more adventurous brewpubs I've been to. Their current lineup had ~8 beers (working from memory here, no notes), including both a smoked beer and a prickly pear beer. Unlike many brewpubs, they aren't at all stingy with the hops in their bitter and IPA. All were well done, but the bitter was my favorite.

After Waterloo, we went to see the sights on Sixth Street. And we saw some sights. A couple more drinks and it was time to call it a night.

Next day, we toured the state capitol and visited Austin Homebrew Supply before heading home. It was quite a trip. Looking back, we covered a lot of bases. We saw natural wonders (both Sixth Street and the bats), had a history lesson (the capitol), and managed to learn a little more about beer, brewing, and the Austin beer scene. I want to thank all of my fellow travelers for making this trip so memorable, and special thanks to Carolyn Hacker, Donna Blankenship, and Jennifer Walker for being our designated drivers.

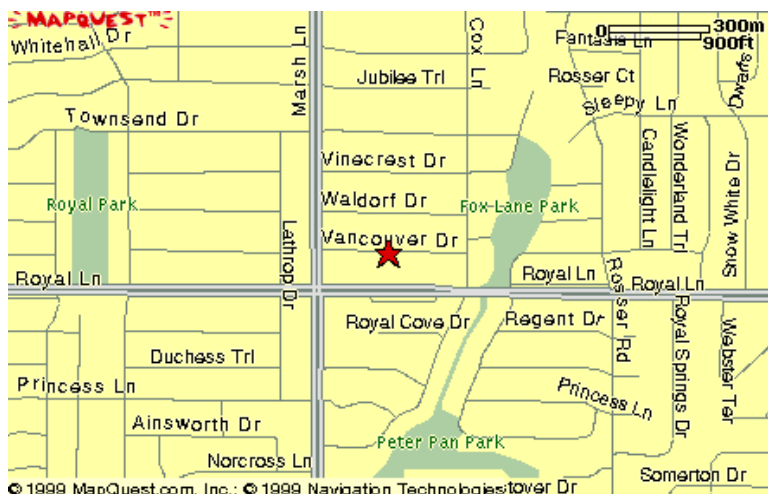
Jim Layton



The Gang - after our history lesson



The Gang Touring Celis Brewery



Map to Oktoberfest Party - Bo Turton's home
3747 Vancouver Dr. Dallas, TX

Oktoberfest!

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beer that was served at the Crown Prince's wedding in 1810. Before the revolution in brewing caused by refrigeration, Maerzen beers were brewed in March, lagered or cold-stored in caves for 10-12 weeks, and ready to drink by the late summer or early fall. Oktoberfest beer was introduced in 1872, through a collaboration with Spaten brewery's Gabriel Sedlmayr, and Anton Dreher of Vienna, Austria. Nowadays, imported Oktoberfest beers tend to be lighter in color and body than the traditional Marzen style, while American craft breweries are creating festbiers that are often slightly higher in alcohol, richer in hops aroma and flavor, and redder in hue than the European festbiers.

Style Guide:

9A. Oktoberfest/Maerzen

Aroma: German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. No fruitiness, diacetyl, or hop aroma.

Appearance: Dark gold to reddish amber color. Bright clarity, with solid foam stand.

Flavor: Distinctive and complex maltiness may include a toasted aspect. Hop bitterness is moderate, and hop flavor is low to none. Balance is toward malt, though the finish is not sweet.

Mouthfeel: Medium body, with a creamy texture and medium carbonation.

Overall Impression: Smooth and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

History: Origin is credited to Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

Ingredients: German Vienna malt (slightly lighter than Munich malt) should be the backbone (if not entirety) of the grain bill, with some Munich malt and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome.

Vital Statistics: OG: 1.050-1.064
IBUs: 20-30 FG: 1.012-1.016
SRM: 7-14 ABV: 4.8-6.5%

Commercial Examples: Spaten Ur-Maerzen, Ayinger Oktoberfest-Maerzen, Paulaner Oktoberfest, Wuerzburger Oktoberfest, Hacker-Pschorr Oktoberfest.

9B. Vienna Lager

Aroma: Dark German (Vienna or Munich) malt aroma. A light toasted malt aroma may be present. Similar, though less intense than Oktoberfest.

Appearance: Reddish amber to light brown color. Bright clarity and solid foam stand.

Flavor: Soft, elegant malt complexity is in the forefront, with a firm enough hop presence to provide a balanced finish. Some toasted character from the use of Vienna malt.

Mouthfeel: Light to medium body, with a gentle creaminess. Medium carbonation.

Overall Impression: Characterized by soft, elegant maltiness that dries out in the finish to avoid becoming overly sweet.

History/Comments: The original amber lager developed by Anton Dreher shortly after the isolation of lager yeast. Nearly extinct in its area of origin. The style owes much of its character to the method of malting (Vienna malt). Lighter overall than Oktoberfest, yet still decidedly balanced toward malt.

Ingredients: Vienna malt provides a lightly toasty and complex, melanoidin-rich malt profile. As with Oktoberfests, only the finest quality malt should be used, along with Continental hops (preferably noble varieties). Moderately hard, carbonate-rich water.

Vital Statistics: OG: 1.046-1.052
IBUs: 18-30 FG: 1.010-1.014
SRM: 8-12 ABV: 4.6-5.5%

Commercial Examples: Negra Modelo, Portland Lager, 150 Jahre, Augsburger Red, Leinenkugel Red.

NTHBA Oktoberfest Party

Fall weather is just around the corner (we hope) and with Fall comes our club Oktoberfest Party. Bo Turton will be hosting this year's event on Saturday September 30th. The club will be providing a keg of commercial beer (style unknown at this time but I bet it's a good German brew). Traditional meats (brats and the like) will also be provided so you should bring a side dish or vegetable. Deserts are also welcome. Everyone should bring some of his or her homebrew to share. Bo recently purchased a BIG Beer Meister. There is room in it for 5 half-barrel kegs or 15 corny kegs! WOW - Let's Party!

Bo's new home is located at 3747 Vancouver Dr. in Dallas, only a few blocks from his old place. See map on page 5. Bo's phone number is 972 435-3367 Give him a call if you have any questions. Bring your swimwear because Bo's pool and hot tub will open at 3 PM. The party activities will begin about 4, food served around 6 and end about 9 PM. Now figure that, a Swimming-Oktoberfest-Party, only in our Texas heat! Additional details will be presented at the September club meeting. See you there!

Here's to the Winners !!!

This years Gulf Coast Circuit is three-fourths completed. Here is the list of North Texas Home Brewers that entered some winning brews. Congratulations everyone !!!

The time is here! Can we add more names for the Dixie Cup column ???

Brewer	Bluebonnet Brew-Off ★1 st Place ☆2 nd Place ⊕3 rd Place	Crescent City Competitio n ★1 st Place ☆2 nd Place ⊕3 rd Place	Florida Sunshine Challenge ★1 st Place ☆2 nd Place ⊕3 rd Place	Houston Dixie Cup 1 st Place 2 nd Place 3 rd Place
TOM GARNER	★	★ ☆ ⊕⊕	★ ☆ ⊕⊕	
STEVE WALL	☆☆			
JIM LAYTON	★ ⊕	★ ☆☆ ⊕	⊕	
RUSS BEE	☆☆ ⊕	★★ ☆☆ ⊕⊕	☆	
PAUL KENSLE	★			
CHAS. GOTTENKIENY	★ ⊕			
RICK CALLEY	☆			
BILL DUBAS	★		★ *	
JOE SCIVICQUE	★ ⊕			
DARRELL SIMON	☆ ⊕			
TOM HENDERSON	☆		☆	
VAL BEE	⊕		☆	
STEVE HACKER	⊕		★ ⊕	
ROBERT WHITE		⊕ ☆	★ ⊕	
RODNEY SMITH			☆	
BEST OF SHOW 1st	JIM LAYTON	RUSS BEE		
BEST OF SHOW 2nd	CHARLIE GOTTENKIENY			
BEST OF SHOW 3rd	TOM GARNER			

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Lunch Tues.-Sat. 11-5; Dinner Tues.-Sat. 5-10

Livin' the Brews Newsletter
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Irving, Texas 75016-8274

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