



LIVIN' THE BREWS



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

Volume XVI, Issue 1

January, 2001

January Meeting

TUESDAY, January 9, 2001 - 7:00 PM

**Location: The Flying Saucer
14999 Montfort Dr
Addison, TX 75240**

Party Central

by Bo Turton

HO HO HO – O' What a Party!
Boy, now that was a party! Beer, food and fellowship, who could ask for anything more. It was a great turnout. I didn't get an accurate count but there had to be 70-80 people in and out throughout the evening. You know how Christmas season party schedules are. I was happy to see everyone that made it and I hope that those who couldn't will get to make the next one.

Lots of activities during the evening kept things a hoppin'. Plenty of beer to sample - We had a keg of Anchor Christmas Ale for a commercially made holiday beer and 18 different kegs of homebrew. A taste for most any palate. The Keg Competition entries brought a nice variety of brews. Everyone was able to sample the entries during the evening then cast a vote for their favorite. The Peoples Choice award went to Kelly Harris with his entry, Sexual Chocolate, a smooth porter with a pleasant chocolate finish. His recipe can be found on page 4. Congratulations Kelly !!

The White Elephant gift exchange

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Secretary's

Minutes

By Don Trotter

If you were at the December Club Meeting and Annual Christmas Party at Bo Turton's place on Saturday December 9, you know I'm your new NTHBA Club Secretary. Don't get the wrong idea, I don't fetch beers and take dictation. My main responsibility is to put the newsletter together. That in itself is a pretty big job. Fortunately, I get lots of help from other members who contribute articles.

Steve Hacker, our new club president, has been our club secretary for the past couple years. Steve has done a great job. My goal is to keep the high standards, and hopefully raise the bar a notch.

I am introducing this new column to the newsletter. I plan to give a recap of the

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The Prez Sez

by Steve Hacker

Happy New Year everyone! I hope the holidays brought you much joy and good cheer along with some fine beer!

Your newly elected board members were announced at the Christmas Party. They had a short meeting at that time to determine who would fill which position. Their decision put me in the Captain's Chair and I'm looking forward to leading our club through the new year. The complete list of board members including phone numbers and email addresses is located on page 5. Please contact any of us if you have questions or interests to share. Since the Christmas Party, your board has met and started working on the "plan". It looks like we are going to have a fun filled year ahead. Here are some highlights of what's on tap.

- **Brewery Tour** – Big Buck Brewery and Steakhouse in Grapevine, TX (next to Bass Pro Shop) January 13th at 1:00 PM We will discuss the details at our club meeting Tuesday night (1/9)
- **Presidents Day Brew-In** Specific date not yet determined, this will be the event to honor Past Presidents (both of our country and of our club). Brewing and beer drinking, you can do one or both. I'm hoping we can get Tom Henderson (one of OUR Past Presidents) to fire-up his brew trailer for this event.

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Competition Corner

By Russ Bee

Happy New Year to all, and to all NTHBA members...this is your wake up call !! I know it seems like only yesterday we won the Dixie Cup, but now begins a brand new competition season on the Gulf Coast circuit and it is coming fast. It starts with the Bluebonnet in March and is followed closely by the Crescent City competition in April and the Florida Sunshine Challenge in May. Time is fast running out if you plan to enter so there is no time to waste. Fire up those brew kettles and save 12 bottles of each for competitions. I have been notified personally that the new Florida spin-off club is coming after the Bluebonnet trophy and don't you know the Foam Rangers will be out in force to avenge the loss in Houston, so let's not get caught asleep at the wheel.

Sunshine Challenge Posse Update --

I am still taking volunteers to join the Sunshine Challenge Posse, if you are interested just see me at the meeting. We still have openings on the Porter Posse, the Pale Ale Posse, and the Pilsener Posse. Tom Garner is the Lager Sheriff, Jim Layton is Sheriff of Ales, Charlie Gottenkenny is Belgian & French Constable. Should be a very interesting competition year, don't miss out on the fun! See you at the meeting.
- Russ.

Brewer Royale Update January Style Guide

Catagory 13.

EUROPEAN DARK LAGER

13A. Munich Dunkel

Aroma: Munich malt aroma, with sweetish notes or hints of chocolate and toffee also acceptable. No fruity esters or diacetyl should be detected, but slight hop aroma is acceptable.

Appearance: Medium amber to dark brown, often with a red or garnet tint. Creamy light tan head, clear.

Flavor: Dominated by the rich and complex flavor of Munich malt. May be slightly sweet from residual extract, but should not have a pronounced crystal or caramel malt flavor. Burnt or bitter flavors from roasted malts should not be perceived. Hop bitterness is low but perceptible, with the balance tipped firmly towards maltiness. Hop flavor should be at the very edge of perception if perceived at all. Aftertaste remains malty, although the hop bitterness may become more apparent in this last

We closed out last years Brewer Royale with another tight race. So close, we couldn't tell the difference between 1st and 2nd Place. (Sounds hauntingly familiar doesn't it?) We decided to let Jim Layton figure it out and certify the results... First Place honors go to Russ Bee and Bill Waters. Good and gracious brewers as they are, Jim got them to pool the prize monies (gift certificates) and split it down the middle. That left the close contender Rett Blankenship to walk away single handedly with 3rd Place. It was a great year for fun and good beer. Thanks to everyone that participated in our 2000 Brewer Royale competitions, both entrants and judges.

The 2001 style schedule is posted above so BRING ON THE BEERS – Let the judging begin.

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Minutes

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previous NTHBA meeting, and also board member meetings. This should help keep everyone informed.

Another reason for this column is to inform members of the deadline for newsletter article submission. Steve traditionally set the date 10 days prior to the club meeting. Having them a few days before that will help even more. I'm going to continue Steve's precedent, but also add a time. I'd like to make the deadline by 12:00 noon Saturday, 10 days prior. For the February newsletter, that will be 12:00 noon February 3. Now you know the algorithm. From now on I'll just publish the time and date. In case you're wondering, the 12:00 noon deadline allows some late submissions, while I am already editing the newsletter.

"And now for something completely different!" I plan to introduce a new web site every month. It may not be new to everyone. Each site will be beer related. I don't reckon y'all'd like to see anythin' else here. This month, let's look at <http://www.beerismylife.com>. I've found this site to be a great site for researching breweries and brew pubs worldwide. It's nice to know what's out there, before you venture out.

I hope you all have had a great holiday season. I'm off to Brazil next week (Dec. 26), and I'll make it back in time for the next club meeting. I plan to visit a few breweries and brew pubs. I'll let you know how it all turned out. Oh yea, I'll be spending New Year's Eve on the beach. Yea, it's summer in Brazil. I think I can make the sacrifice. Enjoy

Party Central

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proved to be very entertaining. Many useful and some unusual beer related items were picked then stolen during the event. I hope you wound up with something you will enjoy using, wearing or just looking at.

Lots of food – I don't think anyone left hungry. There were many items to choose from, many deserts and even a "road kill" dish. Did anyone find out what that really was?

And then we had the Big Mohunker Prize drawing. Pat Walworth pulled the tickets while Jim Layton held the box. I know Jim was hoping to start a tradition by winning it as the out going President but that wasn't to be. Well all I can say is "poor ol' Phil". It's bad enough to have your ticket pulled out of the box 1st and not be present to win but what are the odds of having the 2nd ticket pulled be yours too !!!! I'll keep my fingers crossed for you next year Phil. So ticket number 3 came out and Steve Hacker became the winner of the 2nd Annual Big Mohunker. He said he is looking forward to making some good lagers this summer and plans to share them with everyone at our

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Coming Soon 15th Annual Bluebonnet Brew-Off

Did you know the Bluebonnet Brew-Off is the second largest homebrew competition in the Unites States? It's also the largest single-site homebrew competition according to the American Homebrewers Association.

The Bluebonnet committee is doing a fine job with the planing and scheduling. So all you have to do is brew an entry or two, then show up for a fun filled weekend.

It won't be long now so get your kettles boiling.

A new event was added to the agenda this past year and was so much fun that it's sure to become a tradition. If you were there, you know what I'm speaking of, the Friday night Room Crawl . Clubs from Oklahoma, Florida and several from Texas decorated their suite, provided their beer and food along with brewer comradery and conversation. Now that's hospitality!

Mark your calendars and check the official Bluebonnet website at www.welcome.to/bluebonnet for the latest information. The month of March holds our biggest local homebrewing event of the year.

Don't miss it !

Prez Sez

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- **Planning Committees** for special events – your participation in one or more event that interests you is sure to increase your enjoyment of our club activities.
 - Our club's suite at the Bluebonnet Brew-Off Room Crawl – Last year the Aleian Society of Lubbock had the most impressively decorated room. NTHBA had the best spread of food. The room with the best selection of homebrew is unknown (I enjoyed them all...) Bo Turton will be looking for people that enjoy putting our room together for this year. So join in on the fun!
 - We are assembling a "technical team" to revamp our club website. These folks know their stuff when it comes to website development. The content of the website needs to be determined by the club membership. A committee (open to all club members that have thoughts about what would be the most valuable information on the website) will meet on a Saturday or Sunday, have a beer or 2 and share their ideas. Many clubs around the country have nice looking and useful websites; we need a good one too
- **Brewing Technical Workshops** are being scheduled for future weekends. This will provide a new source of educational information about brewing for our newer club members (and novice brewers).

Old brewers are welcome too; they might share their knowledge on the topics.

Surveys about technical subjects will be posted on the NTHBA Intranet soon.

Speaking of-

- **NTHBA Intranet** If you have internet access, please sign in to our newest form of inter-club communications. The NTHBA Intranet is a closed forum for current club members only. You can start or join in a discussion group or check the member roster for phone numbers. As a club member, you have the ability to post a notice to all club members, send a group emailing (you write 1 email and it is broadcast to all members) plus many other features. If you have not received an email that tells about the intranet and contains your username and password, please email steve4beer@aol.com and the info will be forwarded to you.

Other items of interest –

Mini-Road Trip I will be looking into organizing a trip to Miller Brewery in south Ft Worth. I hear they have a really nice beer museum.

Everyone enjoyed the kegs at the Christmas Party but Bo's swimming pool wasn't ready. Lets all plan to brew a batch to keg for a **Keg & Pool Party** at Bo's this summer.

So let us toast to the New Year, gather our brewing goodies and brew that perfect beer !!!!

Cheers !
Your Prez

Club Keg Competition Winning Recipe

By Don Trotter

I've got to say, I'm a little disappointed. My Big Ben Barleywine only came in at third place. But that's not the intention of this article. We really wish to tell Jeff (and Kelly) that we thoroughly enjoyed the Sexual (Innuendo) Chocolate Porter. Congratulations on your first place win. That \$50 can make a few more batches of that good stuff. We hope to see it at more parties (hint). As we promised, we'll give up the recipe. Here's the specs.

Name: Sexual Chocolate Porter
Batch size: 10 gallon
Mash efficiency: 90 %
IBU: 35
SRM: 122
Type: Partial mash

Malts:

8.00 lb Maris Otter Pale Ale
1.00 lb High Baird 70-80 L Crystal
0.75 lb Paul's Black Patent
0.75 lb Paul's Chocolate
1.00 lb Weyerman Carafa Spec I
1.00 lb Flaked barley
2.00 lb Flaked corn
5.00 lb Munton's Super Light LME

Hops:

2.00 oz East Kent Goldings 60 min
1.00 oz East Kent Goldings 30 min
1.00 oz East Kent Goldings 10 min

Other:

2 tsp. Irish moss 15 min

Yeast:

Ye ol' friendly Wyeast 1056

Mash:

Step infusion mash in brew pot.
Mash in at 142 F, hold for 30 min.
Step up to 152 F, hold for 60 min (until conversion)
Step up to 168 F, hold for 15 min.
Recirculate, Collect,
Add extract, Stir, Stir, Stir, Boil.

Initial Boil Volume: 12.5 gallon
Boil Time: 90 min

2001 Bluebonnet Brew-Off

The next planning meeting for the 15th Annual Bluebonnet Brew-Off will be held at 1:00 PM Saturday, January 20th at the Flying Saucer in Arlington.

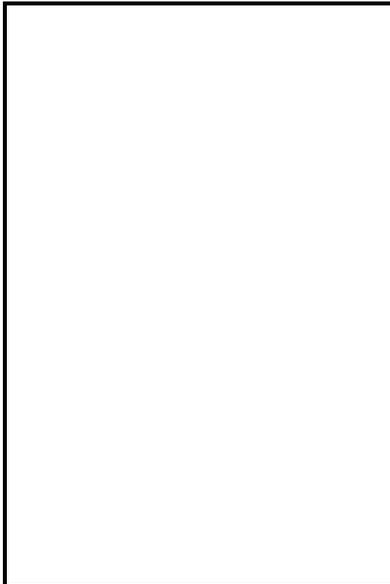
A Special Thank you

I would like to thank all of the people who contributed a charity item at our club Christmas Party. All items were donated to the Grayson Homeless Shelter and were greatly appreciated.

Pat Layton



The Brewing Equipment Trading Post



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 Don Trotter at our club meeting or email it to djtrotter@yahoo.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**

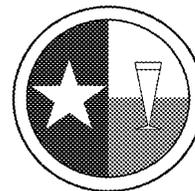
- President ----- Steve Hacker ----- M (817) 540-1210
steve4beer@aol.com
- 1st Vice President ----- Doug Nett ----- (972) 416-5429
Dnett@hodgesusa.com
- 2nd Vice President ----- Bo Turton ----- (214) 435-3367
bo3769s@hotmail.com
- Secretary ----- Don Trotter ----- (972) 867-9589
djtrotter@yahoo.com
- Treasurer ----- Tom Garner ----- (972) 529-6610
beerbest@hotmail.com
- Member-at-Large ----- Kelly Harris ----- (972) 620-0353
killet@dhc.net
- Past President ----- Jim Layton ----- (903) 546-6989
j-layton@raytheon.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://www.nthba.org>

Style Guide

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phase of flavor perception.

Mouthfeel: Medium to medium-full mouthfeel, providing a firm body without being heavy.

Overall Impression: Characterized by depth and complexity of Munich malt and the accompanying melanoidins.

History: The classic lager style of Munich which developed as a malt-accented beer in part due to the moderately carbonate water.

Comments: Versions from the Kulmbach region of Franconia are brewed from a bit higher gravity with a more intense flavor profile.

Ingredients: Grist is primarily made up of German Munich malts, up to 100% in some cases or supplemented with German Pilsner malt. Small amounts of crystal malt can add to the malt complexity but should not compete with the Munich malt. Very slight additions of roasted malts may be used to improve color but should not add any flavor. Noble German hop varieties and German lager yeast strains should be used. Moderately carbonate water. Often decoction mashed to showcase the malt flavors.

Vital Statistics:

OG:	1.046-1.058
IBUs:	20-28
FG:	1.012-1.017
SRM:	12-28
ABV:	4.3-5.6%

Commercial Examples: Ayinger Altbairisch Dunkel, Hacker-Pschorr Alt Munich Dark, Paulaner Alt Muenchner Dunkel, Tabernash Munich Dark, Weeping Radish Dunkel.

13B. Schwarzbier (Black Beer)

Aroma: Primarily malty, with low aromatic sweetness and/or hints of roast malt often apparent. Low hop aroma may be perceived. No fruity esters or diacetyl.

Flavor: Rich, full malt flavor balanced by moderate bitterness from both hops and roasted malt, providing a bitter-chocolate palate without being particularly dry. Low hop flavor and some residual sweetness are acceptable.

Aftertaste tends to dry out slowly and linger, featuring hop bitterness with a complementary subtle roastiness in the background. No fruity esters or diacetyl.

Mouthfeel: Low to medium body.

Overall Impression: A beer that balances rich dark malt flavors with a perceptible bitterness from hops and roasted malts.

History: In previous centuries in Germany, drinkers sometimes sweetened the initial product with sugar, and for some time, the Koestritzer brewery produced two versions, an original, dryer product and another version with added sucrose. The current Ur-Koestritzer product splits the difference between the two previous versions.

Comments: In comparison with a Munich Dunkel, usually darker in color, drier on the palate and with a noticeable (but not high) roasted malt edge to balance the malt base.

Ingredients: German Munich malt and Pilsner malts for the base, supplemented by a small amount of roasted malts for the dark color and subtle roast flavors. Noble-type German hop varieties and a clean (preferably German) lager yeast are preferred.

Vital Statistics:

OG:	1.044-1.054
IBUs:	25-35
FG:	1.010-1.016
SRM:	20-40+
ABV:	4.2-5.4%

Commercial Examples:

Kulmbacher Moenchschof Kloster Schwarz-Bier, Ur-Koestritzer Schwarzbier.

Party Central

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club parties. Also I must mention that Rett (last years winner) made his freezer available to the Bluebonnet Brew-Off 1st round judging . It kept many of the entries at just the right temperature while waiting to be judged. This year both will make their freezers available for this use.

It was a great party.

Lets do it again.



Russ Bee displays the Brewer Royale trophy at club Christmas Party



The Brewers Calendar 2001

Revised January 2001 - NOTE All activities marked with ** are tentative at this time

January

- 9 January Club Meeting - 7:00 PM**
Location: The Flying Saucer
Addison, TX 75240
- Brewer Royale Competition - Dunkel & Schwarzbier**
Category 13. European Dark Lager

- 13 Brewery Tour - 1:00 PM**
Big Buck Brewery & Steakhouse
(meet upstairs in the bar area)
Grapevine, TX - next to Bass Pro Shop

- 20 Bluebonnet Brew-Off Planning Meeting**
1:00 PM at The Flying Saucer, Arlington

February

- ** 13 February Club Meeting - 7:00 PM**
Location: Hoffbrau Brewery & Steakhouse
Addison, TX

- 24 Bluebonnet Brew-Off Entry Processing**

March

- 3 Late Entry Deadline - Bluebonnet Brew-Off**
3 Bluebonnet Brew-Off Late Entry Processing
10 Bluebonnet Brew-Off - 1st Round Judging begins

- 13 March Club Meeting - 7:00 PM**
Location: The Flying Saucer
Addison, TX 75240
- Brewer Royale Competition - Stouts**
Category 16. Stout and
Category 12C. Russian Imperial Stout

- 23 BJCP Examination - 3:00 PM**
Location: Wilson World Hotel - Irving, TX

- 23-24 Bluebonnet Brew-Off**
Location: Wilson World Hotel - Irving, TX

April

- ** 10 April Club Meeting - 7:00 PM**
Location: Bavarian Grill
Plano, TX 75023

- 20-21 Crescent City Competition & Crawfish Boil**
Location: New Orleans, LA

May

- 5 MayFest Party and Brew Day**
Location: Bo Turton's
Dallas, TX
- 7 Entry Deadline for Sunshine Challenge**
- 8 May Club Meeting - 7:00 PM**
Location: The Flying Saucer
Addison, TX 75240
- Brewer Royale Competition - Bockanalia**
Category 14. Bock
- 18-20 Sunshine Challenge 2001**
Location: Delta Resort, Orlando, FL

June

- ** 12 June Club Meeting - 7:00 PM**
Location: **TBA**

July

- 10 July Club Meeting - 7:00 PM**
Location: The Flying Saucer
Addison, TX 75240
- Brewer Royale Competition - Wit**
Category 19B. Witbier

August

- ** 14 August Club Meeting - 7:00 PM**
Location: Hoffbrau Brewery & Steakhouse -
Addison, TX

September

- 11 September Club Meeting - 7:00 PM**
Location: The Flying Saucer
Addison, TX 75240
- Brewer Royale Competition - California Common**
Category 6C. California Common Beer
- 29 Club Oktoberfest Party**
Location: Bo Turton's home
Dallas, TX

October

- 5-7 GABF**
Location: Denver, CO
- 9 October Club Meeting - 7:00 PM**
Location: **TBA**
- 19-20 Dixie Cup 2001**
Location: Houston, TX

November

- 13 November Club Meeting and**
Election of club officers - 7:00 PM
Location: The GingerMan
Dallas, TX 75204
- Brewer Royale Competition - Mild Ale**
Category 10A. Mild

December

- 15 December Meeting and Christmas Party**
Location: Bo Turton's home
Dallas, TX

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



The Living Brews and Brewing Experimentarium

Livin' the Brews Newsletter
c/o Don Trotter, Editor
P.O. Box 168274
Irving, Texas 75016-8274

If you received this with a yellow post office forwarding sticker,
please give Tom Garner a call at (972) 234-4411 and give him your new address.