



LIVIN' THE BREWS



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

Volume XVI, Issue 2

February, 2001

February Meeting

TUESDAY, February 13, 2001 - 7:00 PM

Location: **Hoffbrau Brewery & Steakhouse**
14999 Montfort Dr
Addison, TX 75240

Note: We can't bring homebrew to this meeting but Hoffbrau is providing us with \$2 Pints !!!

Party Central

by Bo Turton

OK folks, get ready for a fun filled day! Our 1st brewday of the year will be on Sunday, February 18th, a President's Brewday, to honor our past presidents. Steve Hacker has been contacting our clubs past leaders to get them together for the event. Everyone is invited to bring your equipment and brew with them. If you don't want to brew, come watch, drink a beer and visit with fellow club members. It's a chance to see what type of equipment and brewing gadgets they have.

The location is Tom Henderson's home 902 Wateka Way in Richardson, TX. His phone number is 972 644-4610. Tom will be brewing in his famous Brew Trailer. You've got to see it in operation! All grain brewing

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Secretary's Minutes

By Don Trotter

Bluebonnet entry packets were handed out during the January meeting. If you had entered the Bluebonnet last year, you should have one coming. If you have not received it, please ask for it at the February meeting. Russ fired off an email, noting that some of these do not have your club affiliation. You should check for this, and mark your entries so we get credit. It's happened in the past, where some of us have been entered as independents, even when we have written in our club name. Accidents can happen. Forms are also available on the internet at <http://welcome.to/bluebonnet/>

Bo Turton is organizing efforts for the NTHBA suite in the Bluebonnet Room Crawl. We need help in decorating, staffing, and supplying beer and food. If

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The Prez Sez

by Steve Hacker

January was a great month for brewing. I managed to get 3 batches started. I'm working on my competition entries. We need to take advantage of the cooler weather while we can. Those hot days of summer will be here before we know it.

Everybody that made it enjoyed our club brewery tour on January 13th at Big Buck Brewery and Steakhouse. We had over 30 people at the event. Howard gave us a good tour of his brewhouse and he answered questions about his beers and Big Bucks expansion plans. We ran a little poll on the club intranet site and Big Buck scored very well. I spoke to people that had eaten lunch there before the tour and they really enjoyed the food too. I hope everyone took the opportunity to shop a little at Bass Pro Shop or Grapevine Mills Mall after the tour.

The Bluebonnet Brew-Off is just around the corner. If you have a beer you want to enter, it's time to get it ready. They start accepting entries on February 10th. Oh, and if you are new to our club and never "made a Bluebonnet", boy are

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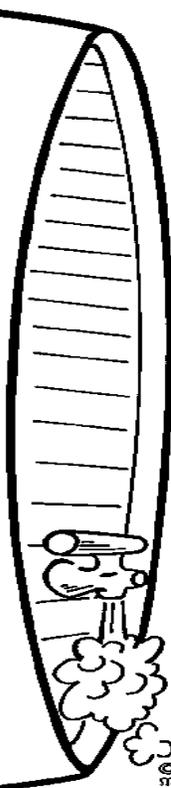
**BREWER ROYALE 2001
COMPETITION**

Style of the Month

| | |
|------------------|---|
| March | Stout Category 16 |
| May | Bockanalia Category 14 |
| July | Witbier Category 19B |
| September | California Common Category 6C |
| November | Mild Ale Category 10A |

STANDINGS

Tom Henderson 5



Competition Corner

By Russ Bee

ALERT TO ALL NTHBA MEMBERS!!!

It has been brought to my attention that some NTHBA members have received Bluebonnet entry forms that have the club affiliation missing. BE SURE to mark your entries as belonging the North Texas Homebrewers so we will get credit for the points. Otherwise we will have to send all the results to Florida to re-count and look for dimpled chads.

Speaking of the Bluebonnet, there is still time to get a few ales made and bottled for the competition, so hop to it lest our trophy be taken away by one of the many clubs out there trying to win it. The Sunshine Challenge Competition Posse has been hard at work brewing for the Gulf Coast events and we need everyone's entries to ward off the invaders. This year's event is shaping up to be a blockbuster with Dave "Lets-git-naked" Dixon at the helm.

See you at the meeting.
Russ

Viva Brasil!

By Don Trotter

If you read the newsletter last month, you know I went to Brasil to celebrate New Year's Eve, among other things. You also seen my link to the Beer is My Life web site. I looked there for information on Brasileiro (Brazilian) brew pubs. I didn't find anything at all, however, I had been told

by a good friend of Dado Bier. You might wonder, "What kind of name is Dado Bier?"

Dado Bier is named after the owner and founder Eduardo Bier Correa. Dado is short for Eduardo. Bier is his mom's family name. How cool is that - to be named after the noble drink of our hearts, and to have one of the most exciting brew pubs on the planet.

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2001 Bluebonnet Brew-Off

The next planning meeting for the 15th Annual Bluebonnet Brew-Off will be held at 1:00 PM Saturday, February 17th at the GingerMan in Dallas. If you want to help with entry check-in, first round judging or the event setup, please attend this meeting.

Minutes

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ou wish to contribute, please contact Bo.

The NTHBA intranet site keeps growing. In the past month 14 new members have joined. Thanks for your contributions. By the way, have you seen the party squirrel?

In the January meeting, Steve announced plans for a bimonthly technical meeting. No not nuclear physics, just ordinary brew-tech stuff. We'll be helping out new and seasoned brewers with information and training on how to build brewing equipment and good beers. Me thinks it's another chance to share some home brews.

I'm sorry I missed the tour at Big Buck Brewery and Steakhouse <http://www.bigbuck.com/>; I heard it was big fun too.

See y'all at the February meeting.

Party Central

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will begin about 8:00 AM and extract brewing can begin later. Bring a sack lunch because people will be busy brewing, not cooking. Tom has the phone number to a close-by pizza joint as an alternate.
See ya there !

Bottling Tips

by Doug Nett

Hello fellow brewers! I thought that it was about time I contributed to the newsletter, so after pondering on a topic, I decided to share my thoughts & ideas on some bottling tips that I have picked up on through the years. Nothing exciting to write home to mom about, but hopefully for the beginners and some intermediate brewers, this may be of some interest.

We all know about the occasional brew parties that we have on an ongoing basis, (and that's great!) but I noticed not much has ever been said about bottling procedures. I know that this not a "hot" or exciting topic, but nonetheless, no matter how wonderful you're mashing, sparging, or fermentation may be, poor bottling habits can destroy that perfect batch of brew that you spent a good part of your precious time creating!

Ok, enough of the ol' soap box scenario, these are a few handy tips I have encountered:

First, one way I have saved bottle scrubbing time is to get into the habit of rinsing out each bottle as they become (oh I just cant say this evil word) - empty. This may be bothersome for most, especially at parties, but rest assured, it will save you mucho time and cut the risk of infection due to unseen, left-over sediment. I just

soak a batch of bottles in bleach water for about half an hour (or iodophor for a few minutes), then pour half the water out of each bottle, shake it vigorously a few times with my thumb on the end, drain, and rinse with hot water. Always use hot water because all water has some degree of bacteria in it, and water that has passed through the hot water heater has a less chance of having bacteria, if any.

For the beginners, a must implement is the bottle dispenser stick (the 15 inch long clear plastic tube with a spring on the end). Another necessary tool is the bottle capper. I learned the hard way that if your going to bottle several times a year, please spend a little extra and invest in a good sturdy free-standing capper. (Kelly, by the way, did not tell me to say this!)

One more tip I learned, when siphoning, is to keep as few air bubbles as possible within the tube. Sometimes, at the top of the arch of the tube, a large bubble will remain while the wort is still flowing. Just squeeze the area right above it with your fingers and release it. Do this several times, until the bubble disappears.

These are only a few tips that you may find useful. You may know some better and more useful ones than these, if so, please share them with us!

Viva Brasil!

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Okay, you may think I'm exaggerating. Certainly there are many exciting brew pubs on the planet. You have a point, however, Dado Bier really rocks. Check it out. Under one roof, you can eat fine sushi in Sushi Bar Kaiseki, enjoy excellent pizza in Dado Pizza, enjoy fine dining in Bistro, dance to live music in Dado Tambor, dance to a live disk jockey on a second dance floor, or just relax at one of the bars. Yes, there are several bars within one building- all serving Dado Bier. These are the largest and best brew pubs - or night clubs - that I've been to.

That's right, your heard me right. There is more than one. Currently, there are four Dado Bier brew pubs. The original location, founded in Porto Alegre, was built in 1994 and 1995, opening the doors for service in March of 1995. This location serves 1800 persons per day. Aye carumba! That's quite a crowd. In November 1996, the second Dado Bier was opened in Sao Paulo. In December 1998, the third opened in Rio de Janeiro, and in December 1999, the fourth location opened in Torres.

It almost seems unfair to call them brew pubs, because they are so much more. The official name is Micro Cervejaria Dado Bier, which translates to micro brewery. This year, Dado Bier will begin to bottle his beers for sale in Brasil and abroad. I'm hoping that



they make it here

What, you may ask, does Dado Bier brew? Nothing else but fine German lagers and ales. Dado studied beer production in Germany. After 3 years of learning how to craft the finest beers in the world, Dado opened his own brewery. There are no shortcuts either. The beers produced here are in strict accordance with the Reinheitsgebot. All of the ingredients are imported from Germany as well. The brewing equipment used, however, is all produced in Brasil. Not to worry, the marriage of imported ingredients and domestic equipment make world class beer.

Here you can see pictures of the copper kettle and stainless tanks. Those stainless fermentation tanks are to my back in the picture with the kettle. The picture of the fermentation tanks is taken from the kettle platform. I wish I could remember the capacity, but you can imagine the size of the kettle.



The original Dado Bier is a Hefeweizen. Dado Original, as it's called, is a very fine representative of the style. For my 'buds, it was perfect - not too much yeast byproducts. This hefe reminded me of drinking fresh weiss in Germany. Dado now makes two more styles - Munich Helles and Traditional Bock. Unfortunately, I was unable to sample the bock; it is only made in the winter. On the other hand, I was drinking the helles out of the Munich Helles, named Dado Crystal.

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Prez Sez

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you in for a great time! Actually if you want to help judge entries or assist by being a steward, you'll have about 3 great weekends in March. Look else-where in this newsletter for a Bluebonnet Brew-Off article that will give you more details.

The Bluebonnet Room Crawl will be awarding a People's Choice Ribbon to the club with the best room. Those of you that have creative ideas or the knack to put ideas together, please talk to Bo Turton, our Party Bo(y). We can DO IT!

Plan to attend our 1st club brewday of the year on February 18th. It will be known as President's Brewday, in honor of our past presidents, National and our own club leaders. Did you know George Washington and Thomas Jefferson were homebrewers? Thomas Henderson and Joe Mellon are a couple of OUR past presidents that we know can brew some good beer! We can all join in and brew with our leaders or just come by, drink a beer, visit and watch. You can always learn how to do something a little differently when you get around other brewers doing their thing. Our President's Brewday will be at Tom Henderson's home, 902 Wateka Way, in Richardson. If you can't find it, Tom's home phone number is 972-644-4610. Want to do an all-grain? Show up about 8:00 AM. If you are doing an extract, you can come later (but you'll miss

seeing the ol' guys mashing in their grain). I bet them ol' presidents will be brewin' all grain so I'll brew an extract. That way our newer members can observe both methods but you can brew whichever you like. So bring your brewing gear and lets heat up those brewpots. Also, if you have a beer you are thinking about entering in the Bluebonnet, bring a bottle (or two) and the ol' timers will "pre-judge" it for you.

I'm planning a special treat for everyone that comes to the February club meeting. We will have a guided tasting of 2 commercial beers. Along with this tasting, you will see 1st hand what's involved in the beer judging process. Those of you that have never judged beer in a competition will enjoy this the most. Well, maybe not the MOST, everyone should enjoy sampling these 2 beers. Anyway, it will be a great introduction to what you can do at the up-coming Bluebonnet Brew-Off. The more you understand of our hobby, the more fun your going to have.

See you at Hoffbrau.
Steve



Brewer Royale Recipe

The January Brewer Royale was taken by Tom Henderson. Tom had some stiff competition - Tom Henderson. Well, one of Tom's beer's is obviously better than the other (at least the judge(s) think(s) so). Here's Tom's recipe for his Munich Dunkel.

Batch size: 10 gallon
Type: Full Mash

Malts:
8.0 lbs Vienna malt
11.0 lbs Munich malt
3.0 lbs Cara Munich malt
3.0 lbs Cara Vienne malt

Hops:
2.5 oz Hallertau Hersbrucker
2.9% AA in kettle when sparging
2.5 oz Hallertau Hersbrucker
2.9% AA 45 min before knockout

Yeast:
Wyeast 2206 Bavarian Lager

Mash:
Infusion/decoction mash method.
Sacrify a thick mash at 156F

Boil Time: 75 min

Ferment at 52F until fermentation peaks and begins to slow.
Transfer to Secondary and lower temperature to 48F.
Let Ferment until complete.
Keg or bottle as desired.

Brewers Calendar

February

- 13** February Club Meeting - 7:00 PM
Location: Hoffbrau Brewery & Steakhouse - Addison, TX
- 24** Bluebonnet Brew-Off Planning Meeting
Location: The GingerMan Dallas @ 1PM
- 18** President's Brewday
Location: Tom Henderson's home 8AM til ???
- 24** Bluebonnet Brew-Off Entry Processing at Foreman's 3800 Colleyville Blvd., Colleyville, TX

Brew your Stouts for the March Brewer Royale

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
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- 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
- Darrell Simon ----- (972) 475-7571
- McKee Smith ----- (972) 393-3569



The Brewing Equipment Trading Post

**Nobody
wants to part
with their stuff
this month.**

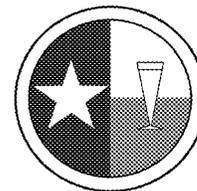
To list your equipment, include the following information -

- 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.



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>

Lets Party !

**The Bluebonnet Brew-Off is for you!
If you really love beer, you've gotta be at this one !!!**

Here's a summary of what's in store:

Saturday March 10th - 1st Round Judging

I'm sure you have a style of beer that is your favorite. You know what to expect when you taste a commercial example of this style beer. Here is your opportunity to participate in the judging of somewhere between 800 and 1000 beers! No, you don't have to drink all of them. If you have no prior judging experience, you will be matched up with an experienced judge. If you don't want to judge, you can be a big help by stewarding. Each judging table needs a person that can assist the judges by presenting the beers, tabulate scores (check the judges math) and observe the judging. The observation will help the steward learn more about the style being judged and the judging process. Come join the fun and learn more about your hobby. Two locations to choose from: Willow Distributing in Dallas or Coors Distribution Center in north Ft. Worth. Check the Bluebonnet Brew-Off website at www.welcome.to/bluebonnet for details or call one of your club officers.

Sunday March 11th - Continuation of 1st Round Judging

It's not over until the last bottle sings....
More judging may be needed on Saturday March 17th, too.

And then, the Main Event!

Friday March 23rd - When it all comes together.

BJCP Exam 3:00-6:00 PM

If you've been preparing for the Beer Judge Certification Exam, at 3:00 PM the test begins. Passing the BJCP Exam will put you in a special group of beer lovers. Not everyone that passes the test is a homebrewer, but everyone that does pass it knows beer styles and a lot about the history of beer. The BJCP is a small group of men and women that love to critique homebrew and you're welcome to join it the fun.

Registration Check-In and Reception 5:00-7:00 PM

At 5:00 PM Open registration and check-in begins. After you get your ID, join the group and sample some commercial kegs. Chat with other brewers and beer lovers while enjoying the beer.

Banquet Dinner with Keynote Speaker 7:00-8:15 PM

At 7:00 PM enjoy the buffet dinner and at 7:30 PM listen to Dr. George Fix talk about beer. Dr. Fix has written several books about brewing. Don't stuff yourself at the table because more beer is ahead.

At 8:15 PM the commercial tasting begins. You will have before you a selection of commercially available brews that most beer stores would envy. All available for you to try. Here is your chance to taste many of the beers you never have tried before and you don't have to buy a 6 pack to see what they taste like.

By 10:00 PM all beer breaks loose - The 2nd Annual Room



1 5 T H A N N U A L

Crawl will provide you with more beer, more food and the opportunity to talk beer with the members of several other homebrew clubs. Last year, clubs from Florida, Oklahoma and several from Texas shared their homebrew and fellowship. You really get the chance to be part of the family at this event. Warning: It might keep you up later than you planned.

Saturday March 24th – The Main Event

Things begin at 8:00 AM (you have to exhibit a lot of self-control to make this one). Registration and judging check-in is from 8:00-8:30 AM.

At 8:30 AM, our technical session presenters will provide you with their views on the brewing process and you will walk away with some new knowledge and fresh brewing ideas.

The 2nd Round Judging will begin at 10:30 AM. The top beers from the 1st round will be judged and your participation will give you the chance to assist top BJCP judges in the determination of the winning entries. Again, if you don't feel qualified to judge, your stewardship will be greatly appreciated (plus you get a free lunch).

After the judging, at 2:00 PM, the technical conference will continue.

At 3:00 PM, be ready for the official "Back of the bus sucks" Pub Crawl. Yes, the "Blue Bus Rules" group from last year is looking to commandeer the front of one of the 3 buses and again be the rowdiest bunch on the pub-crawl circuit. Great fun for all participants.

The busses will return before 8:00 PM. Beer will be flowing in the Awards presentation area and at 8:00 PM, Dave Dixon, Director of this years Bluebonnet Brew-Off and President of the NET Hoppers homebrew club, will start the Awards Presentation. You will have 3 commercial kegs available to contain your thirst during the presentation. All good things must come to an end. At 11:59 PM so will the 15th Annual Bluebonnet Brew-Off.

So, if you really love beer, you've gotta be here !



Viva Brasil!

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This beer is brilliantly clear, light golden blonde in color, approximately 1.045 in original gravity, lightly hopped, and dry in the finish, with the finish and balance dominated by an unbelievably delicious malt characteristic. One look and I said lager. One smell and I said Helles. One taste and I was in heaven. Move over Paulaner, Dado is in town.

Dado Bier will be opening two new locations in Porto Alegre soon. Both projects have begun. Dado Garden Grill will be a churrascaria, serving Dado Bier of course. It will be located in Praia de Belas Mall, and will contain seating for 400 persons. The second project is much larger. It will be an entertainment complex, similar to the original location, but serving around 3000 customers per day. It will be located on Rio Guaiba (Guaiba river), also in Porto Alegre. You can bet your sweet bippee, I'll be

visiting the new locations, next time I visit Brasil.

So far, I've been to three of the four Dado Bier brew pubs. They are all very similar, yet distinct. The



beer quality at each location was impeccable. I could not tell that the beer was brewed at a different location by another brewer. The hospitality was also unsurpassed. I enjoyed personal guided tours of the Sao Paulo and Porto Alegre locations. Here's the location of the web site. Check it out. No, I mean check it out <http://www.dadobier.com.br> - it's otimo.

Okay, you've heard the story. Are you ready to meet Dado?

2001 Competition Calendar

February

- 3** Entry Deadline - KCBM 18th Annual Regional Homebrew Competition
- see www.kcbiermeisters.org for details
- 25** Early Entry Deadline - Bluebonnet Brew-Off

March

- 3** Late Entry Deadline - Bluebonnet Brew-Off
- 13** Brewer Royale Competition – Stouts
Category 16. Stout and Category 12C. Russian Imperial Stout
- 19** Entry Deadline - Great Arizona Homebrew Competition - see <http://brewarizona.org> for details
- 23-24** 15th Annual Bluebonnet Brew-Off - Location: Wilson World Hotel - Irving, TX

April

- 6** Entry Deadline for Crescent City Competition
- 20-21** 10th Annual Crescent City Competition & Crawfish Boil - Location: New Orleans, LA

May

- 7** Entry Deadline for Sunshine Challenge
- 8** Brewer Royale Competition – Bockanalia
Category 14. Bock
- 18-20** Sunshine Challenge 2001 - Location: Delta Resort, Orlando, FL

June

July

- 10** Brewer Royale Competition – Wit
Category 19B. Witbier

August

September

- 11** Brewer Royale Competition – California Common
Category 6C. California Common Beer
- 22** Cactus Challenge 2001 – Location: Lubbock , TX

October

- 19-20** Dixie Cup 2001 - Location: Houston, TX

November

- 13** Brewer Royale Competition – Mild
Category 10A. Mild

December

- 15** NTHBA Club Keg Competition

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Livin' the Brews Newsletter
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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.