



LIVIN' THE BREWS



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

Volume XVI, Issue 5

May, 2001



May Meeting
TUESDAY, May 8, 2001, 7:00 PM
The Flying Saucer
14999 Monfort Drive
Addison, TX 75240

This month is Brewer Royal Month.
The style is Bock.

The Prez Sez

by Steve Hacker

I've never seen so many crawdads – 1,100 pounds of 'em! The Crescent City Home Brewers put on a feast along with a fun homebrew competition. Russ Bee, Doug Nett and I were there to collect the awards for our club. I am proud to say that we made several trips to the front. The last one was to accept the big prize, the Crescent City "C-Cup". Now there are 3 fine looking trophies to admire when you go in Kelly's store. So feel the pride when you see them. They're ours! Competing is only one aspect of our hobby and it sure feels good to know we have some of the best home brewers within our group.

Last week we packed our beers and sent 'em to Florida. Now we can sit back, drink a few brews and wait for the results from the Sunshine State. Several of us will be there for the Sunshine Challenge and I'm hoping we return with a bunch of awards and their trophy!

May is the month we celebrate our club's birthday. Bo Turton will be hosting our Mayfest/Club Birthday Party on Saturday, May 5th. That's the Saturday before our club meeting so I'm hoping you get the

Competition Corner

By Russ Bee

To arms! To arms! It's that time of year again. We are staring straight in the face of the Florida Sunshine Challenge right on the heels of winning the Crescent City "C" Cup. The NTHBA is currently in possession of 3 of the 4 Gulf Coast Trophies, the Houston Dixie Cup, the Bluebonnet Cup, and the "C" Cup. One left to go, the Sunshine Cup. If you missed the club packing party on the 26th I have good news for you, the club has decided to send another shipment on Thursday, May 2nd. Just have your entries to Kelly at Homebrew Headquarters by then and we'll ship em on down to Florida in time for the competition entry deadline on May 8th. Send in your entries!!!

The Sunshine Challenge Competition Posse has been

continued on page 2, column 3

National Home Brew Day

By Bo Turton

Just a reminder, Next Sat. May 5th is National Brewday. We have listed our club as one of the clubs brewing beer for this national event. We hope to brew 100+ gal of beer to assist the national average. As a club, we have had some fun parties and have managed to receive 3 of the 4 Gulf Coast cups. Thanks to all those hard brewing members that have brought those cups to NTHBA.

Brewday is a National event where clubs all around the US get together and brew beer. Lets do our part and have fun in the process.

Brewday will be at Bo's Place, I have a pool and will have the beer fig. cool waiting for homebrews. Bring a keg if you have one, we can have a few drinks, brew beer and eat a little food.

Bring bottles or kegs and a side dish. Steve has some games and we all know how to brew beer. Invite other friends that want to brew beer, this is a

continued on page 4, column 1

continued on page 3, column 1

BREWER ROYALE 2001 COMPETITION		
Style of the Month		
Jan.	Dunkel & Swarzbier	Cat. 13
Mar.	Stout	Cat. 12C, & 16
May.	Bockanalia	Cat. 14
Jul.	Witbier	Cat. 19B
Sep.	California Common	Cat. 6C
Nov.	Mild Ale	Cat. 10A
STANDINGS		POINTS
Tom Henderson		5
Steve Hacker		3
Randall Woodman		2
Kelly Harris		1

hard at work the last 6 months preparing for this season of contests. We have the Porter Posse, the Bock Banditos, the Lager Lawmen, the Belgian & French Outlaws, the Pale Ale Posse, the Vienna Hole in the Wall Gang, the Pilsener Posse, the Stout Gang, the Brown Ale Broncos, the IPA Desperadoes, the Bohemian Bee Boys, the Mead Marauders, the German Lager Lynchmen, the Dubbel & Tripel Shooters, the Lambic Lassos, and the English & Scottish Sharpshooters. There is a delegation heading to Florida for the shoot out headed up by your president, our own Sheriff Hacker. Russ

Brewer Royale Update

By Doug Nett

HERE ARE THE ENTRY SUB-CATEGORIES FOR CATEGORY 14 - BOCK (BOCKANALIA) - THANKS

14. BOCK

14A. Traditional Bock

Aroma: Strong aroma of malt. Virtually no hop aroma. Some alcohol may be noticeable. Diacetyl or esters should be low to none.

Appearance: Deep amber to dark brown color. Lagering should provide good clarity despite the dark color. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Rich and complex maltiness is dominated by the grain and caramel flavors of Munich and Vienna malts. A touch of roasty character may be present but is rare.



Russ Bee is in the house. Elvis stopped by to party with Russ.

No hop flavor: Hop bitterness is generally only high enough to balance the malt flavors to allow moderate sweetness in the finish.

Mouthfeel: Medium to full bodied. Low to moderate carbonation.

Overall Impression: A dark, strong, malty lager beer.

History: Can be thought of as a strong version of Munich Dunkel. A Bavarian specialty that is most closely associated with serving in

continued on page 3 column 3



Here's Russ having fun with all his awards. He sure did clean up in this event. Who's that guy in the background giving Russ a hand?

Prez Sez

continued from page 1, column 3

newsletter in time to plan for it. See the related article elsewhere in this newsletter. Information is also posted on the club Intranet site www.nthba.intranets.com.

Membership renewal time is here. You will find the renewal form in this issue. Please fill it out and submit it with your dues. This will insure proper posting and updates to changed phone numbers, addresses and email preference in our club database. You can mail it to the PO address on this newsletter, bring it to the club meeting or drop it off at Homebrew Headquarters the next time you're in for supplies.

Plans are in the works for a joint homebrew club "special event" this summer (probably a Sunday in July). The Presi-

dent's of four area homebrew clubs will be setting the date and I will post it on our club Intranet site as soon as it is determined. This will be a family event. BBQ, beer, activities such as volley ball, horse shoe pitching and maybe a 3 legged or barley sack race. Who knows, do you have any suggestions or requests?

I'll see you at the party and the club meeting.

Hoppy brewing, Steve Hacker



Brewer Royale Update

continued from page 2 column 3

winter and spring seasons.

Comments: Decoction mashing may enhance the caramel and melanoidin flavor aspects of the malt.

Ingredients: Munich and Vienna malts, rarely any dark roasted malts, never any non-malt adjuncts. Continental European hop varieties are used, for bittering only. Lager yeast. Water hardness can vary.

Vital Statistics: OG: 1.064-1.072

IBUs: 20-35 FG: 1.013-1.020

SRM: 14- 30 ABV: 6-7.5%

Commercial Examples: Aass Bock, Hacker-Pschorr Dunkeler Bock, Dunkel Ritter Bock, Einbecker Ur-Bock.

14B. Helles Bock/Maibock

Aroma: Moderate to strong malt aroma. Hop aroma should be low to none. Aromas such as diacetyl or fruity esters should be low to none. Some alcohol may be noticeable.

Appearance: Golden to amber in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

Flavor: The rich flavor of continental European pale malts dominates. Little or no hop flavor. Hop bitterness is generally only high enough to balance the malt flavors to allow moderate sweetness in the finish. Perception of hops may be more apparent than in darker Bocks.

continued on page 6, column 2

National Home Brew Day

Continued from page 1, column 2

learning experience and we should take opportunities like this to teach others and encourage new memberships.

I do have a filter system for the water and a counterflow cooler for others to use.

Enjoy and happy brewing

Bo Turton

3747 Vancouver Dr
Dallas Tx 75229
214-435-3367
214-352-7657

NTHBA Brew day will be at Bo's place, listed below is copied from NHA site.

Bo

May 5, 2001

Help us celebrate National Homebrew Day with a day of worldwide simultaneous brewing! The 4th Annual Big Brew will kick off with a simultaneous toast at 12:00pm CST, then fire up the burners and start brewing!

Please register your site with us so we can measure the success of the event and so you can participate in the Big Brew Contest.

Please enter the results from your Big Brew site on the Remittance Form provided on the Big Brew site as soon as possible after Big Brew. We will use the information to promote next year's event.

This year there are three recipes to choose from, a Classic American Pilsner provided by Jeff Renner (for more information on this style see the Sept/

Oct 2000 issue of Zymurgy or email Jeff Renner), a Cream Ale provided by Scott Abene (AKA Skotrat), and an American Brown Ale provided by Paul Gatzka. All recipes for 5 gallons

Extract Recipe-Your Father's Mustache**INGREDIENTS:**

5 gal Water
6 lb Williams American Light Malt Extract
1.5 lb Rice Syrup
75 oz Saaz Hops (first wort)
75 oz Cluster Hops (bittering)
5 oz Styrian Goldings Hops (flavor)
Wyeast 2035 or 2042 Liquid Yeast

Instructions:

Bring 1 1/2 gallons water to a boil. Remove from heat. Stir in malt extract and rice syrup until dissolved. Steep .75 ounce first wort hops in wort at 170° F for 60 minutes. Return to boil. Add bittering hops. Boil 30 minutes. Add flavor hops and boil 15 minutes. Turn off kettle. Add 3-1/2 gallons of ice and cold water and chill as close to 48° F as possible as quickly as possible. Aerate and pitch yeast. Ferment at 48° F for 10 to 14 days. Perform a diacetyl rest if needed for 24 hours at 60° F. Rack. Reduce temperature by no more than 4° F per day to 32° F for lagering of six weeks. Siphon into keg and force carbonate or boil 1 1/2 cups corn sugar in 1 1/2 cup water. Cover and cool. Add corn sugar/water solution to bottom of bottling vessel. Gently rouse a little of the yeast sediment and siphon beer onto solution. Bottle. Cap. Wait a week or more. Chill. Sample.

Target Original Gravity: 1.051

Target Final Gravity: 1.012
Alcohol Content: 4.5-6% ABV
Color: 3-6
Hop IBU's: 25-40

All-Grain Recipe with American Double Mash for Corn-meal-Your Father's Mustache**Ingredients:**

8 gallons soft water
Calcium chloride if necessary to maintain proper mash pH
7.25 lb six-row malt
2 lb corn meal
75 oz Saaz Hops (first wort)
75 oz Cluster Hops (bittering)
25 oz Styrian Goldings (flavor)
Wyeast 2035 or 2042 Liquid Yeast

Note: Treat water with calcium chloride to not more than 150 ppm chloride if necessary.

Instructions:

In a kitchen pot, mash in corn meal and 10 ounces of malt in 2 quarts of water at 153° F. Fifteen minutes later, start main mash with remaining grain and 2 1/4 gallons of water at 104° F. Five minutes later, bring cereal mash to boil. Fifteen minutes later, add boiling water or heat to move main mash to 145° F. Thirty minutes later, add cereal mash to main mash and raise temperature to 158° F. Thirty minutes later, raise to mash out temperature of 170° F. Begin sparge. As soon as kettle bottom is covered, add first wort hops and maintain wort at 170° F. When lautering is complete to yield 5.25 gallons finished wort after the boil, bring to a boil and add bittering hops. Forty-five minutes later, add flavor hops. Fifteen minutes later, turn off kettle. Chill to 48° F. Aerate and pitch

continued on page 6, column 1



Here's a shot of our friends down in the big NO. They throw one heck of a party. Those bugs sure look good.



The Brewing Equipment Trading Post

For Sale: 26 cu ft frige \$150.
Call Rett at 972-966-3519.

Need extra cash?
Homebrew Headquarters is looking for part-time weekend help. Call Kelly Harris at 972-234-4411.

PLACE YOUR AD HERE

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

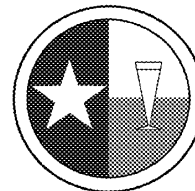
- | | | |
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Club Brewmeisters

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 |

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 Website at
<http://www.nthba.org>

National Home Brew Day

continued from page 4, column 3

yeast from large starter. Ferment at 48° F for 10 to 14 days. Perform a diacetyl rest if needed for 24 hours at 60° F. Rack. Reduce temperature by no more than 4° F per day to 32° F for lagering of six weeks. Siphon into keg and force carbonate or boil .75 cup corn sugar in 1 1/2 cup water. Cover and cool. Add corn sugar/water solution to bottom of bottling vessel. Gently rouse a little of the yeast sediment and siphon beer onto solution. Bottle. Cap. Wait a week or more. Chill. Sample.

Target Original Gravity: 1.051

Target Final Gravity: 1.012

Alcohol Content: 4.5-6% ABV

Color: 3-6

Hop IBU's: 25-40

Extract with Specialty Grain Recipe-Genessee My Butt

Ingredients:

5 gal Water

5 lb U.S. Crystal Malt 10° L

3.3 lb Munton's Extra Light Malt Extract

1.5 lb Munton's Extra Light Dry Malt Extract

1 lb Rice Syrup Solids

1.5 oz U.S. Liberty Hops (bittering)

1.33 oz U.S. Liberty Hops (aroma)

Wyeast 2035 liquid yeast

75 C Corn Sugar (at bottling)

Instructions:

Bring 1.5 gallons water and grain to 150° F. Steep 20 minutes. Remove grain. Bring to boil. Remove from heat. Stir in malt extract and rice syrup solids until dissolved. Return to boil. Add bittering hops. Boil

continued on page 7, column 3



Here it is. The "C Cup." Yes it is. Was it new or "Slightly Used!"

Brewer Royale Update

Continued from page 3, column 3

Mouthfeel: Medium-bodied.

Moderate carbonation.

Overall Impression: A relatively pale, strong, malty lager beer.

History: Can be thought of as a strong version of Munich Helles. The serving of Maibock is specifically associated with springtime and the month of May.

Comments: A pale type of Bock beer.

Ingredients: Pale lager malts. No non-malt adjuncts. Continental, European hops. Water hardness varies. Lager yeast.

Vital Statistics: OG: 1.064-1.072

IBUs: 20-35 FG: 1.011-1.020

SRM: 4 – 10 ABV: 6-7.5%

Commercial Examples: Ayinger Maibock, Spaten Premium Bock, Pschorr Maerzenbock, Wuerzburger Maibock, Hacker-Pschorr Maibock, Augustiner Hellerbock, Fieders Bock Im Stein, Forschungs St. Jacobus Bock.

14C. Doppelbock

Aroma: Intense maltiness. Virtually no hop aroma. While diacetyl or esters should be low to none, a fruity aspect to the aroma often described as prune, plum or grape may be present due to reactions between malt, the boil, and aging. A very slight roasty aroma may be present in darker versions.

Appearance: Gold to dark brown in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Very rich and malty, infrequently a touch of roastiness.

continued on page 7, column 1

Brewer Royale Update

Continued from page 6, column 3

Invariably there will be an impression of alcoholic strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusel oils) should be very low to none. Little to no hop flavor. Hop bitterness varies from moderate to low but always allows malt to dominate the flavor.

Mouthfeel: Full-bodied. Low carbonation.

Overall Impression: A very strong, rich, lager beer.

History: A Bavarian specialty invented in Munich by the brothers of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels.

Comments: Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but pale versions have also been made.

Ingredients: Pale lager malt for pale versions, Munich and Vienna malts for darker ones and occasionally a small fraction of dark-roasted(burnt) malt in those. Continental European hops. Water hardness will vary. Lager yeast.

Vital Statistics: OG: 1.073-1.120

IBUs: 20-40 FG: 1.018-1.030

SRM: 12-30 ABV: 7.5-12%

Commercial Examples: Paulaner Salvator, Ayinger Celebrator, Spaten Optimator, Tucher Bajuvator, Augustiner Maximator,

EKU Kulminator "28,"
Loewenbraeu Triumphator,
Hacker-Pschorr Animator, Old
Dominion Dominator.

14D. Eisbock

Aroma: Dominated by malt. Definite alcohol presence. No hop aroma. No diacetyl or esters.

Appearance: Deep gold to dark brown in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Rich malt and concentrated alcohol. No hop flavor. Hop bitterness just balances the malt sweetness to avoid a cloying character. No diacetyl or esters.

Mouthfeel: Full-bodied. Carbonation low.

Overall Impression: An extremely strong lager beer.

History: A Kulmbach specialty traditionally brewed by freezing a Bock or Doppelbock and removing the water ice to concentrate the flavor and alcohol content.

Comments: The process of concentrating the alcohol content by freezing may impart significant smoothness to the flavor. The effective OG range due to the freezing effect is 1.092-1.150.

Ingredients: Pale lager malt for pale versions, Munich and Vienna malts for darker ones and occasionally a small fraction of dark-roasted malt in those. Continental European hops for bitterness only. Lager yeast. Water hardness will vary.

Vital Statistics: OG: 1.064-1.120

IBUs: 25-50 FG: 1.023-1.035

SRM: 18-50 ABV: 8.6-14.4%

Commercial Examples: Niagara Eisbock.

National Home Brew Day

continued from page 6, column 1

44 minutes. Add aroma hops and boil 1 minute. Add 3.5 gallons cold water and chill to 70° F. Aerate and pitch yeast. Ferment for 7 days at 62° F. Ferment in secondary for 7 days at 58° F. As an option, additionally ferment/lager for up to 30 days, reducing temperature down to 33° F by not more than 4° F per day. Siphon into keg and force carbonate or boil .75 cup corn sugar in 1.5 cup water. Cover and cool. Add corn sugar/water solution to bottom of bottling vessel. Gently rouse a little of the yeast sediment and siphon beer onto solution. Bottle. Cap. Wait a week or more. Chill. Sample.

Target Original Gravity: 1.049

Target Final Gravity: 1.010

Alcohol Content: 4.5-5.0 %

Color: 4.4 SRM

Hop IBU's: 22.9

All-Grain Recipe-Genessee My Butt

Ingredients:

5.5 lb Canadian Lager Malt (6-Row)

2 lb U.S. Flaked Maize

1 lb U.S. Vienna Malt

66 lb U.S. 10L Munich Malt

66 lb U.S. 10L Crystal Malt

8 gal. Water (3 for mash, 5 for sparge)

1.33 oz U.S. Liberty Hops (bittering)

1.33 oz U.S. Liberty Hops (aroma)

continued on page 8, column 1

National Home Brew Day

continued from page 7, column 3

Wyeast 2035 liquid yeast

Instructions:

Mash 3 gallons water and grain at 150° F for 60 minutes. Raise temperature to 168° F. Sparge with 168° F water. Bring brew kettle to boil. Add bittering hops. Boil 89 minutes. Add aroma hops and boil 1 minute. Chill to 70° F. Aerate and pitch yeast. Ferment for 7 days at 62° F. Ferment in secondary for 7 days at 58° F. As an option, additionally ferment/lager for up to 30 days, reducing temperature down to 33° F by not more than 4° F per day. Siphon into keg and force carbonate or boil .75 cup corn sugar in 1.5 cup water. Cover and cool. Add corn sugar/water solution to bottom of bottling vessel. Gently rouse a little of the yeast sediment and siphon beer onto solution. Bottle. Cap. Wait a week or more. Chill. Sample. Another option for a cream ale is to make a light ale and a light lager and blend the two products.

Target Original Gravity: 1.049
Target Final Gravity: 1.010
Alcohol Content: 4.5-5.0 %
Color: 4.4 SRM
Hop IBU's: 22.9

Extract Kit Recipe-Lucky 13 Brown Ale

Ingredients:

5 gal Water
4 lb Munton's Nut Brown Ale Extract Kit
4 lb Briess Amber Malt Extract
5 oz Chinook Hops optional (bittering)
1 oz Willamette Hops (flavor)
1 oz Willamette Hops (aroma)
Wyeast 1056 liquid yeast
75 C Corn Sugar (at bottling)

Instructions:

Bring 1.5 gallons water to a boil. Remove from heat. Stir in malt extract until dissolved. Return to boil. Add bittering hops if you prefer a more bitter brown ale and boil 30 minutes or move immediately to flavor hop addition. Add flavor hops and boil 14 minutes. Add aroma hops and boil 1 minute. Add 3.5 gallons cold water and chill to 70° F. Aerate and pitch yeast. Ferment to completion in one or two stages over 7 to 14 days. Siphon into keg and force carbonate or boil .75 cup corn sugar in 1.5 cup water. Cover and cool. Add corn sugar/water solution to bottom of bottling vessel. Siphon beer onto solution. Bottle. Cap. Wait a week or more. Chill. Sample.

Target Original Gravity: 1.053
Target Final Gravity: 1.012
Alcohol Content: 5.33%
Color: 33.6 SRM
Hop IBU's: 39.0

Extract with Specialty Grain Recipe-Lucky 13 Brown Ale

Ingredients:

5 gal Water
1 lb Briess Crystal Malt 120° L
5 lb Chocolate Malt
4 lb Briess Amber Malt Extract
3.3 lb Munton's Amber Malt Extract

1.5 oz Northern Brewer Hops (bittering)
5 oz Willamette Hops (flavor)
5 tsp Irish Moss
5 oz Willamette Hops (aroma)
Wyeast 1056 liquid yeast
75 C Corn Sugar (at bottling)

Instructions:

Bring 1.5 gallons water and grain to 150° F. Steep 20 minutes. Remove grain. Bring to boil. Remove from heat. Stir in malt extract until dissolved. Return to boil. Add bittering hops.

Boil 30 minutes. Add flavor hops and Irish moss and boil 14 minutes. Add aroma hops and boil 1 minute. Add 3.5 gallons cold water and chill to 70° F. Aerate and pitch yeast. Ferment to completion in one or two stages over 7 to 14 days. Siphon into keg and force carbonate or boil .75 cup corn sugar in 1.5 cup water. Cover and cool. Add corn sugar/water solution to bottom of bottling vessel. Siphon beer onto solution. Bottle. Cap. Wait a week or more. Chill. Sample.

Target Original Gravity: 1.053
Target Final Gravity: 1.012
Alcohol Content: 5.33%
Color: 33.6 SRM
Hop IBU's: 39.0

All-Grain Recipe-Lucky 13 Brown Ale

Ingredients:

8 lb Briess 2-row Pale Malt
1 lb Chocolate Malt
1 lb English Crystal Malt 110•L
8 gal. Water (3 for mash, 5 for sparge)
1.25 oz Northern Brewer Hops (bittering)
5 oz Willamette Hops (flavor)
5 tsp Irish Moss
5 oz Willamette Hops (aroma)
Wyeast 1056 liquid yeast
75 C Corn Sugar (at bottling)

Instructions:

Mash 3 gallons water and grain at 152° F for 60 minutes. Raise temperature to 168° F. Sparge with 168° F water. Bring brew kettle to boil. Add bittering hops. Boil 75 minutes and add flavor hops. Boil another fourteen minutes then add aroma hops and boil 1 minute more. Chill to 70° F. Aerate and pitch yeast. Ferment to completion in one or two stages over 7 to 14

continued on page 9, column 1

National Home Brew Day

continued from page 8, column 3

days. Siphon into keg and force carbonate or boil .75 cup corn sugar in 1.5 cup water. Cover and cool. Add corn sugar/water solution to bottom of bottling vessel. Siphon beer onto solution. Bottle. Cap. Wait a week or more. Chill. Sample.

Target Original Gravity: 1.053

Target Final Gravity: 1.012

Alcohol Content: 5.33%

Color: 33.6 SRM

Hop IBU's: 39.0

Big Brew Contest Rules

Each site participating in the Big Brew 2001 Membership Drive will have a chance to win one of two complete sets of the Brewers Publications Classic Beer Style Series books.

1. Sites must be registered on the AHA's Big Brew Registration form.
2. Site registration must include a Membership Coordinator for the site to be eligible to participate in the contest.
3. Each site will receive entries into the drawing for each new or renewing member signing up for AHA membership through the membership forms provided to the Membership Coordinator, the downloadable membership forms on the Big Brew site, or via the online registration form linked to the Big Brew site. No other form of membership sign-up will count towards the contest. Multiple year memberships will earn multiple contest entries: two year memberships will earn two entries, three year memberships will earn three entries, and lifetime memberships will

earn ten entries.

4. AHA Membership applications must include proper payment and Big Brew site number to count towards the drawing. Big Brew site number must be included at the time the form is submitted, site numbers cannot be added to previously submitted membership forms.

5. Membership applications must be received by the AHA by 5:00pm MST on Thursday May 31, 2001 to count towards the drawing.

6. All memberships counting toward the drawing are subject to verification by the AHA. NOTE: Entries in drawing for a given site will be based upon the number of valid membership applications received by the AHA by the contest deadline with the Site Number provided rather than on the number provided on the remittance form.

7. Drawing will take place Friday June 1, 2001. Results will be announced the same day on Big Brew Homepage.

8. The Classic Style Series set will be shipped to the addresses listed for the Membership Coordinators on the winning sites' Big Brew registration.

Remitting Your Site's Data

As soon as possible, after Big Brew 2001, we would like you to remit the statistics for your site. Other than knowing your site number, the specific information that we will need is:

1. Total Number of Participants: Count of everyone participating.

2. List of Participants Names & Big Brew Job Titles (Optional, but recommended).

3. Number of new and renewing members signed up through your site.

4. Number of Batches of Big Brew Recipes brewed at your site.

5. Number of Gallons of the Big Brew Recipes brewed at your site.

6. Total Number of Batches Brewed: This is the total number of separate batches brewed at your site. This number should include the Big Brew Recipe batches and any other batch brewed on National Homebrew Day.

7. Total Number of Gallons Brewed: This is the total number of gallons brewed at your site on National Homebrew Day. This number should include the gallons of Big Brew Recipes and the gallons of any other brewed beverage.

Attention AHA Members

By Steve Hacker

If you are a member of the American Homebrewers Association, get your May/June 2001 issue of Zymurgy out; turn to page 52 and VOTE. Members of the AHA Board of Advisors are elected by the membership. If we want to be heard, we have to vote. You'll notice that Dave Dixon is one of the candidates. We can't get better representation than having a local homebrewer on the board. Your ballot must be postmarked no later than May 17, 2001 to be counted.



The Living Brews and
Brewing Equipment

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.