



LIVIN' THE BREWS



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

Volume XVI, Issue 6

June, 2001

June Meeting

TUESDAY, June 12, 2001, 7:00 PM

**The Bavarian Grill
221 West Parker Road
#257
Plano, TX 75023-6914
972-881-0705**

The Prez Sez

by Steve Hacker

This year's Florida Sunshine Challenge is now history. Attendees will remember the Posse from North Texas for years to come. We didn't capture the Sunshine Bowl but we brought home a lot of medals!

Elsewhere in this newsletter, Tom Garner has written an article about our trip to Florida.

Thanks to everyone that entered his or her beers, we made an outstanding showing! Maybe next year we'll bring home the Bowl.

For upcoming competitions, I'm brewing to include the Cactus Challenge in Lubbock (September) and the Dixie Cup in Houston (October). So there's time to brew most styles if you want to join in. We need additional members in our Posse to make a showing at these events. Are you interested in a road trip?

Summertime is just around the corner now. The kids are finishing the school year and vacation plans are taking shape. Have you brewed your light, thirst quenching summertime beer yet? Or maybe that high hopped lawnmower beer? If

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Competition Corner

By Russ Bee

CURSES, FOILED AGAIN!!!

I swear, I don't know what it is going to take to beat those Florida brewers. Once again they rallied and whipped us to retain the elusive Sunshine Cup.

I thought this was the year. Whatever happened to the old axiom, "a house divided against itself cannot stand?"

The Central Florida Home Brewers split into 2 groups, and still mustered over 200 entries much to my chagrin. Hats off to them; they are tough competitors.

Not winning the Sunshine Cup aside, we all had a fantastic time at the Challenge. I say this every year. You need to put this event on you calendar for next May.

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Brewer Royale Update

By Doug Nett

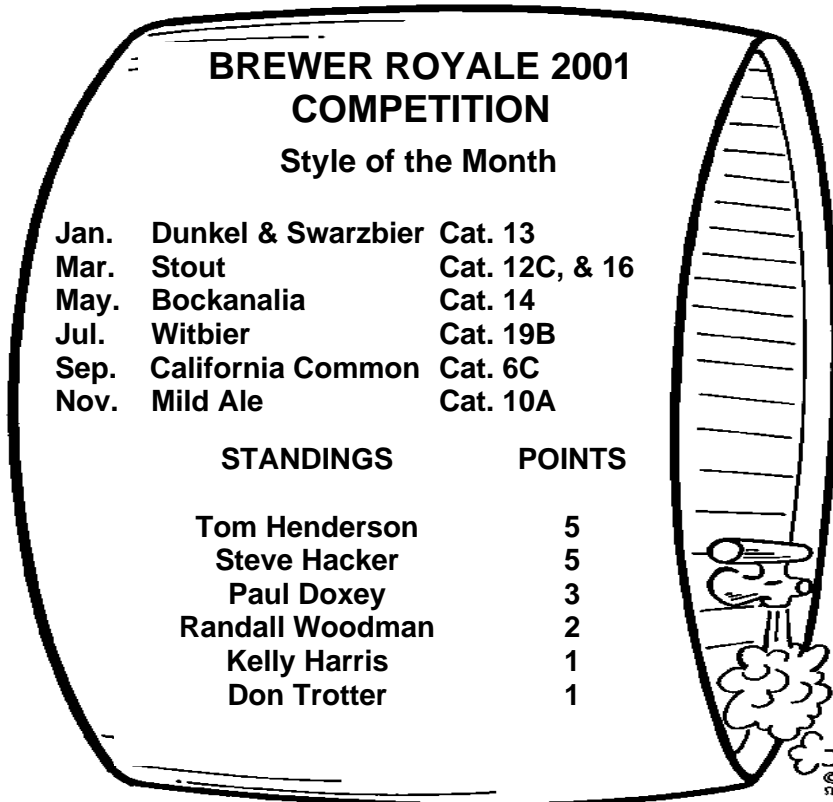
Well gang, it seems that the "Bockanalia" judging was just as hard and challenging as the Stout category two months ago. There were seven entries and all scored high! The winners (in case you had to skip out early) were Paul Doxey - 1st place with his Maibock, Steve Hacker (again!) - 2nd place with his traditional "Just a Bock", and Don Trotter - 3rd place with his Maibock. Congrats to all and all who entered as well! Next months category (July) is Witbier - 19B.

19. BELGIAN AND FRENCH ALE

19B. Witbier

Aroma: A sweet and occa-

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Brewer Royale Update

By Doug Nett

continued from page 1, column 2

sionally honey-like character with prominent citrus (notably orange), herbal and spice aromas is characteristic, and is often followed by a mild phenolic aroma. Hop aroma is low to none. No diacetyl.

Appearance: Very pale straw to very light gold in color, and generally cloudy. Head retention should be quite good and of a moussy character.

Flavor: The flavor of unmalted wheat is typically noticeable. Coriander, citrus and mild phenolic flavors

continued in next column

contribute to a complex and elegant character. A very slight lactic acidity resulting from a limited *Lactobacillus* fermentation is present in some examples, providing a refreshing quality, and is absent in others. Hop flavor is low to none. Hop bitterness is typically restrained, and some bitterness may also be contributed by bitter orange peel. No diacetyl.

Mouthfeel: Light to medium body. Effervescent character of high carbonation. Refreshing acidity.

Overall Impression: A refreshing, elegant, complex, wheat-based ale.

History: A 400-year-old beer style that died out in the 1950s, it was revived by

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Pierre Celis in the 1960s to steadily growing popularity thereafter.

Comments: The presence and degree of spicing and lactic sourness vary from one brand or brewery to another.

Ingredients: About 50% unmalted hard red winter wheat and 50% pale barley malt constitute the grist; in some versions a small percentage of raw oats is used as well. Spices of freshly-ground coriander and dried orange peel complement the sweet aroma and are quite characteristic; other spices may be used for complexity but are much less prominent. Ale yeast prone to production of mild, clove/spicey flavors are very characteristic. In some instances a very limited *Lactobacillus* fermentation, or actual addition of lactic acid, is done.

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Prez Sez

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so, save a few bottles to bring to our July BBQ and Play Day. It will be a family event and all area homebrew clubs are invited. We'll have BBQ, beer, and activities such as volleyball, horseshoe pitching and maybe a 3 legged or barley sack race. Do you have any suggestions or requests? The cost for all you can eat BBQ is \$10 per adult. We haven't set the date yet but it will be either July 8th or 15th. You can help determine which date by casting your vote at our club Intranet site, www.nthba.intranets.com before June 16th.

It's Membership Renewal Time. Please check the mailing label on this newsletter to see if your membership is current. If not, you can use the renewal form in this issue. Please fill out and submit it with your dues. This will insure proper posting and updates to change 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. If you wish to receive your newsletter electronically, there is a \$4.00 discount on the membership dues. Fill out the membership form in the back of the newsletter, and note that you prefer the electronic newsletter.

I'll see you at the club meeting.

Cheers, **Steve Hacker**

A Tour of Samuel Smith's Old Brewery

By Bill Dubas

"I think that I am really starting to like this country", I said to my wife.

It was 7 PM on a Tuesday night and we were sitting at a secluded table in the Angel and White Horse pub in Tadcaster, North Yorkshire, England. All around us were dark wood paneled walls bearing turn-of-the-century photographs of daily life in Tadcaster. Directly in front of us was a large brick fireplace, probably 6 feet across, with a roaring coal fire burning in it. Above the fireplace was a large painting of a stately gray Shire horse. A nearby window gave us a view out onto a gray flagstone paved courtyard next to the pub. On the other side of the courtyard was a stable housing five or six horses, each one matching the gray Shire horse in the painting. On the table in front of me was a pint of Samuel Smith's mild ale, cask conditioned and hand pulled by the bartender from behind the large wooden bar at the front of the pub. My wife was drinking a pint of Samuel Smith's bitter, cask conditioned as well.

Our reason for being in this particular pub in Tadcaster was not purely coincidental. The Angel and White Horse pub sits adjacent to the entrance of Samuel Smith's

Old Brewery. The pub is used as the "waiting room" for evening tours of the brewery, and we were lucky enough to be on the list for this evening's tour.

Our tour guide arrived, introduced himself as Neil, and led our group out of the pub and into the brewery next door. My wife and I soon discovered that we were due for an added bonus. The other eight members of our tour group were new employees of the brewery and this was their orientation tour. The benefit of this became obvious at our first stop, the coopers' workshop, where we spent an extra 20 minutes covering details not normally part of the tour. Neil explained to us how each wooden cask is constructed, from the selection of the wood, to the stamping of the company logo and ID number on each finished cask. It was interesting to learn that the heads of each cask are sealed to the staves with a dried reed or rush that expands when wet.

Three sizes of casks are used; a 9-gallon "firkin", an 18-gallon "kilderkin", and a 36-gallon "barrel" (all sizes in imperial gallons). The Samuel Smith brewery in Tadcaster is the only brewery in Britain that has its own coopers making all its own wooden casks, and the beer brewed there is only for local

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A Tour of Samuel Smith's Old Brewery

By Bill Dubas

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distribution in these casks.

We also learned that Samuel Smith's Old Brewery was founded in 1758, is Yorkshire's oldest brewery, and is one of the few remaining independent breweries in England.

I asked our guide about the association between the Samuel Smith brewery and the John Smith brewery, which is about a half mile down the road. The John Smith brewery is part of the Scottish & Newcastle group and its size dominates not only the Samuel Smith brewery, but the town of Tadcaster as well. Our guide explained that the John Smith brewery was the result of a family feud. John and Samuel Smith were brothers. There were also two younger siblings; William and Sarah. After John Smith died, Samuel and William had disagreements over how John's share of the brewery should be divided among them, and how the brewery should be run. This escalated to the point where William finally decided to strike out on his own. With some start-up capital provided by his sister Sarah (she had married into a wealthy Irish family named Riley), William started the

John Smith brewery.

While the Samuel Smith brewery has stuck to more traditional methods of brewing beer, the John Smith brewery has followed the road to mass production. I even saw 18-wheeler trucks with the Miller logo entering and exiting the facility.

Our next stop on the tour was the well, where brewing water has been drawn from deep under Tadcaster for over 200 years. We also visited the copper mash tuns, the hop room where large sacks of Kent Goldings and Fuggles hops are stored, and the copper boilers.

No tour of this brewery would be complete without a look at the "Yorkshire squares", and we were not disappointed. Samuel Smith beer has long held a reputation for its unique character, which may be due to its unique use of the Yorkshire Stone Square method of fermentation. The stone square is so called because the fermentation vessels are constructed from large slabs of slate. The square consists of four large slabs for the sides and a fifth for the base. Above this square is placed a second chamber, of the same area as the one below, about thirty inches deep and constructed in a similar manner.

In the floor of the upper chamber is a manhole of about 18 inches in diameter. The fermenting wort is held in the lower chamber, with the upper chamber acting as a yeast "trough", collecting the yeast as it bubbles up through the manhole. There is not enough space in this newsletter to thoroughly describe the construction and operation of these Yorkshire Stone Square fermenters. However, an excellent explanation can be found on Merchant du Vin's web site (see http://merchantduvin.com/pages/5_breweries/samsmith.html).

Our last stop on the tour was the packaging area. Here the wooden casks are filled with beer, a dose of priming sugar, and a dose of isinglass to help precipitate dead yeast cells and haze proteins out of the beer.

With the tour of the brewery finished, it was on to the hospitality suite to taste the finished product. The benefits of being part of the new employee orientation tour were again obvious. The other eight members of our group were considered to be "on duty" while on the tour, and therefore were not permitted to drink alcohol. Unfortunately for them, the hospitality suite is considered to be part of the tour, and as such, they were not permitted to drink any of the product that they were soon to

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Competition Corner

By Russ Bee

continued from page 1, column 1

Looks like we'll have to be content to only posses 3 of the 4 Gulf Coast trophies this year. There is always next year.

Anyone have any ideas how to overcome that beast? I am out of ideas, out of beer to enter, and out of money. Russ

Next Meeting
 The Flying Saucer
 Draught Emporium
 14999 Montfort Drive
 COC Competition: Wit bier



The Brewing Equipment Trading Post

16 oz flip-top bottles for sale. Call Jeff Nolte at 972-517-6503 or email at rthbrewery@juno.com

15 gallon corny keg w/SS carbonating stone, new cond. Could be modified to be an awesome homebrew unitank! Only 1 of 2 that I know about in DFW area. \$150/BO.

Double headed brass tap tower, used, \$50/BO. Contact Rick Calley, metro 817-430-2141.

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

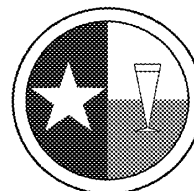
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Club Brewmeisters

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>

A Tour of Samuel Smith's Old Brewery

By Bill Dubas

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be making.

I thought that this was rather ironic. My wife and I were left alone with Neil, who was being paid by the hour I might add, to sample the Samuel Smith line of beers. A man named Paul, wearing a white lab coat, soon joined the three of us. I was pleased to discover that Paul was one of the brewers at Samuel Smith, and the two of us struck up a conversation about English ales and brewing.

I told Paul that my wife and I were from Texas, and the first comment out of his mouth was "Oh God, you're not one of those Foam Rangers, are you?" It seems that our neighbors to the South have somehow left a lasting impression. I assured Paul that I was not and this seemed to comfort him.

We spent the next hour or so talking and sampling beer. Neil even taught my wife and I how to pull a "proper" English pint from a hand pump.

Finally, as it neared 10 PM, my wife and I excused ourselves from what was certainly the best brewery tour

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that I have ever been on. If you would like to see some of the pictures that my wife took while on the tour, please visit the NTHBA photo page (<http://communities.msn.com/NTHBphotopage>) and check out the Samuel Smith photo album.

Another good source of pictures of the Samuel Smith brewery can be found on Al Korzonas' web page (<http://www.brewinfo.com/samsmiths/samsmith1.html>).

Brewer Royale Update

By Doug Nett

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Vital Statistics: OG: 1.042-1.055

IBUs: 15-22 FG: 1.008-1.012

SRM: 2-4 ABV: 4.2-5.5%

Commercial Examples: Celis White, Hoegaarden Wit, Steendonk Witbier, Brugs Tarwebier, Blanche de Bruges.

Brewer Royale Winning Recipes

By Don Trotter

This time around, we'll have two recipes. I'll include the first and third place winners from the Bockanalia COC. Last month. Paul Doxey took first place, Steve Hacker took sec-

continued in next column

ond, and I took third.

Here is Paul Doxey's first place Maibock recipe.

Maibock 12/99

18 lb 2 row
8 lb light munich
1 lb wheat
1 lb cara-pils
1 lb crystal 10

4 tsp gypsum

Wyeast 2124 Liquid Bohemian Lager Yeast, Sep 22 1999

1 oz. Northern Brewer 9.2%, 90 min.

.75 oz. Tettnanger 4.9%, 90 min.

.5 oz. Tett 10 min

.5 oz. Hallertauer 3.2% 10 min

.25 oz. Tett 2 min

.25 oz. Hallertauer 2 min

Mash in: Grain temp 78, strike temp 132, ended at 126. Aimed for 122.

Decoct schedule: 126 for 30 min.

1st decoct: 4 gal thick mash, raise to 145 for 15 min, then to 160 for 15 min, then boil for 45 min. Add decoct back to mash. Rest at 147 for 1 hour.

2nd decoct: Pull about 3.7 gallons, raise to 160 for 15 min, boil for 45 min. Add to rest, to bring it up to about 152 degrees. Heat to and rest at 160 for one hour.

3rd decoct: Pull liquid and boil

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Brewer Royale Winning Recipes

By Don Trotter

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for 30 minutes. Total time 8 hours 15 minutes. Pitch yeast and oxygenate at 50 degrees. Ferment at 46 degrees until fermentation slows, and raise temp a little to keep fermentation going, if necessary. Diacetyl rest at 60 degrees, then lower temp to 33F slowly over 5 days.

Lagered for 3 months.

Finished at 1.017.

Age at judging is 5 months.

Here is my third place winning Maibock recipe.

I'll Be Bock

Brewed: 8-2000
 Method: Full Mash
 OG: 1.064
 FG: 1.016
 Alcohol: 6.2%
 Batch Size: 10.0 gallons
 Total Grain: 22.00 lbs.
 Color: 27.2 SRM
 Efficiency: 90%
 IBU: 30.1

Malts:

7.00 # German pilsner
 3.00 # German Cara Munich 1
 6.00 # German Dark Munich
 5.00 # German Light Munich
 1.00 # German Melanoidin

Hops (in ounces):

3.00 Hallertau 3.8% 60 min
 1.00 Mittlefreuh 5.1% 20 min

Yeast: Wyeast 2124 starter

Mash (double decoction):

Strike Water: 6.60 gallons
 158F

First Mash Temp: 145F

Dough in well, ensuring no starch balls exist in mash. Pull 40% of thick mash for first decoction.

Raise temperature of decoct to 150F and hold for 10 minutes. Raise decoction to 160F and hold for 10 minutes. Raise decoction to 170F over 10 minutes, then take to boil over 10 minutes. Boil for 15 minutes, while stirring constantly. Add decocted mash back to standing mash to reach a mash temperature of 159F. Add 75% of the decoction back, then check temperature, before adding remainder, to prevent raising mash over 160F. I've used ice cubes to adjust the mash temperature down before.

Rest the mash until converted, then add a two gallons of boiling water to mash. This will not raise the temperature of the mash very much. Stir in well.

Begin recirculating the mash until clear. Collect as much wort as possible (roughly 3 gallons) from the first runnings. Boil the first runnings for 15 minutes. Add the boiled thin decoction back to the mash. Again, carefully monitor the mash temperature. The tar-

geted mash temperature is 170F.

Let mash stand for 10 minutes. Begin recirculating, collecting, and sparging normally. Take a gravity reading and note the gravity of the first runnings. Collect wort until the wort gravity is 25% of the first runnings gravity.

Calculate volume, temperature, and gravity of all wort in the boil kettle. The volume should be about 4% less, because of thermal expansion. Using the volume and significant digits of the gravity, calculate the total points of gravity. For example: 9 gallons of wort at 140F with a gravity of 1.060 calculates as follows. The actual gravity is 1.076. $9 \times 76 = 684$ points. This will yield 10 gallons of beer at 1.0684.

Add water to the boil kettle as needed to reach 1.064 OG after boil off. I usually add 1.8 gallons above my target volume for a 90 minute boil.

2001 Sunshine Challenge Results

The Sunshine Challenge

by Tom Garner

American Lager First Place	Jim Layton
European Pale Lager Third Place	Steve Hacker
India Pale Ale Second Place	Tom Garner
Koelsch & Altbier First Place Honorable Mention	Bill Waters Jim Layton
German Amber Lager Second Place Third Place	Russ Bee Russ Bee
Brown Ale First Place	Tom Garner
Barleywine & Imperial Stout Honorable Mention	Russ Bee
Bock First Place Second Place Third Place	Russ Bee Phil Faulconer Kelly Harris
Porter Second Place	Joe Scivicque
Stout First Place	Steve Hacker
Wheat Beer First Place	Charlie Gottenkieny
Belgian & French Ale First Place Second Place	Russ Bee Val Bee
Spice/Herb/Vegetable Beer First Place	Val Bee
Cider First Place	Tom Henderson
BOS First Runner-Up	Val Bee

Nothing seemed unusual about western hats as the NTHBers arrived at the Jacksonville, Florida airport. After all, Florida raises more cattle than any state. But the Groucho Marx glasses, nose, and mustache getups did raise a few eyebrows!

The traditional "spring training" at Val Bee's hacienda on the Atlantic Intracoastal was heralded by his uncompromising Bohemian Pilsner on tap. It mandated a sleep in the first morning.

After a fine day at the beach and a float trip down the "Ichy," the posse rolled into the Delta Orlando Resort and headed for the Hops beer trailer.

Saturday began with some fine talks by Dave Burley and Paul Gartz. Several rounds of judging at the largest homebrew competition on the east coast, a pub crawl by "uniformed" leaders, dinner by the pool with rock and roll entertainment by the Barleywine band and a wee hours room crawl, the boys from North Texas were primed for the Sunday awards ceremony.

Blazing into the room on six foot hobby horses with manes flying and the Ponderosa theme booming, we circled the crowd and hitched up beside the trophy Suagro cactus trophy post.

Not to be outdone, the Dunedin Brewers Guild marched in with two bag-

The Sunshine Challenge
by Tom Garner

Club Only Competition Calendar

pipes blaring.

The award lead swapped back in forth. At category 16, the Central Florida Home Brewers were six points up. At category 20, North Texas heaped our ribbons on the cactus and the boys from Florida were shaking in their sandals.

The competition has never been so hot and the BATF crew kept grabbing critical points.

Thanks to Central Florida's president, Ed Measom, they kept their cup in Florida again, but just barely!

August 2001 (Jul COC)

Wit
Hosted by Donna Bettencourt and the Gold Country Brewers Association
Category 19B. Witbier

Early October 2001 (Sep COC)

California Common
Hosted by John Aitchison and the Maltose Falcons
Category 6C. California Common Beer

Early December 2001 (Nov COC)

Mild
Hosted by Bruce Bennett and Brewers United for Real Potables (BURP)
Category 10A. Mild

It's NTHBA Membership Renewal Time

Please fill out the renewal form below. You can mail the completed form and your dues to NTHBA PO Box 168274, Irving, TX 75016 or bring it to the club meeting. Otherwise, drop it off with Kelly Harris at Homebrew Headquarters.

North Texas Home Brewers Association, Inc. Membership Form			Membership #
Name (Please Print)			Membership Duration 1 Year - \$20 <input type="checkbox"/> June 1, 2000 - May 31, 2001 2 Year - \$38 <input type="checkbox"/> June 1, 2000 - May 31, 2002 3 Year - \$54 <input type="checkbox"/> June 1, 2000 - May 31, 2003
Address			
City	State	Zip Code	
Home Phone	Work Phone		
Email Address			
<input type="checkbox"/> I want to receive my Livin' the Brews newsletter electronically rather than via US Mail. (Email address is required above)			Received by Check _____ _____ Cash _____
By signing this form I fully understand the following - My participation in this association is entirely voluntary. I know that participation in this association may involve the consumption of alcoholic beverages and that this may affect my perception, judgement and reactions. I accept responsibility for my conduct, behavior and actions as well as those of my guests. I absolve and indemnify the North Texas Home Brewers Association, Inc. And it's officers of any responsibility for my conduct, behavior and/or actions as well as those of my guests.			
Signature _____			Date _____

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