



LIVIN' THE BREWS



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

Volume XVI, Issue 11

November, 2001



November Meeting

Tue, Nov 13, 7:00 PM

The Ginger Man

2718 Boll Street
Dallas, TX 75204
(214) 754-8771
COC: Mild Ale

Brewer Royale Update

By Doug Nett

The September meeting unfortunately coincided with that dreadful day we all would like to forget, but a few home brewers showed up anyway, including myself, (I needed a drink). The Flying Saucer was open, but lacking the festive atmosphere it usually has, especially when the gang shows up.

There were about a dozen or more at hand, three willing judges, and seven entries, so we decided to go ahead and continue the Brewer Royale featuring California Common. Since I had an entry this time, I wanted to be fair, so I let Eric Schoville shuffle the entries around and randomly choose their order.

The results are as follows: Bill Dubas took First and Third place, and yours truly took a close second.

A very big thanks to Mandi Schoville, Steve Haney, & Tom

Garner for judging. Don't forget, the November Style will be Mild Brown Ale, Cat. 10A. I suspect a bountiful entry, so please think about helping judge this final B. R. contest of the year.

Editor's Notes

By Don Trotter

I apologize for the newsletter last month. I'm sure it was a busy month for all of us, but especially for those who regularly contribute to the newsletter.

I only received one article last month from Doug Nett. It is printed here.

Steve was busy fighting a computer virus at work.

I was doing all there is to do when one gets married. Yes, Alicia and I got married on October 27.

There was so much to do, I thought it would never end.

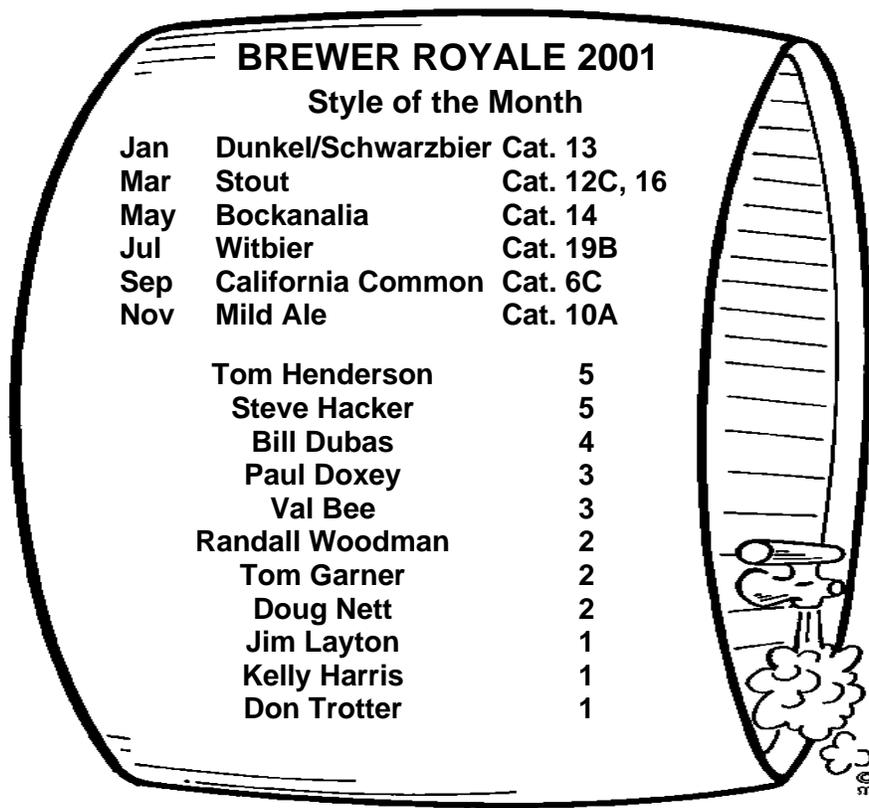
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Prez Sez

By Steve Hacker

The Dixie Cup slipped through our fingers but we won the Gulf Coast Homebrew Club of the Year award !!! Congratulations to everyone that entered your brews and made this victory possible. The awards will be presented at the November meeting. Score sheets should be available too. I am proud to announce that Russ Bee won the Gulf Coast Home Brewer of the Year, his 5th win in 6 years! Val Bee came in 2nd so those Bee Boys are in control ! Congratulations Russ and Val !!! It's great to have you guys as members of our club.

Here it is November already and that means it's election time. You will find the list of candidates for our 2002 club officers in this newsletter and a ballot you can use to mail in your vote if you are unable to attend the club meeting. We have a great roster of candidates to choose from this year, all strong active club members. So look over the list and pick your choices. We will cast our vote at the club meeting next Tuesday night. The new officers will be announced at the Christmas party.



Editor's Notes

By Don Trotter
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We had the wedding and reception in our home. It was very nice, and a lot of work.

I really wish I could have invited everyone, but it would have been too much. Please accept our apologies for not doing so. We like you all very much, and look forward to hoisting with you in the future.

So, what did you miss. You missed Don (me) more intoxicated than any of you has ever seen me. What the heck, I didn't have to drive anywhere, and it was my (our) party!

So, what's up for the remainder of the year. We'll have a club Christmas party, as usual. Details are elsewhere in this edition.

Cheers, Don.

It's aBock Time to Lager

by Tom Garner

First time to lager? Let's do it! The winter summons a strong brew just before bedtime in my house. If you get started now, you just might have one before the weather warms in spring. Traditional Bocks are Lagers with a malty aroma and flavor. This comes from the dreaded decoction mash and pitching lager yeast with cold fermentation. When I asked our former president, Rett Blankenship, what made the biggest difference in his quality of brewing, he said temperature control during fermentation. This was just after winning a new chest freezer to replace his old one at the Christmas Party Raffle! Remember those loosing tickets at the club meetings

all year?

Your grain bill should include fresh milled German Weyermann or Belgian DWC grain. A decoction mash is critical. Most of us dread the word, but a single decoction mash with today's modified malts is sufficient. Here's how. After you mash in and achieve your protein rest temperature for 15 minutes, remove about 40 percent of the grain solids, leaving the bulk of the liquid behind in the mash tun. Over low to medium heat, slowly raise the temperature of the grain with constant stirring to prevent scorching. When the grain temperature reaches 157 degrees, cover the pot and hold the temperature with low heat, stirring occasionally. Remember to insulate the main mash tun so you don't have too much of a temperature differential to regain.

After 20 minutes slowly raise the temperature to boiling and boil for 15 minutes. Then slowly add it back to the main mash to achieve your main mash temperature of 155 degrees. Have a few quarts of boiling water available in case you don't quite meet the 155.

Mash for 30 minutes, then add 3 quarts of boiling water to raise the temperature to 168 degrees. Sparge with 170 degree water (no hotter!) to collect 6 gallons for a five gallon batch.

Achieve a rolling boil for 55 minutes in your kettle, adding hops as indicated. Chill as quickly as possible trying to reach 50 degrees and a good cold break. Rack off the cold break, aerate with an oxygen

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**Annual Christmas
Party December
Meeting**
Sat, Dec 15, 7:00 PM
Bo & Robin Turton's
 3747 Vancouver Drive
 Dallas, TX 75229



The Brewing Equipment Trading Post



PLACE YOUR AD HERE

To list your equipment, include the following information -

- 1 - Description of items)
- 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 items).

You can give the information to Don Trotter at our club meeting or email it to djtrotter@yahoo.com.

Your items) 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

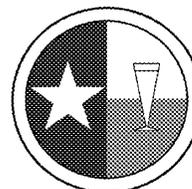
President -----	Steve Hacker -----	M (817) 540-1210 steve4beer@aol.com
1st Vice President -----	Doug Nett -----	(972) 416-5429 Dnett@hodgesusa.com
2nd Vice President -----	Bo Turton -----	(214) 435-3367 bo3769s@hotmail.com
Secretary -----	Don Trotter -----	(972) 769-7132 djtrotter@yahoo.com
Treasurer -----	Tom Garner -----	(214) 551-0990 brewbest@hotmail.com
Member-at-Large -----	Kelly Harris -----	(972) 769-0958 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

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>

It' aBock Time to Lager

by Tom Garner
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stone for two 20 second bursts, shake well for two minutes and pitch with at least a one quart starter. If you must pitch at 60 degrees or warmer, lower the temperature by 5 degrees per day until you reach 50 degrees to avoid shocking the little yeasties who are hard a work with all that sugar!

Ferment at 50 degrees for the first three days and drop the temperature to 45 degrees for ten more days or until fermentation slows (airlock bubbles less than once a minute). Rack to your secondary and hold at 45 degrees until final gravity is reached. See Greg Noonan's *Brewing Lager Beer* or *New Brewing Lager Beer* for an excellent description on how long in the secondary. Homebrew Headquarters just received a shipment of the *New Brewing* which is out of print!

Lager. In German this means "lay over" as in a cool (a 30-40 degree) cave during winter. You can achieve this by dropping your near beer by 5 degrees a day until you reach 31 degrees. Now here's the hardest part. Leave it alone for three to six months! Forget about it! You will be surprised at the difference this lagering makes in the smoothness of a high gravity bock! Get started now and you just might have a winner at the 2002 Bluebonnet!

Assasinator Bock Recipe

All Grain (substitute 9 pounds of super light LME for pils malt for extract method)

OG: 1.070-5, FG: 1.020-22,
IBUs: 25, 6.7 alcohol by volume

Grain Bill:

11.50 pounds of Weyermann Pilsner malt

1.00 pounds of Weyermann Munich malt

0.75 pounds of Weyermann Carafoam malt

0.50 pounds of Weyermann Vienna malt

0.25 pounds of DWC aromatic malt

0.20 pounds of Weyermann Caramunich III

Kettle Schedule:

9 HBUs of German Spalt at boil for 45 minutes

3 HBUs of GermanTettninger for 10 minutes

3 HBUs of German Tettninger at kettle knock out.

Yeast:

Wyeast 2206 Bavarian Lager of White Labs WLP 820 Oktoberfest. Pitch at high krausen with at least a one quart starter!

Prime with 2/3 cup dextrose (corn sugar).

Party Central

by Bo Turton

Is your Holiday Brew in the fermenter? We' going to hold the 2nd annual Holiday Brew Contest at our club Christmas Party. Remember, it' a keg only competition with the winner being chosen by a choice vote just like last year.

I have 6 empty kegs available for our club members to use. If you are not into kegging yet, I'll loan you a keg and explain how to use it. You might even give up bottling and become a kegging fan. But don' wait too long, our club Christmas Party is December 15th. That' only 32 days after the November club meeting and I' need some time to make your custom tap handle.

We had 19 entries last year and I' hoping we have more that 20 this year. That will make for a nice variety of beers for everyone to enjoy at the party.

If there' any of your brew left after the party, you get to take it home and finish it off there (and show-off your tap handle to your holiday guests).

Don' forget - The brewer of the best liked beer will receive a \$50 Gift Certificate for brewing supplies. You will find the entry form in this newsletter. Please fill it out and get it to me before December 1st.

Enjoy and happy holiday brewing, Bo.

Brewers Calendar

November 13, 2001

Club Meeting and Election

Location: The Ginger Man

Club Only Contest: **Mild Ale**

December 15, 2001

Club Meeting, Christmas

Party, Keg Competition &

Big Mohunker Drawing

Location: Bo & Robin Turton's

January 8, 2002

January Club Meeting

Location: To Be Announced

Candidates for North Texas Home Brewers Association Board of Directors

The following is the list of club members running for the 2001 Board of Directors.

Bill Dubas

Bill has been brewing for over 8 years and has been a member of our club for over 4 years. Bill says he enjoys brewing any style he hasn't tried yet.

Phil Faulkner

Phil has been brewing for over 4 years and has been a member of our club for over 3 years. His favorite style of beer to brew is American Pale Ales.

Tom Garner

Tom has been brewing for over 5 years and has been a member of our club for over 3 years. His favorite style of beer to brew is Belgian Ales. Tom is currently serving as Treasurer of our club.

Kelly Harris

Kelly has been brewing for over 7 years and has been a member of our club for over 5 years. He enjoys brewing most any style of beer. Kelly is currently serving as Member-at-Large of our club.

Don Trotter

Don has been brewing for over 6 years and has been a member of our club for over 5 years. His favorite styles of beer to brew are German Lagers. Don is currently serving as Secretary of our club.

Joe Scivicque

Joe has been brewing for over 3 years and has been a member of our club for over 2 years. His favorite style of beer to brew is Porter.

Bo Turton

Bo has been brewing for over 4 years and has been a member of our club for over 3 years. His favorite style of beer to brew is Pale Ales. Bo is currently serving as 2nd Vice President (Party Boy) of our club.

Walter Hodges

Walter has been brewing for over 9 years and has been a member of our club most of those years. His favorite style of beer to brew is German Ales.

Bill Nelson

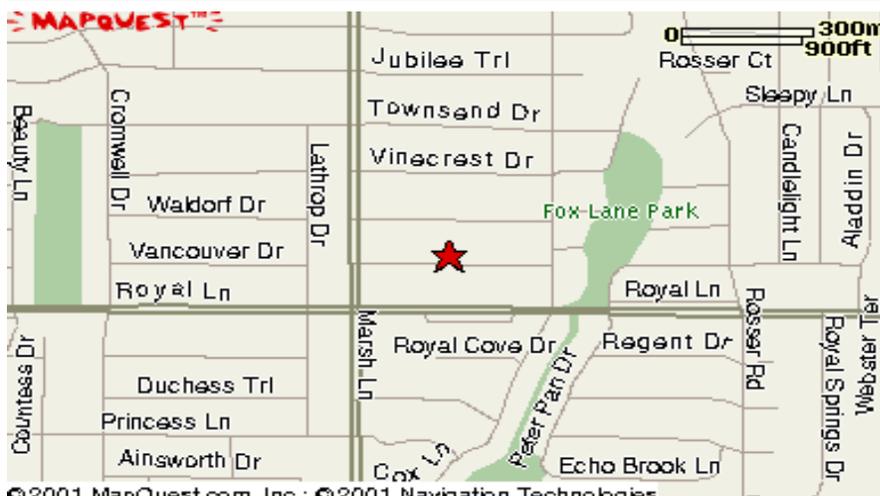
Bill has been brewing for over 4 years and has been a member of our club for over 3 years. His favorite styles of beer to brew are Browns and Stouts.

Doug Nett

Doug has been brewing for over 18 years and has been a member of our club for over 8 years. His favorite style of beer to brew is Scottish Ales. Doug is currently serving as 1st Vice President of our club.

**Map to Christmas Party
Look to the right >>>>>**

Bo & Robin Turton's 3747 Vancouver Drive Dallas





North Texas Home Brewers Association 2002 Club Officer Election Ballot

1. Pick your choice of **SIX (6)** officers from the following list of candidates or write in your choice on the line provided.
2. Bring your ballot to the November 13th club meeting (at the Gingerman).
If you are unable to attend the November meeting, you can mail your ballot to:

NTHBA
PO Box 168274
Irving, TX 75016

All mailed ballots **must** be received by November 16, 2001 to be included in the counting. The elected officers will be announced at the December club meeting / Christmas Party.

- | | | |
|---|---|---|
| <input type="checkbox"/> Bill Dubas | <input type="checkbox"/> Walter Hodges | <input type="checkbox"/> Joe Scivicque |
| <input type="checkbox"/> Phil Faulkner | <input type="checkbox"/> Bill Nelson | <input type="checkbox"/> Don Trotter |
| <input type="checkbox"/> Tom Garner | <input type="checkbox"/> Doug Nett | <input type="checkbox"/> Bo Turton |
| <input type="checkbox"/> Kelly Harris | <input type="checkbox"/> _____ | |

Your Suggestions will help shape the future of our club

Please take the time to list any requests or comments about our club or its direction. The Board of Directors is always open for fresh ideas that will benefit our club members.

2nd Annual Holiday Brew Contest Entry Form

Brewer Name _____

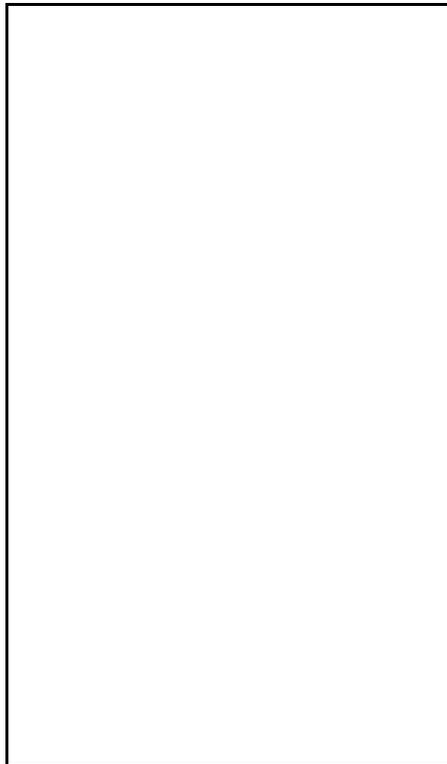
Additional Brewer(s) _____

Name of Brew _____

Style of Brew _____

Special Ingredient(s) _____

- ◆ One entry per club member. Any style of beer, cider or mead can be entered.
- ◆ Entry must be kegged (3 or 5 gallon korny kegs only). Call or email Bo Turton if you need to borrow a keg or need kegging instructions at 214 435-3367 or email to bo3769s@hotmail.com.
- ◆ This form must be completed and delivered to Bo before December 1, 2001



Maximum Size 2" x 4"

Tap Handle Artwork:

Your custom tap handle will be approximately 2¼ inches wide and 4½ inches tall. You may submit your artwork here in hand drawn form, attach a printout of computer generated art or submit the artwork file in jpg format to Bo Turton at bo3769s@hotmail.com before December 1st.

Happy
Holidays
and
Happy
Brewing!

The GINGER MAN[®]



**2718 Boll St.
Dallas, TX 75204
214 754-8771**

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.