



LIVIN' THE BREWS



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

Volume XVII, Issue 5

May, 2002



May Meeting
Tuesday, May 14, 7:00 PM

The Flying Saucer
14999 Montfort Dr.
Dallas, TX 75240-2537
(972) 934-2537
COC: India Pale Ale

Prez Sez

By Walter Hodges

Back in January I made some resolutions, I hope you did too. It's about half way through the year and it's time to check and see how we're doing against those goals.

Just as a brief reminder, here are my resolutions:

- 1) Brew a beer I've never brewed before
- 2) Enter into at least two competitions
- 3) Introduce at least two people to home brewing
- 4) Conduct a "how-to" homebrew session

There was something else, but it was not related to brewing so I'll skip it for now.

Looking at my list I'm not doing too well. I've met number two, but that was easy with the Bluebonnet, Dixie Cup and Sunshine Challenge all so close together.

Number one should not be hard; it's just making a decision on what I want to make and then doing it.

That third one will probably be the hardest. Though not impossible if I combine it with number four.

The good news is that we have seven months to meet our resolutions. The bad news, that seven months will be gone before we know it.

How are you doing with your resolutions?

June Meeting
Tuesday, June 11, 7:00 PM
Location: The Old Monk

Party Central
By Bo "Party Boy" Turton

This past month the club sponsored two brew days. This is part of our "training the community" program that we hope will benefit all members. We also hoped that these brew days would provide opportunities for new members to learn how to brew beer. If you are interested in attending brew days PLEASE e-mail Bo Turton @ BO3769s@hotmail.com so that your name will be placed on the e-mail list.

The first brew day was on Saturday, April 27, in Flower Mound at Pat Kruger's home. Pat was a great host and provided a very educational event as well as 2 kegs of GREAT homebrewed beer. Thanks Pat!

Pat simultaneously brewed two different 10-gallon all-grain batches of beer. The club-sponsored beer was a Belgian ale. He also brewed ten gallons of a Hoegaarden wit clone. The weather held out and no rain fell. We had two new brewers that attended and four experienced brewers that all made some type of brew.

The second brew day was on Saturday, May 4th, at Bo Turton's place in Dallas. The club

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sponsored a 10-gallon batch of a Samuel Smith Taddy Porter clone, which Bo brewed. We had two other brewers brewing extract brews. The weather held out and didn't rain until after the brew.

Fun was had by all that showed up at the two brew days. There was plenty of homebrew at each event, and the club provided lunch both times. In the

end, the club now has two 5-gallon kegs that will be provided at future brewing events. As the beer ages and is able to drink, it will be served at other brew days, and the recipes for each batch will be provided.

Next month the brew day will be at Mark Stolle's place in Frisco on Saturday, June 15th. Mark's home is located near the intersection of Highway 121 and

Coit Rd.

Mark is another accomplished brewer that brews all grain on a regular basis. Mark's garage essentially doubles as a brew-pub (which is very popular with the neighbors), and his driveway is 4 lanes wide and flat. It will accommodate many brewers with many setups. Please join the fun and let's brew at Mark's next month. We hope to have homebrew at this event as well. I will be bringing 5 gallons of a Fosters clone that was brewed two brew days ago.

Remember that these brew days are an opportunity to learn how to brew beer, so please plan to attend the event. If you need a brewing partner, please contact Bo Turton and he will work something out. Stop by and eat lunch, drink some brew, and learn a few tricks. If nothing else, you will see that even experienced brewers still have to wing it each time they brew.



April Brew Day at Pat's Place



May Brew Day at Bo's Place



Future Brewer at Age 13 Months. "Just a little more hops Dad."

BREWERY ROYALE 2002		
Style of the Month		
May '02	India Pale Ale	Cat. 7
Jul '02	American Lager	Cat. 1
Sep '02	Strong Belgian Ale	Cat. 18
Nov '02	Fruits & Veggies	Cat. 21/22
Jan '03	Bitter & Eng Pale Ale	Cat. 4
Mar '03	Brown Ale	Cat. 10
May '03	Eng & Scot. Strong	Cat. 11
Jul '03	European Pale Lager	Cat. 2
Standings		Points
Jim Layton		5
Rod Slattery		3
Kelly Harris		2
Russ Bee		1



Brewer Royale Update

By Kelly Harris and Bill Dubas

The history of a beer style often proves to be interesting and enlightening. This is particularly true with India Pale Ale (IPA). It could be said that IPA has shaped the course of British brewing history. Few styles can claim such an influential role, and fewer still possess characteristics more determined by function than IPA. For this reason, India Pale Ale deserves special consideration, rather than just being considered a sub-category under English Pale Ale.

The defining character of IPA is the result of many people's efforts to solve a problem. Imagine a country filled with people who love to drink ale. That country decides to establish a great naval force in an-

other country thousands of miles away. The logistics of such an action would surely present many problems, one being the important beer drinking needs of the sailors and support personnel.

This is exactly the problem that Britain faced in the 18th and 19th centuries during their presence in India. Britain had a large number of troops, and an increasing number of civilians, to supply with beer. The three to five-month journey proved to be difficult for the sweet dark ales of England.

Ships left England in the fall and arrived in India in the spring. This ensured that the ships reached the Indian Ocean before the monsoon season. Heading south, the ships crossed the equator, cruised south along the coast of Africa,

rounded the Cape of Good Hope, and then crossed the Indian Ocean to reach Bombay, Calcutta, and other ports of call.

The main problem was that beer did not keep well on long ocean voyages, especially voyages into hot climates. These hot environments often resulted in flat, sour beer. The British Royal Navy was desperate to find a way to transport beer to the far corners of the globe. They considered several ideas, including freezing/boiling out water to concentrate the beer. Water could then be added back in when the beer arrived at its intended destination. However, the concentrate's bad performance in warmer climates led to its demise.

The answer to the great beer problem finally came from a recipe and not an innovation in brewing technology. George Hodgson, brewer at the Bow Brewery in East London, began shipping Hodgson's India Ale during the 1790s.

His India Ale was a version of his pale ale, which Londoners had already been drinking for many years. Hodgson took his pale ale recipe, increased the hop content, and raised the starting gravity by the addition of extra grain and sugar. This resulted in a strong ale with high alcohol content and hopping rate, both of which could protect beer from souring, and help it withstand the rigors of travel to India. Hodgson's success became legendary, and in a few years, other brewers such

(Continued from page 3)

as Allsopp and Bass were jumping on the bandwagon and making fortified pale ales to challenge his market dominance. And the rest, as they say, is history.

Here are the style guidelines for India Pale Ale, according to the BJCP.

Aroma: A prominent hop aroma of floral, grassy, or fruity characteristic typical. A caramel-like or toasty malt presence may also be noted, but may be at a low level. Fruitness, either from esters or hops, may also be detected.

Appearance: Color ranges from medium gold to deep copper, with English versions often darker than American ones. Should be clear, although some haze at cold temperatures is acceptable.

Flavor: Hop flavor is medium to high, with an assertive hop bitterness. Malt flavor should be low to medium, but should be sufficient to support the hop aspect. Despite the substantial hop character typical of these beers, sufficient malt flavor, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops should add to the overall complexity. Some alcohol warming may be sensed in stronger versions.

Mouthfeel: Smooth, medium-bodied mouthfeel without astringency, although it has mod-

erate carbonation combine to render an overall dry sensation in the presence of malt sweetness.

Overall Impression: A decidedly hoppy, moderately strong pale ale.

History: Brewed to survive the voyage from England to India. The temperature extremes and rolling of the seas resulted in a highly attenuated beer upon arrival.

Comments: A pale ale that was brewed to an increased gravity and hop rate.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); English hops were used in the original versions, but American hop varieties have found a place in many modern interpretations. Refined sugar may have been used in some versions also. High sulfate and low carbonate water is essential to achieving a pleasant hop bitterness.

Vital Statistics:

OG: 1.050-1.075

IBUs: 40-60+

FG: 1.012- 1.016

SRM: 8-14

ABV: 5-7.8%

Commercial Examples: Anchor Liberty Ale, Sierra Nevada Celebration Ale, Brooklyn East India Pale Ale, Tupper's Hop Pocket, Great Lakes Commodore Perry IPA, Samuel Smith's India Ale, Fuller's IPA, Victory Hopdevil, Three Floyds Alpha King.

Competition Corner

by Joe Scivicque

Well my first month as co-competition coordinator got off to a rocky start. Thanks to a little help from Microsoft, I managed to screw up the e-mail distribution for the Sunshine Challenge Packing Party. I'm not about to promise that I won't make another mistake, but you can bet I'll be triple checking any future mailers out to the club.

It looks like we got about 50 entries off to the competition. Thanks to everybody that entered. Those that I am aware of are: Greg Pratt, Paul Doxey, Robert White, Richard Harris, Tom Garner, Bill Dubas, Steve Hacker, Russ Bee, Doug Nett, Jim Layton, Walter Hodges, and Joe Scivicque.

If anyone sent entries that I haven't listed, please drop me a line at joseph.scivicque@gte.net or call 972-412-6722.

A big thank you goes out to Don and Pat Walworth for personally driving most of the entries down to Florida. Most of our beers got to ride in style in their motor home. They saved the club a fair bit of change.

Once again, let's all thank Kelly Harris for lending his shop as a staging area for the competition entries and getting those that didn't make it on Don and Pat's bus shipped off for us.

We can start looking toward the Cactus Challenge and the Dixie

Cup. They are 4 or 5 months away, but it's not too soon to start working on those lagers. We'll have time later to put the ales together.

We want to place particularly focus on the Dixie Cup. The Foam Rangers absconded with the Bluebonnet trophy this year, and we need to plan a bit of pay back. Kelly Harris is brain storming on some ways to rally the troops for the competition. The competition drive will be unveiled at an upcoming meeting.

We have a lot of great brewers in our club and if we all pull together, we can give all the clubs in the Gulf Coast Competitions a big battle for their home trophies.

Go NTHBA!

11th Annual Crescent City Competition and Crawfish Boil
By Steve Hacker

Those folks in New Orleans put on a fine competition again this year. The 11th Annual Crescent City Competition and Crawfish Boil was April 12th and 13th. There was plenty of beer to judge (366 entries), and several kegs of commercial beers to wash down the 1000 pounds of crawfish they cooked up Saturday afternoon. They also served red potatoes, corn on the cob and red beans & rice. What a feast!

Last year NTHBA won the top honors and brought home their coveted Crescent City "C Cup". We displayed it at Homebrew

Headquarters until I carried it back to the competition this year. I hoped to bring it back to Dallas again but not to be; – the Crescent City Homebrewers put forth a grand showing and won the trophy back. The BATF club in Florida nearly foiled their plan by coming in a close second and NTHBA was a somewhat distant third. Maybe next year guys. I must say that I did enjoy going to the front and accepting all the awards our club won. (I was the only NTHBA member there

this year). You can see who won what in the Winners List located elsewhere in this newsletter. I'll have all the awards and make the presentations to our winners at the May club meeting. The Crescent City Homebrewers is a great partying club. They uphold the New Orleans tradition enjoying good food and drink. Maybe you can join in the fun there next year. So now we need to focus on capturing the Dixie Cup in Houston. What are you brewing???



Peter displays raffle items at Crescent City Competition



Serving up the "Mudbugs"

Here's to the Winners !!!

The 2002 Gulf Coast Circuit is 50% complete. Here is the list of North Texas Home Brewers that entered winning brews. Congratulations everyone !!!

Let's add more names for the Sunshine Challenge and Dixie Cup columns !

Brewer	Bluebonnet Brew-Off * 1 st Place ☆ 2 nd Place ★ 3 rd Place	Crescent City Competition * 1 st Place ☆ 2 nd Place ★ 3 rd Place	Florida Sunshine Challenge * 1 st Place ☆ 2 nd Place ★ 3 rd Place	Houston Dixie Cup * 1 st Place ☆ 2 nd Place ★ 3 rd Place
VAL BEE	*★	**★		
JIM LAYTON	☆	**		
RUSS BEE	*☆☆★			
STEVE HACKER	*	☆★		
JEFF NOLTE	★	*		
RETT BLANKENSHIP	*			
JOE SCIVIC-QUE	*			
BILL DUBAS		☆		
RICHARD HARRIS	☆			
GREG PRATT		☆		
DARRELL SIMON	☆			
STEVE ARNOLD		★		
PAUL DOXEY	★			
DOUG NETT	★			
BEST OF SHOW 1st				
BEST OF SHOW 2nd	STEVE HACKER	JIM LAYTON		
BEST OF SHOW 3rd				

Gadgets, Gizmos, and Tips

by Joe Scivicque

At the Oktoberfest party at Bo Turton's last year, I was discussing wort chilling with some folks. I was commenting on how I cooled my chill water and then pumped it through an immersion chiller to minimize the waste. Bo made a comment along the lines, "I've got all the chilled water I need right there in my pool." He indicated that the return was pumped back into the pool.

What a great idea! So I went out and built a pool. Okay, okay. I already had the pool. But after my wife reads this, she'll be telling all her friends what the real reason is that we built our pool. She's already convinced that I wanted to build our storage garage for brewing beer, not for storage.

I don't know where my head was prior to hearing Bo's comment about using his pool as a cooling pond. I use an immersion chiller and I can just pump pool water through the immersion chiller. I just dump the return water back into the pool. It works great during the winter months. I can have my wort down to pitching temperature in 30 or 40 minutes. But, during the summer months in Texas, the pool temp is 85 to 90 degrees. It's not much good for chill water then.

During the summer, I can still get to pitching temperature in about 45 minutes. I devised this process prior to having a pool. At that time I was really uptight about the amount of water I use during the brewing process. And with all the cleaning and scrubbing and chilling, we go through lots of water in our processes. I gauged that sometimes I pump over 30 gallons of water through my immersion chiller just to chill 5 gallons of wort.

My first chilling contraption consisted of my immersion chiller, a large Igloo playmate ice chest, and a 90 gallon per hour fountain pump. The pump cost me around \$30 at a national building supply chain, the Igloo ice chest is 20 years old, and my immer-

sion chiller is 20 or 30 feet of coiled 3/8's copper tubing with vinyl tubing stuck on the end and secured with hose clamps.

I have since changed the configuration and now use my magnetically coupled pump that does double duty to heat my wort as I described previously in the "Livin' the Brews" January edition. I now put my chill water in a 5 gallon Gott water cooler with cork stuck in the spigot hole and vinyl tubing running through the cork. The magnetically drive pump has to be placed below the cooler since it is not self priming.

I start out by running tap water through the wort chiller by putting a pipe to tubing adaptor on the end of a water hose. Then I connect the vinyl tubing on one end of the immersion chiller to the water hose. When the temperature of the wort reaches the point that I can comfortably hold my hand on the side of the brewing pot, I switch to circulating water from the chill tank (Igloo or water cooler).

I place ice-filled milk jugs from my freezer in the chill water tank, fill the tank to a reasonable level with water and add about 5 pounds of cubed or crushed ice. I stuff the return tubing into one of the milk jugs in order to run the return water directly over the block of ice. I'm not sure this last step does much, but it makes me feel better.

I may add ice to the cooler or change milk jugs of ice a couple of times during the process. I figure I saved 10 to 15 gallons of water prior to having the pool to dump the water into. Also, this has proven to be the quickest method for me to chill a full batch of wort. I have heard that counter flow chillers are quicker, but I don't particularly like the prospects of cleaning one of those things. I agonize enough over cleaning my siphon hoses. One great thing about the immersion chiller is that I just drop it in the dishwasher when I'm done. And, I drop the chiller in the wort about 15 minutes before the end of the boil to sanitize it.

I have received another wort chilling idea from Jason English. Here is Jason's method.

"This seems too easy and too obvious... maybe I'm missing something. I used to take great pains to chill my wort but no longer spend 5 minutes on it even, pitch and I'm out the door, with very little chance of contamination and less cleanup. Of course, I only do partial grain brewing, but don't see how any brewer can miss this one."

"First, I have a very nice water filter at home, so I clean the jugs, fill and set 3 gallons of water in the fridge a day ahead of time. Second, just as the brew is almost done, I scoop out some of the hops, orange peels, etc. that are floating on top (this avoids much of the need for filtering). I then turn off the boil. Third, I empty out the ice-maker bucket into my sink and half fill that with water."

"Let the wort cool for a couple minutes then set the whole bucket in the ice-filled sink. While doing that, put the 3 gallons of clean, cold water into the primary. In 5 minutes or so, the ice will help the near-boiling wort get down to 130 F or so in a jiffy, then when you pour that wort in with the chilled 35 degree water in the primary, voila! Perfect pitching temperature. I have yet to regret this simple method -- of course, an expert may tell me why it's wrong -- but the beer tastes great to me!"

I suspect no expert is going to tell Jason he is wrong. I won't claim expertise, and although some of us cringe at the idea of putting anything in fresh wort that hasn't been boiled or pulled from a sanitizing solution 2 seconds before introducing it to our wort, any time saving device that works for a home brewer seems like a good idea to me.

If anyone would like to share any other chilling ideas or gadgets and tips of any kind, it would be great to hear from you. Drop me an e-mail at joseph.scivicque@gte.net, call 972-412-6722, or catch me at the next meeting.

SPECIAL THANKS:

It's always good to see old friends. Especially when they bring gifts.

The NTHBA would like to thank Don and Pat Walworth for their donation of carboys and kegs to be used for future raffle prizes. They also deserve a special thanks for delivering our Sunshine Challenge beers to Orlando in their own private motor-home.

Also, a big thank you goes out to Eric Schoville for his donation of pilsner malt and miscellaneous brewing gear. Good luck in France, Eric!



The Brewing Equipment Trading Post



HELP WANTED

Homebrew Headquarters is looking for a knowledgeable person in beer and wine making. Help is needed for weekends mostly and some weekdays. Part and full-time available. Contact Kelly Harris @ 972-234-4411

FOR SALE

- 1 Fridge with ext. thermostat (\$75)
- 1 Hearts Homebrew Supply "Super Chiller", never used (\$100)
- 1 Little Giant centrifugal pump, never used (\$50)
- 2 7-gal carboys with handle and thermometer strip (\$20/each)
- 5 5-gal carboys with handle and thermometer strip (\$15/each)
- 1 16-gal keg with top cut out and nipple welded on, never used (\$75)
- 5 Cornelius kegs. . . the nice ones Jack used to sell (\$20/each)
- Many cases of bottles (\$5/case)
- Many "Zymurgy" and "Brew Your Own" magazines (\$1/each)

Contact Charlie Feder @ 972-223-8771

North Texas Home Brewers Association, Inc. Board of Directors

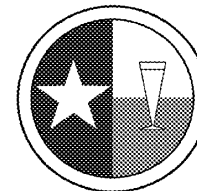
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Club Brewmeisters

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) 675-5562
McKee Smith _____	(972) 393-3569
Homebrew Headquarters _____	(972) 234-4411

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. The deadline for ads and articles each month is 10 days prior to the next club meeting.

Visit the NTHBA Website at <http://www.hbd.org/nthba/>

Attention All Brewers! It's Membership Renewal Time!

Please fill out the membership 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, or
 Drop it off at Homebrew Headquarters.

If you've previously selected a multi-year membership and your dues are already paid in full, please fill out the renewal form anyway. We will use the information provided to update your contact information and newsletter delivery preference in the club membership database.

North Texas Home Brewers Association, Inc.			Membership #
Membership Form			
Name (Please Print)			Membership Duration
Street Address			
City	State	Zip Code	1 year - \$20 _____ June 1, 2002 – May 31, 2003
Home Phone	Work Phone		2 year - \$38 _____ June 1, 2002 – May 31, 2004
Email Address (Required for Newsletter Delivery Options 1 and 2 below)			3 year - \$54 _____ June 1, 2002 – May 31, 2005
<p>Newsletter Delivery Options:</p> <p>I would like to receive my issue of the North Texas Homebrewers Association newsletter, "Livin' the Brews," on a monthly basis in the following form (Note: Members choosing Option 1 or 2 may take a \$4/year discount on dues.):</p> <p><input type="checkbox"/> 1) I want to receive the newsletter as an Adobe PDF format file attached to an email.</p> <p><input type="checkbox"/> 2) I want to receive an email announcing that the newsletter is available on the club web-site. I can read the newsletter on-line, or download the PDF file and print it out.</p> <p><input type="checkbox"/> 3) I want to receive my newsletter via US Mail.</p>			
<p>By signing this form I fully understand the following:</p> <p>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, judgment, 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 its officers of any responsibility for my conduct, behavior, and/or actions as well as those of my guests.</p> <p>Signature _____ Date _____</p>			<p>Received by:</p> <p>Cash _____</p> <p>Check _____</p>

Threats to the
The Living and



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.