



LIVIN' THE BREWS



August Meeting
Tuesday, Aug. 13, 7:00 PM

The Londoner
14930 Midway Road
(South of Beltline Road)
Addison TX 75006
(972) 458-0747

Prez Sez

By Walter Hodges

The dog days of summer are upon us and if you are like me, and brew in your garage, your days may be limited to consuming the fruits of your labor instead of creating future award winning brews.

Just because it's hot enough to execute a protein rest without using a cooker doesn't mean you have to abandon your homebrewing. Here are some ideas to help you keep your cool...

1) Upgrade your homebrewery. The summer down time is the perfect opportunity to tweak your system. Maybe it's time to build that multi-tier brew stand. Or, build a new mash-tun in order to make that step

to all-grain brewing. Look back at some of this year's newsletters and get some ideas from Joe Scivicque's column.

2) Maybe you could dust off some of those old homebrew books and find a new recipe. Spend some time searching the Internet or library for a new article or book on homebrewing. This is also a great time to work on your beer judging by drinking some homebrew.

3) Try brewing a small batch of experimental beer or mead in your kitchen. This is a great time to try something new in a small one or two gallon batch without having to stand around in the heat waiting for five gallons to boil.

Hopefully everyone will stay cool and be ready to brew when the temperatures fall. Remember the Dixie cup is only two and one-half months away.

SPECIAL THANKS

I want to say thank you to Burl and Donna Kelley. Burl was an active member of the Denton Brewers who had several awards for his beers, but is now unable to brew due to health reasons. He and his wife Donna donated all of his brew equipment to the North Texas Homebrewers. Burl wanted to make sure that the equipment would be put to good use. I assured him that the North Texas Homebrewers would make excellent use of his generous donation. Thank you Burl and Donna.

Competition Corner

By Joe Scivicque

We are closing in on the Cactus Challenge and the Dixie Cup Competitions. The Cactus Challenge is September 27th and 28th. The Dixie Cup is October 18th and 19th, and the early entry deadline is October 4th.

There is still plenty of time to get those ales ready for the Dixie Cup. Don't forget that we



September Meeting
Tuesday, Sep. 10, 7:00 PM
Location: The Flying Saucer

BREWER ROYALE 2002**Style of the Month**

Sep '02	Strong Belgian Ale	Cat. 18
Nov '02	Fruits & Veggies	Cat. 21/22
Jan '03	Bitter & Eng Pale Ale	Cat. 4
Feb '03	Brown Ale	Cat. 10
May '03	Eng & Scot. Strong	Cat. 11
Jul '03	European Pale Lager	Cat. 2

Standings**Jim Layton****Points****10****Russ Bee****4****Rod Slattery****5****Steve Haney****2****Kelly Harris****2****Mark Diehl****1****Richard Harris****1**

(Continued from page 1) need to show the Foam Rangers our appreciation for the fact that they took our Bluebonnet trophy home this year. We want to return the favor by bringing home the Dixie Cup.

We will have packing parties for both the Cactus Challenge and the Dixie Cup at Homebrew Headquarters. The date for the Cactus Challenge packing party is TBD right now, pending entry deadline info (the Aleians web site page is "under construction" at the moment). Watch for the Dixie Cup packing party date in the September edition of Livin' the Brews.

Once again, don't forget about the entry commitment board for the Dixie Cup. You can sign up at Homebrew Headquarters or you can catch the board at the monthly meeting. We need support from all our members so we can take the Dixie Cup.

Every member of our club is significant in our competitions.

For more details on the Dixie Cup, check out the Dixie Cup home page, <http://www.crunchyfrog.net/dixiecup/>.

For details on the Cactus Challenge see the Aleian Society home page, http://aleian_society.tripod.com/.

The competitions are coming on fast so, keep the fires burning and the boilers hot.

Go NTHBA!

Brewer Royale Update

By Kelly Harris

The mystery of this year's winner of the NTHBA Club Only Competition was kept alive by Russ Bee.

Russ won first place in the American Lager competition

with an outstanding American Light. Jim Layton, whom everybody is chasing, won second place with a wonderful American Pils, earning Jim two more points. Richard Harris got on the score board with a very nice American Premium, giving him a third place.

It doesn't take a math genius to see by the point standings that those two points guarantee Jim at least a tie for first overall, and only Russ can tie him. Members should not get discouraged though because there are awards for second and third place overall, and with two more competitions and six more points up for grabs, this can vault you into third or even second!

A VERY SPECIAL thanks to those judges (which are getting harder and harder to find) that made the competition possible. Thanks to Carter Cathey, Chad Hoopingarner and Kristen Jacek.

Look for Russ' winning recipe in the next issue.

Stop me if you think you've heard this one before.

Two Irishmen, Patrick & Michael, were adrift in a lifeboat following a dramatic escape from a burning freighter. While rummaging through the boat's provisions, Patrick stumbled across an old lamp. Secretly hoping that a genie would appear, he rubbed the lamp vigorously. To his amazement, a genie came forth. This particular genie, however, stated that he could only deliver one wish, not the standard three. With-

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Camberley Pub Crawl

By Bill Dubas

Sometimes work must come before play. Such was the case 2 months ago when my boss scheduled me to go on an impromptu business trip. Normally I don't mind these slight inconveniences, as they are typically only required a few times a year.



This time, however, he had crossed the line. He wanted me to travel over

the second Tuesday of the month, requiring me to miss the June NTHBA club meeting at the Old Monk. But my mood quickly changed when he told me where I'd be going. . . . London!

Our London office is located about an hour's drive outside the city in a little town called Camberley. I normally stay in the nearby town of Frimley Green. Frimley Green is so small that it has no stop signs or stoplights, one gas station,

and one small hotel. . . .

but it has 3 pubs. There are also plenty of other small

towns nearby (Farnborough, Grayswood, Haslemere,



Windlesham, and Aldershot, to name a few), all within a 10 minute taxi ride. Each of these little towns has its own share of pubs too, so you can see that a motivated beer drinker needs a little help if he wants to make the most of his limited free time.

Luckily, the members of England's "Campaign for Real Ale" (CAMRA) realize this and publish a newsletter to assist locals and visitors alike in locating pubs with quality beers and cellarmanship. This is no minor league newsletter. The Spring/Summer 2002 edition that I picked up at a local pub boasted a circulation of 10,000 . . . and that's just for the Surrey area. Similar newsletters are available in other areas of England. Using this newsletter, I was able to locate a few good pubs in which to spend my off-duty hours.

So which beers did I try during my trip? On Monday night, I had a Morland Old Speckled Hen and a Timothy Taylor Landlord. Landlord recently won the "Champion Beer of Britain" award for the fourth time. The ingredients for Landlord begin with Golden Promise malted barley. This barley is grown in the Moray Firth and Lothian regions of Scotland, and is the same barley variety that goes into the revered Macallan single malt whisky. Hops consist of Fuggles from the Teme Valley in Worcestershire, Gold-



ings from both Kent and Worcester-shire, and Styrian Goldings from Slo-venia.

The beer is filtered through a deep bed of Styrians at the end of the boil.

On Tuesday night, while all of you were enjoying Belgian beers at the Old Monk, I was having dinner at a Thai restaurant in England with 8 co-workers from Finland (how's that for a strange combination) while sipping a Brakspear (rhymes with Shakespear) Bitter and a Wadworth 6X. Brakspear uses only Maris Otter barley. They also use traditional Fuggles and Goldings hops from Kent and Worcester-shire, with Styrian Goldings from Slovenia for their fine aroma. Wadworth 6X is brewed from pale ale malt (94%), crystal malt (2%), and cane sugar (4%). Whole cone hops are used - Fuggles in the kettle for bitterness (22 - 23 IBUs), Goldings in the hop back for aroma.

On Wednesday I



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walked a few blocks down the street from our office and had lunch with a few chaps while we watched World Cup soccer. . . excuse me. . . football. I washed lunch down with a Moorhouse Original Bitter. And finally, on Wednesday evening I had a Greene King Abbot Ale and a Greene King IPA before dinner. Both Target and Challenger hops are used in the brewing of Abbot Ale. Target for its aroma and Challenger for its fruity/spicy character. Abbot Ale is also late-hopped with even more Challenger. The recipe for Greene King IPA calls for a combination of two varieties of English hop - Northdown and Target.

So how did my business trip turn out? I sat in a conference room for 2 days discussing schedules and budgets. Sounds fun doesn't it? But I wasn't too depressed because I knew what awaited me at the end of the day. In the words of Edgar Allen Poe, "What care I how time advances? I am drinking ale today."

The "Wynkoop"

By Doug Nett

I just thought I'd share some info about a really good brewery I had the pleasure and good fortune to experience. The brewery is called the "Wynkoop" and is located in downtown Denver Colorado.

While vacationing up there a

Clone Recipe for Timothy Taylor Landlord Ale



Based on information that I obtained from the Timothy Taylor company website, and "Brew Your Own British Real Ale," (written by Graham Wheeler and Roger Protz, published by CAMRA/Storey in 1998), here is my clone recipe for one of the most popular real ales in Britain, Timothy Taylor Landlord:

Targets:

OG = 1.042, FG = 1.009,
IBU = 35, Color = 6 SRM
Bottle or keg to achieve 1.0-1.5 volumes CO₂

Judge it for yourself

Ingredients (Recipe for 5 US gallons):

8 pounds Golden Promise pale malt (assumes 70% mash efficiency)
0.75 oz Slovenian Styrian Goldings pellets 5% AA (start of boil)
0.75 oz English Fuggles pellets 5% AA (start of boil)
0.35 oz East Kent Goldings pellets 5% AA (last 15 minutes of boil)
0.25 oz Slovenian Styrian Goldings pellets 5% AA (end of boil)

Other:

Single infusion mash at 150 degrees for 60 minutes
Treat water to approximate ideal English Pale Ale
Boil wort for 60 minutes. Add Irish Moss last 15 minutes of boil
Ferment with an English Ale yeast at 70 degrees
Serve at 55 degrees in a clean pint glass.

Good luck, and if anyone tries this, let me know how it turns out!

couple of weeks ago, I was feeling a little "parched" and asked where the nearest place to get some really good beer was. After having one or two at the Rock Bottom, I asked if there was any other places nearby. (The Rock Bottom has good beer, but I had "been there done that" with the one in

Addison.)

I must say, the Wynkoop had a surprisingly diversified selection of some uncommon styles that were quite refreshing! Now bear in mind that I am writing this report based on the result of my memory after sampling almost all of the 12 choices! My favorites were the Schwartz, Kolsch, Weis, IPA, ESB, Porter, and their version of Chili beer with Anaheim peppers - excellent! Other choices were the Amber, Octoberfest, Cider, Stout, and a nice Root beer. Their Cider was the only disappointment of the evening, but I guess not everyone can be a Richard Dobson! If you have the chance to drop in and sample a few, please do!



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out giving much thought to the matter, Patrick blurted out, "Make the entire ocean into Guinness Beer!"

The genie clapped his hands with a deafening crash, and immediately the entire sea turned into the finest brew ever sampled by mortals. Simultaneously, the genie vanished. Only the gentle lapping of Guinness on the hull broke the stillness as the two men considered their circumstances. Michael looked disgustedly at Patrick whose wish had been granted. After a long, tension-filled moment, he spoke: "Nice going Patrick! Now we're going to have to pee in the boat."

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 Assoc. 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/>

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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.