



LIVIN' THE BREWS



September Meeting

Tuesday, Sept. 10, 7:00 PM

The Flying Saucer
14999 Montfort Dr.
Dallas TX 75240-7519
(972) 934-2537
COC: Belgian Strong Ale

Competition Corner

By Joe Scivicque

The time to the fall competitions is growing short. This month's Competition Corner is even shorter. The Cactus Challenge entry deadline is September 14. The Dixie Cup early entry deadline is October 4 and late entry deadline is October 11. Entry forms, rules, etc. for the competitions can be found on the following web-sites: <http://cactuschallenge.tripod.com/> & <http://www.crunchyfrog.net/dixiecup>.

The packing party for the Cactus Challenge will coincide with our regular September meeting, so be sure to bring your entries, filled out entry forms, and entry fee check with you along with boxes and other packing materials. Steve Hacker will hand deliver the club's entries to Lubbock at the end of that week. This will save our club the shipping costs. If you can't get your entries to the club meeting, pack them up and take them to Homebrew Headquarters by Tuesday the 10th and we'll get them to Lubbock.

The Dixie Cup packing party will be Wednesday, September 25, at Homebrew Headquarters. If you can't make it to the Dixie Cup packing party, be sure to get your packed entries to HBHQ no later than Monday September 30 or you will be

Prez Sez

By Walter Hodges

Fall is a great time for beer lovers. First, the weather turns cooler, making those brew days more enjoyable. The Cactus Challenge and the Dixie Cup are coming up fast and the club Oktoberfest party is October 5th.

With the cooler weather, I am looking forward to getting the burners going and bringing my stocks up to a respectable level. I have a RIMS system, which I'm itch'n to try out. If anybody has any tips, or things to look out for when using a RIMS, I'm all ears.

I won't go on too much

about the Dixie Cup and Cactus challenge, other than to remind everyone to get those beers packed up and off to Houston and Lubbock.

Of course there is the NTHBA's version of the greatest beer festival in the world, Oktoberfest. Ours, while not quite as large as the original, is a lot of fun. We'll have plenty of food, music and of course, beer.

September's arrival also means that board elections are two months away. This is my first time on the board and I have to say that it didn't hurt a bit. If you are interested in having your name placed on the ballot, please contact one of the current board members. The election will be held during the November meeting and appointments will be announced at the Christmas party.

October Meeting
Tuesday, Oct. 8, 7:00 PM
Location: Bavarian Grill

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

<u>Standings</u>	<u>Points</u>
Jim Layton	10
Russ Bee	4
Rod Slattery	3
Steve Haney	2
Kelly Harris	2
Mark Diehl	1
Richard Harris	1

petitions for a possible 12 points! Sorry for the confusion. The bottom line is, ANYONE CAN STILL WIN THE BREWER ROYALE!!!

Now, with that clarification out of the way, I have one more bit of unfinished business to tend to before moving on to this month's COC style. You may remember that Russ Bee took first place in July's club-only competition with his "Elmer's Pastime American Lite Lager. Here is his winning recipe (makes 13.5 gallons).

7.5 # American 6-row malt
12.5 # American 2-row malt
4 # rice extract
1.3 oz of 7.9%AA Cluster hop pellets in boil for 50 minutes.
Wyeast #2112 yeast

Infusion Mash:

1st rest @ 104F for 15 min
2nd rest @ 124F for 20 min
3rd rest @ 144F for 20 min
4th rest @ 148F for 60 min

Ferment @ 50F, lager for 2 weeks @ 38F.

Now on to this month's style:
Strong Belgian Ales!

First, let's start off by saying that there is not nearly enough room in this newsletter to do this beer style justice, so I have provided some suggested further readings at the end of this article.

Trappist and Abbey Beers. Perhaps because they are the strictest of orders, the Trappists have a more cohesive brewing tradition than any other monks. In theory, the appellation "Trappists" indicated simply that a product has been made by monks of that order.

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paying a big late entry fee of \$10 per entry.

As always, the club is picking up the shipping costs for both events.

Remember those marks you made on the Board O' Commitment. If everyone makes their commitment, NTHBA will take the Dixie Cup and leave the Foam Rangers foaming at the mouth.

I want to recognize the folks who have signed the commitment board since I last published names. Here they are:

Val Bee, Bill Lawrence, Kristen Jacek, Rett Blankenship, Charlie Gottenkieny, Kyle Newman.

If I missed anyone, I'll catch you in next month's column.

Oh, you didn't realize there would be a Competition Corner

next month, because by the time October rolls around we'll be done shipping Dixie Cup entries.

Well, the 2003 Gulf Coast Competition will start before you know it. It's not too early to start those lagers and strong ales.

So, FIRE 'EM UP!

Brewer Royale Update

By Kelly Harris

STILL UP FOR GRABS!!!! I misspoke in the last issue, indicating that Jim Layton had guaranteed at least a tie for first and only Russ Bee could tie him.

Someone much smarter than I (Jim Layton) pointed out that someone could have multiple entries and possibly earn all of the points in the last two com-

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They could make beer in any style and call it Trappist. In practice, the five Trappist abbeys of Belgium and the sixth across the Dutch border make beers that, though varying character, do have several common features. If the brewery is not a Trappist abbey, that appellation cannot be used. These beers are simply identified as abbey brews.

The features they all have in common are high gravities, ranging from the 1.050s to the 1.080s (often boosted by candy sugar in the kettle), top fermentation (at high temperatures, ranging from the mid 60s to upper 80s F, sometimes very distinctive yeasts, bottled conditioned at the brewery, some for a matter of days, others for a couple of months. The strongest examples will continue to develop with age.

Some Trappist abbeys make a "single" beer for the monks to enjoy with their meals, a stronger "double" and an extra-potent "trippel." The "single" is never identified as such, and is not generally available outside the abbey. It has become the convention that a "dubbel" (to use the Flemish or Dutch spelling) is a dark ale. The golden trippel of Westmalle has in-



spired many imitators. The term "trippel" is most often identified with this type of beer, though it is also used by some secular breweries working in quite different styles.

18a) Dubbel

Overall Impression: A dark, rich, malty, moderate strong ale

Vital Stats:

OG: 1.040-1.080

FG: 1.012-1.018

IBU's: 20-35

SRM: 10-20

ABV: 3.2-7.8%



Commercial examples: Westmalle Dubbel, La Trappe Dubbel.

18b) Triple

Overall Impression: A pale, moderate fruity, spicy, very strong ale.

Vital Stats:

OG: 1.065-1.095

FG: 1.013-1.020

IBU's: 20-35

SRM: 3.5-6

ABV: 6.3-10%

Commercial examples: Westmalle Tripel, Corsendonk Monk's Pale Ale, Strong Golden Ale

The Devil features in the



names of several Belgian beers, and in a variety of spellings. Duvel is one. The devilish name is appropriate. This remarkable, beguiling beer looks, and at first sip may even taste, wholly innocent. It has an extremely pale, golden color and a soft, light palate. It also has a gravity of 1.070 and an alcohol content of 8.2% by volume. Its deceptive lightness derives in part from the very pale malt used.

Overall Impression: A very pale, effervescent, complex, strong ale.

Vital Stats:

OG: 1.065-1.080

FG: 1.014-1.020

IBU's: 25-35

SRM: 3.5-5.5

ABV: 7-9%

Commercial examples: Duvel, Lucifer, Celius Grande Cru (you may remember) 18d) Strong Dark Ale

Belgium has many strong dark ales as Burgundy has appellations. Two of the classics are produced in Mechelen by the brewery Het Anker. This company's local specialty, Mechelsen Bruyen (1.064), is worthy of a wider exposure, but tends to be over shadowed by its big brother Gouden Carolus

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(1.076).

Both of these beers have deep, Burgundy color. They are rich and sweet, creamy in texture, complex in palate, with a big, malty aroma and only a light hop character.

The city of Ghent, in East Flanders, has an amber strong ale, spiced with anis, called Stropken (1.070). This is produced for the specialty beer cafe Hopduvel (Rokerel Straat 10) by the Slaghmuylder brewery. East Flanders has also the licorice-tasting dark brown Pauwel Kwak (1.074). West Flanders has a whole selection of strong ales from De Dolle Brouwerij ("The Mad Brewers"), at Esen, near Dikesmuide.



The strongest brew in Belgium is called simply Bush Beer. This is nothing to do with the German and American Busch breweries. With the Belgian penchant for English ale-names, the brewery's owners, who are called Dubuisson, decided to translate theirs. Buisson in French is "bush" in English.

Bush Beer is very similar in style to an English Barley Wine. It is even hopped with Kent Goldings. It has a gravity of 1.096, enjoys ten to twelve



weeks of lagering, and emerges with an alcohol content that has provided analyses in the band of 11.6-12.2% by volume. It is not pasteurized, nor is it bottle-conditioned. It is a clear, copper-red beer, with a chewy, nutty palate and a hoppy finish. The brewery is on the Brussel Lille road at Pipaix, in the province of Hainaut, and this mighty beer is its sole product.

Overall Impression: A dark, very rich, complex very strong ale.

Vital Stats:
OG: 1.065-1.098+
FG: 1.014-1.024+
IBUs: 25-40+
SRM: 7-20
ABV: 7-12+%

Commercial Examples: Pawel Kwak, Gouden Carolus, Scaldis (a.k.a. Bush), Rochefort 10, Chimay Grand Reserve.

Suggested Further Readings:

- 1) AHA Belgian Ale (Pierre Rajotte)
- 2) The New World Guide to Beer (Michael Jackson)
- 3) Zymurgy Vol. 14. No. 4, special issue 1991.

Calling All Budding Artists!

The 2003 Bluebonnet Brew-Off committee is looking for artwork to be used on T-shirts, glasses and posters at next year's event. If you have any ideas or concepts that you would like to submit, sketch them up or print them out and bring them to our October club meeting. Steve Hacker will present your entries to the Bluebonnet Brew-Off committee at their October meeting. If you have questions about format, theme or number of colors, ask Steve at our August club meeting or email him at steve4beer@aol.com. Oh, by the way, it's time to start brewing your entries for the 2003 Bluebonnet Brew-Off.



New Homebrew Club Website

BASH: Bay Area Society of Homebrewers, a homebrew club in South Texas that's been around for years, has rebuilt their website and registered a new URL (<http://www.beer-bash.com>). Check it out the next time you're surfing the web for homebrew info.

August Brew-Day

By Bo Turton

Well another brew day has come and gone and all had fun.

This past brew day was at my place and we had a great turnout. We had 18-20 people show up, but only three were brewers. Everyone else came prepared to learn how to brew beer, and share his or her own home brewed beer. For me, that became a problem.

I had everything prepared ahead of time so that I could have an easy day. But as it turned out, I got my mash started and then sat back to try all the different brews. Before I knew it, four hours had passed and I was feeling good. I did

manage to get back on track after a great lunch. We cooked hamburgers, hotdogs, and a few people brought side dishes. We drank about 7 gallons of kegged homebrew, and quite a few different bottled homebrews.

At the end of the day, as Steve Hacker and I sat back after the brewing was done, we talked about all of the new club members that showed up to learn how to brew. We commented on the success of the club's brew day program and what it has accomplished.

When you join a club you hope to meet new people and learn what the club is all about. That's what the brew days have provided; opportunities for new people to get together, enjoy the day, and learn some-

thing in the process. I want to thank everyone that has attended the brew days, and especially those that have worked so hard to sponsor a brew day at his or her home. As a growing club, we have a lot to offer the community of home brewers. So please, if you know someone that has brewed and would like to know more, ask them to attend our meeting and monthly brew days. Keep up the good work everyone, and I hope to see you at the next brew day!

As always, if you want more information on upcoming brew days, please e-mail me at Bo3769s@hotmail.com, or join one of the two MSM web sites. As a member of the web site you will be e-mailed every month with information on the next brewing event.

The Brewers Calendar 2002

Revised September 2002

September

10 September Club Meeting & Cactus Challenge Packing Party- 7:00 PM
Location: The Flying Saucer, Dallas, TX
Brewer Royale Competition - Category 18
Strong Belgian Ale

25 Dixie Cup Packing Party
Location: Homebrew Headquarters

27-28 Cactus Challenge
Location: Lubbock, TX

October

5 NTHBA Club Oktoberfest Party
Location: Doug and Kathleen Nett's home

5-7 Great American Beer Festival
Location: Denver, CO

8 October Club Meeting - 7:00 PM
Location: Bavarian Grill, Plano, TX

18-19 Dixie Cup 2002
Location: Houston, TX

November

12 November Club Meeting and Election of club officers - 7:00 PM
Location: The Flying Saucer, Dallas, TX
Brewer Royale Competition - Category 21&22
Fruit/Spice/Herb/Vegetable Beer

December

7 Christmas Party
Location: Bo & Robin Turton's home

If you know of any homebrew events and their dates that would be of interest to our club members, please email them to Bill Dubas at bill.dubas@hotmail.com Thanks

**** Tentative meeting location (unconfirmed at this time)**

Passing Time in Columbus

By Joe Scivicque

Traveling on business is not particularly my favorite pass time. It takes me away from my family and my nice comfortable bed. But, if travel is required, Columbus, Ohio is a good destination for a little beer exploration. I have had several occasions to travel to Columbus (actually to Dublin, a northern suburb) over the last couple of years and spent this last week of August there.

There are two areas of old Columbus south of downtown labeled German Village and the Brewery District. The German Village is the area where 19th Century German immigrants settled. Many of the immigrants worked in the breweries nearby. The village has been under continuous renovation for several decades. It's a nice area to walk around and enjoy some of the old architecture, quaint shops, a great local restaurant named Schmidt's Sausage Haus and Restaurant, and, of course, have a beer or two.

Schmidt's provides a buffet of German food at a reasonable price and some good German imports. On this occasion, I did not make Schmidt's, but made a stop at a couple of nice beer spots. Columbus currently has two brewpubs, Barley's and Columbus Brewing. I had previously been to Barley's and had some fairly decent brews, so this time I made the trip to Columbus Brewing.

Columbus Brewing produces six regular beers and several

seasonals. I couldn't make up my mind and, unfortunately, they had no seasonal on tap at the time, so I started with the 2-ounce flight and ordered the jerk chicken pizza. The regular beer selection consists of Columbus Wheat, Pale Ale, Golden Ale, Nut Brown Ale, 1859 Porter, and Apricot Ale.



The Columbus Pale Ale is the flagship beer and the menu boasts a bronze medal at the World Beer Championships. My impressions are of a rather tasty beer with flavor and aroma that primarily consists of generous helping of cascade hops with some hints of crystal flavor and barely perceived malt flavor. The carbonation is fairly light and the body on the light side of medium. I had a bottled version earlier in the week that was pretty flat, and the draft version was a better brew. The bottle noted that four ingredients were used: barley malt, water, yeast and American hops from the Pacific Northwest.

The golden ale was my least favorite. I suspect it's for those who are more apt to drink an American light beer.

The Apricot Ale was very interesting. The menu reads "Not syrupy like most fruit beers. Just a hint of apricot gives this delicious medium-bodied ale a wonderful aroma and finish." I would definitely argue with the term "hint" in reference to apricot. This beer was all apricot in aroma and mostly in flavor. It did have a fairly well balancing bitterness, but there was still a good bit of sweetness in the beer. I liked the apricot flavor, but it was a bit sweet for my tastes.

The Nut Brown Ale and the 1859 Porter have very similar flavor profiles, and I found that the Nut Brown seems to have a style profile similar to a brown porter. Both these beers had a roast character with toasted walnut like and chocolate flavors. The 1859 had a heavier roast flavor and both beers had a fair amount of hopping. The menu suggests that the 1859 is based closely on a British brewery's recipe from 1859. In my opinion, the body of the 1859 is rather light for the style.

The wheat beer was the one I chose to have a follow up pint. The beer was unfiltered and had a strong aroma and flavor of American hops. Not what I expected in a wheat beer and perhaps the spices from the jerk chicken pizza caused an impression of over accented bitterness. But, I still found the beer refreshing and one of my preferences in the flight.

While staying in Dublin, Ohio, I made the trip to one of my favorite places with a couple of colleagues. We went to the Brazenhead Irish Pub in old downtown Dublin. The Brazen-

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head is in Artz House built in the 1890's and in the National Historic Registry. It's a beautiful building and perfect for a pub. The main floor is two stories tall with a cathedral ceiling and exposed beams. It has a huge cherry bar with lots of ornate carved trim. There is a small second floor with a balcony overlooking the main floor bar. All the internal furnishings are somewhere in the tone of a dark cherry with lots of trim-work. The basement has a low ceiling with exposed beams and contains a cigar bar.



The pub has 6 beers on tap: Guinness, Harps Lager, Bells Belgian Wit, Michael Shea's Irish Red, Murphy's Stout, and Bass. Not a large selection, but the atmosphere of the place makes the pub well worth a stop. The pub also has a decent selection of pub fare and the sandwiches are served with homemade potato chips that are excellent with or without the malt vinegar provided with them. There is also a large outdoor patio and on this trip the evening weather was perfect for sitting outside, having a sandwich for dinner, and a cou-

ple pints of Murphy's with some friends.

If you make a trip to Columbus, the Brewery District and German Village are well worth a day to stroll around, have some German fare and a few good beers. I highly recommend making the pass through old downtown Dublin and checking out the Brazenhead.

Club Oktoberfest Party

By Bo "Party Boy" Turton

It's that time again!

The NTHBA club Oktoberfest party is just one month away. This year, Doug Nett and his wife Kathleen will be hosting the party (see the inside back cover of this newsletter for details of the party and a map). However, I'm still in charge of acquiring kegs, making tap handles, and setting up the bar.

If you recall, last year we had 14 kegs of homebrew. This year I'm hoping for the same type of club support. If you want to provide a keg for others to enjoy, please let me know so that I can ensure that the bar is prepared for your beer and your keg is added to the beer scorecard for judging. I will make tap handle for each keg provided and we will have a contest for the best home-brewed beer.

Everyone will have an opportunity to judge the best beer and the winner will get \$50. Support the club, provide a keg, and let's have some fun. Like every year, the club will buy one keg for the party, but we

are counting on club support for the rest. Don't worry about beer categories, as the winner will be based on flavor.

Remember, if you know anyone that wants to join the club, now is a good time. They can enjoy our two year-end parties and drink free beer at our monthly brew days. Good luck Doug! We will only trash your house a little!

Notice: We need a location for next month's brew day. If you want to host a brew day at your place please contact me at Bo3769s@hotmail.com or 214-352-7657.

Take the Test

By Jim Layton

Do you really want to impress your (pick one or more: girlfriend, boyfriend, boss, mother-in-law)?

It's easy! Just show them your official BJCP Certified Beer Judge card and you'll receive the recognition and admiration that follows the attainment of this lofty honor. I know that it has worked wonders for my life and it can work for you, too!

But wait, there's more! Preparing for this exam will make a better brewer out of you. You'll research the history of various beer styles, learn the how and why of matching mashing schedules to malt specs and desired attenuation, and maybe figure out the cause of that certain "house flavor" in your brews. Yes, there's a lot of studying to be done in order to prepare for this test, but that's where the learning takes place.

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I'll be administering the exam on January 4, 2003, somewhere in the North Texas area. Mark Wedge of the Cowtown Cappers is organizing the project, so contact him at markwedge@yahoo.com for details.

Exam fees are \$50 for first timers and \$30 for retakes. There is a very good study guide and more information about the exam on the BJCP web site at <http://www.mv.com/ipusers/slack/bjcp/>

Yours for better beers and better judges!



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

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 Bill Dubas at our club meeting or email it to bill_dubas@hotmail.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 _____	Walter Hodges _____	(972) 416-9330 wnp.hodges@verizon.net
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Past President _____	Steve Hacker _____	M (817) 540-1210 steve4beer@aol.com

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.

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

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

THE OKTOBERFEST PARTY !!!

Doug & Kathleen Nett
2222 Big Bend Drive
Carrollton, Texas

SAT. OKT. 5th
5:00 pm -10:30-ish
972-416-5429

BRING A SIDE DISH AND A KEG !!!



The Brewing Guild and Brewing Imports



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.