



LIVIN' THE BREWS



March Meeting
Tuesday, March 11, 7 PM

**Stan's Lakeview
Taphouse & Grill**
4847 Main St.
The Colony, TX 75056
972-370-9994

Prez Sez

By Richard Harris

Well, the Bluebonnet is right around the corner. It's the biggest competition game of the year and it's played right here in our own backyard.

I hope you all plan to attend the many fun events and get out there and mingle with the homebrew crowd. In the past three years that Debbie and I have attended, we have always had a great time. The beer tasting, the speakers, the pub crawl, the room crawl, and the thrill of competition. It is hard to explain the feeling you get when they announce your name and you walk up to get your award. Even when you don't win, there is still the thrill of watching your friends and fellow brewers claiming their hard-earned awards.

However, I have to say my favorite event of all is the room crawl. What a blast! I remem-

ber my first time. I could not believe my eyes. I told Debbie, "Now these people know how to party!" We have a great idea for the club's room this year and I hope you all come-on-out and enjoy it.

I would like to see a huge membership presence this year to show our support for the sport. It is a sport, isn't it? I can see it now. The Olympic Brew-Off 2004! Boy, the American team would give those Germans a run for their money. OK, OK, I'm back to earth now, mom always said I had a wild imagination. Anyway, I hope to see you all there, cheering loudly every time a team member walks up to get their award.

The March club meeting will be held at a new location this month, Stan's Lakeview Taphouse and Grill. Stan's isn't

April Brew Day

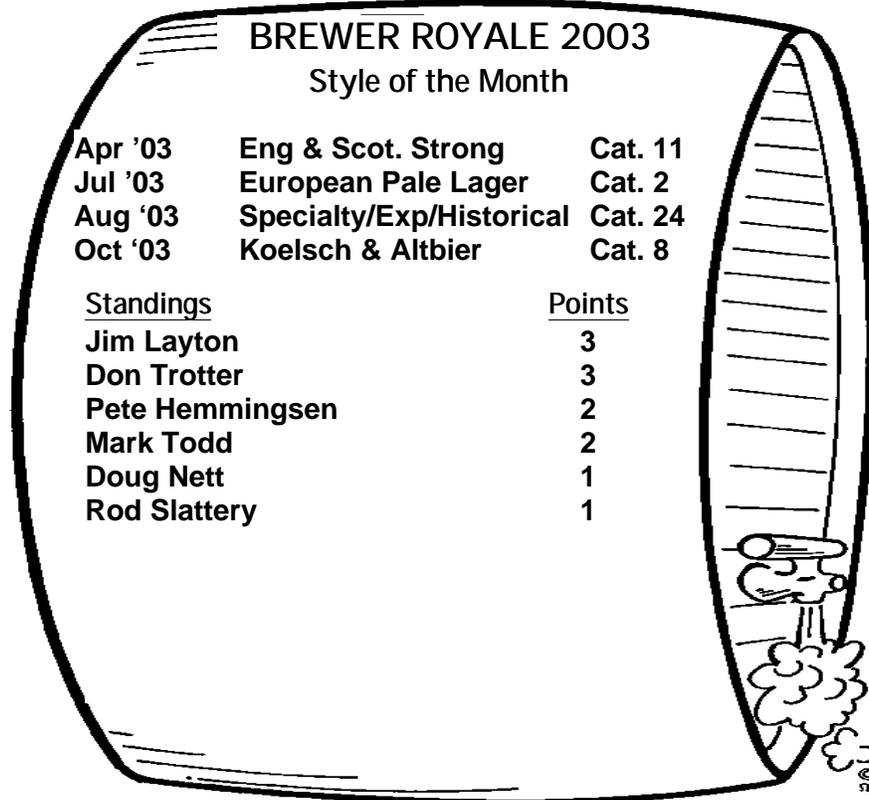
Saturday, April 12, 2003
Pat Kruger's Home
(See notice on page 3)

exactly lakeside, but you can see Lake Lewisville from the back porch. The restaurant is a sibling to Stan's Blue Note on Greenville Avenue, so the menu is similar. The restaurant/bar offers about 20 beers on tap and twice that many in bottles. It is almost a mile north of Highway 121 on the west side of Main Street in The Colony (see map at the end of this column). It is a nice place and I was impressed with the staff, food, and accommodations. They have a separate room upstairs that we can use.

As you know from my other articles, the board members have been checking out other locations to hold some of the club meetings and give us all a change. You know, put a little adventure in our lives. There are some great places out there and they all seem eager to have us. So read your newsletter and stay informed.

Prost!





2003 Brewer Royale

By Joe Scivicque

We had a large group contending for the February Brewer Royale honors. We had 17 entries in the Brown Ale category.

A big thank you to the judges: Eric Maki; Brian Beyer, Jerry Kassebaum, and Bill Lawrence. There were lots of beers and they answered the challenge.

The winners in the Brown Ale competition are: First Place – Jim Layton, 10D American Brown Ale; Second Place – Mark Todd, 10B Northern Brown Ale; Third Place – Rod Slattery, 10C Southern Brown Ale; Honorable Mention – Steve Haney, 10A Mild Ale.

Special congratulations are in order for Mark Todd. This was his first entry in a Brewer Royale Competition. Good

show Mark.

Jim Layton's winning recipe is detailed below along with some comments on how he formulated the beer. I don't know that he intended to have the comments published, but I thought they were interesting. Here they are.

"I've brewed American Brown Ale a couple of times before but never liked the results. I bought the Brown Ale book (Daniels and Parker, Classic Beer Style Series) a few months ago and decided to put it to use for the Brewer Royale competition. I looked at a couple of recipes in the book, took ideas from both of them, and came up with this recipe.

It was still young at last month's competition, the bottle that I tried that night had not yet fully carbonated, but I thought the malt and hops were in good balance. You can

substitute any high alpha hop for the Magnums, but the Cascade and Centennials are rather more important.

Recipe for for 6.5 gallons:
OG 1.054, FG 1.014

Malt:

- 10 lbs. pale ale malt
- 13 oz. Breiss Special Roast
- 20 oz. 90L crystal malt
- 8 oz. 60L crystal malt
- 5 oz. chocolate malt

Hops:

- 0.2 oz. Centennial pellets (9.4%), 0.2 oz. Magnum pellets (16.0%), 75 minute boil
- 0.2 oz. Centennial pellets, 0.3 oz. Magnum pellets, 45 minute boil
- 1.3 oz. Challenger pellets (8.0%), 15 minute boil
- 1.3 oz. Cascade pellets, 10 minute steep after knockout
- 1.0 oz. whole Cascade, dry hop

Yeast:

- Wyeast 1056, XL pack without a starter

Mash grains at 152F for 90 minutes.

Boil 90 minutes.

Chill to 65F, pitch yeast and aerate.

Ferment in primary for 2 weeks at 65F, secondary 2 weeks at 65F.

The next Brewer Royale will be held at the April club meeting. The category is 11, English and Scottish Strong Ale.

PILSNER · HELLES · BITTER · PALE ALE · CALIFORNIA COMMON · SCOTTISH · KOELSCH · ALTBIER · OKTOBERFEST · VIENNA · BROWN · BARLEYWINE · IMPERIAL STOUT · SCHWARZBIER · BOCK

Competition Corner

By Joe Scivicque

We're into March and the entry deadlines for the Bluebonnet are behind us. Good luck to all North Texas club members who entered.

But, the Bluebonnet isn't over yet. If you want to improve your chances of a win for future competitions, let me suggest that a little judging experience may help.

The weekends of March 8 and March 15 will be the first round judging for the Bluebonnet. You will do yourself and our club justice by judging at least one flight of beers. By judging, you will gather some ideas on what variety and quality of beers are entered into the flights. You will probably gain some insight into what is good and bad about the beers you are brewing as a result of judging others. You help the club by being a participating member of one of the sponsoring clubs.

All the activities are staffed by volunteers and as one of the sponsoring clubs, we need to show all the support we can. I realize everyone has things to do, but if every North Texas Home Brewers' Association member judged one flight, we could knock out the first round the first weekend. And you would spend all of 2 hours at a judging site.

Even with the Bluebonnet entry deadlines past, we still have no time to rest. The Crescent City Competition, the second competition in the Gulf Coast Challenge, is approaching fast. We need every able brewer enter-

ing beers in this competition so North Texas can take the points in the Gulf Coast this year. The deadline for entries is March 21. We have a packing party scheduled for 6:00 pm, March 12 at Homebrew Headquarters.

Remember, the club pays for shipping. If you can't make the packing party, make sure you get your beers packed for shipping and drop them off at Homebrew Headquarters no later than Monday, March 17. There is no late entry, so get those beers in on time. The Crescent City Competition is

April 5. For more information, try this link <http://hbd.org/crescent/index.htm>. We sure would like to bring home the "C Cup".

The Sunshine Challenge is coming up fast, but you still have time to get some beers going. Maybe brew a quick lager and definitely an ale or two. The entry deadline is May 4, so watch for the packing party date in the April newsletter. Did I mention that Central Florida is the only club to ever win the Sunshine Challenge?

Fire up those kettles.

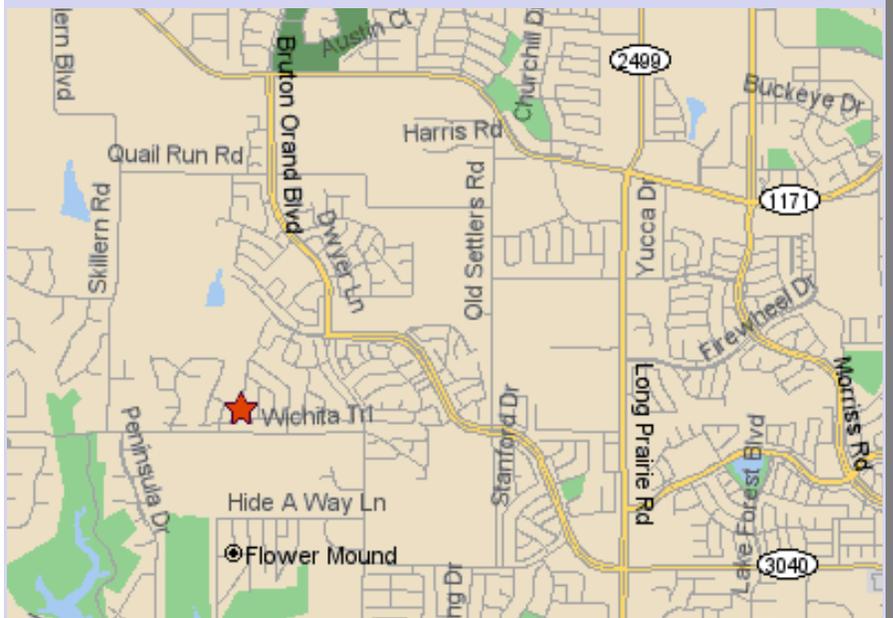
April Brew Day

By Pat Kruger

Jeff Teague and I have decided to dual-host the next brewday on Saturday, April 12. Jeff is my next-door neighbor and brewing partner. Jeff joined the NTHBA in the last year. We'll probably get started around 8:00 AM.

Please bring a side dish and/or some home brew to share. A map to my home is provided below, along with my address and phone number.

2625 Huntly Ln
Flower Mound, TX 75022-5136
972-410-0188



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Bluebonnet Brew-off Time has Come!

By Bill Dubas

It is time to relax, make new friends, enjoy the company of old friends, and enjoy our homebrew! When it's all over, twenty nine brewers will be rewarded with the one and only Bluebonnet Stein.

The Bluebonnet Brew-off is run by volunteers from the local clubs in the Dallas/Fort Worth metroplex. Each year the lead responsibility for the event rotates between the clubs. The clubs that run the Bluebonnet Brew-off are: Cowtown Cappers, NET Hoppers, Knights of the Brown Bottle (KOB), North Texas Homebrewers Association (NTHBA), and the Red River Brewers. These five clubs have again provided a great format.

Chris White has come all the way from White Labs, Inc. of California to join the event (see sidebar). The "Beer Guys" have gathered what may be the largest selection of commercial beers we will have the opportunity to enjoy. The room crawl has become a great way to reacquaint with longtime friends that have travelled long distances to be here. Great Beer and Great Fun are in store again for the 17th Annual Bluebonnet.

The heart of the Bluebonnet is

the competition and the quality of the judging. Each year great efforts are made to improve the accuracy of the entry data. Multiple quality checks insure the data information of each bottle against the actual entry documents. The Bluebonnet Brewoff is one of the largest

single site homebrewing competition in the United States, it is the first leg of the Gulf Coast Competition, it is both AHA and BJCP sanctioned, AND it is an MCAB Qualifying Event, so a large number of judges at all skill levels are needed. BJCP

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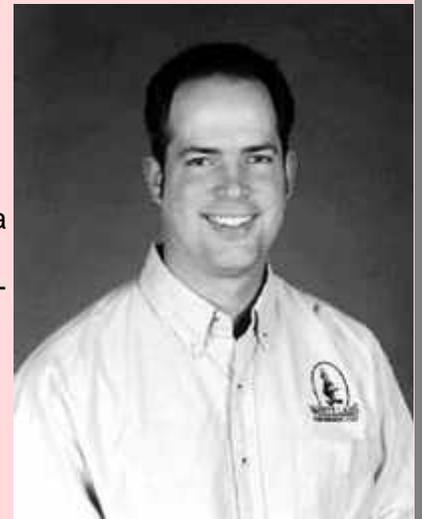
Bluebonnet Brew-off Keynote Speaker

Chris White
President of White Labs

Dr. Chris White from White Labs, Inc. will be the keynote speaker. Chris will give the keynote speech at the Friday night dinner and also give a technical talk on Saturday morning.

Chris White gained a passion for fermentation studies as an undergraduate student at UC Davis. He 'accidentally' enrolled in Dr. Michael Lewis' Brewing & Malting Science course, and soon after began brewing at home. Chris went on to earn a Ph.D. in biochemistry from UC San Diego, and soon after decided to follow his passion for brewing science.

Chris founded White Labs, Inc. in 1995, in order to manufacture and supply yeast to the growing American brewing industry. White Labs, Inc. is now a major supplier of yeast to the worlds fermentation industry.



Chris White is currently the president of White Labs, Inc., and is a lecturer in the Chemistry and Biochemistry Department at the University of California, San Diego. He is also part owner of Cold Creek Publishing Co., producer of 'BrewMaster, The Craft Beer Game' and 'The Craft Beer Quarterly'. Chris is a member of the American Society for Brewing Chemists and the Master Brewers Association of America, and judges at many national competitions, including the Great American Beer Festival and the World Beer Cup.

(Continued from page 4)
 judges will again provide the backbone of a strong judge core. As a 7-time Bluebonnet participant I can honestly say that the quality of the judging has been the single most important factor in the quality of the competition overall.

There will be a change to the way the Best of Show is awarded at the Bluebonnet Brew-off this year. There will now be 2 categories for the Best of Show. There will be a Best of Show Beer and awards for 1st, 2nd, and 3rd place. There will also be a new category for Best of Show Mead/

Cider and an award for 1st place. The winner of the Best of Show beer will get to brew their winning brew alongside brewers Howard McMurry and Ramond Plasek at Big Buck Brewery and Steakhouse in Grapevine, TX and have it served there as a seasonal
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Bluebonnet First Round Judging Locations

Come out and join us for a weekend of beer tasting! Lunch will be provided for all judges and volunteers!

Beginners: We need your help! You will be paired with an experienced judge so that you can learn to evaluate beer in an informal setting. This is a great way for you to learn how to improve your own beers.

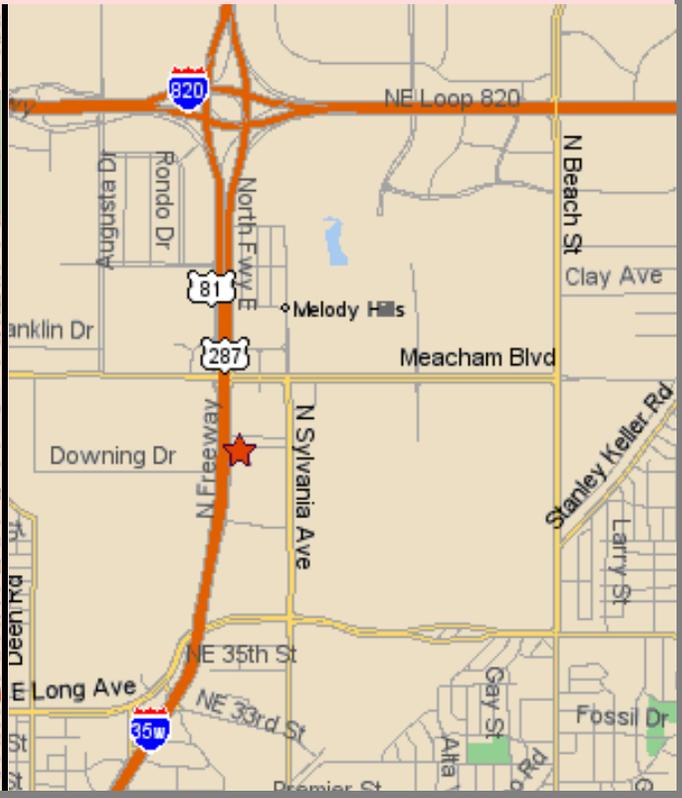
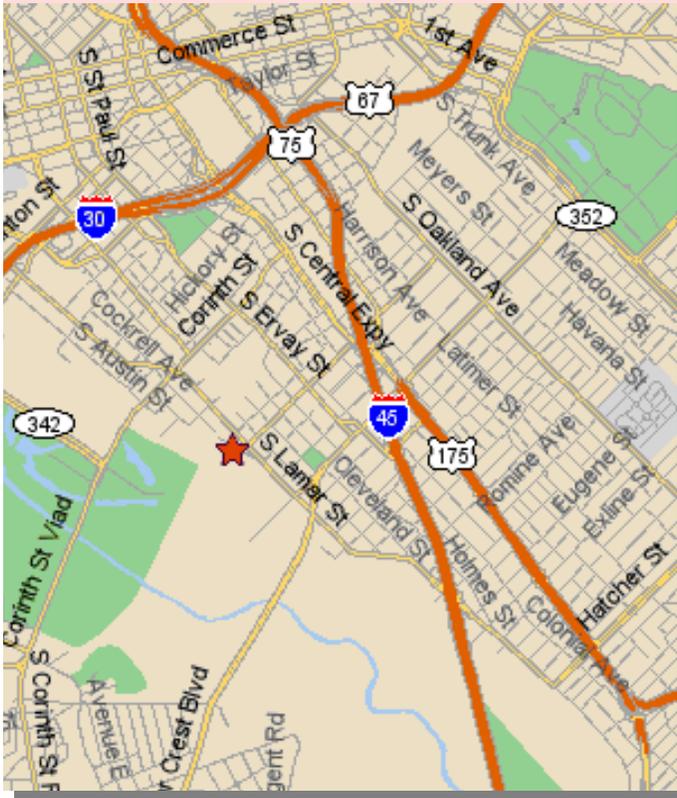
Experienced Judges: We need your help! Build up those BJCP points, or just enjoy the fruits of other brewers' labor. The Bluebonnet exists only through your generous volunteer efforts.

First Weekend: Saturday & Sunday: March 8 & 9, 2003. 9AM—5PM

Dallas Location:
 Willow Distributing
 2601 Cockrell Ave.
 Dallas, TX 75215-2510
 (see map below)

Fort Worth Location:
 Coors Distribution Center
 2550 McMillian Parkway
 Fort Worth, TX 76137-5001
 (see map below)

Second Weekend: Saturday & Sunday: March 15 & 16, 2003. 9AM—5PM at **Fort Worth location only!**



(Continued from page 5)
specialty.

There will be a new event held at this year's Bluebonnet Brew-off. For those that do not go on the Pub Crawl there will be a hospitality room available during that time. The hospitality

room will be called "Gidgets, Gadgets, and Gizmos." In the room there will be all manner of homebrewing equipment and displays. Also, it goes without saying that there will be homebrew. The focus of the hospitality room is sharing ideas on equipment and procedures with

other brewers.

If you would like to display something or donate some homebrew please contact Bryan Cruce at bmc0001@unt.edu. Bryan is the brain child of this event and will be coordinating the displays.

Bluebonnet Brew-off Event Schedule

Saturday & Sunday March 8 & 9, 2003

First Round Judging

Saturday & Sunday March 15 & 16, 2003

First Round Judging

Thursday, March 20, 2003

7:30 pm: Kick-off party at Big Buck Brewery

Friday, March 21, 2003

3:00 pm: Banquet check-in/reception
7:00 pm: Banquet and Keynote Speaker
8:15 pm: Commercial Beer Tasting
9:30 pm: 4th Annual Room Crawl

Saturday, March 22, 2003

8:00 am: Participant Registration and Judging Check-in
8:30 am: Conference
10:30 am: 2nd Round Judging
2:00 pm: Conference Continues
3:00 pm: Pub Crawl
8:00 pm: Awards Ceremony
11:59 pm: Ceremony ends!

Bluebonnet Brew-off Location

Holiday Inn Select
Dallas/FT Worth Airport South
4440 W. Airport Freeway
Irving, TX 75062
Reservations: 1-800-360-2242
Telephone: 1-972-399-1010

This hotel is located on the south side of Highway 183, near Esters Road. Special room rates of \$67.00 night have been set aside for the Bluebonnet Brew-off. When calling to make reservations you need to mention that you are with the Bluebonnet Brew-off.



Bluebonnet Entry Check-In: It takes a lot of hard work to make this competition a success each year!

**NTHBA
Club Treasury Report**
By Bill Lawrence

As of January 1, 2003, the club had a bank balance of \$5,069.39

During the month of January, the club collected \$192.00 in dues from new members, and \$125.00 in raffle proceeds.

During this same time period, the club paid out \$51.94 for raffle prizes, \$185.30 for newsletter supplies, and \$123.17 for the Salvation Army Angels.

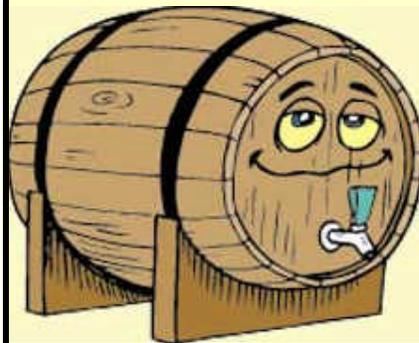
This left the club with a bank balance of \$5,025.98 on January 31, 2003.



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

Jeff Nolte has some flip-top bottles (Jubel and Orbedorfer—Grosch type) that he would like to sell. If you are interested, please contact him at rhbrewery@juno.com.

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.

You can give the information to Bill Dubas at our club meeting or email it to bill_dubas@hotmail.com.

North Texas Home Brewers Association, Inc. Board of Directors

President	Richard Harris	(972) 394-8166 L.r.harris@att.net
1st Vice President	Joe Scivicque	(972) 412-6722 Joseph.scivicque@gte.net
2nd Vice President	Bo Turton	(214) 538-9178 Bo3769s@hotmail.com
Secretary	Bill Dubas	(972) 862-8518 Bill_dubas@hotmail.com
Treasurer	Bill Lawrence	(972) 644-8878 Lawrencefam@attbi.com
Member-at-Large	Kelly Harris	(972) 769-0958 Killet@dhc.net
Past President	Walter Hodges	(972) 416-9330 Wnp.hodges@verizon.net

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	Russmbee@aol.com	(972) 771-9489
Darrell Simon		(972) 675-5562
McKee Smith		(972) 393-3569
Jim Layton	Blutick@juno.com	(903) 546-6989
Homebrew Headquarters		(972) 234-4411

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

Livin' the Brews Newsletter
c/o Bill Dubas, Editor
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Irving, Texas 75016-8274

If you received this with a yellow post office forwarding sticker,
please give Bill Lawrence a call at (972) 644-8878 and give him your new address.