



LIVIN' THE BREWS



Prez Sez

By Richard Harris

Thanks gang for showing up to support brother Steve Haney at the NTHBA happy hour at Big Buck Brewery on Friday, July 25. Did the turnout surprise you Steve? And you thought we didn't care.

It was a good turnout. I'd say we had about 30 people show up for the festivities, almost as many as a normal club meeting. As an added treat, Steve brought a few bottles of a "homebrewed" version of the beer for comparison. Steve took 5 gallons of the wort that he and Howard created, but

August Meeting Tuesday, August 12, 7 PM

The Flying Saucer
14999 Montfort Dr.
Dallas, TX 75240-7519
(972) 934-2537
COC: Special./Exp./Historical

fermented it with some yeast cultured from a few bottles of Chimay Grand Reserve. Howard's version was fermented with White Labs WLP510 (Bastogne Belgian Ale). The results really showed how two different strains of yeast (both Belgian strong ale strains) could yield two subtly different beers.

If you didn't come, you missed a good thing. Thanks go out to the Big Buck Brewery and its staff, not only for their wonderful service (and tolerance of us), but also for brewing "Steve's Grand Reserve." That is not a cheap beer to make. Howard did a great job with it. Man, what a kick! I can see why you are allowed only two of those babies. If you missed out you can still head on over to Big Buck and have a glass. It should be available for the next few months. Remember to tell Howard and the bar staff how much you appreciate the great job that they're doing.

We have held the second Bluebonnet planning meeting and I am still seeing the same faces

sitting around the table. Not that they're bad faces, but we need more support from our club. All the big responsibilities have been handed-out, so don't be scared. What we need is assistants, gofers, and warm bodies. The ball is in our court this year and it is up to us to give the most support. Another club bore the main burden last year and we all enjoyed the benefits. Now it is our turn. The meetings are held on the second Sunday of each month at 1:00 PM at the Big Buck Brewery in the upstairs bar area. There are many activities that the committee members need your help with. This includes, but is not limited to:

- Registration: Check-in of attendees, selling T-shirts and other items.
- Manual Labor: Unloading and loading equipment, setting up the displays, the awards area, the judging areas, and the tasting area.
- Judging: Handing out the flats of beer to the stewards, collecting the judging forms and recording the results.
- Decorations: Putting up decorations for the event, including the room crawl.

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BREWER ROYALE 2003

Style of the Month

Aug '03	Specialty/Exp/Historical	Cat. 24
Oct '03	Koelsch & Altbier	Cat. 8

<u>Standings</u>	<u>Points</u>
Jim Layton	6
Kelly Harris	3
Don Trotter	3
Steve Atkinson	2
Steve Haney	2
Pete Hemmingsen	2
Doug Nett	2
Mark Todd	2
Steve Haney	1
Rod Slattery	1



Brewer Royale Update

By Joe Scivicque

We have had a broad field of competitors in this year's Brewer Royale. There is still plenty of time for anyone, maybe even someone without any points, to come in and take the lead. We still have Koelsch/Altbier coming up in September to wrap up this year's Brewer Royale.

Also, please be prepared because it looks like the 2004 Brewer Royale will actually start in 2003. Last month's issue of Zymurgy indicated that the barleywine competition will be in December. That means we will have another competition in October or November.

We have had some very good beers in the 2003 competitions, and July followed that trend. There were 15 entries in the European Pale Lager competi-
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Many things must be done to bring the Bluebonnet together. You will have a lot of fun working with all the different people from the other clubs, and unless you're a very rude person, you'll make some new friends as well. Be there or be square!

The new club T-shirts will be at each meeting, so see Bill Lawrence or me to get one. If you renewed your membership before the June 1 deadline then you get a free one; otherwise, you will have to pay the bargain price of \$15. Please have your membership card with you.

And remember to buy one for that special someone in your life. Just think how great you will look walking down the street with your favorite person, each of you proudly displaying the club logo. Everyone will say, "Now there goes a good-

looking, intelligent couple that know how to enjoy themselves. Boy I wish we could hang with them!"

Happy brewing!



Happy Hour at Big Buck Brewery

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tion. Once again, our judges had a difficult time picking the top three, so they also gave three honorable mentions. Thank you judges, Jacque Keller, Steve Atkinson, Jules Smith, and Bill Lawrence, for taking on the difficult job of judging these fine beers.

And the winners are:

Honorable Mentions:

- Paul Doxey-Dortmunder
- Richard Harris-Bohemian Pilsner
- Bill Dubas-Dortmunder

Third Place:

- Doug Nett-Muenchner Helles

Second Place:

- Steve Haney-Dortmunder

First Place:

- Kelly Harris-Northern German Pilsner.

Kelly Harris is a new addition to this year's points board and his winning recipe can be found in the sidebar to the right.

We will hold a Brewer Royale competition at this month's meeting, and then the final competition for 2003 will be in October. This month's category is Specialty / Experimental / Historical (category 24). This category, as its name implies, is fairly open.

These beers will have interesting or unique ingredients, or mixes of ingredients. Specialty and experimental beers might include blends of herbs and spices, nuts, honey, special grains, cereal, or fruit. Beers with fruits or herbs as a single

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Tett(nang) Offensive

By Kelly Harris

Full Mash Recipe for 12.0 gallons (assumes 80% efficiency)

OG- 1.047 FG- 1.012
SRM- 3.8 IBU's- 35

Malt Bill:

- 13 lbs. German pils
- 5 lbs. German Vienna
- 1 lb German Dextrin Malt (Weyermann Carafoam)

Single infusion mash @ 147 F for 90 min.

Mash-out @ 168 F for 15 min.

Hops: (90-minute boil)

- 4.75 oz Czech Saaz, pellets, 3.5% AA, 75 min.
- 1.0 oz German Tett(nang) pellets, 3.3% AA, 30 min.
- 1.0 oz German Tett(nang) pellets, 3.3% AA, 5 min.
- 2 Whirlfloc tablets last 15 min. of boil.

Yeast:

- WYeast 2206 Bavarian Lager

Don Trotter shouldn't feel too bad, especially after sweeping this category at the Sunshine Challenge in Florida, because this is a bastard offspring of a recipe that he had moderate success with back in 1998. Again, Don continues to win.

The keys to success of this beer are, like all lagers, a BIG HEALTHY starter, a well oxygenated wort, fermentation temperature, and patience during lagering. Your water treatment is another big factor for this style. I treat about 14 gallons of filtered Plano water with approximately 1/2 tsp. of calcium carbonate and 1 tsp. of calcium chloride.

Primary fermentation is done at 47-50 degrees until 2/3 of the fermentation is complete, at which time I raise the temp to 58 degrees for 48 hours for a diacetyl rest. The temperature is then brought down 5 degrees per day until I reach 38 degrees for secondary fermentation. Once I reach my final gravity, I rack into a lagering keg and "crash" the temperature down to 30-31 degrees. Lager at this temperature for 6-10 weeks, then rack into a serving keg and carbonate. This beer should be filtered, but I never do. After a few glasses of beer and a week or so, this beer clears up great!..... unless I disturb the keg.

A must read for anyone interested in lagers is "Brewing Lager Beer" by Greg J. Noonan. (currently out of print).

PROST!!!!!!!!!!!!

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adjunct or primary ingredient have their own category, and would not fit this category. For instance, a raspberry wheat would likely fall into the fruit beer category, but a raspberry and chocolate enhanced stout could be a treat for a Specialty category. The brewer and the judges need to be cognizant of other categories such as 25G) Braggot containing Honey and Malt; 22) Spice/Herb/Vegetable Beer; and 21) Fruit Beer.

Specialty beers can be based on ales or lagers combining the characteristics of the underlying style with the special or experimental ingredients providing that unique character.

Experimental beers could also involve special unique processes that typical brewers would not use. A steinbier where hot rocks are added to heat the mash could be part of this category. Low alcohol beers produced through special temperature mash or other unique processes might fit.

If you have not entered this category before, please make sure you review the comments in the BJCP style guideline below. You need to provide the judges with some written (preferably typed) information regards the underlying style, special processes, unique ingredients, or historical significance.

SPECIALTY/EXPERIMENTAL/HISTORICAL

Any ale or lager beer brewed using unusual techniques (hot rocks, etc.), unique fermentables (such as maple syrup, honey, etc.), unique adjuncts (oats, rye, potatoes, etc.), low

alcohol, combinations of fruits and spices/herbs/vegetables, or historical beers (Entire, IPA with *Brettanomyces*, Louvain Peeterman, etc.). Experimental beers that do not otherwise meet the other established style categories may be entered here.

Aroma: The character of the stated uniqueness should be distinctive in the aroma. Overall the aroma should be a balanced combination of malt, hops and the featured uniqueness as appropriate to the spe-

cific type of beer being presented. If the base beer is an ale then general fruitiness and other fermentation byproducts such as diacetyl may be present as appropriate for the warmer fermentation. If the base beer is a lager, then overall less fermentation byproducts would be appropriate. The overall aroma should be balanced and harmonious.

Appearance: Appearance should be appropriate to the base beer being presented and
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Advice from a BJCP National Judge

By Jim Layton

Specialty/Experimental/Historical is somewhat of a default category for any beer that clearly does not belong in any other category, and that's OK. This category is challenging to judge and it deserves more respect than it sometimes receives.

This category isn't the place for beers that would fit into the smoke, fruit, vegetable, herb, and spice beer categories. But beers that combine two or more of these elements DO belong in this category. For example, a cinnamon-peach beer fits right in. Hmmm, that sounds pretty good.

Some additions make a beer a "specialty" beer but are not commonly considered to be fruit, vegetable, herb, or spice would be appropriate in this category. A couple that come to mind are honey, coffee and maple syrup.

Honey beers deserve some discussion. If a lot of honey is used, say more than 30% of the fermentables, the result becomes a braggot. Let taste and mouthfeel guide you. It should still clearly be a beer to belong in this category.

You might run into cases where the brewer used an unusual adjunct that contributes fermentables but doesn't have much flavor. Things like potatoes, Frosted Flakes, or tapioca will be like that. You really have to give them the benefit of the doubt, try to appreciate the experimental aspect of it, and score it on whether it is a tasty beer or not.

Historical beers can be tough to judge if you don't know the history. The entrant should provide some documentation to help the judges understand the background and the goal. Competition organizers and staff need to ensure that this info gets to the judges.

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will vary depending on the base beer.

Flavor: The character of the particular ingredient or technique should be distinctive in the flavor profile. Hop bitterness and flavor, malt flavors, alcohol content and fermentation byproducts, such as diacetyl, should be appropriate to the base beer and harmonious and balanced with the distinctive nature of flavors present.

Mouthfeel: Mouthfeel may vary depending on the base beer selected and as appropriate to that base beer. Body and carbonation levels should be appropriate to the base beer style being presented.

Overall Impression: A harmonious marriage of ingredients, processes and beer.

Comments: Overall balance is the key to presenting a well-made specialty beer. The distinctive nature of the stated specialty should complement the original style and not overwhelm it. The brewer should recognize that some combinations of base beer styles and ingredients or techniques work well together while others do not make for harmonious combinations. The brewer must specify the underlying beer style as well as the type of unique ingredients used, process utilized or historical beer style being brewed. If the base beer is a classic style, the original style should come through in aroma and flavor. Additionally, whenever multiple fruits, spices, herbs or vegetables are used each should be distinctive in their own way. For historical styles that may not be known

to all beer judges, the brewer may provide a copy of the text of references to these beers as an aid to the judges.

Vital Statistics: OG, FG, IBUs, SRM and ABV will vary depending on the underlying base beer.

The Nuances of German Beer Nomenclature

By Steve Holle

I enjoyed Joe Scivicque's article on the European pale lagers last month. He did a very good job of succinctly summarizing the development of the style.

I thought I might add some background to the term "Urquell" as well. "Ur" is a suffix that means "original" in German. "Quelle" literally means "spring", but it also means figuratively "source", and in this context "Urquell" literally means "original source".

In typical Germanic fashion, the choice of words to name a beer is quite precise in Germany. The ending "er" is added to a city name to indicate that a person or thing came from that city. Therefore, Weisse from Berlin is Berlin"er" Weisse, a Helles from Munich is a Muenchn"er" Helles, and beer from Pilsen is called Pilsen"er". Only a beer from the respective city can bear that city's name. Therefore, it would be totally inappropriate in a German's eyes for an American in Dallas to brew Koelsch. Koelsch is named after the city Koeln (Cologne), and only beer brewed within "sight of the cathedral dome" (Koelner Dom) can therefore

bear the name Koelsch. It would be more correct to say a "Koelsch-style" beer if it wasn't brewed in Cologne.

For this reason, you will never see the name "Pilsener" (or Pilsner) used on a German beer label. The reason? The German beer was brewed in Germany, not Pilsen. That's why Germans refer to their favorite beer style as "Pils". The name Pils indicates the heritage of the style, but doesn't dishonor the original which truly is a "Pilsner" because Pilsner Urquell is actually brewed in Pilsen.

Other beers in Germany that are credited with creating a certain style also receive the prefix "Ur", such as "Einbecker Ur-Bock" since the brewery in Einbeck is credited with inventing the Bock style. (Although, the "Ur" prefix apparently may also refer to "Ur-typ" where the beer isn't actually the original beer, but it is brewed in a manner to reflect the same character and style of the original.) Paulaner refers to Salvator as "Ur-Paulaner" since this was the original Paulaner beer first brewed by the monks to sustain them during their fasts. The name "Salvator" is protected by patent. However, the suffix, "-ator", in deference to the original Salvator is added to the names of other Doppelbocks such as Celebrator and Optimator. Over 100 Doppelbocks bear the "-ator" suffix.

However, in these days of multi-national markets and mergers, the naming of the brewing location can also be a restriction on expansion. If the Pilsner Urquell brewery wanted

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to open another brewery to produce its beer outside of Pilsen, would it have to change its name? This scenario isn't far fetched, since the PU brand/brewery is now owned by SABMiller. Coors has the same issue due to their slogan "Brewed with Rocky Mountain Spring Water".

As an aside, JFK's speech in Berlin in the early 1960s where he is credited with saying, "I'm a jelly doughnut", has to do with this same issue of the "er" ending. JFK said, "Ich bin ein Berliner" when he should have said "Ich bin Berliner". In Ger-

man, when referring to one's place of origin, the speaker would not say, "I'm an American", they would say something translated more closely as, "I'm American". Since a popular pastry made in Berlin was called a "Berliner", and JFK put the article "a" or "ein" in front of it, someone could make a stretch and say that he called himself a jelly doughnut. However grammatically incorrect, any German listening to the speech would have known what JFK meant.

Prost, Prost Kameraden! Prost, Prost!

A Handbook of Basic Brewing Calculation

NTHBA club member Steve Holle has written a book that is being published by the Master Brewers Association of the Americas. It's called ***A Handbook of Basic Brewing Calculations***.

There are 10 chapters and each was reviewed by a MBAA member as well as the Technical Director, Ray Klimovitz, and MBAA First Vice President, Inge Russell. Steve is making no money on the book. All proceeds go to the MBAA, a non-profit institution. The book is geared mostly towards professional craftbrewers, but much of the material would be helpful to the serious homebrewer. In fact, many of the calculations and methods were worked out in Steve's garage while homebrewing.

Steve would like to donate a copy to the club and thought it might be most useful if left with Kelly Harris at Hombrew Headquarters to be used as a reference for club members/customers. The book is for sale, but not actually in print yet. You can get more info by going to <http://www.mbaa.com> and clicking on the book picture in the upper right corner. The MBAA is hoping that homebrewers might have an interest in the book also, and Steve would be curious to see how much interest the NTHBA members might have in it.

Please contact Steve if you have any questions.

Stephen R. Holle
972-378-1772
972-378-5235 fax
steveholle@northwesternmutual.com

Competition Corner

By Joe Scivicque

We are closing in on the fall competitions in our circuit. The Cactus Challenge is in September and the entry deadline is August 29. The Dixie Cup is in October and the early entry deadline is October 4.

There is plenty of time to get a few ales ready for the Dixie Cup and possibly

even a lager. If we rally hard, we can take the Dixie Cup from the Foam Rangers this year.



I get on a soap box once in awhile (okay, maybe daily about one thing or another) about competitions being about more than winning. In my opinion, as many of you have heard, you can learn something from the score sheets you get back. We also build camaraderie and friendships with folks from our own and other clubs.

I want to encourage you to enter the Cactus Challenge this year.



The Ale-ian Society always supports the Bluebonnet Brew-Off. We need to return the favor and support their club's premiere event.

We will have packing parties for both the Cactus Challenge and the Dixie Cup at Homebrew Headquarters. The pack-

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ing party for the Cactus Challenge will be on Wednesday, August 20 at 6:00 PM. Remember, you pay the entry fees and the club will pay to ship.

The September edition of "Livin' The Brews" will have more information on the Dixie Cup packing party. You can check out the following home page for Dixie Cup info, <http://www.crunchyfrog.net/dixiecup/>.

For details on the Cactus Challenge, check out our NTHBA MSN web page. A copy of the competition packet has been posted there for you to read. You can also check out the Ale-ian Society home page, http://aleian_society.tripod.com/.

Now go brew some beer.

Bluebonnet Update

By Steve Hacker

Do you like to draw? Do you have a creative idea for next year's Bluebonnet Brew-off artwork? Now's the time to get your creative juices flowing!



Criteria for Artwork Submission

Artwork must be completed by

October 1st, 2003. It may be hand drawn or computer generated. If hand drawn, give it to a Bluebonnet Brew-off committee representative from your club. They will deliver it to the Octo-



ber meeting for review. Note: Hand drawn entries may require some minor changes for printing. If computer generated, submit it electronically in a standard graphics format to bbadmin@bluebonnetbrewoff.com by October 1, 2003. Preferred format is vector based images.



Three different images will be considered for the following areas:

Decal for Stein

Maximum of 9 colors

Theme: Open but should reference Bluebonnet flowers, Texas and/or homebrewing.

Notes: Decal size is approximately 5 X 5 inches.

Poster

Maximum of 5 colors

Theme: Similar to above but

must contain reference to homebrewing clone beers. Notes: Final poster size will be approximately 11 X 17 inches.

T-shirt and Glass

Maximum of 5 colors

Theme: Open but should reference Bluebonnet flowers, Texas and/or homebrewing.

Notes: This artwork will be the larger image that will appear on the back of the shirt.



Cliff's Theory

Submitted By Doug Nett

In one episode of 'Cheers', Cliff is seated at the bar describing the "Buffalo Theory" to his buddy, Norm. I don't think I've ever heard the concept explained any better than this....

"Well you see, Norm, it's like this...A herd of buffalo can only move as fast as the slowest buffalo. And when the herd is hunted, it is the slowest and weakest ones at the back that are killed first. This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular killing of the weakest members.

In much the same way, the human brain can only operate as

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The Brewers Calendar 2003

Revised August 2003

August

- 2 NTHBA Club Summer Party**
Location: Ernest Paul Pewitt's Home
- 2 National Mead Day**
- 10 Bluebonnet Planning Meeting—1:00 PM**
Location: Big Buck Brewery
- 12 August Club Meeting - 7:00 PM**
Location: Flying Saucer
Brewer Royale Competition - Category 24
Specialty/Experimental/Historical Beers
- 18 Accepting entries for
Cactus Challenge Homebrew Competition**
- 20 *Packing Party for
Cactus Challenge Homebrew Competition***
Location: Homebrew Headquarters—6:00PM
- 29 Entry Deadline for
Cactus Challenge Homebrew Competition**

September

- TBD Club Brew Day**
Location: TBD
- 9 September Club Meeting - 7:00 PM**
Location: BJ's Brewhouse Lewisville
- 12-13 Cactus Challenge Homebrew Competition**
Location: Lubbock, TX
- 14 Bluebonnet Planning Meeting—1:00 PM**
Location: Big Buck Brewery
- 25-27 Great American Beer Festival**
Location: Denver, Co.

October

- TBD Club Brew Day**
Location: TBD
- TBD Accepting entries for
Dixie Cup Homebrew Competition**
- TBD Entry Deadline for
Dixie Cup Homebrew Competition**

- TBD Packing Party for
Dixie Cup Homebrew Competition**
Location: Homebrew Headquarters
- TBD Dixie Cup Homebrew Competition**
Location: Houston, TX
- 4 NTHBA Club Oktoberfest Party**
Location: Bill and Julie Dubas' home
- 12 Bluebonnet Planning Meeting—1:00 PM**
Location: Big Buck Brewery
- 14 October Club Meeting - 7:00 PM**
Location: Bavarian Grill
Brewer Royale Competition - Category 8
Koelsch & Altbier

November

- 1 Club Brew Day/Teach a Friend
to Homebrew Day**
Location: TBD
- 9 Bluebonnet Planning Meeting—1:00 PM**
Location: Big Buck Brewery
- 11 November Club Meeting and
Election of club officers - 7:00 PM**
Location: Gingerman

December

- TBD Club Brew Day**
Location: TBD
- TBD NTHBA Club Christmas Party**
Location: TBD

** NEW OR REVISED ITEMS HIGHLIGHTED IN
ITALICIZED FONT **

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



Two Rows Restaurant and Brewery

Construction on the new Two Rows location is proceeding well. This is a shot of the front of the building, taken from the southbound access road of the Dallas North Tollway. The restaurant is located just south of Trinity Mills Road. A few workers are busy inside, installing the brewery and restaurant, but it looks like a few months of work still remains before it will open.

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fast as the slowest brain cells. Now, as we know, excessive intake of alcohol kills brain



cells. But naturally, it attacks the slowest and weakest brain cells first. In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine. And that, Norm, is why you always feel smarter after a few beers."



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

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

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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!

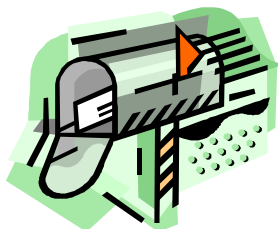
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Visit the NTHBA Website at <http://www.hbd.org/nthba/>

The Living Brews and Brewing Equipment



Livin' the Brews Newsletter
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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.