



# LIVIN' THE BREWS



## Prez Sez

By Richard Harris

Well gang, here we are. Another month has come and gone and the summer is winding down.

We started it off with the Spring Party at Don Trotter's house, which from what I have been told, was quite a bash. Sorry I had to miss it. I know the food had to be great. Crawfish! Gotta love em!

Did you all get out to the garage. . . . I mean the "Donnie Style Brewery?" Don has a real nice setup. No wonder he brews such great beers and takes all those medals.

## September Meeting

Tuesday, Sept. 9, 7 PM

BJ's Brewhouse  
2609 S. Stemmons Fwy  
Lewisville, TX 75067  
(972) 459-9109

Next was the Summer Party at Earnest Paul and Myra Pewitt's home. I didn't miss this one. If you missed it, you really missed a good party. Ernest had his big cooker/smoker all fired up and chucked full of wonderful treats. The table was covered with a wide assortment of side dishes. Our members did a great job with those. Thanks y'all for pitching in.

Everyone made a real pig of themselves. . . . especially the guest of honor. As a matter of fact . . . the guest of honor was a pig, a big red juicy pig complete with apple-in-mouth and all the trimmings. Heck, I think I even saw it smoking a cigar at one point, and a nice one too, a Punch. Hey, the pig's got class. It's hard not to enjoy yourself at a party like that even if you're on the menu. Great job Ernest.

And the beer, let's not forget that beer ya'll. Every last drop was hand-made by the North Texas Home Brewers Association. I didn't count how many kegs there were, but I would

guess about 10. Do you want to know something? There was not one bad beer in the lot. With that many beers you would think there might be at least a mediocre one, but no, each one was top notch.

I can't speak for everyone, but I did not miss the commercial beer at all. The way I see it, we are a homebrew club, so why spend good money on beer someone else made and didn't put the love and care into it that we do. The club parties are a perfect time and place to show off your skill and share your precious brew with friends and fellow club members.

The party was scheduled to end at around 10 PM, but I think I remember Deb and I leaving at around midnight, or shortly there after. We were not alone. Ernest and Myra did a wonderful job and I want to thank them for opening up their home and inviting us in. Great job you two.

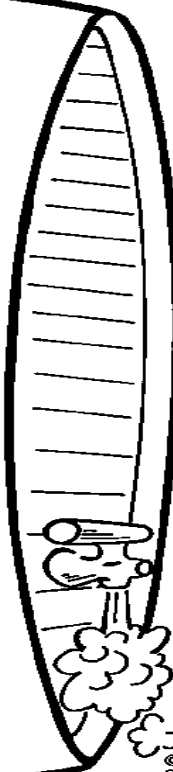
Now, next on the calendar is the club Oktoberfest party at Bill and Julie Dubas' home. You will find all the details in this newsletter. I sure ain't-a-gonna miss it and I plan to bring a keg of my own and one or two of those side dishy things.

Just look at all the fun things we do throughout year. I have  
*(Continued on page 2)*

**BREWER ROYALE 2003**  
Style of the Month

Oct '03	Koelsch & Altbier	Cat. 8
<b><u>Brewer Royale 2004</u></b>		
Nov '03	Barleywine	Cat. 12
March '04	Mead	Cat. 25
April '04	Extract Brews	N/A

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



1:00 PM at the Big Buck Brewery upstairs in the bar area. We have a great time planning the next Bluebonnet and discussing the business at hand. Your club needs your support, so get your butts out there and lend a hand. I think some show up just for the beer. Howard does make a fine bunch of brews.

Also, let's not forget "Steve's Grand Reserve". We need to get out there and drink that up for Steve and Howard. Howard and the management at Big Buck were gracious enough to put their money where their mouths are and honor Steve with brewing a 14 bbl batch of a not so cheap a beer.

So let's not wimp out! I plan on being there this weekend to do my part and drink as much of Steve's Grand Reserve as they will allow. Care to join me?

Happy Brewing!

*(Continued from page 1)*  
belonged to a lot of clubs but never one that gave its members so much for so little. If you don't get out and enjoy it you have nobody to blame but yourself. This is a personal invitation from your Prez to come on out and join the fun.

Next, please check your newsletter for the competitions coming up and have those entries ready. We want to get as many medals as we can and show the other clubs who the real brewers are in this neck of the woods.

I've been working my little brew system pretty hard and I ain't through yet. I brewed a ten gal batch of American Lager this Sunday, and I'm not quite sure, but I thought I saw a few spies from Budweiser creeping around. Those guys are always hitting me up for tips. The nerve of some people.

Ok, I know you probably get tired of hearing it but not as tired as I get having to say it. The Bluebonnet Committee meetings are held on the second Sunday of each month at



**Ernest Paul & Myra Pewitt at the Summer Party**

## Brewer Royale Update

By Joe Scivicque

There's one 2003 Brewer Royale competition left, and the championship is up in the air. In fact, we have the potential for a three way tie. So, if you want to be part of a nail biter, show up for the October meeting. The last competition will be for Koelsch and Altbier, Category 8.

The battles have been big ones in this 2003 competition. In the August competition, like many of the previous ones this year, the judges had a hard time agreeing on the top place from the Experimental, Specialty, and Historic beers. Thank you judges, Kristen Jacek, Rich Toth, Steve Holle, and Phil Faulconer, for taking time away from socializing for the difficult task of judging those fine beers.

And the winners are: Honorable Mention: Bill Dubas, Grafstyle Vienna; 3<sup>rd</sup> Steve Atkinson, American Light Lager with Orange, Honey, and Ginger; 2<sup>nd</sup> Bill Dubas, Baltic Porter; 1<sup>st</sup> Russ Bee, Heather Ale.

Russ' winning recipe can be found in the sidebar at right.

It looks like the gauntlet has been thrown down! Get those beers ready and you could take a ribbon and a Brewer Royale honor.

### COMPETITION ALERT:

The 2004 Brewer Royale season will start in November 2003. I know that it's late notice, but the AHA sprung this on us at the last minute. To make matters worse, the style

## Heather Ale

By Russ Bee

The recipe for the Heather Ale is a base beer I use a lot when making fruit beer. It is an extract brew with a little crystal steeped in the kettle to add body and sweetness.

For 9 gallons at O.G. 1.052;

14.5 pounds Pale Syrup

3 pounds American crystal 10L, placed in muslin bag and steeped in kettle with about 12 gallons water until temp. reaches 170 degrees. Rinse it with a little kettle water to rinse out sugars, then add the syrup and proceed to boil for 90 min.

15 I.B.U.'s of Hallertauer Mittlefreu in boil last 60 min. of boil, Cool wort and pitch White Labs #001 yeast.

The Heather flavor comes from fresh Heather flowers added at bottling. I boiled 12 oz. Heather flowers with the priming solution then poured it through a strainer into my bottling bucket. If I were to do it again, I'd probably increase the Heather to maybe 12 Oz. per 5 gal. instead of 12 oz per 9 gal. I have a feeling this is one of those beers that will vary depending on the type/freshness etc. of the Heather. It is a very pleasant beer.

P.S. Tell Jim Layton I'm brewing a Koelsh this Monday.

will be barleywines.

Here is what's on the AHA Calendar and our Brewer Royale calendar in the coming months:

AHA December 2003 (NTHBA November 2003): Barleywines.

AHA April 2004 (NTHBA March 2004): Mead.

AHA May 2004 (NTHBA April 2004): Extract Brews.

## Competition Corner

By Joe Scivicque

The sun has set on the Cactus Challenge entry deadline, but the Dixie Cup is on the horizon. The Cactus Challenge is Sept. 12 and 13.

The Dixie Cup early entry deadline is Oct. 3 with late entries accepted until Oct. 10. Late entry fees jump to \$10 from \$6 early entry fees.

We will hold a packing party for the Dixie Cup on Wednesday Sept. 24, 6:00 pm at Homebrew Headquarters. As always, the club will pay for the shipping.

If you can't make the party, please get your packed beers to HBHQ no later than Monday morning Sept. 29 or risk that \$10 entry fee.

I won't harass you with a soap box this month. But, it would be nice to take the Dixie Cup and the Gulf Coast Challenge.

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

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For more details on the Dixie Cup see, <http://www.crunchyfrog.net/dixiecup/>.

For details on the Cactus Challenge see <http://www.cactuschallenge03.org/>.

GET OUT THE HOMEBREW.

## Smooth Brewing at Joe's

By Joe Scivicque

August of this year will mark the fifth anniversary of my first brew, a kit stout to which Jack Morgan convinced me to add 4 pounds of dark malt syrup. I'm glad he did, because I remember that beer being very heavy and flavorful making me want to brew more.

I just finished putting a batch of "Not a Stout Porter Tweaked" in the fermenter and headed for the shower at 3:30 pm July 5. I reflected on how the day went and thought it worth jotting down.

I struggled with two terms. I capitulate on the first, HERMS (Heat Exchange Recirculating Mash System). For lack of a short description of my brewing system, I'll call it a HERMS system. The second was a bit more difficult. How do I describe the stage I am in with my system? I can't say it's finished. That definitely is the wrong connotation. Completed doesn't work for me because that seems much like finished, not to mention it seems to imply I actually had an end design in mind when I started. So, I settled on the term stable.

I perceive the term as a reasonable description of the manner

in which I use the system. It's not complete, because I know I will make tweaks, additions, and maybe major component or method changes in the future. It's not automated, but it works for the manner in which I have come to brew. And, this term actually describes the way my brew day went as well. Very stable. That may sound boring, but I was actually pleased with the way the day progressed.

My system starts with Ken's Mega Brew Tower from Wichita Home Brew Supply. It's a 3 tier system that I was lucky enough to win in a Bluebonnet raffle two years ago. I use a 10 gallon picnic water cooler for a combination mash and lauter tun and two 15 gallon converted kegs for boil kettle and hot liquor tank. The latest addition that makes me feel the system is stable is the circulation coil in the hot liquor tank.

I picked up brass pipe fittings and other elusive items at McMaster-Carr ([www.mcmaster.com](http://www.mcmaster.com)), a large pipe and fitting supply house. These guys have almost everything you need as far as fittings go.

I cut two holes in my hot liquor tank and inserted 3/8" x close brass nipples in each hole. On the inside of the tank, a 450 F rated Teflon washer slips over each nipple backed up by a brass pipe nut. Then a FPT to tubing connector connects each nipple to approximately 10 feet of coiled 3/8" copper tub-

ing. On the outside, a brass washer is fitted on the nipples. I previously purchased these washers at Elliot's in Plano, but they did not work out for my original intent. Couplings back up the brass fender washers. Six inches of nipples extend out from each coupling and connect to a 90 elbow. Inserted in the 90 degree elbows are MPT to 3/8" barbed tubing connectors.

I use vinyl tubing to connect the output of the mash tun to a March pump and the output of the March pump, via vinyl tubing, to the barbed hose connectors. A short piece of vinyl tubing connects to the opposite barbed hose connector to run back into the top of the tun.

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Joe's HERMS System



**Hot Liquor Tank with  
HERMS Coil**

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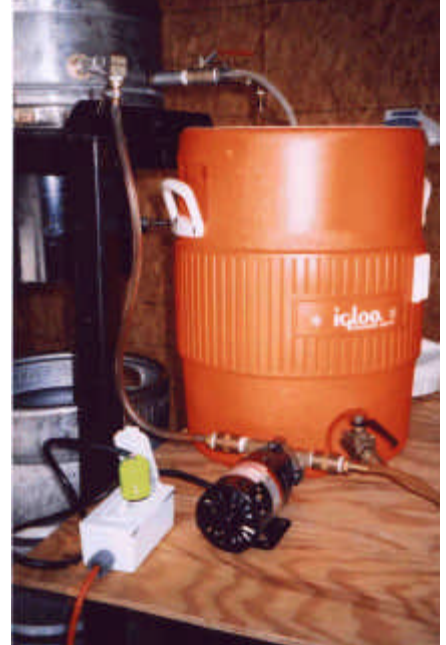
Once the water is boiling in the hot liquor tank, I estimate that I can raise the temp on a 5-gallon batch by about a degree every 1 to 2 minutes. But, stabilization is the point here. Although it's not automated and requires a fare degree of attentiveness, this setup now leaves me with less fiddling than before. Previously, I used a separate tank to immerse a coil

in for recirculating the wort and raising the temp.

During my five years as a brewer, I can easily describe my brew day processes as somewhat unstable. As most of the brewers I know, I have experienced my share of boil overs, stuck mashes, worry over slow fermentation starts, running out of gas in the middle of a boil, and numerous other mishaps. I have opened cabinet drawers to discover I am out of Irish moss in the middle of a boil. I've had those dreaded contaminations on a couple of occasions. I'm not absolutely certain, but I am convinced that the last time I made an oatmeal stout, I forgot to put the oatmeal in the grist.

But, July 5, 2003 was not that way. It was stable like the system.

I lined up all my ingredients in advanced. I got an 8:15 a.m. start. The sparge went longer than normal, but that's mainly because I wasn't trying to rush things. I suppose that's part of the reason that things went smoothly. I was in a relaxed state during the process, al-



**Igloo Cooler Mash Tun**

most on auto-pilot. And, I suppose I might as well throw in the word confident. I was confident in my planning, confident in my steps, and confident in my outcome. That does not mean I won't experience mishaps in the future. It just means I have finally reached the point where I know within a reasonable approximation how my beers will turn out, and can repeat results as well as we home brewers can expect. And, if I make a mistake, I don't let it get to me. Is that perfect? No, but again, I can best describe my process and brewing ability as stable.

It took me five years to get here. I'm finally comfortable during my process or as the well worn phrase in our circle goes I can "sit back, relax, and have a home brew" while I brew.



**Hot Liquor Tank (Exterior View)**



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

## This History of Oktoberfest

While millions toast Oktoberfest as a celebration of beer, few realize its origin actually honors a celebration of love and marriage. In fact, now the world's largest festival, Oktoberfest grew from a wedding party for Prince Ludwig (later to become King Ludwig I) and Princess Therese of Saxony-Hildburghausen, held in Munich on October 12, 1810.

The citizens of Munich were invited to attend the wedding festivities, which took place on the fields in front of the city gates. With all of Bavaria invited, almost 40,000 guests celebrated the royal event as a festival complete with horse races, food, dancing and, most significantly, beer.

Prince Ludwig encouraged the Munich breweries to create a new style of beer to commemorate his wedding. This kind of brew became known as Märzen, because it was brewed in March and cold-stored in caves



(pre-refrigeration days) until it was ready in early fall.

The decision to repeat the horse races in following years launched the tradition of the Oktoberfest. And, the fields in front of the city gates became named Theresienwiese (Theresa's fields) in honor of the Crown Princess, although the locals have since abbreviated the name simply to the Wies'n.

In 1811, at the Wies'n, the horse races were joined by carousels, swings and a fun-fair. Visitors were able to quench their thirst at small beer stands, which grew rapidly. By 1896, the beer stands were replaced by the first beer tents and halls, backed by The Paulaner Brewery and other breweries, as well as enterprising landlords.

Evolving from the Royal Wedding in 1810, Oktoberfest truly is a marriage of beer and fun. Today, the Oktoberfest is the largest festival in the world, updated with international flavors and characteristics of the 21st century. The wedding celebra-

tion of 40,000 Bavarians has evolved into a beer celebration for 6 million visitors from around the world. Since the Oktoberfest is still held on the Theresienwiese, the locals refer to the event simply as the Wies'n. This year's 170th Wies'n takes place from September 20 to October 5.

Oktoberfest beers are brewed similarly to the reddish-amber Märzen beers served at the original celebration. Under German law, only breweries within the Munich city limits can participate in Oktoberfest. Today, there are six Munich breweries serving official Oktoberfest beers at the festival, two of which are Paulaner and Hacker-Pschorr. In fact, Paulaner and Hacker-Pschorr are the only two beers allowed to use the official Oktoberfest logos in the United States. Both are imported by Paulaner North America, brewed in Munich and were available at the very first Oktoberfest celebration. Appropriately, Paulaner Oktoberfest-Märzen is the number-one selling Oktoberfest beer in the world!



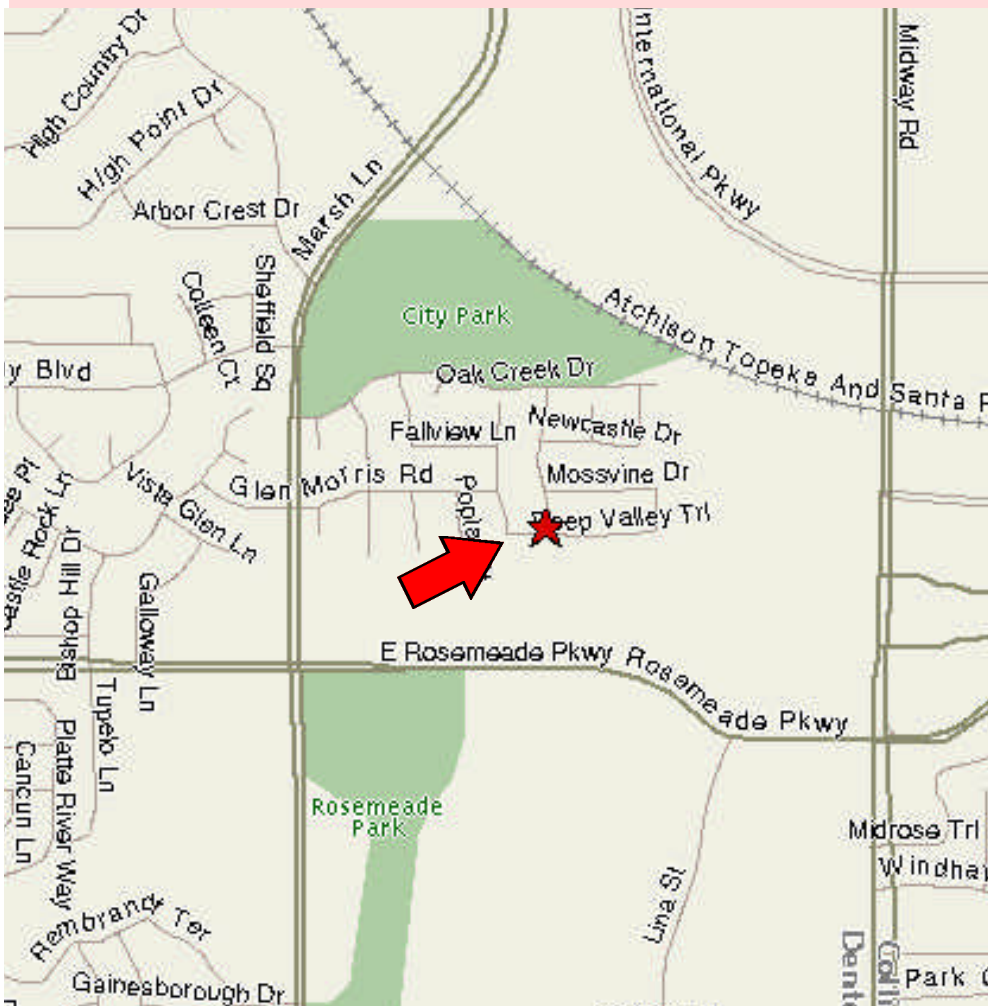
## NTHBA 2003 Oktoberfest Party

By Bill Dubas

My wife, Julie, and I will be hosting the NTHBA Oktoberfest party this year on Saturday, October 4. Please plan on attending. The party will start at 5PM. We have asked Ernest Paul Pewitt to provide the bratwurst, just like he did for last year's Oktoberfest party, so bring your appetite and a side dish to share. The club will not be providing any commercial beer, so please also bring some homebrew in bottles or kegs to share. I will be providing two 3-gallon kegs of homebrew. One is an altbier and the other is a rauchbier. We have a lot of room for kegs and coolers out on the deck and patio. If you are bringing a keg, please also bring the necessary items to dispense (CO2, picnic tap, tub of ice, etc.). See you soon!

Bill and Julie Dubas  
3705 Peppertree Drive  
Carrollton, TX 75007

Questions?  
972-862-8518 (home)  
469-831-7650 (mobile)  
bill\_dubas@hotmail.com



### Directions from the corner of Marsh Lane and Rosemeade Pkwy

1. North on Marsh Lane to Glen Morris Road (first street on the right, past storage facility)
2. Right turn onto Glen Morris
3. Straight on Glen Morris until street "T"s into Grandview.
4. Right turn onto Grandview
5. Grandview will take a sharp left turn and become Deep Valley Trail.
6. Left turn onto Peppertree, which will be first street on the left.
7. Second house on left is number 3705 (single story house with tan brick)



# The Brewers Calendar 2003

Revised September 2003

## 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
- 24 *Packing Party for  
Dixie Cup Homebrew Competition***  
*Location: Homebrew Headquarters 6PM*
- 25-27 Great American Beer Festival**  
Location: Denver, Co.

## October

- TBD Club Brew Day**  
Location: TBD
- 3 *Early Deadline for  
Dixie Cup Homebrew Competition***
- 4 NTHBA Club Oktoberfest Party—5:00PM**  
Location: Bill and Julie Dubas' home
- 10 *Late Deadline for  
Dixie Cup Homebrew Competition***
- 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
- 16-18 Dixie Cup Homebrew Competition**  
Location: Houston, TX

## 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](mailto:bill.dubas@hotmail.com) Thanks

## T-shirts! Get your T-shirts!

If you renewed your membership by the June 1<sup>st</sup> deadline then you are entitled to a free club T-shirt.

Richard Harris brings them to each meeting, so find him, show him your membership card, and he'll give you your shirt and check you off the list.

If you didn't make the deadline, you can purchase as many T-shirts as you would like for \$15 each. The shirts are very well done and look great. The money we collect for these shirts will help pay for all the fun things we do throughout the year.

Oh yes, Richard will have them with him at the Bluebonnet planning meetings also.

## T-shirts! Get your T-shirts!





## Mead Study

Jane Chattoe of CNN reported that scientists for The Royal Society of Chemistry are soliciting newlyweds to help conduct a study to prove or dis-prove the aphrodisiac effects of an ancient honey-based drink.

The term honeymoon comes from a custom in ancient Persia when couples drank mead every day for one "honey month" after matrimony. This helped achieve the right frame of mind for a successful marriage. "If a son was born nine months later, the mead maker was congratulated on the quality of its produce."



# 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](mailto:bill_dubas@hotmail.com).

## North Texas Home Brewers Association, Inc. Board of Directors

President _____	Richard Harris _____	(972) 394-8166 L.r.harris@att.net
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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.

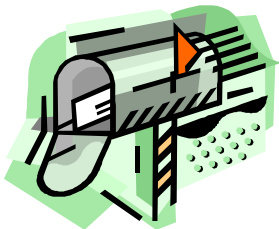
## Club Brewmeisters

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  
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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.