



# LIVIN' THE BREWS



## Prez Sez

By Richard Harris

Well, by the time you read this, the Oktoberfest party will have come and gone like the summer of 2003.

I hope everyone had a wonderful time and enjoyed each other's company. There is one more big bash this year, the Christmas Party, and I hope nothing causes me to miss it (The Big Mohonker).

All and all this has been quite a year for us as a club. We had new and different meeting places, more parties and events, new T-shirts, free T-shirts, more drawings and prizes, and we took a lot of awards in the competitions, which, by the way, are not over. We have the Dixie Cup coming up and I know we'll do

## October Meeting

Tuesday, Oct. 14, 7 PM

## Bavarian Grill

221 W. Parker Rd. Suite 257  
Plano, TX  
(972) 881-0705

COC: Koelsch & Altbier

well there too. You all are some very strong and talented brewers.

The goal of your board members this year was to bring more to the club members and give everyone that cared to participate more variety and a more exciting club. We feel it was a success due to the growth in membership and the feedback we have received from you.

We did not accomplish everything we set out to do but we did see most your (and our) ideas come to be. We, your board members, have enjoyed representing you and we hope you feel that we did our job well and hopefully you all feel you got your moneys worth. And most of all, we hope you are all having a great time.

Fall is here and winter is sliding in. There are a few more events in store for us this year, but before you know it, it will be time for winter to move

over and make room for a new season and year. Like the seasons, your board members will be moving over to make room for new faces and new ideas. Some will choose to stay, but some will want to pass their post to others and give them a chance to present their ideas and do their part for our club.

At the November meeting, we will vote for new board members to fill these positions. We have a few volunteers, but we need more. If you feel you would like to be a board member and help your club, please let us know. We will be signing up more volunteers at the next meeting.

The way it works is you volunteer and then the club body votes on who they want to be on the board. Once elected, you attend the first board meeting and together decide who does what. You can flip a coin, draw straws, arm wrestle, or whatever.

Being a board member is not a hard job and actually is a lot of fun. You also learn much more about your club. Plus, if there is something you don't like or agree with, this is your chance to change it.

Stand up and make a difference! Happy Brewing!

BREWER ROYALE 2003		
Style of the Month		
Oct '03	Koelsch & Altbier	Cat. 8
<u>Brewer Royale 2004</u>		
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

## Brewer Royale Update

By Joe Scivicque

This is it brewers. Your last chance to run for the 2003 Brewer Royale is at the October club meeting. We could be looking at a 3 way tie from a strong list of contenders.

This last competition will be Koelsch and Altbier, Category 8.

Alt, of course, being a German adjective meaning "old" implies that an Altbier is one following the old tradition. That tradition being top fermented beers. The Altbier is one of the German holdouts resisting the rise in popularity of lager beers. Michael Jackson describes the beer as being "very much a local style in Germany." I interpret this remark as meaning it has some particularly unique variation depending on the region in which it is brewed. The primary regions of its production in Germany are Dusseldorf, Munster, and Hanover with some smaller production in other areas.

Altbier can be considered the German equal to the Belgian and English ales. The color will typically be bronze to copper-brown similarly, but varying from its European cousins by restraining the flavor of fruitiness. Yeast selection for Altbier should produce fewer esters than Belgian and British ale strains. These beers are very smooth and clean as a result of cold maturation. Some Dusseldorf brewers use infusion mashing while others decoct. The traditional hop variety used is Spalt.

Koelsch has its origins in pre-World War I Germany. The breweries in Cologne were making top-fermenting Wiess (white, not wheat) beers. Faced with mounting competition from Pilsners after WWI, the Cologne brewers refined their beers with the use of paler malts, cold maturation, and filtration. Koelsch has been refined to a very pale beer with a finely laced head. The grist is all malt with less than 15% wheat malt added to lighten the color and increase head retention. German hop varieties are traditionally used.

The breweries in Cologne, Germany, have ensured their place through the legal appellation of their Koelsch. The Cologne Association of Brewers reached consensus in the 1960's on what constitutes a Koelsch. After two decades of court battles, they reached agreement with the German Government in 1985 on the terms defining the style. The agreement also restricts the use of that term to breweries in Cologne and established producers from Dormagen, Bonn, and Bedburg.

Here are the BJCP guidelines for Altbier and Koelsch.

## 8. KOELSCH AND ALTBIER

### 8A. Koelsch-Style Ale

**Aroma:** Light hop aroma, German noble or Czech Saaz hops, giving a light fruitiness. Maltiness none to low. No diacetyl, as this is a lagered beer resulting in a clean finish with just a hint of fruitiness from primary fermentation at ale temperatures. Low sulfur aroma, similar to that of pale continental lagers, is acceptable, particularly in a young Koelsch.

**Appearance:** Very pale to light gold. Very clear/brilliant. White head lingers as Belgian lace on the sides of the glass.

**Flavor:** Soft, rounded palate; light hop fruitiness and a delicate dryness to slight sweetness in the finish. Clean fermentation with just a little residual fruitiness from ale fermentation temperatures. No diacetyl. Medium-low bitterness. Balanced toward bitterness but malt character should not be completely overshadowed.

**Mouthfeel:** Light side of medium body. Medium carbona-

*(Continued on page 3)*

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

*(Continued from page 2)*

tion. Smooth, crisp mouthfeel.

**Overall Impression:** A delicately balanced beer with just a hint of flavor/aroma hops and fruitiness that finishes dry to slightly sweet with a crisply refreshing bitterness over a base of smooth Pils malt flavor.

**History:** As an appellation, the Koelsch name can only be used for beers brewed in Koeln (Cologne), Germany, where it is a native style.

**Comments:** Brewed at ale temperatures, then cold conditioned to reduce fermentation byproducts.

**Ingredients:** European hops only. Pils malt; small amounts of wheat may be used (<25%).

**Vital Statistics:**

OG: 1.040-1.048

IBUs: 16-30

FG: 1.008-1.013

SRM: 3.5-5

ABV: 4.0-5.0%

**Commercial Examples:**

Malzmuehle, Hellers, PJFrueh, Paeffgen, Sion, Kueppers.

**8B. Duesseldorf Altbier**

**Aroma:** Munich malt aroma, with a restrained fruitiness. Hop aroma may vary from low to moderate.

**Appearance:** Orange-copper to brown color, with brilliant clarity. Thick, persistent head.

**Flavor:** Assertively bitter, with intense Munich malt-derived flavor to support. Fruity esters should be restrained; some chocolatey notes are often present. Hop flavor should be low

to medium.

**Mouthfeel:** Medium-bodied, with moderate carbonation. Some commercial examples have a dry finish resulting from a combination of high bitterness, higher attenuation, and moderate sulfate in the water.

**Overall Impression:** Bitterness is very high, especially in relation to the (moderate) gravity. Munich malt character lends balance, resulting in a bittersweet character. Very smooth from fermentation at the lower end of the temperature range for ales, followed by a period of lagering.

**History/Comments:** A very bitter beer with a pronounced Munich malt character. Ingredients, fermentation at low temperature (for an ale), and a lagering period combine to lend a cleaner palate than for most ales. Predates the isolation of bottom fermenting yeast strains, though it approximates many characteristics of lager beers. Many Northern German Altbiers are lagers.

**Ingredients:** German Munich malt is essential to obtaining the necessary depth of malt character. Hops are traditionally Spalt, though other German varieties are often used.

**Vital Statistics:**

OG: 1.040-1.055

IBUs: 40-60

FG: 1.012- 1.019

SRM: 11-19

ABV: 5-5.5%

**Commercial Examples:** Zum Uerige, Zum Schluessel, Im Fuchschen, Widmer Ur-Alt.

**8C. Northern German Altbier**

**Aroma:** Little aroma; malt should dominate to the extent that any aroma is discernible.

**Appearance:** Copper to brown color; very clear. Good head retention.

**Flavor:** Assertively bitter yet balanced. Munich malt-derived flavor, along with a chocolate-like malt aspect, supports the bitterness. Esters are restrained, and hop flavor should be low to medium.

**Mouthfeel:** Medium body, with an overall balanced impression.

**Overall Impression:** A very clean and relatively bitter beer, balanced by Munich malt character. Less intense than the Duesseldorf version of Altbier.

**Comments:** Most Altbiers produced outside of Duesseldorf are of the Northern German style. Many are simply moderately bitter brown lagers.

**Ingredients:** Typically made with a Pils base and colored with roasted malt or some dark color syrup. May include Munich malt. Hops are traditionally Spalt, though other German varieties may be substituted.

**Vital Statistics:**

OG: 1.040-1.055

IBUs: 25-40

FG: 1.012-1.019

SRM: 11-19

ABV: 5-5.5%

**Commercial Examples:** DAB Dark, Diebels Alt, Alaskan Amber, Grolsch Autumn Amber.



## NTHBA Economics 101

By Bill Lawrence

Have you ever stopped to think about how much you get for your investment in a NTHBA membership? For a mere \$16 (assuming you get the newsletter via email) annually, you get:

- 10% off at Homebrew Headquarters. This is a great benefit and each member should daily pause and give thanks. Just from a dollars and cents perspective, if you bought \$160 worth of brewing supplies this year, guess what, your club membership has been paid for in savings alone. This equates to only about 8 all-grain 5-gallon batches, or about 5-6 extract 5-gallon batches. And this isn't even considering bottle caps, sanitizer, and any other equipment that you buy. What a deal!
- An open invitation to the Spring, Summer, Oktoberfest and Christmas parties each year for you and your significant other. All the beer you can drink, all the food you can eat, and all you have to do is bring a side dish and/or some homebrew to share. Another amazing value!
- Shipping of your entries to the out of town Gulf Coast brewing competitions. Imagine what a pain it would be to have to do this yourself. Instead, you can go to Homebrew Headquarters, use the club-provided packing materials, talk to your brewing buddies, and sample some homebrew that invariably gets passed around. We don't call them "packing parties" for nothing.
- A monthly newsletter with exciting information about club activities, brewing and related

activities. Not to mention access to a club website with more links than you can shake a stick at.

- Frequent brew days where you can hone your technique as well as drink the beer made at the previous brew day. Brew day hosts are entitled to free ingredients, compliments of the club. Once a year we hold a "Presidents' Brew Day", where ex-presidents of the club are all entitled to free ingredients, compliments of the club.
- Participation in the Bluebonnet competition where your club sponsors a room at the annual "Room Crawl". Again, another case where you can have all the beer you can drink, all the food you can eat, and all you have to do is bring a side dish and/or some homebrew to share. If you haven't been to a Bluebonnet room crawl, then you need to reconsider. You also get to witness firsthand our club decimate all the other clubs in the competition
- Monthly meetings at local brewpubs and beer bars where we frequently hold the club competitions, raffle valuable brewing goodies, and generally have a good time with your brewing friends.
- This year, the club also gave the paid-up members a very nice T-shirt.

In short, the club has hydrated you, fed you, clothed you, entertained you, and, with the help of Homebrew Headquarters, made the hobby more affordable.

At this point, the more perceptive of you are now wondering, "Why is this bean counter telling me all this stuff I already knew, but didn't really think about much?" Well, this year your elected board

started the year with a nice surplus. We determined (and I think rightly so) that our job was not to hoard members' money, but rather to invest it in member services. Based on the results of a survey that was distributed at the November 2002 club meeting, we doubled the number of club parties and started sponsoring the brew days. Do not misunderstand what I am getting ready to say, the club is in good (much better than most) financial shape. But, this past year, we have spent more than we have taken in (by design). The club can not continue to operate at a deficit however. Unlike the country, we have no way to coin money.

Here is an abbreviated estimate of expenses for a year of operations at the current level of service (minus the T-shirts which were a one-time expense).

Monthly Newsletter	\$950
Brew Days	\$600
Bluebonnet Expenses	\$335
Packing Parties	\$440
Club Parties (4/year)	\$1,385
Misc, CoC, etc	<u>\$690</u>
Total Expenses	\$4,400

Our club's income comes from member dues. Let me give you one extra piece of information, we currently have approximately 125 dues paying members. Now, for a little arithmetic (and this aint "fuzzy math"). At 125 dues paying members, that translates to anticipated spending of about \$35 a member. When you compare that to \$16-\$20 a year for dues, even the most mathematically challenged can see that there is a problem here. Bottom line, the club would completely exhaust the current reserve if we continue at this clip for another two or three years.

The current board is coming up with solutions to this issue so that the incoming board will not have to deal with this problem. Among the proposed solutions are:

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## A Convoluted Copper HERMS System

By Bill Dubas

In last month's newsletter, Joe Scivicque gave us a great description of his new HERMS system and how it has made his brewing day much more relaxing. This month I thought that I'd share some of the details of my HERMS system, which I just completed in August. I'm also trying to talk Kelly Harris and Don Trotter into doing articles on their new HERMS systems, which I'd like to publish in the November and December editions of our newsletter. All four of us have different approaches to solving the same problem. Hopefully you will be able to get some ideas for your own HERMS system.

Before I get into the details of my system, I have two warnings:

First, I am not a mechanical engineer, nor do I play one on TV. I started out my college education 22 years ago with good intentions of becoming a mechanical engineer, but encountered "Thermodynamics 101" at the end of my sophomore year and quickly decided that electrical engineering may be a better career choice. The chance that I'd ever have to deal with heat transfer when dealing with 1's and 0's was much lower.

Second, I'm one-half German, on my father's side, and share that typical German fascination with overwrought complexity. My HERMS design is no better than the design presented by Joe Scivicque last month, nor is it any better than the ones I hope to show you in November

and December, but I'm pretty sure it's more complicated.

My home-brewery has evolved over the past ten years, as I suppose many do. I started out doing extract beers in a 4-gallon pot on my kitchen stove. Three years later, frustrated with the inadequate electric stove in my apartment, I switched to mini-mashes in a 10-gallon pot out on the patio. For the last five years, I have been brewing all-grain beers on a system that I keep tweaking and adding-on to each year. The heart of my system is a 10-gallon SS Polarware mash/lauter tun (MLT). This pot also doubles as my boiling kettle. It is fitted with a SS screen and ball valve at the bottom. I also have a second 10-gallon SS Polarware pot that I use as my hot liquor tank (HLT). It also is fitted with a ball valve at the bottom. I have a single propane cooker, which I alternate



**Bill's HERMS System**

- MLT with grant on right.
- HLT on left.

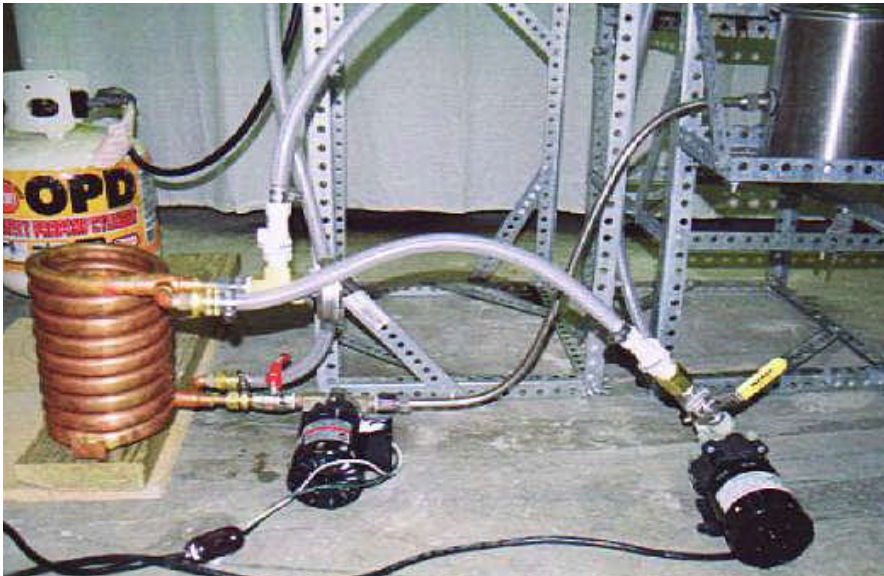
between the HLT and the brew kettle as needed. I pump the boiled wort from the brew kettle, through a convoluted copper counterflow wort chiller, past an in-line oxygenation system, and on to the fermenter.

My biggest brewing problem has always been temperature control. I guess I should be content with single-temperature mashes, but that German side of me keeps wanting to experiment with multi-temperature step-mashes. I've tried adding boiling water to hit the various rest temperatures, but have never had much luck with that approach. Two years ago I decided to try adding a wort recirculation loop to my MLT. I built a grant to catch the runoff from the MLT, and then simply pumped it back up to the top of the grain bed. I applied direct heat to the bottom of the MLT with my propane cooker. While this setup worked with some success, it just wasn't what I was after, so I decided to consider making a RIMS/HERMS.

After doing some research, I decided to go the HERMS route. My next decision was what kind of heat exchanger to use. I wanted to use my HLT as the heat source, but since I didn't want to cut any holes in my nice 10-gallon SS pot, a design like Joe's was out of the question. Then I realized that I already had the perfect heat exchanger already on hand – my convoluted copper counterflow wort chiller. I added the wort chiller in-line with my already existing mash recirculation loop, and then added a second pump to recirculate the sparge water from my HLT

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### Convoluted Copper HERMS

- Mash liquid exits MLT, flows into grant at upper right, through pump into bottom of coil, out of top of coil, and returns to MLT.
- Hot water exits HLT, flows through pump at right, into top of coil, out of bottom of coil and returns to HLT.

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through the outer jacket of the wort chiller. My biggest design issue was that each component in my pair of recirculation loops used different fittings. Some were 3/8" FNPT, some were 1/2" MNPT, some were straight tubing, some were garden hose. I ended up spending a fortune in fittings and adapters. In the end, I decided to splurge and also buy a few pairs of polysulfone quick-disconnect couplings to make set-up and tear-down/clean-up a little easier.

So how does it work? . . . Pretty good! I've only brewed one beer on it so far, but that one test proved to be rather successful. My goal was to do a simple step mash with a 15 minute rest at 145 F, followed by a 30 minute rest at 155 F, followed by a 10 minute mash-out at 160 F. My initial mash temp of 145 F was achieved by the infusion of 165 F hot water from the HLT. Fifteen minutes

later, I added a few quarts of cool water to the HLT to cool it down to 160 F, and then I began to recirculate the HLT water through the heat exchanger. I then opened the valve on my MLT and turned on the wort recirculation pump. The wort exiting the heat exchanger was a perfect 155 F. Since the wort was drawing heat from the HLT water, I fired up the propane heater under the HLT to replenish it. Although the wort returning to the MLT was 155 F, it took about 10-15 minutes of recirculation before the entire mash was at that same temperature. Thirty minutes later, I began to increase the temperature of the water in the HLT to achieve a mashout temperature of 160 F. The temperature of the wort rose at a steady rate, lagging the HLT temperature by 4 degrees. Once the HLT reached 165 F, I continued to recirculate the mash for 10 minutes until the entire mash was heated through.

I'll continue to brew with this system, and like always, continue to modify it as the years go by. I did learn a few things from this project that I'd like to share.

- I've bought cheap brass fittings from local hardware stores, and I've bought expensive stainless steel fittings from industrial supply companies, but I've finally settled on the precision-machined brass and SS fittings sold by McMaster-Carr ([www.mcmaster.com](http://www.mcmaster.com)). They are beautifully made, don't leak, and don't break the budget.
- Don't skimp on pumps. Both of my pumps are March pumps. My first pump is rated at 190 F and has a plastic housing. I only use this one to recirculate my HLT water. My second pump is rated at 250 F and has a brass housing. I use this one to recirculate the wort through

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### Post-boil Setup

Wort exits kettle, flows through coil and pump, past in-line oxygenation and thermometer, and into fermenter.

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the MLT, and then again to pump the hot wort out of the brew kettle and through the wort chiller at the end of the boil.

- When designing your system, remember to consider how you are going to clean it also. Some of the pieces of my system are used on the pre-boil side and the post-boil side. These pieces must be thoroughly cleaned and sanitized before use on the post-boil side.

I've included a few pictures of my system so that you can get a better look at it. Enjoy!

## What Makes Brew Clubs Great

By Bo Turton

I just read the last issue of Zyurgy and it really hit home.

The article written by Ray Daniels, titled "Your Beer Makes Conferences Great," really describes why the NTHBA club is so great. He mentions in the article that what makes for a great beer conference isn't who is talking at the conference, but the involvement of the different clubs and all that home brew that they brought to share and show off. It's the after-hour get together and the great conversations that occur when you drink homebrew.

When I joined the NTHBA homebrew club about 7-8 years ago, I really wanted to learn how to brew beer. I worked hard finding someone to spend the time to teach me how to brew. Back then it was hard for

me, a new member, to talk with the old timers and extract information. When I went to the club parties we served store bought kegs. They were fun but where was all the homebrew that I thought I would find in a homebrew club?

I almost stopped coming to the club meetings, but instead, I decided to become a club officer so that I could have a part in the club decisions.

The first party with homebrewed beer was the "Y2 Keg" party in the year 2000. I bought fittings for 20 kegs. We managed to get six kegs of great beer and one 3-gallon keg of barley wine that was brewed by Russ Bee. For those members that attended that party, we all had fun.

Next came the Bluebonnet competition, As long as I could remember there had always been home-brewed beer at the Bluebonnet competitions. As one of the club officers, I worked hard to get club members to provide kegs for the Bluebonnet and our club parties. I made tap handles, bought a refrigerator to store kegs, and provided empty kegs to club members that needed them.

Today the NTHBA is a club that provides an instructional "brew day" about every other month, and we have four great parties each year. There isn't a club event that doesn't have a few kegs of homebrew beer. We are a club that enjoys getting together, sharing our beer, and teaching others about the art of home-brewing.

So, what makes for a great

homebrew club? It's the great homebrewed beer, the great conversations, and a group of members that work hard to teach new members how to brew beer.

So, as the saying goes, sit back, enjoy life and have a home-brewed beer.

## Cactus Challenge Results

By Steve Hacker

Here's the list of ribbon winners from our club. We didn't do too bad.

There were 160 entries. An Ale-ian won Best of Show. Tom Garner and I were the only brewers from the DFW area there this year. Wes from the KGB was the only person from the Houston area.

### Steve Arnold:

1st: Russian Imperial Stout  
3rd: Light Ale

### Stephen Atkinson:

1st: Specialty/Exp/Hist  
2nd: Strong Scotch Ale

### Russ Bee:

3rd: American Lager  
3rd: Duesseldorf Alt

### Tom Garner:

2nd: Light Ale

### Doug Nett:

1st: Strong Scotch Ale

### Joe Scivicque:

2nd: Stout  
2nd: Porter

I brought the ribbons home with me so I'll bring them to the October club meeting for presentation to the brewers.

# The Brewers Calendar 2003

Revised October 2003

## 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 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.

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- Returning dues to their pre-2002 rate of \$20/year and possibly even raising dues a modest amount. I can tell you that this is almost a sure thing. We can also eliminate the multi-year membership, since only a handful of people even take advantage of this option anyway.
- Pricing the newsletter so that it pays for itself. All the current expense involves printing and postage. Members who choose to receive a hardcopy of the newsletter via the US mail only pay \$4/year extra for this option, but it costs the club \$10/year extra per person that chooses this option.
- We'd hate to stop having the brew days because so many new members say that these are really helpful. Perhaps we can limit ourselves to only 6 per year.
- Encouraging members and businesses to donate items that can be used in club raffles. You may not need that immersion chiller anymore, but there's probably someone else in the club that would love to win it in a raffle.
- Organize a yearly club fund-raising event. The Knights of the Brown Bottle generate much of their spending money from the Celtic Brew-off, held each year in conjunction with the Arlington Celtic Festival.
- Finally, there is no way that the club's party expenses can stay at their current level without really jacking up the dues, so we need to have our party hosts keep to a budget, instead of giving them a blank check. We're also trying to encourage more members to bring homebrewed beer to the parties, instead of the club buying a keg of commercial beer.

Here is what needs to happen (in my humble opinion). The membership needs to let the board know what needs to stay and what needs to go. If you have an idea or feel strongly about some of the programs offered, let the board know (in a nice way). Old members who have not paid up their dues should get current. When you see a new member at a meeting, please make them feel welcome (hopefully they will tell their friends and thereby gain more new brewers). Finally, club elections are coming up. If you have ideas about what you would like to see happen, throw your hat into the ring. New good ideas are never out of fashion.



**FOR SALE**

3-kettle-brew system stainless on wheels w/recirculation pump, hot liquor tank has temperature gauge, mash-tun is extremely well insulated. Made by Jack Morgan  
 Two propane tanks  
 4 carboys  
 2.5lb CO2 cylinder (green)  
 2.5lb CO2 cylinder (gray/stainless)  
 10 lb CO2 w/ gauges (red)  
 Hydrometer & flask  
 Three fermentation locks  
 Blow off tubes, bubblers  
 Wort chiller  
 3 hop bags  
 Clamps, for racking cane /siphon hose  
 Floating thermometer



Jet bottle washer  
 Bottle drying rack  
 Lever style Bottle capper  
 Wine bottle capper  
 Wine filter kit  
 Wine-foil caps  
 Caps  
 4 Soda kegs w/ hoses and connections  
 Two uncut stainless steel kegs  
 12 oz bottles, 22 oz bombers, EZ cap bottles  
 Wire bale bottles  
 Racking cane  
 Nylon stirring spoon  
 Racking cane soaking tub  
 Phil chill one way siphon cane  
 Plastic tub for soaking siphon canes  
 Hop scale (small plastic)  
 1 step cleaning solution  
 lagering thermostat for refrigerator/ freezer holds ideal temp for fermenting.

**The New Complete Joy of HB**  
 Charlie Papazian  
**The HomeBrew companion**  
 Charlie Papazian  
**Home brewers Gold** Charlie Papazian  
**Great Beer from Kits-** Joe & Dennis Fisher  
**Pale Ale** –Terry Foster  
**Porter-** Terry Foster  
**Homebrewers Recipe Guide**  
 Patrick Higgins, Maura Kate Kilgore, etc.  
**More Homebrew Favorites 260 new Brews,** Karl F. Lutzen & Mark Stevens  
**Clone Brews-** Tess & Mark Szamatulski  
**Beer Captured** Tess & Mark  
 Lots of **Brew Your Own** magazines  
 Approx.(\$150.00in books) like new.  
**Call Walt Newell 972-962-7127**

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 Treasurer \_\_\_\_\_ Bill Lawrence \_\_\_\_\_ (972) 644-8878  
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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.

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

**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  
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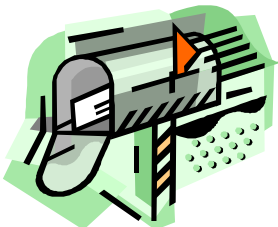
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Livin' the Brews Newsletter  
 Bill Dubas, Editor  
 c/o Homebrew Headquarters  
 300 N. Coit Rd, Suite 134  
 Richardson, Texas 75080



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.