



# LIVIN' THE BREWS

May



## Prez Sez

By Bo Turton

Well fellow brewers where does all the time go? Here it is time to write another article to inspire all of you to brew better beer and to encourage all of you to consider entering beer into competition. I think our last meeting we had three members talk about how and why they enter competition and I enjoyed what they had to say. To think that if you take best of show at Bluebonnet next year you could be the new master brewer for a day at Big Buck Brewery. To hear about Steve Haney brewing a 15-keg batch of beer sure sounded like fun.

Later in this newsletter there is an article written by Jim Layton -- he goes into detail explaining why he enters his brew into competition. For Jim,

**May Meeting:**  
**Tuesday, May. 11th, 7 PM**  
**Jorg's Cafe Vienna**  
1037 East 15th Street,  
Plano, TX 75074

it's a LOT more than just winning a ribbon. He learns how to brew a better beer in the process. I think Jim has inspired me a little and I hope he does the same for all of you. I will have an article in each newsletter talking about competition and I will also bring it up in the meeting. We all need to help Walter, our competition coordinator, to acquire all those beers so we can start winning those trophies for the club.

Now to the fun part of the club. Since our last meeting we had a brew day at Big Buck Brewery, I wasn't able to make it but I'm sure all had fun. We also had our second annual crawfish spring party. Mike Marolda hosted the event this year and we had 50 lbs of cooked crawfish, 10 lb of shrimp, Mike smoked a few salmon and we had plenty of beer and side dishes. Thanks to everyone that attended, and Mike, could you have done something about that weather? That wind was cold!! However he had a great house that had plenty of heat and a back yard that provided a great atmosphere for all those crawfish. Steve Jones in Dallas will host our next brew day, he wants everyone to come so he can

show off his new brew system. For all of you that dream about those do everything systems that are all stainless and just looks great, well some how Steve managed to get his wife to give in to his desires and he has his dream system; I can't wait to see it so I could get a few ideas for my new "h-WORK-- EVER CHANGING" system. Please see the calendar in this newsletter or the web site for more details.

Now for you new brewers and club members, what you need to do at the meeting is find a brew buddy for those brew days. There are always a lot of great brewers and any one of them will take you under their wing and train you as you go. That is part of being in NTHBA member. We all share information and have a great time in the process.

Before I sign off, I would like to congratulate Steve Atkinson and his wife, Jacque Keller on their new baby daughter and son. You make a great family and as all of us parents already know!!! You will have your hands full. Good luck, take plenty of pictures and sleep!!! You wont be getting much of that any time soon.

Hope to see all of you at the next brew day and Happy brewing

Bo Turton

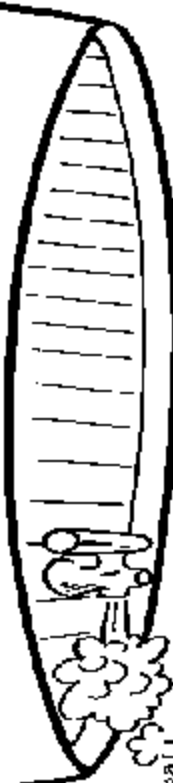
## BREWER ROYALE 2004

### Style of the Month

<u>May '04</u>	<u>Extract Brews</u>	<u>N/A</u>
August	Wheat Beer	Cat. 17
September	Smoked Beer	Cat. 23
November	IPA	Cat. 7

<u>Standings</u>	<u>Points</u>
Jim Layton	5
Darrel Simon	3
Steve Haney	2
Bill Dubas	2



tions to all. This month's Club Only Competition is Extract. Any beer style will be accepted as long as more the 50% of the fermentables came from extract.

**Welcome New Members!**  
Brian Button

**Draft Style Guidelines Ready for Comment**

The BJCP Style Committee has completed its preliminary review and update of the 1999 Style Guidelines. These draft guidelines are now posted for public review and comment. All BJCP judges and interested individuals are welcomed to participate in the review. The Style Committee will monitor the discussion and incorporate good suggestions. We intend to have an open comment period for at least one month, with the final guidelines being rolled out at the AHA National Homebrew Conference in Las Vegas, June 17-19.

The guidelines can be viewed and commented upon in a web-based forum system at <http://www.hopmadness.com/bjcp/>. They have been extensively revised, reorganized, and contain new style parameters and commercial examples. Eight new sub-categories have been added. Comments are welcome on the individual guidelines and on the overall organization. Identification of errors, omissions and misinterpretations are

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**Competition Coordination**  
By Walter Hodges

Hopefully you entered some beers into the Sunshine Challenge. We had close to 40 beers entered from the packing party on April 21<sup>st</sup>. With any luck, we'll have some brewers end up with a few of the Central Florida ribbons. We would need a few more beers entered to have a real shot at bringing the Sunshine Challenge Cup to North Texas.

We now have a break until the Cactus Challenge and Dixie Cup. I am planning on looking for a few other competitions that occur in the months between now and the fall. There are a lot of small competitions around the country where it would be fun to send a few cases of North Texas homebrew and, maybe, end up with a few of their ribbons. These

competitions would also be good for getting some feedback on the beer you are planning on sending to Houston. Watch for announcements in the coming months.



Big Buck Brew Day!

Last month at the club meeting our Club Only Competition was Mead. We had quite a few entries, ten to be exact. They were all very good, but alas, we had to pick only three as the winners. 3<sup>rd</sup> place went to Jim Layton for his Traditional Mead. 2<sup>nd</sup> place went to Steve Haney's Blueberry Melomel. 1<sup>st</sup> place went to Darrel Simon's Zinfandel Pyment. Congratula-

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especially welcome.

Note that these guidelines have not yet been approved for use by the BJCP. The 1999 guidelines remain in effect for BJCP- and AHA-sanctioned competitions.

Gordon Strong  
BJCP Grand Master Judge  
Chairman, BJCP Style Committee

Bill Dubas is currently on vacation in Belgium — Drink a Chimay for me, Bill.

The next big brew day is at Steve Jones' on the 8th of May. Be sure to show up, his brewing equipment alone is worth the trip!

— Ed.



## The Professor

“Constants are Not Variables”

By Pat Kruger

Perfecting homebrewing technique is a lot like my golf game. You've got to get all the variables right for perfection to result. Well, most of us social golfers couldn't reasonably hope to get on the Pro Tour (or for me, not even the Senior Tour) but we at least would like to attain some level of consistency in our game. If I have to slice, let me consistently slice in the same way so I can compensate for it when I line up a shot. As far as my homebrewing, I'd like to be able to consistently attain the original gravity I aim for.

It all comes down to understanding the variables and how they play into the process. Anything that can lead to a stuck mash will degrade your extraction efficiency. Look for the following culprits in your recipe:

- ~~☞~~ Overmilled/floured grains
- ~~☞~~ Overabundance of protein in the grain bill (such as one including unmalted wheat)
- ~~☞~~ Insufficient husk material (corn, wheat and rice)

Each can be compensated for to some degree in your process. Multi-step rests and decoction will positively affect the extraction rate by breaking down the materials that gum up the mash. Use of rice hulls will help the structure of the grain bed. Proper gapping of your roller mill for each grain (instead of a one-gap-fits-all) will help eliminate flouring. (I have a suggestion from one fairly successful brewer to mill your grain twice, narrowing the gap between millings).

Recognize the fact that you cannot necessarily compare any one homebrew batch to another because of differences in ingredients or the methods used. You can and should attempt to compare batches of the same recipe to determine what your extraction rate is for that particular recipe. Keep a logbook that contains not just your recipe and gravity readings but also include the process you used and intermediate data such as rest times and temperature readings. If you decide to change your process the next time you make that same batch, try to limit the

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### Steve Jones

2961 Las Campanas Dr  
Dallas, TX 75234  
(972)241-6311



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number of variables you change otherwise you won't know what each contributed to the overall result and to what degree.

Quality brewing is something the mega-brewers are very good at and there is no reason why we cannot do the same. It's surprisingly easy in that it just requires us to keep track of the details and note when we change something.

Here's another quality habit you can adopt easily— test the sterility of your wort. Sterilize a 12 ounce bottle and have it handy at the end of your next brew session. When you fill up your primary, divert some of the fresh wort to your waiting sterile bottle and then seal it with a bubbler. Let it set undisturbed for at least three days at room temperature. Then check it for any signs of fermentation (turbidity, bubbling, off-smell) caused by wild yeasts or other microorganisms. If it's tainted, then your process is not as clean as it should be and may explain that "house" flavor you're getting from you beers.

Here's to hitting 'em straight off the tee!

### Why I Enter Competitions

First off, congratulations to the medal winners of this year's Bluebonnet. It is an extremely tough competition in which to place. With 990 entries in 29 categories, many excellent beers did not even make it to the second round. Next, I want to thank every NTHB'er that en-

tered a brew in the Bluebonnet. It is people like you that were the reason the Bluebonnet was created and the reason that it continues.

I have been honored by a request from our illustrious prez to write this article explaining why I enter homebrew competitions. I do this in the hope that some of you who have not entered a homebrew competition lately, or ever, will find a reason that works for you. So, in no particular order, here goes:

I enter for the blind, unbiased feedback. Your mom won't give it to you and your best friend won't either. Your entry fee entitles you to a sometimes brutally honest evaluation of your brew. Not all judges give you your money's worth of feedback, unfortunately, but many will. If you enter fairly often and keep records of the judge's comments and scores, as I do, you'll soon get a good idea of what the better judges are looking for in a particular beer style. Adjust your recipe or process and see how the beer changes. Your brewing knowledge and skill will improve as a result. An aside: I once received a score sheet from Michael Jackson (the less famous one) for an English bitter. He liked my beer! I wish I had kept that one.

I enter for the competition. Yep, I enjoy winning. It is a hoot to hear your name called and then walk up to receive an award while your friends and fellow competitors clap and cheer. Everyone needs a little positive feedback now and then. Winning in a homebrew competition gives you that in a super-sized serving.

Winning as a club means a lot to me as well. I'm thrilled whenever we win the Bluebonnet club trophy. Seeing the Foam Rangers win it this year still stings, but I'll feel better when we bring the Dixie Cup home with us this fall.

I enter so that I have an excuse to go to out of town competitions. OK, the real reason is that I enjoy attending those competitions and having a few beers entered makes the awards ceremony a lot more interesting.

Finally, I enter to support our club. Our club earns respect from other clubs when we send a number of entries to their competition. Our support of their competition encourages them to support our competition. All of this mutual support leads to bigger and better competitions and fosters a sense of community among our clubs.

I hope that all of you can find something in my list of reasons that will become one of your reasons for entering homebrew competitions. Our club pays the shipping charges to all of the Gulf Coast competitions, so take advantage of that. Do it for yourself or do it for your club, but do enter some of your brews in one or more of the upcoming competitions. Winning is contagious, and I hope you get an acute case of it!



## Important Dates

### May

**1st** Spring Party at Mike Moralda's house.

**2nd** Sunshine Challenge Entry Deadline

**8th** Brew Day #4 at Steve Jones'

**11th** Club Meeting at the ? Flying Saucer. Club Only Competition: Extract Brews

**14th** Celtic Brew-Off Entry Deadline.

Early Registration for the AHA Conference

### June

#### **17th—19th**

AHA National Homebrewer's Conference, Las Vegas, Nevada. The Largest Homebrew Competition in the World!



Bill James, Minutes before an Act of God Smashed One of His Carboys!



**Upcoming Class!**  
By Pat Kruger

I will be giving a demonstration on building a counter-flow wort chiller at the May 8<sup>th</sup> brewday at Steve Jones house. If you don't want to make one for yourself, then you can still take your chances at the May 11 club meeting since the one I make will be included in the raffle prizes that night.

Come chill out with us!

## Here's to the Winners of The Crescent City Competition! ! !

Bitter and English Pale Ale

1st Joe Scivicque Not So Ordinary Joe

German Amber Lager

1st Val Bee Best of the Fest  
3rd Russ Bee Ludwig's Special Reserve

Porter

2nd Val Bee Posse Porter

Stout

1st Joe Scivicque Sweet Felder

Wheat Beer

3rd Stephen Atkinson Blood and Steel

Belgian and French Ale

3rd Doug Nett Batch #18

Fruit Beer

1st Val Bee Raspberry Fields Forever

2nd Val Bee Fuzzy Nipple Tripel

3rd Val Bee

Spice/Herb/Vegetable Beer

2nd Jeff Nolte Harvest Moon Ale

Specialty/Experimental/  
Historical

2nd Bill Dubas



**Doctor Bock:**  
Answers to Your Brewing Woes

Dear Dr. Bock,  
I need to use an ice bath to help chill my wort in the Texas summer. This takes too long and exposes my wort to wild yeast and infection. Is there any way I can increase the efficiency of my cooling system?

### **The Doctor Says:**

When brewing during the hottest months, your counter-flow chiller alone won't be able to get you down to ferment temperature. If you have an immersion chiller, place it in a bucket of ice water and attach it between the counter-flow unit and the fermenter. This can easily bring the wort down to lager temperatures even in August.



## 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.

# Attention All Brewers! It's Membership Renewal

Please fill out the membership renewal form below.

You can bring the completed form and your dues to the club meeting, or . . .

Drop them off at Homebrew Headquarters, or . . .

Mail them to NTHBA, c/o Homebrew Headquarters, 300 N. Coit Rd., Suite 134, Richardson, TX 75080

If your dues are already paid in full, please fill out this form if you need to update your contact information and/or newsletter delivery preference in the club membership database.

**PLEASE PRINT LEGIBLY!!!**

<b>North Texas Home Brewers Association, Inc.</b>			<b>Membership #</b>
<b>Membership Form</b>			
Name (Please Print)			
Street Address			
City	State	Zip Code	
Home Phone	Alternate Phone		
Email Address (Required for email delivery of club newsletter)			
<b>Membership Options and Dues</b>			
Please sign me up for a 1-year membership with the North Texas Homebrewers Association. This membership will be valid for a period of one year (June 1 – May 31).			
I would like to receive my issue of the club newsletter, "Livin' the Brews," on a monthly basis in the following form:			
<input type="checkbox"/>	Adobe PDF format file delivered via email. <b>Dues = \$20/year</b> (Please provide email address in space above)		
<input type="checkbox"/>	Hard-copy delivered via US Mail. <b>Dues = \$30/year</b>		
By signing this form I fully understand the following:  My participation in this association is entirely voluntary. I know that participation in this association may involve the consumption of alcoholic beverages and that this may affect my perception, judgment, and reactions. I accept responsibility for my conduct, behavior, and actions as well as those of my guests. I absolve and indemnify the North Texas Home Brewers Association, Inc. and its officers of any responsibility for my conduct, behavior, and/or actions as well as those of my guests.			Received by:
Signature _____ Date _____			Cash _____
			Check _____

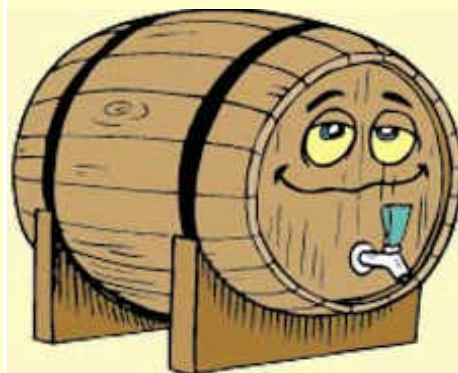
# The Brewing Equipment Trading Post

To list Your equipment, include the following:

1. Description of item(s)
2. Whether it is "For Sale," "Will Trade for..?," or "Free, come and get it"
3. Your name.
4. How and when to contact you.

You can give the information to Steve Atkinson at our Club meeting or email [NTHBANews@AOL.com](mailto:NTHBANews@AOL.com)

Need study material for the BJCP exam:  
 Troubleshooting Special Issue, 1987 *Zymurgy* (vol 10, no 4)  
 Contact William Deiterman (email: [William.Deiterman@verizon.net](mailto:William.Deiterman@verizon.net))



## North Texas Home Brewers Association, Inc.

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Secretary	Stephen Atkinson	(214) 952-6158 NTHBA News@aol.com
Treasurer	Bill Lawrence	(972) 644-8878 Lawrencefam@attbi.com
Minister of Education	Pat Kruger	(972)410-0188 p.kruger@comcast.net
Past President	Richard Harris	(972) 394-8166 L.r.harris@att.net

## 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	<a href="mailto:Russmbee@aol.com">Russmbee@aol.com</a>	(972) 771-9489
Darrell Simon		(972) 675-5562
McKee Smith		(972) 393-3569
Jim Layton	<a href="mailto:Blutick@juno.com">Blutick@juno.com</a>	(903) 546-6989
Homebrew Headquarters		(972) 234-4411

## North Texas Home Brewers Association, Inc.

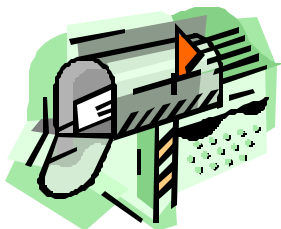


The North Texas Home Brewers Assoc. is a group with an interest in beer in general and home brewing in particular. We meet

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 14 days prior to the next club meeting.

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

Livin' the Brews Newsletter  
Stephen Atkinson, Editor  
c/o Homebrew Headquarters  
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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.