



LIVIN' THE BREWS

June



June 2004

Prez Sez

By Bo Turton

I remember when I was young and Canada had the best beer. Back then in the US we had Bud, Busch, Mickey's and other BAD beers. But today, I enjoy having a selection, always having a micro brewed beer to choose from. But when I was up in PEI, Prince Edwards Island in Canada, the beer selection left a lot to be desired. I had to spend a week in a location with only one beer good beer to choose from. With the thought of having additional trip to the island, I

June Meeting:
Tuesday, June. 8th, 7 PM
Bens Half-Yard House
7102 Greenville Avenue
Dallas, Texas 214-363-1114

thought something needed to be done. So my next trip to PEI, I have plans to brew a batch of beer with a work associate. By the time I return, the beer should be ready to drink and with lobsters at \$5 each it sure sounds like a seafood and brew night.

So the moral is, if you think you will make your life easier and save money if you brew your own brew. Well think again!!! After you begin brewing you will never be able to buy that Budweiser again. A six pack will be no less that \$8 and when you travel you better make sure there is a local brewery to satisfy your beer fix. The equipment, well you always want something new and there is always something else to buy. If you are still brewing in the Kitchen then after your first boil over you will be kicked outside to the back yard. Yard brewing means bigger and better equipment and more money. When you start brewing outside and your wife enjoys having a home with no hops and fermentable brew odors you might just find that the brew equipment is never invited into the home again.

As a brewer, your friends al-

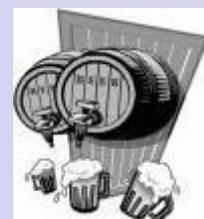
ways expect a home brewed beer and when you're invited to a party you might be asked to bring a keg for the event. I have provided kegs for a lot of different parties and each time I try hard to lure people into the homebrew experience. So what do they say? Just sit back, relax and have a homebrew.

To finish things off, there are a few club items to mention. First, our next meeting will be at June 8th on Greenville Avenue at "Bens 1/2 Yard House". Refer to Bill Dubas's Social Calendar for additional details on up coming events or log onto the MSN Group web site for more details. The NTHBA Summer party will be at Bill James home on July 24, just a few weeks away. Like always, we are looking for kegs for this event.

Last, I have to mention competitions. You all need to start brewing for those up coming gulf coast events. We need as many entries as possible.

Enjoy and Happy Brewing

Bo Turton

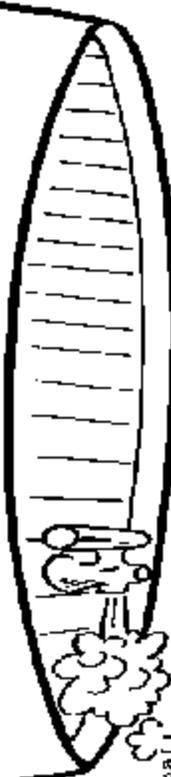


BREWER ROYALE 2004

Style of the Month

<i>May '04</i>	<i>Extract Brews</i>	<i>N/A</i>
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



The first is the July brew day. This event will be another metroplex-wide brew-in where all local clubs will be participating. The event is called "IRON MASH" and is being organized by the Cowtown Cappers and the NET Hoppers, who incidentally have merged into one club hereby known as the "Cap and Hare". If the name IRON MASH sounds familiar, check your latest edition of Zymurgy. There is an article about it on page 32 written by John Shank, one of the co-organizers of the event. We will be brewing over at the new Rahr & Sons Brewery in Fort Worth (see map). I haven't checked with the owner, Fritz Rahr, but I'll bet he'll be there to show us around the place.

This brew day is designed to be a fun event with fellow brewers and is patterned after the hit show "Iron Chef" on the Food Network. On July 24th at 9 AM, each team, consisting of 2 or 3 brewers, will be given a secret packet of ingredients and will be required to formulate a recipe, declare a style, then brew the beer on-site. The recommendation is that the teams consist of people who do not normally brew together so as to encourage the exchange of techniques, ideas, and general brewing knowledge. This is a great chance for beginner brewers to be able to pick up tips and tricks from the more experienced brewers. The finished beers will be judged by a panel of judges approximately 2-3 months following the brew day, and the winners will be announced and the remainder of the beers will be sampled by all at a party that

(Continued on page 3)



Competition Coordination

By Steve Atkinson

Well, there are no major competitions in our area for now, so I guess that means we can all stop our competition brewing and bottling, right? Wrong! There are plenty of competitions going on around the country — perfect for those of us who wish to get some feedback and tweak our brews before the Dixie Cup. I received some mediocre feedback from the Crescent City competition for my wheat beer, so I plan to enter it in the "Lunar Rendez-brew 11" hosted by the Bay Area Mashtronaughts in Seabrook, Texas or the "Commander SAAZ Homebrew Blast Off" in Florida. For more information on these and other competitions, check out <http://bjcp.org/compsch.html>. Look out Houston, I'll be ready for you!



What's on Tap?

By Bill Dubas

I hope that everyone had a good time at the spring party. I was not able to attend, but I heard that everyone made short order of all the crawfish and shrimp that the club provided. It's too bad that the weather didn't cooperate better. Thanks go out to Mike Marolda and his wife for being such great hosts. I also want to thank Steve Jones for hosting the May brew day. I saw the pictures posted on the web page and it looks like everyone was enjoying themselves.

We are going to be taking a break in June. There are no social events planned as of this time, but we do have two events planned for July. In fact, they are on the same day, July 24th.

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 will be held sometime in October. I have posted the complete rules and information packet on our club web site in the "Documents" folder.

The club would like to encourage members to participate by offering to subsidize the team entry fee, or we may choose to buy your yeast. This all depends on how many teams enter and how well I can coax Bill Lawrence to loosen his death-grip on the club's checkbook. If you are interested in participating, please contact me at bill_dubas@hotmail.com so that I can start getting a better idea of how many brewers and teams we will have. The entry deadline is July 9th, so hurry. If you don't have a partner, that's OK. We'll find you one.

The second event that will be held on July 24th is the club's

summer party. The party will be hosted by Bill James at his home in Plano. So as to not interfere with anyone who wants to attend IRON MASH that morning, we will start the party at 6 PM. As with previous parties, we ask that you bring a side dish and/or some homebrew to share with your fellow club members. The club will provide the main dish. Bill has a pool, so this will be the first club party that I can remember where we could bring our swim trunks. Just remember to bring plenty of sunscreen to cover that big beer-belly! Check next month's newsletter for complete details, including a map to Bill's house.

*******REMEMBER, FOLKS!
 IT IS TIME TO RENEW
 YOUR MEMBERSHIP!*******



The Professor

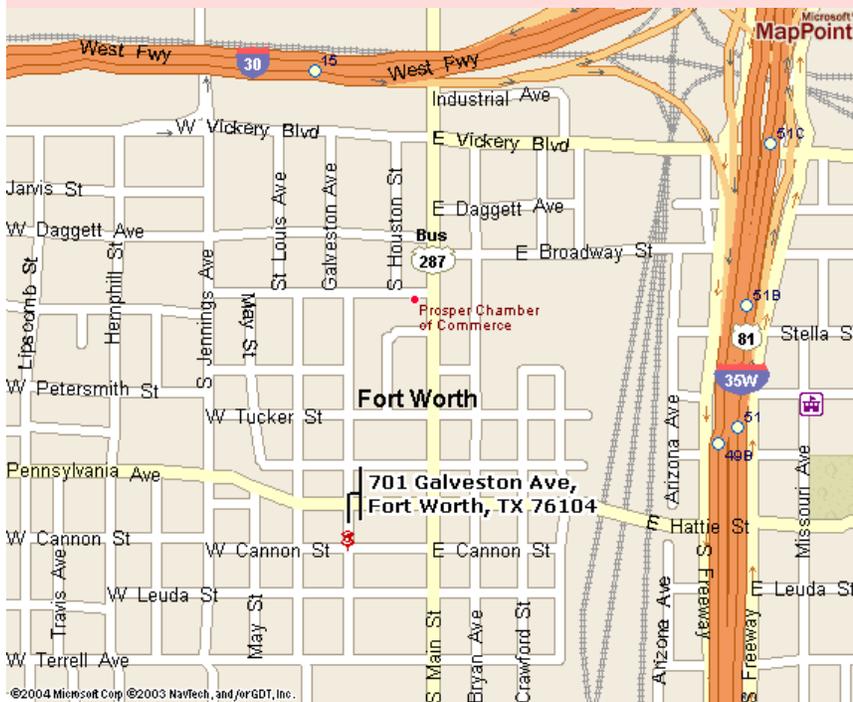
"Getting Fruity!"

By Pat Kruger

Ahh! The days of summer are almost upon us. In the next few months, the spring rains and summer sun will produce an abundance of crops, many of which will find their way into our brew kettles and fermenters. Most people know the joys of fresh fruit cobblers and pies, sundaes topped with fresh berries, and other summer fruity favorites. But not enough people appreciate that beer and fruit together can be just as blissful an experience on a warm summer day. I myself have recently been enjoying commercially produced apricot ale, which I highly recommend.

Upcoming Brewdays:

Rahr & Sons Brewery
 701 Galveston Ave,
 Fort Worth, TX 76101



Fruit is a great ingredient to experiment with and just about any fruit you can think of is fair game. Many years ago I made a quite decent cranberry ale. The cranberries lent a complex dryness to the base beer, which was an American pale ale. Even oranges can be used, albeit they are usually limited to dried peels or grated zest since the acidic pulp is far too detrimental to the wort PH.

All fresh fruits should be washed to remove any dirt or pesticides. You may use mildly soap water or one of the commercially produced fruit wash products to perform this step but make sure you rinse the fruit afterwards with plenty of clean water. You may then freeze the fruit for later use if you choose.. *(Continued on page 4)*

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such as berries, freezing has the side benefit of causing ice crystals to form which help to break the skin and otherwise soften the fruit. All whole fruits should be crushed or chopped to expose the flesh to the wort and yeast.

Frozen fruit from the supermarket is a very good alternative to fresh. Just make sure to check the ingredient label to make sure no preservatives were used in processing, as these chemicals will act against the yeast. Washing should not be necessary.

Consider the fact that many fruits have skins and/or pits with lots of tannin. These can contribute harshness or astringency to the final beer. For my cranberry ale, this was a desired quality, so I used the whole fruit. If you wish to avoid it, you should peel and pit the fruit or juice it. You could also steal an idea from winemakers who, for some varieties, will let the wine ferment "on the skins" for a calculated number of days to pull out some but not all of the tannins from the whole fruit. They then press the fruit and continue fermentation "off the skins".

The simplest way to make a fruit beer is to use canned or frozen juice. Again, make sure no preservatives were used. Health food stores are a great source for juice.

If using whole or frozen fruit, you should sanitize the fruit by heating to 140° or higher for several minutes. Do not boil as many fruits contain pectin and prolonged exposure to high heat will activate it, gelatinizing

the fruit and leading to serious cloudiness of the beer. An easy way to sanitize is to add the fruit at knockout, after you have taken the kettle off the burner. However, this method means you will be adding the fruit to the primary, which may be undesirable. A second method is to blanch the fruit before chopping or crushing by immersing in simmering water for a few minutes followed by a plunge into cold, clean water (which stops any "cooking"). Some purists skip this second step, relying on thorough washing and an active colony of yeast to overcome any foreign microbes that may hang onto the fruit.

Most times, you would want to add the fruit to the secondary. This keeps the fruit from plugging up your blowoff tube and also helps the finished beer retain more of the aromatic qualities of the fruit (as in dry-hopping). Be prepared for a second burst of activity when you add the fruit though as the yeast comes into contact with a fresh batch of fermentables.

Fruit beers, generally, are best served fresh since their more aromatic qualities are lost quickly as they age.

Enjoy the fruits of your labor!



Brewer's Travels: A visit to Orval

By Bill Dubas

There are only six abbey breweries in the world that are entitled to use the word "Trappist" on their labels. Five of them are in Belgium (Chimay, Orval, Rochefort, Westmalle, and Westvleteren) and one is in the Netherlands (Schaapskooi, a.k.a. La Trappe). Between them, the monks of these abbeys produce around 20 beers. All are relatively strong, top-fermenting ales that are bottle-conditioned. All are fruity and aromatic.



Location of Trappist Breweries

I'll have to admit that I've never been a big fan of the Orval abbey's beer. According to various sources, Orval is brewed from a blend of three pale, aromatic Belgian-grown malts, which create Orval's pale orange color. The grains are mashed in at 145 F and then ramped up to 162 F for 60 minutes to complete the infusion mash cycle. Twenty minutes into the boil, Styrian Goldings and Hallertau-Hersbrucker hops are added. The addition of Belgian white candi sugar

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pushes the original gravity from 1.040 to 1.052. After whirlpooling, the wort undergoes three separate fermentations. The primary fermentation is conducted in open, stainless steel vessels with a standard pale ale *Saccharomyces* strain at 57-71 F. This first fermentation lasts five to six days. The beer is then transferred to horizontal stainless steel conditioning cylinders where it is dry hopped with Styrian Goldings, a practice that is not common to Belgian brewing, and fermented for three weeks with a second batch of yeast at around 59 F. The slurry used for this fermentation is made up of as many as 10 different strains, including *Brettanomyces*. This mixed culture gives the beer an earthy, leathery, oily aroma with a dry, acidic palate. The beer is then bottled with a small amount of dissolved candi sugar and fresh primary yeast to ensure a third fermentation. Bottles are stored for five to six weeks at 59 F. Orval is neither filtered nor pasteurized. The final beer is 6.2% ABV.



Orval Brewhouse

Every time I have ordered an Orval in Dallas I have been disappointed with the beer. It has a very phenolic character to it. My wife calls Orval the "band-aid beer" because it smells so much like a medicine cabinet. I've often wondered what a fresh Orval would taste like, so

on a recent trip to Belgium, my wife and I made a stop at the Abbey de Notre-Dame d'Orval in Villers-devant-Orval, near Florenville, to find out first hand.

According to legend, the Orval monastery was born of an act of gratitude. The countess Mathilde of Tuscany was resting near a spring-fed pond, when she accidentally dropped her wedding ring into the water. She prayed to the Lord for its return, and at once a trout rose to the surface with the precious ring in its mouth. Mathilde exclaimed, "Truly this place is a Val d'Or!", a "golden valley". In gratitude, she decided to establish a monastery on the site.



Countess Mathilde of Tuscany

Throughout the long history of Orval, there has probably always been a brewery at the monastery. Various facts corroborate this idea: topographical references on old drawings; a detailed description of production left by a Franciscan visitor three hundred years ago; an area called the "hop-field" very close to the monastery. To brew beer was customary in these areas ill suited to vine-growing. Beer was first and foremost considered for its nourishing properties. It was called "liquid bread".

In 1529, the Emperor Charles Quint granted the monks authorization to establish a foundry, which would provide the necessary revenues for maintenance and repair of the abbey. Since that date, Orval has always known an economic activity more important than that strictly necessary for the basic economy of the Community. Much later, in 1931, a brewery was established to assume the role of the former foundry.

The brewery was not set up as a further economic activity of the monks who were already producing bread and cheese. From the very outset, the brewery employed lay-people. The first master brewer was a German by the name of Pappen-



Get your T-shirts!

If you renewed your membership by the June 1st 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.

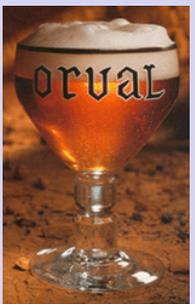
SCOTTISH - KOELSCH - ALTBIER - OKTOBERFEST - VIENNA - BROWN - BARLEYWINE - IMPERIAL STOUT - SCHWARZBIER - BOCK

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 heimer. The paternity of Orval's very distinctive beer can probably be attributed conjointly to Mr. Pappenheimer and to the Belgian, Honoré Van Zande who was present in the brewery at the same period. The combination of production methods which they thought up is nowhere else to be found. Several of these methods, such as "dry-hopping", are English. This results in a beer whose characteristic aroma and taste owe more to the hops and to the yeast than to the malts.

When you visit Orval, one of the most stirring aspects is the juxtaposition of old and new construction. The present-day abbey was reconstructed in 1926 from an older abbey built in the 18th century and damaged during the French Revolution. Construction of the modern abbey was overseen by Henry Vaes, who also designed Orval's distinctive grail-like goblet.



Arial View of Orval Abbey



Orval's Distinctive Goblet

Though the new abbey and its main grounds are strictly off-limits, visitors may stroll through the lovely, dramatic medieval ruins of the original 12th century abbey, which lie in a quiet western corner of the compound. Arched gateways here and there still attest to the abbey's former splendor. My wife and I could easily imagine how the once-fine abbey must have impressed passing crusaders.

Steve: Insert graphic "monestary1" here and label it "Grounds of the Orval Abbey".

Once our visit to the abbey ruins and museum were finished, we walked across the street from the abbey's main entrance to the Orval café. There we were treated to a fresh-from-the-brewery goblet of Orval. I immediately noticed that the band-aid aroma was absent, or at least greatly reduced. Instead I noticed a very faint pink bubble-gum aroma. I was also surprised to find that a second "table beer" from Orval was available. This beer is a mere 3-4% ABV and is only available at the brewery's café.



Orval Café Near the Abbey

For a detailed history of the Orval abbey, I recommend visiting the Orval website, which can be found at http://www.orval.be/an/FS_an.html. For more pictures of the abbey taken during our visit, go to the "Orval" photo

album on the NTHBA club web site.



Bill Samples Orval Beer and Cheese

Important Dates

June
17th—19th
 AHA National Homebrewer's Conference, Las Vegas, Nevada. The Largest Homebrew Competition in the World!

July
24th
 Iron Mash Competition in Fort Worth.

Summer party, 6PM, Bill James' house.





I WANT YOU

Although the club does want you, what we are really after at the moment is a small portion of your money

A Message From Our Treasurer, Bill Lawrence!

It is time for dues renewal again. As was communicated late last year, the dues for the upcoming year are \$20 for those receiving an electronic copy of the newsletter and \$30 for those wishing to receive a hard copy via snail mail. There is a renewal form included with this newsletter for your convenience, please write legibly. Late last year, the board decided to do away with multiple year memberships. Of course, the club will honor those memberships previously purchased which are still in force. Please check your membership card and if your membership is set to expire in May, send in your dues as soon as possible. Please be aware that if you currently receive a hard copy newsletter, this will be your last issue unless you renew before the end of next month at the new \$30 rate. Producing and mailing the hard copy newsletter is a major club expense which we need to reduce for the club to make budget this year. Recall that the board made the decision last year that club funds would be better invested in club social functions

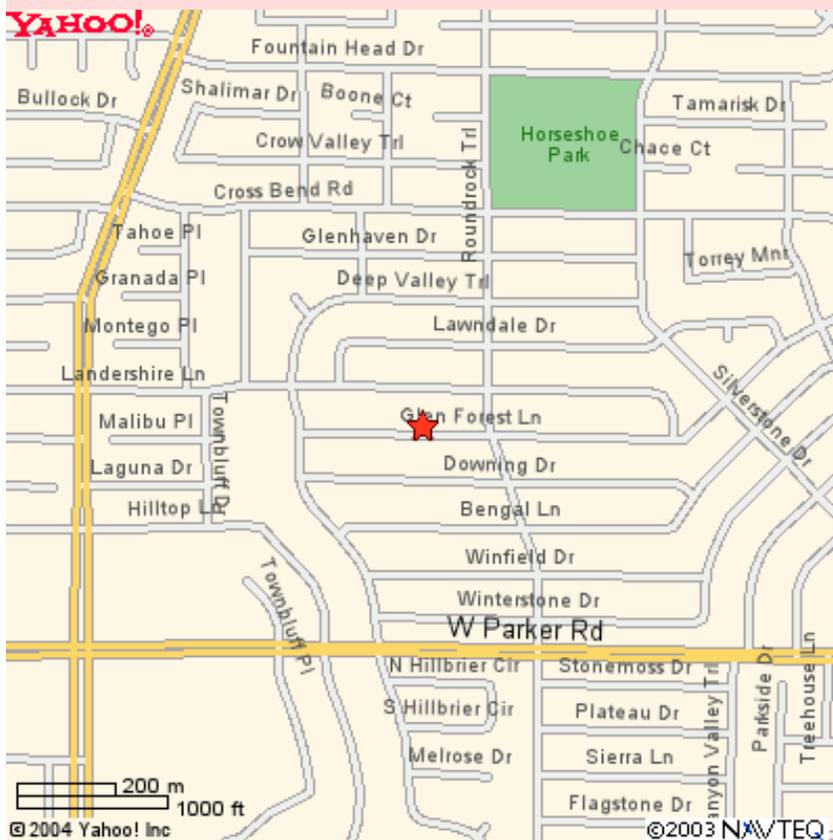
rather than producing and mailing paper around to the membership.

As usual, you can bring your dues to the next meeting, drop them off at Homebrew Head-

quarters or mail them to Homebrew Headquarters where I will pick them up. I will then mail you your new membership card so you can continue to receive your discount when purchasing brewing supplies (easily the best benefit of being a member of the club). Again, we can not thank Kelly enough for effectively subsidizing our club functions as well as the members brewing efforts through this generous discount. I encourage all the members to spend copious amounts of money at his find establishment. Finally, Mr. Dubas expects me to finance his extensive social program this year (and he is doing a very find job by the way) so to put it bluntly, **Pay your \$% (*&#@ dues.**

Upcoming Summer Party:

6PM, Bill James' House
2801 Glen Forest Ln,
Plano, TX 75023



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!!!

North Texas Home Brewers Association, Inc.			Membership #
Membership Form			
Name (Please Print)			
Street Address			
City	State	Zip Code	
Home Phone	Alternate Phone		
Email Address (Required for email delivery of club newsletter)			
Membership Options and Dues			
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. Dues = \$20/year (Please provide email address in space above)		
<input type="checkbox"/>	Hard-copy delivered via US Mail. Dues = \$30/year		
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

Job Wants and Needs

"Brewer's Dream Job"

Experienced beer and wine makers wanted for weekend work: OK money, excellent employee discounts!

contact:

Kelly Harris @

Homebrew Headquarters, Inc.

972-234-4411

Or

brewmaster@homebrewhq.

com

Available for Hire

I recently lost my software engineering job at Nokia due to foreign outsourcing. I would like to ask my fellow NTHBA club members to assist me with my job networking. Do you know of any openings where you work? Do you know any friends that may have openings where they work? I would appreciate any information that leads to my eventual employment in a similar position in the north Dallas area.

I have extensive experience in full life-cycle development of embedded software systems. I specialize in C language

programming, but would also like to expand into other areas. Previous employers have included Nokia, Texas Instruments and General Dynamics.

Please contact Bill Dubas at 972-862-8518 or bill_dubas@hotmail.com.

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

North Texas Home Brewers Association, Inc.

President	Bo Turton	(214) 538-9178 Bo3769s@hotmail.com
1st Vice President	Walter Hodges	(972) 416-9330 Wnp.hodges@verizon.net
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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	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

North Texas Home Brewers Association, Inc.

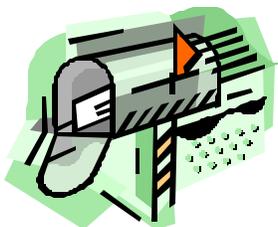


The North Texas Home Brewers Assoc. is a group with an interest in beer in general and home brewing in particular. We meet

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
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.