



LIVIN' THE BREWS

August 2004



Prez Sez

I hope all of you brewers enjoyed the summer party. That was the one night that I set aside and was determined to relax and drink some home brewed beer. BUT!!! How time would have it, I was not able to go. For all of you that did go, we had all the home brewed beer and food that you could eat. I heard that everyone had a great time and I hope all you new members meet and had some great conversation with other club members.

As a club we have events to bring people together to meet and have a great time. So don't be shy, just introduced yourself

August Meeting: Tuesday, Aug. 10th, 7PM Flying Saucer

14999 Montfort Dr
Dallas, TX 75254-7519

and your family and startup up conservation. As the club membership grows we have new faces and more names to remember.

On Sunday as Bill talked about the party and all that beer, I just had to sit there as my mouth started to water thinking about what I had missed.

For you members that missed this party, it won't be long before we have the Oktoberfest party. I think it will be in October, so that's only a couple of months away. So get prepared and I will make this one.

Our next meeting will be at the Flying Saucer in Addison. I will be out of town but I know someone will fill in for me and we will have another great meeting.

One last thing, I want to thank everyone for your involvement in all the club events. This year has turned out being a busy year for me and the other officers have filled the gaps. Everyone has worked hard and every club event has been a great success.

You do not have to be an offi-

cer to be involved in planning of upcoming events. My first year in the club I was involved in as much as I could, I even created events for other members to attend with the support of the offices, The following year I was an officer and I have been an officer for 6 or 7 years. I have lost count but I have enjoyed the club and its members. We are looking for people that will help shape the club and support future events so please get involved.

Remember, we always need beer for competitions so check the web site and speak with Walter, our competition coordinator and see what we have coming up. We need entries if we intend to win!!

Enjoy and Happy Brewing

Bo Turton

Welcome New Members!

Nathan Pruitt
Robert Jacobs
Michael Weaver
Noel Johnston
James Bueti
Michael Schreiber
Scott Wold

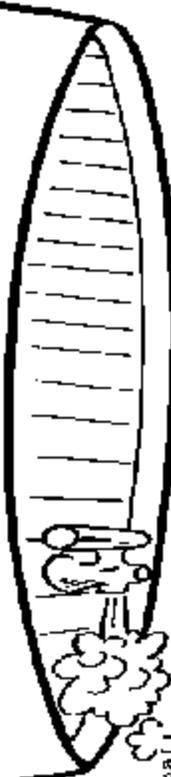
PILSNER · HELLES · BITTER · PALE ALE · CALIFORNIA COMMON · SCOTTISH · KOELSCH · ALTBIER · OKTOBERFEST · VIENNA · BROWN · BARLEYWINE · IMPERIAL STOUT · SCHWARZBIER · BOCK

BREWER ROYALE 2004

Style of the Month

August	Wheat Beer	Cat. 17
September	Smoked Beer	Cat. 23
November	IPA	Cat. 7

<u>Standings</u>	<u>Points</u>
Steve Haney	7
Jim Layton	5
Darrel Simon	3
Bill Dubas	3



that they arrived on 20-ft goose-neck trailers hauled by dualie pickups. It was really a kick to see what each team brought.



Kelly Harris, Steve & MaryLinda Jones — the Divine Wind Team



What's on Tap? By Bill Dubas

Summer is usually a time for Texas homebrewers to put away their mash paddles for 2 or 3 months and wait for the 100 degree temperatures to subside. It's just too dang hot to get out in the sun next to a hot propane cooker and brew a batch of beer. But a few of our heartier members have braved the sweltering heat over the past few weekends to participate in local homebrewing activities.

Steve Hacker, Richard Harris and I attended the July brew day sponsored by Raymond Plasek and Big Buck Brewery in Grapevine. Although the three of us did not brew, we offered support to the other brewers that attended (there were three brewers from the

“NET Hoppers” and the “Knights of the Brown Bottle”) and enjoyed many pints of Big Buck beer. We also took it upon ourselves to be event ambassadors by educating passers-by about the merits of brewing your own. Raymond was pleased with the turn-out, despite the hot weather, and hopes to host another brew day once cooler temperatures come our way.

The next weekend was the IRON MASH competition over at Rahr & Sons Brewery in Fort Worth. This event was a BLAST! There were probably 12-15 teams, 4 of them from our own club, and we brewed up a storm. The event began at 8AM with many of the teams arriving and setting up their home breweries. There were 5-gallon extract teams, 5-gallon all-grain teams, and 10-gallon all-grain teams. Some set-ups were rather primitive and simple. Others were so elaborate



Bill Lawrence & Richard Harris



Bill, Bill and Curtis — the BBC Brewing Co.

(Continued on page 3)

(Continued from page 2)

The ingredients were handed out at 9AM and this is what we ended up with (for a 10-gallon all-grain batch): 14 lbs 2-row, 2 lbs victory, 2 lbs 60L crystal, 2 lbs aromatic, 2 lbs corn sugar, 2 lbs chocolate malt, 2 lbs flaked rye, 3 oz Galena, 1 oz Northern Brewer, 1 oz Cascade, 1 oz Liberty, 1 oz ginger root, and a bunch of mint leaves. Each team could bring 2 yeast starters to use. What would you make out of that? You could choose to use as little or as many of the ingredients and you wish. The BBC Brewing Company, consisting of Bill Hensley, Curtis Martin, and me, decided to make an American Brown ale with 12 lbs of the 2-row, 1 lb each of the victory, crystal, and flaked rye, 10 oz of the chocolate, 2 oz of Galena, 1 oz of Northern Brewer, and dry hop with 1 oz of Cascade. We pitched a nice

fat starter of the Chico yeast. Rahr & Sons were great hosts. They let us use their water and electricity in addition to their parking lot. Fritz and Erin Rahr were there the whole day, as was brewer Jason Courtney. Everyone was treated to a MASSIVE BBQ lunch and we are all invited back to the post-event party when the beers are judged.

That same night, the NTHBA held its second annual summer party. This event was held at Bill James' house, or more appropriately, in his back yard around the swimming pool and spa. We had a very good turnout and I counted at least 10 or 12 kegs at various locations around the pool. Bill James was an excellent host and Ernest Paul Pewitt provided some of the best damned brisket that I have ever tasted. It was so tender that it fell apart

before my fork even touched it. What that man can do to a chunk of cow is downright amazing. The club members also came through with plenty of side dishes, including a homemade ice cream made by Kathy Williams that contained Young's Double Chocolate Stout. We had plenty of different beer styles to choose from, ranging from a few American-style ales to a number of "it doesn't fit a category but I love it" beers. All were excellent. The best part was that the brewer was there and willing to share his or her methods and recipe.

So what's on tap for the next few months? Well, I'm glad you asked. Walter Hodges has decided to host 2 upcoming events. The first will be a brew day at his home on Saturday, August 21st. Please see the map in this issue of the newsletter for directions to Walter's home. The second event will be the club's Oktoberfest party. This will be held on Saturday, October 16th. Expect more details in next month's newsletter regarding this party.

Are you interested in hosting a NTHBA brew day at your home? We need someone to volunteer to host a brew day in November, preferably on Saturday the 6th, which is the national "Teach a Friend to Homebrew Day", but any weekend day is fine. If you can help out, please contact me at bill_dubas@hotmail.com.

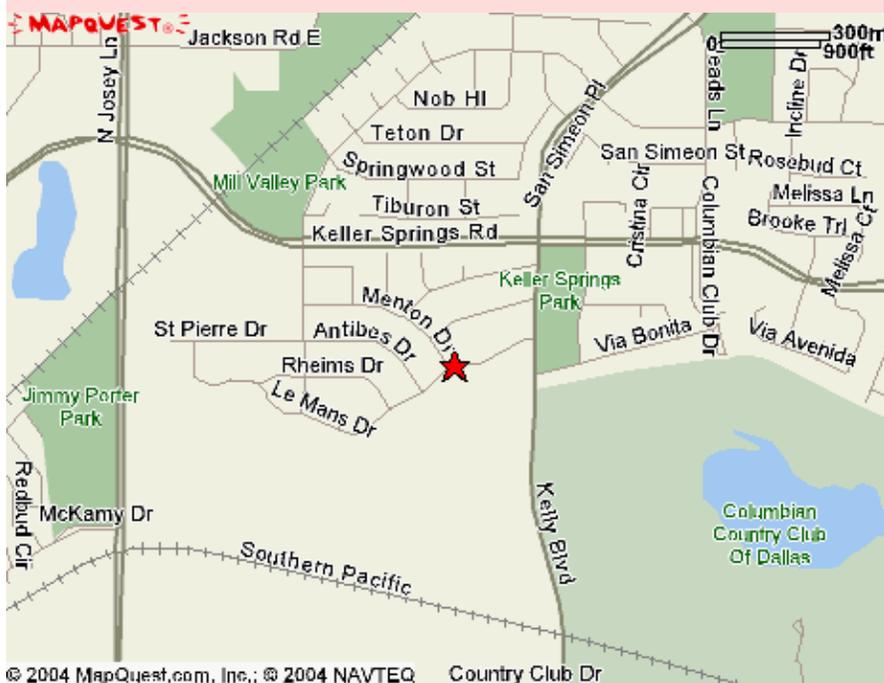


Brewday #7 and Oktoberfest Party

Walter Hodges

2203 Le Mans Dr

Carrollton, TX 75006-4334,





Brewer's Travels: A visit to Achouffe

By Bill Dubas

I've toured dozens of breweries since I became interested in beer about 10 years ago. Some, like Anheuser-Busch in St. Louis MO, are huge industrial mega-complexes that churn out millions of barrels of beer per year. Others, like Real Ale Brewing Company in Blanco TX, are small craft breweries that only serve their state or region. You never know what each tour will bring. You may be part of a large group of people herded around by a slick PR person. You may show up at a bad time and get a quick tour by an employee that is not familiar with the brewery. Other times you may get lucky and receive a private tour by the owner or the head brewer. Such was the case when my wife and I visited Brasserie D'Achouffe.



The Achouffe Brewery is a small family-run brewery located in the hamlet of Achouffe, in a spectacular valley in the Ardennes, just north of Bastogne, in the Belgian province of Luxembourg. It was founded in the late 1970's by two brothers-in-law, Pierre Gobron (a production manager in an ice cream factory) and Chris Bau-

weraerts (a computer engineer). The brewery initially had a capacity of 250 liters (~65 gal.) and was run as a hobby. In 1984, they expanded the brewery to a capacity of 700 liters (~184 gal.), requiring Pierre to quit his day job to devote full-time to the brewery. A few years later, their system had reached a capacity of 2,200 liters (~580 gal.), so a group of farm buildings were purchased in which to house the growing brewery. At this time, Chris also quit his day job and joined Pierre full-time at the brewery.

Business was going so well that in 1992 they decided to build a modern 7000 liter (~1840 gal) brew house and fermenting room. Both were designed and built in Belgium, and were specially made to produce strong, bottle conditioned specialty beers. And speaking of beers, the Achouffe Brewery has two regular products. "La Chouffe" is a strong, spicy, lightly hopped golden ale made with pilsner malt, pale candi sugar and coriander. It starts out at 16 Plato and reaches 8% alcohol by volume. "Mc Chouffe" is similar in composition, but is made with dark candi sugar and no coriander. Both beers are unpasteurized and unfiltered.

My wife and I arrived at the brewery, with no appointment, right before lunch on a Thursday. We were met by Bernadette in the gift shop. After making a few phone calls, Bernadette asked if we could return at 2PM for a private tour. Of course we could! With a few hours to kill, Julie and I drove around the beautiful countryside and had lunch at a nearby

café. We returned to the brewery at 2PM to meet our tour guide, who turned out to be Chris Bauweraerts, one of the founders! What luck! Chris took us on a very infor-



Chris Showing Us The Brewhouse

mative and thorough tour of the brewery, describing the equipment, the beers, and the history of Achouffe. He then took us out to the small parking lot in front of the brewery and said "C'mon, let's go to the bottling line". I thought that we would be walking to a nearby building, but instead he lead us over to his personal car, an Audi A6 Avant, and told us to hop in. It turns out that the bottling line was at a separate building a few kilometers away. After a few minutes of quick driving along windy country roads, we arrived. Chris spent the next half hour showing us the bottling line, the refermentation room where the beer is bottle conditioned, and the quality control laboratory. He even gave us samples of La Chouffe directly off the line and a few souvenir bottles of La Chouffe to take with us.



5)

(Continued from page 4)



The Bottling Line



Chris Pouring a Sample of La Chouffe

Once we returned to the brewery, Chris led us to the Achouffe Café, which adjoins the brewery. "I want you to taste something special", he said. He returned with a glass of beer for us to drink. My first impression of the beer was that it fit the Belgian Wit style. It was cloudy and pale, and had a hint of acidity. It also seemed to be spiced, probably with coriander. When I told him my impression of the beer, Chris confided that it was a new beer that Achouffe was testing. It was indeed a Belgian Wit and they were consulting with Pierre Celis to develop it.

We sat and talked with Chris for another 10 minutes, but unfortunately had more sight-seeing that we wanted to do. We reluctantly said our goodbyes, but not before Chris provided us with a map, hand-drawn on the back of a coaster, to another artisan brewery nearby that he recommended.



Cheers!

If you want more info on the Achouffe Brewery, you can visit their web site at www.achouffe.be.



Bluebonnet Planning Meeting #3

There will be a Bluebonnet planning meeting Sunday August 8th, 2pm, at BJ's in Lewisville. Intersection of I35E and 121 (not 121 Business). NW corner of that intersection.

We have been using the same email notification list as last year, but the word doesn't seem to be sifting through the

clubs as well this year. I have expanded the list to include everyone I could find an email for. Please pass the word, no one is excluded. The more ideas the better.

You can call me anytime if you have an email address to add, or an idea to share. Hope to see a big turnout on the 8th.

Richard Dobson
940-665-3269
hoghvn@cooke.net



The Professor

"Gone Fishin'"

By Pat Kruger

The Prof is on vacation!



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.



Beer News From Around the World: 1,000 Year Old Brewery Unearthed

MIAMI (Reuters) - U.S. researchers have unearthed what they say may be the oldest known brewery in the Andes, a pre-Incan plant at least 1,000 years old that could produce drinks for hundreds of people at one sitting.

The University of Florida said on Thursday that its archeologists and researchers from the Field Museum in Chicago found the brewery at Cerro Baul, a mountaintop religious center of the Wari empire that ruled what is now Peru hundreds of years before the Incas.

At least 20 ceramic, 10- to 15-gallon vats were found at the site some 8,000 feet up in the mountains of southern Peru.

"You get the idea that this is massive production, not just your basic household making beer to consume by itself," Susan deFrance, an assistant professor of anthropology at the University of Florida, said in a statement.

Patrick Ryan Williams, assistant curator at the Field Museum, said the site was remarkable for its size. Small-scale brewing is known to have been done in the Andes for thousands of years, he said by telephone from Peru.

The Wari civilization thrived from about A.D. 700 to 1000, conquering all of what is modern Peru before swiftly and mysteriously declining.

The brewery is thought to have

produced "chicha," an alcoholic drink derived at the time mainly from a berry of the molle pepper plant. Modern chicha is made from corn.

Last year University of Florida archeologists discovered what they think are halls for "ritual intoxication" at Cerro Baul, where Wari noblemen apparently feasted and drank.

Mike Moseley, associate chairman of anthropology at the university, said the halls "become a place where politics are negotiated and economic decisions are made." Williams said each nobleman would have consumed up to 2.6 gallons of chicha per ceremony.

The site appears to have been destroyed in a closing rite. The Wari burned the structures, threw their mugs into the embers and laid down a half-dozen necklaces of semiprecious stones as they left, said Moseley.



Doctor Bock: Answers to Your Brewing Woes

Dear Doc,
I can't believe it! I just measured my tap water temp — it's 90 degrees. I use a counterflow chiller, how can I cool my wort? Does this mean that I have to stop brewing for the summer months?

The Doc 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 immer-

sion 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.

Remember, when brewing in Texas in August please drink enough water (not beer) to keep yourself hydrated and cool!

The Doctor will try to answer any reader submitted brewing woes! Please email any questions to NTHBNews@aol.com

Important Dates

August

8th

Bluebonnet Planning Meeting
2pm at BJ's in Lewisville

21st

Brew Day #7: August 21st at Walter Hodges' home in Carrollton. The club will be providing a keg of beer. Educational Topic: TBD.



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.

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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.

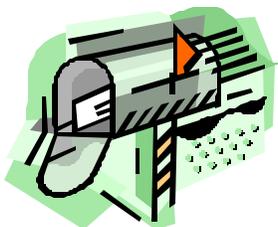


The North Texas Home Brewers Assoc. is a group with an interest in beer in general and home brewing in particular. We meet

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
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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.