



LIVIN' THE BREWS

October 2004

Oktoberfest



Prez Sez

By Bo Turton

It's October and this month's meeting will be at the Bavarian Grill in Plano. We all enjoyed the club's Oktoberfest party at Waters home and the brew day at Fred David's Home.

As I mentioned at the last meeting, it's election time so you need to be thinking about who will be running the club next year. In November we will be picking the new offices and they will be announced at the Christmas party at my home on Saturday December 4th.

So if you would like to be an active part of the NTHBA and would like to be an officer or

October Meeting:
Tuesday, Oct. 12th, 7PM
Bavarian Grill
221 W. Parker
Plano, Texas

want to nominate some within the club then be prepared to nominate those members at the next meeting.

ONE LAST ITEM, Last meeting our Minister of Education, Pat Kruger had to give up his position. Acting in his place will be Steve Jones. Steve has been brewing beer for a little over a year. Steve is the only club member that took the Home Brewing 5 day class at Seibel Brewing Institute.

Enjoy and Happy Brewing

Bo Turton

Welcome New Members!

Paul Ingalls
Joe Schirmer
Dustin LaMascus
Tom Harris



Beer Summit Homebrew Competition
By Josh Pierry

We have had a lot of interest from around the country, so we are expecting this to be quite a competition. As you know the Best of Show (BOS) winner of the Beer Summit Homebrew competition Prizes will not only walk away with bragging rights, but will also claim a \$1,000 cash prize and get their beer brewed by Sam Adams (20 BBL batch and will be on-draft at select bars)! The runner up BOS winner will receive a \$250 gift certificate to www.beersummit.com Additional prizes will also be awarded for 1st, 2nd and 3rd place for each of the 26 categories judged.

So we are still looking for Judges for this competition. Paul Zocco from Zok's Homebrewing Supply (zoks.homebrewing@snetnet) is the head judge for this event, and when we met yesterday we were still quite a few judges short. So if you are interested in Judging please sign up online at <http://beersummit.com/customer/home.php?cat=365>. If you know people who would like to steward, they can sign up on the same page too.

If you have any questions please feel free to give me a call at 888-945-BEER or you can email me, josh@beersummit.com. Or call me at 888-945-2337

The Beer Summit Homebrew Competition is a BJCP sanctioned event and will be using their style guide.

Cheers!

BREWER ROYALE 2004

Style of the Month

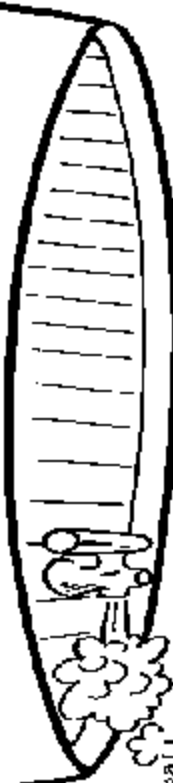
October	Smoked Beer	Cat. 23
November	IPA	Cat. 7

Standings

Steve Haney
Jim Layton
Darrel Simon
Bill Dubas
Joe Scivique

Points

Points undergoing review by
Walter Hodges.





Competition Corner.

By Walter

It's 5:30 in the morning here at the Baltimore airport and I am thinking about beer.

This year has gone by fast. Here it is October and we have shipped our entries off to the last of the Gulf Coast competitions, the Dixie Cup. Will the Houston boys win the Dixie and take the Gulf Coast? In case you want to attend, the Dixie Cup is a short drive to Houston and will be held October 15-16. Check around at the club meeting if you want to share a ride or a room.

We have one remaining Club Only Competition for the coveted Brewer Royale. Smoked and Wood beer will be this month's category. Please see the style guide at the end of my column for more information on

the style.

I have received several e-mails over the last month regarding Brewer Royale points and the timing of the Club Only Competitions. First, the points, I made a mistake in my calculation of points published in last month's newsletter. The points are accumulated starting with the November competition. I inadvertently dropped November '03's points. This month's totals reflect the corrected standings through the end of September. It looks like the standings will be in question right up to the end. Who will win? Secondly, timing of the Club Only Competitions has been coordinated with the actual AHA Club Only Competition. Unfortunately, this schedule does not allow for club members to enter their COC winning beers into the AHA competition. Since the 2004 club calendar has been set, we cannot change our schedule this year. However,

the 2005 AHA COC calendar is out and I will recommend that the 2005 board move our Club Only Competitions up one month, allowing members to enter their winning beer.

22. Smoke-Flavored and Wood-Aged Beer Styles

1. 22A. Classic Rauchbier
2. 22B. Other Smoked Beer
3. 22C. Wood-Aged Beer

22A. Classic Rauchbier

Aroma: Blend of smoke and malt, with a varying balance and intensity. The beechwood smoke character can range from subtle to fairly strong, and can seem smoky, bacon-like, woody, or rarely almost greasy. The malt character can be low to moderate, and be somewhat sweet, toasty, or malty. The malt and smoke components are often inversely proportional (i.e. when smoke increases, malt decreases, and vice versa). Hop aroma may be very low to none. Clean, lager character with no fruity esters, diacetyl or DMS.

Appearance: This should be a very clear beer, with a large, creamy, rich, tan- to cream-colored head. Deep amber/light copper to dark brown color.

Flavor: Generally follows the aroma profile, with a blend of smoke and malt in varying balance and intensity, yet always complementary. Märzen-like qualities should be noticeable, particularly a malty, toasty richness, but the beechwood smoke flavor can be low to high. The palate can be some-

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what malty and sweet, yet the finish can reflect both malt and smoke. Moderate, balanced, hop bitterness, with a medium-dry to dry finish (the smoke character enhances the dryness of the finish). Noble hop flavor moderate to none. Clean lager character with no fruity esters, diacetyl or DMS. Harsh, bitter, burnt, charred, rubbery, sulfury or phenolic smoky characteristics are inappropriate.

Mouthfeel: Medium body. Medium to medium-high carbonation. Smooth lager character. Significant astringent, phenolic harshness is inappropriate.

Overall Impression: Märzen/Oktobertest-style (see Oktobertest) beer with a sweet, smoky aroma and flavor and a somewhat darker color.

History: A historical specialty of the city of Bamberg, in the Franconian region of Bavaria in Germany. Beechwood-smoked malt is used to make a Märzen-style amber lager. The smoke character of the malt varies by maltster; some breweries produce their own smoked malt (rauchmalz).

Comments: The intensity of smoke character can vary widely; not all examples are highly smoked. Allow for variation in the style when judging. Other examples of smoked beers are available in Germany, such as the Bocks, Hefe-Weizen, Dunkel, Schwarz, and Helles-like beers, including examples such as Spezial Lager. Brewers entering these styles should use **Smoked Beer** as the entry category.

Ingredients: German

Rauchmalz (beechwood-smoked Vienna-type malt) typically makes up 20-100% of the grain bill, with the remainder being German malts typically used in a Märzen. Some breweries adjust the color slightly with a bit of roasted malt. German lager yeast. German or Czech hops.

Vital Statistics:

OG	FG
1.050 - 1.056	1.012 - 1.016
IBUs 20 - 30	SRM 14 - 22+
ABV 4.8 - 6%	

Commercial Examples: Schlenkerla Rauchbier Märzen, Kaiserdom Rauchbier

22B. Other Smoked Beer

Aroma: The aroma should be a pleasant balance between the expected aroma of the base beer (e.g., robust porter) and the smokiness imparted by the use of smoked malts. The intensity and character of the smoke and base beer style can vary, with either being prominent in the balance. Smokiness may vary from low to assertive; however, balance in the overall presentation is the key to well-made examples. The quality and secondary characteristics of the smoke are reflective of the source of the smoke (e.g., peat, alder, oak, beechwood). Sharp, phenolic, harsh, rubbery, or burnt smoke-derived aromatics are inappropriate.

Appearance: Variable. The appearance should reflect the base beer style, although the color of the beer is often a bit darker than the plain base style.

Flavor: As with aroma, there should be a balance between smokiness and the expected flavor characteristics of the base beer style. Smokiness

may vary from low to assertive. Smoky flavors may range from woody to somewhat bacon-like depending on the type of malts used. Peat-smoked malt can add an earthiness. The balance of underlying beer characteristics and smoke can vary, although the resulting blend should be somewhat balanced and enjoyable. Smoke can add some dryness to the finish. Harsh, bitter, burnt, charred, rubbery, sulfury or phenolic smoky characteristics are generally inappropriate (although some of these characteristics may be present in some base styles; however, the smoked malt shouldn't contribute these flavors).

Mouthfeel: Varies with the base beer style. Significant astringent, phenolic smoke-derived harshness is inappropriate.

Overall Impression: This is any beer that is exhibiting smoke as a principle flavor and aroma characteristic other than the Bamberg-style Rauchbier (i.e. beechwood-smoked Märzen). Balance in the use of smoke, hops and malt character is exhibited by the better examples.

History: The process of using smoked malts more recently has been adapted by craft brewers to other styles, notably porter and strong Scotch ales. German brewers have traditionally used smoked malts in bock, doppelbock, weizen, dunkel, schwarzbier, helles, pilsner, and other specialty styles.

Comments: Any style of beer can be smoked; the goal is to reach a pleasant balance between the smoke character and

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the base beer style. **IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., ROBUST PORTER) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., "PORTER" OR "BROWN ALE" IS ACCEPTABLE). THE TYPE OF WOOD OR OTHER SOURCE OF SMOKE MUST BE SPECIFIED IF A "VARIETAL" CHARACTER IS NOTICEABLE.** Entries that have a classic style cited will be judged on how well that style is represented, and how well it is balanced with the smoke character. Entries with a specific type or types of smoke cited will be judged on how well that type of smoke is recognizable and marries with the base style. Specific classic styles or smoke types do not have to be specified. For example, "smoked porter" is as acceptable as "peat-smoked strong Scotch ale" or "cherry-wood smoked IPA". Judges should evaluate the beers mostly on the overall balance, and how well the smoke character enhances the base beer.

Ingredients: Different materials used to smoke malt result in unique flavor and aroma characteristics. Beechwood-, peat- or other hardwood (oak, maple, mesquite, alder, pecan, apple, cherry, other fruitwoods) smoked malts may be used. The various woods may remind one of certain smoked products due to their food association (e.g., hickory with ribs, maple with bacon or sausage, and alder with salmon). Evergreen wood should never be used since it adds a medicinal, piney flavor to the malt. Excessive peat-smoked malt is generally undesirable due to its sharp, piercing

phenolics and dirt-like earthiness. The remaining ingredients vary with the base style. If smoked malts are combined with other unusual ingredients (fruits, vegetables, spices, honey, etc.) in noticeable quantities, the resulting beer should be entered in the specialty/experimental category.

Vital Statistics:

Varies with the base beer style

Commercial Examples: Alaskan Smoked Porter, Spezial Rauchbier, Stone Smoked Porter, Schlenkerla Weizen Rauchbier, Schlenkerla Ur-Bock Rauchbier, Rogue Smoke, Arcadia London Porter, DeGroen's Rauchbock

22C. Wood-Aged Beer

Aroma: Varies with base style.

A low to moderate wood- or oak-based aroma is usually present. Fresh wood can occasionally impart raw "green" aromatics, although this character should never be too strong. Other optional aromatics include a low to moderate vanilla, caramel, toffee, toast, or cocoa character, as well as any aromatics associated with alcohol previously stored in the wood (if any). Any alcohol character should be smooth and balanced, not hot. Some background oxidation character is optional, and can take on a pleasant, sherry-like character and not be papery or cardboard-like.

Appearance: Varies with base style. Often darker than the unadulterated base beer style, particularly if toasted/charred oak and/or whiskey/bourbon barrels are used.

Flavor: Varies with base style.

Wood usually contributes a woody or oaky flavor, which can occasionally take on a raw "green" flavor if new wood is used. Other flavors that may optionally be present include vanilla (from vanillin in the wood); caramel, butterscotch, toasted bread or almonds (from toasted wood); coffee, chocolate, cocoa (from charred wood or bourbon casks); and alcohol flavors from other products previously stored in the wood (if any). The wood and/or other cask-derived flavors should be balanced, supportive and noticeable, but should not overpower the base beer style. Occasionally there may be an optional lactic or acetic tartness or Brett funkiness in the beer, but this should not be higher than a background flavor (if present at all). Some background oxidation character is optional, although this should take on a pleasant, sherry-like character and not be papery or cardboard-like.

Mouthfeel: Varies with base style. Often fuller than the unadulterated base beer, and may exhibit additional alcohol warming if wood has previously been in contact with other alcoholic products. Higher alcohol levels should not result in "hot" beers; aged, smooth flavors are most desirable. Wood can also add tannins to the beer, depending on age of the cask. The tannins can lead to additional astringency (which should never be high), or simply a fuller mouthfeel. Tart or acidic characteristics should be low to none.

Overall Impression: A harmonious blend of the base beer style with characteristics from

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

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aging in contact with wood (including any alcoholic products previously in contact with the wood). The best examples will be smooth, flavorful, well-balanced and well-aged. *Beers made using either limited wood aging or products that only provide a subtle background character may be entered in the base beer style categories as long as the wood character isn't prominently featured.*

History: A traditional production method that is rarely used by major breweries, and usually only with specialty products. Becoming more popular with modern American craft breweries looking for new, distinctive products. Oak cask and barrels are traditional, although other woods can be used.

Comments: The base beer style should be apparent. The wood-based character should be evident, but not so dominant as to unbalance the beer. The intensity of the wood-based flavors is based on the contact time with the wood; the age, condition, and previous usage of the barrel; and the type of wood. Any additional alcoholic products previously stored in the wood should be evident (if declared as part of the entry), but should not be so dominant as to unbalance the beer. **IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., ROBUST PORTER) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., "PORTER" OR "BROWN ALE" IS ACCEPTABLE). THE TYPE OF WOOD MUST BE SPECIFIED IF A "VARIETAL" CHARACTER IS NOTICEABLE.** (e.g., English IPA with Oak Chips,

Bourbon Barrel-aged Imperial Stout, American Barleywine in an Oak Whiskey Cask). The brewer should specify any unusual ingredients in either the base style or the wood if those characteristics are noticeable. Specialty or experimental base beer styles may be specified, as long as the other specialty ingredients are identified.

Ingredients: Varies with base style. Aged in wooden casks or barrels (often previously used to store whiskey, bourbon, port, sherry, Madeira, or wine), or using wood-based additives (wood chips, wood staves, oak essence). Fuller-bodied, higher-gravity base styles often are used since they can best stand up to the additional flavors, although experimentation is encouraged.

Vital Statistics:

All stats vary with base style. OG and ABV is typically above-average. SRM is often darker than the unadulterated base style

Commercial Examples: J.W. Lees Harvest Ale in Port, Sherry, Lagavulin Whisky or Calvados Casks, Dominion Oak Barrel Stout, New Holland Dragons Milk, Goose Island Bourbon County Stout, MacTarnahan's Oak-Aged IPA, Le Coq Imperial Extra Double Stout, Greene King Olde Suffolk Ale, Harviestoun Old Engine Oil Special Reserve, many microbreweries have specialty beers served only on premises often directly from the cask.



What's on Tap?

By Bill Dubas

Where was everyone? Turnout for the annual NTHBA Oktoberfest party was unusually light this year. I hope there wasn't any confusion due to us changing the date to avoid conflicting with the Dixie Cup competition. I arrived at 8 pm to discover about 25 or so members out in the Hodges' back yard enjoying a nice selection of homebrew. We had 4 kegs of beer – a porter that Walter brewed at the August brewday, a light ale, an imperial stout, and an American barleywine. All beers were excellent. This club is really cultivating some talented brewers. We also had a ton of food. Ernest Paul provided enough smoked brats to feed 60 people, so with only half that many on hand, we all got to take home a little care package at



Get your T-shirts!

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.

... PORTER - STOUT - WEIZEN - BERLINER WEISSE - DUBBEL - TRIPEL - WITBIER - BIÈRE DE GARDE - SAISON - LAMBIC - GUEUZE - OLD BRUIN - FRUIT/VEGETABLE BEER - RAUCHBIER - MEAD - CIDER

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the end of the night. Have you ever tried a brat that had been smoked with a combination of pecan, oak, and walnut? Mmmmmm! I want to thank our hosts, Pam and Walter Hodges, for inviting us into their lovely home and hosting the Oktoberfest party. As I've said before, the club takes care of all the food and drinks, making it very easy on the hosts, so please volunteer to host a club party soon.

OK. . . . other recent events. . . . by the time you read this we will have had the October brew day at Fred David's home. I'd like to thank Fred for hosting this brew day and allowing us to run up his water bill for the month. Also, the folks at Big Buck Brewery and Steakhouse held their third brewday on October 9th. I'm sorry that I dropped the ball on

this one folks. I usually call Raymond Plasek every month to see how things are going and for some reason I didn't do that in September, so I missed adding this brew day to our social calendar. I hope that this event went well for Big Buck and was supported by the other area clubs because Raymond is providing a great opportunity for the local homebrewing community to spread the gospel about craft beer and brewing. Thanks Raymond!

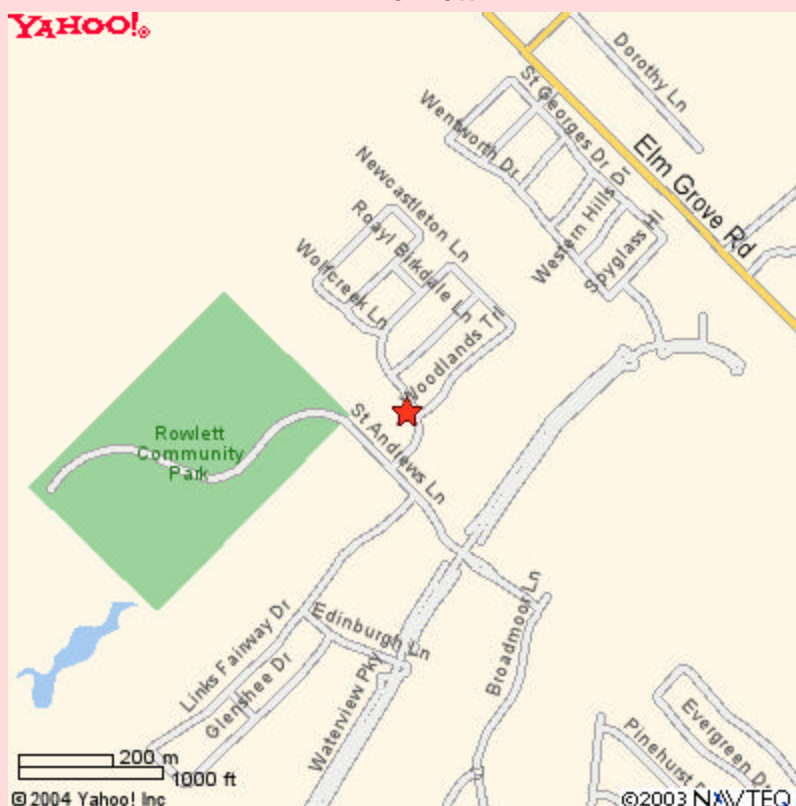
Our last brew day of 2004 will be held on November 6th at Bill Hensley's home in Rowlett. This date coincides with the AHA's "Teach a Friend to Homebrew" day, an international event to introduce people to the homebrewing hobby and establish relationships with local homebrew supply shops. Each year on the first Saturday

in November, homebrewers around the world are encouraged to invite non-brewing and brewing friends and family to celebrate Teach a Friend to Homebrew Day and brew a batch of beer together, so bring a buddy who is interested in learning how to brew. Bill has a really cool 10-gallon, 3-tier setup from St Pat's that you gotta see. Bill's address is 10409 Augusta Lane (see map elsewhere in this newsletter) and his phone number is (972) 412-1654, in case you need to call him to ask any questions.

I'm still looking for volunteers to help plan the club's room at the Bluebonnet in March of next year. The Bluebonnet will have a country and/or western theme. What I'd like to propose is that we have a small group of people start to think up ideas. I'll volunteer to be the coordinator for now, unless someone else decides that they'd like to take that task over. Perhaps we could meet once a month at a local pub or bar. We could report our progress back to the club at each meeting. I want to refrain from discussing our ideas in the newsletter or on our website. There may be spies listening! I'm looking for people with ideas, people handy with simple construction/fabrication, and people who have a lot of energy and a desire to create a great club room. If you can help out, please contact me at bill_dubas@hotmail.com.

And last, but not least, make sure you read next month's issue of the club newsletter for complete details of the annual Christmas party at Bo and Robin Turton's home on Saturday, December 4th.

Bill Hensley
10409 Augusta Lane
Rowlett



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



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Kelly Harris @ Homebrew Headquarters, Inc. 972-234-4411

Or

brewmaster@homebrewhq.com



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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.

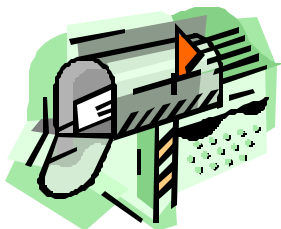
Visit the NTHBA Website at <http://www.hbd.org/nthba/>

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
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McKee Smith		(972) 393-3569
Jim Layton	Blutick@juno.com	(903) 546-6989
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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.