



LIVIN' THE BREWS

November 2004



Prez Sez

By Bo Turton

Here we are at election time, two big decisions to make!! Who will run the country and who will be running the beer club for the up and coming year? We will be voting for the new officers at the next club meeting so read the bios on the new nominees and come ready to vote.

The club is for your enjoyment and the officers really work hard to make a difference. The club depends on the officers and their hard work and creative ideas. The officers need to find the direction that the members want to go and then motivate the members to be a part

November Meeting: Tuesday, Nov. 9th, 7PM Gingerman 2718 Boll Street. Dallas

of all the social activities. Its hard work that is so enjoyable when things go right.

When I joined the club, we had one brew day a year and two parties with store bought beer. It was fun but as a club we needed more. Here we are today with 6-8 brew days a year, four great parties with 10-20 kegs of home brewed beer at each party and we have a minister of education to teach us how to brew a better beer. This has all come about due to the hard efforts of the officers. They do make a difference!

**SO YOUR VOTE COUNTS
AND THE CLUB FUTURE DEPENDS
ON THOSE NEW NOMINEES.**

For you new members, as a club, we have no December meeting. Each year in December, we decide to close the year off with a big Christmas party. At this party we let the members know who the new officers will be and the officers get together to decide what roles they will play and the old officers give them what advice they might have to get them started in their new up and coming roles. The Christmas party is the end of one year

and the beginning of the next.

This years Christmas party will be at Bo, Robin and Chesley's home in Dallas. It will be the first Saturday in December, which is December 4th. It will begin at 5:00PM to?????. I will have my big fridge out and running for the party. The fridge will hold 13 kegs so call and reserve your spot with a Real tap. If you plan on bringing a keg of beer and has not reserved a place in the fridge then please bring a CO2 bottle and tap. Some time around 8:00 we will begin the club meeting/business portion of the party. We will announce the new club officers and we will do any drawings for any door prizes and then the BIG MOHONKER giveaway. When the club business ends we will begin the Christmas gift drawing.

So what do you need to bring to the party?

Keg of beer with CO2 if you want to provide your brew
A side dish to share.
The Rear of the Steer Barbeque will provide the main dish
Beer related Christmas gift for the Christmas drawing. You get one ticket for a drawing with each gift brought to the party.

Hope to see you all there and happy brewing

Bo Turton

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BREWER ROYALE 2004

Style of the Month

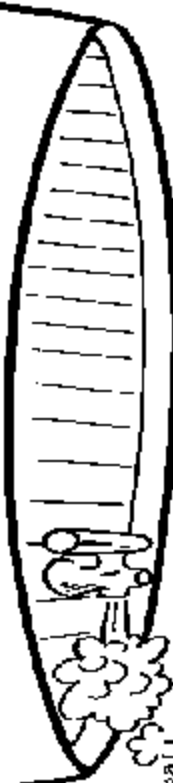
October	Smoked Beer	Cat. 23
November	IPA	Cat. 7

Standings

Steve Haney
Jim Layton
Darrel Simon
Bill Dubas
Joe Scivique

**Points undergoing review by
Walter Hodges.**

Points



Not all of the news from Houston was bad. The NTHBA finished second in overall club points. Below is a list of the club members who brought home some of the Dixie Cup hardware. Congratulations to Val Bee on finishing second in Best of Show and everyone on some excellent beers

With all of our focus on the Dixie Cup, you may have forgotten about our friends out west. The Ale-ians hosted their 7th Cactus Challenge. Below are the North Texas brewers who placed at the show. Like the Dixie Cup, we had a member finish second in the Best of Show judging. Congratulations to Tom Garner.

Finally, we are at the end of the Club Only Competition. One last competition will decide it all. IPA is November's style. I will need some help with judging, as I am sure that there will be a load of entries. Please see the style guide below for IPA.



Competition Corner.

By Walter Hodges

complete and it's time to tip our hats to the boys from Houston. They gave us a thorough ass-whippin', no excuses. It's time for us to get serious and think about how we can regain our dominance.

The last of the Gulf Coast homebrew competitions is

3rd	Dark Lager / Schwarzbier	Jim Layton
3rd	Kolsch	Kelly Harris
3rd	Altbier / Dusseldorf	Jim Layton
1st	Steam Beer / California Common	Paul Doxey
1st	ESB/English Pale Ale	Kelly Harris
		Bruce Fabijonas
1st	American Amber Ale	Walter
1st	Porter	Fred David
3rd	Dry Stout	Joe Scivicque
3rd	Foreign and American Stout	Steve Haney
1st	English IPA	Jim Layton
2nd	Witbier	Bruce Fabijonas
		Val Bee
2nd	Belgian and French Ale / Bier de Garde	Val and Claire Bee
1st	Belgian Strong Light Ale / Tripel	
3rd	Fruit Beer	
	Spice/Herb/Vegetable Beer / Christmas Winter Specialty Spiced Beer	Val Bee
3rd		Don Trotter
2nd	Smoked Beer / Classic Rauchbeir	Val Bee
2nd	Specialty Beer	Val Bee
1st	Other Mead / Metheglin	Val Bee
2nd	Best of Show / Tipel	Val Bee

14. India Pale Ale (IPA) Styles

1. 14A. English IPA
2. 14B. American IPA
3. 14C. Imperial IPA

14A. English IPA

Aroma: A moderate to moderately high hop aroma of floral, earthy or fruity nature is typical, although the intensity of hop character is usually lower than American versions. A slightly grassy dry-hop aroma is acceptable, but not required. A moderate caramel-like or toasty malt presence is common. Low to moderate fruiti-

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ness, either from esters or hops, can be present. Some versions may have a sulfury note, although this character is not mandatory.

Appearance: Color ranges from golden amber to light copper, but most are pale to medium amber with an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand should persist.

Flavor: Hop flavor is medium to high, with a moderate to assertive hop bitterness. The hop flavor should be similar to the aroma (floral, earthy, fruity, and/or slightly grassy). Malt flavor should be medium-low to medium-high, but should be noticeable, pleasant, and support the hop aspect. The malt should show an English character and be somewhat bready, biscuit-like, toasty, toffee-like and/or caramelly. Despite the substantial hop character typical of these beers, sufficient malt flavor, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops adds to the overall complexity. Finish is medium to dry, and bitterness may linger into the after-taste but should not be harsh. If high sulfate water is used, a

distinctively minerally, dry finish, some sulfur flavor, and a lingering bitterness are usually present. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions.

Overall Impression: A hoppy, moderately strong pale ale that features characteristics consistent with the use of English malt, hops and yeast. Has less hop character and a more pronounced malt flavor than American versions.

History: Brewed to survive the voyage from England to India. The temperature extremes and rolling of the seas resulted in a highly attenuated beer upon arrival. English pale ales were derived from India Pale Ales.

Comments: A pale ale brewed to an increased gravity and hop rate. Modern versions of English IPAs generally pale in comparison (pun intended) to their ancestors. The term "IPA" is

loosely applied in commercial English beers today, and has been (incorrectly) used in beers below 4% ABV. Generally will have more finish hops and less fruitiness and/or caramel than English pale ales and bitters. Fresher versions will obviously have a more significant finishing hop character.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); English hops; English yeast that can give a fruity or sulfury/minerally profile. Refined sugar may be used in some versions. High sulfate and low carbonate water is essential to achieving a pleasant hop bitterness in authentic Burton versions, although not all examples will exhibit the strong sulfate character.

Vital Statistics:

OG	FG
1.050 - 1.075	1.010 - 1.018

IBUs	SRM	ABV
40 - 60	8 - 14	5 - 7.5%

Commercial Examples: Freeminer Trafalgar IPA, Hampshire Pride of Romsey IPA, Burton Bridge Empire IPA, Samuel Smith's India Ale, Fuller's IPA, King & Barnes IPA, Brooklyn East India Pale Ale, Shipyard Fuggles IPA, Goose Island IPA

14B. American IPA

Aroma: A prominent to intense hop aroma with a citrusy, floral, perfume-like, resinous, piney, and/or fruity character derived from American hops. Many versions are dry hopped and can have an additional grassy aroma, although this is not re-

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Cactus Challenge Results

1 st	Light Lager, Pilsner, Wheat & Light Ales	Pete Hemmington
1 st	Bitter and English Pale Ale	Kelly Harris
3 rd	Scottish Ales	Pete Hemmington
2 nd	Scottish Ales	Bruce Fabijonas
3 rd	American Pale Ales	Tom Garner
3 rd	Kolsch and Altbier	Kelly Harris
3 rd	Brown Ale	Doug Nett
1 st	Brown Ale	Tom Garner
2 nd	Best of Show / Brown Ale	Tom Garner

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quired. Some clean malty sweetness may be found in the background, but should be at a lower level than in English examples. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is also acceptable. Some alcohol may be noted.

Appearance: Color ranges from medium gold to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand should persist.

Flavor: Hop flavor is medium to high, and should reflect an American hop character with citrusy, floral, resinous, piney or fruity aspects. Medium-high to very high hop bitterness, although the malt backbone will support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. The bitterness may linger into the aftertaste but should not be harsh. Medium-dry to dry finish. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style. Some sulfur may be present if sulfate water is used, but most examples do not exhibit this character.

Mouthfeel: Smooth, medium-light to medium-bodied mouthfeel without hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence

of malt sweetness. Some smooth alcohol warming can and should be sensed in stronger (but not all) versions. Body is generally less than in English counterparts.

Overall Impression: A decidedly hoppy and bitter, moderately strong American pale ale.

History: An American version of the historical English style, brewed using American ingredients and attitude.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); American hops; American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate.

Vital Statistics:

OG	FG
1.056 - 1.075	1.010 - 1.018

IBUs	SRM	ABV
40 - 60+	6 - 15	5.5 - 7.5%

Commercial Examples: Stone IPA, Victory Hop Devil, Anderson Valley Hop Otter, Anchor Liberty Ale, Sierra Nevada Celebration Ale, Three Floyds Alpha King, Harpoon IPA, Bell's Two-Hearted Ale, Avery IPA, Founder's Centennial IPA, Mendocino White Hawk Select IPA

14C. Imperial IPA

Aroma: A prominent to intense hop aroma that can be derived from American, English and/or noble varieties (although a citrusy hop character is almost always present). Most versions are dry hopped and can have an additional resinous or grassy

aroma, although this is not absolutely required. Some clean malty sweetness may be found in the background. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is typical. Some alcohol can usually be noted, but it should not have a "hot" character.

Appearance: Color ranges from golden amber to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand should persist.

Flavor: Hop flavor is strong and complex, and can reflect the use of American, English and/or noble hop varieties. High to absurdly high hop bitterness, although the malt backbone will generally support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. A long, lingering bitterness is usually present in the aftertaste but should not be harsh. Medium-dry to dry finish. A clean, smooth alcohol flavor is usually present. Oak is inappropriate in this style. Some sulfur may be present if sulfate water is used, but most examples do not exhibit this character.

Mouthfeel: Smooth, medium-light to medium-full body. No harsh hop-derived astringency, although moderate to medium-high carbonation can combine

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to render an overall dry sensation in the presence of malt sweetness. Smooth alcohol warming.

Overall Impression: An intensely hoppy, very strong pale ale without the big maltiness and/or deeper malt flavors of an American barleywine. Strongly hopped, but clean, lacking harshness, and a tribute to historical IPAs.

History: A recent American innovation reflecting the trend of American craft brewers "pushing the envelope" to satisfy the need of hop aficionados for increasingly intense products. Category may be stretched to cover historical and modern American stock ales that are stronger, hoppier ales without the malt intensity of barleywines. The adjective "Imperial" is arbitrary and simply implies a stronger version of an IPA; "double," "extra," "extreme," or any other variety of adjectives would be equally valid.

Comments: Bigger than either an English or American IPA in both alcohol strength and overall hop level (bittering and finish). Less malty, lower body, less rich and a greater overall hop intensity than an American Barleywine. Not necessarily as high in gravity/alcohol as a barleywine. A showcase for hops.

Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); can use a complex variety of hops (English, American, noble). American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water

character varies from soft to moderately sulfate.

Vital Statistics:

OG	FG
1.075 - 1.090+	1.012 - 1.020

IBUs	SRM	ABV
60 - 100+	8 - 15	7.5 - 10+

Commercial Examples: Dogfish Head 90-minute IPA, Rogue I2PA, Stone Ruination IPA, Three Floyd's Dreadnaught, Russian River Pliny the Elder, Moylan's Moylander Double IPA. Stock ales include examples such as Stone Arrogant Bastard and Mendocino Eye of the Hawk.



What's on Tap?

By Bill Dubas

What's On Tap: Bill Dubas

I'm not sure when this newsletter will be delivered to your mailbox, but if you are reading this article on or before Saturday, November 6th, remember that Bill Hensley is hosting this year's "Teach a Friend to Homebrew" brewday at his home in Rowlett on that day. Bill's address is 10409 Augusta Lane (see map in last month's newsletter) and his phone number is (972) 412-1654, in case you need to call him to ask any questions. Bring a friend or two and show them what homebrewing is all about. I'll be there with at least one keg and I may bring a scaled down version of my brewing system so that I can brew a

simple extract beer.

The NTHBA 2004 Christmas party will be held on Saturday, December 4th, at Bo and Robin Turton's home in Dallas. The party will start at 5PM. Bo's address is 3747 Vancouver Drive (see map elsewhere in this newsletter) and his phone number is 214-538-9178, just in case you get lost on the way over. This party also doubles as the December club meeting. Please bring a side dish and/or some homebrew to share. If you are bringing a keg, Bo says that he has room for about 13 kegs in his commercial-sized kegerator. Call him to reserve a spot for your keg. If you don't want to use his kegerator, or you were too late to reserve a spot, make sure that you bring everything you need to keep your keg of homebrew cold and dispense it. If you are bringing a side dish, please remember to bring a serving spoon/fork. Please also remember to mark your name on everything you bring so that nothing gets lost in the shuffle. The club will provide BBQ catered by Ernest Paul Pe-witt.

I'm still looking for volunteers to help plan the club's room at the Bluebonnet in March of next year. So far I have about 3 or 4 people that have expressed an interest, but we need a few more volunteers if we want to put together a good club

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room. 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. I'd like to get our group together at least once or twice before the holidays are upon us and



Beer News From Around the World: Cathedral Revives Beer Tradition

people get busy.

Canterbury Cathedral is reviving the ancient monastic tradition of making beer available within its precincts.

The Kent cathedral is selling a bottled bitter which is made by local brewer Shepherd Neame according to a 300-year-old Kentish recipe.

Canon Richard Marsh said beer was made on site by the monastic community in Canterbury between 1100 and 1538.

He hopes Cathedral Ale "will remind people of the fun and friendship of a visit to the cathedral".

Safer than water

Shop manager Chris Needham said: "We wanted a beer that was local as we are very keen to support local businesses.

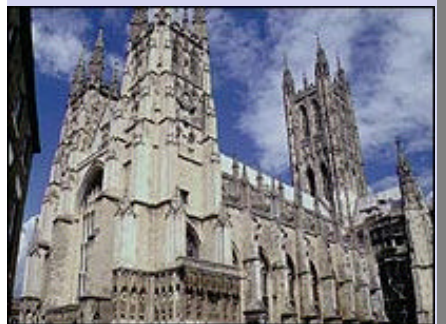
"It's our celebration ale and brewed using traditional methods in our Faversham brewery," said Tracey Jepson of

Shepherd Neame, which was established in 1698.

During the Middle Ages, beer was considered safer than water because the brewing process killed off bacteria.

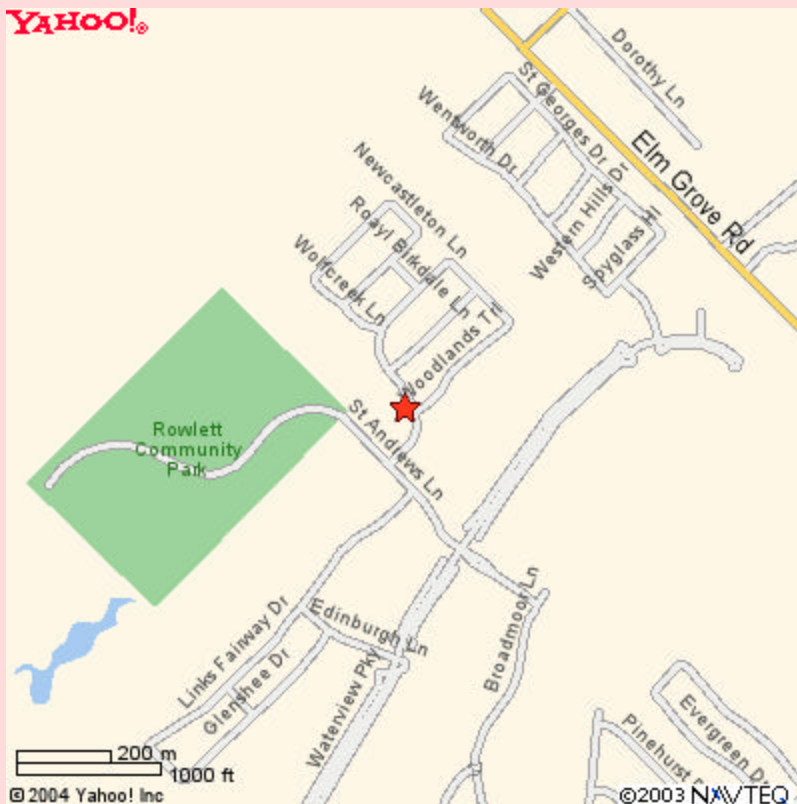
It was often brewed by monastic communities but this tradition was halted when Henry VIII dissolved the monasteries in the 16th century.

Proceeds from the sale of the ale will go towards the upkeep



Beer was made by monks at the cathedral during the Middle Ages

**Bill Hensley
10409 Augusta Lane
Rowlett**



Welcome New Members!

Mike Houston
David Cocanaughor

of the cathedral.



North Texas Homebrewers Association Ballot

Below you will find eight candidates that have volunteered to serve on the club's board of directors for 2005. Bo Turton returns as "Past President", but there are six other open positions that need to be filled. Please select **SIX** names from the list below. The six candidates with the most votes will serve on the board next year.

O Fred David: Fred has been brewing for about a year and a half. His interest in good beer was first aroused while living in Germany for 5 years. His interest in better "good beer", aka homebrewing, started when he drank some of his good friend Bill Lawrence's homebrew. He brews both lagers, and ales using methods from extract brewing to all grain. Other interests outside work include music and golf.

O James Dorman: James is fairly new to the NTHBA, having only joined two years ago, but has been brewing for almost 4 years now. He started brewing a few years after college when he figured he might as well use his Biochemistry degree for something. He enjoys trying new beers and introducing other people to a broad variety of beers both homebrewed and commercial

O Paul Doxey.

O Bill James: Electrical Engineer living in Plano. I have been brewing for about 6 years. Starting off as many do with extract and then proceeding on to all grain. I recently added a recirculating pump and have been extremely happy with the results from that. I also enjoy building many things from taphandles to sofas. In the future I plan to weld up a new stand for my pots and run stainless steel piping all around. I enjoy hosting and going to the club parties. My favorite beers are English and American Ales.

O Steve Jones. Steve currently serves as Minister of Education.

O Jacque Keller: Jacque started brewing after she helped judge at the 2003 Bluebonnet and was smitten with a raspberry porter. She immediately joined NTHBA and tried to re-create that brew and others. Jacque thinks the club members are a wonderful group of people who've been generous in sharing their brewing tips and beer wisdom. Her goals for the club include the continued encouragement of new brewers, increased participation in the Bluebonnet and other competitions, and more good beer for all.

O Bill Lawrence: Bill, our current treasurer, is campaigning under the slogan "Pay yer d*mn dues!"

O Ernest Paul Pewitt.

North Texas Homebrewers Association Questionnaire

The purpose of this questionnaire is to gather information that will allow the NTHBA club officers to better support the club members. Please take a minute to answer the questions and return the questionnaire to any club officer.

1. How many years have you been a member of the NTHBA?

- Less than 1 year 1 – 5 years More than 5 years

2. What prompted you to join the NTHBA? Check all that apply.

- I wanted to learn more about appreciating fine beer
 I wanted to learn more about brewing my own beer
 I enjoy meeting and socializing with other homebrewers and sampling their beers
 Other _____

3. How often would you like to attend club-sponsored parties where the club provides the main dish and club members bring side dishes and their own homebrew for others to sample?

- Every month 4 times a year 2 times a year

4. Do you like having homebrew made by club members available at club events/parties?

- Yes No, I'd rather have kegs of commercially made beer at club events/parties.

5. Do you have any recommendations to improve the club-sponsored parties (activities, themes, etc.)?

6. Do you have any interest in attending additional social beer events such as pub crawls, road trips to other beer related festivals, competitions, etc.?

- Yes No

7. If "Yes," please provide ideas for additional social beer events that you would be interested in attending:

8. Do you have any interest in visiting other club member's home breweries to brew beer and/or learn to brew?

- Yes No

9. Do you have any interest in attending additional educational beer events (e.g., beer tastings, brewery tours)?

- Yes No

10. If "Yes," please provide ideas for additional educational beer events that you would be interested in attending:

11. How would you like your club newsletter delivered to you

- I'd like a hard-copy of the newsletter delivered via the U.S. mail, even if it costs me a few extra bucks
 I'd like a soft-copy delivered via E-mail
 I'd like to download a copy of the newsletter off of the club web page

12. Do you have any other suggestions that you would like to provide to the club officers?

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



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

com

North Texas Home Brewers Association, Inc.

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Treasurer	Bill Lawrence	(972) 644-8878 Lawrencefam@attbi.com
Minister of Education	Steve Jones	sJones@netbelay.com
Past President	Richard Harris	(972) 394-8166 L.r.harris@att.net

North Texas Home Brewers Association, Inc.



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

once a month on the second Tuesday at various locations in the area. Visitors are welcome! "Livin' the Brews" is our newsletter and is published about once a month. We do accept advertising, although the NTHBA, its officers, assignees and editors are not liable for losses or damages resulting from mistakes or misprints, or any other consequences of advertising in this or any other publication. Ads are \$30 for a 1/3 page and \$50 for a full page, subject to change without notice. Readers are encouraged to submit articles. The deadline for ads and articles each month is 14 days prior to the next club meeting.

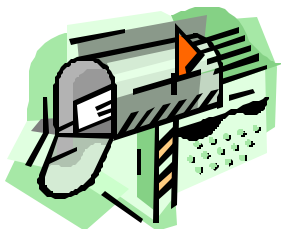
Visit the NTHBA Website at <http://www.hbd.org/nthba/>

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
Darrell Simon		(972) 675-5562
McKee Smith		(972) 393-3569
Jim Layton	Blutick@juno.com	(903) 546-6989
Homebrew Headquarters		(972) 234-4411

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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.