



# LIVIN' THE BREWS

*Bavarian Grill*



Food ★★★  
Service ★★★  
Atmosphere ★★★

**January Meeting**  
**Tuesday, Jan 11, 7:00 PM**

**Bavarian Grill**  
**221 W. Parker**  
**Plano, TX 75023**  
**(972) 881- 0705**  
**COC: Irish Red Ale**

## Prez Sez

By Jacque Keller

Happy New Year! I hope that your holidays have been happy and you've brewed a lot of wonderful beer. Don't drink all this wonderful beer. **Please set aside three bottles of each of your beers to enter in the Bluebonnet competition** held in mid-March. If we're going to win the Bluebonnet, we need your homebrew to do it. So please check your beer inventory, brew soon, do whatever it takes to get your homebrew in this competition.

NTHBA has many fine brewers who have won many awards. We also have many fine brewers who have not yet won awards - some because they haven't entered a competition. For all of you who have not yet offered up your home-brew for assessment and judging, take heart! If I can do it, you can do

it. I've not won any awards, but the first time one of my beers made it to the second round, I certainly felt as if I had. If you enter your beer, you'll be glad you did. There's even a special category for first time entrants. Entering competition will give you useful feedback about how your beer is perceived and how to improve it. And this year you'll get a bonus - a free raffle ticket. Read what First Vice President Bill James has to say about this.

You can also get useful feedback if you **bring some homebrew to the January 11th meeting**. At some meeting venues we are allowed to bring in our own beers and the Bavarian Grill is one such venue. So bring some on in to the next meeting. You will find many "tasting experts" to give you their opinions. And their second opinions.

Second Vice President Fred David has set up the January

Brew Day at Steve Jones' house. If you haven't seen Steve's brew system, you'll want to **come to the Brew Day on January 15th** if only to take a look. It's sublime. Plus Steve, as Minister of Education, will be demonstrating the effect of different hops on the same wort. So plan to be there, either to brew or to watch. If it's a chilly day, all the better. We'll have our beer (and propane) to keep us warm.

The Bluebonnet Room Committee, chaired by Bill Dubas, has big plans for the club's room at the Room Crawl. The theme will be an 1880s saloon. We'll be discussing details at the next committee meeting. So if you want to learn more, **you are welcome to come to the Room Committee meeting at 6:30 on Tuesday, January 4th, at The Flying Saucer**. It will be a short confab. We'll be finished by 7:00.

If you want to help set the 1880s tone for the room, you can volunteer to provide beer that might have been served 120 years ago in the USA. Jim Layton researched what beers were around in the "Wild West" and this is some of the interesting info he found: Steam beer dates back to about 1850, though it's not at all clear

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that the early steam beers bore much resemblance to what we now think of as California Common. Pilsner, Vienna, and Munich-style lagers were widely brewed in the Americas in the 1890s. Cream ales, also known then as sparkling ales, were what many ale breweries made to compete with the pale lagers that were just starting to run them out of business. A period cream ale would have been brewed just like a pilsner except, of course, for the yeast and fermentation temperature.

Thank you, Jim, for the beer history and thank you to the folks who have already stepped up and said they'll bring a keg for the room (both of you!). I actually know more will want to bring kegs, so just let us know.

In addition to the officers already mentioned, we also have Secretary James Dorman, Treasurer Bill Lawrence, and Past President Bo Turton. All of us are looking forward to a good year for NTHBA, with some fun parties and some informative brew days and some good beer.

Cheers!  
Jacque



## Christmas Party Re-cap

We wrapped the year up with our always-popular Christmas party. A ton of thanks and appreciation go to Robin and Bo for hosting the party. It takes some special people to open their home up to a bunch like us.

We had, of course, great beer, and Ernest's fantastic BBQ with everyone's great side dishes. The White-Elephant exchange was fun. Steve Jones won the Big-Mohonker, which if you are new to the club is the prize we give away at the Christmas Party. At each meeting we have a raffle and the tickets that don't win are collected and the Big-Mohonker winner is drawn from these tickets. You must be present to win so that is a reason to come to the Christmas party and have a little (or a lot) of fun with your fellow homebrewers.

The club officers decided to change the prize up a little this year due to many of the members of the club already have a freezer and no place to put a new one. We decided the winner would have their pick between \$300 toward a freezer/beer fridge or a \$300 gift certificate to Homebrew Headquarters. Kelly Harris, the owner of Homebrew Headquarters, has done so much for our club that we felt it would be appropriate to help him out with a little business. It was a surprise to him that we did this

and he was very appreciative.

We also presented awards for the 2004 Club Only Competition which was a very tight race this year, but in the end Jim Layton pulled out a win. There was also a second raffle for a 3 Liter bottle of Stone Double Bastard Ale which James Dorman won. The proceeds of this raffle, as well as canned food that was brought to the party were given to a local food bank to help provide meals for needy families this holiday season.

Prost!

## What's on Tap

By Fred David

Here we are on the brink of 2005 and I still haven't made my Christmas beer!! Fortunately (or unfortunately depending on your perspective) my friends say that they will be patient. I have inherited the job of your Social Chairman from the consummate Bill Dubas. What was I thinking when I said 'yes' to this position after the great job Bill did last year? I hope everyone in the club gives Bill a big round of applause for the job he did last year!! By the grace of the beer gods I just might measure up in some fashion. At risk of being sued by Bill for plagiarism, I will start off describing

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my responsibilities by reiterating what he said in the January 2004 news letter.

I will be responsible for organizing all of the club's social activities outside of the monthly meeting. These activities include:

**Club Parties:** For the last two years the club has had four parties; Spring, summer, Oktoberfest, and Christmas. This format has had very good success and things won't change this year. The club will provide the main dish and members will provide beer, side dishes, beer, dessert, beer, a host location, and beer. Please bring a designated driver. I will be organizing all of these. As Bill Dubas said last year, these are club events and volunteers are very welcome when it comes to helping with the set up and clean up for these parties. I would like to see if we could form a "party" committee this year of three or four people who would be willing to help out. I'll be asking around at the first club meeting.

**Brew Days:** Brew days serve two purposes. 1) They serve as a great way to help teach new members how to brew and grow interest in our hobby for those who

might be curious. 2) They are a great way to socialize and learn more about the art of brewing. Steve Jones, our education guru, will present a selected brewing topic at each of these brew days. Everyone who wishes to brew at a brew day needs to bring their equipment and ingredients and the host will provide water. As always, I will be look-



ing for hosts who will give us the use of their backyard, garage or driveway brewery for the day. I hope the club will hold at least six brew days this coming year. There are volunteers for January, February, and March at this writing. If you are interested in hosting a brew day in 2005 please see me at a club meeting or send me an email.

**Bluebonnet:** The Bluebonnet brew competition is the social event of the year for our club. The Bluebonnet committee is responsible for most of the event planning but each club is responsible for decorating their own room for the room crawl.

A team of volunteers from each club generally shares the responsibility for making this happen. Bill Dubas has volunteered himself to head this year's committee and we have a few creative souls who have answered the call but we could always use more help. This year's decorating theme is "The Old West". If any of you have a good idea or want to help out please let Bill or me know.

**Other Events:** Being that I have just assumed responsibility as the "social guy" I have not had the chance to either look at this year's member survey or speak to you about other activities. As Bill Dubas said last year, there are other possibilities such as pub crawls, brewery visits and social events with other clubs. The club does not have the budget for these activities I do have some ideas that might be of interest that I will bring in the next few months. If anyone has a specific idea please let me know either at the club monthly meeting or by email.

This is all I have for this month. I hope I can keep up pace with the great job Bill Dubas did last year!

**BREWER ROYALE 2005****Style of the Month**

Jan '05	Irish Red Ale	Cat. 9D
Mar/Apr'05	Sour Beers	Cat. 17
May '05	Extract Beers	
Aug '05	Belgian/French Ale	Cat. 16
Sept/Oct'05	European Amber Lager	Cat. 3
Nov/Dec '05	Baltic Porter	Cat12C

**Standings****Your Name Here!****Points****2005 Brewer Royale**

By Bill James

Greeting fellow brewers, as the new contest coordinator I have a few important duties. I am responsible for running the club only contests. I also badger everyone to enter the Gulf Coast Challenge contests and the Cactus Challenge.

The Club Only Contests are a series of brewing contests held at some of the club meetings. Club members compete against each other for their chance to become the club brewer royal. At the end of this article is a schedule of each of the contests and the style that will be judged. Now, I always wondered where in the hell did they get these strange styles for competition. It all has to do with the American Homebrew Associations club only competition. So by competing in our

club competition, and if you win, I will be able to send your brew off to the national competition. See their home page for more information: <http://www.beertown.org/homebrewing/club.html>. The next tasting is at the next meeting and will be Irish Red Ale. Now I doubt that if you are just reading this that you will be able to brew Irish Red Ale in time for the contest. But look at the schedule so you know when and what to brew for the future. At the meetings I will be bugging everyone to help judge. So unless you have a beer entered, I expect help. For helping you will get **Free Beer**, yes by helping judge, you will get free beer. What a bargain, you can help the club, help me and get **Free Beer**.

The other duty I have is coordinating the club in entering the

Gulf Coast Challenge contests and the Cactus Challenge. There are four contests in the Gulf Coast Challenge. The first one is our local Bluebonnet Brew-off. After that one is the Crescent City Competition followed by the Sunshine Challenge and then the Dixie Cup Homebrew Competition. We didn't win the competition last year and the major reason is that we didn't enter very many beers. This year it will be different. This year we are going to give everyone a little incentive to enter your beers. **Free Money**, ok, well not really. But if you enter the contests, bring in your score sheets to the next monthly club meetings you will get a **Free Raffle Ticket** for each beer entered. Wow, that's sort of like free money.

So I want to encourage everyone to brew beer for both the Club Only Contest, for the Gulf Coast Challenge and the Cactus Challenge.

Here is the schedule for Club Only competitions. Watch the newsletter to see where we will be judging each style.

**January 2005: Irish Red Ale****March/April 2005: Sour Beers****May 2005: Extract Beers****August 2005: Belgian and French Ale***(Continued on page 5)*

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### September/October 2005: European Amber Lager

### November/December 2005: Baltic Porter

Now that I have said that, here's the style guidelines for Irish Red Ales that we will be judging this month:

#### 9D. Irish Red Ale



**Aroma:** Low to moderate malt aroma, generally caramel-like but occasionally toasty or toffee-like in nature. May have a light buttery character (although this is not required). Hop aroma is low to none (usually not present). Quite clean.

**Appearance:** Amber to deep reddish copper color (most examples have a deep reddish hue). Clear. Low off-white to tan colored head.

**Flavor:** Moderate caramel malt flavor and sweetness, occasionally with a buttered toast or toffee-like quality. Finishes with a light taste of roasted grain, which lends a characteristic dryness to the finish. Generally no flavor hops, although some examples may have a light English hop flavor. Medium-low hop bitterness, although light use of roasted grains may increase the perception of bit-

terness to the medium range. Medium-dry to dry finish. Clean and smooth (lager versions can be very smooth). No esters.

**Mouthfeel:** Medium-light to medium body, although examples containing low levels of diacetyl may have a slightly slick mouthfeel. Moderate carbonation. Smooth. Moderately attenuated (more so than Scottish ales). May have a slight alcohol warmth in stronger versions.

**Overall Impression:** An easy-drinking pint. Malt-focused with an initial sweetness and a roasted dryness in the finish.

**Comments:** Sometimes brewed as a lager (if so, generally will not exhibit a diacetyl character). When served too cold, the roasted character and bitterness may seem more elevated.

**Ingredients:** May contain some adjuncts (corn, rice, or sugar), although excessive adjunct use will harm the character of the beer. Generally has a bit of roasted barley to provide reddish color and dry roasted finish. UK/Irish malts, hops, yeast.

**Vital Statistics:** OG: 1.044 – 1.060  
IBUs: 17 – 28 FG: 1.010 – 1.014  
SRM: 9 – 18 ABV: 4.0 – 6.0%

**Commercial Examples:** Moling's Irish Red Ale, Smithwick's Irish Ale, Kilkenny Irish Beer, Beamish Red Ale,

Caffrey's Irish Ale, Goose Island Kilgubbin Red Ale, Murphy's Irish Red (lager), Boulevard Irish Ale, Harpoon Hibernian Ale

## What is a Brew Day?

By Fred David

If you are new to the club you are probably wondering what a brew day is. Well, Brew days are all about brewing while socializing with your fellow club members as well as prospective club members. This is a great way to learn from each other and from our resident "brew guru" minister of education Steve Jones. Steve will be presenting a different topic on brewing at each of our brew days throughout the year. The host of a brew day volunteers the use of his backyard/driveway/garage brewery for a day of communal brewing. In return, the club will pay for the host's ingredients for a 5 gal or 10 gal batch of beer. If the batch is 10 gal, all that we ask is that 5 of the 10 gal batch be donated back to the club for use at a future brew day or other club social event. Everyone who wishes to brew at a brew day needs to bring his/her brewing equipment and ingredients. Even if you don't intend to brew please come by and visit for a while.

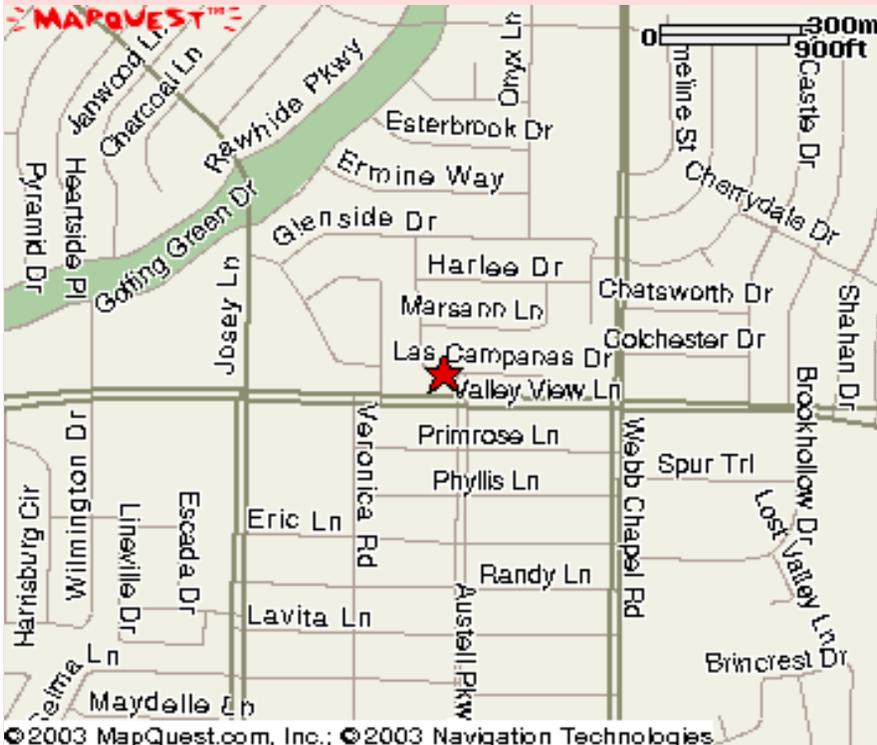
The club will make its best effort to supply a 5 gal keg of homebrew for each of our brew days. Lunch will be everyone's own expense but there are al-

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**January Brew Day (Jan 15th)**

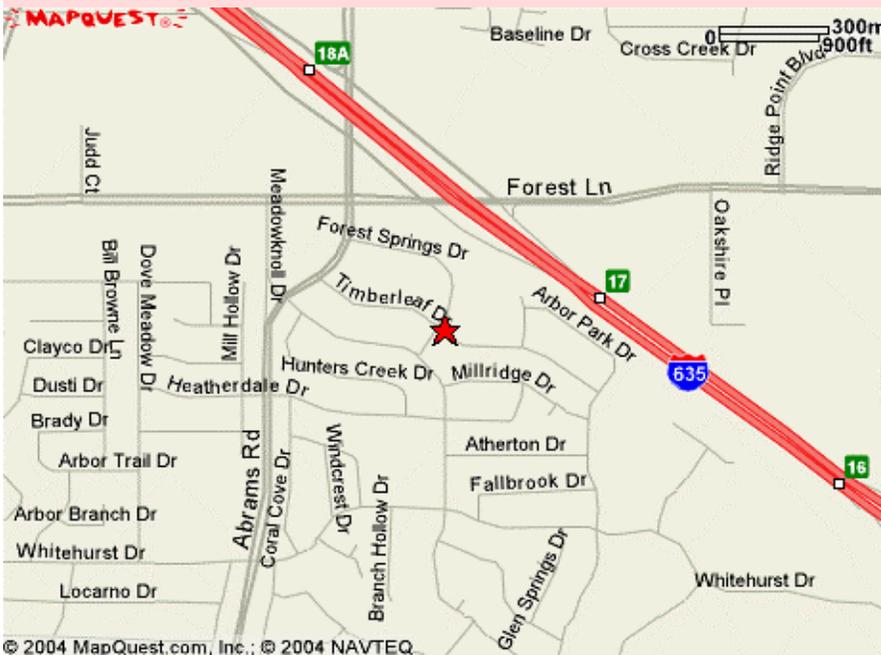
**Steve Jones**

2961 Las Companas  
Farmers Branch, TX 75234  
Phone: 972-241-6311  
Cell: 214-536-3243



**February Brew Day (Feb. 13th)**

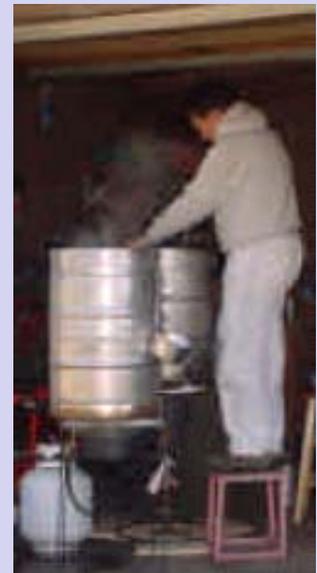
**Bruce Fabijonas**  
9502 Timberleaf  
Dallas, TX 75243



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ways people who want to go together to have pizza or something of that sort delivered.

The first brew day of the 2005 season will be Saturday, January 15<sup>th</sup> at Steve Jones's house (address and map to the left). Steve asked me to have the starting time at 9 AM. He will be having a very interesting experiment involving hop bittering, flavoring and aroma characteristics that you won't want to miss. Please look for Steve's article in this news letter for details. I hope to see you there.



The second brew day of 2005 will be the annual NTHBA President's Brew Day. All current and ex-presidents of the club who attend this brew day will have their brewing expenses paid for by the club. Bruce Fabijonas will host this brew day on Sunday, February 13<sup>th</sup>. Bruce's address and a map to his house are to the left.

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The third brew day of the year at my house in March. Details about this will be in the February news letter.

Brew days usually start mid morning and go until early evening so please come by either

## M.O.E. Speaks

By Steve Jones

North Texas Homebrew Association to Participate in The Great Hop Experiment.

In this month's Zymurgy (Vol.27 No. 6) there is an article about a national project to refine the taste descriptions of specific hops. Here is how we can help. Per their instructions, at the January 15<sup>th</sup> brewday we will mash a light pale ale of 12 degrees Plato (1.048). I plan on using my 20 Gallon system and splitting it for three five gallon boils.

We will boil the wort in three converted kettles and make three "identical" batches of ale, except for the hops. We are attempting to remove all the variables except for the different hops. Per the article, each batch will be hopped on the same schedule with Cascade, Centennial, or Chinook. We will ferment with neutral yeast like WLP001. All three will be fermented under the same conditions.

At the March brewday, we will be evaluating the hops and the three beers for flavor and aroma. We'll have a selection

of flavor and scents samples for comparison such as oranges, bananas, pine needles, and mint. The goal is to get lots of "raw" data, so we need to get opinions from lots of people, beginners to experienced judges to help us.

## Editor's Corner

By James Dorman

Well, I guess since there is a little bit of space left in the newsletter and it is the first one for the year, I guess I should at least write something.

First off, I would like to say I hope to do as good a job as Steve Atkinson did last year. Having worked on getting this newsletter together for a while this week, I really appreciate all the hard work he and all the past newsletter editors did.

As Steve put it last year, the only way I can make this newsletter better is to listen to your comments and complaints. If for some reason you feel compelled to write an article or know of some information that the rest of the club might be interested in, let me know and I will try to include it in the next issue if at all possible. For now, you can e-mail me at [jlmdorman@hotmail.com](mailto:jlmdorman@hotmail.com).

As those of you who attended the Christmas party know, we had quite a large turnover in officers this year due to many of the last years officers stepping down so others could take their place after their many years of service to the club.

Because of this large influx of "new-blood", we would genuinely appreciate any advice that club members might have as to what you would like the club to do in this upcoming year. We do have one event we are planning at this time that when we get thing finalized we will let the club know about.

Just to remind everyone, the next two months will be very busy due to all the work that needs to be done to make the Bluebonnet a success on March 18-19. We all need to show up and help with first round judging on the first two weekends of March, but we also need to brew some beer if you haven't already done so. It isn't too late, but time is running out. We lost the Bluebonnet to Houston last year because they showed they wanted to win by entering many wonderful beers. Let's get the cup back.

On the next page I'm including a few recipes to maybe get you in the brewing mood. They are some that fit the styles that were around in the late 1800's. Maybe one or two of them could be brewed and ready for the Bluebonnet. This year's

event looks to be great. The keynote speaker is going to be

Geoff Larson, founder and president of Alaskan Brewing.



**Anchor Steam Clone****by Marian Heller**

This has been one of our store's most popular recipes for years', brewed many times by many brewers. Unanimous opinion: a tasty, hoppy brew that does justice as a clone of Anchor Steam. (5 gallons)

Ingredients:

8 lbs. Alexander's pale malt extract

8 oz. crystal malt, 40° Lovibond

2 oz. Northern Brewer hops (8.8% alpha acid): 1.5 oz. for 60 min., 0.5 oz. for 15 min.

1 oz. Cascade hops (5.2% alpha acid) for 2 min.

1 tsp. Irish moss for 15 min.

Wyeast 2112 (California lager) or dry lager yeast

3/4 cup corn sugar for priming

**Step by Step:**

Put crystal malt in muslin bag and add to 1.5 gal. water.

On medium heat bring water to 175° F. Remove pot from heat and remove bag of crystal.

Add extract and return to a boil.

Total boil is 60 min. Add 1.5 oz. Northern Brewer at start of boil and boil 45 min. more.

Add 0.5 oz. Northern Brewer and Irish moss and boil 13 min. more.

Strain out excess hops and add Cascade hops for last 2 min. of boil. Top up to 5 gal. with cold, pre-boiled water.

Cool to 70° to 75° F and pitch yeast.

Primary ferment for seven to 10 days at 65° F. Transfer to secondary and ferment for two weeks at 55° F. Prime with corn sugar and bottle.

OG = 1.055

FG = 1.015

**Ben Franklin Porter**

(Courtesy of Lou Farrell, Thunder Bay Brewing Co.)

*Makes 5 gallons*

9 lb Two-row malt

1/2 lb Chocolate malt

1/2 lb Crystal 80L

6 oz Dark blackstrap (no sulfur) molasses

2 oz Black malt

3/4 oz Bullion at beginning of boil

3/4oz B.C. Kent Goldings at beginning of boil

Wyeast Irish (#1084) or European (#1338) ale yeasts

Mash malt at 154 °F (68 °C) for 70 minutes, sparge, and add one charge of hops at the beginning of the boil. Add molasses to the kettle 30 minutes before the end of the boil. Cool to cellar temperature, pitch yeast, and rack after primary fermentation. Store for two weeks, fine with isinglass, and serve.

O.G. 1.057

F.G. 1.014

# The Brewing Equipment Trading Post

## HELP WANTED

Homebrew Headquarters is looking for a knowledgeable person in beer and wine making. Help is needed for weekends. OK money, excellent employee discounts. Contact Kelly Harris @ 972-234-4411 or brewmaster@homebrewhq.com



## FOR SALE

To list your equipment, include the following information -

- 1 - Description of items
- 2 - Whether it is "For Sale", "Will Trade For \_?\_" or "Free, Come & Get It"
- 3 - Your name
- 4 - How and when to contact you.

You can give the information to James Dorman at our club meeting or email it to [jlmdorman@hotmail.com](mailto:jlmdorman@hotmail.com).

## North Texas Home Brewers Association, Inc. Board of Directors

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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.

## 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](mailto:Russmbee@aol.com) \_\_\_\_\_ (972) 771-9489  
 Darrell Simon \_\_\_\_\_ (972) 675-5562  
 McKee Smith \_\_\_\_\_ (972) 393-3569  
 Jim Layton \_\_\_\_\_ [Blutick@juno.com](mailto:Blutick@juno.com) \_\_\_\_\_ (903) 546-6989  
 Homebrew Headquarters \_\_\_\_\_ (972) 234-4411

Visit the NTHBA Website at

<http://www.hbd.org/nthba/>

Livin' the Brews Newsletter  
James Dorman, Editor  
C/O Homebrew Headquarters  
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Richardson, TX 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.