



# LIVIN' THE BREWS



## July Meeting Tuesday, July 12 7:00 PM

BJ's Restaurant -Plano  
1101 N. Central Expy  
Plano, TX 75075  
(972) 424-4290



## Prez Sez

By Jacque Keller

It's time to get outside, turn up the propane, and **brew for the Dixie Cup**. I know it's hot outside, but we're tough, right? It's hotter and muggier in Houston and I guarantee you they're brewing down there. If we have three entries in each category, it's possible for us to sweep all the awards. Not very likely, but possible. If we have 200 entries in three categories, the most we can win is nine awards. The more and broader the categories we enter, the better our chances. Let's see how many categories we can cover and how many awards we can bring home!

Speaking of hot brewing, we **have some teams forming for the Iron Mash** competition to be held on July 23. If you're interested in participating but aren't on a team yet, let us

know. See Fred David's article for more details.

Two excellent beers are newly available in Texas. Bill Covalesski, one of the owners of Victory Brewing, was recently at the Flying Saucer for the Dallas debut of the wonderful Golden Monkey Trippel and the legen-



dary HopDevil IPA. A handful of NTHBA members were there and we were very glad to be drinking these fine beers!

Bill had been a guest on The Beer Show earlier in the evening. The Beer Show hosts and listeners usually meet after the show, often at the Flying Saucer. This is a fun thing to do! There's almost always at least one NTHBA member there, so think about coming by. You can listen to the show at 5:00 pm on Saturdays at 990AM. It's very interesting stuff. Of course it is – it's about beer! Remember that Richard Harris is organizing a **study group for the BJCP exam**. You can email Richard at [Louis.Harris@northstar.net](mailto:Louis.Harris@northstar.net). Getting together with other club members and beer is a great way to learn beer styles. This study group's exam would be scheduled sometime in 2006. For those of you who want to take the exam soon, you may have a chance at the Dixie Cup. If enough folks are interested, an exam may be

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scheduled for the Saturday morning. If you let me know you're interested, I'll pass the message along.

[NTHBAPrez@aol.com](mailto:NTHBAPrez@aol.com)

Do you need one of our club T-shirts? You can **buy an NTHBA T-shirt** at the monthly meetings. We have a limited amount, so grab them while you can!

Our July 12 meeting will be at B.J.'s in Plano. We'll have the same room we did in May, but this time I believe they will block it off entirely for us. Although happy hour prices are usually not available in the private room, they'll give us the special prices on beer and appetizers both before 7:00 pm and after 9:00 pm. So come early and stay late!

I hope everyone had a happy Fourth of July!

Cheers!  
Jacque

## What's Brew'n

By Fred David

I don't know if you're like me, but if you are, then at 5PM on a Saturday afternoon you will be looking for a cool place to sit down and enjoy a cool beer! While you are doing that, I have a suggestion. Turn on your radio to 990 AM and listen to The Beer Show hosted by Eric and co-host McKee Smith.

These guys talk about everything that is beer and have some very knowledgeable guests on the show each week. There are people and brewery representatives ranging from local folks like Fritz Rahr from Rahr & Sons and our very own Kelly Harris to people from Dog Fish Head in Delaware, New Belgium in Colorado and Pyramid in Washington State have been on the show. The show is on from 5PM to 6PM every Saturday on AM 990. After the show Eric and McKee with guest in tow (if they were live in studio) head to The Flying Saucer in Addison for a few beers and to talk. A great time is had by all after the show. So tune in at 5 PM and then come on down to the Saucer after the show. You won't be sorry!



With July just around the corner, I hope a lot of you have signed up to participate in the Iron Mash Competition at Rahr & Sons in Fort Worth. I put a good bit of information in the June newsletter so I won't go into it in detail but you can find out more at the Cap & Hare website; <http://www.capandhare.net>. This is a really good opportunity to learn a lot about brewing and I hope we have a lot of participation.

If you are looking for a team please contact any of the officers or tell someone at Homebrew Headquarters and they will get the word to us. Bill Lawrence and I will be brewing together and would welcome a



third that would like to pick up a few pointers. Registrations are due by July 9<sup>th</sup> which is before our July club meeting so please contact one of us if you are interested. I hope to see a lot of you there.

Until then,

Prosit!!!

## Ask the Beer Nerd

By Steve Holle

Dear Beer Nerd,

I recently saw directions for American IPA which suggested the addition of fresh flavor hops during midboil. The recommendation was for additions

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at 10-minute intervals beginning at 40 minutes. Would the earlier hop additions contribute flavor rather than bitterness? If so, how would the flavor differ from the flavor produced by the same hops added later in the boil? Are there good reasons to flavor-hop early and often?

Dear Brewer:

Hops contribute flavor to beer through two primary constituents: bitter alpha acids and hop oils. For the bitter alpha acids to become soluble in wort, they must be isomerized by heat during kettle boiling. The intensity of heat and length of boil will increase the amount of alpha acids dissolved in the wort. These hops are typically added 10 to 15 minutes after the beginning of the boil and boiled for +/- 60 minutes.

Essential hop oils are major contributors of flavor and aroma in beer. These oils exist in two major fractions: the hydrocarbon and the oxygenated



fractions. The hydrocarbon fraction is easily volatilized and driven off from the wort by the steam produced with boiling. Therefore, the means to add bitterness and flavor are in stark contrast to each other.

Consequently, the only hydrocarbon fractions in beer are from dry-hopping, where alcohol is the means of extraction. (Lewis, M. 1995. *Brewing*. Chapman Hall, London. p. 139-140.)

The creation of flavors derived from the oxygenated fraction of the essential oils is much less understood than the bitterness from alpha acids. However, most brewing texts seem to be in agreement that the flavor from these oxygenated oils is best contributed



through hop additions that typically occur during the last 20 minutes of boiling. Many of these oxygenated products can survive boiling and be carried into the packaged beer, even flavors from first wort hopping. (First wort hopping involves adding hops to the kettle while it is filling with hot, but not boiling, wort from the lauter tun.) While the creation of these oxygenated byproducts is not well understood, the timing of the additions may affect what flavor products are produced due to the intensity or the exposure time to the heat.

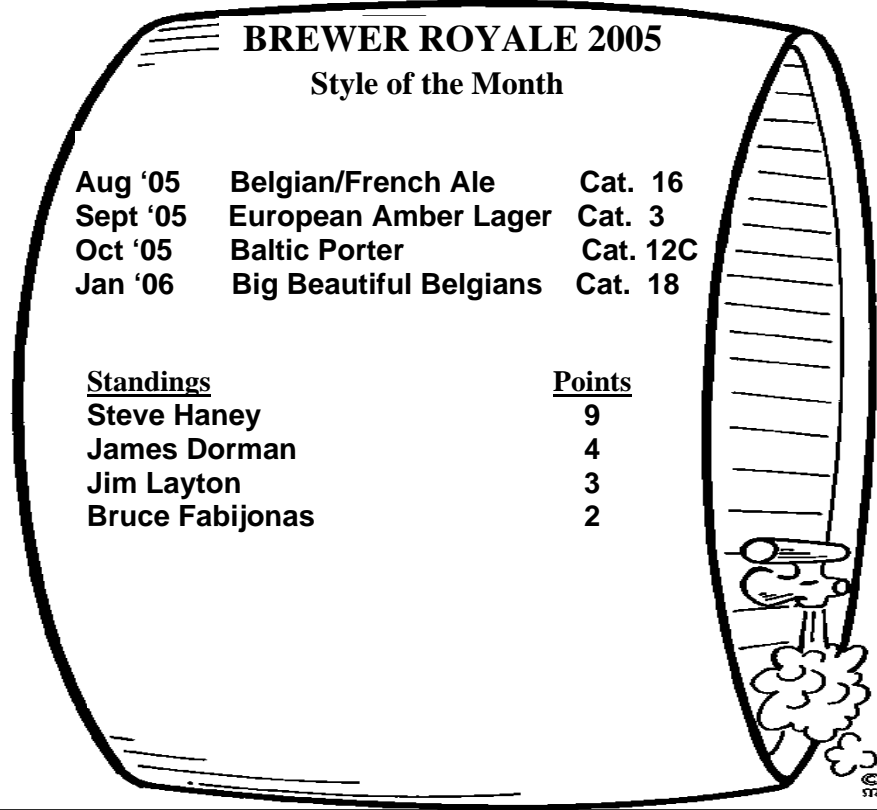
The author of the recipe that calls for adding hops every 10 minutes for the last 40 minutes of the boil may or may not be

cognizant of the effects of timing the hop additions, it is reasonable to expect that such a regime "might" produce a broader hop character than fewer additions of hops. Also, the growth in popularity of super hoppy double IPAs has spawned a multitude of practices to add hop flavor ranging from mixing hops in the mash tun to dosing hops continuously through the boil as popularized by Sam Calagione at Dogfish Head Brewery.

In any case, consistency must be maintained in the way the hops are dosed to produce repeatable flavors. Secondly, as the number of hop additions increase, the brewer's ability to estimate the bitterness units in the beer decreases because each hop addition will have a different utilization factor. Furthermore, the utilization factor for late hop additions can be more variable than early additions since isomerization can still occur after boiling ends while the wort sits in the whirlpool near boiling temperatures. Adding 40-50% of the total hop charge in the last minutes of boiling could produce a wide ranging utilization factor depending on how long the wort sits before chilling.

The Beer Nerd





## 2005 Brewer Royale

By Bill James

I am sorry that some of you couldn't come to the brew day at my house in June. Even though I was scurrying like a chicken with no head, I had fun. It was the debut my new system, and of course it wasn't ready. Yes, I was at Lowes at 7 am in the morning getting more fittings. Well with the help of some of the other brewers, I got my system up and brewing about 11am. Thanks to Steve Jones for bring his great beer and to James Dorman for cooking lunch. I think everyone had fun.

No real updates on the Brewer Royale front, the next tasting will be at the August meeting at Gingerman's. Of course everyone knows that the style is Bel-

gian and French ales and they include Witbier, Belgian Pale Ale, Saison, Biere de Garde and Belgian Specialty Ale...so there is still time to brew something for the contest.

The next contest which we participate and help out with the shipping is the Cactus Challenge sponsored by the ever interesting Ale-ian Society of Lubbock Texas. The contest will be on September 16-17, however their site doesn't show a deadline date for entries as of yet. But when it does, I will be organizing a packing party, so we can get our entries in on-time.

The next contest in the Gulf Coast challenge is the Dixie Cup and it is being held October 20-22 in Houston Texas. Every year they have a special beer category and this year is

not any different. This year it is CLONE WARS, and it is your mission is to duplicate, as closely as possible, one of the following five classic beers:

1. Aventinus Weizenbock
2. North Coast Old Rasputin Imperial Russian Stout
3. Chimay Grand Reserve (Chimay Blue in the 750 ml corked bottle)
4. Anchor Old Foghorn Barleywine
5. Paulaner Salvator Doppelbock

From their website: Your clone will be judged according to how well it matches the original beer in aroma, appearance, flavor, mouthfeel, and overall impression. Judges will have examples of the real beer on hand with which to compare your clone. So hopefully everyone has started brewing (or has already brewed) some of these fine examples. As you can see from the list, these are not light beers and will take some time to age. The entry fees and entry deadlines have yet to be finalized.

I want everyone to be entering beers in both contests, once I get my system tuned up and figured out completely, along with the truth table to figure out which valves to turn. I too will have a number of entries. Now if I can just figure out how to improve my efficiency.

Cheers!

## Brew Day

By Fred David

I would like to thank Bill James for hosting a great brewday and our first judging class. I would also like to thank Jim Layton for leading that class and sharing his knowledge. The day was perfect and we all got to watch Bill debug his new brewing system. When you see him you need to ask about it. There were two brewers, one brewing an all-grain recipe and the other brewing from extract. Other than that the recipes were identical Amber Ale recipes. Bill started at 9 AM with his all-grain brew and Orlando started at about 10:30. Guess who was still messing with his system



when Orlando was finished! The turn out to listen to Jim Layton was very good. The beer being discussed was American Amber Ale. We had two commercial examples and my attempt at the same beer to use as teaching aids. Jim went right down the style guidelines from aroma to overall impression for each beer "judged". He told us what he expected from each beer based solely on style and then gave us his impressions. Boy did I learn a lot! I hope everyone else did also. As was inevitable, the conversation move toward gen-

eral questions about brewing but the information shared was great. Bill James fired up his grill and we had hamburgers and sausage for which we all made a small monetary contribution. The beer was abundant and great all the way from Bill James' Maple Porter to Steve Jones' not quite intentional Berliner Weisse. I hope we start to see more of you at these monthly brewdays. We will continue to have both an all-grain and extract beer brewed in the same style along with



judging classes as we move forward. It was suggested by Jim Layton that, in the future, we have two contrasting styles to compare in these classes. I think this is a great idea and we will do that from now on. For the month of July we will have no official brewday due to the Iron Mash competition. I am still considering having a judging class at the Iron Mash but it may be too much of a logistical problem because of the other clubs being there as well. I will let everyone know at our July meeting.

Until then,

Prosit!!!

## Info on Candi Sugar

By Randy Mosher

Below is posting by Randy Mosher at the AHA TechTalk Homebrewers Forum emailed out today. I thought it might be of interest to some of you Belgian beer brewers.

From: Randy Mosher  
Sent: Friday, June 24, 2005  
1:17 PM  
Subject: Re: Candi Sugar

There is a tremendous amount of confusion on this subject among us homebrewers right now. I think a lot of the problem is related to the translation difficulties, and Belgian and American brewers assuming each knows what the other is talking about.

Having just done the tech edit on Stan Heironymous' new book, Monk Brews, this subject came up a number of times, and I think we finally got it pounded into submission. Here goes.

"Candi" sugar may refer both to rock candy (which is what we Americans tend to think it is) but also to a cooked liquid caramel syrup. In my experience, this is more often to be case when a Belgian is talking. On old Belgian labels and in brewing books, candi sugar invariably refers to the caramel syrup.

The two are not interchangeable. Caramel syrup has a considerable amount of both color

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and flavor, and the flavors are of a distinctly rich caramelly kind, quite different from semi-refined sugar. here's a link to the Web site of a sugar company in Belgium that sells both: <http://www.candico.be/industrieel/index3b800-600%20ENG.htm>

The white rock candy is a waste of money. Sure, it's shiny and cool, but it is identical in chemical composition to grocery store sugar. Cane or beet does not matter--the molecules are the same (although your grocery store probably has beet sugar if it makes you feel better). In Belgium, the rock candy is not so expensive, which is why it's used. Jeff Sparrow (Wild Brews) says the Belgian brewers laughed out loud when he told them how much we were paying for the rock sugar.

I tried a little experiment and ground up some of the white, pale and "dark" rock candy, and tried to tell the difference. The white and pale (yellowish) ones were absolutely identical, and I think I might have been able to detect the slightest hint of character in the "dark." I plan on getting this blind in front of some judges and see what results I get.

My suggestion for a substitute to precisely match the "dark" would be 1/4 turbinado or similar semi-refined sugar, and 3/4 white grocery-store sugar. If I were brewing it, I would just use turbinado or similar, and

I've had great results with ethnic sugars like piloncillo, and others. These were widely used in brewing in England, Belgium and France less than a century ago, so they're not such a bad fit with tradition.

--Randy

## Rendezbrew Competition

By Bay Area Mashtronauts

Just in case you are in Houston and can't join us for the Iron Mash over in Ft. Worth, here's something to do on the 23rd and 24th of July.

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### July

- 12 July Club Meeting - 7:00 PM @ BJ's Restaurant Plano
- 23 Iron Mash @ Rahr & Sons Brewery—Ft. Worth

### August

- TBD Club Brew Day Location: TBD
- TBD Summer Party @ Bill James house
- 9 August Club Meeting - 7:00 PM @ Gingerman
- COC: Belgian and French Ale

### September

- TBD Club Brew Day Location: TBD
- COC: Amber Lager
- TBD Accepting entries for Cactus Challenge Homebrew Competition
- TBD Packing Party for Cactus Challenge Homebrew Competition
- Location: Homebrew Headquarters
- 13 Sept. Club Meeting - 7:00 PM @ Jorg's Café Vienna
- 16-17 Cactus Challenge Homebrew Competition
- Location: Lubbock, TX
- 29-Oct 1
- Great American Beer Festival Location: Denver, Co.

### October

- TBD Club Brew Day Location: TBD
- TBD NTHBA Club Oktoberfest Party
- Location: Walter Hodges
- TBD Accepting entries for Dixie Cup Homebrew Competition
- TBD Packing Party for Dixie Cup Homebrew Competition -
- Homebrew Headquarters
- 11 October Club Meeting -7:00 PM @ Gingerman
- COC: Baltic Porter
- 20-22 Dixie Cup Homebrew Competition - Houston, TX

### November

- 5 Club Brew Day/Teach a Friend to Homebrew Day
- Location: TBD
- 8 November Club Meeting and Election of club officers
- 7:00 PM - Location: TBD

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- James Dorman

The Bay Area Mashtronauts are hosting the 12th Lunar Rendezbrew competition and party. The deadline for submitting entries is July 9.

First round judging will be held Sat, July 16, at the Outpost.

Second round will be held Sat, July 23, at the Bay View Duck. The Rendezbrew will be held Sat, July 24, at the Seabrook Community Center (between Houston and Galveston).

Food/Games/Beer/Cider/soft drinks/fun for the whole family. We have upgraded the awards this year; we hope that you will like them.

We hope that you and others in your club can enter and join us.

John

Mission Commander, on behalf of all of the Bay Area Mashtronauts

### **BJ's Beer Dinner**

By James Dorman

On the right is a notice some of us in the club received a few days ago. This beer dinner sounds just as good as the last one I had the pleasure to go to. The menu looks wonderful and the selection of beers just even better. I know the event is very quickly approaching, but I'm hoping to see as good a showing at this event as we had at the Belgian Beer tasting they had back at the end of last year.

### **BJ's in Lewisville presents an English Beer Dinner**

**Tuesday, July 19th**

**Reception at 6:30pm, Dinner at 7:00pm**

*Hosted by:*

BJ's Award-Winning\* Brewmaster and English Beer Expert

**Dan Pedersen**

from Portland, Oregon

— *Course 1* —

**SPINACH & ARTICHOKE DIP ON A GARLIC HERB TOAST  
TOPPED WITH  
MEDITERRANEAN SALSA AND FRESH PARMESAN  
CHEESE.**

*Beer*

**OLD SPECKLED HEN**

— *Course 2* —

**FISH & CHIPS: BEER BATTERED COD MADE WITH  
FULLER'S ESB, SERVED  
WITH WEDGE-CUT FRIES AND MALT VINEGAR.**

*Beer*

**SCOTTY'S ESB**

**(BREWED BY BJ'S OWN SCOTT MANNING AT FULLER'S  
BREWERY IN LONDON)**

— *Course 3* —

**FIELD OF GREENS SALAD: BABY GREENS, ROASTED RED  
PEPPERS AND SWEET RED ONIONS TOSSED  
WITH BALSAMIC VINEGRETTE, AND TOPPED WITH FETA  
CHEESE AND CARAMELIZED PECANS.**

*Beer*

**OLD SUFFOLK**

— *Course 4* —

**ENGLISH BANGERS AND MASHED POTATOES SERVED  
WITH A GRAIN MUSTARD SAUCE.**

*Beer*

**SAMUEL SMITH'S NUT BROWN ALE**

— *Course 5* —

**OVEN ROASTED CHICKEN SERVED WITH SWEET BABY  
CARROTS AND AN HERBED RICE.**

*Beer*

**FULLER'S LONDON PORTER**

— *Course 6* —

**WARM BREAD PUDDING SERVED WITH CHANTILLY  
CREAM SAUCE.**

*Beer*

**MACKESON STOUT**


**RESERVATION RECOMMENDED DUE TO LIMITED SEAT-  
ING. \$40 PER PERSON. PAYMENT DUE AT TIME OF RESER-  
VATION.**

**MUST BE 21 YEARS OR OLDER TO ATTEND. ALL SALES  
FINAL. INCLUDES A FREE SOUVENIR BEER GLASS.**

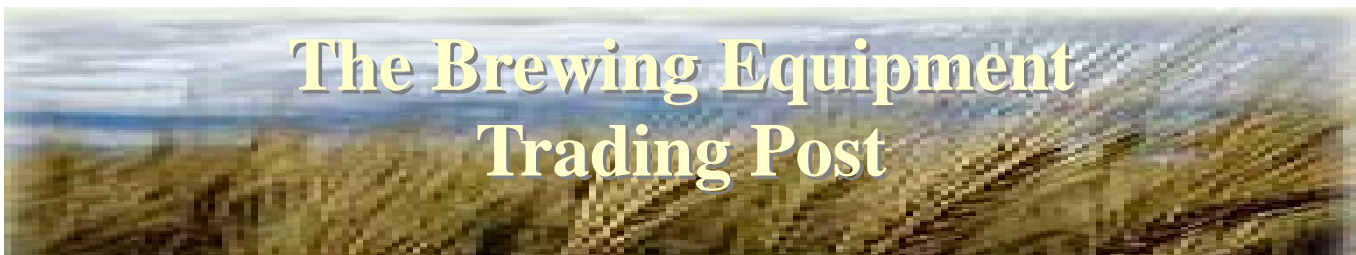
The Cap and Hare has Iron Mash. The KGB has the Big Batch Brew Bash. The Knights have the Celtic Brew Off. Does NTHBA want to try to come up with such an event? Do you have some ideas? Let the officers know. This could be a lot of fun!

**ASK THE BEER NERD!**  
Do you have a technical question about brewing? What ails your pale ale? Why your stout is so thin? Just ask the Beer Nerd! See the first article starting on page 2 of this newsletter. Send your questions to [TheBeerNerd@aol.com](mailto:TheBeerNerd@aol.com).

The 2003 Gulf Coast Circuit is off and running. Here is the list of NTHBA members that entered winning brews at the Bluebonnet. Congratulations everyone !!!

<b>Brewer</b>  1st Place  2nd Place  3rd Place	<b>Bluebonnet Brew-Off</b>	<b>Sunshine Challenge</b>	<b>Dixie Cup</b>
Kelly Harris	  		
Mike Grover	 		
Paul Doxey			
Steve Haney			
Don Trotter	  	 	
Bill Dubas			
Jim Layton			
Dimitri Lykomitros			
Doug Nett			
Steve Arnold			
Val Bee		  	
Bruce Fabijonas			
<b>Best of Show 1st</b>	Kelly Harris—Mead/ Cider		
<b>Best of Show 2nd</b>			
<b>Best of Show 3rd</b>		Kelly Harris— Mead/ Cider	





# 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 to [jlmdorman@hotmail.com](mailto:jlmdorman@hotmail.com).

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

President _____	Jacque Keller _____	(214) 320-8426 <a href="mailto:NTHBAPrez@aol.com">NTHBAPrez@aol.com</a>
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Past President _____	Bo Turton _____	(214) 538-9178 <a href="mailto:Bo3769s@hotmail.com">Bo3769s@hotmail.com</a>

## 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 _____	<a href="mailto:Russmbee@aol.com">Russmbee@aol.com</a>	(972) 771-9489
Darrell Simon _____		(972) 675-5562
McKee Smith _____		(972) 393-3569
Jim Layton _____	<a href="mailto:Blutick@juno.com">Blutick@juno.com</a>	(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://groups.msn.com/NorthTexasHomeBrewAssociationHomePage>

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