



LIVIN' THE BREWS



September Meeting
Tuesday, September 13
7:00 PM
Jorg's Café Vienna
(972) 509-5966



Prez Sez

By Jacque Keller

September is a great month for beer! Oktoberfest cranks up in Munich and everywhere else. For those of us who don't make it to Germany this year, Texas versions of Oktoberfest include those held in Fredericksburg, in Addison, and at HodgesHaus. That last celebration is the most splendid of all, the **NTHBA Oktoberfest Party** hosted by Walter and Pam Hodges. Be sure to come!

September is also the month of the Great American Beer Festival, held in Denver at the end of September. Michael Jackson calls it the greatest beer festival in the world. 461 U.S. Breweries have entered 2,358 beers in this year's GABF Competition. It's also called the toughest judging festival in the world. If anyone is thinking of

going to Denver, please let me know.

Speaking of judging, we've mentioned that Richard Harris is thinking of starting a **Beer Judge Certification Program study group**. We have a number of BJCP judges in the club,



but some other members may not know what the program is about. It's the primary source of education and evaluation for beer judges and "encourages the advancement of education of people who are concerned with the evaluation of beer and related fermented products."

Beer judging does three things.

It provides feedback on how closely a brewer matches the elements of a particular style and can help a brewer become more exacting in methods and ingredients. It troubleshoots for off-flavors and aromas and provides recommendations for remedies. It recognizes outstanding brewers and awards their efforts. If this sounds interesting to you, talk to Richard.

I heard the Summer Party at Bill James' was quite a bash and that everyone had a great time. Sorry I missed it, but we were on our "See America" driving tour. I did manage to try a few interesting beers on the trip - more about that later. The brew day at Bruce Fabijonas' was certainly fun. About fourteen members braved the heat to brew or watch the brewing. **If you haven't been to a brew day in**

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a while, think about coming.

The beer styles educational presentations are really wonderful!

The entries for the Cactus Challenge are brewed, bottled, packed and sent. I hope we will see some wins for NTHBA in Lubbock. I'm sure Steve Hacker is going, so we will be represented. If you're thinking of going, you can get more info at <http://www.ale-iansociety.org/>. Next up is the Dixie Cup. We have many excellent brewers in our club. I hope everyone is planning on entering at least one brew to help bring honor and glory to NTHBA.

Congratulations to Bill and Julie Dubas on their new baby son! I'm sure he'll be a fine brewer like both his parents. All of you Brewer Royale competitors - watch out for little Ethan in 2035!

The meeting at Jorg's Café Vienna should be great. Jorg is working on something special for us. We'll be meeting in the beer garden, so we can get a little head start on that Oktoberfest gestalt.

Hope to see you there!

Prosit!
Jacque



What's Brew'n

By Fred David

I cannot believe that summer is almost gone! Here it is the first of September and I feel like I missed most of it. Fortunately for me I was able to do a few things I had not done before like the Iron Mash in July. I hope some of you out there in brew land will consider joining in next year. It sure was a lot of fun. August also proved to be a great time. First there was the summer party at Bill James' house. Bill did a great job decorating his place with inflatable things and Ernest did his usual magic with pulled pork and sausage. Ya'll need to ask Bill about his glorious palm



tree. The weather was extremely cooperative and to top things off, there was the usual offering of great homebrew. I think things finally broke up around 1 AM.

Next it was time for members of our club to teach Richard Harris' cigar smoking buddies about good beer. This took place at Two Brothers Cigars in Plano from 1 PM to 5 PM on August 20th. Can you imagine

that some of those guys will spend \$20 on a fine cigar and drink the unmentionable Coors or Bud Light? We ended up with about 8 or 9 kegs of beer ranging from Blond Ale and Heffeweizen to Imperial Stout and Barley wine. There was very little junk beer drunk there on this day! We had a lot of questions asked and several people seemed very interested in our hobby. Maybe we'll see some new faces. At any rate, hats off to Richard Harris for organizing that outing. It was a lot of fun and Two Brothers indicated that they would like us to come back in the future.

Coming up in the not to far future is the annual Oktoberfest Party! This year it will be on October 8th at Walter Hodges' house. For those of you that have not had the opportunity to see Walter's house, you have really been missing out!! It is a great party house. As usual please bring a side dish or dessert and, of course, homebrew. If you haven't started brewing yet for this event, please fire up your kettles and brew something great for this party!! I hope to see every one of you there!!!

Until then,

Prosit!!!

Brew Day Update
By Fred David

August's Brew Day went off with out a hitch and there were a lot of things going on. This day we had three brewers; Bruce Fabijonas, Ryan Ramsey and Tom Garner. I'm embarrassed to say that I do not know what Tom Brewed but Bruce

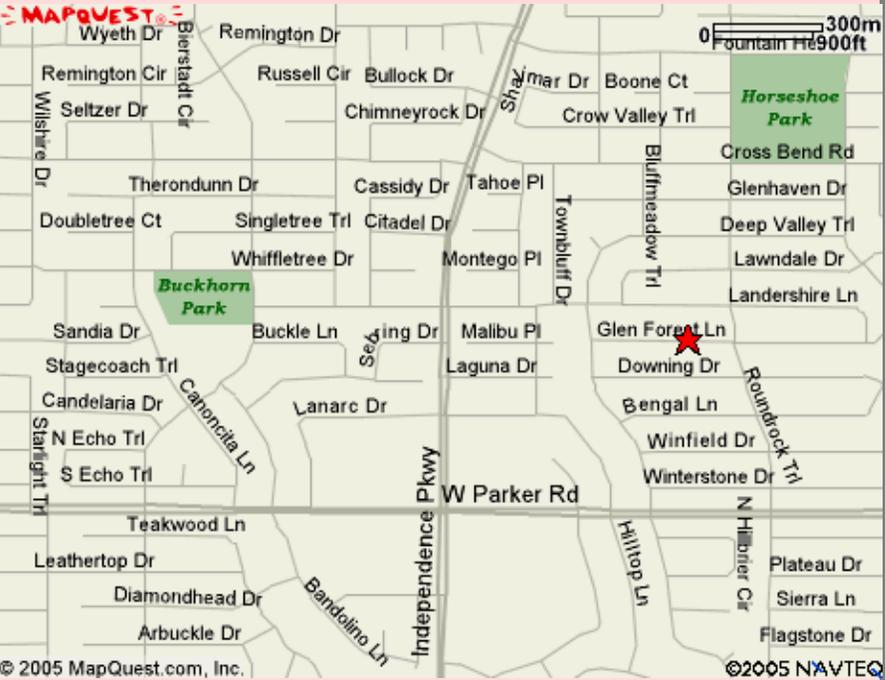


brewed an all grain Baltic Porter and Ryan brewed an extract version of the same beer. Those should be ready to sample in about 6 months.

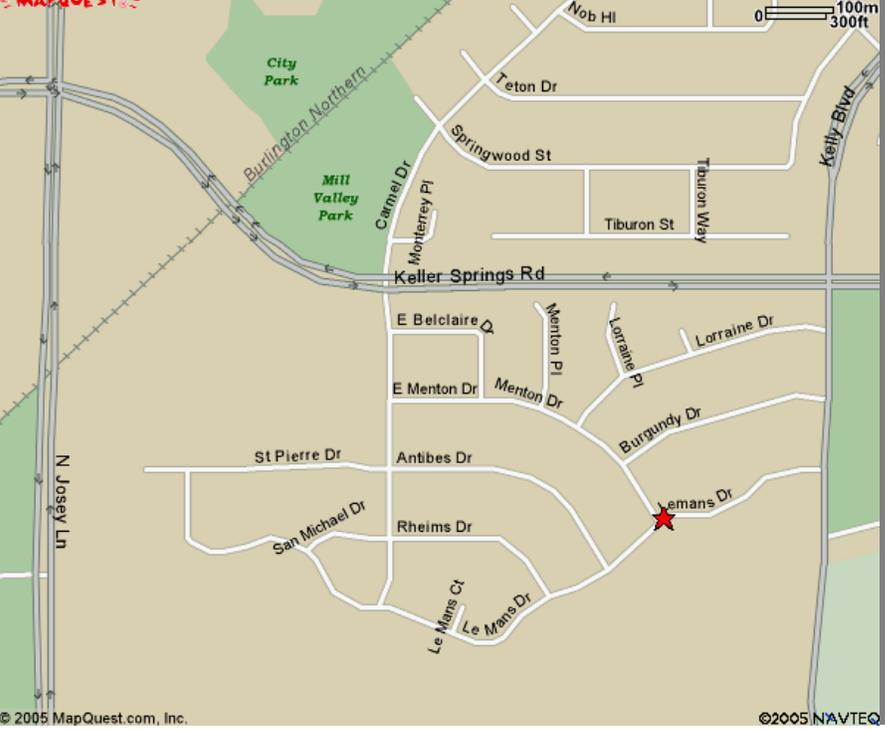
Before we knew it was lunch time and Bruce had it catered by our very own Ernest Paul Pewitt. This time Ernest was toting ribs and sausage. There's nothing better than ribs sausage and homebrew. After lunch we got into the serious stuff.

Bill Dubas gave us a class on judging German Pilsner and Helles. To start he gave us a bit of history of the styles. It all started with Bohemian Pilsner and migrated to Dortmunder Export, German Pilsner and Helles. It ended up with the "bitter beer face" junk. We then discussed specific gravity
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September Brew Day (September 24th)
Bill James
2801 Glen Forest Lane
Plano, TX 75023
(214) 755-4273



Oktoberfest Party (October 8th)
Walter Hodges' house
2203 Le Mans Dr.
Carrollton, TX 75006



BREWER ROYALE 2005

Style of the Month

Sept '05	European Amber Lager	Cat. 3
Oct '05	Baltic Porter	Cat. 12C
Jan '06	Big Beautiful Belgians	Cat. 18

<u>Standings</u>	<u>Points</u>
Steve Haney	8
Jim Layton	6
James Dorman	5
Bruce Fabijonas	2
Noel Johnston	2
Steve Quarrella	1



was Jim Layton with Saison, the second place was Noel Johnston for his Belgian Specialty ale and rounding out the group, was James Dorman taking third with his Saison. Congratulations to all.

The next club only contest will be held at the next brew day. The category is #3 European Amber Lager.

If you haven't gotten your beer in for the Cactus Challenge, it is too late. All beer was due September 2. I hope you got them in.



On the Dixie Cup front, everyone should be getting his or her beers ready to enter. At the next brew day, bring your beer, we will help you get it into the correct category. We will also have counter pressure bottle fillers on hand to help you bottle your beer. We will hopefully figure out a day for a packing party in the near future. The cut off date for entry is October 14. No entries will be accepted after the 14. Bring you beer in to Kelly's and we well get it boxed up to send. Be sure to bring a couple extra beers, to share will

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vs. bitterness for the two styles. We had three commercial examples of both the Helles and German Pilsner and we could really see both the similarities and the differences. This was a good class for anyone out there because it showed the fine lines between the styles.



It took Bruce from 9 AM until 7 PM to finish his Baltic Porter but knowing Bruce it will be worth it. The next Brew Day will be at Bill James' house on September 24th. We will also be holding a judging class on Vienna Lager and Oktoberfest. I hope to see you there.

Prosit!!

2005 Brewer Royale

By Bill James

Greeting fellow brewers, we had a big turn out for the club only contest. Sixteen beers were entered. More that I have ever seen. Thanks to the people that I was able to coerce into judging. Please, Please, Please, if you don't have a beer entered into the contest, please think about helping out and judging. Even if you don't have too much experience, we need the help, plus we always have at least one experienced judge that will be happy to give you pointers. We had five 16A Witbier entries, two 16B Belgian pale ale entries, three 16C Saison entries, three 16D Biere De Garden entries, and three 16E Belgian Specialty Ales entries. So as you can see, a quite diverse set of beers. The winner

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boxing and packing. Mike Porter from KOBB has volunteered to take entries to Houston on the 7th so if you can bring your entries to Homebrew HQ by the 5th or 6th that would help us save a little money on shipping which we could use for other club events.

Now for the Style Guidelines for this months Club only:

3. EUROPEAN AMBER LAGER

3A. Vienna Lager

Aroma: Moderately rich German malt aroma (of Vienna and/or Munich malt). A light toasted malt aroma may be present. Similar, though less intense than Oktoberfest. Clean lager character, with no fruity esters or diacetyl. Noble hop aroma may be low to none. Caramel aroma is inappropriate.

Appearance: Light reddish amber to copper color. Bright clarity. Large, off-white, persistent head.

Flavor: Soft, elegant malt complexity is in the forefront, with a firm enough hop bitterness to provide a balanced finish. Some toasted character from the use of Vienna malt. No roasted or caramel flavor. Fairly dry finish, with both malt and hop bitterness present in the aftertaste. Noble hop flavor may be low to none.

Mouthfeel: Medium-light to medium body, with a gentle creaminess. Moderate carbonation. Smooth. Moderately crisp finish. May have a bit of alcohol warming.

Overall Impression: Characterized by soft, elegant maltiness that dries out in the finish to avoid becoming sweet.

History: The original amber lager developed by Anton Dreher shortly after the isolation of lager yeast. Nearly extinct in its area of origin, the style continues in Mexico where it was brought by Santiago Graf and other Austrian immigrant brewers in the late 1800s. Regrettably, most modern examples use adjuncts which lessen the rich malt complexity characteristic of the best examples of this style. The style owes much of its character to the method of malting (Vienna malt). Lighter overall than Oktoberfest, yet still decidedly balanced toward malt.

Comments: American versions can be a bit stronger, drier and more bitter, while European versions tend to be sweeter. Many Mexican amber and dark lagers used to be more authentic, but unfortunately are now more like sweet, adjunct-laden American Dark Lagers.

Ingredients: Vienna malt provides a lightly toasty and complex, melanoidin-rich malt profile. As with Oktoberfests, only the finest quality malt should be used, along with Continental hops (preferably noble varieties). Moderately hard, carbonate-rich water. Can use some caramel malts and/or darker malts to add color and sweetness, but caramel malts shouldn't add significant aroma and flavor and dark malts shouldn't provide any roasted character.

Vital Statistics: OG: 1.046 – 1.052

IBUs: 18 – 30 FG: 1.010 – 1.014

SRM: 10 – 16 ABV: 4.5 – 5.7%

Commercial Examples: Great Lakes Eliot Ness (unusual in its 6.2% strength and 35 IBUs), Gösser Dark, Noche Buena, Negra Modelo, Samuel Adams Vienna Style Lager, Old Dominion Aviator Amber Lager, Gordon Biersch Vienna Lager, Capital Wisconsin Amber

3B. Oktoberfest/Märzen

Aroma: Rich German malt aroma (of Vienna and/or Munich malt). A light to moderate toasted malt aroma is often present. Clean lager aroma with no fruity esters or diacetyl. No hop aroma. Caramel aroma is inappropriate.

Appearance: Dark gold to deep orange-red color. Bright clarity, with solid foam stand.

Flavor: Initial malty sweetness, but finish is moderately dry. Distinctive and complex maltiness often includes a toasted aspect. Hop bitterness is moderate, and noble hop flavor is low to none. Balance is toward malt, though the finish is not sweet. Noticeable caramel or roasted flavors are inappropriate. Clean lager character with no diacetyl or fruity esters.

Mouthfeel: Medium body, with a creamy texture and medium carbonation. Smooth. Fully fermented, without a cloying finish.

Overall Impression: Smooth, clean, and rather rich, with a depth of malt character. This is one of the classic malty styles, with a maltiness that is often described as soft, complex, and elegant but never cloying.

History: Origin is credited to Gabriel Sedlmayr, based on an adaptation of the Vienna style developed by Anton Dreher around 1840, shortly after lager yeast was first isolated. Typically brewed in the spring, signaling the end of the traditional brewing season and stored in cold caves or cellars during the warm summer months. Served in autumn amidst traditional celebrations.

Comments: Domestic German versions tend to be golden, like a strong Helles. Export German versions are typically orange-amber in color, and have a distinctive toasty malt character. German beer tax law limits the OG of the style at 14°P since it is a *vollbier*, although American versions can be stronger. "Fest" type beers are special occasion beers that are usually stronger than their everyday counterparts.

Ingredients: Grist varies, although German Vienna malt is often the backbone of the grain bill, with some Munich malt, Pils malt, and possibly some crystal malt. All malt should derive from the finest quality two-row barley. Continental hops, especially noble varieties, are most authentic. Somewhat alkaline water (up to 300 PPM), with significant carbonate content is welcome. A decoction mash can help develop the rich malt profile.

Vital Statistics: OG: 1.050 – 1.056

IBUs: 20 – 28 FG: 1.012 – 1.016

SRM: 7 – 14 ABV: 4.8 – 5.7%

Commercial Examples: Paulaner Oktoberfest, Hacker-Pschorr Original Oktoberfest, Ayinger Oktoberfest-Märzen, Hofbräu Oktoberfest, Spaten Oktoberfest, Eggenberger Märzen, Goose Island Oktoberfest, Capital Oktoberfest, Gordon Biersch Märzen, Samuel Adams Oktoberfest (a bit unusual in its late hopping)

New Oktoberfest Attire

From RealBeer.com

German designers hope Oktoberfest visitors will wear their skirts

Sept 8, 2005 - German designers want male drinkers at Oktoberfest in Munich to wear skirts this year. They claim their Oktoberfest Frock is more comfortable than traditional lederhosen.

"With all that beer flowing at the fest you need to make sure your belly is free to take it in," said Andreas Landinger.

Doreen Anders and Landinger, from Munich, said they were influenced by the Scottish kilt in creating the drinking-dress which comes in 'short' or 'calf' length. There are no tartan designs but the kilt comes in colors that complement the blue-and-white Bavarian flag and other symbols of the Oktoberfest beer festival.

Landinger, who started designing skirts for men a year ago, said: "I think they're going to go down well," Landinger said. "We've already had a few dozen orders and once everyone realizes how comfortable they are, I think they'll really catch on."

September

13 Sept. Club Meeting - 7:00 PM @ Jorg's Café Vienna

16-17 Cactus Challenge Homebrew Competition

Location: Lubbock, TX

24 Club Brew Day Location: Bill James' house

COC: Amber Lager

29-Oct 1

Great American Beer Festival Location: Denver, Co.

October

TBD Club Brew Day Location: TBD

TBD Packing Party for Dixie Cup Homebrew Competition - Homebrew Headquarters

7 Early Deadline for entries for Dixie Cup Homebrew Competition

8 NTHBA Club Oktoberfest Party

Location: Walter Hodges

11 October Club Meeting -7:00 PM @ Gingerman

COC: Baltic Porter

14 Late Deadline for entries for Dixie Cup Homebrew Competition

20-22 Dixie Cup Homebrew Competition - Houston, TX

November

5 Club Brew Day/Teach a Friend to Homebrew Day

Location: TBD

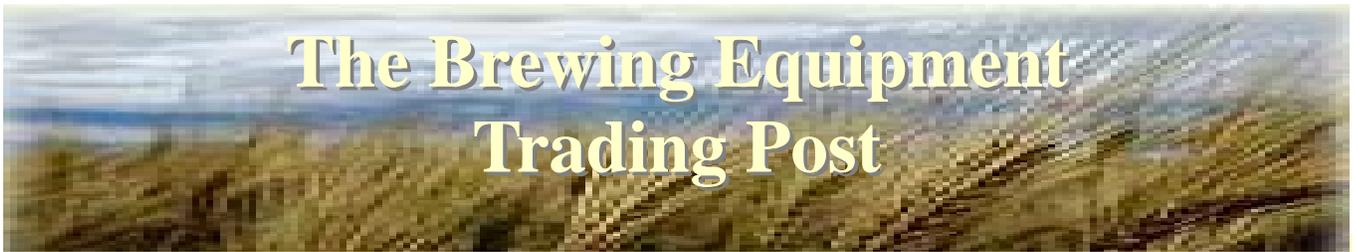
8 November Club Meeting and Election of club officers

7:00 PM - Location: TBD

The officers are thinking of organizing some informal beer tasting evenings. We would get together at someone's house and everybody would bring some interesting beer to share. The officers do this on a pretty regular basis and we thought others might want to join in. We have a lot of fun at these events and would like to see what others might bring to taste too. At the last one we had many beers that most of the group had never tried before. If this sounds like something you might want to do, email Jacque at: NTHBAPrez@aol.com.

New Items at Homebrew Headquarters

Just in case you haven't been there in a while, Kelly has been getting a few new items that any homebrewer might want to consider buying. The most recent item are Perlicks Faucets. If you keg your beer but don't have taps on your fridge door, you could buy a Perlicks Faucet and an adapter that would allow you to connect that directly to your keg. They also just recently got some ThruMometers back in stock. These are inline thermometers that let you know the temperature of your wort going into your fermenter. They also have some new yeast strains coming this month too. Kelly will try to bring a few items to the meeting at Jorg's so you can see them if you can't make it to the store before then.



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.

North Texas Home Brewers Association, Inc. Board of Directors

President _____	Jacque Keller _____	(214) 320-8426 NTHBAPrez@aol.com
1st Vice President _____	Bill James _____	polymath2000@yahoo.com
2nd Vice President _____	Fred David _____	(214) 415-0233 fbdavid@earthlink.net
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Past President _____	Bo Turton _____	(214) 538-9178 Bo3769s@hotmail.com

Club Brewmeisters

Club "Brewmeisters" are members who are experienced brewers and have volunteered to help other brewers, both new and old, who are having problems. Give them a call with your questions! Just don't call too late or too early or during Cowboy games!

Russ Bee _____	Russmbee@aol.com	(972) 771-9489
Darrell Simon _____		(972) 675-5562
McKee Smith _____		(972) 393-3569
Jim Layton _____	Blutick@juno.com	(903) 546-6989
Homebrew Headquarters _____		(972) 234-4411

North Texas Home Brewers Association, Inc.



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

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

Visit the NTHBA Website at

<http://groups.msn.com/NorthTexasHomeBrewAssociationHomePage>

Livin' the Brews Newsletter
James Dorman, Editor
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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.