



LIVIN' THE BREWS



October Meeting
Tuesday, October 11
7:00 PM
The Gingerman
(214) 754-8771

The
GINGER
MAN



Prez Sez

By Jacque Keller

The 300th anniversary of Ben Franklin's birth is coming up next January. As you probably know, while Franklin practiced temperance and moderation, he had a high opinion of beer. Among his well-known sayings are "*Beer is living proof that God loves us and wants us to be happy.*" and "*There can't be good living where there is not good drinking.*" Descendants of Ben Franklin were among those on a Brewers Association panel which recently selected a commemorative beer in honor of Franklin's 300th birthday. The challenge was to create a historical beer that Ben would have appreciated. You can find the winning recipe in this newsletter. It includes traditional corn and molasses as well as hops which were available in the 1700s. The whole

endeavor is a pretty interesting exercise.

I think homebrewers follow in a great tradition. In Franklin's time, brewing and drinking locally-made beer was considered to be a patriotic act. The first Continental Congress of 1774 was held at a tavern. And this



fact brings me to our own club elections which will also be held at a tavern! At the November meeting, we will select the officers who will serve in 2006. **If you're interested in being an officer, please send me or James Dorman your name** and a little bit about

yourself for inclusion in the November issue of the newsletter. If you want to nominate someone else please let them know you are nominating them and have them send a little bio if they are interested. If you have any questions about what the officers' duties include or what to write about yourself, talk to any of the current officers or email me.

NTHBAPrez@aol.com

The Great American Beer Festival has come and gone, with Texas beers making a nice showing with thirteen medals. If you've ever felt like one of your competition beers has been unfairly treated, you're not alone. One GABF winning beer is named "Most Beer Judges Are Bone Heads." All the winning beers can be seen at <http://www.beertown.org/events/gabf/medals/medalists.aspx>

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September's brew day was cancelled because of weather, but we'll make up for it by having an especially wonderful one this month. **Be sure to come to the October brew day!**

And start planning now who you might want to bring to "Teach A Friend To Brew" day coming up early in November. You know who to bring – the person who loves to drink your homebrew. Get that person



brewing so he or she can start sharing homebrew too.

Congratulations to **Jim Layton**, his Blond Ale took a second place in MCAB VII. We're very proud of you, Jim! Congratulations again to Jim and also to **Doug Nett, Paul Doxey, Fred David, Robert White, Tom Garner, Dimitris Lykomitros, and Andres Ardison** for their wins at the Cactus Challenge. What a great showing for NTHBA!

Cheers!

Jacque

What's Brew'n

By Fred David

September turned out to be a slow month for my part of our home brewing world. We were scheduled to have a brew day at Bill James' house only to have it cancelled at the last moment by hurricane Rita. Based on what all the local forecasts were predicting, it was proba-

bly the smartest thing to do. A friend of mine sent me a photograph of the devastation that those hurricane force winds did in Houston. I have in-

cluded it here so that all of you out there might appreciate our concern for your safety when we cancelled the brew day. Wednesday, September 28th saw the packing party for the Dixie Cup at Homebrew Headquarters. I hope that everyone out there has considered entering this competition. The Foam Rangers have taken the Bluebonnet for the last two years. It's time for use to bring the Dixie Cup here. Early entries are being taken until October 7th with late entries taken until October 14th. You can find out more information



about the Dixie Cup <http://www.crunchyfrog.net/dixiecup/index.phtml>

The next event on our calendar is the Oktoberfest party at Walter & Pam Hodges house. As most of you are aware, this is one of the best parties we throw all year. Walter and Pam have hosted it before and it is always a lot of fun. Remember that this year at the party we will be

raffling off the chest Freezer that Bill Dubas donated to us back in August. Please bring yourself, plenty of homebrew and a side dish or dessert to share. It

is unfortunate that the Iron Mash party has been scheduled on top of our Oktoberfest party but I hope all of you will make an effort to attend. Walter has moved up the starting time for our party to 4 PM so that everyone who wishes to attend both will have that opportunity. I do hope to see you there.

Until then,

Prosit!!!

Brew Day Update

By Fred David

As we all know by now, the September brew day was cancelled by the promise of wind and rain from Rita. Hopefully the October brew day will have more success. This month is, in my opinion, the best month of the year to brew. The brew



day will be held at Brian Beyer's house Frisco. Brian was a past member who moved away and has just recently moved back to our area. Welcome back Brian!! Brian will be brewing a 10 gal all-grain batch of Hefeweizen. I will be looking for someone to volunteer to brew the recipe he is using but using extract. Along with the brew day we will be having the judging class on Vienna Lagers and Marzen/Oktoberfest beers that we cancelled last month. We hope to see you there!!

Prosit!!



Oktoberfest Party (October 8th)

Walter Hodges' house

2203 Le Mans Dr.
Carrollton, TX 75006

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October Brew Day (October 15th)

Brian Beyer's

12406 Rosedown Ln
Frisco, TX 75035

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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	10
Jim Layton	10
James Dorman	5
Bruce Fabijonas	2
Noel Johnston	2
Steve Quarrella	1



2005 Brewer Royale

By Bill James

Greeting fellow brewers, I hope everyone got their entries in for the Dixie Cup down in Houston. I was at the packing party, a little late, and saw quite a few entries. Hopefully we will do well down there.

The Cactus challenge results are out. We did pretty good in the contest, I see quite a few members being listed. Some specific con-

gratulations for Tom Garner, Dimitris Lykomitros and Andres Ardison for their Vienna in the Summer, winner of the European Amber and Dark Lagers. Also congrats to Paul



Doxey for his Big Eyes Barleywine winner in the Scottish Ale and Strong Ale category, and to Fred David for his Wits End, winner of the Belgian Wit, Pale, and French Ale category. Remember to bring in your score sheets to get free raffle tickets.

Due to hurricane that was suppose to come through town, the brew day was called off and the club only contest judging too. But through perseverance, the officers did the judging of the European Amber lagers, Category 3 at the officers meeting last Tuesday.

Jim Layton won first and third for his Vienna Lagers and

Steve Haney won second with a Vienna Lager.

The next club only contest will be at the next meeting at the Gingerman. The style will be Baltic Porter category 12C (see guidelines below). As always, I will be needing judges. Please have your beers there by 7:30 pm.

If you want to bring entries for the Dixie Cup they will still be taking late entries. We will send the entries down as long as you have them packed up and ready to send.

12C. Baltic Porter

Aroma: Rich malty sweetness often containing caramel, toffee, nutty to deep toast, and/or licorice notes. Complex alcohol and ester profile of moderate strength, and reminiscent of plums, prunes, raisins, cherries or currants, occasionally with a vinous Port-like quality. Some darker malt character that is deep chocolate, coffee or molasses but never burnt. No hops. No sourness. Very smooth.

Appearance: Dark reddish copper to opaque dark brown (not black). Thick, persistent tan-colored head. Clear, although darker versions can be opaque. **Flavor:** As with aroma, has a rich malty sweetness with a complex blend of deep malt, dried fruit esters, and alcohol. Has a prominent yet smooth schwarzbier-like roasted flavor that stops short of burnt. Mouth-filling and very smooth. Clean

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lager character; no diacetyl. Starts sweet but darker malt flavors quickly dominates and persists through finish. Just a touch dry with a hint of roast coffee or licorice in the finish. Malt can have a caramel, toffee, nutty, molasses and/or licorice complexity. Light hints of black currant and dark fruits. Medium-low to medium bitterness from malt and hops, just to provide balance. Perhaps a hint of hop flavor.

Mouthfeel: Generally quite full-bodied and smooth, with a well-aged alcohol warmth (although the rarer lower gravity Carnegie-style versions will have a medium body and less warmth). Medium to medium-high carbonation, making it seem even more mouth-filling. Not heavy on the tongue due to carbonation level.

Overall Impression: A Baltic Porter often has the malt flavors reminiscent of an English brown porter and the restrained roast of a schwarzbier, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavors.

History: Traditional beer from countries bordering the Baltic Sea. Derived from English porters but influenced by Russian Imperial Stouts.

Comments: May also be described as an Imperial Porter, although heavily roasted or hopped versions should be entered as either Imperial Stouts or specialty beers.

Ingredients: Generally lager yeast (cold fermented if using ale yeast). Debittered chocolate or black malt. Munich or Vienna base malt. Continental hops. May contain crystal malts and/or adjuncts. Brown or amber malt common in historical recipes.

Vital Statistics: OG: 1.060 – 1.090

IBUs: 20 – 40 FG: 1.016 – 1.024

SRM: 17 – 30 ABV: 5.5 – 9.5% (although 7 – 8.5% is most typical)

Commercial Examples: Sinebrychoff Porter (Finland), Zywiec Porter (Poland), Baltika Porter (Russia), Carnegie Stark Porter (Sweden), Dojlidy Polski (Poland), Aldaris Porteris (Latvia), Utenos Porter (Lithuania), Koźlak Porter (Poland), Stepan Razin Porter (Russia)

Poor Richard's Ale by Tony Simmons

Note: Recipe makes 1 barrel of finished beer

OG: 1.068 (suggested range = 1.060 – 1.086) FG: 1.018 (suggested range = 1.014 – 1.030)

IBU: 27 (suggested range = 25 – 35) SRM: 17 (suggested range = 12 – 25)

BU/GU Ratio: 0.39 (Strong Scotch Ale = 0.41 from AOB Style Guidelines & Daniels)

Ingredients for 1 bbl: (Assuming 75% efficiency)

Pale Malt ('Low Malt') = 44 lbs. (59%)	Flaked Corn = 14 lbs. (19%)
Biscuit ('High Malt') = 9 lbs. (12%)	Special Roast ('High Malt') = 5 lbs. (7%)
Black Patent ('High Malt') = .75 lbs. (1%)	Molasses = 1.5 lbs. (2%) – last 15 minutes of boil

Mash: 154F for 45 min or until complete conversion

Hops:

Kent Goldings (5% AA) - 5.0 oz. - 60 min

Kent Goldings (5% AA) - 4.0 oz. - 45 min

Kent Goldings (5% AA) - 4.0 oz. - 30 min

Boil: 90 minutes

Yeast: English - White Labs 002 (Wyeast 1968) OR Scottish – White Labs 028 (Wyeast 1728)

Abita's Restoration Ale

From RealBeer.com

New beer from Abita will help fund rebuilding New Orleans

Sept 14, 2005 - The Abita Brewing Co., located 30 miles north of New Orleans but spared major storm damage from Hurricane Katrina, has launched two initiatives to help raise funds for Katrina victims.

"The rebuilding and restoration of the greater New Orleans area is vitally important," said brewery president David Blossman. "We're proud to be a Louisiana Company and feel blessed that we are still able to brew beer and keep our employees working."

Abita has brewed special "Fleur-de-lis" Restoration Ale, with one dollar from the sale every six-pack going directly to the Louisiana Disaster Recovery Foundation.

The Fleur-de-lis name and symbol were chosen for this very special beer with a dual purpose in mind. It's a well-recognized symbol of New Orleans, but it is also a symbol of light and life.

"This brew in every way symbolizes the hope and generosity of our people," said Blossman. "Everybody in their own way, has to contribute to the recovery efforts . . . and our way is to do what we do best. Brew great tasting beer. Our wish is that everyone who enjoys Abita beer will enjoy it even more,

October

- 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
- 15 Club Brew Day Location: Brian Beyer's house
- 20-22 Dixie Cup Homebrew Competition - Houston, TX
- 30 Bluebonnet Planning Committee meeting at Big Buck's

November

- 5 Club Brew Day/Teach a Friend to Homebrew Day
Location: Steve Jones' House
- 8 November Club Meeting and Election of club officers
7:00 PM - Location: Humperdinks on NW Highway & I35

December

- TBD Annual Christmas Party Location: TBD
This event replaces the monthly meeting. We will announce the new officers at the Christmas Party and conduct the White Elephant Gift Swap. Should be a good time for all.
- TBD Club Brewday @ TBD

knowing they are helping to restore the areas we all love so much."

The Abita Springs brewery also created a line of t-shirts, hats and a special "Fleur-de-lis" ribbon pin and car magnet to raise funds for the hurricane victims. Blossman said that 100% of the net proceeds from the sale of the merchandise would go directly to the LDRF. All of the items can be viewed and purchased on-line at the Abita Brewing website.

"We as a community want the nation to know that we will rebuild the New Orleans area. Sometimes a lot of little things add up and if we can get thousands of the pins, hats and car magnets out there it makes a difference," Blossman said. "It

brings us together, united and it adds a common voice to the entire cause."

Within just a few hours of the products being added to the brewery's website thousands of dollars worth of the merchandise had been purchased. Orders poured in from Louisiana, Texas, Tennessee, New York, Alabama, New Jersey and more than 21 other states.





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

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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>

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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.