



LIVIN' THE BREWS



November Meeting
Saturday, December 10
6:30 PM
Bo & Robin Turton's
3747 Vancouver Dr.
Dallas, TX 75229
(214) 538-9178



Prez Sez

By Jacque Keller

Be sure to come to the **Christmas Party on December 10th**! Bring a side dish and bring homebrew if you have it. Bo will be cooking up a few fried turkeys as well as some chicken and sausage. Thanks to Bo and Robin for hosting! Remember that we have a gift exchange game. To participate, bring a wrapped gift, either nice or humorous. I will also present the Imperial Mug to the new club president. This will be a wonderful party and you should not miss it!!

Please take time this month to **respond to the Participation Survey**. Everything we do as a club depends upon participation. Sometimes that means being present at meetings or brew days, sometimes it's entering competitions or judging

them, sometimes it's taking an active role with a committee. Look over some of the participation opportunities listed on the survey, check what interests you, and send it on in. I guarantee you'll be glad you did! Participating in club events and activities is always rewarding. And there's always good beer too!

Many thanks to all who responded to the survey in last month's newsletter! Your thoughtful comments and insights will help the new officers in their plans for 2006.

While we saw some trends in what people wanted, we also had a few unique responses. The Zen and the Art of Brewing Award goes to the member who when asked what we should work on, replied "becoming enlightened!" Creativity awards go to some who filled in the blank "I'd like to see more _____" with non-

traditional responses. Third place to the guy who wants to see more "women," second place to the member who wants more "hops," and first prize for originality to the brewer who made reference to an old Monty Python sketch and asked for more "stories about police fairies" – all excellent answers!!



Here's a quick summary of what you said on last month's survey. People primarily belong to the club because of brewer fellowship and learning and talking about beer, eloquently expressed by one respondent as "communicating
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with other beer slutz.” You appreciate brewing education and your suggestions for programs range from mead making to tips for competitive brewing to building a system. Your wonderful suggestions for programs will be turning up in future presentations. Your favorite things this year were the parties, followed by the brew days. The best moment this year for many was Steve Hacker’s return to health and meetings!

Some other votes for the best thing this year went the Bluebonnet. **Mark your calendars for March 17 & 18 for the Bluebonnet.**

www.bluebonnetbrewoff.com

I encourage you to be a part of this great event, both by entering your beers in the competition and by volunteering for the Bluebonnet. It’s run by volunteers from the local clubs in the Dallas/Fort Worth area. It’s the largest single site homebrew competition in the world and **you can be part of it.** This is a huge undertaking, so we need involvement from every club member who has even a little time to give between now and the competition. Check the Bluebonnet items on the participation survey in this newsletter or email Dennis Evans at clearforkbrew@aol.com and say “Where do you need me?”

This is a very busy time of year. Think about taking a little time to relax by brewing! If you try to get in one batch before Christmas and one more

before New Years, you’ll have two more chances at winning a stein in March.

I’ve loved every minute of being your president! Thank you for your kind words, encouragement, and good advice throughout this year. A big thank you to my fellow officers - it was great to work with such talented and creative people! Merry Christmas to all and Happy New Year!

Good brewing!
Jacque



What’s Brew’n

By Fred David

Here it is, December already! I just don’t know where the time goes!! This year certainly had its fill of good brew days and great parties. I guess the only down side of the year was not bringing home the Bluebonnet trophy. We started off the year with a brew day at Steve Jones’ house with made to order weather. We had great weather for all of our brew days with the exception of September. Hurricane Wilma put the kibosh on that one. My thanks go out to Steve Jones, Bruce

Fabijonas, Bill James and Brian Beyer for hosting brew days this year. Unfortunately I was out of town for the “Teach a friend to brew day” last month at Steve Jones’ house but I understand it was excellent. As



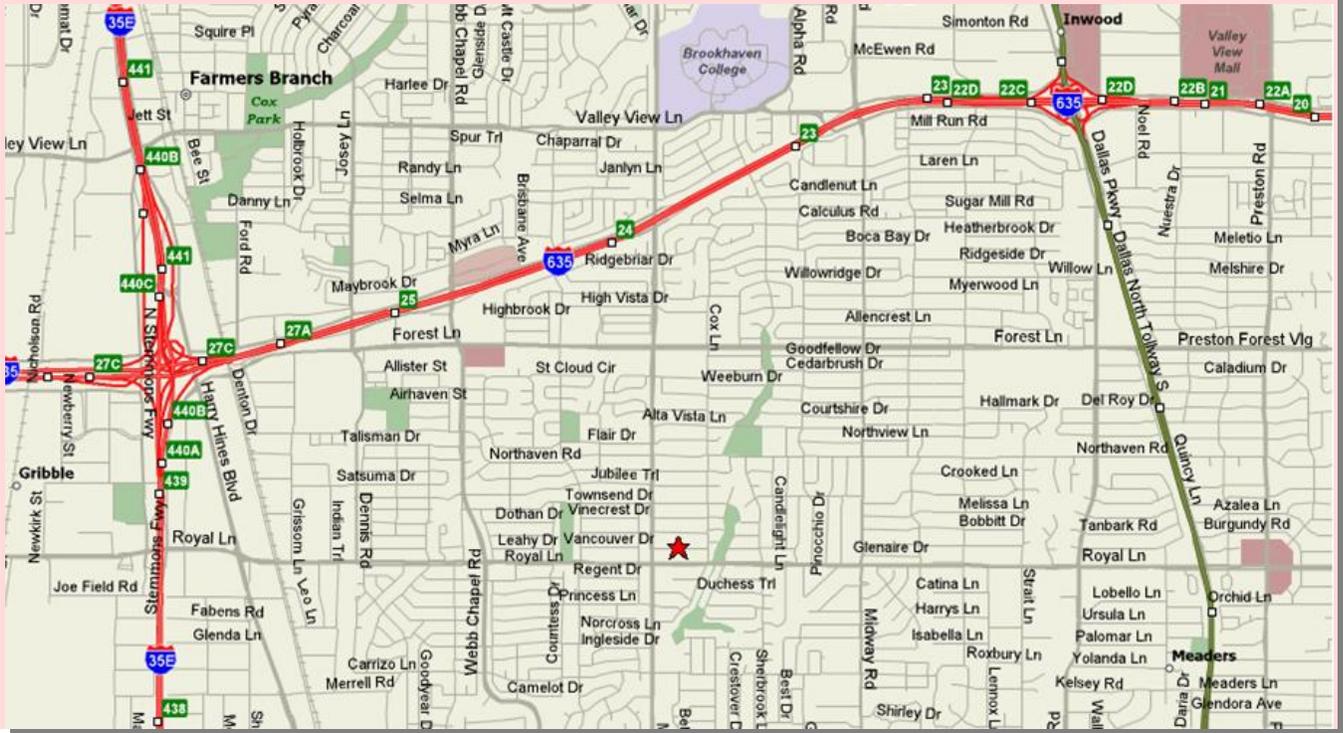
for the parties, I hope everyone will thank Bill Dubas, Bill James and Walter Hodges for offering up their homes for three excellent gatherings. I need not mention how great the room crawl at the Bluebonnet was. We still have one last hurrah for the year with our Christmas party. As was mentioned in the November newsletter, it will be on Saturday, December 10th at Bo and Robin Turton’s house. Festivities will start at 6:30 PM and last until. They really have a great house for a party. Please remember to bring a side dish, homebrew, and white elephant gift for the gift exchange. I hope to see a lot of you there. I also would like to wish everyone a safe and happy holiday season and a happy new year. I am looking forward to 2006. Hopefully we can bring our Bluebonnet trophy back home where it belongs.

Until then,

Prosit!!

Christmas Party / December Club meeting (Dec 10th)

Bo Turton's house
 3747 Vancouver Dr.
 Dallas, TX 75229



PARTICIPATION SURVEY

Please check what interests you the most and turn in this survey at the Christmas Party. Or you can note your interests in an email to either NTHBAPrez@aol.com or news@nthba.org.

NAME _____
 TEL _____ EMAIL _____

- I'd like to host a brew day/find out more about hosting a brew day
- I'd like to host a club party/ find out more about hosting a club party
- I'm interested in helping with
 - Competitions
 - Social events
 - Newsletter and communication
 - Finances and raffles
 - Education
 - Membership
 - New events planning
- I'd like to join a Beer Judge Certification Program study group
- I'm interested in participating in informal beer tastings and discussions
 - Live
 - Online
- I want to help with the Bluebonnet
- I want to help with the club's Bluebonnet Room Crawl Committee
- I want to judge at the Bluebonnet and have free beer & free lunch & talk about beer

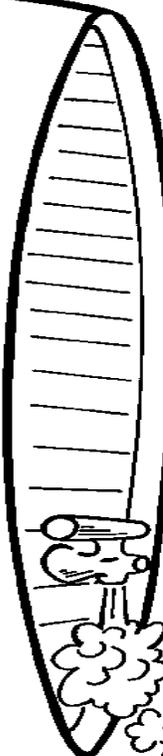
BREWER ROYALE 2006

Style of the Month

Jan '06	Big Beautiful Belgians	Cat. 18
Mar/Apr	American Ale	Cat. 10
May '06	Extract Beer	Cat. 1-23
August '06	Mead	Cat 24-26
Sept/Oct	Stout	Cat. 13
Nov/Dec	Light Hybrid Beers	Cat. 6

2005 Brewer Royale Results

Standings	Points
Steve Haney	12
Jim Layton	11
James Dorman	5
Bruce Fabijonas	5
Noel Johnston	2
Steve Quarrella	1



Southend Brewery

By Doug Nett

Southend Brewery & Smokehouse
 2100 South Blvd.
 Charlotte, North Carolina
 (704) 358-4677

If you are ever in the Charlotte, North Carolina area, there is a micro-brewery that is worth spending a little time in. Of course, most micro-breweries are great places to spend some time in, but this place is one worth mentioning! The Southend Brewery and Smokehouse is a great micro-brewery that serves up not only some nice beers, but some of the best bar-b-que as well! I was at first a little disappointed that they had no smoked beer to accommodate my slab of baby back ribs, but after a few sips of Rye Bock and Oatmeal Stout, I realized that I really didn't need any additional smoke flavor, especially since the smoke aroma that filled the air was a constant reminder that I could get "burned out" of the smoke theme, pardon the pun.

I mentioned to the bar-keep that I was a home brewer and that I was thinking about writing a little article about their establishment. He said "wait right there" and I forced myself to have another brew. Joe Ryan, the Owner, came down and immediately gave me a personal tour and brief history of the place. It turns out that the current building was once a two

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2005 Brewer Royale

By Bill James

Greeting Brewers, now that winter is here, it is time to start brewing for the Bluebonnet. This is perfect weather to get out there and fire up the burner and get those beers ready for the spring.

American Homebrewers Association has posted the schedule for next years club-only competition. The location is: <http://www.beertown.org/homebrewing/schedule.html>. The first style of the new year will be Big Beautiful Belgians: Category 18*, Belgian Strong Ale. Category 18 consists of 5 sub categories:

- 18A. Belgian Blond Ale
- 18B. Belgian Dubbel
- 18C. Belgian Tripel
- 18D. Belgian Golden Strong

Ale
 18E. Belgian Dark Strong Ale.

We will probably be having our contest in January, but that will be up to the new officers. Hopefully, most of you have already started brewing these fine beers.

This will be my last article; I have stepped down as contest coordinator and 1st Vice President, returning to private life. I hope I did a good job for everyone and that they will support the new officers.

Bill James



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story cotton mill, well known in that area. Most of the original character was preserved as much as possible, considering the conversion to a fully-equipped restaurant and brewery.

This brewery not only sells their own brews to patrons, but you can also buy kegs of several styles for only \$85.00 per 15.5 gal keg. I thought; wow! I wish we could buy kegs like that here in Dallas for that price! Hmmm, I wonder what the shipping cost would be to get some of that fine refreshment down here?

Another unique feature of this place was upstairs, where there were three full size NASCAR cars, complete with interior padding, tires, and fully decorated (logos, numbers, etc.). These mean machines were stationary, but fully equipped with computerized racing simulators made for sound and with the shifting and jerking movement associated with racing. There were individual large viewing screens in front of each. Joe let me climb into one and try out a few laps on a specific track. I should have driven better, but I blamed the brews I had already consumed for my weak performance!

Cheers!
Doug Nett



Ask the Beer Nerd

By Steve Holle

Dear Beer Nerd,

At the last brew day, someone was asking about the difference between pilsner malt and pale malt. He said if a recipe calls for pilsner malt, he will sometimes use pale malt instead. Is there a difference?

Dear Brewer,

Yes, there are differences between pilsner and pale malt, although the differences are not as great as perhaps they once were.



Pale malt usually refers to an English malt. It is highly modified (i.e., a high percentage of the grain weight can be converted to sugar in mashing) and typically kilned at a slightly higher temperature which produces a pale color but with more color intensity than pilsner malt. The more intense kilning may also lower the moisture content. English malts grow in a cool, damp maritime climate that produces malt with very low protein content. The low

moisture and protein content allows a higher percentage of the grain weight to exist as starch in the endosperm, which helps improve extract yield (i.e., the amount of grain weight in the form of starch that can be converted to sugar in mashing).

Pilsner malt typically refers to a continental malt (typically German or Czech) that grows in a slightly warmer and dryer climate that causes the grain to contain more protein than maritime malts. Pilsner malts also typically undergo less thorough modification and less intense kilning. Less intensive malting and kilning can also lead to less color development in the finished malt. For this reason, the slightly more colorful German helles or Vienna malts may be closer in character to an English pale malt.

Today, the differences between the two malts are probably less than they were decades ago. German and Czech brewers, who typically used decoction mashes in earlier times, found the under modified pilsner malt well suited to their production methods since the intense decoction mashing program was able to effectively convert the under modified endosperm to sugar. The traditional English infusion mashing program was less intense, so the highly modified and easily convertible English pale malts were better suited to single temperature infusion mash programs.

As energy conservation became
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more important, fewer and fewer continental brewers continued to use decoction mashing. Less intensive mashing created a need for more highly modified malts. Consequently, the differences today between pale English malt and continental pilsner malt are not great as the following table will demonstrate.

The following is a comparison of typical analyses for pale and pilsner malts from Greg Noonan in his book *New Brewing Lager Beer*.

2-Row Lager Malt (a.k.a. pilsner)

3.5-4.5	%Moisture
1.2-1.6	Color (SRM)
78.0-80.5	%Extract yield (DBCG) i.e., % of grain weight converted to sugar
9.0-11.0	%Protein

British 2-Row Best Pale

1.5-3.5	%Moisture
2.0-2.7	Color (SRM)
79.0-81.5	%Extract yield (DBCG) i.e., % of grain weight converted to sugar
9.0-10.0	%Protein

Another consequence of more intense malt kilning is the volatilization and removal of DMS (a sulfur containing compound that smells like cream corn) that is produced in malting. Consequently, pilsner malt has more DMS than pale malt. Adequate heating produced through long boiling will remove the DMS from any normal wort, but DMS can be a signature aroma in certain la-

gers or cream ales (cream ales are actually a hybrid lager/ale style). Rolling Rock is a good example of a pale lager with a very distinctive DMS aroma.

My opinion is that there are still enough differences that I would not substitute one for the other, although doing so would not greatly effect the outcome. I would be more inclined to use a pilsner malt in a pale ale recipe that included some crystal malt than using a pale malt in a lager recipe that calls for 100% pilsner malt.

The Beer Nerd

“Goggles” without the beer

From RealBeer.com

Nov 29, 2005 - A group of British scientists has determined that you can experience the "beer goggles" effect without drinking. "Beer goggles" is a slang term for a phenomenon in which one's consumption of alcohol makes physically unattractive people appear beautiful. "The beer goggles effect isn't solely dependent on how much alcohol a person consumes," said Professor Nathan Efron, Professor of Clinical Optometry at the University of Manchester. "There are other influencing factors at play too."

Other factors that can make ugly people appear attractive include: the level of light in the bar; the drinker's eyesight; the smokiness of the room; and the distance between two people.

An eyewear company funded the research.

Bitter Lawmakers

From RealBeer.com

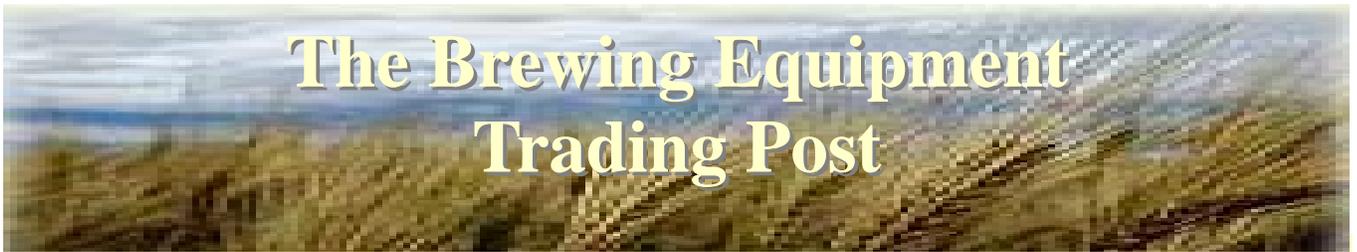
Dec 1, 2005 - What's on tap at for members of Britain's parliament has changed - and not all members are pleased.

The Publican reports: "Some trendy young whippersnapper has decided to change the stocking policy of the Strangers' Bar, located in the Houses of Parliament, by replacing Young's Bitter with beastly foreign lager San Miguel."

Martin Linton, who is Young's local MP in London, has written to leader of the house Geoff Hoon to complain about the presence of "a lager emanating from the Philippines which is not only far inferior but far more alcoholic.

"In the name of good taste and indeed of Parliamentary sobriety would you not help us get Young's back?"

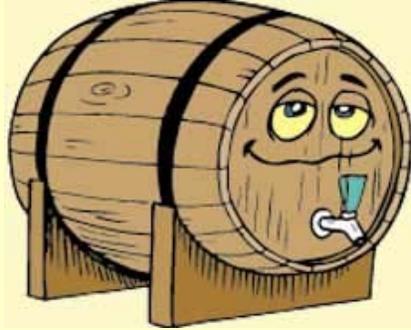
Hoon replied that he didn't realize what beer would be available in the bar at the House of Commons. "I am delighted to discover that I might have responsibility for this matter and certainly I am sure that it is something which will be investigated now that you have raised this question so eloquently," he said



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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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
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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.