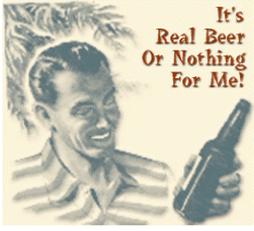


LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By Fred David

I read somewhere late last fall that La Niña was gone and was immediately replaced by El Niño. With this occurrence the weather gurus predicted a warmer and wetter winter than normal. They seem to have been right about the wet but certainly missed the boat on the warm! It has really put a kibosh on my golf game but it's given me more time to brew. This is a good thing because I now have 7 entries for the Bluebonnet. Maybe with the homework I've done this year studying my old score sheets and fine-tuning my recipes I'll get lucky. As I alluded to in my last "Prez Sez," the

Bluebonnet Brewoff is very important to me both personally and as a member of this club. I hope I share this feeling with the majority of our members and that we all will enter our best efforts with the hope of bringing the trophy back home soon. I wish everyone the best of luck with their entries and, as Charlie Papazian so appropriately says, "don't worry, have a homebrew"!!!

On another aspect of the Bluebonnet and on competition in general, our club has a lot of added responsibility in the year to come. First up will be our very own Limbo Challenge low gravity brew competition in August. Last year was the inaugural year for this

and we had fewer than 100 entries. Jacque Keller, our Lone Star Circuit board member, has informed me that we were unanimously voted on to the circuit starting with this summer's competition. We most probably can expect double and possibly triple the number of entries we saw last year. We will need a lot of help from within our club with log in, judging and awards not to mention other details. More information will be coming on this topic shortly from Walter Hodges and John McConnell. This experience will be great practice for the next but much large event. As

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Announcements

- Feb 13 Meeting at The Londoner, 7:00pm
- Feb 23 Last day to submit Bluebonnet entries
- Feb 24 Brewday at Curtis Martin's House
- March 23-24 Bluebonnet Brewoff at Clarrion Hotel, DFW South

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What's Brewin'?

By Walter Hodges

Neither rain, nor freezing temperatures could prevent the intrepid home brewers from brewing during the January brew day. Mike Grover and Curtis Martin braved the elements and fired up their brew kettles. Curtis brought his brewing setup and brewed along with

Mike. Mike said that with the heaters and Cajun cookers going, the temperature was not too unbearably cold in the garage. Other hardy brewers in attendance were; Orlando Guerra, "Sir John" McConnell, Steve Hartline (new member), Fred David



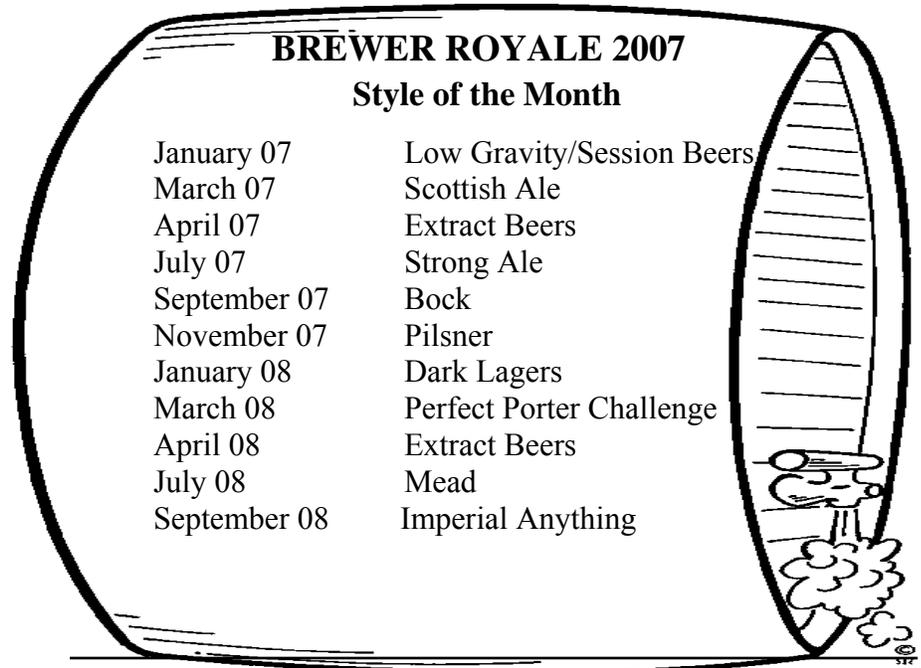
and Doug Nett. John brought by several bottles of his American wheat beer that won the

(Continued on page 2)

2006 Brewer Royale

By John McConnell

Below is the Club Competition Schedule for 2007-2008. Please note this could change based off the scheduled provided by AHA Club-Only Competition schedule. If you are interested in judging any of the competitions please email me at sir-john1@sbcglobal.net.



Club Competition Schedule 2007

January 07	Low Gravity/Session Beers
March 07	Scottish Ale
April 07	Extract Beers
July 07	Strong Ale
September 07	Bock
November 07	Pilsner
January 08	Dark Lagers
March 08	Perfect Porter Challenge
April 08	Extract Beers
July 08	Mead
September 08	Imperial Anything

Judges Needed

We are currently asking members who are interested in judging competitions to please email me at sir-john1@sbcglobal.net. If interested please email me with your name, phone number, email address, experience and the type of beer you like to judge. We have a lot of competitions this year and want to make sure we have folks in place to judge. I will release competition schedules in another article.

If you have never judged a competition don't let that stop you. We will pair you up with experienced judges who will help show you what to do. What better way to help out the club and other members by judging in a competition. Together we can make this the best year yet.

Lone Star Circuit Update

By Michael Heniff

President, Lone Star Circuit

Well, the Lone Star Circuit has reached the ripe old age of one! And what a first year it was! The circuit was quickly organized last January by the clubs of the former Gulf Coast Circuit after the Central Florida club announced that they would not be holding the Sunshine Challenge in favor of hosting the AHA National Homebrew Competition. All six competitions in the new circuit went extremely well and there was a lot of participation among all clubs. Our award winners were as follows:

- Homebrewer of the Year:
Richard Dobson, Red River Brewers
- Homebrew Team of the Year:
Jeff Reilly and Jimmy Paige, Foam Rangers
- Homebrew Club of the Year:
Foam Rangers

Complete results can be found at www.lonestarcircuit.com

For 2007, the format is still the same but with a slightly new line-up. For one, the Cactus Challenge in Lubbock has decided not to remain in the circuit this year due to a number of changes (and challenges) within their club. But, be sure to still support the Ale-ians when they hold their competition in September. I attended last year and it was a great time (and I still want that Best of Show award - a big ol' Texas-style belt buckle!).

We have two new competitions in

the circuit, both second year events: the Alamo City Cerveza Fest in San Antonio and the Limbo Challenge in the DFW area. The ACCF was held last August at the Blue Star Brewing Company and featured categories 1-19 with a special category of pepper beers. The Limbo Challenge, held the same month, focused on lower gravity beers (less than an original gravity of 1.050). Be sure to support both of these new competitions with both your entries and your attendance.

Here is the full line-up for 2007:

- Bluebonnet Brew-off
www.bluebonnetbrewoff.com
March
- Celtic Brew-off
<http://hbd.org/kobb/>
May
- Big Batch Brew Bash
www.thekgb.org
May
- Lunar Rendezbrew
www.mashtronauts.com/lr/
July
- Alamo City Cerveza Fest
www.bexarbrewers.org
August
- Limbo Challenge
www.nthba.org/limbo
August
- Dixie Cup
www.crunchyfrog.net/dixiecup
October

Be sure to get out and support each of our Texas clubs and

(Prez Sez, Continued from page 1)

many of you know, James Dorman is the assistant director of the Bluebonnet Brewoff this year. Next year it's North Texas Homebrewers Association's turn to host the Bluebonnet with James Dorman as the director. This is the real deal with a tremendous amount of work to do in many more areas than with our competition. We will need all of the help we can get both internally and from other local clubs. The best way to solicit help next year is to help out with the Bluebonnet this year. The Knights of the Brown Bottle are this year's host club with Jim Grady as the Bluebonnet chairman. In comparison to us, The Knights of the Brown Bottle is a small club so they need as much help from outsiders as possible. It is too late to do any committee work, but they will need log in help later this month and plenty of judging and steward help at first round judging on the first two weekends of March. There will also be a lot of miscellaneous work to be done at the Bluebonnet. Please let James Dorman know if you are available to help out in any way you can. A little help from us this year will go a long way when it becomes our turn to run the show next year.

Bluebonnet updates

By James Dorman

I would like to bring up a quick reminder about upcoming events for the Bluebonnet that will be happening in the next few weeks. The first, and most important item, will be the actual submission of entries. Early entries will be accepted from February 12th – 23rd and will cost \$7 per entry.

The second event is login. At this time login is scheduled for the 24th out at Hog Heaven (Richard Dobson's house in Gainesville). There is always plenty of work to accomplish at the login and any help would be greatly appreciated. I can provide directions for anyone who wants them; you simply need to ask. I will also post them on the discussion board.

Tech Corner

By Ken Woodson

Have you ever opened a bottle of your favorite brew to find butter-scotch, or worse, a buttery flavor in your beer? More often than not, the culprit is diacetyl, an aromatic compound from yeast metabolism that is perceivable at small levels.

For the chemistry buffs out there, diacetyl is normally produced by yeast during fermentation through the combination of acetylaldehyde and pyruvate producing α -acetolactic acid, which in turn forms diacetyl. Subsequently, healthy yeast re-absorbs the diacetyl during a latter fermentation stage called the late krausen phase. Diacetyl can also be produced from bacterial contamination. In the beer literature they refer

The other big item to bring up is judging. All of the judging will be held in Ft. Worth this year. Andrews never responded to our request to use their tasting room this year and therefore the decision was made that they must not be interested in letting us use the space. Judging will be held on March 3rd & 4th as well as March 10th & 11th (if necessary). I know there have been groups that have met over at Homebrew Headquarters in the past and carpoled over to Coors. There is plenty of parking in the parking garage behind the store and it is a place we all know how to get to.

The event is being held at the Clarion Hotel in Irving at 183 and

to this contamination as sarcina sickness (may we all avoid this illness).

The key to avoid excessive levels of diacetyl is to use healthy yeast and provide good yeast nutrients. Also, we need to allow the fermentation process to continue until it is complete and we need to use good sanitation to avoid contamination. We should also mention that fermenting at higher temperatures will increase yeast metabolism which normally will allow the yeast to reduce more diacetyl. This may be fine for ales, which typically ferment at higher temperatures, but what about lagers that ferment at cooler temperatures? For lagers the answer is a diacetyl rest. To perform this rest, at the latter stage of fermentation, slowly raise the fermentation temperature to around 60° F and hold this tempera-

Esters on March 23rd and 24th. If you have been going to the Bluebonnet for a while, it is the old Holiday Inn DFW South where the event was held a few years back. The room rate for the event is \$69.00 per night, for reservations call (972) 399-1010 and ask for the Bluebonnet Brewoff rate (Event Number 100926). DO NOT use the nationwide booking numbers or register online, as we will not get proper credit.

More information can be found at the Bluebonnet website at <http://www.bluebonnetbrewoff.com>.

ture for two days and then slowly lower the temperature back to the original fermentation temperature. Here slowly means no more that 5° F per day, otherwise you may shock the yeast.

As a final note, we point out that some beer styles actually allow low levels of diacetyl. For example, Bohemian Pilseners, English Bitters, Scottish Ales, and some Stouts.

If you would like to read more about diacetyl here are a few good resources:

Brew Chem 101, by Lee W. Janson;

Principles of Brewing Science, by George Fix.

Ask Jacque

All your burning brewing questions answered

by Jacque Keller

Our own Jacque Keller, formerly contributing "Beer Talk With Jacque," will write a new column this year: Ask Jacque. This is your opportunity to get answers to all you your nagging, burning brewing questions by an expert who's not afraid to make homebrewers blush!

Dear Jacque,

I told this girl that I would brew some special beer just for her. She really likes beer, but not what she calls "odd" beers. I said I could make some she'd love. Surprisingly, this approach worked and she's actually been going out with me. I brewed an Apricot Honey Ale, but there's a problem. It tastes nasty! Also, my buddies and I drank it. We finished it off on Superbowl Sunday when we ran out of everything else.

She's expecting a beer she'll love. What can I do?

Outta Beer and Outta Luck

Dear Lucky,

Buy Miller Lite. You know it's what she likes. Pour it into a growler and toss in a handful of orange TicTacs to dissolve. Give the new special beer a name that uses her name and a Beatles song title. Like Amy in the Sky with Diamonds. Even if she doesn't like it, she'll love it!

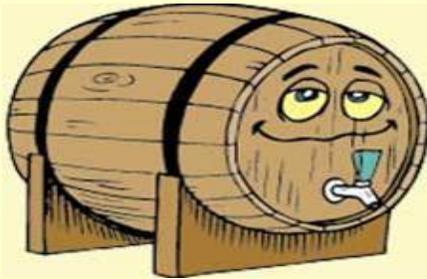
Happy Valentine's Day!

xoxo

Jacque



The Brewing Equipment Trading Post



HELP WANTED

Homebrew Headquarters is looking for a knowledgeable person in beer and wine making. Help is needed for full or part time. 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.

Email Sean at news@nthba.org

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Club Brewmeisters

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

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(972) 675-5562

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Jim Layton
Blutick@juno.com
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(972) 234-4411
brewmaster@homebrewhq.com

North Texas Home Brewers Association

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 club meeting.



Visit the NTHBA Website at
www.nthba.org

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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.