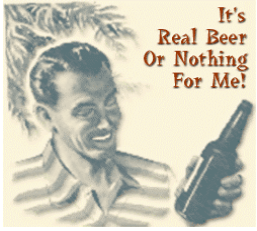


LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez By Fred David

What the hail is going on? We pray for rain after being in a 5 to 6 year drought and the metroplex is now getting clobbered by torrential rain, golf ball sized hail, high winds, and in some cases, a tornado. This last bout dumped over 7 inches of rain in Corinth, TX which is just south of Denton and McKinney got over 5 inches. How much rain did Lake Levon get at last report? About enough to brew five 10 gallon batches of you favorite brew. What gives here anyway!!! Surely the Almighty knows how important water is to brewing great beer! As a matter of fact, so do several people in our club to include Steve Haney, Jim Layton, and Ken Woodson to name a few. Those of us who

attended the monthly "Brew Basics" classes at Ken Woodson's house on April 21 learned first hand just how important the water we use is for brewing not only great beer but more importantly brewing it to style. I have had conversations with several people over the last year about brewing water that think North Texas water is good for brewing almost any style except for something like a Bohemian Pilsner, which requires very soft water. That notion is very

far from the truth. The water that supplies Plano, Richardson, Garland and surrounding areas is only plausibly acceptable for very hoppy beers. Ken did a comparison of the water we use around here (see <http://www.ntmwd.com/WaterQuality.html> for an in depth water analysis) with well known styles of water from around the world and it showed, as Steve Haney so diplomati-
(Continued on page 5)

Announcements

- May 8 Club meeting at the Irish Rover in Frisco
- May 9 Celtic brew-off entries close
- May 12 KGB Big Batch entries coles
- May 19 Brewing Education meeting at Ken Woodson's
- May 20 Big Batch Brew Bash in Houston
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What's Brewin'?

The Spring Party was a great event with a good turn out of club members. The weather cooperated and provided us with a warm dry evening. We had a good selection of home brews that went well with our fine spring evening. Thanks to Brian and Melinda for being great hosts and feeding us with some awesome smoked pork and sau-

sage. I know I had too much to eat. The evening was topped off with a raffle of commercial beers, most of which were shared by their winners.

Our next event is the National Homebrew Day, Saturday, May 5th at Big Buck Brewery in Grapevine. Brewing starts at 8:00 AM. We will be on Big Buck's

patio, so absolutely no outside alcohol is allowed. This is a fun event that gets brewers from all of the north Texas clubs together. If you are new to brewing, this is a great chance to see multiple home breweries at once.

Party On!



“So long, and thanks for all the beer” –Bill Dubas bids farewell

With my NTHBA membership ending in May, I felt that it was time for me to say goodbye. I've been involved in the Dallas/Ft Worth homebrew scene for 13 years, and have been a member of the NTHBA for around 10 years. I've met a lot of nice people during that time, and a lot of good brewers. Over the years, we made some changes in the club that resulted in, at least for me, the perfect balance of social and educational events. Sure, we may not win the Gulf-Coast trophy as much as we'd like, but we have a bunch of great brewers in our ranks.

Last year, Julie and I decided to move to Raleigh NC for a change in scenery. I've joined the local homebrew club, but

they can't compete with the NTHBA. Their meetings are held in an office building, they only have 2 parties a year, and they don't have any brew days. My plan is to slowly introduce new ideas to the club, patterned off of NTHBA events. I've already got a lot of them thinking about holding a big brew day in the fall.

I'd like to extend an invitation to any club members who are traveling to the Raleigh area to contact us. We've just purchased a nice big house out in the country on over 3/4 acre of land, only 10 miles from downtown Raleigh, and have plenty of room for visitors. We're already expecting Fred David in May. The craft

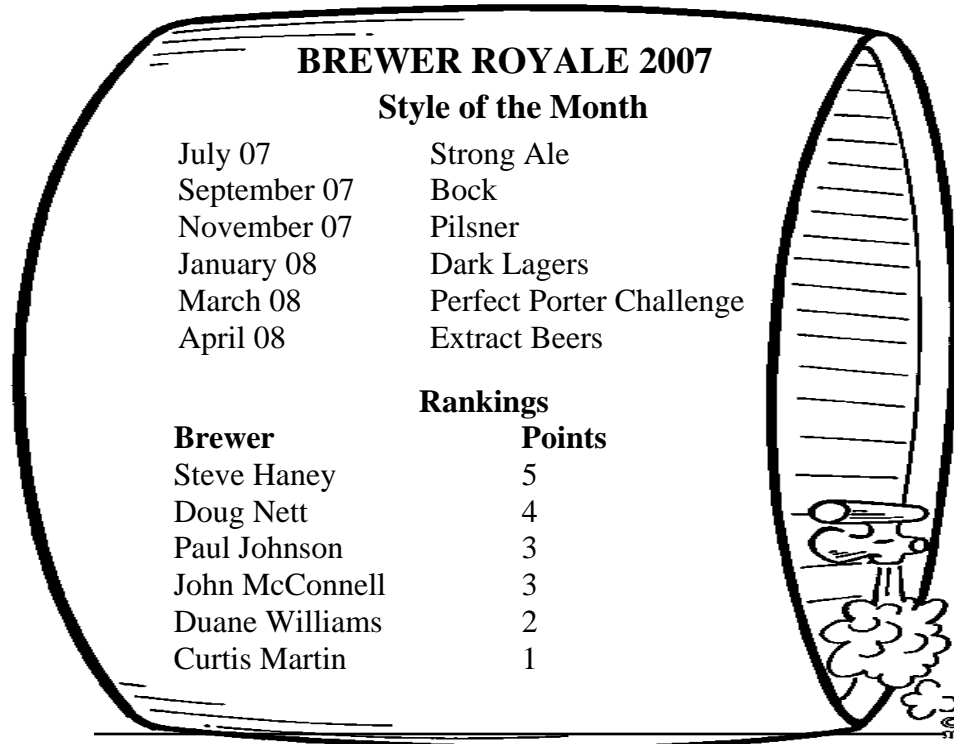
beer scene is actually better here than in Dallas.

I just got back from the World Beer Festival, sponsored by "All About Beer" magazine, which is held in Raleigh each spring. There were over 160 breweries on hand. What an afternoon! Take care everyone, and keep in touch. Bill and Julie Dubas
1424 Summit West Drive
Morrisville, NC 27560

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Schedule of Events for the 2007 Celtic Brew-off

The Celtic Brew-Off is a homebrew competition organized and sponsored by the Knights of the Brown Bottle Homebrew Club of Arlington, Texas. This grand competition is held each May to coincide with the [Texas Scottish Festival and Highland Games](#) which draws thousands of people from throughout the state and region to enjoy the finest in Celtic traditions, spirits, food and games. For more information go to <http://hbd.org/kobb/celtic/schedule07.htm>.

Entries will be accepted May 1 through May 9 at the following drop-off locations:

The Winemaker Shop
3006 SE Loop 820
Fort Worth, Texas 76140
817-568-4700

Homebrew Headquarters
300 N. Coit Road, Suite 134
Richardson, TX 75080
972-234-4411

Foreman's - The Home Brewery
3800 Colleyville Blvd
Colleyville, Texas 76034
817-281-7252

A fresh future for flat old beer

From telegraph.co.uk

A century and a half ago, their dark-brown contents would have tasted something like a barley wine. Today, however, they have changed beyond recognition, entrancing beer lovers and biotechnologists alike.

A stash of ancient beer was recently found in a vault under the streets of Burton upon Trent. The bottles were cool and still had corks and wax seals in place. "It was always rumoured that there were some vintage beers on site, but uncovering such an interesting collection is fantastic," says Steve Wellington, head brewer of Worthington White Shield, of the find. The collection included strong commemorative ales brewed to celebrate royal marriages, visits and births. The oldest was Ratcliff Ale, created to mark the birth of a son into the Ratcliff brewing family. The beer was brewed in 1869, when Neville Chamberlain, future prime minister, was born and Charles Dickens was embarking on one of his last literary tours.

A tasting of the brews was held in London for the Guild of Beer Writers. Wellington had feared the old ales would be dreadful, but he was in for a surprise. "Contrary to a widely held belief that beer cannot age for as long as wine, most of the bottles seem to have developed subtlety over the years," he says. Although complex, they did not taste like a modern beer. They

were flat, alcoholic and more like port, madeira or, in the case of his favourite - Ratcliff Ale - like a sherry. At the tasting, wine expert Oz Clarke called the Ratcliff Ale "astonishing" and waxed lyrical about the taste of beef tea, reduced fish bouillon, jams, smoky charcoal and old leather wrapped in liquorice. "The flavours are fantastically intense," he said. A few more bottles of the old beers are to be sacrificed later this month in another tasting at Waterstone's Piccadilly. Today, these bottles are providing scientists with an intriguing glimpse of the complex chemistry of fermentation, a form of biotechnology that dates back thousands of years. They are fascinating because beers were never intended to last this long. Modern cask ales have a shelf life of a few weeks, where the brewer's maxim is "fresh is best". This reflects the origins of this drink. Beer drinking, like tea drinking, first evolved as a way to slake a thirst and avoid disease: fermentation, like boiling, is a great way to kill the bugs in water. But as safe supplies of water developed, so did a taste for higher-alcohol beers, rather than the thirst-quenching, low-alcohol variety. And that change is the secret of the longev-



ity.

"It has always been known that beers with higher alcohol levels normally age for far longer than less alcoholic beers," says George Philliskirk, of the Beer Academy, "and, as hops are a preservative, highly hopped beers such as India Pale Ales have long been known to have great ageing potential. The discovery of these bottles is remarkable, especially as the oldest beer dates back to 1869 and tastes so fresh, with attractive ripe-plum and honey flavours."

While wine makers refer to ageing as maturing, brewers refer to the same process as "staling" (as in going stale). Both are united by elaborate chemical changes. The characteristic flavour and aroma of a beer depends, in part, on raw materials, such as malt, hops and the yeast strain used to effect fermentation, the all-important conversion of sugar from the malted grain into alcohol, according to Dr Chris Bolton of Coors. Burton upon Trent,

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where the Ratcliff Ale was brewed, can also draw on Trent Valley springs that provide water rich in natural salts such as gypsum and magnesium that enhance flavour and maximise both malt and hop character in beers. For these beers, the hops were boiled in copper cauldrons, fired with coal, creating hot spots along with caramel flavours and brown colours. Cask ales are only fermented once and with one yeast. But bottled beer, like these ancient ales, is fermented a second time, says Prof Katherine Smart, a Nottingham University expert in yeast fermentation. "It is not unlike what happens in the maturation of wines and Champagne," says Prof Smart, who is continuing a great tradition of women master brewers that goes back millennia.

The secondary fermentation takes place for longer than in cask beers. It may employ the same yeast as primary fermentation, thought to be the case here, or a different strain can be used to expand the palette of flavours. The yeast will carry on working for weeks, exhausting the fermentable sugars and dissolved oxygen. When the food runs out, the yeast cells draw on their reserves and turn off metabolic processes that are not strictly necessary for survival, becoming the sediment at the bottom. Finally, cellular structural components are degraded before the yeast cells die and their contents spill into the beer. The passage of yeast metabo-

lites and cellular breakdown products in beer introduces another set of molecules which then participate in further chemical reactions, either between themselves and/or with other beer components.

The effects of this chemistry on flavour can be far-reaching. Research suggests that the breakdown of genetic materials might be implicated as "moreishness". Prof Charlie Bamforth of the University of California Davis, adds that he suspects chemical changes that give a more rounded flavour include "acetal reactions between alcohols and aldehydes".

The use of dark-brown bottles to store the beers cut the likelihood of light driving chemical reactions, while the sealed tops helped to stop oxygen from entering. But the stash of old bottles takes beer science into unknown territory, not least as oxygen always seeps in over the years.

Traditional barley wine flavours include liquorice, mouthwarming alcohol and an underlying sweetness balanced by tangy hops. But after a century, the extraordinary chemistry within these bottles exerts a kind of magic, highlighting the decayed wood, dried fruits, molasses and other warts in their original flavour. In order to preserve these beers for years to come, Wellington and his team have embarked on a programme to recork them. Paul Hegarty of Coors Brewers, which owns White Shield, says that they now plan to lay down two pallets (about 2,000 bottles) of the beer every year to see how it ages. This marks a new dawn in boozing: the vintage beer.

(Prez Sez, Continued from page 1)

cally put it after looking at the analysis of my water that I sent him, "Yuck, your water sucks!". I have to agree, it truly does. You will have the opportunity to see this for yourself. Ken's presentation will be on our website shortly for all of us to read as will all of his presentations. They will be found in the library section. Ken will be giving his classes monthly and I hope that several of us will consider attending on a monthly basis. He really does know how to present information in a way we all can understand and it's a fun time as well. Brewing to win competitions may be becoming an obsession with me but I really do believe that it will also help me make the best beer I can make. We all go out searching for the "Holy Grail" of beer recipes with the hopes of brewing a great beer that will satisfy our never ending quest for perfection while winning a few medals/steins along the way. When it comes to competition, I want to celebrate with, not cry in, my beer! Somehow we tend to forget the recipe is only as good as the ingredients, how they are used, and the condition of the "kitchen" where the cooking is done. What was really impressed upon me at Ken's class on "Brewing Basics – Water" is that our beer's first and largest ingredient (>90%) is water.

Until then,

Prosit!!!

Tech Corner

By Ken Woodson

Last month we had our first beer basics class, where we discussed water treatment in brewing. Thank you to all who attended the inaugural meeting. This month on May 19th we will have the next class, where we discuss malts and adjuncts. As a reminder, the classes will be held the third Saturday of each month, unless it conflicts with a brew day, then it will be held the Saturday following that brew day. Each class will start at 12:30 p.m. and end at 2:00 p.m. My home is located at 6913 Rochelle Dr. in Plano, near Coit and Legacy. So, if you get a chance, come out and join us.

Let's return to beer topics. What can we say about beer color? Beer color is important, especially if you are attempting to replicate a particular beer style, which typically will have a prescribed range of color values.

J.W. Lovibond developed the Lovibond scale in 1883 to quantify color. His scale was implemented by comparing colored slides or glasses to a sample to visually see which slide agreed with the color of the sample. In the 1950s, the American Society

of Brewing Chemists (ASBC) developed a more accurate method to measure color by using spectrophotometers. This method is still in use today and is referred to as the Standard Reference Method (SRM). For light colored beers, the SRM is close to the Lovibond scale. On the other side of the Atlantic, the European Brewing Convention (EBC) created their own method for measuring color, called the EBC color rating. Today, the two methods are similar and can be compared approximately through the equation

$$\text{EBC} = 1.97 * \text{SRM}$$

Note that the EBC is about twice the SRM value.

The scales go from low to high, with lower numbers assigned to light colors. For example, a Standard American Lager which has a straw to medium yellow color typically has an SRM value between 2 to 4. In contrast, a Vienna Lager is reddish amber to copper in color, which translates to an SRM between 10 and 16. A Dry Stout is deep brown to black with SRM of at least 25.

The malts and extracts used in brewing play an important role in beer color. In fact, crystal malt is usually sold by Lovibond rating, for example

40L crystal malt; however, it is difficult to predict the beer color based on just the color of the grain bill. Other factors like the brewing process contribute to color. As an example, Scottish ales typically receive their caramel flavor and color from kettle caramelization during boiling, not from caramel malt. Also, decoction mashes with their extended time and boiling of the wort usually produce darker beers. The wort and sparge pH also contribute to beer color. A higher pH increases the extraction of polyphenols which can increase color. Finally, aerating a hot mash or wort can increase color forming compounds. Hot side aeration can also lead to beer staling. So, you should avoid splashing or excessive stirring during mashing or boiling wort.

If you would like to read more about beer color here is a good resource:

Designing Great Beers, by Ray Daniels

Beer Hues in Lovibond Units



3

6

12

20

Membership Renewal Drive

Mike Grover, Treasurer

Once again the first third of the year has raced by and we find ourselves in May. You all know what that means! Say it together: PAY YER DAMN DUES!!! We are a growing club, and continue to add new members each month. However, the club counts on the annual dues from our loyal core of renewing members for most of its income. We make money on the raffles, and hopefully will make a little on the Limbo Challenge (last year we basically broke even), but those numbers are fairly small compared to our income from membership renewal.

It really helps the club a lot if eve-

ryone takes care of their membership renewal before the end of May. This allows me to get a feel for how much income we will have to sustain us through the rest of the year. A membership renewal form is attached to this newsletter, and I bring hard copies with me to each club meeting. Membership dues are a very reasonable \$20/year. We accept cash or checks (no Canadian dollars, please!). If you can't make the May club meeting, you can drop your membership form and dues off at Homebrew Headquarters.

Don't forget that your NTHBA membership entitles you to a great 10% discount at Homebrew Headquarters. Kelly Harris is essentially

subsidizing our club by offering this discount, so please respond in kind by doing all of your homebrew shopping at his store. Kelly can get you anything you need for brewing, and if he doesn't have it in stock he will order it for you. Next month I will present the club's budget and give you a picture of how your dues and raffle money are spent.

Cheers,
Mike Grover



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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214-415-0233

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972-416-9330

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Ken Woodson
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972-208-8606

Secretary

Sean Fitzpatrick
news@nthba.org
940-594-8538

Past President

James Dorman
jlmdorman@hotmail.com
903-450-5554

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 Cow-boy 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
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

Attention All Brewers! It's Membership Renewal Time

Please complete the membership renewal form below.

You can bring the completed form and your dues to the club meeting, or...

Drop them off at Homebrew Headquarters, or...

Mail them to NTHBA, c/o Homebrew Headquarters, 300 N. Coit Rd., Ste. 134, Richardson, TX 75080

If your dues are already paid in full, please fill out this form if you need to update your contact information and/or newsletter delivery preference in the club membership database.

| North Texas Home Brewers Association, Inc. Membership Form | | | Membership # |
|--|-----------------|----------|--|
| Name (Please Print) | | | |
| Street Address | | | |
| City | State | Zip Code | |
| Home Phone | Alternate Phone | | |
| E-mail Address (Required for e-mail delivery of club newsletter) | | | |
| | | | |
| <p>Membership options and dues Please sign me up for a 1 year membership with the North Texas Homebrewers Association. This membership will be valid for a period of one year (June 1 – May 31)</p> <p>I would like to receive my issue of the club newsletter, "Livin' the Brews," on a monthly basis in the following form:</p> <p style="padding-left: 40px;">Adobe PDF format file delivered via e-mail. Dues = \$20/year (Please provide e-mail address in space above)</p> <p style="padding-left: 40px;">Hard-copy delivered via US Mail. Dues = \$30/year</p> | | | |
| <p>By signing this form, I fully understand the following:</p> <p>My participation in this association is entirely voluntary. I know that participation in this association may involve the consumption of alcoholic beverages and that this may affect my perception, judgment, and reactions. I accept responsibility for my conduct, behavior, and action as well as those of my guests. I absolve and indemnify the North Texas Home Brewers Association, Inc. and its officers of any responsibility for my conduct, behavior, and/or actions as well as those of my guests.</p> <p>Signature _____ Date _____</p> | | | <p>Received by:</p> <p>Cash: _____</p> <p>Check: _____</p> |

Livin' the Brews Newsletter
Sean Fitzpatrick, editor
C/O Homebrew Headquarters
300 N. Coit Rd., Ste 134
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.