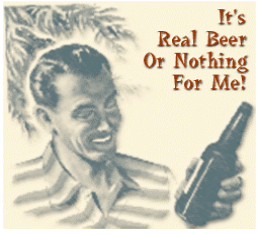


LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By Fred David

I never thought I'd be saying this but I am tired of the rain.

Every time I decide to do anything outside lately it rains. The last time I brewed it took me 11 hours to brew what normally would have taken 5 hours from start to finish.

In addition to the time it took to brew, I also missed my gravity and had to add 3 pounds of DME to hit my starting gravity.

The worst thing of all in this experience is that

I will enter this beer in competition, win something, and never be able to recreate the beer again. As it turns out, the style I was brewing was a Belgian Pale Ale and the yeast, not the source of the base malt, is the most important ingredient aside from the water. Ten years

ago I would have thrown the whole mess out, but since I have been brewing (about 5 years) I have found that my mess-ups have produced some pretty decent beers. As a matter of fact, the first time I pushed a beer into the sec-

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Announcements

- June 12 Club meeting at Jorg's in Plano
- June 16 Brewday at Steve Jones' house
- June 23 Summer Party at Bill James' house
- July 1 Lunar Rendez-Brew entries due.
- July 10 Club Meeting at BJ's in Addison

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What's Brewin? By Walter Hodges

It's hard to believe we are almost half way through the year. We have had lots of fun at the brew days, Bluebonnet Brew Off and the spring party. The good news is that there is still a lot of fun to go. Next up on the party calendar is the summer party on June 23 at Bill

James' home. The party begins at 6:00 PM and goes until Bill kicks us out. Bring your home brew and a side dish to share. Bill's address is: 2801 Glen Forrest Lane, Plano, TX 75023.

We currently don't have a June brew day scheduled, mostly due to the fact that I forgot to get a

volunteer. I would host but my calendar for June is completely full. If there is anyone who would like to host the brew day, please email me or talk to me at the club meeting. Also, if anyone would like to host the July brew day please let me know.

Party On!
Walter



From the Treasurer

2007 BUDGET

By Mike Grover

First of all I would like to thank all of those who paid your dues over the last two months. If you have not yet renewed your club membership, please do so as quickly as possible. I can accept your membership renewal and \$20 membership fee at this month's club meeting on June 12th or at most any other club event. If you can't make the meeting, you can deliver or mail your membership form and payment to Homebrew Headquarters. As of May 31st we have 42 members who are current. That is a nice start, but the records show an additional 116 members from 2007 who have not yet renewed. So remember to PYDD!

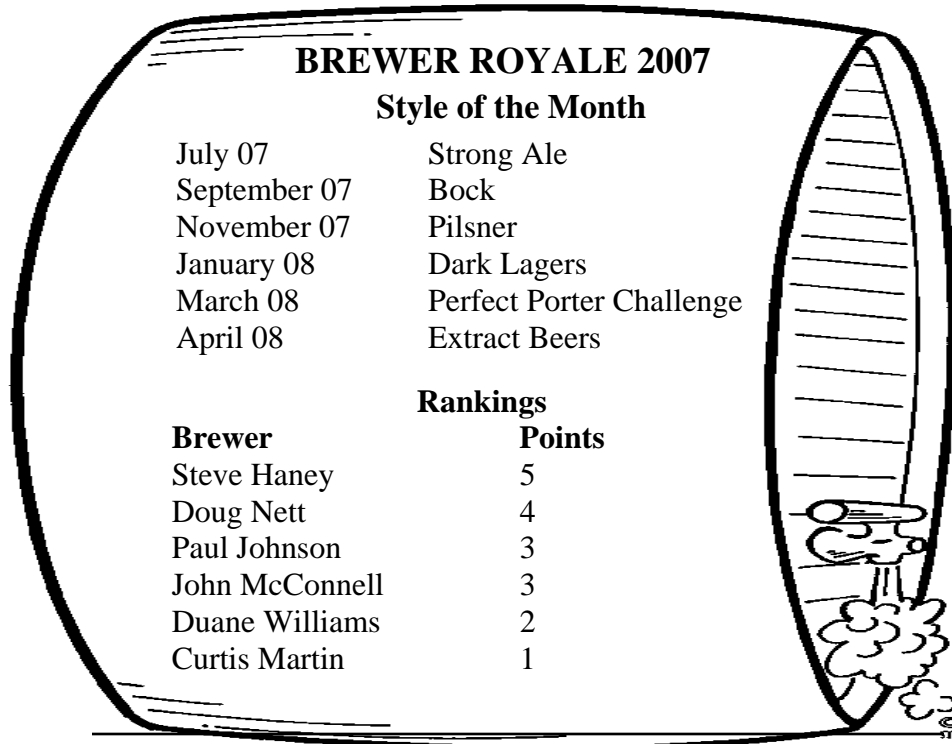
you our 2007 budget. It is a bit of a work-in-progress, as we are planning on doing a few extra things this year such as producing new T-shirts. As you can see, we show a slight projected deficit for the year. However, we are hoping for a bigger boost from the Limbo Challenge this year due to it being a part of the Lone Star Circuit. As you can see, your annual dues make up the lion's share of our income. One item of note is the "miscellaneous expenses" entry. This usually only amounts to a little over \$100, but this year includes the purchase of the 11-keg cooler and tap system that the club will be purchasing from Bo Turton. This is the unit that we have used at the Bluebonnet room crawl the past few years. Look for it at future club parties!

<u>Category</u>	<u>Budget</u>
<u>Income</u>	
Dues	\$2,350.00
Raffle	\$1,100.00
Beer Raffle	\$400.00
Other/Limbo	\$500.00
Total:	\$4,350.00
<u>Expenses</u>	
Newsletter	(\$350.00)
Brewdays	(\$220.00)
Bluebonnet	(\$400.00)
Packing Parties	(\$400.00)
Parties	(\$600.00)
Raffle Prizes	(\$900.00)
Raffle Beer	(\$300.00)
Club Only	(\$100.00)
Limbo Challenge	(\$300.00)
Big Mohunker	(\$100.00)
Misc. Supplies	(\$100.00)
Misc. Expenses	(\$710.00)
Total:	(\$4,480)

This month I would like to show

Summer Party June 23 at Bill James' House— 2801 Glen Forest Ln





(Prez Sez, Continued from page 1)

ond at the Bluebonnet was the result of a miscue. From brewing experiences such as these I learned that Charlie Papazian. “Relax, don’t worry, have a homebrew.” Also, enter the oops beer along with all your other beers in competition. You might be pleasantly surprised at the outcome. If you currently have any beer to enter in competition, The Lone Star Circuit (www.lonestarcircuit.com) is in full swing this summer. First in line is the

Lunar Rendezbrew on Saturday, July 29TH followed by the Alamo City Cerveza Fest on Saturday, August 11TH. Following the San Antonio competition is our own Limbo Challenge. Last year we only had 74 entries but with us now being part of The Lone Star Circuit things will change. I was at the log in for the Celtic Brew-Off and the Houston clubs had a bunch of entries. We need to make sure that we are not outdone in number of entries in our own competition. With a starting gravity of 1.050 or less,

you’ll have plenty of time to brew 3 or 4 different beers if you start now. Entries are not due until the 1ST week of August with judging happening on the 3RD weekend. I really hope that everyone in our club will enter their beer, judge or steward and just generally get involved.

Tech Corner

By Ken Woodson

This month on June 16th we will have the next beer basics class. As many of the club members were unable to attend the class last month, we will discuss malts and adjuncts this month. 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.

As homebrewers, should we be concerned about malts and the malting process? Most definitely, malt is a major component of beer that contributes aroma, flavor and body to beer. Also, for all-grain brewers, the mashing process is just a continuation of the malting process. The goals of malting grains are:

- Develop enzymes that will breakdown starches and proteins during malting and mashing
- Breakdown grain cell walls to allow enzymes to start modification. Modification, which means appropriate breakdown of starches and proteins to allow the malt to be mashed properly

Prior to modification, malt contains

higher molecular weight proteins which can lead to chill haze, poor beer head retention, and improper yeast nutrition. For well modified malts, enzymes in the malt breakdown the higher molecular weight proteins into lower molecular weight proteins, which helps reduce the potential problems mentioned above. If you are mashing with well modified malts, then you probably can avoid a protein rest, as the proper protein degradation has already occurred at the malting stage; however, if your malt is under modified, then you should consider a protein rest during mashing. Normally, this rest is performed by holding the mash at a constant temperature between 113-127 °F, with 122 °F common.

Besides the level of modification, malts are also characterized as base malts or specialty malts. Base malts typically comprise the majority of the brewing grain bill, are lighter in color, and provide enough enzymes to convert their own starches and the starch from other malts. Examples of base malts include: two row barley, six row barley, lager, and Pilsen

malt.

Specialty malts are added to the grain bill to increase flavor, body, and beer color. Usually, they constitute a small portion of the total grain bill and have low to no enzymes for converting starches and proteins during the mash. The reason for this lack of enzymes is due to the fact that malt color is negatively correlated to enzymatic strength. That is, the darker the malt the less enzymatic strength and most specialty malts are kilned at higher temperatures, which produce a darker colored malt.

If you would like to read more about malts and the malting process here are two good resources:

Dave Miller's Homebrewing Guide, by Dave Miller

New Brewing Lager Beer, by Gregory J. Noonan



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.

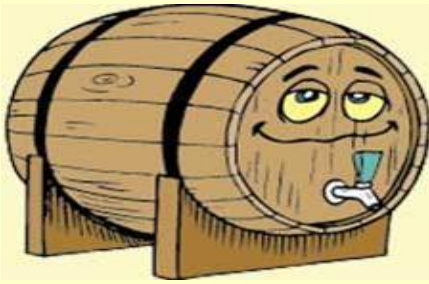
Don't forget that your NTHBA membership entitles you to a great 10% discount at Homebrew Headquarters. Kelly Harris is essentially

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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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!

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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.