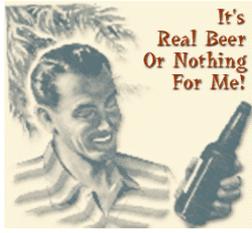


# LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



## Prez Sez

By Fred David

It has finally (sort of) stopped raining and dried out just in time for it to get hot. Temperatures are still not too bad though. I was at the brewday at Bill James' house and I think it only got to about 88° F all day. It was great just sitting around drinking homebrew and talking about the good, and sometimes not so good, attributes of everyone's beers. It made me start thinking about our upcoming Limbo Challenge and all of the judging that we, as a club, will need to do. In just a couple of weeks we will need to judge upwards of most likely 175 entries and we will need

everyone's help in one capacity or another. Mostly we will need judges. Since I first joined NTHBA I have heard people say on a regular basis that they have never judged beer and don't know the first place to start. At Bill's brewday, and others, I heard people mention things such as malt aroma, hop aroma, fruity

aroma, sweet malt flavor, finishes bitter, etc. In the same breath I have heard some of the same people say they can't or don't know how to judge beer. To that I say nonsense!!! If you can talk about various aspects of beer, you're well on you way to

*(Continued on page 5)*

### Announcements

- Aug. 3rd: Limbo Entries due
- Aug. 4th: Limbo Challenge Log-in
- Aug. 10th: Limbo Late Entries due
- Aug. 11: Alamo City Cerveza Fest
- Aug. 14th: August Club Meeting at Humperdinks on NW Hwy
- Aug. 18th: Limbo Challenge judging
- Aug. 25th: Limbo Challenge Awards Banquet
- Aug. 28th: Dixie Cup Entries Open



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### What's Brewin'?

By Walter Hodges

*I was south of the border the weekend of the brew day, so Fred offered to give his account of the event. Thanks to Bill James for hosting the event.*

The brewday at Bill James' house on July 21st was one of the most well-

attended we have had in a long time. All told, there were about 20 people attending on this humid but relatively cool July day in north Texas. Things got started at around 9 AM with the unveiling of Bill's new brew stand. This is a stand totally built by Bill that is a copy of Beer, Beer, & More Beer's

1550 brew sculpture. On this voyage (not the maiden one) everything except the stir paddle in the mash tun (a minor fix) worked as planned. Brewing along side Bill was our own barbecue chef, Ernest. Ernest teamed up with Curtis Martin to brew a slightly hoppy (220 IBU) recipe for an

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imperial IPA that Ernest swears is the best beer he has ever had. For lunch, Ernest brought some of his world famous ribs and smoked sausage. They sure were great! To start off, the beer offerings were slim except for a few growlers but then Richard Harris showed up with a keg of very good Schwartz beer. Shortly thereafter James Dorman showed up toting a keg of Steve Jones' porter and a keg of Big Buck Tripel courtesy of the Bluebonnet hospitality suite. Starting at 1 PM Ken Woodson, our minister of education, gave the latest in his series of classes on brewing. This one was about everything you could possibly want to know about hops. I thought I was pretty knowledgeable on the subject but he quickly proved me wrong. For example, we all know that bittering hops lose their potency over time. We also know that the best way to slow this process down is to cold store the hops in an

## Iron Mash

By John McConnell

Wow, what a great day to hold an event like the Iron Mash 2007. This is the Cap and Hares' 6th year holding this event, and what a turnout. The Iron Mash 2007 was held at the Rahr & Sons brewery in Fort Worth. You could smell the propane in the air as 23 different teams from all over Texas attended the event. NTHBA alone had 6 teams attending this event. Rahr opened their gates to the brewers at 8 AM with the actual brewing ingredients given to everyone at about 9 AM.

Rahr & Sons brewing supplied a

oxygen free environment. One of the things I did not realize is that the rate of deterioration varies drastically between varieties. It was, as always, a great presentation by Ken. He promised me that this presentation, like all others, will be posted in the library section of our website. As the actual brewing wound down, some people took to Bill's pool while others just hung out and talked. Over all you could not ask for a better brewday. The weather was great, the food and beer were terrific, a lot of information was shared, and a general good time was had by all. What really



free keg of Rahr's Stormcloud (IPA) during the Iron Mash event and food was brought in by Rahr, Cap and Hare, NTHBA, and others. What a great spread of meats, side dishes, fruits and desserts.

At 1pm Rahr and Sons brewing kicked off the weekly Saturday open bar and brewery tours. On tap we sampled Rahr's Summer Wheat, Rahr's Red, and Rahr's Stormcloud. Rahr also had Rahr souvenir shirt/hat/glasses

make these brewdays special though are the people!! At the next brewday I hope to see some new faces mixed in with the regulars. Come on out, get involved and have some fun.

Since we will be busy with the Limbo Challenge, there will be no brew day during August. I am looking for someone to host the September brew day..

Next up on the party calendar is the Oktoberfest party, which I will be hosting. Do you have your Oktoberfest beer lagering? Watch the website and newsletter for the party date.

available. I was able to meet with a lot of Rahr guests and talk to them about the event. You could just see the gears turning as they descended down the stairs to look at all the brewing rigs that were scattered about the area.

Cap and Hare will announce the dates for judging (8-10 weeks after the competition) and Awards. Check the NTHBA website for updates.

## Club Only Winners Circle

By John McConnell

*I'm starting up a new area in the newsletter called the Club Only Winners Circle. I will use this area to talk with the winners of the club only competitions and find out all the little secrets that go into making winning ale. I will feature the winner in a photo and a brief note about the ale. If supplied I will even list the recipe on the forum. Let me know what you think.*

*Steve Haney was July's winner of the Club Only "Strong Ale". Steve took a few moments out of his life to talk with me on the phone and send me some information about his "Methuselah's First" during his move.*

The beer's name is "Methuselah's First", a tongue in cheek name for an "Old Ale".....

The beer started out as an experiment into the old brewing practice of having the first runnings be the "heavy" beer and each successive batch sparge producing lighter (80 schilling) and lighter (60 schilling) beers. It is/was a Wee Heavy. Several people suggested entering it in both categories after it got 47 in the first round as a Wee Heavy at the Bluebonnet and 26 in the second (judges weren't reading the style guidelines very

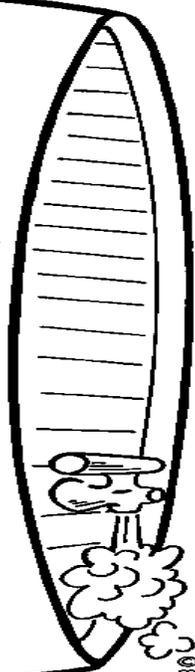
**BREWER ROYALE 2007**

**Style of the Month**

September 07	Bock
November 07	Pilsner
January 08	Dark Lagers
March 08	Perfect Porter Challenge
April 08	Extract Beers

**Rankings**

Brewer	Points
Steve Haney	8
Doug Nett	4
Paul Johnson	3
Dale Kahlich	3
John McConnell	3
Duane Williams	2
Curtis Martin	1



well....). I brewed a ten gallon batch with the plan to have a Wee Heavy on the first and a 80 or 60 schilling on the final runnings. I did add a "tea" of 3 oz roast barley in a pint of water to the "Wee Heavy". I also ran a small amount of wort into each brew kettle and caramelized it to the point it was scorched prior to running the rest of the wort into the kettle. It started at 1.068 and 6 gallons and I boiled it down to 1.128 4.25 gallons. It finished out at 1.048 after fermenting at 50 degrees for three months! Now that's heavy!

*Anyone wanting this recipe please email me and will send you the*



*ProMash file. Steve was nice enough to send me the file for anyone wanting to brew this Ale. If you want to know more about the club only competitions, dates, times, and drop off points check the website or email me directly. Next competition is "Bock". Hope to see you at the Winners Circle!*

[sirjohn1@sbcglobal.net](mailto:sirjohn1@sbcglobal.net)

## Tech Corner

By Ken Woodson

The Limbo Challenge is finally here. Due to all the festivities associated with the Limbo Challenge, the beer basics class will not be held during August. Our next beer basics class will be held at the September brew day. We'll start around 12:30 p.m. and the topic will be yeast. So, if you get a chance, come out and join us.

Have you ever had problems with a weak fermenting batch of beer? In previous articles we mentioned the importance of pitching the proper amount of healthy yeast to avoid problems like acetaldehyde which imparts an aroma and flavor of freshly cut green apples to your beer. Another potential problem from pitching low levels of yeast is elevated levels of diacetyl. Diacetyl adds a buttery or butterscotch aroma and flavor to your brew. Also, it is important to pitch the appropriate amount of healthy yeast to avoid a stuck fermentation, which means the yeast quit working before the fermentation is complete. Finally, you need strong healthy yeast to prevent wild yeast and other bacteria from gaining a strong hold during fermentation.

In this article we discuss the appropriate amount of yeast to pitch and how to achieve this level by making a yeast starter.

According to George Fix, the appropriate level of yeast to pitch for ales is 750,000 yeast cells per milliliter of wort for each degree

Plato of wort. Mathematically,

Ale pitching rate =

$$750,000 * (\text{mL of Wort}) * (\text{°Plato of Wort})$$

The pitching rate for lagers is twice the amount shown for ales.

Before we apply the formula recall that 5 gallons is 18,926 mL and to convert from Plato to Specific Gravity (SG) we multiply by about 4. That is, °10 Plato is roughly  $10 * 4 = 40$  gravity units (SG of 1.040) and °12 Plato is roughly  $12 * 4 = 48$  gravity units (SG of 1.048). Now, as an example of the formula, suppose you want to make 5 gallons of your favorite ale with original gravity equivalent to °14 Plato (i.e. SG 1.056), how many yeast cells should you pitch into the fermenter? The answer is:

$$\begin{aligned} &= 750,000 * 18,926 * 14 \\ &= 198,723,000,000 \end{aligned}$$

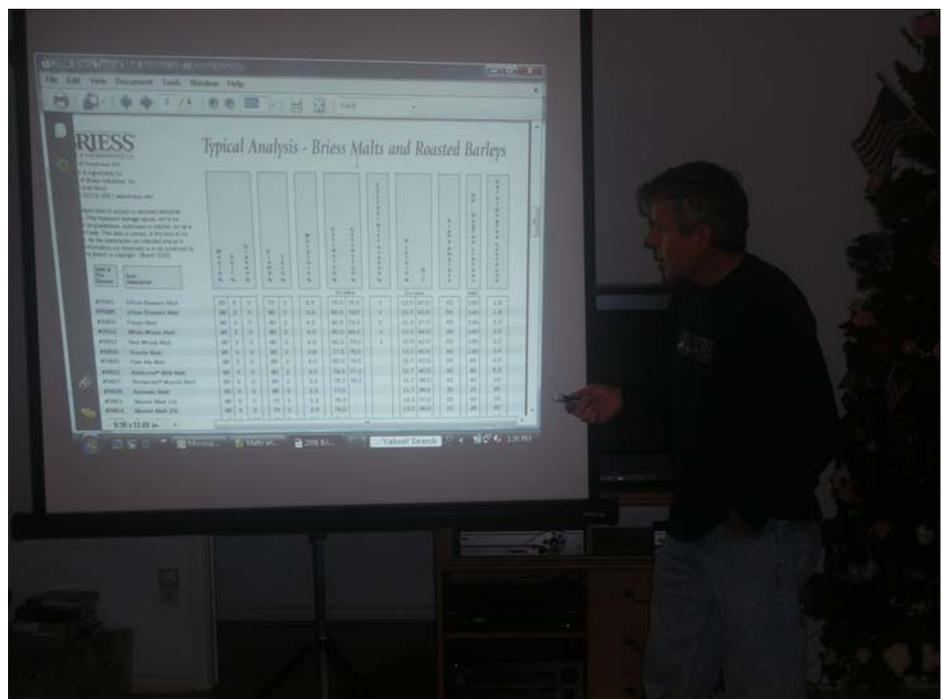
or, around 200 billion yeast cells.

It is worth noting that large smack packs from Wyeast contain around 100 billion viable yeast cells. Therefore, in our example you would need two such packs to pitch the appropriate amount of yeast. The tubes from White labs also contain around 100 billion yeast cells, so in our example you would need two of the White labs tubes.

As an alternative to pitching multiple packs of liquid yeast, you may consider making a yeast starter. To make a 2000mL yeast starter you need the following items:

- 2000mL Erlenmeyer Flask
- Light Dry Malt Extract (DME)
- Yeast Nutrient Pack
- Liquid Yeast (smack pack)
- Foil
- Sponge
- Stir Plate (optional)

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becoming a beer judge. Sure, some of the off flavors and aromas are not familiar to a lot of us but the only way to learn to identify them is to encounter them and have someone who is acquainted with them guide you. The best place for that to happen is in judging. I have found that judging has really helped me in my own brewing. I used to have to rely solely on feedback from others, either through sharing my homebrew or from competition score sheets to see what was right or wrong with my beer. After jumping feet first into judging a couple of years ago, I now can fairly objectively judge my own beer and have an idea of what to do if something did go wrong. That, in turn, has helped me in the competitions I enter.

As I'm sure many of you have heard numerous times, start off judging a beer style that you enjoy drinking. After thoroughly reading the style guidelines for that beer and you will find that you are already a pseudo-expert on that style. The only thing you need to learn is the proper sequence in judging a beer. After inspecting the bottle for such things as proper fill, pour the beer to the judges in such a fashion as to maximize the aromas coming from the beer. Then, start by taking a very deep whiff of the beer. The best time to observe beer aroma is right after it is poured because these aromas are volatile. Make notes on what you smell. First hand impressions are usually correct. You'll be looking for aromas of malt, hops, phenolics, and fruity esters

depending on style. You will also be looking for any off aromas that can indicate problems with the beer. After you have really smelled the beer comes the time to make notes on appearance, flavor, mouth-feel, and overall impression of the beer. Discuss your impressions with your judging partner. If you are new to judging, you will be paired with an experienced judge. You will also have plenty of supporting materials to help you. Please be thorough with your comments. The entrant paid to get good feedback on their beer. Make comments on their score sheet in the same fashion as you would want your own scores sheets to come back to you.

At this point in time I do not know how many entries we will have for or Limbo Challenge but it could be more or less than the 175 that we anticipate. I want to encourage everyone to learn to judge for three reasons. First, by becoming a good judge we increase the quality of our judging pool which leads to better feedback to homebrewers. Secondly, what we learn from judging makes us better brewers. Lastly, it's just plain fun. I hope that this article will encourage some of you to join the ranks of homebrew judges.

Until next time,

Prosit!!!



## We Want Your Email Address!!!

That's right, we want your email address to send you updates on all the events going on this year. We promise to never sell them to Royalty in Nigeria who need your help or Viagra pharmaceutical. This will help us organize events throughout the month that fall in between the newsletter and the meeting. Please get with Mike Grover at the next meeting and make sure we have your updated email. This normally happens when you sign up, but some are missing. Thank you!

## Beer Compass

By John McConnell

Road trip?!? Travel planning may never be the same again, thanks to the Beer Mapping Project at [www.beermapping.com](http://www.beermapping.com). This fascinating endeavor pinpoints the location of brewpubs and breweries across the country. The project is also creating individual city maps which include bars and stores known for their extensive or eclectic beer selections. If you want to help, submit your favorite watering hole or beer mart. If you like beer and you like maps, then you may have found the right place.

[beermapping.com](http://beermapping.com) is a project by someone who likes knowing exactly where he is and how far he needs to go for good beer. At this point, there is only one individual working on the Beer Mapping Project. But that one person has been supported by many friendly craft beer lovers who offer suggestions for new

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To make a 2000mL yeast starter, remove your liquid yeast from the refrigerator, if it's a smack pack then smack it and wait until it puffs up, which takes about one day. Add around 7 ounces of DME and a pinch or two of yeast nutrient to the Erlenmeyer flask, and fill the flask to the 2000mL level with "good" brewing water. Next, place the flask on the stove and boil for 15 minutes (watch out for a boil over). If the flask is a little full for your boiling comfort zone, then you can boil in a larger pot or just proportionally reduce the amount of water and DME in the flask to maintain SG 1.040. Remove the flask from the stove and place aluminum foil over the top of the flask and cool it to around 75 °F. Aerate the starter by shaking or adding oxygen directly. Add the liquid yeast (for smack packs make sure the yeast package is puffy), now around room temperature, to the starter and place a sponge just inside the

top of the flask. The sponge will allow CO<sub>2</sub> out and O<sub>2</sub> in. Note that if you use an airlock you will lock out oxygen; however, propagating yeast need oxygen to multiply. Place the flask onto a stir plate for about 18 hours at room temperature and then pitch the entire contents of the flask into the wort to begin fermentation. If you do not own a stir plate then during the 18 hour propagation phase mentioned above, shake the flask every few hours to aerate the starter.

If you would like to read more about yeast pitching rates and yeast starters here are two good resources:

[www.mrmalty.com/pitching.php](http://www.mrmalty.com/pitching.php)

and

*An Analysis of Brewing Techniques*, by George J. Fix

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maps and they help by beta testing each map.

Beer Mapping Project is utilizing Google's Mapping API that is offered free for anyone who is not making a profit or charging users to use the maps. Each location is pushed through a geocoder service (beermapping.com is now getting geocodes through Google's API) in order to get the latitude and longitude for the particular location. Sometimes these geocoders do not produce results that are exact, leading to locations that are either slightly wrong, or really wrong. Because of this chance of error, please double check with the website of the location to which you wish to travel. Do not take for granted that each location is mapped perfectly.



## Lone Star Circuit

Standings as of July 25, 2007

Name	Points
Fred David	6
Kyle Whitis	5
Orlando Guerra	3
Steve Haney	3
Kelly Harris	3
Tim Champagne	2
Bill Lawrence	2
Steve Arnold	1
Mike Grover	1

# Club News Odds & Ends

## B.O.C "The Board of Commitment"

Hello Brewers,

It looks like it's time we bring back "The Board of Commitment".

If you don't know what BOC is, I will try and explain it briefly here and will also talk about it at our upcoming meetings.

We use The Board of Commitment to plan for brewing competitions. We ask members to commit to a competition and style and we mark them on the board. I will have one for each upcoming competition for this year and I will spend no less than the next 5 months trying to get you to commit to brewing at them.

I hope you will take a few minutes to ask me about it or sign up for one of the competitions and bring

### September 2007 Club Only Competition

The September competition is coming up soon and the style is "Bock."

Please turn in your entries to "The Home Brew HQ" by September 10th, 2007 at noon. We will start judging at 6pm that day. The 1st place winner of the competition will have the winning beer entered into the AHA Club-Only Competitions for free. AHA entry deadline is October 1st, 2007.



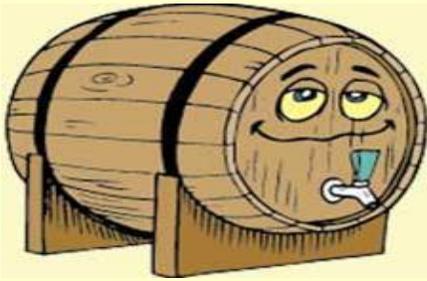
### Pictures For the Club Website

I was recently digging around on the website and noticed that the older pictures we had on the MSN site are missing on the new website. I would like to ask the members to upload your pictures to the website so we can start preserving our club history. If you have some old pictures that you think are worthy, please post and add information in the caption. We are looking for competition pictures, parties, and all around fun club pictures.

Please make your pictures web friendly. I use a great program called PictureGirdle that's free and reduces my .jpps down to 1/3 of the size. You can get it at <http://www.picturegirdle.com/>. If you have issues uploading or resizing, bring your pictures to the next meeting and I will take care of them for you. Thanks,

John

# 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](mailto: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](mailto:news@nthba.org)

## NTHBA Officers

### President

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### 1st vice president

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### 2nd vice president

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### Minister of education

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### Secretary

Damon Lewis  
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214-493-1199

### Past President

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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!

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Darrell Simon  
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McKee Smith  
(972) 393-3569

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(903) 546-6989

Homebrew Headquarters  
(972) 234-4411  
[brewmaster@homebrewhq.com](mailto: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](http://www.nthba.org)

Livin' the Brews Newsletter  
Damon Lewis, editor  
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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.