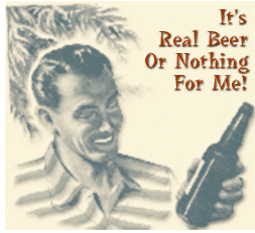


LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By Fred David

I need to slow down. It seems like I've been going non-stop since we went to Belgium in September.

It's been a week now since Sue and I went to the Dixie Cup and we are headed out of town again this weekend. The Dixie Cup is quite an experience and I think it is one that everyone should experience. It is every bit as disorganized as the Bluebonnet is organized and in some ways that is not all that bad. There is a lot of energy surrounding this competition that doesn't exist when everything is well organized that makes life interesting. The competition is kind of an oxymoron in that as disorganized as the competition is, the brewers that run it are extremely organized when it come to brewing for competition. The craziness of the Dixie Cup is not the purpose of my writing, however. It is the organization with which these guys and many of the other clubs in Houston prepare themselves for competition. While I was



down there I was told that many of these guys, Mike Heniff among them, brew to a calendar for competition. If you will notice, Mike Heniff was homebrewer of the year and 12 of the top 20 spots on this list (<http://lonestarcircuit.com/>) are members of a Houston club. In addition, 3 of the top 4 homebrew clubs are also from Houston. You might say that there is something funny going on but I don't think so. Those clubs are doing as well in the North Texas competitions as they are in the ones down south. I don't think that, for the most part, they are better brewers than we are. I really believe that they have two things going for them. First, they enter

more beers than we do on average. Secondly, and maybe more importantly, they are just well organized when it comes to their brewing schedule. Every brewer down there decides what beers they want to enter into competition for the entire competition year and then they make up a calendar to schedule what beer they are going to brew and when. If they are going to enter a German lager into the Bluebonnet, then the beer really needs to be brewed 12 weeks before the entry deadline for that competition. Given that the entry deadline for this coming Bluebonnet is the end of February, you will need to be

(Continued on page 3)

Announcements

- Nov. 3rd: Iron Mash Awards dinner @ Rahr Brewery
- Nov. 5th: Club only judging
- Nov. 13th: Club meeting @ Jorg's Café Vienna in Plano
- Nov. 13th: Officer Elections
- Nov. 13th: T-Shirt art voting
- Nov. 17th: Brew Day @ Fred David's
- Dec 8th: Christmas Party @ Bo & Robin Turton's

In this issue

Prez Sez	1
What's Brewin	2
Belgium	3
Tech Corner	4
Odds & Ends	6

What's Brewin'?

By Walter Hodges

I was on vacation during the October Brew-Day at Rett Blankenship's, so Mike Grover will be covering that event for me. Thanks Rett for hosting, I understand that it was a great event.

Last night we held the club's Oktoberfest party at my home. We had between 30 and 40 people in attendance enjoying lots of great food and beer. The party began around 6:00 when club members began rolling in and continued on until about 1:30 AM. We held a raffle for some great beers, including some that were transported back from Belgium by Fred David. As the evening wore on, the chicken hats came out and roosted on heads of those brave enough to wear them. Thanks to everyone who participated and help make this a really fun evening.

There were six very good Oktoberfest beers on tap at the party for our first annual Oktoberfest taste-off. The taste-off was to award a prize to the top all-grain and top extract beers. Since we had no extract brews, the officers decided to award prizes to the top two all-grain beers. After all of the ballots tallied, we ended up with a pair of Bills taking home the \$20 gift certificates to Homebrew HQ. Bill Lawrence's beer gathered the most votes with Bill James' beer running a close second.

Party-on!
Walter

What's Brewin'?

Part Deux

By Mike Grover

Rett Blankenship hosted our October brew day at his home in Little Elm. We only had one brew going – Kelly Harris and Don Trotter brewed up a robust porter

– but attendance was great. We were joined by a couple of Rett's neighbors and fellow firefighters. The weather couldn't have been better and was perfect for a drive in the country. Rett has a covered outdoor patio area that features a bar, grill, and beer fridge. Before lunch Ken Woodson put on a presentation about yeast and also showed a nice slideshow from the recent trip to Belgium that several NTHBA'ers took. Rett treated everyone to some delicious grub that included brats, pork tenderloin, and BBQ chicken plus too many delicious sides to list! After lunch Ken wrapped up the technical presentation, though Orlando Guerra succumbed to the lunch coma and might've missed the last bit. Several club members showed up with homebrew, and commercial beers were passed around as well. Of the latter the most notable were some treats brought back from Belgium by Fred David. The afternoon wound up with a tasting of some barleywines and meads that Rett had stashed away for several years. Rett said he would like to host another event in the future. If you didn't make it out last month, make sure you come out next time.



(Continued from page 1)

brewing this style no later than the second week of November. I personally am going to enter in one of these categories and I will be pushing it by brewing on November 17TH (the next brewday by the way). If you are going to brew some of the Belgian styles you need more time than this. Old Ales, Barleywines, and Meads are out 1-3 years. If you look at the BJCP style guides you will find that better than 50 percent of the styles we enter take more time than I know that at least I allow for my competition beer to be ready. I don't know about you, but I think I'm going to make good use of one of those calendars I get this Christmas!

Until next time,
Prosit!!!

Belgium by the Numbers: Day 1

By Fred David

We all made it back intact but I must say Ken Woodson and I challenged our livers a bit. On the first day of our trip, Ken, Sue, and I went to Amsterdam, NL for the day before taking a train south to Brussels the next day to pick up our car. Amsterdam was, unfortunately, rainy and a little cold but that didn't stop us. It was a short day so we only had time to visit the Van Gogh Museum and the Anne Frank House before nightfall. We found some very good Dutch food for dinner and went out seeking the only beer bar in Amsterdam that was recommended by Michael Jackson, In de Wildeman. After a few wrong turns we finally found it on a small side street about 5 blocks away from where we'd first started looking. They had 17 beers on tap and another 200 in bottles, most of which were Dutch and Belgian. It was really worth the hunt. We did

not make the red light district because we were all very tired from the overnight flight and had to catch a 7 AM train. Once in our car in Brussels, we were off to southern Belgium to meet up with the Hackers, the Netts, Steve Hacker's niece, Denise Richardson, and Dave Stiff. There we visited Orval during open house. Orval, like all of the Trappist abbeys, are closed to the public with the exception of the chapel where people outside the community of the monks are allowed to attend regular Sunday and evensong services. Twice a year, Orval opens its doors to some of the inner workings of the abbey, part of which is the brewery. Through no actual planning on our part we happened to be in Belgium on those 2 days!! From all that we have heard back here in the states, a lot of the breweries, and most certainly the Trappist Abbeys, are still brewing using old style mash tuns, copper boil kettles and old

(Continued on page 5)



Tech Corner

By Ken Woodson

The next beer basics class will be held at the November brew day. We'll start around 12:30 p.m. and the topic will be brewing software. In particular, we will discuss how to use Promash and Beer Tools. So, if you get a chance, come out and join us.

What does it mean for a malt to have a dry basis fine grind (DBFG) extract yield of 78%? To answer this question we begin with sucrose or ordinary table sugar. If you dissolve 1 pound of sucrose in 1 gallon of water the mixture will have 46.21 gravity units or a specific gravity (SG) of 1.04621. If your malt has a DBFG of 78%, then the maximum potential yield of the malt is 78% of the yield for sucrose, that is, $78\% * 46.21$ or 36.04 gravity units (SG of 1.03604) for 1 pound of malt in a gallon of water. Can all-grain brewers achieve this maximum yield? The answer is no for the following reasons:

- DBFG assumes a zero malt moisture content which is not true in real settings. Malt typically has a moisture content of 4%, but it may vary.

- DBFG is determined under laboratory conditions which are difficult for all-grain brewers to reproduce.

The grains are crushed according to "fine grind" specifications. Brewers typically mill their grain more "coarsely" to avoid a stuck mash during lautering. Also, note that malt extract yield goes down the more coarsely you mill your grains.

Another malt extract yield measure is the dry basis coarse grind (DBCG) extract yield percentage. For example, your malt may have a DBCG of 76.5%, which means the potential extract yield is 76.5% of the yield for sucrose. This measure also assumes zero moisture content and is determined under laboratory conditions; however, the grain is milled under "coarse grind" specs. These specs are

similar to the way brewers mill their grains but brewers will not achieve this potential extract yield because of malt moisture content and better efficiencies obtained in the laboratory.

An extract yield metric that factors in moisture content is the As Is Coarse Grind (AICG) yield extract percentage, defined as:

$$\text{AICG} = \text{DBCG} / (1 + \text{moisture content}) - .002$$

For example, if your malt has DBCG equal to 76.5% and the moisture content of your malt is 4% then the AICG is:

$$\text{AICG} = .765 / 1.04 - .002 = .7336$$

Or an extract yield percent of 73.36% of the yield for sucrose.

Unfortunately, the brewer will not achieve this potential extract yield because it assumes 100% efficiency during mashing. Typical all-grain home brewers will achieve around 75% efficiency during mashing but this value is highly dependent on mashing equipment and processes.

Finally, to get the extract yield produced by the brewer during mashing, we multiple the AICG by the mashing efficiency percentage. Continuing our example, with AICG equal to .7336, if your mashing efficiency is 75%, then you can expect the malt to yield an extract of $75\% * .7336$ or .5502. That is, the expected extract yield is 55.02% of the yield of sucrose.

(Continued on page 5)



(Continued from page 3)

wooden open fermentation vessels. Not so!!! Orval was state of the art stainless steel for most everything in their brewery from mash and lauter tuns to steam jacketed boil kettles and conical fermenters! The bottling line was quite impressive as well and their lab was equipped as well as any major brewery you might find. We were allowed to wander as we wished and at the end we were given tokens to have two of the freshest glasses of Orval you can imagine along with some extraordinary cheeses. After a refreshing beer and cheese break we were off to explore the ruins of the original abbey. Orval was founded in 1070 and was destroyed during the French revolution. It re-emerged from

ruins in 1926 and the brewery was established in 1931. The monks currently produce two wonderful cheeses and, of course, the Belgian specialty ale, Orval. After our day at Orval, we, as a group of 9, retired for the evening in the Hotel de France in Florenville. Hotel de France is an old converted convent that has more than adequate rooms, a great lounge and dining area and a beautiful garden in the back. After a long day we decided to have a couple of beers in the lounge and eat in. The decision was well worthwhile for both the beer selection and the food. After dinner we pondered day 2 of our trip and our visits to Brasserie D'Achoffe, and Rochefort. That, my fellow brewers, is a topic for a different day.

(Continued from page 4)

This percent translates to $.5502 * 46.21$ or 25.4 gravity units (SG of 1.0254) for 1 pound of malt in a gallon of water.

If you would like to read more about malt extract yield, here is a good resource:

New Brewing Lager Beer, by Gregory J. Noonan



Club News Odds & Ends

Dixie Cup 2007

Way to go everyone. What a great showing. The club had the following winners:

European Amber Lager [3A, 3B]

1st. Oktoberfest/Märzen Rommel's Revenge *Kelly Harris* (NTHBA)

2nd. Oktoberfest/Märzen Willy's Oktoberfest *Bill Lawrence* (NTHBA)

Kölsch [6C]

3rd. Kölsch Das Kolsch *Fred David* (NTHBA)

Scottish & Irish Ales [9A, 9B, 9C, 9D]

3rd. Scottish Light 60/- Scottish 60/- *Kyle Foster Whitis* (NTHBA)

American Pale Ale [10A]

2nd. American Pale Ale Amarillo Pale Ale #1 *Orlando Guerra* (NTHBA)

Fruit Beer [20]

3rd. Fruit Beer Apricot Wheat *Kyle Foster Whitis* (NTHBA)

First Time Entrant [31]

1st. Other Smoked Beer Smoked Robust Porter *Kyle Foster Whitis* (NTHBA)

2nd. Scottish Light 60/- Scottish 60/- *Kyle Foster Whitis* (NTHBA)

To see all the winners please go to <http://www.crunchyfrog.net/dixiecup/results/2007>. Pay special attention to the entries in each category and let's start planning for next year. Thanks for all the help during the packing party and all the members who participated in the competition.

Officer Election for 2008

It is that time of year again when we need to elect the officers to run the club in 2008. Here is a list of the Bio's that we have received so far from prospective candidates and I am sure there will be more for the meeting on the 13th at Jorg's Café in Plano.

Orlando Guerra

I have been a member of the North Texas Homebrewers Association since I started brewing. I have become more active in the club in the last 3 years.

I have made a lot of friends in the club and have learned a lot about brewing. My favorite club activities are the Brew Days. You can learn a lot by watching others brew, the systems they use, and the techniques they employ. If you want feedback on a beer, the Brew Day, is the place to get it.

I have been home brewing for about 8 years now. For most of that time I brewed extract batches. I have recently made the switch to all grain for most of my recipes. My favorite beer styles are the "American" varieties. I like American hops and malts, and the beer they make. I always try to have an American Wheat or American APA on tap at home.

At this time I would also like to address the rumors that have been circulating about my propensity for kicking dead people. This unfortunate incident has been grossly exaggerated by people who wish to

Club News Odds & Ends

make a mockery of my candidacy. For the record, I believed the gentleman was dead. So as not to leave my prints (I have seen enough of those CSI shows) I aggressively prodded the gentlemen with my foot. To my surprise he woke up. So I fact I was in kicking a live person. I would like to put this unfortunate incident behind me, and I will not comment on it further. Any questions can be directed to my Attorney (B. Weiser, Esquire 1-555-328-7448).

In conclusion please vote for me, a candidate who loves America, American Beer, and someone who is not afraid to kick a dead-guy.



Ken Woodson

Ken has been a member of NTHBA since 2001. Bill Dubas taught him how to brew in 2001 on teach a friend to brew day. His favorite beers to brew (and drink) are big Belgian ales. Ken is a retirement actuary, so in addition to providing retirement advice he can help you minimize the risk of brewing bad beer. His interests outside of brewing include playing the drums and astronomy.

Damon Lewis

My name is Damon Lewis and I am a brew-a-holic. I have always enjoyed the stuff and began my foray into the world of craft brewing by trying the meager selection available “back in the day.” Fortunately, my hometown of Kearney, Nebraska was home to two micro-breweries so I was able to go beyond Fat Tire and Killians Red pretty quickly. Now that I am in Texas, I have discovered a cornucopia (or barley-a-copia, if you will) of styles from all over the world, and I am an official Beer Snob (or so the Wife says).

I began crafting my own brew 5 years ago, when my father-in-law gave me a Mr. Beer kit for Christmas. My interest in brewing quickly outgrew that little plastic keg and I made the move to partial boil extract batches and then full boil batches on a turkey fryer. I made the leap to all-grain in 2005 and I haven't looked back. Where some men drool over fast cars and power tools, I feel like a kid on Christmas morning when a new brew kettle or refractometer arrives. Brewing has become my passion (and financial downfall) and my dream is to someday own my own brewpub.

Club News Odds & Ends

November 07 Club Only Competition

The November competition is coming up soon and the style is "Pilsner."

Please turn in your entries to "The Home Brew HQ" by November 5th, 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 November 31st, 2007.

We will also feature the winner in the NTHBA newsletter the next month.



T-Shirt Contest

Wet? ... not this time! The North Texas Homebrewers Association is in need of a new club t-shirt. We will be holding a contest for the best artwork to be screen-printed on the shirts. So have a beer and get your creative juices flowing! T-Shirt designs are due at the next club meeting!



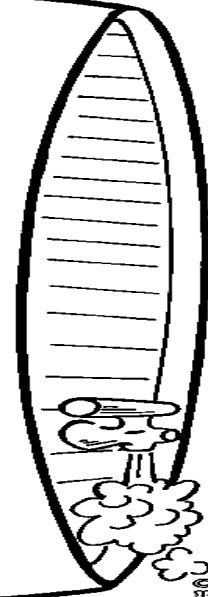
BREWER ROYALE 2007

Style of the Month

November 07	Pilsner
January 08	Dark Lagers
March 08	Perfect Porter Challenge

Rankings

Brewer	Points
Steve Haney	10
Dale Kahlich	4
Doug Nett	4
Mike Grover	3
Paul Johnson	3
John McConnell	3
Duane Williams	2



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 Damon at news@nthba.org

NTHBA Officers

President

Fred David
i_brewfer_2@verizon.net
214-415-0233

1st vice president

Walter Hodges
wnp.hodges@verizon.net
972-416-9330

2nd vice president

John McConnell
sirjohn1@sbcglobal.net
469-384-4370

Treasurer

Mike Grover
MikeGGrover@aol.com
972-417-3057

Minister of education

Ken Woodson
Dr.woodson@verizon.net
972-208-8606

Secretary

Damon Lewis
damon@brotherhoodbrew.com
214-493-1199

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

Livin' the Brews Newsletter
Damon Lewis, editor
C/O Homebrew Headquarters
300 N. Coit Rd., Ste 134
Richardson, TX 75080