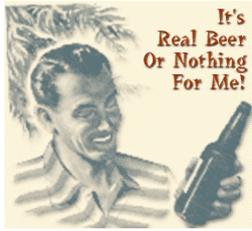


LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By Mike Grover

Welcome to 2008! I hope that the New Year finds each of you in good health, good spirits, and with a fridge full of great homebrew. Before we get into discussing the upcoming year, I want to thank all of our 2007 officers. Fred David did a great job as President, and will continue to support the club in the unavoidable role of Past President. Ken Woodson and Damon Lewis return for second stints as Minister of Education and Secretary, respectively. Sue David will continue as Webmaster this year. Thanks to her efforts we have one of the best homebrew club websites out there. James Dorman moves on but his responsibilities only increased as he is the 2008 Bluebonnet Brew-Off coordinator (and Past Past President). Walter Hodges (another Past President) and John McConnell step down as First and Second Vice Presidents. Let's all raise a glass for these folks who made 2007 a very successful and fun year for the club.

As you've probably figured out, I will be your President this year. Curtis Martin will take over Treasurer duties from me. Don't let his friendly demeanor fool you – by May he will be shouting "Pay yer damn dues!" with vigor. Brian Beyer takes over as First Vice President (a.k.a. Party Boy) and Orlando Guerra takes over as Second Vice President/Competition Coordinator. Though new as officers, all three of these guys have been in the club for a number of years and are familiar faces at our meetings and parties. I'm sure this will be a smooth transition and 2008 will be another great year. We have a nice mix of returning officers and enthusiastic new folks.

I want to remind everyone that the Bluebonnet Brew-Off is sooner than you think – less than three months away. NTHBA gained momentum in the Lone Star Circuit competitions last year and I would like to see that continue. We will need LOTS of volunteers from the club to help run the competition this year. Check the newsletters, website/discussion boards (www.nthba.org), and club meetings for more information on how you can help. The Bluebonnet is one of the premier homebrew competitions in the country, and would be a great place for us to

(Continued on page 2)

Announcements

- 1/15: Club Meeting @ Londoner
- 1/19: Brewday @ Mike Grover's
- 2/05: Officers Meeting
- 2/12: Feb Club Meeting
- 3/04: Officers Meeting

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make a splash in the Lone Star standings. There is still time to brew for this competition. I will be hosting a brew day on the 19th, and plan on entering the beer that I brew in the Bluebonnet. If your brewing setup is portable, load up the jalopy and brew something that you can enter!

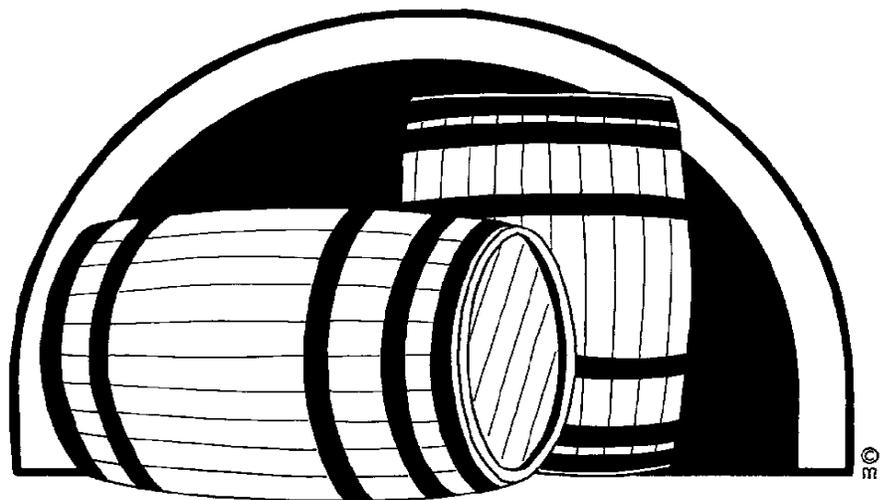
As of this writing we have 155 paid club members – about 25-30 more than at the end of 2006. We look forward to continued growth this year as homebrewing continues to grow in popularity (hop shortage be damned!). In order to keep things running smoothly, we need lots of help from the membership. Consider hosting a brew day, party, or other event this year. We are also always looking for new ideas to improve the club, so please share your thoughts with the officers and other members. Are you planning any interesting beer-related travels this year? Visiting an off-the-beaten-path brewery? Consider writing a guest article for the newsletter.

Finally, our January club meeting will be at the Londoner in Addison at 7 p.m. I hope to see each of you there! Prosit!

Xmas Party By Fred David

The last party of the year has come and gone but the Christmas party this year is one to remember. The party was at Bo & Robin Turton's house as it has been for the last couple of years. The turn out was fantastic! There must have been 70 people on hand. The main fare was turkey, ham, and some great smoked brisket from our very own Ernest Pewitt. Everyone chipped in with some great side dishes, desserts and, of course, homebrew. We were able to fill all of the taps on what is now the club beer fridge with some extra kegs on the outside set up with picnic taps. It must have been déjà vu for Bo when he walked out in his backyard and see the serving fridge set up as though it were never gone. When you see Bo, please thank him for selling it to the club. It will be put to great use for many years to come. The beer raffle proved to be as popular as ever with some very good beers ending up in the hands of a lucky few. The Big Mohunker was won this year by Leroy Gharis. I am certain he will be putting it to good use. He told

me that he already has plans and that he will be putting them into action at Homebrew HQ. Walter Hodges ran the White Elephant gift exchange and decided to cut the number of steals down to two from three. This was definitely a very good idea because, based on history and the number of participants this year, we would have finished up at around 5 AM if he had left it at three. Lastly, we had the changing of the guard. For those of you who were not there, Mike Grover is now president. 1ST VP (Competition Coordinator) is now Orlando Guerra with the job of 2ND VP (Social Chairman) going to Brian Beyer. The roles of Secretary and Minister of Education will remain with Damon Lewis and Ken Woodson respectively with the position of Treasurer now being filled by Curtis Martin. Yours truly will now fill the role of Past President and just sit back and watch. I think we have a great set of officers for the upcoming year. I hope everyone had a Merry Christmas and Happy New Year and that everything will be spectacular for everyone in 2008.



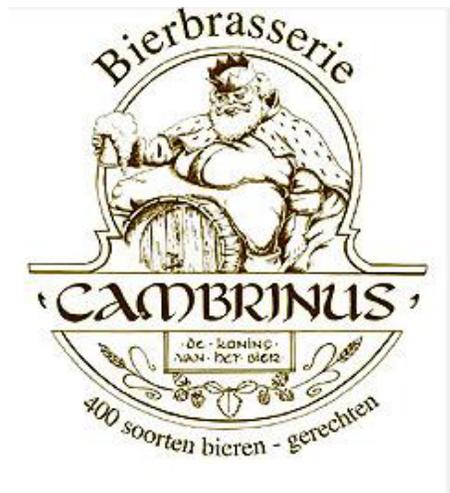
Belgium by the Numbers: Day 3

By Fred David

Day 3 was our 1ST full day in Brugge and it was also Sunday. Kathleen Nett and Carolyn Hacker were up early for church as we all continued to lost and found but this time it was to be on foot. Brugge is a city of canals and is called by many the 'Venice of Western Europe'. It is a very old city having been founded around 7 AD and it is well preserved with some architecture from the 10TH century still in use. Active windmills used to surround the city and a few, for historical purposes, are still standing. It was once a very active sea trading city, having a canal that linked it with the North Sea. It is now known as the chocolate and the lace capital of the world and rightly so. As we wandered about, everywhere you looked there were lace and chocolate shops intermingled with the canals. The center piece, literally, of Brugge is the city centre. In the city centre are the usual government buildings and clock tower but the architecture is spectacular. There are also numerous shops, outside cafes and pubs serving up the best that Belgium had to offer in both food and drink. Many places only had 15 to 20 beers available and at the other end of the spectrum were the 400 beers plus places. Even better, at every place we went there was no Bud, Coors, and Miller or their watered down cousins to be found. You could find the occasional German lager or English ale but everything else was Belgian. Imagine going into your local restaurant and finding Leffe Blond

and Bruin, Duvel, Maredsous and DeKonick on tap and many more choices including Trappist ales available in the bottle. That is what we experienced on our 1ST day walking around in Brugge and all of this within walking distance of our hotel. Fortunately there were no laws against WWI (walking while intoxicated) so the only thing we had to do is keep from falling into one of the ever present canals. On this evening we all went to a restaurant/pub called Cambrinus (<http://www.cambrinus.eu/english.htm>). Here we found an excellent representation of the food from the Flemish region of Belgium and a beer menu containing over 400 Belgian beers from Guezes to Trappist ales. Sue and I shared Flemish stew while at least one other person had the Belgian national dish, mussels. This evening would not be the last time we would visit here.

After dinner we split up and, because the weather was still comfortable, some of us went out in search of some of the numerous night photography opportunities that presented themselves. Sue decided to call it a night but Ken Woodson and I were out until about midnight before heading back to the pub around the corner from the hotel for a 2 or 3 Belgian beer nightcap. We all slept very well that night. Next month, Day 4.



Tech Corner

By Ken Woodson

Happy New Year, it is hard to believe that 2008 is here. We will continue to have the beer classes during 2008. Our next beer basics class will be held at the January brew day. We'll start around 12:30 p.m. and we will continue to discuss beer software. So, if you get a chance, come out and join us.

What is the difference between apparent attenuation and real attenuation? The term attenuation in brewing means the reduction in the wort's specific gravity caused by the conversion of sugars into alcohol and CO₂. Apparent attenuation (AA) is defined as:

$$AA = \frac{OE - AE}{OE} * 100\%$$

where

OE = original extract of the wort before fermentation, measured in gravity units

AE = apparent extract after fermentation, measured in gravity units.

For example, if the specific gravity of your wort is 1.052 (52 gravity units) just prior to fermentation and the specific gravity decreases to 1.011 (11 gravity units) after fermentation, then the apparent attenuation is:

$$AA = \frac{52 - 11}{52} * 100\% \\ = 78.85\%$$

That is, the measured gravity units have fallen 78.85% of the original gravity unit amount, due to fermentation of the wort.

Specific gravity measures the density of the wort or beer relative to the density of water. When we measure the apparent extract after fermentation, alcohol has been introduced, which distorts the true gravity of the extract remaining after fermentation.

A more accurate measure of the extract after fermentation is real extract (RE). If we substitute RE for AE in the apparent attenuation formula we obtain the real attenuation (RA), defined as:

$$RA = \frac{OE - RE}{OE} * 100\%$$

where

OE has the same definition as before, and

RE = real extract after fermentation, measured in gravity units.

Conceptually, to determine the real extract (RE), after fermentation, you would have to remove the alcohol (by boiling) and replace the alcohol by an equal amount of distilled water. Since we are making beer and not whiskey, you probably do not want to remove the alcohol from your beer just to determine the RE. Fortunately, for normal gravity beers there is a formula to estimate the real extract (RE) in terms of original extract (OE) and the apparent extract (AE). Namely,

$$RE = .8114 * AE + .1886 * OE.$$

Returning to the original example with OE=52 and AE=11, the real extract is:

$$RE = .8114 * 11 + .1886 * 52 \\ = 18.73.$$

And the real attenuation (RA) is:

$$RA = \frac{52 - 18.73}{52} * 100\% \\ = 63.98\%$$

Note that real extract (RE) is always greater than apparent extract (AE), because each value is measured after fermentation, and alcohol is less dense than water. As a result, real attenuation (RA) is always less than apparent attenuation (AA). In fact, for most normal gravity beers, apparent attenuation is roughly 1.2 times the real attenuation.

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

Brew By The Numbers – Add Up What's In Your Beer, Zymurgy Summer 1995, by Michael L. Hall

BlueBonnet Countdown

By Orlando Guerra

Entries Due in less than 60 Days!!

The Bluebonnet Brew-Off is the first homebrew competition in the Lone Star Circuit for '08. This year NTHBA will be the sponsoring club, for the event. As such we want to make the strongest showing we can. The first step in reaching this goal is to have as much participation from our club members as we can. You can't enter, if you don't brew. So start planning you entries right now.

The Bluebonnet event schedule is:

2/18 – 2/29 Entries Due (Homebrew HQ is a drop off site)
 3/8 – 3/9 Judging, 1st Round
 3/15 – 3/16 Judging, 1st Round (continued)
 3/28 – 3/29 Bluebonnet Brew-Off 2008

So what you going to enter? The contest will be open to all of the 2004 BJCP categories of Beer, Mead, and Cider. Do you already have something special in your fridge? I suggest everyone do a quick homebrew inventory and set aside prospective beers and reserve them for the contest. If you don't set them aside now, they may not be around in two months. You will need to have at least 3-bottles for each entry.

If you have not brewed a beer specifically for the Bluebonnet, but want to, it is not too late. Time is short though. Mid-Low gravity ales can be ready rather quickly. I plan to brew an APA the 2nd or 3rd weekend of January. So don't let not having a beer ready, discourage you from entering, but you need to get brewing soon. If you want to enter, but need some help don't be shy, ask someone.

If you have an entry but are not sure what BJCP category it best fits? Get some advice from an experienced member of the club. Bring your beer to a NTHBA event, like the Brew-Day, and you can get some advice on what category best fits your beer. Input from other brewers is invaluable.

A thread has been started "Blue Bonnet Brewing" on the NTHBA Discussion Board (www.nthba.org), in the Competitions section asking, you to list what categories you intend to enter. Please post a list of your potential entries.

Enter Often and Good Luck
 Orlando



Club Only Competition

By Orlando Guerra

I will be the NTHBA Competition Coordinator for 2008.

The Jan/Feb competition style is "Dark Lagers". The Dark Lager subcategories include: 4A. Dark American Lager, 4B. Munich Dunkel, and 4C. Schwarzbier (Black Beer).

Please turn in your entries to "The Home Brew HQ" by Sunday January 13th, before closing. Late entries will be accepted at the Club meeting Tuesday January 15th. 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 February 9, 2008. We will also feature the winner in the NTHBA Newsletter the next month.

Only one (1) 10-14 oz. green or brown bottles are required for each entry. If you are the winner (2-3) additional bottles will be required for the AHA Club-Only Competition. No swing tops allowed. Printed crown caps must be blacked-out with a permanent marker to assure anonymity of all entries. Each entry should use a AHA/BJCP Bottle ID form: http://www.bjcp.org/BJCP_BottleID.pdf

For the upcoming COCs I want to try a four week schedule, working backwards from the AHA COC entry due date:

4-Weeks Prior to Contest: Call for entries.

3-Weeks Prior to Contest: Collect Entries and Judge

2-Weeks Prior to Contest: Announce winner. Winner will have about 2-weeks to prepare, pack and ship entry to AHA COC (NTHBA to pay entry fee).

Like with all competitions, an important key, and one of the biggest challenges, will be coordination of the judging. I will try to schedule the COC/'08BR judging during a NTHBA event like the Officer's Meetings, the General Meeting or during the Brewday.

As always we will be actively recruiting judges. We are currently asking members who are interested in judging competitions to please email me at orlando7409@aol.com. 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. If you have never judged a competition don't let that stop you. We will pair you up with experienced judge who will help show you what to do. What better way to help out the club and other members by judging in a competition.

The next COC will be March/April the Perfect Porter Challenge, and if my "schedule" remains intact we will be calling for entries near the end of February.

Club News Odds & Ends

2007 Brewer Royale

Drum Roll And the winner is

Steve Haney



Congratulations!

BREWER ROYALE 2007

Style of the Month

January/February 2008, Dark Lagers
 March/April 2008, Perfect Porter Challenge
 May 2008, Extract Beers
 August 2008, Mead
 September/October 2008, Imperial Anything

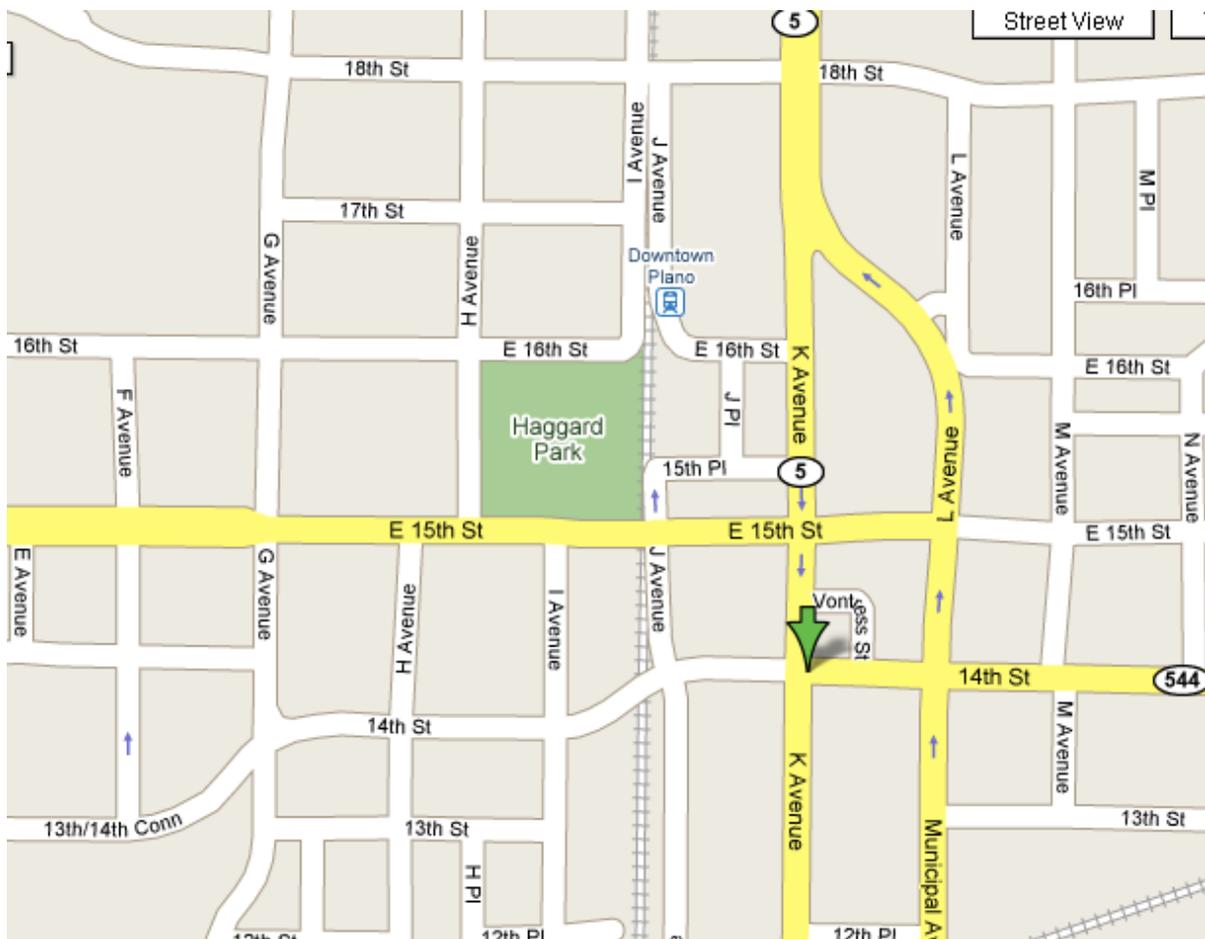
Club News Odds & Ends

Cigar & Homebrew Event

Two Brothers Cigar Shop will be hosting another Cigar & Homebrew event which is scheduled for some time in April. For the new members that have not experienced one of these get-togethers it is a lot of fun and a great change to introduce several people at one time to well made beer and to the hobby we all hold dear. Two Brothers has a large lot which can accommodate many people. They have food, a live band, outdoor seating as well as indoor seating, and usually a commercial beer and spirit vender. I like to set up outside and serve. I am asking all who can to donate some home brew preferably in a keg. I have plenty of CO2 so all I'll need from you is the keg of beer, hose with picnic tap rig, and a bag of ice. I'll try to construct a larger manifold but may not have enough gray gas fittings (we can work this out). Anyone that donates beer gets free cigars to enjoy. If you don't smoke cigars the rest of us will be glad to enjoy them for you. Please email me at brewbuzzard@msn.com with the beer type and what equipment you can bring. Also, make sure the beer you donate is a good effort; we want to impress. Two Brothers Cigar is located in downtown Plano at the southeast corner of 15th and Ave K.

Prosit!
Rich

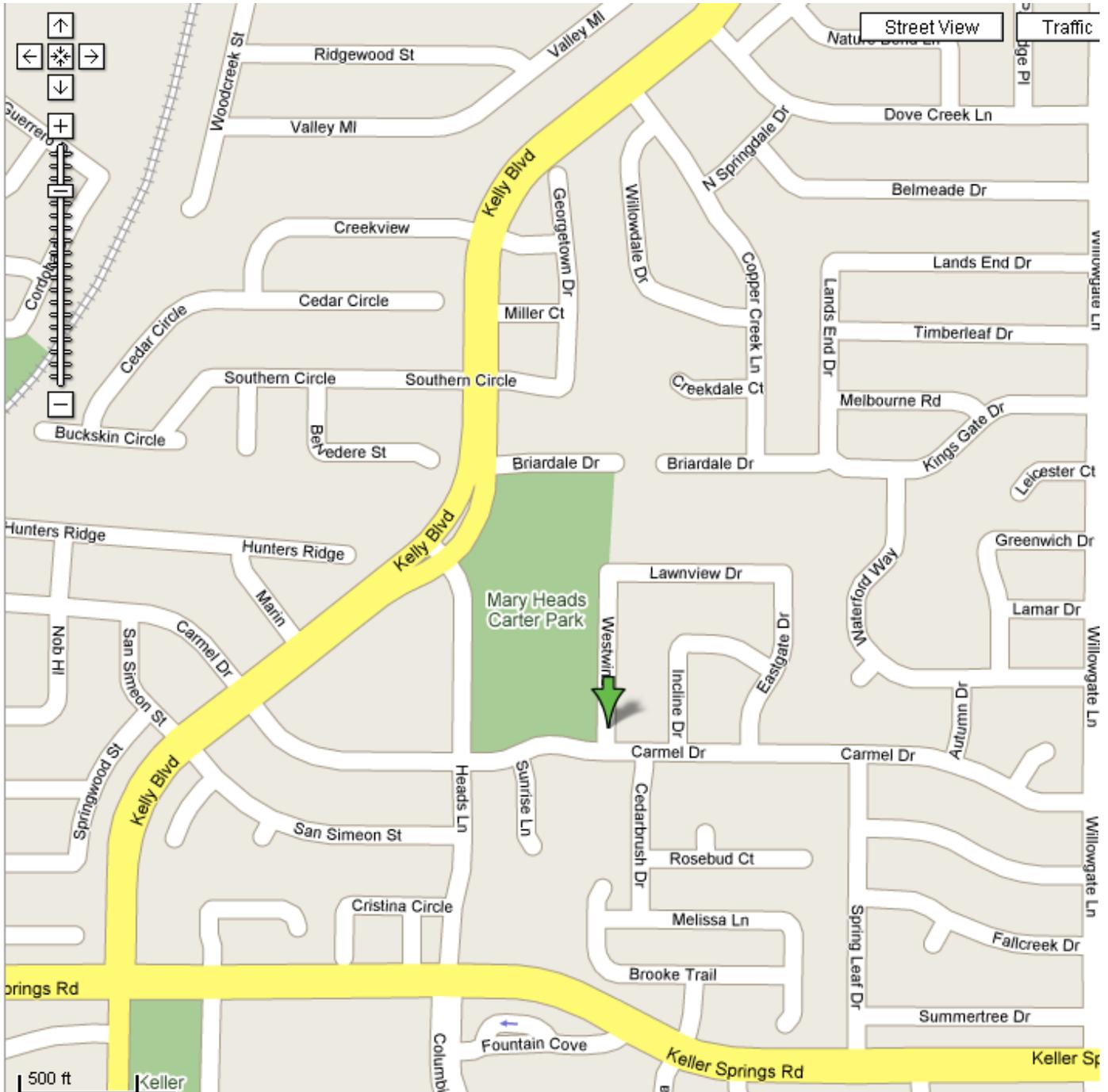
<http://www.twobrotherscigar.com/>



Club Brew Day

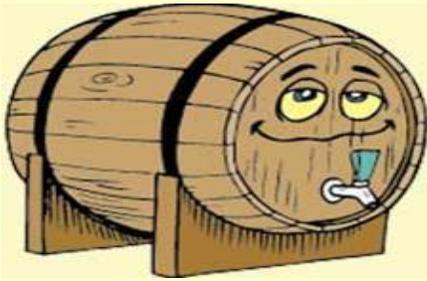
**Mike Grover's
2312 Westwind Dr
Carrollton, TX 75006
Starts @ 9AM**

www.nthba.org for more details



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

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

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

1st vice president

Orlando Guerra
Orlando7409@aol.com
 972-618-5144

2nd vice president

Brian Beyer
BMBeyer@SBCGlobal.net
 214-705-0515

Treasurer

Curtis Martin
curtis@2cpm.com
 972-867-2689

Minister of education

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

Secretary

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

Past President

Fred David
i_brewfer_2@verizon.net
 972-378-5198

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