

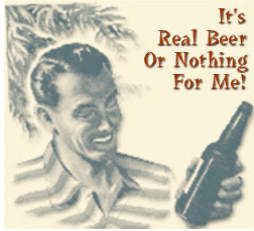


Homebrew Club of the Year:
North Texas Home Brewers!!!

LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By Mike Grover

The month of March was a good one for the club this year. It was five long years ago the last time NTHBA won the coveted Bluebonnet Trophy. I am proud to say that this year it returns to its rightful place! Fifteen club members brought home hardware – including six of the coveted steins - from the 2008 Bluebonnet Brew-Off. I won't go into all of the details here so as not to spoil Orlando Guerra's (a medal winner himself) article. Beyond the winnings, we should all be proud of the club's effort in making the Bluebonnet happen this year. Raise a glass to James Dorman, this year's Director and long-time committee member. Other club members playing key roles this year include (in no particular order) Don Trotter, Kim Rhea, Debbie Harris, Carolyn Hacker, Sue David, Jimmy Orkin, and Ken Woodson. Many others helped to steward, judge, bartend, or run the room crawl bar, commercial tasting table, or



the check-in desk. Great effort all-around! The new-format room crawl worked just fine, and the word on the street is that the Westin wants to book us again for next year (are they crazy or are we more harmless than we realize?).

This month we will be meeting at The Londoner in Addison. Be sure to come by, have some fish-n-chips or bangers & mash, and enjoy some tasty British and Belgian beers. This month things get back to normal with a brew day on the 12th and our annual Spring Party on the 19th. If you scored some leftover commercial beer or second/third round Bluebonnet beers, be sure to bring some to the club events

to share. Check out the www.bluebonnet.com for a cool spreadsheet that has not been made available in previous years. It includes a list of all entries sorted by number with style/sub style information. This way you can decode exactly what type of beer you've cracked open. More information on April club activities and the latest club-only competition (extract beers) is inside.

Prosit!

What's Brewin'

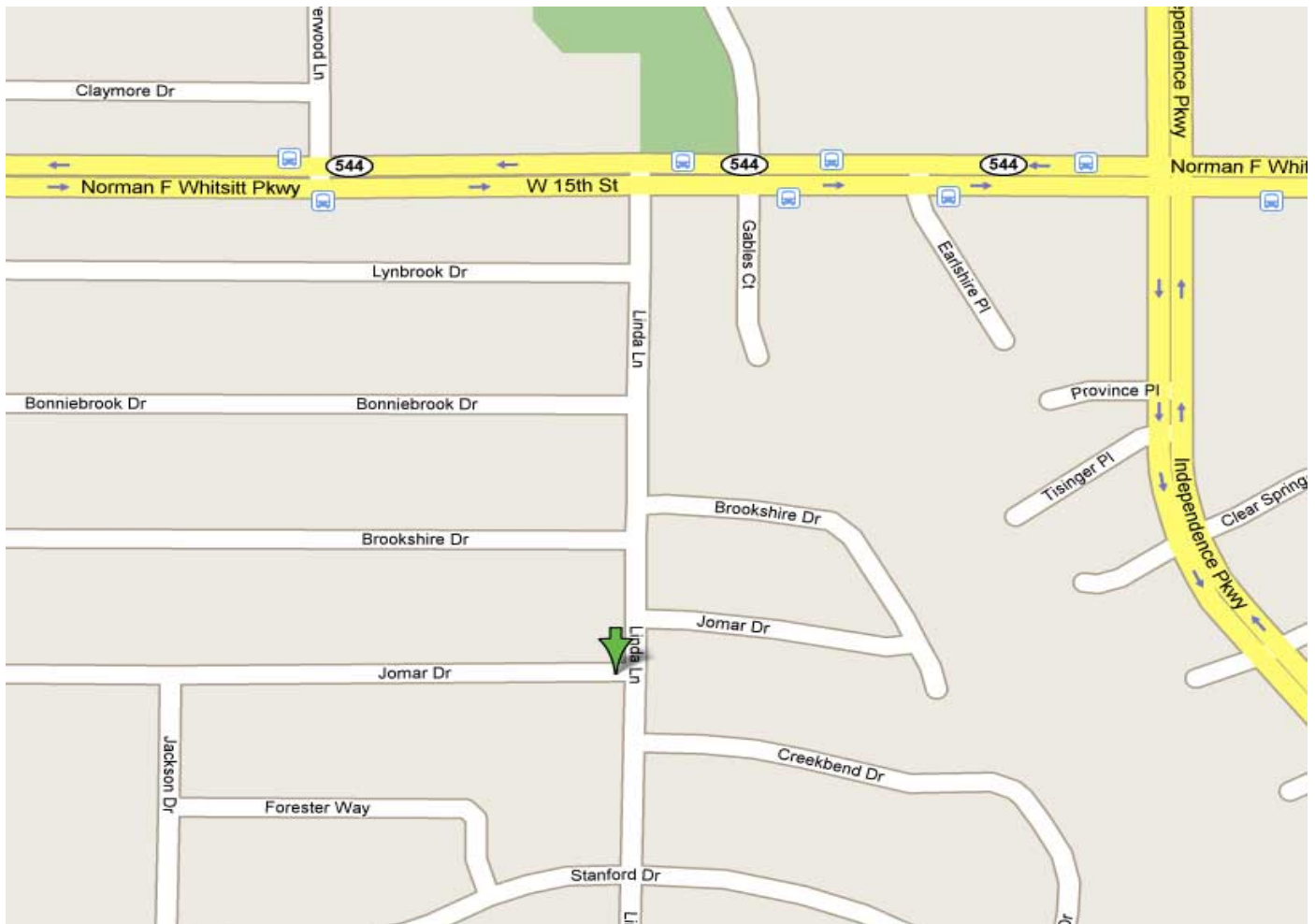
By Brian Beyers

Congratulations to all that entered the Blue Bonnet this year, we brought the stein back to North Texas. One of the best ways to work on those award winning recipes is by coming to brew days and see how they do it, you can always pick up a brewing tip or two. This month's brew day will be at Fred David's house, 5909 Beth Dr. Plano TX, 75095. It is also time for the spring party. This year's spring party will be held at Kim Rhea's, her address is 3108 Jomar Dr. Plano TX, 75075 and the start time is 6:30 PM, I hear she is going to be serving up some BBQ.

Also on the calendar for May is the National Home Brew day will be at Big Buck Brewery in Grapevine on May Saturday May 3rd, we will be brewing out on the patio. On May 10th Two Brothers Cigars has asked us back to promote home brewing and have a nice Cigar. There will be more information for both events on the club web site. If any one is willing to host a brew day latter in may please let me know.

Spring Party Location

3108 Jomar Dr,
Plano, TX 75075



Tech Corner

By Ken Woodson

I will be out of town during the April brew day, so the beer basics class will not be held in April. The beer basics class will return at the May brew day and the topic will be mashing techniques. So, if you get a chance, come out and join us.

What is the difference between a HERMS and RIMS mashing system?

HERMS stands for Heat Exchange Re-circulating Mash System. Basically, the idea behind the HERMS system is the wort is separated from the mash and passed through a heat exchanger and then returned to the mash. As an example, the wort can be circulated from the mash tun to the hot liquor tank (HLT) through copper coils and then returned to the mash tun. The heat from the HLT is transferred to the wort.

The advantages of the HERMS system are:

- Greater control over mash temperature and provides a more uniform temperature throughout the mash
- Helps clarify the wort by re-circulating the wort through the grain bed which acts as a filter
- Accelerates starch conversion

A RIMS (Re-circulating Infusion Mash System) mashing system also re-circulates the wort; however, an electric heating element is used in the wort flow to control the mash temperature



instead of using heat transfer. The advantages of the RIMS system are similar to the advantages of the HERMS system.

An application for a HERMS or RIMS system is step mashing with a Gott cooler.

In a step mash the temperature of the mash is increased to achieve a series of temperature rest. Normally, the mash temperature is increased by:

- Infusing the mash with hot water from the HLT,
- Applying direct heat to the mash tun,
- Providing heat to the mash through a heat exchanger or electric heating element

With a Gott cooler direct heat is not an option, and applying a series of hot water infusions can leave you with a very thin mash and lower mash efficiency.

Therefore, a HERMS or RIMS system will allow you to perform step mashes; however, if you are brewing a large batch it may take a while for the re-circulating mash system to increase the mash temperature to the next rest temperature.

We should mention that the re-circulating mashing systems perform equally well if you have a stainless steel mash tun.

Also, with a stainless steel mash tun you can apply direct heat to the mash tun to perform a step mash, but, you should apply direct heat carefully to avoid caramelizing the wort, that is, unless you are brewing a Scottish Ale where the style allows for kettle caramelization.

If you would like to learn more about mashing and mashing systems come out and join us at the May brew day.

2008 Celtic Brewoff

By Orlando Guerra

The next competition in the Lone Star Circuit is the Celtic Brew-Off. The competition is open to styles of fermented beverages associated with the Celtic regions of England, Scotland, Wales, Ireland, or Brittany. Any of 14 categories of homebrewed ale, mead, and cider may be entered. See the web site for the specific BJCP categories open to this competition.

Right now the web site has not been updated for the 2008 competition. However the 2007 Entries were accepted the first week of May. I expect this year's competition to require entries around the same time frame. So you have 5-6 weeks to prepare your entries.

THREE bottles are required per entry. Entries are restricted to one per sub-category, with a maximum of three per overall category. To insure anonymity, bottles must be 12 to 16 ounces in size and free of labels or any distinguishable markings.

See the web site and the discussion board for additional information.



Bluebonnet Brew Off '08 Results

By Orlando Guerra

Well the '08 BBO is in the books. All of our hard work has paid off by winning the '08 BBO Homebrew Club of the Year. Our club had a total of 36 points. We should be very proud of our accomplishment. The Bluebonnet Brew-Off is one of the largest single site homebrew competitions in the United States and the competition is some of the toughest we will face during the year.

We had 15 NTHBA members take medals in 14 different categories, (6) Steins, and swept the Dark Lager Category. The summary of NTHBA winners are as follows:

CatNo	Category	Place	Brewer(s)
4	Dark Lager	1	Kelly Harris
4	Dark Lager	2	Einar Jonsson
4	Dark Lager	3	Fred David
6	Light Hybrid Beer	3	Damon Lewis
7	Kolsch	1	Chris Henderson
9	English Pale Ale	3	Wayne Yandell
10	Extra Special/Strong Bitter	3	Fred David
13	American Pale Ale	1	Don Tate
13	American Pale Ale	3	Orlando Guerra/Dan Hulme
15	English Brown Ale	2	Fred David
15	English Brown Ale	3	Wayne Yandell
21	American IPA	1	Tim Champagne
22	German Wheat & Rye Beer	2	Richard Harris
22	German Wheat & Rye Beer	3	Bill Lawrence
27	English Old Ale & Barleywine	2	Steve Haney
30	Spice/Herb/Vegetable Beer	1	Leroy Gharis
31	Smoke Flavored & Wood Aged Beer	2	Anthony Perea
36	Standard Cider & Perry	1	Kelly Harris
36	Standard Cider & Perry	3	Kelly Harris
38	New Entrants	2	Jason Rodriguez

I was especially happy for the first time winners. I hope that everyone is inspired and we will ride the momentum through the remainder of the '08 Lone Star Circuit.



2008 Competitions

Lone Star Circuit & Brewer Royal (COC)

Competition	Entry Due Dates	Event Date
Celtic Brew-Off Fermented beverages associated with the Celtic regions of England, Scotland, Wales, Ireland, or Brittany	May 9th	June 7th
Big Batch Brew Bash Weizenbock	May 11th	May 18th
Lunar Rendez-Brew All BJCP Beers, Meads & Ciders	Late June	Late July
July Club Only Meads	Club Date: Late June AHA Date: July 25th	
Alamo City Cerveza Festival All BJCP Beers, Meads & Ciders	July 12th	Aug. 15th & 16th
Limbo Challenge Lower alcohol beers with starting gravities of about 1.050 or below.	Late July/Early August	Aug. 23rd
Sept/Oct. Club Only Imperial Anything	Club Date: TBD AHA Date: TBD	
Dixie Cup All BJCP Beers, Meads & Ciders	Late Sept/Early Oct.	Late October
Nov/Dec Club Only Celebration of the Hop	Club Date: TBD AHA Date: TBD	

See the NTHBA Website and discussion board for links and up to date information.

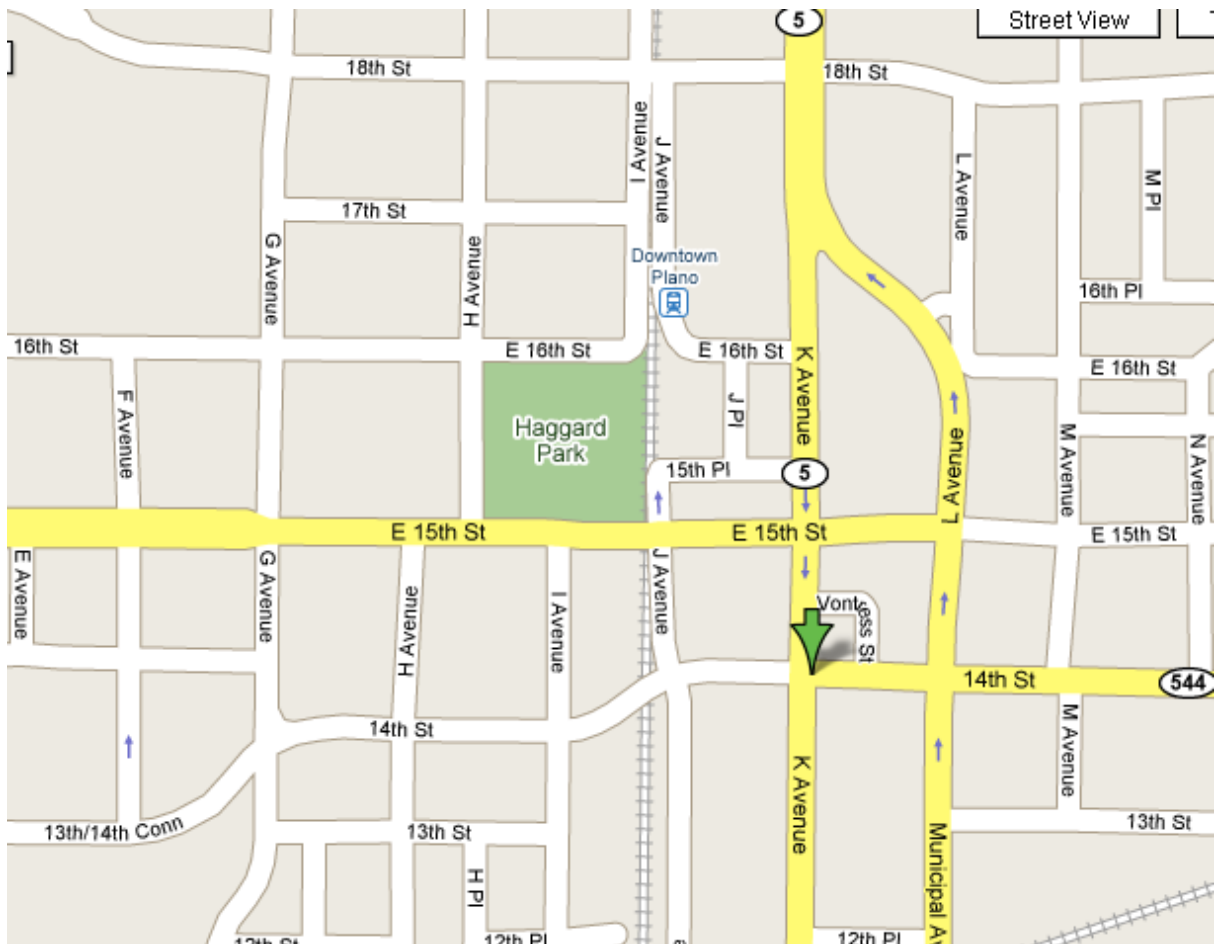
Club News Odds & Ends

Cigar & Homebrew Event

Two Brothers Cigar Shop will be hosting another Cigar & Homebrew event which is scheduled for May 10th. 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 vendor. I like to set up outside and serve. I am asking all who can to donate some homebrew 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 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/>



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

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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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 (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