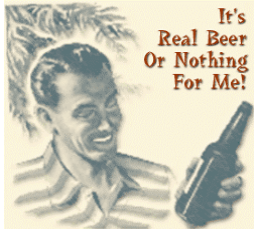


# LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



## Prez Sez

By Mike Grover

Welcome to May! So far this year, we have had a fairly cool spring (knock on wood), albeit one with some extreme weather. It is not every April in Texas that you can begin your day with temperatures in the 40s. While that might make for a chilly commute to work on the weekdays, it makes for awesome brewing weather. I hope everyone has been busy brewing up tasty brews. The summer homebrew competition season is nearly upon us, and it begins with the 12th Annual Celtic Brew-Off. More information is available inside – and at [www.nthba.org](http://www.nthba.org) – but the critical dates to remember this month are May 9th (entries due) and May 17th (judging at J. Gilligan's in Arlington). If you can spare a few hours, please make it a point to come to the judging on the 17th. As I have said several times before, the Knights of the Brown Bottle really stepped up and helped us with the Limbo Challenge last



year, and we need to return the favor in a big way.

*Editors Note: There will be a map to J. Gilligan's on the next page. Please be sure to help judging if at all possible.*

This month we will be meeting at The Bavarian Grill in Plano. It has been awhile since we met at this location. For those new folks who haven't been before, they have authentic German food and a great selection of German beers. As many of you know, the Bavarian Grill is a very popular restaurant and it can get pretty hectic. We have had some comments in the past that service was slow. Owner Jürgen wants us to keep

coming back and has promised additional staff to take care of us. In return let's try and help the servers out by making ourselves easy to find when they bring out our beer and food orders (I suppose we could also order larger beers!). Come out for some great food, alpine décor, and good times!

Lastly, I hope to have new t-shirts ready for the May meeting!

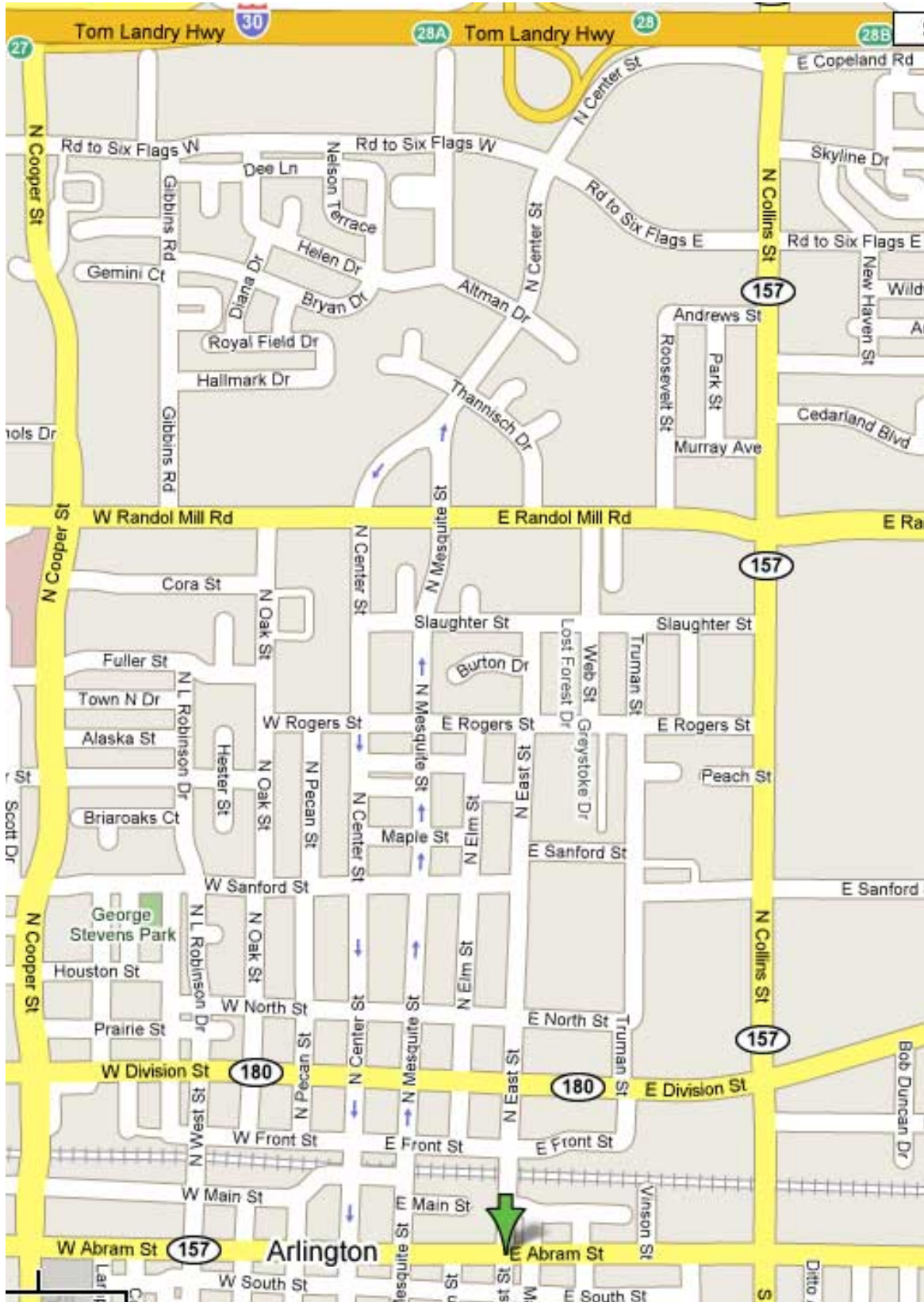
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# Celtic Brew-off Judging

J. Gilligan's in Arlington

400 E. Abram,

Arlington, TX



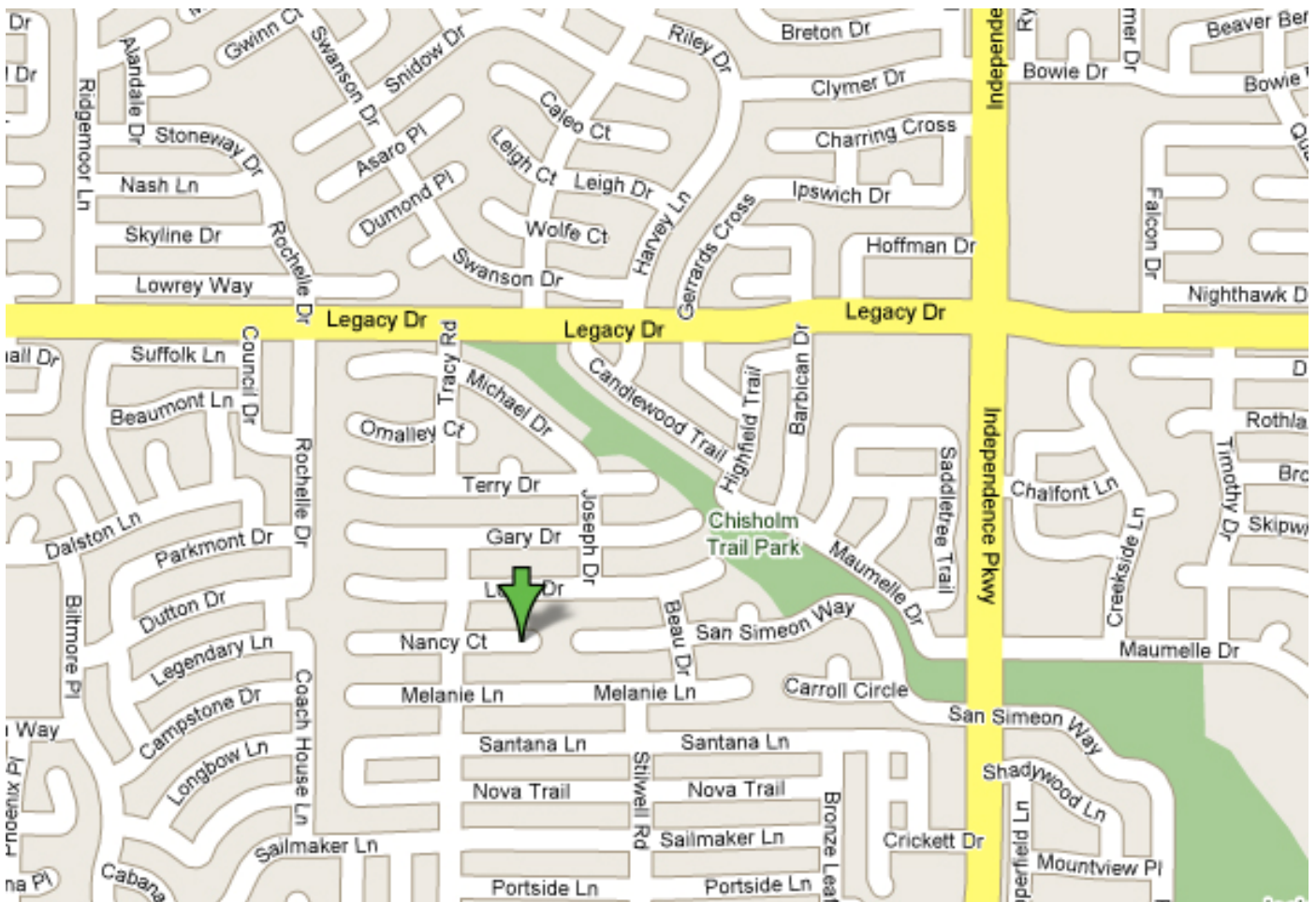
## What's Brewin'

By Brian Beyers

First off I would like to give a big thank you to Kim Rhea for hosting the spring party. A good time was had by all. Due to circumstances beyond our control, there will NOT be a National Home Brew Day at Big Buck this year. That dose not mean you can't celebrate National Home Brew Day, it just won't be at Big Buck this year. On Saturday May 10th Two Brothers has invited us back for a Cigar and brew day. Bring some home brew and you just may get a cigar. Two Brothers is located in Plano on the corner of 14th and Ave. K. We have had a new member, Paul Krauss, step up and offer to host a brew day. The brew day will be Saturday May 31.

### May Brew day location

3412 Nancy Court  
Plano, TX 75023  
(972) 618-9661



## Tech Corner

By Ken Woodson

The topic will be mashing techniques. So, if you get a chance, come out and join us.

In late October or early November there will be a BJCP exam here in the DFW area. Jim Layton has agreed to be the exam administrator. To prepare for the exam, there will be a study session every other Sunday, starting on Sunday

June 1st. Each session will start around 12:30 p.m. and last until around 3:00 p.m. We'll finalize the details at the next club meeting. So, if you are interested in becoming a BJCP judge, join us at the study sessions.

When do you use a decoction mash? Before we answer this question, let's review the decoction mashing technique. A typical double decoction mash starts with the protein rest at 122 ° F. After a few minutes, a thick portion of the mash (roughly 1/3 of the mash) is removed and heated to undergo a short saccharification rest and then it is boiled for about 30 minutes and then returned to the main mash. The main mash is held at a protein rest while the secondary mash is boiled. After boiling, the secondary mash is mixed with the main mash which raises the temperature of the combined mash to the next temperature rest. This rest is a saccharification rest and should be held at a constant temperature between 149 ° F and 158 ° F, where higher temperatures produce more dextrinous worts. After about 40

minutes at this rest, another secondary mash is removed (again about 1/3 of the mash) and boiled for about 20 minutes. The main mash is held at a saccharification rest while the secondary mash is boiled. After boiling, the secondary mash is returned to the main mash, which raises the temperature of the combined mash to around 167 ° F for mash out.

A few observations about decoction mashing:

First, the decoction mashing schedule involves a protein rest. We have mentioned in a previous article that a protein rest should only be applied to under modified malts. Malts with a Kolbach index (ratio of soluble protein to total protein) greater than 40% have been sufficiently modified during malting and should not undergo a protein rest.

Second, the secondary or decoction mash should be stirred continuously while it is heated to avoid scorching; however, make sure you stir gently to avoid hot side aeration.

Decoction mashing certainly helps raise the temperature from one rest to the next; however, it does much more than raise the mash temperature.

Decoction mashing:

- helps breakdown proteins in under modified malts
- improves extract efficiency
- deoxygenates the mash which reduces hot side aeration

- promotes the development of melanoidins for rich malt flavor and deeper color.

Traditionally, decoction mashing has been used to brew Oktoberfest, Traditional Bocks, Doppelbocks, and Weizen beers.

The next time you brew one of these German beers, consider using a decoction mash to bring out melanoidins that produce a richer malt profile.

If you would like to read more about decoction mashing here are two good resources:

New Brewing Lager Beer, by Gregory J. Noonan

Classic Beer Style Series 9 Bock, by Darryl Richman



## Belgium by the Numbers: Day 6

By Fred David

Day 6 would find the weather a little cooler with intermittent light rain but everything was still tolerable. On this day our first stop was going to be Oostende on the North Sea. Oostende was, historically, a maritime city with both fishing and overseas trading as businesses. Most recently it has turned into a summer resort town with people coming for sailing and windsurfing. It is about a 1 hour drive almost due west from Brugge. Our plan was to travel mid-morning to Oostende, wander around for an hour or so and have lunch before departing for the abbey Westvleteren. Sue, Ken Woodson, and I were in 1 car and The Hackers, Doug Nett, Dave Stiff, and Denise Richardson were in Steve & Carolyn's van. Kathy Nett decided to stay back and have some down time and just wander around Brugge. As fortunes would have it, our car got separated from the Hacker's and we found our own individual ways to Oostende. When we arrived it had just started to sprinkle and the wind had picked up a little. When we actually got to the water we managed to find our way to a marina where we were able to park. What a shock when we got out of the car to walk around! What had been the upper 60s with light wind at a small park on the outskirts of town coming in turned into the low 50s with 25 MPH winds and a wind chill of easily 40 degrees. The North Sea, although I am sure seemed rather calm to the locals, seemed slightly angry to me. It was steel gray and had 7-9

ft waves. The water temperature was about 49 degrees. The beach was pretty dead and there was one lone boat out sailing and I could only see the top of his mast. While we were there the other bunch showed up and, just as quickly disappeared again. We tried to find them for about a half an hour and finally decided to head toward the famed abbey.

Westvleteren lies about 45 minutes southeast of Oostende as a crow flies but about an hour and 15 minutes by car. Using the detailed map I brought from the states with me we navigated first south on high speed interstate and then southeast on smaller and smaller roads to the abbey which lies just north of the hop fields around Poperinge. The beers that Westvleteren produces are only sold to the local community by appointment only but their beer can be had at the local tavern. Having no such reservation, we decided that we would go sit and have a beer or

two and then see what we could of the abbey. Well, Murphy's Law seemed to be alive and well that day. It turned out that the tavern we sought was closed for the last two weeks of September each year for "holiday". After playing a bit of "lost and found" we finally found the abbey and decided that, considering that we drove this far, we might as well try to buy some beer. At the south end of the abbey there is a circular drive where cars enter and wait in line to buy beer. The idea is that you call in advance giving them your license plate number, the number of cases of beer you wish, and the day you will pick it up. As we progressed forward in line (a story of its own) I decided to get out and go to speak with one of the workers to see if I could, in advance, get around the call in problem and secure some beer for our group. The person I spoke to was a tall and slender French speaking Belgian who

*(Continued on page 6)*



(Continued from page 5)

did happen to have decent English abilities. I explained that we had come from the U.S and driven a long way to try some of the abbey's beer at the tavern only to find it closed for holiday and was wondering if there was any possibility that an exception could be made to their policy. His response was "it is very difficult". I then told him that we were a group of homebrewers. I also said that we were very aware of Westvleteren's beer and that it was famous the world round. His response was "yes, I know". I again asked if there was any way we might be able purchase any beer and again he said "it is very difficult". I finally said "I understand that it is very difficult, but is it impossible". To that he smiled and said "I will sell you one carton (case)". Success!!!! He turned out to be very nice and was quite interested in the Orval gift pack we had in our car. Before we left he even alerted us to the fact we had a low tire. It was getting a little late and we needed to be back at the hotel before 5 PM to go on a night tour of the Duvel Moortgat brewery so we headed back toward Brugge, stopping along the way to air up the tire. We arrived in Brugge at about 4:30 PM and waited on the other group to get back before we headed out again. This was a day when best laid plans never seemed to come together. We waited for the other group until about 5 PM and finally determined that we need to go or we would not make it to Duvel for our 7 PM tour. As it turned

out the Hacker entourage arrived at the hotel within minutes of our departure.

The Duvel Brewery is located in a suburb of Antwerp called Breendonk. They are the brewers of Duvel and Maredsous. They recently bought the D'Achouffe brewery and are also the owners of the Ommegang Brewery in upstate New York. It is about an hour and a half hour drive northeast of Brugge toward the Netherlands. Even though it was getting dark we were able to navigate without very much trouble and arrived at the brewery just as the tour was starting. The tour started with a very pedestrian introduction on how beer is made followed by the walking tour. Shortly after the walking tour started Steve Hacker, Doug Nett, and Dave stiff arrived making the final event of the day a real success. The tour of the brewery was nothing different than usual except for the bottling line which they claim is the fastest and most modern bottling facility in the world. They contract bottle for other breweries including Orval. After the tour we were all taken to their hospitality room where we were given a glass of their Pilsner beer as well as 2 tokens with which we could get any of the Maredsous beers or Duvel. We were served large plates of sandwiches to enjoy with our



beer while we were taught how to properly pour Duvel. At the end of the evening we were each given a gift pack of all three Maredsous beers and two Maredsous glasses. The cost of the tour was a whopping 6 Euros. We voted this the best deal yet and threatened to come back the next morning but Köln, Germany awaited us the next day. We loaded into our cars and made the tiring trip back to Brugge. Next up was a 5:30 AM train departure for Brussels the next morning on the way to Germany.

Until then,

Prosit!!!

# 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. Entries are due May 11, 2008. Homebrew Headquarters will be an official drop-off location for this competition.

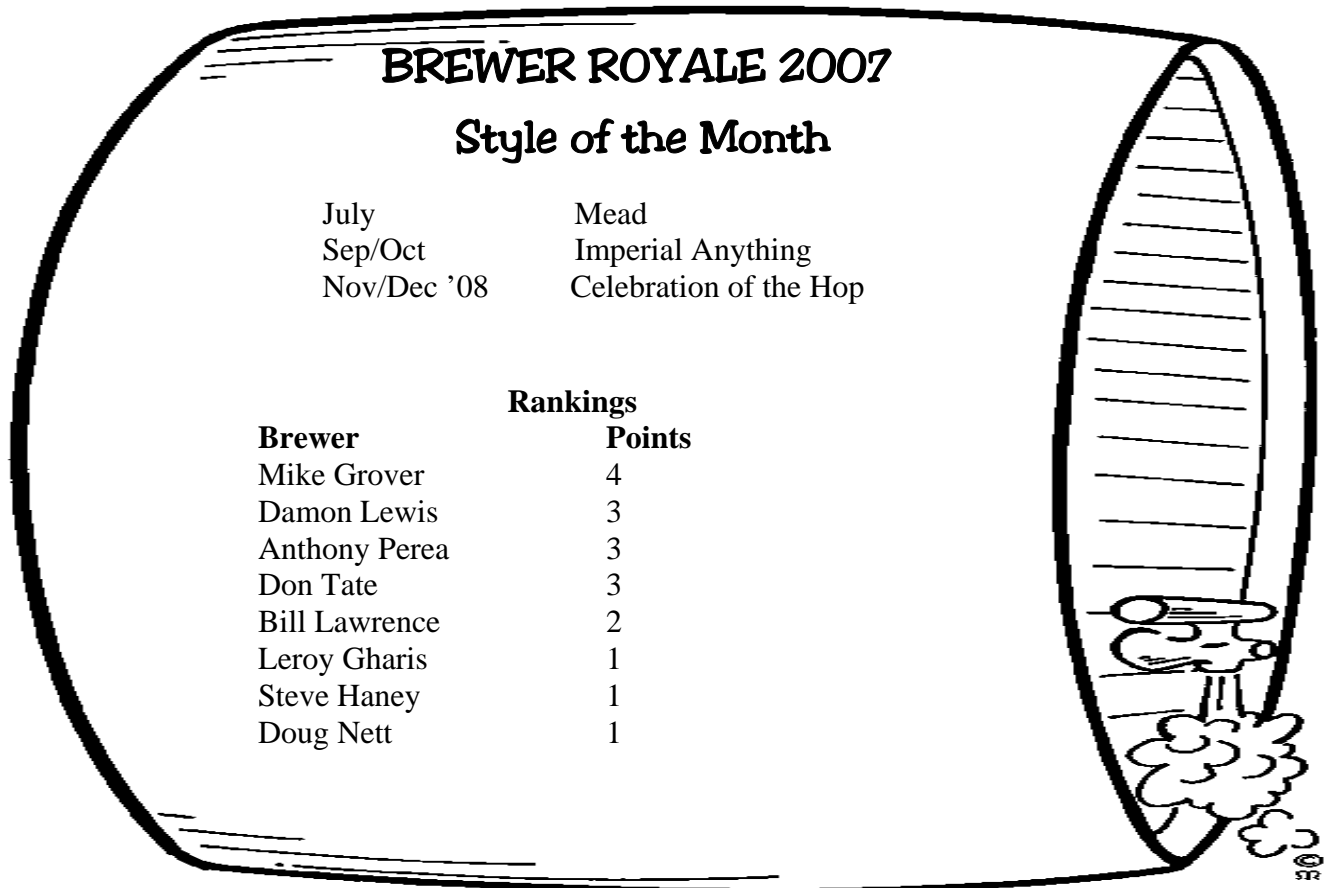
THREE bottles are required per entry. Entries are restricted to one per sub-category, with a maximum of three per overall category. To insure anonymity, bottles must be 12 to 16 ounces in size and free of labels or any distinguishable markings.

## May "Extract" COC/Brewer Royale

By Orlando Guerra

The May COC/Brewer Royal "Extract Beer" judging was held April 17th. We had 9 total entries. I would like to especially thank the judges for taking the time to help out.

Place	Name	Category	Beer Name
First Place:	Don Tate	14.B. American IPA	Maximus IPA
Second Place:	Mike Grover	7.C. Dusseldorf Ale	Carol Alt
Third Place:	Doug Nett	9.E. Strong Scotch Ale	Hailey's Strong Scotch



# Big Batch Brew Bash 13

By Orlando Guerra

The largest single style beer competition in the world will be held Sunday, May 18 at St. Arnold Brewing (2522 Fairway Park Drive). Judging will begin at 9:30 am sharp. Open to the public (food and refreshments will be available) 1:00 pm. Awards and raffle will be held at 2:30 pm.

This year's style is Weizenbock (15 – C). The winner this year will have the opportunity to not only brew a Big Batch of Beer at St. Arnold Brewery, but will have their winning recipe brewed as a St. Arnold Divine Reserve. Deadline for entries is Friday May 11.

## Club Only Competition

July/August, “Mead”

By Orlando Guerra

The July/Aug competition is “Meads”. This competition covers BJCP Categories 24, 25, 26 mead styles.

Entries will be taken the last week of June. 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 July 25, 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 and all labels removed to assure anonymity of all entries. Each entry should use a AHA/BJCP Bottle ID form: [http://www.bjcp.org/BJCP\\_BottleID.pdf](http://www.bjcp.org/BJCP_BottleID.pdf)**

The next COC will be in September/October 2008, “Imperial Anything Entries are due 10/11/08 and judging will be held 10/18/08. This competition covers any beer style that has been imperialized. Entries will be judged to BJCP Category 23 Specialty Beer, so entrants must include information about what they have done. The competition is not about the biggest beer, it is about a bigger beer done right.

Entries MAY specify the base beer style, and MUST state the original gravity (OG), final gravity (FG), and the type of imperialization (ABV, IBU, etc.).

Note: Beer styles that are imperial by nature (Dopplebock, Eisbock, Strong Scotch Ale, Russian Imperial Stout, Imperial IPA, Belgian Dark Strong Ales, and English and American Barleywines) MUST have OG = 1.100 or greater, and ABV = 10% or greater.

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



# 2008 Competitions

## Lone Star Circuit & Brewer Royal (COC)

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

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

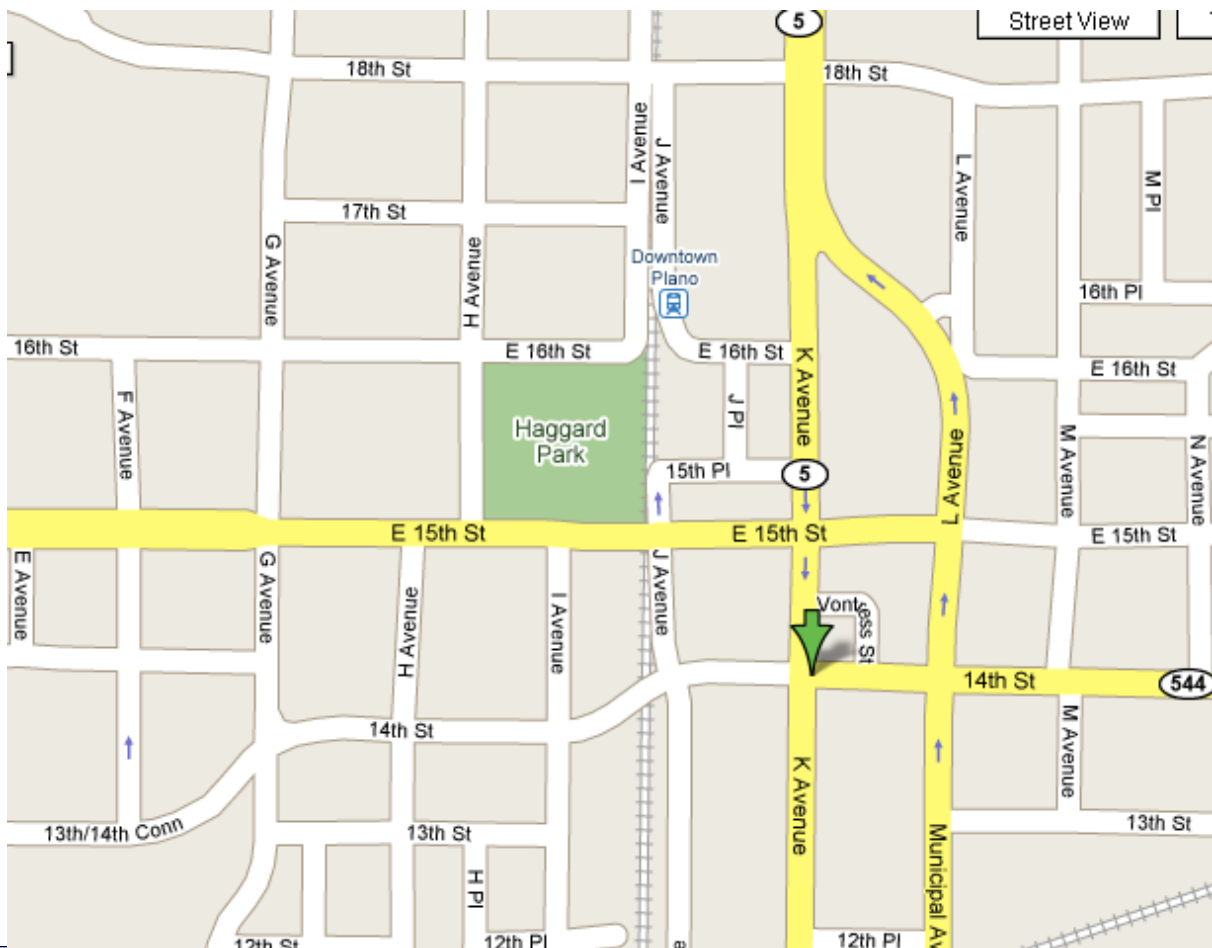
# Club News Odds & Ends

## Cigar & Homebrew Event May 10th 3PM to 9pm.

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 chance 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. If you bring a keg please try to show up early to give the kegs time to settle and get setup. 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](mailto: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



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](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 Damon at [news@nthba.org](mailto:news@nthba.org)

## **NTHBA Officers**

### **President**

Mike Grover  
[MikeGGrover@aol.com](mailto:MikeGGrover@aol.com)  
972-417-3057

### **1st vice president**

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### **2nd vice president**

Brian Beyer  
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214-705-0515

### **Treasurer**

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### **Minister of education**

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### **Secretary**

Damon Lewis  
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214-493-1199

### **Past President**

Fred David  
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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](mailto:Russmbee@aol.com)  
(972) 771-9489

Darrell Simon  
(972) 675-5562

McKee Smith  
(972) 393-3569

Jim Layton  
[Blutick@juno.com](mailto:Blutick@juno.com)  
(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)