



LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association, Inc.

Volume XIV, Issue 2

February, 1999

February Club Meeting

Tuesday, February 9, 1999, 7:30 PM

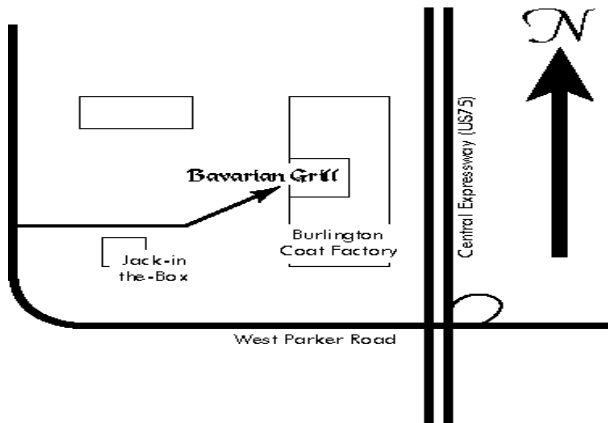
Location: Bavarian Grill Restaurant

(in the Bier Garden)

220 W. Parker Rd.

Plano, TX

(972) 881-0705



Inaugural Address From Your New President

Thank you for allowing my fellow board members and me the opportunity to serve you....our beer and then to drink yours. Over the last few weeks, we have been busy working on ideas and plans for what we hope will be a fun year of activities and education. I would like to give you a preview of some of our goals.

- 1) A comprehensive calendar of all club activities in 1999 to be distributed in this newsletter. This will allow you to plan ahead to be involved in all of our activities.
 - 2) At least 2 (two) BIG brew days during this year.
 - 3) A contest for a new club T-shirt design-start working on your designs now, as they will be due at the April meeting. The winner receives a new T-shirt for her or his efforts.
 - 4) THE BIG ONE: All losing door prize tickets at monthly club meetings are eligible to win the first ever BIG MOHUNKER PRIZE at the Christmas party--- you must be present to win.
 - 5) We are seeking a creative club member to update, maintain, and manage our club website on a full-time basis. Two of our board members have already
- continued on page 4, column 3

Club Survey on page 7 Please fill it out and bring to the meeting. If you can't attend the meeting, please mail it. Your information is important!

N.T.H.B.A. Goes International !!!

by Russ Bee

The North Texas Homebrewers reach has now extended across the Atlantic Ocean to Switzerland! Our newest member is Pascal Gapan, he is the host father to Richard Wincorn's daughter, Stacy, who is spending this year studying in Switzerland. It turns out that Pascal has been making his own wine at home and was toying with the idea of venturing into the

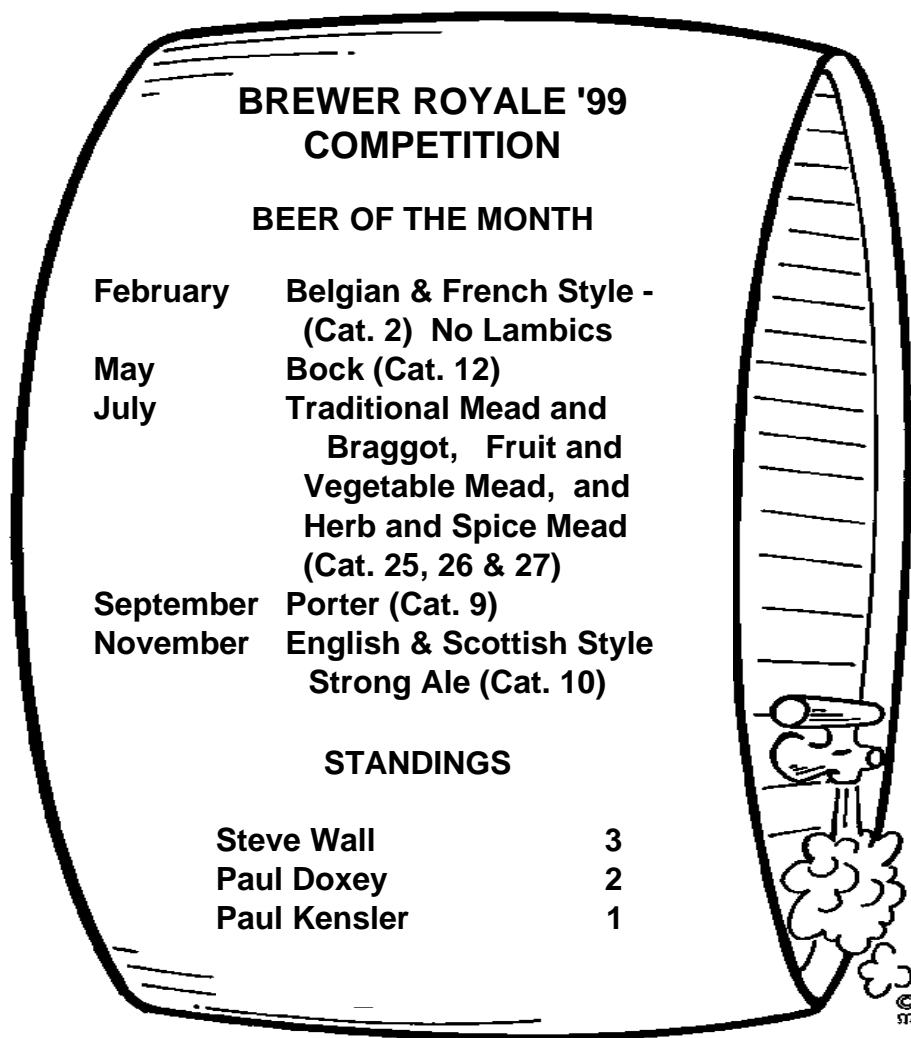
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The Bluebonnet Competition Is Coming

by Rett Blankenship, President

The Bluebonnet competition is rapidly approaching and we need your help in keeping the trophy where it belongs-in the NTHBA Trophy case! So finish that last minute brew and lets be ready. Early entry deadline is 02/26/99. Late entries must be in by 03/05/99. We will need all the help we can get, so volunteer your services to help process entries on 03/06 and

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News Release

1999 AHA National Competition and Conference

AHA: Kansas City Bier Meisters to host "The Last Great Homebrew Party of the 20th Century" next June in Kansas City, Kansas

KCBM - Lenexa, KS: Kansas City will be host to "The Last Great Homebrew Party of the 20th Century" according to plans released by the American Homebrewers Association.

The nation's most avid homebrewers will descend on Kansas City June 24-26, 1999 for the AHA's Annual National Conference. Concurrent with the conference will be Second Round and Best of Show judging in the AHA's National Homebrew Competition, the world's largest homebrew competition. Judging will take place in 28 recognized styles of ale, lager and mead.

The conference will feature homebrew demonstrations as well as talks from some of the country's foremost authorities on the subject. Already on the slate are:

- Ray Daniels: Author of "Designing Great Beers" and "101 Great Homebrew Ideas." Ray also organizes the annual Real Ale Festival in Chicago and has twice won the Midwest Brewer of the Year title.

- Charlie Papazian: President of the Association of Brewers and author of several books including

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N.T.H.B.A.

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world of worts. So I sent him a 6-pack of homebrew and Papazian's book and the hook was set. Pascal ordered an extract kit off the internet, brewed up his first batch, then quickly moved on to all grain mashing and full wort boils. He is a fast learner! When last I corresponded with him he was brewing a German Altbier. Who knows, maybe we'll get some entries from Switzerland for the Bluebonnet ?? Meanwhile, poor Stacy thought she'd get a rest from the never-ending discussions of hops and head retention by spending a year in the land of wine and champagne. Sorry Stacy, as

I've tried to explain, you can't escape beer, it is ubiquitous!!! Anyway, please join me in wishing Pascal good luck in his homebrewing adventures and welcome to the North Texas Homebrewers, ya'll. Anyone interested in corresponding with Pascal (or sending condolences to Stacy) can reach him on the internet at p.gapany@bluewin.ch

SPEAKIN' OF THE BLUEBONNET lets not forget it is right around the corner and our friends from Florida and New Orleans are gunning for our beloved trophy. I sure hope you guys and gals are bottling up your entries. And while you're at it, set a few aside to send to them in April (Crescent City Competition) and May (Sunshine

The Brewers Calendar 1999

February

- 9** February Club Meeting
Location: Bavarian Grill, Plano
Contest: **AHA Category 2. Belgian- & French-Style Ales (No Lambics)**
- 26** Bluebonnet Entry Deadline

March

- 5** Bluebonnet Late Entry Deadline
- 9** March Club Meeting
Location: Routh Street Brewery, Dallas
(BOD Meeting @ 7pm)
- 19 & 20** 13th Annual Bluebonnet Brew-Off
Location: Holiday Inn DFW South, Irving

April

- 2** Crescent City Entry Deadline
- 13** April Club Meeting
Location: The Flying Saucer, Dallas
- 16 & 17** Crescent City Homebrew Competition,
New Orleans, LA
- 28** Sunshine Challenge Entry Deadline
(This date is tentative)

May

- 1** Club Birthday Party - National Home Brew
Day
Brew-Day Party Location To Be Announced
- 11** May Club Meeting
Location: Bavarian Grill, Plano
Contest: **AHA Category 12. Bock**

- 14 - 16** 10th Annual Sunshine Challenge, Orlando,
FL

June

- 8** June Club Meeting
Location: Gingerman, Dallas
(BOD Meeting @ 7pm)

- 24-26** AHA National Conference,
Kansas City, Kansas

July

- 13** July Club Meeting
Location: Bavarian Grill, Plano
Contest: **AHA Categories 25. Traditional Mead and Braggot, 26. Fruit and Vegetable Mead and 27. Herb and Spice Mead**

August

- 10** August Club Meeting
Location: Routh Street Brewery

September

- 14** September Club Meeting
Location: Bavarian Grill, Plano
Contest: **AHA Category . Porter**

October

- 11** October Club Meeting
Location: Hoffbrau Steaks, Addison
- 16** Club Oktoberfest Party
Party Location To Be Announced

November

- 9** November Club Meeting and
Election of club officers
Location: Bavarian Grill, Plano
Contest: **AHA Category 10. English & Scottish Style Strong Ale**

December

- 11** Christmas Party
Location To Be Announced

If you know of any homebrew events and their dates that would be of interest to our club members, please forward them to Steven Hacker at PO Box 168274, Irving, TX 75016 or email them to steve4beer@aol.com
Thanks



AHA Nationals

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"The New Complete Joy of Homebrewing."

- Dr. Paul Farnsworth: Professor of Brewing Science and Microbiology, University of Texas - San Antonio

- Steve Bradt: Head brewer at Free State Brewing Company in Lawrence, Kan.

- David Houseman: Member AHA's Board of Advisors

- Al Korzonas: Author of "Homebrewing: Volume 1"

Several social events are also I the works with one evening devoted to a celebration of Kansas City's Blues and Bar-B-Que tradition.

The Kansas City Bier Meisters, Kansas City's largest homebrew club is spearheading the local effort along with other area clubs ZZ Hops, Pint and Pummel and The Lawrence Brewer's Guild.

For Details, Contact:

Alberta Rager
Kansas City Bier Meisters
Phone: (913) 962-2501
alberta@kcbiermeisters.org
<http://www.kcbiermeisters.org/BBB99.htm>

Paul Gatza
American Homebrewers
Association
Phone: (303)447-2825
paulg@aob.org



Bluebonnet is Coming

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03/07. You may also be a judge, steward or "gofer" 03/13 and 03/14. If you are able to help us (and we need lots of it), call me at 972-412-0540 or email me at Firebrew20@aol.com. I will be out of town from 02/10-02/25/99, so email would probably be the best mode of communication. Oh..... I almost forgot; the NTHBA is responsible for hosting the Bluebonnet Brew-Off in 2000!

Drink Up!
Rett

**Drink
Better
Beer !**

Inaugural

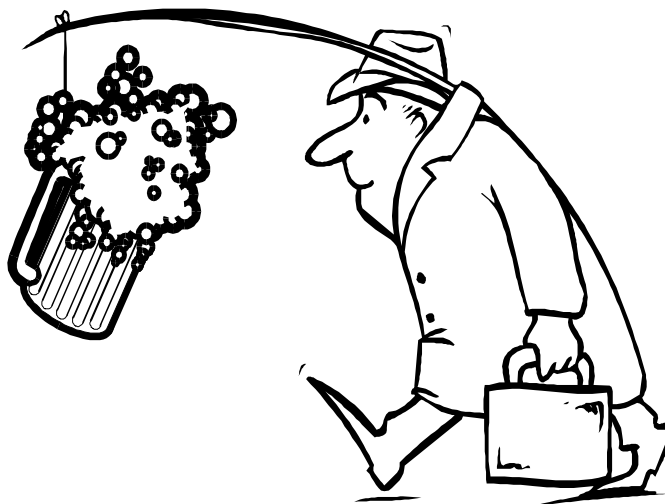
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- shown interest in taking this on this project. We have an idea to create a new position on the board next year that will involve running that sight.
- 6) New NTHBA bottle openers for all members with our website address printed on them.
 - 7) McKee Smith is working on possibility of NTHBA hosting a "club only competition" national judging site.
 - 8) **KICKING BUTT IN THE GULF COAST COMPETITONS!!!!!!!!!!!!!!**
 - 9) The sneak attack-To be discussed when the time is right.

I hope each of you can help us attain all of these goals. In the meanwhile, let the brewing begin!

Cheers from the Grand Poobah,

What caption would you write for this 'toon?



AHA Style Guidelines

Category 2. Belgian and French Ale

a) Belgian-Style Flanders Brown/Oud Bruin

A light- to medium-bodied, deep copper to brown ale characterized by a slight vinegar or lactic sourness and spiciness. A fruity-estery character is apparent with no hop flavor or aroma. Flanders brown ales have low to medium bitterness. Very small quantities of diacetyl are acceptable. Roasted malt character in aroma and flavor is acceptable at low levels. Oaklike or woody characters may be pleasantly integrated into overall palate. Chill haze is acceptable at low serving temperatures. Some versions may be more highly carbonated and when bottle conditioned may appear cloudy (yeast) when served.

Original Gravity (°Plato)	Final Gravity (°Plato)	% Alc./Wt. (Alc./V.)	IBUs SRM (EBC)
1.044-56 (11.0-14.0)	1.008-16 (2-4)	3.8-4.1 (4.8-5.2)	15-2512-18 (24-35)

b) Belgian-Style Dubbel

This medium- to full-bodied, dark amber- to brown-colored ale has a malty sweetness and nutty, chocolate, roast malt aroma. A faint hop aroma is acceptable. Belgian-Style Dubbels also are characterized by low bitterness and no hop flavor. Very small quantities of diacetyl are acceptable. Yeast-generated fruity esters (especially banana) are appropriate at low levels. Head retention is dense and mousselike.

Original Gravity (°Plato)	Final Gravity (°Plato)	% Alc./Wt. (Alc./V.)	IBUs SRM EBC
1.050-70 (12.5-17.5)	1.012-16 (3-4)	4.7-5.9 (6.0-7.5)	18-2510-14 (20-28)

c) Belgian-Style Tripel

Tripels often are characterized by a spicy, phenolic-clove flavor. Yeast-generated fruity esters are also common. These pale/light-colored ales usually finish sweet. The beer is characteristically medium to full bodied with a neutral hop and malt balance. Low hop flavor is OK. Alcohol strength and flavor should be perceived as evident.

Original Gravity (°Plato)	Final Gravity (°Plato)	% Alc./Wt. (Alc./V.)	IBUs SRM EBC
1.060-96 (15.0-24.0)	1.016-24 (4-6)	5.5-7.9 (7.0-10.1)	20-254-6 (7-11)

d) Belgian-Style Pale Ale

Belgian-style pale ales are characterized by low, but noticeable, hop bitterness, flavor and aroma. Light to medium body and low malt aroma are typical. They are golden to deep amber in color. "Noble-type" hops are commonly used. Low to medium fruity esters are evident in aroma and flavor. Low caramel or Light to medium body and low malt aroma are typical. They are golden to deep amber in color. "Noble-type"

Original Gravity (°Plato)	Final Gravity (°Plato)	% Alc./Wt. (Alc./V.)	IBUs SRM(EBC)
1.044-54 (11.0-13.5)	1.008-14 (2-4)	3.2-4.9 (4.1-6.2)	20-304-12 (7-24)

e) Belgian-Style Pale Strong Ale

Belgian-style pale strong ales are pale to golden color with relatively light body for a beer of its alcoholic strength. Often brewed with light Belgian "candy" sugar these beers are well attenuated. The perception of hop bitterness is low to medium with hop flavor and aroma also in this range. These beers are highly attenuated and have a perceptively deceiving high alcoholic character-being light to medium bodied rather than full bodied. The intensity of malt character should be low to medium, often surviving with along with a complex fruitiness. Very little or no diacetyl is perceived. Herbs and spices are sometimes used to delicately flavor these strong ales. Chill haze is allowable at cold temperatures.

Original Gravity (°Plato)	Final Gravity (°Plato)	% Alc./Wt. (Alc./V.)	IBUs SRM (EBC)
1.064-96 (16.0-24.0)	1.012-24 (3-6)	5.5-8.8 (7.0-11.0)	20-503.5-7 (7-14)

f) Belgian-Style Dark Strong Ale

Belgian-style dark strong ales are amber to dark brown in color. Often (though not always) brewed with dark Belgian "candy" sugar these beers can be well attenuated, though medium to full bodied. The perception of hop bitterness is low to medium with hop flavor and aroma also in this range. Fruity complexity along with the soft flavors of roasted malts add distinct character. The alcohol strength of these beers can often be deceiving to the senses. The intensity of malt character can be rich, creamy and sweet with intensities ranging from medium to high. Very little or no diacetyl is perceived. Herbs and spices are sometimes used to delicately flavor these strong ales. Chill haze is allowable at cold temperatures.

1.064-96 (16.0-24.0)	1.012-24 (3-6)	5.5-8.8 (7.0-11.0)	20-507-20 (14-40)
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g) Belgian-Style White (or Wit)

Belgian-Style white ales are brewed using unmalted and/or malted wheat and malted barley and can be spiced with coriander and orange peel. These very pale beers are typically cloudy. The style is further characterized by the use of "noble-type" hops to achieve a low to medium bitterness and hop flavor. This dry beer has low to medium body, no diacetyl and a notable fruity-ester content.

Original Gravity (°Plato)	Final Gravity (°Plato)	% Alc./Wt. (Alc./V.)	IBUs SRM (EBC)
1.044-50 (11.0-12.5)	1.006-10 (2-3)	3.8-4.1 (4.8-5.2)	15-252-4 (4-8)

h) French-Style Bière de Garde

Beers in this category are golden to deep copper or light brown in color. They are light to medium in body. This style of beer is characterized by a toasted malt aroma, slight malt sweetness in flavor, and medium hop bitterness. Noble-type hop aromas and flavors should be low to medium. Fruity esters can be light to medium in intensity. Flavor of alcohol is evident. Earthy, cellarlike, musty aromas are okay. Diacetyl should not be perceived but chill haze is okay. Often bottle conditioned with some yeast character.

Original Gravity (°Plato)	Final Gravity (°Plato)	% Alc./Wt. (Alc./V.)	IBUs SRM (EBC)
1.060-80 (15.0-20.0)	1.012-16 (3-4)	3.5-6.3 (4.5-8.0)	25-308-12 (16-24)

North Texas Homebrewers Membership Survey

1. What brewing technique do you use the most -
 all grain partial mash extract & specialty grains extract or kits
2. How many times do you brew per year? _____
3. List your 5 most liked styles that you brew (most favorite first)
#1 _____
#2 _____
#3 _____
#4 _____
#5 _____
4. How many years have you been brewing? _____
5. Do you usually brew alone with other brewers with non-brewing friends or spouse
6. How long have you been a NTHBA club member? _____
7. What is your favorite club meeting location? _____
8. Where would **you** like to see the club meet? _____
9. What part of town do you like to meet in? (multiple choices are ok)
 North of 635 and south of Beltline North of Beltline
 South of 635 and north of Mockingbird South of Mockingbird

10. Are you a member of the American Homebrewers Association? yes no
11. Have you ever helped judge the Brewer Royale beers at a club meeting? yes no
12. Are you involved in the Beer Judge Certification Program? yes no
If yes, what is your ranking? _____
If no, are you interested in becoming a BJCP judge? yes no
13. Which do you prefer to DRINK, Ales or Lagers?
14. Which do you prefer to BREW, Ales or Lagers?
15. What is your favorite commercially brewed beer? _____

Thank you for your participation in the survey. This information will help your BOD plan future club activities.

If mailed,
Place 1st class
postage here

Livin' the Brews Newsletter
c/o Steven Hacker
P.O. Box 168274
Irving, Texas 75016-8274



The Brewing Equipment Trading Post

<p>Four minikegs and metal tapper - \$25</p> <p>4 gallon ceramic on steel kettle - never used - \$5</p> <p>(Will take the above prices, best offers, or offers for trade.)</p> <p>For the above items, contact Paul Kensler at paul.kensler@ibm.net or 972-633-6227 (daytime)</p>	<p>Small, white converted refrigerator complete with shanks, faucets and drip tray. Will accommodate two Corny kegs. \$100 or b.o.</p> <p>Wooden tap handles for sale: Fuller's ESB \$15, Sam Adams Oktoberfest \$10, Harpoon Winter Warmer \$10</p> <p>Contact Jim Snow at homebrewer@home.com or 972-359-4185.</p>
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To list your equipment, include the following information -

- 1 - Description of item(s)
- 2 - Whether it is "For Sale", "Will Trade For _?_" or "Free, Come & Get It"
- 3 - Your name
- 4 - How and when to contact you about your item(s).

You can give the information to Steve Hacker at a club meeting or send it as described at the bottom of the Brewers Calendar (in this newsletter).

Your item(s) will be listed in the next issue of the newsletter. There is **no charge** for this service if you are a club member.

North Texas Home Brewers Association, Inc. Board of Directors

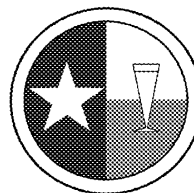
President -----	Rett Blankenship -----	(972) 412-0540 firebrew20@aol.com
1st Vice President -----	Kyle Newman -----	(214) 824-7802 knewman@airmail.net
2nd Vice President -----	Bill Waters -----	(214) 823-5419 waters@ti.com
Secretary -----	Steven Hacker -----	M (817) 540-1210 steve4beer@aol.com
Treasurer -----	Jim Layton -----	(903) 546-6989 j-layton@ti.com
Member-at-Large -----	Eric Schoville -----	(972) 874-8128 eschovil@us.oracle.com
Past President -----	McKee Smith -----	(972) 393-3569 mcksmith@iadfw.net

Club Brewmeisters

Club "Brewmeisters" are members who are experienced brewers and have volunteered to help other brewers, both new and old, who are having problems. Give them a call with your questions! Just don't call too late or too early or during Cowboy games!

Russ Bee -----	(972) 771-9489
Charlie Feder -----	(972) 223-8771
Ken Haycook -----	(214) 381-3770
Darrell Simon -----	(972) 475-7571
McKee Smith -----	(972) 393-3569

North Texas Home Brewers Association, Inc.



The North Texas Home Brewers Association 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! Deadlines for ads and articles are the last Monday of each month for publication the following month.

Visit the NTHBA WEB Site at <http://hbd.org/users/nthba>

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221 W. Parker 881-0705

Facing Parker in the NW Corner at Central
Lunch Tues.-Sat. 11-5; Dinner Tues.-Sat. 5-10

Livin' the Brews Newsletter
c/o Steven Hacker
P.O. Box 168274
Irving, Texas 75016-8274

If you received this with a yellow post office forwarding sticker,
please give Jim Layton a call at (972) 952-3718 and give him your new address.