



LIVIN' THE BREWS



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

Volume XIV, Issue 9

September, 1999

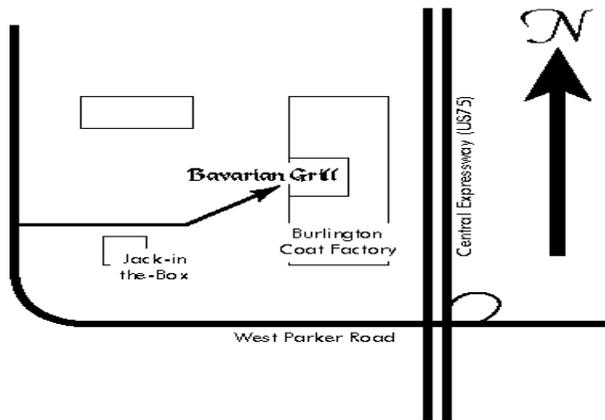
September Club Meeting

Tuesday, September 14, 1999, 7:30 PM

Location: Bavarian Grill Restaurant
(in the Bier Garden)

220 W. Parker Rd.
Plano, TX
(972) 881-0705

Bring your **Porter** -
for the Brewer Royale
Competition
Style Guide on Page 3



The Origins of Oktoberfest

by McKee Smith

For those new members who don't already know, the first Oktoberfest in Munich was held on October 12, 1810 to commemorate the wedding of Crown Prince Ludwig and Princess Therese of Saxony-Hildburghausen. They were to be the parents of Ludwig II whose castle building bankrupted the kingdom in the 1880's, but created many tourist sites we can visit today including the Nueschwanstein castle Walt Disney copied.

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Website Update

by Eric Schoville

The club website is undergoing some major changes. First off, it can now be accessed with the following URL: <http://nthba.org>. We plan on updating the pages often, so that it will be easy to find out meeting locations, upcoming club activities, and competitions. There is still a lot of work left to be done, so many of the pages currently are unfinished. If you get a chance, go to the page, and send some

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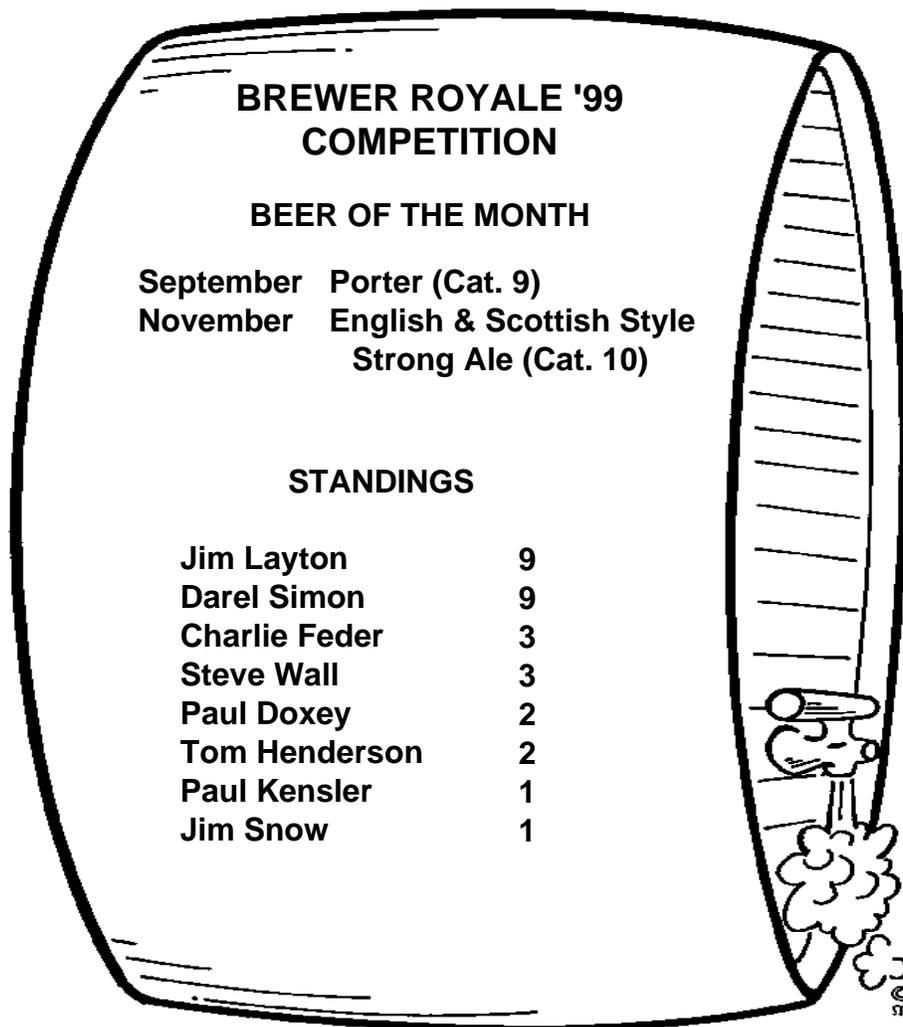
Here Come The Judge

"Mmmmmmm, this is definitely a 'Best of Show' contender if not THE Best of Show." Admit it. We all have thought it at some point in our brewing careers. Relive with me the time(s) you experienced that sinking feeling as you realized that you and your "pretty beer too" was ripped a "new one" in the first round of judging. Your initial reaction is to transverse upward with your unbelieving eyes to the right hand corner of the sheet for name and credentials of the S. O. B. that just rained on your parade to the podium.

Understandably, we all have to start somewhere. In this case the designation as a "novice" judge is the first step toward honing your skills as an evaluator of beer. But what about that slot for those with experience but not BJCP exactly mean? Is that experience at the local club level, or at the Great American Beer Festival? There is really no way of knowing for sure.

The one thing we do know about a BJCP judge is that they have met specified standard requirements and thus attained some level of expertise when our precious creations are being critiqued. But at the same time, a non-BJCP judge

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Competition Corner

by Russ Bee, Competition Coordinator

It's Cactus Challenge time!! Remember, these are the guys who vowed to "beat our butts " in Lubbock. They are also the guys who sent 50 some entries to the Bluebonnet and then drove down here to party with us. They are a good bunch of guys and gals so lets support their event and take their trophy while we're at it. If you are entering, come to the packing party at Jacks Homebrew Supply on Tues. Sept. 7th. Entry forms, labels, boxes, packing materials, etc., will all be provided. Please, don't just drop off un-packed entries. The club pays for shipping, see you there.

Competition Announcement - Call for Entries

from Chuck Bernard - Music City
Brewers

The Music City Brewers, the AHA registered homebrew club in Nashville, Tennessee is proud to announce the:4th ANNUAL MUSIC CITY BREW-OFF, an AHA sanctioned competition, to be held Saturday, September 25, 1999 at Boscos Nashville Brewing Company, Nashville Tennessee.

Besides Saturday's competition, we have a great

weekend schedule of events planned, including a Friday evening welcome reception, a Saturday evening pub crawl with FREE transportation provided, and a Sunday morning brunch for all participants. This year our featured guest is Homebrew Digest regular contributor, Rob Moline.

Entries are accepted between September 1st and September 18th. Full details are on the Music City Brewers Webpage. Click on the "Brew-Off" link at <http://www.theporch.com/~homebrew>

If you would like a competition information/registration packet mailed to you, send an email with your name and address to MusicCityBrewers@yahoo.com

Interested in coming to Nashville to Judge or Steward? Send an email to Steve Johnson at stephen.johnson@vanderbilt.edu

Classified

Kegs Modified - Stainless steel welding and cutting. Low cost - \$30/keg.

Call Mike or Tom, 972-412-1972

The Judge

continued from page 1

could be a world class expert on different styles and characteristics of beer who just hasn't taken the exam.

However, with BJCP judges we know (at least in theory, anyway) what we are getting, so-to-speak.

Alas, my point is this: Between now and The Bluebonnet in March 2000, there is one and possibly two opportunities for anyone in any of the metroplex clubs to take this exam. There is studying (yeah!) and tasting (dang it!!!!) involved in preparing for the exam. Undoubtedly, many of you experienced brewers could walk in "cold" and obtain at least the lower certification levels. This test is not easy, nor should it be if we want well qualified judges making decisions on our "fussed-over" brews. With some effort, all of us could learn a great deal about our chosen hobby and become certified at the same time. In my brewing infancy, I took the exam and learned more about the art of beer brewing while preparing for it than any other time.

Mike Porter of The Homebrew Shop has volunteered to administer one and perhaps two BJCP exams. In preparation for the upcoming exam(s), the area clubs have agreed to host some study and tasting sessions at various locations.

Don't miss out on the chance to expand your knowledge in all aspects of beer and its creation. Then, maybe the sun

will shine on you or another deserving brewer, whose beer **you** judged, on that trip to the podium to claim the much-sought-after reward!

Rett

If interested in the BJCP exams, please contact Mike Porter at The Homebrew Shop (817) 792-3940

BJCP Study Group

A BJCP Study Group will be forming soon. Information will be found in up-coming newsletters. If you signed the interest sheet at last months club meeting, you will be contacted by phone or email.

AHA Style Guide for Porter

Style number 9. Porter

a) Brown Porter

Brown porters are mid to dark brown (may have red tint) in color. No roast barley or strong burnt malt character should be perceived. Low to medium malt sweetness is acceptable along with medium hop bitterness. This is a light- to medium-bodied beer. Fruity esters are acceptable. Hop flavor and aroma may vary from being negligible to medium in character.

Original Gravity (°Plato)	Final Gravity (°Plato)	% Alc./Wt. (Alc./V.)	IBUs	SRM (EBC)
1.045-60 (11.3-15.0)	1.008-16 (2-4)	3.5-4.7 (4.5-6.0)	20-30	20-30 (39-59)

b) Robust Porter

Robust porters are black in color and have a roast malt flavor but no roast barley flavor. These porters have a sharp bitterness of black malt without a highly burnt/charcoal flavor. Robust porters range from medium to full in body and have a malty sweetness. Hop bitterness is medium to high, with hop aroma and flavor ranging from negligible to medium. Fruity esters should be evident, balanced with roast malt and hop bitterness.

Original Gravity (°Plato)	Final Gravity (°Plato)	% Alc./Wt. (Alc./V.)	IBUs	SRM (EBC)
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Website

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recommendations to eschovil@us.oracle.com, so that the website will be truly useful to all club members. If you have any experience with web page design or graphic design and would like to volunteer some time, we would really appreciate it.



Are you planning a trip to Lubbock later this month? (Say on 9/24) If so, call Steve Hacker (metro 817 540-1210). He will be at the Cactus Challenge (9/25) again this year. Plan to be there - it's a lot of fun!



HERE'S TO THE WINNERS!!

by Russ Bee

This years National GOLD MEDAL winners and their spouses got together for a dinner and beer tasting at Routh Street Brewery. It was a homebrewers dream dinner. Each homebrewer brought a bottle of his gold medal brew (best in the world !!!!) to share, along with the delicious food and excellent beer at Routh Street. It was a Multi-club gathering with Dave Dixon from the Net Hoppers and his California Common Beer, Dean Fiker from the Cowtown Cappers and his Smoked Strong Scotch Ale, Charlie Gottenkienny from The N.T.H.B.A. with his Best of Show Lambic, and Russ Bee, also from N.T.H.B.A. with his American Light Lager. Hard to imagine a more diverse sampling of beers or a more fun way to celebrate the victory. It was decided this should be an annual event for all those winning a medal at the nationals. Special thanks to Al Kinchen and Routh Street Brewery for supplying a very patient wait-staff a great atmosphere and brews to go along with the meal.



A Toast
to the
Masters



Oktoberfest

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Ludwig and Therese started this tourist trend by having a wedding party in a field in front of the city gates and invited the people of Munich to a party and horse race. Everyone had such a good time, it was decided to repeat the horse race the next year and thus Oktoberfest was born.

bees which seem to be drawn to Munich beer like moths to a flame.

So, how did the beer we now call "Oktoberfest" come to be served at "Oktoberfest?" According to the Späten website, their "Ur-Märzen" beer was the first of the modern Märzen Oktoberfest beers. Beers brewed in March were called "Sommerbiere" as

lager, a Munich Dunkel, ran out! The host of the tent serving that beer, Michael Schottenhamel, didn't want to serve the new "winter" beer as it hadn't lagered long enough yet. Josef Sedlmayr came to the rescue with his new Ur-Märzen. There was initial concern because the lighter colored and more expensive malt made the beer cost 3 crowns more than the other beers at Oktoberfest. But, the beer drinkers of Munich preferred it to the Dunkel and within a few years all the other breweries were also making what we now call "Oktoberfestbier" year round.

Today, Oktoberfest in Munich is held on the last two weekends in September and the first weekend in October. The field where the party was held has been renamed "Theresewiese," or "Teresa's fields" and the city has grown on around them. They are about six blocks east and slightly south of the main downtown train station. There are two subway stops on the fairgrounds. Each of the major breweries sponsors a "tent" which can hold between 10,000 and 15,000 thirsty people. The tents are actually taken down and re-build each year.

For more information, check out www.spatenusa.com, www.paulener.com, www.paulaner.de and www.oktoberfest.de. And of course, read George and Laurie Fix's book [Marzen-Oktoberfest-Vienna](#).



In 1811, since Ludwig and Therese were already married, they decided to add an "agricultural fair" showing all the many Bavarian farm products. Of course, this included grain which meant bread, pretzels and of course beer.

At that time, the beer drunk in Munich was what we now call "Munich Dunkel." It was malty and quite dark and generally drunk from ceramic beer steins. Let's face it, you really didn't want to see what was floating in the beer! The better steins had lids to keep out the

they were somewhat stronger to hold up without much refrigeration. Josef Sedlmayr, owner of Franziskaner-Leistbrauerei, started experimenting with lighter malts in 1871. His son, Gabriel, had apprenticed at the Wiener Brahaus under Anton Dreher, the creator of the "Vienna" style of beer. Since Josef brewed in March, but had a different style, he called his beer "Ur-Märzen."

It happened that 1872 was a very hot summer, not unlike our own this year. During the festival, the regular supply of Franziskaner-Leistbrauerei

Cowtown Cappers Club Picnic and Brew-in

You are invited to join in the fun and homebrew camaraderie of a N. Texas homebrew club picnic and brew-off. There will be a pot luck lunch, brew -off, keg competition, games, and kiddy rides. Cost is \$4.00 a person in advance. Brewers under the age of 6 admitted free. The LMRA has a "NO GLASS", "NO ANIMALS" policy. Kegs, plastic soda bottles and cans are ok.



Highlights:

Food - Potluck 2 - 4 PM Bring a meat dish for yourself and a side item to share.

There are charcoal grills available or bring your own.

Brew-in - all day. You can arrive early if you would like to setup.

They open at 9 AM.

Keg Competition - Prizes???

Games - Softball and/or Volleyball

Kiddy Rides and Miniature Golf 1 - 6 PM - No Charge

Cowtown Cappers Homebrew Club

Contact person: R. C. Bolander - cboland@greyhound.com
(972) 789-7685 (wk) or (817) 370-9319 (h)

Bluebonnet Planning Meeting - September

The next Bluebonnet 2000 committee meeting will be Sunday September 19th at 1pm. This months location is the Flying Saucer - Sundance Square in downtown Ft. Worth.

Come by and listen in on the planning then enjoy the atmosphere of downtown Ft. Worth on a Sunday afternoon. It's not like Westend - parking is FREE.....



The Brewing Equipment Trading Post

Darrell Simon had a FREE beer fridge last month.....

Does Anyone Have Brewing Goodies to sell?

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

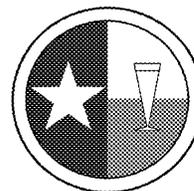
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Past President -----	McKee Smith -----	(972) 393-3569 mcksmith@iadfw.net

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/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.