
LIVIN' THE BREWS

THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION
VOLUME XXVII ISSUE VIII



PINTS OF INTEREST

- THE NEXT CLUB BREWDAY AT CHUCK HOMOLA'S IN ALLEN —SEPT. 15TH
 - THE NEXT COC IS BJCP CATEGORY 6 LIGHT HYBRIDS —ENTRY DEADLINE SEPT. 21ST
 - THE OCTOBERFEST PARTY AT DAVID & JENNA'S IN ALLEN —SEPT. 22TH
 - THE NEXT CLUB MEETING AT LAKEWOOD BREWING IN GARLAND —OCT. 9TH
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Prez Sez

By Chuck Homola

Winds of change abound. At the macro level it's obvious the impact of the American Craft Brewing movement is having around the world. What started out as a uniquely American shift in brewing has caught fire around the planet. Countries everywhere are embracing the concept of micro-brewing, each in their own ways. Just yesterday I was sitting in the Deschutes Brewpub in Portland, OR and met an up and coming brewer in from Germany. He told me about how there is a new movement underway even in the staunchly traditional German brewing market - craft breweries are now appearing in substantial numbers. He's facing a big decision as his professional training wraps up this next year with an internship at Hop Urban Brewery also in Portland. The options in the industry and the general brewing culture are pretty much limitless at this point

The same is true for those of us on the amateur side of beer making. Do we do it for the sheer love of crafting something we want to share with our family and friends and or the challenge of competing amongst our peers. Both noble goals of any HomeBrewer. Another aspect that presents itself is how far do you take things - extract brewing with bottling to all grain with barrel aging and kegging. Does one specialize on a particular style or take the broad stroke approach to playing with many of the styles and even creating new ones.

Again the possibilities are endless and I think that is what really drives most of us to keep advancing our craft.

This is where our club enters the picture - what do we focus on as a club. I know there have been so many discussions about this over the past year as each of us has opinions on this and all are equally valid. Personally I feel that what makes this such a great organization is that extreme diversity. Each and every person brings something very unique to the table. This really helps to get the creative juices flowing among our membership. Whether you're competition centric, a beer appreciator or hard and true homebrewer - we all have something to gain for each other. To me this is the hallmark of a great home brew club. Add this to the exploding Commercial industry in the area that we continue to build bonds with and the future truly does look bright.

Bottom line - this is simply my view on things and this club belongs to all of us - I encourage everyone to add their thoughts and ideas on how to continue building the future direction for us all - I look forward to spirited discussions (sorry couldn't pass up the analogy on that one) - on how to evolve things and sharing many beers in the coming months!

—Chuck

Labor of Love, Fest of Ales!

By Bill Lawrence

The Labor of Love, Fest of Ales was an event put on by Deep Ellum Brewing Company held on Sunday, September 2nd. Our club was invited to bring homebrewed beer, pour and discuss the fruits of our labors with the unwashed masses. The project was spearheaded by our own Jimmy Orkin (otherwise known as “Not Leroy”) as his reputation is without reproach and yeah, he volunteered.

Serving for the event Jimmy had the club kegator cleaned and ready to go and that was supplemented by a couple of jockey boxes. If my math is correct, that means we were pouring 16 different beers all at the same time which is an impressive feat. I now know I need to do something with my jockey box. We could just not get the damn thing to stop foaming which slowed down production a bit; live and learn I guess. The Beyers had their jockey box going as well with no problems; it must have been those fancy faucets. I may well need to upgrade but what can I say, I’m cheap.

I heard we had somewhere in the neighborhood of about 120 gallons of home brewed beer which equates to roughly 24 five gallon corny kegs, a very nice showing.

All the hardware and beer was delivered early and the event itself got started at 6:00pm. It was a bit warm to start but the heat was not oppressive. Although the name of the event was “Labor of Love”, for some it became the “Labor of Lust” as there were many a comely maiden in attendance. I personally saw several of the club members chatting up the female attendees and I am fairly confident that at least in one case the motives involved were not what one would consider “pure”. It will be interesting to learn if any of the afore mentioned discussions resulted in any knowledge of the biblical variety. Besides homebrew of course, Deep Ellum Brewing’s fine ales were on offer and there was a band and food truck for those wishing

solid sustenance. I believe that the cost of attendance was \$15 (essentially all you could drink) so especially for the younger crowd with limited disposable income this offered an attractive, cost effective entertainment alternative (and did I mention the maidens?). Club members who brought a 5 gallon keg of beer got in free. Additionally, we were offered a 10 lb. sack of grain as well as hops so it was an inexpensive fun evening for us as well.

At the end of the day, this event was an excellent showcase for our hobby as I think the attendees enjoyed our beer. It would not surprise your humble scrivener one iota if we gained a few members due to our efforts at the event. “Not Leroy” did a great job getting this all together and the club also wishes to thank all those that donated beer and otherwise helped out. It was also my understanding that the brewery was happy with our efforts as well and we should expect to get invited back in the future; sounds like a win to me.

—Bill

Education Station

By Aaron Wolin

The next brew day in September 15 will have a glassware exchange and education session. Bring any extra glassware you want to trade, and we’ll discuss the differences between the major glass styles.

The next BJCP class will be on Sunday, Sept 23. The topic will be on Oktoberfest beers, granted that enough varieties and seasonals are available. Same as before, if you’re interested in attending let me know at education@nthba.org. I’ll add you to the class list, and any further communication will be through that.

—Aaron

Chicken Schnitzel & Wankles

By David Lee

What? You see it everywhere; the dish has taken over mainstream culture. I'm actually referring to Fried Chicken & Waffles, but now Germany has a new spin on this classic African American culinary tradition.

Chicken Schnitzel & Wankles are knorke (Cool)!!! Close to the Austrian border is the small town of Wank and besides the infamous Wank Mountain, now tourists are traveling to try a taste of Chicken Schnitzel & Wankles. It's a quick 18 minute ride to the top of the mountain which rises 1,780 meters to the summit for such a treat. These are all natural free range hand pounded and panko fried Schnitzels a top thick, firm Wankles and drizzled with rich maple syrup and a quick shot of cream in the center.



Local Wankers know the fastest way to get fresh Wankles is to catch a ride to the top of the mountain on the Wankbahn, a cable car system, but the adventurous follow the many footpaths in the area, I suppose it's a way to work off the extra calories. The town of Wank is a popular destination for hikers and travelers and was a perfect place to launch the Chicken Schnitzel & Wankle tradition locally. At the top of the mountain is a small observatory and Wankle-Haus where folks come from all over to try this

sweet and salty dish. It is the only food available and served for breakfast, lunch and dinner. You'll often find folks grabbing Wankles to go and paragliding from peak to peak. The thermals in the area make it perfect for a to-go Wankle service which the Wankle-Haus provides for VIP members only!!!

True Wankle foodies purchase a Wankpass which allows year-round access to the amazing meal.



Why does NTHBA care?? Well it's that time of the year – Oktoberfest!!!! So to bring a new spin on the classic Fried Chicken & Waffles, yet keep in true German spirit we are having our first Chicken Schnitzel & Wankles.

Oktoberfest Party

David & Jenna's House
September 22, 2012
Starting @ 7:00 pm.

I hope you can make it out to give this a try... we will also be jamming traditional Wanker music and serving the best festbier in town. Please bring extra cream for toppings.

—David

Voodoo Stick Figures, Honey and Wheat

by Barrett Tillman

While a huge homebrewing crowd is sourcing honey from the [White House](#). I have gathered sticks and leaves to ferment a culturally inspired honey wine and wheat beer.

Tej the Ethiopian honey wine is made using one part honey to three parts water. The must is then fermented with twigs from the gesho tree. Also known as the tree of hope the gesho is a buckhorn species native to the region. The leaves are muddled into a powder and used as a bittering agent.

Tella the Ethiopian beer is made with barley flour and gesho leaves. I've read various recipes on how to make it but found no tried and true process. All sources sight the beer to be self fermented with yeast from the baked loft or flour. The beer is also reported as not sour with no brettanomyces.

The contradiction a clean fermented beer from wild yeast. I gathered from conversation with Dan Wade at Homebrew Headquarters that Tella fermentation is voodoo luck. My attempt would be a dark version with raw wheat and some chocolate malt, and two-row malts. I would ferment with a hand full of gesho leaves.

I made a small batch of Tej pitching gesho sticks directly into the must. The honey wine was fermenting within hours at room temperature. The strange beer with leaves remained still under temperature control. I wanted to start fermentation slowly. The pint sized batch at room temperature was also still. I left the experiments alone and set out to find a true example.



I visited an Ethiopian restaurant requesting beer. One bottle was surely past its prime. Not kept well it was malty tasting like thin malta soft drink. The second [Harar Beer](#) was more pleasing. In beer people speak it tasted like Heineken. The color was consistent with noticeable chill haze. There was no luck involved it was commercial quality bittered with hops. The problem I would leave without a solid assessment of Ethiopian Tella.

After a week my pints were fermenting. I had a natural spontaneous sample, one fermented with bikel (homemade malted roasted barley flour), and gesho leaves. The gesho version has started to mold. The other two are active. I racked the honey wine off the sticks then prepared a hopped wheat beer from Bavarian liquid malt extract. The gesho sticks are now fermenting a more presentable beer.

—*Barrett*



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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 Cowboy games!

Homebrew Headquarters
(972) 234-4411

The Wine Makers' Toy Store
(866) 417-1114

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