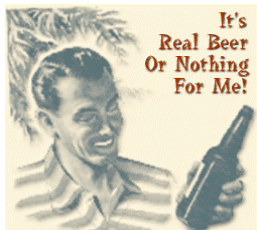


LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



Prez Sez

By Mike Grover

Fall is finally (almost) here, which means that several months of primo brewing weather are just around the corner! Thanks to all who trekked up to McKinney for our August meeting at Franconia Brewing Company. We had one of our best turnouts in recent memory! Dennis Wehrmann was an excellent host, providing free beer (Woo Hoo!!!) and giving us an exclusive tour of his brewery. We are always looking for different places to meet and different things to do as a club, and we look forward to future events at Franconia. This month we will be meeting at the Irish Rover in Frisco. It has been over a year since we met at this location and they are excited that we are coming. I hope to see you all there on the 9th.

The third annual Limbo Challenge is in the books now. Congratulations to all of the winners! NTHBA managed to pull in more points than any other club this year. It wasn't



enough to get us back in front of the Mashtronauts in the Lone Star Circuit standings, but it tightened up the race a lot. In a couple of weeks the Cactus Challenge results will be in, and hopefully we can catch up to the boys from the Bay Area. The Limbo has grown each year, reaching a total of 142 entries this year. I would like to give a big North Texas thank you to everyone who helped with the Limbo this year. It takes a lot to make a competition like this run smoothly, and we had lots of help from check-in to award night. Finally, I would like to thank everyone in the club who entered their homebrew in the Limbo. I delivered A LOT of boxes to Lubbock, so hopefully we will kick some butt in the Cactus!

What's Brewin'?

By Brian Beyers

This month's brew day will be hosted by Walter and Pam Hodges on the 27th of September. There address is **2203 Le mans Dr Carrollton TX, 75006**. The brewing will start at 9 am, so feel to stop by and see what's going on or bring your equipment and brew up a batch. This years Oktoberfest party will be on the 25th of October and will be hosted by Brian and Melinda Beyer. See next month's news letter and keep an eye on the website for more details. There are still some open dates for brew days in October and November. If you would like to host a brew day shoot me an email at bmbeyer8@gmail.com.

Summer Beer Travels Part Deux

By Mike Grover

As I mentioned last month, I spent a week in Bend, Oregon earlier this summer. Bend sports five local breweries despite being a town of only about 75,000. Hmm, on a per capita basis this means Dallas should have something like 80 breweries. Sigh. I mentioned Bend's best known brewery, Deschutes, last month. The first local brewery that we strayed into was Bend Brewing Company located just off the Deschutes river near the northwest corner of historic downtown. We popped in for lunch and sampled several of their beers. Bend Brewing does not bottle so you have to go to the source to taste their creations. The brewpub offered a great selection of just what you'd expect in the great Pacific Northwest: hops! The Elk Lake IPA was especially tasty. They offer cask conditioned and nitro tap versions of their regular beers as well. McMenamins is a large chain of brewpubs and taverns that has dozens of locations all over Oregon. They have made a reputation of locating their businesses in unique locations, and Bend is home to one of the most interesting – Old St. Francis School. This location used to be a Catholic girls school but closed some years ago. McMenamins has converted the campus into part brewery, part restaurant, part theater, and part hotel. The beer was great but the atmosphere was even better. On our next trip we might try to stay here.



Tech Corner

By Ken Woodson

The next beer basics class will be held on September 27th at the September brew day. We'll start around 12:30 p.m. and the topic this month is beer recipe formulation. So, if you get a chance, come out and join us.

Our next BJCP study class will be on Sunday September 7th and we will discuss Stouts. Each study session will start around 12:30 p.m. and last until around 3:00 p.m. The study classes will be held every other Sunday at my home. My home address is 6913 Rochelle Dr. in Plano, near COIT Rd. and Legacy Dr. If you want to become a BJCP judge, it's not too late to join us.

Beer recipe formulation involves many variables and is an art as much as a science. One of the variables is original gravity or OG. How many times have you calculated an estimate for the OG based on your grain bill only to discover during brewing that you

missed your target gravity? There can be many reasons why you missed your target gravity, such as not using the correct extract efficiency percentage.

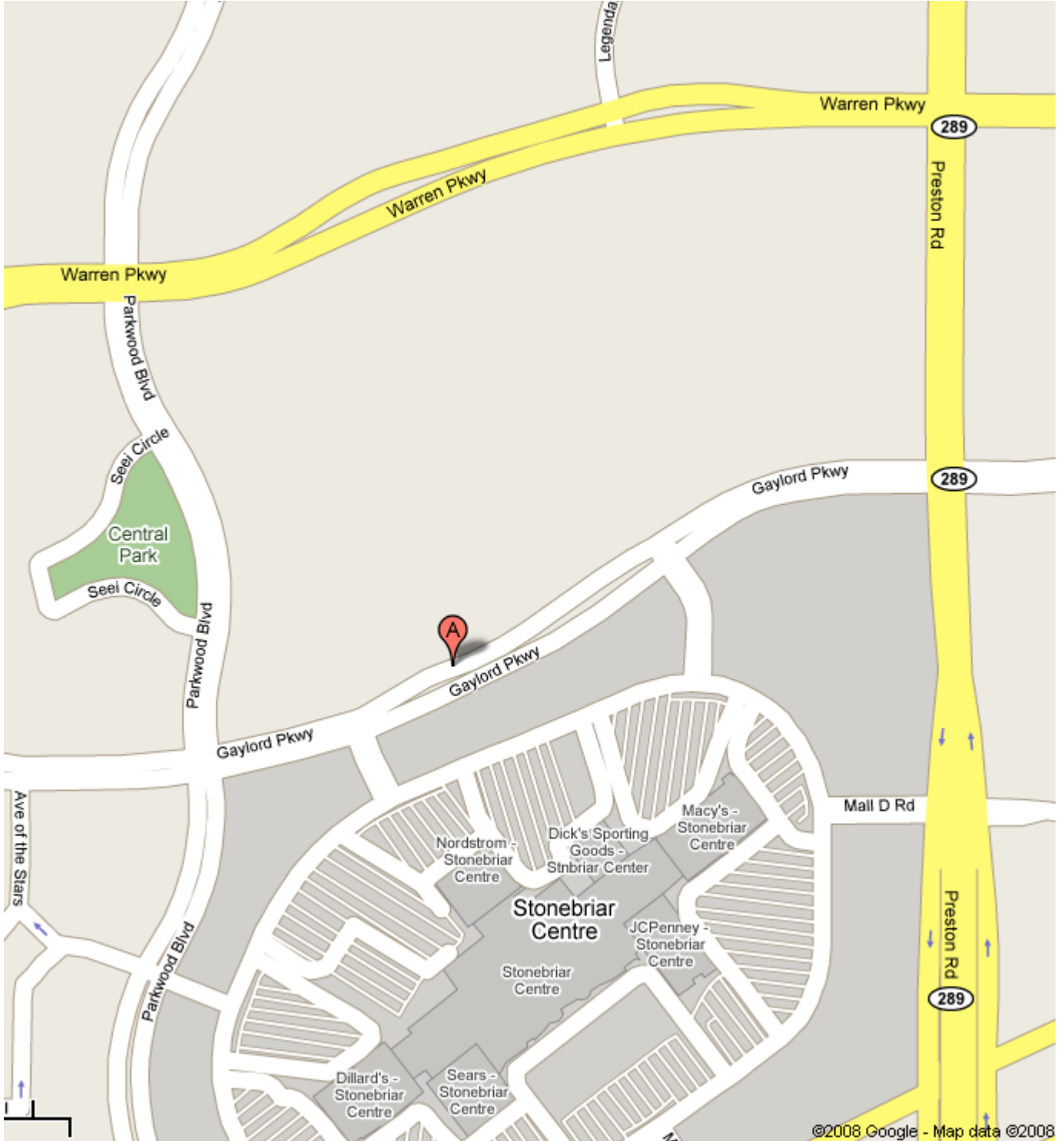
Fortunately for home brewers, there are methods to correct gravity when your gravity is higher or lower than the target OG. If your gravity is lower than the target gravity, then you can add plain light dry malt extract (DME) during the boil to increase the gravity. As a rule of thumb, one pound of DME will add about 45 gravity units (GU) in a gallon of wort. GU and volume of wort are inversely proportional to each other. That is,

$$\frac{\text{GU begin}}{\text{GU end}} = \frac{\text{Volume end}}{\text{Volume begin}}$$

Therefore, one pound of DME will add 45/5 or 9 GU in 5 gallons of wort. In ten gallons of wort, one pound of DME will add 45/10 or 4.5 GU.

Sept Club Meeting @ The Irish Rover

8250 Gaylord Parkway, Frisco, TX



To calculate how many pounds of DME to add to the boil, to bring your gravity up to the target gravity, follow these steps:

1. For the given volume of wort, determine the number of GU in one pound of DME. This number is simply 45 divided by the volume measured in gallons.

2. At the same volume of wort, subtract the actual gravity units from the target gravity units.

3. The number of pounds of DME is the ratio obtained by dividing the number obtained in step two by the number obtained in step 1.

Let's look at an example:

You are making a 5 gallon batch of your favorite beer and hope to achieve an OG of 1.056 (56 gravity units, at 5 gallons); however, during the boil you estimate that your OG will be 1.050 (50 gravity units, at 5 gallons) at the end of the boil. How much DME should you add during the boil to achieve the target specific gravity 1.056?

First, determine the GU of one pound of DME in 5 gallons of wort; this is 45/5 or 9 GU. Second, take the difference between expected GU and actual GU at 5 gallons of wort, which is 56-50 or 6 GU. Finally, the number of pounds of DME is 6 divided by 9 or 2/3 of a pound of DME.

Another method to increase gravity units is to boil the wort longer to decrease the volume. A lower volume means higher GU. For example, during the boil

you measure the specific gravity to be 1.036 (36 gravity units) with 8 gallons of wort. What is the specific gravity if you boil the wort down to 6 gallons? From the inverse relationship equation above:

$$\begin{aligned} 36/\text{GU} &= 6/8 \\ \text{or} \\ \text{GU} &= 36 \cdot 8/6 = 48 \end{aligned}$$

This means your specific gravity is 1.048 at 6 gallons of wort.

If you overstate your gravity you can add water to increase the volume, which will decrease GU. Also, you can boil the wort for a shorter period of time to produce a larger volume.

As a final example, at the end of the boil you have a specific gravity of 1.068 with 4 gallons of wort, what is the specific gravity if you add 1 gallon of water to your wort? Again we use the inverse relationship between GU and Volume:

$$\begin{aligned} 68/\text{GU} &= 5/4 \\ \text{or} \\ \text{GU} &= 68 \cdot 4/5 = 54.4 \end{aligned}$$

This means your specific gravity is 1.054 at 5 gallons of wort.

If you would like to read more about target gravity here is a good resource:

Designing Great Beers, by Ray Daniels.



2008 Brewer Royal

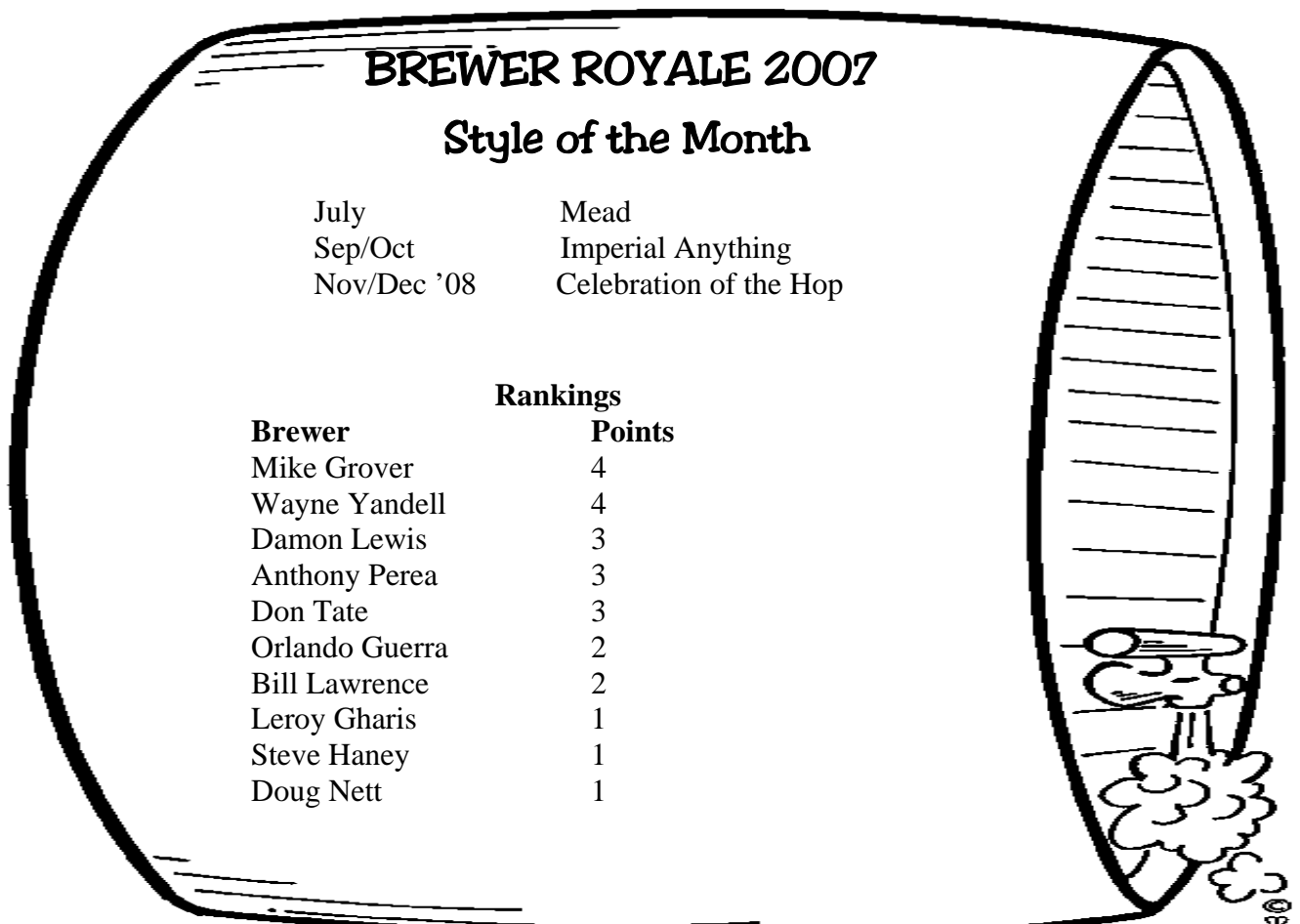
By Orlando Guerra

The '08 Brewer Royal Club Only Competition is nearing the end and the race has only gotten tighter. Mike Grover and Wayne Yandell are leading with only 4 points with three other brewers are tied for second with 3 points each. So the competition is still wide open. We could have a "spoiler" take it all away.

Hope you already have a "Imperial Anything" done, but if you don't, and want to get back in the contest you better get started brewing an entry.

Hopefully the '08 Hop Crop will be in with enough time to brew a "Hoppy" beer for the Nov/Dec COC "Celebration of the Hop" competition.

Good Luck and Brew Often.



Club Only Competition September/October 2008, "Imperial Anything"

By Orlando Guerra

The September/October 2008, "Imperial Anything". 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 will be due late September. We will be shooting to have the competition during the September brewday, see discussion board for additional information.**

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.

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

The last Club-Only Competition of the 2008 year will be November/December Celebration of Hop.

Dixie Cup 2008

By Orlando Guerra

The Dixie Cup is the last Lone Star Circuit sanction competition of the year. We are in a close second for HB Club of the Year. We need everyone participating so we make the best showing we can. Additional information can be found on their web site: <http://www.crunchyfrog.net/dixiecup/>

The Dixie will be accepting entries through **September 19th** (\$7.00 Online, \$8.00 paper) with late entries accepted through **September 26th** (\$10.00 online/paper). The 25th Annual competition will be held Friday and Saturday, October 17th & 18th at the [Crown Plaza Hotel, Northwest-Brookhollow](#), located at 12801 Northwest Freeway (US-290 and Pinemont). Room rates are \$69.00 through October 10th or until all rooms are sold.

We have not determined if we are driving the entries up or having a packing party for this event. **GET YOUR ENTRIES READY SOON. WE MAY NEED TO DRIVE THEM UP OR HAVE A PACKING PARTY AS EARLY AS FRIDAY 9/12. PLEASE LOOK ON THE DISCUSSION BOARDS FOR FURTHER INFORMATION.**

As always if you have any questions about a competition please contact me or any officer. Keep a look out on the NTHBA discussion board for the latest info.

2008 Competitions

Lone Star Circuit & Brewer Royal (COC)

Competition	Entry Due Dates	Event Date
Celtic Brew-Off	PAST	PAST
Big Batch Brew Bash Weizenbock	PAST	PAST
Lunar Rendez-Brew All BJCP Beers, Meads & Ciders	PAST	PAST
July Club Only Meads	PAST	
Alamo City Cerveza Festival All BJCP Beers, Meads & Ciders	PAST	PAST
Iron Mash Saturday July 26th	Sept. 12th	Sept 20th
Limbo Challenge Lower alcohol beers with starting gravities of about 1.050 or below.	PAST	PAST
Cactus Challenge All BJCP Beers, Meads & Ciders	PAST	PAST
Sept/Oct. Club Only Imperial Anything	Club Date: TBD AHA Date: Oct 11th	
Dixie Cup All BJCP Beers, Meads & Ciders	NOW—Sept 19th Late Sept 20th –26th Entries Due in Houston	Oct. 17th & 18th
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.

NTHBA Results - 2008 Limbo Challenge

142 Entries

Brewer	Location	Beer Name	Cat. #	Category	Place	Points
Table 1 - Light Lager (9 Entries)						
Don Trotter	Frisco, TX	Bat Out of Helles	1D	Munich Helles	1	3
William Lawrence	Richardson, TX	Willy's Helles	1D	Munich Helles	2	2
Table 2 - Pilsner (9 Entries)						
William Lawrence	Richardson, TX	Willy's Hartmann Special	2C	Classic American Pilsner	1	3
Tom Garner	McKinney, TX	Classic American Pilsner	2C	Classic American Pilsner	2	2
Table 3 - European Amber Lager & Dark Lager (6 Entries)						
Kelly Harris	Plano, TX	Black Dog	4C	Schwarzbier	2	2
Table 5 - Amber Hybrid (6 Entries)						
Charlie Gottenkieny	Dallas, TX	Alt Lang Syne	7C	Dusseldorf Alt-bier	2	2
Table 6 - English Pale Ale (14 Entries)						
William Lawrence	Richardson, TX	Willy's Bitter	8B	Special/Best/Premium Bitter	1	3
Cody Gray	Lewisville, TX	Best Bitter	8B	Special/Best/Premium Bitter	2	2
Table 7 - Scottish and Irish Ale (10 Entries)						
Jason Christian	Frisco, TX	Wee Feekin' Thirst Quencher	9A	Scottish 60/-	1	3
Damon Lewis	Carrollton, TX	"If it ain't Shilling, it's crap!"	9A	Scottish 60/-	2	2
Table 8 - English Brown Ale (10 Entries)						
Fred David	Plano, TX	Chock Full O' Nuts	11C	Northern English Brown	2	2
William Lawrence	Richardson, TX	Willy's Mild	11A	Mild	3	1
Table 9 - Brown Porter & Dry Stout (9 Entries)						
William Lawrence	Richardson, TX	Willy's Brown Porter	12A	Brown Porter	2	2
Table 10 - Wheat Beers (11 Entries)						
Walter Hodges	Carrollton, TX	Holly Hefe	15A	Weizen	3	1
Table 11 - Fruit/HSV (9 Entries)						
Erich Gens	Allen, TX	Blissful Blueberry Brew	20A	Fruit Beer	2	2
Jason Christian	Frisco, TX	Watermelon Pushmower Ale	20A	Fruit Beer	3	1
Table 12 - Lawnmower (21 Entries)						
Richard Harris	Carrollton, TX	Hardscrabble Wheat	29A	Lawnmower	1	NA
BEST OF SHOW						
Jason Christian	Frisco, TX	Wee Feekin' Thirst Quencher	9A	Scottish 60/-	2	NA

NTHBA Results - 2008 Alamo City Cerveza Fest

320 Entries

Brewer	Location	Beer Name	Cat. #	Category	Place	Points
Table 1 - Light Lagers (11 Entries)						
Leroy Gharis	The Colony, TX	Horschbach Helles	1D	Munich Helles	1	3
Table 5 - American Pale Ale (10 Entries)						
Don Tate	Rowlett, TX	Two Hearted APA	10A	American Pale	1	3
Cody Gray	Lewisville, TX	Paco's Pale Ale	10A	American Pale	2	2
Orlando Guerra	Plano, TX	Amarillo Pale Ale	10A	American Pale	3	1
Table 6 - English Bitters (8 Entries)						
Cody Gray	Lewisville, TX	Best Bitter	8B	Special/Best/Premium Bitter	1	3
Jerry McBride	Frisco, TX	Lord Joe ESB	8C	Extra Special/Strong Bitter (EPA)	2	2
Table 7 - Cream Ale and American Wheat and Rye, Koelsh, Blond Ale (29 Entries)						
Cody Gray	Lewisville, TX	My Wife's Blonde Ale	6B	Blond Ale	3	1
Table 14 - Scottish and Irish (9 Entries)						
Leroy Gharis	The Colony, TX	Can't Stop Coughlin	9D	Irish Red Ale	2	2
Table 15 - American and English Brown Ales (7 Entries)						
Leroy Gharis	The Colony, TX	Northbound Brown	11C	Northern English Brown	3	1
Table 16 - American Amber (9 Entries)						
Chris Hender-	Garland, TX	Lupulus Valley	10B	American Amber	2	2
Table 17 - Belgian Strong Ale (15 Entries)						
Jason Christian	Frisco, TX	Thunder Chicken Belgian Dark Strong	18E	Belgian Dark Strong Ale	3	1
Table 22 - IPA (15 Entries)						
Jason Christian	Frisco, TX	Drowned Mash Paddle IPA	14B	American IPA	2	2
Table 27 - Spice, Herb, Vegetable, Christmas/Winter Specialty Beer (11 Entries)						
Leroy Gharis	The Colony, TX	Leroy's Pumpkin Ale	21A	Spice, Herb, Vegetable Beer	2	2

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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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