

# LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association

Volume XXXIV

Issue VI - June 2019



## *Quick Sips for June:*

6/4 - Officer's Meeting - Londoner - Addison

6/11 - Club Meeting - Four Bullets Brewery - Richardson

6/13 - Special Gathering - Frisco Roughriders' Party @ The Yard - Frisco

6/22 - June Brew Day - Brian & Melinda Beyer's House - Carrollton

6/24 - Operation Fermentation Packing Party\*\* - Prez's Place - N Dallas

(\*\*see important note about Packing Parties in the Op Ferm section of the Competition Corner)

## Prez Sez by Matt Parulis

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It's hard to believe that we are almost half way through 2019 already! Time flies when you're brewing beer!! June is a little quieter as far as club events go but competition season is in full swing! Check out this month's Competition Corner for more details!

### **NATIONAL HOMEBREW DAY**

Our National Homebrew Day event at Steam Theory Brewing was a big success! The weather was fantastic and we had a great turn out of brewers and club members hanging out! A big thank you again to Steam Theory for hosting us. There is already talk of hosting the event next year and expanding it to all local brew clubs.

One of the events at the brew day was the pro-am competition. We had a good turn out of entries for the Steam Theory guys to judge. In the end, Dean Weaver's Rye IPA was voted the best of the lot! Dean will now be brewing his Rye IPA on Steam Theory's pilot system and then it will be on tap at Steam Theory in the near future! Keep an eye on social media for more info when Dean's IPA will be available! Congrats to Dean and thanks to all who submitted entries.

## **LIMBO CHALLENGE**

We are less than 2 months from registration opening for this year's Limbo Challenge! Dates and a location have been set already. Check-in, judging, and awards will take place at the home of Brian & Melinda Beyer in Carrollton and all dates are listed below. The Limbo website has also been updated showing this year's dates and categories. The board is working on finalizing some of the final details but the one thing we could use help with are case boxes for storing the entries. If you have a connection for case boxes, please email me.

- Registration – July 7<sup>th</sup> – August 1<sup>st</sup>
- Entry Check-in – August 4<sup>th</sup>
- Judging – August 10<sup>th</sup>, 11<sup>th</sup>, and 17<sup>th</sup> (if necessary)
- Awards Ceremony – August 24<sup>th</sup>

## **COMPETITION COORDINATOR**

The club has an open position for a competition coordinator for the rest of the year. If you are interested in helping out, please let one of the officers know. The position includes writing a newsletter article each month, running club only competitions, setting up packing parties, and keeping tabs on the Lone Star Circuit competitions.

If you are interested in volunteering, please contact me at [president@nthba.org](mailto:president@nthba.org) or any of the other officers.

*Cheers,*

*Matt*



This is a photo of your humble scrivener toiling away at an officer's meeting (yup, it' arduous). I am enjoying a satisfying monastic brew in appropriate glassware (love the gold band around the rim of the glass). I don't know about you but when imbibing from a chalice I always feel as if I'm one with a higher power and am taking part in a sacrament.

## The First Sip by John Wherry

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We had a busy May which included a special brewday early in the month and other traditional activities. Also, see information directly below for a future summertime event.

On **Saturday, July 20<sup>th</sup>** we'll have our Summer Club Social Gathering & Swim at Julie & James "Smitty" Smith's home in Plano. We'll have further detail in the July newsletter. For now, just mark it on your calendar and start your board short and bikini exercise regimens.

### May Recap

On Saturday, May 4<sup>th</sup>, in recognition of National Homebrew Day, our *May Brewday* was held at [Steam Theory Brewing](#) located in Trinity Groves at [340 Singleton Blvd, Dallas, TX 75212 \(map\)](#). Steam Theory is a large brewpub with great beers and food. A number of club members went mobile bringing their rigs and sharing their experiences with a variety of folks visiting Trinity Groves on a beautiful Spring day. Many thanks to current and former club members and Steam Theory co-owner's Chuck Homola & Jonathan Barrows' support of this great club activity.

The *May Officer's Meeting* was held on Tuesday, 5/7 at [Holy Grail Pub](#) in Plano. It's located north of the intersection of Preston Road with Headquarters Drive at [8240 Preston Rd #150 Plano, TX 75024 \(map\)](#). Discussions about future summer activities and the upcoming Limbo competition were prime topics during the meeting.

The *Club Meeting for May* was held on Tuesday, 5/14 at [Grrrowler's](#) in the Shacks at Austin Ranch. We again were blessed with great May weather for our Patio meeting at the Shacks. A variety a beers were enjoyed as well as food from the various eateries providing service to the patio's. A few club members were accompanied by their canine companions to add to the festivities. As always, a number of raffle prizes were dispensed by Matt, our fearless leader.

### June Activities

The *June Officer's Meeting* is being held on Tuesday, 6/4 at [The Londoner - Addison](#) in Plano. It's located south of the intersection of Beltline and Midway at [14930 Midway Rd, Addison, TX 75001 \(map\)](#). As always, club members are welcome to join. We'll arrive at 6:30pm and get going around 7pm.

The *Monthly Club Meeting for June* is being held on Tuesday, 6/11 starting at 6:30pm at [Four Bullets Brewery](#) in Richardson. The brewery is just on the east side of US75 a bit south of East Arapaho. The address is [640 N Interurban St, Richardson, TX 75081 \(map\)](#). Further detail on the meeting will be available to club members via Facebook and a broadcast email as the event approaches.

On **Thursday, June 13<sup>th</sup>** starting at **6pm**, we'll have a *Special Social Gathering* at the [Frisco Roughriders vs. Tulsa Drillers Game](#) at Dr. Pepper Park in Frisco, TX. The ballpark is located at [7300 Roughriders Trail, Frisco, TX 75034 \(map\)](#). Join fellow NTHBA club members and other North Texas beer lovers for the Party @ The Yard. The event features \$1 beers, food trucks,

tailgate games, a DJ and other activities. Fans can upgrade their tickets to enjoy the party from the Lazy River! Further details on the event, parking and tickets will come as game day approaches. The game starts 7pm, the Party @ The Yard opens at 6pm. Party @ The Yard is for fans 21 & older only.

On **Saturday, June 22<sup>nd</sup>** starting at **9am**, we'll have our June Brewday at Brian & Melinda Beyer's in Carrollton. As is customary, a light breakfast snack will be available as well as lunch around noontime. The Beyer's home is located at [2117 Rheims Carrollton, TX 75006](#) (map). Please join other club members by doing some mobile brewing; sharing a brew or two; and, sharing experiences and methods.

#### Future Activities

Thanks to members contacting me and volunteering for Brewdays and we have general plans set through September. For now, we'll pause on formalizing the hosts for the end of year brewdays. A host for the Fall (September/October) party has yet to be finalized, if you have an interest, please contact me. Based on our success with the RoughRider's Game in June, we're considering a club tailgate to an FC Dallas match in September.

If you are interested, or have thoughts for monthly club meeting locations or other social events, please talk to me at a club meeting or email me at [socials@nthba.com](mailto:socials@nthba.com).

*Cheers,*

*John*



Oh sure, I had this photo in the newsletter last month. For one thing, you smucks didn't give me any good pictures to post and also, I just like it so bite me.

## Competition Corner

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Definitely a busy month for competitions! We have the May club only competition results along with results from the Big Batch Brew Bash and Cactus Challenge. We will also have registration and a packing party for Operation Fermentation.

### **May Club Only Competition**

We only had 1 entry for last month's club competition that included Weissbier, Witbier and Saison - BJCP 10A, 24A, 25B. Andrew Kotas entered a Weissbier and picked up 3 more points in the Brewer Royale Standings giving him a 3 point lead over 2nd place. Congrats to Andrew and thanks for entering! I'll have a ribbon and gift certificate at the June club meeting.

**1st Place - Andrew Kotas - Back Porch - Weissbier (10A)**

Current standings for the Brewer Royale are listed below.

**Brewer Royale Standings (after May COC)**

Andrew Kotas – 6 pts

John Sutton – 3 pts

Fred David – 2 pts

Stephen Tyner – 2 pts

Doug Nett – 1 pt

Matt Parulis – 1 pt

The next COC comes up in **July** and includes **Euro Beers - BJCP Categories 2 - 8**. Drop off deadline will be in mid-July. More details in the July newsletter.

A quick reminder...if your COC entry places, you win a gift certificate to Homebrew Headquarters! First place receives a \$20 gift certificate, 2<sup>nd</sup> place receives \$15 and 3<sup>rd</sup> place receives \$10. Another great reason to keep an eye on the COC schedule and plan your brew days!

**2020 COC Schedule**

Speaking of club competitions, the 2020 COC schedule has been set! See below and start making some brew plans for the big beers!

March 2020	Irish & Scottish	14 & 15
May 2020	British Beers	11 - 13
July 2020	Lagers	1 - 3

September 2020	Extract - American Beers (at least 50% extract)	18 & 19
November 2020	Spiced Beers	30
January 2021	Trappist Beers	26

## Lone Star Circuit Happenings

### **Cactus Challenge**

The Cactus Challenge announced awards on May 11th. The club had 2 members place including a Reserve Best of Show for his Saison! Congrats to those who placed and thanks to those who sent entries!

- **Layne McBeath - Reserve Best-of-Show & 1st Place - Belgian & Strong Belgian Ales - French Saison (25B - Saison)**
- **Walter Hodges - 3rd Place - Spiced Beer - Cotton Headed Ninny Muggins - Winter Seasonal (30C)**

### **Big Batch Brew Bash**

Awards for the **KGB's Big Batch Brew Bash** were announced on 5/19. This year's BBBB style was Rye IPA (21B). Unfortunately, no one from the NTHBA placed in the competition.

### **Brewer of the Year Standings**

Fred David - 12 pts

Layne McBeath - 7 pts

Walter Hodges - 3 pts

John Sutton - 3 pts

Don Trotter - 3 pts

Dean Weaver - 2 pts

Matt Parulis - 2 pts

### **Operation Fermentation**

The next competition up on the Lone Star Circuit is the **Cane Island Alers' Operation Fermentation!** This comp includes all 2015 BJCP beer, cider, and mead categories! Registration opens on June 1st and closes on June 28th or whenever the 350 entry limit is met.

Op Ferm also includes a “Spec Ops” category and this year’s featured style is Imperial Stout! See the Op Ferm website for more info and registration. I will host a packing party for Op Ferm on Monday 6/24. **\*\*IMPORTANT NOTE:** Packing parties this year will take place at my apartment in north Dallas. If you are planning to send entries, email me at [firstVP@nthba.org](mailto:firstVP@nthba.org) to “RSVP” for the packing party. When we get closer to the date, I will send an email to those who responded with my address and contact info. This way, I have an idea of how many ppl to expect.

For more info on Lone Star Circuit competitions, please visit the [Lone Star Circuit](#) website.

### 2019 COC SCHEDULE

March 2019	IPAs	12C, 21A, 21B
May 2019	Weissbier, Witbier and Saison	10A, 24A, 25B
July 2019	European Beers	2 - 8
September 2019	Sour and Wild	23, 28
November 2019	Historical	27
January 2020	American Strong	22

## The Secretary’s Missive by Bill Lawrence

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Humm....what to discuss? Seems like after the Bluebonnet each year the rest of the schedule is almost anticlimactic (but still fun as opportunity to imbibe abounds). The Spring Party is history and a good time was had by all. As John will no doubt regale us with tidings of the social events yet to come, I’ll not delve into that topic in any depth at this juncture. Oh, it is my understanding that a couple of our members are in Belgium as I pen this. It is my extreme pleasure to report that I have not heard of any international incidents involving them which is a very good thing (and given the members in question, that is nothing short of a miracle, right up there with immaculate conception).

Of course, the Limbo is coming up a little latter in the year (see discussion elsewhere in this epistle for more detailed information) and I guess we can look forward to complaining that we didn’t win as much as we had hoped. Perhaps many of you brewed this last holiday weekend or

plan to in the immediate future. Remember to make something on the lighter side to enter so we can get a decent showing at our own contest. For those of you that are of the opinion that bigger is better, remember making a smaller beer is a really good way to build up a big yeast cake for those burlier brews. I do this all the time when I make lagers and it has been my experience that the yeast actually performs better in the second or third generation. For whatever reason, I really hate to make starters if I can avoid it and of course saving money is never a bad thing.

Well now that Memorial Day is past us I guess we can now steel ourselves for the heat which is sure to come. Yeah, it will making brewing a bit more sporting but I know you all can tough it out for your craft. Now for my monthly whine; if you want pictures in the newsletter (and I know damn well some of you just look at the pictures and don't bother with the text) I need content and I'm terrible with a camera so pony up. Until next time happy brewing and may God Bless America.

*Prost,  
Willy*

## Beer Porn

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Well, the beer porn submission this month strikes me as a bit kinky and generally I try for a more wholesome vibe in the newsletter but what the hell? This is a Piwo Grodziskie, also known as Grätzer by the German folk. Brewed at the National Homebrew Day event it's. 100% oak smoked wheat malt. Very low ABV, extremely light smoke character, and quite refreshing. This naughty fraulein is best enjoyed wearing tight fitting leather garments, or so I am told.

## The Treasurers Report by Jimmy Orkin

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### Summary:

Equity March end \$9,217.94.

Equity April end \$9,033.19.

*First, I want to thank Kelly Harris and Homebrew Headquarters for giving our members a 10% discount! Kelly's discount is the primary reason we have money in this club. Would you be willing to pay club dues if you did not get the discount at HBHQ? The next time and every time you are in HBHQ, tell Kelly and his people how much you appreciate their support of the NTHBA!*

New members in April: 3.

Members at March end: 99.

Current members at the time of this article: 111.

I want to remind you that the financials trail the newsletter because I write this article before the end of the month.

The final monthly reports are available on the club website at the following link:

<http://nthba.org/?q=groups/financials-corner/financial-statement-archive>

Please let me know if you would like to discuss any of the club's financial information. Also, please let me know if you would like additional or different information in this article.

We are in the extended full year period. You can renew your membership now and it will not expire until May of 2020. So go ahead and beat the rush to renew in May and renew your membership now. Also, if everyone renews now, you won't have to hear me say, "PAY YOUR DAMN DUES".

Our membership year runs June until May. If your membership is not current, please renew at Homebrew Headquarters or any club event. I'll be at most events and you can pay with a credit card. The membership fee is \$30 and will expire at the end of May 2020.

I or the officers always have membership forms and cards at all the club events. I'll send some email reminders. We will also keep you on the email list for a few of months into the new year even if your membership lapses.

*Brew Strong,  
Jimmy*

## The Minister of Education Report by Stephen Tyner

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### **Sometimes it Pays to be the Little Guy**

Have you ever thought that you could brew better beer if you had a 10bbl steam jacketed brew system with multiple fermentation vessels (FVs) because that is how the pros do it? If so, you are not alone. Many homebrewers feel that their limitations are due to their scale and that if they could just do it on a pilot system then everything would be better. This could not be further from the truth. While there are inherent advantages to being a pro brewer on larger systems, there are quite a few advantages to operating at the homebrew (10 gal or less) scale. I am going to share with you the advantages of operating at both the homebrew and professional levels.

#### **Homebrew Advantages:**

*Experimentation* – the homebrew scale allows you to buy crazy combinations of ingredients and try them. You want to add 1lb of hops to a stout? Go for it! You want to add chocolate malt to an IPA? Give it a whirl! These are things you can do at a homebrew scale that you are unable to do economically at the pro level. Most pro brewers don't have pilot systems so they may need to brew a batch that sells over a batch of something crazy.

*Inventory Management* – Raise your hands if you have a garage full of random ingredients you have accumulated from brewing beer? Most of us have our hands up. This is because we are able to buy and store a wide variety of malts, adjuncts, hops, yeast, etc. When you are dealing with things on the ounce level storage is not an issue for most. Pro brewers are limited since they must order 200lbs of a grain where we may only need 10lbs. They are storing pounds and pounds of hops and we are storing ounces. This gels well with the experimentation point above given that we are able to store all of those crazy ingredients we buy.

*Cost of Failure* – Raise your hand if you have brewed a batch that has bombed...I mean completely undrinkable? Many of us have our hands up...congratulations...you are out \$60 at most. Mistakes happen, it is homebrewing after all. Some would argue that if you don't fail from time to time you are not pushing the envelope. If a pro brews a dud they could be out several hundreds, maybe even thousands of dollars in ingredients, not to mention lost sale and TIME...they can't just turn around another batch on a dime. The cost of failure for them is very high and if you are a pro who fails often you may not be a pro for long.

*Wort Cooling* – It is a scientific fact that it is much easier to manipulate 5 gallons of a liquid than it is to do the same to 300 gallons. Homebrewers can cool down wort from boiling to pitching in about 15-20 minutes where it takes a pro brewer hours to cool down 300+ gallons. The additional time spent at high temperatures means you really need to monitor your bitterness as you will isomerize more alpha acids than you may want.

*Waste Disposal* – this is one that gets overlooked quite often. Most of us dispose of our spent grain and trub via garbage, composting, or pouring it down the toilet (in the case of trub). Whatever you do with it, it is not a major decision. These disposal methods are a big NO-NO at the pro level. What you do with your solid waste matters and depending on where you are it could come at a high cost with big fines for not disposing of it properly. While there are many things that are overlooked at the homebrew scale this is one that not many think about as most are focused on ingredients and brewing process, not cleanup.

*Stress* – If you are reading this then you consider homebrewing a hobby. Hobbies by nature are relaxing and something you enjoy doing. Sometimes you may brew a dud...so what? It is about learning something new, expanding a skill set, hanging out with friends, and enjoying beer which minimizes stress. At the pro level you add significant stress to the mix. When you have to brew and sell beer to make payroll, pay down debt, and support your family it may not be so fun anymore. Many pro brewers tell stories of long days, late nights, and hard work.

### **Professional Brewing Advantages:**

*Better Equipment* – this is one that I could catch some flak for since I have seen some shotty “pro” brewing systems. While it is true that your homebrew setup may be more sophisticated than some pro’s, I feel this is not the norm. All things being equal, the equipment at the pro brewer level is better as it is made to last. Do an internet search of some of the standard equipment and you will find sophisticated control mechanisms, transfer solutions, cooling set-ups, etc. Notice I didn’t say it makes better beer, I only said it is better quality and design...there is that old adage that a better club does not make you a better golfer.

*Better ingredients* – we live in an age where ingredients are a plenty for homebrewers. Gone are the days where you were limited to certain hops or yeast strains. We are able to get high quality ingredients from all over the world at the ounce level. That being said, many pro brewers get first dibs on these ingredients. Some microbrewers even have contracted acreage in hop farms to produce hops just for them (Alchemist does this for Heady Topper). The big boys own their own hop farms or have custom and proprietary yeast strains. The difference may be small in many cases but as a pro you will be able to get your Simcoe at a much more targeted AA% (within normal seasonal variance) than what we are stuck with buying at the homebrew level. To say it another way, we are often stuck buying what the other players didn’t want...which in most cases is fine.

*Better Consistency* – Because pros have equipment that offers them more control over their process and have access to better ingredients they are able to minimize batch-to-batch variation. This is critical for their business as consistency is the lifeblood of a brewery...if you don't have a consistent product then you have a problem.

*Product transfer* – One of the key issues at the homebrew scale is moving liquid from one vessel to another. It is clunky, you can oxidize your product and have sanitation risk. It also comes with a safety risk in the case of working with boiling liquid. At the pro level, you are most often pumping in stainless pipes from vessel to vessel. This minimizes exposure to air which means less risk of oxidation and, more importantly, less risk of getting burned.

*Experience* – the best way to get better at something is to do it often. Pro brewers are brewing multiple times a week where most home brewers may be lucky to brew twice a month. By having an outlet for their beer they are able to brew consistently to refine their process and really get to know ingredients and interactions.

*It is cool* – Let's be honest, one of the joys of homebrewing is having friends and family try your beer and compliment it. Imaging people actually paying for your beer and saying the same thing. You also get to design recipes, packaging, the bar design, etc. You get to have creative freedom in a large way. Opening a brewery is extremely challenging (and worth a future article) but there is a cool factor to saying "hey, my name is X and I own my own brewery."

There you have it. There are many inherent advantages to homebrewing that are often overlooked. The next time you think you would be better served brewing on a bigger system consider these.

*Brew Smart,  
Stephen*

## NTHBA Officers

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## Our Supporting Home Brew Stores



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## North Texas Home Brewers Association

The North Texas Home Brewers Assoc. is a group with an interest in beer and homebrewing. We meet the second Tuesday of the month at various locations around the DFW area. Visitors are welcome!

"Livin' the Brews" is our monthly newsletter. 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.



[www.NTHBA.org](http://www.NTHBA.org)