

LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association

Volume XXXIV

Issue VII - July 2019



Quick Sips for July:

7/2 - Officer's Meeting - Malarkey's Tavern - N Dallas

7/7 - Limbo Registration Opens

7/9 - Club Meeting - Londoner Addison

7/13 - July Brew Day - Chris Van Allen's House - Wylie

7/14 - July COC Drop Off Deadline - 5p - Homebrew Headquarters

7/20 - Summer Party - James Smith's House - Plano

Prez Sez by Matt Parulis

Happy Summer NTHBA! I wanted to say a big thanks to our Socials Coordinator, John Wherry for setting up the club event at the Frisco RoughRiders game a few weeks ago! We had about 15 - 20 club members come out! The weather was awesome and the beer was cold (unfortunately, so were the Rough Riders)! Great response from the members who attended so we will plan on getting some more events like this on the calendar!

OPEN CLUB POSITIONS

John Wherry has announced that he and his wife, Adele will be moving to Florida in early September. As of August 15th, John will be giving up his seat as socials coordinator (aka Party Boy) of the club to prepare for his move to the Sunshine State! A big thank you to John for his contributions to the club this year! He has been a valuable asset to the club coordinating events and bringing a fresh perspective to the direction of the club!

With that being said, we will need a club member to step in and coordinate events for the rest of 2019. This includes setting up the brew days for October, November, and December and coordinating the fall and winter 2020 club parties.

The club also has an open position for a competition coordinator for the rest of the year. 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 or any of the other officers.

LIMBO CHALLENGE

Registration for the Limbo Challenge opens this month! Entries can be registered until August 1st. Check in will take place the following Sunday (8/4) at the home of Brian and Melinda Beyer in Carrollton. Last year, we were just shy of 300 entries so we will need help with check-in and judging. All dates for the Limbo are listed below. Keep an eye on the club Facebook page and your email for more info on start times for check-in and judging. We are also in need of case boxes for Limbo. If you have extras or a connection who has lots of boxes, please email me and let me know.

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

Cheers,

Matt



Occasionally I am at a loss for words and perhaps this is one of those times. As I recall, I took this during the “research portion” of the Bluebonnet this past March. Just a couple of things that should be noted for the neophytes reading this. First of all, note the pinky finger grip on that beer, very urbane. Cigars are also a little cult in our club and Walter is shown here demonstrating how to suck on a yule log.

The First Sip by John Wherry

We had a busy June which included a special outing to a Frisco Roughriders game as well as other traditional activities. First of all - - -

Make sure your calendar has **Saturday, July 20th** reserved. We’ll have our Summer Club Social Gathering & Swim hosted at Julie Dyer & James “Smitty” Smith’s home at [4100 Camino Dr. Plano 75074 \(map\)](#). We’ll start at 6:30pm and wrap up whenever the last person leaves with swimming, beer, cigars, & more swimming. The planned eats are pork and chicken carnitas. Club members are requested to bring apps, sides, & desserts (plus plenty of beer) to share with the mains.

June Recap

The *June Officer's Meeting* was held on Tuesday, 6/4 at [The Londoner - Addison](#) in Addison. Discussions at the meeting focused on COC participation and judging as well as items related to the upcoming Limbo Challenge.

The *Club Meeting for June* was held on Tuesday, 6/11 at [Four Bullets Brewery](#) in Richardson. We had great weather for the evening so we split time between the inside pub and the back patio with a bit of corn hole competition. As is tradition, a number of raffle prizes were awarded by El Jefe.

On Thursday, June 13th we had a *Special Social Gathering* at the Frisco Roughriders vs. Tulsa Drillers Game at Dr. Pepper Park in Frisco, TX. About 20 NTHBA club members joined other North Texas beer lovers at the Party @ The Yard. The event featured \$1 and \$2 beers; a BBQ food truck; & tailgate games. It being Bark in the Park Night provided additional entertainment value.





On Saturday, June 22nd we had our *June Brewday* at Brian & Melinda Beyer's in Carrollton. We had a big turnout of brewers with four club members toiling over their kettles in the 90+ degree heat - - Bill James (Kolsch); Walter Hodges (English Bitter); Brian Beyer (Saison); and, Melinda Beyer (Apricot Sour Ale). In addition to the brewers, we had visits from around 20 club members during the day. Many thanks to the Beyer's for hosting a great day!





On Tuesday, June 25th our fellow club member, Dean Weaver, had his winning entry into the *National Homebrew Day Pro-Am* competition tapped and served at [Steam Theory Brewing](#). Dean's Rye-Lee-Coyote Rye IPA was enjoyed by all. Congratulations Dean!

July Activities

The **July Officer's Meeting** is being held on Tuesday, 7/2 at [Malarkey's Irish Tavern](#) in North Dallas. It's located at the southwest corner of the intersection of Trinity Mills and Addison Road at [4460 Trinity Mills Rd, Dallas, TX 75287 \(map\)](#). As always, club members are welcome to join. We'll arrive at 6:30pm and get going around 7pm.

The **Monthly Club Meeting for July** is being held on Tuesday, 7/9 starting at 6:30pm at [The Londoner - Addison](#). It's located at [14930 Midway Rd, Addison, TX 75001 \(map\)](#) and is just south of Beltline Road. As pretty much all know, the Londoner has a full menu that club members can order from.

On **Saturday, July 13th** starting at **9am**, we'll have our July Brewday at Chris Van Allen's at [1306 Maritime Ln. Wylie TX 75098 \(map\)](#). As is customary, a light breakfast snack will be available as well as lunch around noontime. Chris mentioned that he has a pool, so feel free to bring your swimming gear to cool off for what is likely to be a hot day. Please join other club members by doing some mobile brewing; sharing a brew or two; and, sharing experiences and methods.

On **Saturday, July 20th** we'll have our Summer Club Social Gathering & Swim at Julie Dyer & James "Smitty" Smith's home. See details at the very top of "The First Sip" section.

Future Activities

Thanks to members contacting me and volunteering for Brewdays and we have general plans set through September. It's time to establish hosts for the end of year brewdays. Additionally, a host for the Fall (September/October) party has yet to be finalized, if you have

an interest, please contact me. We're also considering a club tailgate to an FC Dallas match in late September or early October.

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.

Cheers,

John



Just in case any of you get rather “randy” when looking at stainless steel this picture should feed your kink. Of course, this is where the “sausage gets made” as it were in a professional environment.

Competition Corner

Happy Summer NTHBA! Now that July is here, we are just weeks away from the Limbo Challenge! Dates for Limbo are listed in the Prez Sez article. If you are able to help out with check-in and / or judging, please look out for announcements from the club about times for each event to start.

July Club Competition

The next round of the 2019 club competition will take place in July! This month’s COC focuses on **Euro beers** from **categories 2 - 8** in the 2015 BJCP Beer Style Guide. I will collect entries at the July club meeting on **Tues 7/9** at the Londoner in Addison (Note: please do not bring your entries into the club meeting on 7/9. I will collect them in the parking lot after the meeting.) Entries can also be dropped off no later than **Sun 7/14** by 5p at Homebrew Headquarters in Richardson. Current standings for the Brewer Royale are listed below. This month’s COC is a great way to test out some of those low gravity beers for Limbo!

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

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

Lone Star Circuit Happenings

July is one of the busier months for the LoneStar Circuit with registrations happening for 3 of the last 4 competitions on the 2019 calendar! Registration for the Austin Zealots' Homebrew Inquisition is open from 7/1 to 7/13. The NTHBA's own, Limbo Challenge registration is open 7/7 - 8/1 and the Alamo City Cerveza Fest accepts entries from 7/15 - 8/4. Awards for the Inquisition and Limbo will be given out in August and the Cerveza Fest awards are in September. None of the LSC comps announced awards in June so nothing to report. The next hardware handed out will be for Operation Fermentation on 8/10.

Current Brewer of the Year standings are listed below. The Brewer of the Year trophy is given to the club member who scores the most points in Lone Star Circuit competitions.

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

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

2020 COC Schedule

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

The Secretary's Missive by Bill Lawrence

As I pen this month's epistle I am freshly back from a week-long vacation in Utah. Why you might ask, would a beer soaked mature gentleman like myself be spending time in a state known more for procreation than interest in beer? Well as it turns out my gentle readers, I am a graduate of that august institution of higher learning the University of Utah. As fate would have it "The U" (as it is affectionately known), is one of the finest "ski schools" in this United States and in my youth I loved nothing more than skiing as much as possible (as the opportunity for procreation was seriously lacking). I also met my bride while in attendance and since it was our 40th wedding anniversary in June, we planned a romantic getaway to commemorate the occasion. Well, all of that is just dandy you are likely saying to yourself but how does any of that relate to fermented beverages or their consumption?

Well, I thought that beer laws in Texas were weird (which is why I started making my own 30+ years ago) but almost nothing matches the strange stuff going on in the beehive state. 3.2% beer is the law of the land there and thank the Good Lord that is by weight not volume (it works out to about 4% by volume). Apparently, they have loosened up a bit and you can now procure higher octane stuff but only in cans or bottles. There are however craft breweries in the state some of which make pretty nice stuff. You can go to their tap room and order a specific beer on tap and yeah, you guessed it, it will be no stronger than 3.2%. If you want the stronger stuff they will sell it to you but it will come in either a can or bottle. After figuring out what was going on I noticed another thing about this whole kabuki dance. It costs about \$5 for a pint of 3.2% beer but around \$9 or so for the so called "premium" or stronger beer. I guess if there is a way to make a buck out of this unholy arrangement those folks out there will find it. Unlike when I went to school there, you can buy beer in grocery stores (chilled) but as you might have guessed it's the 3.2% variety. The premium brews can only be obtained in state run liquor stores and at least in the establishment I visited the selection was meager and the beer was not cold. Bottom line, our boy Dean would not last 20 seconds in a situation like that so think about

our brothers and sisters in Utah before bitching too much about the Texas beer laws because relatively speaking, we have it good here.

If you have read down to my little blurb you have no doubt noticed that our “Social Dude” will be bailing on us at the end of the summer. Please take the opportunity to lay a big guilt trip on him and (serious for a moment) thank him for the great job he has done on our behalf. Finally, get your stuff together and get entries ready for the Limbo so that the club will at least have a respectable showing in our own contest. In closing I am wont to say may God bless America.

*Prost,
Willy*

Beer Porn



This is what you guys get when you don't send me pictures of your beers, I end up featuring one of my own creations. This is sort of a throwback homebrew, an American Brown ale. What makes this different than say Pete's Wicked Ale is the use of the newer hops in this case Mosaic. I really do like this stuff as it's tasty yet not real high octane just in case more than one is required. Also, it's really a pretty easy beer to make and the only strange thing I did to it was my patented "Instant Pot decoction" to jack up the caramel/malty flavors just a bit.

The Treasurers Report by Jimmy Orkin

Summary:

Equity April end \$9,033.19.

Equity May end \$9,314.87.

New members in May: 3.

Members at May end: 102.

Current members at the time of this article: 44 members for year 2020. Not a bad start.

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.

Ok, now I have to say it, **“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. My plan is to send a couple of renewal email reminders then I'll trim the email membership at the end of August.

*Brew Strong,
Jimmy*

The Minister of Education Report by Stephen Tyner

Water Chemistry 101

Water chemistry is sometimes seen as the “Pandora’s box” of brewing...not a lot of people know what’s inside but most would agree that it is important. Water chemistry can get really technical really quickly so many people search for a simplistic approach or ignore it altogether opting for spring water or just using tap or RO. Some people subscribe to the philosophy that if the water is good enough to drink, then it is good enough to brew. Simply put, water chemistry is necessary if you want to make exceptional beer *however* water chemistry alone will not make a bad beer great. Water chemistry is down the list of things to prioritize in brewing behind sanitation, fermentation temperature control, and proper yeast management. Since water is viewed as a conundrum for many, let’s set out on a journey to demystify it over the course of a series of articles...it is a complicated subject after all so one article is not going to cut it.

In this, the first article of the series, let’s talk about what exactly water chemistry is, the substances that matter, and what they do to your beer. Following articles will get into finding and interpreting your water report and actually modifying water profiles to achieve desired results.

So, what’s the rub? What exactly is water chemistry? Water chemistry is simply modifying your brewing water using acids, salts, or other substances to remove chloramines and chlorine (which contribute to off flavors), control mash pH, and accentuate certain flavors (maltiness, hoppiness, etc.) This can be done in three primary ways: using 100% distilled or RO (Reverse Osmosis) water to start with a blank slate, using straight tap water and adjusting accordingly, or blending the two. However you do it, you are just adding compounds to the water to adjust it. In general, most people are using 100% distilled/RO water or blending this with tap water as very few places have great brewing water coming from the tap.

The easy one is first, if you are using tap water then you want to remove chlorine and chloramine which can produce nasty off flavors. These compounds are added to municipal water supplies to further disinfect the water. They have no ill effects from your consumption of them in tap water but can have medicinal off flavors in beer. Chlorine can simply be removed by boiling the water for 20-30 minutes but chloramine will not boil off. The easiest way to remove both chlorine and chloramine is to dissolve campden tablets in the water and let it sit for 20 minutes. You do not need to do this if you use 100% RO or distilled water.

For pH, the widely accepted target range for your mash is 5.2-5.6 which is on the acidic end of the spectrum. Typically, municipal water supplies will have a pH level on the basic side (approximately 8-9) as this helps manage the pipes...acidic water corrodes pipes. Distilled and RO water typically come in around a pH of 7 which is considered neutral. In order to get the pH down to the 5.2-5.6 level we typically add (in addition to malts) an acid to the mash with lactic acid (88%) being the most common. Another alternative is to use an acidulated malt which is a base malt that has been kilned in lactic acid. The purpose of this specific malt is to lower pH and it is predominantly used in Germany due to the Reinheitsgebot (German Beer Purity Law). The malts you use in your recipe do matter here as malts lower pH with darker malts lowering them quite a bit. Whatever you do, you are simply trying to get your mash water which is a pH of 7 or greater down to 5.2-5.6 to give you the best flavors and yield. A word of caution, add your malts and salts first then test your pH before adding any acid. Malts and some salts impact pH so acid addition is seen as the last step to drop the mash pH.

When it comes to other substances, there are quite a few in our water but for brewing we are only concerned with six: Calcium (Ca), Magnesium (Mg), Sodium (Na), Sulfate (SO₄), Chloride (Cl⁻), and Total Alkalinity as CaCO₃.

Calcium (Ca)

Calcium helps improve beer clarity and low concentrations can lead to beer tasting watery. You generally want to target 50-150ppm but avoid going too high as it can lead to a mineral taste in your beer. If you are brewing a lighter beer then stick closer to 50ppm as it can be too robust for light lagers and ales if you are between 100-150 ppm. To add calcium you are generally using gypsum (CaSO_4), calcium chloride (CaCl_2), or chalk (CaCO_3).

Magnesium (Mg)

Magnesium is considered a yeast nutrient so you typically want a minimum of 5ppm. That being said, malts generally have it at enough of a concentration level to provide the yeast what they require. The target range is 0-40ppm and to add it to water you will use epsom salt (MgSO_4).

Sodium (Na)

Sodium has a flavor impact in the beer as it can accentuate maltiness however you can over salt beer easily. If you are brewing a Gose then perhaps this is desirable but in general, this can cause a metallic flavor in the beer. The target range for sodium is 0-100ppm and you increase sodium levels by adding either table salt (NaCl) or baking soda (NaHCO_3).

Sulfate (SO_4)

At last, we come to one of the key substances that enhances flavor. Sulfate can really enhance hop character in your beer and IPAs benefit from high concentrations. Sulfates lead to dry, crisp flavors which can enhance the bite of hops. You want to minimize sulfate concentration if you are brewing a malty beer like many lagers and pilsners. Typical ranges are 50-150ppm for most beer styles and 150-400ppm for pale ales and IPAs. To increase sulfate you add gypsum (CaSO_4) or epsom salt (MgSO_4).

Chloride (Cl^-)

A key thing to note here is that chloride and chlorine are not the same thing. Chlorine is a naturally occurring element and is added to water as a disinfecting agent (see above) whereas chloride is an ion of chlorine (has a charge) and does not attribute to any undesirable off flavors. Quite the contrary, chloride is used to accentuate malt flavors in beer. Think of the analogy chloride is to maltiness as sulfate is to hoppiness. Typical range of chloride is 50-150ppm and you don't want to go above 150ppm as it can taste too sweet (think Moscato wine). To increase chloride concentration you add either table salt (NaCl) or calcium chloride (CaCl₂).

Total Alkalinity as CaCO₃

The last thing we are concerned with is the alkalinity. This is usually expressed as calcium carbonate (CaCO₃). Alkalinity can raise mash pH (which is not desirable) but the bigger role it plays is that alkalinity is a measure of the buffering ability of the water which determines how easily you can change the pH. Simply put, if you have very alkaline water (>150ppm of CaCO₃) then it will take more acid to drop your pH than if you had less alkaline water (<40ppm of CaCO₃). Alkalinity isn't an entirely bad thing as dark beer styles like porters and stouts actually benefit from it. These beers use larger amounts of dark roasted malts which are naturally acidic so alkalinity can keep the pH from getting too low which leads to beer that tastes too sharp. Target alkalinity is 0-100ppm and to increase the concentration you can add baking soda (NaHCO₃) or chalk (CaCO₃).

There you have it, the what and the why to water chemistry. Tune in next month when we talk water reports.

*Brew Smart,
Stephen*

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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.



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