

# LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association

Volume XXXIV

Issue X - October



## Quick Sips for October:

10/1 - Officer's Meeting - Ron's Place - Addison

10/8 - Club Meeting - Tupps - McKinney

10/19 - October Brew Day - James Smith's House - Plano

10/26 - Fall / Halloween Party - Bill James' House - Plano

## Prez Sez by Matt Parulis

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### **2020 OFFICERS**

We are a little over a month away from the elections of the 2020 officers! Elections will be held at the club meeting on **November 12th**. Being an officer is not overly time consuming but it is necessary to keep all the great benefits like brew days, parties, and club competitions happening!

Each year the club has 5 elected and 2 appointed positions. A breakdown of the positions and their responsibilities is below. This is not a comprehensive list of all officer duties however it does talk about the major points. If any club members would like a full list, you can request a copy of the club bylaws by sending an email to [president@nthba.org](mailto:president@nthba.org).

- **President** - sets up and facilitates monthly officer and club meetings, writes Pres Sez article for newsletter, sets general direction of club. This is technically a 2 year term since the previous year's president serves as past president the following year.
- **Past President** - serves as an advisor to the president and other officers, casts vote on club matters in the event of a tie, and hangs out at meetings while other folks do the work.
- **First VP - Competitions** - coordinates club competitions, organizes packing parties to ship entries to LoneStar Circuit competitions, writes Competition Corner monthly article

- **Second VP - Socials (aka Party Boy)** - sets up club brew days and parties, coordinates other special club events, sets up Facebook invites for events, and writes First Sip articles.
- **Treasurer** - keeps club financials in order, sets up new members in the club and collects dues, and writes an article for the newsletter.
- **Secretary** - puts together the newsletter each month, takes notes at meetings and provides a recap afterward
- **Minister of Education** - one of the appointed positions. The MoE writes newsletter articles on various brewing topics and oversees the educational portions of events.
- **IT Director** - this is the 2nd appointed position and in recent years has been handled by one of the officers. This person manages the website and sends emails to the club. Next year, we will be looking at re-designing the Limbo website so someone with web design experience would be a great fit for 2020.

If you are interested in becoming an officer next year, please let me or one of the other officers know at a club event or you can email any of us. If elected, we also ask that you provide a short bio of yourself that we can publish in the December or January newsletter.

*Cheers,*

*Matt*



Yet another picture of the Limbo judging. Looks like Just Dave is deep in thought (likely ready to discuss beer foam) or perhaps he is passing a stone. Regardless, he does have a nice shirt there.

## The First Sip by Mike Grover

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Well last month I spoke too soon about making it through the hottest part of the year. Perhaps October will offer us some relief.

## Here is what we have on tap for October

The **October Officer's Meeting** is being held on Tuesday, 10/01 at [Ron's Place in Addison](#). Ron's Place is located at [4145 Belt Line Road in Addison \(map\)](#). Club members are always welcome to join us. We meet around 6:30pm and start with club business around 7:00pm.

The **Monthly Club Meeting for October** is being held on Tuesday, 10/08 starting at 6:30pm at [Tupps Brewery](#) in McKinney. Tupps is located at [721 Anderson Street in McKinney \(map\)](#). Come out and join us for some great beer!

On **Saturday, October 19<sup>th</sup>** starting at **9am**, we'll have our October Brewday at James Smith's house at [4100 Camino Drive in Plano \(map\)](#). The club will provide a light breakfast snack in the morning as well as lunch around noontime. There is a pool but it's October and NTHBA is not responsible for any shrinkage! Bring your rig out to brew or just come out to share homebrew and conversation.

On **Saturday, October 26<sup>th</sup>** starting at **6pm** we will have our fall party at Bill James' house at [2801 Glen Forest Lane in Plano \(map\)](#). The party will have a Halloween theme so bring your costume! Yes, Oktoberfest-wear counts as a costume. Look for more details as the date gets closer.

## A look back at September

The *August Officer's Meeting* was held on Tuesday, 8/6 at The Gingerman in Plano. Discussions at the meeting focused on club participation in homebrew competitions, upcoming officer elections, and future social activities.

The *Club Meeting for August* was held on Tuesday, 8/13 at Steam Theory Brewing Company in the Trinity Groves area of West Dallas. The turnout for this meeting was great but unfortunately we were drowned out by several score of young women watching one of the bachelor/bachelorette shows. Thus we didn't cover a lot of official club business. We were able to squeeze in the raffle at least, and of course enjoyed a great selection of craft beer and food.

The *September Brew Day* was held at Kevin Smith's house in Princeton. We had a lighter turnout than hoped, possibly because of the lingering summer heat that refused to relent. Those that showed up got to see Kevin's Brewzilla electric brewing system in action. We enjoyed pizza from a local joint and were even joined by a friendly brewery pig!



*Prost,*

*Mike*

Competition Corner

**September Club Competition**

The September COC included European Sour Ales from category 23 and American Wild Ales from category 28. We had a light turn out (i.e. 1 entry) but it would have been tough to beat the **Fat Finger Cherry Kriek** (Fruit Lambic - 23F) that **John Driscoll** entered! John has a habit of making great beers and this one was no exception! Congrats to John and thank you for entering! I will have a gift certificate and ribbon at the October meeting.

### **Brewer Royale Standings (after Sept COC)**

Fred David – 7 pts  
 Andrew Kotas – 6 pts  
 John Sutton – 3 pts  
 John Driscoll - 3 pts  
 Stephen Tyner – 2 pts  
 Doug Nett – 1 pt  
 Matt Parulis – 1 pt  
 Mike Grover - 1 pt

We have one more Club Competition in 2019! The Nov COC will focus on Historical Styles from category 27. The race at the top of the Brewer Royale Standings is very close! Let's get some historical beers brewed for the last COC of the year!

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!

### **Lone Star Circuit Happenings**

The last 2 Lone Star Circuit competitions for the year are the Alamo City Cerveza Fest and the Dixie Cup. Awards for Alamo City were announced on Sept 21st however as of "press time" the awards have not been posted on the Bexar Brewers site or Facebook page. I'll keep an eye on it and have more info in next month's newsletter if needed.

The Dixie Cup is the last Lone Star Circuit competition for the year. Judging is in progress and awards are set to be announced on October 19th. We have a fairly close competition at the top of the Brewer of the Year standings. Fred David is at the top of the standings and clinging

to a 4 point lead over Walter Hodges. Layne McBeath is still in the hunt as well! The results from the Dixie Cup will determine the Brewer of the Year for 2019!

### Brewer of the Year Standings

Fred David - 13 pts  
 Walter Hodges - 9 pts  
 Layne McBeath - 7 pts  
 Dean Weaver - 4 pts  
 John Sutton - 3 pts  
 Don Trotter - 3 pts  
 Matt Parulis - 2 pts  
 Stephen Tyner - 2 pts  
 Mark Stolle - 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

### 2020 COC Schedule

January 2020	American Strong	22
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
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*Cheers,*

*Matt*



Here is a picture of one of my favorite styles (and I'll make some more before the year is out). I can honestly say I have quaffed and example of this in the Hoffbrau House in Munich (but of course it was served in a liter stein.

## The Secretary's Missive by Bill Lawrence

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*The pressing issue for the club is the officer elections. We badly need some new blood to help run this piggy, the same old folks have been doing it for quite some time and it would be good to change things up a bit. Do you ever find yourself saying "those boobs have no idea what they are doing, even a moron could do a better job"? Well sure you have so why not grow a pair (and I mean that in a figurative sense since there may well be some ladies who wish to sign on, this is*

*an equal opportunity organization) and practice your leadership skills while assuming the mantle of command? I mean come on, do you really want to read more of my weak prose for yet another year?*

*Um, on a lighter note I believe we have a club party coming up. I have been given to understand that it is a costume affair so you can all unleash you inner fantasies. Of course in my august position I am honor bound to counsel restraint, oh... and just a tip but beware the hot tub. Well, I have pontificated enough for this month I think I'll fill up the rest of my space with photos; may God bless American and by all means, have a frothy fermented beverage on me.*

*Prost,  
Willy*



Here is an interesting photo, a black and white Oktoberfest picture. This looks like it was taken over in Addison and of course I just love going that that event every year.

## Beer Porn

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Here is a very nice looking Trappist Single. Frankly, I forgot who submitted this picture however I am grateful. I enjoy this style and I frequently make a Single so I can grow up a big pitch for one of the other Trippist offerings. Of course, the nice thing about this style is that you can have more than one pint without having a quasi-religious experience.

## The Treasurers Report by Jimmy Orkin

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### Summary:

Equity July end \$10,698.88.

Equity August end \$9,723.88.

New members in August: 5.

Members at August end: 70.

Current members at the time of this article: 78 members for year 2020.

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.

This is the last newsletter reminder for the 2020 year, **“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 September.

We are seeing the effect of the Limbo expenses like the medals we buy for three years. We bought a new PayPal credit card reader that can swipe or chip read. This should improve my ability to take credit cards for membership or raffle tickets.

It is time to start working on new Club Officers. Please consider being a Club Officer for 2020. Help make our club better. For our officer candidates, remember to give us a quick write up about yourself to include in next month's newsletter.

*Brew Strong,  
Jimmy*

## The Minister of Education Report by Stephen Tyner

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### **What the Kveik !?!**

Kveik is hot...both literally and metaphorically. If you have been keeping up with brewing you have no doubt heard of Kveik (Typically pronounced Ka-Wike)...the old world Nordic yeast strain that is getting lots of new love in the brewing world. While much of the attention this strain has received is from the last few years, the yeast itself is a very old strain from Norway. Let's take some time this month to learn more about the hottest yeast strain on the market.

Kveik is a word from Norwegian dialect that literally translates to "yeast" and has been used to make farmhouse ales for centuries. While a very old yeast, Kveik was very much unknown on the homebrew scene until a Norwegian technologist by the name of Lars Marius Garshol posted on his blog in mid-2018. [Lar's blog](#) is typically credited with providing the first real insight in how to brew modern styles with Kveik. What really caught the attention of homebrewers worldwide was the temperature range, alcohol tolerance, and fermentation time.

You see, Kveik is a powerhouse yeast that can ferment up to almost 100 degrees and knock out a 1.050 ale in just over 2 days. The challenge with conventional yeast is that once you get above 70 degrees you have to worry about fruity off flavors and if you go too high you have to worry about killing the yeast cells. With Kveik you can throw your worries about temperature control out the window which means you can save room in your fermentation chamber for that lager or have no worries about fermenting in your second bedroom in July. Another benefit with the temperature range is pitching temperature. If you are using ground water to chill in North Texas in the summer, it can be difficult to get down to a suitable pitching temperature for other ale yeast strains. This adds time as you may need to do an overnight chill in a fermentation chamber before pitching. With Kveik, once it is below 95 degrees you can pitch without worry of harming the yeast.

With temperature comes a time benefit as the higher temperature fermentations speed up the process exponentially. As stated above, it is possible to fully ferment many brews in as little as 2-3 days with Kveik. This really comes in handy when you need to knock out a brew really fast for a gathering. Kveik can also tolerate brews up to 10-13% depending on the strain so it is very versatile as it can be used for session ales up to big double IPAs.

So far we have gone on about the positives of this Wunderyeast, what about some negatives? It has been reported that lagers attempted with Kveik strains have not been as crisp as they should. Keep in mind that it is and has always been an ale yeast so it still has limitations. The strain does impart some fruit flavors naturally so may not be appropriate when you want a truly clean beer. Other than this, the main negative that many homebrewers face is finding it as it comes off the shelves quickly.

There are several different strains of Kveik with the most common commercial varieties being Voss Kveik (WLP4045, WLP518, OYL-061) Hornindal Kveik (OYL-091), and Stranda Kveik (OYL-057). Each of these

strains have slightly different flavor profiles but all go well with fruit forward hops. The key to get the flavor from Kveik is to pitch on the higher end of the profile (+85 degrees) and to underpitch so the yeast are stressed as this really brings out the character. It is not uncommon to see fermentation activity within one hour of pitching.

Kveik has really brought another dimension to IPAs as the pineapple, mango, and citrus flavors go very well with the hops used in IPAs. If you are looking for a way to keep more beers on tap due to fermentation chamber limitations or you want to figure out a way to cut down on your grain-to-glass time I suggest you give Kveik a whirl.

*Brew Smart,  
Stephen*

## NTHBA Officers

### President

Matt Parulis

[president@nthba.org](mailto:president@nthba.org)

### 1<sup>st</sup> Vice President

Open

[firstvp@nthba.org](mailto:firstvp@nthba.org)

### 2<sup>nd</sup> Vice President

Mike Grover

[socials@nthba.org](mailto:socials@nthba.org)

### Treasurer

Jimmy Orkin

[treasurer@nthba.org](mailto:treasurer@nthba.org)

### Minister of Education

Stephen Tyner

[education@nthba.org](mailto:education@nthba.org)

### Secretary

Bill Lawrence

[secretary@nthba.org](mailto:secretary@nthba.org)

### Past President

James Smith

[pastpres@nthba.org](mailto:pastpres@nthba.org)

## Our Supporting Home Brew Stores



300 N. Coit Road, Suite 134  
Richardson, TX 75080  
972-234-4411  
[www.homebrewhq.com](http://www.homebrewhq.com)

## 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)