

# LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association

Volume XXXV

Issue VI - June

## Quick Sips for June:

Officers Meeting	Flying Saucer - Addison	June 2 6:30PM
Club Meeting	Kelly's Craft Tavern Frisco	June 9 6:30PM
Brew Day	Brian & Melinda's	June 20 9:00AM

## Prez Sez by Mike Grover

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Greetings fellow homebrewers. I hope everyone has been able to stay safe as we wrap up the third month of the quarantine. As most of you are aware, businesses including restaurants and bars are beginning to open back up with certain restrictions. NTHBA is also planning on a return to normal(ish) business in June. We will have our June officers meeting on Tuesday, June 2<sup>nd</sup> at the [Flying Saucer](#) Addison location at 6:30 PM. We will have our first “in person” club meeting on Tuesday, June 9<sup>th</sup> at [Kelly's Craft Tavern](#) in Frisco at 6:30 PM. Kelly's is located at the northwest corner of Preston Road and Gaylord Parkway, just north of Highway 121/Sam Rayburn Tollway. They have a full menu and great beer selection. We will also be having a brew day on Saturday, June 20<sup>th</sup> at [Brian and Melinda Beyer's home](#) in Carrollton. We will keep apprised of any new rules or guidelines related to the COVID. In the event that any of these plans change, we will provide details via email and on Facebook.

*Cheers, Mike*

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## The First Sip by Stephen Tyner

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Alas, it is June and with it comes the possibility of actually having in person meetings and events. Most of the social agenda is still pending establishments and events fully opening but we do plan to have a brew day this month in addition to the club meetings.

The June brew day (first one since March!) will be held at The Beyer's on **Saturday, June 20th**. Plan is to start at 9am like usual and The Beyer's address is below:

Brian & Melinda Beyer  
2117 Rheims Dr  
Carrollton, TX 75006

We will continue to monitor the Covid situation and if necessary, will make any adjustments to events to ensure the safety of everyone. We will make sure to send an email to the club alerting everyone of any changes.

I for one am looking forward to seeing everyone and I feel that this month will be a positive step for the club as we begin to emerge from this situation.

Alas, it is June and with it comes the possibility of actually having in person meetings and events. Most of the social agenda is still pending establishments and events fully opening but things are starting to change so my hope is we can start getting some things on the calendar.

*Prost,*

*Stephen*

## Competition Corner by Fritz Schanz

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### The Club Only Championship (COC)

Due to COVID-19 concerns, the March and May COCs have been postponed. So, hang on to your award-winning beers until further notice. At this time, it is too early to make decisions on rescheduling and on the July COC.

Month	Beer Style	BJCP Category
March 2020 - <b>POSTPONED</b>	Irish & Scottish	14 & 15
May 2020 - <b>POSTPONED</b>	British	11 - 13
July 2020	Lagers	1 - 3
September 2020	Extract American	18 & 19
November 2020	Spiced	30
January 2021	Trappist	26

### LSC Competition Calendar

We have the following “updates”:

1. Cactus Challenge (Lubbock, TX) – canceled; may be rescheduled for fall
2. Lunar Rendezvous (Clear Lake, TX) – canceled; no word on a possible reschedule
3. Operation Fermentation (Katy, TX) – canceled for this year, and rescheduled for January 2021 (awards in February)
4. Big Batch Brew Bash (Houston, TX) – canceled for this year; rescheduled for next year (no date yet)
5. **Homebrew Inquisition (Austin, TX)** – LSC site indicates TBD; last year’s entry registration was July 1 – July 12
6. **Limbo Challenge (Dallas, TX)** – LSC site shows that registration ends July 28, awards Aug 28
7. **Alamo City Cerveza Fest (San Antonio, TX)** – LSC site shows that registration is July 6 – August 8, awards Sep 19

8. **Dixie Cup (Houston, TX)** – LSC site indicates TBD; last year's entry registration was August 16 – September 7

I will continue to assume that competitions will be held July onward. I am targeting beers for these competitions now, and I hope that others in the mighty NTHBA, the Bluebonnet Club of the Year, will also begin preparing.

## **Planning for the Homebrew Inquisition (Austin, TX)**

The next LSC competition is the Homebrew Inquisition, which is hosted by the Austin Zealots. The LSC site remains silent regarding this competition, but in the past, entry registration began about July 1 and ended July 12. This competition is a bit quirky in that it creates “thematic” categories out of the BJCP categories, which are based on style and country of origin. Last year’s entry guidelines are posted at

<https://inquisition.brewcomp.com/index.php?section=entry>

You might give some thought to a strategy for brewing and entering. Several issues come to mind.

1. Some of the categories are especially weakly entered.
  - a. Greater than 50% chance of winning a medal: 3 categories
  - b. Greater than 20% chance of winning a medal: 9 categories
2. A single beer can be entered in more than one category. For instance, a Scottish heavy can be entered in Sweet or Malty Beers and in Session Beers. Thus, you may get additional mileage out of your excellent beers. Case in point – last year, Justin Holman’s Comrade, won in both the Big & Boozy and Roasty categories.
3. Don’t overlook The Crusade or The Open Categories – these are the quirkiest, not really style specific, but their medal points count toward the LSC.

Homebrew Inquisition	2019 Entries	Percentage of Total Entries	Probability of Winning
Category 29: 1 - Sweet or Malty Beers	25	9.8%	12%
Category 30: 2A - Hoppy Beers	27	10.6%	11%
Category 32: 3A - Session Beers	36	14.1%	8%
Category 33: 3B - Lawnmower Beers	26	10.2%	12%
Category 35: 4B - Big & Boozy Beers	9	3.5%	33%
Category 37: 5B - Roasty Beers	13	5.1%	23%
Category 38: 6 - Yeasty Beers	29	11.4%	10%
Category 39: 7 - Lagers	35	13.7%	9%
Category 40: 8A - Sour Beers	6	2.4%	50%

Category 41: 8B - Smoky Beers	4	1.6%	75%
Category 44: 8E - Other Beers	3	1.2%	100%
Category 45: 9A - Meads	13	5.1%	23%
Category 46: 9B - Ciders	10	3.9%	30%
Category 47: 10 - Open Category	11	4.3%	27%
Category 48: 11 - The Crusade	8	3.1%	38%
<b>Total</b>	<b>255</b>		

## Comparing the Homebrew Inquisition 2019 to the Bluebonnet 2020

Let's put this competition into the context of the Bluebonnet 2020. Some startling details appear, and such details will appear time and again when comparing the Bluebonnet to the other LSC competitions. These data should encourage us all to enter.

Vital Statistics	Bluebonnet 2020	Homebrew Inquisition 2019
Categories	39	15
Entries	1345	255
Entries per category	34	17
Ave. chance of winning a medal	8.8%	17.6%
Categories with greater than 20% chance of winning a medal	1	9

The Homebrew Inquisition offers the first opportunity to continue our club's momentum so dramatically established at the Bluebonnet. Here our chances of winning a medal are more than twice those at the Bluebonnet, and we are presented with 9 categories in which our chances of winning are 20% or higher (minimum of a 1 in 5 chance – are you kidding me?).

Gird your loins – the spoils of war lay before us. Let us turn the horde of Viking-horned zealots into a docile flock of polled herefords!

*Cheers*

*Fritz*

## The Secretary's Missive by Bill Lawrence

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Like many, I have been working from home the last 2 ½ months and I have definitely learned a few things related to my job. As they say, necessity is the mother of invention. Given that, I have also been productive from a brewing standpoint. Since the start of this staying home deal, I have brewed a Belgian Blonde, Alt bier, German Pils, Swartzbier and the last weekend an American IPA. Some of these efforts are actually potable. This last weekend, besides brewing the IPA I cleaned all the taps on my kegorator. Now, if only I could bring myself to spend some time on my fermenting fridge.....

Besides fermenting beer, I have, for the last couple of years tried fermenting other things; mainly vegetables and milk to make yogurt. Yogurt is really easy to make and tastes great (plus it's cheap), fermenting vegetables is definitely a bit more dicey as I've produced a few err.....smelly disasters (and I'm likely being charitable). This last week I saw something on the internet about making sourdough bread. It looked interesting so I started working up a starter which so far at least looks like it's working. I thought maybe some pizza with sourdough crust might be interesting; we will see. It recently came to my attention that with this stay at home routine, bread baking has become rather fashionable so as usual I am on the cutting edge. Of course, much of the knowledge we gain through beer making is directly applicable to some of these other activities and it's fun to branch out.

Another aspect of this hobby is making brewing equipment at home. I know several of the club members have as much fun making their breweries automated or screwing around with brewing related equipment as they do drinking beer (well ok, almost). Anyhow, in that vein I have added an article to the newsletter about how to etch boilers which was submitted to your humble scrivener for publication. If any of you guys out there have experience making a better tool for our hobby or any other crazy damn thing, I would love to publish your ideas if you would write something up. It would add interest to the newsletter and the rest of us might well learn something.

Well, I'm now trying to figure out what to brew next. I may do a Belgian Dubbel. As propriety demands, it would need to be bottled with the corks and cages however I'm lazy as it's a bit of work. Did I mention that I really hate cleaning bottles? There is also some English ale to be brewed and I haven't done a nice English porter in a while. I guess I have waxed poetic long enough this month so I'll sign off. Be safe out there and as always, may God bless America.

*Prost,  
Willy*



I guess this could be called a Martzen ale as it's an Oktoberfest Bier brewed with ale yeast. Maybe even a Keller Oktoberfest Ale Bier?

## Beer Porn



Hopefully nobody will take offense but with this edition of Beer Porn I give you a threesome (you can tell my imagination is running wild stuck here at home). As you can no doubt tell, these are three wheat biers submitted by our own Dean Weaver. As of this writing, I do not know if these were homebrewed or not.

## The Treasurers Report by Jimmy Orkin

### Summary:

Equity December end \$8,969.79

Equity January end \$8,144.11

Equity February end \$7,793.51

Equity March end \$7,271.95

Equity April end \$ 7,253.62

New members in April: 0.

Members at April end: 96.

Current members at the time of this article: 95 members for year 2020.

Current members at the time of this article: 1 member for year 2021.

I want to reminder 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 clubs financial information. Also, please let me know if you would like additional or different information in this article.

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. We are in the year 2021 extra period. Join now for \$30 and your membership will not expire until end of May 2021.

I have not been by Homebrew Headquarters to pick up membership applications so there may be some new applications I have not received.

Now is the time to renew your 2021 membership. You can renew at Homebrew Headquarters. The membership fee is \$30 in cash or check at Homebrew Headquarters. HBHQ has the new 2021 Camero membership card. If we can start club events again, I will be present and can take cash, check or credit cards.

We had planned on a t-shirt program prior to the Coronavirus Pandemic. With not gaining members in two months, I am concerned about reserving the cash the club has until we see our membership start to grow again.

I or the officers always have membership forms and cards at all the club events.

*Brew Strong,  
Jimmy*

## How-To Corner by Walter Hodges

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### Etch Your Brew Kettles

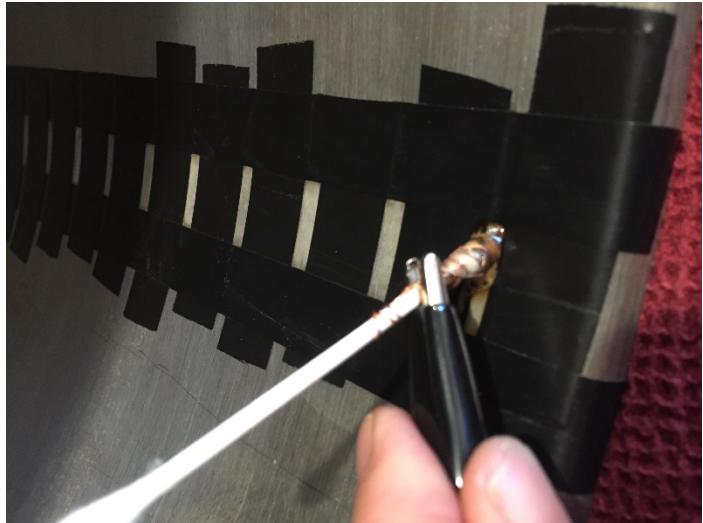
This is a simple project that can be accomplished in about an hour depending on how fancy you want to get. Etching your kettles will help you during the brew day with volume measurements, efficiency calculations and adjustments.

Supplies needed for this project are readily available and you probably have most of them in your home.

- Rubber or nitrile gloves
- White vinegar
- Salt
- Cotton swab
- Wire
- 9-volt battery
- Connector for the 9-volt battery (I picked up some at Altex Computers and Electronics)
- Electrical Tape
- Alligator clips (optional)
- Vinyl number stencils (I found some at Hobby Lobby)
- Grease pencil (optional)

#### Steps

1. Clean the kettle you are going to etch with soap and water. Rinse well.
2. Add 1 gallon of carefully measured water to the kettle
3. Use the grease pencil or electrical tape and mark the water line. Repeat until you have filled the kettle. If your kettle is straight sided, you can make several marks and measure the distance between the lines and use that measurement to complete the calibration of your kettle. Take your time during this step to ensure accurate measurements.
4. Use your electrical tape to build the marks.



5. Prepare the etching solution; to  $\frac{1}{4}$  cup of white vinegar add  $\frac{1}{4}$  to  $\frac{1}{2}$  tsp. of salt. Stir to combine the salt and vinegar. The salt ratio is not critical.



6. If you are using alligator clips, strip a bit of wire to wrap around the cotton swab, otherwise, strip an inch or so of wire that will be connected to your battery and wrap around the swab. **Be sure that this piece of wire will connect to the negative side of your battery.**



7. Connect the negative side of the battery to your swab and the positive side to your kettle. If you are not using clips, just tape the positive wire to the kettle.
8. Begin the etching process by dipping the wired swab into the salt and vinegar solution. Touch the swab to one of the taped marks. You should hear a bit of sizzle and see some discoloration. Keep the swab moving to ensure an even etch. After a few moments, wipe the etched area clean and check the marking. If the mark is not as visible as you would like, continue etching. **Unlike the demonstrator, be sure to wear gloves during the etching process since some stainless steels contain hazardous materials.**



## NTHBA Officers

### President

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### Secretary

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## Our Supporting Home Brew Stores



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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)

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