

# LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association

Volume XXXV

Issue VII - July

## *Quick Sips for July:*

Party	TBD	July 25 6:00PM
Brew Day	Kevin Smith's Home	July 18 9:00AM

## Prez Sez by Mike Grover

Greetings fellow homebrewers. Unfortunately, as most of you know, Texas has had to roll back its reopening plan due to a surge in COVID-19 cases. As part of this, all bars and taprooms are closed at this time and for the foreseeable future. As a result, we will have another virtual club meeting this month. We will send out details and a link as we get closer to the meeting date but expect the format to be similar to our May 2020 meeting.

June allowed us to have a little taste of "normalcy" with our first in-person meeting as well as our first club brew day in a while. Thanks to Brian and Melinda Beyer for hosting the brew day. We had three batches of beer brewed and surprisingly cool and comfortable weather for late June. After some initial confusion regarding seating location, our June club meeting went smoothly. We were able to acknowledge all our Bluebonnet Brew-off winners and handed out steins and medals to the winners in attendance. Congratulations to all our winners and to NTHBA for winning the Club of the Year trophy!

The Limbo Challenge homebrew competition will be held this August, but with several changes in response to the COVID situation and in the interest of maximizing safety for our judges and participants. We have a committee working out the competition details. Be on the lookout for updates via email and on our Facebook page in the coming weeks, and don't forget to enter your session beers.

*Cheers, Mike*

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## The First Sip by Stephen Tyner

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July is here and with it we start the second half of 2020...let's hope it isn't nearly as eventful as the first half was. This month brings with it several important club events including the annual summer party and The Limbo Challenge entry window.

As of now the intent is to have both the summer party and a July brew day however we will continue to monitor the Covid situation and make any schedule changes necessary to ensure the health and safety of club members. Please be patient as we are trying to plan these events even as new Covid policies are being implemented daily. Keep an eye on your inbox for club emails in July as that will be how details are shared with the club.

Before we get to the upcoming events, we will be using Eventbrite to register attendees to social events going forward. We will send club emails well in advance of any event with the registration link along with other key details. We ask that you register for the event after this email has been sent. Registrations are first come first serve and you will receive a confirmation after the process is complete. If you register and your plans change such that you are not able to attend please update the registration or email myself or any other officer and we can update it for you. This will open up a spot so other club members can attend.

**July Brew Day** (9am - Saturday, **July 18th**) - Kevin Smith has graciously offered to host the club for the July brew day. The address is 7422 County Road 466, Princeton TX. A registration email will be sent to the club with the details in the next week.

**Summer Party** (6pm - Saturday, **July 25th**) - Similar to the brew day, please monitor your email in the next 7-10 days as we will be sending information on the summer party. The email will contain location information, the Eventbrite registration link, and a link to the food sign up sheet.

Happy fourth of July to you and your family and may it be filled with fun and homebrew!

*Prost,*

*Stephen*

## Competition Corner by Fritz Schanz

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### ***In His Own Words: An Interview with Don Trotter***

This is a new feature for the Competition Corner. Its purpose is to recognize a member's achievement in competition and to have that member discuss the story behind his or her beer and, along the way, inform, inspire, and even entertain us.

***Don congratulations on winning two gold medals/steins at the Bluebonnet: Old Ale and Kolsch. Given the difficulty of winning in the Kolsch category and given that many of our club members avidly brew this style, can you discuss your winning Kolsch?***

***How did you develop the recipe? How long have you been brewing this beer, and has your recipe or process changed over time? In brewing this beer, were there any stylistic details that you wanted to emphasize? What do you believe are the greatest merits of this beer? What might you change, if anything, in the future?***

**Don:** The winning beer is actually Rich Harris's recipe, which I have made recommendations to over the years. We all (Rich Harris, Kelly Harris, and I) have been brewing Kolsch for a long time – since 1995. We've brewed more Kolsch than any other beer style. The beer is very sessionable, or you may say *approachable*. It's dry, usually at 1.010 FG, and although the bitterness is secondary to the malt, it carries the malt well. We've entered Kolsch so many times, that we have to brew it this way to get the judges' attention. Our target is a sessionable balance of flavor and bitterness that will stand on its own. The approximate stats are 1.050, 25 IBU, and 4 SRM. The base malt is German Pils, with some Munich and Vienna malts for character. Of course, the freshest noble hops are used in such a beer. That winning batch is long gone, and I now have a keg on tap from the following batch. It's pretty much time to brew another. I don't think we will change this beer. We haven't really changed it in quite a while.

***In submitting this beer to the Bluebonnet, what were your thoughts on how it might fare?***

**Don:** As always, it's questionable whether the beer will turn out – wort OG, IBU, and clarity. We split batches. We use different yeast. We even add water to fermenters. So, we start with a "similar" wort, pitch different yeast, and apply different fermenting schedules and temperatures, and it is no surprise that our beers turn out different. We then each make our own decision on whether our beer is competition worthy, of course, with tastings and confirmation. We then enter our beers, and then the "judging" happens. Because you've endured the foregoing explanation, it's time now to answer the question directly. I had high hopes. Really, it's not so easy to have confidence. Many years of entering have shown me that. Okay, I had *really* high hopes – this batch seemed to really hit the mark.

***What were some of the judges' noteworthy interpretations of the beer? Is there anything in the evaluation of your beer that you believe was overemphasized or overlooked?***

**Don:** Surprisingly, the scores from the first-round judging were 35 and 38. Those scores propelled the beer to the second round for another evaluation and finally onto the BOS. Overall, I felt the flavor scores were low, at 11 and 14. As a judge, I don't know how to reconcile that! I cannot identify anything in the score sheet to provide a satisfactory answer.

***For brewers new to this style, what are some of the real difficulties in brewing this beer? What are your recommendations for approaching this style?***

**Don:** Many prefer single infusion. Many find that Pilsner malt produces a haze in single infusion. The style calls for a step mash. I've even decocted for Kolsch. Providing some darker malts helps a little. If you can do a step mash, you will be fine. Otherwise, long aging and fining may be needed. I prefer not to fine but age, and not have to do either.

***Is there anything else that you would like to add?***

**Don:** Any light style is more difficult. There are less malt/adjunct flavors. Fermentation temperatures must be perfect for lighter styles.

## The Club Only Championship (COC)

The COC is moving forward! At the conclusion of the Limbo Challenge judging (Aug 9), we will judge the COC beers for March, May, and July, and we will announce the winners at the September meeting. Drop off locations:

- Homebrew Headquarters – Aug 1 – 7
- Mike Grover's house – Aug 8 – 9 (address: 1939 Castille Drive, Carrollton, TX)

This catchup period includes a large number of beers, many of which can be simultaneously entered in the Limbo Challenge and the Alamo City Cerveza Fest.

Month	Beer Style	BJCP Category
March 2020 – <b>judged in Aug at Limbo C</b>	Irish & Scottish	14 & 15
May 2020 – <b>judged in Aug at Limbo C</b>	British	11 - 13
July 2020 – <b>judged in Aug at Limbo C</b>	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
2. Lunar Rendezvous (Clear Lake, TX) – canceled
3. Operation Fermentation (Katy, TX) – canceled
4. Big Batch Brew Bash (Houston, TX) – canceled
5. Homebrew Inquisition (Austin, TX) – canceled
6. **Limbo Challenge (Dallas, TX)** – entry registration July 5 – 28, awards Aug 22

7. **Alamo City Cerveza Fest (San Antonio, TX)** – entry registration 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

### Planning for the Limbo Challenge (Dallas, TX) and the Alamo City Cerveza Fest (San Antonio, TX)

The Limbo Challenge and the Alamo City Cerveza Fest are both scheduled to be held, and the entry periods are quickly approaching. Note that both will be capped: the LC at 250 entries and the ACCF at 300. These two competitions will be the first since January, and they are likely to fill up quickly, assuming a pent-up demand to compete and additional time to brew. Thus, it is critical that you register your entries as quickly as possible after registration opens.

The tables below list entry profiles for the 2019 competitions. These may prove useful to you in determining what to brew and enter. Regarding the ACCF, I have a little difficulty in understanding some of the category groupings; however, these are quite fluid.

<b>Limbo Challenge 2019</b>	<b>Entries</b>	<b>Percentage of Entries</b>	<b>Probability of Medaling</b>
Table 60: Session IPA	7	3%	43%
Table 61: Belgian Ale	10	4%	30%
Table 57: British Brown	12	5%	25%
Table 63: Wild, Sour, Smoked & Woody	13	5%	23%
Table 55: German & Belgian Wheat	14	6%	21%
Table 62: Specialty Session Ale	16	6%	19%
Table 59: American Ale	18	7%	17%
Table 54: Amber/Dark European	19	8%	16%
Table 56: British Bitter & Pale	19	8%	16%
Table 64: Lawnmower Beer	19	8%	16%
Table 58: Scottish & Irish	21	9%	14%
Table 53: Pale Bitter European	22	9%	14%
Table 52: European Lager	26	11%	12%
Table 51: Light Lagers and Ales	31	13%	10%
<b>Total</b>	<b>247</b>	<b>100%</b>	

<b>Alamo City Cerveza Fest 2019</b>	<b>Entries</b>	<b>Percentage of Entries</b>	<b>Probability of Medaling</b>
Cider	11	4%	27%
Wheat Beers	12	4%	25%
Bitters	12	4%	25%
Melomel, Cyser, Sweet Mead	13	4%	23%
Doppelbock, Wood-Aged, Spec Wood Aged	14	5%	21%
Heavy Dark, Porter, Imperial Stout	14	5%	21%

Wild, Sour	15	5%	20%
Sweet, Tropical, and Irish	16	5%	19%
IPAs	17	5%	18%
Strong Scottish, British	18	6%	17%
Commonwealth & Brit Brown/Porter	19	6%	16%
Amber, Calif Common	21	7%	14%
Gratzer, Saison, Dubbel	21	7%	14%
Light	24	8%	13%
Adjunct, Fruit	24	8%	13%
Schwarz, Dunkles, Amber	28	9%	11%
Pale & European	31	10%	10%
	<b>310</b>		

*Cheers*

*Fritz*

## The Secretary's Missive by Bill Lawrence

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Well I was hopeful that we could get our club going again but sadly, it was not to be. Given that the bars were again closed on Friday, it seems we will need to do our boozing at home for at least the time being. Of course I suppose that is not all bad. If you are going to drink the swill you make you might as well take the time to make that swill the best you can so maybe the quality of our beers will improve out of necessity.

Many of my beers brewed lately did not come out as well as I would have liked and it took me awhile but I finally figured out what the problem was. At some point, my trusty fermentation refrigerator died and while that didn't necessarily cause problems when the weather was cooler, it sure as hell makes a difference now. Just a quick tip but when you are trying to make a German pils and it comes out tasting like a Belgian Abby Single, you should probably start looking at your fermentation temperatures. Anyhow, I took delivery on a brand new frig on Saturday so I should be in business again. The new frig doesn't have the "character" of the old one but it sure is pretty. I have a bad feeling that I may have to dump as much as 15-20 gallons of less than optimal beer but hey, one must suffer periodically for one's art. You know, if you don't screw the pooch once in a while you just aren't trying hard enough, right?

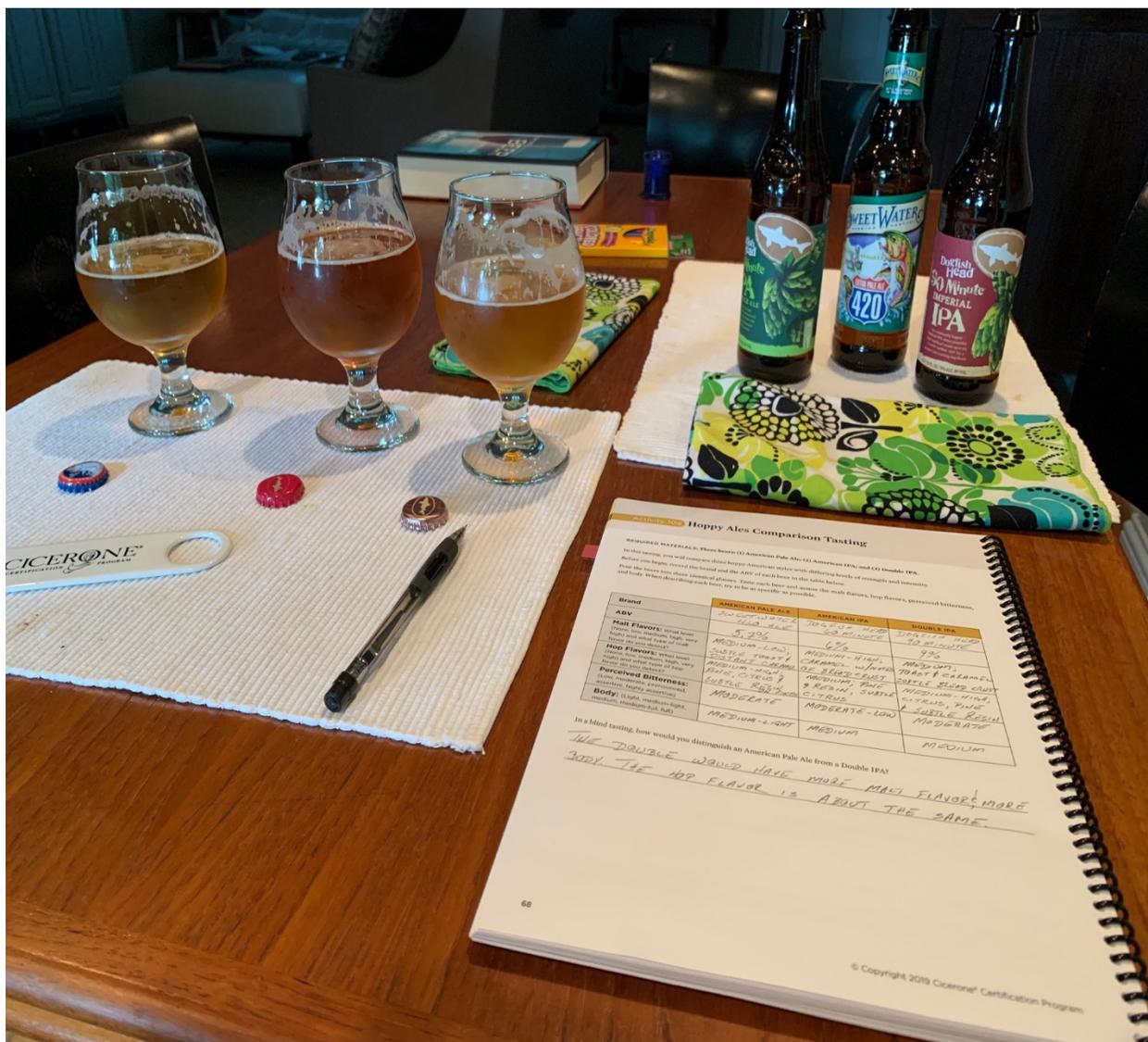
Um, the Limbo Challenge should be opening up for entries pretty soon. I know Fritz will browbeat us to enter and given his success at the last contest we all entered, we should probably sit up and take notice. Even with the issues enumerated above, I should be able to get a couple of entries ready (which hopefully I won't find yet another way to screw up). There is a 250 entry limit on the competition and we expect a lot of repressed desire to compete so it could fill up fast.

Ok, well this is enough of my musings for the month. At the risk of being political

### **Wear your damn masks**

and may God bless America, please be safe out there.

*Prost,  
Wilby*



Hum.....this is being portrayed as research however I know boozing when I see it. Oh sure, the organized taking of notes might distract the casual reader from what is really going on here however your author is not fooled.

## Beer Porn

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This is a first for this publication. I am given to understand that this is what is referred to as “hard seltzer” and it was made by one of our members in an effort to curry favor with his significant other. You will have to forgive your humble scribe as I have never had the pleasure of tasting one of these concoctions (although I understand it is very popular with the so called “younger crowd”). Anyhow, that looks like a bit of lemon there on the edge of the glass, maybe some ice and a bit of chill haze, the green particulate matter I cannot speak to. I can also not comment one way or the other on the glassware or presentation, as I do not know the proper protocol; please forgive my ignorance

## The Treasurers Report by Jimmy Orkin

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### 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

Equity May end \$7264.12

New members in May: 1.

Members at May end: 97 for the 2020 year.

Current members at the time of this article: 26 members for year 2021.

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.

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 the 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 Camaro membership card. If we can start club events again, I will be present and can take cash, check or credit cards.

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

*Brew Strong,  
Jimmy*



The master, plying his craft.



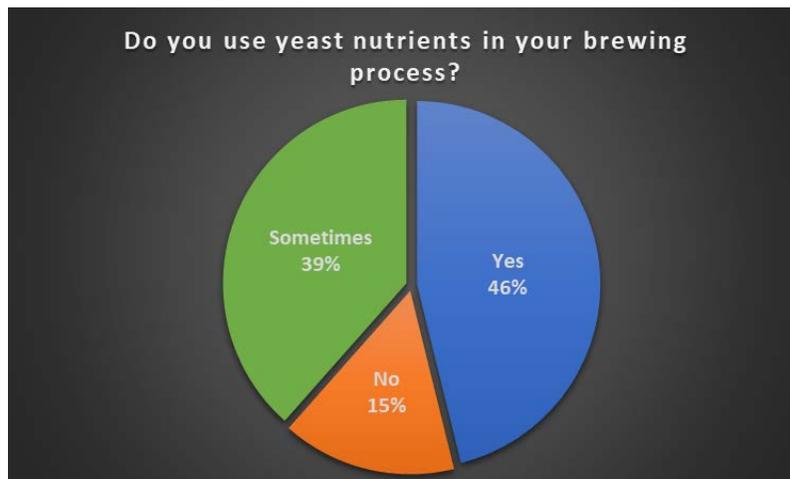
Guessing stout?

## Education by Smitty

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### Dispelling the Mystery: What are Yeast Nutrients and Why and When Should You Use them?

Recently, I took a poll from a group of brewers asking a simple question: When brewing BEER ONLY, in your current process, do you use any YEAST NUTRIENTS? Below are the results, and the good news is that the vast majority use yeast nutrients all of the time or most of the time.



While researching and formulating a seltzer recipe, I quickly learned it is critical to supplement your fermentable “sugar water” with nutrients so the yeast can achieve a cleaner fermentation and better final product. Along with sugar water, musts from honey and fruit, and even dry and liquid malt extract are totally absent of or at least deficient in the nutrients yeast cells need to do their job efficiently, completely, and cleanly. Until recently, I have never paid much attention to yeast nutrients since soon after I first started brewing, I have just about always used yeast nutrients in my brewing...primarily Wyeast Beer Nutrient Blend(1tsp/5gal) or Fermax(2tsp/5gal). It has just always been automatic for me.

I have been told by many that all-grain brewing should not require any nutrient supplementation. While you can get by without it, I have always looked at extra steps such as proper dosage of nutrients and aeration (oxygen is also a nutrient!) as insurance for a healthy and complete fermentation. Call it coincidence or attribute it to other factors, but with few exceptions, complete fermentations have never been an issue with my brewing process. Like many aspects of brewing though, the answers often lie in the details, and knowing WHY you are doing something often educates you on doing it the right way, or perhaps even not at all.

It is also worth noting that while yeast nutrients may not be necessary for standard all-grain brewing, it is highly recommended for high adjunct or higher gravity brews. Likewise, as mentioned above, extract brewers should also consider nutrient additions, and since the

majority of our yeast starters use DME, they too can benefit from nutrient additions. Finally, I read that liquid yeasts such as Wyeast already contain nutrients in the “smack pack”. This is merely a small amount of wort used to wake the yeast up and not intended as a substitute for when supplemental nutrients are necessary. It is really just there to show viability and nothing else.

Below, I will attempt to provide a list of the common yeast nutrients you will find in most homebrew stores, along with at least the generic summary of the ingredients. I have found that many of these yeast nutrients are proprietary and do not specify exactly what is in their blends, but rather provide more generic descriptions. Personally, I find this frustrating when you are seeking to understand exactly what you might need for a nutrient deficient solution, especially when making hard seltzer, mead, or cider. Further exacerbating this is that you can ask ten people what if any you should use, how much, and when, and come close to getting as many different answers...not an uncommon problem in homebrewing I might add. With that, here goes.

#### **COMMON INGREDIENTS IN YEAST NUTRIENTS AND WHAT THEY DO:**

- Zinc: Probably the most important nutrient, zinc is required for yeast growth, wort metabolism, membrane stability, and flocculation. The article referenced below speaks more to zinc in fermentation.
- Diammonium Phosphate (DAP): Nitrogen Supplement
- Amino Acids: Proteins that aid in cell metabolism
- Vitamins and Minerals: Various elements that help yeast health and wort metabolism
- Urea: Food grade nitrogen source
- Autolyzed Yeast Cells/Yeast Hulls: dead yeast cells that live yeast will scavenge for nutrients

#### **TYPES OF COMMERCIALY AVAILABLE NUTRIENTS AND PURPOSES:**

<b>Nutrient</b>	<b>Ingredients</b>	<b>Purpose</b>
Fermax	diammonium phosphate, dipotassium phosphate, magnesium sulfate and autolyzed yeast cells. balanced blend of amino acids, mineral, proteins and vitamins to ensure the best performance and improve the activity of yeast during fermentation.	Improve both the speed of your fermentation and its attenuation
Diammonium Phosphate (DAP)	a water-soluble salt that is often included in plant fertilizer to increase the pH of soil. It also delivers valuable nitrogen and phosphate to yeast cells.	deliver free amino nitrogen(FAN) to yeast cells

Wyeast Beer Nutrient Blend	blend of vitamins, minerals, inorganic nitrogen, organic nitrogen, zinc, phosphates and other trace elements	benefit yeast growth and complete fermentation/general use nutrient blend for wort
Fermaid K	ammonia salts (DAP), free amino acids (organic nitrogen derived from inactivated yeast), sterols, unsaturated fatty acids, key nutrients (magnesium sulfate, thiamin, folic acid, niacin, biotin, calcium pantothenate) and inactive yeast	Yeast nutrient with DAP
Fermaid O	autolyzed yeast nutrient with a high content of organic nitrogen (amino acids). It is formulated without DAP.	Organic yeast nutrient without DAP
GoFerm/Go-Ferm	Inactive yeast that contains vitamins (e.g. panthothenate, biotin), mineral nutrients (magnesium, zinc, manganese), and amino acid. Micronutrients that are absorbed only during the rehydration step of active dry yeast.	GoFerm is specifically for rehydration of dry yeast. It was developed to enhance kinetics and thereby potentially avoid problem fermentations. Add Go-Ferm to water before adding the selected active dried yeast culture. The yeast soak up the valuable bio-available micronutrients as they rehydrate. Infusing yeast with these essential nutrients arms them against ethanol toxicity and optimizes nutrient availability to the rehydrating yeast culture. The result is fermentations that finish stronger.

In summary, consider using a yeast nutrient when what you will be fermenting has or may have a potentially low level of nutrients available for the yeast to perform its duties to the best of its abilities.

Of course, by no means is this an all-encompassing guide to using yeast nutrients. It really only scratches the surface, but hopefully provides somewhat of a foundation. Some of you out there have a great deal more knowledge on the topic than I have learned. Hopefully for many at least, this has helped dispel some of the mystery. Let me know what you think, or if you have any additional information to share, please drop me a note at [education@nthba.org](mailto:education@nthba.org).

*Cheers!*

*Smitty*

Sources:

What, Exactly, IS Yeast Nutrient?

<https://beerandbrewing.com/what-exactly-is-yeast-nutrient/>

Zinc in Fermentation

[https://bsgcraft.com/Resources/CraftBrewing/PDFs/Brewing Processes and Techniques/ZincInFermentation.pdf](https://bsgcraft.com/Resources/CraftBrewing/PDFs/Brewing_Processes_and_Techniques/ZincInFermentation.pdf)

Go-Ferm Technical Data Sheet

[http://www.eaton.com/ecm/idcplg?IdcService=GET\\_FILE&allowInterrupt=1&RevisionSelectionMethod=LatestReleased&noSaveAs=0&Rendition=Primary&dDocName=PCT\\_870238#:~:text=LALVIN%20GO%2DFERM%20yeast%20nutrient%20is%20a%20new%20and%20innovative,mangane%2C%20and%20amino%20acid.](http://www.eaton.com/ecm/idcplg?IdcService=GET_FILE&allowInterrupt=1&RevisionSelectionMethod=LatestReleased&noSaveAs=0&Rendition=Primary&dDocName=PCT_870238#:~:text=LALVIN%20GO%2DFERM%20yeast%20nutrient%20is%20a%20new%20and%20innovative,mangane%2C%20and%20amino%20acid.)

Amino Acids

<https://beerandbrewing.com/dictionary/MvKssCQVC2/>



Brewday in progress

## NTHBA Officers

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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)