

LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association

Volume XXXVII

Issue I - January

Quick Sips for January:

Officer Meeting	January 5th 6:30pm	Zoom
Club Meeting	January 12 th 6:30pm	Zoom
Brew Day	January 16 th 9:00am	Grover's Home Carrollton

Prez Sez by Stephen Tyner

Happy 2021! I believe I speak for many of us when I say that I am looking forward to putting 2020 in the rearview mirror. It goes without saying that it has been a challenging year but I do believe 2021 and beyond will be bright. I want to start the newsletter by thanking last year's officers and introducing the 2021 NTHBA officers:

2020 Officers

President - Mike Grover

1st VP (Competitions) - Fritz Shanz

2nd VP (Socials) - Stephen Tyner

Treasurer - Jimmy Orkin

Secretary - Bill Lawrence

Minister of Education - James "Smitty" Smith

Past President - Matt Parulis

2021 Officers

President - Stephen Tyner
1st VP (Competitions) - Fritz Shanz
2nd VP (Socials) - Terry Olinger
Treasurer - Walter Hodges
Secretary - Bill Lawrence
Minister of Education - James "Smitty" Smith
Past President - Mike Grover

The new year brings with it some positive news as Covid vaccines are being administered which means we may be able to have in person gatherings at some point this year. Unfortunately we will be holding the January club and officer meeting over Zoom as we continue to monitor the situation.

2021 on the homebrew front will certainly be starting off with a bang. Operation Fermentation and Bluebonnet are right around the corner. I expect there to be more competitions this year as clubs have had an opportunity to make the necessary safety adjustments. There will certainly be many opportunities for Fritz to whip us into competition shape.

I'm looking forward to the opportunity to work with the officer team to ensure the NTHBA has a successful 2021!

Prost, Stephen

The First Sip by Terry Olinger

2020 is finally behind us! Looking back, what started off as a normal year for social activities rapidly turned into social distancing, event cancellations, zoom meetings and limited attendance for brew days. Unfortunately, 2021 will start the same way but I am hopeful that, as the year progresses, we can get back to in person socializing and finish the year with a winter party. Thanks Steven, and all of last years officers for all the extra work you put in in 2020. That said, lets move on to 2021.

Here's what's on tap for January

Monthly Officers meeting will be held Tuesday January 5th at 6:30pm over Zoom.

Monthly Club meeting will be January 12th at 6:30pm over Zoom. As usual socializing for the first 30 minutes and official business starting around 7:00pm. Zoom link will be sent our prior to the meeting.

Brew day will be January 16th at 9:00AM at Mike Grover's house, (1939 Castille Drive Carrollton, TX). An Eventbrite email will be sent to the club in the coming days so members can register to either attend or brew. Attendance for brew days will continue to be limited attendance until COVID guidelines are relaxed.

Looking forward, there will not be a club brew day in February due to Bluebonnet Judging. We will be scheduling additional monthly brew days starting in March.

Prost,

Terry

Competition Corner by Fritz Schanz

2020 COC Winners

The 2020 season has come to a close, and with this, we can now announce the Brewer Royale and the Brewer of the Year. These positions were contested strongly, with many club members placing in both.

2020 Brewer Royale

Matt Parulis is our 2020 Brewer Royale. Congratulations Matt! This year's COC brought exciting moments, great beers, and table-pounding judging sessions. Some of the entries were hotly contested, and it appeared that there was strong interest going into September and November. However, in the waning months of competition, many in the winner's circle chose to rest on their laurels. But not Matt. He maniacally clung to the dream, and pulled ahead by delivering two exceptional beers.

I expect that this next year will showcase even greater competition, camaraderie, and quality beers.

- 1st Place (9 pts) – Matt Parulis, \$75
- 2nd Place (5 pts) – Steven Frank, \$50
- 3rd Place (3 pts) – James Smith, \$12.50
- 3rd Place (3 pts) – Stephen Tyner, \$12.50

2020 Brewer Royale Leader Board			
Month	Beer Style	BJCP Category	Winner
Jan 2020	Strong American Ale	22	Stephen Tyner (1st) - Double IPA; Steven Frank (2nd) - Wheatwine; Dean Weaver (3rd) - Wheatwine
Mar 2020	Irish & Scottish	14 & 15	Steven Frank (1st) - Scottish Export; Fritz Schanz (2nd) - Irish Extra Stout
May 2020	British	11 - 13	James Smith (1st) - 544 Best Bitter
Jul 202	Lagers	1 - 3	Matt Parulis (1st) - Coal Cracker Pale Lager
Sep 2020	Extract American	18 & 19	Matt Parulis (1 st) - Coal Cracker Rye
Nov 2020	Spiced	30	Matt Parulis (1 st) - Coal Cracker Warmer

2020 Brewer of the Year

Fritz Schanz is our 2020 Brewer of the Year. Congratulations Fritz! This year's Lone Star Circuit was made difficult by COVID. Several competitions were canceled, and most others were reduced in size and scope. However, opportunities existed if one remained patient and

persistent. These two traits were precisely what propelled Fritz's success, plus a modest dose of ambition.

We had many club members that placed in the Lone Star Circuit, and evidence suggests that we are trending to participate even more next year. We also have new club members that are highly engaged in competitions. Note that Mark Rendon, Bluebonnet Best of Show winner, achieved 12 points, giving him a 4th place in the LSC standings. (Because most of his points were achieved before joining the NTHBA, he was excluded from the NTHBA rankings.)

1st Place (23 pts) – Fritz Schanz, \$75

2nd Place (8 pts) – Daniel Boyd, \$50

3rd Place (6 pts) – Don Trotter, \$8.33

3rd Place (6 pts) – Matt Parulis, \$8.33

3rd Place (6 pts) – Walter Hodges, \$8.33

2020 Brewer of the Year Leader Board		
Name	LSC Placement	Points
Fritz Schanz	3 rd	23
Daniel Boyd	Tied for 6 th	8
Don Trotter	Tied for 8 th	6
Matt Parulis	Tied for 8 th	6
Walter Hodges	Tied for 8 th	6
Steven Frank	Tied for 9 th	5
Layne McBeath	Tied for 9 th	5
Fred David	Tied for 10 th	4

2021 COC

The calendar for the 2021 COC is as follows. Brewing these beers competently is a hard-earned skill, and good beers in these categories will make you popular with your friends and push you into the winner's circle in beer competitions. Let's grow our club competitiveness in the COC; it benefits us all in so many ways.

Month	Beer Style	BJCP Category
Jan 2021	Trappist Ales	26
Mar 2021	IPAs	12C, 21, 22A
May 2021	Fruit Beers	29
Jul 2021	German Lagers	4; 5A,C-D; 6A,C; 7A,C; 8; 9A-B
Sep 2021	Belgian Ales	24, 25
Nov 2021	Smoke Beers and Wood-Aged Beers	32, 33
Jan 2022	Stouts and Porters	9C, 13C, 15B-C, 16, 20, 27 PP Porter

2021 External Competitions

Operation Fermentation (hosted by CIA)

The first competition for 2021 is Operation Fermentation, and it is rapidly approaching. As remarked earlier, this is a popular competition, and this year it filled up in less than 48 hours. I should also say, it is one of the best run competitions in the state by a superb club and staff. There will be 495 entries from 134 participants, which translates as 3.7 entries per person. The 1st place prize this year is a beautiful custom goblet.

Note the requirement for 4 bottles; this competition will be judged at multiple sites, hence the additional bottles.

- Operation Fermentation: hosted by the Cane Island Alers
- Entry Registration: closed
- Competition Entry Limit: 450 paid beers
- Personal Entry Limit: 15 paid beers
- **Number of Bottles Required: 4**
- Entry Drop-Off: Jan 8
- Judging: Jan 16 thru Feb 20
- Awards Ceremony: Feb 27
- Registration Website - <https://opferm.cialers.org/>
- **Entry Pickup: Homebrew Headquarters, Jan 5 noon. On the following morning of Jan 6, Fritz will drive the beers to the Houston drop-off point.**
- **Note on packing your bottles: You don't need to pack your bottles as securely as if they were being shipped by UPS. However, you will want to provide some internal cushioning / safeguards in the boxes. I'll take good care of the boxes on the smooth drive down (in my truck cab). However, once at the drop-off location, these boxes will be moved to a login location. They should be handled carefully, but one never knows.**

The Bluebonnet (hosted by North Texas Area Clubs)

The Bluebonnet is the second-largest homebrew competition in the world, and it is critically important to individual and club success in the Lone Star Circuit. It also offers the best first-place prize in the world – The Stein!

Two new issues: (1) each category will be limited to 48 entries, (2) after registering your entries, you must pay for those entries within 24 hours; if not paid, the entries will be deleted. The significance for you is that these categories exist as a first-come, first served basis. Although most categories probably will not reach the max limit of 48, one never knows. So register early, and pay immediately.

- Bluebonnet Brew-Off: hosted by area clubs in North Texas
- Entry Registration: Jan 3 thru Jan 22
- Competition Entry Limit: 1,525 paid beers
- Category Entry Limit: 48 entries
- Personal Entry Limit: 20 beers; **entries will be deleted if not paid for within 24 hours**
- Number of Bottles Required: 3
- Entry Drop-Off: Jan 3 thru Jan 28, Homebrew Headquarters
- Judging: Feb 5 thru Feb 20
- Awards Ceremony: Mar 20
- Website -- <https://bbbrewoff.com/bluebonnetbrewoff/upcoming-event/>

New Year's Resolutions for 2021

So, in relation to homebrewing, what are your New Year's Resolutions? I have some big ones, and I'm taking these seriously.

- I will learn to brew German and Czech lagers.
- I will learn to perform a decoction mash.
- I will learn to enjoy and brew sour beers.
- I will learn to brew in those categories that our club has shown competitive gaps (December Newsletter) to help our club's position in the LSC standings.
- I will compete more and will compete with greater purpose.

What are your resolutions?

Regards,

Fritz



Well this is an example of my favorite sour. Apparently there was some research going on over the holidays.

The Secretary's Missive by Bill Lawrence

As you read this, I suspect many of our esteemed membership will be nursing prodigious hangovers; to that I say "this too shall pass". 2020 was by any measure a very difficult year except I guess for the stock market (and if anybody understands that I would love you to clue me in). Everyone I know knows somebody who has been touched directly by the virus and of course, our club was no exception. I am hoping with the vaccine being rolled out maybe things will get better and it is my prayer that those infected will soon regain full health. Club activities have naturally been severely curtailed and I know that a bit more patience on that score is going to be required but at least there is an end in sight. Fortunately, I have been practicing my solo drinking for many years so sheltering in place did not cause me any undue angst in that regard anyway.

At this writing, we are roughly a month out from the due date for Bluebonnet entries to be submitted. My plan is to brew one more batch to make that deadline and I again need some divine intervention to avoid the dreaded "skunking" that competition can easily dole out. For any of you neophytes out there, some styles are much better fresh than others. My suggestion would be to consider quick maturing ales, low gravity offerings and a personal favorite, German wheat beers (hell, you don't even need to wait for it to clear plus it's much better young). If you have never entered a competition before, this year is a great time to become "deflowered" as it were. It is rather like the pleasures of the flesh; if you are going to go down you might as well experience that milestone with the best, right?

As is usually the case, a new slate of officers takes the helm this month. Although we voted this year via the internet, I am aware of no voter irregularities. There are some protocols the commoners need to be aware of on the New Year. Stephen is now our Fuhrer and it would be appropriate to genuflect in his presence and if offered, kissing his ring in a show of fealty is a nice touch. As for myself, the body politic foolishly allowed me to continue as your humble scribe. To that end, I need pictures for the "beer porn" section as well as filler because some of the officers are not as prolific with a pen as our beloved competition director.

Well enough of this, be safe out there my friends and as always may God bless America.

*Prast,
Willy*

Beer Porn



The Treasurers Report by Jimmy Orkin

Summary:

Equity December 2019 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	\$7,264.12
Equity June end	\$7,592.85
Equity July end	\$9,438.47
Equity August end	\$8,269.31
Equity September end	\$8,090.79
Equity October end	\$8,119.41
Equity November end	\$8,100.69

New members in November: 1.

Current members at the time of this article: 52 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.

Homebrew Headquarters may have applications I need to pick up.

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.

Jimmy's Brewing:

Since the last newsletter I have brewed an English Porter, Best Bitter and a California Common. The Cal Common is still in the fermenter. The last beer before Bluebonnet will be a Hefeweizen. I had multiple issues with my temperature sensors on the new system. The worst problem ended up being a broken wire in the sensor wiring harness in the stand. It was difficult to diagnose. I now know I need to develop some diagnostic screens into the Brewtroller to assist when things go wrong.

Bluebonnet is almost here. Some of the new changes you need to be aware of are:

- 48 entry limit in all Medal Categories
- 24 hour limit to pay for your entries. Entries over 24 hours old will be removed.
- Login will be distributed with all the entries at a single location doing a table sort at the end.
- Judging will be distributed. The plan is to have 13 site-weekends judging 3 tables per site-weekend. Some of the site-weekends will be at the same person's house.

I'll talk about what I know at the next club meeting.

*Brew Strong,
Jimmy*

Minister of Education Smitty

Brewing with Invert Sugars

At the December brew day, we brewed a Saison with an American slant, much akin to Boulevard's revered Tank 7. The recipe called for 3 pounds of light invert sugar to a 10-gallon batch. By the time you are reading this, I will have also produced a Best Bitter that calls for a pound of No. 2(30-35 SRM) invert sugar.

As most of you know, adding any form of pure fermentable sugar increases the fermentability of the wort that should result in a lower final gravity and drier finish. In other words, boost the ABV while generally reducing the body of the finished beer. This is fairly important to many styles, particularly Belgian and English. Traditionally in Belgian beers, candi sugar derived from sugar beets is used at varying amounts and color levels. However, other sugars ranging from white cane, brown, corn, or honey are also used across the ranges of styles that would be appropriate for it. Invert sugar is one of those fermentable ingredients that some may never have heard of or have heard of but do not know much about. I will attempt to explain what invert sugar is, how it is made, and an example recipe utilizing it.

Invert sugar, also known as invert syrup or invert sugar syrup, is a liquid that contains a mixture of two simple sugars: glucose and fructose. Traditionally, it has been used in baking and candy making due to it having a sweeter taste and good moisture retention in baked goods. Simple sugars are single unbonded molecules called monosaccharides. Common sugar(sucrose) is classified as a disaccharide and are two monosaccharides bonded together. Other examples of disaccharides are lactose and every brewer's favorite maltose, which we all know is the basis for wort production. Maltose is comprised of a two-glucose molecular bond.

Invert sugar syrup is produced in many ways with one of the most common being the combination of white sugar(sucrose), water, and an acid, typically citric or cream of tartar(tartaric acid). I am sure commercially, there are more expeditious chemically-induced mass production methods. Although it can be purchased online or from any baking supply store, it can be somewhat costly, and color choices are limited. Fortunately, it is probably one of the easiest things to make yourself and to whatever color(and depth of flavor) you desire. You just need 3 ingredients, a candy thermometer, and a little bit of time...sometimes a lot of time depending on your desired color, but I can at least offer a way that requires less attention. Incidentally, the darker



colored syrups can offer flavors such as caramel and honey in varying degrees.

Invert Sugar Recipe(multiply amounts as needed):

Ingredients:

- 1 pound cane sugar
- 1 pint water, preferably filtered or distilled
- ¼ tsp citric acid or cream of tartar*

Cream of tartar is said to provide a more honey-like character. I have not tested this.

Equipment:

- Saucepan
- Pastry brush with extra water
- Candy thermometer

Combine ingredients and heat to 230° using candy thermometer. Slowly heat to 240°. Lower heat and maintain temperature between 240° and 250° for time required to reach color level below. Using the pastry brush and water, knock down any crystals from the side of the saucepan. Once desired color is reached, turn off heat and allow to cool completely. Syrup can be packaged however you desire. Vacuum sealing works very well if you are able. Place your bag inside a tall slender container, pour syrup in and seal.

Color Table with Cooking Times*:

Color	SRM	Time
No. 0	0-5	5 min
No. 1	12-16	20-30
No. 2	30-35	90-120
No. 3	60-70	150-210
No. 4	275-325	240-300

* Color ranges are more representative of grain Lovibond or European Brewery Convention units, not beer color.

If you do not have the patience to create the darker colored syrup, I agree! Not only could you be spending your time more wisely, maintaining that heat can be a bit problematic as well. I found that placing the saucepan in a 240°-250° oven for the time required works just as well and requires much less attention. You do not even have to stir



it!

As already stated, Belgian and British beers are particularly suited for using invert sugars. No. 0 could easily be substituted for cane sugar or candi syrup in a Trippel or Golden Strong for its easy fermentability. The darker versions historically are/were widely used in British beers for its unique caramel flavor. Below is a sample recipe I took from [The Homebrewer's Guide to Vintage Beer](#) as an example. The equivalent of an Ordinary Bitter at the time, it closely resembles a Strong Bitter of today's BJCP guidelines with slightly higher IBU.



1909 Lees Bitter

OG: 1.054	FG: 1.010	ABV: 5.8	Efficiency: 65% Estimated
IBU: 70	SRM: ~6.3	Boil Time: 90 min	

- 9lb UK pale malt
- No. 1 invert sugar
- 3oz Fuggles ~3.5AA @ 60 min
- 3oz Fuggles @ ~3.5AA 30 min
- Wyeast 1318 London Ale III(Boddingtons) or equivalent

Mash at 155. Sparge at 168. Ferment at 60°.

Hopefully, this article provided some insight into a fermentable ingredient you might want to consider for future recipes. It is easy and cheap to produce yourself. Please feel free to drop me

a note at education@nthba.org if you have any questions or comments regarding this or any other topic. Until next month, or the brew day, or a club meeting, happy brewing.

References:

https://en.wikipedia.org/wiki/Inverted_sugar_syrup

<https://en.wikipedia.org/wiki/Disaccharide>

<https://beerandbrewing.com/dictionary/RA7UFOgfgQ/>

The Homebrewer's Guide to Vintage Beer:

<https://www.amazon.com/Home-Brewers-Guide-Vintage-Beer/dp/1631593641>

Brew Smart

Smitty

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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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