

LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association

Volume XXXVIII

Issue I

Quick Sips for January:

Officer Meeting	January 4 th 6:30PM	Guitars & Growlers, Richardson
Brew Day	January 8 th 9:00am	Mike Grover, Carrollton
Club Meeting	January 11 th 6:30pm	Four Bullets Brewery, Richardson
Sensory Class	January 15 th 1:00pm	Walter Hodges, Carrollton
NTHBA Winter Party	January 22 nd 6:00pm	Terry Olinger, Allen

Prez Sez by James Smith

Welcome to 2022 and another year of North Texas Home Brewers Association. I am writing this month's article from Port Aransas, where we are spending Christmas in our RV at a nice resort. With exception to the usually colder months, we try to make a trip once a month, even if it is just a weekend getaway. Point being that wherever we go, we make sure and map out any breweries we can find and visit as many as we can. It's amazing just how many decent sized towns have one or more breweries and/or brewpubs. Many are fairly low production, but most of them put out great beers.

What's so great about most of these smaller breweries is they can get really creative with their beers and produce what they want. Most of their offerings will be appreciated by their customers. I think it speaks to what we do as homebrewers, producing beers that we want, many of which can be very hard to find, if at all. We are not that much different from them and they seem to be successful.

So, keep doing what you do. Promote this craft to others and get anyone involved that show an interest. We are all dealing with the loss of local suppliers, but this can also be an opportunity for some brew planning and online purchasing that gets you into a regular cadence and not just brewing on a whim. Look into bulk buys with other brewers on ingredients like base malts and hops. Order for multiple brews to save on shipping costs. It really can make a difference in cost and keeping you engaged.

This 2022 term for me marks 10 years in the club and 3rd run as your President. I'm such a glutton for punishment! I want to first start by acknowledging the 2021 Board members:

- Steven Tyner - President
- Fritz Schanz – 1st VP / Competitions
- Terry Olinger – 2nd VP / Socials
- Walter Hodges - Treasurer
- Bill Lawrence – Secretary
- Mike Grover – Past President

THANK YOU for your work and dedication to the club!

With that, I want to again introduce your 2022 NTHBA Officers:

- James Smith - President
- Jimmy Orkin – 1st VP / Competitions and “Tech Guy”
- Terry Olinger – 2nd VP / Socials
- Walter Hodges - Treasurer
- Jason Garland – Secretary
- Bill Lawrence – Minister of Education
- Mike Grover – Past President (standing in for Steven Tyner who has moved out of state)

2022 should be another active year for the club. We’re getting the year kicked off right away with our annual January Brew-Day hosted by Mr. Mike Grover, the Winter Party, appropriately hosted by our “party boy” Terry Olinger, and on the 15th a beer sensory class. Don’t forget that you MUST be present to win the Big Mo-Hunker at the Winter Party! All the details on these events are in the newsletter. We also have our club calendar published and updated with a link above. We are committed to keeping this calendar updated and you can add it as a calendar for viewing on your phone or computer.

Prost,

Smitty

The First Sip by Terry Olinger

Hope everyone had a great Christmas and New Year’s holidays. We will be starting off 2022 with the January club brew day at Mike Grover’s house, **1930 Castille Dr, Carrollton TX**. There are usually several who bring their rigs out to brew, so it is a great way to start the year out right. Bring some of your homebrew to share, or any unique commercial beers you may have. Lunch will be provided by the club.

We have had a surge of volunteers for brew days this year. With those who have volunteered as well as planned collaborations with local brewpubs for AHA events, and blackout dates reserved for bluebonnet and Limbo judging, there is only 1 open month, March. Full schedule for the year is below with specific dates TBD.

Winter Party

Mark your calendar for return of the Winter/Christmas party. It will be held on January 22nd starting at 6 pm at Terry Olinger’s home, **1309 Lombardy Way in Allen**. The club will be providing smoked brisket and smoked pork loin. Club members are asked to bring appetizers, side dishes or a dessert to share.

The club kegerator will be in use so bring a keg of homebrew to share, or a few bottles if you can't bring a keg.

We will be having a white elephant gift exchange at the party. Bring a wrapped, fun gift valued \$10-\$15 to exchange. We will be following similar rules as in years past for stealing/trading of gifts to keep things fun.

Here's what's on tap for January

Monthly Officers meeting will be held **Tuesday January 4th** at **Guitars and Growlers, 581 W Campbell Rd Suite 101, Richardson, TX**. We will be arriving around 6:30 with business starting at 7:00pm.

Monthly Club meeting will be **Tuesday January 11th., Four Bullets Brewing - 640 N Interurban St, Richardson, TX**. As usual socializing for the first 30 minutes starting at 6:30 and official business starting around 7:00pm.

Current Scheduled brew days for 2022

- January 8th – Mike Grover, **1930 Castille Dr, Carrollton TX**
- February – No Brew Day due to Bluebonnet judging.
- March – **Open**
- April – Matt Parulis
- May – AHA National Homebrew Day, Collaboration with Brewpub
- June – Bryan and Melinda Beyers
- July – Walter Hodges
- August – No Brew Day due to Limbo judging
- September – James Smith
- October – Chris Van Allen
- November – AHA Learn to Homebrew Day, Collaboration with Brewpub
- December – Bill Lawrence

If you would like to host a future brew day, please let me know at socials@nthba.org

Prost,

Terry



Yummy! Astronaut ice cream! Complete with a blast off from the launch pad!

Competition Corner by Jimmy Orkin

I, Jimmy Orkin, am your 2022 Competition Coordinator. I will be running the New Brewer Royale internal competitions and getting the NTHBA represented in external competitions.

So how did Jimmy end up being your 2022 Comp Coordinator? Fritz, who was going to take the role for another year, had some family issues and is unable to serve for 2022. Your officers allowed me to step into this role for 2022.

My two goals are:

- Provide internal competitions via the New Brewer Royale for our members to get feedback on their entries.
- Improve the NTHBA's standing in the Lone Star Circuit.

My strategies are:

- For the New Brewer Royale:
 - Work with other officers and our members to tune the new program into a tool that makes the NTHBA compete better.

- For the Lone Star Circuit:
 - Increase the numbers of entries sent to the competitions.
 - Improve the quality of the entries sent to competitions. I will work with our Minister of Education on quality improvement.

We are reworking the old Brewer Royale and Brewer of the Year programs. The Brewer Royale was not getting entries. We made a change in the middle of 2021 to allow all styles in the bi-monthly competition. This did not significantly change the number of entries.

In my view, competing is a step for improving your homebrew and brewing skills. So how do you win in competitions? We will discuss that question through the year in our newsletter. My initial answer is simple, have an entry, that when judged, appears to be better than the other entries. Our journey this year will be making that simple statement a reality for you.

I want your feedback. Please take some time at any and all club event to talk to me about what you want from me, your Competition Coordinator. Also please write to me at: firstvp@nthba.org.

Closing out 2021

Here are the 2021 Brewer Royale and Brewer of the Year winners:

Brewer Royale			
Brewer	Total Points	COC	Place
Dean Weaver	10	Jan, Mar, May, Jul, Sep	1 st
James Smith	5	Jan, Nov	2 nd Tie
Terry Olinger	5	Sep, Nov	2 nd Tie
Fred David	3	Jan	
Jason Garland	3	May	
Jimmy Orkin	2	Jul	
Stephen Tyner	2	Mar	
Garry Beckham	1	Jul	
Matt Parulis	1	May	
Nupe Singhal	1	Sep	

2021 NTHBA Brewer of the Year		
Brewer	Total Points	Competition
Mark Rendon	41	Op Ferm, BlueB, LR, LC, ACCF, DC
Fritz Schanz	38	LR, LC, ACCF, DC, DC
Terry Olinger	12	Op Ferm, BlueB, LR, LC, ACCF

The New Brewer Royale Program

The Officers are reworking the Brewer Royale program. The new name is tentatively being called the New Brewer Royale. It will combine the old Brewer Royale and Brewer of the Year programs with more of a focus on the internal competition. We will be releasing the New Brewer Royale rules to the club for comment in the next couple of weeks.

Let's not let the lack of formal rules slow down the competition. There will be a January competition with entries due by January 22. Only one bottle is required for now. You can get your entries to me at the Club Party at Terry's at the latest. Contact me via email to arrange drop off if you are not going to the club party.

Going forward, starting in March, the New Brewer Royale entries will be due at the Club Meeting for the months of March, May, July, September, November.

Operation Fermentation

For those that entered OpFerm, Fritz will be driving entries down to Houston on January 5th.

I will be collecting entries. If you have entries that need to get to Houston, please email me at firstvp@nthba.org to make arrangements to get entries to me. I will need to have the entries by January 4th.

Your entries need to be boxed and ready to be driven down. 6-pack holders are not sufficient packing.

Bluebonnet Brew-Off™

The Bluebonnet Brew-Off™ entry window opens on January 3rd and runs until January 24. In light of the way competitions have filled up in the past year, my advice is below:

The Bluebonnet limit for the whole competition is 1634 entries but the individual medal categories are limited to 38 entries each. So, my advice is to get your entries registered and paid for as quickly as you can. The 38 entries per medal category adds a twist. You should also enter your entries in the medal category you expect your entry to fit in. Once the medal category is full, you can still change the style of your entry within that category or to a different category.

In mid-January we will be searching for judges to judge the Bluebonnet. We will also need help at login on Saturday January 29.

Looking out a year, the NTHBA will be the lead club for the Bluebonnet Brew-Off in 2023. Walter Hodges will be the Bluebonnet Director for 2023.

There will be additional email reminders.

Style Check at the January Brewday!

We will have judges available at Mike Grover's Brewday on January 8th that can evaluate your beers to help you pick the proper style for entry into the Bluebonnet. The best time will be around 11:00 am.

4th Bottle Evaluation

We discussed a new program in the club I am calling the 4th Bottle Evaluation. Here is how it works: when bottling your entries for a completion, fill an extra bottle to be used after the competition to evaluate your score sheets from the competition. We get one or more of our best judges to evaluate your 4th bottle and compare it to the score sheets you received from the competition. We will attempt to explain faults called out in your score sheets. This program will start with evaluations of Bluebonnet entries.

About Jimmy

I have been brewing for about 21 years. My beers in the first 9 years were fair to terrible. We did not have fermentation temperature control. Once I started brewing on my own and added temperature control, my beers drastically improved. My current favorite style is German Pilsners followed anything English.

Data Processing

I run the data processing for the Bluebonnet Brew-Off™ and the Limbo Challenge. Those jobs include writing PHP code, printing thousands of pages of paper and scanning thousands of pages.

Bluebonnet Board of Directors

I am also a member of the Bluebonnet Brew-Off™ executive board where I present the NTHBA ideas and preferences to influence the Bluebonnet. If you have questions about the Bluebonnet or want me to take an idea to the Bluebonnet, please talk to me.

Regards,

Jimmy



A photo from the December 2021 club brew day at Bill Lawrence's house. The brewers were having a lively conversation about flow rates when I arrived. Bill brewed a bitter on his tried and tested system.

The Club Calendar 2022

January

- 3 Bluebonnet Entry Opens
- 4 Officers meeting, location TBA
- 4 Deadline for OpFerm Dropoff with Jimmy
- 8 Brewday at Mike Grover's
- 11 Club Meeting, location TBA
- 15 Sensory Class, location TBA
- 16 Bluebonnet Planning Meeting
- 19 League of Leisurely Gentlemen
- 22 Club Party, Terry Olinger's
- 22 Deadline for entries in the New Brewer Royale
- 24 Bluebonnet Entry Closes
- 29 Bluebonnet Login at the Church

February

- 1 Officers Meeting
- 4,5 BBO Judging
- 8 Club Meeting
- 11,12 BBO Judging
- 18, 19 BBO Judging
- 19 Lunar Rendezbrew Entry Open
- 25, 26 BBO Judging
- 26 OpFerm Awards

March

- TBA Brewday
- Officers Meeting
- 4,5 BBO Judging
- 8 Club Meeting
- 18,19 BBO Event
- 20 Lunar Rendezbrew Entry Closes

April

- TBA Brewday at Matt Parulis house
- TBA Club Party
- 5 Officers Meeting
- 12 Club Meeting

May

- TBA Brewday
- 3 Officers Meeting
- 10 Club Meeting
- 14 Lunar Rendezbrew Awards
- 20 KGB BBBB Entry Open

June

- TBA Brewday at Brian Beyer's house
- 7 Officers Meeting
- 14 Club Meeting

July

- TBA Brewday, Walter Hodges' house
- TBA Club Party
- 5 Officers Meeting
- 12 Club Meeting

August

- TBA Limbo Judging and Awards
- 2 Officers Meeting
- 9 Club Meeting

September

- TBA Brewday at James Smith's house
- 6 Officers Meeting
- 13 Club Meeting

October

- TBA Brewday at Chris Van Allen's
- TBA Club Party
- 4 Officers Meeting
- 11 Club Meeting

November

- TBA Brewday
- 1 Officers Meeting
- 8 Club Meeting

December

- TBA Brewday at Bill Lawrence's house
- 6 Officers Meeting
- 13 Club Meeting

The Secretary's Missive by Jason Garland

Well...2022 is now upon us! I hope the new year finds you in good health, high spirits, and looking forward to what the new year holds.

For those of you who don't know me, I've been brewing since roughly 2011. I grew up in Nacogdoches, Texas and graduated from the hallowed halls of Stephen F. Austin State University with a degree in Political Science. However, upon discovering afterwards that the world is not in need of political scientists from small state universities, I parlayed my liberal arts education into a career in commercial distribution, mostly electrical products, and this year marks the beginning of my sixteenth year in the business. While in Nacogdoches, I became a charter member of the Nac Brew Club and fell into a hobby that's been among the most rewarding I've ever partaken in. And luckily, when we left Nacogdoches for the Metroplex, homebrewing was one of my few hobbies that also scaled to fit an apartment. I've been brewing in a smallish space six of the last ten years and have brewed all grain for three of those.

For those of you reading this who haven't yet had the chance to come to a club event – ***please do***. There's so much you can glean from simply showing up and participating. Don't be afraid to ask questions either. You get more out of an organization when you participate – *so please do!* Come to the brew days. Come to club events. We welcome your involvement. And bring a friend whose interested in learning to brew. The more the merrier!

One of the challenges we're all figuring out how to overcome this year is dealing with the loss of our local supplier. Kelly and company at Homebrew Headquarters were the mainstay of the hobby in the Dallas market for so long that many of us are struggling to figure out what comes next. There are roughly three answers to that which unfortunately all require a bit of planning:

1. Brewhound in Fort Worth is still open, and the only full-service homebrew shop left in the Metroplex. It's small but he's a good guy.
2. Texas Brewing in Fort Worth is still offering limited service to the homebrewing market.
3. Order it in from the supplier of your choice. (I've been buying from Austin Homebrew Supply / Adventures in Homebrewing for a decade)

There are other things you can do like yeast banking and buying ingredients in bulk that help take the sting out of losing our preferred local shop. This year will be an opportunity to learn how to keep ingredients on hand and/or time brew days according to when shipments arrive. As someone who once lived in a rural area without a local supplier available, sourcing ingredients is entirely possible if you plan ahead. So, perhaps you can start the year with a list of beers you'd like to brew, put that on a calendar, then buy a few recipes at a time?

Happy New Year! And I hope to see you around at a club event!

Sláinte Mhath,

Jason

Tips and Tricks by Bill Lawrence

As you may have heard, I am the Education Minister for 2022. Although I have been engaged in this hobby for a very long time; I am certainly not the end all and be all of brewing. Most of my experience has come from screwing up and I have certainly produced more than my share of swill over the years. Education this year will be a collaborative affair as many in our club have experience in diverse areas which I intend to tap into. To that end, Walter Hodges will be holding sensory training later this month which members should consider taking advantage of because after all, if you can't appreciate the nuances of the beer you brew, you will not ever be able to brew the good stuff unless you just get lucky. I also intend to publish a recipe every month and I would appreciate submissions from the membership.

As we currently have no local homebrew shop, we all need to adjust the way we get ingredients. Procuring yeast will of course be problematic especially in the summer (although it was over 80F on Christmas day this year). One way around this issue would be to use dry yeast however there are some styles which necessitate using strains only available in liquid form. In this area, Austin Homebrew will ship on a Monday and you should be able to receive your order the next day which means that liquid yeast will only be subjected to the Texas heat for a day, maybe two (and you can order a cold pack for \$1 which should help mitigate the problem). Another thing you can do is reuse yeast from one batch to the next which eliminates the heat risk on subsequent batches and is the subject of this diatribe.

There is no getting around ordering the yeast initially and if it is a liquid yeast making up a starter unless you are doing a very low gravity ale (say in the range of 1.040 O.G. or lower). Once you have brewed the initial beer with the new yeast however, you have essentially made yourself up a very large starter. It goes without saying that keeping things clean is extremely important as it would not be difficult to infect serial batches of beer if things went south. Once the beer is racked off the yeast of that initial batch, I sterilize a gallon wine bottle and pour the dregs of that first batch into the cleaned bottle and cover the top with foil to keep any bugs from jumping into my salvaged yeast. Now shake the bottle and let it sit around for a day or so in the frig. You will end up with three layers in the bottle, fermented wort and maybe some hop residue on top, a nice layer of yeast (usually putty colored) and finally trub and other gunk on the bottom. If just using the yeast twice, I generally just pour off the top layer and pitch the rest of the contents of the bottle into the new batch of beer. If however I am going to use the yeast in three or more batches, I also remove the trub from the bottom as it will start to build up from batch to batch. You can also "wash" the yeast by pouring off the top layer and replacing it with sterile water. After a day or so just pour off the top layer of liquid and decant the second layer (the yeast you want) into a new cleaned container (and of course discard the trub in the bottom of the initial container of yeast). I personally try to reuse yeast I have salvaged in this way within a couple of weeks unless I plan on making another starter (which is a PITA and I really try to avoid doing that if possible).

A few other caveats are probably in order here. Again, keep things tidy lest you spoil several gallons of beer. I also recommend tasting every batch of beer when transferring it for possible secondary fermentation or clarification being ever vigilant for off flavors. I like to reuse yeast that has fermented beer with an original gravity of 1.055 or less just to make sure the yeast I reuse hasn't been beaten up too badly by fermenting a high gravity wort. I have however seen articles suggesting that yeast from worts as high as 1.070 should not

be a problem. I have also read that when doing a 5 gallon batch, the resulting yeast will be enough to ferment two more 5 gallon batches so you can split the yeast and do two new batches if you desire. I have personally not tried this but since I read it in BYO it must be true, right? Lagers are a bit of a different beast. Since more yeast is required for these styles, use all the yeast from the initial batch instead of splitting it in two. When initially learning to brew lagers, I learned the hard way that having enough yeast was absolutely necessary if you want your beer to be properly attenuated (and also avoiding ester production related to under-pitching). I have also learned from experience that when making Hefeweizen, using the second generation just doesn't work out so well. My theory (unproven) is that a good Heffe requires good production of specific esters and phenols and that the second generation of yeast is so vigorous that the yeast just won't kick out the byproducts required to generate the desired taste profile. It is my understanding that one can also use this technique when messing with bacteria and wild yeasts but I have not personally tried this myself so you will be breaking new ground if you decide to get that a go. Let us all know how it works out for you.

In summary, reusing yeast has several beneficial attributes. You save money. You avoid shipping as much yeast in the heat of the summer and you avoid making as many starters (when using liquid yeast). I have also found that the second generation of yeast out-performs the first generation probably because you end up selecting for the most viable yeast cells and are pitching larger quantities of yeast. I have seen the second generation of lager yeasts start showing signs of active fermentation in less than four hours. I am also of the opinion that getting good experience with a small number of yeast strains will also allow you to make better beer since you will become familiar with a given strain's characteristics both good and bad. I guess the downside of this practice is that the risk of contamination goes up as you increase the number of generations of yeast you salvage. Also, this practice requires you to plan more carefully as you won't be switching yeast strains as much as you might have previously (you may come up with a "house strain" much like professional brewers). I find this practice especially beneficial when doing lagers and I frequently do at least two and maybe three batches of lagers back-to-back. Hopefully this information is beneficial to those of you who have never tried using a pitch of yeast more than once.

Recipe of the month. Below is an IPA I recently did and it came out pretty well, I'll see what it does in competition. I do 5 gallon batches and the weights listed below give me the O.G. I am looking for in my system, 1.067.

Grist:

- 12.3 lbs American 2 row malt
- 2.0 lbs Light Munich malt
- 0.5 lbs Carapils malt

Hops:

- Warrior 44.8 HBU 60 minutes
- Amarillo 18.3 HBU 15 minutes
- Cascade 19.0 HBU 15 minutes
- Amarillo 15.0 HBU 5 minutes
- Centennial 15.2 HBU 5 minutes
- Centennial 20.4 HBU 1 minute

Dry Hops (3 days after fermentation ends)

- 1.5oz Amarillo
- 1.5oz Centennial

I used the dry Chico strain of yeast however the liquid strain would also produce the same results

I use Richardson water charcoal filtered. It is medium hard with both temporary and permanent hardness.

If you try this, let me know how it works out for you. It is not the wimpy, cloudy stuff that is currently so trendy in the local watering holes; rather it is bitter and clear like a good west coast IPA should be.

*Prost,
Wilby*

Beer Porn



The Dry Irish Stout. Who doesn't love a good dark beer this time of year?

The Treasurers Report by Walter Hodges

Treasurer's Report:

MONTH ENDED	EQUITY
JANUARY	8,048.59
FEBRUARY	8,040.71
MARCH	7,670.46
APRIL	7,760.38
MAY	7,993.45
JUNE	8,190.97
JULY	8,166.17
AUGUST	9,733.52
SEPTEMBER	9,705.25
OCTOBER	9,742.88
NOVEMBER	9,880.95



Current Membership: 49

There were no renewals or new members joining in December.

Memberships may be renewed at club meetings and events or by following the directions at:

<https://nthba.org/?q=content/membership>

Financials trail the newsletter by one month. Financial reports are available on the club web site at:

<http://nthba.org/?q=groups/financials-corner/financial-statement-archive>

If you have any questions about the financials, contact me and I will be happy to share club financial detail.

Cheers,

Walter

NTHBA Officers

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James Smith

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1st Vice President

Jimmy Orkin

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2nd Vice President

Terry Olinger

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Past President

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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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