

LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association

Volume XXXVIII Issue II

Quick Sips for February:

Officer Meeting

February 1st 6:30PM

The Londoner, Addison

Club Meeting

February 8th 9:00am

Bitter Sisters, Addison

Prez Sez by James Smith

Welcome to February, Homebrewers! First and foremost, **thank you to Terry and Susan for opening their home and hosting the winter party.** The food was truly outstanding, and all of the great beers everyone brought were enjoyed by everyone. Secondly, to those of you who made it out, thank you for coming and I hope everyone had a great time! Finally, big congratulations to our Brewer Royale and Brewer of the Year winners, Dean Weaver and Mark Rendon!

February and March should be quite active with most of our attention turned towards preparations for the Bluebonnet Brew-Off this month, then next month's event...which I do hope after 2 years being virtual, we finally get back to an in-person event. For me, this last week of January as I'm writing this has become a scramble to get my entries ready!

If it just so happens you are new to the club or have not been to the Bluebonnet Brew-Off event in March, I highly recommend you consider attending. For more information and tickets, please go here: <http://bluebonnetbrewoff.org/>

I do want to ask for your help with judging when and where you are able. To volunteer, you will need to register on the Bluebonnet BCOEM site. Instructions are provided here: <https://bbbrewoff.com/bcoem/index.php?section=volunteers>.

Monthly Officer and Club Meetings

The February officer meeting will be held on **Tuesday, February 1 at The Londoner in Addison. They are located at 14930 Midway Rd, Addison, Texas 75001.** As always, club members are welcome to join. We will arrive at 6:30 and get going around 7:00.

The February club meeting will be held on **Tuesday, February 8 at Bitter Sisters Brewery in Addison. They are located at 15103 Surveyor Blvd, Addison, TX 75001.** We will get started around 7:00, so plan to arrive at 6:30 or earlier.

Hope everyone has a great brewing month!

Prost,

Smitty

The First Sip by Terry Olinger

January was a busy month from social aspect. We started off with the brew day at Mike Grover's. The weather tempered the turnout but there were several club members in attendance throughout the day. The club meeting at Four Bullets was well attended with close to 20 members turning out. This was the first time I've been to Four Bullets and I was quite impressed with the quality of beer. I fully intend to return soon.

The winter party was a success! A good number of the usual suspects were in attendance as well as some club members who we had not seen in a while. While trying to be a good host I failed to take any pictures of the event so you will have to take my word about the turnout. Good food, good beer, and good firepit weather sums things up nicely. We were able to hand out the Brewer Royale and Brew of the Year awards to both winners.

This month, we will not have a brew day due to the full schedule of Bluebonnet judging activities. We will resume with a brew day in March as Garry Beckham has volunteered to host.

Looking out a few months, we will be having a spring party in late April. Thanks to James and Julie for volunteering to host.

Here's what's on tap for February

Monthly Officers meeting will be held **Tuesday February 1st at The Londoner, 14930 Midway Rd, Addison, TX.** We will be arriving around 6:30 with business starting at 7:00pm.

Monthly Club meeting will be **Tuesday February 8th, Bitter Sisters Brewery- 15103 Surveyor Blvd, Addison, 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

- February No Brew Day due to Bluebonnet judging
- March Garry Beckham
- 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

Prost,

Terry

Competition Corner by Jimmy Orkin

Bluebonnet Brew-Off™

As I write this article, we are on the day the Bluebonnet Brew-off Competition Entry Registration closes. There are 1,277 entries registered at this moment. All medal categories are capped at 38 entries, and several are at that limit.

The first need the Bluebonnet competition has will be Login at Peace Lutheran Church. We officially start at 9am but folks will be setting up starting at 8am. You can bring your entries directly to login and avoid the handling along the way.

Peace Lutheran Church
941 W Bedford Euless Rd
Hurst, TX 76053

Please come out and judge the Bluebonnet. No experience needed, if you have not judged before, we will pair you with an experienced judge to show you how to judge. You will brew better beer if you know how to evaluate your brews yourself.

Judging on the East side of DFW will occur at Mike Grover, Walter Hodges, and Terry Olinger's houses. You can see the schedule on the BCOEM Info page located here: [Click Me](#) To register to judge, please create a login on the same BCOEM system and enter the sessions you are available to judge. There is an issue if you register only as a judge, you must answer all the session availability with either a yes or a no. The initial setting will not let you save the page. If you have any issues, please contact me at dataguy@bluebonnetbrewoff.org.

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 about judging.

Perception is Reality

My wife hated me talking about this when I learned about this phrase in marketing school. But nothing is truer.

You want the people judging your entry in a competition to have high expectations. One way to set low expectations is to have issues with your entry's bottles. When I see a brown bottle that has no previous labels or glue, I have high expectations for the entry.

A bottle that is green, has remnants of old labels or glue still on the bottle consciously or unconsciously sets the flag in my mind that the brewer did not care enough about their entry to provide the best bottle for it. Also, check the cap while bottling. Make sure it is on correctly. Make sure the crimp is even all the way around the cap. A bad crimp will allow the precious carbonation to escape creating a lifeless, problematic entry.

My suggestion is to always use standard 12oz brown long-neck bottles. Avoid the stubby Sierra Nevada bottles. They don't fit the long neck case boxes well and although they don't carry the stigma of a green bottle, but more often than not, winning entries pour out of standard 12oz brown long-neck bottles.

I personally buy new brown bottles for my entries. I took that tip from a multi-year NHC Ninkasi winner, Jamil Zainasheff. It has served me well.



👉 Avoid this please. 👈

The Brewer Royale Program

Starting in March, the Brewer Royale entries will be due at the Club Meeting for the months of March, May, July, September and November. I will not accept late entries or slip the date due to low entry counts.

The Entry period for the first New Brewer Royale competition for 2022 is closed. I have 6 entries that will get judged as soon as I can get judges. I have one judge so far. Remember, you get one point for judging. You cannot judge if you have an entry in the contest.

I am going setup a Google Sheet to track the points and participation for the Brewer Royale. You will be able to see the current and past standings at any time.

We are still open to comments on the new Brewer Royale program.

Operation Fermentation

Thanks to Fritz for driving our entries down to Katy. Good luck to all that entered. Winners will be announced on February 26.

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.

Give me Feedback

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

Brew Strong!

Regards,

Jimmy

The Club Calendar 2022

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

- 1 Officers Meeting
- 4,5 BBO Judging
- 8 Club Meeting
- 8 Brewer Royale due
- 12 Brewday at Garry Beckham's
- 18,19 BBO Event
- 20 Lunar Rendezbrew Entry Closes

April

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

May

- 3 Officers Meeting
- 7 AHA National Brewday
- 10 Club Meeting
- 10 Brewer Royale due
- 14 Lunar Rendezbrew Awards
- 20 KGB BBBB Entry Open

June

- TBA Brewday at Brian Beyer's house
- 3 KGB BBBB entry closes
- 7 Officers Meeting
- 14 Club Meeting

July

- TBA Brewday, Walter Hodges' house
- TBA Club Party at Bill James' house
- 5 Officers Meeting
- 12 Club Meeting
- 12 Brewer Royale due

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

November

- 1 Officers Meeting
- 5 AHA Learn to Brew Day
- 8 Club Meeting
- 8 Brewer Royale due

December

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

The Secretary's Missive by Jason Garland

Happy February! Welcome to the month of cold weather, Cupid's arrows, and apparently, the %#&^@ COVID. My wife and I had to miss the club Winter Party this year because the Omicron Fairy stopped by our house long enough to cause to miss the fun! Thankfully the two of us were vaccinated and our son just shrugged it off. We're all fine but exceptionally glad to have that over with. A huge shout out to Terry and his wife Susan for hosting, though. I hope everyone else had a blast!

While I was confined to our apartment and milking the opportunity to take sick leave, I did a hops and yeast inventory. I discovered I had several more than I anticipated on both fronts and provided any of it's still useable, I should be in good shape once I fire the brewing system back up. Like some of our members, I prefer to save yeast samples back for later. I have Erlenmeyer flasks from 500ml to 2L and have had quite a bit of success reusing batches of yeast last year. For me it's much easier to overbuild a starter and save back than rinse yeast after a batch is brewed. Doing this, I have built a fair collection of assorted yeasts in the fridge. Some of the other yeast packs are well out of date and will require a multi-step starter if there's anything left alive in the pack. If no, bummer; I'm out some DME and time.

That brings me to the next topic – fermentables. Amazon had a sale a couple weeks ago whereupon 30lb Vittle Vaults were on sale for half off and I bought three. I have every intention of buying grains in bulk this year and storing them. I figure I'm going to have to because it's just as much effort to drive to Fort Worth for one kit as it is a truckload of raw materials. After we wrap up Bluebonnet, I'll be looking to partner with a member or two for a large buy from somewhere. Then hopefully I'll be set for the year on brewing malts.

And speaking of Bluebonnet...it's right around the corner! I did not enter anything this year, but I expect to help judge and I will also be attending the final event March 18-19. If you have not done so, please sign up to judge beers. ****We need judges.**** If you've never done it before, fear not! Sign up, show up, and we'll pair you with someone who has. I've helped judge for a couple years now and I must say that I've learned more about craft beer helping judge than anywhere else in the decade I've been homebrewing. I highly recommend it if you're at all interested in learning more about beer.

That's all from me! Ya'll have a great February. Stay warm and stay healthy!

Slainte Mhath,

Jason

Tips and Tricks by Bill Lawrence

This month, I will engage in what in the old days before written records were kept and obscured by the mists of time, was considered blasphemy. Yes, this month's topic is adjunct usage in homebrewed beer, oh the horrors. When this hobby really got started in the late 70's and early 80's it was considered verboten to even think about adding any non-grain fermentables to the grist. In my humble opinion, this was a repudiation of the popular mass marketed beers foisted on the proletariat by the large brewing conglomerates. Many homebrewers just delighted in denigrating the brewing skills of those mega-brewers and of course some of this bias still survives to this day. Well, those mega-breweries know what they are doing and in fact their products are generally relatively difficult to make well at home. Maybe you don't care for American Light lager; so be it. Recognize however that the big boys do a pretty good job of making that style and just because you don't care for it doesn't mean the beer is bad per se, it just means that it is not a favorite of yours. Also, and more importantly, adjunct usage allows a brewer to achieve results not achievable with just the use of malted grains.

The easiest way to add adjuncts to beer comes in the form of adding sugars to the recipe. There are many varieties of sugars (both solid and liquid) which can be added directly to the cooper before the end of the boil (because they don't need to be mashed). Make sure that you don't end up burning the sugar on the bottom of the brew pot; I would recommend turning down the heat until the added sugars are dissolved in the wort. Anything from simple corn sugar to molasses can be added. I personally like to find sugars which have not been processed to the extent that table sugars are because they bring flavors to the beer which cannot be duplicated using malted grains. Want to get a little kinky? Go to an Indian market and check out some of the sugars on offer there. I have used jaggery to good effect and my local Kroger's sells piloncillo which is a product of Mexico and is fun to play with. Using sugars is going to jack up the alcohol content of the brew as well as thin the body. This latter attribute can be useful when designing a high gravity beer as it makes the beer less cloying and as the Belgians say "digestible".

Ok, so what else is out there in the way of adjuncts which might be useful? Well, there are several flaked products which can be used easily. The advantage of these flaked products is that the "flaking process" renders the starches in these products available to the enzymes in the mash for conversion (called gelatinization). Bottom line though, for all-grain brewers that means you can just add them directly to the mash without additional consideration (except for perhaps laudering problems depending on the percentage used). Many of these products will actually increase the perceived mouthfeel of the beer (see the recipe of the month below as an example). Oat flakes (as in instant Oatmeal you can buy in any supermarket) or flaked barley are good examples. These flaked products do need to be mashed and just make sure you have enough available conversion enzymes in the mash to handle the adjuncts as they do not contain any enzymes themselves.

If you are a bit of masochist, you can get your "adjunct on" by doing cereal mashing. Anything with starch in it can be turned into sugar (and eventually alcohol) but many of the sources of the starch will need to be processed to release the starch for conversion in the mash. I have quite a bit of experience

with corn and a little with rice and it works out well with just a bit of extra work. You will need a big pot and a little time, but you too can turn these ingredients into fermentable additions. Below are the temperatures needed to gelatinize several sources of starch (never tried potatoes myself and probably won't but it works for the Russians):

Sources of Starch	Gelatinization Temperature
Barley	124-140 °F
Wheat	136-147 °F
Potato	140-149 °F
Corn	144-162 °F
Rice	154-172 °F

From my experience, cereal mashing ground corn (available in any grocery store) will get you more corn flavor in the final product than you will get using flakes, but the difference is pretty subtle and yes, it's more work. The good news with corn though is it will turn out extremely clear beer and that is why back in the day it was used with six row malted barley as beer made from six row by itself will not clear well. Oh, and by the way, I would strongly consider using rice hulls if you go this route with corn because I have had problems with a stuck mash when I tried it without the rice hulls. I have also tried using an Instantpot to cereal mash ground corn and it was a complete bust. I do however think you could mash rice using the rice cooker setting on the Instantpot which should avoid the constant stirring required otherwise. Bottom line, you just need to boil the adjuncts for between 30-45 minutes (stirring like hell) then add the whole thing to the rest of the mash. You also might consider adding a bit of your malted barley to the cereal mash, it will make the whole thing less goopy. I liken it to decoction mashing which I have done so many times I don't even think about it anymore. Cereal mashing with these adjuncts will lighten the body of the beer, corn will add a subtle corn flavor while rice is pretty neutral (and I have no idea what potato will get you). Most other unmalted grains will be ok to just mash with the rest of the grist, but you should check out the required gelatinization temperature just to avoid running into problems. I like to make Classic American Pilsner occasionally and I have used a cereal mash many times with better than good success.

Alrighty then, now for the recipe of the month. The following comes to us from our own Jason Garland and he has had success with this in competition. In this case, he uses flaked barley as a rather large percentage of the grist hoping to increase the mouthfeel of the beer. Given that Irish Dry Stout is traditionally a low gravity ale, it is advantageous to trick the drinker into the thinking the beer is bigger than it actually is plus there is the advantage of getting better head retention which the flaked product will get you. Without further ado, here is his recipe:

Gooder than Guinness v2

Irish Stout (15 B)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 7.51 gal
Boil Time: 60 min
End of Boil Vol: 6.51 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Single Stage

Date: 31 Jan 2021
Brewer: Jason Garland
Asst Brewer:
Equipment: 2- BrewEasy, 5 Gallon - Jason
Efficiency: 60.00 %
Est Mash Efficiency: 68.2 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.78 gal	Distilled Water	Water	1	-	-
8.40 g	Chalk (Mash)	Water Agent	2	-	-
3.10 g	Epsom Salt (MgSO4) (Mash)	Water Agent	3	-	-
2.14 g	Baking Soda (Mash)	Water Agent	4	-	-
1.19 g	Calcium Chloride (Mash)	Water Agent	5	-	-
1.03 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	6	-	-
8 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	7	69.6 %	0.63 gal
1 lbs 12.0 oz	Barley, Flaked (1.7 SRM)	Grain	8	15.2 %	0.14 gal
1 lbs 8.0 oz	Roasted Barley (300.0 SRM)	Grain	9	13.0 %	0.12 gal
4.0 oz	Black Barley (Stout) (500.0 SRM)	Grain	10	2.2 %	0.02 gal
2.00 oz	East Kent Goldings (EKG) [4.40 %] - Boil 60.0 min	Hop	11	30.0 IBUs	-
1.00 Items	Whirfloc Tablet (Boil 15.0 mins)	Fining	12	-	-
1.0 pkg	Irish Ale (Omega #OYL-005)	Yeast	13	-	-
0.50 tsp	Yeast Nutrient (Primary 15.0 mins)	Other	14	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.044 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 4.0 %
Bitterness: 30.0 IBUs
Est Color: 34.2 SRM

Measured Original Gravity: 1.051 SG
Measured Final Gravity: 1.019 SG
Actual Alcohol by Vol: 4.2 %
Calories: 172.9 kcal/12oz

Mash Profile

Mash Name: BIAB, Full Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.66
Measured Mash PH: 5.20

Total Grain Weight: 11 lbs 8.0 oz
Grain Temperature: 62.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 35.41 qt of water at 163.3 F	156.0 F	60 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Prost,

Willy

Beer Porn



The Treasurers Report by Walter Hodges

Treasurer's Report:

MONTH ENDED	EQUITY
JANUARY	9543.15

Current Membership: 51

New/Renewing Members:

Eric Morgan

Anthony Lenart

Thank you to everyone who came to the aroma and flavor sensory class. I hope everyone had a good time and learned a little bit that will help them brew better beer. We swilled Coors Light that was "doctored" with different compounds representing common flavors found in beers. Some of the compounds were less appealing than others. We had good discussions on the causes and fixes for the aromas and flavors. If you missed the class, we will try to host another later this year.

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

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President

James Smith

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1st Vice President

Jimmy Orkin

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Past President

Mike Grover

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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