

LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association

Volume XXXVIII

Issue V

Quick Sips for May:

Officer Meeting	May 3 rd 6:30PM	Holy Grail Pub, Plano
Brew Day	May 7 th 9:00AM	3 Nations Brewery
Club Meeting	May 10 th 6:30PM	Oak Highlands Brewery, Dallas
Saturday Meetup	May 21 th 12:00PM	Four Bullets Brewery, Richardson

Prez Sez by James Smith

Welcome to May, homebrewers! A big thanks to all who came out to the Spring Party last month. Seems like a good time was had by all, and WOW! The turnout was amazing!

May 7 is National Homebrew Day if you were not already aware. It is designated by Congress as the first Saturday in May. I encourage all to celebrate our hobby either by committing to brew that day at home, or better yet, at the club brew day. More information below from our "Party Boy", Terry.

You also may be interested in knowing that the town of Roanoke and Soulfire Brewing is hosting a homebrew competition on the 7th during the town's Annual Roanoke Round Up Event. Information about the event is posted on the brewery website, www.soulfirebrewing.com should you care to attend and/or compete. I will be competing and serving two of my beers at the event.

Monthly Officer and Club Meetings

The May officer meeting will be held on **Tuesday, May 3 at Holy Grail Pub in Plano**. They are located at **8240 Preston Rd #150, Plano, TX 75024**. As always, club members are welcome to join. We will arrive at 6:30 and get going around 7:00. The May club meeting will be held on **Tuesday, May 10 at Oak Highlands Brewery in Dallas**. They are located at **10484 Brockwood Rd, Dallas, TX 75238**. We will get started around 7:00, so plan to arrive at 6:30 or earlier.

Hope everyone has a great brewing month! We will see you at the club meetings and other gatherings.

Prost,

Smitty

The First Sip by Terry Olinger

Hope everyone had a great time at the Spring Party hosted by James and Julie. I unfortunately was out of town, but reports are, there was a great turnout and plenty of food and beer. The only casualty seems to be Smitty's kegerator which is having a bit of a hangover and not currently working. Hopefully some quick repairs will bring it back online.

April was a nice respite after all the activities surrounding bluebonnet. May and June bring us our normal club social activities of officer meetings, club meetings, and brew days so now is a good time to get some brewing going before the weather gets hot and also to get beers ready for Limbo. I have not brewed since January but plan to remedy that drought this weekend.

Starting in May, we are beginning a monthly informal meetup. Since not everyone can make the club meetings during the week or may have conflicts with the brew days, this gives members another opportunity to meet, relax, and have a beer, no other agenda. This month we will meet at Four Bullets in Richardson. Details are listed below in the "what's on tap" section.

Brew Day at 3 Nations – National Homebrew Day

As Smitty mentioned, the first Saturday in May is AHA National Homebrew Day. This year, 3 Nations Brewing will be hosting our brew day. They have hosted club meetings and are great to work with. While some details are still being finalized, we will be starting a little later than a normal brew day, starting at 11 when they open. We might be able to arrange for those who are brewing to get in to set up a little earlier. A reminder email with final arrangements will be sent before the event since this will take place before the next meeting.

If you plan to brew at 3 Nations, please send an email to socials@nthba.org so we can ensure space and let 3 Nations know how many will be brewing.

Here's what's on tap for May

Officers meeting - Tuesday May 3rd at **Holy Grail Pub, 8240 Preston Rd #150, Plano, TX.**

We will be arriving around 6:30pm with business starting at 7:00pm.

Club meeting - Tuesday May 10th at **Oak Highlands Brewery, 10484 Brockwood Rd, Dallas, TX.**

As usual socializing for the first 30 minutes starting at 6:30pm and official business starting around 7:00pm.

Saturday Meetup - Saturday May 21st at **Four Bullets Brewery, 640 N Interurban St, Richardson, TX**
12:00pm – 3:00pm. Four Bullets does not serve food so pickup something to eat on your way over.

Current Scheduled brew days for 2022

- May 7 – AHA National Homebrew Day, at 3 Nations Brewing, Carrollton
- 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, at Steam Theory, Dallas
- December – Bill Lawrence

Prost,

Terry

Competition Corner by Jimmy Orkin

The Brewer Royale Program

The March COC has been judged. Here are the results:

Place	Style	Entry Name	Brewer
1 st	Scottish Export	Scottish Export	Mark Rendon
2 nd	Spice Herb Vegetable	Peppercorn Patersbier	Doug Hicks
3 rd	Irish Red	ESPN Jesus Signs	Jimmy Orkin

We need to get Mark to work on his entries' names. Here is your chance to make us smile and impress us with your wit!

I am working on a Google Spreadsheet to track all points. That spreadsheet can be viewed at this link: [Spreadsheet Link](#).

The Brewer Royale Rules are located at this link: [Rules Link](#).

Here are the Brewer Royale standings which include the March COC, OpFerm and Bluebonnet.

Name	Total Points
Mark Rendon	11
Terry Olinger	5
Jimmy Orkin	4
Douglas Hicks	4

Garry Beckham	2
Walter Hodges	2
Matt Parulis	2
James Smith	2
Bill Lawrence	1
BRBC	1
Fred David	1
Richard Harris	1

The May COC is coming up and as I mentioned in the past, we now have a BCOEM system to manage the competition. That means you need to create an account and register your entries for the May competition.

The goal of using BCOEM is standardize the entry process and allow folks that have never entered to have a chance at using the system we use for external competitions for free. The normal time range for entering your entries will be the 1st day of the month until the Club Meeting that month. Remember your entries are also due at the Club meeting unless you make prior arrangements for a drop off.

The new BCOEM system is located at: <https://coc.nthba.org>

Get your May entries registered and print the bottle labels and Entry Sheet from the system. You will only need one bottle label.

If the entry count increases, we may ask for 2 bottles so we have a fresh bottle for a second round of judging.

4th Bottle Evaluation

No one wanted a 4th bottle evaluation at Matt Parulis's brewday. We can still up for these evaluations at any club event where we can bring in alcohol. Just let us know in advance. Be sure to bring your score sheets!

The Limbo Challenge

We have a Director for the 2022 Limbo Challenge. Eric Morgan will be our Director. Eric can be reached with this forwarding email address: limbodirector@nthba.org. Look for email from Eric about meetings to plan this year's competition.

We also need someone's home to judge in. Don't worry about refrigeration; we can use the club kegerator for refrigeration if needed. If you are willing to offer your house for Limbo judging, please contact Eric or any NTHBA Officer.

It's time to put your Limbo brewing calendar together. You will need to start your lagered beers soon. I am not going to press members to enter different categories but rather stress entering. We cannot win if we don't enter.

We have the dates for the Limbo:

- Registration: July 11-28
- Login: July 30
- Judging: August 5-7, (12-14 if needed)
- Awards: August 27

New NTHBA Website

Although not a competition topic, I'll put my website update in this section.

I am actively working to create a new website utilizing WordPress. I am going through some training now and hope to have a new site functional by the end of May. I decided not to bring the old forum forward but instead freeze the old forum as it is for reference. We will start a new forum that might be PHPBB again (<https://www.phpbb.com/>) or something like Discourse (<https://www.discourse.org/>).

My thinking is use WordPress to host articles by the Officers, probably the same articles that are in the newsletter, host static information like About Us and any files we need hosted like newsletters. I also want to setup a shopping cart for membership renewals. We will use the new forum for discussion of Officer articles and anything the membership wants to talk about.

You will see more in the very near future.

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

Limbo News by Eric Morgan

Hello North Texas Homebrewers!

Welcome to The Limbo Challenge!

How low can **you** go?

The Limbo is NTHBA's own AHA- and BJCP-sanctioned low-gravity homebrew competition since 2006. It's a "limbo" because all entries must be able to pass under the OG bar of 1.050 or less! The Limbo is part of the Lonestar Circuit, and I've already received email from the San Antonio Cerveceros homebrew club. It's going to be a good one!

Check out the site here ... <https://limbocomp.org>

- Registration will take place July 11th-28th (get your lagers going soon?)
- Login will be on July 30th, 10am sharp!
- Judging will take place Aug 5th-7th and Aug 12th-14th
- The awards ceremony is being graciously hosted by the Beyers family on Aug 27th.

Can you help, please?

We need:

- **Drop-off locations** (July 11-28) – do you have a place where contestants can drop-off or mail their entries?
- **Places to Judge** (Aug 5-7, Aug 12-14) – do you have a room or workspace where judges can taste and judge entries?
- **Judges** (Aug 5-7, Aug 12-14) – would you like to put your homebrew skills to the test and judge someone **else's** beer? No BJCP required!!

Please, contact Eric at <mailto:limbodirector@nthba.org>
We'd love to have your help.

If you're new to the club or haven't judged before, this is a fabulous opportunity to get involved and learn from our local experts!

Thanks very much for your help and participation.
I look forward to hearing from you!

Regards,

Eric

The Club Calendar 2022

May

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

June

- 3 KGB BBBB entry closes
- 4 Lunar Rendezbrew Awards
- 7 Officers Meeting
- 12 KGB BBBB Awards
- 14 Club Meeting
- 25 Brewday at Brian Beyer's house

July

- TBA Brewday, Walter Hodges' house
- TBA Club Party at Bill James' house
- 1 Alamo City Cerveza Fest entry opens
- 1 Belgian Brew Crawl entry opens
- 5 Officers Meeting
- 11 Limbo Registration opens
- 12 Club Meeting
- 12 Brewer Royale due
- 28 Limbo Registration closes
- 29 Alamo City Cerveza Fest entry closes
- 30 Limbo Entry Log in

August

- 2 Officers Meeting
- 5-7 Limbo Judging
- 9 Club Meeting
- 27 Limbo Awards

September

- TBA Brewday at James Smith's house
- 1 Belgian Brew Brawl Entry Closes
- 6 Officers Meeting
- 13 Club Meeting
- 17 Alamo City Cerveza Fest Awards

October

- TBA Club Party
- TBA Brewday at Chris Van Allen's
- 4 Officers Meeting
- 11 Club Meeting
- 22 Belgian Brew Brawl Entry Awards

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

The Secretary's Missive by Jason Garland

Welcome to May! Oh boy has the year flown by thus far. I don't know about you, but I've been busier than ever doing virtually everything except brewing! [sad face] In case you didn't know, house hunting sucks.

If you plan to enter Limbo, I hope you're getting your entries ready. The entry window is fast approaching and since our club owns this competition, we need to try to *own it* again this year. I am excited that Eric Morgan was kind enough to step forward to help direct the event and I have no doubt that he will be successful at it.

I hope you all have had success negotiating the hobby without a local brew shop nearby to fulfill your needs. Kettle to Keg is now open in Sherman and I saw online that they recently stocked up on English malts. If you have time to get up to Sherman, give them a try. Our hobby needs all the local support it can get.

That's all for me this month. I hope May is a great month for you!

Sláinte Mhath,

Jason

Tips and Tricks by Bill Lawrence

This month I finally got smart and solicited an article written by somebody that knows what they are talking about. Below are some tips for cider making as well as a recipe (a subject I know nothing about) which hopefully will be of interest to some of the members. While I am at it, we have members out there who have varied experience and knowledge which I would love to tap into. Please consider writing something up for your fellow members; it may make the next brew day or meeting tastier. Without further ado, please give the following a read, I think you will find it informative.

The Art of Cider Making by Melinda Beyer

I have tried to make cider from fresh fruits to varied results until I found **The Art of Making Wine** by Stanley F Anderson with Raymond Hull. The portion of the book that caught my attention first was the section on acid management in relationship to flavor. The sugar to acid ratio determines the tartness of the final product. Too little acid and your cider is flat or medicinal. There are many different types of acids in wines and ciders. Malic, tartaric, citric and tannic to name a few. While vintners may use complicated laboratories to measure all of these separately, we can lump them all together and use the total acid. A simple and accurate way to measure acids in your cider is to use a process of titration. While this sounds scary, it is actually very easy. All you need is an acid testing kit from your local beer and wine supply store. This kit will allow you to measure the acids in your must (the cider equivalent of wort). Note, an acid test kit is not the same as a PH test kit. For most fruit ciders, you want an available acid level of .60%.

There are several ingredients that help convert the fruit into cider. Campden is used to kill off bacteria and wild yeast. Pectic enzyme breaks down the pectin in the fruit and help with the tannin extraction from the fruit. Since the yeast has a lot of sugar to process you want it to have everything it needs without being stressed out, so yeast nutrient is a must (no pun intended).

The book has a table of ingredients for various ciders. The table below can help you determine how much fruit is needed for each gallon of cider and the initial processing required. All of these require a gallon of water per gallon of cider.

Fruit	Weight	Preparation	Sugar	Pectic Enzyme
Apples	6 lbs	Chop	2 lbs	½ tsp
Apricots	2 ½ lbs	Destone	2 lbs	½ tsp
Sweet Cherries	3 lbs	Mash (can leave stones in but do not crush stones)	2 ½ lbs	½ tsp
Sour Cherries	2 lbs	Mash (can leave stones in but do not crush stones)	2 ½ lbs	½ tsp
Cranberries	3 lbs	Crush	3 lbs	½ tsp
Peaches	2 ½ lbs	Destone	2 lbs	½ tsp
Plums	3 lbs	Destone	2 ½ lbs	½ tsp

My Apricot cider recipe for one gallon of cider.

2 ½ lbs peaches or apricots	1 Campden tablet
1 lb white granulated sugar	½ tsp pectic enzyme powder
1 gal water	¼ grape tannin
1 tsp yeast energizer	Wine or Cider yeast
1 ½ tsp acid blend	

OG 1.050 – 1.060 acid .60%

Use fresh ripe fruit and remove the stones. Crush the fruit. Create a simple syrup by dissolving the sugar in water over medium heat until clear. Pour the simple syrup over the fruit. I advise making the syrup a day in advance so you can pitch the yeast that day. The must will need to be around 75 degrees when you pitch the yeast. Ferment for 5-6 days at 65 – 75 degrees. Strain out the fruit. Press all juices out of the fruit. This can be done using a fruit press. If you don't have a fruit press, place the fruit in a thin cloth. Bring the ends together and twist to extract the juices. Rack the juice from the fruit and the juice from the fermenter into a secondary fermentation vessel. For still cider, bottle after three months.

If you liked this article, **The Art of Making Wine** by Stanley F Anderson with Raymond Hull is still in print.

Cheers!

Melinda

Oh, and one other thing as a follow up to a demonstration we did a couple of months ago. As you recall, Garry and I did a beer using the grains Garry malted plus a couple of pounds of ground corn which I cereal mashed at a recent brew day. Although we missed our original gravity, the grain did convert the corn and we concluded that the experiment was a success. We suspect that the issue with the O.G. had

to do with not knowing what to expect from the self-malted grains and I feel sure that Garry will keep tinkering around to master the whole process and make some truly unique libations.

Prost,

Willy

The Treasurers Report by Walter Hodges

MONTH ENDED	EQUITY
2022 BEGINNING	9,543.15
JANUARY	9,104.22
FEBRUARY	9,067.08
MARCH	9,285.59

Current Membership: 60

New/Renewing Members:

- Eric Morgan
- Garry Beckham
- Joshua Walton
- Mark Rendon
- Steve Haney

Spring has sprung and with the flowers and weeds, comes membership renewal time. If you have not already renewed for 2022/2023, your membership will expire at the end of May. I will have membership forms at club meetings and events for anyone who wants to renew in person. You can also renew on-line by following the instructions at the link below.

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.

Slainte,

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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Treasurer

Walter Hodges

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Minister of Education

Bill Lawrence

education@nthba.org

Secretary

Jason Garland

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Past President

Mike Grover

pastpres@nthba.org

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