

# LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association

Volume XXXVIII

Issue VIII

## Quick Sips for August:

Officer Meeting	August 2 <sup>nd</sup> 6:30PM	Beard Science Sour House, The Colony
Club Meeting	August 9 <sup>th</sup> 6:30PM	North Texas Homebrew Supply, Dallas

## Prez Sez by James Smith

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Welcome to August, homebrewers, and what is hopefully the final month of what has been quite the scorcher here in Texas! Having personally lived through the greatest ever Texas heat wave in 1980, these summers can always be unbearable at times, but it is good to keep in the back of our minds that it could be worse, and it will end soon enough. Be that as it may, brewing can be very difficult, especially in July and August. My personal plans have been thwarted not necessarily by the heat, but a couple of weeks of Covid recovery and now a long overdue garage remodel, which is throwing my brewing apparatus into disarray. In a few weeks, I am hoping to get things settled in again and immediately get a brew or two completed. I hope everyone is having better luck than I am.

One other item I want to mention that is club business related: you may have already or will receive a link to the 2022 club survey. PLEASE complete this survey as soon as possible. It will only take a matter of minutes to complete, and your feedback is invaluable. It is anonymous, so please give us honest feedback.

### Monthly Officer and Club Meetings

The August officer meeting will be held on Tuesday, August 2 at **Beard Science Sour House in The Colony. They are located at 5959 Grove Ln Suite B, The Colony, TX 75056.** As always, club members are welcome to join. We will arrive at 6:30 and get going around 7:00. I am very excited to announce that the August club meeting will be held on **Tuesday, August 9<sup>th</sup> at the newly opened North Texas Homebrew Supply in Dallas. They are located at 17811 Davenport Rd Suite 11, Dallas, TX 75252.** We will get started around 7:00, so plan to arrive at 6:30 or earlier. There will not be food on site, so please plan accordingly. Thanks very much to Eric Morgan, proprietor of North Texas Homebrew Supply for hosting us!

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

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We had a moderate turnout for the summer party last weekend. The heat may have kept some people away however the pool and cold beer make it an enjoyable evening, and the tablitras were fantastic!

**Thanks to Bill James for hosting.**

August is a bit slower from the planned socials activities and there is no brew day planned, but Limbo activities will more than make up for the shortfall with judging weekends and the awards party. Please come out and help with judging if you are able. See the Competition Corner for details and dates for Limbo activities.

Club member **Dean Weaver will be opening Autonomous Society Brewpub in early August** so we will be planning a Saturday meetup to check out the place and show him our support.

### **Here's what's on tap for August**

**Officers meeting** - Tuesday August 2<sup>nd</sup> at Beard Science Sour House, **5959 Grove Ln Suite B, The Colony, TX**

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

**Club meeting** - Tuesday August 9<sup>th</sup> at North Texas Homebrew Supply, **17811 Davenport Rd Suite 11, Dallas, TX.**

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

**Saturday Meetup** – Saturday August 20<sup>th</sup> at Autonomous Society, **1928 South Akard St. Dallas, TX**  
12:00pm – 3:00pm.

### **Brew day:**

None for August.

### **Remaining Scheduled brew days for 2022**

- September – James Smith
- October – Chris Van Allen
- November – Terry Olinger
- December – Bill Lawrence

*Prost,*

*Terry*



## Competition Corner by Jimmy Orkin

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### An update on the Club Shirts

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I'll be bring the remaining shirts to the Club Meeting in August and will have them at Limbo login and judging. If you are not going to be at the club meeting, Limbo login or judging, you need to arrange a hand off with me before the end of August. Shirts not claimed by the end of August will go in the available pool for new members. You can contact me at: [firstvp@nthba.org](mailto:firstvp@nthba.org)

Additional T-Shirts are \$13 each and the Button Shirts are \$35 each.

### The Brewer Royale Program

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The winner of the KGB's BBBB competition was not from our club and does not affect the Brewer Royale points.

I have a manual Google Spreadsheet to track all points. That spreadsheet can be viewed at this link: [Spreadsheet Link](#). When I get past the Club Website work, I want to write a program to track the Brewer Royale points.

The Brewer Royale rules have been updated to v0.7. I cleaned up some terminology clarifying the relationship between the Brewer Royale and the COC. The Brewer Royale Rules are located at this link: [Rules Link](#).

Here are the Brewer Royale standings which include the July COC.

Name	Total Points
Mark Rendon	15
Douglas Hicks	9
Terry Olinger	8
Jimmy Orkin	6
Garry Beckham	5
Marcio Fazzani	4
Matt Parulis	3
James Smith	3
Walter Hodges	3
Bill Lawrence	2
Anupam Singhal	2
BRBC	1
Fred David	1
Richard Harris	1
Eric Morgan	1
Marqus Burleson	1
Mike Grover	1

## The Limbo Challenge

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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](mailto:limbodirector@nthba.org). Look for email from Eric about meetings to plan this year's competition.

Shipping, drop off and login was at Eric Morgan's new store. We made the decision to judge at Mike Grover's house. Please tell Mike thank you for hosting judging once again.

We need help judging. Judging will be electronic so please bring a wifi device that you are comfortable typing on. If you have no device like a laptop or tablet, I will be able to print paper scoresheets if needed.

Friday judging evening starts at 7pm. Saturday and Sunday will have two sessions starting at 9am and 1pm. No judging experience is need. We will teach you how to judge.

### Dates for the Limbo:

- Judging: August 5-7, (12-14 if needed)
- Awards: August 27

## New NTHBA Website

The new website is up and ready for business. A couple of Officers need training and I will provide some training for the membership on how to use the new website. The site is easy enough to navigate. The menu is a bit busy but we have a lot of stuff on the site. The training will go through how to make a post on the forums.

## 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](mailto:firstvp@nthba.org).

Brew strong!

*Regards,*

*Jimmy*

## The Secretary's Missive by Jason Garland

Welcome to August 2022! It's **HOT!** It hasn't rained. And your home's foundation sorely misses the moisture. My family has successfully moved into the new house and look forward to being completely unpacked and getting back to business as usual. And brewing; I am looking forward to finally brewing at a location does not involve stairs, buckets of water, limitations on space. Having my own driveway and outside water will be as big a boost to my brewing apparatus as automated burner controller I bought two years ago and the freezer I ferment in. And now that **Eric Morgan** is finally getting **North Texas Homebrew Supply** off the ground, I'm looking forward to being able to shop locally again!

I mentioned it last newsletter but I'll repeat it again: we have a website! Jimmy has been working to get NTHBA.org back up and running along with a forum and calendar. Give it a look!

<http://www.NTHBA.org/> Jimmy has put a whole bunch of effort into this for the good of the club so please use this a club resource and use the hell of out. We need all the web traffic we can get to get it off the ground so please go check it out.

Until next month, stay cool!

*Sláinte Mhath,*

*Jason*

## Tips and Tricks by Bill Lawrence

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This month, I will discuss my method of calibrating a new brewing system so that you end up getting the volume you planned for at the specific gravity you desire. I'm sure that there are as many ways of doing this as there are brewers, so you know, YMMV. There are a couple of things that are crucial to getting more or less repeatable results. Probably the biggest is how you crush your grains. I recommend you purchase a grain mill as this will give you control of the crush and the purchase should last your entire brewing career. Oh sure, you can have your grains crushed at the homebrew shop but you are not in control of the gap set on the rollers in that situation so it's not optimal. If for some reason your shop decides to change the gap on their mill guess what? Yeah, you guessed it; your extract efficiency will change, sometimes by quite a bit. Ph also affects efficiency and the enzymes that convert the starches to sugars work better at their optimal pH. I am a big believer in using the 5.2 powder; it is actually a buffer which drives the mash towards a pH of 5.2. If you don't want to go that route, you can also just use acid to adjust the acidity of your mash (which requires measurement and an expensive tool). I just like the powder because it's easy and will increase the pH if the mash is too acidic and lower it if too basic (that's the big benefit of buffers, they drive the mash towards a specific pH).

Let's for sake of argument assume that you have just purchased a new brewing system or made major modifications to the system you have been using for a while (something as simple as buying a grain mill is one example of a major modification). You want to find out how the system will perform in the real world; here is how I did it with my system but again, there are several ways to skin this cat. Let's say you want to make a 5-gallon batch and just to make the math easy, start with 10lbs of grain. The goal here is to see what O.G. you get which will end up with 5 gallons of fully fermented beer in the final serving vessel. Remember, you will experience volume loss from several places, the grain will retain some water after the sparge, you will get evaporation during the boil, you'll lose volume due to trub and hop matter in the boiler etc. The whole purpose of this exercise is to determine how much grain you need to produce a wort with a given original gravity at a predetermined volume. On my system, I can get a 1.048 gravity with 10lbs of grain doing a 90-minute boil and infusion mashing. I need roughly 7 ½ gallons of wort pre boil to end up with about 5 ½ gallons in the fermenter but everybody's boiler is different. The evaporation rate is proportional to the surface area at the top of the boiler (a shorter, wider boiler will tend to experience more evaporation and the converse is also true). Anyhow, what I do is to sparge until I get my 7 ½ gallons of wort, preboil. At this point, take a specific gravity reading and write down the result someplace for later reference. The experienced or well-read among you might now be asking, "but if you sparge to get 7 ½ gallons of preboil wort are you not risking extracting tannins and messing up the beer in some situations?" The answer to that question is yes, absolutely but I have a way around that problem which I'll discuss later.

Ok so now you have mashed 10lbs of grain, sparged it and collected 7 ½ gallons of wort. Boil the wort (in my case for 90 minutes). You might decide to go with a 60 minute boil and if you do that you will need to collect less wort from the sparge since you will in theory get 1/3 less evaporation from a 60 minute boil. Once the boil is complete cool it down and take a gravity reading (again write it down). After that, just pitch the yeast and let nature takes it's course. Once you bottle or keg, pay attention to the amount of finished beer you end up with, hopefully close to 5 gallons. If you end up with more, the next time you brew just collect less runnings from the mashtun and fine tune this on subsequent batches until get that finished 5 gallons of beer with as little waste as you can get away with given a reasonable amount of effort (if you end up short just collect a

bit more). Once I found this sweet spot on my system, I marked my mash paddle which I use as a dip stick to know how much wort to collect (yeah, it's easy and I don't need to think about it too much during brewing). Once you have reached this point, you now know how much wort to collect and after taking a preboil gravity reading you can calculate the post boil gravity or O.G. Knowing the relationship between these two measurements allows you to predict O.G. from a preboil sample and that relationship holds pretty steady. If it looks like I am going to come in a little low, I just increase the length of the boil a bit to try and hit my numbers or conversely add a little more water to the boiler.

The reason it is important to get control of the volume of beer you are making is because hop utilization will be adversely affected if you end up with too much volume (the hops will be diluted more than planned) or too high and initial gravity (hop efficiency goes down in a high gravity wort). I never add hops until 60 minutes before the end of the boil so if I see that I am missing my gravity on the low side I can just boil longer without adding the hops and so avoid getting too much bitterness. The method I have just described makes some assumptions which are not strictly true. Grist influences the extraction rate and more heavily toasted grains tend to produce less extract per pound (so you get more extract from the same weight of pils malt for example than you will from say Munich malt). On my system, these differences do not make that much difference and I ignore them but if you want to do the math you can adjust your grain bill by calculating the effect using the theoretic expected extract of the different grains you are using in your recipe (brewing calculators will do this math for you). Let's talk about sparging for a second. I batch sparge and the reason I do is because it is easy to control the pH of the grain bed by just adding a bit of buffer to the mashtun when adding additional sparge water. If you fly sparge, make sure you adjust the pH of the sparge water because as you extract the sugars using this method, the pH of the grain bed is constantly rising which as alluded to earlier can extract tannins from the husks of the grain (and this will screw up what would otherwise be a fine beer).

After doing all the above, you should be able to make, in my case, a beer with an O.G. of 1.048 using 10lbs of grain pretty consistently. Let's say instead I want to make an IPA with an O.G. of 1.065. The math is very easy;  $10\text{lbs} * (65/48) = 13.54\text{ lbs}$ . Naturally, this assumes that everything scales up in a linear fashion which is not strictly the case. I have found in my system that the higher O.G. I am trying to hit, the less efficient my system becomes. As you get into the higher O.G. beers, just adjust your grain bill up a bit to compensate for the deterioration experienced by higher gravity brewing. It's really not much so maybe as little as a half-pound extra malt should take care of the issue in this example. I have run into two other situations over the years which can goof up the above calculations. Six row malt has quite a bit more husk per a given weight than does standard two row malt. I adjust my calculation and increase things about 5% when using this base grain. Also, if you make your own malt you might want to also give yourself some extra margin as it can yield less than commercially procured ingredients. Going the other way, decoction mashing can increase your efficiency noticeably. I reduce my grain bills by roughly 5% if I plan to use this method of mashing.

At the end of the day, you should be able to get close to your numbers if you calibrate your equipment using the above method or many of the other ways of doing the same thing. Because you are using natural ingredients, sometimes you will do a little better, sometimes a little worse everything being equal. I contend that a couple more or less gravity points from your planned O.G. is probably not noticeable to most beer drinkers, even the potentates in our club. Even the big boys have gravity variances between batches but of course they smooth that out by blending, a technique most homebrews don't have the capacity or interest to employ. Remember, the goal

here is not to see how much extract you can get from a given weight of grain but rather to get close to hitting volume and gravity numbers each brew session. I suppose there is a certain amount of macho pride to be had hitting a high efficiency percentage however I contend that making good tasting beer is really the goal here, so consistency is more important. After all, an additional pound of base malt is only going to cost you a couple of bucks, so quality doesn't really cost that much.

Next month, I'll write up a column about double mashing which employs many of the same techniques enumerated above to brew really high gravity concoctions using the same equipment you use for your normal strength beers. Finally, my last column discussed Cold IPA. I have finally brewed and kegged my example which I hope to be able to bring to the next brew day. If you have some interest, I would love to see a few members brew examples of the style and we can kibitz and figure out between all of us how to do it correctly (plus, it will give us something to talk about).

*Prost,*

*Willy*

## Club Calendar now available online!

<https://nthba.org/calendar/>

### The Club Calendar 2022

#### 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
- 6 Officers Meeting
- 13 Club Meeting

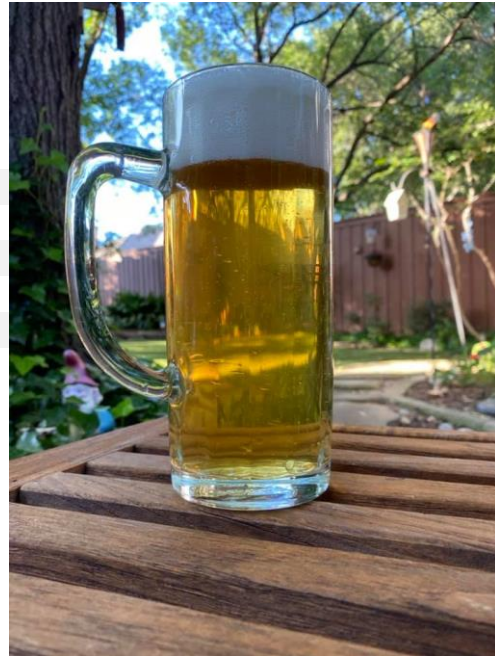


## The Treasurers Report by Walter Hodges

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### Treasurer's Report:

MONTH ENDED	EQUITY
2022 BEGINNING	9543.15
JANUARY	9104.22
FEBRUARY	9067.08
MARCH	9285.59
APRIL	9117.33
MAY	9359.00
JUNE	8000.93



Current Membership: 42

New/Renewing Members:

Anthony Lenart  
 Anthony Perea  
 Collin Burns  
 Kirk Reagan  
 Mike Dwyer  
 Wayne Yandell

The summer heat is on and it's a good time for member to sport their new club t-shirts. New and renewing members are eligible to receive a club t-shirt at no additional cost, supply permitting. Jimmy has updated the renewal process on-line, so it is even easier to renew. Just fill out the on-line form and submit your payment via PayPal. Thanks to all the members who have signed up or renewed for 2022/2023.

The club balance sheet shows a drop due to expenses related to the Limbo. We have had a strong registration and will easily recover the expenses. Also, with the number of entries submitted, we will need lots of help judging.

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

[Membership Renewal \(nthba.org\)](http://nthba.org)

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

[Financials – North Texas Homebrewers Association \(nthba.org\)](http://nthba.org)

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

*Cheers,*

*Walter*

## NTHBA Officers

### President

James Smith

[president@nthba.org](mailto:president@nthba.org)

### 1<sup>st</sup> Vice President

Jimmy Orkin

[firstvp@nthba.org](mailto:firstvp@nthba.org)

### 2<sup>nd</sup> Vice President

Terry Olinger

[socials@nthba.org](mailto:socials@nthba.org)

### Treasurer

Walter Hodges

[treasurer@nthba.org](mailto:treasurer@nthba.org)

### Minister of Education

Bill Lawrence

[education@nthba.org](mailto:education@nthba.org)

### Secretary

Jason Garland

[secretary@nthba.org](mailto:secretary@nthba.org)

### Past President

Mike Grover

[pastpres@nthba.org](mailto: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](http://www.NTHBA.org)