

LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association

Volume XXXVIII Issue XI

Quick Sips for November:

Officer Meeting	November 1st 6:30PM	The Flying Saucer, Coppell
Brew Day	November 5 th 9:00AM	North Texas Homebrew Supply, Dallas
Club Meeting	November 8 th 6:30PM	North Texas Homebrew Supply, Dallas

Prez Sez by James Smith

Greetings, homebrewers and welcome to November. Beer, football, turkey, more beer, more football, and finally, ELECTIONS! And by elections, I mean your state and local elections, AS WELL AS for your NTHBA officers. So far, we have Marcio Fazzani step up to help next year. At this month's club meeting, we will be electing officers for 2023. If you want to help, please come to the meeting and let us know, or better yet, send me an email ASAP at president@nthba.org.

Monthly Officer and Club Meetings

The November officer meeting will be held on **Tuesday the 1st at The Flying Saucer in Coppell**. They are located at **3111 Olympus Blvd #100, Coppell, TX 75019**. As always, club members are welcome to join. We will arrive at 6:30 and get going around 7:00. The November club meeting will be held on **Tuesday, October 8th at 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. At this month's club meeting, we will provide pizza. However, please bring your own beverages of choice, preferably your homebrew for you and to share.

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

October is in the books, with both a successful fall party and brew day completed. I was out of town for the fall party and unable to attend, but by all accounts, a good time was had. Thanks to all of you who brewed beer for the party and shared with others.

The October brew day had great weather and a little excitement. Chris brewed a British Strong Ale which went smoothly and uneventful. The second brew got off to a rough start though. One of Chris's neighbors brewed a Hazy IPA, but set up the propane burner with the hose a little too close to the flame. The smell of burning rubber (and the black smoke) alerted everyone and the fire was put out before things got out of hand. A replacement burner quickly arrived and brewing recommenced.

For November, the brew day will be taking place at North Texas Homebrew Supply in conjunction with the AHA Learn to Homebrew day. Eric Morgan, owner of NTHBS, has graciously offered to supply the ingredients for club members who brew that day. If you plan to brew, please email me at socials@nthba.org and I will coordinate with Eric to ensure we have electricity, water, space, etc. available for all who want to brew. The shop will be brewing a Czech Pilsner on their Brewzilla. If you know someone who is interested in brewing but has not yet taken the leap or know someone who is already brewing but not a club member, invite them out to the brew day. This is a great time to learn.

Winter Party

Mark your calendar for the upcoming winter party, set for January 21st, 2023. The trophy for the Brewer Royale will be awarded to the winner at the party, as well as the drawing for the Big Mohunker (Final raffle award drawn from the non-winning monthly raffle tickets). More details regarding food, beer and party activities will be forthcoming.

Here's what's on tap for November

Officers meeting - Tuesday November 1st at, **Flying Saucer, 3111 Olympus Blvd #100, Coppell TX**
We will be arriving around 6:30pm with business starting at 7:00pm.

Club meeting - Tuesday November 8th 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. **The club will be providing pizza at the meeting. Members are welcome to bring their homebrew to share.**

Brew day:

November 5th, 9am-4pm – **North Texas Homebrew Supply, 17811 Davenport Rd Suite 11, Dallas TX**

Remaining Scheduled brew days for 2022-23

- December 3rd– Bill Lawrence
- January 14th– Mike Grover
- February – No brew day due to Bluebonnet judging
- Remaining 2023 brew day schedule will be set after new 2023 officers are in place.

Prost,

Terry

Competition Corner by Jimmy Orkin

The Brewer Royale Program

I have a manual 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 Belgian Brew Brawl and the Dixie Cup.

Name	Total Points
Mark Rendon	18
Douglas Hicks	14
Terry Olinger	9
Marcio Fazzani	8
Jimmy Orkin	6
Garry Beckham	6
Walter Hodges	4
Matt Parulis	3
James Smith	3
Bill Lawrence	3
John Sutton	3
Anupam Singhal	2
Steve Littel	2
BRBC	1
Fred David	1
Richard Harris	1
Eric Morgan	1
Marqus Burleson	1
Mike Grover	1

There is one COC remaining this year, the November competition. It is a close race. Remember you can get 4 points for entering and getting 1st place in the COC. That said, Mark win this year if he enters the November COC.

1st place in the Brewer Royale gets the traveling trophy base and an etched glass to keep for next year. The trophies will be given out at the winter party.

The Club's Officers decided on the Brewer Royale award payouts for this year (2022):

- 1st place - \$100 gift certificate to NTHBS.
- 2nd place - \$60 gift certificate to NTHBS.
- 3rd place - \$40 gift certificate to NTHBS.

No one has suggested changes to the Brewer Royale program this year so my expectations are the program will remain unchanged going into 2023.

November COC

The final Club only Competition occurs in November. The registration website is: <https://coc.nthba.org>. The registration period will be from November 1st through the Club Meeting on November 8th. It's a short window this month so don't miss registering your entry.

Belgian Brew Brawl and Dixie Cup

Congratulations to Doug Hicks and Terry Olinger for their Honorable Mentions in the Belgian Brew Brawl.

In the Dixie Cup congratulation to:

- Michael Dwyer for a:
 - 2nd in British Beer.
 - 3rd in Specialty IPA.
- Doug Hicks for a:
 - 2nd in European Sour Ale.

On A Personal Note

I brewed a get reacquainted beer on my system on October 3rd and I had it ready for the Fall party the next week. It was a German Weissbier that is quick to make. I tried a couple of experimental tasks in the brew like a single 156F infusion mash and a 2 hour boil. Talk to me about it. I plan to have it at the November Club Meeting at NTHBS.

Brew strong!

Regards,

Jimmy

The Secretary's Missive by Jason Garland

November! The leaves are finally changing. Everyone is excited about their fantasy football team, and those seasonal pumpkin spice beers hit the shelves. You may enjoy those; I don't. I'm usually good for one and I'm done for the season. I bring this up because many years ago, I decided to brew a batch of pumpkin spice porter and it turned into a learning experience. It was the standard Brewer's Best kit and being the novice brewer I was, I simply tipped the entire spice packet into the batch in the last few minutes of the boil and anticipated a pumpkin spice that would be envy of craft beer drinkers everywhere. I brewed this back before I got into kegging, so my wife and I bottled 55 bottles of beer and patiently waited two-to-three weeks for the appropriate carbonation.

Two weeks later, I pulled a bottle and sampled it. It was way over-spiced and tasted like kerosene. Hoping time would dull the harshness of the spice packet, I pushed these to the back and forgot about them. November came and went that year with no pumpkin spice beer. I dug them out the following November and decided they were passable but not great; maybe a solid B-. We eventually drank most of this batch and I wound up dumping the remaining beers. They just weren't that good. Too much spice and by the time spice abated, the beer itself was degraded.

Here are my takeaways from that experience:

- When brewing with spices, less is more. You can always add more but can't remove too much.
- Consider the recipe you're brewing and whether you can commit to 50-60 beers' worth
 - If not, consider a small batch set up and brew less
- Don't be afraid to dump a beer you don't like or that didn't turn out well. We all make mistakes; learn from them and don't do *that* next time.
- Many of the "pumpkin beers" you buy commercially don't have a lick of pumpkin in them. The brewery simply adds the equivalent of McCormick Pumpkin Spice Blend before packaging and slaps a pumpkin on the label.

I'm an odd duck in that I do enjoy spiced beers in moderation. Moderation and balance are key however as I still need it to taste like beer.

I mention all this because I'm sure some of you are thinking of brewing a beer for Thanksgiving – and by all means please do! But I convey this information to you so that you might be better able to consider the recipe you write and whether you wish to add any holiday spice or not. If you do, just remember "A lil dab'll do it."

Sláinte Mhath,

Jason

Tips and Tricks by Bill Lawrence

As the weather is actually starting to cool off, many a brewer's thoughts turn to high gravity beers. Of course, most of these hefty offerings are better with a year or two of aging but it is right to consider brewing one of these behemoths as the season turns cooler. I, as well as I suspect many of my brethren, mash in a 10 gallon water cooler and if you want to do an all grain batch and get 5 gallons in the fermenter, this can be problematic (personally, if I am going to the trouble to make the stuff I want 5 gallons but perhaps that is just me). One way around this problem is to add fermentables in the form of either liquid or dry malt extract. However this technique smacks of impropriety plus one never really knows what actually goes into these products. Adding sugars or other adjuncts is another avenue to consider and is appropriate when making many of the Belgian styles but is wanting if doing for instance Barley Wine.

Ok so I have laid out the conundrum; how do we get 5 gallons of high gravity beer using all grain and our volume constrained mash tun? One solution is doing two mashes but one must have good control over one's system such that the weight of grains used yields the final gravity desired. I would like to refer my readers to a missive I posted earlier in the year regarding dialing in your equipment such that you can accurately predict the finishing gravity. So, here is how I do this. Figure how much grain you would need assuming your mash tun could handle the entire grist in one pass. I would assume that your efficiency would decrease maybe 5 percent and adjust the grain bill accordingly (high gravity brewing is never as efficient as doing a normal gravity beer). I would then divide the total grain bill in two and mash then sparge the first mash as normal getting the normal volume. Now, since you are going to use the wort from the first mash to infuse the second mash, you will need to assume about 8 ounces per pound will be lost when doughing in the second mash so add that amount to the liquid collected from sparging the first mash. I then heat the wort from the first mash to get it hot enough to infuse the second mash and add enough to convert the second mash. Once the second mash is converted (and I would give it just a little more time than normal) run the wort off into your cooper adding it to the wort from the first batch. I then rinse the grains of the second batch with more of the wort you have collected in your boiler. By the way, this is much easier if you have a pump; I just recirculate wort from the cooper through the second grain bed for a ½ hour or so. After recirculation drain the mash tun into the boiler and theoretically you should have your required pre-boil volume assuming you did the math correctly. After doing all that, just proceed as normal and hopefully you should have produced a really high gravity wort and you are on the way to making an award winning beer.

Is this a bit of work? Yeah, you better believe it but you can make some damn good beer this way. I made a Wee Heavy using this technique and it was successful in competition so if I can do it anybody can. Remember, there are other challenges to making big beers besides hitting the desired gravity (a discussion of which is outside the purview of this essay). Because you are stressing the yeast more than when making smaller beers, it's really easy to produce excess esters and phenols which if not properly controlled can really mess up the flavor. Nothing sucks more than spending a small fortune on ingredients, having a really long brew day and getting beer that tastes like rocket fuel which when consumed gives you a headache like no other. It's especially bad if you age the stuff for a couple of years and end up wanting to dump the whole batch; don't be that guy/gal.

One other small item. As is custom, the December brew day is at my home and I will be demonstrating how I do decoctions with and Instantpot. It's not necessarily faster than the old fashioned method but it actually gets the grains hotter than just boiling them (an Instantpot is actually a pressure cooker which can be programmed). When I blow off the pressure, you will be able to smell the difference between that and a regular decoction. The best part is that it's low maintenance, no stirring and no burnt grains, what a deal.

Prost,

Willy

The Treasurers Report by Walter Hodges

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
JULY	11163.49
AUGUST	9205.28
SEPTEMBER	8645.32



Current Membership: 56

New/Renewing Members:

Reed Smollar

The weather is starting to cool off making for much more enjoyable brewdays. Remember that you get 10% off purchases at both North Texas Homebrew Supply and Kettle to Kegs. On-line discount codes can be found under the club documents section of the NTHBA web page. Thanks to our local homebrew supply stores for their generous support.

Club shirts are still available to any current club member. Each member receives one free t-shirt, additional shirts are available for \$13 each. Work shirts are \$35. I will have shirts available at most club events. Below are counts of what I have available.

T-Shirts - \$13 after the 1st		
	L	13
	M	2
	XL	10
	XXL	5
Work Shirts - \$35		
	L	1
	XL	2

Memberships may be renewed at club meetings and events or by following the directions at: [Membership Renewal \(nthba.org\)](https://nthba.org/membership-renewal)

Financials trail the newsletter by one month. Financial reports are available on the club web site at: [Financials – North Texas Homebrewers Association \(nthba.org\)](https://nthba.org/financials)

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

Cheers,

Walter

Use the Club e-Calendar at this URL:

➔ <https://nthba.org/calendar/> ➔

The Club Calendar 2022

November

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

December

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

The calendar will move online to Google Docs in 2023.

[Calendar – North Texas Homebrewers Association \(nthba.org\)](https://nthba.org/calendar)





October brew day. No flames here



*Alas! It's November but Oktoberfest still lingers on!
James Smith Festbier 2022*

The North Texas Homebrewer's Association is proudly supported by DFW's latest homebrew supply stores:



[Home - North Texas Homebrew](#)



<https://kettletokegtx.com>

NTHBA Officers

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Jimmy Orkin

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2nd Vice President

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Secretary

Jason Garland

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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