

LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association

Volume XXXIII

Issue IV - April 2018



Quick Sips for April:

Officer's Meeting	@ Union Bear Brewing	April 3 rd	6:30pm – 8:30pm
Club Meeting	@ Oak Highlands Brewery	April 10 th	6:30pm – 8:30pm
Brewday	@ Dean Weaver's House	April 14 st	9:00AM – 3:00pm

These and other events can be found on our [Facebook](#) page.

Prez Sez by James Smith

Welcome to April, my homebrewing brothers and sisters! For those of you that attended Bluebonnet a few weekends back, I hope you had as good a time as I did and witnessed the club having a respectable showing at the awards ceremony.

It is time now that we move on from Bluebonnet and focus our sights and attention on the rest of the year ahead; most notable, the Limbo Challenge Competition. I will be the director this year and hope that it will give me some preparation to serve as the 2019 Bluebonnet Director...we shall see.

Finally, on the topic of Limbo, we will be having a planning meeting in the coming 2-3 weeks that I will publish very soon. With that, I am putting out the call now for a few volunteers to help out. I will need a head judge/steward and will need some other folks to provide general assistance along the way, as well as the kick-off with **LIMBO LOGIN**. Judges, both experienced, apprentices, and first-timers, will all be needed to help out. Please mark your calendars for the **judging weekends** below.

Limbo Key Dates:

Entry Period: July 9-August 2

Login: August 5(Sunday) @ Winemakers Toy Store

Judging: August 11-12 @ TBD

August 18-19 @ TBD (if needed)

Awards Event: August 25 @ Brian and Melinda Beyer's house

Monthly Officer and Club Meetings

The April Club Meeting will be at Oak Highlands Brewery on the 10th. Their address is 10484 Brockwood Rd, Dallas, TX 75238. Oak Highlands does not serve food, so please plan accordingly.

The May Officer Meeting will be at Intrinsic Smokehouse Brewery on May 1. They are located at 509 W State St, Garland, TX 75040.

The May Club Meeting will be held at Nine Band Brewing in Allen on May 8. They are located at 9 Prestige Cir, Allen, TX 75002. Although Nine Band does not serve food, we will have pizza for the club members in attendance.

Hope everyone has a great brewing month, and we'll see you at the April club meeting!

Cheers!

"Smitty"

The First Sip by Walter Hodges

I hope everyone has recovered from the Bluebonnet festivities. We'll resume our club brew days on April 14th, hosted by Dean Weaver. Come out and brew with Dean or just come out and share some homebrew. Dean's address is, 8611 Wingate Dr. Dallas, TX, near Love Field. Please do not park on his neighbor's lawns, there is no curb.

Mark your calendars for our spring party on May 12th, hosted by Doug and Kathy Nett. Doug usually does some yummy smoked sausages and brisket. Bring a salad, side dish or dessert and homebrew to share.

Cheers,

Walter

Competition Corner by Zac Cathcart

Nothing much to report this month!

KGB Big Batch Brew

Entry Deadline: 5/18

Awards: 5/27

This is a single style brewing competition. This year's style is 11C: British Strong Bitter. This competition is free to enter.

<http://thekgb.org/Big-Batch-Brew-Bash/Current-News>

Alamo City Cervesa Fest

Registration: 4/29-5/20

Awards: 6/23

<http://accf.bexarbrewers.org/>

CoC's

For April's CoC, please either get me the entries at April's meeting or drop them off at either Homebrew shop by Saturday, April 21st.

This is the schedule for Club only Competitions for the year:

April 2018	Extract Beers - must be made of at least 50% extract
June 2018	Weissbier & Witbier Categories 10A & 24A
September 2018	Altbier & Kolsch Categories 5B & 7B
November 2018	Seasonal Beers Category 30
January 2019	British Strong Ale Category 17
March 2019	IPAs BJCP 12C, 21A, 21B
May 2019	Hefe, Wit and Saison BJCP 10A, 24A, 25B
July 2019	European BJCP cats 2 – 8
September 2019	Sour and Wild BJCP cats 23, 28
November 2019	Historical BJCP cat 27
January 2020	American Strong BJCP cat 22

Cheers!

Zac

The Treasurer's Report by Kevin Smith

Thanks as always for keeping membership dues paid. It's time to renew for the full year of 2019 if you haven't done that yet. You can do that at a club meeting or your favorite homebrew store.

Equity ended 12/31: \$7,515.46
Equity as of 3/31: \$6,623.97

March summary:

Income: \$143.00
Expenses: \$520.54
Net Income (loss): (\$377.54)

Current members through 5/31/2018: 128

Additional information or full copies of financial reports can be requested by club members by emailing the treasurer at treasurer@nthba.org. Current reports including P&L, Balance sheet, and bank reconciliation information will be available a few days after the end of the month and posted to <http://www.nthba.org> -> groups -> financials-corner -> financial-statement-archive

Club memberships are effective for one year from June 1st through May 31st. If your membership is not current, please renew at either Homebrew Headquarters or Wine Maker's Toy Store. You may also obtain membership forms and cards at most club events. On-line membership forms are available at: <http://www.nthba.org/forms/membership.html>

Cheers,
Kevin

Education Topics by Steven Barsalou

Education – A Sour and Wild Primer

Currently, one of the fastest growing trends in beer right now are wild and sour beers. Wild is a bit of a misnomer, because most of the yeast and bacteria used to make these types of beer are from laboratory cultures. The term wild is more representative of the fact these microbes commonly occur in the wild and could accidentally become a part of your fermentation should your cleaning and sanitizing procedures not be up to snuff. After Louis Pasteur's 1857 discovery of yeast's role in alcoholic fermentation (https://en.wikipedia.org/wiki/Louis_Pasteur), the brewing world pivoted toward single strain yeast cultures to produce cleaner and more consistent beer flavors. This move ultimately drove out some of the interesting and complex flavors that wild yeast and bacteria imparted on beer. We are currently experiencing a renaissance among home and craft brewers that choose to harness the power of these microbes and coax interesting and desirable flavors from them.

In addition to the *Saccharomyces* family of yeast, brewers primarily focus on three families of yeast and bacteria:

- *Brettanomyces*, also known as Brett, is a type of yeast that can create a broad spectrum of flavors from tropical fruit flavors to barn yard. It can be used for primary fermentation, co-pitched with *Saccharomyces*, or pitched after primary fermentation with *Sacchromyces*. *Brettanomyces* does not produce acid, therefore only imparts the wild and funky flavors.
- *Lactobacillus*, also known as Lacto, is a type of lactic acid producing bacteria that can produce desired levels of lactic acid in beer in as little as 24 hours. Lacto is very sensitive to the alpha acids in hops. Hops should be limited to 5 IBUs, with no hops being preferred, when souring with lacto.
- *Pediococcus*, also known as Pedio, is a type of lactic acid producing bacteria that typically takes several months to produce sufficient acidity, but is much more tolerate of alpha acids from hops. Due to the slow acid production, *Pediococcus* is only relevant in aged mixed fermentation sours. *Pediococcus* is also known to kick off certain off flavors, so it is best paired with Brett which will metabolize Pedio's fermentation byproducts.

Saccharomyces, *Brettanomyces*, *Lactobacillus*, and *Pediococcus* can be used in many combinations. Every fermentation needs yeast, *Saccharomyces* or *Brettanomyces*, to be present at some stage of the process to perform the alcoholic fermentation. Below are several methods for producing sour beers:

- Kettle Souring – Kettle soured beers offer a very predictable method for getting clean and bright acidity in a beer in 24-48 hours. To perform this method:
 - produce sweet wort as usual, do not include any hops
 - boil for at least 5 minutes to kill off any naturally occurring microbes

- cool wort to ~100F
 - pitch lactobacillus
 - maintain 100F if possible, souring will still occur at room temperature, but will take longer at lower temperatures, strain dependent
 - purge any headspace with CO2 to prevent any off flavors during souring
 - check wort with pH meter confirm desired acidity level has been reached, usually a pH of 3-3.4, soured wort will taste much more sour after primary fermentation
 - boil soured wort for at least 5 minutes to kill of lacto, this stops souring and prevents any souring bacteria from contaminating any downline brewing equipment, hops could be added to this stage in the process if desired
 - ferment and package as usual
- Sour Worting – Sour worting is a technique similar to kettle souring in that acidity is created prior to the fermentation, but the re-boil between souring and primary fermentation is skipped. The process works like the normal brewing process except the lactobacillus are given a head start before yeast is introduced. Lactobacillus have full access to all sugars and nutrients in the wort allowing them to work quickly create desired levels of lactic acid.
 - Mixed Fermentation – Mixed fermentation is a fairly generic term that covers a vast array of methods for producing wild and sour beers that do not involve creating acidity prior to primary fermentation. The primary fermentation can be handled by Sacc or Brett. The two common sub methods are:
 - Sacchromyces Primary – This method uses a primary fermentation with saccharomyces prior to the introduction of wild and souring microbes. Beers produced with this method usually take several months to mature and produce desired acidity levels. This method produces some of the more restrained and complex sour beers.
 - Copitch – This method introduces all microbes into the wort at the same time. This is a great way to create acidity more quickly while still getting some funk from Brett.

Brewing with wild yeast and bacteria is a bit of a learning curve. I recommend starting with something simple like a kettle soured or sour worted Berliner Weisse. In the progression of wild and sour brewing, get a good feel for souring with lacto, then introduce brett to the process. Once you have a feel for lacto and brett, drop in pedio for some aged mix fermentation sours.

Hopefully this article has sparked your interest in wild and sour beers. Coverage beyond the basics of wild and sour beers is beyond the scope of this article. I recommend the following resources for additional information:

- Milk The Funk (website) milkthefunk.com, particularly the wiki section
- American Sour Beers (book) By Michael Tonsmeire
- The Mad Fermentationist Blog (website) themadfermentationist.com By Michael Tonsmeire,
- The Sour Hour (podcast) with Jay Goodwin

One last thought on the topic of wild and sour beers, the importance of sanitation. Alternative yeast and bacteria discussed in this article are typically been known in the brewing realm to cause off flavors and spoilage (souring) in beer. As good brewers, we should only create wild and sour beers intentionally and assure these wild and sour microbes do not cross contaminate our non-wild and sour beers (aka clean beers). At a minimum, brewers should maintain separate plastics and tubing for use wild and sour beers as well as exercising proper cleaning and sanitization of equipment.

Steven Barsalou



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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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