

# LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION  
VOLUME XXIX ISSUE II

## February Quick Glance:



Brewday:  
February 8th  
At  
Barrett Tillman's

Club Meeting:  
February 11th  
At  
The Ruby House

## Prez Sez By Walter Hodges

January is done and we are starting to settle into the rhythm of a new year. The officers are learning their roles and making progress on our plans for 2014. We had our first brewday of 2014 with great weather and a good turnout. For those of you who missed it, we had three all-grain brews going and a talk on malting and mini-mashing from our MOE, David Lee.

Your entries for the Bluebonnet Brew-off should be in the bottle or getting bottled very soon, as the deadline for entering the competition will be here before you know it. If you need help categorizing your beer, bring it to the next brewday and we should be able to help you. Just because you were shooting for a certain style when you brewed a beer, does not mean that it should be entered in that style. If you are interested in getting documented feedback on your beers, you should consider entering into the Club Only Competition (COC). Since the AHA is no longer supporting the larger COC we have the ability to set the categories and the schedule for the next two years. Our schedule coordinates with the competitions that are being held shortly after the COC so you should be able to get a good idea of how your beer might do in competition. Be sure to check the COC schedule on the club web site; [www.nthba.org](http://www.nthba.org).

Speaking of the club web site...How many of you visit it on a regular basis? You can find a list of our upcoming events, a schedule for the COC and past COC winners, club documents, old newsletters, a link to our discussion forum, plus much more. I encourage all members to join the forum and participate in the discussions. If you have a question, the forum is a great place to get an answer. Most questions will get an answer or two within a few hours.

I hope to see you all at our February meeting which will be held on Tuesday, February 11<sup>th</sup> at the Ruby House in Plano.

*Prost!*

*Walter*

# The First Sip

By James Smith

Greetings homebrewers! 2014 has gotten off to a great start. After a month of planning, we are finalizing plans for great brew days and lively social events throughout the year. I look forward to sharing all of the upcoming events with you.

## January Brew Day

Last month's brew day was a great success thanks to our host, Mike Grover. The club appreciates Mike opening up his home to all who attended. We had several brew rigs going throughout the day and our Minister of Education, David Lee gave us a great lesson on how grains are malted from start to finish. Last, but not least, with Brian's wife Melinda running the grill, plenty of food was available to go along with the multiple homebrews on tap from the club kegerator. Many thanks to everyone who attended!

## Notable Club Events Coming Up:

- The February Brew Day will occur on the 8<sup>th</sup> from 9AM to 4PM. The location is Barrett Tillman's at 2110 Frances Dr. Garland, 75042 ([MAP HERE](#))
- The February Club Meeting will occur on the 11th from 7-9 PM at The Rugby House in Plano. The address is 8604 Preston Rd. #100 Plano, 75024 ([MAP HERE](#)).
- There is NO March brew day as the Bluebonnet Brew-off will be going on that month.
- Spring party plans are in the works. Stay tuned for a coming announcement!

A few opportunities remain for you to host one of our brew days. Please let me know if you are interested. As always, if ever you have a question or comments, or if you would like to provide suggestions or feedback about a specific event, please do not hesitate to e-mail me at [socials@nthba.org](mailto:socials@nthba.org). I look forward to hearing from you!

Lastly, you can always find out about the latest events coming up on the NTHBA Club Calendar here: <http://nthba.org/content/club-calendar>

Please contact me at [socials@nthba.org](mailto:socials@nthba.org) if you have any questions.

Cheers!

James, aka "Smitty"



# Competition News

## By Mike Grover

### LONE STAR CIRCUIT

The Bluebonnet Brew-Off is just around the corner, with registration opening up on Saturday, February 1<sup>st</sup> and running through the 20<sup>th</sup>. There have been some changes to the registration system, and the number of entries allowed is limited again this year. The competition is limited to 1,525 entries – first come, first served. I recommend that you take a look at your inventory this weekend and figure out how many entries you will likely have available for the BBO. Go ahead and register your entries and take your best guess what you will be entering. If you change your mind, or decide that your brown porter is more of a brown ale, you should be able to log back into the registration system and make changes as long as they are done by the 20<sup>th</sup>. Worst case you could contact the BBO staff and let them know you want to make a change. I say this because with entries being limited you don't want to miss out because you waited too long. Get your entries entered early and you will have "staked your claim". Be sure to register to attend the event too! Login and judging locations will change this year, as it has been determined that homebrew cannot be taken into a beer distribution facility such as Coors. I will relay the location details as soon as they are available. Much more information can be found at the Bluebonnet Brew-Off website ([www.bluebonnetbrewoff.com](http://www.bluebonnetbrewoff.com)).

### Bluebonnet Brew-Off Important Dates

February 1-20, 2014	Competition registration open and entries accepted
February 22, 2014	Entry login – location TBD
March 1-2 and 8-9, 2014	First round judging – location TBD
March 15, 2014	Second round judging – location TBD
March 21-22, 2014	Bluebonnet event and awards ceremony at the Westin DFW Hotel

### Other Lone Star Circuit (<http://www.lonestarcircuit.com/qualcomps.html>) Competitions

Celtic Brew-Off – Next up is the Celtic Brew-Off which is open to beer styles of English, Irish, or Scottish origin only. Dates were recently announced. Note that these dates overlap with Bluebonnet event, so don't forget and miss the Celtic deadline while you've got Bluebonnet on your mind! If you have Bluebonnet entries for any Celtic categories, why not go ahead and bottle them up at the same time?

March 22 – April 3, 2014	Competition registration open and entries accepted
April 12-13, 2014	Judging – location TBD
May 4th, 2014	Awards ceremony at the Texas Scottish Festival in Arlington

Alamo City Cervezafest - Note: This event has been moved to June 7<sup>th</sup>, with entries being accepted approximately mid-May. Previously the event was held in early April but conflicts with parades and festivals during that time in San Antonio prompted the move. I will post entry dates as soon as they become available. This competition is open to all beer, mead, and cider categories.

Big Batch Brew Bash – May 18<sup>th</sup>, 2014 – This is a single style competition, and this year's category is Texas brown ales. This is a “custom” category for this event, and basically covers bigger, maltier versions of Northern or Southern English brown ales. The style guideline for Texas brown ale can be found at the BBBB website (<http://thekgb.org/TexasBrown>).

Lunar Rendezbrew – July (open to all beer, mead, and cider styles)

Limbo Challenge – August (open to lower alcohol “session” or “lawnmower” beers only). This competition is run by NTHBA. More information can be found on the Limbo Challenge website (<http://www.limbocomp.org/>). We will need to identify a Director for the 2014 edition of this competition and set dates in the near future.

O'zapft Is! – September (open to beer styles of German origin only)

Cactus Challenge – September (open to all beer, mead, and cider styles)

Dixie Cup – October 16-18, 2014 (final Lone Star Circuit competition of the year - open to all beer, mead, and cider styles)

## BREWER ROYALE

Hopefully you had a Scottish or Irish ale entry in for the Brewer Royale. I will be looking for judges for this round and hope to get it done the weekend of February 8<sup>th</sup>-9<sup>th</sup> and intend to have results ready for announcement at our February 11<sup>th</sup> meeting. At the last officers' meeting we set the schedule for the next two years of Brewer Royale. Our idea was to coordinate a few of them with style-specific Lone Star Circuit competitions. We won't do that every year because we would like to mix it up a little and keep it interesting. If you have an idea for a unique theme for a future Brewer Royale category please let me know.

April 2014: Celtic ales (English, Scottish, or Irish origin – BJCP categories 8, 9, 11, 12, 13ABCDF, 14A, 19AB) – Entry deadline April 5<sup>th</sup>, 2014

July 2014: Session Beers (Limbo Challenge categories except Lawnmower)

September 2014: German beers (BJCP categories 1DE, 2A, 3, 4BC, 5, 6C, 7AC, 15, 17A)

November 2014: Holiday beers (BJCP category 21B, other winter seasonally themed beers falling into categories 16E, 20, 21, 23, or ...?)

January 2015: Imperial Anything/Big Beers (BJCP categories 5CD, 13F, 14C, 15C, 18, 19 or an “imperialized” version of any other BJCP beer style)

February 2015: Extract Beers (Any BJCP beer style where >50% of the fermentables are derived from either dry or liquid malt extract)

April 2015: Lagers (BJCP categories 1, 2, 3, 4, 5 and any beers in categories 20, 21, 22, or 23 that are fermented with lager yeast)

July 2015: Session Beers

September 2015: Sour Beers (BJCP category 17 and sour beers falling into categories 20, 21, 22, and 23)

November 2015: Belgian & French Ales (BJCP categories 17 and 18)

Entries for the Brewer Royale can be dropped off at either Homebrew Headquarters, The Winemaker's Toy Store/Dallas Homebrew, or you can bring them to me at club meetings, brew days, or club parties. For the club only competition we need only one bottle along with a label identifying the brewer, BJCP beer style, and name of the beer. Labels should be attached by a rubber band (please do not tape or glue them and do not use self-adhesive labels). I recommend using the BJCP bottle identification form ([http://www.bjcp.org/docs/SCP\\_BottleID.pdf](http://www.bjcp.org/docs/SCP_BottleID.pdf)).

I'd like to close with a big thanks to everyone who came out to my January brew day. The weather was great and so was the turnout. Special thanks to James Smith and Melinda Beyer for taking care of food and giving my grill a rare January workout. Time certainly does fly by, as I realized that this was the 8<sup>th</sup> consecutive year that I have hosted the January brew day.

Pros't!

Mike Grover, NTHBA Competition Coordinator

## The Treasure's Report

### By Jimmy Orkin

Summary:

Equity December end \$6,362.71.

Equity January end \$5,962.92.

New members: 13

The club uses Quickbooks to manage the club checking account. Many of the features of Quickbooks were not being used. I thought about switching to Quicken to manage the checking account. I decided to keep using Quickbooks and take advantage of the features of Quickbooks. There were some problems with the accounts in the existing Quickbooks file so I started a new file going forward in 2014. I am a very long time Quicken user so some of the Quickbooks capabilities make sense. I still have a bit to learn about Quickbooks.

I am entering all the club members into Quickbooks as customers. Quickbooks will become the database of record for membership. I created three reports included in this article to give you a feel for what is going on with your money.

The following report shows the Accounts with non-zero balances. Of note in this report is the amount of the Limbo Challenge costs in January 2014. The 2013 Limbo medals and awards had not been paid so I paid for them this year.

North Texas Homebrewers Association					9:58 PM
Account Listing					01/28/2014
January 28, 2014					
Account	Type	Balance	Balance Total	Description	
Bank of America	Bank	6,095.40	6,095.40		
Accounts Payable	Accounts Payable	-132.48	132.48	Unpaid or unapplied vendor bills or credits	
Opening Balance Equity	Equity	-6,362.71	6,362.71	Opening balances during setup post to this account. The balance of this account should be zero after completing your setup	
Membership Dues	Income	-225.00		Member dues that compare reasonably with membership benefits available, whether used or not	
Raffle Tickets	Income	-190.00		Income from selling raffle tickets	
Club Parties	Expense	59.33		Expenses related hosting club parties	
Limbo Challenge:Limbo Medals and Awards	Expense	559.11		Medals and Awards for the Limbo	
Operations:Printing and Copying	Expense	32.48		Printing, copying, duplicating, recording	
Operations:Supplies	Expense	63.87		Supplies, materials.	
Raffle Items	Expense	100.00		Items to win in the raffle.	

The following report shows the club's Profit and Loss for most of the month of January. As you can see we finished with less money than we started with due primarily to the Limbo expenses.

North Texas Homebrewers Association					9:55 PM
Profit & Loss NTHBA					01/28/2014
January 1 - 28, 2014					Accrual Basis
					Jan 1 - 28, 14
	Ordinary Income/Expense				
		Income			
			Membership Dues		225.00
			Raffle Tickets		190.00
			Total Income		415.00
		Gross Profit			415.00
		Expense			
			Club Parties		59.33
			Limbo Challenge		
			Limbo Medals and Awards		559.11
			Total Limbo Challenge		559.11
			Operations		
			Printing and Copying		32.48
			Supplies		63.87
			Total Operations		96.35
			Raffle Items		100.00
			Total Expense		814.79
	Net Ordinary Income				-399.79
Net Income					-399.79

You can see in the following Balance Sheet Report that we started the month with \$6,362.71 and finished with \$5,962.92 after obligations. I estimated what the club owed for raffle prizes so we are actually \$43.01 better than the report shows. We also have some expenses for the January brewday that I have not received yet.

<b>North Texas Homebrewers Association</b>		10:00 PM
<b>Balance Sheet NTHBA</b>		01/28/2014
<b>As of January 28, 2014</b>		<b>Accrual Basis</b>
		<b>Jan 28, 14</b>
<b>ASSETS</b>		
<b>Current Assets</b>		
<b>Checking/Savings</b>		
<b>Bank of America</b>		6,095.40
<b>Total Checking/Savings</b>		6,095.40
<b>Total Current Assets</b>		6,095.40
<b>TOTAL ASSETS</b>		<b>6,095.40</b>
<b>LIABILITIES &amp; EQUITY</b>		
<b>Liabilities</b>		
<b>Current Liabilities</b>		
<b>Accounts Payable</b>		
<b>Accounts Payable</b>		132.48
<b>Total Accounts Payable</b>		132.48
<b>Total Current Liabilities</b>		132.48
<b>Total Liabilities</b>		132.48
<b>Equity</b>		
<b>Opening Balance Equity</b>		6,362.71
<b>Net Income</b>		-399.79
<b>Total Equity</b>		5,962.92
<b>TOTAL LIABILITIES &amp; EQUITY</b>		<b>6,095.40</b>



I am working through what will be good level of detail for the newsletter financial reporting. Perhaps a summary of the equity at the beginning and end of the month with details on the website would be good. Please give me your thoughts when you see me.

On the brewing side of January, I limped along with the Brewtroller breadboard. I have not had a chance to build a permanent controller. I do know that the Brewtroller will not be my final controller software. In the mean time I bought a Raspberry Pi computer on a board. It has some capabilities for low level IO. It runs a version of Linux call Raspbian. It is a real computer that uses a SD card for a file system. It can run a graphical desktop via a HDMI interface. I have not had time to play with it yet. It might become my controller platform or work in conjunction with the Arduinos I already have.

That is it for me this month.

Cheers, Jimmy.

# Education

## By David Lee

In case you were unable to attend the brewday, here is a recap of what we discussed:

### A short history of malting

*thanks mostly to [brewingwithbriess.com](http://brewingwithbriess.com)*

Egyptians were some of the early maltsters and malted barley using open wells, which worked great because it gave them ability to soak the seed and control the rate of germination. They would lower the barley into the well using wicker baskets and submerge it in the water to saturate the seed, after which, they could control the rate of germination by the height of the basket in the well. The higher the basket, the warmer the temperature and the faster the barley would germinate.

Germination is basically the process of the seed sprouting into a new plant, which is important to brewing because this creates enzymes which help break down large molecules during mashing. As brewers we are particularly interested in the starch degrading enzymes (alpha-amylase, beta-amylase, cell wall degrading or cytolytic enzymes (beta-glucanase), and protein degrading enzymes (proteinase)... or so I've read. The point here is during this process of germination the barley seed forms enzymes that are important to the mashing process.

The last step in the malting process is to kiln the barley and that requires time, heat and ventilation. The Egyptians spread out the seeds on the ground and let the sun do the work. However the quantity of the malted barley was limited to the space available in the open wells and cooler months.

As time passed, maltsters began using man-made cisterns and natural caves to increase production, but the middle European countries made additional advancements. Enter the "malt house"; a structure located at the bottom of a hill or mountain adjacent to a stream. The top level of the house contained cisterns for soaking grain and lower levels for germination. Men would shovel piles of malt around the house slowly spreading it into a thin layer and then out to another location to kiln. These piles were used to control the rate of germination and ventilation was provided by small exterior windows. Still today, modern maltsters follow this three step process: steeping, germinating and drying/kilning the malt.

The final step, kilning, is what gives malt its color and flavor. Kilning, as I mentioned before, takes time, heat and ventilation to produce the various malts we commonly use in brewing. Kilning is important in the following ways:

- stop germination
- form color and flavor
- increase storability

There are other scientific things happening such as, maillard reactions, formation of dms and nitrosamines, but I'm not going into all that, nor, do I completely understand it enough to explain it... point here is kilning the malt is an important step.

So that was what you missed. I also did a small presentation on "nano-mashing," but I'll do it again when I talk about mashing at the next brewday.

-David Lee-

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

**Club Brewmeisters**

Club Brewmeisters are members who are experienced brewers and have volunteered to help other brewers, new and old, with brewing problems. Give them a call with your questions! Just don't call too late, too early, or during Cowboy games!

Homebrew Headquarters  
 (972) 234-4411

The Wine Makers' Toy Store  
 (866)417-1114

**North Texas Home Brewers Association**

The North Texas Home Brewers Assoc. is a group with an interest in beer in general and home brewing in particular. We meet once a month on the second Tuesday at various locations in the area. Visitors are welcome! "Livin' the Brews" is our newsletter and is published once a month. 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.



Visit the NTHBA Website at  
[www.nthba.org](http://www.nthba.org)