
LIVIN' THE BREWS

THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION
VOLUME XXVIII ISSUE I



PINTS OF INTEREST

- NEXT CLUB MEETING AT JACK MAC'S SWILL AND GRILL — FEB. 12TH
 - FEBRUARY BREWDAY WILL BE AT WALTER HODGES' IN CARROLLTON — FEB. 16TH
 - BLUEBONNET ENTRY REVIEW AT THE NEXT BREWDAY — ENTRIES DUE FEB. 23
 - THE NEXT CLUB COMPETITION IS BARLEYWINES — ENTRIES DUE FEB. 16
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Prez Sez

When it comes to free time we can all scream limited, or not enough. However, upon review we can navigate our passion based on priorities. We find the time do the things we enjoy. This passion for malt, hops, and yeast is more than I can handle at times. I consider brewing a blessed curse. Absorbing time like no other. For example I spent two nights of a very busy week volunteering at breweries and the rest monitoring beers for Bluebonnet. I'd like to brag about how crafty they are but in the end I'm waiting on the judges approval. If you have not already registered do so and pay now. The 2013 Bluebonnet is capping entries at 1500 this year. As of today there are 100 slots remaining. [Enter Now!](#)

In the coming months, lets pour out a passion for homebrew by volunteering. The Bluebonnet will need judges, stewards, servers and a long list of care takers. This will come as no surprise so let's make an effort to get involved. The same measure can be extended to extended to our local breweries. I've seen a number of us around helping out. Thanks for supporting Dallas beer culture. I'd like to thank Four Corners & Peticolas for allowing me in the gates last week. I had an indelible experience pushing around spent grains & cleaning out the mash. I've purposed to volunteer as much as I can. There is a brewing zen you get working beside gurgling stainless.

At our next club meeting Fire Wheel Brewing's Brad Perkinson will conduct a talk encouraging the us to make better beer. Come out, be inspired. The night will also debut the Photon Blonde Ale. I'd love to see Jack Mac's Swill & Grill full of beer geeks next Tuesday.



In March we will return to a homebrew friendly setting. The goal is to leave no stone unturned by addressing brewing questions. Our very own Brewer of the Year will be presenting. Look forward to hearing from Don VanSlyke. The January talk conducted by Dr. David Rathkamp was an eye opener. I'd never thought of yeast performance in terms of men on steroids pushing the envelope. Well done!

—*Barrett*

What's Brewin'?

By Kimberley Rhea

I hope that everyone had a Safe and Happy Holiday.

Well, I will have to say our first Brew Day of 2013 was a great success. Thank you Mike Grover for being our host again this year. The ribs were delicious, thank you Graham; we also had slaw, potato salad and a couple of desserts. There was an awesome turn out. The Big Rig was there along with three other brewers.

Our next Brew Day will be at the home of Walter and Pam Hodges on February 16th 9:00am – 3:30pm. Their address is: 2203 Le Mans Drive, Carrollton, TX

We have at least nine brew days and four parties a year. I still need party volunteers for the Spring Party (held in April or May) and the Christmas Party. If you would like to find out what is involved in having a Brew Day or Party at your home please contact me.

Kim
"Woo Girl"
socials@nthba.org

Local Brews News

By Graham Keefe

The weather in Dallas in December isn't exactly Jack Frost nipping on noses, but one sip of the stouts, porters, and barleywines, and craft beer enthusiasts attending Dallas Winter Warmer, Saturday, December 15, didn't have difficulty imagining themselves by a crackling fire, boozy, heady brew in hand – perhaps a bear skin rug is involved?

Organizer Rhizome Productions, the company behind 12 South Winter Warmer (which sold out in nine minutes!) and Flying Saucer Draught Emporium's Beerfest in Nashville, curated a stellar lineup of breweries for the Dallas Winter Warmer. Local breweries featured were **Community Beer Compa-**

ny, Firewheel Brewing, Four Corners, Franconia, Lakewood, and Rahr & Sons, plus several from around the state, including (512), Real Ale, Saint Arnold and Shiner.

Our own Larry Papkin was one of the volunteers at this event, showing his pouring skills at the Lakewood booth:



Tickets for The Dallas Winter Warmer were capped at 2,000. The goal in part was to keep the drinker-to-brewer ratio low to create more personal exchanges. Additionally, the organizers of the event donated \$2000 to the Cancer Support Community North Texas from the proceeds of the 2012 Dallas Winter Warmer.

The next big beer festival (besides Bluebonnet) is the second rendition of Big Texas Beer Fest on April 6, 2013 at the Fair Park Automobile Building from 2 p.m. to 6:30 p.m. General admission tickets are \$35 and you can find them at <http://www.bigtexasbeerfest.com/tickets/>. Fish Fry Bingo is the headlining band, and there will be food trucks!

Cheers and hope to see you at the next beer festival!

Competition Corner

by Einar Jonsson

Happy New Year everyone and welcome to 2013. Another busy competition year is just beginning, and I have plenty to talk about.

Bluebonnet Brew-Off

The Bluebonnet is coming up soon. I hope everyone has been brewing for this. Last year, we reclaimed the Bluebonnet Trophy. Now it is time to defend it! Online registration opens up on January 20th.

The number of entries in the Bluebonnet has increased dramatically in the last five years. In 2008, we had 1,090 entries. In 2009 – 1,302; 2010 – 1,627; 2011 – 1,776; 2012 – 1,805. Over the last few years, we have struggled to get all entries judged in two weekends. This increase in entries has made it necessary to set some new limits on entries this year.

- 1,500 total entries
- 20 entries per entrant
- 1 per subcategory
- 2 per category

You can enter individually, and as part of a team. You can have 20 entries as an individual, and your team can have 20 entries also. Payment for entries will be online-only this year. Bluebonnet login is on Saturday, February 23rd, but registration closes on the 17th, so you won't be able to register entries on the day before login, as in previous years. Keep in mind, that the 1,500 entry limit may be reached before the 17th, so get your entries registered early.

These new limits are unfortunate, but very necessary. The number of beer judges has not increased as fast as the number of entries. Over the last two or three years, it has been necessary to take home flights for mid-week judging, in order to get everything done. The quality of judging has also suffered. This is one of the reasons that the Bluebonnet will not be an MCAB qualifying competition this year. We encourage new judges to participate, and pair them with experienced judges.

Lone Star Circuit

Alamo City Cerveza Fest

The Lone Star Circuit is a circuit of 8 homebrew competitions in Texas, and the Bluebonnet is just the first. The next LSC competition is expected to be the Alamo City Cerveza Fest, in San Antonio. No dates for this competition have been announced yet. If the dates are similar to last year, then the entry deadline for this one will be around March 10th, but this is just my best guess. I will post information in the forum and newsletter, as it becomes available. The [ACCF Website](#) still shows last year's dates.

The Celtic Brew Off will be coming up in April. The Knights of the Brown Bottle, in Arlington, host this one, and they have announced the dates.

- Registration: February 28 – April 4
- Entries accepted: March 22 – April 4
- Judging: April 12 – 14, at Coors in Fort Worth
- Awards: May

[Celtic Brew Off Website](#)

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Big Batch Brew Bash

The Big Batch Brew Bash will be in May. This is a single-style competition, hosted by the Kuykendahl Gran Brewers and Saint Arnold in Houston. This year's category will be 16A – Belgian Witbier. In past years, the winner of this competition has been brewed by Saint Arnold, and released in the *Divine Reserve* series. This year, Saint Arnold has decided to move the Big Batch winner to their new *Icon* series of beers. The KGB have not posted official dates yet, but I am told that judging and the event will be held on May 19th. The entry deadline will likely be on or around May 11th.

[Big Batch Brew Bash Website](#)

COC

The first COC was judged recently, at the January club meeting. The category was Un-Session Beers, and it covered a broad range of styles.

January/February COC – Un-Session Beers – 17 entries			
	Brewer	Beer	Subcategory
1st	Jay Ellsmore	Pointed Stick	13E – American Stout
2nd	Thomas Spisak	Moonlight's Finest	2C – Classic American Pilsner
3rd	Thomas Spisak	Moonlight Quadrupel	16E – Belgian Specialty Ale

The next COC is for March/April and the category is Barleywines. This covers BJCP subcategories 19B – English Barleywine, and 19C – American Barleywine. The AHA deadline is March 1st, so the club deadline for entries will be Saturday February 16th. I will plan on picking up entries on the afternoon of the 16th.

[BJCP Guidelines](#)

Entry requirements:

1 bottle, 10 - 14 oz., with an [AHA bottle label](#) attached with a rubber band, do not use tape or glue

Entries can be dropped off at the following locations:

Homebrew Headquarters
300 N. Coit Rd. Suite 134
Richardson, TX 75080

The Wine Maker's Toy Store
1300 N I-35 Suite 106
Carrollton, TX 75006

In addition, I'll be glad to receive entries at club events, such as brew days, parties, meetings, etc., prior to the deadline.

—Einar

The Blame Game

by David Lee

I recently wanted to make a coffee porter! I love robust porters and I love the roasty, coffee flavors that I have tasted in other commercial and homebrew coffee porter beers so I thought it would be perfect for the winter months. I started with a recipe that I really like, it was based on my interpretation of the style guidelines for a robust porter and after reading an excellent book on Porters, "Classic Beer Styles Series 5 – Porters" I felt like I had a pretty good idea of what I needed to do for the base style. I am not a coffee drinker and I haven't a clue what kind of coffee would be a good, but recently I had the pleasure of trying a beer at Three Floyds which has the same coffee used in Dark Lord, INTELLIGENTSIA coffee. I'm also pretty sure it is the Classic Espresso, Black Cat Project coffee that is used, so I ordered that and the El Diablo Dark Roast from their online store. I took my old recipe and changed it up a bit just to give myself a delta of sorts to see which I liked better; definitely my first attempt was more like the porter I wanted to drink. However the base beer turned out great and now it was time to add some coffee to the secondary. I reflected on a similar beer I had judged before I really enjoyed. The notes listed that a whole pot of brewed coffee was added to the secondary of a five gallon batch. I also spoke with some folks from the club about various ways I could add coffee, some other ways we came up with were: espresso brewed, hot vs. cold brewed, whole beans and ground beans. I was certain that I didn't want to just add hot brewed coffee because of the extra roast/ burnt character that I thought might bring to my beer (which note was already roaster than my previous batch). Finally, in all my questions and even when looking online and at other recipes I never really paid any attention to HOW much coffee I should add... a pot, a cup, a shot – or the quantity of whole beans/grounds. I remember a club member suggesting that I could add a bag of roasted beans to my five gallons. In the end, I decided I would add a full one pound bag of roasted beans to my five gallons. I let it sit overnight and tried it in the morning. It was RUINED! The beer tasted like extremely overly roasted coffee. Jenna, my finance,

said it tasted like cold Folgers coffee. It was not drinkable. I really failed to follow my first rule when adding anything to secondary, which, is to add a little first and then add more to taste as needed. Well I know little of coffee as I don't drink the stuff and new very little about how much flavor it would add. This wasn't my fault though; it was that person that suggested I add a whole bag, right? Wrong!!! The good news is I made 10 gallons of the base beer and only ruined five gallons, leaving me with five gallons to try again. This time I took a pint portion of the base and added a ¼ cup of whole bean coffee, stuck this in the fridge and then waited a couple days. After straining out the beans, I tasted the concentrated liquid and it was very strong, so I poured in a small amount (1/2 shot glass) into the secondary keg. After a swirl, I tasted a faint flavor, so I added the rest of a shot glass amount to the secondary. That was what I should have done from the beginning, but I had to learn my own lesson. In retrospect, it is my fault for not being more cautious when adding coffee to the secondary, but in general a good brewer should always error on the lighter side when adding anything to the secondary. After all, additional flavors should be complementary to the base style and typically not the most prominent flavor you taste when you try the beer.

Robust Porter Recipe (10 Gallons)

70% - Marris Otter
 10% - 40L British Crystal
 5% - Munich
 10% - Brown
 0.5% - Black
 4.5% - Chocolate

2.0 oz - Northern Brewer – 60 min
 1.5 oz - Goldings – 40 min
 1.5 oz - Goldings – 20 min
 1.0 oz - Hallertauer – 0 min

OG = 1.060
 Mash Temp = 153 for 60 min

Coffee Porter...
 Coffee - Classic Espresso, Black Cat Project
 ¼ Cup whole beans in 1 pint of base beer
 1 – 1.5 oz of concentrate into the secondary

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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 about 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