

LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association

Volume XXXII Issue I - January 2017



Quick Sips for January:

Club Brew Day	@ Mike Grover's	January 7 th	9:00am – 3:00pm
Club Meeting	@ The Flying Saucer, Addison	January 10 th	6:30pm
Winter Party	@ Fred & Sue David's	January 21 st	6:00pm

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

Prez Sez by Fred David

Here it is January 2017 and it seems like only a few years ago that I took on this responsibility the first time. Time certainly has flown by and the new year of brewing better beer is now upon us.

During 2016 we certainly had our ups and downs. On the down side, we were not able to reclaim our beloved Bluebonnet trophy and we did not fair very well in our own competition, the Limbo Challenge. On the up side, we had four great parties across the year (five counting the Bluebonnet room-crawl). We also gained several new members and there appears to be some genuine interest amongst members new and old in making our club the one to beat in competition.

We are fast approaching the Bluebonnet Brew-off and I have been brewing up a storm with the hopes that one of my entries will bring home a coveted stein. To that end, I have been carefully studying my score sheets from previous competitions with the hope that I can continue improving my beer. I used to read them once and then set them aside but realized there seemed to be a consistent bit of feedback from certain judges that was always spot on. Then I decided to start cataloging my results and really looking at the comments made, especially by certain BJCP certified judges. Using their comments as a guide, I started modifying my recipes with the hopes of winning something. I have had great success with this, winning medals at the Dixie Cup, Cactus Challenge, the unfortunately now gone Celtic Brew Off, our own Limbo Challenge and 3 steins at the Bluebonnet Brew-off.

The other thing I believe has helped me in my success is sticking to two or three specific styles and making them the best I can. I also have been given great advice from the other people in the club and a wealth of knowledge is out there for those who will only ask. I hope that my experience is not a fluke and that others of you will follow suit.

Lastly, I am a big fan of learning to brew to style. I mentioned at our December meeting at Bitter Sisters that I would be pushing this concept frequently. Learning to brew to style helps you in many ways but the two that I mentioned at the December meeting are better results for you and our club in competition and better beer for our parties. I can't think of a better combination. Joseph Flay is our Minister of Education this year and I believe he is going to do a great job. If anyone out there has a specific topic they would like to address I'm sure he will be more than willing to accommodate. I hope everyone has had a great holiday and that you have also been brewing up a storm in preparation for the Bluebonnet. I look forward to seeing everyone at our first club meeting of the year at Flying Saucer Addison on Tuesday, January 10th.

*Until then,
Prosit!!!*



December Club Meeting

The First Sip by Nicole Saladin

Happy New Year! 2017 is upon us and I hope everyone had a safe and happy holiday season. The December and final brew day of 2016 was held at Bill Lawrence's house. Thank you to all who came out and to Bill for hosting.

The January brew day will be held this Saturday, January 7th at Mike Grover's house. The brewing will commence at 9am and wrap up around 3pm. Mike lives at 1939 Castille Dr. Carrollton, TX 75007. Lunch will be provided by the club. Come on out and join us whether it's to brew or just hangout! Mike will be brewing a Belgian IPA using the Cluster hops for his Bluebonnet entry.

The winter party is this month as well. It will be held on January 21st at the home of Fred and Sue David starting at 6pm. They live at 6803 Overbrook Dr. Parker, TX. NTHBA will be providing the meat. We just ask that all who attend bring a side dish to share and always, your tasty homebrew. We will be doing a gift exchange again this year, so bring a gift if you want to participate. It was a lot of fun last year and there were some great gifts exchanged! Thank you to Fred and Sue for opening their home to us again this year.

*Cheers,
Nicole*



December Club Meeting

Competition Corner by Matt Parulis

Happy New Year NTHBA! I'm very excited to be continuing as competition coordinator for 2017! This year will have another full schedule of club, Lone Star, and national competitions giving plenty of opportunities to bring home some hardware!

January is a relatively slow month as far as competition deadlines however we do have the registration deadline for Bluebonnet at the end of the month (January 30th) and the first club competition of the year coming up in February. I am also working on a calendar to show all competitions (club, Lone Star, and national) in any given month. I will have the calendar ready for the February newsletter.

To wrap up 2016, we have the final standings for the Brewer of the Year and Brewer Royale. Awards will be handed out at the club winter party on January 21st at Fred & Sue David's house. Congratulations to all those who won awards throughout the year and thank you to all those who entered.

2016 Brewer of the Year Standings

Matt Linnenberger	11
Barret Tillman	8
Mike Grover	6
Dean Weaver	4
Arthur Stockstill	4
John Driscoll	3
Jesse Thoreson	3
Matt Parulis	2
Dave Kutschman	2
Steven Franks	2
Randy Grogan	2
Bill Lawrence	2
Walter Hodges	1
Rob Allen	1

2016 Brewer Royale Standings

Joseph Flay – 6 pts

Steven Barsalou – 5 pts

John Driscoll – 5 pts

Matt Parulis – 4 pts

Dave Kutschman – 3 pts

Kevin Smith – 3 pts

Chris Jazak – 2 pts

Dean Weaver – 1 pt

Doug Nett – 1 pt

Bluebonnet Brew Off & Specialty Hops

Monday, January 30th will be the registration deadline for this year's Bluebonnet. The drop off deadline at Dallas Homebrew and Homebrew Headquarters is Thursday, February 2nd. Check in will take place on Saturday, February 4th and judging will begin the following Saturday (Feb 11th).

If you have some of the Cluster hops the club gave out for the BBO's specialty hop category and have not brewed yet, time is running out! You still have some time to brew an ale and have it ready for judging. The club still has some Cluster hops left over for the category. If you are interested in using some of the hops, email me at firstVP@nthba.org.

February Club Only Competition (COC)

Next month will be the first club only competition for 2017. The COC will include IPA's from categories 12C, 21, and 22A. Entries will be accepted at the February club meeting on Tuesday, February 14th. The drop off deadline for the COC will be the following Friday (February 17th) at Homebrew Headquarters and Dallas Homebrew. The full 2017 club competition is listed below. Start planning your brew days now to make sure you are ready for the COC's.

2017 Club Only Competitions

Category	Sub	Month
IPA	12C, 21, 22A	February
Historical Beers	27	April
English, Scottish & Irish Beers	11-17	June
Fruit, Wild, & Sour Beers	23, 28, 29	September
Euro Beers	3-9	November

Limbo Challenge 2017

The Limbo Challenge is one of the NTHBA's signature events each year. Last year we had close to 200 entries and we are looking to build on that this year. Deadlines and judging for the Limbo will take place in July and August however we will need to start planning for the Limbo. We will need volunteers to help with organizing the competition including entry wrangling, check in, data, and judging. If you are interested in helping out, please email me at firstVP@nthba.org. We will begin having organizational meetings in February or March and hold monthly meetings until the awards ceremony in August.

Cheers!

Matt



December Club Meeting

The Treasurer's Report by Walter Hodges

Happy New Year! The club's finances are in great shape heading into 2017. I am working on getting the club's 501© status reinstated and hope to have an update on this in the coming months.

Financial Summary			
Equity ended 11/30	\$6521.47	2016/2017 Membership	111
Equity as of 12/27	\$6674.86		
Note: Financials trail the newsletter by one month. Current financials are available at: groups -> financials-corner -> financial-statement-archive">http://www.nthba.org -> groups -> financials-corner -> financial-statement-archive			

Additional financial information may be requested by club members by emailing the treasurer at: treasurer@nthba.org.

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.

Prosit!

Walter



January Brew Day

Education – Yeast Starters, Part 1: Preparation by Joseph Flay

Our previous Minister of Education Dean Weaver set a great precedent with his Educational columns throughout 2016, and I plan to continue the tradition. We'll kick off the year with something I view to be of paramount importance for homebrewing – proper yeast health. One of my favorite brewer sayings is “brewers make wort, yeast makes beer.” I believe one of the best ways to ensure optimal fermentation performance from your liquid yeast is to make a yeast starter for it. There are a bunch of tutorials on the interwebs about making yeast starters, but we're going to cover the topic in the newsletter just in case any slackers out there haven't reviewed this crucial information.

Starter Components

Ingredients:

Liquid yeast
Water (I prefer distilled water)

Dry malt extract
Yeast nutrient
Fermcap-S/Anti-foaming agent
(optional)

Equipment:

Erlenmeyer Flask – any sanitary container can be used
Stir Plate – highly encouraged, best with Erlenmeyer flask
Heating element – I use my stovetop

When you purchase your liquid yeast, check the original yeast content of the vial/FlexCell/smack-pack at manufacture. Avoid buying liquid yeast at or near its expiration date. White Labs has their Yeastman utility where you can enter the Lot number listed on the vial or FlexCell packaging. This can be used to calculate the estimated yeast count based on the available Quality Control report. Wyeast has a less rigorous method where they state there are approximately 100 billion cells in each smack-pack at manufacture. Other yeast manufacturers may vary.

Once you've calculated your yeast quantity at manufacture or “starting” yeast count, you can then estimate how much yeast is still alive in the package (aka the estimated yeast viability). I like to use BrewUnited or Brewer's Friend utilities since they include both viability and starter calculators. Enter the yeast's initial estimated cell count, date of manufacturer, and the current date (if necessary) into the yeast viability calculator and it should spit out an estimated number of viable Yeast cells. An example might look something like this – note the Viable Cell Count at the end.

Your Yeast Details			
Initial Cell Count (billions) ?	Production Date ?	Viability % ?	Viable Cell Count (billions) ?
81	07/06/2016	26	21

Figure 1 - Yeast viability calculator from BrewUnited

This is an example from a pack of yeast I recently purchased – as you can see, the actual cell count was much lower than the expected 100 billion! Once you have a viable cell count and all your other ingredients and equipment ready, it's time to determine the starter parameters. I'll cover that topic in the next newsletter. If you have questions or comments, please email me at education@nthba.org.

Joseph



January Club Meeting



January Brew Day

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Our Supporting Home Brew Stores



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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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