

LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION

Prez Sez

By Jimmy Orkin

June was an extraordinary month for the NTHBA. The brewing team of Damon Lewis and Orlando Guerra won two gold metals and got 2nd Best of Show at the National Homebrew Competition. WOW!

When you see Damon and Orlando, be sure to congratulate them on an outstanding effort. This really shows the caliber of brewers we have in our club.

Before I describe the month let me tell you about our next events. We have the next club meeting on July 14 at the Irish Rover in Frisco. The gathering starts at 7:00 PM and the meeting starts at 8:00 PM.

We have the July Brewday on July 18 at Melinda and Brian Beyer's house. We have the Summer Party at Bill James's house on July 25 starting around 6:00 PM.

The Iron Mash Competition is on July 11 at the Rahr Brewery in Fort Worth.

Don Trotter is working to start a BJCP class and schedule a test in February of 2010. Talk to Don if you are interested in participating.

July is a busy and hot month. Stay hydrated and cool.

The month started with the Celtic Awards.

We had a brewday at Anthony and Greta Perea's house. We had five batches going if I remember correctly. It was hot like late Spring should be. The pool felt great. Leroy and I did a Baltic Porter. This is my first lager. The color was real dark so it may be an ale ;-).

The day after brewday I flew to Oakland California to prepare for the rest of our group that was coming out to the National Homebrew Conference. Leroy Gharis and Megan and Damon Lewis flew out on Monday.

We spent Monday and Tuesday touring breweries, eating and

drinking in brewpubs and buying beer we cannot get here in the Dallas area. Read more about these days in Leroy's contribution to the newsletter in the future. On Wednesday we rode The Brewing Network's bus tour to Anchor Brewing, Marin Brewing Company, Morebeer and The Brewing Network's fourth anniversary party.

At Anchor we saw the open coolships where the steam beer is fermented. Arne Johnson at Marin showed us though his entire brewery, including the hop freezer. The Morebeer folks gave us a tour of their warehouse and manufacturing facilities.



(Continued from page 1)

The Brewing Network Anniversary party had all the big names in the California and National brewing scene. Jamil Zainasheff, Mike McDole, John Palmer and Gordon Strong to name a few. The party went far longer than Leroy, Megan and I could stand but Damon hung in there to the early hours of the morning.

This was my first NHC. It was incredible. It may have been exceptional because it was in the Bay Area but I plan to go to the next few NHCs to find out.

Thursday had some technical presentations in the afternoon followed by Pro-Brewers night in the convention hall. There were 50 different breweries represented. All the beer was very good to exceptional. I do think some of the brewers took the opportunity to serve some of the lesser know beers as there were some beers I had not seen before.

Friday had technical presentations in the morning and afternoon followed by Club Night in the convention hall. I heard Sam Calagione of Dogfish Head talk about his experiences and directions. Ken Grossman of Sierra Nevada Brewing gave the keynote address about how he started Sierra Nevada Brewing. Club Night beers ran the gamut from exceptional to not very good. I would guess that there were 350 different beers being served through the evening.

Saturday had more technical sessions in the morning and

afternoon. Tomme Authur brews some great beers at Port Brewing and Lost Abby. There was a BJCP member meeting hosted by Gordon Strong discussing the status of the BJCP and an update on the previous criminal treasurer.

Saturday night was the awards banquet of the National Homebrew Competition. The food was planned by Sean Paxton, The Homebrew Chef. All the food was made with beer and paired with Rogue beers when served. The dinner was outstanding. We brought growlers of Russian River Pliny the Elder and Sanctification (100% Brettanomyces) just to make sure we did not get thirsty.

After dinner the awards were given out.

Damon and Orlando brew some great beer so it was no surprise when they won:

Gold for Category 6: Light Hybrid Beer – 208 Entries: with their American Rye.

Gold for Category 22: Smoke-Flavored and Wood-Aged Beer – 182 Entries: with their Classic Rauchbier.

The icing on the cake was when they took Second Best of Show with their Rauchbier.

I was the proudest person in the room to have two of our NTHBA members performing so well in the largest homebrew competition in the world.

That is it for now.
Brew Strong Everybody!

What's Brewin'

By Brian Beyer

I hope every ones summer is off to a great start. This month's brew day will be at Brian and Melinda Beyer's house on Saturday the 18th starting around 9am. Our address 2117 Rheims Dr Carrollton, TX. The cougars will be brewing up a lambic and are going with a turbid mash, should be interesting. We have a pool so feel free to bring your swim suit to help beat the heat.

We also have the summer party on July 25th at Bill James house. His address is 2801 Glen Forest Lane Plano TX. The festivities will begin at 6pm. Bill will be providing a main course, so bring a side dish to share. Bill has a pool so do not for get your swim suite and don't for get those kegs of beer.

Party on!
Brian

Tech Corner

By Ken Woodson

Greetings from Memphis Tennessee, the next beer basics class will be held at the July brew day, July 18th. We'll start around 12:30 p.m. and we will discuss sour ales. So, if you get a chance, come out and join us at the brew day, I'll be there via webcast, live from Memphis.

What can we say about making Mead? Well, Mead at its basic level is a combination of honey and water that is fermented with yeast to produce an alcoholic drink. Mead is neither beer nor wine; however making a batch of Mead is probably closer to making wine than beer. Here are a few of the differences between Mead making and beer making.

When you brew a batch of beer, you normally boil the wort for 90 minutes, at least during an all grain brewing session. On the other hand, Mead must is only boiled for a few minutes, if at all. Here the word must is referring to the unfermented mixture of honey and water that will become Mead after fermentation. The idea behind boiling the must for a few minutes is to sanitize the must without driving off the volatile aromatics. An alternative to boiling the must is to simply heat the must at 140 °F for 10 minutes. Some mead makers will sanitize the must by adding sulfites in lieu of heating or boiling the must. Still other Mead makers mix the honey and water without heat-

ing, boiling, or adding sulfites.

The main ingredient in Mead is honey which is low in free amino nitrogen or FAN. Proper FAN levels are necessary for a healthy fermentation. Thus, nitrogen supplements are required to ferment mead. Low levels of FAN are normally not an issue with beer makers because malt normally contains sufficient levels of FAN.

Honey is fairly acidic. According to the National Honey Board, the average pH of honey is 3.9, with a typical range between 3.4 and 6.1. Therefore, the pH of the must is already low, so if you add food grade acid or certain mineral salts, like gypsum, to the must then you can drive down the pH to levels that will cause fermentation problems. On the beer making side, it is common to treat the brewing liquor or mash with food grade acids or mineral salts to achieve a mash pH between 5.2 and 5.5.

Mead can have high alcohol and/or high sugar levels, so you need to select a yeast strain that is tolerant of higher alcohol or sugar levels. We mentioned above that the pH of must is fairly acidic, so you need to select a strain of yeast that can ferment at low pH levels. These facts tend to favor wine yeast over beer yeast in Mead

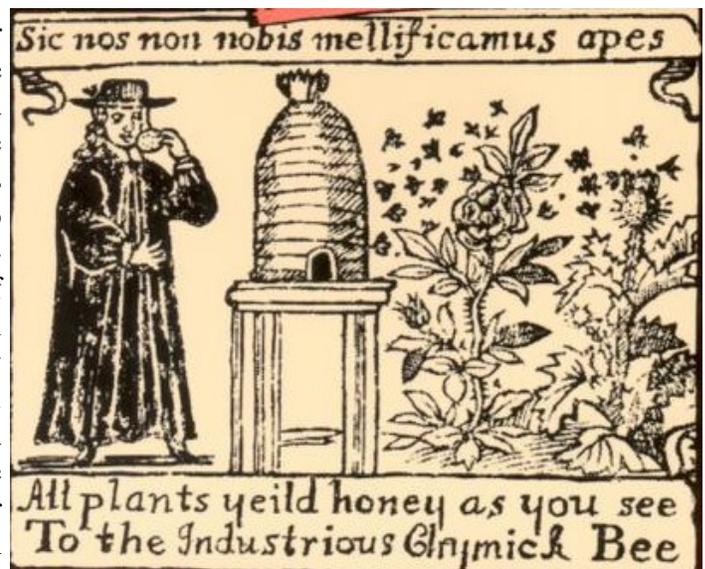
making; however, you can make good Mead from certain beer yeast. The goal is to select the yeast that will provide the correct level of sweetness and alcohol content in the finished mead, given the level of honey used in the recipe.

It is very important to pitch the proper number of healthy yeast cells to accomplish a good fermentation. This statement is true for both beer and Mead making. For lagers and high gravity beers, a yeast starter is recommended to achieve the proper level of healthy yeast. Due to the high gravity level of most Meads a yeast starter is normally recommended.

If you would like to read more about honey or Mead making, here are two good resources:

The Compleat Meadmaker, by Ken Schramm

The Story of Honey, by the National Honey Board.



2009 NTHBA BJCP Exam Prep Class

By Don Trotter

With our Minister of Education relocated to Memphis, it didn't look like we would be having a BJCP exam preparation class this year. When Ken was relocating, he asked me whether I would lead the class this year. At first, I was very overwhelmed with the prospect.

Fast forward to a couple weeks ago. A new topic popped up on our message board – “BJCP Class?” It appeared there were several members whom wanted to participate in a BJCP class and take or retake the BJCP Exam.

There I was, at the crossroads. Should I stand there like a deer in the headlights, exit stage left, or pony up? I made a few posts. Interest was growing. I started looking into the mechanics of getting an exam scheduled. I started contacting my peeps. I contacted the BJCP Exam Director. All the pieces started to fall into place. We have Dave Girard and Mark Wedge committed to be the administrator and proctor for the exam. Dave said other members of the Knights of the Brown Bottle would be able to proctor also. We also have Steve Wesstrom committed for the exam location. This is the same location as the 2008 BJCP Exam, administered by Jim Layton.

On June 28, several NTHBA members met at the Flying Saucer in Addison to discuss starting the BJCP class. We decided the first and second class dates and locations, and the beer styles to be studied during the first class. Class 1 will be held on July 12 at my home, 15549 Buffalo Creek Dr Frisco. We also decided that classes will be held every three weeks, and the BJCP exam will be scheduled for February 6, 2010.

On July 1, I send email to the BJCP Exam Director, requesting February 6, 2010. I have not yet received confirmation on the date. I'm hoping it will come before our club meeting on July 14.

I have put together a syllabus for the class, which I must send to the BJCP Education Director. Doing so will net us a beer flavor doctoring kit. The kits are much improved over the previous versions. They now include 24 flavors (up from 10), are in liquid form, and come from the renowned Siebel Institute. We did use the old-style kit last year, and I look forward to using the new kit in the class.

Calling all NTHBA members. Sign up for our 2009 NTHBA BJCP Exam Preparation class, and take the BJCP exam. We want to help you learn more about beer and brewing. We want to teach you how to judge. It's not rocket surgery! You can do it! It will be fun! You will drink and learn about many classic examples of styles, some of which cannot be found locally. Here's what to do.

- Step 1.** Send an email to donniestyle@directlink.net if you wish to participate in the class and exam.
- Step 2.** Visit the “BJCP Exam?” discussion at <http://www.nthba.org/forum/viewtopic.php?f=3&t=435> for more information.
- Step 3.** Show up at my home by 12:30 on July 12 for the first BJCP Exam Preparation class.
- Step 4.** Be committed, attend all classes, study, and take the BJCP Exam with me on February 6, 2010. take the BJCP Exam with me on February 6, 2010.

Celtic Results

By Orlando Guerra

Congratulations to our Celtic Winners:

- 8) English Pale Ale: 2nd) **Wayne Yandell** - Mild But Wild
- 9) Scottish and Irish Ale: 1st) **Anthony Perea** - Irish Red
- 11) English Brown Ale: 3rd) **Tim Champagne** - Return of White Marsh
- 12) Porter: 2nd) **Don Trotter** - Tadpole Daze
- 13) Stout: 3rd) **Chris Mewhinney** - Bob
- 23) Specialty: 2nd) **Anthony Perea** - Oak Aged Imperial Stout
- 27) Cider and Perry: 1st) **Damon Lewis & Orlando Guerra Team** - That's a Nice Pear
- 27) Cider and Perry: 3rd) **Kelly Harris & Don Trotter Team** - Pear of Wangs
- 30) "Celtic" Lagers: 1st) **Kelly Harris & Don Trotter Team** - Sealion
- 30) "Celtic" Lagers: 2nd) **Don Trotter** - Slante!
- 30) "Celtic" Lagers: 3rd) **Kelly Harris & Don Trotter Team** - It's My Island, DAM-MIT!
- 31) Extra Special/Strong Bitter (ESB): 2nd) **Don Trotter** - Isn't She Special
- 31) Extra Special/Strong Bitter (ESB): 3rd) **Cody Gray** - Wonky Cross ESB
- 32) Strong Scot Ale: 3rd) **Cameron Mathews** - Wee Beastye Wee Heavye

Aug 2009 COC/BR, Amber Hybrid Beers

By Orlando Guerra

The August 2009, "Amber Hybrid Beer" will be open to BJCP Category 7. Amber Hybrid Beer, including 7A. Northern German Altbier, 7B. California Common Beer, and 7C. Dusseldorf Altbier. Only one (1) 10-14 oz. green or brown bottles are required for each entry. If you are the winner (2-3) additional bottles will be required for the AHA Club-Only Competition. No swing tops allowed.

Printed crown caps must be blacked-out with a permanent marker and all labels removed to assure anonymity of all entries. Each entry should use a AHA/BJCP Bottle ID form: http://www.bjcp.org/BJCP_BottleID.pdf

Entries are due by **Friday July 31st (NOTE DATE CHANGE)** by 1pm at Homebrew headquarters. Each member may enter up to 3 entries per COC, however only 1 entry per sub-category (no double entries).

I am looking for Judges and Stewarts, so if you want some judging practice before the Limbo contact me.

The Sept./Oct. 2009 COC will be open to BJCP Category 3. European Amber Lagers, including 3A. Vienna Lager, and 3B. Oktoberfest/Marzen.

See the web site and the discussion board for additional information.

ACCF Packing Party

(Tentative Date Aug. 3rd)

By Orlando Guerra

The tentative packing party dates for the Alamo City Cerveza Festival will be August 3rd for the. Keep an eye on the discussion board for actual date, time and place.

Some helpful tips for preparing your entries for shipping to competition:

1. Review “Packing Party Rules” on the discussion board.
2. Get a few of those “cool beer shipping boxes”. We will have some available at the packing party and at the June Meeting.
3. Printed crown caps must be blacked-out with a permanent marker and all labels removed to assure anonymity of all entries.
4. A completed bottle label must be attached to each bottle with a rubber band? No tape or glue.
5. Bring an envelope containing the registration form, a copy of your entries list, and payment or proof of payment, so it can be boxed with your entries. If you require multiple boxes, include this information in each box.
6. Keep copies of your registrations and entry forms for your records

Lone Star Circuit Summer Competitions

By Orlando Guerra

The summer months are fast approaching. Before we know it the summer competitions will be upon us. We have three competitions that have entry due dates in July, including the Lunar Rendez-Brew, the Alamo City Cerveza Festival and the NTHBA sponsored Limbo Challenge.

The Alamo City Cerveza Festival (ACCF) is open to all BJCP Beers, Meads & Ciders. Limit of one entry per subcategory, no-limit per medal category. Entries are due July 27th through August 8th. The event will be held August 28th and 29th.

The Limbo Challenge will be open to styles of beer traditionally considered "session beers" and generally having an original gravity of 1.050 or less. Limit of one entry per subcategory, with a maximum of three per overall medal category. Entries are due July 13th through July 31st. The event will be held August 22nd or 23rd. As the Host club of the “Limbo” we want to strongly encourage everyone to participate.

We will be scheduling a packing party for the Alamo. See discussion board for “Packing Party Rules” and for future posts scheduling the packing party dates.

As always if you have any questions about any of these competitions, please contact me or any officer. Keep a look out on the NTHBA discussion board for the latest info.

So get to brewing,

Cactus Challenge Changes

By Orlando Guerra

The Cactus Challenge is no longer accepting all BJCP Beer Mead and Cider Style Categories. This year the Cactus Challenge will limit the style categories to:

- Category 8 (English Pale Ale)
 - 8A) Standard/Ordinary Bitter
 - 8B) Special/Best/Premium Bitter
 - 8C) Extra Special/Strong Bitter (English Pale Ale)
- Category 10(American Ale)
 - 10A) American Pale Ale
- Category 14(India Pale Ale, IPA)
 - 14A) English IPA
 - 14B) American IPA
 - 14C) Imperial IPA
- Category 16(Belgian and French Ale)
 - 16B) Belgian Pale Ale

Special Category: Area 51, the most unusual Pale Ale

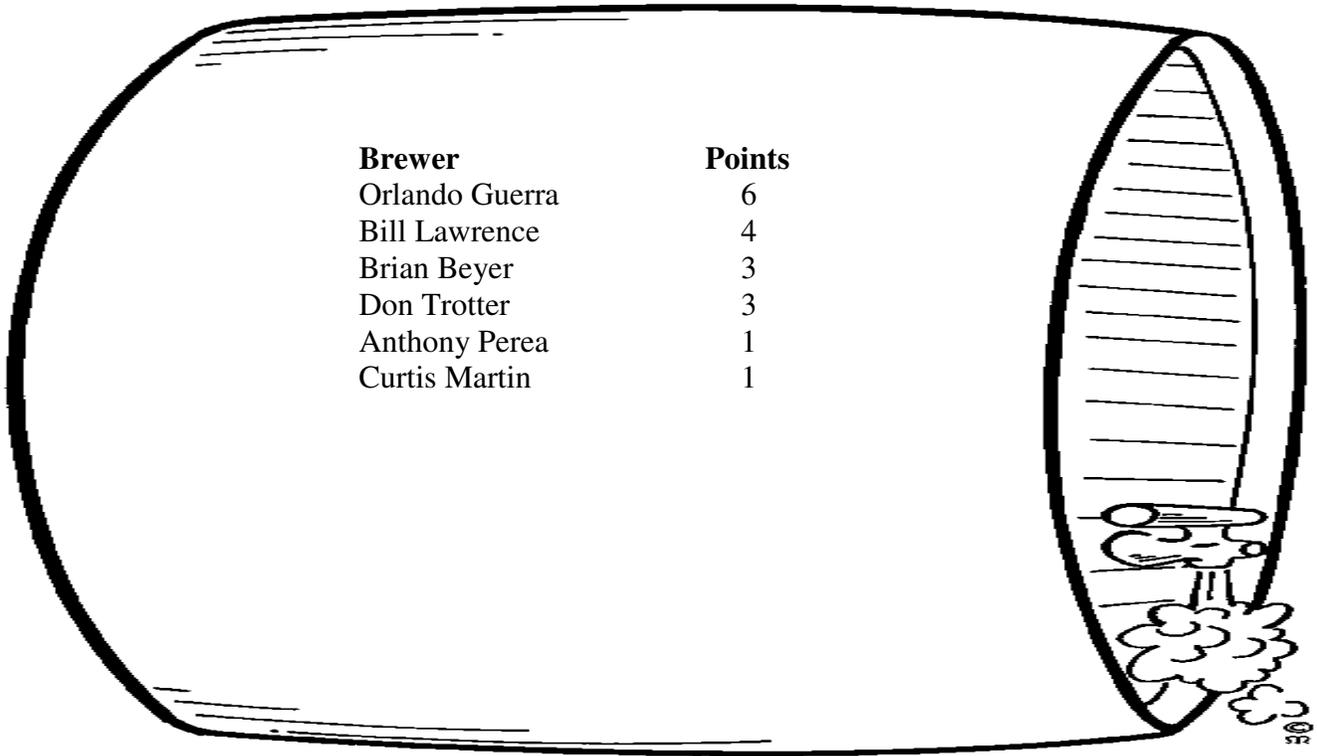
Deadlines for entries are August 10th through August 21st, the event and ceremony will be held Friday September 18th at a yet to be determined location.

'09 NTHBA Home Brewer of the Year (July, 09)

By Orlando Guerra

Brewer: Individual or Team	Points
Damon Lewis & Orlando Guerra	16
Kelly Harris & Don Trotter	10
Wayne Yandell	7
Don Trotter	7
Charlie Gottenkieny	6
Bill Lawrence	5
Anthony Perea	5
Jimmy Orkin	4
Einar Jonsson	3
Kimberly Rhea & Melinda Beyer	3
Cameron Mathews	3
Tim Champagne	2
Don Tate	1
Jared Millar	1
Richard Harris	1
Steve Steinheimer	1
Chris Mewhinney	1
Cody Gray	1

BREWER ROYALE 2009



AHA Club Only Competition Schedule

By Orlando Guerra

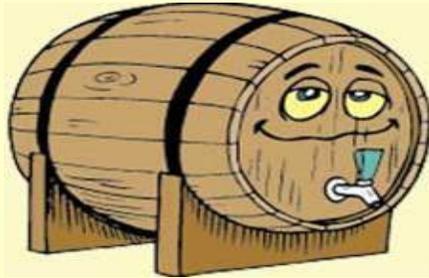
Date	Category
Aug '09	Amber Hybrid
Sept/Oct '09	European Amber Lagers
Nov/Dec '09	Belgian Strong Ale
Jan/Feb '10	English Brown Ales
March/April '10	American Ales
May '10	Extract Beers
Aug '10	Mead
Sept/Oct '10	Sour Ale
Nov/Dec '10	TBD

2009 NTHBA Competitions Lone Star Circuit & Brewer Royal

Competition	Entry Dates	Event Date
Jan/Feb COC Belgian & French Ales	Dec. 26th (Club) Jan. 9th (AHA)	TBD (Club) Jan 18th (AHA)
Blue Bonnet Brew-Off All BJCP Beers, Meads & Ciders	Jan. 1 st – Feb. 26 th	March 20 th & 21 st
March/April COC Beers with OG > 1.080	Feb. 27 th , by 1pm @ HBHQ March 28 th (AHA)	March 1 st April 4 th (AHA)
May COC Extract Beers	April 10th(Club) May 2 nd (AHA)	TBD (Club) May 9 th (AHA)
Big Batch Brew Bash Strong Scottish Ales	May 8th	May 17th
Celtic Brew-Off Fermented beverages associated with the Celtic regions of England, Scotland, Wales, Ireland, or Brittany	May 9th—15th	June 6th & 7th
Lunar Rendez-Brew All BJCP Beers, Meads & Ciders	July 11th	Aug 8th
August COC Amber Hybrid Beers	July 31 st (Club) Aug. 19 th (AHA)	Aug 1 st (Club) Aug. 23 rd (AHA)
Limbo Challenge Beers w/ SG @ 1.050 or below.	July 13th—31st	Aug. 22nd or 23rd
Alamo City Cerveza Festival All BJCP Beers, Meads & Ciders	July 27 th – Aug. 8 th	Aug. 28 th & 29 th
Cactus Challenge **see website for Categories**	Aug. 10th—21st	Sept. 18th
September/October COC European Amber Lagers	TBD (Club) Oct. 9th (AHA)	TBD (Club) Oct 17th (AHA)
Dixie Cup All BJCP Beers, Meads & Ciders	Sept. 18th Early Deadline Sept 25th Late Deadline	Oct. 15th—17th
November/December COC Belgian Strong Ale	TBD (Club) Nov. 27th(AHA)	TBD (Club) Dec. 5th(AHA)

See NTHBA Website and discussion board for links and up to date information.

The Brewing Equipment Trading Post



FOR SALE

To list your equipment, include the following information -

- 1 - Description of items
- 2 - Whether it is "For Sale", "Will Trade For __?" or "Free, Come & Get It"
- 3 - Your name
- 4 - How and when to contact you.

Email Damon at news@nthba.org

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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
brewmas@nthba.org
Alamo City Cerveza Festival
All BJCP Beers, Meads & Ciders
July 27th—Aug 8th
Aug 28th & 29th
ter@homebrewhq.com

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