

LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association

Volume XXXIII

Issue VI - June 2018



Quick Sips for June:

Officer's Meeting	@ The Draft House	June 5 th	6:30pm – 8:30pm
Club Meeting	@ TKO Libations	June 12 th	6:30am – 8:30pm
Brewday	@ Beyer's House	June 16 th	9:00am – 3:00pm

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

Prez Sez by James Smith

Howdy, homebrewers! Hope y'all had a great May and Memorial Day. June marks the beginning of a few busy months for yours truly. The Bluebonnet Committee will have a kick-off meeting at the beginning of this month and we will also wrap up planning for the Limbo competition. Additionally, I will be hosting the Summer Party on July 21, so mark your calendars for that.

Hope you all have a great brewing month and are getting your beers ready for Limbo competition so we can keep the awards "in the family".

Monthly Officer and Club Meetings

The June Officer Meeting will be at The Draft House in Dallas on June 5. They are located at 3940 Rosemeade Pkwy #170, Dallas, TX 75287.

The June Club Meeting will be on the 12th at TKO Libations. Their address is 2520 King Arthur Blvd #109, Lewisville, TX 75056. TKO offers growler fills for your convenience. Food will not be available though, so please plan accordingly! As always, we will be running the raffle at the meeting. \$5 gets you six tickets and any that do not win will be entered into the Big-Mohonker.

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

Cheers!

"Smitty"

The First Sip by Walter Hodges

Our May Brewday was a bit of a disappointment with only Brian brewing. A couple of folks stopped by Dallas Homebrew to make sure Brian was brewing correctly and sample a few homebrews.

The Spring Party was a hit with about 20 members in attendance. We had some great smoked brisket and sausage with lots of tasty sides. There was an ample supply of excellent homebrew to keep us well lubricated. Thanks to Doug and Kathy for hosting the party and cooking up all the great meat.

Our June Brewday will be hosted by Brian and Melinda Beyer on June 16th. Setup starts at 9:00 AM and we'll be brewing through about 3:00 PM. Brian will cook up hotdogs for lunch, so bring some homebrew to help wash them down. Bring your brew rig and brew up an entry for the Limbo Challenge. Brian and Melinda live at: 2111 Rheims Dr., Carrollton, TX.

Cheers,

Walter

Competition Corner by Zac Cathcart

Packing Party

There will be a packing party for Operation Fermentation at Dallas Homebrew (1500 N I-35, Ste 116, Carrollton, Texas 75006) on Monday, June 18th at 5:00-6:00 P.M.

Operation Fermentation

Entry Period: May 21-June 21

Awards: August 4

<http://www.cialers.org/opferm>

Homebrew Inquisition

Entry Period: June 30 – July 13

Awards: August 11

<http://inquisition.brewcomp.com/>

Limbo Challenge

Entry Period: July 9 – August 2

Awards: August 25

<http://www.limbocomp.org/>

Comments: Please enter this competition.

CoC's

June's CoC is coming up this month! Please have entries dropped off to Homebrew Headquarters or Dallas Homebrew by June 16th.

This is the schedule for Club only Competitions:

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

Lunar Rendebrew Results

Dean Weaver, Steven Barsalou, & Wayne Yandell

– 3rd Place – Strong European Beer

John Driscoll

– 1st place – British Bitter

– 1st place – American porter and Stout

– 3rd place – Strong American Ale

– 1st place – Strong Belgian Ale

– 3rd place – Strong Belgian Ale

Layne McBeath

– 3rd place – Belgian Ale

Dave Kutschman

– 1st place – Trappist Ale

Steven Barsalou

– 2nd place – American Wild Ale

Cactus Challenge Results

Dave Kutschman

– 2nd place – Dark and Strong European Lager

Doug Nett

– 2nd place – Scottish and Irish Beer

John Driscoll

– 1st place – American Porter and Stout

Steven Barsalou

– 2nd place – European Sour Ale and American Wild Ale

Big Batch Brew Bash

Congratulations to Dean Weaver, James Smith, Steven Barsalou, & Wayne Yandell for taking home the best of show with their Big Rig E-S-B!

Cheers!

Zac

The Treasurer's Report by Kevin Smith

It's renewal season! We will soon see our bank balance surge so we have funds to support our competition, brewing, and social activities. Thanks to you who renewed at the May club meeting. We dropped precipitously from 130+ members to 30. Please renew your membership at your earliest convenience, including a brew day, officers' meeting, or club meeting. You can also renew your membership at Homebrew Headquarters and Dallas Homebrew. The upcoming June club meeting will be a good chance to renew your membership. I'll have the PayPal "swiper", so we can accept cards, cash, or checks in the amount of \$30 to renew through May of 2019.

Equity ended 12/31:	\$7,515.46
Equity as of 5/31:	\$7,190.12

May summary:

Income:	\$655.00
Expenses:	\$208.56
Net Income (loss):	\$446.84

Current members through 5/31/2019: 30 (Pay your damn dues!)

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 – Cold Side Success

We homebrewers tend to put a lot of emphasis on the hot side of brewing. Given the 5-6 hours most all grain brewers spend on brew day, it's no wonder why we feel like success or failure is at stake. In reality, the hot side of brewing is less than 50% of what really counts. Sure you've got to formulate a decent recipe, mash your grains, boil your wort, and try not to contaminate that wort on the way to the fermenter, but the chain of success doesn't end there. As homebrewers, we need to keep our heads in the game and give the cold side of brewing as much if not more thought than the hot side. Great beers are lost and won on the cold side.

The following are steps for success you should take to ferment and package the beer you've invested so much time in brewing.

- Pitch the proper amount of yeast
- Ferment at the proper temperature
- Cold crash and fine for clarity
- Minimize oxygen pickup post fermentation

Yeast Pitch Rate:

Yeast pitch rates have a significant impact on your beer. Too few yeast cells, and they'll become stressed during the fermentation and produce compounds that aren't desired in most beers. Too many yeast cells, and you'll miss out on some of the flavor compounds that make beer taste like beer. A properly sized pitch of **healthy** yeast will create the right balance flavor compounds in your beer while attenuating properly.

In [Yeast: The Practical Guide to Beer Fermentation](#) White and Zainasheff recommend 0.75 million cells / ml / Plato° for ales and 1.5 million cells / ml / Plato° for lagers.

Be sure to oxygenate your wort and pitch the proper amount of yeast. Build yeast starters or buy as many packs of yeast to get to the proper pitch rate.

Yeast cell pitch counts and starter sizes can be calculated online at: <http://www.mrmalty.com/calc/calc.html>.

Temperature Controlled Fermentation:

While some beer styles, such as Saison, work well fermenting at room temperature, many styles benefit from temperature controlled fermentation. Your fermentation closet may be 72°F, but actively fermenting yeast create heat. This could raise the temperature of your wort up to 80°F or higher at peak fermentation. Using a fermentation chamber with the ability to cool is the solution. For colder climates or winter brewing, heating may also be necessary.

A chest freezer combined with a temperature controller is the preferred route for most homebrewers. Increase the accuracy of your temperature control by attaching the temperature probe directly to your fermentation vessel and insulate the side of the probe not touching the vessel or use a thermowell for the probe.



Clarify:

Unless you're brewing NEIPAs or Hefeweizen beers, clarity is regarded as a sign of quality in beer. Professional brewers use expensive centrifuges or large filtering devices to clarify beer. This type of equipment is beyond the reach of home brewers, so what are we to do? For a homebrewer with temperature controlled fermentation, the first step is easy. Once the beer has completed fermentation, 2-3 days after airlock activity has ended, reduce the temperature 6-8°F every 12 hours until the beer is down to 32°F and hold for 24 hours or more. This will help yeast and other particulate in the beer settle out.

If you were able to cold crash your beer as described above, you're ready to implement the next step, gelatin fining. Similar to cold crashing, gelatin bonds to proteins and other haze inducing compounds to drop them out of suspension. To deploy gelatin, mix ½ teaspoon of unflavored gelatin with ¼ cups of sterile water for 5 gallons of beer, heat to 150°F while stirring intermittently. Gelatin should be completely dissolved. Pour mixture into fermented and cold beer. Please note this step can be performed in the fermentation vessel or keg. To maximize effect, minimize movement of vessel once fined, leave an inch or so of liquid in the fermenter when racking out or pour a few pints from a keg before serving.

Minimize Oxygen Pickup:

With few exceptions, introducing oxygen into beer after fermentation has commenced can ruin a beer and should be avoided as much as possible. There are a few primary places oxygen makes its way into beer after the initial wort oxygenation.

- Airlock running dry – Be sure to check your airlocks frequently in low humidity or long aging scenarios.
- Secondary fermentation – If you learned to brew more than 5-7 years ago, it's likely that you secondary fermentations are a part of the process you learned. While called a secondary fermentation, there is little to no fermentation occurring at this step. The reality is this step is

generally about clarification and getting beer off of the yeast cake to prevent autolysis (yeast breakdown). The additional time resting is a positive for beer clarity, but the act of racking your precious beer into another vessel is a large opportunity for oxygen ingress. As far as autolysis is concerned, this is generally only a concern for professional brewers using tall fermenters which create hydrostatic pressure on the yeast which can cause the cells to break down rapidly. Professional brewers alleviate this potential problem by dumping yeast out of the bottom of the cone before aging and finishing the beer. Homebrewers using standard size fermentation vessels need not worry about this as the beer depth over the yeast is only 1.5-2'. I've let ales age up to a month on the yeast cake a lagers go a full 3 months on the cake without any detectable off flavors. Unless you are setting up beer for long term aging such as mixed fermentation sour beers or the barley wine you're going to age for a year, drop the secondary fermentation step. Go develop a new recipe or clean those three piece ball valve on your brew house with the time you save. Your beer with thank you.

- Transfer to package – Transferring beer from fermentation vessel to package should be done as oxygen free as possible. For kegging beer, fill your keg completely with no rinse sanitizer such as Star San then dispense all sanitizer using CO. Afterward, your keg will be purged of oxygen. Push the beer out of your fermentation vessel into your keg or bottling bucket using CO. Please note that glass carboys are not rated for pressure, but many homebrewers have successfully racked beer out of them at 3-4 psi. I use a carboy cap with racking cane and ball lock CO2 connector to push beer out of my carboy directly into my kegs through the beer post in a closed system. For the beer to continue to flow into the keg, the pressure buildup in the keg will need to be released. You can turn the pressure relief valve into the open position or attach a fitting with no hose onto the gas post of your keg. The gas fitting in the carboy cap has a barbed fitting on the bottom which is inserted into the small port on the cap. These fittings are generally used as carbonator caps on plastic bottles. If the cap pops off frequently during transfer, reduce your pressure and hold the cap on by hand. Once the beer has been transferred to the keg, connect the gas, and purge the headspace of the keg using three 5 second blasts of CO at serving pressure.

Steven Barsalou



NTHBA Officers

President

James Smith

president@nthba.org

1st Vice President

Zac Cathcart

firstvp@nthba.org

2nd Vice President

Walter Hodges

socials@nthba.org

Treasurer

Kevin Smith

treasurer@nthba.org

Minister of Education

Steven Barsalou

education@nthba.org

Secretary

Jimmy Orkin

secretary@nthba.org

Past President

Fred David

pastpres@nthba.org

Our Supporting Home Brew Stores



Dallas Home Brew

1500 N I-35E, Suite 116

Carrollton TX 75006

866-417-1114

WWW.DallasHomeBrew.com



**Homebrew
HEADQUARTERS**

300 N. Coit Road, Suite 134

Richardson, TX 75080

972-234-4411

www.homebrewhq.com

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.



www.NTHBA.org