

LIVIN' THE BREWS

The Newsletter of the North Texas Home Brewers Association

Volume XXXIII

Issue III - March 2018



Quick Sips for March:

Officer's Meeting	@ Nine Band Brewing	March 6 th	6:30pm – 8:30pm
Club Meeting	@ 3 Nations Brewing	March 13 th	6:30pm – 8:30pm

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

Prez Sez by James Smith

Welcome to March, homebrewers! Hope everyone made it through all the rains relatively unscathed and are in a little better mood to brew. It's been a little busy and difficult the last couple of months since I am undertaking a kitchen remodel at the moment, which means my garage is filled to the brim with materials. I can hardly even get to my rig! Hopefully, the log jam will clear this month and I can start planning for some brew days at home.

Speaking of, thanks ever so much to Fred and Sue David for opening their house a couple of Sundays ago so we could knock out a brew on Wayne's Big Rig. The IPA we did is tasting pretty good, and we will have several samples on tap at the Bluebonnet Homebrew Showcase.

As for the 5 gallons of wort I took home, I fermented it on Wyeast 1318 London Ale III...well, mostly, but I'll get to that. 1318 is one of the strains used for NE IPAs and this was my first time using it, which has been an experience to say the least. It seemed to want to give up a little sooner than it should have, even with a very healthy 2L starter. I've only had this happen once, but that was quite some time ago, and was only due to using a very expired yeast. This one was not the case here since the yeast was only a month old. I prepared my starter just as I always do and follow the same practices every time, fermenting in a temp-controlled environment. Noticeable activity was present in less than 12 hours in, and vigorous fermentation then occurred for a few days after that. Then, it slowed down quite a bit, even as I ramped up the temp my usual 1 or so degrees each day as extra insurance for it to finish completely. Five days into it, I decided to take a gravity reading. To my surprise, it was only at 1.030 from an OG of 1.074! Since I had no other yeast on hand to re-pitch, the only thing I could do was rouse the yeast a little bit and hope for the best. Luckily, on Sunday I was able to acquire some good 'ole US-05, which I promptly pitched. By the time I pitched the 05, it was already down to 1.022...so, hopefully, the crisis is averted and it will finish out at around 1.010.

Why am I telling you all this? Well, it is perhaps a lesson for some and a reminder to others. Never assume 100% what a living organism will do. You can and should set your yeast up for success as much as possible, but there is always some level of unpredictability and unknown, so be prepared. Instead of

me buying one packet of US-05, I bought five. It's cheap and is your "Plan B" in case anything like this happens again. Taking a gravity reading 3-5 days in is also not a bad idea just to be sure things are going as planned and can adjust if needed. The cloying sweetness of an under-attenuated beer is definitely not pleasant.

On another note, I want to remind you about Bluebonnet at the end of this month. As of this article being written, 1st Round Judging is all but completed and 2nd Round will hopefully be wrapped up this weekend. I have it on good authority that North Texas Home Brewers was the single most participatory club during this year's first round. To those that assisted, BBO Committee very much appreciates it!

So, with that, all that is left is for everyone to come on out Friday and Saturday, March 23-24 and enjoy this wonderful event. Also, we will need help from some of you pouring at the homebrew showcase Saturday night following the awards presentation. If you are interested, please reach out to me proactively at president@nthba.org.

Monthly Officer and Club Meetings

The March club meeting will be held on Tuesday, March 13 at 3 Nations Brewing in Farmers Branch. They are located at 2405 Squire Pl #200, Farmers Branch, TX 75234. Food is not offered at 3 Nations, so please plan accordingly. We will get started at 7:00, but feel free to arrive earlier.

The April Officer Meeting will be held at the reconstituted Union Bear Brewing Co. in Plano. Their address is 5880 Texas 121 #101, Plano, TX 75024. The April Club Meeting will be at Oak Highlands Brewery, and their address is 10484 Brockwood Rd, Dallas, TX 75238. Oak Highlands does not serve food, so please plan accordingly.

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

Cheers!

"Smitty"

The First Sip by Walter Hodges

Ladies and Getlement, START YOUR LIVERS! March is Bluebonnet month. The biggest homebrew party this side of the Homebrew CON is March 23rd and 24th. Things kick off on Friday with a keynote address from a representative of Bell's Brewing followed by the Professional Brewers Showcase. Saturday is full with seminars, a paired luncheon, and the pub crawl. The day finishes with awards and the homebrew room crawl. Tickets and hotel reservations are available at: <http://bbbrewoff.com/bluebonnetbrewoff/>

Thank you to Fred and Sue for hosting our February Brewday and Dean for coordinating the big rig brew.

We will not have a Brewday in March since most everyone will be tied up with Bluebonnet events. Dean Weaver will host our April Brewday, tentatively scheduled for 4/21. Our May Brewday will be held in coordination with the AHA National Homebrew Day on May 5th. We are working on something special, so watch this space in the coming newsletters for more details.

Cheers,

Walter

Competition Corner by Zac Cathcart

We have some hard dates now on the upcoming BJCP sanctioned competitions. If you have any entries for the Cactus Challenge or the Lunar Rendezbrew and won't be able to drop them off please contact me (firstvp@nthba.org) so we can arrange to have me drop them off for you. Please securely pack your entries in a box for easy and safe transport.

Cactus Challenge

Registration: 3/1-3/30

Awards: 5/12

Drop-off at Bluebonnet

<http://www.ale-iansociety.org/cactus/>

Lunar Rendezbrew

Registration: 2/12-3/29

Awards: 5/19

Drop-off at Bluebonnet

<http://mashtronauts.com/rendezbrew/>

KGB Big Batch Brew

Entry Deadline: 5/18

Awards: 5/27

This is a single style brewing competition. This year's style is 11C: British Strong Bitter. This competition is free to enter.

<http://thekgb.org/Big-Batch-Brew-Bash/Current-News>

Alamo City Cervesa Fest

Registration: 4/29-5/20

Awards: 6/23

<http://accf.bexarbrewers.org/>

CoC's

This is the schedule for Club only Competitions for the year:

April 2018	Extract Beers - must be made of at least 50% extract
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

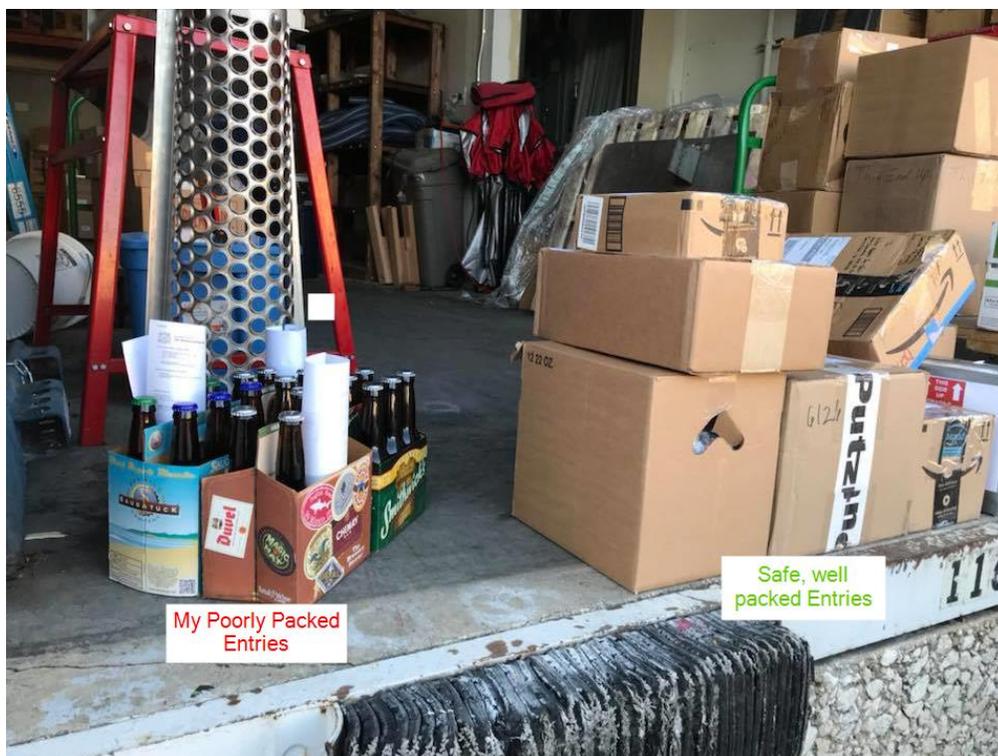
Bonus Educational Content: How to Bottle and Pack Beer For Competition

Bluebonnet had a lot of poorly packed entries and improper bottles. I, myself, am guilty of not being up to par on my Bluebonnet entries. I just want to have a quick refresher on proper competition packing.



Some other things to avoid:

- Sam Adams/New Belgium Bottle. Keep the bottle neutral.
- Gunk from labels. Just removing the label isn't enough, make sure to have a clean bottle.
- Weird bottles. Keep to standard Bottle Size of 12 oz. With the exception of some specific styles (meads, Barleywines, etc.) you need to use a regular bottle. Do not use "Grolsch" style bottles.
- Improper label attachment. Attach label using rubber band. Do not use glue. You can put your entry labels into a ziplock bag for protection for water damage, though.
- Cap markings. If you use sharpie to label your bottle caps at home this needs to be removed or marked out before submitting.



Just make sure you give your entries the best chance to make it to the judging location safely. Unless we specifically host a packing party to get entries to a competition, it is your responsibility to make sure they transport safely.

Cheers!

Zac

The Treasurer's Report by Kevin Smith

Thanks to Walter and James for the patient and helpful welcome to this position, and thanks to all of you for continuing to support the club.

Equity ended 12/31: \$7,515.46

Equity as of 2/28: \$6,861.51

February summary:

Income: \$45

Expenses: \$426.02

Net Income (loss): \$381.02

Current members through 5/31/2018: 126

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>

Kevin

Education Topics by Steven Barsalou

Education – Podcasts

In the past two articles, we covered some pretty heavy material that might have been hard to digest and potentially made a few people feel dizzy. This month, we'd going to slow it down a bit and talk about a great source of information for brewers on the go, podcasts. Podcasts are just prerecorded audio shows that can be streamed or downloaded to your mobile or desktop devices. Podcasts are great because you can listen to them while commuting, brewing, working out, or just sitting around and enjoying some of your awesome beers.

For desktop computers, most podcasts can be downloaded directly from the podcast's website. For podcasts on the mobile device, a podcast app such as Apple Podcast (on Apple), Google Play (on Android), SoundCloud, or Stitcher are your best bets. You can use these apps to search the podcast directories for shows related to brewing or other topics of interest.

There are more podcasts on brewing than I have the time to listen to, but here is a quick list of podcasts that I find informative.

Basic Brewing Radio – (<http://www.basicbrewing.com/index.php?page=radio>) Hosted by James Spencer. This show covers all aspects of brewing from basic to more advanced topics, but tends to focus on the basic to intermediate skill level. James packs in more informational content and less jackassery than any of the two Brewing Network podcasts, but I still get a laugh out of the podcast occasionally.

The Sour Hour – Brewing Network – (<http://www.thebrewingnetwork.com/shows/the-sour-hour/>) Hosted by Jay Goodwin of the Rare Barrel and [Scott "Moscow" Moskowitz](#). This show covers all aspects of sour / alternative microbe fermentation. The show is a great mixture of entertaining comments, informative content, and interviews with professional and amateur sour beer brewers.

Brew Strong – Brewing Network – (<http://www.thebrewingnetwork.com/shows/brewstrong/>) Hosted by Jamil Zainasheff and John Palmer. Plenty of jackassery to be had on this podcast, Jamil often gets off topic on humorous and often dirty minded tangents, but he eventually gets back on topic and discusses the finer details of brewing with John Palmer.

Brulosophy – (<http://brulosophy.com/>) Hosted by Marshall Schott and the rest of the Brulosophy Crew. This show covers experiments that have been conducted by the Brulosophers. The Brulosophy Crew picks aspects of the brewing process and tests their ability to be detected in the final product. Each experiment is tested statistically using a Triangle Test.

Experimental Brewing – (<https://www.experimentalbrew.com/>) Hosted by Denny Conn and Drew Beechum. This podcast is rather long, but plays out like the nightly news, many different segments of the show covering many different topics.

To get the most out of your podcast experience, be sure to subscribe to your shows in your podcast app, so that new shows will be automatically pushed to your device. This way you have a library of fresh content ready to go when you are. You can also search a podcasts archives and listen to plenty of good content that way.

If you have other podcast that you'd like to recommend to your fellow club mates, email them to education@nthba.org. I'll publish an update in next month's article if any are submitted.

Steven Barsalou



Interesting Links

These articles links were contributed by James Smith this month. If you have anything you would like to share with the club, please contact secretary@nthba.com so that it can be included in a future newsletter. Thanks for sharing James!

Cheers,

Jimmy

Home Brewed Beer Calculators:

<https://www.brewersfriend.com/stats/>

Adding Fruit to Beer:

<https://www.homebrewersassociation.org/how-to-brew/how-to-add-fruit-to-beer/>

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Our Supporting Home Brew Stores



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WWW.DallasHomeBrew.com



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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.



www.NTHBA.org