



LIVIN' THE BREWS



The Newsletter of the North Texas Home Brewers Association, Inc.

Volume XVII, Issue 3

March, 2002



March Meeting
Tuesday, Mar 12, 7:00 PM

The Flying Saucer
14999 Montfort Dr
Dallas, TX 75240-7519
(972) 934-2537
COC: Porter

Prez Sez

By Walter Hodges

Why do you brew?

Sitting here trying to think of a topic for my column in the newsletter, I started thinking about why I became interested in brewing and continue to brew now.

Starting out, I wondered how someone could take four simple ingredients and turn them into this wonderful concoction. The whole process was a mystery to me. I had read an article in a magazine about home brewing that really got me interested. Of course, I had all the wrong ideas about home brewing. You know the ones; "making beer in the bathtub", "bottles exploding" and so on.

I had the luck of working with this "crazy Cajun" who was a home brewer, and was able to

get me started down the right path. He explained the process to me, told me what I needed and where to get the supplies, and recommended "The New Complete Joy of Home Brewing". That was all I needed to know, or so I thought.

Like most home brewers, I started out with simple extract recipes. As I became more interested and confident, I started adding specialty grains. But there was still some mystery. Where did the extract come from? So, I started reading about mashing and decided to try a partial mash (more like a partial mess). The beer turned out OK, but still I wanted more.

Then Tom Henderson put on an all-grain brew day. That was a sight, 20 or so of us in Tom's backyard with 10 brew kettles

April Meeting
Tuesday, Apr 9, 7:00 PM
Location: The Ginger Man

going. That experience, gave me the confidence to move on to all-grain. So, I started building a mash-tun. Bought a propane burner and a 10-gallon pot and moved on to all-grain.

So, that's how I got to where I am now with my home brewing. But what keeps me going? Sure, I can go out and buy just about any style of beer I want. So why do I spend an entire Saturday making beer? It all comes back to the "mystical" process. I can take four simple ingredients and turn them into this wonderful concoction that I can share with my friends and take pride when they say, "you made this?"

Competition Corner

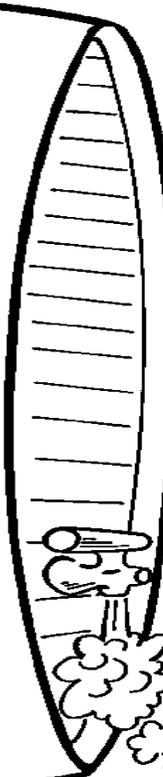
By Russ Bee

WANTED: COMPETITION COORDINATOR!

In case you missed the January meeting, I have had to bow out of the Competition Coordinator post due to a responsibility I have taken on caring for my Mom.

Time demands and priorities have changed, and I just won't have the time to brew and enter at a competition level or to coordinate club entries. But it was a duty that I enjoyed and we need someone to step up and

BREWER ROYALE 2002		
Style of the Month		
Mar '02	Porter	Cat. 15
May '02	India Pale Ale	Cat. 7
Jul '02	American Lager	Cat. 1
Sep '02	Strong Belgian Ale	Cat. 18
Nov '02	Fruits & Veggies	Cat. 21/22
Jan '03	Bitter & Eng Pale Ale	Cat. 4
Mar '03	Brown Ale	Cat. 10
May '03	Eng & Scot. Strong	Cat. 11
Jul '03	European Pale Lager	Cat. 2
<u>Standings</u>		<u>Points</u>
Rod Slattery		3
Jim Layton		2



(Continued from page 1)
take over.

I enjoyed it for several reasons, it was a great way to keep in touch with club members and meet new members, I always learned a lot about techniques and recipes talking with the club's top brewers, and I got to have a lot of interaction with other clubs on the Gulf Coast circuit. And of course, if you like to compete, there is no better way to keep your finger on the competitive pulse of the club.

Our club needs someone to fill the post and keep the troops motivated and winning Gulf Coast trophies. In the past few years we have won every brew-off at least once (except the Sunshine Cup, but let's not open up THAT wound!). Sooo, anyone interested should speak up to a club officer pronto, the

Crescent City Competition is in April (we are defending champions) followed by the Sunshine Challenge in May. It's later than you think! Russ

Brewer Royale: Porter

By Bill Dubas

I've read many articles about the origins of porter, and most of them seem to zero in on 18th century London as the birthplace of the style.

Londoners of that period had the habit of drinking a mixture of beers, drawn from 2 or 3 different casks, and mixed by the publican to adapt to the palates of his customers. One of the more popular beer cocktails was a mixture of "mild beer" (a freshly-brewed, immature beer) with "stale beer" (a mature beer that had been kept for a year or

more and had turned sour, providing an acetic flavor favored by the Londoners).

Also around this time, London housed a number of markets that sold all varieties of produce, meats, etc., and a small army of workers, called "porters", transported these goods around the city using hand-pushed carts. It is not difficult to imagine that these porters must have developed sizeable thirsts, and that beer must have played a sizeable role in quenching that thirst.

One enterprising brewer, Ralph Harwood of the Bell Brewery at Shoreditch, decided to capitalize on the craze by brewing a new beer to match the qualities of this beer cocktail, but could be drawn from one cask, instead of 2 or 3. This made the job of the publican much easier.

This new beer took London by storm, and within a few years it had become the preferred drink among the working classes of London, including the porters.

Harwood first called his new beer "Entire Butt", but it soon became known as London Porter, apparently due to its popularity with the porters of the London markets.

It would be difficult to try to define a traditional porter. Not only were the first porter brewers of London secretive about their methods, but the phenomenal success of porter caused almost every brewer to jump on the bandwagon with

his own version. Also, these porters were aged in huge storage vats for over a year to mature. The oxidation of alcohol into acetic acid is a very slow process and takes a long time to complete.

Modern porters are nothing like the original porters of 250 years ago, but then again, I would be surprised if an original porter would find favor with modern consumers. An original London porter would have a smoky flavor provided by brown malts. They would also have a burnt-bitter taste contributed by black malt, and an acetic tang from the deliberate souring.

Here's what the BJCP Style Guidelines say about modern porters.

CATEGORY 15: Porter

15A. Robust Porter

Aroma: Roast malt or grain aroma, often coffee-like or chocolate-like, should be evident. Hop aroma moderate to low. Fruity esters, and diacetyl, are moderate to none.

Appearance: Dark brown to black color, may be garnet-like. Clarity may be difficult to discern in such a dark beer. Head retention should be moderate to good.

Flavor: Malt flavor usually features coffee-like or chocolate-like roasty dryness. Overall flavor may finish from medium sweet to dry, depending on grist composition, hop bittering level, and attenuation. May

have a sharp character from dark roasted grains. Hop flavor varies widely. Diacetyl moderate to none.

Mouthfeel: Medium to medium-full bodied. Low to moderate carbonation.

Overall Impression: A substantial dark ale with complex roasty malt, hop and fermentation characteristics.

Comments: Although a rather variable style, it may be distinguished from closely-related Stout as lacking the Stout's roasted barley character.

Ingredients: May contain several malts, prominently dark roasted malts and grains, which often include black malt. Hops are used for bittering, flavor and/or aroma. Water must have significant carbonate hardness. Ale yeast is most common.

Vital Statistics:
OG: 1.050- 1.065
FG: 1.012-1.016
IBUs: 25-45
SRM: 30+
ABV: 4.8-6.0%

Commercial Examples: Sierra Nevada Porter, Anchor Porter.

15B. Brown Porter

Aroma: Malt aroma with mild roastiness should be evident. Hop aroma may be moderate to low. Esters and diacetyl may be moderate to none.

Appearance: Medium brown to dark brown in color. Clarity and head retention should be

fair to good.

Flavor: Malt flavor will include mild to moderate roastiness. Hop flavor low to none. Hop bittering will vary the balance from slightly malty to slightly bitter. Diacetyl, and sourness or sharpness from dark grains, should be low to none.

Mouthfeel: Medium-light to medium bodied. Low to moderate carbonation.

Overall Impression: A fairly substantial dark ale with some roasty characteristics.

Comments: Softer flavors, lower gravities, and usually less alcohol than robust porter. More substance and roast than brown ale. Some versions are fermented with lager yeast. Balance tends toward malt more than hops.

Ingredients: May contain several malts, including dark roasted malts and grains. Hops are used chiefly for bitterness. Water should have significant carbonate hardness. Ale yeast, or occasionally lager yeast, is used.

Vital Statistics:
OG: 1.040-1.050
FG: 1.008-1.014
IBUs: 20-30
SRM: 20-35
ABV: 3.8-5.2%

Commercial Examples: Samuel Smith Taddy Porter, Bateman Salem Porter, Shepherd Neame Original Porter, Fuller's London Porter.

16TH Annual Bluebonnet Brew-Off Information

First Round Judging:

First Weekend: Saturday & Sunday
March 9 & 10, 2002 9AM - 5PM

Willow Distributing
2601 Cockrell Ave.
Dallas, TX 75215-2510

Coors Distribution Center
2550 McMillian Parkway
Ft. Worth, TX 76137-5001

Second Weekend: Saturday March
16, 2002 9AM - 5PM

Coors Distribution Center ONLY

Second Round Judging:

At the Bluebonnet Brew-Off event on
Saturday March 23rd

Wilson World Hotel & Suites
DFW Airport South
4600 W. Airport Freeway
Irving, TX 75062

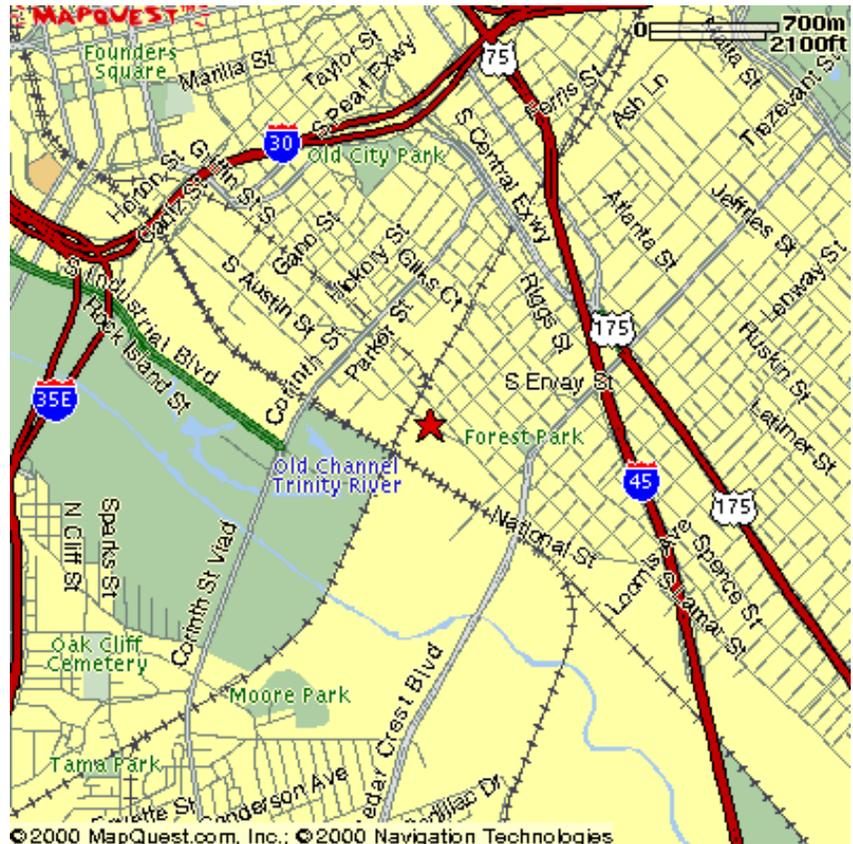
Schedule of events:

Thursday, March 21, 2002
7:30 PM Kick -off party at Big Buck
Brewery

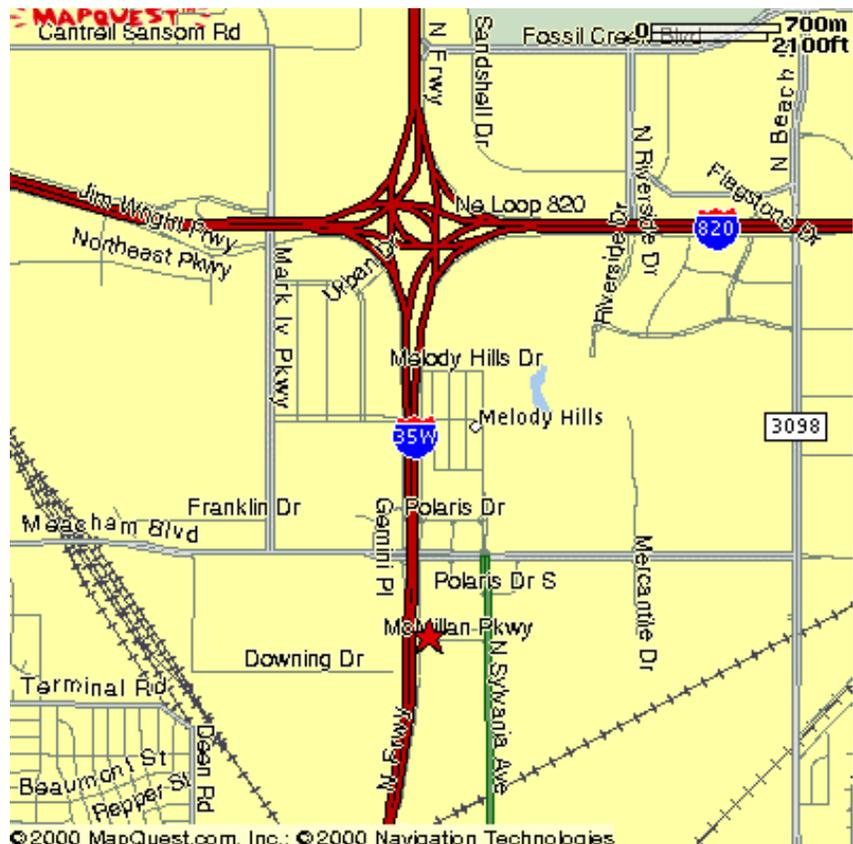
Friday, March 22, 2002
1:00 PM BJCP Exam
3:00 PM Banquet check -in/reception
7:00 PM Banquet and Keynote
Speaker
8:15 PM Commercial Beer Tasting
9:30 PM 3rd Annual Room Crawl

Saturday, March 23, 2002
8:00 - 8:30 AM participant Registra-
tion and Judge Check-in
8:30 AM Conference
10:30 AM 2nd Round Judging
2:00 PM Conference Continues
3:00 PM PUB CRAWL! 8 :00 PM
Awards Ceremony
11:59 PM Ceremony ends!

If you would like a room for Friday or
Saturday night, call 972-513-0800 for
reservations - Ask for "Bluebonnet
Brew-off Rate" (\$59 to \$89)



Map to Willow Distributing in Dallas



Map to Coors Distribution Center in Ft. Worth

Details are available at the Bluebonnet website <http://welcome.to/bluebonnet>

The Brewers Calendar 2002

Revised February 2002

January

- 8 January Club Meeting - 7:00 PM**
 Location: The Flying Saucer
 Dallas, TX
 Brewer Royale Competition - Category 5
Scottish Ales

Location: Wilson World Hotel
 Irving, TX

February

- 12 February Club Meeting - 7:00 PM**
 Location: The Londoner
 Addison, TX
- 15 Start accepting entries for Bluebonnet**
- 16 President's Brewday 8AM-until done**
 Location: Bo & Robin Turton's home
- 23 Early entry deadline for Bluebonnet**

July

- 9 July Club Meeting - 7:00 PM**
 Location: The Flying Saucer
 Dallas, TX
 Brewer Royale Competition - Category 1
American Lager

August

- 13 August Club Meeting - 7:00 PM**
 ** Location: The Londoner
 Addison, TX

September

- 10 September Club Meeting - 7:00 PM**
 Location: The Flying Saucer
 Dallas, TX
 Brewer Royale Competition - Category 18
Strong Belgian Ale
- ?? Cactus Challenge**
 Location: Lubbock, TX

March

- 3 Late entry deadline for Bluebonnet**
- 9-10 First round judging for Bluebonnet**
- 12 March Club Meeting - 7:00 PM**
 Location: The Flying Saucer
 Dallas, TX
 Brewer Royale Competition - Category 15
Porter
- 21 Bluebonnet kickoff party—Big Buck Brewery**
- 22-23 Bluebonnet Brew-Off**
 Location: Wilson World Hotel
 Irving, TX

October

- 5 Club Oktoberfest Party**
 Location: Bo & Robin Turton's home
- 5-7 Great American Beer Festival**
 Location: Denver, CO
- 8 October Club Meeting - 7:00 PM**
 ** Location: Bavarian Grill
 Plano, TX
- 18-19 Dixie Cup 2002**
 Location: Houston, TX

April

- 9 April Club Meeting - 7:00 PM**
 ** Location: The GingerMan
 Dallas, TX
- 12-13 Crescent City Competition & Crawfish Boil**
 Location: New Orleans, LA

May

- 4 AHA Big Brew Day & Club Birthday Party**
8AM until done
 Location: Bo Turtons
- 14 May Club Meeting - 7:00 PM**
 Location: The Flying Saucer
 Dallas, TX
 Brewer Royale Competition - Category 7
India Pale Ale
- 18-20 Sunshine Challenge**
 Location: Orlando, FL

November

- 12 November Club Meeting and Election of club officers - 7:00 PM**
 Location: The Flying Saucer
 Dallas, TX
 Brewer Royale Competition - Category 21 & 22
Fruit Beer and Spice/Herb/Vegetable Beer

June

- 11 June Club Meeting - 7:00 PM**
 ** Location: The Old Monk
 Dallas, TX
- 20-22 AHA National Home Brew Conference**

December

- 7 Christmas Party**
 Location: Bo & Robin Turton's home

If you know of any homebrew events and their dates that would be of interest to our club members, please email them to Bill Dubas at bill.dubas@hotmail.com Thanks

** Tentative meeting location (unconfirmed at this time)

Gadgets, Gizmos, and Tips

by Joe Scivicque

There seems to be two things inevitable in my pursuit of brewing related activities. One thing is the uncanny ability of my employer to pick the second week of the month to make me travel. I've not had to travel in six months and at the last minute, I had to leave for Denver the day before the February NTHBA meeting. And, I had two beers that I wanted opinions on before sending entries to the Bluebonnet. Of course, the trip to Denver wasn't all bad. I got to drink some good local brews on a vendor.

The second is my perpetual procrastination. This month's article is a bit rushed, because I waited until the last week to try to write it. And as things tend to go, everything happened that week. Last minute work deadlines forced extra hours, family in town leaving no time during the week, and the start of practice for the kid's spring soccer season. So, I end up scrambling as the newsletter editor is pleading for articles. Fortunately, I don't have to do much thinking and writing thanks to the input from Bill Dubas and Walter Hodges.

This month's article is a continuation from last month with information on insulating mash tuns and controlling temperature.

Don't forget that I am still looking for information on the next topic, 'Chilling Your

Wort'. If you have some interesting tips or ideas, you've built your own wort chiller, modified a store bought chiller, or have a unique or not so unique method of chilling your wort that you think is of interest, please drop an e-mail, give me a call, or catch me at the next meeting, assuming I'm not on the road. My e-mail is joseph.scivicque@gte.net and my phone number is 972-412-6722.

On to this month's gadgets:

Bill Dubas uses a 10 gallon stainless Polarware pot fitted with a 3/8" drain valve as his mash/lauter tun. The pot does double duty as his boiling kettle. As a result, he needs an insulation jacket that can be added for mashing and removed for boiling. The pot handles and drain valve created a design challenge because they would interfere with a simple insulating sleeve that could be slipped on and off.

Bill decided on a "clam-shell" design that could be easily added to and removed from the mash tun. He wanted to keep the amount of mechanical construction to a minimum to save time, and supposedly due to a lack of his fabrication skills. Although, I suspect, from his innovation with this item, his skills are pretty good as a do it yourselfer.

Bill had the great idea of using interlocking stove pipe as the foundation for a removable insulating jacket. The stove pipe can be found at your neighbor-

hood super building center, and comes in a 15 inch long sheet of metal with interlocking edges to form the seam. The sheets come in sizes to form various diameters and he decided that 7" pipe joined with an 8" pipe met the diameter he needed to encircle his mash tun.

Bill permanently connected one edge of the 7" pipe to one edge of the 8" pipe. The other edges were left to be snapped and un-snapped for easy removal. He then cut holes in the pipe where his pot handles and drain valve would protrude. He attached two layers of 1/4" x 3" insulating tape, cut in long strips, horizontally inside the cylinder. He followed up with vertical strips of foil tape covering the inside and outside of the shell doubly securing the insulating tape on the inside. Bill loses less than 5 degrees in an hour with this insulation.

Bill believes he has a slight design flaw because the foil tape tears a bit as he moves it to and from his metal brew stand. But, given that he has been using this gadget for two years, I suspect any design would show such normal wear and tear.

The picture of Bill's mash tun (see next page) looks like a good fit to me.

Walter Hodges uses separate mash and lauter tuns. He also picked up all his materials from his local neighborhood building center. Walter says he has tried using his lauter tun as a mash

(Continued on page 7)



Bill's Mash/Lauter Tun

tun but had some scorching problems. He believes the scorching problem is a result of the false bottom on the mash tun and likely the inability to stir the bottom inch or so of mash as heat is applied.

Walter built an insulated box to put his mash kettle in once the mash is at the target tempera-



Walter's Lauter Tun

ture. And he was having difficulty holding the mash temperature in the lauter tun, so he took the additional step of wrapping insulation around it as well. He said wrapping the lauter tun with towels just didn't cut it.

Here is Walter's description.

“The mash box is made from a 3/4 inch styrofoam wall board (4'x8'). All eight sides are doubled, so I get 1 1/2 inches of insulation. Duct tape holds it all together. With this box, I can hold a mash temperature for 90 minutes. The lauter tun is simply pink fiberglass insulation and foil tape wrapped around a converted keg. I chose the wrapped fiberglass, because I thought it would be easier to work with. Since I don't have to apply heat to the lauter tun, melting was not a concern. Though, the insulation is high enough on the kettle, that the temperature should not get much hotter than the mash, so I don't think melting would be a problem. If that were someone's concern, then they could go with traditional fiberglass batting.”

“My long term plan is to use the lauter tun in a RIMS system as the mash/lauter tun. I'm still trying to figure that all out. Other than having to transfer the hot mash and lift the kettles, I've been pretty happy with my arrangement.”

Walter says most of his batches are single infusion, so he puts the mash tun in the insulated box and leaves it. When he does need to step, it's simple enough to take the mash tun out of the box and put it on the burner. And, the insulation around the lauter tun has eliminated the need to add heat to the lauter.

Here are 3 nice pictures of Walter's insulated lauter tun, and the insulated box he built for his mash tun.



Walter's Insulated Box



Walter's Insulated Box (top view)

Party Central

By Bo "Party Boy" Turton

February the 16th was **Presidents' Brew Day 2002** at Bo's Place. Presidents' Brew Day is sponsored by NTHBA.

Things got started at about 9 AM, with Rod being the first to get his equipment set up and his mash going. He brewed 10 gallons of wheat beer. Summer will be here pretty soon and he'll be ready for it.

Steve brewed a 5 gallon batch of Oktoberfest-Marzen. He had a bit of a problem getting the mash to complete its starch conversion, but a few hours later it did finish. We might see this beer at our Oktoberfest party in September.

I was making some new modifications to my brewing equipment. They worked out well and I had things going before long. I brewed 10 gallons of a Fuller clone.

It was a perfect day for being outdoors and everyone enjoyed the day.

This was the first of many brew days to come. The club would like to have one every 2 months and I am looking for additional locations to have these events. If you would like to have a brew day at your brewing location, please let me know.

To round off the experience, it would be great if we brought some of the brew made at the last event to the current event.

We want beginner/novice brewers and non-members to join us and learn how we homebrew beer. So come and enjoy. It's a time when we can socialize, brew, and learn something new from each other about our hobby. You can bring homebrew if you'd like, or just good beer. We would love to try your beer and hear how it was made. (Maybe we also just want something to drink.) Support our club brew days. . . . and Happy brewing!

NTHBA Wins Best-of-Show in Florida!

By Russ Bee

In February, while we were all watching the snow fly, Val Bee (Alias Inspector Cleausau) from the North Texas Homebrewers was busy winning Best of Show at the Florida State Fair.

Billed as a "Best of Florida" event, Val had them in a quandary. First they tried recruiting him into the various clubs. As a resident of Florida he is eligible to enter, but he belongs to a Texas Homebrew club.

The compromise was that they accepted his entries (and fees), but they did not recognize his club affiliation. Then he complicated matters further by taking Best of Show honors with his Belgian Pale Ale, plus 4 other ribbons on 8 entries. Good job, Val. Keep them Florida boys confused.

P.S. Keep an eye on Val in this year's Gulf Coast race.

And this just in.

A study by Dutch scientists has found that daily moderate consumption of alcohol may ward off Alzheimer's disease and other types of dementia. The study, published in The Lancet medical journal, reported that it doesn't seem to matter what people drink -- the effect is the same. The finding adds to a growing body of evidence for the health benefits of moderate drinking.

As always, experts emphasized that moderation -- between one and three drinks a day -- is the key. Besides destroying the liver, several studies have shown that excessive drinking can be toxic to the brain. Alcoholics can end up with a shrunken brain, which is linked to dementia.

Researchers suggested the blood-thinning and cholesterol-lowering properties of ethanol in alcohol may ward off dementia, which is often caused by a blood vessel problem. Another possibility, the study speculated, is that low levels of alcohol could stimulate the release acetylcholine, a brain chemical believed to facilitate learning and memory.

In a related study, scientists for Health UK suggest that men should take a concerned look at their beer consumption. The results of a recent analysis have revealed the presence of female hormones in beer. The hops in beer contain phytoestrogens, and drinking too much beer may cause men to exhibit traits

normally associated with the fairer sex. To test the theory, 100 men were fed 6 pints of beer each, within a two-hour period. It was then observed that 100% of the men:

1. Gained weight
2. Talked excessively without making sense
3. Became overly emotional
4. Couldn't drive a car
5. Failed to think rationally
6. Argued over nothing
7. Had to sit down while urinating
8. Refused to apologize when obviously wrong

No further testing is planned.



The Brewing Equipment Trading Post



HELP WANTED

Homebrew Headquarters is looking for a knowledgeable person in beer and wine making. Help is needed for weekends mostly and some weekdays. Part and full-time available. Contact Kelly Harris @ 972-234-4411

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 about your items).

You can give the information to Bill Dubas at our club meeting or email it to bill_dubas@hotmail.com.

Your items) will be listed in the next issue of the newsletter. There is **no charge** for this service if you are a club member. Non club members may post here for a modest fee.

North Texas Home Brewers Association, Inc. Board of Directors

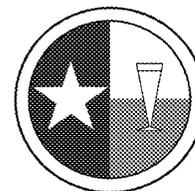
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Past President -----	Steve Hacker -----	M (817) 540-1210 steve4beer@aol.com

Club Brewmeisters

Club "Brewmeisters" are members who are experienced brewers and have volunteered to help other brewers, both new and old, who are having problems. Give them a call with your questions! Just don't call too late or too early or during Cowboy games!

Russ Bee -----	(972) 771-9489
Charlie Feder -----	(972) 223-8771
Darrell Simon -----	(972) 675-5562
McKee Smith -----	(972) 393-3569

North Texas Home Brewers Association, Inc.



The North Texas Home Brewers Association 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. Deadlines for ads and articles are the last Monday of each month for publication the following month.

Visit the NTHBA Website at <http://www.nthba.org>

THE BEER DRINKING
GARDEN



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If you received this with a yellow post office forwarding sticker,
please give Tom Garner a call at (972) 234-4411 and give him your new address.