



LIVIN' THE BREWS

April



Prez Sez

By Bo Turton

Well what can I say, I didn't think we would lose our cup and we didn't even come close to winning. When Charlie Gottenkieny did the Beer Man cartoons for the AHA show back in 2002, he must have inspired the Foam Rangers and they took action. As seen in the cartoon, Mister Beer Man said it all. "Damn you Foam Rangers, That's OUR Cup!". So I guess it won't be long before we get to see their club drinking a nice cool Zima from that cup. I bet they already had a cloned Zima when they came to Dallas.

There are more conferences

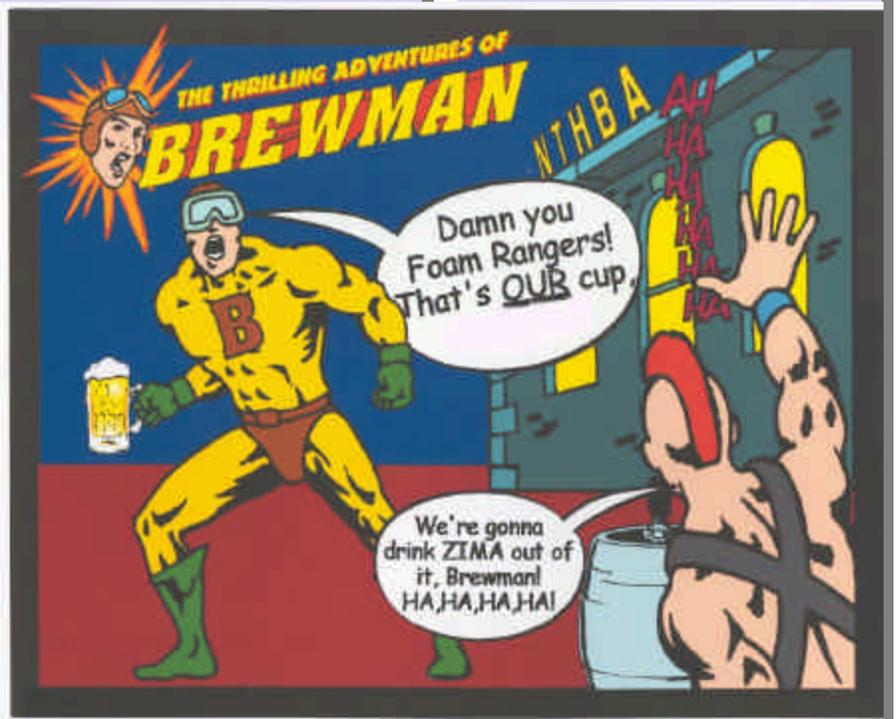
April Meeting:
Tuesday, Apr. 13th, 7 PM
The Gingerman
2718 Boll St
Dallas, TX 75204

ahead so continue making and bottling those beers for future competitions. As president, I have concentrated on activities for the club and have supported Walter's efforts to acquire beer for competitions. However, with the recent loss of the Bluebonnet cup, we need to find a way of encouraging other brewers in the club to participate in competition brewing.

For the club, we have always

had a hand full of VERY!!! active competitive brewers that has always entered beers and have acquired the needed points for the club. But a club of our size should not count on a few brewers to acquire a majority of the points. Today, we have a lot of new very active members that brew great beers and the club needs new blood for its future competitions. We need more brewers entering beer in every category.

As president, I have to find what will motivate individuals to enter beers into competition. We have had in-club competitions for a long time. This allows brewers an opportunity to learn and gain respect for their beers by allowing other club member to judge their brews.



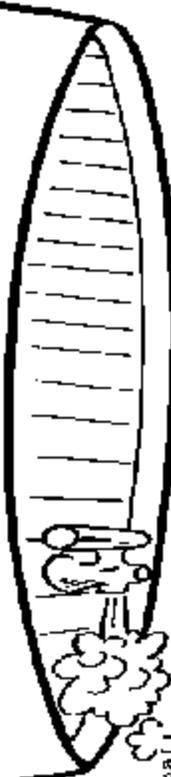
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BREWER ROYALE 2004

Style of the Month

Nov '03	Barleywine & Imp. Stout	Cat. 12
April '04	Mead	Cat. 25
May '04	Extract Brews	N/A
August	Wheat Beer	Cat. 17
September	Smoked Beer	Cat. 23
November	IPA	Cat. 7

<u>Standings</u>	<u>Points</u>
Jim Layton	4
Bill Dubas	2





tions. Last year The NTHBA room went through 19 kegs of beer. We knew we needed more beer for 2004. However, every club had a LARGE selection and we had a lot of beer left over. This was the 5th year for the room crawl and what we have seen over the last 5 years tells us that we need to plan for 2005, its only getting more competitive and better!!

Thank you for your on going comments to the club and Happy Brewing! Be sure to check out some of the Bluebonnet pictures scattered throughout the newsletter!

Bo Turton



Competition Coordination
By Walter Hodges

In case you missed out on the news, we no longer hold the Bluebonnet Stein. It has gone to Houston (temporarily) until we win it back next year. I have take my hat off to the Foam Rangers, they came up and whomped us with some really good beers. They have their sites set on winning all of the Gulf Coast competitions this year. It is up to all of us North Texas Homebrewers to stand up to their challenge.

We have several upcoming op-
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This will continue. We all voted on a Minister of Education, Pat Kruger, and we will direct some of his efforts toward proper bottling techniques to ensure your brew is presented to the judges properly. I will take on the task to generate a color-coded time line that will have all BJCS Style Guidelines and when they must be brewed for the various competitions that we want to enter. I have also asked those brewers that recently acquired an award at Bluebonnet to write inspirational articles explaining how they felt when their names was called to receive their awards. I will also contact those experienced brewers that have been brewing for competition and ask for articles that explain how they keep bringing in those awards. Finally, like always, I will continue supporting Walter in his efforts to acquire home brewed beers for future

competitions

I know it is hard to say, but the Huston club worked hard to acquire the Bluebonnet cup and I hope they enjoy it for the next year because we will win it back in 2005!

We did take 3rd place on the room crawl and I would like to thank all of you that supported the club by providing, beer, side dishes, decorations and manpower. It was a lot of hard work but what we learned is simple. We need to start planning months before the event. When you have a club that shows up with 11 or 12 Beer engines at \$400 each for their room, you know they are serious.

For all of you that attended the conference, I know you had a great time. The room Crawl was the best ever. All the beers were outstanding and there were so many different selec-

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opportunities to compete. This month we have the Crescent City competition scheduled for April 14th. Following closely in May, we have the Sunshine Challenge in Florida. There will be an announcement regarding the Sunshine Challenge packing party at the April club meeting.

Summer will be a quiet time to work on brewing your best beers for the Cactus Challenge and Dixie Cup, which come up in September and October.

The May COC will feature extract brews. The only requirement is that your beer must have been brewed with at least 50% of the fermentables coming from extract. It may be any style you wish. Good Luck.

Congratulations to our members who won at Bluebonnet:

2. European Pale Lager
 2nd Doug Nett Hailey's Helles
 3rd Russ Bee Bohemian Rhapsody

4. Bitter and English Pale Ale
 3rd Mark Todd

9. German Amber Lager
 2nd Bruce Fabijonas Oktoberfest in March

11. English and Scottish Stong Ale
 2nd Stephen Atkinson Saor Alba

13. European Dark Lager
 1st Bill Dubas Schwarzbier

16. Stout
 2nd Jim Layton Full Cry Stout

18. Strong Belgian Ale
 1st Val Bee Ambrosia
 2nd Bruce Fabijonas Its too hot in f***in hot in TX Winter

22. Spice/Herb/Vegetable Beer

1st Val Bee Extra Merry Christmas

23. Smoke-Flavored Beer
 1st Bill Dubas Smoked Porter
 2nd Bruce Fabijonas Smoke em if you got em
 3rd Bill Dubas Rauchbier

24. Specialty/Experimental/Historical
 2nd Bill Dubas Scotch



What's on Tap?
 By Bill Dubas

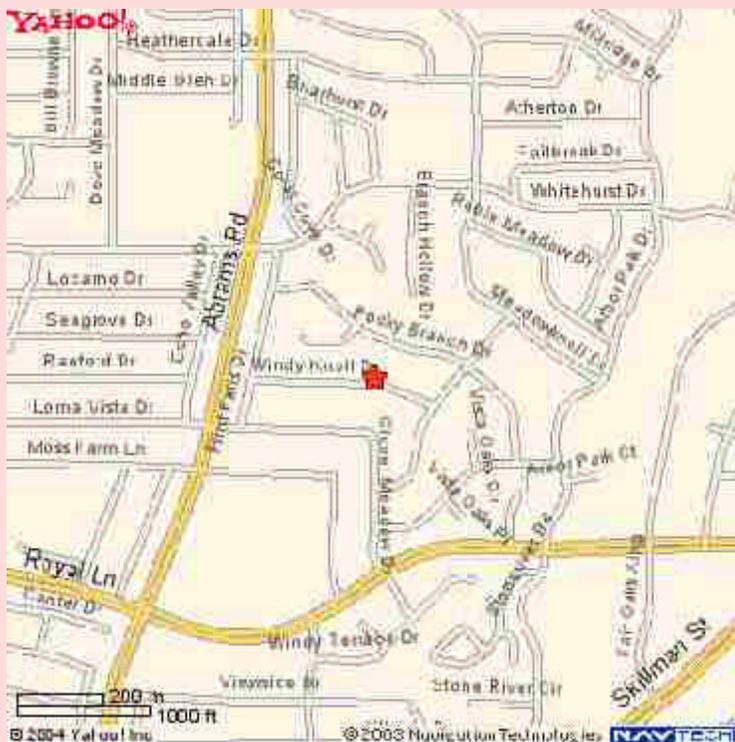
We have a busy spring planned for the club! In last month's newsletter I told you about the brew day at Big Buck Brewery in Grapevine on Saturday, April 24. This is the

event that is open to all DFW-area clubs and is sure to be a great time. Check your March issue of the newsletter for the details and a map to Big Buck.

In this issue I want to tell you about plans for the NTHBA Spring Party and the club Brew Day for May.

The club's Spring Party will be held on Saturday, May 1, at Mike Marolda's home in Dallas. I have included a map so that you can find your way. As with previous parties, we ask that you bring a side dish and/or some homebrew to share with your fellow club members. The club will provide the main dish. Those of you that attended our first Spring Party at Don Trotter's home last year will remember that we had bucket after bucket of crayfish and

Mike Marolda
 9533 Windy Knoll Dr.
 Dallas, TX 75243
 (214)348-2941



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jumbo shrimp to chow down on. Mmmmm. I must admit that I've been so busy with the Bluebonnet that I haven't talked with Mike about the main dish or party start time. But Mike and I should have that all worked out within the next few weeks and I will post the details on the club web site so that you can plan accordingly.

The next event following the Spring Party will be the May Brew Day. This brew day will be held on Saturday, May 8, at Steve Jones' home in Farmers Branch. I have included a map for this event also. Steve has really been excited about hosting this brew day because he wants to try out his new Beer, Beer, and More Beer brewing "sculpture." I believe that Steve went all out and bought the 20-gallon model with all the bells

and whistles. Even if you don't have time to brew that day, I'd recommend stopping by just to have a beer and check out Steve's new toy. The club will provide a keg of homebrew but you are certainly encouraged to bring a few bottles of your own to share. Our Minister of Education may have something planned as well, so bring a guest and learn something while you're enjoying the day.

Now I know some of you out there are saying "Hey! Isn't the AHA Big Brew/National Homebrew Day on May 1? Why are we doing brew days on April 24 and May 8 but not on May 1?" Yes, you're right, but our club's social calendar didn't quite line up with the AHA's calendar and Big Buck's event calendar this year. There's nothing that says we can't participate a week early or a week late. If you go

to the AHA's web site (<http://www.beertown.org/events/bigbrew/>) you will find recipes for this year's styles: Double IPA, Irish Red Ale, and Baltic Porter.

So, will that keep you busy enough? Three club events in three weekends! What a deal!

Best of Show By Dick Cantwell

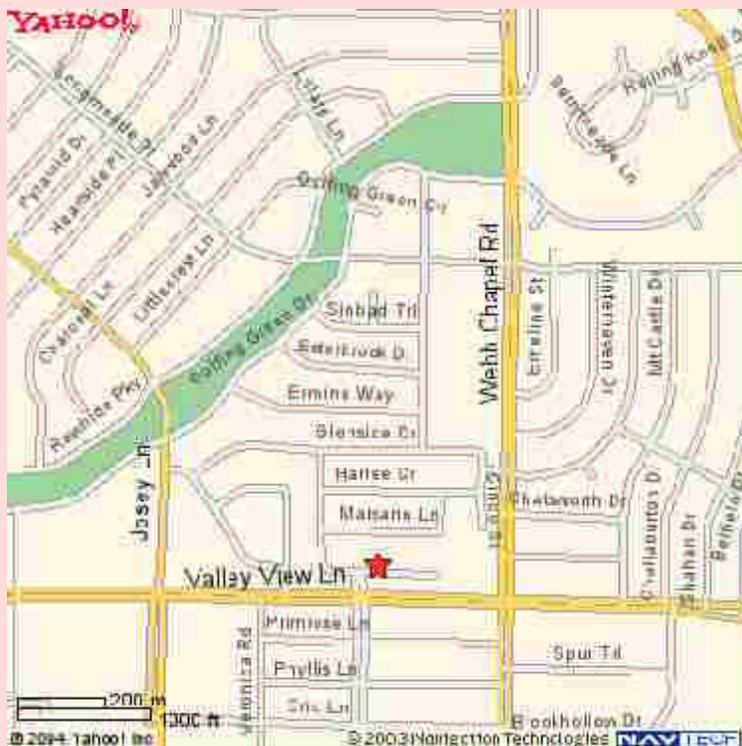
I'm willing to venture that nearly any of you is more conscientious than I am, which is to say that you've kept your end up where the homebrewing community is concerned. You're probably speaking to some club or other at least monthly, penning articles, responses and rebuttals in various club newsletters-gratis-offering substantial discounts to members in your pubs, sharing recipes and brewing whatever they tell you to brew. You're also undoubtedly offering your services whenever asked as a judge at homebrew competitions. Or not. In all honesty I do try to render services to our small-batch brethren. I do speak to clubs periodically and I have at least agreed in principle to write things in a desktop-published journal or two. I will tell anybody anything they want to know about technique or recipes, at least insofar as I am able. Discounts, alas, are not really my department, and I've recently (and in this space, no less) touched on the taskmasterly rigors of the brew schedule.

But I hadn't judged homebrew in years before being asked, not long ago, to sit on the

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Steve Jones

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Dallas, TX 75234
(972)241-6311



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panel for the Puyallup Fair, itself a fairly big deal in this neck of the woods if what you're into is shockingly large livestock, a good-sized midway, lots of questionable food and major-artist country music shows. I saw the biggest pig I've ever seen at the Puyallup Fair once, as well as some really interesting tableaux consisting entirely of vegetables, and word is that their bumper cars are unparal-leled. I used to enter homebrew myself there, in fact. I even won ribbons, and cash prizes. The going rate in those days was five dollars for a blue ribbon, three for a red and one for a white. I still have a check, which I never cashed, filed away with the last paycheck (NSF) from my first brewing job. As I say, they asked me, and I agreed.



1st Round Bluebonnet Judging — Fort Worth

As many of you know, the differentiation between professional and homebrew judging is something of a can of worms. Hotter heads than mine have weighed in on the subject, some asserting that homebrew judges have no place at the professional judging table, owing to a lack of grasp of the practical demands of the allegedly for-profit brewing operation; others from the homelier side of the coin intimating that the only true guardians of pure brewing styles are those doing the deed in their kitchens, ga-

rages and basements, and that those of us who actually accept money for brewing are sullied by the hurly-burly of the bottom line. Do I have an opinion? You bet. I wouldn't seek to enforce a prohibition of home brewing judges from professional panels, but I would ask that they refrain from the superior attitude I've seen mainly in semi-idle conversation. I took the BJCP exam myself several years ago, and merely did okay. I was marked down for penmanship, and while this is a skill desirable for the eventual decrypting of scrawled criticism and suggestion, I don't think it makes me any less worthy a judge in terms of my palate, expertise or ability to express myself on any related subject. When I hoofed it around town looking for my first brewing job I carried with me a mixed six-pack of beers at the peak of their condition. As I had no professional experience at the time it struck me that I should both show that I had a grasp of a range of beer styles and display an understanding of the need to have everything tasting right at the same time. This is the kind of balance we need to see in addressing the issue of who belongs where, I think. Or as I've asserted so often before, why can't everybody simply be more like me?

Seriously, though, I felt honored to be asked, and surprised, once I arrived, to see something like sixty people sitting at tables in well-ordered pairs, scribbling away. Simply getting there had been a bit of an ordeal, involving unfamiliarity with the area, extremely general directions, and walking the perimeter of an enormous fairgrounds with a woman clutch-

ing a shoebox, trying to find the pavilion where she could enter her doily. But I got there, and slid into my chair next to another latecomer, and was shortly presented with my day's allotment of beers, seven bottles in three styles. Seven. That's it.



1st round Bluebonnet Judging — Dallas

The typical professional judging panel is substantially more rigorous and exacting, usually involving, for an opening round, eight to twelve beers in a single style. All of these are tasted by a panel of judges, more or less mutely, and commented upon in writing by each before a prescribed number are passed on to the next round by common agreement. Subsequent rounds are conducted similarly, until a general discussion determines the winners, however many there may be. It is possible, given the number of samples, to have wonderful beers cast aside and less worthy and possibly flashier ones be rewarded for idiosyncrasy, though the idea-and usually the success-of the system makes flawed beers stand apart from their better-crafted companions.

Homebrew judging also involves a system of points-a few for this characteristic, several more for that, all of which are totted up to generate a suppos-

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edly objective rating and designation, ranging from poor to excellent. Except that frequently the judge doesn't like what he or she sees once the addition is completed, and goes back to tinker with the ratings in order to bring the score into conformity with an opinion already formed.

Both systems have their merits when followed the way they are supposed to be; I'm merely pointing out a couple of things that over the years have struck me as a little, well, vulnerable where objectivity is concerned. An overly forceful, unprincipled or self-interested judge is capable of subverting either system, and it's the responsibility either of an organizer, steward or table captain to see that steamrolling in any form is kept to a minimum. Both systems also disqualify any judge from evaluating beers in any category in which he or she has an entry.

But back to my seven beers. There were some porters, some pale ales, and a Belgian-style sour ale. Some were good, some were not, and my judging mate and I hashed out our scores, being somewhat careful not to experience things so divergently as to seem unschooled. Scores are averaged in order to further obfuscate this notion. We turned in our score sheets, shook hands, and were done. It was lunchtime, and a good thing—our steward had eaten all our cheese.

For tasting and evaluating this mere handful of homebrews we were, as I said, fed lunch (which wasn't at all bad—plus there was beer). We were also paid eighty dollars and given

two complimentary passes to the Fair. I could have left then, but I was also tapped to judge best of show, which I was happy to do, having expected to be at the table all day, and figuring it was liable to be interesting. It was. There were a couple of great beers among the roughly ten which had been given sufficiently high marks to make the round, and the winner was a Märzen which had been sent—I kid you not—all the way from Texas.

I've always been fascinated by subcultures. We certainly have one, and they (homebrewers) do, too, as involved, arcane and dedicated as any attendant on any specialty. It's good occasionally to be provided a window on another aspect of the world with which we fancy ourselves so familiar. And providing we (and they) don't go about each others' business with too much hauteur, we all stand to learn a great deal from each other.

Reprinted from American Brewer magazine.



The Professor

"In the Eye of the Beerholder"

By Pat Kruger

One of the maxims of professional chefs is that food should not just taste good, it should also look good. Your eyes set the stage for your culinary expectations. If something looks disgusting on the plate, you are already pre-disposed to hate it or at least not enjoy your meal to the fullest. Both chefs and homebrewers should pay heed to this expectation.

For homebrewers, there are

just a few factors at play in the visual qualities of beer: color, clarity, and head retention. Color is the easiest to control, being determined by the type and amount of malts and adjuncts used. Clarity is a bit harder to deal with as it is primarily (negatively) affected by proteins dissolved and held in suspension in the wort. Foam is the most challenging, as it is mostly a function of the viscosity of the liquid, which is affected by many components in beer.

Clarity is not normally a problem for commercial brewers since most of their product is filtered. Their filters strip out most of the proteins in the finished beer but, as a side effect, also strip out a lot of the fla-



Get your T-shirts!

If you renewed your membership by the June 1st deadline then you are entitled to a free club T-shirt. Richard Harris brings them to each meeting, so find him, show him your membership card, and he'll give you your shirt and check you off the list.

If you didn't make the deadline, you can purchase as many T-shirts as you would like for \$15 each. The shirts are well done and look great. The money we collect for these shirts will help pay for all the fun things we do throughout the year.

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vors. Filtering is an expensive option for most homebrewers. Even those who can afford it choose to avoid it due to the negative side effect. What is left to do then to help clear your beer?

First, if you are brewing from all-grain, you can perform a protein rest. This rest, done at 122°, breaks down many of the heavy proteins into simpler compounds and removes them as a threat to wort clarity. A beneficial side effect is the formation of compounds that raise the viscosity of the wort, which is a positive quality for head retention. Taken too far though, head retention will suffer.

The second thing that all-grainers can do is decoction mashing. This is probably the most effective method of reducing the amount of proteins in your beer and, therefore, chill haze. The reasons are too complicated to explain in a short article so I would suggest you read Greg Noonan's book, *Brewing Lager Beer*.

The second thing you can do is to make sure you get a good hot break during the boil. Boil the wort as vigorously as possible for a minimum of a full hour. The rapid movement of the wort will cause the proteins to collide with each other and other sticky components in the wort, creating visible clumps of material. After boiling is complete, this material will settle to the bottom of the kettle and should be left behind during transfer to the primary. To aid the clumping process, many brewers add irish moss towards the end of the boil. Like many clarifying agents, it acts like a magnet,

helping to attract all the loose bits of floating material.

Next, you should encourage the formation of cold break material by cooling the wort as rapidly as possible. The most effective method is with a counterflow chiller. Rapid chilling combined with the turbidity induced by running through the coils creates even more clumping action.

Crash cooling of the finished beer before bottling or kegging will produce a similar effect as is witnessed during formation of the cold break. Chill the secondary down to as low a temperature as possible and hold it there for a couple of days before transfer to the bottling bucket or keg.

Now that we have nicely colored and clear beer, how about a rocky, foamy head to top it off?

Unfortunately, the same thing that works against us in attaining a clear beer is the thing that will most help us form and keep a nice head on our beer. If we go too far in removing proteins from the finished beer, we will also affect head retention negatively. Protein rests should be limited to no more than thirty minutes in length.

Most of the proteins needed come from malts. Wheat malts have an oversupply of proteins, which explains why Weisse beers are known to be both cloudy and have very rocky heads. Undermodified malts, such as English 2-row, contain less than average amounts of available protein. Therefore English beer styles are not typically considered to have great

head qualities. Refined sugars, including dextrose, do not contribute any proteins to the wort. Substituting sugars and other un-malted adjuncts such as corn as a replacement for malts will only result in thin, virtually headless beers.

Hops contribute to formation of head due to the resins and oils that are dissolved into the wort. Highly hopped beers tend to have better head formation because of this. Higher, more complex, alcohols affect head negatively.

The fine foam heads associated with classic stouts and other selected beers are a product of drafting systems using nitrogen or a combination of nitrogen and carbon dioxide (beer gas). Unless you have access to the "gizmo", this affect cannot be achieved in bottled beer. Even for those who keg, this can be an expensive proposition.

You've now created a beer that is beautiful to behold. Bon appetit!



Bluebonnet Room Crawl Setup



Bluebonnet Organizers Keeping Things Running Smoothly

An Invitation to Party Florida Style from Val Bee

An Open Invitation to all club members: This year I will host my 8th annual Sunshine Challenge warm up celebration. All Texas large mammals are hereby cordially invited to stay at my house (aka: The Intra-coastal Inn), put a hurtin' on my homebrew supply and gear up for SC04. Here's the itinerary: fly in to Jacksonville late afternoon on Wednesday, 5/19/04. Pub crawl back to the Intra-coastal Inn, light the tiki torches and tap the kegs (this year - German Alt and Helles). Thursday, its recover in the beach, then more of the same. Everyone should bring one or two bottles of their homebrew for a tasting. Friday, we raft float down the Ichetucknee River - a



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clear, fresh, spring fed river which meanders through a cypress forest. For my money, one of the prettiest spots on the planet. Then, its on to Orlando. This week has become the highlight of my year. Ask someone who has done it, or just come and see for yourself.

Important Dates

April

2nd Deadline for Crescent City Competition

13th General Meeting, Club only Competition at the Gingerman in Dallas

17th Crescent City Competition and Crawfish Boil

24th Brew Day #3 at Big Buck Brewery.

May

1st Spring Party at Mike Moralda's house.

2nd Sunshine Challenge Entry Deadline

8th Brew Day #4 at Steve Jones'

14th Celtic Brew-Off Entry Deadline.

would like to invite you to participate in the 8th Annual Celtic Brew-Off. This is one of the largest homebrew contests in the nation devoted solely to beer, mead and cider of Celtic origin. Have you brewed an English bitter, Scottish ale, Irish Stout, or, perhaps, a mead? Categories have been expanded for 2004. Now, you have even greater opportunity to see how your homebrewing efforts compare with those of your fellow brewers in an open contest using American Homebrewer's Association (AHA) and the Beer Judge Certification Program (BJCP) guidelines. Please join with us in an atmosphere of Celtic traditions, Scottish games, and good times at the 2004 Celtic Brew-Off. For more information, visit:

<http://hbd.org/kobb/celtic/celtic8.htm>

Or

<http://www.texasscottishfestival.com/>

Cheers,
Richard Graham
Director, 2004 Celtic Brew-Off

Celtic Brew-off Information

Slainte,

On behalf of the Knights of the
Brown Bottle Homebrew Club, I



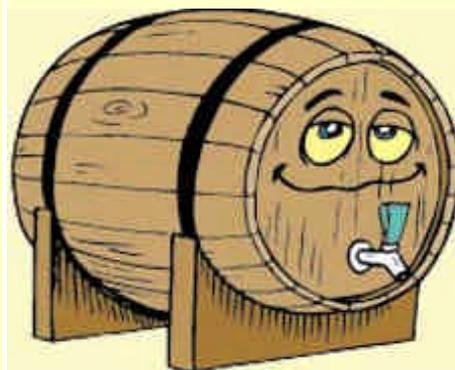
The Brewing Equipment Trading Post

To list Your equipment, include the following:

1. Description of item(s)
2. Whether it is "For Sale," "Will Trade for..?," or "Free, come and get it"
3. Your name.
4. How and when to contact you.

You can give the information to Steve Atkinson at our Club meeting or email NTHBANews@AOL.com

Need study material for the BJCP exam:
 Troubleshooting Special Issue, 1987 *Zymurgy* (vol 10, no 4)
 Contact William Deiterman (email: William.Deiterman@verizon.net)



North Texas Home Brewers Association, Inc.

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Minister of Education	Pat Kruger	(972)410-0188 p.kruger@comcast.net
Past President	Richard Harris	(972) 394-8166 L.r.harris@att.net

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	Russmbee@aol.com	(972) 771-9489
Darrell Simon		(972) 675-5562
McKee Smith		(972) 393-3569
Jim Layton	Blutick@juno.com	(903) 546-6989
Homebrew Headquarters		(972) 234-4411

North Texas Home Brewers Association, Inc.



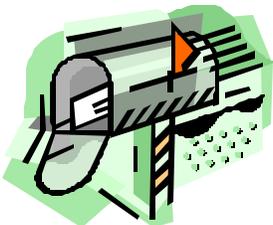
The North Texas Home Brewers Assoc. is a group with an interest in beer in general and home brewing in particular. We meet

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 next club meeting.

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



Livin' the Brews Newsletter
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If you received this with a yellow post office forwarding sticker, please give Bill Lawrence a call at (972) 644-8878 and give him your new address.