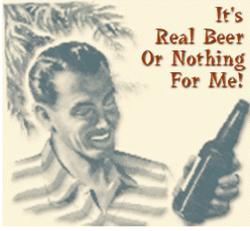


# LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



## Prez Sez By Fred David

I think that our club has had a very good year!! We have gained a lot of new members that are already brewing some very good beer. A couple of these guys have already had success in some of the Lone Star competitions. As a club, we finished a distant 4TH in the circuit behind the Houston clubs but I really believe we have made progress toward getting back to the #1 club we used to be. With the return of some of our seasoned homebrewers to competition, it won't be very long before we are there again. We've had some great brewdays with some very good classes put together by Ken Woodson. Last but not least, we have had great parties!!! At only one of those parties did we have a complaint, and that was from some guy claiming that his ribs were kicked in while he was taking a nap. I guess that's what you get for sleeping on the sidewalk!

Next up on the party list is the club Christmas party at

Bo and Robin Turton's house on Saturday, December 8TH. Bo and Robin have hosted the Christmas party for the last few years and we can all be thankful for that. They have a great house and Bo keeps adding on. I was out there last week and I think he annexed the neighbors' yard in order to make room for his latest add-ons. The main course will be provided by the club but please bring a side dish, or desert and, of course,

homebrew. As always, this party has several things going on to include the white elephant gift exchange, the drawing for the "Big Mohunker", and the changing of the guard from this year's officers to the next. I think we are going to have a great set of new officers and next year will be even better than this one. I have had the privilege to serve as an

*(Continued on page 3)*

### Announcements

- Dec 8th: Christmas party see pg. 7
- Jan 8th: Executive Board Meeting
- Jan 15th: Club meeting @ The Londoner
- Feb 9th: Club only Dark Lager due to National Comp.
- Feb 12th: Club Meeting
- Mar 11th: Club Meeting

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## What's Brewin'?

By Walter Hodges

Well this is my last column for the year. We have had a ton of fun over the 2007, enjoyed some beer and hopefully, learned a few things along the way. Thank you to everyone who hosted a brew day or two. A huge thank you to the party hosts. It takes some brave folks to invite this bunch into their homes.

Fred David hosted the November brew day. Thanks Fred.

We wrap up the club activities on December 8th with a Christmas party at the home of Bo and Robin Turton. One of the most popular parties of the year, there will be lots of food and homebrew. The club will provide meat; we ask that everyone bring a side dish. We will also have the always popular White Elephant Exchange. Bring a wrapped gift if you want to participate.

Party On!

Walter

## BrewDay

By Fred David

November can be such a crapshoot with 90 degree days for 4 days of the week and 34 degree weekends. On Saturday, November 17TH I hosted a brewday at my house that was anything but the above. On this day, Mike Grover and I were going to do a 10 gal double decoction batch of Munich Dunkel and he must have said a prayer because the weather was as perfect example of a North Texas fall day as you could hope for (the last time Mike had a brewday it was 34 degrees and raining). When I started things around 6:30 AM it was slightly overcast and about 55 degrees with no wind. As our mash water heated up, so did the temperature outside with the final result being a clear 70 degree day with very light winds. Tom Garner showed up about mid-morning with his brewing equipment to make a grand total of two beers being brewed this day. As the morning progressed people started arriving

until we had a dozen or so by lunch time. Ken Woodson gave a great class that the reviewed all of the features of the popular brewing software, Promash. He was going to compare it to another program, Beer Tools, but ran out of time. He promised use that it would be the topic of the club's next brewday. That will most likely at Mike Grover's house in January 08 during the currently predicted ice storm. But we'll keep you posted. For lunch we had some great barbecue and various selections of both homebrewed and commercial beers. While we waited for our brewing process to finish, we had more homebrew and a couple of really good commercial Barleywines and a great wood aged Imperial stout. For the most part things ended up around 5 PM but a couple of us hung out past dark and enjoyed a good cigar and some more really good beer. This, friends, is as good as it gets. It also is a very good representation of what a brewday is about. There is great learning, great food, and great friendship at all of these brewdays. I hope we will see more of you in the months to come. Have a very Merry Christmas and Happy New Year!!!

Prosit!!



*(Continued from page 1)*

officer of this club for the last 3 years and will next year serve as past president. I would like to thank everyone for putting up with me and I hope that I added to what has always been a great club with a great bunch of people. Please remember that 2008 is NTHBA's year to run the Bluebonnet. This is an enormous task and it cannot be pulled off without a lot of help from both inside and outside our club. I hope that everyone will find time to help out in some fashion or another.

Until next time,  
Prosit!!!

## Belgium by the Numbers: Day 2

By Fred David

Day 2 of our trip was Saturday, September 22nd. It was the day before the 1st day of fall and the weather sure was cooperating. All of us got up early in order to make our 11am appointment at Brasserie D'Achouffe just outside of Houffalize, Belgium. It was about 50 degrees at 7am and there was a lot of sunshine. There was little or no breeze on this morning as we sat down to a continental breakfast in the breakfast room of the Hotel D'France. When you say continental breakfast in Texas, you want to go straight to lunch. When you are a stone's throw from France, it's an entirely different story. The cheese and meat were as good as it gets and I am still trying to loose weight from the pastries I ate that morning. After breakfast we all descended on their garden for a few pictures before packing up and heading north. As

we left we all said that Hotel D'France in Florenville, Belgium is definitely on our list of recommended places to stay in Southern Belgium. The trip to A'Chouffe took us about 1.5 hours which included what eventually became our ritual 30 minutes of playing lost and found. We arrived at the brewery at about 10:45 to find the Dutch group we were joining for the tour already there. The facility was quite modern but the tour was a little flat because our guide Carine, although very nice, was not very well steeped in brewing knowledge. It was here, however, that I first encountered the fact that they will tell you all about their yeast but will give you no information about their brewing water. From the brewery we traveled about 5 miles to their bottling facility where we were each given an A'Chouffe glass and tons of coasters. We were also given tickets for our next stop, the tavern. This place was really interesting with lots of memorabilia on the walls, most notably a picture of the owner of

A'Chouffe with what appears to be a very happy Michael Jackson in an A'Chouffe hat. In exchange for our tickets, we were given 2 beers of our choice from a selection of 3 (Pilsner, Blond Ale, and Brown Ale). There were actually 4 A'Chouffe beers there but we were not offered their winter brew, Nice. You had to buy that one and I did. It turned out to be my and Sue's favorite. Unfortunately, that beer you can no longer get in Texas. While we were there, we found out that Duval Moortgat now owns them, so we may see this beer here again. If you do, buy it; you won't be sorry. After we left the tavern we went to a small brewpub about 20 minutes away for lunch and a taste of their beer. Unlike the beer from A'Chouffe, their beer was not, in my opinion, much to talk about but they had also had A'Chouffe and other really good domestic beers and the food was great. Sue and I shared rabbit.

After a leisurely lunch we headed out to visit Abbey of



## Tech Corner

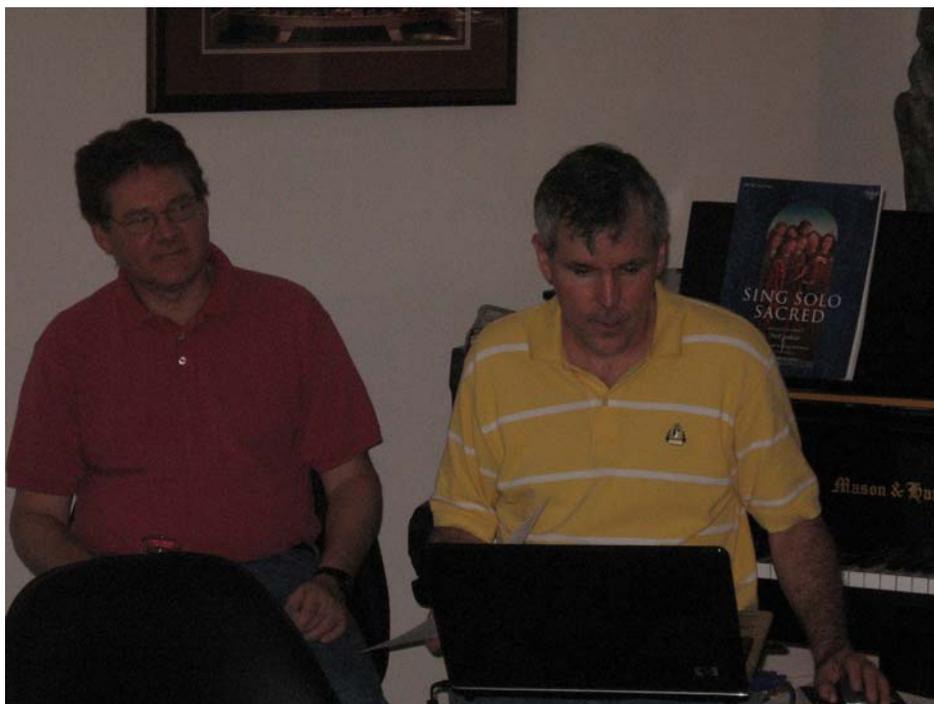
By Ken Woodson

Christmas is just around the corner. Due to all the festivities associated with Christmas the beer basics class will not be held during December. Our next beer basics class will be held at the January brew day. We'll start around 12:30 p.m. and we will continue to discuss beer software. So, if you get a chance, come out and join us.

Should all-grain brewers perform an acid rest and protein rest during a step mash? All-grain brewers cannot escape the saccharification rest during mashing because starches must be converted into sugars in order for yeast to produce beer. However, there are two steps in mashing that are optional, the acid rest and the protein rest.

The goal of the acid rest is to lower the pH of the mash. pH is important in brewing because enzymes that break down starches during mashing work best over a pH range of 5.2 – 5.5.

To perform an acid rest, mash in at a constant temperature in the range 95 ° F to 104 ° F and hold this temperature. In this temperature range, the enzyme phytase will convert the organic phosphate phytin into phytic acid, which lowers the pH of the mash. Unfortunately, according to the literature, it can take more than an hour to lower the pH with an acid rest. As an alternative to the acid rest, you can lower mash pH by adding mineral salts, like calcium sulfate or calcium chloride, to the



brewing water. A second option to lower mash pH is to add a small quantity of food grade acid, such as lactic acid, to your brewing water.

Also during an acid rest, the enzyme beta glucanase is active. This enzyme breaks down beta glucans. Under modified malts and some adjuncts with high levels of beta glucans can lead to stuck mashes. So, if you have malts or adjuncts that are high in beta glucans you should consider an acid rest of 30 minutes, which should help with lautering.

The object of the protein rest is to break down higher molecular weight proteins into lower molecular weight proteins. If proteins are not modified during malting and mashing, then your beer can suffer from poor head retention, haze, and poor yeast nutrition.

This rest should only be applied to under modified malts. Malts

with a Kolbach index (ratio of soluble protein to total protein) greater than 40% have been sufficiently modified during malting and should not undergo a protein rest.

To perform a protein rest hold the mash at a fixed temperature between 113 ° F to 131 ° F for about 30 minutes. During this rest, the enzyme proteinase breaks down large molecular weight proteins into polypeptides and peptones. These medium weight proteins are responsible for good head retention and contribute to beer fullness or body. The enzyme peptidase converts medium weight proteins into smaller weight proteins. The smaller weight proteins are necessary for good yeast nutrition.

We should mention that beta glucanase is also active during the protein rest but its activity drops

*(Continued on page 5)*

Notre-Dame de Saint-Rémy. This is the abbey where they brew the Trappist beers Rochefort 6, 8, and 10. The brewery at Rochefort is not open to the public but some of the grounds are. While we were there we spoke to a couple with children who have been going there on a family retreat for many years. We wandered around a little and took some pictures while some of us stepped into an afternoon vespers service that was in progress. After leaving the abbey Doug and Kathy Nett and Dave Stiff headed toward our hotel in Brugge while the rest of us went to town in search of a café for a snack and some Rochefort. It was about 5pm when we found a small place in town right next to their church. We were able to get a table for 6 outside. And we all settled down for a drink. Evening service was about to start and the church bells were calling people to worship. It was really relaxing sitting there as a group watching people, listening to the bells and, of course, having a Trappist beer. I had one each of the Rochefort 6, 8, and 10, settling on the Rochefort 10 as being my favorite. This also

was the point in our still young trip that Steve Hacker's niece Denise Richardson found god in the form of Rochefort 10. Up until then, Shiner Bock was her favorite. It was at that point that she decided to join the club and pursue the hobby of homebrewing.

After about an hour and a half of pious beer drinking, we headed off on a lengthy drive to our home base in Brugge, The Hotel Botaniek. We rolled into Brugge at about 10 PM and played our mandatory 20 minutes of lost and found before finally finding 'home'. Brugge is a canal city much like Venice, Italy only much cleaner. The streets are all narrow cobblestone and parking is a problem. Fortunately for us there was an underground parking garage just around the corner from the hotel. The next 8 days were going to be great!! We'll talk about some of those days next time.

Until then,  
Prosit!!!

*(Continued from page 4)*  
sharply as the temperature increases.

In conclusion, if you treat your brewing liquor to achieve the appropriate mash pH, use well modified malts, and limit adjuncts that have high beta glucan levels then you probably can omit the acid and protein rest.

If you would like to read more about acid and protein rests, here are two good resources:

An Analysis of Brewing Techniques, by George J. Fix and Laurie A. Fix

Homebrewing Guide, by Dave Miller



# Club News Odds & Ends

## January/February 08 Club Only Competition

The Jan/Feb competition is coming up soon and the style is "Dark Lagers."

Please turn in your entries to "The Home Brew HQ" in January, The 1st place winner of the competition will have the winning beer entered into the AHA Club-Only Competitions for free. AHA entry deadline is February 9th, 2008. We will also feature the winner in the NTHBA newsletter the next month.



## T-Shirt Contest



The North Texas Homebrewers Association is in need of a new club t-shirt. We will be holding a contest for the best artwork to be screen-printed on the shirts. So have a beer and get your creative juices flowing! PLEASE BRING ANY TSHIRT ARTWORK TO THE NEXT CLUB MEETING TO BE VOTED ON, OR SEND IT TO [damon@brotherhoodbrew.com](mailto:damon@brotherhoodbrew.com) and I will bring it for you.

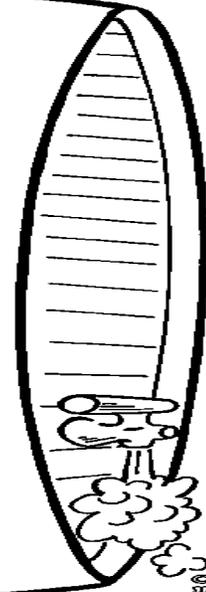
### BREWER ROYALE 2007

#### Style of the Month

November 07	Pilsner
January 08	Dark Lagers
March 08	Perfect Porter Challenge

#### Rankings

Brewer	Points
Steve Haney	10
Dale Kahlich	4
Doug Nett	4
Mike Grover	3
Paul Johnson	3
John McConnell	3
Duane Williams	2



# Club Christmas Party

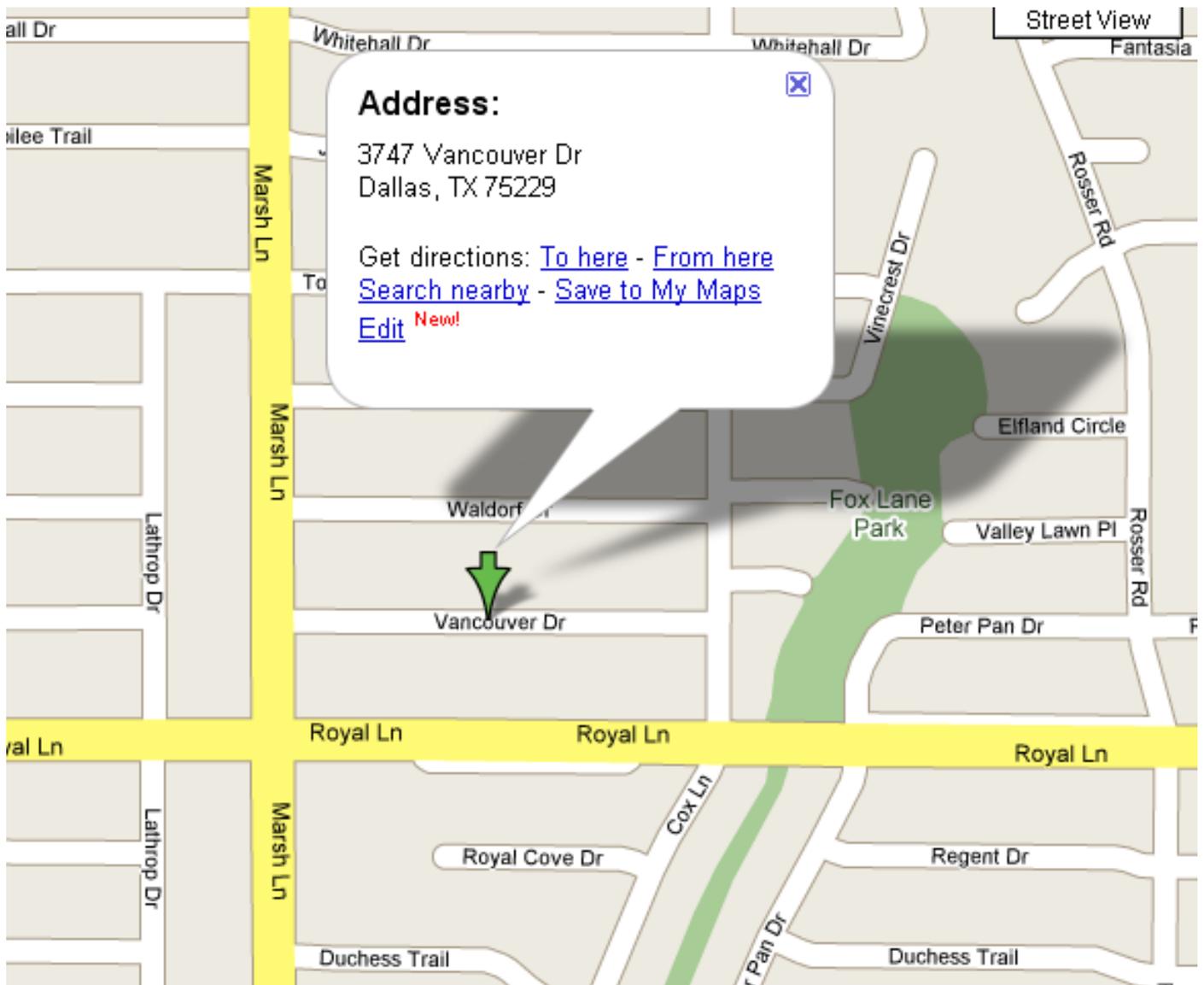
**At Bo & Robin Turton's**

**3747 Vancouver Drive**

**Dallas TX, 75229**

**Starts @ 6PM**

**[www.nthba.org](http://www.nthba.org) for more details;**



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# Club Life

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This Month I decided to make use of the photo's I've gotten over the year as the club secretary. There is little rhyme or reason to this part but just look and enjoy.  
Happy Holidays!!!



# Club Life

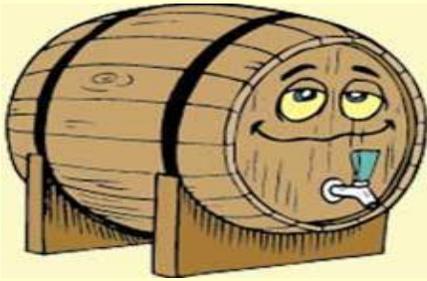


# Club Life



Livin' the Brews Newsletter  
Damon Lewis, editor  
C/O Homebrew Headquarters  
300 N. Coit Rd., Ste 134  
Richardson, TX 75080

# The Brewing Equipment Trading Post



## HELP WANTED

Homebrew Headquarters is looking for a knowledgeable person in beer and wine making. Help is needed for full or part time. OK money, excellent employee discounts. Contact Kelly Harris @972-234-4411 or [brewmaster@homebrewhq.com](mailto:brewmaster@homebrewhq.com)

## 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](mailto:news@nthba.org)

## **NTHBA Officers**

### **President**

Fred David  
[i\\_brewfer\\_2@verizon.net](mailto:i_brewfer_2@verizon.net)  
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### **1st vice president**

Walter Hodges  
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972-416-9330

### **2nd vice president**

John McConnell  
[sirjohn1@sbcglobal.net](mailto:sirjohn1@sbcglobal.net)  
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### **Treasurer**

Mike Grover  
[MikeGGrover@aol.com](mailto:MikeGGrover@aol.com)  
972-417-3057

### **Minister of education**

Ken Woodson  
[Dr.woodson@verizon.net](mailto:Dr.woodson@verizon.net)  
972-208-8606

### **Secretary**

Damon Lewis  
[damon@brotherhoodbrew.com](mailto:damon@brotherhoodbrew.com)  
214-493-1199

### **Past President**

James Dorman  
[jlmdorman@hotmail.com](mailto:jlmdorman@hotmail.com)  
903-450-5554

## **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 Cow-boy games!

Russ Bee  
[Russmbee@aol.com](mailto:Russmbee@aol.com)  
(972) 771-9489

Darrell Simon  
(972) 675-5562

McKee Smith  
(972) 393-3569

Jim Layton  
[Blutick@juno.com](mailto:Blutick@juno.com)  
(903) 546-6989

Homebrew Headquarters  
(972) 234-4411  
[brewmaster@homebrewhq.com](mailto:brewmaster@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](http://www.nthba.org)