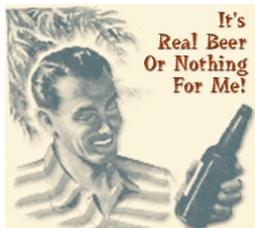


# LIVIN' THE BREWS



THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION



## Prez Sez

By Mike Grover

Well, I guess I cursed us last month. Yes, summer heat and humidity are here in full force. Anyone who braved brewing, yard work, etc. over Memorial Day weekend can attest to that. I don't usually use this forum to get "community service" messages out, but I am making an exception this month. Please be careful and use common sense when brewing, working, or playing out in the heat. Remember that our delicious friend beer – and all other alcoholic beverages – can significantly reduce your heat tolerance. Help to avoid heat exhaustion and dehydration by practicing moderation and drinking lots of water.

Thanks to everyone who came out to the Bavarian Grill last month. I think that the meeting was a huge success. They pulled out the stops by dedicating extra wait staff to our group and things went very smoothly.



Club t-shirts are ready for sale, and many of you got to see them at the brew day this past weekend. Sizes from small to XXXL are available for \$15.00 each. The shirts are dark gray with the artwork designed by Richard Harris. Shirts will be available for sale at the June club meeting.

The Dallas market for commercial beer seems to be getting better lately. Several of our finer beer stores have added lots of new selections lately. Deschutes and Brooklyn beers are supposed to be coming our way shortly. If you find something new and exciting be sure to start a thread about it on our discussion board.

Cheers!

## What's Brewin'

By Brian Beyers

I want to thank Paul for hosting the May brew day. The June brew day will be at my house on June 21st. Our new address is 2117 Rheims DR Carrollton TX, 75006 and I will be starting around 9am. We now have a pool, so if you want to bring a swim suit to help keep cool you can go for a swim. The summer party will be at Bill James house on Saturday July 19th, so save the date. More information on the summer party will be in next month's news letter.

## Brew Day

By Mike Grover

Our May brew day at the home of Paul Krauss was a huge success. Paul was the only one brewing, which is o.k. since many of us were checking out his impressive Sabco brewing system. Paul and Sarah have a very nice home and were wonderful hosts, providing us with both homebrew and smoked brisket! Paul brewed an Oktoberfest beer which I hope we will see at our Oktoberfest party this fall. Dedicated club members helped Paul polish off a keg of Negra Modelo clone. Several other members showed up with homebrew and commercial beers to share. We had a great turnout for Ken Woodson's presentation on mashing techniques, which was conducted just before lunch.

The June brew day will be on Saturday, June 21st at the home of Brian and Melinda Beyer. If you are interested in hosting a brew day later in the year, please contact Brian Beyer or any of the club officers. We will not have a brew day in August due to the Limbo Challenge, but July and the later part of the year are still open.

**SEE MAP TO BREW DAY ON PAGE 3**

## Brewing Competitions

By Leroy Gharis

For what it's worth (probably not much) I would like to communicate some things I have learned in the past year of entering brewing competitions. This is a combination of my thoughts and thoughts of others I have garnered in discussions and reading some forums. Hopefully by relating my experiences some of you will be encouraged to enter competitions for the first time and others who have entered without the expected success will continue to enter competitions. I would like to highlight items first and then follow with some explanations.

- Keep your expectations in check.
- Understand the judging process.
- Enter the same brew in more than one competition.
- Be sure to hold some bottles back for future competitions.
- Extract beers win awards too, even first place awards.
- Judge your own beers with a BJCP score sheet.
- Compare your beers to one or more classic versions of the style.

First of all I think it is important to enter a competition with little or no expectations of results. If you have no expectations it will be harder to be disappointed and discouraged with the results. My primary goal of entering competitions is not to win awards but simply for the sake of competition and to get opinions from people on what they think of my beer. I take as much pride with positive comments from friends and club

members as I do from any awards.

If you want to know what people think of your brews bring some to a brew day or one of the club parties. Make sure you bring enough for several people to sample so you can get feedback from several different people. Be ready to answer questions about your recipe and your brewing process. You should not wear your feelings on your sleeve as some people are more tactful with their responses than others. You will find the same will be true of competition judges. I have more comments on judges later.

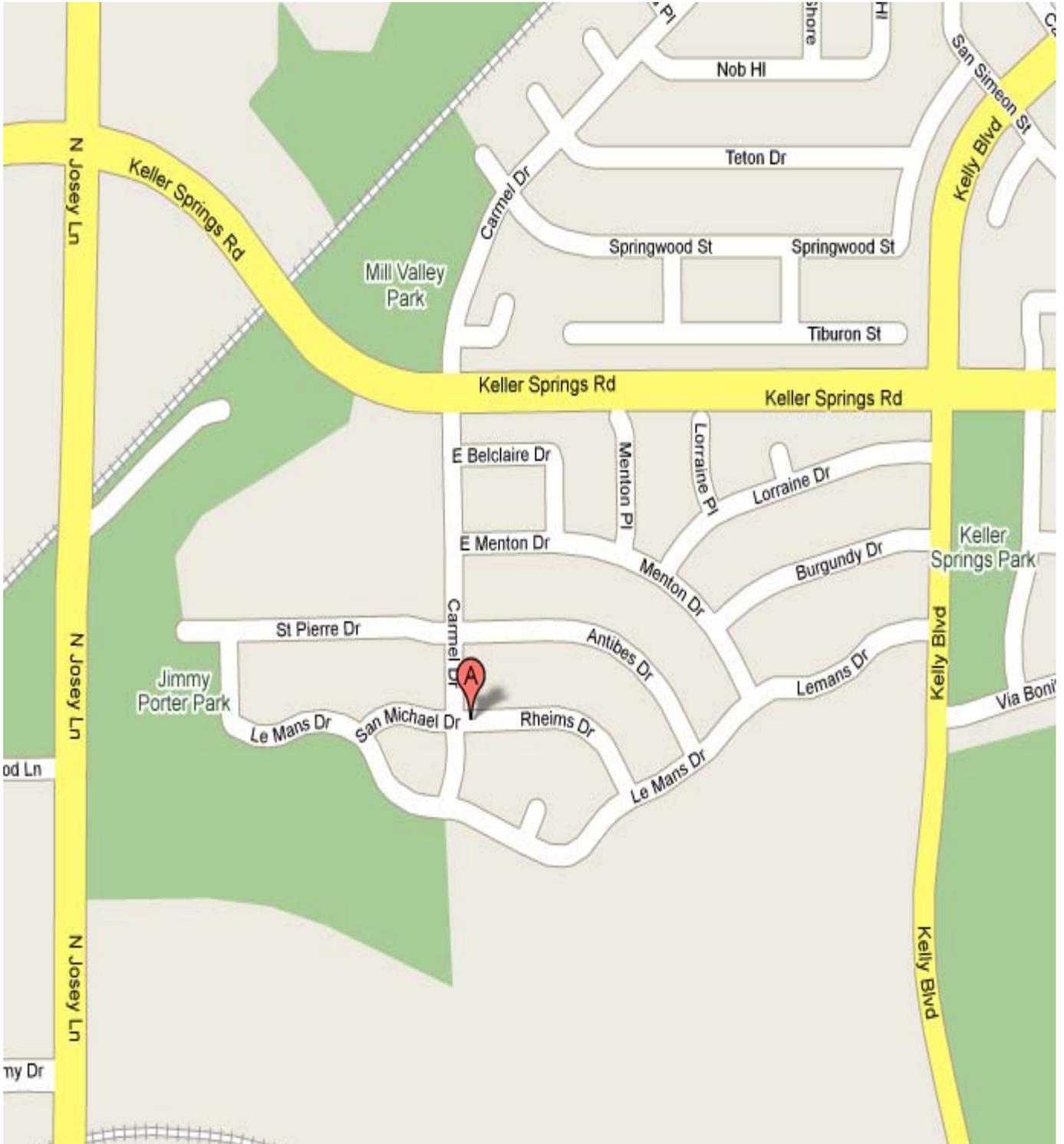
It is important to understand the process of judging. If you understand how beers are judged you will have a better understanding of your score sheets and responses. If you have not participated in judging a competition I would encourage you to do so. Firsthand knowledge of judging will go a long way in helping you improve your understanding of brewing and competitions. Inexperienced judges will be paired with someone with experience

Very seldom are beers cold when they are being judged. Drink your beers at cold temperatures and at warmer temperatures of 50 to 55 degrees Fahrenheit. A flight of beers being judged may have as many as ten entries. It can make a lot of difference if your beer is the first or last in the flight to be judged. Judging one flight of beer will take anywhere from one to two hours depending on the number of beers and the

*(Continued on page 5)*

# June Brewday Location

**2117 Rheims Drive,  
Carrollton, Texas 75006**



## Tech Corner

By Ken Woodson

The next beer basics class will be held on June 21st at the June brew day. We'll start around 12:30 p.m. and the topic this month is fermentation. So, if you get a chance, come out and join us.

On June 1st we had our first BJCP study class. Based on the initial attendance, we are off to a good start. The next study class will be held on June 15th. Each session will start around 12:30 p.m. and last until around 3:00 p.m. The study classes will be held every other Sunday at my home. My home address is 6913 Rochelle Dr. in Plano, near COIT Rd. and Legacy Dr. If you want to become a BJCP judge, it's not too late to join us.

When judging beer at a competition there are physiological and psychological factors that can influence your ability to judge well.

Your olfactory sense is very important for detecting various aromas in beer. Factors that affect your ability to smell aromas include:

1. If you have a cold or allergies, then excess mucus can build up which greatly reduces olfactory effectiveness.
2. Some judges have more olfactory ability than others. You should continue to develop your olfactory range, but also be aware of your limitations.

3. The sense of smell adapts rapidly to strong odors. That is, when you smell a strong odor the perceived intensity of the odor decreases quickly until the odor can no longer be detected. Consequently, judges should evaluate beer aromas shortly after they first smell the aroma.

Your sense of taste is also very important in judging beer. Here are a few factors to consider regarding tasting beer.

- Hot or spicy foods can damage your taste buds. Normally, the damaged taste buds are replaced with new taste buds; however, it does take time for the number of taste buds to return to normal levels.
- Unlike wine judges, beer judges should swallow the beer they are evaluating because bitterness is detected at the back of the tongue.

•Chemicals that remain in the mouth can influence taste perception. Consider cleansing the palate, with unsalted crackers or bread, between beer samples that you are judging.

Examples of psychological factors that can influence beer evaluation are central scoring, proximity errors, and the halo effect. Central scoring means the judge scores the beers in a flight over a narrow range even though there is significant contrast between the entries. Proximity errors occur when a judge scores a beer too high because the beer follows a poor example of the beer style. Finally, the halo effect is where the judge allows a strong characteristic of a beer to unduly influence other characteristics of the same beer.

If you would like to read more about beer evaluation here is a good resource:

*Evaluating Beer*, Edited by  
Brewers Publications



*(Continued from page 2)*

judges. Usually the judges will identify the top two to four beers with a first tasting. The judges may and should then sample those beers again to make a final decision. By this time all of the entries will have warmed up. So, it is important to know how your beer tastes at a warmer temperature regardless of whether or not you like to drink it that way or not.

There is a difference between brewing a beer that is good to drink and a beer that does well in competition. It is not uncommon for a judge to love drinking your beer but they do not think it meets the style guidelines. A good judge will back up their scoring with their reasons. If your entry does not score well it does not mean it is bad beer. All it means is that the judge's opinion is the beer does not meet the style. Just remember that it is only an opinion. While it is true that a good competition beer will be a good drinking beer, it is not necessarily true that a good drinking beer will do well in a competition.

You should judge your beer against the style guidelines and classic versions of the style. Get a printout of the BJCP style guidelines and a BJCP score sheet. You can find these on the BJCP web site, [www.bjcp.org](http://www.bjcp.org). Pour out a small sample of your beer and go through the process of judging it against the guidelines. Don't give it high scores just because you like it. After judging it against the expected aroma, appearance and taste, you have to consider your overall im-

pression. I won't get into more details of the judging process. We are currently having BJCP study meetings every other Sunday if you want to learn more.

If it is available, it would also be helpful to purchase one or more of the classic versions of the style mentioned in the guidelines for comparison. If you are having trouble locating one, ask someone for alternatives. Just remember that there are commercial beers that are considered good beers to drink but they do not conform to the style guidelines. They are brewing it because people like it which means they will pay for it. You do NOT have to brew all-grain beer in order to win awards. I personally have won awards with extract and all-grain brews. I know other members can attest to that fact as they too have told me their award winners were extract. As a matter of fact if you do not have a good repeatable mashing process it may be harder for you to win awards with an all-grain recipe instead of using an extract recipe.

We all know that flavors in beers change as they age. Some styles age better than others. Enter your brews in multiple competitions. The result is you get the advantage of having different people judge your beer. A beer that did not do well in a previous competition may do better in a different competition. This could be the result of the aging process that occurs or simply the fact that you got different judges, a little of both or an entirely different reason. I have entered the same beer in multiple competitions. One of them eventually won a first place

while it had not placed in the previous competitions. It was an extract brew with specialty grains.

Also, just because your recipe was for a specific style does not mean the resulting beer is correct for the style. Your brewing techniques or water may affect the aroma, maltiness or bitterness that puts the beer in a different sub category than what you intended. I have heard it said that you should enter what you brewed and not what the recipe said you were going to brew. This is where bringing samples to club gatherings to get someone else's opinion comes is important.

Keep in mind the judges are human and they are volunteers, not paid professionals. I say that simply to remind you that we all have good days and bad days. Some days I can smell aromas better than others. I think the judges are doing as good a job as they can. It is just a plain fact that some people are better judges than others. This is primarily a result of experience. The more experienced judges should have developed better senses of aromas and flavors. Just as some people have more natural athletic and other talents, I am convinced that some people just have more natural capability to judge than others.

After a competition is over, sit down with your score sheets and read the responses of the judges. Take their responses seriously, but not so seriously that you get

*(Continued on page 6)*

(Continued from page 5)

discouraged by a less than stellar response. (Refer back to my earlier reference to not wearing your feelings on your shirt sleeve.) It may be that your beer is good but needs a little adjustment to meet the style guidelines. If you have any of the beer left, pour a glass and review the beer with the score sheets to see if you can taste what the judges stated.

In final summary, keep your head up, keep on brewing, and keep on entering your beers. Like Charlie Papazian says, "Relax, don't worry, have a homebrew". We're doing this for fun. Don't be too serious about it. Learn from your experiences and move on to the next brew and the next competition. Prosit!

## 2008 Brewers Only Standings

By Orlando Guerra

Guys, we are halfway through the '08 Brewer Royal Club Only Competition and the race is still very tight. Mike Grover is leading with only 4 points with three other brewers are tied for second with 3 points each. So the competition is still wide open. We could have a "spoiler" take it all away.

Hope you already have a Mead done, but if you don't, and want to get back in the contest you better get started brewing a "Imperial Anything" entry.

Hopefully the '08 Hop Crop will be in with enough time to brew a

"Hoppy" beer for the Nov/Dec COC "Celebration of the Hop" competition.

Good Luck and Brew Often.

Orlando

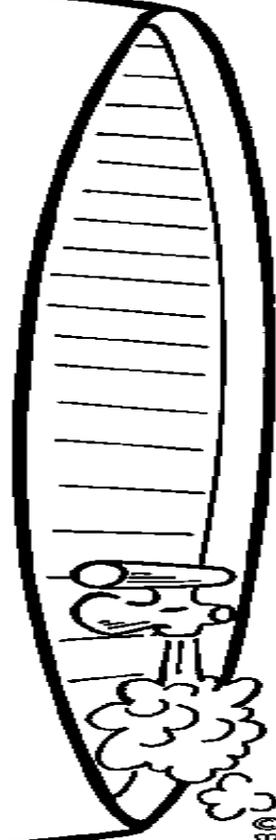
### BREWER ROYALE 2007

#### Style of the Month

July	Mead
Sep/Oct	Imperial Anything
Nov/Dec '08	Celebration of the Hop

Rankings	
Brewer	Points
Mike Grover	4
Damon Lewis	3
Anthony Perea	3
Don Tate	3
Bill Lawrence	2
Leroy Gharis	1
Steve Haney	1
Doug Nett	1



# Club Only Competition

## July/August, "Mead"

By Orlando Guerra

The July/Aug competition is "Meads". This competition covers BJCP Categories 24, 25, 26 mead styles.

Entries will be taken the last week of June. 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 July 25, 2008.

Only one (1) 10-14 oz. green or brown bottles are required for each entry. If you are the winner (2-3) additional bottles will be required for the AHA Club-Only Competition. No swing tops allowed. **Printed crown caps must be blacked-out with a permanent marker and all labels removed to assure anonymity of all entries. Each entry should use a AHA/BJCP Bottle ID form: [http://www.bjcp.org/BJCP\\_BottleID.pdf](http://www.bjcp.org/BJCP_BottleID.pdf)**

The next COC will be in September/October 2008, "Imperial Anything Entries are due 10/11/08 and judging will be held 10/18/08. This competition covers any beer style that has been imperialized. Entries will be judged to BJCP Category 23 Specialty Beer, so entrants must include information about what they have done. The competition is not about the biggest beer, it is about a bigger beer done right.

Entries MAY specify the base beer style, and MUST state the original gravity (OG), final gravity (FG), and the type of imperialization (ABV, IBU, etc.).

Note: Beer styles that are imperial by nature (Dopplebock, Eisbock, Strong Scotch Ale, Russian Imperial Stout, Imperial IPA, Belgian Dark Strong Ales, and English and American Barleywines) MUST have OG = 1.100 or greater, and ABV = 10% or greater.

See the web site and the discussion board for additional information.

# 2008 Competitions

## Lone Star Circuit & Brewer Royal (COC)

Competition	Entry Due Dates	Event Date
<b>Celtic Brew-Off</b> Fermented beverages associated with the Celtic regions of England, Scotland, Wales, Ireland, or Brittany	PAST	PAsT
<b>Big Batch Brew Bash</b> Weizenbock	PAST	PAST
<b>Lunar Rendez-Brew</b> All BJCP Beers, Meads & Ciders	<b>July 12th</b> <b>Entries Due in Houson</b>	<b>Aug 2nd</b>
<b>July Club Only</b> Meads	Club Date: Late June AHA Date: July 25th	
<b>Alamo City Cerveza Festival</b> All BJCP Beers, Meads & Ciders	<b>July 12-26th</b> <b>Drop off at HBHQ</b>	<b>Aug. 15th &amp; 16th</b>
<b>Limbo Challenge</b> Lower alcohol beers with starting gravities of about 1.050 or below.	<b>July 17th—Aug 1st</b>	<b>Aug. 23rd</b>
<b>Sept/Oct. Club Only</b> Imperial Anything	Club Date: TBD AHA Date: TBD	
<b>Dixie Cup</b> All BJCP Beers, Meads & Ciders	Late Sept/Early Oct.	Late October
<b>Nov/Dec Club Only</b> Celebration of the Hop	Club Date: TBD AHA Date: TBD	

See the NTHBA Website and discussion board for links and up to date information.

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# **Summer Competitions are Right around the Corner!!**

## **Lunar Rendezbrew XV**

### **Alamo City Cerveza Festival**

### **Limbo Challenge**

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We just started summer and the next three Lone Star Circuit Competitions are right around the corner:

**Lunar Rendezbrew XV, July 12<sup>th</sup> (Entries due in Houston)**  
**Alamo City Cerveza Fest, July 12<sup>th</sup> -26<sup>th</sup> (HBHQ Drop off Location)**  
**Limbo Challenge, July 17<sup>th</sup> – Aug 1<sup>st</sup> (HBHQ Drop off Location)**

The Lunar Rendezbrew XV is open to all 2008 BJCP categories for beers, meads, and ciders, plus three additional categories for kit wines, fruit wines, and liqueurs.

The Alamo City Cerveza Fest will be judging all BJCP beer, mead, and cider styles using the 2008 BJCP style guidelines, as well as a special category 29, Ancho Pepper Beer.

The Limbo Challenge is open to styles of beer traditionally considered "session beers" and generally having an original gravity of 1.050 or less.

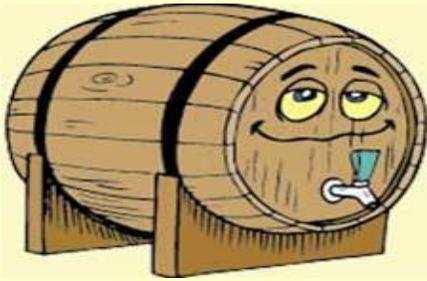
Can you guys read a calendar? **These competitions are only 5-8 weeks away.** Better get started on something. If you don't have a special beer(s) already put aside for the events, now is the perfect time to brew those "fresh ales".

As always if you have any questions about a competition please contact me or any officer. Keep a look out on the NTHBA discussion board for the latest info.

So get to brewing,  
Orlando

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

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 214-493-1199

### Past President

Fred David  
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 972-378-5198

## 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  
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Darrell Simon  
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McKee Smith  
 (972) 393-3569

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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)