
LIVIN' THE BREWS

THE NEWSLETTER OF THE NORTH TEXAS HOME BREWERS ASSOCIATION
VOLUME XXVII ISSUE VIV



PINTS OF INTEREST

- REGISTER FOR BEERING BEER CAMP 2012 —OCT. 10TH
- THE NEXT CLUB BREWDAY AT JASON STARNES' IN PLANO —OCT. 13TH
- THE NEXT COC IS BJCP CATEGORY 19A OLD ALE —ENTRY DEADLINE NOV. 2ND
- LEARN TO BREW AT DALLAS HOME BREW —NOV. 3RD

Prez Sez

By Chuck Homola

Coming to you over the RKO radio broadcast network live from central Germany....

From the kolschs of Koln to the alts of Dusseldorf to the rauches of Bamberg - the biere tour of Deutschland is rolling to a fast close as we ride the bullet train at about 200kph back to Frankfurt for the night. It's been a heck of an experience centered around touring the classic beer centers of the land. We hiked the alps (albeit briefly), cheered on dirndl wearing dudes chugging liters of beer at the Hippodrom, eluded creepy Swiss dudes after the Oktoberfest, met some cool folks from Austria, had dinner with old friends in Freising which included homemade schnapps, worst ever nachos in Bamberg, loudest girl burps, worst ever toilet experience on a regional train, countless tasty beers throughout the country, Kenny G taxi driver, gothic moonlight night at the Dom, tried to buy monkey schnapps, did the drunken roller coaster ride at the Okto-fest, the elusive toilet with a poop-deck (come see me if you want an inside story on that little gem), German drinking circles, DAB brewery museum in Dortmund, best ever street performers, and the list goes on.

We had a great time and I highly encourage anyone that can take the time to do something like this —*please do!*

I'd like to think we come back more in tune with the world having live amongst others for a period of time.

Hey - the club has a lot coming up and I plan to be back in town just in time for the meeting at Lakewood. We have a lot to cover - but I won't take up valuable space here that I am sure Barrett can use the space for other things.

I do want to mention once again that if you are in anyway interested in running for office this year - please talk to the current and past officers. I would highly recommend anyone that does plan to run to submit a brief bio for the November newsletter.

Oh did I mention that German television is odd at best?

I can't believe the end of year is not far away - it's been a heck of a ride this year and I hope we can get a few more good events in before it is all over. We are always looking for feedback on how you think things are going - feel free to reach out to me at anytime.

Brew On Garth - Brew on Wayne!

—*Chuck*

Burning Beer 2012!

By Jason Starnes

We are all so excited about the first annual Beer Camp: Burning Beer 2012!

Burning Beer 2012 is taking place on Saturday, November 17 to Sunday November 18. On Wayne's property in Princeton, TX. This is a camping event. Tents and RVs are allowed, but keep in mind there are no hookups, and only minimal water. There will be Port-o-Potties on site. Come fully prepared for a night of camping. A full camping agreement can be found on burning-beer2012.eventbrite.com Remember this is Wayne's personal property, we need to leave the property as clean as we found it.

This is a participation limited event. There are only 50 non-volunteer tickets. Tickets for members will be available on October 10 and non-member tickets go on sale for \$20.00 on October 12 at burningbeer2012.eventbrite.com. Tickets include entry for the weekend, a camp site, dinner on Saturday, Breakfast on Sunday, and a custom designed t-shirt. No one will be allowed entry without a ticket and valid I.D. No exceptions.

Thank you to everyone who has already volunteered we still have the following volunteer opportunities open; 1 Resource Management, 1 Camp Design and Layout, 1 entry, and 2 for entertainment. This event cannot take place without volunteers. If you are available to volunteer please contact Jason at socials@nthba.org Volunteers will be given a free entry a t-shirt and one companion ticket.

We are looking for business sponsorships; if you or someone you know is interested in being a sponsor please contact Jason at socials@nthba.org.

In addition to volunteers and sponsors we need to borrow a few items; folding tables, extra camping chairs or folding chairs, Easy-ups/Canopies, and fire wood. If you are able to lend out any of these items send an email to Einar at competitions@nthba.org.

Now let's talk beer. Chuck will be brewing a Historic Bronze Age beer recipe. No other brewing will be allowed that weekend, However we are challenging each of you to brew a historic recipe to put on tap in the club kegarator at Burning Beer 2012. Everyone is welcome to brew at my place October 13 for the event. Attendees will get the opportunity to vote on these special brews and a People's Choice Award will be given Sunday morning at breakfast.

Let's make this a new club tradition! Thank you all in advance for your time, talents, and participation.

—Jason

Education Station

By Aaron Wolin

Some quick updates:

- We need a volunteer for the next brew day's education session, October 13, at Jason Starnes' house. If anybody wants to step up and volunteer, it would be greatly appreciated.
- The November 3rd brew day will be at Wine Maker's Toy Store. Brian Beyer will be showing the different types of homebrew systems available at the store. Bring your own to brew and demonstrate!
- The next BJCP class will be on October 21. To bring in the fall and cold weather, it'll be on porters. Delicious porters.
- Burning Beer is scheduled for November 17th. We'll be scheduling some small education sessions throughout the day, such as historical brewing techniques and a mini-BJCP class on canned beers.

—Aaron

AHA Learn to Home Brew Day

By Brian Beyer

Dallas Home Brew, aka The Wine Makers Toy Store, will be hosting a brewing sight for the American Homebrewers Association 14th annual Learn to Homebrew day on Saturday November 3rd. This is also the club's brew day for the month of November.

There are so many ways to brew great beer and different types of systems to brew on. The novice brewer can get over whelmed with brewing options both all grain or extract brewer. Dallas Home Brew will showcase some of the different systems. We will have people brewing on a Blichmann Top Tier system, a More Beer "Tipy Dump" system, a traditional three tier system and more. I am looking for more volunteers to brew at this event that are willing to show new people how to brew and show different ways to brew. I want to show people you can brew great beer with a cooler and a wobbly table or a dream system. I am also looking for extract brewers, lets face it this is how most of us got started in the hobby. People need to know that you can make great beer with extract. To help encourage brewing at the event, the store will provide Rahr 2 Row for the all grain brewers and Briess Golden light liquid malt extract for extract brewers. If you brew, you will still be responsible for specialty grains, hops and yeast.

If you would like to brew at this event please let me know by email at brian@finevinewines.com or call me at the store and let me know you will be brewing. If you are not brewing stop by the store at and chat with brewers new and old.

—*Brian*

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Ale to the Chief

By Graham Keefe

With the upcoming election, I decided it would be a great idea to brew one of the much-ballyhooed White House beers. After several requests by individual homebrewers, online petitions, and Freedom of Information Act (FOIA) requests (I am one of the many who filed a FOIA request) President Obama released recipes for two beers brewed on-site at the White House -- White House Honey Ale and White House Honey Porter. While these beers are the first actually brewed at the White House by a sitting president and it is debatable exactly how much President Obama contributed to the actual beer brewing or the recipe formulation, it is evident that there is a passion for good beer at the White House.

The current president is not alone in his passion for beer -- notable predecessors to President Obama have had a passion for and interest in the brewing arts. George Washington (and Martha, too) frequently brewed at Mount Vernon, and Thomas Jefferson was an accomplished vintner. Jefferson took brewing very seriously after leaving office, as he had a personal brewhouse at Monticello by 1814. James Madison supposedly wanted to form a national beer brewery in 1809 and appoint a Secretary of Beer to the Cabinet. Needless to say, Congress did not agree with this plan. Of course we all know that Franklin Delano Roosevelt repealed prohibition with passage of the 21st Amendment.

Now, back to the beer. I chose to brew the White House Honey Porter since it seemed on its face to be a more complete and frankly, just a better recipe. The Honey Porter is a robust porter by recipe, and while I won't post the recipe here, it is available on the White House website at:

http://m.whitehouse.gov/sites/default/files/whitehousefiles/image/wh_beer_recipe_honey_porter_0.jpg

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Travel Report

By David Lee

If you didn't already know a few of us from the club (Chuck, Jenna, Shawn and myself) have been in Germany for the past ten days. We have traveled to many famous places and tasted the local beer.

We also made a stop at Oktoberfest in Munchen!! There is a magical place in Munchen called the Hofbrauhaus. If you want to get in you will first need to navigate through a massive crowd of people at the door. Since it was Oktoberfest time, there was quite the crowd, actually it can be overwhelming for the faint of heart. We managed to get inside with the second wave of people, but once inside we had to find a table. This isn't like Applebee's, there is no hostess, no one eager to help you. On this evening the weather was quite warm and with no AC the inside was a bit hot, sweaty and stuffy. We could hear the band playing and could see people all around toasting large full liter mugs of beer, but couldn't find four open seats.

This place is daunting and large, in the main hall the ceilings are high and it is expansive with bench seating. We can overhear many different languages and see the crowd is diverse. We just came from the main train station, as we traveled to a close city this day to sight see a Castle. I'm trying to set the mood to describe we were thirsty!! Get it? We need seats... Other people are also walking around looking for seats too, so it isn't a walk in the park. After checking the outside garden area and the back seating we find something that has a breeze coming through and there is a group of people leaving, SCORE! The table is a mess, torn up menus, crumbs and empty mugs. As we clean up, the waiter comes by and grabs the menus, as he starts to walk away I reach out to grab his arm to ask where the bathroom is, bad move, I just pissed that guy off. As he yells something in German at me I turn back to our table and say, "oops". We all knew it would be a while before he came back, since we were close to the kitchen we could really see the place was busy

and it is ridiculous. I couldn't really blame the poor guy, I wouldn't want to work on this night and I'm sure dealing with drunk people gets really annoying!

Our crowd of four definitely did not fill this bench so we were soon accompanied with guests. Two students from Switzerland sat down, they were trashed and had come from Oktoberfest, these guys were great fun to talk with and helpful. We were able to get some beers shortly after they arrived!!!! SUCCESS! The food menu was quite impressive at this place, but we went really hungry. Once the guys at our table ordered half chicken with potato salad, Jenna and I decided to split a pork cutlet with potato dumpling! It was delicious, however I think the deer meat goulash that Shawn had earlier looked pretty dang good... we really hadn't a bad dish the entire trip. As typical of our talks, the students wanted to talk politics, but I always tried to ask about hobbies and mention we are all brewers. To our surprise we really didn't see any homebrew swagger this entire trip. Still a great place and solid beers. Our new friends left and we were soon accompanied by two German kids posing as English natives. We think they might have been fishing for free food and beer since they were quick to eat our crumbs, lol!!!!

This place was lots of fun, you really have to just loosen up and see what happens. All around us people were banging loudly on the tables, singing songs, laughing and annoying the wait staff. We stayed around for a couple liters of beer, since we had just survived Oktoberfest, today was the day to take it easy. Germany, what a great place. Would I come back again, *SHIT YAH*. I recommend spending more time in the great cities we visited like Koln, Dusseldorf, Dortmund, Bamberg, Munchen. My personal favorite, Bamberg!!!! Don't miss it.

*Cheers,
—David*

If you want to be featured in the next NTHBA newsletter submit articles, news, reviews, and questions by email to secretary@nthba.org.

Wild Things Sampler

by Barrett Tillman

Back in the lab of strange things. Aaron Wolin and Jason Starnes have joked about the beers they have sampled. Many were test batches of spontaneous ferment wild creations. Over the course few were exceptional. Jason hint's at t-shirt design. It will read "I Survived the Barrett Sampler". Having choked down some pretty gnarly spontaneous ferments I owe both a debit of gratitude.

After a fail run at fermenting with Gesho leaves last month. I am back to summarize the fermentations that were successful. The most regarded was bottle harvested from homebrew. The base was a Pear Cider fermented with Texas persimmon skins. I cultured up the bottle dregs and fermented a low gravity pale ale. I found the bugs were fruity with a rustic note that could get out of hand. For the next batch I fermented clean then pitched the bugs (named TX2104) late. The batch was still missing depth so for the next batch I prepared a moderate gravity Biere De Garde pitching TX2104 and WLP644 *Brettanomyces Bruxellensis*. The results were exceptional. The tart and rustic notes now have a cheery sweetness balanced by sour.

I was encouraged to try it again. The next formations were with grains from Texas and Alabama. I also picked some plumbs from my grandmother's tree and let those ferment. Having a reputation for pouring strange things I am sampling alone today. I've heated the samples in a water bath and held at 160°F for 10 minutes to flash pasteurize. Each fermentation has been going since June 3rd held at room temperature. I've discarded the plumb version as the batch tasted like rotting wood.



Alabama Wheat Notes:

- Nice bretty wet hay aroma with great clarity.
- The flavor very light notes of cherry and figs.
- Slightly tart. Not sour.
- Re-brew at higher gravity then age.

Texas Barley Notes:

- Fuels nose with light nail polish & DMS.
- Some yeast haze in appearance.
- The flavor is light with sweet notes more of white grapes than pear. Slightly tart.
- Re-brew with lower fermentation temperature.
- Allow to age will go sour.

Contact me at secretary@nthba.org if you would like these bugs. I would love to see what you come up with. Anyone have a lab for culture isolation?

—Barrett

Ale to the Chief (continued)

A few recipe details:

I used East Kent Goldings hops for the bittering and flavoring hops (the recipe specifies only 10 HBU of bittering/flavoring hops). The honey I used for my batch came from Georgetown, approximately 5 miles from 1600 Pennsylvania Ave. -- probably the closest honey to the stuff in Michelle's backyard that we homebrewers can find. The original gravity for my beer was 1.054 with a final gravity of 1.012 and approximately 39 IBUs.

Finally, a quick PSA about the upcoming election. While I cannot (and absolutely do not) want to tell anybody how they should vote, I do encourage everyone who is not currently registered to vote to go and register -- the deadline to register to vote in the November 6 election is October 9. Also, please go cast your ballot, be it through early voting or on election day (November 6).

—Graham

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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 Cowboy games!

Homebrew Headquarters
(972) 234-4411

The Wine Makers' Toy Store
(866) 417-1114

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