



LIVIN' THE BREWS



Prez Sez

By Jacque Keller

Want a chance to brew with the big dogs? You've got it! Mark Duchow, head brewer at the B.J.'s Brew Pub near Houston, has invited us to select a beer and come brew a batch of it on his two-barrel pilot fermenter. That beer might just be yours and you might be the one doing the brewing.

To choose the beer, we'll hold a mini-competition at the Bluebonnet just for our club members. **For a chance to win, contribute a keg to our room at the Room Crawl.** We'll pick a winner from among the room crawl brews. Let us know you're competing when you drop off your beer. Beers will be judged on taste, not on conformance to style guidelines, so if it tastes good bring it on in!

February Meeting

Tuesday, Feb 8

7:00 PM

Humperdinks

2208 W. Northwest Hwy
Dallas, TX 75220-4305

COC entries accepted for
Sour Beer

This is a fun opportunity, a chance to brew like a professional. Mark will keep some of the batch in Houston to serve and we'll have some up here for a club party. If you're the lucky and talented brewer who wins, you'll be a big celebrity, but you're still on your own for travel expenses. The only rule is no sour beers for this competition please. The sour beer folks will have to duke it out at the Club Only Competition at the next brew day. See Bill James' article for all the info on the competition.

The wonderful beer you bring for the room crawl can help us win the Best Room prize. You can also help if you **come in a costume that fits our theme.** We're turning our room into an 1880s Old West saloon - so get out your boots and hats and get into character! Dress as a prospector, a bandito, a cowboy, or even a dude. Saloon girls and Annie Oakleys are welcome. Just be sure to leave your

shooting irons at home. No fake guns, no toy guns, no guns of any kind please.

We need many people to do many things at the Bluebonnet. I guarantee there is something you will want to do. Tell Bill Dubas if you'd like to **help at the room crawl.** Need I mention the benefits of being a bartender? Richard Harris could use some folks to **help with security.** The great benefit of helping with security is that you get to sit down. Talk to Rich or email him at Harrislo@northstar.net

There's also plenty to do in the weeks before March 18. On February 19 and 26, you can come up to Richard Dobson's place in Gainesville to log in entries. Definitely plan to



judge on March 5 & 6 and March 12 & 13 downtown at Andrews Distributing. We really need a good turnout for the judging and we want everyone there.

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The most important thing you can do for our club at the Bluebonnet is to enter your beers. That's the only way we're going to win the stein. Early entries are accepted February 10 – 18 and late entries are accepted February 19 – 25. **We want your beers entered and we want you there.**

Some of you were not at the last meeting and I'm taking names! So be sure to come to the meeting at Humperdinks on February 8th. We'll have a private room, \$2 pints, plus a tour of the brewery. See you there.

Salud!
Jacque



What's Brew'n

By Fred David

We have just had our first meeting of the year and I think it was a great success. I hope that everyone appreciated the gesture put forth by Bavarian Grill on offering us \$1.00 off on their featured beer during our meeting. By the way, this is will be a standard offering from this point forward during our meetings there. If you get the opportunity please thank Juergen for his generosity.

Something that Juergen brought to my attention is that Bavarian Grill has beer seminars on Thursday evenings throughout the year. These seminars are not highly technical but would be another great way for some of us to get together on a casual basis. If you are interested you can find out more information at the following link. Go to <http://www.bavariangrill.com/Seminars.html> . If there is any interest in getting a group of us to go you can contact me and I will take care of reservations, etc.

I ran across another thing the other day that some of you might find of interest. It seems that every September the town of Telluride, CO they hold an annual blues festival called Telluride Blues & Brews. This is a three day event starting on a Friday. Last year they had the likes of BB King, Greg Allman, Edgar Winter, the Neville Brothers and Elvin Bishop in performance. To complement the music on Saturday, there was a beer tasting featuring 52 of America's finest microbreweries. I mention this at this early date because I imagine that the event sells out very early. You can find more about it at <http://www.telluride.com> if you are interested. Sounds like great fun to me. Maybe a few of us might be interested in going. Let me know and I can find out more details.

On another front, Bill and Julie Dubas have kindly volunteered their house for our spring party. They have a great house with

an awesome patio and back yard that just begs for a party. The date has not yet been set but I am sure that I will have information in the March news letter. Make sure you have your favorite spring beers brewed so that you can bring a keg to the party to share.

Brew Day

By Fred David

For all of you out there that did not make it to the January 2005 brew day I'm really sorry. The first brew day of the year was very interesting and, in my opinion, an enormous success. There were three home brewers actively pursuing their life long dream of brewing the perfect beer while another 10-12 people watched or took part in varying degrees. The weather, which was initially supposed to be miserable, turned out to be brisk but sunny with very little wind.

Steve Jones showed off his awesome "Beer, Beer & More



Beer Brew Sculpture System" by mashing 30 pounds of grain to create enough wort to brew three five gallon batches of beer. As those of you who read Steve's January newsletter

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article know, this was the beginning of the brewing of three differently hopped but otherwise identical brews. These three beers will be evaluated at a later date (by us) for a national study on hop characteristics. I'm guessing that the judging will happen either at the Bluebonnet, the April brew day or both.



Among the people showing up for Steve's brew day was our resident barbecue specialist, Ernest Paul Pewitt who plied his trade in Steve's backyard to feed the hungry crew. There was plenty of beer to drink, both homebrew and commercial. Several people brought samples of their beer and Steve had three beers on tap out of his kegerator. Bill Dubas brought some bottles of beer from the Fort Worth Rahr Brewery that had not passed inspection for 'proper fill' on their new bottling line. Everyone had a great time.



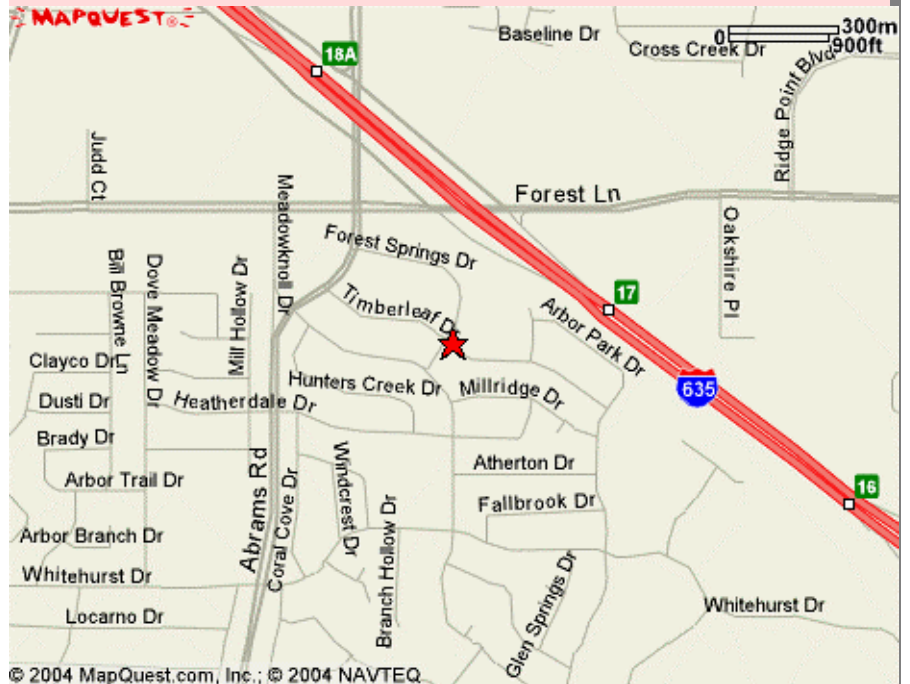
February Brew Day (Feb. 15th)

Bruce Fabijonas

9502 Timberleaf

Dallas, TX 75243

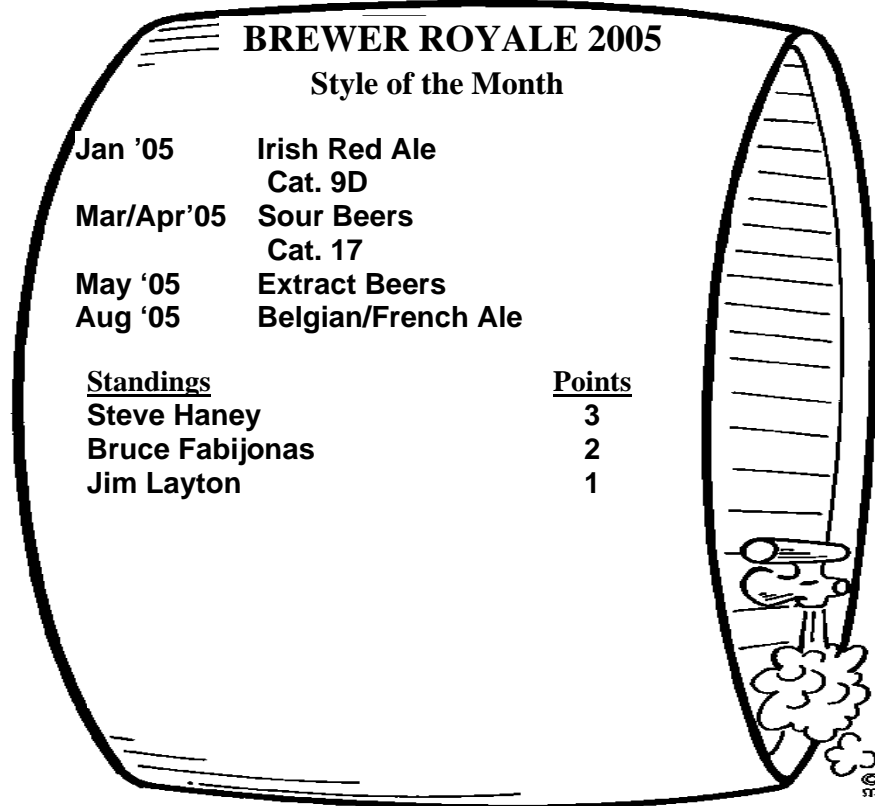
Phone: 469-223-3889



For the month of February we have our annual "President's Brew Day". Every year on the President's Brew Day, the current and all past presidents are invited to brew and the club will pay for their brewing ingredients. Just like any other brew day, everyone is welcome to brew too. This will take place at Bruce Fabijonas's house on Sunday, February 13th. The map to Bruce's house is in our last news letter but I am putting it here again for sake of ease for all of you.

With the Bluebonnet coming up on so quickly I hope everyone already has something brewing so that they will be able to enter and help us bring

the club trophy back where it belongs! I mentioned in last months brew day article that I would have a brew day at my house in March but that needs to change to the beginning of April. March is so busy with two weeks of first round judging for the Bluebonnet and then the third weekend being the competition that there is no room left in March. I will have more information about April's brew day in the March news letter. I look forward to see everyone at our February meeting. **Prosit!!**



2005 Brewer Royale

By Bill James

Well its February and getting closer to the Bluebonnet. I hope everyone is getting his or her favorite beers ready to enter into the contest. I know I am. My biggest problem is drinking it all before I bottle some. The other problem is using the counter pressure bottle filler. I am pretty positive that it is not supposed to spray beer all over the kitchen. I will be bringing mine to the President's day brew day. If you are an experienced counter pressure bottler, please show up and help us that don't know the fine details of bottling. This will be the educational aspect of the brewday.

Also at the President's Brew-day, we will be judging the club only contest instead at the February club meeting. As you

all know, we are only able to bring beer in when the location does not serve liquor. Since we are having it at Humperdinks, we will be judging the beer at the brew day. This month's category is Sour Beers: category 17. Here are the official guidelines: <http://www.bjcp.org/styles04/Category17.html> There are 6 subcategories to sour beers: 17A. Berliner Weisse, 17B. Flanders Red Ale, 17C. Flanders Brown Ale/Oud Bruin, 17D. Straight (Unblended) Lambic, 17E. Gueuze and 17F. Fruit Lambic. I hope to see a few bottles entered. We of course will need judges. If you can't make it to the brewday, I will be happy to accept your bottles at the club meeting.

To make things easier, please go ahead and fill out the following form:

http://www.beertown.org/homebrewing/pdf/entry_recipe.pdf and bring with your beer. It has to go with the winning bottles to the national contest.

As always, we will need judges for the contest. If you like Sour beer and are not entering a beer, please come to the brew-day and help judge. I would like to get the contest started about noon. So all judges and beer should be there a few minutes early.

Thanks and happy brewing.

Bill James

17. SOUR ALE

17A. Berliner Weisse

Aroma: A sharply sour, somewhat acidic character is dominant. Can have up to a moderately fruity character. The fruitiness may increase with age and a flowery character may develop. A mild *Brettanomyces* aroma may be present. No hop aroma, diacetyl, or DMS.

Appearance: Very pale straw in color. Clarity ranges from clear to somewhat hazy. Large, dense, white head. Always effervescent.

Flavor: Clean lactic sourness dominates and can be quite strong, although not so acidic as a lambic. Some complementary bready or grainy wheat flavor is generally noticeable. Hop bitterness is very low. A mild *Brettanomyces* character may be detected, as may a restrained

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fruitiness (both are optional). No hop flavor. No diacetyl or DMS.

Mouthfeel: Light body. Very dry finish. High carbonation. No sensation of alcohol.

Overall Impression: A very pale, sour, refreshing, low-alcohol wheat ale.

Vital Statistics:

OG: 1.028 – 1.032

IBUs: 3 – 8 FG: 1.004 – 1.006

SRM: 2 – 3 ABV: 2.8 – 3.6%

17B. Flanders Red Ale

Aroma: Complex fruitiness with complementary malt.

Fruitiness is high, and reminiscent of black cherries, oranges, plums or red currants. There is often some vanilla and/or chocolate notes. Spicy phenols can be present in low amounts for complexity. The sour, acidic aroma ranges from complementary to intense. No hop aroma. Diacetyl is perceived only in very minor quantities, if at all, as a complementary aroma.

Appearance: Deep red, burgundy to reddish-brown in color. Good clarity. Average to good head retention.

Flavor: Intense fruitiness commonly includes plum, orange, black cherry or red currant flavors. A mild vanilla and/or chocolate character is often present. Spicy phenols can be present in low amounts for complexity. Sour, acidic character ranges from complementary to intense. Rich, sweet flavors range from complementary to prominent. Generally as the sour character increases, the sweet character blends to more

of a background flavor (and vice versa). No hop flavor. Restrained hop bitterness. An acidic, tannic bitterness is often present in low to moderate amounts, and adds a red wine-like character. Diacetyl is perceived only in very minor quantities, if at all, as a complementary flavor.

Mouthfeel: Medium bodied.

Low to medium carbonation.

Low to medium astringency, like a well-aged red wine, often with a prickly acidity. Deceptively light and crisp on the palate although a somewhat sweet finish is not uncommon.

Overall Impression: A complex, sour, red wine-like Belgian-style ale.

Vital Statistics:

OG: 1.046 – 1.054

IBUs: 15 – 25 FG: 1.008 – 1.016

SRM: 10 – 16 ABV: 5 – 5.5%

17C. Flanders Brown Ale/Oud Bruin

Aroma: Complex combination of fruity esters and rich malt character. Esters commonly reminiscent of raisins, plums, figs, dates, black cherries or prunes. A malt character of caramel, toffee, orange, treacle or chocolate is also common. Spicy phenols can be present in low amounts for complexity. A sherry-like character may be present and generally denotes an aged example. A low sour aroma may be present, and can modestly increase with age but should not grow to a noticeable acetic/vinegary character. Hop aroma absent. Diacetyl is perceived only in very minor quantities, if at all, as a complementary aroma.

Appearance: Dark reddish-brown to brown in color. Good clarity. Average to good head retention.

Flavor: Malty with fruity complexity and some caramelization character. Fruitiness commonly includes dark fruits such as raisins, plums, figs, dates, black cherries or prunes. A malt character of caramel, toffee, orange, treacle or chocolate is also common. Spicy phenols can be present in low amounts for complexity. A slight sourness often becomes more pronounced in well-aged examples, along with some sherry-like character, producing a “sweet-and-sour” profile. The sourness should not grow to a notable acetic/vinegary character. Hop flavor absent. Restrained hop bitterness. Low oxidation is appropriate as a point of complexity. Diacetyl is perceived only in very minor quantities, if at all, as a complementary flavor.

Mouthfeel: Medium to medium-full body. Low to moderate carbonation. No astringency with a sweet and tart finish.

Overall Impression: A malty, fruity, aged, somewhat sour Belgian-style brown ale.

Vital Statistics:

OG: 1.043 – 1.07

IBUs: 15 – 25 FG: 1.012 -1.016

SRM: 15 – 20 ABV: 4 – 8%

17D. Straight (Unblended) Lambic

Aroma: A decidedly sour/acidic aroma is often dominant in young examples, but may be more subdued with age as it

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blends with aromas described as barnyard, earthy, goaty, hay, horsey, and horse blanket. A mild oak and/or citrus aroma is considered favorable. An enteric, smoky, cigar-like, or cheesy aroma is unfavorable. Older versions are commonly fruity with aromas of apples or even honey. No hop aroma. No diacetyl.

Appearance: Pale yellow to deep golden in color. Age tends to darken the beer. Clarity is hazy to good. Younger versions are often cloudy, while older ones are generally clear. Head retention is generally poor.

Flavor: Young examples are often noticeably sour and/or lactic, but aging can bring this character more in balance with the malt, wheat and barnyard characteristics. Fruity flavors are simpler in young lambics and more complex in the older examples, where they are reminiscent of apples or other light fruits, rhubarb, or honey. Some oak or citrus flavor (often grapefruit) is occasionally noticeable. An enteric, smoky or cigar-like character is undesirable. Hop bitterness is low to none. No hop flavor. No diacetyl.

Mouthfeel: Light to medium-light body. In spite of the low finishing gravity, the many mouth-filling flavors prevent the beer from tasting like water. As a rule of thumb lambic dries with age, which makes dryness a reasonable indicator of age. Has a medium to high tart, puckering quality without being sharply astringent. Virtually to completely uncarbonated.

Overall Impression: Complex, sour/acidic, pale, wheat-based ale fermented by a variety of Belgian microbiota.

Vital Statistics:

OG: 1.040 – 1.054, IBUs: up to 10 (approx) FG: 1.000 – 1.010 SRM: 3 – 7 ABV: 5 – 6.5%

17E. Gueuze

Aroma: A moderately sour/acidic aroma blends with aromas described as barnyard, earthy, goaty, hay, horsey, and horse blanket. While some may be more dominantly sour/acidic, balance is the key and denotes a better gueuze. Commonly fruity with aromas of citrus fruits (often grapefruit), apples or other light fruits, rhubarb, or honey. A very mild oak aroma is considered favorable. An enteric, smoky, cigar-like, or cheesy aroma is unfavorable. No hop aroma. No diacetyl.

Appearance: Golden in color. Clarity is excellent (unless the bottle was shaken). A thick rocky, mousse-like, white head seems to last forever. Always effervescent.

Flavor: A moderately sour/acidic character is classically in balance with the malt, wheat and barnyard characteristics. A low, complementary sweetness may be present but higher levels are uncharacteristic. While some may be more dominantly sour, balance is the key and denotes a better gueuze. A varied fruit flavor is common, and can have a honey-like character. A mild vanilla and/or oak flavor is occasionally noticeable. An enteric, smoky or cigar-like character is undesirable. Hop

bitterness is generally absent but a very low hop bitterness may occasionally be perceived. No hop flavor. No diacetyl.

Mouthfeel: Light to medium-light body. In spite of the low finishing gravity, the many mouth-filling flavors prevent the beer from tasting like water. Has a low to high tart, puckering quality without being sharply astringent. Some versions have a low warming character. Highly carbonated.

Overall Impression: Complex, pleasantly sour/acidic, balanced, pale, wheat-based ale fermented by a variety of Belgian microbiota.

Vital Statistics:

OG: 1.040 – 1.060 IBUs: up to 10 (approx) FG: 1.000 – 1.006 SRM: 3 – 7 ABV: 5 – 8%

17F. Fruit Lambic

Aroma: The fruit which has been added to the beer should be the dominant aroma. A low to moderately sour/acidic character blends with aromas described as barnyard, earthy, goaty, hay, horsey, and horse blanket (and thus should be recognizable as a lambic). The fruit aroma commonly blends with the other aromas. An enteric, smoky, cigar-like, or cheesy aroma is unfavorable. No hop aroma. No diacetyl.

Appearance: The variety of fruit generally determines the color though lighter-colored fruit may have little effect on the color. The color intensity may fade with age. Clarity is often good, although some fruit will not drop bright. A thick rocky, mousse-like head, some-

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times a shade of fruit, is generally long-lasting. Always effervescent.

Flavor: The fruit added to the beer should be evident. A low to moderate sour and more commonly (sometimes high) acidic character is present. The classic barnyard characteristics may be low to high. When young, the beer will present its full fruity taste. As it ages, the lambic taste will become dominant at the expense of the fruit character—thus fruit lambics are not intended for long aging. A low, complementary sweetness may be present, but higher levels are uncharacteristic. A mild vanilla and/or oak flavor is occasionally noticeable. An enteric, smoky or cigar-like character is undesirable. Hop bitterness is generally absent. No hop flavor. No diacetyl.

Mouthfeel: Light to medium-light body. In spite of the low finishing gravity, the many mouth-filling flavors prevent the beer from tasting like water. Has a low to high tart, puckering quality without being sharply astringent. Some versions have a low warming character. Highly carbonated.

Overall Impression: Complex, fruity, pleasantly sour/acidic, balanced, pale, wheat-based ale fermented by a variety of Belgian microbiota. A lambic with fruit, not just a fruit beer.

Vital Statistics: OG: 1.040 – 1.060 IBUs: up to 10 (approx) FG: 1.000 – 1.010 SRM: 3 – 7 (varies w/ fruit) ABV: 5 – 7%

Bluebonnet Room Crawl

By Fred David

In just eight weeks homebrewers from Texas and surrounding states will be converging on the Holiday Inn in Irving, TX for the 19th annual Bluebonnet Brew-off. Friday, March 18th, marks the beginning of the Bluebonnet with registration & check-in followed by the opening banquet and commercial beer tasting. Then the real fun begins with the room crawl. Every year each club in attendance is able to reserve a room along a common hallway for the room



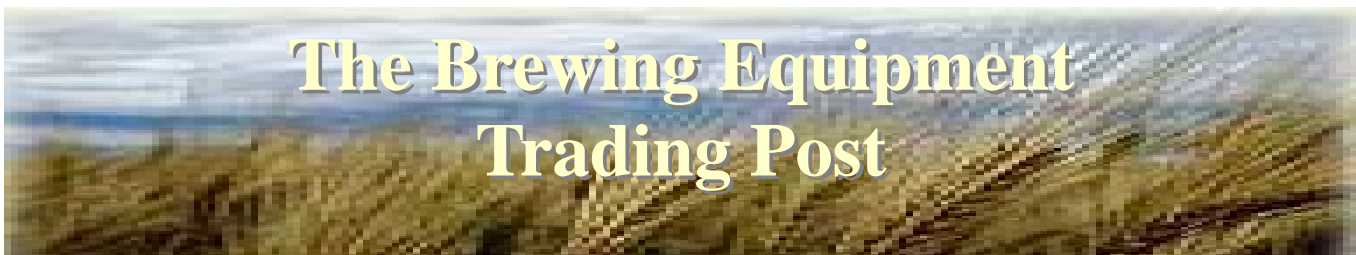
crawl. The clubs then will decorate their rooms and set up tables for serving food and bars for serving their homebrew. Brew-off attendees will end up spending most of the night on Friday with some returning for a Saturday morning 'hair of the dog'. The best part about the room crawl is that it is absolutely free for registered Bluebonnet attendees and their guests! If you do plan on bringing a guest you will need to let the crew at the registration table know so a "pass" can be reserved for them.

Every year there is competition between the clubs for bragging

honors for the best decorated room. This year Bill Dubas is chairing the responsibility for NTHBA room and he really wants your help. He will be looking for people to donate kegs of beer. The theme for this year's room crawl lends itself to pre-prohibition beer so you might consider doing a little research into beers of that era.



I am brewing a Steam beer and Bill Lawrence is doing a Pre-Prohibition Pilsner. Obviously we will take any style but this is just food for thought. He also needs people who would be willing to help set up and decorate as well as break things down at the end. He will also need bartenders and people to help with other odds and ends. To date, Bill has recruited Jacques Keller, Bo Turton, Bill Lawrence, Walter Hodges, Richard Harris and me. Please consider tossing your name into the ring as one who will be willing to help. You may contact any one of us at the next club meeting or you can e-mail me and I will pass your information



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. OK money, excellent employee discounts. Contact Kelly Harris @ 972-234-4411 or 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.

You can give the information to James Dorman at our club meeting or email to jlmdorman@hotmail.com.

North Texas Home Brewers Association, Inc. Board of Directors

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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://groups.msn.com/NorthTexasHomeBrewAssociationHomePage>

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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.