

First HHG Newsletter

This is the first Newsletter of the Houston Homebrewers' Guild. It is intended that the Newsletter be a monthly publication relating items of interest concerning the Guild, its members and homebrewing in general. Topics that are included in this issue or planned for future issues include news of local and national homebrew competitions, beer recipes and brewing techniques, pub reviews, HHG news, meeting dates and special activities, technical items and contributions from readers.

As this Newsletter is a fledgling endeavor (although the HHG, itself, has been in existence for several years), we are anxious to hear from our readers concerning criticisms of the Newsletter, suggestions for topics to be included in future issues, etc. If any of you have any literary contributions to submit to the Newsletter please contact us. It would also be nice to have a monthly cartoon ("Doonsbrewy"??) or some such less than serious, but timely, diversion.

In addition, we welcome participation of anyone who can actively help us prepare the Newsletter. At this point you are probably asking yourself who "we" and "us" are. A valid question, the answer to which is:

Scott Birdwell, homebrewer and owner of DeFalco's Wine Cellars.  
ph. 523-8154

and,

George Clarkson, homebrewer and computer geologist.  
ph. 965-7611(day)  
667-8648(night)

Next HHG Meeting!!!

Next Meeting this Thursday, February 17, at 7:30pm

The HHG meets the third Thursday of every month at DeFalco's Wine Cellars, 5611 Morningside, Houston, TX (713)-523-8154. (DeFalco's is located in the Village one block west of Rice University, one-half block north of University Blvd.) Each meeting has a "theme beer" type which is decided on two months prior to each meeting. The idea is to get as many homebrews, as well as commercial beers, of the "theme" type as possible to allow for comparative tastings. Each homebrewer is encouraged to bring his homebrew, or a commercial brew, whether or not it is of the "theme" beer type; HHG is an Equal Opportunity Organization. We will drink all homebrews regardless of color, age, alcohol content, formulation, etc.

The theme of this coming meeting is bock beer. If you do not have any homebrewed bock sitting around the house, go out and buy some! It is always interesting and educational to compare homebrews to commercial beers of the same type. (Oh, will not some of you kind souls out there contrive to import some Frankenmuth or Genesee Bock or Stroh's Bock from the Northlands??!!!!)

March Meeting

In observance of St. Patrick's Day, the theme of the March meeting will be stouts and green beers (this does not necessarily mean beers bottled the day before the meeting.). So, its time to start brewing for the March meeting!

The March meeting may not be held on March 17 at DeFalco's as would usually be the case. This is because Scott will be crawling from pub to pub somewhere in the U.K. at that time. We will decide when and where the March meeting will be held at the

February meeting. Notification will be made in the Newsletter prior to the meeting.

**EVERYONE** come to the meeting and bring some beer and your friends who like beer!!!

### Recent HHG Competition

The annual competition of the Houston Homebrewers Guild was held on January 16, 1983 at Munchies Ice-house. Six judges heroically tasted and tasted and retasted the fifty-eight entries and managed to stay sober enough to proclaim winners and not fall off their chairs. A complete list of entries is given below.

The judges were:

Tim McGann - Accent Wine and  
Spirits  
Bob Olson - Owner of Munchies  
Bill Watts - Last year's barley  
wine winner  
Mike Bartol - Last year's stout  
winner  
Dave Newsome - All grain brewer  
Scott Birdwell - Owner of DeFalco's

In the final tally, a dry stout brewed by George R. Clarkson and Randy Hobby captured "Best of Show" and first place among eleven entries in the dry stout category (see the recipe in the following pages). Mike Bartol took first place among sixteen Brown Ale entries. Tom Blackwell took first place among three Barley Wine entries and first place among ten entries in the Pale Ale category. Bill Watts recieved Honorable Mention for the only Novelty Beer entry, a "honey beer" brewed with ale yeast. First place among Porters went to Steve Liston. Among eleven entries in Full-Bodied Light Lagers Roy Cross recieved first place. And, finally, George Clarkson recieved first place among four entries in the North American Light Lager category.

First, second and third place winners of each category were awarded ribbons and "Best of Show" recieved a ribbon and a \$25 gift certificate all courtesy of the generosity and enthusiasm of Scott Birdwell and Jan Andrews at DeFalco's.

Beers that placed in the HHG competition were eligible to be entered in the National Competition in Memphis, March 12-13, 1983. This is again courtesy of DeFalco's and Scott Birdwell, who, as as of this writing, is in Memphis being "forced" to extract bodily sustenance from some, no-doubt, excellent homebrews! Results of the competition will be published in the March Newsletter and will be available from Scott at the up-comming HHG meeting (see below).

Special thanks are due to Scott for organizing the HHG competition and to Bob and Maggie Olson of Munchies for allowing the competition to be held at Munchies.

### Scoring Explanation

The Third Annual HHG Competition was held Sunday January 16, 1983. The contest was a "blind" judging, meaning that the judges at no time saw the bottles they were scoring. The entries were poured and brought out to the judges by the beer "stewards" (in this case, "stewardesses": Jan Andrews, Donna Marks, and Jane Newsome). The first bottle from each entry was opened and split into two cups as the judges were working in pairs. One by one the entries were presented to the judges in each category until the first round was completed. Each judge was to check each beer for clarity, condition (amount of carbonation) and head retention and score accordingly with 3 points being the maximum. Then the beer was examined for its "nose" of malt aroma/hop bouquet qualities. Again, three points was the maximum score. At this point, came the good part: tasting.

The "taste in mouth" section was broken down into five components, each with a maximum of two points. First, was the consideration of balance of malt and hops. "Does this beer have the appropriate amount of malt versus hops for this category?" In other words, a sweetish malty flavor might be desirable for brown ales, but inappropriate for dry stouts. A strong hop flavor is desirable for pale ales but is not appropriate for brown ales.

Then the beers were examined for "malt/grain flavor". Was there enough? Too much? Was it fresh? Stale? The same applied to hop flavor. Was the hop flavor overpowering? Non-existent? Was the hop flavor just bitter or was it complex with several flavors greeting the palate with a front taste, a middle taste and an after taste?

Next, the judges scored body (thickness) and the feel of the beer. A heavier feel did not necessarily score better. An American Light Lager could be too heavy while a stout may be judged "too thin" for its category.

Lastly, in the "taste in mouth" category was aftertaste. Did the beer leave a memorable flavor after the drink had been swallowed? Generally, it was a good idea at this point to exhale through the nose. Did the brew have a lasting impression on the taste buds or was it forgetful? Finally, the judges were allowed up to four points for "general impression". "Did you like this beer?" These four points comprised 20% of the total score for intangibles, those areas that are difficult to identify specifically.

Throughout the scoring, the judges were encouraged to make written comments, not just score points. (This was no mean feat with fifty-eight entries.) This way the contestant may have some written feedback, not just a score.

If, by the end of the first round, there were no clear-cut winners for 1st, 2nd and 3rd places, a second bottle of each remaining entry was opened and judged again. It was here that the pair of judges decided which of the entries would be awarded which ribbons.

After all of the classes had been judged and all the first place winners decided, it was time to determine "Best of Show". All the category winners were eligible for this third round. The third bottle of each winner was opened and brought forth one by one for the entire panel of judges (all the sober judges, anyway) to decide. Again the beers were scored on a 20 point system, with the highest accumulated number of points being declared the "winner". It was this round that was probably the most difficult to judge because one was comparing a light lager with a dry stout with a pale ale with a barley wine, etc. Once again, it was important for the judges to keep in mind that those attributes that may be desirable for one style of beer

are not necessarily appropriate for the very next beer that he/she will score. Nasty work, but someone has to do it.

HOME BEER COMPETITION SCORE SHEET

CATEGORY LL  
 JUDGED BY \_\_\_\_\_

ENTRY NO. \_\_\_\_\_  
 SCORE 14

2nd  
Round

APPEARANCE: 0-3 pts.

- 1) clarity (1 pt.) 1/2
- 2) condition (1 pt.) 1
- 3) Head retention (1 pt.) 1

2 1/2

1 1/2 } 2 1/2

BOUQUET/AROMA: 0-3 pts.

- 1) Aroma (malt/grain) (1 1/2 pts.) 1/2
- 2) Bouquet (hop) (1 1/2 pts.) 1/2

1

2

TASTE IN MOUTH: 0-10 pts.

- 1) Balance of malt/hops (2 pts.) 1 1/2
- 2) Malt/grain flavor (2 pts.) 2
- 3) Hop flavor (2 pts.) 1
- 4) Body (Thickness/feel) (2 pts.) 1 1/2
- 5) Aftertaste (2 pts.) 1 1/2

7 1/2

7 1/2

GENERAL IMPRESSION: 0-4 pts.  
 (MEMORIABLNESS)

3

3

20 POSSIBLE POINTS

SCORE

14

15

COMMENTS

Slight haze (not much), not much aroma  
Well balanced, nice grainy flavor

Best of Show Recipe

procedures:

The winner of "Best of Show" in the HHG competition, January 16, 1983, was an all-grain dry stout brewed by George R. Clarkson and Randy Hobby of the Chimney Rock Brewery. The recipe and procedures follow:

The mash was struck in an Igloo cooler with 3 gal water at 120F. A decoction procedure was used to raise the mash temperature from 118F(45 min) to 135F(15 min) to 152F(90 min) to 170F. The mash was sparged with water at 170F to make 6.5 gal of wort. The wort was boiled in a pony keg, the top of which had been sawed off, on a Coleman stove. to approximately 5 gal. 0.5 oz flavoring hops were added at 30 min into the boil and 60 min into the boil. At 90 min the boil was stopped and 0.5 oz aromatic hops were added. The hot wort was run through a copper wort chiller immersed in ice water and the yeast pitched at 60F (OG=54). Primary fermentation proceeded for eight days; secondary fermentation took eleven days. One cup dextrose (too much, the beer was too gassy) was used for priming. Fortysix bottles were produced at FG=11 (5.8% alcohol v/v).

Christmas Stout -- 1982

to make 4.5 gallons

- 10# pale Candian malt
- 1# Edme crystal malt
- 1# roasted malted barley (all grains ground and mashed together)

Houston tap water without treatment

0.5 - 0.5 - 0.5 oz Hallertau hop flowers

2 pkg Edme ale yeast

Results of the H H G competition

BROWN ALE

place	entry #	Name	Score
1	29	Mike Bartol	34.0
2	57	John Richter	32.5
3	35	John Adams	29.75
4	46	John Stone	29.0
5	10	Pat Lee	28.0
5	21	Bill Lacewell	28.0
7	28	Mike Bartol	26.5
8	45	Larry Bristol	25.5
9	6	Linda Livesay	24.5
10	16	Phil Specter	23.0
11	17	Steve Liston	22.0
11	50	Tom Blackwell	22.0
13	8	Mick Hanou	21.5
13	48	Tom Blackwell	21.5
15	49	Tom Blackwell	20.0
16	24	Mitch Peterson	18.0

BARLEY WINE

1	53	Tom Blackwell	34.5
2	2	Bill Watts	20.5
3	54	Tom Blackwell	8.5

NOVELTY BEERS

Honorable Mention	20	Bill Watts	Ale Mead
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PALE ALE

1	52	Tom Blackwell	31.0
2	1	Bill Watts	28.5
3	43	Bob Lorio	28.0
4	15	Phil Specter	27.5
5	9	Pat Lee	24.5
6	58	John French	23.5
7	32	John Adams	23.0
8	7	Mick Hanou	22.0
9	38	Malcolm Davies	16.5
10	51	Tom Blackwell	16.0

DRY STOUT

1** (Best of Show)	30	George Clarkson & Randy Hobby	*
2	11	Pat Lee	
2	26	Mike Bartol	
4	33	John Adams	
5	41	Bob Fry	
5	44	Larry Bristol	
7	36	Malcolm Davies	
7	37	Malcolm Davies	
9	5	Dave Newsome	
10	19	Lee Umscheid	
11	23	Bruce Gibson	

\*total points not assigned in this category

PORTER

1	18	Steve Liston	28.5
2	47	Tom Blackwell	27.0

FULL-BODIED LIGHT LAGER

1	13	Roy Cross	33.5
2	3	Dave Newsome	31.5
3	27	Mike Bartol	31.0
4	12	Roy Cross	30.0
5	42	Bob Lorio	29.5
6	34	John Adams	28.5
7	40	John Andrews	21.5
8	39	Gossett	21.0
9	56	John Richter	16.0
10	4	Dave Newsome	11.5
11	22	Bruce Gibson	9.5

NORTH AMERICAN LIGHT LAGER

1	31	George Clarkson	28.0
2	14	Roy Cross	26.5
3	25	Mitch Peterson	26.0
4	55	Tom Blackwell	21.0

