

THE SECOND ANNUAL DIXIE CUP  
HOMEBREW COMPETITION  
SATURDAY, OCTOBER 12, 1985  
T.V. ROVERS PUB (HIGHWAY 6 & WESTHEIMER)



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# GENERAL INFORMATION

Welcome to the Second Annual Dixie Cup Homebrew Competition! We hope you will enjoy the beer and the festivities. It is our hope that competitions such as this will promote beer as a quality food product with a wide diversity of styles and furthermore, to demonstrate that anyone can produce quality beer of this kind at home. There is nothing quite like the satisfaction of handing someone a beer and then exclaiming, "You made this beer yourself?! But this is really good!" There is as much fun and creativity in brewing as in gourmet cooking. As one homebrew shop owner says, "It's the only hobby you can drink!"

The competition began as the a city wide homebrew competition in 1983 to celebrate the legalization of homebrewing in Texas that fall. We received a substantial number of entries from beyond Houston and decided to expand the base for the next year. Now, homebrewers from all the "dixie" states are invited to enter. Awards will be given to the better brews in each category, as well as an award to the Best of Show.

This fall marks the second year that we have held this contest under this name. The inaugural contest was held last November at the inimitable **Orange Show** off the Gulf Freeway. We received 115 entries from all over the state (and one entry from New Jersey!). Best of Show went to a porter made by James Morris of Victoria, Texas. Second Runner-up went to Jack Gresset's American Light Lager. Both these brewers are members of the **Malthoppers B.E.E.R. Club** from Bryan-College Station. First Runner-up went to a Steam Beer made by Randy Brown from Houston (a **Foam Ranger**, no doubt!). The **Dixie Cup** was won by the **Foam Rangers** by virtue of winning the most points (based on a 3 points for first place, 2 points for second place, and 1 point for third place system). The competition should be fierce this year as the Malthoppers are fresh off winning the 1985 American Homebrewers Association Homebrew Club High Point Award and Trophy at Denver last May. This year's contest will feature *firsts*, with entries from the **North Texas Homebrewers Association** (Dallas homebrew club) and the **Bock-n-Ale-ians** (San Antonio). For more information about the participating homebrew clubs, please refer to page in this program.

Here is a loose (very loose!) agenda of events for the Dixie Cup:

12:00 noon - 12:45 pm	Judges' assembly
1:00 - ????	Homebrew sample kegs tapped
1:15 - 4:30	First round judging
3:00 - ???	Live Music with <b>Justin Tyme</b>
4:45 - 6:30	Second Round Judging for Best of Class
6:45 - 7:30	Best of Show Judging

To further demonstrate the diversity of beer styles (and also to have a good time!), the Foam Rangers have brewed eight batches of homebrew, each batch representing a distinct style. Enjoy!! (See pg.1 for details)

## DIXIE CUP SPONSORS

**THE FOAM RANGERS** - Houston's own homebrew club, the F/R's meet every third Thursday of the month at The Gingerman's Ale Garden at 5607 Morningside in the Rice Village. The F/R's began as The Houston Homebrewers Guild in January 1981. The club now numbers about 60 members, with an average of 30-40 showing up for a given meeting. The F/R's sponsor homebrew competitions every spring and fall, plus holding an annual "pub crawl" each May. For more information about the Foam Rangers, see the **Homebrew Clubs** section in this program.

**DEFALCO'S HOME WINE & BEER SUPPLIES** - Since 1971, DeFalco's has been the primary source for home wine and beer making supplies in the Houston area. Located in the Rice University Village at 5611 Morningside, DeFalco's is a clearinghouse with a comprehensive stock of wine and beer making supplies, ingredients, and equipment for the beginner as well as the advanced brewer and the discriminating wine maker. DeFalco's is owned and operated by Scott Birdwell and ably assisted by Michael Shuey, each of whom can offer knowledgeable assistance. DeFalco's was the focal point for the Foam Rangers until the club outgrew the facilities earlier this year when the meetings were moved next door to The Gingerman's Alegarden.

**T. V. ROVER'S INTERNATIONAL PUB** - Opened in August 1984, by Jack McClary, Rover's offers a definitive selection of import and domestic beers. Texas Monthly says, "T. V. Rover's International Pub, 2321A South Hwy. 6, Briar Hills shopping center (496-0623). Lurking in an unassuming westside shopping strip is a darts player and beer connoisseurs' paradise. Countertops decorated with beer labels from the owner's world travels complement an extensive selection of imports and domestics including oddities such as a cherry beer. The namesake, who is in attendance most nights is not what you'd expect - a parrot, named Terribly Vicious Rover."

**THE HOME FERMENTER'S DIGEST** - The Home Fermenter's Digest is a bi-monthly magazine devoted to the amateur wine and beer maker. Founded in 1979, HFD is now published by Bill Owens, who also owns and operates Buffalo Bill's Brew-Pub (a tavern that brews and sells its own beer) in Hayward, California. HFD is the only magazine devoted to both home wine and beer making available in Texas. Mr. Owens has graciously offered to help sponsor the **Dixie Cup**, not only financially, but also with the donation of a case of his "micro-beer." Further more, HFD will publish a list of **Dixie Cup** winners. Thanks, again, Bill!

# GLOSSARY OF TERMS

- BEER** - Beverage brewed with barley malt, hops, yeast, & water.  
**ALE** - Beer brewed with top fermenting yeast at room temperatures (60°-75°F), generally more "fruity" than lagers.  
**LAGER** - Beer brewed with bottom fermenting yeast made at cool (33°-55°F) temperatures. Lager is generally aged longer and is "crisper" in flavor than ales.  
**STEAM BEER** - Beer brewed with lager yeast at ale-like temperatures.

## INGREDIENTS

- MALT** - Barley grain that has steeped in water & sprouted, followed by heat treatment (called kilning) to dry.  
**HOPS** - Ripened and dried cones of the female hop plant (a vine). Hops are used as a natural preservative and as a aromatic and bittering agent in beer.  
**YEAST** - A one-celled micro-organism that converts sugars into alcohol and carbon dioxide by a process called fermentation. Yeasts are generally classified as either top fermenting, in which the yeast rises to the top during warm fermentation (ales), or bottom fermenting, in which the yeast ferments at cooler temperatures and clusters near the bottom of the fermenter (lagers)  
**WATER** - Largest single component used in brewing. Extensively used in brewing "lite" beers.  
**ADJUNCTS** - Non-malt fermentable materials (e.g. rice, corn, sugar) used to lower costs and lighten body and taste in beer.

## OTHER TERMS

- BODY** - Residual dextrins or unfermentables in beer that can taste and feel (i.e. the "thickness" of flavor.).  
**WORT** - Beer before yeast converts its sugars into alcohol and carbon dioxide.



# HOMEBREW CATEGORIES

## I LIGHT (PALE) BEERS

A) AMERICAN LIGHT (AL) - Light color pouring clear and bright when chilled, with high carbonation, light body, delicate (not overpowering) hop bouquet, generally less than 5% alcohol. Commercial comparisons: Budweiser, Molson's Golden, Pabst Blue Ribbon.

B) CONTINENTAL LIGHT (CL) - Straw colored, with full malt body and character, high amount of hop bouquet and flavor with an underlying malty sweetness. Commercial comparisons: Pilsner Urquell, Heineken.

## II AMBER BEERS

A) PALE ALES (PA) - Light to copper in color, this beer is well hopped with a hint of sweetness to balance the hoppy edge. Pale ales have a hoppy, somewhat estery nose. (Includes British bitter, light ales, and India Pale Ales). Commercial Comparisons: Watneys, Fullers, Ballantine IPA

B) STEAM BEERS (SM) - The only indigenous American beer style, steam beer has become synonymous with Anchor Steam Beer, the only surviving commercial brewer of this style. Bottom fermenting lager yeast is used to ferment the wort at ale-like temperatures (58°-65°F) in long shallow pan-like vessels. Anchor Steam is copper in color, with a malty body and pronounced hop bite and aroma. Commercial comparisons: Anchor Steam Beer (of course!)

C) OCTOBERFEST/VIENNA STYLE LAGER (OV) - "A copper-coloured lager, notably full-bodied and with malt emphasis. Originally the local style of the city of (Vienna) but now more widely represented by the Marzen (March) or OKTOBERFEST brews of Munich". - Micharel Jackson from The Pocket Guide of Beer. Commercial Comparisons: Spaten Octoberfest, Dos Equis

## III BROWN BEERS

A) BROWN ALES (INCLUDING ENGLISH MILDs) (BA) - Brown ales are caramel-y sweet, not too carbonated, and have just a hint of hop aroma and bite. Commercial Comparisons: Newcastle Brown Ales, McEwan's Tartan Ale.

B) CONTINENTAL DARK (INCLUDING MUNICH STYLE) (CD) - Dark in color, these lagers have more hops and carbonation than their brown ale counterparts. Continental darks are characterized by a subtle, crisp delicateness that can only be obtained by a significant period of cold storage. Commercial Comparisons: Heineken Dark, San Miguel Dark, Beck's Dark.

C) BOCK (BK) - Similar to Continental Dark but generally found to have a sweeter, more malty aftertaste, with a higher alcohol content.

#### IV BLACK BEERS

A) PORTERS (PO) - Dark brown to black in color, this style has a definite hop flavor without being as bitter as dry stouts. Very full bodied, porters have a "malty smooth", but not overly sweet finish. Note that some East Coast porters (e.g. Yuengling, Molson, & Narrangansett) tend to be less dark and lighter bodied with less hop bite than traditional porters. Commercial Comparisons: Sierra Nevada Porter, Sam Smith's Tadcaster Porter.

B) SWEET STOUTS (SS) - Similar to porter, but darker, not as highly hopped, and with a "sugary" sweet aftertaste ( as opposed to the grainy, malty sweetness of a porter). Commercial Comparisons: Mackesson's Stout

C) DRY STOUTS (DS) - Like sweet stouts, dry stouts are fuller-bodied, richer, and traditionally stronger than porters. Dry stouts tend to be more highly hopped than either of its cousins, with a slightly bitter, "iron like" aftertaste and just a faint hint of sweetness in the finish. Commercial Comparisons: Guinness Stout, Tooth's Sheath Stout

#### V STRONG BREWS (INCLUDING OLD ALES, BARLEY WINES, MALT LIQUOR AND DOPPLEBOCKS (SB)

Highly alcoholic (7-12%), these brews may be light or dark color with a pronounced fruity, almost "winey" smoothness achieved through long maturation. Very complex finish. Commercial Comparisons: Watneys Stingo, EKU 28, Spaten Optimator.

#### VI SPECIALTY BEERS

A) NOVELTY BEERS (NB) - Beers made with recipes including unusual ingredients (e.g. honey, spices, teas, coffee, buffalo chips etc.)

B) ALE MEAD (AM) - Brews that utilized honey in lieu of malt as a base for fermentables. Very light in color and body. Lightly hopped.

C) WHEAT BEERS (INCLUDING WEISSE AND WEIZEN BIERS) (WB) - Brews that incorporate the use of wheat or wheat malt in the recipes (generally one quarter to two thirds of the mash). These beers are traditionally lightly hopped. Commercial Comparisons: EKU Dunkel Hefeweizen, Spaten Club Weisse, Hoegaarden White.

D) FRUIT BEERS (FB) - Beers incorporating fruits (e.g. raspberries, cherries, blueberries, etc.) in the recipes. Commercial Comparison: Belgian Kriek (cherries) and Framboise (raspberries).

HOMEBREW COMPETITION SCORE SHEET

CATEGORY \_\_\_\_\_ ENTRY NUMBER \_\_\_\_\_

JUDGED BY \_\_\_\_\_ SCORE \_\_\_\_\_

		Maximum
APPEARANCE (0-8 points)	1) Clarity	(3) _____
	2) Color	(2) _____
	3) Head Retention & Beading	(3) _____
BOUQUET/AROMA (0-10 points)	1) malt/grain aroma	(5) _____
	2) Hop bouquet	(5) _____
TASTE/FLAVOR (0-20 points)	1) Malt/grain flavor	(4) _____
	2) hop flavor	(4) _____
	3) Balance of malt/hops	(4) _____
	4) Body (thickness/feel)	(4) _____
	5) Aftertaste	(2) _____
	6) Condition (bubbles in mouth)	(2) _____

OVERALL IMPRESSION (12) \_\_\_\_\_  
(0-12 points)

TOTAL SCORE (50 possible points) \_\_\_\_\_

Additional comments:

Alcoholic	_____	Oxidized/Stale	_____
Fruity/Ester	_____	Sour/Acidic	_____
Nutty	_____	Light Struck	_____
Husky/Grainy	_____	Sweet	_____
Sulfury	_____	Metallic	_____
Astringent	_____	Diacetyl/Buttery	_____

## FLAVOR DEFINITIONS

- APPEALING** - Good drinkability, no off flavors.
- MILD** - Smooth, well-blended, lacks harshness and strong bitter flavors
- HARSH** - An irritation in the back of the mouth or throat, like a hanging or clinging sensation, often associated with bitter taste.
- BITTER** - Basic taste associated with hops; braunhefe or malt husks, like tonic water.
- SWEET** - Basic taste associated with sugars originating in malt.
- SOUR/ACIDIC** - Pungent aroma, sharpness of taste. Basic taste like vinegar or lemon; tart. Typically associated with lactic or acetic acid. Can be the result of bacterial infection through contamination or use of citric acid.
- CLEAN** - Lacking off flavors.
- HOPPY** - Characteristic odor of the essential oil of hops. Does not include hop bitterness.
- FRUITY/ESTERY** - Similar to banana, raspberry, pear, apple or strawberry flavor; may include other fruity/estery flavors, caused by fermentations and certain yeast strains.
- PHENOLIC/MEDICINAL** - A solvent-chemical flavor, resinous, listerine, iodine-like, similar to the odor of a hospital. Faulty cleaning of containers.
- BLAND** - Absent of flavor, watery.
- OXIDIZED/STALE** - Develops as beer ages or is exposed to high temperatures; winey, cardboard, rotten pineapple, vegetable-like odor. Often coupled with an increase in sour, harsh and bitter. The more aeration in bottling/syphoning, the more quickly a beer will oxidize. Cool temperatures inhibit oxidation.
- DIACETYL/BUTTERY** - Described as caramel-like, buttery.
- ASTRINGENT** - Drying, puckering feeling often associated with sour. Tannin; most often derived from boiling of grains, long mashes.
- METALLIC** - Caused by exposure to metal. Also described as tinny, coins, bloodlike. Check your brewpot and caps.
- SULFUR-LIKE** - Rotten eggs, rotten corn, burning matches.
- YEASTY** - Sulfur-like flavor. Often due to strains of yeast, yeast in suspension or beer sitting on sediment too long.
- LIGHT STRUCK** - Having the characteristic smell of a skunk, caused by exposure to light. Some hops can have a very similar character.
- ALCOHOLIC/SOLVENT** - The general effect of ethanol and higher alcohols. Tastes warming.
- SOLVENT-LIKE** - Flavor and aromatic character of certain alcohols often due to high fermentation temperatures.
- NUTTY** - As in brazil-nut, hazelnut or fresh walnut; sherry-like.
- HUSKY/GRAINY** - Husk or raw grain-like flavor.



## HOMEBREW CLUBS

Homebrew clubs have become increasingly popular all across the country in recent years. Formed of individuals interested in fine commercial beers and brewing quality homemade beers, their meeting are becoming as much social as technical in nature. Many clubs sponsor outings such as: brewery tours, pub crawls, picnics, Octoberfests, public beer tastings as well as publishing newsletters and holding regular competitions, workshops, and group "brew-ins". Most homebrew clubs are local groups who express their creative sides through the choice of colorful names such as: Maltose Falcons, San Andreas Malts, Les Amis du Suds, Wort Processors, Northern Ale Stars, Brews Brothers, Foamheads.... to name just a few! We asked the participating clubs to provide a short description of their organizations. Here are some of the replies:

**THE FOAM RANGERS HOMEBREW CLUB** is a loosely-knit group of people who share a common interest: **BEER**, brewing it, consuming it, and sharing it. We meet every third Thursday of the month at 8 pm on the premises of The Gingerman's Alegarden at 5607 Morningside in the Rice Village. We hold regular tastings of both homebrewed and commercially brewed beers. Every spring we sponsor an annual "pub crawl" in which we rent a bus and tour the city's better taverns and pubs. We also sponsor the **DIXIE CUP HOMEBREW COMPETITION** in the fall and a club competition in the spring.

The Foam Rangers were formed in January 1981 as the "Houston Homebrewers Guild" to promote home brewing and appreciation of beer as a quality beverage in general. Over the years, the Rangers have acquired a national reputation as we have compiled an impressive number of ribbons and prizes from national competitions. In March of 1985 we hosted the Home Wine and Beer Trade Association International Homebrew Competition in Houston and won many ribbons.

Today the Foam Rangers (dis)organization is the oldest and largest homebrew club in Texas (look-out, here comes Dallas!). In 1983, together with the Malt-Hoppers Homebrew Club from Bryan-College Station, we were able to bring about the repeal of state laws prohibiting brewing at home. No longer will Texas homebrewers have to operate outside the law.

We currently number approximately 60 members with 35-40 brewers showing up at our monthly meetings. We publish a monthly newsletter for which we charge the paltry sum of \$8.00 per year (Cheap!). You can become a member simply by showing up at the meetings and participating.

**THE MALTHOPPERS B.E.E.R.™ (\*BREWING ENTHUSIASTS EXCHANGE & RESEARCH) CLUB** of Bryan College Station, Victoria and Mumford has been meeting for approximately 3 years. Club members have won many ribbons and awards for their brews, including the 1984 Dixie Cup Best of Show and 2nd runner-up BOS, several AHA and HWBTA ribbons and most recently, the 1985 AHA Homebrew Club High Point

Award and Trophy.

Approximately 20 members form the core of the group that usually meets on the second Sunday of the month at the Home Winery at 3906 Old College Rd. in Bryan. Meeting "business" includes sampling and critiquing both commercial and home brewed beers, judges training and occasionally a 'yeasty beastly' discussion by Mr. Wizzerd. Past meetings have also included a Summer Survival Pool Party, the Malthopper Peach Wine Mash and the Great Mumford Goat Roast. Plans are also being made for the 3rd Annual October Brewfest (to be held in November).

**THE BOCK 'N' ALE-IANS BEER CLUB** is a relative newcomer to the homebrew club scene. Formed in January of this year, the B/A's meet the first Sunday of the month, sometimes at Orsinger Park and other times at Ye Olde Wine Shoppe at 1135 Hildebrand in San Antonio. Approximately 15-20 local brewers make up the core of this group. Although young in age, the B/A's are enthusiastic, this is the first contest they have entered. In addition, they recently have began publishing a monthly newsletter. Thanks for the entries, guys. Good luck!

**THE NORTH TEXAS HOMEBREWERS ASSOCIATION** is also a new club, having formed in May of this year. They meet every second Tuesday of the month at the Apple Tree Restaurant in the Olla Podrida in Dallas. The club has been nurtured by DeFalco Wine and House Beer, also located in the Olla Podrida. The NTHA is already showing signs of competitiveness, evidenced by their recent showing at the AHA nationals in May. They have a core of about 20 brewers with generally 25-30 folks showing up at a given meeting.

# SAMPLE HOMEBREWS, ET. AL.

On Labor Day the **FOAM RANGERS** prepared six batches of different styles of homebrew to give out as samples to interested people. We hope you enjoy these brews. They are intended to give you concrete (?) examples of the diversity of the styles of beer. Please enjoy, but remember to leave some for other folks to sample, too! We also will have a few other kegs of brews donated to the "cause," including Buffalo Bill's Micro-Lager. First, the **Labor Day Brew-In Beers**:

**Dixie De-Lite** - (a predominantly grain beer bittered with whole Hallertauer hops from West Germany. Brewmaster: Scott Birdwell.)

**Erotic Eroica Pale Ale** - (made from light dried malt extract and crystal malt grains, balanced out with Eroica and Cascades hops from the Pacific Northwest. Brewmaster: Keith Laird.)

**Atomic Oktoberfest** - (brewed from Bavarian malt extract & domestic grains, with Hallertauer and Tettnanger hops. Brewmaster: Mervin "Brad" Kraus.)

**Thunder Thighs Brown Ale** - (a darker than average brown ale brewed with Geordie British malt extract and English grains and bittered with British Blend hop pellets. Brewmaster: Andy Bradley)

**Labor Brau Continental Dark** - (Dutch dark dried malt extract with some grains and domestic Fuggles hop pellets in addition to imported Hallertauer and Saaz hops. Brewmaster: J. R. Wasson.)

**Five O'clock Shadow Porter** - (English dark malt extract with imported roast grains and domestic Northern Brewer and Fuggles hop pellets. Brewmaster: Bob Capshew.)

Other donations to the "cause" include:

**Revenge of Oatmeal Stout** - (a mostly grain stout with 18 oz. Quaker Oats to enhance head retention. Bittered with Galena, Northern Brewer, and Willamettes hops. Brewmaster: Scott Birdwell.)

**Cranberry Melomel** - (an ale mead made with honey, cranberry concentrate and a small amount of hops. Folks, this is different! Brewmaster: Scott Birdwell.)

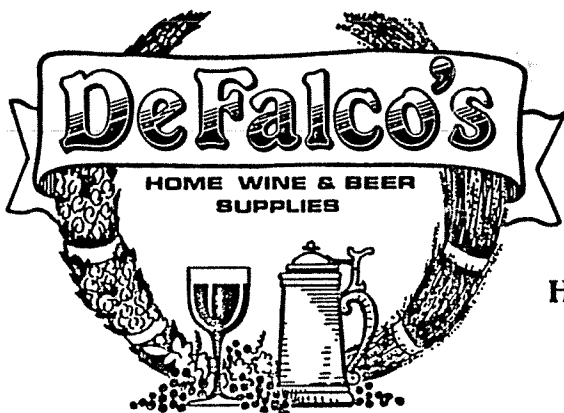
**"Ya, Sure! You Betcha!"** - (a "quasi-Oktoberfest" beer with Bavarian malt extract and Hallertauer & Tettnanger hops. Brewmaster: Randy Brown.)

**Ricebrau** - (a light beer made with a lb. of white rice & British malt extract. Your basic "lawnmower beer." Brewmaster: Randy Brown.)

Special thanks go to Bill Owens of [The Home Fermenter's Digest](#) and Buffalo Bill's Brewpub in Hayward, California, not only for his financial support, but also for his contribution of a case of micro-brewed **Lager and Stout** - (both made with Klages 2-rowed malt, bottom fermenting lager yeast and bittered with Northern Brewer hops). Thanks, again to everyone who contributed beer and time to this competition.

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