

# BREWBAYOU

"We brew the beer we drink"

*A Homebrew Club in South Texas*

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Club meetings are at 7pm every Fourth Wednesday of the Month at "Talk About Good Restaurant and Catering" in Freeport, Texas.

["Talk About Good"](#)

[Map](#)



## Talk About Good Restaurant & Catering

Trent and Karen graciously allows us to have our meetings in their Restaurant. Please support "Talk About Good" by stopping by for lunch and saying hi. You will be impressed by Trent's Southern Louisiana cooking style. If you are planning a dinner event or you need to cater to a larger group at work or home, consider "Talk About Good Restaurant" as your caterer, the best food in Town.

***Talk About Good Restaurant & Catering***

**2105 N. Brazosport Blvd.**

**Freeport, Tx 77541**

**297-233-0665**

## **New Newsletter Format**

Everyone seems to like the new newsletter format. Wayne is also putting it on the web page, so it is always available. There is plenty of room for member activity spots, so feel free to send me your pictures and articles to post in the next Newsletter.

There will be a "Whats Brewing" section if you would like to tell everyone what's brewing at your house. If you know on a certain date you are going to brew, you can invite members to come over to watch or help, if you need it. It's a work in progress.

## **Brew Talk**

Not much going on. Hunt Test season is here for me, and I'm busy with the dog. I managed to get an IPA and a Oatmeal Stout brewed, but not sure if I'll get the Vienna Lager out in time for April. I know Norm got one going.



## ***President's Words***

Hi everyone. Really late on the Newsletter as usual. I updated the High Point Brewer list, I hope I got everyone in there.

I could not get the regular Pavilion for the Beach Blast. (SFA, Stephen F. Austin Screened Pavilion) Someone got it before me. I got the Nina Sweeney Pavilion instead. (SP) You can click [here](#) to see a map of the pavilions at Quintana Park. It's not screened in and the roof is just 2x6's on edge, so not much shade. We should bring a pop up EZ tent gazebo for extra shade. I have one we could use, but I may not be able to make it, so I'll make sure I give it to Steve or Norm if I can't make it. You should bring a chair and a cooler with drinks. NO BOTTLES PLEASE. There is no alcohol at the park, that is why we had a screened in pavilion. So we will have to be inventive on hiding the kegs and make sure you pour all beer, even canned beer, into a plastic cup, put the empty can away. If there are no complaints, there will be no problems. We are in the wide open, so if you bring the dog, he/she needs to be on the leash. Probably no power either. The screened in pavilion is available on April 1, 15 and 22nd, if we want to change the date. April 1 is too close and i'm busy. April 15 is easter weekend, but April 22 is good for me. Will talk at the meeting

# BrewBayou Beach Bash

Saturday, April 8, 2017

10:00 AM - Sunset



Quintana Beach County Park  
330 5th Street, Quintana, Tx  
(One hour South of Houston)

## Sweeny Pavilion



Please come out and join us for our 8th Annual Beach Party. Horseshoes, washer games and good company. **Food and drinks provided.** Bring a keg of homebrew and you will be entered into our \*Keg only homebrew contest. First, Second and Third place will be awarded prizes! First place winner gets to display the coveted “Beach Bash Trophy” at home for one year, which must be returned for next years contest.



If you decide to spend the weekend, you will need to make a reservation at Quintana Beach County Park with 51 waterfront acres offering tent & RV camping, a lighted fishing pier & other recreation. (979) 233-1461.

### \*Keg only Homebrew Contest

- The contest is open to all home brewers. Only home-brewed beers may be entered into the competition. Beers produced on the premises of commercial brewers including brew-on-premises establishments are not eligible.
  - Beers must be presented in full(or almost full) 5 gallon or 3 gallon kegs. Kegs must come with all dispensing equipment (e.g. CO2 tank, gas and beer lines, cobra tap, jockey box, etc.) Please attach a label to the keg stating the brewer’s name, beer style and special ingredients.
  - Entry fee is \$0.00. That’s right, FREE!
- Brewers should bring their own keg holding container. We will have a limited amount of ice available.
- All beer entries will be made available for consumption by those at least 21 years old and attending the Brewbayou Beach Bash. We encourage Visitors to come and taste.
  - Beer entries will be judged by a select panel of judges in a one round “Best of Show” fashion. Awards will be presented for First, Second and third place at the end of the judging.
  - Contact: Darrell Maudlin at [dmaudlin@hotmail.com](mailto:dmaudlin@hotmail.com) for more information.



## **March Style**

Monthly Style for November is Oatmeal Stout,  
Cat 16B, Norm talked a little about it last  
month.

## **March Topic**

I think Bill (me) is talking about why a full  
mash gives the brewer more options than  
extract brewing. You can make excellent beer  
with extract, you just have more options when  
you brew using a full mash.

(Did I NOT learn anything in the Military  
about "Volunteering?")



## **Darrell is our Competition Director**



**Brew Bayou 2016 Monthly Beer Styles BJCP 2015**

January	Cider C2	July	IPA 21A
February	Stout 20B	August	Brown 13B
March	Pils 5D	September	Amber 19A
April	Pale Ale 18B	October	Oktoberfest/Marzen 6A
May	American Wheat 1D	November	November Specialty 29,30, or any beer style that pushes the envelope
June	Porter 20A	December	Mead M1-4

**Brew Bayou 2017 Monthly Beer Styles BJCP 2015**

January	Irish Red Ale 15A	July	American Pale Ale 18B
February	California Common 19B	August	Cream Ale 1C
March	Oatmeal Stout 16B	September	ESB 11C
April	Vienna Lager 7A	October	Oktoberfest/Marzen 6A
May	Kolsch 5B	November	American Porter / Apple Wine Cider C2C
June	Am. Brown Ale 19C / Melomel (Fruit Mead) M2E	December	Fruit and Spice Mead M3A Beer-Winter Seasonal 30C

Brew Bayou is a not for profit organization dedicated to the advancement of zymurgy and is open to anyone 21 years or older.

The annual membership is \$24.00. Correspondence regarding the newsletter should be directed to Newsletter Editor, Brew Bayou [email](#).

CLUB OFFICERS	
President	Bill Tobler
Vice Pres	Tracy Knauss
Treasurer	Wayne Humbird
Newsletter	
Librarian	Mike Morgan
Competition director	Darrell Maudlin
Web Site	<a href="http://www.brewbayou.org">www.brewbayou.org</a>
Email	"Brew Bayou Question"

### High Point Brewer List-2017

Last	First	Total Points	Oct 16	Nov 16	Dec 16	Jan 17	Feb 17	Mar 17	Apr 17	May 17	Jun 17	Jul 17	Aug 17	Sep 17
Tetlow	Norm	85	15	20	20	10	20							
Zamorano	Antonio	0												
Paul	Guy	5		5										
Betczynski	Tom	0												
Tobler	Bill	0												
Kleiner	Tom	45	20			15	10							
Maudlin	Val/Adalia	60		10	15	20	15							
Chen	Wu	0												
Morgan	Mike	0												
Johnstone	Harold	0												
Stafford	Aaron/Ash	0												
Kasson	Shane	0												
Knauss	Tracy	10				5	5							
McElroy	Larry	0												
Schmidt	Don	10		10										
Griffon	John	5		5										
Snyder	Jim	15			10	5								
Young	Steve	5			5									
Warner	Tracy	0												
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Right across the street from Talk About Good Restaurant, is Coastal Welding Supply. They will refill your CO<sub>2</sub> bottles. So if you keg, you can get your bottles filled in town again. Yea!!

(Of course, they also sell welding supplies, if you use that sort of stuff)