

A little background on these CCH folks with whom we work, drink and meet.

THNX Hank

### *We few, we happy few, we Band of Brewers*

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1) When, where, why and how did you become a homebrewer?

I first tried homebrew at a friend's house in Birmingham, AL when I was just out of college. I thought it was the coolest thing ever. On a trip to New Zealand and Australia, I found out that it was a very popular hobby there, bought my first equipment, and flew home with it. My first brews were in 1990.

2) When and why did you join CCH?

Shortly after I started brewing, I found out about the club from a Deutches Haus friend. I was very nervous at first, but I didn't have any trouble getting people to try my beers. Funny how some things never change. I learned a lot really fast from these meetings and the quality of my beer went up by leaps and bounds after each meeting. Peter Caddoo, Steve Clarke, Doug Lindley, Kevin Stuart, and Wayne Rodrigue were instrumental in helping me learn how to brew.

3) Where did the club meet?

I believe my first meeting was under the Monk administration at the old Deutches Haus.

4) What equipment/supplies did you use then that you no longer use?

I don't use canned or powdered extract anymore, and I try to use stainless whenever possible. What can I say?, I'm attracted to shiny things.

5) Where geographically have you brewed?

Although I have a friend who used to brew on his ship, I was never able to do so myself. I have only brewed in the New Orleans area and California.

6) What equipment (kitchen stove-atomic reactor) have you used?

I started, like most, using a plastic bucket and the kitchen stove. I fermented in my bedroom since it was the only air conditioned space. I now use a three Keg rig with separate gas burners and a pump. Sparge water is gravity fed, and the wort is pumped from a grant to the kettle. I have been playing with the idea of a Herms system and changing to Natural gas, but have not gotten to it yet. I ferment using a conicylindrical stainless steel vessel in a standup freezer with temperature control, which is really bitchin.

7) When if ever did you go to all grain?

I started learning about whole grain brewing at the club brewoffs. The club would make 60 gallons of beer at a time at Doug Lindley's house for the Winter fest. We would make a batch of Pilsner, and another of Octoberfest to supplement the normal homebrew donations. A couple of years after I started brewing I went out on my own using a bucket with holes in it for a mash tun, and a cut down keg. Shortly after, I realized it takes the same amount of time to brew 10 gallons instead of 5, so I bought another keg, a Sawsall, a welding machine, and started building equipment. I also got an old refrigerator to ferment in. I've used buckets and false bottoms on my mash tuns, but changed to a single "Phil's Philler" style perforated tube.

8) Is there anything in your background such as occupation/hobbies/family experiences that helped you improve your technique?

I am a Marine Engineer by trade, and I am very good at fixing shit. I also come from a family of beer lovers.

9) Where are you from? If after age 10, you were local (lived within 10 miles of the directionally improbable junction of South Claiborne with South Carrolton) where were you raised?

I was born and raised on a boat yard on Long Island NY, and went to school at the US Merchant Marine Academy. I came down here after college with some buddies since it was a good place to ship out from, and much nicer to live in compared to Houston. I fell in love and that was that.

10) Who if anybody do/did you brew with?

I have brewed with many of the members at Brewoffs over the years. I have also brewed with Jack Gonzales and Gary Savelle at my house. For the most part, I brew alone though.

11) How often do you brew?

For most of my working career, I was away from home 6 months a year. I brewed when I could. Now that I am retired, I brew whenever I have an inch of space in my refrigerator to hold it.

12) Any advice for new brewers such as 3 most important things for creating a good beer?

1. Plan your brew, brew your plan. Try to stay organized have your ingredients and supplies ready before you start. It makes the brewing day go much better. Keep good records so you can duplicate good beers, tweak recipes, and identify problems.

2. Keep your equipment as clean as possible. If you have any doubts about your yeast, or any ingredient, don't use it.

3. Start off learning to make simple beers. Pale ales, stouts, and brown ales are good examples. Once you begin mastering these, the sky is the limit. If you start with a good foundation, you will be better able to expand and explore different ingredients and styles.