



BLUEBONNET

BREW OFF



DIRECTOR'S WELCOME



Welcome to the 39th Annual Bluebonnet Brewoff! It's truly an honor to have you join us for this exceptional celebration of craft and creativity in the world of homebrewing. We are fortunate to be joined by so many talented brewers, both hobby and professional brewers, including our Keynote Speaker, Michael Peticolas of Peticolas Brewing! Michael has been an integral figure in the DFW craft beer scene for over a decade, and we are excited to learn from him and share a pint (or two) this weekend. First and foremost, I'd like to extend a heartfelt thank you to our dedicated volunteers whose hard work behind the scenes makes this event possible. Your passion and effort bring this event to life year after year, and we couldn't do it without you.

A special thanks also goes out to our beer judges, who have taken the time to share their expertise and provide valuable feedback to our entrants. This year marks the first in Bluebonnet history that **every entry** in the competition was evaluated by at least 1 BJCP Certified or higher judge! Your commitment to excellence helps raise the bar for all of us in the homebrewing community.

Finally, thank you to all of the competition entrants! Your beers are the heart and soul of the Bluebonnet Brewoff. It's your innovation, dedication, and passion that make this event truly special. Here's to another great year of camaraderie, learning, and, of course, amazing beer. Cheers, and let's make this year's Bluebonnet Brewoff one to remember! — Travis Pollan
Director, 39th Annual Bluebonnet Brewoff

KEYNOTE SPEAKER



After practicing law for a decade, Michael turned to his passion for craft beer. In 2010, he enrolled in the American Brewers Guild's Intensive Brewing Science and Engineering program, wrote a business plan, and formed the Peticolas Brewing Company. The following year, he built a brewery and on December 30, 2011, Michael brewed his first batch of beer, an Imperial Red Ale called Velvet Hammer.

"Beer's Life Lessons + a Nugget of Wisdom"

CONFERENCE SCHEDULE



Friday March 21, 2025

4:30p-6:30p	Registration Desk Open	Prefunction area
5-11p	Big Thirsty Hospitality Suite	Sundance B
5:30p	Beer & Food Pairing bus departs	Hotel Parking Lot
6:30p	Denton Pub Crawl departs	Hotel Parking Lot
8-11p	Trivia at Big Thirsty	Sundance B

Saturday March 22, 2025

11:00a-2:00p	Registration Desk Open	Prefunction area
11:00a-5:00p	Big Thirsty Hospitality Suite	Sundance B
11:00a-12:00p	LSC Committee Meeting	Sundance C
12:00p-1:30p	VIP Reception and Exotic Beer Tasting	Sundance A
12:30-1:30p	Tech Talk #1 BJCP Score Sheet Tips	Sundance C
1:00p-5:00p	Cigar Clinic	Rear Patio
1:30p-2:30p	NEIPA Best Practices	Sundance C
2:30-3:30p	Tech Talk: Sours and Wild Ale	Sundance C
3:30p-4:30p	MHP Meetup	Sundance A
4:00p-6:00p	Late Registration	Prefunction area
5:00p-6:00p	Director's Welcome /Keynote	Sundance C
6:00p-7:00p	Pizza Buffet	Prefunction Area
6:30p	Stein Holding Competition	Prefunction Area
7:00p-9:00p	Awards and Door Prize Drawing	Sundance Ball Room
9:00p-12:00a	Homebrew Club Showcase	Sundance Ball Room
9:00p-10:30p	People's Choice Voting	Sundance Ball Room

Technical Talks

Creating an Excellent Scoresheet - Brandon Martin talks about creating a BJCP scoresheet that is clear, understandable, and helpful to the brewer .

Hazy IPAs: Jonathan Marut explains special techniques to brew and condition this popular style

Sours and Wild Ales: Jonathan Rollins shares best practices for these less understood styles in which they excel.

Stein Holding Competition

Many thanks to Hop and Sting for donating beer, and Brian Beyer for emcee'ing as well as crafting the awards! .

HOP&STING
BREWING CO.

Amoretti

Thank you Amoretti for donating many wonderful flavors of extracts and syrups to inspire new creative beers and meads!



PLANNING COMMITTEE CLUBS



North Texas Home Brewers Assoc.
Dallas



Knights of the Brown Bottle
Arlington/Grand Prairie



Horsemen of the Hopocalypse
Northwest Fort Worth



DENTON COUNTY
HOMEBREWERS GUILD



F O R T W O R T H , T E X A S

BENEFACTOR DONOR



There's never been a better time or place to be a homebrewer.

Whether you're a seasoned pro or just getting started, North Texas Homebrew Supply is proud to be a part of a community that's ready to support you every step of the way.

Beer, Wine, Mead, Cider, Coffee, Sake, and Kombucha.

Check us out online for great deals, monthly classes, and new products.

Learn the Science, Love the Art!

North Texas Homebrew Supply
17811 Davenport Rd #11, Dallas
469-206-6227
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Many thanks to NTHBS for allowing local brewers to drop off their entries. Many cases of entries were accepted and cared for!



PLANNING COMMITTEE/BOARD

Bluebonnet Board of Directors

Chairman Matt Morriss , Directors: Steve Brown , Walter Hodges, Jimmy Orkin, James Lallande

Director	Travis Pollan
Assistant Director	Jarrett Long
Treasurer	Mark McCurdy
Secretary	Vicki Brown
Quartermaster	Mark McCurdy
Head Judge	Mark McCurdy
Head Steward	John Bates
TABC Liaison	Steve Westrom
Data Management / BCOEM	Jimmy Orkin
Big Thirsty Coordinator	Steve Littel
Beer Wranglers	Steve Littel
Stein Holding Competition	Brian Beyer
Donation Coordinator	Reni Morriss, Brewhound, N. TX HB Supply
Beer Pairing Dinner	Chris Bradley and Chef Trosko
Hotel Liaison	Matt Morriss
Pub Crawl Coordinator	Walter Hodge
Event Registration	Reni Morriss & Susie Ballantyne
Event Photographer	Walter Hodge, Chris Simmons
Program Publisher	Vicki Brown
VIP Coordinator	Reni Morriss
Tasting Glasses	Travis Pollan & N. Texas Homebrew Supply
AV Coordinators	Brandon Martin
Door Prize Coordinator	Suzie and Steve Ballantyne
Awards Coordinators	Steve Westrom, James Lallande
Awards Delivery, Post Event Coordinator	Jarrett Long
Homebrew Showcase Coordinator	Jarrett Long
Website Maintenance	Matt Morriss, Jimmy Orkin
Social Media	Brian Street

BEER LOGIN AND JUDGES



LOG IN LOCATION

Many thanks to James Lallande and Peace Lutheran Church for generously letting Bluebonnet 2025 use the Fellowship Hall to check in beer entries.



Thank you to our Bluebonnet 2025 Judges! This event could not have happened without Head Judge Mark McCurdy, Jarrett Long, North Texas Homebrew Supply, and Matt Morris who hosted judging sessions.

- | | | | |
|---------------------|-------------------|----------------|-------------------|
| Harry Anderson | Terry Lynn Faight | Steve Littel | Michael Porter |
| Steve Ballantyne | Barry Forrest | Dave Littleton | William Rancier |
| John Bates | Amanda Garland | Amanda Long | Josh Rawls |
| John Black | Erich Gens | Jarrett Long | Jerry Richard |
| Austin Boggs | Keith Green | Gary Losonczy | Jonathan Rollins |
| Evan Brady | Mike Grover | Brandon Martin | Brian Schoolcraft |
| Rachael Brasovan | Lindsey Hall | Jonathan Marut | Charlie Scudder |
| Kevin Brooker | Taylor Hastedt | Mark McCurdy | John Shank |
| Steve Brown | Joshua Hayes | Brandon Melton | Tony Silveira |
| Vicki Brown | Carlos Herrera | Tim Mercer | John Skelton |
| Marqus Burleson | Craig Hewitt | Kevin Meyer | Steve Steinheimer |
| Justin Clark | Douglas Hicks | Maxwell Milan | Brian Street |
| Nathan Clark | Walter Hodges | Eric Morgan | Deborah Street |
| Jody Cromeans | David Johnson | Matt Morriss | Alf Syftestad |
| Bryce DeShazo | Jerry Keeney | Reni Morriss | Ronnie Tiner |
| Kathrina Desquitado | Karl King | John Mosher | Brock Tornga |
| James Duke | James Klee | Michael Moss | Mike Treadway |
| Michael Dwyer | Tierney Klee | Stacy Myers | Kim Truesdell |
| Alexandra England | Wesley Kulcak | Nathan Newcomb | Steve Wesstrom |
| Brian English | James Lallande | Terry Olinger | Matt Wilson |
| Scott Eppelman | Kyle Lapointe | Nicole Pena | James Wolfe |
| Patrick Estes | William Lawrence | Travis Pollan | Collin Zreet |

Planning Committee



Best of Show
Judges: Matt and
Reni Morriss
(Three Wide
Brewing),
Brandon Martin,
Colin Zreet
(Advanced Cice-
rone),
Travis Pollan





ENTRY DROP OFF PARTNERS

Many thanks to the partners who served as shipping destination and dropoff/pickup locations. Bluebonnet Brewoff could not exist without your gracious agreement to handle what adds up to four pallets of beer in case boxes!



BLUEBONNET AWARD HISTORY

Homebrewer of the Year

- 1999 Tim Nagode
- 2000 Wes & Nancy Sampson, Mark Wedge
- 2001 Wes & Nancy Sampson
- 2002 Richard Dobson
- 2003 James Paige
- 2004 Mike Heniff
- 2005 Dennis Evans
- 2006 Richard Dobson
- 2007 Richard Dobson
- 2008 Richard Dobson
- 2009 Jeff Oberlin
- 2010 Jeff Oberlin
- 2011 Jeff Oberlin
- 2012 Mark Shoppe
- 2013 David Rogers
- 2014 David Rogers
- 2015 Jeff Oberlin
- 2016 Jeff Oberlin
- 2017 Jeff Oberlin
- 2018 David Rogers
- 2019 Fred David
- 2020 Jeff Oberlin
- 2021 David Rogers
- 2022 Mark Rendon
- 2023 Mark Rendon
- 2024 Eric Heinz, Kyle Autry

Team Homebrewers of the Year

- 2010 - David and Michelle Darity
- 2011 - Dave and Michelle Darity
- 2012 - J&J Brewcrew
- 2013 - Jeff Poirot & Thomas Anderson
- 2014 - Sean Vreeland and Mike Treadway
- 2015 - Pete Walden and Greg Etzel
- 2016 - Sean Vreeland and Mike Treadway
- 2017 - Mike Treadway and Sean Vreeland
- 2018 - Clifton, Colten and Barney Ellis
- 2019 - Jeff Poirot and Nicholas McCoy
- 2020 - Sean Vreeland and Mike Treadway
- 2021 - Jeff Poirot and Nicholas McCoy
- 2022- Sean Vreeland and Mike Treadway
- 2023 Damon Lacey and Jason Joy
- 2024 Eric Heinz and Kyle Autry

Club of the Year /Bluebonnet Award

- 2010 - North Texas Homebrewers Association
- 2011 - Austin Zealots
- 2012 - North Texas Homebrewers Association
- 2013 - North Texas Homebrewers Association
- 2014 - North Texas Homebrewers Association
- 2015 - Cap and Hare
- 2016 - Cap and Hare
- 2017 - Bay Area Msshtronauts
- 2018 - Cane Island Alers
- 2019 - Ninja Homebrewers
- 2020 - North Texas Homebrewers Association
- 2021 - North Texas Homebrewers Association
- 2022- North Texas Homebrewers Association
- 2023 North Texas Homebrewers Association
- 2024 Ninja Homebrewers



Thank you Yakima Chief for yearly hop donations!

BLUEBONNET AWARD HISTORY



Best of Show

1999 Robert Wietor
2000 Jim Layton
2001 Richard Dobson
2002 Bob Carbone
2003 Beer Steve Haney
2003 Mead/Cider Richard Dobson
2004 Beer Mike Heniff
2004 Mead/Cider Kurt & Kathy Stock
2005 Beer Dean Domec
2005 Mead/Cider Kelly Harris
2006 Beer Rob Kolacny
2006 Mead/Cider Mark A. Wedge
2007 Beer Jonathan Goudy
2007 Mead/Cider Chris Owen
2008 Beer Jason Lyon
2008 Mead/Cider Michael White
2009 Beer Darryl Kochaniec
2009 Mead/Cider Richard Dobson
2010 Beer Philip Rose
2010 Mead/Cider John Jurgensen
2011 Beer Tony Tielli
2011 Mead/Cider Cesar Gonzalez
2012 Beer Mike Haws
2012 Mead/Cider Mike Haws
2013 Beer Lee Friske
2013 Mead/Cider Jeff Reilly
2014 Beer Sean Vreeland/Mike Treadway
2014 Mead/Cider Jeff Oberlin
2015 Beer David Toups
2015 Mead/Cider Jeff Oberlin
2016 Beer Grant Chandler
2016 Mead Jeff Oberlin
2017 Beer Karl King
2017 Mead Cindy Oberlin
2018 Beer Janine Weber
2018 Mead Cindy Oberlin
2019 Beer Eric Heinz and Kyle Autry
2019 Mead Jeff Oberlin
2020 Beer Mark Rendon
2020 Mead Jeff Oberlin
2021 Perry Cindy Oberlin
2021 Beer Karl King
2022 Beer Keith Wright
2022 Mead Matthew Mead
2023 Beer David Rogers
20242023 Mead Cindy Oberlin
20252024 Beer Randy Daily
2024 Mead Dan Acheson

Lifetime Achievement Award

2011 “Just Dave” Girard, Steve Wesstrom
2012 Steve Hacker, Kelly Harris
2013 Brian Schoolcraft, Rob Stenson, Mark Wedge
2014 Richard & Jane Dobson, Sue David, Carolyn Hacker
2015 Fred David, Don Trotter, Brad Berven, Jamison Kirmser
2016 James Dorman
2017 Matt Wilson
2018 Mike Grover
2019 Steve Brown, Vicki Brown
2020 Jimmy Orkin
2021 James Lallande
2022 Danny Kocurek
2023 Kyle LaPointe
2024

Pro-Am Brews

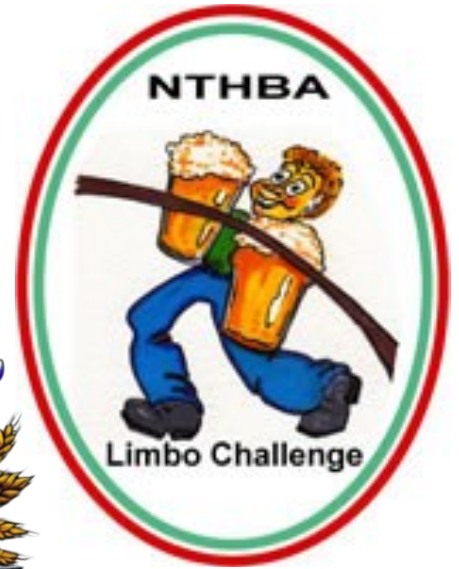
2015 David Toups American Amber “ProAm(ber)
with Pro Rabbit Hole
2016 Brian Schoolcraft Eisbock “School of Bock”
with Pro Rabbit Hole Brewing
Robert Brown Schwarzier “Skroob’s Black Lager”
with Pro Rabbit Hole Brewing
2018 Justin Holman “Comrade Snark” Russian Imperial Stout
with Pro Rabbit Hole Brewing
2019 Phillip Verdiek “Gose Encounters” with Pro Rabbit Hole
2020 Gary Bruns “Black Forest II” Schwarzbier
with Pro Hop Fusion
2021 Douglas Hicks with a Biere de Garde (pro Hop Fusion)
Robert Brown - American Porter (Cowtown Brewing)



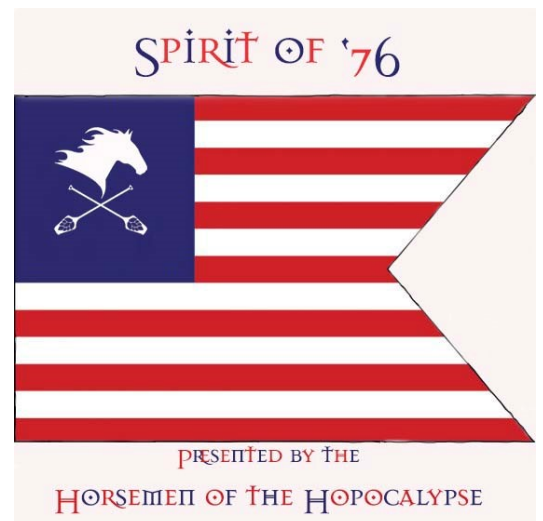
Walker Honey Farm is donating a gift certificate for each mead stein winner to choose a gallon of honey.



LONE STAR CIRCUIT



Big Batch
Brew Bash



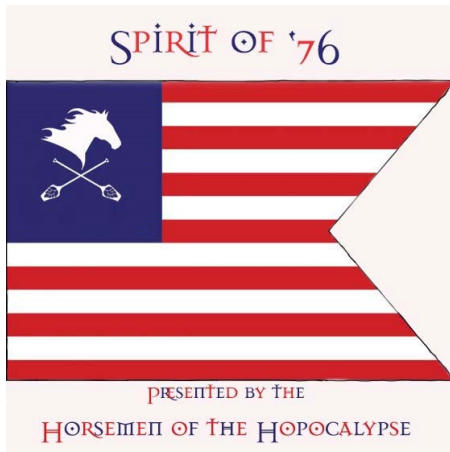
NORTH TEXAS HOMEBREW CIRCUIT



North Texas Homebrew Circuit
Presents



Homebrew Madness
Bracket Challenge



TEXAS REDCOAT
CHALLENGE





PUB CRAWL, BEER DINNER, DOOR PRIZES

Denton: Depart from lobby 6:15; Drop off at Town Square, multiple choices in walking distance. Food available in multiple places.



Join us Friday for the 6-course gourmet meal crafted by Chef Dave Trosko, with each course paired with Peticolas Brewing beers and guided by Michael Peticolas. Bus will depart the hotel at 5:30 to get to the venue, and the dinner is expected to begin at 6:15.

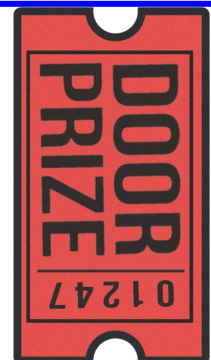
Course 1: **Bacon on the Bone**– Bacon Cured Pork Spare Rib, maple bourbon glaze, pickled carrot. Paired with *Thrilla in Brazilla IPA*

Course 2: **Scotch Devilled Egg**– Preserved Egg, Scottish Ale egg mousse, Balsamic redux, Beer Braised Sausage, Crispy Onion. Paired with *Great Scot! Scottish Ale*

- Course 3: **Pork Belly Lolli-Pop**– Bacon wrapped sous vide pork belly, hickory smoked apple compote, braised greens, pickled mustard seed. Paired with *Velvet Hammer Imperial Red*
- Course 4: **Foie de Poulet Crostini**– Chicken Liver Pâté, sourdough focaccia, candied lemon, chervil. Paired with *Match Day Pale Ale*
- Course 5: **Tamalé Bolognese**– Genovese Basil Pesto Masa, Brisket Bolognese, Parmesan Cream Sauce. Paired with *Irish Goodbye Irish Red Ale*
- Course 6: **Bourbon Butter Bread Pudding**– Brioche, dried cherry, orange peel, angostura bourbon caramel sauce, whipped cream. Paired with *The Usual Cocktail Beer*



Door Prizes– The two paths:
We had so many high interest high dollar donations this year, so we are having two door prize pools: Regular fun stuff, and BIG fun stuff. Regular tix \$1 each, or buy 5 get one free; major stuff tix \$5 each





BREW HOUND



Maisie, the shop dog and PR hound has passed. We were in mourning for a while. Recently Brody became the new BrewHound in training as of March 4. He's a shelter dog and will need some time to adjust to his new situation but we will work it out. We are celebrating 10 years in business this May!! Thank you to all our customers.

Chris Bart

8808 Camp Bowie West, #160
Ft. Worth, TX, 76116 817-615-9551



Many thanks to Chris Bart for BrewHound's very generous donations, for coordinating many vendor donations, and for collecting entries by local brewers!



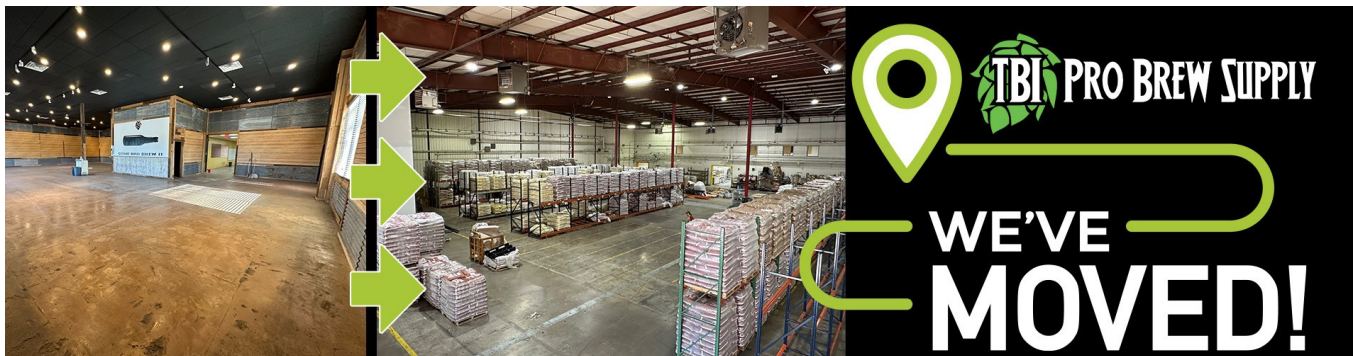
BENEFACTOR DONOR



RahrBSG has been an annual major supporter of the Bluebonnet Brewoff and the homebrew community. This year their donation included oak spirals, many yeasts, nutrients, wine and cider kits, a Grainfather GF30 conical fermenter, and a Grainfather glycol chiller!

RahrBSG





Bluebonnet Brewoff could not happen without the strong community support offered by TBI Pro Brew Supply. Not only did they act as a shipping destination, with a “massive” increase in shipped entries this year, they allowed us the space, and also donated manpower and equipment to make the “massive” move happen!





BENEFACTOR DONOR



Bluebonnet Brewoff wants to give special recognition to our hops donors who have been so generous and so consistent since the beginning! Their mission:

We stand behind our product and take every step necessary to ensure that our hops live up to the high standards maintained by our Puterbaugh Family. We currently grow 19 different hop varieties, but we are always expanding and looking toward the future. As growers, we provide hops that are dried at precise temperatures and handled with genuine care. Our hops are kept in cold storage year-round here on our farm until delivery direct to you. The Hops Direct stencil on your order is our guarantee that you are receiving our highest quality hops straight from our family to you and yours .





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BREWING CO. & TAP ROOM

THREEWIDE
BREWING CO. 6 Pkts
12oz
HIGH GROOVE
IPA
ALE BREWED WITH RYE

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Drink Beer

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LIVE WIDE Open

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BENEFACTOR DONOR

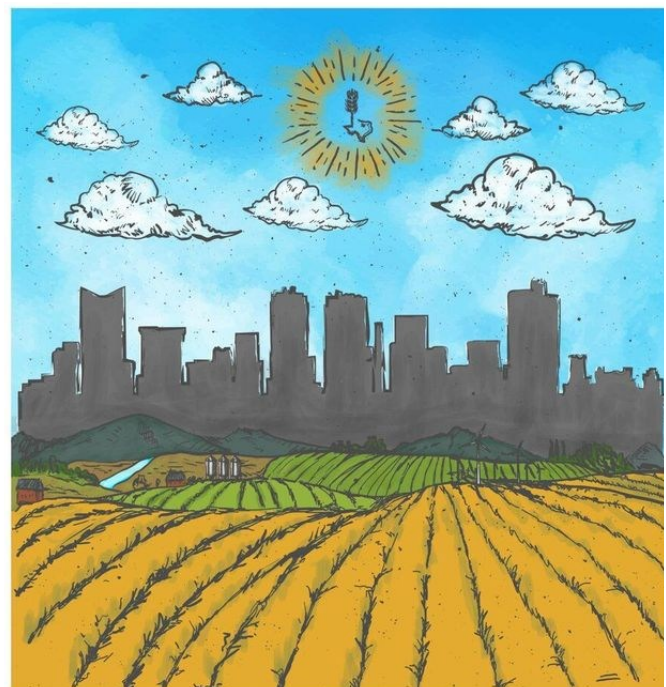
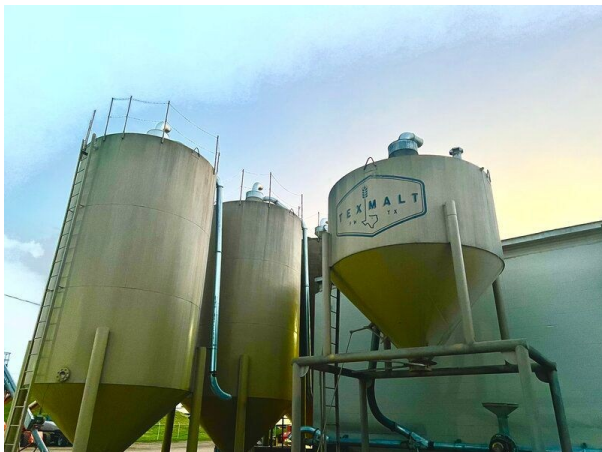


Our international reputation as a leading supplier of quality hops has been achieved by consistently satisfying customer needs. With more than 170+ years of hop growing expertise, Hopsteiner understands that quality starts in the hop yards. Our products include a wide range of hop varieties from around the world. Including new experimental hop varieties, hop oils, hop extracts, downstream products, and beyond. Our most valuable resource, however, is our team whose experience, competence, and expert support are the pillars to our foundation of success. We are committed to providing the best products with the best service and we invite you to grow with us.

BENEFACTOR DONOR



Chase and Austin founded TexMalt in 2015 to become a part of the industry they appreciate so much. As they both often explain when asked why they started a malt house- “Texas craft beer and spirits deserve and should demand high quality, locally farmed and malted grains. Currently, the only thing local about most of these products is the water they use.” TexMalt’s mission is to partner with breweries, distilleries, and farmers to produce quality malted grains. These efforts help provide the farming community with a new cash crop, as well as put the “local” in craft beer and spirits.



TEXMALT
TEXAS FARMS. TEXAS MALT.



PATRON DONORS

Thank you to Kettle and Keg for acting as a drop off location for our entering brewers in far North Texas!



HOP & STING
BREWING CO.



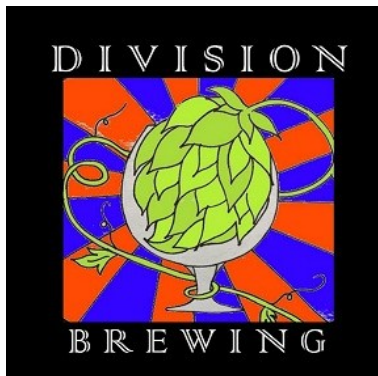
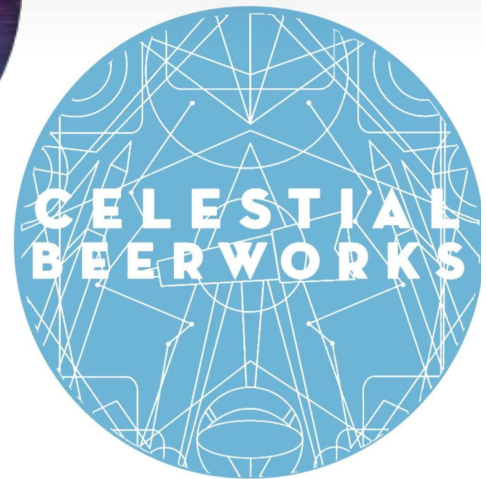
Hop and Sting not only provided their craft brew for Big Thirsty, they also provided the many liters of beer for the Stein Holding Competition

PARTNERS AND SUPPORTERS



SPIKE

It's Brew Day





BIG THIRSTY DONORS



VIP EVENT DONORS



PATRON DONOR



Peticolas Brewing and Michael Peticolas, the founder, have truly given us opportunity to make this year's Bluebonnet Brewoff a very special, local, exciting event. The beer dinner menu was developed based on the beers Peticolas crafts. He also will deliver the keynote remarks before the awards ceremony. Many thanks, Michael!



PATRON



PEOPLES CHOICE

People's choice voting

Cast your vote for the club that brought your favorite beer, mead, or cider! There will be a 1 hour and 30-minute countdown timer started following the awards ceremony presentation. You will have this time to walk around and sample all the beverages and use the provided poker chip to cast your vote. This year there will be a 1st, 2nd, and 3rd place people's choice award along with a best club bar award. 1st place will also take the traveling trophy home with them to be returned at next year's Bluebonnet.



Big thanks to Chris @ BrewHound and Eric@NTHBS for your tireless support of the homebrewing community! Your donations and dedication to furthering the hobby is greatly appreciated.

Thank you to the Three Wide family for donating the use of a refrigerated truck and meeting space all year! Committee meetings became something to look forward to knowing they were held at Three Wide. The planning committee is very appreciative of all our partners!



THREEWIDE BREWING CO. & TAP ROOM

FIND US HERE!

16230 THREE WIDE DRIVE
FORT WORTH, TX 76177

TEXAS MOTOR SPEEDWAY

114

35W