



# THE FOAM RANGERS Newsletter Urquell

You Paid Your Dues So Here's Your News!

May 2006 - Volume 26 Pints - Issue 5

## Sean Lamb's "Smashing" Success Comes At A Price

By "Titanic" Bob Daugherty

Last March, while attending the Bluebonnet Brew-Off Competition in Dallas, longtime Foam Ranger Sean Lamb shocked witnesses by smashing a beer glass on his forehead. Joe Lindsey, one of numerous witnesses, relates the series of events: "We had just left the RRRRRRRRAAAHR Brewery\* and were on the Arlington Pub crawl bus. Some poor guy had just ralphed all over his seat. I guess the \$10 BBQ did not sit well with him. His girlfriend cleaned it up for him and sawdust was everywhere! Now that's some woman that would do that for her man, but I digress.... We stopped at Blubar\*\* and Andrew [Sheridan] had managed to 'liberate' some Affligem\*\*\*

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Sean Promoting "Safe Smashing"

## Out (of) The Wazoo

By Rob Kolacny,  
 Grand Wazoo



Welcome to May! On the Foam Ranger calendar, May means Bocks. And for some reason, the May Foam Ranger meeting is one of the most poorly attended meetings! Why is that? Bocks are big, malty and alcoholic – sounds like a Foam

Ranger beer to me! So, I am not really sure why the Bock meeting is not that popular. It may be because we don't have very many commercial examples of this style in the Texas market. We only get a few imports and there just aren't a whole lot of craft brew versions.

T-Bob and I found this out the hard way. As Secondary Fermenter last year, I was

warned about the low Bock count issue. I kept an eye out for Bocks all year and even had a few folks bring us back some from their vacations to far away and exotic places. But that wasn't enough. I had to miss the May meeting last year in order to attend the 2005 Sunshine Challenge and T-Bob stood in for me.

According to T-Bob, that meeting was a disaster! There wasn't much to sample and what was there, went quickly! He vowed to not let that happen on his watch! Because of this and based on the Beer of the Month selection thus far, I don't think we will have a shortage of beer! T-Bob has basically turned the May Bock meeting into a dark lager meeting. This should easily meet our drinking needs! Rumor has it that Bigfoot has been re-classified as a dark lager for this meeting!

So, come out and see what T-Bob has in store for us this time!

Now on to other news...

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**May Meeting:**

**Friday,**

**May 19th**

**8:00 p.m.**

**at DeFalco's**

**The Brewletter Urquell**  
**Official Organ of the**  
**Foam Rangers Homebrew Club.**

**Grand Wazoo:**

Rob "No Potluck" Kolacny  
 wazoo@foamrangers.com

**Secondary Fermenter:**

Bob "Fambly Guy" Daugherty  
 secondary@foamrangers.com

**Scrivener:**

Sean "Smasher" Lamb  
 scrivener@foamrangers.com

**Purser:**

Jim "Going to Rio" Youngmeyer  
 purser@foamrangers.com

**Competition Coordinator:**

Scott "Just Plain Gone" DeWalt  
 competitions@foamrangers.com

**Bozo Head of Special Events:**

Scott "Mr. Mentor" Birdwell  
 stupidtoad@foamrangers.com

**Was Waz:**

Ed "Mr. AHA Regionals" Moore  
 waswaz@foamrangers.com

**Brewletter Staff and Other Slaves:****Editor:**

Bev "Brewer-To-Be" Blackwood  
 editor@foamrangers.com

**Photos By:**

Emil "Big Flirt" Campos  
 Kehn "Blue Boy" Bacon  
 Tom "Phorgotten Photos" Witanek

**Webmaster:**

Beto Zuniga  
 webmaster@foamrangers.com

**Mail Guru and Unix Geek:**

David Cato  
 dcato@crunchyfrog.net

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So by now you all know MY big news, that I'm going to be brewing for Saint Arnold. It's going to be a real challenge, moving from a desk to a physically challenging job in an unconditioned workplace. On the other hand, if I survive my first summer, I should be good to go for years to come.

I want to thank Scott Birdwell for sharing his brewing knowledge so freely with me, Steve Moore and Phil Endacott for getting me into the Rangers and Brock Wagner for having the faith necessary to hire a homebrewer! I look forward to brewing great beers for everyone.

# Sean Survives Meeting To Ride!

By  
**Sean Lamb,**  
**Scrivener**



The general membership meeting of the Houston Foam Rangers was held at DeFalco's Home Wine and Beer Supplies at 8715 Stella Link in Houston. The brown ale and strong ale aficionados and post-

Bluebonnet Brewoff gloaters began to trickle in around 8:00 PM. They shared a few of the tasty homebrew offerings, enjoyed the wonderful beers (I always wonder what makes people actually pay for Newcastle Brown ale) and made the usual chit-chat around the wonderful offerings at the food table.

They waited for the pearls of wisdom to fall from the lips of Grand Wazoo, the leader of the Triumphant Foam Rangers. Pointing to the Bluebonnet Trophy as it was hoisted onto the counter, he declared "You can drink out of it if you want!", Wazoo Rob Kolacny started the business end of the meeting around 9:15 PM. He reminded everyone to help out with the AHA National Homebrew Competition judging that was then hanging like a veritable Damocletian sword over Was Waz Ed Moore. (That time has passed – the beers were judged successfully and many Foam Rangers were rewarded with being sent on to the final round of judging). A second of silence (or was it just a communal sip of beer?) was held for all of the brain cells that died at the camp out. Stuart "George" and Sandy West were responsible for arranging the cerebral massacre at the Bluff Creek Ranch in Warda last month.

Two opportunities for Foam Rangers to show off their brewing prowess were on the Waz's announcement list. Kolacny encouraged Foam Rangers to enter the Iron Mash competition that will be held at the Rahr Brewing Co. in Fort Worth at 8:00 AM on Saturday June 10<sup>th</sup>. Get a team together and register at <http://www.capandhare.net/> as soon as brewerly possible. The other event is the Big Batch Brew Bash to be held at St. Arnold on Sunday, June 4<sup>th</sup>. Your Imperial IPA entries are due on May 26<sup>th</sup> at your favorite homebrew shop. Mike "Beeriac" Heniff was planning on brewing

the weekend after the meeting, and you should have brewed too!

The Waz then recognized the Foam Rangers (including your humble Scrivener) who were then planning on riding in the MS 150 bicycle tour the day following the meeting. He encouraged everyone to contribute to their favorite rider and to give me Barleywine in order to "carbo-load" for the ride.

The next order of business was to encourage everyone to come out and join Steve "I Am NOT A Putz" Moore when he leads the club brew-in for May. (Note: due to the Art Car parade, Steve has moved his brew-in to Saturday, May 27<sup>th</sup>). The Waz was planning to help with the "blow the cobwebs out of the Brew Monkey" brew day planned for May 5<sup>th</sup>.

The Wazoo had brought some birthday cards that he asked everyone to sign for Fred Eckhardt's 80<sup>th</sup> birthday. Several were available for your enscribing pleasure. The Grand Wazoo then tried to read off all of the Foam Rangers who won at the Bluebonnet Brewoff, but he was soon drowned out by a band of Vikings seated at the back of the room who had begun to sing a song about SPAM, SPAM, SPAM, SPAM.

Lastly, everyone was encouraged to participate in the National Homebrew Day event that was to take place at the St. Arnold brewery on May 6<sup>th</sup>.

After the excitement of the business meeting, there was only one thing to do – continue to drink the beer of the month and buy your raffle tickets and encourage Bill Shirley to make it to more meetings by rigging the raffle (Editor's note – "Wild Bill" once ran "The Places to Get Good Beer In Houston" web site. He started it right around the time that Al Gore invented the internets after le fin de siecle.). To tell you the truth, I don't know much of what happened after that because I left. I had a bike ride to get to the next day, didn't I?

The Foam Rangers officers meeting for the month of May was held at the Stag's Head pub (<http://www.stagsheadpub.com/>) at 2128 Portsmouth in Houston. The only topic of discussion was Dixie Cup planning. This single topic was required due to some unprecedented changes in plans that are being considered by the Dixie Cup Head Honcho Scot Dewalt. Ask Scott or the Grand Wazoo if you want to know what's up.

# Darth Lager & Da Bock Fambly!



By  
**"Titanic Bob"**  
**Daugherty**  
**Secondary Fermenter**

*One of my goals this year as your Secondary was to have an example of each BJCP style of beer presented at our meetings. For this month's meeting I added a couple*

*of styles that I felt would fit in with Bocks. I hope this saves us from having the worst of all occurrences: premature beer meeting termination as happened last year when I filled in for Rob. So in addition to Bocks (Maibock, Hellesbock, Traditional, Doppelbock and Eisbock) I have added Dark Lagers (American, Munich Dunkel, and Schwarzbier)*

## Darth Lager Fambly

We first will begin with Steve Moore's favorite: American Dark Lager. To most homebrewers this beer is relatively unexciting. It features little malt or hop aroma/flavor/bitterness and can exhibit some green apple or DMS aromas. As the name suggests, it is deep amber to dark brown (sometimes due to the use of coloring agents—The horror! The horror!) As far as flavor goes, you should get some sweetness and maybe some caramel, coffee, molasses, cocoa if the brewer was overly ambitious. Carbonation can be high! The nearby Shiner Brewery's Bock was the one of the first to brew this style and many have cursed them frequently since. We will have some of their product as well as the Philippines' San Miguel Dark (drink it and you will feel like a US Marine), and Warsteiner (Not Really A) Dunkel.

We will next proceed to Munich Dunkels. Though it might look like a Dark American Lager (with some red highlights), you should notice serious Munich malt sweetness in aroma and taste. There should also be a toasted bread like favor/aroma and maybe some toffee, chocolate, caramel, even nut aroma and flavor. However, it should not be cloyingly sweet or too caramelly. Hops are present just enough to balance the malt. We will be serving Dinkel Acker Dark, Hacker (I Don't even Know Her!) Pschorr Munich, and Paulaner Original Munich. Apparently the old Kreische ("You Know It Ain't Easy")\* Brewery in LaGrange (near where the club had its recent camp out) made a Dunkel like beer that

I intend to brew for next year's camp out.

Next we will offer one of the few examples of "Trust in the Schwarz" bier or black beer. Some believe these originated from Dunkels. Others see them as sort of a Black Pilsner. However, despite the name these aren't really black but more dark brown. They are less malty than Dunkels and have a bit of roasty (but not burnt) flavor/aroma. Toasty Munich malt should also be apparent in both taste and aroma. Flavor/ bitterness hops are more apparent in these beers than in any others in the Dark Lager famby. The roastiness (usually accomplished with Carafo malt) helps these beers finish dry. These beers are very popular in Japan but the only a few are available. One is Kostritzer which we will serve. Another is DFW's Rahr's (the official brewery for Pirate's Day) Ugly Pug Black lager. I also am trying to get some Asahi (Insert whatever name they are currently calling it) Black beer if I can find some. I plan on brewing one this summer and naming in honor of World War I General John "Black Jack" Pershing. Get it? Here's the Dark Lager famby's stats:

	D. Lager	Dunkel
<b>OG</b>	1.044-1.056 1.046-1.052	1.048-1.056
<b>FG</b>	1.008-1.012 1.010-1.016	1.010-1.016
<b>IBU</b>	8-20 22-32	18-28
<b>SRM</b>	14-22 17-30+	14-28
<b>ABV</b>	4.2-6% 4.4%-5.4%	4.5-5.6%

## Getting Your Goat (Bocks)

Significant maltiness (and alcohol!) characterizes bocks. We will begin with the lighter colored Spring or Maibock/ Helles bocks. As the name suggests, these were brewed for May festivals and are light in color. Toasty Vienna and Munich malts are blended with pilsner malts but few melanoidins (keeping color light) are present. Caramel as well should be kept low. Like most bocks, hops in Spring Bocks are low in aroma and flavor but more noticeable in bitterness than

**(Continued on page 8)**

## Beer of the Month

### Calendar

- ☆
- January 19th, 2007  
Porter & Stout  
☆
- February 16th, 2007  
Barleywine & Holiday Beer  
☆
- March 9th, 2007  
Belgian Ales & Lambics  
☆
- April 20th, 2007  
Brown, Old, Scotch & Irish  
☆
- May 19th  
Bocks, Dark Lagers, Dunkel  
☆
- June 16th  
Wheat, Wit, Fruit & Rye  
☆
- July 21st  
Light Lagers & Ales  
☆
- August 18th  
Pale Ale, Bitter & Steam  
☆
- September 15th  
Oktoberfest & Smoked  
☆
- October 19th - 21st  
Dixie Cup XXIII  
☆
- November 17th  
I.P.A. & Ambers  
☆
- December 10th  
Homebrewer's Xmas Party

**Foam Ranger Events****May**

**May 19**  
May Meeting  
*DeFalco's*

**May 20**  
Celtic Brew Off Judging  
*Arlington, TX*

**May 26**  
Big Batch Brew Bash  
Entries Due  
*DeFalco's*

**May 27**  
Brew-In by Steve Moore  
*DeFalco's*

**June**

**June 3**  
Celtic Brew Off Awards  
*Arlington, TX*

**June 4**  
Big Batch Brew Bash  
*Saint Arnold*

**June 10**  
Brew-In by Joe Lindsey  
*DeFalco's*

**June 10**  
Iron Mash  
*Dallas / Ft. Worth, TX*

**June 11**  
Officers Meeting (3:00)  
First Sunday (4:00)  
*Two Rows*

**June 16**  
June Meeting  
*DeFalco's*

**June 22-24**  
AHA National  
Homebrew Competiton  
*Orlando, FL*



**By Scott DeWalt,**  
**Competition**  
**Coordinator**

Another great month for the Foam Rangers. Ed Moore did a fantastic job with the AHA South Regionals considering what he

had to work with: a "bunch of pub-crawling drunks!" Once again the Foam Rangers kicked some tail:

**Bev Blackwood:**

1st place Stout  
2nd place Amber Hybrid

**Jeff Reilly:**

1st place English Pale Ale  
1st place English Brown Ale  
3rd place Strong Ale  
2nd place Smoke Flavored and Wood Aged

**Rob Kolacny:**

3rd place English Pale Ale

**Mike Heniff:**

2nd place IPA  
2nd place Strong Ale

**Allen Landon:**

2nd place German Wheat and Rye Beer

By the time of this publication, two more competitions will have happened: [Brewers United for Real Potables \(BURP\)](#)'s The Spirit Of Free Beer, and the Austin Zealot's Homebrew Inquisition. Stay tuned for those results.

We have several upcoming events that need your entries:

**The Aurora Brewing Challenge**

(<http://www.ehg.ca/>) will be packed and

## Join the Foam Ranger E-mail Lists!

**By Dave Cato,**  
**List owner**

In the example that follows, LISTNAME should be one of these mailing list names: **foam-rangers**, **foam-rangers-announce**, or **houston-homebrewers**. Replace LISTNAME with the *actual name* of the list when subscribing!

To subscribe to one (or more) of these lists, send the single line:

**subscribe LISTNAME**

in the body of an e-mail message, in *plain*

shipped during the meeting this month. If possible, have your bottles ready to go and, if you have the material, packing them before the meeting will save much time and effort. Remember, Friday, May 26 is the last day to enter your Imperial IPA for the **KGB's Big Batch**. The event will be held at St. Arnolds on June 4<sup>th</sup>. The winner of this event not only garners 8 points in the Lone Star Circuit (<http://lonestarcircuit.com>) but gets to see their beer released as a St. Arnold's Devine Reserve brew.

The next stop on the Lone Star Circuit (<http://lonestarcircuit.com>) happens the day before the Big Batch – **The Celtic Challenge**. The Foam Rangers entered huge this year – at over sixty entries. Thanks to everyone who showed and help pack for this contest. Not only did we send a lot of beer north, we had a great time during the pack an ship. The Foam Rangers currently lead in the Lone Star Circuit for the coveted Homebrew Club of the Year. As of now, the Foam Rangers have a combined total of forty points; however, the The Cap and Hare Homebrew Club is close behind with thirty-three. Let's hope we pad our lead going into the Big Batch and with our impressive entry count at the Celtic Challenge.

Now is the time to start thinking about what you'll have to enter for the Bay Area Mashtronauts' **Lunar Rendezbrew**. This is also an important leg of the Lone Star Circuit. The Lunar Rendezbrew will happen July 29<sup>th</sup> with the entry deadline a fast-approaching July 5<sup>th</sup> (actually, the July 5<sup>th</sup> date is the last day for late entries). Rumor has it judging will be done someplace other than the Outpost Tavern.

So get brewing! And remember, you can't win if you don't enter.

*text* (make sure the message is not sent in HTML or RTF format) to:

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## This Month in Foam Ranger History

By Sean Lamb, Club  
Historian (Sorta)

## 20 Years Ago:

### In the Newsletter:

Held Friday May 16<sup>th</sup> at an undisclosed location. The Beer of the Month was bocks, with Shiner, Schoenling and Augsburger holding down the American end, and Eggenberger Ur-bock, Spaten Franziskus Heller, Paulaner Ur-bock, Spaten Optimator and Paulaner Salvator holding down the Continental end

### At the Meeting:

No record available.

### Other Events:

The "Fourth Annual" pub crawl was run, attracting almost 80 riders and putting some cash into the club coffers.

## 15 Years Ago:

### In the Newsletter:

Grand Wazoo Lou Carannante announced the date for the 10<sup>th</sup> anniversary party for the club. The Newsletter featured "Guerilla Brewing: Strategy and Tactics for Homebrew Competitions" by Eric McClary of the Washoe Zephyr Zymurgists and reviews of Maggie Mae's and Elvia's Cantina were included in Sean Markham's "Gallopings Suds Sucker" column.

### At the Meeting:

The May meeting was held at David and Susan Diehl's house in Champions Forest. Keith Florian Klemp gave a presentation on yeast culturing. The Beer of the Month was "Dark/Vienna Lagers" with 5 examples being served – Sam Adams lager, Dos Equis, and HofBrau, EKU and Paulaner Octoberfest beers.

### Other Events:

The "annual" Pub Crawl was held, with stops at the Crown and Serpent, Mucky Duck, Munchies and the Black Forest. Darts night was held at the Mucky Duck. Dave Wessendorf, Bob Gayle and Michael Newton join the club.

## 10 Years Ago:

### In the Newsletter:

Grand Wazoo Wes Woods encourages participation in the "Jennings LA-Tex Rendezvous" that Steve Moore is organizing. Secondary Karel Chaloupka announces that he is moving to Denver and that Larry Mayhew will take over for him instead of writing about Bock beers. Was Waz Autumn Woods checks in with a letter from Oregon, encouraging everyone to enter the Dixie Cup and "Do it for revenge". The Central Florida gang continues with the picture postcards, this time the Dixie Cup is crushed by a crushed by a huge truck tire.

### At the Meeting:

The May meeting was held at the "new" DeFalco's on Robinhood. Scott Birdwell poured bitter from his beer engine. The Littlewoods brought the big mug from the Bank Draft and made Wes Woods, the Grand Wazoo, drink it all up.

### Other Events

The Foam Rangers web site went up at [www.foamrangers.com](http://www.foamrangers.com). The "Jennings LA-Tex Rendezvous" takes place the 18<sup>th</sup> and 19<sup>th</sup>.

## 5 Years Ago:

### In the Newsletter:

Grand Wazoo Bev Blackwood hands down an edict about raffle ticket sales, recounts his trip to New Orleans for the Crescent City Challenge and gets into the details of "shotgunning" beers as competition entries. Secondary Jimmy Paige extols the virtues of Bock beers, including recipes for Doplebock and Maibock.

### At the Meeting:

Held at DeFalco's on Stella Link. Due to Bev traveling to the Sunshine Challenge in Florida and Jimmy being detained, Purser Kehn Bacon took over the meeting. We had three corny kegs— Mark Muckelroy brought his Scotch ale, Troy Sterns brought a bock and Kehn Bacon brought his Maibock

### Other Events

Steve Moore attends the Sunshine challenge and accepts awards for the Sly Bastards (1<sup>st</sup> IPA and 2<sup>nd</sup> APA), Joe Lindsey (1<sup>st</sup> American Barleywine) & Bev Blackwood (3<sup>rd</sup> American Barleywine.)

# Brewers Assistance Program

*Need help brewing?*

*Contact one of the following Foam Ranger members:*

**Bev Blackwood**  
713.432.1248 (H)  
713.927.4832 (C)  
*Before 11:00 p.m.*

**Mike Heniff**  
281.204.4617 (W)  
281.723.6357 (C)  
*Before 9:00 p.m.*

**Rob Kolacny**  
979.532.8056 (H)  
979.532.1932 (W)  
979.533.1173 (C)  
*Before 10:00 p.m.*

**Joe Lindsey**  
409.925.4664 (H)  
409.763.2366 (W)  
*Joe Never Sleeps*

**Jimmy Paige**  
281.894.0307 (H)  
832.576.6191 (C)  
*Before 10:00 p.m.*

**Ron Solis**  
281.799.8427 (C)  
*Before 9:30 p.m.*

Please respect their stated time preferences when calling!

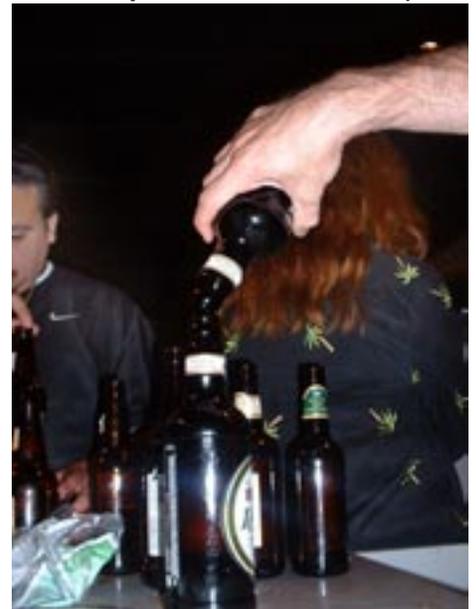
**DeFalco's**  
713.668.9440  
*Business Hours only*

You know Anne, men really dig a chick in a big foam hat.



With a "Reddi-Blow" tank, you have to wonder what Jason is smiling about.

It's from A.B... It HAS to be good, right?



Making a little extra "bock" for the May meeting!

# FOAM RANGER

I hereby crown myself King Wort Chiller!



And people wonder why DeFalco's employees hate the Saturday after a meeting!



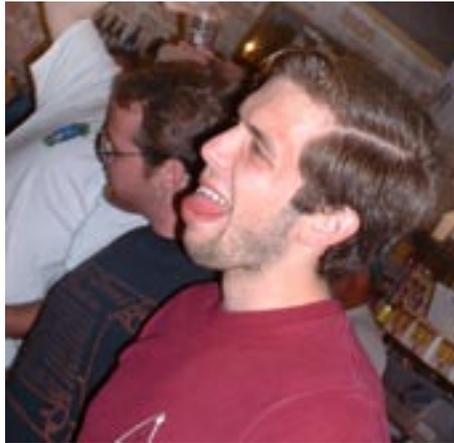


Someone really likes his new Duvel tray...

I can pay my dues in Canadian dollars, right?

# FOTO PAGES

Dang, I wish I had put MY outline down on the pavement!



A pinch of hops between your cheek and gum...



National Homebrew Day at Saint Arnold



Foam Ranger Riders relax on Saturday night at the Saint Arnold tent



Rain? You wimps can't brew in the rain?



Joe, or at least his outline, lives every male Foam Ranger's dream...

(Continued from page 3)

in other family members. The pilsner malt makes some DMS acceptable and the higher than average alcohol can give a warming effect. Some brave souls use decoction but great care must be taken to not darken the beer substantially. Think of it as a strong Munich Helles! These are getting hard to find but Brewer-In-Waiting Bev Blackwood scored us some St. Arnold Spring Bock. It is one of my favorite beers that the brewery produces. In addition, new member Cisco Aguayo, will be donating Rahr's (You know the line!) Bucking Bock. We also will be trying Sam Adams' Black Lager. Relax! It's supposed to be actually decent! I'll see if our local brewpubs (Two Rows and BJs) have any bocks on....

Traditional bocks are darker in color, maltier but equally strong as Mai/Helles Bocks. These are, however, usually less hoppy all around. Traditional decoction mashing (or the use of Melanoidin malt) makes them more caramelly than their lighter colored brothers. Traditional bocks finish slightly sweet. Though Bocks

began in the northern German city of Einbeck (beck when spoken sounded like "bock" hence the name) the style died out there and was revived in southern Germany around Munich. The word "bock" also means goat, so if you see goats on bock bottles (or plastic ones on strings hanging on members' ears) you'll know why! Plain 'ole bocks are getting harder to find these days. However, Scott DeWalt is sharing his homebrewed version "I Wish I Were Bock" (named to coincide with the fact that he cannot attend this meeting). In addition Joe Lindsey will be sharing a very large bottle of Jopen Viergranen Bokbier (from the Netherlands) and a couple of smaller bottles of Kronen Eifel Bockhen (about which I know and can find nothing more!) Even Mike "Beeriac" Heniff may never have tasted this beer!

Next we come to my favorite beer style of the evening: Doppelbocks! Like so many other beers, this style was introduced to me by Steve Moore at the G-Man in college. We could get ECU 28 then (and the Salvator was better too!) and it was unlike anything I had before. At the time I was on

my way to a full Rhodes Scholarship at Oxford. A Senate seat was a possibility! Maybe even higher office!\*\* The world was mine! But look what happened as a result of falling in love with these malty and strong doppelbocks! All ambition gone! Instead a mere, beer bellied educator I became. But anyway.... this style was pioneered by the Franciscan Monks of Paula. Since the beer provided them with

"liquid bread" during fasts they called it Salvator or Savior! Even today, in tribute to the original, most doppelbocks have an "ator" suffix as part of their name. It also makes coming up with an original name for a homebrew fun though challenging! The Paula monk's version used a less attenuative yeast than we do today and were consequently sweeter (and less strong). A very strong maltiness defines these beers. The malt and decoction brewing often also produce a dried fruit flavor. Sometimes even a smooth (but not roasty or burnt!) chocolate flavor is present. A non-harsh alcohol warmth is usually very noticeable in these strong beers. I should add that there is also a doppelbock variant that is lighter in color but hoppier. We will be having Paulander Salvator, Ayinger Cel-e-brator ("Come On!), Spaten Optimator, ECU 28, Eggenberg 23 (thanks to Philip Verdick) and naturally Samichlaus! We also serve a doppelbock that gets the award for least imaginative name: Sam Adams DOUBLE Bock. Come On Jim! Did you think that Americans couldn't figure out that "Doppel" meant "Double" IN English?! You know like Doppelganger? He could have called it Boringinator or Naselinator. Also I am working on own Andy Thomas to get some of his famed Andygator. Steve Moore has promised to share his last nip bottle. And just for fun if anyone has any Sam Adams Triple Bock (AKA The Black Oil stuff on *The X-Files*), please bring a bottle! I will pay just to see the faces of folks who taste it the first time.

We will be wrapping up the evening with a rare treat: a real honest to goodness Eisbock! To be made the conditioning beer is partially frozen concentrating the beer and raising the alcohol. They aren't always stronger than doppelbocks but usually are! They take even more lagering time than doppelbocks to smooth out the alcohol. (I have two lagering at home right now.) Unfortunately many come out kind of harsh. Like doppelbocks, malty sweetness (and significant alcohol) should be evident as well as only enough hops to balance some of the malty goodness. Thanks to George

**(Continued on page 10)**



**Thanks to all  
the Foam Rangers  
for your support!**

Amber Ale, Brown Ale, Texas Wheat  
Fancy Lawnmower Beer, Elissa I.P.A.  
&  
Winter Stout, Spring Bock, Summer Pils,  
Oktoberfest, Christmas Ale

**Come tour the brewery!**  
Saturdays at 1:00 PM

<http://www.saintarnold.com>

2522 FAIRWAY PARK DRIVE  
HOUSTON, TEXAS 77092

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HOUSTON'S FIRST MICROBREWERY

The Dixie Cup planning is rolling along pretty smoothly. The theme this year, if you haven't heard, is a Monopoly spoof. We are still developing it, but it is coming along. Fred Eckhardt has once again agreed to create another 'Fred Tasting' and our mini-conference speakers this year will be: Victory Brewing Company, Ralph Olson of Hop Union, and Brew Your Own Magazine's 'Mr. Wizard', Ashton Lewis.

We are still working on the Dixie Cup hotel situation. The Comfort Inn that has been our home for the last two years has decided to renovate their ballroom and guess when that will happen: October – which is Dixie Cup time! The hotel still wants us back next year, so we might get to see the renovation after all. Scott DeWalt, the Dixie Cup Coordinator, has been searching for a new hotel ever since he got the heads up a few months ago. By the time this article hits your mailboxes, a hotel contract should be signed and we can announce the new location.

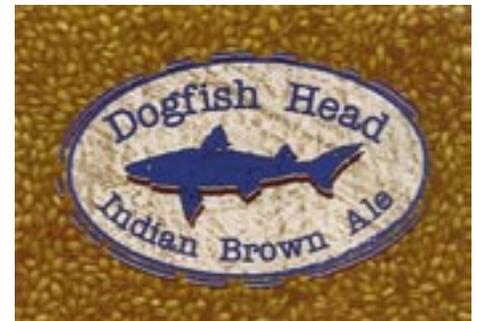
How will the hotel situation affect Dixie Cup XXIII? As you may or may not know, we have been in jeopardy of losing the Friday night, Dixie Cup Potluck Dinner for many years. The Comfort Inn was the last hold out for the Potluck. Because they only serve a continental breakfast and not a full menu out of their kitchen, they didn't have the food service agreement issues that other hotels have. Now that we lost the Comfort Inn, we must say goodbye to a Dixie Cup tradition. The officers and Dixie Cup volunteers had a great planning meeting on May 7 and we came up with several good ideas on how best to replace the Potluck Dinner. If you'd like to jump in on this one, please attend the next Dixie Cup Planning Meeting to be held on June 10<sup>th</sup> at Two Rows, at 3:00 PM. There are plenty of things to discuss and work out and many more volunteers are needed. Call or email me or Scott DeWalt for more details. As I mentioned, the June First Sunday Pub Visit and Dixie Cup Planning meeting will be at Two Rows on June 10<sup>th</sup>.

That is not the first Sunday of June, but the second. We changed the date in order to work around a couple of events on the first weekend of June. The next two Lone Star Circuit competitions will be held on June 3<sup>rd</sup> and June 4<sup>th</sup>. The Knights of the Brown Bottle, of Arlington, TX will host their 10<sup>th</sup> Annual Celtic Brewoff on that weekend and their awards ceremony is on the 3<sup>rd</sup> at the Texas Scottish Festival held at Maverick Stadium in Arlington. I attended this event two years ago and it was a great time. I plan on attending again this year too. The Foam Rangers entered this competition pretty heavily, so I am anxious to know the results! We need to do well this weekend to stay on top in our new Circuit!

I'll have to leave the Festival a bit early in order to make it back to Houston in time to help the KGB judge all of their Big Batch Brew Batch entries. This year's style is Imperial IPA! If you need a hop fix, this is definitely going to be the place for it! Remember, the homebrew club that has the most entries pushed to the second round wins a keg of St. Arnold's beer! This competition is free to enter and everyone is allowed 2 entries, so let's make a run for that keg this year! There is still time to enter your Imperial IPA. The deadline is Friday, May 26. If you are looking for something beery to do that weekend, these two events will keep you busy! On the next weekend, Joe Lindsey will be hosting the June Foam Ranger Brew-in in front of DeFalco's Home Wine and Beer Supply. I forget what Joe will be brewing, but I know it will be "Imperial"! But wait a minute, I am getting ahead of myself. The

Art Car Parade was last weekend and because of that, Steve Moore re-scheduled the May Foam Ranger Brew-in. It will be held next Saturday, May 27. Steve hasn't brewed in quite a while, so on the 5<sup>th</sup> T-Bob and I helped him with a "tune-up" brew. Everything went pretty smoothly and Steve remembered how to brew! He'll be ready!

On the same weekend as the June Foam Ranger Brew-in, June 10, is the 5<sup>th</sup> Annual Iron Mash. The Iron Mash is an 'Iron Chef'-like homebrew event held in North Texas each year, and hosted by the Cap 'n Hare Homebrew Club. Teams will all be given the same ingredients and be required to brew a batch of beer with them. After a few months, the teams will return to have their entries judged and the rest consumed at the party that follows. It sounds like a hell of a great time! Those interested should visit the Cap 'n Hare website and register. I would love to see the Foam Rangers well represented at this event, so please let me know if you are interested so we can plan a trip up North! That's pretty much it. I hope to see you at the meeting this Friday!



**Thanks C.R. Goodman  
for your support!**

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(Continued from Page 8)

and Sandy West we have Kulmbacher Eisbock, and what the Hell, I'll bring some Aventinus Weizenbock and Aventinus Eisbock too! They belong with the wheat famby but we can drink them then too! Here's the stats for the Bock famby. Check out Eisbock! Ouch!

	Mai/Helles Doppel	Trad. Bock Eisbock
OG	1.064-1.072	1.064-1.072
	1.072-1.096+	1.078-1.120+
FG	1.0100-1.018	1.013-1.019
	1.016-1.024+	1.020-1.035+
IBUs	25-35+	20-27
	16-26+	25-35+
SRM	6-11	14-22
	6-25	18-30+
ABV	6.3-7.4%	6.3-7.2%
	7-10%+	9-14%+

**My Brew-in Bock**

For the Brew-in I attempted to fine tune the Lange and Vannater Interrogator that had been good to me in several competitions. As with all my beers I named it after a book I was reading, *Bush's Brain*. Call it politically incorrect, but I named it after the book's subject: the controversial Karl Rove. I call it... Manipulator! It is was a five gallon batch. I did a single infusion mash at 151 degrees Fahrenheit. I used Windmill water and treated it with 1.75 tsp. of Calcium

Chloride and Calcium Carbonate to add some smoothness and sweetness.

**Malts & Fermentables**

%	Amount	Name
2.6	.625 lbs.	Aromatic Malt (for malt aroma)
16.8	4.00 lbs	Vienna Malt (toastiness flavor/aroma)
6.3	4.00 lbs.	Melanoidin Malt (to get the melanoidins without decoction)
0.5	0.125 lbs.	Special B Malt (caramelly sweetness)
4.2	1.00 lbs.	Muntons DME (Beeragra!)
1.1	0.25 lbs.	Carafa Chocolate Malt (for chocolate flavor without burn of roast)
24.2	5.75 lbs.	Munich Malt 8 (Munich goodness)
24.2	5.75 lbs.	Munich Malt 6 (Munich goodness x 2)
16.8	4.00 lbs.	Belgian Pilsner (Belgian is supposed to have less DMS than German)
3.2	1.50 lbs.	Caramel Pils Malt (for body and head)

**Hops**

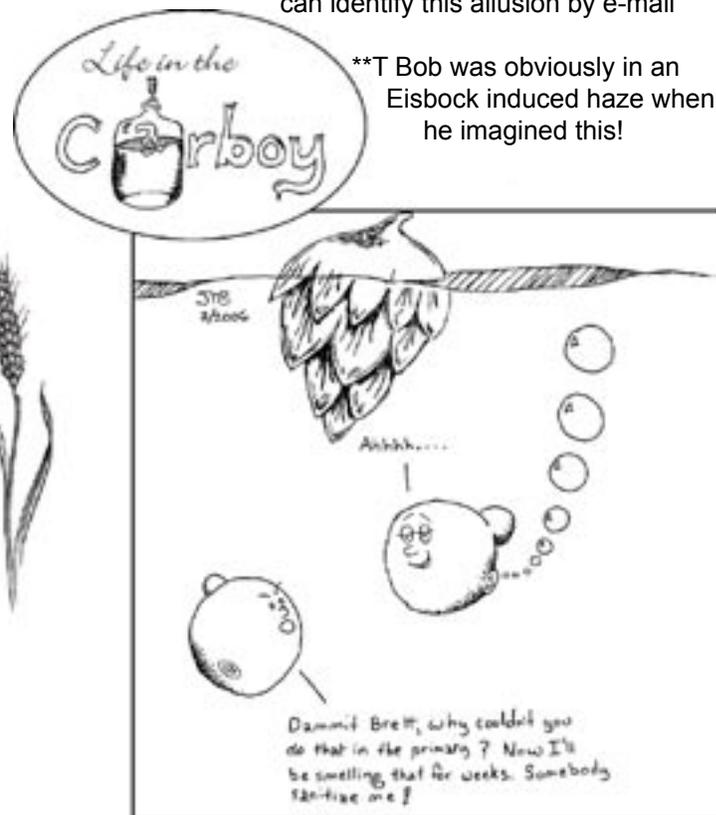
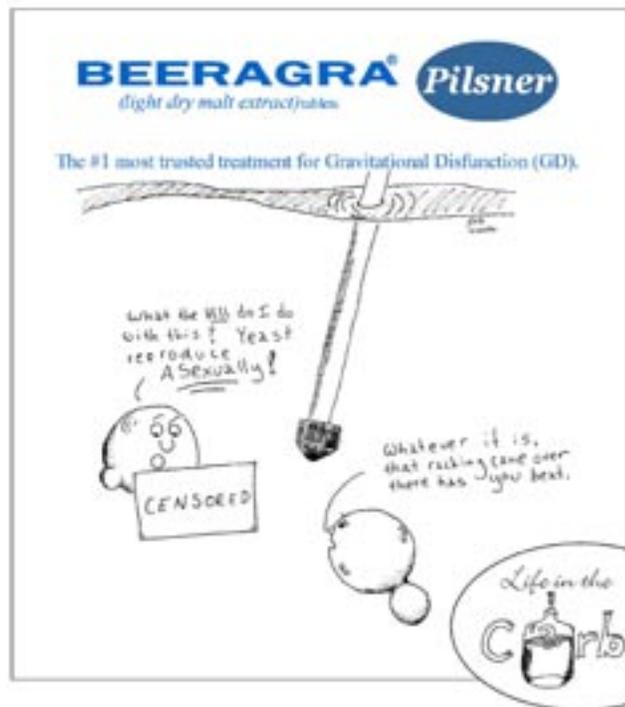
Amount	Name	Boil Time
1.00 oz.	Hallertauer Mittelfruh	60 min. (Bittering)
4.60		

1.00 oz.	Tettnanger Tettngang
2.50	25 min.(Flavor)

For yeast I used White Labs Zurich Lager Yeast (WLP885) for a five gallon batch and White Labs Southern German Lager (WLP838) for another five gallons. I fermented for two weeks at 52 degrees. After racking to secondary I dropped the temperature down by five degrees each day until I got to around 33 degrees where it sat for 10 weeks. For lagers, especially strong ones, make a starter at least twice/thrice as large as you would for an ale. The original gravity was 1.088 and IBUs were calculated at 22. As of this writing, I have not determined final gravity. I only boiled for an hour (I found out I was supposed to be at a wine tasting and hour earlier than I thought so I had to wrap it up erlier than expected and head home!) as opposed to the projected and recommended one and a half hours. If so I would have hit my target gravity of 1.092. I hope it fits in!

Remember to come to the meeting Friday night at 8 PM at DeFalco's. Please bring any homebrewed or commercial examples of these styles as you can.

\* A free beer to the first person who can identify this allusion by e-mail



\*\*T Bob was obviously in an Eisbock induced haze when he imagined this!

glasses. As we entered the bar, Sean was thumping the side of one of glasses. We were used to Sean being a bit hard headed and used to him bending or breaking things on his head like cardboard, titanium pipes, diamonds, etc... but we had never seen glassware." Witness, beer author and Honorary Foam Ranger Randy Mosher takes up the story from there: "After we had been seated a while, Sean took the goblet and with a napkin, delicately began to polish and clean it. Yeah, that's right he cleaned it first. Before we knew it, he had smashed it onto his forehead. Glass shards were everywhere! We were certain that the attractive barmaid and Blubar staff would be angry but actually they laughed the hardest. After sweeping up the mess they brought over more glasses!" Lamb himself describes what happened next: "Blubar's manager came over and asked if I would mind if they used my idea as a promotion to sell more beer. They would call it, 'Buy the Beer, Break the Glass On Your Head!' I said 'I did not mind as long as you comp the bill for me and my friends.' With all that has happened since, I regret that decision."

The promotion was initially a great success for the bar. Sales of Belgians first dubbed and then tripeled. It inspired several pubs in nearby Dallas to copy the promotion. Said Lamb, "You know their bar scene is pretty bland even by Dallas standards. I guess they needed something to make it interesting." Despite numerous offers of money, Lamb has only agreed to make about a dozen beer glass breaking appearances. "Even though only a few shards had penetrated my skull, my doctor was getting a bit concerned so I backed off." However things soon began to take a bad turn. One English pub offered a promotion featuring Young's dimpled goblets. Several customers were hospitalized for brain injuries. Lawyers began to pester Lamb and demand outrageous out of court settlements for their clients. Lamb then tried to disassociate himself from the promotion. To quiet criticism he made (at his own expense) a Public Service Announcement (PSA) urging others

not to try to duplicate his feat. The PSA featured Lamb repeatedly and in slow motion smashing several glasses on his head and then stating, "Looks easy doesn't it? Looks fun doesn't it? But y'all, I'm a professional. Don't try this at your local pub! Remember, friends don't let friends smash beer glasses on their heads!"

However, Lamb's admonitions have only served to increase the trend. Several unsupervised babies were discovered attempting to break their formula bottles on their heads after viewing the Lamb video. "I just can't win!" said an exasperated Lamb, "and now I've got everybody blaming me for the TABC arrests!"

This last remark refers to the Texas Alcoholic Beverage Commission (BUD) recent use of undercover agents at pubs to arrest customers for "public intoxication." Its leader, E.C. Lee Bribed stated, "We figure if anyone is stupid enough to clean a glass and then break it over his or her head they must be pretty wasted. It's 'one of the first signs we look for before making an arrest. Walking into walls, puking your brains out, falling down.... sure, we notice these too, but the glass smashing thing, that's a dead giveaway!"

In other developments, the American Homebrewers Association (AHA) has offered a new event. AHA Board Member Bev Blackwood however, says its similarity to the Lamb inspired promotion is merely a coincidence. Called "Smash a Carboy on Your Head Month" it requires members to smash at least one glass carboy on their head each week during the month of June. Blackwood explains, "The capacity of the chosen carboy is up to the individual member. You can break a three-gallon, five-gallon, six and a half gallon. It's your choice! Hell, you can break a 2.8 gallon one if you want to! Just break a carboy! We have had some members ask about using plastic fermenters, stainless conicals and even those new PET plastic carboys. Some even tried corney kegs but all of those just won't fly, or rather, break." The AHA also denies that the event is even remotely similar to the Dallas "Buy The Beer Break the Glass On Your Head" promotion. "Actually Charlie [Papazian] thought of

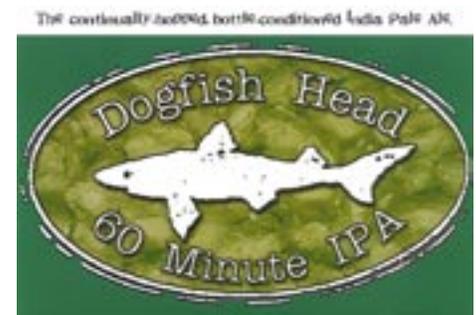
this months before the Lambinator did it. In fact I hate to admit it, but Sean probably stole our idea. Yeah... that's the ticket," Blackwood added. The sponsor of the event is the Association of Homebrew Shop Owners (AHSO). Its president, Scott Birdwell, confesses: "We simply weren't selling enough glass fermenters. People were getting huge collections and did not need new ones.. And they can always buy used ones whenever someone retired from homebrewing, got married, got a life or even died. The old ones were made too well and just were not breaking quickly enough. And with all the fancy cleaning chemicals, they weren't even getting dirty enough to warrant replacement. We are having tough time getting by and this event should help us." Word is still not out if the new AHA event will be judged, but rumors that BJCP score sheets are being modified to do so have been denied by the organization. Due to legal bills, Lamb has been forced to parlay his fame and hard head into another career. Lamb describes: "After hearing about the glass thing many wives call and ask me to stop by while their husbands are at work. When I arrive, they take me to their kitchens. As a result of raffles their hubbies have usually accumulated so much beer glassware that the cabinets are bursting! They tell me how many swag glasses they need to be disposed of. We negotiate a price for my service and then I smash them on my head. Glass breaking is just one of the many services I offer."

\* The official brewery for Pirate Day.

\*\* No, not Blue Star (Duh, Duh) that's in San Antonio.

\*\*\* Pronounced as if phlegm is in your throat.

## Support C.R. Goodman Brands!



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