



THE FOAM RANGERS Newsletter Urquell

Published On A Pub Crawl

June 2006 - Volume 26 Pints - Issue 6

23rd Annual Dixie Cup to be Judged on Pub Crawl Busses!

By Bev "Skirt Boy" Blackwood &
"Titanic" Bob Daugherty

The Foam Rangers piloted a new judging method last April while hosting the American Hombrewing Association (AHA) South Regional competition in Houston. The innovative idea should solve the perennial problem of "too many entries and too few qualified judges" and served as a "dry run" for the club's October's Dixie Cup. Although a majority of those praised the idea, a few questioned the method which involves simultaneously having a bus pub crawl and judging entered homebrews.

The AHA South Regionals were to be held at Saint Arnold Brewing Company in Houston but the venue was changed after

(Continued on Page 11)



Judges and Stewards queue up to board a Dixie Cup bus to begin first round judging / crawling.

In this Issue:

The Minutes!	2
The Credits!	2
Get Your Wheaties!	3
Competition Corner!	4
Ranger History! (and)	5 (9)
F.R. Fotos	6-7
Bob & The Waz Keep Rambling	8-9
Life In The Carboy	10
Pay Your Dues!	12

Out (of) The Wazoo



By Rob Kolacny,
Grand Wazoo

Well it's June, the sixth month of the year. Half way through my term as Grand Wazoo! And so far it's been a great ride! Thanks to all of you for helping make my first six months so great! And I hope the next six months is just as much fun! Here's

a mini-recap: So far we've had record attendance at all but a few of the meetings. For the January – Porter & Stout meeting and the February – Barleywine meeting, DeFalco's was bursting at the seams! The March meeting was our Belgian meeting and while we set records with the numbers of commercial examples – over 90 different beers! – we didn't set any

attendance records – never did figure that one out... In April – Brown, Old & Scotch, attendance was back up and you'd think we were serving the Barleywine again b/c there had to be at least 60 of us packed into DeFalco's again.

And last month, Secondary Fermenter, T-Bob Daugherty, determined to not repeat last years' dismal attendance and beer selection, turned our usual Bock meeting into a dark lager meeting. The result was about 5 ice chests full of beer – commercial and homebrew!

As evidenced by all the homebrew at the meetings (kegs, style of the month & side tasting offerings), and the awards we've racked up at competitions, we have really been brewing! The Foam Rangers have hosted a brew-in at DeFalco's once per month thus far (and plan on continuing throughout the year) and each and every one of them has been a blast! I've hosted two of them (Sean Lamb was there is spirit
(Continued on Page 9)

**June
Meeting:**

**Friday,
June 16th
8:00 p.m.
at DeFalco's**

The Brewsletter Urquell

Official Organ of the
Foam Rangers Homebrew Club.

Grand Wazoo:

Rob "I Have A Dream" Kolacny
wazoo@foamrangers.com

Secondary Fermenter:

Bob "Where's Dubai?" Daugherty
secondary@foamrangers.com

Scrivener:

Sean "Not Last" Lamb
scrivener@foamrangers.com

Purser:

Jim "I.O.U." Youngmeyer
purser@foamrangers.com

Competition Coordinator:

Scott "Hot Sheet Hotel" DeWalt
competitions@foamrangers.com

Bozo Head of Special Events:

Scott "On Vacation" Birdwell
stupidtoad@foamrangers.com

Was Waz:

Ed "Hello Kitty" Moore
waswaz@foamrangers.com

Brewsletter Staff and Other Slaves:

Editor:

Bev "Doctor Love" Blackwood
editor@foamrangers.com

Unused Photos By:

Emil "Mr. Apprentice" Campos

Webmaster:

Beto Zuniga
webmaster@foamrangers.com

Mail Guru and Unix Geek:

David Cato
dcato@crunchyfrog.net

The Brewsletter Urquell is

published by the Foam Rangers
Homebrew Club, 8715 Stella Link,
Houston, Texas 77025

©2006 Foam Rangers

All articles may be reprinted without permission, provided proper credit is given to both the author and the Foam Rangers and a case of really good homebrew is sent in tribute.

You know... Brewing is HARD work! You haven't had fun until you've cleaned out the mash tun on a hot Houston Friday afternoon. I bet I lost 10 pounds and lifted 500 moving the screens around. The 2:00 a.m. shifts are also a lot of fun as well. However, as I learn my way around the brewhouse, I am becoming increasingly comfortable with the role. Make no mistake... homebrewing is way more fun, because you can walk away from five gallons, but you can't when it's over seven thousand! Huge thanks to my "staff" aka: "the officers" who submitted early to make this happen on time! Emil... See you in January!

Going Bock Over The Last Meeting

By

Sean Lamb,
Scrivener



The May membership meeting was held at DeFalco's Home Wine and Beer Supplies, 8715 Stella Link in Houston. The festivities started early, with those who were early to the meeting gathering

'round a keg of Vienna lager at the back of the Grand Wazoo Rob Kolacny's Sports Utility Brewery.

Once the doors were open the usual suspects went about to their usual tasks. Nanette Daugherty and Sandy West set up the victuals table. Jeff and Susan Reilly provided the meat for the wonderful spread providing mounds of great smoked chicken and turkey. George "Stuey Baby" West brought a couple of kegs of homebrew, a "kind-of" Schwarz bier and an IPA. Both were rather tasty, many people were partial to the IPA. Our Secondary Fermenter, "Titanic" Bob Daugherty, set about to readying the great array of Bocks and Schwarz biers that he had procured for the Beer Of The Month tasting.

An approximation of the list of beers that T-Bob poured would include. Shiner Bock, San Miguel Dark, Warsteiner Dunkel, Jeff Reilly's tasty Dunkel homebrew, Augustiner Munchen, Dinkel Acker Dark, Kostritzer Schwarzbier, Asahi Kuronama Black, Rahr Ugly Pug Black, Ed Moore's "Trust In the Schwarz" bier, Sam Adams Black Lager, Saint Arnold Spring Bock, Abita Mardi Gras Bock, Einbecker Notta Mai (but Ur-bock! Thanks Ed Moore!), Rogue Dead Guy Ale, Sprecher Maibock (Thanks Sean Lamb!), Bavaria Hooge Bock (Thanks Joe Lindsey!), Rahr Bucking Bock (Thanks Cisco Aguayo!), Scott DeWalt's "Wish I Were Bock", Ed Moore's Back (I mean Bock), Jopen Viergranen Bokbier and Kronen Eifel-Bockhen (thanks Joe Lindsey!), Bamberger Not sure Whatkinda Bock (thanks Ed Moore!) Paulaner Salvator, Spaten Optimator, Ayinger Celebrator, Sierra Nevada California Hoppelbock (Thanks Rob Kolacny!), Sam Adams Double Bock, Castle Eggenberger UrBock 23 (thanks Philip Verdiek and Steve Walters!); Abita Andygator (thanks

Steve Moore!) Eku 28, Castle Eggenberg Samichlaus, Sprecher's Doppel Bock (thanks Sean Lamb!), Rob Kolacny's "Bad Sami" Chlaus, T-Bob's Detonator Belgian Doppelbock, Sam Adams Triplebock (Thanks Mike Heniff 18% ABV ouch!), Niagara Eisbock (thanks Ed Moore!) Kulmbacher Eisbock (thanks George & Sandy West!), Schneider Aventinus Weizenbock, and Schneider Aventinus Weizen-Eisbock.

Other beers seen being poured in the dark corners of DeFalcos that night were a Dry Stout that "English Dave" Capolarello had brewed, some French chick's Wee Heavy (that was unexpected!), Pale Ale, Porter, Solstice Tripel and Hellbender English Barleywine from all-organic Pilsgh Brewing Co. In North Carolina. And of course, who other the the Sly Bastrds would bring along some of Dogfish Head Golden Showers. Foam Ranger old-timer Andy Thomas made another meeting this year, and he rode up in his art car: *Beer Can!*. If you didn't catch Andy's creation at the Houston Art Car Parade, it's Andy's old Honda covered in labels from Saint Arnold brewing products. There's more Divine Reserve labels on that car than there were on bottles. I think it's just a misguided attempt by Andy to get more free beer out of St. Arnold owner/brewmaster Brock Wagner.

When the business end of the meeting got off the ground, our Grand Wazoo didn't have much to say. He once again encouraged folks to participate in the Iron Mash brewing contest being held in Fort Worth on June 10th. His words fell on deaf ears, as no Foam Rangers are known to have participated. He encouraged folks to enter the KGB Big Batch Brew Bash (many did and a few won) and the Celtic Brewoff (many did – see the competition corner). He also solicited the company of anyone who wanted to travel to the Brewoff with him. Joe Lindsey was (at that time) planning to do the brew-in for June on the 10th. See the Foam Ranger calendar for other dates. After the Waz shut up, the raffle ticket selling commenced and the Beer of the Month continued. All of the glassware given out as raffle prizes survived the meeting. As usual, the newcomers seemed to clean up, including the lovely Miss Reena. We hope to see her again! The last of the officers wandered out early, right around 2:00 AM, and the meeting was declared to be closed.

Wheats, Fruits and A Rye Wit!



By
"Titanic Bob"
Daugherty
Secondary Fermenter

Thanks to everybody for making last month's bock and dark lager meeting so memorable (well I don't remember much from it but I know we had approximately fifty representatives of the various styles!)

Thanks to everyone who brought rare beers but especially to Ed Moore and Joe Lindsey who brought many examples that most of us probably will never get a chance to try and Sean Lamb for his beer taxi services!

Now, I know many homebrewers have only a bit more respect for the mildly hopped wheat/weizen/wit beers than they do American light lagers! However, I'll confess. I enjoy these beers very much during our hot summers and I suspect that many of the ladies enjoy them as well! I know my wife Nannette does! Last year I had to fill in organizing wheats for then Secondary Rob (he was gone to something called the AHA National Homebrew Conference—whatever that is!). I believe we had something like thirty commercial and homebrewed wheat beers. I sort of remember attending an afternoon bachelor party before the meeting, and arriving already feeling no pain. It got worse and Steve Moore insisted on driving me home. You know you are bad off if Steve says you are too intoxicated to drive! Anyway as usual I digress...

This year I decided to include more of the beers that use wheat as a major part of their grain bill. (I left lambics with Belgian night however) Consequently, I have added Belgian Wits, Berliner Weisse and wheat based fruit beers as well spice, herb and vegetable beers to this month's Beers of the Month. I hope even those of you who 'dis wheats will come out this Friday and give 'em a try or fresh shot! We have some rare ones as well as the old standbys to sample.

American Wheat/Rye Beers

Malted wheat (as opposed to the unmalted variety used in Wits) or rye make up 40-60% of the grain bill of American Wheat or Rye beers. The beer originated as an American response to German Weizen but used a cleaner American yeast. As a result, these beers should NOT have the bubblegum/banana esters or clove phenols characteristic

of German Wheat beers. Some like Widmer in Oregon call their American Wheat a Hefeweizen which only confuses folks. Rye versions replace some or all of the wheat with rye of course but should not be confused with German Roggenbiers (to be discussed later). Obviously wheat or rye graininess is prominent in this style. Usually there is some malty sweetness. Hop aroma/flavor/bitterness from citrusy or spicy AMURican hops is low to moderate. Though they can be cloudy, they usually are clearer than the German ones. We will sample Anchor Summer beer (which helped originate the style!), Sierra Nevada Wheat, Saint Arnold's recently re-named Texas Wheat, Pyramid Hefe-Weizen, North Coast Blue Star (da duh!), Boulevard Wheat (Thanks George and Sandy West), Pyramid Amber Weizen, and the very hard to come by but always pleasing Sierra Nevada Imperial California Dark Knota Wheat.

Wits

We will follow with Belgian Wits (White) beers. These beers were once very popular in Belgium but the style had virtually died out had not "beero"* Pierre Celis helped revive the style. His product, Hoegaarden, is still the definitive example. Later he loaned his name and talents to the late Celis brewery in Austin. After the evil Miller bought it out and shut it down (John "Wreckafellow" would be proud!) production shifted to Michigan. Most beer critics say the Michigan version isn't as good as used to be in Texas...but what ever is? I'm glad we have Celis back. And speaking of having Celis back, Pierre will be working with Texas' own Real Ale and making a Wit, a Grand Cru and several other Wit based fruit beers. Unfortunately they will not be ready for this year's BOM but I'm sure we will have some on hand for next year! Wits, when done properly, are a complex yet delicate beer. They should have a slight sweet aroma/flavor with maybe some honey or vanilla. Most brewers add some bitter curacao orange peel (folks say if you add the SWEET orange peel it comes out tasting like ham) and coriander towards the end of the boil. I even dry coriander and curacao in secondary to get the necessary aroma. Wits are very light in color and should

(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 18th, 2007

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**June****June 16**June Meeting
*DeFalco's***June 22-24**AHA National
Homebrew Competition
*Orlando, FL***July****July 2**Officer's Meeting (3:00)
First Sunday (4:00)
*The Gingerman***July 8**Brew-in by Ed Moore
*DeFalco's***July 21**July Meeting
*West Residence***July 2**Officer's Meeting (3:00)
*The Gingerman***August****August 5**National Mead Day
*Moore Residence***August 6**Officer's Meeting (3:00)
First Sunday (4:00)
*Flying Saucer***August 5**Entry Deadline
Alamo City Cerveza Fest
*Saa Antonio***August 12**Alamo City Cerveza Fest
Saa Antonio**By Scott DeWalt,
Competition
Coordinator**

It seems every month is a good month for the Foam Rangers – competitively speaking, of course. The two Lone Star Circuit competition

results to report are from the Celtic Challenge and the Big Batch Brew Bash.

Celtic Challenge

Rob "Waz" Kolackny, Carl "Mr. 100 quart to you" Hlavinka, and Jimmy "Stairway" Paige all jumped into the SUB (Sports Utility Brewery) and headed to Fort Worth for the Celtic Brewoff. After throwing rocks at the leprechauns during the annual parade, they gracefully accepted the Houston area homebrew awards, "beating a path" to the award table. Here are the Foam Ranger winners:

8) English Pale Ale
2nd J&J Brew Crew
(Jeff Riley & Jimmy Paige)

9) Scottish Ale
1st J&J Brew Crew

13) Stout
2nd Mike Heniff

14) IPA
2nd T-Bob Daugherty

19) Strong Ale -- SWEEP!
1st T-Bob Daugherty

2nd Mike Heniff
3rd Ed Moore

23) Specialty
1st Jeff Reilly

2nd Rob Kolacny

24) Traditional Mead
3rd Ed Moore

26) Other Mead
3rd Ed Moore

30) Celtic Lagers
3rd Rob Kolacny

Big Batch Brew Bash

St. Arnold, the patron saint of beer and the St. Arnolds' crew, the patron saints of homebrewing, hosted the 11th Annual KGB Big Batch Brew Bash. This was a record year with 107 entries – good job, KGB! The winning brew will be released as a Saint Arnold Devine Reserve and entered in the GABF Pro-Am. Of the five places awarded; the Foam Rangers took three:

2nd Honorable Mention - J&J Brew Crew

Competition Corner

1st Honorable Mention - Ed Moore

2nd Place - J&J Brew Crew

Get ready for next year's Big Batch Brew Bash. The category is Russian Imperial Stout. Free ibuprofen upon completion of judging.

Another fun competition, The Austin Zealot's Homebrew Inquisition was held in Austin, Texas on May 6th. Here are the Foam Ranger results:

Malty Beers: 1st Scott DeWalt

Roasty Beers: 1st Scott DeWalt

Lone Star Circuit

The big wins at the Celtic Brewoff and the Big Batch Brew Bash have put the Foam Rangers well in front for the first-ever Lone Star Circuit Homebrew Club of the Year honor. The next leg of the circuit is the Bay Area Mastronaut's Lunar Rendezbrew XIII!

The Dixie Cup is Coming

Are you brewing your big beers and lagers now? Get those and other alcohol bombs and lagers started -- from there move to your ales requiring cold conditioning, hybrids and Scottish Ales. Finally, closer to the event, finish off with the hoppy and small beers.

There are going to be changes this year to address the growing size and popularity of the Dixie Cup. The early entry deadline has been moved up to September 29th – that's a full week earlier than last year. Having the extra week will allow us to judge more of the 1st round prior to the event, taking pressure off the judges kind enough to come and help. The event will be held at a new hotel. It has better facilities and will allow us to offer better accommodations for the event and to those that stay for the event.

The speaker line up this year is great! Ralph Olson, General Manager and Owner of Hop Union, is the keynote speaker. He's been doing hops since 1978 and is sure to have the answers to any hop questions. Bill Covaleski is the brewmaster and President of Victory Brewing Co. in Downingtown, PA.

Ashton Lewis, the master brewer at the Springfield Brewing Co. in Springfield, Missouri, and "Mr. Wizard" of BYO Magazine Has agreed to come and answer any questions, brewing related or not, we can throw at him!

And what would the Dixie Cup be without Fred Eckhardt? Fred will be back this year to run the Fred Tasting and be the general all-around mascot. Be sure to ask him what it is like to be 80 and please, hands off his Zima.



This Month in Foam Ranger History

By Sean Lamb, Club
Historian (Sorta)

20 Years Ago:

In the Brewerletter:

A logo contest is announced for the first club t-shirt. Scott Birdwell, Brewerletter Editor, touts the upcoming 3rd annual Dixie Cup competition - "This year we are expecting over 200 entries." Jim Scisson explains how he created a mash tun out of an enamel pot and a colander for \$13.00. Dr. Strangebrew answers a question about how long homebrew will keep before "it starts to go bad".

At the Meeting:

Held Friday July 16th at the Gingerman. The BOTM was Pilsner beers. "Needless to say a lot of Pilsner Urquell was sampled along with Wickuler Pils, Eder Pils, and a few others".

Other Events:

Brad Kraus wins 2nd place in sparkling mead and Scott Birdwell takes 1st place in Wheat Beer at the AHA Nationals held in Estes Park, CO. Club members went to the July 19th Astros game against the NY Mets. A keg o Killian's Red was available. Mr. Birdwell opined: "I don't know about you folks, but I thought the beer was much better than I had anticipated!" The Astros took a 4-0 lead, the 7th inning was rough with the Mets tying the game and the keg running out, and the Astros won in the 9th.

15 Years Ago:

In the Brewerletter:

Waz Lou Carannante wrote effusively about his admiration of the new fez presented to him in June. Chris Todd laid out the rules and categories for the Foam Rangers in-house competition that was planned for August. Gerald "Jerry" Rogen was profiled. Gerald's favorite beer: Belgian Ales or Goebels light lager; Style of brewing: extract. Gerald also expounded on eliminating beer ads from TV and what to do if you get stopped for DWI. Elvia's Cantina and the (first) Velvet Elvis were reviewed. A short article described the Frankenmuth brewery in Michigan.

At the Meeting:

The meeting was held at Brad Evan's bar-to-be, Dunlavy's Tavern, at 2604 Dunlavy (the bar never opened—it opened as a coffee house and is now a bar called Brasil). Scott Birdwell gave a presentation on beer judging, including walking through scoring using the AHA score sheet. The TABC came by and hassled everyone because they thought that the bar was licensed, but it wasn't yet. Lee Anthony won the very last Hacker Pschorr banner in the raffle

Other Events:

Darts night was held at the Crown and Serpent bar (The Big Easy now occupies the same place). Steven Daniel won 3 first place ribbons at the AHA national homebrew competition. Club member Norm "I've fallen and I can't reach my beer" Malone took a nasty spill on his eurobike on I-10 and was laid up.

10 Years Ago:

In the Brewerletter:

Waz Wes Woods and Secondary Scrivener David Odom recounted the three meetings held in the month of June. Heather Villasana defined her 4-point "Chick Challenge" for men: (1) invite your female SO to brew with you; (2) host a homebrew dinner party; (3) educate the woman of your choice about beer and brewing; and (4) spread the word about a series of "all women's beer tastings" that Heather and Laurie Littlewood of the Bank Draft were setting up at the Village Brewery and the Bank Draft. Lots of Wheat Beer recipes.

At the Meeting:

Beer of the month was Wheat(ies) in all of its variations. Charles Vallhonrat showed pictures from his trip to the Anchor Brewery a few days before the meeting. Denise Livingston, "Mission Commander" of the Bay Area Mashtronauts, invited everyone to attend the Lunar Rendezbrew in August. Andy Thomas set up a program that he eloquently called "new guys brew with old guys" which he touted as a mentoring program but was really just a ruse to get the new guys to buy him beer.

Other Events

Sly Bastards Charles Vallhonrat and Steve Capo had their first baby. It is not known who carried the green scaly thing to term. It is suspected that they transferred it from one to the other on a monthly basis. It and the fathers are doing nicely.

(Continued on page 9)

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.

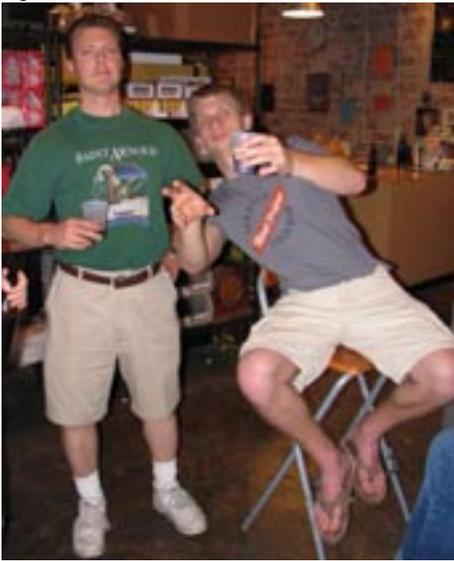
Joe Lindsey
409.925.4664 (H)
409.763.2366 (W)
Joe Never Sleeps

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



No matter how many times it's told, the tale of last month's drive home is always entertaining!

Sean, when did you say you were leaving?



Reena collected a FEW numbers at the meeting



I'm sorry, T-Bob isn't home right now...



Look honey! Steve and I didn't take ANY singles this month!



Cleanup on the extract aisle!



Come ON Bev... Forget her, take MY picture!

FOAM RANGER



Hey, waitaminute... You got more than I did!



Watch this Stuart... I can hit that guy standing next to the door from here!



If you're cute, Bev puts you in the Newsletter!



The "fresh meat" always gets all the attention!

FOTO PAGES



Goat "beer-rings?" It has to be the Bock meeting!

Sandy displays her "talents" on the Fez...



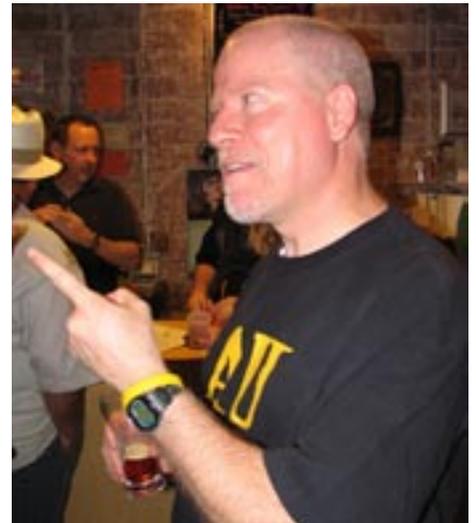
Sean shows off his latest piece of Brewer's Bling.



Sean expands his talents to leftover beer bottles.



Love those college girls!



One more remark about my captions and you're a dead man...



Ever wonder where that "recipe of the month" comes from?

(Continued from page 3)

be boiled carefully not to darken them too much. True wits are quite cloudy due to the wheat which also contributes a beautiful persistent white rocky head. Styrian and East Kent Goldings are frequently used to achieve the relatively low hop aroma, flavor and bitterness. Frequently a bit of sourness is detected. Some think this comes from the yeast while others like me add a bit of lactic or a couple of ounces of sauer malt to the mash. This medium bodied beer is very smooth on the mouth (a quality often enhanced by the addition of oats). Many folks like to add all kinds of spices to this beer. Scott DeWalt adds chamomile tea bags. Some use Grains of Paradise and there was a rumor (now pretty much discredited) that Celis used cumin. We will be sampling Hoegaarden, Celis White, Unibroue's Blanche de Chambly, Mike Heniff's homebrewed Wit #115, Ommegang (Get It ON!) Wit (thanks Nannette Daugherty!), Avery's White Rascal, and Coors (they aren't all bad and they serve barleywine at their ballpark!) Blue Moon, Caracole

Troublette and some DMS-a-riffic Wit I made.

German Weizen/Weissbier

These refreshing beers are distinguished from American versions by their clove and banana/bubblegum aromas and flavor. The appropriate German wheat yeast (I like Wyeast's **3068 Weihenstephan**) usually gives the latter but I have found it a challenge to get the clove. From what I understand fermentation temperature is the key. You need to keep it between 65-67 degrees for the clove to come through. Weizen also have citrusy tartness or even vanilla taste/aroma. Some American pubs even add a slice of lemon to these beers usually offending most beer connoisseurs! The noble hops used are from low to almost none. These beers are served unfiltered hence the term hefe-weizen and can be quite cloudy (unless called a Kristall which is filtered and clear). Some folks even roll them to stir up the yeast before drinking the beer. Weizen should be served in the familiar giant glasses (they are very effervescent) and consumed while young (trust me they

do not age well!) We will have the one of the earliest version of the style Schneider Weisse, Paulaner Hefe-Weizen, Hacker (Cough, cough) Pschorr, George Schneider's Organic Weisen Edel-Weisse,

Weihenstephaner Hefe-Weissbier, Weihenstephaner Kristall Weissbier, Hembrau Kristall Weize and Mueller Hefeweizen (both thanks George and Sandy), Tabernash Weiss, Ayinger Brau-Weisse, Hofbrau Munich Kindl Hefe-weizen, Pikantus Hefe-Weizen, and Pinkus Muller Organic Hefe-Weizen

Dunkelweizen

As the names suggests ("dunkel" means "dark" in German) these are darker weizen. Vienna or Munich malt accomplishes this color and add their characteristic bread, toasty character to the beer making it maltier than its weize cousin. It has the same clove/banana aroma/flavor with little hops. We will be trying Ayinger Ur-Weisse, Julius Echter Hefe-Weiss Dunkel, Ayinger Ur Weisse, and Erdinger Hefe-Weizen Dark Premium.

Weizenbock

Think Doppelbock meets Weizen! They have the melanoidin maltiness, chocolate and dried fruit characteristics of doppelbocks with the clove/banana flavors and taste of weizen. Hops are higher than weizen but only enough to balance the sweetness. If you are patient they become sherry like and oxidized (but in the good way!) Though not all examples are strong, the famous originator of the style (and one of my favorite beers of all time!) Schneider Aventinus is. We will serve Aventinus, Aventinus Weizen Eisbock, Pikantus Weizenbock and the last bottle of my Aloysius Weizenbock.

Roggenbier (German Rye Beer)

You could call this beer German DunkelRYEizen! Malted rye replaced wheat. These tend to be copper colored and cloudy and with the clove/banana aroma and flavor characteristic of the weizen yeast. I have only used rye on a couple of occasions but it can be a pain for many mash tuns. Most brewers suggest using rice hulls (like many do with wheat beers) to give some sort of grain bed since rye has no hull to act as a filter. Commercial examples are hard to find but was Waz Ed Moore is kindly donating his homebrewed example.

Fruit, Spice, Herb & Vegetable Beers

(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

713•686•9494
FAX 713•686•9474

HOUSTON'S FIRST MICROBREWERY



for one...) and T-Bob, Scott DeWalt, and Steve Moore have hosted the others. Joe Lindsey's hosted this month's brew-in. The club will pay for the ingredients as long as the resulting beer is agreed to be served at a future Foam Ranger meeting.

As I've said, we've been doing well at competitions! We won the Bluebonnet Cup in March (4 out of the last 5 years running!), and had the most Lone Star points at the Celtic Brew Off and the Big Batch Beer Bash! As we go into the back stretch of the Circuit, the Foam Rangers are in the lead for the *Homebrew Club of the Year* award and you can count on many, many more gallons of beer being brewed!

Back in November, George and Sandy West had an idea for another homebrew event – an annual homebrew campout that could be shared and attended by all. The resulting event was the 1st Annual Texas Beer in the Backwoods Homebrew Festival held on the last weekend of March/first weekend of April. The Campout was a huge success and promises to live up to the "Annual" part of its name.

The campground owner loved us and has invited us back again next year! George's vision is for the administration of the Campout to travel from one homebrew club to another, thus solidifying it as an event for all.

Dixie Cup XXIII is only 4 months away and all the real planning is going on now! Volunteer to help out, if you can.

We have Dixie Cup planning meetings right before First Sunday Pub Visits.

By now you've probably heard that the theme this year is Fredopoly! Fred Eckhardt, whose image will become the "moneybags" character

loosely based on the game (a real stretch, it's not), will once gain grace us with another Fred Tasting. The keynote speaker for the Mili-conference will be Victory Brewing Co., followed by Ralph Olson from Hop Union and Ashton Lewis from Springfield Brewing Co. – aka: 'Mr. Wizard' from *Brew Your Own Magazine*.

We have a new hotel this year. After months of speculation and waiting, the old hotel

finally revealed the date of its planned major renovation to the property in mid-October, leaving the Dixie Cup searching for a new home.

Finding a venue for a beer event in the 4th largest city in America shouldn't be that difficult – shouldn't be... But in today's world, "beer event" just doesn't sell itself well – no matter how you word it... After many "no's" and "maybes" from prospective hotels, we decided to take a different approach. We called the Bluebonnet Brewoff hotel in Dallas-Ft. Worth and asked them if they had a sister hotel in Houston. They did! Dixie Cup XXIII will be held at the Crown Plaza Houston – Brookhollow on Highway 290 at Pinemont – very close to St. Arnold Brewing Co. We will have a special Dixie Cup room code and rate setup soon...

Only the Lunar Rendezbrew, the Cactus Challenge and Dixie Cup remain as Circuit events. Entries for Rendezbrew are due starting later this month on the 24th and will be taken through next month on the 5th, with judging beginning a few days later on the 8th. The awards ceremony will be on the last Saturday of July (29th).

The Cactus challenge will be accepting entries two weeks later on August 14th. They will continue thru the 25th and judge them from the 9th thru the 16th with the awards ceremony being on August 16th. And then guess what?!? We start accepting Dixie Cup entries **less than a month after that!!!**

You've got lots of time to brew for all three of these events. Pretty much any beer brewed now, can be entered in all three. What a great way to start the summer!!!

(Continued from page 5)

5 Years Ago:

In the Brewsletter:

Grand Wazoo Bev Blackwood writes a column that is simply the phrase "It's only beer" repeated over and over. He also praises Scott Birdwell, who received the AHA Lifetime Recognition Award, thanks Craig Dellacorte for holding the pool party, and apologizes to the Sly Bastards for any slight he might have given them (after they take 1st and 2nd place in the KGB Big Batch Brew Bash). Secondary fermenter Jimmy Paige schools us on Pilsner and Koelsch. The second part of "Titanic" Bob Daugherty's tale of his trip to Belgium is presented.

At the Meeting:

Held at DeFalco's on Stella Link. A mini-contest was held to choose the keg to represent the club at the Lunar Rendezbrew. Kehn Bacon, Jimmy Paige, Bev Blackwood and Kuyler & Kari Doyle entered. The Doyle's APA and Kehn's Helles were chosen. New members Gary and Luanne Luckett, Gene Bucsanyi, Donald Hang, Alexander King and Jeff Maynard were recognized. Old members Andy Thomas and Chris Todd also renew. Rick Kelley from the Corpus Christi Homebrew Club attended the meeting to invite everyone in Houston to a get-together "including drinking beer and possibly deep sea fishing". The meeting ended with a toast to David Slamen to honor him in his passing.

Other Events

Steve Moore, Jim Youngmeyer, Tom Witaneck and Sean Lamb attend the Oregon Brewers Festival and have what is now renowned as the best beer festival trip ever.



Est. 1971

8715 STELLA LINK
HOUSTON TX 77025

(713) 668-9440

FAX (713) 668-8856

TOLL FREE ORDER LINE:
(800) 216-BREW (2739)

Dues Paid Foam Rangers

Members Receive

a 5% Discount at:

DeFalco's

website:

www.defalcos.com

**Ask about getting your very own
Frequent Fermenter Card!**

(Continued from Page 8)

Often American wheat beers and Belgian wits are used as a basis for fruit, spice, herb or vegetable beers. The trick is adding just enough fruit or SHV to support or complement the base beer and not overpower it. Hops are harder to detect because of the fruit or added spices, herbs, vegetables. Color naturally can be darker than the base beer depending on what is added. Using these adjuncts is a challenge and there are many approaches. I like to freeze the fruit or vegetables to break down the cell walls and then let it thaw it out. It kind of turns into mush that I figure is easier to ferment. Most suggest not boiling the fruit or vegetables but instead heat them to 160 degrees for a few minutes to pasteurize them. Some folks add them to the primary fermenter but only towards the end. If added too soon, however, it will blow much of the desired aroma out the airlock and maybe even block the airlock or blow off hose which could cause quite a mess! Fruit also tends to lessen the beer's body and dries it out. Always use some pectic enzyme (available at your favorite homebrew shop!) when adding fruit and leave the fruit in secondary for three or four

weeks at the maximum. I have been lazy before and left the fruit in longer and got a very tannin-like beer from the fruit skins. When racking these beers, the fruit or vegetable remnants can easily clog up your siphon. Landry Hassel at DeFalco's gave me a suggestion that I use. Take a sanitized large hop bag and tie it around the bottom the siphon using the bag as a filter. Even though I try to always use real fruit and not the canned or concentrated stuff it seems like I have to add some of the concentrate at bottling to get the desired taste. The only herbs I have used are peppers. My wife grows habaneros and jalapenos. I think sweeter base beers like bocks and doppelbocks make great base beers for peppers. Bev Blackwood wrote a great article sometime back for Brew Your Own and suggested mildly roasting the peppers before adding them. This helps dry them out and cuts down on unpleasant vegetable flavor that can result.

We will be serving Melbourne Brothers Apricot, Pyramid Apricot Weizen, Dogfish Head Aprihop, Jimmy Paige's Apricot Wit/Saison, Schlafly Raspberry Wheat (thanks George and Sandy!), Celis Raspberry, Abita Purple Haze, Unibroue Ephemere Cranberry, Dogfish Head Midas Touch (new to the area!), and Rogue Chipotle Ale. Jimmy Paige is donating a coriander and ginger wit/saison and my wife is contributing: Sea Dog Raspberry

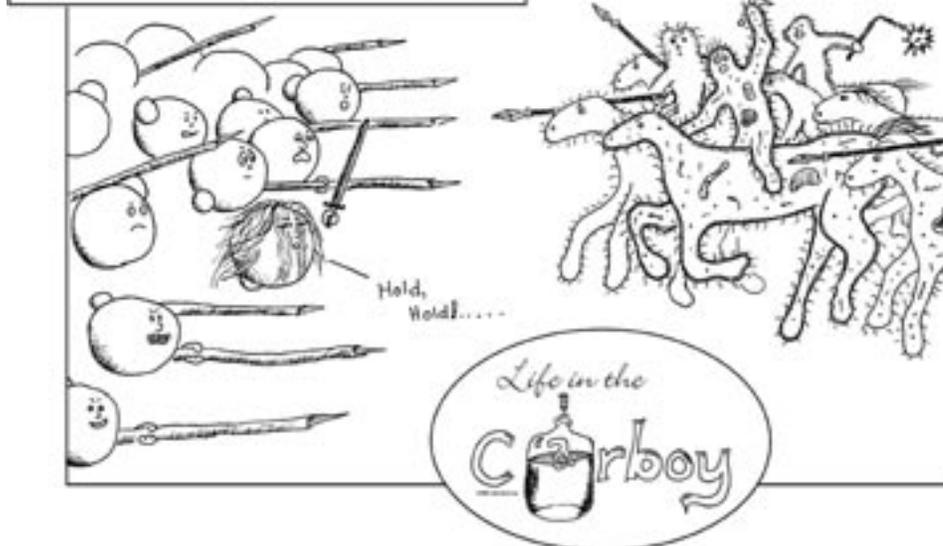
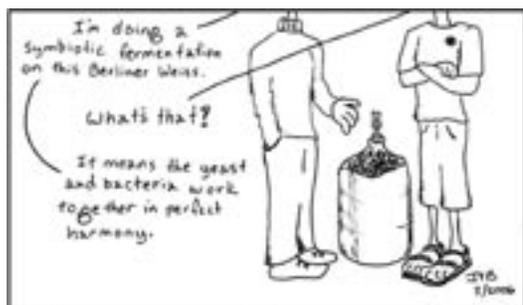
Wheat, Wassachusetts Blueberry, Great Divide Wild Raspberry, Buffalo Bill's Pumpkin Ale, Sam Adams Cherry Wheat, and Ed's Cave Creek Chili Ale. I hope Grand Wazoo Kolacny can also bring his excellent heather ale **Berliner (I Don't Even Know Her!) Weisse**

This is one the most endangered beer styles...IN THE WORLD! French soldiers called it the "Champagne of the North." A lactic acid flavor/aroma dominates along with some fruitiness. This beer is very effervescent and, alas, very weak. It is made from Pilsner malt and 30-50% malted wheat. Many add essence of woodruff or raspberry to this beer. Arranged correctly all three can resemble a traffic light! I used German wheat yeast and added lactobacillus later when I made one last summer. Most suggest adding the lactobacillus later in fermentation because it stops the fermentation of the other yeast by making it too acidic. However, I still did not get the necessary acid sourness and added some lactic acid when I bottled it. It came out pretty nasty, exploded more than few bottles! I'll bring a bomber (very appropriate title this beer bottle) of what I called Heisenberg's Uncertainty Weisse. I hope we can get also a bottle of Kindl Weisse (Stuart Strack hooked me up last year!)

Here are the BJCP stats for the beers we will have. I hope you guys can make it and if possible bring some homebrewed examples or commercial examples we don't have. See ya there!

Wit	Am. Wht.	Weizen	
D.Weizen	Weizenbock	Roggen	
OG	1.044-52	1.040-55	1.044-52
	1.044-56	1.064-80+	1.046-56
FG	1.008-12	1.008-13	1.010-14
	1.010-14	1.015-22	1.010-14
IBU	10-20	15-30	8-15
	10-18	15-30	10-20
ABV	4.5-5.5%	4-5.5%	4.3-5.6%
	4.3-5.6%	6.5-8.0%+	4.5-6%
SRM	2-4!	3-6	2-8
	14-23	12-25	14-19

*A term coined by Andrew "Give It Up Smooth" Sheridan for a person who goes beyond mere duty to deliver a beer service. At the time we applied it to Scott DeWalt.



competition organizer Ed Moore came up with the idea of combining judging and the bus crawl. Moore explains, "Saint Arnold has been great to us. However, we have always had to halt Saturday judging in the middle of the day, and clean up the place so that their famous tours can take place from 1-4 PM and then resume our judging afterwards. Consequently we always offer a free bus pub crawl during that time so that our judges don't all go home. While pondering the crawl route the idea came to me, 'Why not do both at the same time and we will hardly inconvenience Saint Arnold's at all!'" As fully developed, Moore's radical proposal involved a continuously roving series of busses, each stocked with coolers full of entries. The busses circulated picking up BJCP judges (and kidnapping a few reluctant ones) and then judging began aboard. As judges tired, got hungry or passed out, they were dropped at local brewpubs to eat, rest and recover. Only after all beer on a bus had been judged did it return to Saint Arnold to pick up more beers, let the staff collect paperwork and let judges and stewards stretch their legs. As Moore quipped, "Now the judging comes to the judges!"

"The change was not to be revealed beforehand to AHA organizers until after the competition was completed," said Grand Wazoo Rob Kolacny, "Even though Victor Hugo once said, 'There is nothing more powerful than an idea whose time has come,' people fear change, even necessary change. Saint Arnold has been so successful they could find no time on their calendar for our usual weeknight judging. I gave EMO the permission to kamikaze, I mean, pilot his brilliant idea without asking the AHA's permission. That way if it succeeded I er... I mean the Rangers, could take the credit. If it failed, we could just blame Ed [Moore]!"

However, word of the new judging strategy leaked out on the AHA internet forum, Tech Talk. Though kinder critics termed it: "pub-crawling drunks partying on a bus," Houston AHA Liaison Bev Blackwood defended it: "We have to get judges out of the brewery during the tour when the beer

is flowing freely. If we let our judges stay, we'd never get any judging done on Saturday! The natural extension was to allow them to continue judging aboard the bus and maybe we could all get home to see our families before midnight for a change! E Mo just took it one step further."

Saint Arnold owner Brock Wagner also expressed his approval: "It's about time! I've had those homebrewers cluttering my calendar for over a decade now. You have no idea how much revenue I've lost on free beer and missed brewery rentals during the months of April and October and don't get me started about them taking up space in my cold box or any of the Saint Arnold six packs that come up missing!"

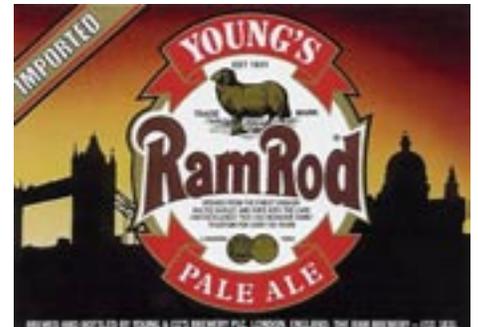
However, AHA President Gary Glass was less than enthusiastic: "I just don't see how they can maintain a quality judging environment at 60 or 70 miles an hour? I mean, what happens when the bus hits a bump and stirs up the sediment in a bottle? Every light colored beer will look like a damned hefe-weizen! It affects every aspect of the judging experience." Dixie Cup Head Steward Eric Glaves responded to Glass's concerns; "It's really more about judging beers under equivalent circumstances. Once we start judging on the bus, all beers in the flight were judged on the bus. That way there was no advantage for any beer."

Judges had mixed reactions to the experience. "Apart from the occasional spill from acceleration or a turn, it was just like judging any other contest." stated Master judge Mike Heniff, "I suppose it helped that I was seated on an Imperial Stout panel, where clarity wasn't really an issue. But I might suggest requiring five bottles as opposed to three for entries since a few got dropped." The panel judging American Light lagers, however, was not as kind. "Hell yes it made a difference!" judge Jimmy Paige remarked, "We were sitting at the back of the bus next to the bathroom. Every one of my score sheets has "enteric" entered in the aroma section. I know light lager is crap, but it usually doesn't smell like it!" Has Been Czar of the KGB homebrew club Don Sajda fumed, "I'm used to score sheets being a

bit illegible (especially barleywine ones) but these looked like friggin' hieroglyphics due to the motion of the bus!"

Dixie Cup organizer Scott Dewalt liked what he witnessed. "Every year we have trouble getting a hotel to host the Cup and trying to get enough judges to both maintain our high standards and support the volume of entries we get. Not many hotels will let us have our potluck dinner on their premises. Well... screw 'em! We will eat on the bus! And while we are at it, we'll drive to Portland! You know our beloved Fred Eckhardt is eighty now. We could save some wear and tear on him by going to him for the Fred Tasting rather than making him come to Houston! I got to hand it to EMO. He's solved four problems with one brilliant idea! While we are at we can hit all the Lone Star Circuit cites: Clear Lake, Lubbock, Houston, Dallas/Ft. Worth. Hell we will even kidnap Charlie Papazian in Boulder and force Charlie to kiss Steve "The Putz" Moore's ass! Steve has promised to do about anything if given that honor! If we are lucky we can convince Kathryn Porter to come judging with us. She's a lot easier on the eyes than Charlie! Finally we will drop by QUAFF [Quality Ale and Fermentation Fraternity] in San Diego and call them out! They think they are so cool because they have won Homebrew club of the Year for three years in row! Well, if THEY are so smart why didn't they come up with bus crawl judging?"

Grand Wazoo Kolacny put in all into perspective, "I have a dream today that a beer competition tomorrow will not be judged by its base location but the content of its buses and the pubs and towns it visits while judging. I have dream."



**Thanks to C.R. Goodman
for their support!**

**The Foam Rangers Homebrew Club
Houston, Texas**

Brewsletter office
8715 Stella Link
Houston, Texas 77025



The June club
meeting is:
**8 p.m. Friday,
June 16th
at DeFalco's**



I WANT TO BE SOMEBODY!

**SIGN ME UP TO BECOME A MEMBER OF
THE FOAM RANGERS HOMEBREW CLUB!**



NAME _____

ADDRESS _____

CITY/STATE/ZIP _____

HOME PHONE _____

WORK PHONE _____

E-MAIL ADDRESS _____

E-MAIL MY BREWSLETTER!

AMOUNT PAID _____

NEW RENEWAL CHANGE OF ADDRESS

Membership Fees: (per year) \$25.00 Individual / \$35.00 Family

Paid between December 1 & December 31	\$23.00 / \$31.00 (Pay early and save!)
Paid between January 1 & March 31	\$25.00 / \$35.00
Paid between April 1 & June 30	\$22.50 / \$31.25
Paid between July 1 & September 30	\$20.00 / \$27.50
Paid between October 1 & November 30	\$25.00 / \$35.00 (Includes the next year!)

Please make checks payable to: The Foam Rangers

Bring this form (and your payment) to the next club meeting, drop it off at DeFalco's or send it to:
The Foam Rangers, 8715 Stella Link, Houston, Texas 77025-3401