



Brewsletter Urquell

THE FOAM RANGERS

January 2014

Volume 34, Issue 1

Out (of) The Wazoo

Sean Lamb, Grand Wazoo

Fellow Foam Rangers - greetings for the new year! Thank you for having the confidence in me to elect me to lead the club this year. I will endeavor to exceed your expectations. So enough of the B.S., let's get on with the task at hand...



First thing is the "housekeeping" tasks. We need someone to run the Dixie Cup! If you have a hankering to herd cats, push rope, and un-cluck fusters this job may be for you. If you want the gig, please let me know immediately! We need volunteers for the brew-ins. Brew ins are the second Saturday of the month. The ingredients are free, you just have to nurture the results into a drinkable beer and bring it to the club meetings.

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Brewsletter Emerges as Relevant ...or Something

Brewsletter Staff

In a sign of the changing times, the Brewsletter Urquell has been declared relevant by Oscar Garrett, Executive Director of The Onion Radio News. The news has come as a shock to the rival club Austin Zealots, many of whom donned primitive headgear and strategized how to plunder the Dixie Cup when the adversaries next

met. Corey Martin, an apparent leader of the group, claimed "Foam Rangers? They're not relevant and never have been. And there is no chance their newsletter ever will be! I promise, this year there will be an Inquisition because of this."

The news drew mixed reactions from within the Foam Ranger ranks. Was Waz and former Secondary Fermenter Bev Blackwood expressed relief that the club could be taken seriously for once. "I saw a glimmer of hope when Defalco's moved and they gave me a shopping

cart. But it was zapped away just as quickly when club members started 'decorating' it with Hello Kitty goods and an umbrella."

Scott Birdwell, Head Bozo of Special Events, was found nearly in tears. "I've spent many years with the club from its inception until today, and I've given my all to help us stay as far from relevant as possible. I even allowed a guy named Sean to body slam me into a toilet just to cement our reputation for another year." O.G. has remained stubborn with his determination, insisting "I'm kind of a big deal" and noting he wouldn't be going anywhere until someone gave him a bit of yeast. Some brewers ignore O.G., but he asserts that he's "still there."

Upcoming Events

- Feb 8th Brew-in
- Feb 9th First Sunday
- Feb 20th Bluebonnet Entries due
- Feb 21st Meeting
- BARLEYWINE, BITCHES!
- Feb 23rd AHA Rally @ St Arnold

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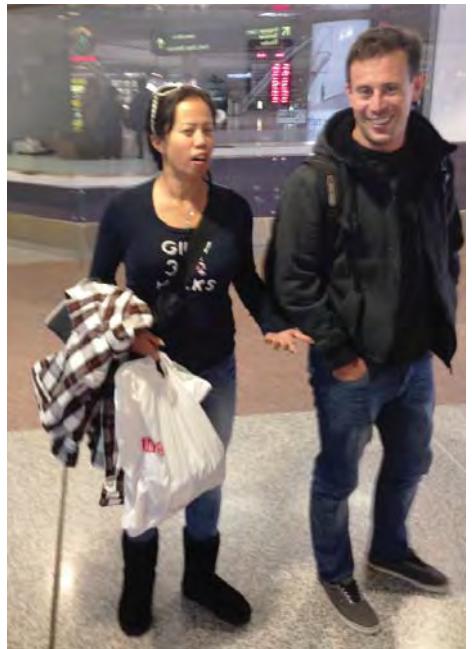
The calendar is open except for July (yes, "Brew Naked" is a month early this year). So please sign up early and sign up often. This is January, so PAY YOUR FUCKING DUES! Please. The benefits of being a dues paid member of the Foam Rangers Homebrew Club are myriad and fascinating. Just give your money to Purser Noel Hart in cash, check or PayPal and revel in the glory of membership!

Second, I have a project that I am working on that requires a two of volunteers. What are you volunteering to do? Brew a batch of beer! And bottle the batch too. The club will cover your costs. What will you get in return? Undying admiration and a lot of scoresheets. If this sounds like something you want to tackle, let me know.

Next, I want to discuss this year's Lone Star Circuit. The competitions on the circuit are the Bluebonnet Brew-off and the Alamo City Cerveza Fest in March, the Celtic Brew-off and the Big Batch Brew Bash in May, The Lunar Rendez-brew in July, the Limbo Challenge in August, the Ozapft Is! and Cactus Challenge in September, and lastly our own Dixie Cup in October. A lot of great competitions with a lot of great traditions. They all deserve our support, attendance and entries. I am going to work on attending as many of these as I can, including time travelling between the meeting and the Bluebonnet in March.

And lastly, I want to encourage you all to brew early and brew often. I started this year with my "hop experiment" – I split a batch up 6 ways and added some wort in which I had individually steeped Zythos, Mosaic, Glacier, Cascade (for reference), Apollo and Ahtanum hops. The results will be available at the Febrewary meeting. Why did I do this? Because I want to learn about the flavor of all of these new hop varieties first hand. I want to encourage you all to try something different in your brewing this year too. Freak out a little and enjoy the fact that there are so many more interesting things to do with the great hobby of brewing.

Cheers!



Brewletter paparazzi stalks international beer celebrity Cindy Chiu and bodyguard Rich Lewis on a ski holiday to Colorado.



Postcards From Uncle Traveling Matt

Matt Crnkovich, Newsletter

Editor's note- I'm starting a new semi-regular column to share some of my travels and beer found along the way. I intend to keep the format open ended, and provide a varying mix of notes and recollections including stores+selection, breweries, and tasting notes. Some months will follow recent travels, while others will focus on past trips. Guest columnists are welcome if you'd like to share your trips and stories.

I spent last weekend in Aspen skiing, and I've got to say it was one of the most disappointing towns encountered in a long time. There are several root causes here--from constantly increasing TX distribution of CO beers to visiting only one town with a single brewery. In addition, weather issues changed some of my plans and significantly limited the time I had to explore further options which I'll be looking into for bottles.

Grog Shop - Suggested as the best beer selection in town.

Decent selection, but almost all as 12oz and much of the CO craft selection was available in Houston. (SKA, Left Hand, Avery, Great Divide, etc)

Of Grape & Gain - Suggested as the best wine selection in town, and across from Aspen Brewing. Also has the best large format bottle selection, including a few options from The Bruery. I passed on an Upslope IIPA at \$7 for a 19oz can [that looks like a 16oz can when only

next to large format bottles]. Owner suggested trying Aspen Wine & Spirits as another store in town with decent selection.

Aspen Brewing Company - The brewery in town. Tap room in downtown Aspen is only that--no food and the brewery itself is located in a more commercial area outside of downtown. The lineup at Aspen Brewing consisted of 6 beers spread across the spectrum of widely available commercial styles. They included the Saison (the spring seasonal), This Season's Blonde (ironically year-round), Independence Pass IPA, Brown Bear Ale, Pyramid Peak Porter, and the 10th Mountain Division Imperial Stout (Winter seasonal).

This Season's Blonde was the best beer available. Crisp, clean, and well balanced, it was just a great beer to drink. I also found the roasty chocolate malt profile of the porter to be tasty. However, I thought that in one of the states where IPAs can be found anywhere, this one just didn't catch my attention enough. I noted its great floral nose and had no negative comments, but it just wasn't 'Wonderful' as checked off on a BJCP score sheet's Intangibles section. And I just couldn't fall in love with the Imperial Stout, which was based on an Oatmeal Stout style. At 9.3%, I haven't had anything quite like it before, and it did earn a spot in my bag (and hopefully finds its way to this meeting). In the end, the only real disappointment was missing out on the Temerity [barrel aged] series.



At this point, ice on the helmet straps was still frozen to my beard.



Stouts - Porters

Janine "J9" Weber, Secondary

Fred Eckhardt's comprehensive book *The Essentials of Beer Style*—published in 1989, during American craft brewing's infancy—says that porters are dry, with more intense malt and hop flavors than stouts. But this definition seems to apply more to the traditional Irish stout which has its own sub-category in the Beer Judge Certification Program (BJCP) and fails to take into account the dozens of existent stout varieties, like milk stout and oatmeal stout.

"Sometimes I think the only difference between a porter and a stout is what the brewer decides to call it to enter a competition," said Carl Singmaster, the "chief beer officer" of Portland bottle shop Belmont Station. The BJCP defines a porter as having a slightly lower SRM value than stouts do. SRM stands for Standard Reference Method and refers to the time-honored—at least, for the past 50 years—technique of measuring how much light is lost as the beam passes through a centimeter of beer. Of course, this method is highly impractical when you are dealing with opaque beers.

An historical perspective might come in handy for those of us who find beer color a far too dry and technical distinction between a porter and a stout. Literary references to a style of beer called "porter" first emerged in the mid-1700s. Popular legend has it that brewers and bartenders got tired of tapping separate kegs for each of the current three styles: "beer," "ale," and "twopenny" (a beverage of specious origins most famous for being cheap). Brewers combined them into one brew that became popular with London laborers, who then gave the new style their own name. The new style of beer, porter, was occasionally called "entire" or "entire butt," after the cask in which the beer was stored.



The late beer writer Michael Jackson thumbed his nose at the "three-threads" story. Instead, Jackson proposed that the porter style emerged as a result of brewers combining different mash runs from the same malt. For whatever reason, porter became popular at the exact instant that the Industrial Revolution started making transportation networks faster and more efficient. An enterprising bloke in Dublin, who went by the name of Arthur Guinness, banked on the popularity of porter in 1798, killing off Guinness's original Dublin ale in favor of Guinness's East and West India Porter. As Guinness' name shows, porter was virtually synonymous with the British Empire and its spheres of influence. Guinness traveled as far away as the New World and China.

So what's the difference? In competition, stouts are darker. Their recipes tend to be characterized by the use of roasted barley, and they use less water than porters. And when you're sitting at the bar next to your equally beer-geeky buddy pondering the tap list, the answer, as it often is when confronted with the ingenuity of American craft brewers, is that the difference is whatever you want it to be.

(Excerpted from "Beer West"
<http://www.beerwestmag.com/the-magazine/101-stout-vs-porter/>)

12A Brown porter

Malt flavor includes a mild to moderate roastiness (frequently with a chocolate character) and often a significant caramel, nutty, and/or toffee character. May have other secondary flavors such as coffee, licorice, biscuits or toast in support. Low to no black malt character; lacks harsh astringency of other porters.

Differs from a robust porter in that it usually has softer, sweeter and more caramelly flavors, lower gravities, and usually less alcohol. More substance and roast than a brown ale. Higher in gravity than a dark mild. Some versions are fermented with lager yeast. Balance tends toward malt more than hops. Usually has an "English" character.

Classic examples:

Fuller's London Porter

Samuel Smith Taddy Porter

OG: 1.040 - 1.052
FG: 1.008 - 1.014
IBU: 18 - 35
SRM: 20.0 - 30.0
ABV: 4.0 - 5.4

Wasatch Polygamy Porter

12B Robust Porter

A substantial, malty dark ale with a complex and flavorful roasty character. Although a rather broad style open to brewer interpretation, it may be distinguished from Stout as lacking a strong roasted barley character. It differs from a brown porter in that a black patent or roasted grain character is usually present, and it can be stronger in alcohol. Roast intensity and malt flavors can also vary significantly. May or may not have a strong hop character, and may or may not have significant fermentation by-products; thus may seem to have an "American" or "English" character.

Classic examples:

Sierra Nevada Porter

Deschutes Black Butte Porter

OG: 1.048 - 1.065
FG: 1.012 - 1.016
IBU: 25 - 50
SRM: 22.0 - 35.0
ABV: 4.8 - 6.5

Founders Porter

Also serving:

Windlass Sweet Potato Porter
ABV 6.6% made with 50 pounds
of baked & pureed sweet pota-
toes per barrel.

12C Baltic Porter

A Baltic Porter often has the malt flavors reminiscent of an English brown porter and the restrained roast of a schwarzbiere, but with a higher OG and alcohol content than either. Very complex, with multi-layered flavors. This is a traditional beer from countries bordering the Baltic Sea. Derived from English porters but influenced by Russian Imperial Stouts.

Classic examples:

Baltika #6 Porter (Russia) this
one can be grim if it wasn't
treated right during transport

OG: 1.060 - 1.090
FG: 1.016 - 1.024
IBU: 20 - 40
SRM: 17.0 - 30.0
ABV: 5.5 - 9.5

13A Dry Stout

This is the draught version of what is otherwise known as Irish stout or Irish dry stout. Bottled versions are typically brewed from a significantly higher OG and may be designated as foreign extra stouts (if sufficiently strong). While most commercial versions rely primarily on roasted barley as the dark grain, others use chocolate malt, black malt or combinations of the three. The level of bitterness is somewhat variable, as is the roasted character and the dryness of the finish.

Classic examples:

Guinness Draught Stout

OG: 1.036 - 1.050
FG: 1.007 - 1.011
IBU: 30 - 45
SRM: 25.0 - 40.0
ABV: 4.0 - 5.0

Also serving: Belhaven Black Scottish Stout ABV 4.2%
“Bursting with roast coffee and chocolate flavors...Brewed using pure Scottish water and a unique blend of Scottish triple malts” (from the Belhaven website)

13B Sweet Stout

The sweetness in most Sweet Stouts comes from a lower bitterness level than dry stouts and a high percentage of unfermentable dextrins. Lactose, an unfermentable sugar, is frequently added to provide additional residual sweetness. Base of pale malt, and may use roasted barley, black malt, chocolate malt, crystal malt, and adjuncts such as maize or treacle. High carbonate water is common.

Gravities are low in England, higher in exported and US products. Variations exist, with the level of residual sweetness, the intensity of the roast character, and the balance between the two being the variables most subject to interpretation.

Classic examples: Left Hand Milk Stout (regular ABV 6%, and nitro)

Also serving: Foam Ranger Vanilla Stout (in the keg) made with Mexican vanilla and lots of lactose ABV 3%

OG: 1.044 - 1.060
FG: 1.012 - 1.024
IBU: 20 - 40
SRM: 30.0 - 40.0
ABV: 4.0 - 6.0

13C Oatmeal Stout

Generally is somewhere between sweet and dry stouts in sweetness. Variations exist, from fairly sweet to quite dry. The level of bitterness also varies, as does the oatmeal impression. Light use of oatmeal may give a certain silkiness of body and richness of flavor, while heavy use of oatmeal can be fairly intense in flavor with an almost oily mouthfeel.

Classic examples: Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, etc.

Instead we have:

Breckenridge Oatmeal Stout ABV 4.95%, 36IBUs, 2-row, Caramel, Roasted Barley, Chocolate, Oat flakes, Black (patent malt, I presume).

Firestone Velvet Merlin Oatmeal Stout ABV 5.5% 27 IBUs, Maris otter, 2-row, Roast barley, English Dark Caramel, Medium Caramel, Carafa malt & oats (15%) with Fuggle hops

OG: 1.048 - 1.065
FG: 1.010 - 1.018
IBU: 25 - 40
SRM: 22.0 - 40.0
ABV: 4.2 - 5.9

Founders Breakfast Stout ABV 8.3% 60 IBUs Thick, luscious stout brewed with flaked oats, bitter ‘and imported’ chocolates, and Sumatra and Kona coffee.

13D Foreign Extra Stout

A rather broad class of stouts, these can be either fruity and sweet, dry and bitter, or even tinged with Brettanomyces. Think of the style as either a scaled-up dry and/or sweet stout, or a scaled-down Imperial stout without the late hops.

No FES examples were on sale at Spec's when the Secondary went shopping

Left Hand Brewery's Fade to Black is described as a Foreign Stout ABV 8.5% (no mention of the 'Extra' part).

OG: 1.056 - 1.075
FG: 1.010 - 1.018
IBU: 30 - 70
SRM: 30.0 - 40.0
ABV: 5.5 - 8.0



Yup, Hot!

13E American Stout

A hoppy, bitter, strongly roasted Foreign-style Stout (of the export variety).

Classic examples: Deschutes Obsidian Stout ABV 6.4%, Sierra Nevada Stout ABV 5.8%

OG: 1.050 - 1.075
FG: 1.010 - 1.022
IBU: 35 - 75
SRM: 30.0 - 40.0
ABV: 5.0 - 7.0

13F Russian Imperial Stout

Variations on the RIS theme exist, with English and American interpretations (predictably, the American versions have more bitterness, roasted character, and finishing hops, while the English varieties reflect a more complex specialty malt character and a more forward ester profile). The wide range of allowable characteristics allow for maximum brewer creativity.

Classic examples: Victory

Storm King ABV 9.1%

Brooklyn Black Chocolate Stout
ABV 10%

OG: 1.075 - 1.115
FG: 1.018 - 1.030
IBU: 50 - 90
SRM: 30.0 - 40.0
ABV: 8.0 - 12.0

Also serving:

Oscar Blues TenFidy ABV 10.5%, 98 IBUs Viscous stout made with excessive amounts of 2-row and chocolate malt, roasted barley, and flaked oats, as well as a metric shit-ton of hops.



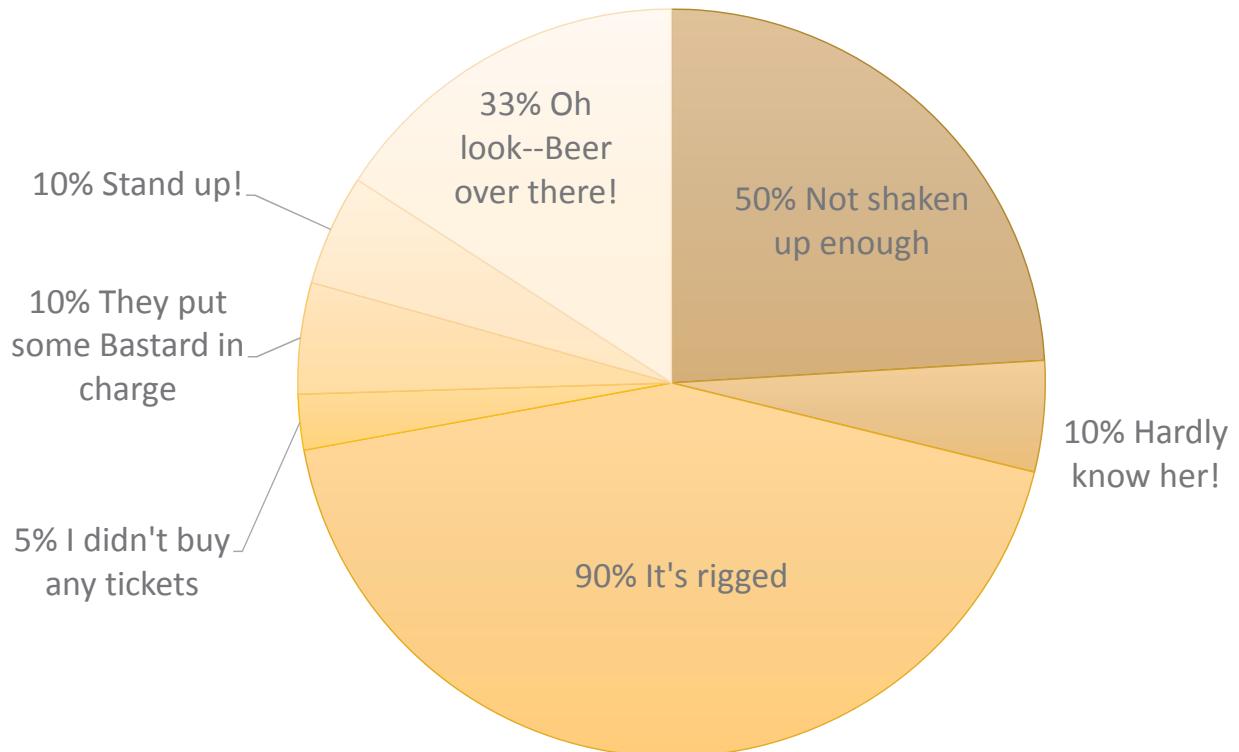


Ever hear the joke about how many Foam Rangers it takes to set up a tent?



Head Bozo on pub crawl.
Four weeks post lobotomy.

Poll: Why last month's raffle SUCKED



Officer's Meeting Minutes and Events

Nena "Hold on...NO!" Lamb, Scrivener

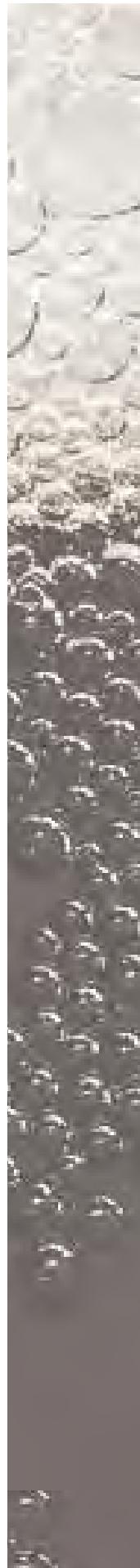
Here's a recap of what's been going on:

In December was the Homebrewer's Christmas Party & happy to say no windows were harmed this year! A good time was had by all!

In January, our first Sunday meeting was held at Cedar Creek. It was a bone chilling day and they had indoor seating & a fireplace. Sean, Noel, Matt, Ralph, Bev & myself were in attendance. Janine was in Sunny California & Will had the plague. We talked about this & that & what not. (Paperwork that needed to be completed, officers out of town in Feb & helping w/those duties, upcoming competitions, the brewsletter, possible on-line judging class, Bev's BJCP class, & Dixie Cup coordinator.) I almost forgot the best part, the pitcher of Saint Arnold Icon Red (Bohemian Pils) we shared courtesy of the club :) Sadly the meeting dispersed early as no non-officer members (I said "member" huh huh) braved the bitter cold.



Last Saturday was supposed to be the coldest brew-in of the year, however the weather was PERFECT! The January brew-in was hosted by the wee was was waz, Jaime. He brewed a Buried Hatchet clone that smelled awesome. I must also mention the smoked butternut squash hummus he made & shared. It is my new favorite party food (sorry baby quiche). Our fearless Wazoo brewed along side Jaime & brewed a base beer that he split 6 ways and hopped each individual batch with a different hop. The hops used were Centennial, Apollo, Zythos, Ahtanum, Glacier, and Mosaic. We will hopefully get to try the beers in February!



Competition Corner

Will Holobowicz, Competition Coordinator

It seems like Dixie Cup XXX was last month and now we've moved into 2014! Time to dust off the brewing equipment and get back to brewing and competing! I hope we can generate some interest with those that have been entering the monthly club competitions. I've tasted some really good beer at the meetings and think the club could do very well across the Lone Star Circuit if you guys enter.

Also, this year I'll be driving your entries to each competition. No need to worry about broken bottles. I will hand deliver your beer! You must be a due's paid member to use this service, so pay your dues now!

The Lone Star Circuit is a series of competitions across the state that begins next month in Irving with the Bluebonnet Brew-Off. On-line entry registration begins on 2/1 and ends 2/20. There is a per brewer limit of 20 entries this year, and total entry limit of 1525. You will be responsible for packaging and labeling your entries. We have to pack and ship these on Saturday, February 15th. So have your entries at Defalco's before then if you'd like me to deliver them to the competition. Note: This is a full week before the club meeting – the deadline is before the meeting. Register here: <http://www.bluebonnetbrewoff.com/>

Louisiana Homebrew Club Competitions: The Dead Yeast Society homebrew club will be hosting the 2014 Bataille des Bieres. Entry fee is \$5 for each beer submission. The competition will be accepting entries in the following BJCP Categories: Category 4 – Dark Lager, Category 10 – American Ale, Category 11 – English Brown Ale, Category 13 – Stout, Category 14. The drop-off deadline is 1/23 at Defalco's and the award presentation is on Feb 8th. Register here: <http://beer.oursharedcookbook.com/>

In summary for last year, the club won the Lunar Rendez-brew and the Dixie Cup. This is how we did at each competition on the Lone Star Circuit:



Bluebonnet

Home Brewer of the Year

David Rogers

BOS Mead

Jeff Reilly

Steins

Hank Kellar (ESB)

Jeff Reilly (Mead)

Alamo City Cerveza

Fest

1st place

Roland Pate (10A)

Dave Rogers (15C)

Lunar Rendezbrew

BOS Mead

Jeff Reilly

1st place

Roland Pate (1D)

Scott Fertak (6C)

David Rogers (9C), (22C)

Bev Blackwood (15C)

Cameron Smith (20A)

Jeff Reilly (25C)

Limbo Challenge

1st place

Jeff Reilly, Hank Keller & Andy Behr (7B)

Jeff Reilly (13A), (22B)

Cactus Challenge

1st place

David Rogers (6C)

Dixie Cup

Mike Templeton Award

David Rogers

BOS Beer

Shazia Rehman & Noel Hart

1st place

David Rogers (1C), (6A), (6C), (8B), (9C), (12C)

Roland Pate (2A)

Jeff Reilly (7A), (10C)

Scott Fertak (7B)

Eric McCord (10A), (14A)

Jaimie Ortiz (10B)

Paul Smith (13B)

Scott DeWalt (13D)

J&J Brew Crew (19A)

Bev Blackwood (19C)

First Time Entrant

J Klich (1st)

Robert Brown (2nd)

Andrew Evans (3rd)



I WANT TO BE SOMEBODY IN PARTICULAR!
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THE FOAM RANGERS HOMEBREW CLUB!



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14

NAME(S) _____

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MEMBER E-MAIL _____

2ND MEMBER E-MAIL _____ **PHONE** _____

AMOUNT PAID _____ NEW RENEWAL CHANGE OF ADDRESS

Membership Renewal: \$35.00 Individual / \$45.00 Family (Member +1)

Paid between October 31 and December 31 \$30.00 / \$40.00 (Pay early and save!)

New Member Fees: (per year)

Paid between January 1 & June 30 \$35.00 / \$45.00

Paid between July 1 & October 31 \$25.00 / \$35.00 (Includes Dixie Cup!)

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THE PANTHER FROM THE PLAINS

BIGWISLETTER **Updell**

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Sean Lamb, Grand Wazoo

Brewsletter Maturing to Irrelevancy

