



Brewsletter Urquell

THE FOAM RANGERS

April 2014

Volume 34, Issue 4

Out (of) The Wazoo

Sean Lamb, Grand Wazoo

It's great to be able to say this – congrats to EVERYONE who entered the Bluebonnet Brew-off this year. Due to your great scores the Foam Rangers won the Mueller-Brown Quality Award. David Rogers won the Homebrewer of the Year award, and Robert Brown, Scott Fertak, Will Holobowicz, Hank Keller, James Paige, and Jason Sheehy all won medals. Congratulations to you all, and thanks again to everyone who entered.

National Homebrew Day will be Saturday May 3rd this year. The Foam Rangers and DeFalco's are going to have a big NHD Brew-In party at DeFalco's that day. We are going to get a big tent (no clowns though), there's going to be a reprise of Pros vs. Joes with Eric Warner from Karbach and Kyle Jones. There will be music and food and – yeah - stuff about brewing. We will have kegs of cropped yeast for starting your beer and cold water for chilling. If you are planning on brewing please send me an email at wazoo@foamrangers.com.

On the Dixie Cup front Doak Procter has lined up folks for all of the big jobs. If someone reaches out to you and asks you to help, please consider volunteering. The Dixie Cup is a heavy lift every year, but many hands make it light work.

Well, it's only April and the doldrums have set in, there isn't much else to report. Keep up the good brewing and I hope to see you all at the April meeting.



8 Beer Ingredients to Avoid NOW

Brewsletter Staff

Several recent articles have hit the craft beer community hard, questioning the use of certain ingredients by macro breweries. However, investigation by The Brewsletter Urquell has identified even more dangerous and questionable ingredients that many homebrewers are using to produce beers. And no, we're not just talking about the Wazoo's tassel here.

The most important and controversial ingredient added to most homebrew recipes is Dihydrogen Monoxide. Always a source of controversy to the general population, it can easily be contaminated with unwanted chemical compounds and has a great impact on the finished product. It is said that Dixie Cup XXX guest John Palmer has intimate knowledge of its importance and problems with having too much Dihydrogen Monoxide in beers like Barleywine.

A second major ingredient known as Hordeum vulgare Linnaeus has a host of chemical compounds to make ones head spin. The Brewsletter is looking into what all of this means, but the amount of technical words in this description should indicate the risks brewers are taking when including Hordeum vulgare Linnaeus in the beermaking process. It contains the phenolics caffeic and p-coumaric, the ferulic acid 8,5'-diferulic acid, the flavonoids catechin-7-O-glucoside, saponarin, catechin, procyanidin B3, procyanidin C2, and prodelphinidin B3, and the alkaloid hordenine.

Foam Rangers have recently been caught adulterating perfectly good sweet wort with plants from the Cannabaceae family. Plants in this family have been cause of great political and legal controversy for decades. While legal in some states and countries, Texas continues to prohibit both medical and recreational consumption of some species of plants in this family. Other species are thought to be safe for general consumption, but the best solution for the entire family of plants is to "Just Say No"...even if there is some Braindeath Barleywine around.

Most importantly, production of good beer involves production of Ethanol, a psychoactive recreational drug that is frequently used on an industrial scale as a solvent or fuel.

Upcoming Events

- May 3rd National Homebrew Day: Events at DeFalco's
- May 4th First Sunday...?
- May 10th Brew-In...?
- May 16th Meeting!



Competition Corner

Will Holobowicz, Competition Coordinator



What a month March has been for us competitively as a club, and participation has been high for the year overall. All the hard work you all have been doing showed results at Bluebonnet. The competition schedule is starting to heat up in April and May, so please keep it up!

Bluebonnet: We won the Mueller Brown Quality Award, which goes to the club with the highest average score first round score with a minimum of 25 entries. This is the first time our club has had the honor of winning this award, and it's quite an accomplishment. Congratulations to all the winners and big Thank You to all that entered! Great job everybody!

Home Brewer of the Year: David Rogers

Individual accolades:

David Rogers – 3rd Bock, 3rd Kolsch, 1st Imperial IPA, 1st English Old Ale & Barleywine, 1st American Barleywine
 Hank Keller – 3rd ESB, 1st American Amber Ale
 Jason Sheehy – 3rd Scottish & Irish Red Ale
 James Paige – 3rd American Brown, 3rd English Old Ale & Barleywine
 Robert Brown – 1st Dark Lager, 2nd Imperial IPA
 Scott Fertak – 1st Scottish and Irish Ale, 2nd Amber Hybrid, 3rd Brown & Baltic Porter
 Will Holobowicz – 3rd Belgian Strong Dark Ale

National Homebrew Competition:

Roland Pate – 2nd Pilsner, 1st American Ale

Celtic Brew-off: Shipped

Awards: May 3, 2014 at Texas Scottish Festival & Highland Games, 1:00pm

MCAB: Shipped

We had a great turn out – 11 of 12 eligible brewers entered this event.

Awards: April 26, 2014 at Waukesha, WI

LoneStar Circuit:

Alamo City Cerveza Fest (ACCF)

<http://www.alamocitycervezafest.org/>
 Entry Date: April 12 - May 17
 Judging: June 14 - 15
 Event: June 28
 Awards Ceremony: June 28

KGB Big Batch Brew Bash

<http://thekgb.org/Big-Batch-Brew-Bash/Current-News>
 Entry Date: May 9
 Judging & Awards Ceremony: May 18th

Homebrew Inquisition

<http://www.austinzealots.com/inquisition>
 Entry Date: June 20-July 6
 Judging: TBD
 Event: August 9
 Awards Ceremony: August 9

Non-LoneStar Circuit:

Karbach Carboy Classic:

<http://tinyurl.com/o2wzl9z>
 Entry Due: April 18 at Karbach Brewery – Bring to the front desk for drop off
 Judging will be done over several sessions by brewery staff. Feedback sheets will be provided. Word is there are over 20 entries so far.
 Awards Ceremony: TBA

CIA: Operation Fermentation

<http://cialers.org/operation-fermentation/>
 Entry Date: March 22 – April 19
 Judging: April 27 & May 4
 Awards Ceremony: May 10 at Wild West Brew Fest in Katy

Spirit of '76

<http://spiritof76.hopocalypse.org/>
 Entry Date: May 12 - May 30
 Judging: June 14 - 15
 Event: June 28
 Awards Ceremony: June 28



Style of the Month Old Ale, Brown Ale, Scotch Ale

Janine "J9" Weber, Secondary



Even though this is Homebrew Month, we still have a style of month...three styles really. The following brief, but excellent descriptions come from the Beer Advocate website. There will probably be several examples of each of these styles here tonight. Enjoy!

Old Ale

Description: Old Ales, also referred to in the past as "Stock" Ales, are low attenuated beers with high levels of dextrins, creating a full malt body with plenty of character. Old Ales of a hundred plus years ago were often transferred into vats to mature, hence the name. The

color is rich dark amber to a very dark brown, nearly black. Aromatics are restrained. Although bitterness levels can greatly vary, expect common fruity, vinous, intense malts and sharp alcohol characteristics. The often racy but mellow attitude of the beer may also include acidic notes, raisins and black currants. Vintage varieties may have a low level of oxidation. Stronger versions may have similarities to a port wine. Brewers may also inoculate a portion of the batch with Brettanomyces lambicus and age for an extended period of time to achieve an old-school acidic character.

Average alcohol by volume (ABV) range:
4.0-12.0%



English Brown Ale

Description: Spawned from the Mild Ale, Brown Ales tend to be maltier and sweeter on the palate, with a fuller body. Color can range from reddish brown to dark brown. Some versions will lean towards fruity esters, while others tend to be drier with nutty characters. All seem to have a low hop aroma and bitterness.

Average alcohol by volume (ABV) range: 4.0-7.0%



American Brown Ale

Description: Spawned from the English Brown Ale, the American version can simply use American ingredients. Many other versions may have additions of coffee or nuts. This style also encompasses "Dark Ales". The bitterness and hop flavor has a wide range and the alcohol is not limited to the average either.



Average alcohol by volume (ABV) range: 4.0-8.0%

Scotch Ale / Wee Heavy

Description: Scotch Ales are strong ales, also known as "Wee Heavy." In the 19th century Scotland, they'd also be known as 160/-, a nomenclature based on the now obsolete shilling currency. Scotch Ales traditionally go through a long boil in the kettle for a caramelization of the wort. This produces a deep copper to brown in colored brew. Compared to Scottish Ales, they'll be sweeter and fuller-bodied, and of course higher in alcohol, with a much more pronounced malty caramel and roasted malt flavor. A low tea-like bitterness can be found in many examples. Best served in a "thistle" glass.



Average alcohol by volume (ABV) range: 6.0-10.00%

Inaugural Brash "Tour"



Officer's Meeting Minutes and Events

Nena Lamb, Scrivener



ומכ גהנתם היה ינא) טוביש
וה תורעה הוכלו ינסמביולימ 3/21
(לילך

Homebrew 7:00 - החמש העש
תוריב רופשל יתלהת
בב 8:00 - תוצומחו הייגלוב
לע רבייד , השיגפה תא רידגה וווש
- 08:45 Bluebonnet ;
בדנתה סאה ; תובורקה וודעומ
Doak נUIDהה ; הריבטולחל קרמל
לע רבייד ; עיגג יסקיד זכרך
סוייחסים יעדומה תומעל תונורתי
5/3/14 לען ימו אלה
תמרחב ומיתסתהש תוזרכה .
תחפשם לש שדחה ובחלתייסוכ
ווטלימה זור דלייקס פזק סרגנייר
הטלילינפלש הלילב דלאן
הלהגה זאת ! ווטלימה ווסק'גולדצנו
לע טלהשה Goeggel דרישעהו !
(סיינשם טובוחה

4/6 טובישר יניצק
וריביר קירא זאם סייפתתשם הברה
אשון , עיגג יסקיד זד ! ריעב היה
טייפ זאלור ההיה ישארה טפושה
פתחם , - Wee Waz
לובו - הלהגה , סנויג לרייך - ווי
סוי . תומיעט דרף זכר רירץ , תימס
Homebrew לשב ימו אלה DeFalco

קחשמאוה סייניזומה ש דעב -
סנויג לייקונרנו קירא זיב וילמוג
סינוכז סימ תקספא , הקהה , וודם ,
ימ לכל סייביכרם לע החנההסירם
שיש רכ לע רבייד פוסבל . מלצל
campout ' Homebrewers . אל
הפיטהה החדי וווש רכ לך קסע דוע
! קירא תא ונספת ונלכו !

3/21 Meeting (I was acting as a fill in secondary so the notes are sparse)
7:00 -Homebrew happy hour,
8:00 - I started pouring Belgian & sour beers

8:45 - Sean called the meeting, talked about Bluebonnet; upcoming club activities; Will volunteered for March brew-in brewer; Announced Doak as Dixie Cup coordinator; Talked about Pros vs Joes and National Homebrew Day on 5/3/14. Ended announcements with a toast to the newest member of the Foam Rangers family Skylar Rose Hamilton born the night before to Lisa Wenzel and Jackson Hamilton! Then RAFFLE!!! (and Rich Goeggel took over Secondary duties)

4/6 Officers Meeting

Lots of attendees since Erik Ribeiro was in town!! Discussed Dixie Cup, theme, Head Judge will be Rolland Pate, Head Steward - Wee Waz, Cellarman - Kyle Jones, Raffle - Paul Smith, Need Fred Tasting coordinator. National Homebrew Day at DeFalco's - Pros v Joes is a rematch between Eric Warner and Kyle Jones, food, band, providing chilled water, yeast & a discount on ingredients to all who brew that day at DeFalcos. Rich gave his IT Report; Discussed Galveston pub crawl. Discussed New reality show based on home brewers looking for subjects to film. Lastly talked about having a Homebrewers' campout. No more business so Sean adjourned the meeting and we all caught up with Erik!!



May the Fire Alarm be with you!



Food god Test Kitchens Avoid Near Disaster

Ralph Cox

In only his fourth month on the job, food god Ralph Cox reported a near disaster in food pairings for the April meeting. Ralph noted that with the broad category of "homebrew", the test kitchens pairings computer couldn't handle the near endless choices for food pairings. "It was just too much for the algorithms to handle" Cox reported. Luckily, foam ranger veteran Phil Smith stepped in to save the day. "Pork products seemed like the natural choice" reported Phil; who will be providing an assortment of barbecued pig including garlic stuffed pork loin and country style ribs. "Ralph has just become too reliant on technology" Smith noted.

With that assurance, Ralph was able to step up his effort with smoked salmon and Jaime Robles' recipe for smoked butternut squash dip for those who prefer not to partake of swine. "It's reassuring to know that there are others out there willing to help" said Cox when Phil came to the rescue and Ralph was able to rip off a recipe from the was was waz.

Ralph also reports that there will be the usual array of veggies, dips, chips, cheese, etc. to round out the menu.



Postcards From Uncle Traveling

Matt

Matt Crnkovich, Newsletter

Woah. This month's article was supposed to be conjured up from notes of travels past embellished with a pint or 2 of barleywine. I failed. I bought a car, and decided to drive it home from Philadelphia last weekend because the idea sounded good at the time.

To start at the end first: While I was on the trip, someone broke into the trunk and stuffed it full of beer. Obviously I didn't discover this until home, and I saw no purpose in trying to report a crime when I couldn't even identify where along my journey it happened. The nerve some people have these days-I'm SHOCKED! I still haven't had the chance to figure out what I ended up with, but a few bottles migrated to both my fridge and then into a glass in front of me.



Friday afternoon I visited Victory in Downingtown, PA. The current brewpub was originally part of the production facility and seats 300...in a town of 8,000. Apparently this gets standing room only during the evenings. Victory is currently in the middle of ramping up volume again and opened a new production facility for tours in the last few weeks. For a brewery I'm so familiar with, the samples were

obvious: keep focus on the more unusual. My favorite overall was Old Horizontal, the 11% American Barleywine. Other highlights were the CBC series beers, including a Hoppy Weissbier, which was unique but still interesting. A selection of 3 casks was available, including a decent English Bitter and fantastic version of Hop Devil IPA, where the mouthfeel and carbonation added a layer of complexity and smoothness to an already good IPA.

Bluejacket Brewpub

Only open a few months but suggested to me at the Officer's Meeting, this place has a great atmosphere in a 100 year old manufacturing warehouse next to Washington's Navy Yards.

The beers were creative, but most were not my favorites of the trip. The menu and descriptions made it clear what they liked to do, and I tried to stay with the more bold offerings they had. The 9.1% High Society English Barleywine was excessively sweet with the fig/raisin notes, but I actually think it would mellow out and be a lot more interesting and complex after a couple of years of cellaring. The Betty, described as an Imperial Apple Cumble Ale at 8.6%, came across as hot and missing real depth in the apple crumble flavor. Parish Fair, a Belgian Strong Blonde with Tangerines at 9.1%, was ok but missing too much of the fruit influence after fermentation. A fantastic but delicate malt backbone was overridden with hops in the 4.2% Forbidden Planet Dry Hop Kolsch. However, a Smoked Old Bruin called The Arsonist and coming in at 5.9% was fantastic on every level. I could try to describe it, but the brewery's description explains all: Dark & vinous sour brown ale with 20% beechwood-smoked malt; combines dark bready malt richness & hints of spicy, meaty smoke with a lively acidity & alluring aromatics of fig, concord grape, & cherry.

Blue Mountain Barrel House: Closed when I passed by just after sunrise on Saturday, but I picked up a few bottles at stores in the region. I haven't had them just yet, but some of this should end up at Foam Ranger type events through the next few months.



Asheville wasn't exactly near the most direct route home, but making a detour here was on my schedule from the first day of planning. I'd had the chance to have some of the beers from the region before, but not to visit the breweries. My first stop in town was Highland Brewing Company, and they didn't disappoint. I skipped some of the flagship offerings and set up a custom flight heavy with seasonal offerings. The dry hopped Little Hump Spring Ale (4.5% ABV, 32 IBU) was clean and very good, except a little too bold for my preference. Tunderstruck Coffee Porter (5.8% ABV, 26 IBU) had an amazing espresso flavor to it, which carefully rode the line between adventure and excess. A strong body and richness in the malt profile held it together. The very limited Belmont Abbey Doppelbock was a great small batch offering available only for samples and pints on site.



French Broad Brewing was just a few miles down the street, and I had a little shock on arrival. While Highland was making 40k barrels a year (with a warehouse style tasting room as large as St Arnold's), French Broad's production is closer to 3000 barrels a year. Want a sticker? They'll hand cut the sides off a label for you. My notes here were brief--the beers enjoyable and solid throughout. A 1/2 BBL batch of experimental Hefeweizen set the tone, while 13 Rebels ESB was great but I wanted it to be a touch more bitter. The 6% Rye Hopper (an American Rye Ale) was fantastic because it was not a RyePA and I thought it was the most balanced rye beer I've ever had. Wrapping up the tasting were the fantastic-as-always Anvil Porter and Wee Heavy-er that was very enjoyable.

Lexington Avenue Brewery was my final stop in town. The answer to "What is your best beer?" should not be "It depends on what style you like." The menu wasn't a help: 8 brews that were evenly scattered across the style spectrum. Half pints were available, but not flights. I limited myself to ordering 2 beers, and I'm glad I didn't waste my time or money on more. Buck Mild, an experimental British Mild at 4.6% and 23 IBUs, was an experiment I'm glad I haven't tried. The "slightly smoky heat" from the cayenne peppers was excessive and overriding, while the toasted coconut wasn't perceivable. The 10.4% Thumper Tripel fell equally as flat. Despite being more accurately described with clove character from the yeast and containing riesling grapes, it didn't work out and something was just off.

Abita was the Sunday stop by default. Its brewpub was open Sunday while I was driving through, and I had never been. I'll be brief, as most offerings are available locally, but the beers were typically solid, even if served too cold. A spring IPA with lots of citrus hops was enjoyable, but until it finally warmed up, the cask version was significantly better. Imperator Black IPA (8%) was complex and enjoyable, but I found the hop profile to be generic and unexceptional (a check of the website shows it has 6 varieties of hops).



WHERE'S JAIME AT LAST MONTH'S MEETING?

During announcements at the March meeting, Wee-Was-Was-Waz couldn't be found. Perhaps he didn't stand up?

Fortunately, we did have a camera and were able to capture the meeting from the ceiling of DeFalco's. And it turns out the Wee One was there! Can you find him? Hint: he wore the same clothes to the meeting and to other events we have pictures from this past month.

Some other Foam Rangers and friends made appearances too. Look for:

A Head Bozo

Zealots

Someone who found the barleywine...

...and fell off a chair

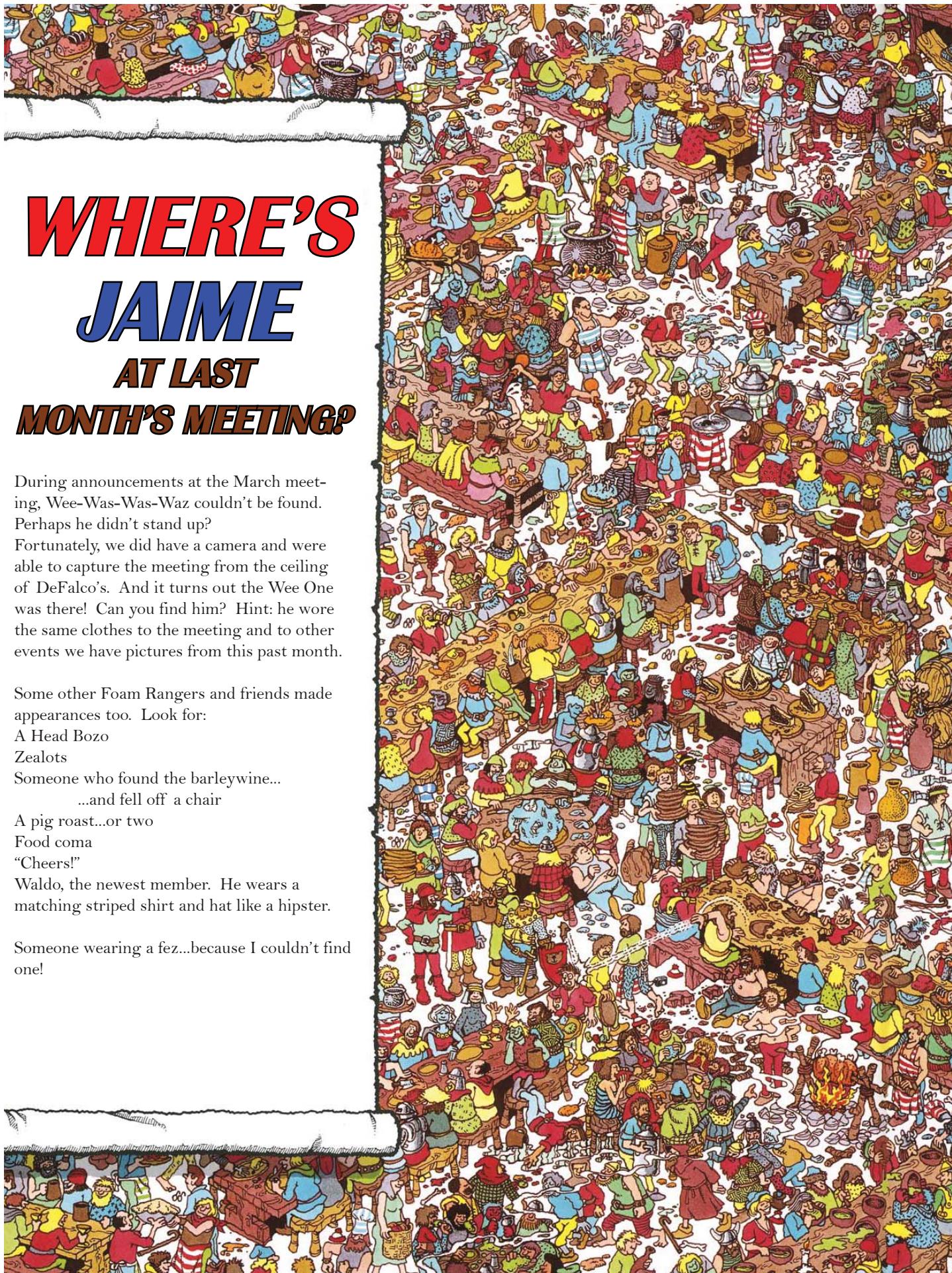
A pig roast...or two

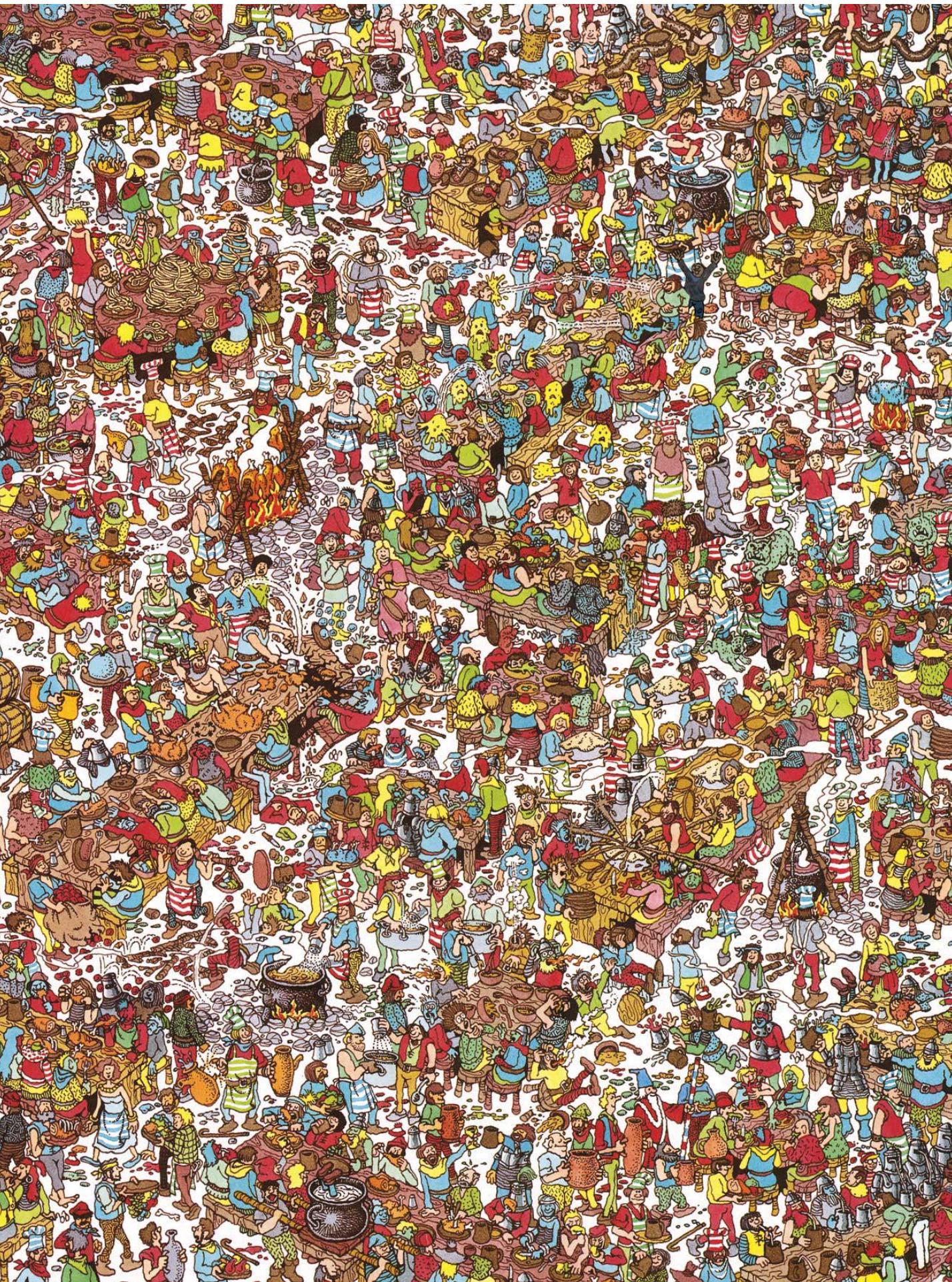
Food coma

"Cheers!"

Waldo, the newest member. He wears a matching striped shirt and hat like a hipster.

Someone wearing a fez...because I couldn't find one!





Stay in touch with the club!

Web <http://www.foamrangers.com>
Facebook <https://www.facebook.com/groups/26077707702/>
Twitter <http://twitter.com/FoamRangers>

We have two E-mail lists:

The Foam Rangers Discussion List & the Foam Rangers Announce List.

What's the difference?

The Foam Rangers Discussion list is where people can interact and reply to the posts of other Foam Ranger list members. The Foam Rangers Announce list is where the Grand Wazoo posts club announcements and is not a discussion list. Anything posted to the Announce list will also be posted to the Discussion list, so you don't have to subscribe to both.

To subscribe to the Discussion list, send an e-mail to:

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You will receive a reply from the server with instructions for confirming your subscription.. Follow the instructions to complete the subscription process. Once you have successfully subscribed, you will receive a reply with the list guidelines as well as instructions for unsubscribing.

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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!)

Please make checks payable to: The Foam Rangers