



Brewsletter Urquell

THE FOAM RANGERS

June 2014

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Galveston Destroyed Tomorrow

Brewsletter Staff

With the coming anticipation of the Foam Rangers tomorrow, Galveston Island has begun to destroy itself later tonight. Destructive winds and intoxication are anticipated to reach their peak within an hour of several bottle conditioned barleywines being passed around the bus.

Out (of) The Wazoo

Sean Lamb, Grand Wazoo

Half a year is gone already? And I thought this was going to drag on! It's been a lot of fun so far, and the best is still ahead.

Thanks to Robert Brown for making an IPA during this month's brew-in. I made the "British Porter" partial-mash recipe from DeFalco's. We will get to try both of these brews at a club meeting in the near future. Speaking of brew-in beer - Wes Long - where's that Bock?

Sometimes people ask what the value of their club membership is. Well, the biggest bestest thing is that you absolutely NEED it to participate in the Dixie Cup. But, there are other advantages. Like club pack-and-ship for competitions. And, we have a few loaner items that you can get from the club. The club Jockey Box has been getting some use lately. As long as folks keep it clean, it is available to any "dues paid member" to use. There are also 3 club oak barrels for aging beer in, 1 of which is free right now. Lastly, there is the club tap table. The thing is big and heavy, so you better be serious when you ask for it.

See WAZOO Page 2



The Foam Rangers line up for a restroom break during the last island pub crawl.

Attendees have been asked to leave their dignity at home and to bring substantial amounts of cash that can cover damages such as trying to see how many pints really are left in that keg of Bigfoot.

Additionally, a fund has been created for replacement of any toilets broken during the festivities.

It has been asked to remind everyone that continuing drinking elsewhere after Foam Ranger events is liable to earn you a special reputation, and being kicked out of a brewery is grounds for becoming the next brewsletter editor. But man, piñatas really do make for raffles that SUCK!



Damage from the high winds of unmitigated flatulence caused some visitors to leave the island early.

Robert Brown Gets Brew-In!

Brewsletter Staff

Yup, true story! Details at 11!

Upcoming Events

- June 21st Pub Crawl!
- July 6th First Sunday
- July 12th Brew-In
- July 18th Meeting

Wazoo From Page 1

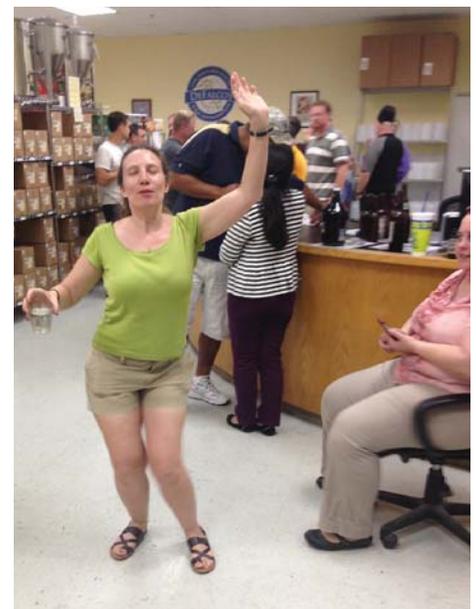
All of these items can be made available to you, just contact me so we can talk about arrangements.

I know you are all sick of hearing about the Pub Crawl to Galveston. The problem is that once we commit to doing a bus, we have to fill the seats. There are a lot of Rangers going for the ride on Saturday and some new (and old) friends going too. We are actually stopping at 3 licensed breweries. Watch the Facebook page and the twitterz for the blow-by-blow account.

This month's "officer spotlight" is on Will Holobowicz. He is our competition coordinator and he is just rockin' it this year. He has made sure that everyone knows about the entry deadlines, when the pack-and-ship is happening and then he has often personally driven the beers to their destination, ensuring that they get their safe and sound. So the next time you see Will, buy him a beer and tell him thanks!

You are going to start to hear more and more about Dixie Cup – from me and from this year's potentate Doak Procter. The way to hear less and less is to volunteer to help. Once all the work is sorted out and assigned, we can shut up and have fun. So please, please, please let Doak or me know how you are going to help out this year. You don't want us to be putting our hands on your shoulder and asking what you are doing for the Dixie Cup in loud and obnoxious voice. Here is this articles' "Easter Egg" -> Sorachi!!!! You really don't.

Everyone keep brewing, don't forget to tell you friends and acquaintances how great it is to be member of the Foam Rangers, and stay safe. Until next month, for Helga Beermeister, this is Sean Lamb.



Competition Corner

Will Holobowicz, Competition Coordinator

I warned you things are going to heat up. We have three competitions finishing this month, with four more just getting started.

Results:

KGB Big Batch Brew Bash

We got blanked on this event! There were 96 total entries, and the prizes were awarded as follows:

1st, Donald Sajda, KGB

2nd, Karl & Ann Marie Pierce, KGB

3rd, John Dawson, KGB

Honorable Mention, Mark Schoppe, Austin Zealots

Honorable Mention, Corey Martin, Austin Zealots

<http://thekgb.org/Big-Batch-Brew-Bash/Previous-Winners>

The 20th Annual Big Batch Brew Bash style for 2015 will be American Barley Wine.

ACCF

Scott Fertak - 2nd Amber Hybrid, 3rd English Pale Ale,

Jason Wilson - 2nd Dark Lager, 2nd Specialty Beer

David Rogers - 2nd Bock, 1st Light Hybrid

Hank Keller - 3rd American Ale

Additional results are posted here: <http://tinyurl.com/mokez4c>

Spirit of '76

June 28: Awards Ceremony, Rabbit Hole Brewing, 2:00 PM



Ongoing:

Lunar Rendezbrew

Entry Date: June 2 - 25

Drop off Location: Defalcos by June 27

Judging: TBA

Event & Awards Ceremony: August 2

<http://mashtronauts.com/rendezbrew/>

Limbo Challenge

Entry Date: June 18 - July 1st

Drop off Location: Defalcos by June 25

Judging: TBA

Event & Awards Ceremony: August 2

<http://www.limbocomp.org/>

Upcoming:

Homebrew Inquisition

Entry Date: June 20 - July 6

Drop off Location: Defalcos by July 3

Judging: July 19

Event & Awards Ceremony: August 9

<http://inquisition.brewcomp.com/>

O'zapft Is!

Entry Date: June 20 - Opens Online

Delivered between August 17 - 31st.

Drop off Location: Defalcos by TBD

Judging: TBD

Event & Awards Ceremony: 7 p.m. October 4, 2014 during the T&P Oktoberfest

<http://ozapfthomebrew.com/>

17th Annual Cactus Challenge

Entry Period: Jul 26 - Aug 16

Drop off Location: Defalcos by TBD

1st Round Judging: Aug 22-23 & 29-30, Sept

5-6 & Sept 12 (if necessary)

Final Round Judging: Sept 13

Event & Awards Ceremony: Sept. 20

<http://www.ale-iansociety.org/cactus/>

DixieCup

It's time to start brewing for our big event, especially your higher gravity beers and Lagers. Follow up with high gravity Ales, then close out with your hop bombs.

<http://dixiecup.foamrangers.com/>

Wheat Beers, Meads and Ciders

Janine "J9" Weber, Secondary



It's not always just about beer... As lovers of fermented beverages, beer aficionados also enjoy other styles such as mead and cider. But what are those strange names you see on the mead bottles? What do they mean? Read on for a quick primer.

Wheat Beers

Classic wheat-based beers are German styles including Dunkelweizen and Weissbier (or Weizen), Weizenbock and Roggenbier (Rye beer). German wheat beers often use a particular strain of yeast that develops a characteristic clove and banana aroma and flavor. American wheat beers tend to use cleaner-finishing yeasts that don't add all those aromatics. The reason is that American wheat beers are often infused with fruit or fruit juice (at the end of the ferment) and an assertive yeast would interfere with the delicate fruit flavors. Rye is another type of fermentable grain that adds a spicy, grainy character to the beer; it can make up to 65% of the grist.

Mead

I thought I knew a bit about mead, but when I started studying the BJCP Guidelines to see how I should enter some meads in a competition, I realized there was far more to it than just "honey wine". The current Guidelines distinguish 9 types and this will be expanded to 13 types when the new guidelines are completed.

Traditional Mead: Dry Mead, Semi-Sweet Mead, Sweet Mead

Fruit Mead (also known as Melomel): Cyser (blended with apple cider), Pyment (made with grapes), Other Fruit Melomel, and new types: Berry Mead, Stone Fruit Mead

Other Mead: Spiced Mead (also known as Metheglin), Braggot (mead made with malt), Spice/Herb/Veg Mead, and a new type: Fruit and Spice Mead

The new Guidelines will include a Specialty Mead category that will include Braggot, Historical Mead (new style), and Experimental Mead

The key to a good mead is having the fermented beverage be true to the original wonderfulness of the honey. That being said, there are a zillion details that are considered when categorizing and judging mead, such as sweetness, degree of carbonation, strength (ABV), honey variety and special ingredients.

Cider and Perry

Cider is fermented apple juice. Perry is fermented pear juice. So far, so good. But wait – why are there are so many subcategories? And what's up with the "still, petillant, or sparkling"?

The Standard Cider and Perry BJCP category contains 5 subcategories: Common Cider (I think this will become New World Cider under the new guidelines), English Cider, French Cider, Common Perry, and Traditional Perry. The main differences stem from the different types of apples or pears used, resulting in more sweet or more bitter/sharp flavors.

The Specialty Cider and Perry category contains even more specific weirdness with the fermented fruit juice. New England Cider is quite acidic and can use adjuncts to increase the ABV. Cider with Other Fruit is a broad category for ciders made with mixed fruits.

Applewine is another subcategory for strong ciders using adjuncts. SpecialtyCider/Perry is the place for experimentation. Two new subcategories will be Ice Cider and Cider with Herbs/Spices.

The key to a good cider is a delicate balance of acidity and sweetness while maintaining the fruit flavors. This is a serious endeavor, and far more complicated than making a yummy pale ale!



Beverage List

- Belgian Witbier – Blanche de Bruxelles
- Belgian-style wheat – Real Ale Witbier
- German Wheat – Weihenstephaner Kristal
- German Wheat – Julius Echter Dunkelweizen
- German Wheat – Schneider Aventinus Doppelbock
- American Wheat Beer – Anchor Summer Beer
- American Wheat/Fruit – Sea Dog Blueberry Wheat
- Rye Beer – Bear Republic Hop Rod Rye
- Rye Beer – Boulevard Brewing Rye on Rye
- Braggot – Sam Adams Honey Queen Braggot
- Traditional Mead Semi-dry – Redstone Meadery Tradition
- Traditional Mead sweet – Meadery of the Rockies, Camelot
- Spice Mead – Redstone Meadery Vanilla and Cinnamon
- Cyser – Texas Mead Works
- Melomel – Texas Mead Works Apricot Mead
- Cider – Isastegi Sagardo classic cider
- Cider - Woodchuck Granny Smith
- English Cider – Crispin Brownslane
- Cider in cans
- Perry – Crispin Pear Cider



Officer's Meeting Minutes and Events

Nena Lamb, Scrivener

ceeeerrrrvvvveeejjjjaaaaa!!!!

01 de junho Oficiais reunião -
 Trono dourado precisa de um lar.
 Pub Crawl
 Dixie Cup
 Precisa de um aprendiz para Dixie Cup
 Eleições para o próximo ano.
 Prós v Joes - J9 vs texana em julho; A vo-
 tação para Karbach v Kyle é 6/8
 Rangers espuma flutuar no rio. Agosto.
 Fale com o rico sobre assuntos de e-mail.



5/16/14 reunião
 Bem-vindo aos novos e antigos membros
 e convidados.
 Obrigado Scott para NHD. Foi um sucesso
 enorme!
 Pub Crawl 21 de junho. Galveston. Deixar
 às 10:00.
 Festa na piscina em Hank Keller em julho!
 KGB Big Batch no domingo 5/18.
 Bev - classe BJCP em junho.
 Doak - Ajuda juiz para Big Batch no do-
 mingo. Dixie Cup Theme é NOLA Dixie
 Cup! Ajude quando perguntado!
 Scott - Free Press Beer Fest amanhã!
 28 de junho - Firken Fest!

BEEEEEEEEEEEEEEEEEEEEERRRRRRRRRRRRR!
!!!!!!

June 1 Officers meeting -
 Golden throne needs a home.
 Pub crawl
 Dixie Cup
 Need an apprentice for Dixie Cup
 Elections for next year.
 Pros v Joes - J9 vs Texian in July; Voting for
 Karbach v Kyle is 6/8
 Foam Rangers float the river. August.
 Talk to Rich about e-mail issues.

5/16/14 meeting
 Welcome to new & old members & guests.
 Thank you Scott for NHD. Was a HUGE suc-
 cess!!
 Pub crawl June 21st. Galveston. Leave at 10:00.
 Pool party at Hank Keller's in July!
 KGB Big Batch on Sunday 5/18.
 Bev - BJCP class in June.
 Doak - Help judge for Big Batch on Sunday.
 Dixie Cup Theme is NOLA Dixie Cup! Help out
 when asked!!
 Scott - Free Press Beer Fest tomorrow!
 June 28 - Firken Fest!!!



Postcards From Uncle Traveling Matt

Matt Crnkovich, Brewletter

What's a trip with only one brewery visited? Disappointing!Somewhat. Detroit is a great city to start a beer tour from, except that I was visiting family in London Ontario for the weekend.

The only brewery visited was Atwater in Detroit, which I'd suggest to anyone making the trip North. About 15 beers were available on draft, with flights or pints offered. The widely distributed Vsnilla Java Porter is a good classic to start with, but I found some other favorites in what I believe was called D.Wheat - a session Hefe that was exceptionally drinkable - and Decadent Dark Chocolate Ale - which hit the flavors perfectly. Strong beers were also of good quality. Of intersting note is that Atwater was selling unlabeled short fill bottles by the case for \$20. Across the border, the local LCBO (Liquor Control Board of Ontario) shop provided some great selections of local and international beers. Do note that the "Beer Stores" specializie in selling cases of mass produced light lagers and some 6 packs of regional or craft beers. I found the visit a waste of time except for seeing the cashier stand directly out of *Strangebrew*. No, they did not have Elsinore. The value of LCBO finds can be all over the place: even with a local in tow, quality and reputations are hard to decipher. But hey, the decision becomes a lot easier when they put Canadian favorite Tom Green on the label or offer a bottle entirely covered with brightly colored frit.



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:
foam-rangers-join@foamrangers.com

To subscribe to the Announcement list, send an e-mail to:
foam-rangers-announce-join@foamrangers.com

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.

 	I WANT TO BE SOMEBODY IN PARTICULAR!		20
	SIGN ME UP TO BECOME A MEMBER OF		14
	THE FOAM RANGERS HOMEBREW CLUB!		
	NAME(S) _____		
	ADDRESS _____		
CITY/STATE/ZIP _____			
MEMBER E-MAIL _____			
2ND MEMBER E-MAIL _____	PHONE _____		
AMOUNT PAID _____	<input type="checkbox"/> NEW	<input type="checkbox"/> RENEWAL	<input type="checkbox"/> 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 & June30 \$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