



Brewsletter Urquell

THE FOAM RANGERS

September 2014

Volume 34, Issue: We've got a lot

Out (of) The Wazoo

Sean Lamb, Wazoo



It is with a heavy heart that I must resign from being at the September club meeting on the 20th. I need to make time to share with lambics and sour ales for the weekend. Janine Weber, our esteemed Secondary Fermenter, will be "in charge" of the meeting. As much as anyone can be in charge of you lot. Be good to her, and she will share some beer with you.

Dixie Cup XXXI is locked and loaded. Laissez Les Bonnes Bieres Coulait! The entries our

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Rough Month for Brewsletter

Brewsletter Staff

I'm in the middle of moving...to a place much closer to Defalco's. No real articles for you fools this month. Check out the calendar.

Tacos Appear Late into Meeting

YUMMMM! Looks tasty!



Upcoming events

- September 20th - Dixie Cup Sorting Begins
- September 27th - Dixie Cup Entries due; Sorting
- September 28th - Judging
- Judging continues on Tuesdays at 6pm and Sundays at 9am.*
- October 3rd - Officer's Meeting
- October 11th - Brew In
- October 16th-18th - Dixie Cup
- Nov 1st - Teach a Friend to Brew
- Nov 2nd - Officer's Meeting
- Nov 21st - Next Regular Meeting and Elections

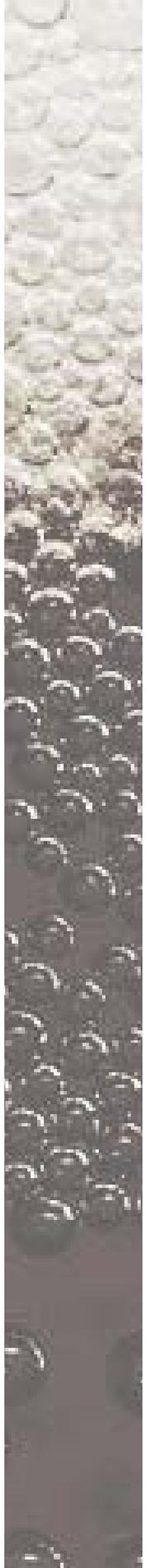
Wazoo From Page 1

stacking up at DeFalco's and it looks like this is going to be the BEST DIXIE CUP EVER! Please let Doak Procter or me know if you want to help. We will need folks to help with judging and stewarding starting on Sunday September 28th and to help during Dixie Cup weekend. Pitch in make this a grand celebration of homebrew. Info on the Dixie cup can be found on our web site or Facebook page. I know that Dixie Cup is looming large in everyone's thoughts, but the fact that the Dixie Cup is upon us means we need to start thinking about what happens after your Dixie Cup hang over has subsided. The first event on the horizon is Teach A Friend to Brew Day. We are having a super brew-in at DeFalco's Central with 8th Wonder Brewing. Aaron Corsi will be doing a Pro Vs. Joes with Noel Hart, and Kyle Jones will be brewing beer for the club. I will set up a sign-up sheet so that people who are going to brew can sign up for space. Aaron will be bringing yeast to pitch and we will set up the giant water chiller for your wort cooling needs. This is going to be another great event! The other big event during November will be the elections at the club meeting. If you want to run for a club office, or you're just curious as to what it requires please let me, Janine, Noel or Nena know. I will be sending a description of duties out well before the elections to fill in all the gory details. This is great club, and it takes good folks to keep it running. I know many of you are thinking to yourself that you want to help. November is the month to step up and put your feelings into action. I'm ready for another great Dixie Cup and a great end to 2014. I hope to see you all there when it all happens! Cheers!





Bev speaking at BrewMasters Festival, Galveston





Officer's Meeting Minutes and Events

Nena Lamb, Scrivener



HAPPY OCTOBERFEST!!!!

Officer meeting in the rain held at The Beer Market on September 7, 2014 DIXIE CUP!!

Speakers done
Kevin Floyd hosting Fred tasting
Graphics done. Thanks John!
Getting medals & glasses
After party deets
Swag
Rich got new styrofoam coolers
Shiner boxes ordered.
Noel brewing next Pros v Joes w/Aaron from 8th Wonder on Nov 1
Officers for next year.
We have liability insurance for the club.

GLÜCKLICHE OKTOBERFEST!!!!

Offizier treffen in der regen auf den Biermarkt hat am 7. September 2014

DIXIE CUP !!

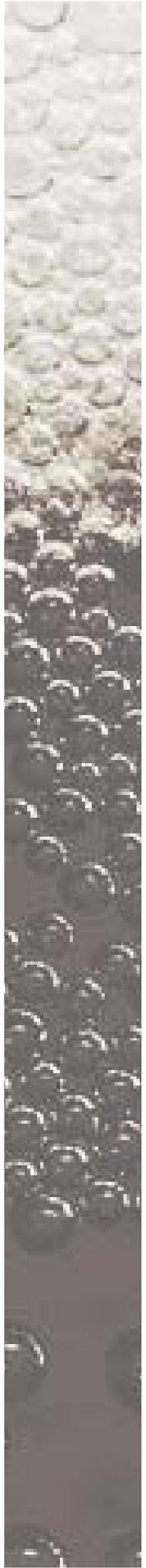
Lautsprecher getan
Kevin Floyd präsentiert Fred Probe
Grafiken getan. Dank John!
Erste medaillen & gläser
Nach partei details
Beute
Reich haben neue Styropor-Kühler
Shiner Boxen bestellt.
Noel brauen nächsten V Pros Joes w / Aaron vom 8. Wonder am 1 Nov
Offiziere für das nächste Jahr.
Wir haben eine Haftpflichtversicherung für den Verein.

August monatlichen Treffen am August 15, 2014 DeFalco gehalten

Gesprächs
Willkommen Neulinge
Rufen Steve für Schulabbrecher
Dixie Cup, Dixie Cup, Dixie Cup !!
Einträge bis um Mitternacht
Wenn Sie wollen, freiwillig in Kontakt w / Doak bekommen
Bev freiwillig für verschenken Bieretiketten
Kein Brewsletter heute Abend, wird später sein
137 Beiträge bezahlt Mitglieder
Irgendwelche Ideen zu Verein besser zu machen oder Ereignisse zu sprechen zu einem Offizier
Wenn Sie möchten, ein Offizier im nächsten Jahr die Rede auf aktuelle Offiziere sein.
VEEERRRRLLLLLOOSSUUUUNNNNGGGG !!!!

August monthly meeting held at DeFalco's on August 15, 2014

Call meeting
Welcome newbies
Call out Steve for leaving early
Dixie Cup, Dixie Cup, Dixie Cup!!
Entries up at midnight
If you want to volunteer get in touch w/ Doak
Bev volunteered for give away beer labels
No Brewsletter tonight, will be out later
137 dues paid members
Any ideas to make club better or events talk to an officer
If you want to be an officer next year talk to current officers.
RAAAFFFFFFLLLLLEEEE!!!!



Beers of the Month: Oktoberfestbier and Rauchbier

J9 Weber, Secondary Fermenter

Intro: This month we share Oktoberfest beers and rauchbiers at the club meeting. Oktoberfest beers are described below....and I don't really want to talk about rauchbier. Suffice it to say that "rauch" means smoke in German. The malt has been subjected to smoke as a flavoring agent. To me it tastes like barbeque and I'm just not a fan, but many folks really like it. Alaska Brewing got famous by making their Alaska Smoked Porter palatable for the masses. Tonight you will taste a couple of classic German rauchbiers and some American versions of smoked beers. Notice that anything American is pretty much "over-the-top" with the offending flavor. Subtlety is apparently considered "un-American". Much more pleasant and entertaining is an amazing variety of Oktoberfest beers collected from around the world that mostly follow a narrow interpretation of the style, yet differ significantly in the flavor profiles. Enjoy the selection!



Oktoberfestbier: In spite of their name, Oktoberfest beers are not brewed in the fall. They are actually an outgrowth of the traditional, strong spring brews, called March beers or **Märzen**, that were put aside in ice-filled caves or cellars for summer consumption. Before refrigeration, it was nearly impossible to brew beer in the summer due to the hot weather and bacterial infections. Brewing ended with the coming of spring, and began again in the fall. Most were brewed in March. These brews were kept in cold storage over the spring and summer months, or brewed at a higher gravity, so they would keep. The left-over Märzen was usually finished off... in October, when the fresh beers made with the grain and hops from the new harvest season needed to be put into casks. Oktoberfestbiers, therefore, are always well-aged, sometimes for three to four months.

The common Munich Oktoberfest beer served at Wies'n (the location at which Munich celebrates its Oktoberfest) contains roughly 5.0-6.0% alcohol by volume, is dark/copper in color, has a mild hop profile and is typically labeled as a Bavarian Märzenbier in style. But Märzen didn't always have that profile... somewhere in the 16th century, Bavarian brewers realized that brewing in the summer did not always turn out successfully so they decided to "take a break" from brewing during the summer. They worked double-time in Winter and Spring to make a potent and well-hopped "March" beer that would withstand the hot summer months and keep until the weather was cooler. In the Fall the brewing would start again. These early Märzen beers were probably made with ale yeast and poorly modified malts that needed multiple decoctions during the mash.

The next change, which was probably gradual, involved the switch to lager yeast. Then, in 1841, two German brewers (owners of Spaten Brewery in Munich and Dreher Brewery in Vienna) tweaked the traditional recipe by using the newly developed, slightly caramelized, but still pale in color, malt (now known as Vienna malt) in the grain bill. In Munich, the new pale amber-colored beer was called "Vienna-style Märzen" and in Vienna, they called it "Vienna Lager". The beer was still made with the help of multi-step decoctions to bring out a full body with nutty sweetness and a dominant malty character. The long lagering process resulted in a very smooth and mellow beer.

The Spaten Brewery instigated the next significant change in 1871 with the use of the new "Munich malt" in the grist. This brought the color back into the brown range. The new beer was branded Oktoberfestbier and the name and recipe have stayed much the same until the present. However, some of the old processes have changed. Rarely is the beer lagered for longer than about 12 weeks, so the original lagered mellowness is gone. We homebrewers can recreate the good old-fashioned Oktoberfest flavor by brewing a big Märzenbier in the early part of the year, hopping it up with Noble hops, and then letting it lager in the keg for a whole summer. Just don't forget to call out "O'zapft is!" as you tap your keg in late September.

"O' Zapft is" the traditional opening ceremony with which the mayor of Munich officially opens the Oktoberfest.





I WANT TO BE SOMEBODY IN PARTICULAR!
SIGN ME UP TO BECOME A MEMBER OF
THE FOAM RANGERS HOMEBREW CLUB!



NAME(S) _____

ADDRESS _____

CITY/STATE/ZIP _____

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!)

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:



Welcome to the Foam Rangers! Now get connected!

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



The Foam Rangers

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



@FoamRangers

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.