



Brewsletter Urquell

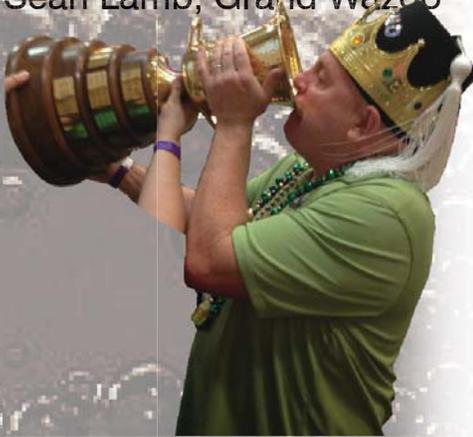
THE FOAM RANGERS

November 2014

Volume 34, Issue: 11

Out (of) The Wazoo

Sean Lamb, Grand Wazoo



WOW! That was the BEST DIXIE CUP EVER! Thanks to super duper Dixie Cup manager Doak Procter, Head Judge Roland Pate, Head Steward Jaime Robles, Swag Scrounger Paul Smith, Pot Luck manager Ralph Cox, Fred Tasting manager Nena Lamb, Kevin Floyd from Hay Merchant for MC'ing the Fred Tasting, Sharon Hayes and her minions on the front desk, Cellerman Kyle Jones, Tom Witaneck and the truck people, and everyone else who helped make Dixie Cup XXXI such a success. I know I forgot someone, but you know who you are, and you should be rightfully proud. And if you missed was-was-was-was WAZ and now Austin Zealot traitor Stuart

See Wazoo Page 2

Candidate Endorsements

Brewsletter Staff

Keeping with tradition of major media outlets, the Brewsletter has turned political for one issue and is endorsing candidates and positions to take for the upcoming elections. So what if you don't have time to read these before they happen, just vote as we say!

For Wazoo, we hart Noel. I can't believe we got a sucker...er, I mean great guy to fill the role.

As Secondary Fermenter (Hardly knew Her!)

Robert Brown will obviously deliver more beers to our glassware than a cart that doesn't have anyone pushing it.

Next year we anticipate being able to elect a beer dispensing robot to this position

A guy named Rich as Purser? Whose idea was this... don't blame us when you've found him driving around in the club purchased Ferrari!

Scrivener: We nominate/endorse **Brother Thelonious** because monks like copy bibles and shit when they're taking a break from brewing beer. Trust us, he's a cool guy. He's already been on a bit of a journey here, I just need to pick him up from Spec's tomorrow.

Board Member at Large: While Bev Blackwood is the only one running for this position, we need endorse

Mr. Albert K. Akahoho to a position. Sorry, Bev!

Proposition 357: YES on eliminate the brewsletter. It's just some rag with a jerk using it for grandstanding positions anyway.

Proposition 666: YES, EVERY recipe can be turned into Double Imperial Burbon Barrel Barleywine.

No on Resolution 12: Foam Rangers flatulence is not a significant source of methane induced global warming.

Upcoming events

Dec 7th - Homebrewer's
Festivus Party

Dec 13th - Brew-in

Dec 14th - Officer's Meeting

Wazoo From Page 1

West do his monologging over the Tijuana Brass late on Saturday night, you missed one of the best parts of this year's Dixie Cup.

As of this time I write this, the slate of candidates for elected offices is as follows. Board Member at large: Bev Blackwood, Purser: Rich Goeggel, Secondary Fermenter: Robert Brown, Grand Wazoo: Noel Hart. Thanks from me and, by proxy, the club to these folks for their decision to help the club though an awesome 2015. We still need someone to run for Scrivener, but we can sort that out during the meeting.

The Homebrewers Holiday party will be held at the Houston Odd Fellows lodge at 115 E 14th St. in the Heights. Festivities begin at noon and end around 5 or so. It's a potluck, so please bring food and beer to share. We will be having the Toys for Tots toy drive, I am firming that up so more information will come via the usual channels. We will also be having the Pros Vs. Joes beer tasting / judging so bring a clean glass and sharp palate to vote for your favorite beer.

As the year winds down there aren't many activities left on the Foam Rangers calendar. We do have one brew-in left on December 13th. Please contact me if you want to brew then.

I just wanted to let you all know that it has been an honor to be the Grand Wazoo for the best homebrew club in the world. It has been work, but it has been well worth it. Cheers!



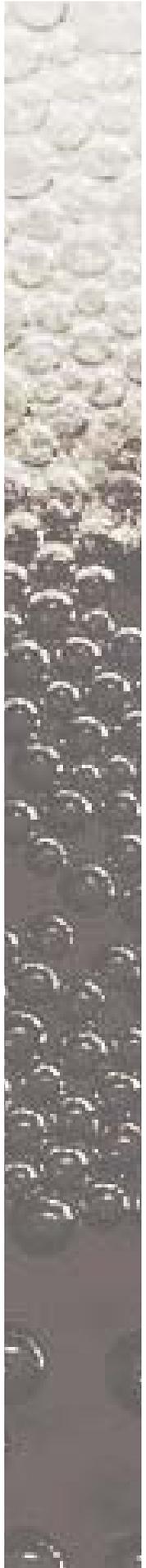


10:17am, Drunk-O-Vision

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 for Tots toy drive.**



The toilet survived



A few sponsors we missed in the Dixie Cup Program... THANKS!



Visit a doctor if itch persists
more than one hour

Officer's Meeting Minutes and Events

Nena Lamb, Scrivener



Dixie Cup XXXI 10/17/14 - No notes were recorded to protect the innocent (and guilty)!

Brewsletter note: photos were taken to blackmail the innocent and mock the guilty.

In other words, you're screwed if you thought showing up was a good idea

Officer meeting 11/2/14 at Moon Tower

Dixie Cup a success!!

May need to change Fred tasting (no more cooking)

Officers - Remind that elections are November meeting.

Matt going to have endorsements in Brewsletter. Have link to bylaws on website.

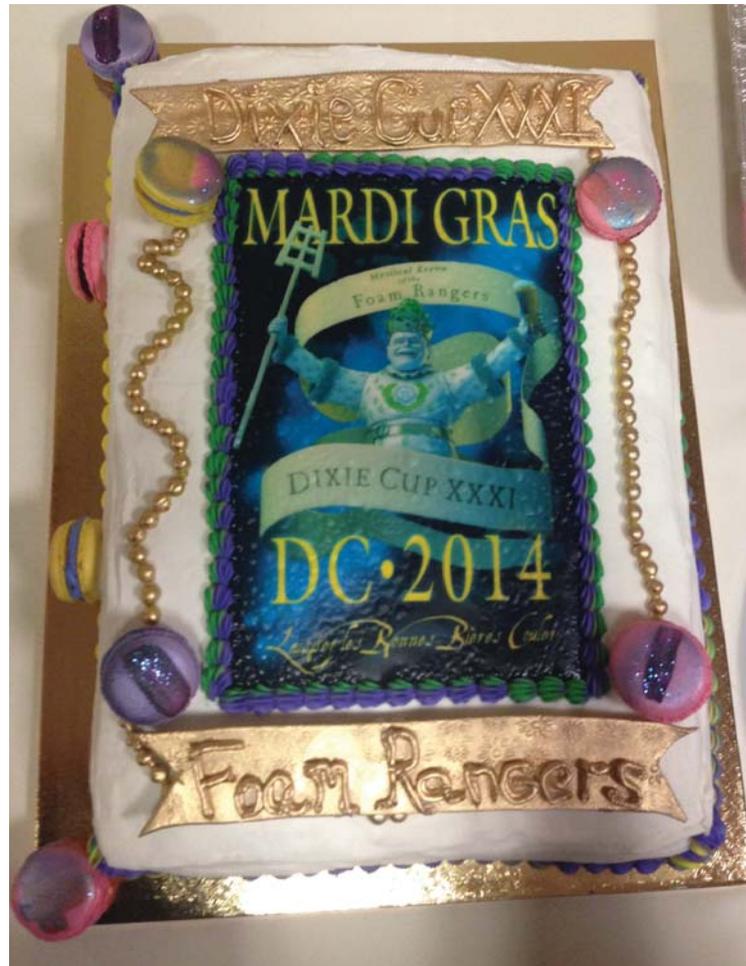
David has tap table, Rolland has jockey box, Doak has t-shirts.

David has tap table, Rolland has jockey box, Doak has t-shirts.

Meeting adjourned.



I spy a fez.



Beers Featured at the November Meeting: IPA and Amber

J9 Weber, Secondary Fermenter

Let's start with Amber beers

Malty, toasty, caramel, toffee; hops variable, but should be assertive
Named more for its color than any narrowly defined flavor profile, this style reflects a range of interpretations by craft brewers. Ranging in color from light amber to dark amber/red and even copper to light brown, some American Amber and Red Ales have a malt-forward aroma flavor, while others have a balanced malt and hop profile. Still, a few others exhibit the hoppy side of the balance. Evolved from American Pale Ale, this style has a darker color and generally a greater malt emphasis of caramel and other malt flavors, balanced by American hop varieties often imparting citrusy traits. Low to medium fruity esters make way for a smooth or crisp mouth-feel. Initially gaining popularity in the Pacific Northwest and Northern California, it was known more as “red ale”—often used in the beer’s name by brewers in this region. As the style’s popularity spread across the country, more breweries began brewing their own interpretations, with some calling it an “amber,” and this name caught on. Continuing the evolution, craft brewers have taken the American Amber/Red Ale and pushed the envelope of hop bitterness, aroma and flavor, thus “doubling” or “imperializing” it into American Double / Imperial Red Ale. This also increases ABV significantly to the 7.5 – 10.5% range, thus qualifying these “imperial reds” for the Strong Ale category. (totally copied from www.totalwine.com)
Examples: Bear Republic Red Rocket Ale, Green Flash Hop Head Red, New Belgium Fat Tire Ale, Anderson Valley Boont Amber

On to IPAs

Balanced or hoppy or complex; hop flavors and aromas can be variable, but typically feature fruity, spicy, piney, citrusy notes;

IPAs are sturdy Pale Ales that are all about the hops – hop bitterness, flavor AND aroma. IPAs generally will have at least twice the hops of “normal” pale ales and often employ special techniques such as late hopping, dry hopping, etc., to bump up the hop factor.

The term IPA is common in the United Kingdom for low-gravity beers, for example Greene King IPA and Charles Wells Eagle IPA. IPAs with an abv of 4% or lower have been brewed in Britain since the First World War, when taxes on beer ingredients greatly increased and brewers responded by lowering the strength of their beers. In contrast, contemporary American-style IPAs are typically brewed with typically American-sourced hops, such as Cascade, Centennial, Citra, Columbus, Chinook, Simcoe, Amarillo, Tomahawk, Warrior, and Nugget. More flavorful than the witheringly bitter English IPA, color can range from very pale golden to reddish amber. Hops are typically American with a big herbal and / or citric character, although bitterness can still be high. Moderate to medium bodied with a balancing malt backbone.

East Coast IPAs are distinguished from West Coast IPAs





by a stronger malt presence that balances the intensity of the hops whereas the latter feature the hops more, possibly because of the proximity of West Coast breweries to hop fields in the Pacific Northwest. East Coast breweries rely more on spicier European hops and specialty malts than those on the West Coast.

Double IPAs (also referred to as Imperial IPAs) are a stronger, very hoppy variant of IPAs that typically have alcohol content above 7.5% by volume. The style is claimed to have originated with Vinnie Cilurzo, currently the owner of Russian River Brewing Company in Santa Rosa CA., in 1994 at the now-defunct Blind Pig Brewery in Temecula, California. The style has been embraced by the craft brewers of San Diego County, California, to such an extent that some refer to double IPAs as “San Diego Pale Ale”.

Several breweries have developed an “India Pale Lager” (or “IPL”) that tends to be vigorously hopped like an IPA but they use a bottom-fermenting yeast and lager (keep in cold storage for a time). This lagering is intended to create a lighter, cleaner body to show off the subtleties of the hops. (the above text has been shamelessly excerpted and copied from various websites including RateBeer.com and Wikipedia)

Variations:

Red IPA – red color due to increased malt content and some caramel, can have new-fangled hops that impart tropical fruit flavors (examples: Sierra Nevada Flipside, Sam Adams Tasman Red)

Black IPA – roasty, malty and dark in color, but basically a normal IPA (examples:

White IPA – basically a hopped-up witbier with typical witbier esters; is very pale and cloudy (examples: Deschutes Chainbreaker, Boulevard No. 2 White)

Belgian-style IPA – basic IPA fermented with Belgian yeast (examples: New Belgium Belgo; Flying Dog Brewery Raging Bitch)

Tropical IPA – features some of the new hops that provide mango/papaya and other tropical fruit flavors; embraced by Florida and Hawaiian breweries (example: Kona Brewing Castaway)

Imperial/Double IPA – double everything and a more complex malt bill, but is not always super bitter, can be nearly sweet with emphasis on the flavor and aroma hops (examples Dogfish Head 90 min IPA, Stone Ruination IPA)

Session IPA – “normal” range of ABV is less than 5%, thus allowing extended enjoyment (examples: Founder’s All Day IPA, Uinta Brewing Trader Session IPA)

Wild IPA – fermented with wild yeast and Brettanomyces (examples: Victory’s Wild Devil)

Rye IPA – the addition of rye (either malted or not) adds a spicy note (examples: Bear Republic Hop Rod Rye, Founders Red’s Rye, Firestone Walker’s Wookey Jack)





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:



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.