



Brewsletter Urquell

THE FOAM RANGERS

June 2015

Volume 35, Issue: 6

Out (of) The Wazoo

Noel Hart, Grand Wazoo

It's getting hot (and wet) outside, so that must mean its time for refreshing wheat beers. It also means next month is the Foam Ranger pool party. Hank and Anjou Keller have graciously invited (or been duped) into hosting the pool party again! They do live on the northwest side, so I suggest carpooling or finding some other method of safe transportation or lodging if you are more centrally located.



A big thanks to Paul Porter for brewing in the rain last week at the brew in. He brewed a gingered pale ale that cre-

ated a smell that permeated the entire loading dock. He used an entire pound of ginger for 5 gallons. That will be showing up most likely at the August

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Be Back in a Week

The Brewsletter staff is currently distracted by some sort of sale at Central Market. OH LOOK, THERE IS A BUNCH OF NEW BEER IN MY FRIDGE!

Ok, so the Brewsletter isn't all that funny at the moment. Perhaps I could actually read my notes on article ideas. Or J9 could brew again and we'd have her rack to talk about. Or we could do the pub crawl...God knows those are good for at least a half dozen stories or more.

Also, a warning: Just because you don't show up to meetings frequently doesn't put you in the clear from appering in the Brewsletter...

Upcoming events

*not likely to be accurate
July 5th - Officer's Meeting
July 11th - Brew-in
July 17th - Meeting

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meeting. If you would like to sign up for a brew in, let myself or another officer know.

There are a lot of competitions coming up this summer including Austin Zealots Inquisition and the Mashtronauts Lunar Rendezbrew. Entries are open and close on the 27th and 24th respectively this month. Check the facebook page for more details. Also remember entries will be opening for our very own Dixie Cup at the end of August or first of September, so brew your beers now if you haven't already.



Competitions

Will Holobowicz, Competition Coordinator

KGB Big Batch Brew Bash Winners:

Jimmy Paige & Karel Chulupka – 2nd Place

<http://thekgb.org/>

Lunar Rendezbrew

Entry Dates: May 1 thru June 24

Judging: July 5, 11, 12 (@ St. Arnolds), 18, 19 & 25th

Awards Ceremony: Aug 1

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

Austin Zealots: Inquisition

Entry Dates: June 13th thru 28th

Pack and Ship: June 27th at Defalco's by noon.

Judging: July 18th

Awards Ceremony: Aug 8th

<http://www.austinzealots.com/inquisition>

Upcoming competitions:

Limbo Challenge

Entry Dates: July 1st thru 31st

Pack and Ship: TBD

Judging: Aug 8-9th

Awards Ceremony: Aug 22

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

Ozapft Is!

Entry Dates: TBD

Pack and Ship: TBD

Judging: TBD

Awards Ceremony: TBD

<http://ozapfthomebrew.com/>

Texas Meadfest

Entry Dates: TBD

Pack and Ship: TBD

Judging: TBD

Awards Ceremony: TBD

<http://www.texasmead.org/mead-fest.aspx>

Dixie Cup

Judging: Oct 15-17th

Awards Ceremony: Oct 17th

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



Officers meeting minutes

Paul Porter, Scrivener

Subject: Texas (Foam) Rangers Officer's meeting minutes

Date: June 7, 2015

Time: Between 1353-1600 hours

Location: Karbach Brewing Company

Address: 2032 Karbach Street Houston, TX 77092

Warm (91oC 47% humidity) Sunday afternoon with sparsely scattered clouds. I arrived at Karbach Brewing Company with my senior partner at 1353 hours after several minutes looking for an available place to park our cruiser. Being a senior on Lasix, my partner immediately needed the lavatory. Relief was secured just in time in the form of a port-a-potty located in the parking lot. I kept the scene under surveillance until we were composed enough to enter.

All was calm outside the business which consisted of two buildings connected by a chain link fence enclosed courtyard littered with brewing paraphernalia. The left-hand building when observed from Karbach street housed an air-conditioned bar and restaurant combination. The right-hand building housed the brewing facility. We entered the bar/restaurant at 1400 hours. We were promptly greeted at the door by a smartly dressed 5'6"~25 year old blonde woman of slight build. The hostess inquired whether we would be dining inside or out. We informed the hostess we were to meeting several others on the premise and were uncertain of their location. We were ushered to the restaurant floor where no other officers were to be found. We were informed of the presence of a "Beer Garden" located behind the facility.

We proceeded outside the restaurant exiting through the back door, which opened into outdoor restaurant eating facility. We continued to the back of the facility to find that located behind the upscale facility for dining an outdoor back-alley drinking area clearly designed to keep the riff raff from the decent folk inside. The "Beer Garden" consisted of several picnic benches many of which were located beneath the shelter of an open-sided tent. My fellow officers were not located here either. It was clear, we were the first to arrive. We decided to wait on the other officers outside and since we were off duty try some of the local brews. On the back-side of the brewing facility was 5'11" Latino male with shabby dress and shabbier beard hawking souvenirs bearing the brewery logo but more importantly tokens to obtain beer. The hawker, who was the spitting image Jefe in the Three Amigos, stood counterpoint to the smartly dressed hostess reflecting drastic division of the proletariat class outside and bourgeoisie class welcome inside. Jefe failed to inspect our identification and understand reference when I asked for a plethora of tokens but I'll just let the boys in the TABC handle the former infraction. While I conducted my transaction with Jefe, my partner visited the "Flaming Patties" food truck to get us a couple of burgers. With burgers consumed and beers in hand we waited outside in the heat until 1430 hours. My partner was enjoying the suds and sun, and decided to just let me handle the meeting leaving me to patrol the area to find out if the other officers had arrived. To my surprise, the normally pedestrian officers and club



members we were to meet decided to remain in more upscale portion of the establishment. The officers in attendance were our Chief Noel H., Detective Robert B., and myself (Sergeant Paul P.). Our local press release member Matt C was in attendance. Also attending was the leader of the Chixie clan Rebecca W. and ex-officer Sharon H. Missing from the officer role call was Lieutenant Rich G., Ex-Chief Sean L., and Commandant Bev B. The Chixie clan had taken upon themselves to organize our annual Texas (Foam) Ranger public relations event the "Dixie Cup," which they dubbed the "Chixie Cup." (1) Janine Webber of the Chixies (via Rebecca) wished to alter the competition medal categories based on entry numbers from previous years. The officers agreed with most of the changes but under advisement of Sharon H. that award medals were expensive decided to keep the total number the same. Wood aged and Smoked beers were split into two different categories. Saisons were split from Belgium specialty beers, which includes many sour beers. The under entered English IPA category was merged with ESBs. The California common category was also combined to the alt category. Revisions to the Stout categories were rejected. (2) Officer Rich reimbursed speaking guests invited to talk at Chixie Cup. (3) The main artwork is finished so the trophies and swag can be developed and pre-sales manage. (4) Scott D. needs to be consulted in order to set up the guest room block. There was

also unclear discussion about where parties were allowed at the event. (5) Rebecca is out of the country visiting Germany in July and August. Sharon Hayes will be her backup while gone. (6) Janine has to or has set the judging dates at Saint Arnold's, Thanks Brock!

Other business: (1) I (Paul P.) agreed to do the June brew-in. I made a gingered pale. (2) I relayed interest of other Rangers to get their beer judged and to judge beer at the meeting. I suggested we set up the opportunity for members to enter beers for critical evaluation and ask other members to judge 2 or 3 beers so we don't have the issue judges missing the meeting do with judging all the entries. This was voted on and was a yes. I am to head up this effort. It was later suggested that we give a free raffle ticket for each judging. If you judge 5 beers, you get a bonus ticket. This needs to be approved however.

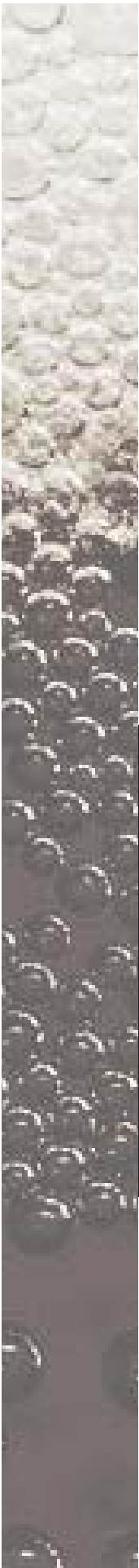
Meeting adjourned at ~1530 hours. I returned to my partner, had a few more beers, and then went home around 1600 hours.



Meryl's Poetry Corner:
"We don't come here for the carrots"

Oh rye oh rye, does it taste so dry?
Do the flavors from my labors not mesh?
Why does the lady at my side, make
such ridiculous strides
to count each shot
to the gut?





Wheat Beers

Robert Brown, Secondary Fermenter

This style of beer began being brewed centuries ago in Germany due to an abundance of wheat grain in addition to barley in various regions of the country. The utilization of both of these for brewing lead to the weissbier, which literally translates as “white beer”.

Today, wheat beers can be placed into four categories: Southern Germany Weissbier, Berliner Weisse, Belgian Witbier, and American Wheat Beer. Of these, the Belgian Witbier style will not be provided at the June meeting since it was served at the Belgium meeting back in March.


The most popular German wheat beer is the Hefeweizen (“hefe” = yeast & “weizen” = wheat). Since this style is traditionally unfiltered, with yeast still present in the finished beer, it is many times referred to as “weissbier mit (with) hefe”. Another type of German wheat beer is the Dunkelweizen (“dunkel” = dark). German wheat beers, by law, are made with a minimum of 50% malted wheat in the grain bill. However, some may contain up to 70% with the remaining grist being malted barley (Pilsner malt for Hefeweizens & Munich/Vienna malt for Dunkelweizens). The German wheat beers, unless it’s a Kristal Weissbier, are very cloudy in appearance. They tend to be highly carbonated. Additionally, as a result of the amount of wheat used, the beers have excellent head retention. The German wheat beers are fermented with yeasts that lend phenolic, clove, fruity ester, banana, bubble-gum, and/or vanilla flavor to the finished product.

The Berliner Weisse is a low ABV, usually around 3%, wheat beer that is fermented with lactic acid. The name comes from the fact that it was the most produced style of beer in Berlin during the 19th century with hundreds of breweries in area making it available to the public. Traditionally, these beers were sometimes mixed with syrups, such as raspberry (“himbeersirup”) among others, in order to neutralize the sour flavor associated with this style.



Like many American beer style counterparts to European versions, the American wheat beer typically contains substantially more hops unless it is an attempt at a “traditional” version. This isn’t actually saying much since the German wheat beers contain only a touch of hops. The yeast in the American version is more often than not a cleaner, neutral strain that allows more emphasis on the malt and hops (i.e. they are less “yeasty”). Because of these characteristics, it is sometimes referred to as an American pale wheat beer. A quintessential version of the style is Little Sumpin’ Sumpin’ by Lagunitas Brewing Company.


Regardless of the particular style mentioned above, wheat beers in general tend to be a nice, refreshing option to quench ones thirst on a hot summer day. All this describing of it has my mouth watering. Cheers!



I WANT TO BE SOMEBODY IN PARTICULAR!

SIGN ME UP TO BECOME A MEMBER OF

THE FOAM RANGERS HOMEBREW CLUB!



2015

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:

_____ Detach & Keep! _____ Detach & Keep! _____ Detach & Keep! _____ Detach & Keep! _____ Detach & Keep!

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

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.



The Foam Rangers

 **@FoamRangers**