



THE FOAM RANGERS

Brewsletter Urquell

July 2019 / Volume 39, Issue: 7

This month's editor theme: Mailing it in Out (of) The Wazoo

Hank Keller, Grand Wazoo

Damn, it's hot outside. And that can mean only one thing... it's time for the Foam Ranger pool party!!! Again, I'll be hosting it at Casa de Keller, and a full buffet of food and drink will be served! Potato salad, cole slaw, assorted munchies, and BRISKET! There will also be assorted beers from my cellar, but since the Secondary absconded with the money, there will be no club beers! Actually only part of that's true, the Secondary did not abscond with the money, but there will NOT be any club beers... so bring some to drink and share. Also, this month's raffle won't suck because we don't have one at the pool party!



The party starts around 4PM and will go on until I tire of you and kick you out!
NOTE: this year the party is on SATURDAY (7/20), not Friday. I'm hoping this will encourage you to head out to my place in Cypress (16602 Rose Bay Trail, Cypress, Texas 77429). Ironically, 7/20 is also the 50 year anniversary of the moon landing..... Maybe we can combine the 2 occasions.... Nah, a bunch of Foam Rangers and moon... sounds like there could be a full moon of mooning!!

I'm also hoping to have a special treat at the pool party... a keg of blonde ale that I've made at the July Brew-In. "Hey, wait a minute, can't go from grain to glass in a week." Yes I can!! I'm going to use the Kveik yeast that Lance from Omega talked about at the May meeting! So give it a sample... I promise it won't poison you...

Also, punishment will be dealt to the Secondary for his total lack of respect toward the Waz's directions at the June Meeting. He brought the wrong beer to the meeting! Disobedience such as this cannot go unpunished! For those of you on Facebook, there is a poll on the Foam Rangers Facebook Page for Dave's punishment.

Big congratulations to Phil (and Janine) for their Gold Medal at the National Homebrew Championships!! Also to me for a Silver at the NHC!! Phil's was an excellent Pilsner, mine was a like bigger as a 1.110 Doppelbock!! Let's see the Rangers pick up a few more medals at the next few competitions!

Speaking of competitions, just around the corner is the DIXIE CUP!!! Paul Porter has been working hard for years working on this year's Cup, and hasn't had time to even shower! (Full disclosure: Paul has been working on this for a few months, but not sure about the showering.) He could use a little help, so if you have a couple of hours to help, let him know!!

Upcoming Events

- July 20 / Pool Party
@ Hank's Pool
- August 4 / Officers Meeting
@ Conservatory
- August 10 / Brew-In
@ DeFalco's
- August 14 / Club Meeting
@ DeFalco's (Pale, Bitter, Steam)
- September 1 / Officers Meeting
@ Sigma Brewing
- September 14 / Brew-In
@ DeFalco's
- September 20 / Club Meeting
@ DeFalco's (O-Fest & Smoked)

Competitions Reminder

- August 1 / Limbo Challenge Entry
Period Closes
- August 4 / Alamo City Cervezafest Entry
Period Closes
- August 10 / Operation Fermentation
@ Mayde Creek Community Center
- August 10 / Homebrew Inquisition
@ Emma Long Park
- August 24 / Limbo Challenge
- September 21 / Alamo City Cervezafest
- October 17-19 / Dixie Cup

Yes, Trump Said That

"I think I am actually humble. I think I'm much more humble than you would understand."

Beer of the Month: Pilsners and Kolsch

Dave Frankowski, Secondary

Hefeweizen. This style (pronounced Hay-Fuh-Vite-Zen) smells and tastes like an interesting mix of banana, citrus, clove, green apple, bubblegum, and nuances of doughy bread. This beer is made with at least 50% wheat and is unfiltered, providing silky smooth body and mousse like head. The distinct flavor and aroma are provided by the yeast strain *Torulaspora delbrueckii*, providing fruit, clove, and spice characteristics (Hefeweizen, by the way, means “yeast wheat”). Hitting an average ABV of 5%, you have a fantastic summer drinking beer. Two excellent German examples are Ayinger Brau-weise and Franziskaner Hefeweisse.

Berliner weisse. The unsweetened lemonade of beer. Mouth puckering, refreshing, with low enough alcohol to drink all day in the heat. This straw-colored wheat ale is made with warm-fermenting yeasts and *Lactobacillus* bacteria, imparting the lovely acidic flavor. Sometimes *Brettanomyces* is added to contribute some complexity. While its origins are in Germany, the details are uncertain. However, during the 1800s, there were an estimated 250 brewers producing Berliner weisse that varied widely in sour intensity. Traditionally in Germany, the sour ale is served in a large bowl-shaped glass with a straw and, if you wanted to curtail the sour qualities, one would often add a sweet syrup. Two commercial examples are The Bruery Hottenroth and 1809.

Witbier (“white beer”). Pierre Celis was a milkman who single handedly saved the witbier from extinction. He lived in the Belgian village of Hoegaarden, a region whose specialty was smooth witbiers made with oats and barley, spiced with dried orange peel and coriander. The style was popular until the mid 1950s when, not able to compete with pilsners and lagers, Hoegaarden’s last traditional witbier brewery, Brouwerij Tomsin, closed in 1957. However, Pierre started brewing the style at home and founded Brouwerij Celis in the stables beside his house, brewing his first commercial batch of Oud Hoegaards Bier (a.k.a. Hoegaarden). Celis soon relocated to a factory to increase output, which spread across Belgium, France, and the Netherlands. Unfortunately, in 1985, a fire destroyed his brewery and insurance would not cover rebuilding costs. Celis took an investment from Stella Artois, but after a few years the relationship went south when Stella merged with the precursor to AB InBev. Thus, he sold his shares and moved to Austin, Texas, where he founded Celis Brewery. He made Celis White according to his original Hoegaarden recipe. He was, however, not profitable enough for his investors and sold his share of the brewery to Miller. On the bright side, in 2012 (a year after Pierre’s death) his family regained the trademark for Celis. Some commercial examples of Witbier include Allagash White and Ommegang Witte Wheat Ale.

American Wheat Ale. If you love banana and clove, good on you. If you don’t, American Wheat Ales might be your jam. These beers still contain a large percentage of wheat, but are more hop and grain forward. For example, Laguneken (I mean, Heineken, errr... Lagunitas) A Little Sumpin Sumpin Ale has huge juicy tropical-fruit bitterness, hitting a robust 7.5% ABV. Similarly, Peak Organic Summer Session ale is packed with Amarillo hops providing a citrusy IPA-like aroma. Alternatively, Bell’s Oberon Ale is mildly fruity with a bit of citrus and gentle twang. I’m personally a fan of Odell’s Easy Street Wheat Beer and Boulevard Unfiltered Wheat.



Now time for a recipe.

Fuzztail hefeweizen

Vital stats:

Batch size: 5 gal

OG: 1.048

ABV: 5%

IBU: 20

Malts:

2 Row Pale (40%)

Malted Wheat (50%)

Crystal 10 (10%)

Hops:

Green Bullet @ 60 (15 IBUs)

Cascade @ WP

Lemon Drop @ WP

Yeast:

Torulaspora delbrueckii

Foam Rangers Officer Meeting Minutes

Denise Whitney, Purser & Substitute Scrivener

Place: Klaus Brewing

Date & Time: (07/07/2019 @ 12:25pm - 1:22pm)

In Attendance: Hank Keller, Jaime Robles, Phil Verdieck, Janine Weber, Denise Whitney, Luke Whitney

Notes provided by substitute Scrivener, your Purser, Denise Whitney. They will be brief.

- Dixie Cup Updates: went through very detailed notes provided by Paul Porter (thanks, Paul!), who was unable to attend. Discussed some marketing ideas for this year – lots of upside to the new venue!
- Pool Party: Punishment options for Secondary Dave for messing up the beer schedule. Hank will publish a survey on Facebook
- Brew-Ins: July is Hank, brewing a turn-and-burn batch: to be drank at the Pool Party Saturday 7/20; August brew-in Phil will cover for Josh who can no longer be there
- Food God: Denise will provide food for August meeting (8/16)
- Denise recapped finances





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 Fee: \$40.00 Individual / \$60.00 Family (Member +1)

Paid between October 31, 2018 and December 31, 2018: \$35.00 / \$55.00 (Pay early and save!)

All memberships include Dixie Cup admission!

Please make checks payable to: The Foam Rangers

Bring this form (and your payment) to the next club meeting or drop it off at DeFalco's

Detatch & Keep!

Detatch & Keep

Detatch & Keep

Detatch & Keep

Detatch & 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 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 Announce 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.



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@FoamRangers