



THE FOAM RANGERS Brewsletter Urquell

Brewsletter of Champions

August 2003 - Volume 23 - Issue 8

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August

Meeting:

Friday,

August 15

8:00 p.m.

at DeFalco's!

Ask the Saint Arnold Bobblehead!

By Steve "Ouija" Moore

The Brewsletter Urquell is proud to present the Saint Arnold Bobble Head who uses his mystical powers to answer made-up questions from fake people!

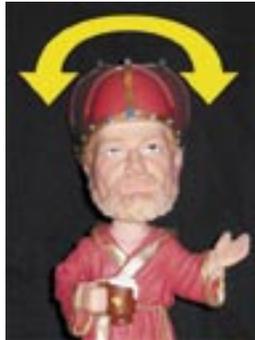


Is it sacrilegious to use you as business card holder?

- Barb, Houston

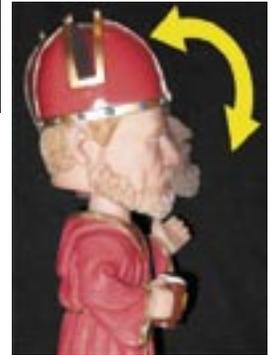
I agreed to write a humorous column in a homebrew club newsletter for a year, but ran out of ideas around March. What can I do?

- Steve, Houston



Is this whole bit sacrilegious?

- J2P2, Rome



Out of the Wazoo



By Kuyler Doyle, Grand Wazoo

Here I am already more than halfway through my tenure as the Grand Wazoo of the Foam Rangers. The weather is hot, the Dixie Cup is a little over two months away, and I was

digging deep looking for some brewing inspiration. I knew exactly what I needed to do...I had to enter Beervana. Luckily, I knew exactly when and where to go: the last weekend of July in Portland at the Oregon Brewer's Festival.

I started off the trip to Portland at a reception held at the Hair of the Dog brewery. Kari and I were some of the first to arrive, so we talked it up with brewer

Pat and we exchanged appreciation for Fred. It was then very cool indeed to see familiar faces arrive: Tom Witanek, David Power, and Dave Cato (who heads the F.R. Portland office). A huge gathering of Austin Zealots also showed up. Tom Witanek was wise enough to bring HOTTD founder Alan Sprints a 2002 Night of the Living Fred shirt. Joe Perjak was also spied with friend Lori at the festival. It was very cool to be able to hang with the Rangers in Portland. Other Foam Ranger transplant Craig DellaCorte held a gathering in his Portland home on Friday evening for everyone who was in town.

The OBF consists of 72 breweries that bring one of their beers to two large tents alongside the Willamette River adjacent to downtown. There is also another tent that rotates other Oregon breweries. The weather was great and it was time to do some serious beer tasting. Here's the

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What are you sitting here reading this crap for? Don't you realize we have a Dixie Cup in two months? Get brewing, volunteer for something, get the heck off your ass and get to work! Your club needs you!

Lost: Brewsletter Reporter.
 Answers to name of Steve or Putz. Last seen trying to assemble all mime edition of Brewsletter Urquell. Possibly armed and humorless. If found, do not return to DeFalco's. Soak in large amounts of Barleywine and sit him in front of a computer. Hopefully he'll think of something funny.

Meeting Minutes



*By David
 Capolarello,
 Scrivener*

After the last month's meeting way out in the Boonies garnered only about 30 to 40 Rangers, it was good to see a nice crowd on my arrival at Defalco's for the July meeting.

Unbelievably, Larry Mayhew was already there (with his wife too), proclaiming that it was his second meeting in a row. The turnout at this meeting was probably double that of June's! 'Twas good to be back in the cozy familiarity of DeFlako's. By the time I got to the meeting, everything seemed to be going swimmingly. Secondary Fermenter, Heniff, had already gotten to the third or fourth beer in the July beer of the month group, which happened to be Pilsners and Koelschs. I missed out on the Pilsners that were being handed out first, but I didn't mind too much as I always thought those Pilsners all tasted the same anyway. The truth is, I was really waiting for the Koelschs. I even brought a Koelsch style ale myself to add to the already eclectic mix. For those of you not familiar, I used my new toy, a little device called the Carbonator, which turned out to be a fantastic way to bring beer to a party, etc. It enables you to transport beer in a two-litre soda bottle and pressurize it so that none of the carbonation is lost. If you normally use kegs like I do, it is really difficult to bring small amounts of beer to the meeting or anywhere else - so this is a godsend! How come I can't think of a cool little invention like that and make \$Millions? At about 8:30-ish, the meeting finally got under way with the Waz getting up to announce a few things about the upcoming Lunar Rendezbrew competition. Even Jim Johnson got up on the podium to give his two cents worth, great to see you there, Jim. Next on the list worth mentioning is the Austin pub-crawl on August 23. There's probably still time to sign up for this at the August meeting so be there or be sober! Last year on the aforementioned pub-crawl, I was feeling a little delicate from the night before and declared that I would not be drinking anything except water at least until

we got to the first stop. Well, in this case, 1st stop was the Brenham Brewery. All good intentions and any sense of decorum went out the window as soon as Joe Lindsay brought out his breakfast stout and waved it beneath my nose. So, of course, I was half cut by 10 o'clock. But - at least my hangover was gone. But I digress; so let me get back to the meeting. Also mentioned was the Cactus Challenge in September. But most importantly, plans are fastidiously underway for our beloved Dixie cup. It seems that the Thursday reception which kicks off the Dixie Cup, is going to have a different venue from previous years. The Dcup reception will be returning to the Orange Show, where I believe it was held many years ago. The Waz next told us that the BJCP exam date is to be October 8 so let's all encourage any new or potential candidates. Lastly, Scott Birdwell piped up with a quick announcement of his food and beer tasting on August 19. He'll be pairing good beers with interesting cuisine at the Ashiana Indian restaurant. Should make for a beerlicous night. Another item of note is the fact that the raffle did not get under way on time, either. I suppose this was because everyone was talking way too much, (I know I was). I extended my losing streak of having no winning tickets to a third month. This is truly a drag, as my supply of exotic beer glasses is getting desperately low!! Well I suppose that's about it for another month.

Hopefully I will see you all at the August meeting ready to knock back some of the best beers in the world. Yes folks, it's my personal favourite - Bitters and Pale ales this month - I think I may have to call a taxi. Yeah baby!!!

Erratum:

Karel Chaloupka, blah, blah, Gerbil, blah, blah, duct-tape... You get the idea...

You too can abuse Karel! Send your ideas to: Editor@foamrangers.com !

Beer of the Month - Bitters & Pale Ales



**By Mike Heniff,
Secondary Fermenter**

Thanks again to Cliff Peery for bringing back a van load of beer on his trip to California (rumor has it that he had to buy a new vehicle in order to fit all of his beer). Dave Capolarello (aka English Dave) and Joe Lindsey both brought excellent

Kolsches to share with the club at the meeting as well. Someone brought a keg but I was too overwhelmed by all of the other beer to remember who brought it (sorry!). Sean Lamb and myself also added to the chain of command (remember to look for those unique bottle openers so that future Secondaries can burden the back injuries for the rest of their lives).

Since bitters and pale ales (August) and IPAs and ambers (November) are a family of styles along the same lineage, I have decided to make this a two part series with the second part to be concluded in November. It might seem backward that I am starting with the brewing section then concluding with the history and style section but that is just the way it is.

For brewing English bitters and pale ales, a premium two-row pale malt is a necessity. The pale malt will be most of the malt backbone for these beers. I suggest using Maris Otter two-row pale made by Crisp Maltings (DeFalco's sells this one listed as just "Maris Otter"). It is made entirely of the Maris Otter barley variety of which many consider to be the finest variety. A decent substitute is Cargill Special Pale. British crystal should be used as well to provide color, mouthfeel, and a moderate caramel flavor. Malts such as Vienna and Munich and not traditionally used but can be used in small quantities (less than 10% of the grist) to add complexity. A single-step infusion is the traditional method for mashing English bitters and pale ales. A protein rest is not needed when using this highly modified malt.

Many brewers in England use sugars in bitter recipes. I don't particularly like the idea of

adding adjunct sugars to this style. But if you must, add the sugar at the end of the boil to account for 10% of the gravity. A high quality sugar (that is available at DeFalco's) is Tate and Lyle's Golden Syrup (liquid invert sugar).

For hops in an English bitter, use either East Kent Goldings or Fuggles, with EKG being the preferred variety of the two. Challenger and Northdown are good substitutes, but EKG and Fuggles are more traditional. English bitters and pale ales styles are good candidates for first wort hopping (adding hops to the hot wort before the boil).

Brewing these styles seems simple so far but here comes the difficult part: yeast. There seems to be a million English yeast strains available. A few standard strains can be grouped as low attenuators for sweeter beers (such as White Labs 002 or Wyeast 1318 or 1968) and medium to high attenuators for drier beers (such as White Labs 005 or 007 or Wyeast 1098 or 1028). Each of the English strains are unique for their attenuation, flocculation, and level of esters, aldehydes, and diacetyl; refer to the supplier's description for more information. Ferment with these yeast strains below 70 F (at 64 to 66 F is usually best) to keep the esters at tolerable levels.

Another way to look at British yeast is by their reported source (quite unofficial but usually reliable):

Whitbread – Wyeast 1098 British and Wyeast 1099 Whitbread
Worthington White Shield – Wyeast 1028 London
Fuller's – Wyeast 1968 London ESB or White Labs WLP002 English
Young's – Wyeast 1318 London III
Henley on Thames – Wyeast 1275 Thames Valley
Guinness – Wyeast 1084 Irish or White Labs WLP004 Irish
McEwan's – Wyeast 1728 Scottish and probably White Labs WLP028 Edinburgh
Scottish
Ringwood – Wyeast 1187 Ringwood

(Continued on Page 8)

Beer of the Month

Calendar



January 16th, 2004

Porter & Stout



February 20th, 2004

Barleywine & Holiday



March 19th, 2004

Belgian & Fruit Beers



April 16th, 2004

Brown, Old & Scotch



May 21st, 2004

Bock



June 18th, 2004

Wheat Beers



July 16th, 2004

Pilsner & Kolsch



August 15th

Pale Ale & Bitter



September 19th

Oktoberfest / Marzen



October 17th - 19th

Dixie Cup XX



November 21st

India Pale Ale



December 14th

Homebrewer's Xmas Party

Foam Ranger Events**August**

August 15
August Meeting
DeFalco's

August 23
F.R. Pub Crawl
Brenham & Austin

August 28
Cactus Pack & Ship
DeFalco's

September

September 7
Dixie Cup Meeting &
First Sunday
BJ's

September 12-13
Cactus Challenge
Lubbock

September 13
Brew-in by
Joe Lindsey
DeFalco's

September 19
September Meeting
DeFalco's

September 25-27
G.A.B.F.
Denver, CO

October

October 4
Dixie Cup Check-in
Saint Arnold

October 8
BJCP Exam
DeFalco's

October 11
Dixie Cup Check-in
Saint Arnold

Brewing to Enter, Brewing to Win!

by **Mike Heniff, Secondary Fermenter & Dixie Cup Coordinator**

Well, it's no secret that I like entering homebrew competitions; I like winning them even more. Other than feeding my ego, the feedback helps me hone in on a style and even sometimes catch an off-flavor that I may have missed.

This year I expect to have about 20 to 25 beers for this year's Dixie Cup. You're probably thinking that I must brew every week. Well I don't. I've learned over the years how to make more beers out of a batch and how to keep more beers reserved for competitions. Sometimes my special beers are a pilot for a new style, sometimes they're beers that I like but one that I don't want 5 gallons, sometimes they are just plain old experiments.

Bev Blackwood wrote an article like this a few years ago for the Brewsletter (which I can't find) and Ed Measom from Central Florida just had one published in Brew Your Own. Here's my slant:

Parti-gyle Mashing: this is the technique of making two beers from one mash. This technique goes way back to historical brewing in the British Isles. The first runnings is the big beer (Barleywine, Old Ale, Wee Heavy) and the second runnings is the small beer (Bitter, Brown Ale, 60 schilling Scottish) (actually the British used to use this method to brew three beers!). To make two 5 gallon batches you need a big mashtun (15 gallons) or you need to use extract. A 5 gallon batch and a 3 gallon batch might be more reasonable (with a 10 gallon tun you may need a pound or two of DME). The big trick is figuring out and tweaking the mash bills since the character of the first and second running can be quite different. Also, it takes quite a technique to take all of the gravities during the run-off to be sure you're hitting your target gravities.

Split Batches: here is where you make one wort into two beers. A natural split would be into two 3 gallon batches. Five or six one gallon batches – possible but unlikely. The key here is to find two beers that match a malt bill. How about a Belgian Triple and a Maibock? How about a Belgian Dubbel and a Weizenbock? This doesn't have to

be limited to totally different beers. How about an English Pale Ale, one with London Ale yeast and the other with Ringwood Ale yeast? Or even, an American Wheat, fermented as one batch in the primary that is split into two secondaries with fresh raspberries added to one. The possibilities are almost endless.

Two Batches/Same Day: I know a few crazy brewers who do this (I'm one of them). If you're already sinking seven or eight hours to brew one batch, what's a few more hours to brew a second batch? The trick here is that you'll need some extra equipment to do them side by side (not to mention a few more eyes and hands). You can get by with even less equipment if you stagger the batches (boiling one and mashing the other) but you better plan your brew day well. I wouldn't advise drinking a whole lot of beer while brewing if you want to pull this off.

But, you don't have to just brew more beer to have more entries. Here are a few other good tips:

Plan Your Brewing Schedule: I brewed my big beers and meads a few months ago. They'll hit their prime around Dixie Cup time. My hoppy beers will be the last ones to get brewed. If you're into lagers, now is the time to brew.

Enter in Multiple Categories: Not everyone hits the target with the style (light lagers are notorious, you thought you were making a German Pils but it came out as Helles or Bohemian Pils). Some beer categories overlap (old ale and barleywine). Some beers straddle multiple categories (think APA and IPA). Let someone else try your beer without telling them what category it is. Even better, let Scott Birdwell at DeFalco's try your beer. If it's good, let me try some – the more the better!

Store Your Beer Right: Refrigerated storage keeps your beer fresh. That scotch ale that you brewed last year might still be great if you would have kept it in the fridge. If fridge space is at a minimum, keep only three bottles in the fridge just for Dixie Cup!

Brew Meads and Ciders Too!: The brewing process is extremely easy for these styles but they can be finicky. Meads take forever
(Continued on Next Page)

Oregon Brewers Festival!

A small but intrepid band of Foam Rangers traveled up to Portland, Oregon for the famed Oregon Brewers Festival. There, they were met by several expatriate Rangers for a few days of great beer in the pacific Northwest. Photos by Tom Witaneck



The Ranger contingent relaxes at the OBF.



Tom needs more fingers for his faves.



Hopwaiian shirts fit the hoppy brews and the happy festival goers.



The Waz and Wazette at the fabled Hair of the Dog Brewery



Honest honey, I go to the brewers festivals for the BEER...



David Power, Tom and David Cato display their "find" from Hair of the Dog.

Brewers Assistance Program

Need help brewing?

Contact one of the following Foam Ranger members:

Bev Blackwood
713.432.1248 (H)
713.927.4832 (C)
Before 11:00 p.m.

Kuyler Doyle
713.523.8379 (H)
832.566.1197 (C)
Before 10:00 p.m.

Mike Heniff
281.489.3762 (H)
281.474.1537 (W)
Before 9:00 p.m.

Joe Lindsey
409.925.4664 (H)
409.763.2366 (W)
Joe Never Sleeps

Jimmy Paige
281.894.0307 (H)
832.576.6191 (C)
Before 10:00 p.m.

Ron Solis
281.324.7157 (H)
Before 9:30 p.m.

Jim Youngmeyer
713.667.0455 (H)
713.267.5108 (W)
Before 9:30 p.m.

Please respect their stated time preferences when calling!

DeFalco's
713.668.9440
Business Hours only

Foam Ranger Foto Pages!



That's sixty, seventy for you and seventy for me...



Honey, I am NOT kidding!
Someone keeps grabbing my ass!



I could call the Waz a tosser, that would be funny, eh Larry?



Bev's unhealthy obsession continues...



Lee contemplates what Larry will owe her for enduring yet another night at a Foam Ranger meeting.



The malt liquor is in 'da house!



Kuyler, we lied... Chicks don't dig the Fez. In fact, they think you look like a dork wearing it.



Did you ever get that feeling something creepy is crawling up your neck? Oh, it's just Andrew...



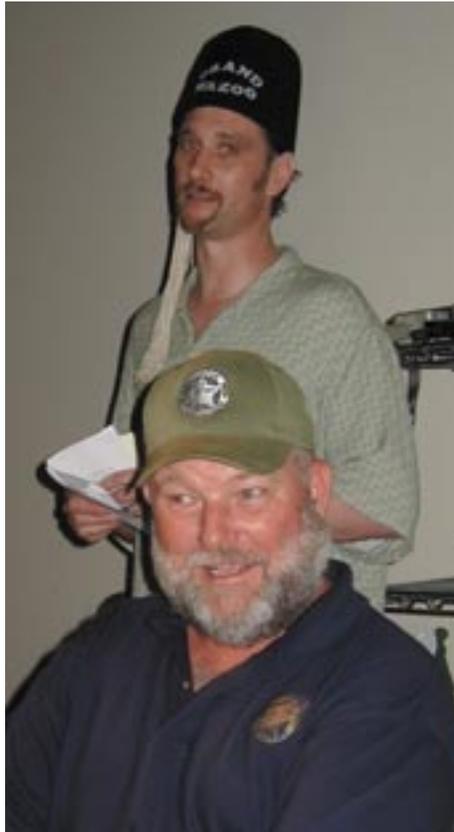
For those extra-tough bottles, it's hammer time!



What kind of swill did you say this was Jim?



I don't care what it tastes or looks like, it is NOT a urine sample!

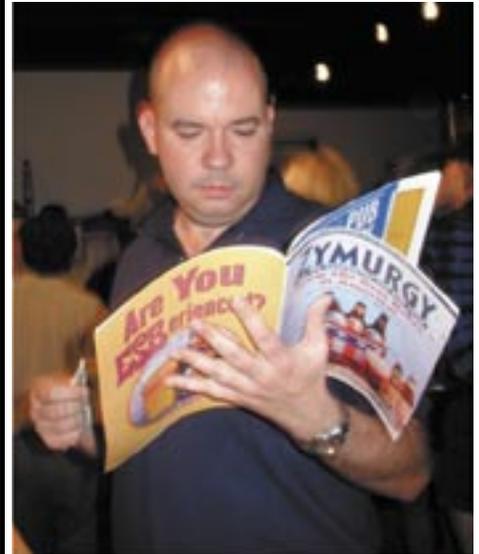


**- Full beers ahead, Mr. Lindsey!
- I 'canna pour any faster, Mr. Waz! They'll break apart!**



Rebecca needs refilling

What sort of man reads Zymurgy?



He's a bon-vivant, a man about town and always a hit with the ladies. He knows his beer, even if it's been more than a year since he made any. He knows it's not the size of your equipment, it's whether or not it has an integrated controller.

He's a man for whom the mashtun belongs on your head, gypsum in your wallboard and your copy of "The New Complete Joy of Homebrewing" under the short leg of that old coffee table. If your name is Charlie, stay in Colorado. What sort of man reads Zymurgy?

Well, we have conclusive proof that despite being the Anti-Charlie, Steve Moore IS that kind of man!

Friday, July 18, 2003

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1.00 Zymurgy 5.23

Sub Total \$5.23, Taxes:
\$0.43

Total: \$5.66

Steve Moore, 4

Payment Info :

Cash: \$6.00

Change: \$ 0.34

Prices include a DISCOUNT of
10.00%

Foam Rangers Foto Pages!

Bitters & Pale Ales (from Page 3)

Water is frequently mentioned in references to the English IPA, especially relating to the city of Burton-upon-Trent. The water of Burton-upon-Trent is high in sulfates and carbonates; many claim the water was responsible for the popularity of English IPAs in the early 19th century. Sulfates add a dryness/chalkiness and accentuate bitterness. If you have very neutral water, add 2 teaspoons of gypsum for 5 gallons of water to achieve approximately 300 ppm sulfates. But, my disclaimer is that if you don't know your ion level in your brewing water (before adding water salts) or if you aren't familiar with water chemistry than you are probably better off not adding any water salts at all.

For the American pale ales, ambers, and IPAs, similar malts and mash schedules to the English styles can be used. For the hops, an American variety is definitely in order. Cascade is the most frequent hop used in American pale ales. Also, Columbus and Centennial give similar citrus flavors to Cascade but have higher alpha acid contents that make them popular for bittering purposes as well. For a more delicate balance, hops such as Liberty, Mt. Hood, Willamette, or any of the domestically

grown varieties of the German noble hops can be used alone or along with Cascade. Higher alpha acid hops such as Chinook, Nugget, and Columbus, can be used for bittering but these varieties can be coarse if you are going for a more delicate hoppiness.

The most common yeast used in American pale ales, ambers, and IPAs is Wyeast 1056 American or White Labs WLP001 California. These two strains are very clean fermenters (little or no esters, aldehydes, or diacetyl). Wyeast 1272 American II and White Labs WLP051 California V provide a slight fruitiness and tartness but are still quite clean compared to the British yeasts. A few homebrewers use British yeasts for American pale ales and ambers as well.

Adnams Bitter Clone

by Dave Capolarello

Volume: 5 gallons, OG: 1.035, IBU: 55

Grains (mash at 153 F)
 Maris Otter Pale 6 lb
 Black Patent 0.08 lb
 Cane Sugar 0.63 lb

Hops

Challenger (whole) 1oz at 65 min
 E.K. Goldings (whole) 0.5oz at 65 min
 Fuggle (whole) 0.5 oz at 60 min,
 0.5 oz at 20 min

Yeast

Wyeast 1968 London ESB Ale Yeast

For a partial mash recipe, substitute 4.25 pounds of light LME or 3.6 pounds of light DME for the Maris Otter Pale. Steep the Black Patent for 20 minutes in 160 F water. Add the cane sugar at the end of the boil.

American Pale Ale

by Mike Heniff

Volume: 5.5 gallons, OG: 1.050
 IBU: 55

Grains (mash at 153 F)
 Special Pale 12 lb
 CaraPils 0.5 lb

Light Crystal 0.5 lb
 Vienna 0.75 lb

Hops

Cascade 1.75 oz at 60 min, 0.3 oz at 10 min, 0.5 oz at 0 min, 0.25 oz in secondary
 Liberty 0.25 oz at 10 min, 0.25 oz at 0 min, 0.25 oz in secondary

Yeast

White Labs WLP001 California Ale at 68 F

For a partial mash recipe, substitute 9 pounds of light LME or 7.75 pounds of light DME for the Pale and Vienna. Steep the CaraPils and Crystal for 20 minutes in 160 F water.

Oakingshire IPA

by Dave Capolarello

Volume: 5 gallons, OG: 1.059, IBU: 59

Grains (mash at 153 F)
 Maris Otter Pale 9 lb
 British Dark Crystal 0.5 lb
 Domestic Wheat Malt 1 lb

Hops

Fuggles (Whole) 2 oz at 60 min, 0.5 oz at 30 min, 1 oz at 15 min

Yeast

White Labs WLP005 British Ale Yeast

For a partial mash recipe, substitute 5.5 pounds of light LME and 1.38 lb Wheat LME or 4.8 pounds of light DME and 1.25 lb wheat DME for the Maris Otter Pale. Steep the Crystal for 20 minutes in 160 F water.

American IPA

by Mike Heniff

Volume: 5.5 gallons, OG: 1.070
 IBU: 85

Grains (mash at 153 F)
 Special Pale 15 lb
 CaraPils 0.75 lb
 Light Crystal 1 lb
 Vienna 2 lb

Hops

Nugget 0.9 oz at 60 min, 0.7 oz at 10 min, 0.3 oz at 0 min

(Continued on Page 11)



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This Month in Foam Ranger History



By Sean Lamb, Club Historian (Sorta)

20 Years Ago...

At the Club Meeting:

The Foam Rangers met a week late in August, 1983 due to hurricane Alicia. Club member Larry Bristol brought a "delicious mead" for all to share. November 6 was set as the date for the "First Annual Houston City-Wide Homebrew Competition".

Other Events:

DeFalcos on Morningside was without power for "a few days" due to hurricane Alicia.

15 Years Ago...

At the Club Meeting:

The Meeting was held at the Red Lion Inn on Main Street. Brad Kraus was pleading for judges for the upcoming Dixie Cup. Pilsner Urquell, Wurzburger Hofbrau, Grolsch, Steinlager and Ausburger were served from the Red Lion bar as the Beers of the Month, loosely following the "Pilsner" theme.

Other Events:

Grand Wazoo Don Wilson keeps his low profile.

10 Years Ago...

In the Newsletter:

The "Beer and Loathing" issue opens with a letter from the Byron Burch of the Sonoma Beerocrats concerned about the content of the July

Brewsletter.

Grand Wazoo Andy Thomas rambles on about "Foam in the Dome" and "The Dixie Cup" and August heat. John Dale recounts his "back door" tour of the Guinness Park Royal brewery in London, England. Steve and Bonnie Roberts recount their trip to Colorado. The famous "Official Trace Dicky Decoder" for date codes on "some European Imports inside the back cover.

At the Club Meeting:

Hosted at the home of Mark Virovatz. Fried turkey and roasted corn were served. Lou Carranante belatedly presented Andy Thomas with the Fez. BOTM was Brown ales, with Newcastle, Sam Smith Nut Brown, Pete's Wicked, Corsendonk and Flanders Brown brewed by Lou C. were provided.

Other Events:

None noted.

5 Years Ago...

In the Newsletter:

Grand Wazoo Steve Capoturns in another strange and rambling article. Investigative reporter Steve Moore digs into funny goings-on on Amazon.com concerning glowing reviews of books by Bob Klein and harsh criticisms of Michael Jackson's and Fred Eckhardt's book appearing at the same time. "Don't Mess With Fred!" The famous red neck swimming pool picture starring Phil Endacott is published. Scott Birdwell shares the first response to his column in the Houston Chronicle. The author from Shenandoah "scrawled" that "it would be hard to find a beer that was not

"amber." "Yeasty," "hoppy," "malty - sweet," "roastiness," "fruitier," "malty," and "roasty" are adjectives that girls or male homos might use. You are giving us beer drinkers a bad name."

At the Club Meeting:

Held at DeFalco's on Robinhood. Minutes lost in the mists of beer. Beer of the Month was Brown Ales and Old Ales. Newcastle Brown Ale, Saint Arnold Brown Ale, Honcho Grande Brown Ale from Yellow Rose Brewing, Samuel Smith's Nut Brown Ale, Samuel Smith's Winter Welcome, and Theakston's Old Peculiar were served.

Other Events:

A couple of big brew-in's were held at DeFalco's for the Dixie Cup. Lots of beer brewed in defense of the Cup.

Got some old (the older the better!) Brewsletters? Donate them to the club's archives for inclusion in future columns! Check with Sean at any meeting to determine what years are needed or just look for the holes in the coverage every month. Pictures and other Ranger memorabilia is always welcome as well.



**Amber Ale
Kristall Weizen
Brown Ale**

**Thanks to all
the Foam Rangers
for your support!**

Come tour the brewery!
Saturdays at 1:00 PM

<http://www.saintarnold.com/saintarnold>

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713-681-9464
FAX 713-681-9464

Out of the Wazoo (from Page 1)

breakdown for this year's event: 3 Amber ales, 5 Belgians ales, 3 Wits, 2 ESBs, 2 Biere de Garde, 2 Fruit/honey beers, 3 Imperial IPA (I think some in the plain IPA category belong here), 1 Imperial Pilsner, 1 Imperial Schwarzbier, 9 IPAs, 6 Kölsch, 2 Lagers, 1 Oktoberfest, 8 Pale ales, 5 Pilsners, 2 Porters, 2 Red ales, 2 Rye ales, 1 Scotch ale, 4 Strong ales, and 8 Wheat beers. I sampled over 50 of the beers in two days time and took some notes.

Here's the obvious general observation: the Northwest has a plethora of damn fine microbreweries. Other observations were that it has been a bit warmer than usual there, so several breweries brought their lighter wheat beers, kölsch, and pilsners. Other breweries didn't care and brought out their big guns. I think some of these brewers must remember the "Imperial anything" category from the Dixie Cup since



Was was was Waz David Cato, and current Waz Kuyler at the OBF.

we suddenly have the Imperial Schwarzbier from Rogue (I brought some back for the September meeting if Secondary Mike wants it) and some Imperial Pilsner. Although not the beer at the fest, Full Sail (brewers of the Imperial Porter) are now making an Imperial Pilsner called Capsize. I've recently been conversing with Mike Heniff about whether to include the Imperial or Double IPA into the style guidelines for the Dixie Cup. I frowned upon it, opining that it was a fad that only a handful of breweries were brewing. However, after this trip and the trip to the AHA in Chicago, I must change my belief and say that all hopheads can rejoice because it looks like the style is catching on



The Waz visits with the Brewer, Pat, at Hair of the Dog brewery.

everywhere. I've amassed an array of such beers and am thinking about having a truly hop-filled tasting soon.

Favorite beer? I was particularly impressed by one of the double IPA's from a brewery I'd never heard of called Boundary Bay from Bellingham, Washington. Centennial and Amarillo hops with plenty of malt to back them up. Nice. Three Floyd's also had a very good saison called Rabbid Rabbit. There was a number of saisons there to my surprise. Most unique beers? The BJ's in Portland made an "Imperial Pale Lager", 21st Amendment Watermelon Wheat, Oregon Trail's ginseng porter, Port Halling Brewing's Hogwarts Kölsch that had no hops but spices instead (mainly lavender), Rogue's Skullsplitter Imperial Schwarzbier, and Widmer's Gettin' Down Ginger Brown. Best beer name – Rockies Brewing Company's "Hazed and Infused." Best food was the brew pub Liberator's IPA donut. Mmmm. Greasy and hoppy!

On the way out of town we made a pilgrimage to McMenamin's Edgefield resort. The McMenamin brothers started a concept business in the 80's where they take old funky buildings that are historical but run down and make them into very cool brewpubs. The Edgefield is known affectionately by Sean "Uncle Fester" Lamb as "Disneyland for drunks." The Edgefield location is a bed & breakfast, has a brew pub, a winery, a distillery, two restaurants, and a mini-golf course. There are random shacks all around the property that function as small pubs you can pop into. Nice place if you're in the area.

After consuming so many good beers at the festival, at brewpubs spanning

Portland to Seattle, at excellent pubs like the Horse Brass, and from my carry out at Belmont Station, I was indeed inspired to fire up the kettle and get brewing. Good thing too, since when this is printed it will be a mere two months until the Dixie Cup. I think it's about that time of year when the Waz and the Secondary realize how much needs to be done to pull off the largest single site homebrew competition in the world, and plead to the entire club to pitch in to make sure we get everything done. It's going to be another great event this year, but we need lots of help and homebrew along the way. Be sure to ask Secondary Mike Heniff how you can help out. I also hope you all can find some source of inspiration to get brewing!

One event that will either inspire you or just make you looped and sleepy is the upcoming bus trip and pub crawl to Austin! Mark your calendar for August 23rd – we will be leaving from St. Arnold's at 9:00 a.m., making a stop by the Brenham Brewery, and continuing to Austin. Austin departure will be at 7:30 p.m. so we should get home at a reasonable time. The cost is \$25 which will also score you the latest Foam Ranger T-shirt with our motto "We drink more barleywine by 9:00 a.m. than most people drink all day." These words were originally muttered by Steve "Scoop" Moore, but he's allowing us to take it on as our official motto. They definitely ring true for the pub crawl.

Congratulations go out to all those who won ribbons and mugs at the Lunar Rendezbrew including Joe Perjak for his Dusseldorf Alt; Bev Blackwood for his Oktoberfest, Wee Heavy, and American Brown; Joe Lindsey with his Munich Dunkel; Wesley Long for his porter; and Mike Heniff cleaned up with ribbons for his Imperial stout, barleywine. Foreign extra stout, Tripel, Belgian strong golden, saison, and coffee stout.

The beers of the month for the next meeting will be pale ales and bitters. Don't forget your drinking shoes and checkbooks to pay for the Austin pub crawl. Cheers!

Competition Advice (from Page 4)
to come into their own. But, this opens up a few more categories as well.

Enter in Categories with Low Entry Counts: Even the best APA or Dry Stout can get lost in a half-dozen flights. But in most homebrew competitions there are a few styles with only a few beers entered. Less competition can mean a better chance for that medal.

Pay Attention to the Category: A few years ago I brewed an old ale that was aged on bourbon soaked oak chips. It was wonderful. I entered it as an old ale but it got hammered from all of those "odd" flavors. If I entered it as Experimental it would have got gold. Last year I judged Lambics at Dixie Cup. There was a ringer of a Berliner Weisse in the category. It was a wonderful beer but it was not a Lambic.

Don't Forget About Specialty / Experimental / Historical: Here is where you enter the weird stuff and some not so weird stuff. How about an Irish Red, Honey Wheat, Baltic Porter, Malt Liquor? This is where they go. If you think of something weird that you would like to do to a beer, do it! But, you probably should do it on a small scale so you don't get stuck with 5 gallons of hemp blonde – hey, now you got two beers from one!

But the best advice that I have to give is to just brew your ass off!

Bitter & Pale Ales (from Page 8)
Centennial 0.4 oz at 10 min, 1.25 oz at 0 min, 1.25 oz in secondary
Columbus 0.5 oz at 10 min, 0.5 oz at 0 min, 0.25 oz in secondary

Yeast
White Labs WLP001 California Ale at 68 F

For a partial mash recipe, substitute 11.75 pounds of light LME or 10 pounds of light DME for the Pale and Vienna. Steep the CaraPils and Crystal for 20 minutes in 160 F water.

F.R. Competition Corner

By
Joe Lindsey,
Competition Coordinator

Lunar Rendezbrew was a PARTY!! Although we did not win BOS or the Lunar Challenge this year, some of our club members did bring home ribbons. Congratulations to our Secondary Mike Heniff, who grabbed first places in (1) Imperial Stout, (2) Belgian Tripel, and (3) Herb, Spice and Vegetable and second places with his (1) Foreign Extra Stout, (2) American Barley Wine, (3) Belgian Strong Golden Ale, and his (4) Saison. Bev (Skirtboy) Blackwood took home first places in (1) American Brown Ale, and (2) Strong Scottish Ale and a second in Octoberfest. Joe Perjak garnered a first for his Düsseldorf Alt. Wesley Long sucked up a third in Robust Porter, and I managed a third for my Munich Dunkel.

All in all we did OK for the number of entries we had. If this is any indication, we are in trouble for Dixie Cup. We have eleven weeks before judging begins as of this writing. If you haven't brewed the big boys (Barley Wines, Wee Heavys, etc.) yet, it's probably too late. But it's not too late to brew. There is still plenty of time for lighter ales to be brewed.

The Cactus Challenge pack and ship date is August 28 at DeFalco's. If you plan on attending and helping out, please park across the street so we don't take up all of Scott's spots.



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