



# THE FOAM RANGERS Newsletter Urquell

Rare Holiday Bonus Edition

Volume 23, Number 11 - Dec 2004

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## Christmas Party is Dec. 12th at St. Arnold's

Saint Arnold beer will be provided. Please bring a potluck dish. Donations (toy, non-perishable food, or diapers) will be accepted for Casa de Esperanza (The House of Hope for Children).

**Rules are that Saint Arnold beers stay inside, homebrew and other commercial beers stay outside.**

The passing of the Fez and Chain of Command will proceed as well.

## Out (of) the Wazoo



By  
*Mike Heniff,*  
Soon to be  
*Was Waz*

What a year it has been! I'm somewhat glad that it is over but it was a great year. First off, I want to thank a large portion of our membership that helped with a lot of ...well ... everything. We had a great year, it took a lot of work but WE HAD A GREAT TIME WITH PLENTY OF GREAT BEER! Special thanks to all of the officers for all of the hard work that they gave, thanks to all of the brewsletter contributors, and thanks again to all of those that we have already acknowledged for helping with the Dixie Cup.

Extra Special Recognition goes out to Ed Moore for pulling together a monumental, record breaking Dixie Cup (entries and timeliness - is Dixie Cup Standard Time dead?), Steve Moore (no relation, or then again, is there?) for pouring us great beers all year, and to Bev Blackwood for miraculously almost single-handedly fighting a record number of regional AHA entries. Saint Arnold Brewery supported us for a number of events including the AHA Regionals, AHA National Homebrew Day, Dixie Cup, and the Homebrewers' Christmas Party. And last but certainly not least, Scott Birdwell and all of his employ-

ees at DeFalco's hosted us for the monthly meetings, the pack-and-ships, BJCP classes, and a million of other things.

Thanks really go out to all of our membership (about 130 at this point) for making this THE BEST HOME-BREW CLUB ON THE PLANET. There is no doubt that we throw the best parties of any club. To top that off, we host one of the best beerfests on the planet. If that is not enough, we have won the best and biggest homebrew competition four years running!

We had a ton of great events this year: first Sunday pub visits, a bus tour to San Antonio, a Houston Metro light rail pub crawl, joint club meetings, dozens of brew-ins, and beer and mead homebrew days. We hosted a BJCP training class and tested 9 prospective judges. Members of our club and the other area clubs brewed commercial size batches of beer with both TwoRow's and BJ's Clear Lake.

On a competition front, our club won the two largest homebrewing competitions in the world: the Dixie Cup and the Bluebonnet Brew-Off. That secured us once again for the third year in a row the "Gulf Coast Homebrew Club of the Year" trophy. Club members have won the Gulf Coast Homebrew Team of the Year, Gulf Coast Homebrewer of the Year,

## The Brewsletter Urquell

Official Organ of the  
Foam Rangers Homebrew Club.

**Was-Waz:**

Dr. Kuyler Doyle

**Grand Wazoo:**

Mike Heniff

wazoo@foamrangers.com

**Secondary Fermenter:**

Steve Moore

secondary@foamrangers.com

**Scrivener:**

George West

scrivener@foamrangers.com

**Purser:**

Janet Widger

purser@foamrangers.com

**Competition Coordinator:**

Bev Blackwood

competitions@foamrangers.com

**Bozo Head of Special Events:**

Scott Birdwell

stupidtoad@foamrangers.com

**Brewsletter Staff****Brewsletter Editor:**

David Capolarello

editor@foamrangers.com

**Ex-Editor:**

Bev Blackwood

editor@foamrangers.com

**Webmaster:**

Beto Zuniga

webmaster@foamrangers.com

**Mail Guru and Unix Geek:**

David Cato

dcato@crunchyfrog.net

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**Notice:**

I, English Dave aka American/Japanese Dave, hereby promise to not sully the pages of this learned tome ever again - unless you beg me or offer large amounts of really nice English Pale ale!!!! Oh, and thanks for reading my lovely rag for a year.

*Cheers - Exiting Editor*



## Meeting Minutes

By

George

"Stu" West,

Scrivener

As departing Scrivener this will be my final official entry so I decided to follow procedure, report what happened at the last meeting etc. and drift into the sublime anonymity that is a non-office holder. With that in mind I dutifully took notes (on a napkin as usual), which I didn't lose (a little more unusual) and I am ready to recap events at the pivotal (read election frenzied) November meeting. I will do that and then move on, so here goes...meeting begins, lots of talking and thanks for help during Dixie Cup, there was drinking of brasso-infused Bigfoot, and the announcing of December Xmas party at Noon at St. Arnolds - bring toy or donation, and also announc-

ing of the new officer selection, I mean election: Purser, Scrivener, Comp. Coord., Dixie Cup Coord., Secondary, Waz, Bozo are in the same order Joe, Bob, Mike, Colby, Rob, Ed, and Scott (possibly sharing position with Condaleeza Rice (though not literally), then as all good things do the meeting ends. Thanks to the Foamrangers for the opportunity to make shit up and leave little in the way of a real historical record of what happened at the meetings (something people like myself, G. Gordon and Olly North can appreciate). A special thanks also to Dave for putting up with fuzzy deadlines. Charlie didn't get much USO. He was dug in too deep or moving too fast. His idea of great R and R was cold rice and a little rat meat. He had only two ways home: death or victory. Over and out.

## A Rhyme for Christmas

Here comes Santa Claus, Here comes  
Santa Claus right down Santa Claus Lane,  
Mashing the malt and steeping the hops -  
he's pulling out all the stops,  
Here comes Santa Claus, Here comes  
Santa Claus right down Santa Claus Lane  
Huffing and puffing and chasing his  
reindeer,  
There goes Santa Claus, There goes  
Santa Claus, right down Santa Claus Lane  
Laughing and joking - Hey, he's drinking  
all our beer!

*Happy Holidays Everyone!*

*Go forth and share copious quantities of  
homebrewed cheer.*

**Waz... cont from p1**

the Dixie Cup Mike Templeton Award, Bluebonnet Homebrewer of the Year, 5 Master Championship of Amateur Brewing medals, 5 Best-of-Show Awards, and WON LITERALLY HUNDREDS OF MEDALS THROUGHOUT THE NATION! The Foam Rangers sport the BEST HOMEBREWERS IN THE WORLD.

Next year, we will have new set of officers. This "new blood" will shoulder the duty to carry on where their predecessors have left off. Please give them your continued support to and be sure to welcome them into their positions. On that note, our

club officers for next year will be as follows:

- |                             |                |
|-----------------------------|----------------|
| Grand Wazoo                 | Ed Moore       |
| Secondary Fermenter         | Rob Kolacny    |
| Dixie Cup Coordinator       | Colby Sheridan |
| Scrivener                   | Bob Daugherty  |
| Competition Coordinator     | Mike Heniff    |
| Purser                      | Kimi Cook      |
| Brewsletter Editor          | Bev Blackwood  |
| Was Waz                     | Mike Heniff    |
| Head Bozo of Special Events | Scott Birdwell |
| Webmaster                   | Beto Zuniga    |

Please be sure to subscribe to the Foam Ranger email mailing list (details at <http://www.foamrangers.com/subscribe.html>) and check our on-line calendar periodically for the most up-to-date information (at <http://www.foamrangers.com/clubevents.phtml>). Or if the links don't work, just play around at [www.foamrangers.com](http://www.foamrangers.com) or email [wazoo@foamrangers.com](mailto:wazoo@foamrangers.com) for help.



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**Beer of the Month Calendar**

- January 16th, 2004  
Porter & Stout
- Febbruary 20th, 2004  
Barleywine & Holiday
- March 12th, 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 20th, 2004  
Pale Ale & Bitter
- September 17th, 2004  
Oktoberfest / Marzen
- October 15th-16th, 2004  
Dixie Cup XXI
- November 19th, 2004  
India Pale Ale
- December 14th  
Homebrewer's Xmas Party

# Nov Meeting Pix



To the victor, goes the spoils!



Next year's Secondary, Rob figures stuffing this really rare, expensive beer down his shorts and then smuggling it out, is much easier than actually finding some for next meeting.



Did you know this woman's IQ is actually 195!



What me a handbag-carrying sissie boy... nooooooo!



We don't have no sissie girls in the Foamrangers!



*Editor's note - I thought this guy exemplifies the spirit of our club, and should have gotten more votes for Grand Wazoo!*

# New Officers for 2005



Your new Scrivener - "Titanic" Bob Daugherty



Head Bozo himself - Scott Birdwell



Rob Kolacny (left) - Secondary Fermenter and Colby Sheridan - Dixie Cup Coordinator.



Grand Wazoo - Ed Moore



Everything that comes around... your new BU editor, Bev Blackwood



New mascot - Chuckee St. Arnold



Purser - Kimi Cook

## 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  
281.339.1590 (H)  
832.566.1197 (C)  
Before 10:00 p.m.

Mike Heniff  
281.489.3762 (H)  
281.204.4617 (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

# Mike's Quickie Mashing

- by *Michael Heniff*

Mashing ... the term that can strike "fear" into new homebrewers but one that often seems almost second nature to those experienced all-grainers. But, there are a few fundamentals that all brewers need to understand when mashing, regardless of a brewer's experience. Overall, the goal of mashing is to take off where the maltster has left off, to turn the barley or wheat grain into fermentable wort; the most important goal of mashing is the conversion of starches into fermentable sugars.

## To "Mash" or to "Steep"

"Steeping" is where a brewer soaks specialty malts in hot water to extract the already present sugars from the malt; no enzymes are used to convert the starches into sugars. This steeping procedure is mainly used by extract brewers that want to take advantage of the body and flavors that specialty malts contribute. Specialty malts are malts that have their starches completely converted to sugars by the maltster. Specialty malts include all of the crystals and CaraMalts (such as CaraPils, CaraVienne, CaraMunich, Special "B"), and dark malts such as Chocolate, Roasted, and Black Patent (although Roasted Barley is not malted, it can be used during steeping).

"Mashing" is a similar process, as the malt is also soaked in water. But, during "mashing" specific temperatures are held for specific times in order to activate different enzymes in the malt to convert the malt into fermentables. When malt is purchased from the maltster, it may contain large proteins and starches that are not readily consumed by beer yeast to turn wort into beer. It is the task of the brewer to turn these proteins into simpler proteins and

amino acids and to turn these starches into fermentable sugars and dextrins (unfermentable sugars). Malts such as pilsner (or Pils), pale, Vienna, and Munich must be mashed (the malts are typically called base malts since they make up the bulk of the fermentables of most beers).

## Mashing Equipment

The "Mashtun" is the vessel where the grain and water are kept at temperatures for specific times. For most homebrewers, this container is an insulated Rubbermaid cooler (previously known as Gott), a heated kettle, or even an insulated plastic bucket. The "Lautertun" is the vessel where the mashed grains are strained from the wort liquids. Sparge water is sprayed over the grain to help increase the amount of mash sugars extracted from the mashed grains. Most often, the lautertun and mashtun are the same vessel for homebrewers. This is done by using a perforated false bottom in the bottom of the mashtun. The "Hot Liquor Tank" is the vessel that holds or even heats the sparge water (and is usually the source of hot water for the mashtun). Oftentimes, it is the kettle that provides the heat for the sparge water, many times is stored in a plastic bucket or another Rubbermaid or Gott cooler.

## Mash Temperature

The most important variable during the mash is temperature. Traditionally, temperature rests from 98 F to 170 F have been utilized during mashing to accomplish various changes to the malt including acidification of the mash, protein and peptide breakdown, and saccharification (breakdown of starches into simpler sugars).

*cont on p7*

## Quickie... cont from p6

Today, almost all malts are highly modified (an exception is Moravian Under-modified Malt) which means that most of the "traditional" mashing process has already been completed by the maltster (read as "no protein rest is required"). Therefore, only a saccharification rest is needed for most malts in order to convert the starches in the malt to fermentable sugars and dextrins. The range that the saccharification enzymes are most useful is between the temperatures of 148 F and 158 F. At the lower end of the range, the results will be a drier, more fermentable beer where the higher end of the range will result in a sweeter, fuller beer.

## Liquor-to-Grist Ratio

How much water to use? The liquor-to-grist (L:G) ratio that is used by brewers is the proportion of water (liquor) to grain (grist); the most common units are quarts (1/4 gallon) per pound. The range that most brewers use is between 1.0 (thick) to 1.5 (somewhat thin) quarts per pound (I target a medium thickness of 1.25). Which number to chose is up to you; the trade-offs are at mashing efficiency (higher L:G is better) versus volume considerations (how big is your tun). But, once you chose a number - stick with it - if you change the ratio of water to grain then you will need to change the temperature of the hot liquor before being added to the mash in order to hit your target mash temperature.

## Simple Single Infusion Mash

Rinse out and clean your kettle and mashtun (no cleaning or sanitizing is necessary but be sure it isn't disgusting). If your mashtun is also a lautertun, be sure the false bottom is in place. Heat the proper amount of water (based on the amount of grain using the liquor-to-grist ratio) to approximately 172 F. Dump the water into the mashtun and stir in the grain. Check the mash temperature after stirring and add ice or boiling water to achieve the desired temperature. Allow the mash to sit for 60-75 minutes. Begin draining off the liquid and pouring back over the mash (recirculation) in order to filter out the particulates (the same volume as the mash water volume is recommended). Then, sparge with 75% of the mash water volume while running off to the kettle. Collect all liquids then the mash is complete!

## Some More Advanced Tips

Check the pH of your mash. It should be between 5.2 and 5.4. For lighter colored malts, a small amount of phosphoric or lactic acid may be needed.

Calculate your mash efficiency. This tells how well you converted your malt into fermentable sugars (more details will follow in upcoming brewsletters). Too low of efficiency and you will have to purchase more grain to reach your target gravity. Too high of an efficiency and you may be oversparging leading to a sharp, astringent beer (generally 75% is the maximum recommended efficiency or a 1.008 minimum for run-off gravity).

Decoction and multi-step infusion mashes are more complex mashing procedures used for under-modified malts or for mimicking traditional processes.

## Foam Ranger Events



### November

#### Nov 13

Brew-in  
Bev Blackwood  
DeFalco's 10am

#### Nov 19

Monthly Meeting  
DeFalco's 8pm



### December

#### Dec 5

First Sunday  
Location  
Kelvin Arms  
4pm

#### Dec 11

Brew-in  
DeFalco's 10am

#### Dec 12

Homebrewers  
Christmas Party  
noon  
St Arnold's Brewery



### January

#### Jan 2

First Sunday  
Location  
Richmond Arms  
4pm

# The Foam Rangers Homebrew Club Houston, Texas

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Brewsletter office  
8715 Stella Link  
Houston, Texas 77025



**Monthly Meeting**  
**Xmas Party @**  
**St Arnold's**

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