



THE FOAM RANGERS Newsletter Urquell

News That's All Wet!

July 2005 - Volume 25 Pints - Issue 7

Steve "Putz" Moore Nominated Foam Ranger AHA Ambassador

By "Titanic" Bob Daugherty

Houston (AP) Grand Wazoo Ed Moore of the Houston based Foam Rangers sent shockwaves through the homebrewing community last Friday when he named Steve "the Putz" Moore to be the club's ambassador to the American Homebrewers Association. Moore, if confirmed by the club's membership, will be the first (and some argue the last) to hold the position. Moore's well known record of criticizing the AHA is likely to make the debate over his confirmation one of the most rancorous in club history.

Immediately following the announcement club members (including some high level officers) voiced some moderate dissent (Continued on Page 9)



Steve Moore, recently appointed as Ambassador from the Foam Rangers to the American Homebrew Association vows to "clean up" the organization.

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Out (of) The Wazoo



By Ed Moore,
Grand Wazoo

The AHA National competition has come and gone. Mike Heniff and Ed Moore brought back second place finishes in Barleywine and traditional mead. Also, the Foam Rangers were 7th in the club of the year

competition. The Mashtronauts were in 8th place. Speaking of the Mashtronauts, the Lunar Rendezbrew is July 24th at the Seabrook Community Center. It is a good way to get back feedback on your beers for the Dixie Cup and to learn how to judge beers..

The Austin pub crawl is a very distinctive event and always a fun one. We are planning the pub crawl for Saturday August 27th. Here is the itinerary (there may be some minor changes):

Itinerary	Destination
9:00 AM	St. Arnold's leave
11:30 AM	Arrive Live Oak Brewery
12:00	Leave Live Oak Brewery
12:15	Arrive Indepence Brewery
12:45	Leave Indepence Brewery
1:00	Arrive 6th Street
5:00	Leave 6th Street
5:15	Arrive Draught House
6:15	Leave Draught House
6:15	Arrive Central Market
6:30	Leave Central Market
6:45	Arrive North by Northwest
8:00	Leave North by Northwest
10:30	Arrive St. Arnold's

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**July
Meeting:**

Friday,

July 15

8:00 p.m.

at Sheridan Residence

The Brewletter Urquell
Official Organ of the
Foam Rangers Homebrew Club.

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 out permission, provided proper
 credit is given to both the author
 and the Foam Rangers and a case
 of really good homebrew is sent
 in tribute.
 In the case of Michael's Classic
 American Pilsner article, we would
 request that you also include all
 the citations as well.
 A short month makes for a harried
 Brewletter editor! Nothing a quick
 dip in Colby Sheridan's pool won't
 fix though. I'll offer my apologies
 to Hazel here, since whatever little
 personal vibratory device that is
 seems to have been the focus
 of the meeting. Would that I had
 been there to experience her... er...
 IT's pleasures myself! Bring your
 swim trunks, it's time for the pool
 party! Cannonbaaaa!!! <Splash!>

La Crème des Wheats or... How Many Ways Can You Spell Weizen?



By
Bob "Titanic-Bob"
Daugherty

The Wheat meeting began rather quietly. I had spent most of the day getting the beers I had bought from Spec's organized as well as writing about them. The surroundings of the meetin' place seemed different. The first beer of the evening was a Pyramid Hefe-weizen. It was pleasant as American wheats go and was followed by a Live Oak Hefe-weizen. Pretty good! But wait! Live Oak? I don't remember buying this beer. It's not available at beer stores in these parts. I talked with a guy for a while who was an inker at Marvel© Comics. He had liked The Hulk movie. I hadn't. A lot of new faces at this meeting. "That's good! We need 'new blood' I thought.. Next served was a Duvel which as followed in quick succession by a Chimay Blue, a Red, and a White. One of the Chimays was paid for by a guy who was Jeff "Enron" Skilling's lawn guy that I had also just met. Next the waitress was asking me for money? Waitstaff? Money at a Rangers meeting? It's not even RRRRRRAFFLE time yet? Duvel? Chimay? These are NOT the wheat beers I was looking for! Where was I? When a women began taking off clothes I was further discombobulated.

Now I remembered. I was at a friend's bachelor party in the Heights and not at the meeting (or at least I don't remember much of the meeting I was at). I had purchased the beers earlier and dropped them at DeFalco's. Chris kindly chilled 'em for me. The bachelor party was nice. When the honoree left, I left and found DeFalco's. When I got there, Colby Sheridan was still servin'American Wheat beers. I had bought too many of them. But after running short last month at the Bock meeting I could not do that again. "Where's the Hefe-Weizens," I asked? I was told that I did not need any Hefe-Weizen or any more intoxicating beverages. Obviously I had enough. I dismember poor Colby raffling

off any item he could find. "Here, you don't need that !" was a common refrain as Colby snatched some item from a member only to raffle it off seconds later. It seems that that he had raffled TWO meetings worth of swag at the last meeting and had was pretty desperate! I missed any announcements that he had given but I am sure you can find them in 'Out (of) the Wazoo' column by E Mo on the front page.

Amurikan Wheats

Anyway these are the beers we had that night.....

Samuel Adams Summer Ale, St. Arnold's Kristall (but not for long) Weizen, Pyramid Hefe-Weizen, Flying Dog In Heat Wheat, New Belgium Loft, Sierra Nevada Wheat, Anchor Summer Beer, Great Divide Whitewater Wheat , Blue Star (Duh, DUNNNN!) Wheat Beer, Sierra Nevada Bigfoot Imperial Hoppy Weisse (This rare beer was donated by Kar-el), Blue Moon Belgian White (yeh I know it's a Wit but it wasn't available at the time of the Belgian meeting and it's...good!) and Celis Raspberry (available again!)

And now for the real Weizens. Weisses, whatever...

Schneider Weisse Hefe-Weizen The Original (Still my favorite), Schneider George Schneider's Weisen Edel Weisse, Pinkus Organic Hefe Weizen, Franziskaner HefeWeisse Erdinger (I hardly know her!) Hefe-Weizen, Weihestephaner, Hefe Weissbier (From the oldest brewery...in the world), Julius Echter Hefe-Weiss Premium, Gerb von Rundstedt (one of my homebrewed beers—a year old and wheat beers don't age well! I'll keep subjecting y'all to my homebrews until you bring some of your own!), Paulander Hefe-Weizen, Hofbrau Munchner Kindl Hefe Weizen, Hacker (Cough, Cough) Pschorr Weisse, Ayinger Brau-Weisse.

Dunkelweizens followed....

As did Ayinger Ur-Weisse Dunkel Weizen, Fraziskaner Hefe-Weisse Dunkel, Edinger Hefe-Weizen Dark, and lastly Julius Echter Hefe-Weiss-Dunkel Premium

Sour Beer

And the last beer we had (at least officially) was Berliner Kindl Weisse . I brought a bottle and Stuart Strack brought two bottles to give everyone (who desired) a taste of

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A long time ago, in a galaxy far, far away...

BREW WARS

-REDD KNECK VERSION

By Rob Kolacny, Secondary Fermenter

Episode XIX: The Darkness Retreats

ONCE
AGAIN THE
FOAM RANGERS
FIND THEMSELVES
WITHOUT ANY MAJOR BATTLES
TO FIGHT. THE LONG DAYS OF
SUMMER SIGNAL THAT IT IS TIME TO
START GETTING SERIOUS ABOUT BREWING
DIXIE CUP BEERS AND TO DO SOME BEER
RESEARCH AND STUDY FOR THE
BJCP EXAM. WHAT BETTER WAY TO
DO THAT THAN A ROAD TRIP...

The Foam Rangers arrive on the beer planet, Ceská Republika and land in area known as Deutschlandia which borders the great beer province of Bohemia. This whole area is a Rebel beer stronghold and is free from the influences of the evil AB Empire. Their transport to Praha doesn't depart until the next day, so the brewers leave the S.U.B. at the space dock in a small village known as Schlitz near the Rebel base, Vilseck and find lodging at a small inn.

"Master?" inquired RK. "My room doesn't seem to have a bathroom."

"No it doesn't," responds Obi-Wan Stairway. "None of the rooms do. We all have to share the one down the hall. May the force be with you if you venture in there after me."

After freshening up, the Rangers make their way downstairs to the bar and order a few beers with dinner.

"Zwei Jever Pils, bitte," said Stairway to the barmaid.

She produces two fine German Pilseners then takes their food orders. RK orders the Jägerschnitzel and Stairway the Schnitzel Cordon Blue.

"Please tell me about this beer, Master," said RK.

"This beer is an example of a Northern German Pils," responded Stairway. "Brewed in the town of Jever in Northern Germany, it is very dry. They use German, Dutch, and French malts to get a wort of around 1.047 OG and Hallertau & Tettnang hops for an IBU of about 42. This beer style is a local variation of the pilsner style."

The next day the two catch their transport into Bohemia. On the way to Praha,

they stop at the birthplace of the pilsner style, Plzen. There they tour the Pilsner Urquell brewery and have a few at the brewery tap.

"This is it." said Stairway. "This is where it all began. Before this beer was brewed, all beer was dark. They use barley grown right here along with a triple-decoction mash and the local soft water to make this wonderful beer. It is hopped with the Saaz hops from the Zatec region to around 40 IBUs during a two and a half hour boil. And it doesn't get any fresher than this right here. I wish it tasted this good at home."

"I agree!" exclaimed RK. "I've never had a pilsner with so much flavor before."

"Well," replied Stairway. "You haven't had my favorite yet, Budvar."

Before they get back on the transport, RK & Stairway decide to visit the Plzen Brewery Museum. The museum building, just blocks from the brewery, used to be itself a malthouse. The museum documents over 700 years of brewing in the region with displays on drinking vessels, pubs, barrel making, a laboratory, steins, ice cooled beer cellars, etc. There is also a gift shop where RK buys a few PU trinkets.

When the transport finally arrives in Praha, it is nearly dark. The Rangers find their rooms at the Best Western Bila Labut and set out for dinner. They make their way to Pivovar a Restaurace U Fleku and dine on rabbit & duck with dumplings.

"I've got this one, Master," boasts RK. "dva pivo byt prijemny"

The waiter brings back two black beers and sets them on the table, much to RK's dismay.

"What's wrong?" laughs Stairway.

"How could I get that one wrong?" replied RK. "We are in Bohemia. I thought all the beers here were pilsners."

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Beer of the Month Calendar



January 20th, 2006

Porter & Stout



February 17th, 2006

Barleywine & Holiday



March 10th, 2006

Belgian & Fruit Beers



April 21st, 2006

Brown, Old & Scotch



May 19th, 2006

Bock



June 16th, 2006

Wheat Beers



July 15th

Pilsner & Kolsch



August 19th

Pale Ale & Bitter



September 16th

Oktoberfest / Marzen



October 20th - 22nd

Dixie Cup XXII



November 18th

India Pale Ale



December 11th

Homebrewer's Xmas Party

Foam Ranger Events



July

July 15

July Meeting & Pool Party
Colby Sheridan's Pool

July 16

Lunar Rendezbrew First Round Judging
The Outpost

July 23

Lunar Rendezbrew Second Round Judging
Bay View Duck

July 24

Lunar Rendezbrew XII
Seabrook Comm. Ctr.

August

August 6

National Mead Day
Ed Moore's Home

August 7

DC/Officers Mtg. (3:00)
First Sunday (4:00)
The Gingerman

August 13

Brew-in by a Volunteer (Maybe *you?*)
DeFalco's

August 19

Joint Foam Ranger, KGB & Mashtronaut Meeting
DeFalco's

August 27

Austin Pub Crawl
Saint Arnold & Austin

September

September 4

Light Rail Pub Crawl



Baltimore, Maryland.

Competition Corner

By Mike Heniff, Competition Coordinator

Competitions: Foam Rangers brought home some hardware back from the AHA National Homebrew competition, held in

AHA National Homebrew Competition

Ed Moore

2nd Place Traditional Mead

Mike Heniff

2nd Place Amer. Barleywine

Upcoming Competitions

Competition
Pack and Ship Club Paid Shipping

Lunar Rendezbrew 7/9/05 Local drop-off at DeFalco's
<http://www.geocities.com/mashtronauts/>

Cactus Challenge Early September No
www.ale-iansociety.org

MCAB VII (qualifiers only) Early September Yes
<http://hbd.org/mcab/>

Gulf Coast Circuit

Next up is the Dixie Cup. We have a sizable lead in the Gulf Coast points (our 89 to CFHB's 68) but the biggest focus should be on retaining our cup. We have kept it the last 4 years but it will continue to take the efforts of all of our brewers in order to keep it. For those new brewers that haven't entered or that only enter occasionally, you cannot underestimate the amount of pride that you get from getting that Dixie Cup medal and contributing to the victory of the club (not to mention, the entry fees help our OUR CLUB). Get to brewing!!!! Best of luck!!!!

MCAB (aka Master Championship of Amateur Brewing)

For those that qualified for MCAB VII during 2004, it has been scheduled for September 17 in Pennsylvania. The 1999

style guidelines will be used. You each will be contacted individually by the coordinator, Dave Houseman. Best of luck to all competitors!

National Homebrew Competition Awards



Mike accepts his second place ribbon for American Barleywine from Charlie Papazian



Charlie congratulates the Waz for his second place Traditional Mead



As you can see, Ed and Mike are really excited to have won!



This Month in Foam Ranger History

By Sean Lamb, Club
Historian (Sorta)

20 Years Ago:

In the Newsletter (Called the Newsletter):

The site of the 1985 Dixie Cup is announced to be TV Rovers and the date is set for Saturday, October 12. Bob Capshaw briefly recounts his trip to Indiana. The creation of the North Texas Home Brewer Association is noted. Dues are raised to \$8 per year. The recipe for Andy Bradley's Kingwood Kristmas Pale Ale and Mike Hanssens' What Beer are shared with the readership.

At the Meeting:

Held at "The Gingerman's Ale Garden next to DeFlako's" on Thursday, July 18th. Beer of the Month was the Beers of Belgium. Stella Artois, Duvel, Hoegaarden White, Belle-Vue Geuze and Kriek and Chimay Red and Grand Reserve were served. It rained hard enough that the noise from the patio roof drowned out the proceedings. (The roof was noted to have been subsequently torn down later that month).

Other Events:

Steve and Tina Daniel announced the birth of Heather. (Heather was just married the last Saturday of May this year).

15 Years Ago:

In the Newsletter:

Grand Wazoo Chris Todd congratulates everyone on having gotten along without him in June. Of course he exhorts everyone to brew, brew, brew for the Dixie Cup. A review of the Eighth Pub Crawl, held on May 12th is included. Three kegs of homebrew were available, including "Old Grainy Eyes". The itinerary included the G-Man, Munchie's, the Ale House, the Mucky Duck, Local Charm and lastly Blythe Spirits. A cool picture of Neil Sargent and Benny as the dues collectors appears on the Deadbeat page.

At the Meeting:

Held at Ken Rich's house. Beer of the Month is American Light.

Other Events:

Nothing noted

10 Years Ago:

In the Newsletter:

Grand Wazoo Autumn Woods-Moore encourages everyone to support their local Dixie Cup by volunteering and begs for a new Newsletter editor. Andy Thomas hypes the brewing and contesting of a Brown Ale kit beer. The kits include a "secret ingredient". The beers will be judged at the August meeting. Secondary Leroy Gibbins refuses to write a column.

At the Meeting:

Held at the Odd Fellows Lodge in the Heights. Beer of the Month is Wheaties. No other info available due to the fact that Wes Woods went walkabout.

Other Events:

Homebrewer's Hopping Hoppy Happy Hour held at Shakespeare Pub on Wednesday July 26th. The 1st pint of beer was free (thanks to Andy Thomas' conniving).

5 Years Ago:

In the Newsletter:

Grand Wazoo David Cato encourages all members to do what? Brew for the Dixie Cup! He also notes how many different groups and homebrew clubs showed up at the Jennings, LA thing. And he whines about having to edit the newsletter because Joe and Debra Lindsey are in Bali. Boo hoo. Secondary Bev Blackwood goes on about Pilsners and Kolsch, the Beers of the Month. He also adds a page of info about the other clubs, upcoming competitions, and comments about evangelizing about brewing and St. Arnold beer.

At the Meeting:

Held at DeFalco's on Robinhood in the near-Village. A club keg competition was held with Jimmy Paige and "his

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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.

Mike Heniff
281.204.4617 (W)
281.723.6357 (C)
Before 9:00 p.m.

Rob Kolacny
979.532.8056 (H)
979.532.1932 (W)
979.533.1173 (C)
Before 10:00 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
281.799.8427 (C)
Before 9:30 p.m.

Please respect their stated time preferences when calling!

DeFalco's
713.668.9440
Business Hours only



Jeff Reilly, a giant among homebrewers... and has neatly trimmed nosehair, we might add!



You got a problem with-MY beer?



Sean puts the "glare" into New Glarus...



There's a mosquito in my beer... Where the hell IS Birdwell, anyway?



Must have been beginner's luck on the raffle... OR MAYBE HE'S SATAN!!!!



**Meeting Photos
by Emil Campos**

FOAM BANCED PHOTO BAGES

FOAM CHANGEN FOR 10 PAGES



“Ooo... I rather fancy that!”

Hazel's “Thing”

I don't know why she brought it, I don't know what it's used for, I only know it made it into a bunch of pictures...

“It's a perfectly NATURAL thing, okay?? and NO, you can't play with it...”



“Git it OFF me!”

MEANWHILE IN BALTIMORE...



“It's a real pleasure to meet you Mr. Papazian! I love your stout recipes.”



Ed Moore... Grand Wazoo about town.



The Forgotten Pilsner: Classic American Pilsner

By Michael Heniff

First, let me clarify something, "Classic American Pilsner" (or CAP for short) is not your standard mega-swirl produced by one of the three largest brewers (the BJCP calls those American Light/Standard/Premium Lagers). CAP is a style of pilsner brewed in the United States from the late 19th century to just after World War II. Some call this style Pre-Prohibition Lager, others debate that Pre-Pro is a subset of CAP. Never fear though, this is definitely not an article about mega-swirl.

CAPs were born when the golden lager revolution made it to America in the late 1800's. Attempts to brew a pale lager in the US using the indigenous six-row barley resulted in a cloudy and visually undesirable beer. The high level of protein in American six-row barley caused a chill haze in the beer. Corn and sometimes rice, which are low in protein, were used to dilute the protein level of the six-row malt. This combination resulted in a clear, golden lager with a rich, lightly sweet malt flavor. This maltiness was balanced with a moderate hop flavor and bitterness at similar levels of Bohemian and German pilsners but using indigenous American hops, most commonly Cluster. These beers were higher in both gravity and hopping rates and much lower in adjunct usage as the American lagers of today.

The beginning of the downfall of this style was American prohibition which lasted from 1919 to 1933. Some breweries survived by making soft drinks, near beer, ice cream, and ice. In the meanwhile, brewing was continued illegally in bathtubs and backrooms, usually of questionable strength and quality. At the end of prohibition, there were there were few breweries remaining. In the years following prohibition, the trend for beers would be towards the lighter, less malt, and certainly less bitter and hoppy. Many brewers found that as they would decrease the bitterness in their beer, their sales would increase. Also at this time, there was a strong marketing push for women to drink beer – especially with the lighter, less

bitter lager. The demise of the CAP had begun and CAP's were all but gone by the time most of us came to drinking age.

In the early to mid 1990's, this style was revived by homebrewers, most notably the late Dr. George Fix and Homebrew Digest (www.hbd.org) guru Jeff Renner. The BJCP classifies a CAP at an OG of 1.044 to 1.060 with a bitterness of 25 to 40 IBUs and a color of 3 to 6 SRM. The hop aroma and flavor are medium to high with "often classic noble hops". The maltiness is moderate "grainy and sweet maltiness" from the use of maize.

The traditional malt base of a CAP is six-row pils or pale barley. Traditionally, a protein rest at 122 F has been done but Renner has omitted this rest from his recipe (I assume it is because most malts available today are well modified). Fix has written that he preferred to use two-row barley and believed that it had a better malt quality.

The ingredient that sets this beer apart from the European lagers is the use of corn. Corn when used in properly will give a delicate malt sweetness and an increase in alcohol content without adding to the body. Rice has also been used in CAPs but it is generally very low in taste but does provide a crispness to the finish. Renner suggests that corn should be used between 20 to 30% of the grist.

The key for using corn is in the form of the adjunct – is a cereal mash needed or not. When corn is used in the flaked form (such as flaked maize), just add it to the mash. If the adjunct is in a more pure form (such as germ, meal, grits, or polenta), a separate cereal mash will be needed. To conduct a cereal mash, use 30% of crushed malt by weight with the corn adjunct and rest at 153 F for 20 minutes. Bring the cereal mash to boiling and add back to the main mash (Jeff Renner suggests a good brewing schedule in his recipe below).

For a hop schedule, select European varieties of hops such as Czech Saaz, Hallertauer Hershbrucker, German Spalt, or German Tettnanger. Cluster is the traditional style of hop used, but

its aroma characteristics are inferior to the more noble varieties that are available. Also, Renner suggests that this is a good style to use a first wort hopping schedule.

For fermentation, use a clean fermenting lager yeast. Some authors suggest using an American lager yeast such as Wyeast 2035 American Lager or White Labs WLP840 American Lager. Another very popular clean lager yeast is Wyeast 2206 Bavarian Lager or White Labs WLP830 German Lager. Other yeasts that have been suggested are Wyeast 2272 North American Lager and Wyeast 2042 Danish Lager yeasts. Renner has also been a big advocate for White Labs WLP833 German Bock yeast. For those die-hard ale brewers, there is another historical American style – Classic American Cream Ale. Use a similar recipe to the CAP but use a clean ale yeast such as Wyeast 1056 American Ale or White Labs WLP001 California Ale yeast.

"Your Father's Mustache"

(courtesy of HBD Guru Jeff Renner, used with permission)

Volume: 5 finished beer gallons

OG: 1.051

IBU: upper 30's

Malts/Adjuncts

7.25 lbs. six-row malt

2 lbs. coarse corn meal (or grits, polenta or coarsely ground rice, or combination of rice and corn)

Hops

First Wort Hops: 4-5 HBU Saaz or other noble hops

Bittering hops: (60 minutes) 5.3 HBU whole Cluster (4.8 HBU for pellets)

Flavor hops: (15 minutes) 1.5 HBU whole noble hops or Styrian Goldings (1.2 HBU for pellets)

Yeast:

Any clean lager yeast (Heniff suggests Wyeast 2206 Bavarian Lager or White Labs WLP830 German Lager)

Water:

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(Continued from Page 1)

about Steve Moore's suitability for high office. Secondary Fermenter Rob Kolachny declared, "How much friggin' mead did E Mo have when he came up with this one? We all played along with the Sumerian religion thing and the Brew-a-Thon did raise us ten bucks, but this is ludicrous! I'm a team player and all... but the Putz disses the AHA every chance he gets. Hell... you can't even say the initials 'AHA' around him without him humming the friggin' "Imperial March" from Star Wars. He hates it with every fiber of his body. And ya gotta admit, the Putz is a serial barleywine abuser. Will he ever be sober for any of the meetings with the AHA? Here we went to all that trouble being nice to those guys last month in Baltimore, they liked the 'Take Your Brewery to Work Day' (even reading it aloud!) and now the Waz does this! Is stupidity an impeachable offense? If so let's start the proceedings!" Some club members, however, were quick to rally to the defense of the two embattled Moores. Kuyler Doyle responded, "As a Was Was Waz, I can state that E Mo's nomination of Steve took cojones, big cojones!* And I should know! I've studied cojones in my research!" Jimmy "Play Stairway" Paige echoed those sentiments: "I've known the Putz forever. He taught me to brew. He will always put the best interests of the club first. The AHA won't be able to steamroll anything over Steve! He's a quintessential drink-up, fall-down sort of guy and, and God help me, I love him." Paige then began a chant that some members sang without much alacrity, "Steve! Steve! He's our man! If he can't piss off the AHA, No one can!" Some claim that the nominee's lack of affection for the AHA stems from

a personal dislike of its longtime leader Charlie Papazian whom Moore routinely refers to as "Chuckles" but Moore dismisses such claims. Moore has gone on record to say a total of 6.02×10^{23} times: "Ever take a look at Chuckles' recipe for Dry Stout? He has you add 10 teaspoons of gypsum. Count 'em 10! More like drywall stout if you ask me!" Moore also has declared: "The AHA as an organization does not exist. Its building in Boulder [Colorado] has two stories. If it were to lose both it would not make any difference." Grand Wazoo Moore stands behind his nominee. "Contrary to rumors, Steve Moore and I are not related. No nepotism in this office I assure you! I need a straight shooter, someone not afraid to call a stout a stout. He's the right man for the job at the right time. I'll support him one hundred ten percent eighty percent of the time, I promise you. If he does not work out, I'll step down at the end of my term and they can elect a different Wazoo." Some claim that Bev Blackwood, long a supporter of the AHA, should have been named to the post but Ed Moore dismisses the idea. "Skirt Boy? Are you kidding me? He's too close to the AHA, a little too friendly if you know what I mean. Nudge, nudge. Wink, wink." Blackwood has his own concerns about Moore. Speaking off the record, he told this reporter, "I don't have any proof or anything, but I have heard Moore played a role in the resignation of Sean Lamb as Grand Waz back in '93. Who replaced Sean as Waz? Steve's then wife Autumn. I rest my case." Lamb's resignation (the only one in the history of the club) was triggered by a number of confidential leaks about Lamb's actions as Waz. The source of the damaging leaks has never been identified and has been only known

as "Deep Mash." Moore to this day denies being Deep Mash but the allegation has continued to dog him ever since.

Moore has also tried to assuage his critics by promising to "work cooperatively with the AHA to fulfill the intentions and aspirations of its original purpose." He also has said that he will "accept instructions of the Foam Ranger officers no matter how misguided" and not inject his own personal views.

Websites have already chimed in on both sides. Many note the fact that Steve Moore, once a great brewer, hardly ever brews anymore. One blogger, FaceDrunku, has said that Moore's credibility was permanently compromised "when a few years ago on a pub crawl Steve was not able to find successfully the 'weapons of mass consumption' he claimed were on the next block." Other sites, however, defend the nominee based on his optimism, fierce independence, previous service to the homebrew community as well as his dry and frequently sarcastic sense of humor. The latter is considered a valuable political tool by many. Regardless of the final decision by the club, the Waz's nomination of Moore has split it. Some members are no longer speaking, much less brewing together. The famous brewing team of Jeff Reilly and Jimmy Paige has been a casualty and some believe it could even split the Sly Bastards. Mike Heniff, a former Waz himself, states, "If this nomination is to pass, the Grand Waz is going to have to cash in every political favor he is owed and lovingly work and massage each member for his or her vote. All the political capital E Mo has will have to be gambled. That or bring plenty of barleywine to the next meeting!"

Thanks C.R. Goodman!



Support their brands!



(Continued from Page 3)

"You didn't get it wrong," said Stairway. "The house beer here is a very dark lager. Try it. It is just roasty and chocolatey enough without being too much. Kind of one or two dimensional, unlike a schwarzbier but very clean and crisp. I think we will stay here a while."

After dinner, they retired to the hotel. The next day, they boarded the transport to Ceske Budejovice, home of the famous Budweiser Budvar – the real Budweiser.

"Master?" quizzed RK. "I thought AB had no presence here."

"Yes," answered Stairway. "That is true."

"Then what's the deal with the Budweiser?" asked RK.

"This is the real Budweiser," replied Stairway. "This is my favorite – Budweiser Budvar. The Germans call this place, Budweis. It can be said that a beer brewed like the one here in the "Capital of Southern Bohemia" is a Budweiser style beer. You see long ago, before the dark days of the Prohibition on alcohol, many Czech and German brewers in the Americas system were brewing a Budweiser

style beer. AB was one of them. They were diversified and unlike most others, AB outlasted Prohibition. When it was all over, they had turned a beer style into a trademark and claimed it as their sole property! The Budvar brewery has been battling the AB Empire all over the galaxy for the right to use their own name in their labeling. Sadly, they have lost many battles."

"Those Bastards!" yelled RK.

"No," replied Stairway. "Not THOSE Bastards."

The Rangers settled into their hotel rooms and later explored Ceske Budejovice. They found the city to be very industrial on the outer rim and very beautiful in the town center. They had not made arrangements for an English-speaking tour in advance, so they missed out on the brewery, but enjoyed the Budvar beer in the restaurants and bars.

"This beer is quite different from the PU," proclaimed Stairway. "It is fuller and maltier with more residual sweetness – not as much hop character or bitterness. It too uses Czech malt and hops, but only has IBUs around 20. Let's take a case home with us."

(Continued from Page 1)

Seats are going fast and will cost \$25 for homebrew club members. If there are any spaces left, we will sell to the public for \$30.

July meeting will be graciously hosted by Colby and Gloria Sheridan. It is the famous pool party Friday, July 15th. Be sure to bring swim suit and a couple of towels. It will be a memorable evening. We will be having Pils and Kolsch beers. Lucy Saunders is a beer cook working on a new book about cooking with beer. She is looking for recipe tasters to try some of her recipes. Please let me know if you are interested. I will have more information at the next meeting.

Please remember to pay your dues and volunteer to help YOUR Dixie Cup. The Brewsletter will not be sent to non dues paying members. The great selection of beer (Thanks Colby, T Bob and assorted brewers) and food (Thanks Milton) are there for your enjoyment. The beer and food are complementary, so be sure to pay your dues and for the many that have paid, thank you for supporting your club. Keep on brewing and be sure to make the Dixie Cup meetings to give your input into the Dixie Cup planning.

(Continued from Page 5)

swamper" Wayne Smith winning with a "classic" German Porter made with "Home Roasted" Pilsner malt. This keg went on to the Lunar Rendezbrew. Next came a parade of guests. Mashtrons Rich Sommer and Jim "Sodium/Little Unit" Johnson came by to promote the Rendezbrew. Louis Bonham came to discuss his recent election to the AHA Board of Advisors.

Stuart Strack promoted the Deja Brew golf tournament. Beer of the Month was Pilsners and Kolsch. Kolsches include included Tire Biter from Flying Dog/Broadway, Widmer Summerbrau, and Shiner Summer Stock. Pilsners included Budweiser, St. Arnold Summer Pils, Sierra Nevada Summerfest, Sudwerks', Victory Prima Pils, Lagunitas and Gordon Biersch beverages.

Other events: Nothing noted.



The last to leave from First Sunday at BJ's Clear Lake



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(Continued from Page 8)

low alkalinity, low sulfate water
 Schedule for American Double Mash
 using cornmeal or rice (grits and
 polenta must be boiled longer):

Time 00: In a kitchen pot, mash in
 corn or rice and 10 ounces of malt
 with ~3 quarts of water (~4 for rice) to
 hit 153 F, rest in preheated oven 20
 minutes.

Time 15: Mash in main mash 146 F

Time 20: Bring cereal mash to boil,
 stirring

Time 30: Cereal mash boiling, stir
 frequently

Time 65: Add cereal mash to main
 mash yield; adjust temperature as
 needed to 158 F

Time 95: Ramp to 170 F mashout,
 then sparge and lauter

As soon as kettle bottom is covered
 add first wort hops and maintain wort
 temperature at approximately 170 F
 during lautering. Collect enough wort
 to yield 5.25 gallons finished wort.
 Boil uncovered at least 60 minutes,
 longer to reduce DMS if necessary.
 Chill to 48 F, aerate or oxygenate well,
 pitch yeast from large starter.

Ferment at 48 F until fermentation
 nearly stops, about 10 to 14 days, rack
 to secondary and reduce temperature
 4 F per day to 32 F. Lager six to
 seven weeks.

References

“The Revival of the Classic American
 Pilsner”,
Jeff Renner, Zymurgy, Sept/Oct 2000
 “Explorations in Pre-Prohibition
 American Lagers”,
*George Fix, Brewing Techniques, May/
 Jun 1994*
 “The Bushwick Pilsners: A Look at
 Hoppier Days”,
*Ben Jankowski, Brewing Techniques,
 Jan/Feb 1994*
 “The Revival of the Classic American
 Pilsner – A Shamefully
 Neglected Style”,
*Jeff Renner, Brewing Techniques,
 Sept/Oct 1995*
 Various posts from Home Brew Digest,
 Jeff Renner, www.hbd.org
 Guide to Beer Styles, www.bjcp.org



**Map to July’s meeting location
 at the Sheridan residence**

(Continued from Page 2)

this fascinating beer. I actually like this
 endangered style of beer and enjoy
 the tradition of adding some woodruff
 (which someone had on hand) to it.
 How often do you get to drink green
 beer when it’s not St. Patrick’s Day!?

Home, Steve!

Anyway by this time
 several folks thought
 I had enjoyed myself
 enough. Steve
 Moore and Colby both
 thought I should not
 drive. Now you know
 you must be pretty
 bad off if the “Putz”
 insists on driving
 you home. My wife
 Nannette picked
 me from Steve’s. I
 appreciated what
 Steve and Colby
 had done and we
 all should watch
 each other. No
 one would like the
 emotional or economic
 consequences of a
 DWI and/or wreck. It
 was just embarrassing
 that it was happening
 to me on wheat night
 of all nights!

Anyway, next month’s meeting is
 Friday July 15th and is the annual
 pool party. This year it will be Colby
 Sheridan’s. I’m sure we have a map
 some where in this Brewsletter. The
 beer of the month will be Pilsners.
 Come and join us!



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

Amber Ale, Brown Ale, Kristall Weizen
 Fancy Lawnmower Beer, Elissa I.P.A.
 &
 Winter Stout, Spring Bock, Summer Pils,
 Oktoberfest, Christmas Ale

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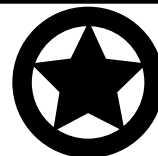
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The July club
meeting is:
**Friday,
July 15th
@ Colby
Sheridan's Home!**



**I WANT TO BE SOMEBODY!
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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:
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