



THE FOAM RANGERS Newsletter Urquell

Brand New Year, Same Old Newsletter...

January 2006 - Volume 26 Pints - Issue 1

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January

Meeting:

Friday,

January 20th

8:00 p.m.

at DeFalco's

Colby Sheridan Strikes Back! New Book Reveals F.R. Secrets

By "Titanic" Bob Daugherty

Colby Sheridan's just published book *Hopped Up! My Brewing Life With the Foam Rangers* has sent shockwaves through Houston's oldest homebrew club. The revealing book by the recently traded Foam Ranger makes serious allegations about club members' brewing methods and has resulted in the American Homebrewing Association conducting hearings and issuing new entry guidelines.

Sheridan apparently authored the book immediately following his trade to Atlanta but delayed its publication until after the Dixie Cup. However, leaks from the manuscript surfaced earlier. Sheridan stated, "I really, really did not want any of this to get out before Sparge Wars [the 2005 Dixie Cup



Colby Sheridan, book in hand, delivers testimony to the AHA

theme] because I thought some of the guys might like hold it against me or something. Fortunately most of them are not computer literate and did not pick up the excerpts that

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Out (of) The Wazoo

By Rob Kolacny,
Grand Wazoo



A few years ago, Jimmy Paige gave me the nickname: 'Redd Kneck'. He started calling me a redneck shortly after we began hanging out. I guess him being a Yankee from Maine and me being a country boy from Wharton, it's not hard

to see how that started. After he noticed my initials, 'RK' "bedazzled" onto my homebrew rig, he changed it to Redd Kneck and that stuck.

The other day, I asked him what it was exactly that made him consider me a Redd Kneck. To my surprise, he came up with this lengthy list. So, here we go...

You just might be a Redd Kneck if:

You live and brew in Wharton, TX.

You personalize your brew rig by "bedazzling" your initials on it.

You place University of Texas stickers on your brew rig.

You owned said rig (that you welded yourself) before you actually knew how to brew.

You deliver your rig to Defalco's for the brew-in in a piece of shit truck.

You replace that piece of shit with your wife's hand-me-down suburban with a cargo carrier used to transport your brew rig (Doesn't that make it an S.U.B?).

You're a close personal friend with Wharton's Chief of Police and you bring him to Foam Ranger meetings.

You know a little too much about farming and farm animals and don't buy into all those urban myths about them.

You attended Wharton County Jr. College (a.k.a. Wharton Jr. College to you City Folks in Sugarland) and then transferred to the

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The Brewsletter Urquell
Official Organ of the
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Look Ma! No Ads! I guess I better apologize first to Brock & Scott (Birdwell) since despite my best effort to edit, shrink and otherwise compress the lengthy articles of Rob and T-Bob, there wasn't enough room for their regular ads. Having chided Scott (DeWalt) for not supplying more copy, I was rather dismayed to see that I needed space. Eventually, I solved the problem like all good Editors do... I shrank the font size! Disclaimer: The Foam Rangers will not be responsible for eye-related injuries if you choose to try and read pages 10 and 11, enjoy them at your own risk. Apparently, if you don't force Rob to use a theme for his column, you can't shut him up! All the same, it was nice to be thanked... you're all very welcome!

Scrivener Sean Gets Factual On Us



By
Sean Lamb,
Scrivener

December General Membership Meeting The December 2005 monthly meeting was held at the Saint Arnold Brewery (2522 Fairway Park Drive - www.saintarnold.com) on Sunday December

11th, from Noon to 4:00 PM. This was also (as many of you might have forgotten based on your intake of strong beer) the annual Homebrewers' Christmas party. The objectives of the get together was the enjoyment of the company of fellow homebrewers during the Holiday season, helping out with some local charities, sharing some good food and beer, the public transfer of the offices of the Foam Rangers, and more sharing of good beer. All were accomplished. Some of the highlights of the day were Benny "I'll wrap anything in bacon and grill it" Dacres' "Spudnuts" – new potatoes wrapped in bacon, slathered with maple syrup and grilled, and of course the few bottles of Saint Arnold Divine Reserve No. 1 that were handed around out in the parking lot. Jimmie Paige and Mike Heniff both had some wonderful beers to share, including some of that weird Vanilla ale from Anheuser Bush.

Of course, one of the big events of the day was the passing of the Fez from E Mo (Ed Moore?) to The Grand Wazoo for 2006 - Rob Kolacny. Ed never had a big problem

with "Fez Head", so I guess that Rob will just have to have the ole "ring around the fez" scrubbed out. Also picking up his totem of office was new Secondary Fermenter (and ex-Scrivener) Bob Daugherty, who added regular trips to the chiropractor to his list of New Years resolutions after accepting the Chain of Command. New Purser Jim "Mr. Excitement" Youngmeyer took up the club checkbook and Sean "Just the Facts" Lamb (that's me!) took an oath to only submit meeting minutes that were the whole truth. The KGB also re-inducted Ed Condon as their Czar and the Bay Area Mashtrons elevated Mike "Mr. Drysdale" White to the position of Mission Commander.

The meeting moved out into the parking lot at 4:00 PM for the annual drinking of the strong beer out of the back of pickup trucks. That lasted for about an hour until the last beer mugs were smashed and the last homebrewer drove off into the sunset.

January Officer's Meeting The January officers meeting was held at the Richmond Arms Pub (5920 Richmond Ave) on Sunday January 8th at 3:00 PM. In attendance were Grand Wazoo Rob Kolacny, Secondary Fermenter Bob "Lost in Pearland" Daugherty (10 demerits for showing up late) Purser Jim Youngmeyer, your loyal Scrivener, Dixie Cup Honcho Scott Dewalt, Was Waz Ed Moore, and Competition Coordinator Mike Heniff. Topics of discussion were the new online membership database, plans for the Bluebonnet Brew-off, long-term Dixie Cup planning, and planning for a new club t-shirt. If you are club member and would like to examine my notes from this meeting, just drop me or the Waz a note and we'll get 'em to you.

Join the Foam Ranger E-mail Lists!

By **Dave Cato,**
List owner

In the example that follows, LISTNAME should be one of these mailing list names: **foam-rangers**, **foam-rangers-announce**, or **houston-homebrewers**. Replace LISTNAME with the *actual name* of the list when subscribing!

To subscribe to one (or more) of these lists, send the single line:

subscribe LISTNAME

in the body of an e-mail message, in *plain text* (make sure the message is not sent in HTML or RTF format) to:

majordomo@crunchyfrog.net

You should receive a reply from the server requesting that you complete the subscription, by sending another message back to majordomo@crunchyfrog.net. Once your subscription is confirmed, you will receive a reply with the guidelines for the list you subscribed to, including instructions for unsubscribing in the future.

It's January... It's cold, it's dark...



By
"Titanic Bob"
Daugherty
Secondary Fermenter

Thanks to the generous efforts of many folks we will have a great sampling of all kind of porters and stouts. Please be on the look out when you travel for rare (or unavailable here anyway) beers for

our Beers O' the Month. We know you'll enjoy them.

An old girlfriend introduced me to Guinness by buying me a case for Christmas one year. Being of Irish ancestry, she assumed I would like the dark stuff. My first taste—HATED it. My second taste: UMM... Not bad. Pretty soon the case was gone and was asking for some for my birthday! Steve Moore introduced me to Imperial Stouts at the former Bank Draft with an Old Rasputin and I have been a great fan ever since. Porters, though, are another story. I never really cared for them until I had KGB Czar Ed Condon's porter a while back. Since then I have been getting better acquainted with them. Hell...One day I may even brew one!

Porter History

Porters will be first samples offered for your consideration this Friday. Porters now are divided into three, count 'em three, categories by the BJCP. Porter used to be one category and many think it should still be! Those categories are Brown Porter, Robust Porter and Baltic Porter. Porters are one of the more interesting beers historically because its birthday can be determined so precisely. Many beer historians (what a job!) now think this precision a bit suspect but it goes something like this... Porters were born in 1722 when Ralph Harwood of the Bell Brewhouse in Shoreditch (East London) brewed a beer that combined the features of what had been three DIFFERENT beers usually blended together. He called the result Entire or Entire Butt. Porter was made originally from amber and brown malt until scientists discovered (or proved) that they were not getting that much gravity from the brown malt. It probably was a lot less dark than what we consider porter today. More efficient pale ale malt could be used with a bit of Mike Heniff's favorite ingredient: Michael Wheeler's Black Patent. This gave the beer the dark brown color to which we are now used. Porter brewers grew and grew...

and so did their fermentation and conditioning vessels. Some of them got so big (how big did they get?) that today they would be required to have their own zip codes. They were so big they had smaller vats orbiting around them! One of these (Meux's at the Tottenham Court Brewery) burst in October 1814. It held about 20,000 barrels (or 800,000 gallons). Eight people died as a result. No joke. ("You know when I was little I thought drowning in beer would be heaven. It's not heaven! It sucks!") It became the popular beer of the masses (perhaps working porters liked it and that's where it got its name, perhaps not—opinions vary) and was a nice alternative to evil gin (the crack of its day). However, porter's day began to wane as the popularity of cleaner, light lagers began to grow and when glass drinking vessels became more affordable. Also taxes passed during wartime on malt began to make brewers "wimp out" the higher gravity beers. By the 1940's porter was almost dead. Even Guinness stopped making it in 1974. (I don't count the Yuengling lager stuff from Pottsville, PA) The style began to be revived in 1978 (with the financial assistance of Monty Python's Terry Jones, AKA Mr. Creosote in "The Meaning of Life") at the Penhros Microbrewery near Wales. It failed, but a similar product by the Timothy Taylor brewery survived. Others followed in the 1980s and today there are many, many porter manufacturers.

Porter Stylin'

Brown porter should have some roastiness and maybe even some chocolate in its nose. It can also be caramely, grainy, bready, nutty maybe toffeeish. Its esters and hops should be some low to moderate. Its color is light to dark brown often with ruby highlights and often is close to opaque with a persistent off-white or beige head. Flavors should include the same things as the aroma. If you taste an ashtray like flavor, too much black malt has been added (a definite no-no! Save that stuff for stouts!) Hops help balance the maltiness. Body is medium-light to medium with moderate carbonation. **Stats: OG 1.040-1.052 FG 1.008-1.014 IBUs 18-35 SRM 20-30 ABV 4-5.4%** We will be trying many porters, including Polygamy Porter (from
(Continued on page 8)

Beer of the Month

Calendar



January 20th
Porter & Stout



February 17th
Barleywine & Holiday Beer



March 10th
Belgian Ales & Lambics



April 21st
Brown, Old, Scotch & Irish



May 19th
Bocks, Dark Lagers, Dunkel



June 16th
Wheat, Wit, Fruit & Rye



July 21st
Light Lagers & Ales



August 18th
Pale Ale, Bitter & Steam



September 15th
Oktoberfest & Smoked



October 19th - 21st
Dixie Cup XXIII



November 17th
I.P.A. & Ambers



December 10th
Homebrewer's Xmas Party

Foam Ranger Events**January****January 20**January Meeting
*DeFalco's***January 26**Pack & Ship (Paid)
Boston HB Comp.
K.C. Biermeisters
Pack & Ship (Unpaid)
America's Finest City
*DeFalco's***Febrewary****Febrewary 5**DC/Officer's Mtg (3:00)
First Sunday (4:00)
*BJ's Northwest***Febrewary 11**Brew-in by Someone
(Maybe *You?*)
*DeFalco's***Febrewary 16**Pack & Ship (Paid)
Reggale & Dredhop
Drunk Monk
World Cup of Beer
*DeFalco's***Febrewary 17**Bluebonnet Brewoff
Entry Drop-off
*DeFalco's***Febrewary 17**Febrewary Meeting
*DeFalco's***March****March 5**DC/Officer's Mtg (3:00)
First Sunday (4:00)
*Onion Creek***March 11**Brew-in by Someone
(Maybe *You?*)**By Scott DeWalt,
Competition
Coordinator**

A new year and I find myself filling the shoes (thank God I don't have to fill his brain!) of the master of Competition Coordinators, Beeriac. Thanks

for the great job last year, Mike – and especially for the spreadsheet with all of last year's competitions and dates! Whew, what a challenge. Well, here we go...

February is going to be packed full of shipping to competitions. The Big Daddy of our February competitions is, of course, the Bluebonnet. Brew, brew, brew and dust off those hidden bottles. Shotgun like there is no tomorrow. It'll take an effort to retain the trophy – are you helping?

At the meeting on February 17th, we'll stagger around the Barleywine and pack up Bev's truck for a trip to Dallas. Bev graciously agreed to take our beer to Dallas. In this way the club avoids shipping costs and ensures most of the bottles make it through without breaking. It would be a big help if you could have your entries registered and ready before you bring them to the meeting. If this is not possible, bring them anyway and we'll have a bunch of drunks help you.

There are three other competitions in February to which we will be shipping: Reggale and Dredhop, The World Cup of Beer and the Drunk Monk "Waz was BOS" Challenge. We'll have a pack and ship for these on the Thursday, February 16 at DeFalco's from 6 – 8 P.M. This is the day before the Barleywine meeting for those of you who just can stay away from DeFalco's. All of these are MCAB qualifiers.

Here are the web sites and other information for the three competitions to be packed February 16th as well as the Bluebonnet Brewoff.

Upcoming Competitions
Competition

Pack and Ship Club Paid Shipping

Reggale and Dredhop

2/16/06 Yes

<http://hopbarley.org/dredhop/>**Competition Corner**

(Boulder, CO, MCAB Qualifier)

Drunk Monk Challenge

2/16/06 Yes

<http://www.knaves.org/dmc/>

(Chicago, IL, MCAB Qualifier)

World Cup of Beer

2/16/06 Yes

<http://bayareamashers.org/worldcup/>

(Berkeley, CA, MCAB Qualifier)

Bluebonnet Brew-Off

2/17/06 Yes (Drive-up)

<http://bluebonnetbrewoff.com>

(Dallas-Ft. Worth, TX, MCAB Qualifier, Lone Star Circuit)

When possible, it is generally best to go to on-line and register the beer you are planning to enter into a competition before you arrive at the pack & ship and have all your bottles ready to be packed with labels attached.

If you've never entered a competition before, now is a great time to try. Bring four bottles to any pack & ship or any meeting. We'll open and sample one and pack the other three. The club has more than enough talented judges that are happy to tell you what categories your beer fits into and/or give constructive guidance as to how make your beer better fit a specific style. Beginning with competitions in February the club will now pay shipping to all MCAB qualifying events! All three of the events listed above are MCAB qualifiers so all you pay is the entry fee. We'll continue to pay for these events until the Pack & Ship budget is gone. Please note that you must be a Foam Ranger in good standing (pay your f'ing dues) to qualify. For members who have not paid or members of other clubs, we'll still send your beers at reduced price but we'll ask you to pay a pro-rated shipping fee. This fee is usually far below what you'll pay to ship from home.

A special plea: If you have a job that puts you in contact with packing materials (bubble wrap is preferred but we need lots of packing peanuts, too), please bring them to a pack and ship or a meeting.

Thanks and good luck! Bring on those beers and let's keep the Bluebonnet stein in Houston!



This Month in Foam Ranger History

By Sean Lamb, Club
Historian (Sorta)

15 Years Ago:

In the Newsletter:

Outgoing Grand Wazoo Chris Todd reviews the year that has passed and gives guidance for the next year. "One word of caution to active club members. There will be times when you will be doing a lot of work for the club with little help and seemingly little appreciation. Do not let this discourage you or make you peevish and bitter, that will only alienate anyone who might be willing to help." Newsletter editor John Donaldson interviews Mike Seidensticker, ex-Foam Ranger Secondary and DeFalco about brewing and his move to El Paso. A Houston Press reprint about Scott Birdwell and his hopes to open a microbrewery is included. John Donaldson covers the Beer of the Month – Stouts.

At the Meeting:

Held at the planned location of the Magnolia Brewing Company at 5211 Eigel in the Heights on January 18th. Elections were held and Lou Carannante was elected Grand Wazoo, John Gonzales Secondary Fermenter, and John Smollen Purser/Scrivener. Lou immediately took up the responsibilities of the Waz and conducted the club's business. Beer of the Month was Stouts, with Dragon, Sam Smith's, Sierra Nevada and Youngs Stouts all presented for the club's enjoyment.

Other Events:

A "Mini Pub Crawl" was held on the west side of town on January 26th. I personally can't remember much about it except a stop at Shakespeare's and maybe the Hops House. Sadly, no written account exists.

10 Years Ago:

In the Newsletter:

Outgoing Grand Wazette Autumn Woods failed to submit an article, but Jim Harper recapped the "Gang Brew-in" held at the Bank Draft in December. A Dixie Cup travelogue from Sarah White of the Boston Wort Processors is reprinted from Brewprint, the BWP's newsletter. "At the tasting of Fred's Nuts

there were no food fights, Instead, Trixie Delight, my inflatable sheep companion, appeared along with Mis Spiggy, Steve's new inflatable Pig...The party broke up when Fred's Nuts had all been tasted and one of the CC (Crescent City) people produced what they have become famous for."

At the Meeting:

Held at the Oddfellows Lodge in the Heights. Elections were held and Wes Woods took the bit of the Wazhood in his teeth. Kar-El Chaloupka took the office of Secondary, Tom "Beerbo" Witaneck took over Purser, and Andy Thomas took up the Scrivener's pencil. Beerbo tried to get up interest in an Aeros game, The Sly Bastards volunteered to get people to brew to cover all of the beer styles for the Dixie Cup, and Kar-El swears he will buy more beer for the next meeting

Other Events:

The "Gang Brew-In" was held again at the Bank Draft brewpub on Sunday January 14th

5 Years Ago:

In the Newsletter:

New Grand Wazoo Bev Blackwood lays out his plans for the new year. "...my first edict...be a homebrewer. You can't stand your ground along brewers if you don't actually brew." Secondary Jimmie Paige covers Stouts and Porters "While many of you thought you might be reading about a small snail who gets his ass kicked,... or a lesbian-toasting volcano, this article is all about the beer." Kuyler and Kari Doyle wrap up the Christmas party with a take-off on the "The Night Before Christmas" poem. Bev does something weird in his "Watch This Space" column and suggests that everyone in Houston enter competitions as a Foam Ranger. Editor David Cato laments the loss of Phil Endacott to Alaska and his own move to Portland, and the pending move of DeFalco's.

At the Meeting:

Held at DeFalco's on Robinhood in the Village. Bev conducted the meeting, Jimmy handed out the Porters and Stouts including Alaskan Smoked Porter, Eel River Ravensbrau Porter, Butte Creek Porter, Bert Grant's Imperial Stout, Napa Ale Works Oatmeal Stout, and Lost Coast 8 Ball Stout.

Other Events

None Noted.

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



That opener looks like a little penis... BOB!!?!?!



Note to self: Don't let Hazel shoot meeting photos.



Rebecca demonstrates how mothers really CAN have eyes in the back of their head.

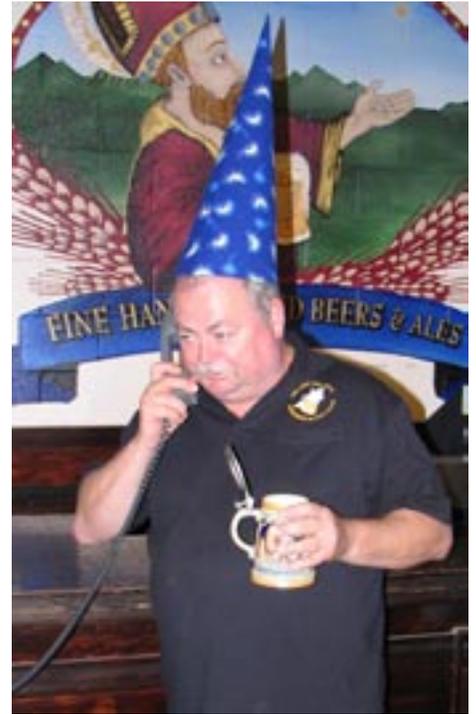
Look everyone! Steve's drinking an A-B beer!



Where are our parents going with all that beer?



After many years of turmoil and expensive counseling, little Samuel managed to erase this moment from his mind.



Harry Potter called... He wants his hat back.

FOAM RANGER



The drunks NEVER leave Saint Arnold...



Our new Waz thinks he's Vince Young.



Elise left me here, so I'm riding my cooler home. I get 25 miles per six-pack.

FOTO PAGES



The truth revealed: "Fez Head" is just a problem for guys with hair!



Bennie-Claus reveals his specially smoked entree



Hazel, I don't think Nannette will let me play THAT "reindeer game."



Benjamin Franklin is spinning in his grave...



Damn, missed the roof. Better open another one.

(Continued from page 3)

Utah, get it? Thanks to Steve Moore), and Nick Stafford Nightmare Yorkshire Porter and (thanks to English Dave.)

Robust porter an American interpretation of the style or our attempt to make porters the way we think they tasted historically. It offers a little more of everything expected of a porter: more roastiness (but still less than a stout), more bitterness, more alcohol, more body, etc... **Stats: OG 1.048-1.065 FG 1.012-1.016 IBUs 25-50+ SRM 22-35+ ABV 4.8%-6%**

Among the robust porters we'll try is one of the best porters IN THE WORLD, Great Lakes Edmund Fitzgerald Porter (courtesy of Ed Moore), a homebrewed porter from Scott DeWalt and a Cocoa Raspberry flavored Sprecher Generation Porter (thanks to Sean Lamb.).

The last category of porter is called **Baltic (or sometimes Imperial) Porter**. Historically this style developed when Eastern European countries tried to brew the Imperial Stouts they had once imported from Britain (they were cut off during the Napoleonic wars.) The Austrian or German brewers they used, however, preferred lager yeast and many still use the bottom fermenting yeast. Ironically these beers survived during the Communist era to preserve jobs (they had no fear of economic competition) and now with communism gone, many of these traditional breweries are struggling to survive in a newly competitive environment. Some have been taken over by the mega breweries and shut down. Let's hope the style survives commercially. Baltic Porter usually has a more pronounced roasty aroma than the other porters including perhaps more black malt aroma and flavor with more maltiness to balance it. Many detect licorice like flavors. Bitterness can be moderate to high. It often has a warming effect due to its high level of alcohol. **Stats: OG 1.060-1.090 FG 1.016-1.024 IBUs 20-40 SRM 17-30 ABV 5.5-9.5%**

We will be sampling Baltika Porter, E Mo's Baltic Porter, Mike Heniff's Baltic Porter, and Ska Brewing's Imperial Porter (thanks to George "Where are You Traveling This Week?" West) as well as a bottle of Zywiec Porter.

Stout History

Stouts originated as stronger "stouter" version of porter. Irishmen Arthur Guinness brewed one of earliest examples and called it "Extra Stout" Porter. Eventually the porter part of the name was dropped. This creamier, fuller, stronger beer soon outsold Guinness' Porter. Unlike porters, stouts have never gone out of production and have remained popular. The BJCP has expanded its number of stout styles to six from the former four. These now include Dry Stout, Sweet stout, Oatmeal stout, Foreign Extra Stout, American stout, and my favorite, Imperial Stout.

Stout Stylin'

The main thing that separates porters from stouts is the former's use of roasted barley (many, if not most, homebrewers use it in their porters but use too much!) Stouts tend to be roastier and darker in color but aren't necessarily stronger than porters anymore (can you say Guinness "Draught" Stout?) In **Dry stouts** hop aroma and esters are pretty low (if at all) and there can be a chocolate or grainy aroma and flavor. A bit of acid/sour character can be evident as well (perhaps from the day when young stouts were blended with the older ones that had soured somewhat due to storage in wooden vessels which no doubt contained some wild yeasts.) Despite the pronounced roastiness, stouts should be smooth (this feeling is often enhanced by the use of nitrogen carbonation when served on draft or the use of nitrogen containing devices or "widgets" that release nitrogen when the can or bottle is opened or by using large amounts of flaked barley) **Stats: OG 1.036-1.050 FG 1.007-1.011 IBU 30-45 SRM 25-40+ ABV 4-5%**

Among the stouts we'll try are Emil "Don't Call Me Emeril!" Campo's award winning Dry Stout as well as a bottle of Titanic Stout brought back by English Dave Caporello.

Sweet (sometimes also called **Milk** or **Cream**) **stouts** tend to be bit less roasty, bitter, sweeter (although not as much as the name might suggest) and full bodied than dry stout. They also tend to be a wee bit stronger than dry stout. The sweetness is often accomplished by adding non-

fermentable powdered lactose (milk sugar) at the end of the boil or when bottling the beer. The amounts can be as high as 10%. Mackeson's is often considered the originator of the style. Back in the day, the beer was promoted as a healthy beer and was consumed by nursing mothers (I guess you could call the result a Real Milk Stout) British versions are quite wimpy (Mackeson's export version is stronger than its British domestic version) **Stats: OG 1.042-1056 (down from its old 1066 OG), FG 1010-1023 (due to unfermentable sugar) IBU 25-40 SRM 30-40+ ABV 4-6**

We will be sampling Mackeson's (donated by me), Left Hand Milk Stout (Donated by Bev Blackwood), St. Arnold Winter Stout (compliments of Bev and St. Arnold), Joe Lindsey's homebrewed "Born on the Bayou" Sweet Stout and (if it is decent) my own Jackie Fisher Sweet Stout.

Oatmeal stout is kind of a missing link between sweet and dry stouts by being neither as sweet or dry as either but usually stronger in alcohol than either. Its coffee-like flavor combined with some sweetness sometimes suggests coffee-cream or even a milk-chocolate flavor. The use of oats adds a certain smoothness (the usual adjective used is silkiness) or if used in large quantities, an oily mouthfeel. **OG 1.048 -1.065 FG 1.010-1.018 IBUs 25-40+ ABV 4.2-5.9%.**

Look for St. Ambrose's Oatmeal Stout (from Montreal compliments of Steve Moore), maybe some Two Rows Oatmeal Stout and my own David Beatty's Oatmeal Stout.

We'll also try some **flavored stouts made** with the addition of cocoa or coffee, including my homebrewed Jellico Milk Chocolate Stout, Ed Moore's homebrewed Coffee Sweet Stout, George West's Chocolate Stout and bottle of Marston's Oyster (don't think they really use oysters anymore!) Stout courtesy of English Dave.

Foreign Extra (or **Tropical**) **Stout** is stronger than the sweet, dry or oatmeal stouts. It tends to be fruitier and has a pretty sweet, molasses like aroma (though some intended for export can be quite dry). These beers were brewed for tropical export and like IPAs had to be stronger (and often

(Continued on next page)

(Continued from previous page)

hoppier) to survive the ocean voyage. Today many are actually brewed in the tropics rather than being shipped there. There are several varieties of Guinness Foreign Extra Stout (made in the Caribbean, Canada, Europe, Asia or even Africa) **Stats: OG 1.056-1.075 FG 1.10-1.018 IBUs 30-70 ABV 5.5-8%.**

Included in our sampling, will be the Caribbean version of Guinness Foreign Extra Stout and Ceres Foreign Extra Stout from Montreal both compliments of Steve Moore.

American Stout, like oatmeal stout, is a new addition to the BJCP guidelines. It is similar in many ways to Foreign Extra Stout but tends to be bit hoppier (bitter and flavor hops) with American varieties preferable of course. Like Foreign Extra Stout it can have some alcohol aromas and sensation (though it is usually not quite as strong.) It can also be quite caramelly. The stuff is almost always black and opaque.

Stats: OG 1.050-1.075 1.010-1.022 IBUs 35-75 SRM 30-40+ ABV 5-7% Samples to watch for are Deschutes Obsidian Stout (again thanks to "Storge" West) and a homebrewed stout from Jimmy Paige.

Finally there is **Russian Imperial Stout**. The style was made for export from Britain to Eastern Europe and its popularity with the Romanov imperial dynasty lead to its name. Catherine the Great supposedly preferred it over horses. I think of it as American or Foreign Extra Stouts on steroids! The term associated most with this style is complex. It used to be in the same category with barleywine and shares many of that style's wonderful traits. Another term used is intensity. The style is wide ranging with high to low hops flavor, bitterness aroma, esters, roastiness, and burnt taste and bouquet. Often there is dry fruit flavor and aroma. Considerable alcohol is usually present as well! It is usually fuller than body than the other stouts. American versions (surprise, surprise, golllllee!) tend to be hoppier, roastier and stronger. I love this style and have brewed it several times. Unfortunately I am usually not patient enough to let it age appropriately and this a style that benefits from that... **Stats: 1.075-1.095+ FG 1.018-1.030+ IBUs 50-90**

SRM 30-40+ and ABV 8-12% We have a wide range of Imperial Stouts to try (and probably regret the next day) including Left Hand Imperial Stout (Compliments of Joe Lindsey), Weyerbacher Old Heathen Imperial Stout (which I brought back from the Northeast), Mike Heniff's Imperial Stout and Great Lakes Blackout Imperial Stout (thanks to Mike Heniff!)

Brewing a Stout

For this BOM I choose to brew my first milk and oatmeal stouts. For a mash tun I use an eighty quart cooler with a wort hog for lautering. I often try to mash a more general beer and then use different hops, specialty grains, or yeast to differentiate the two-three beers I can get out of the mash. To come up with a recipe, I usually use Ray Daniels' *Designing Great Beers* and look at the Szamatulski's *Clone Beer* books or Roger Protz's books to get a basic idea of hops and grain percentages. I almost always send the result to Mike "Beeriac" Heniff who kindly makes a suggestion to increase or decrease this or that. My basic recipe for 21 gallons was (for five gallons divide by four, duh!)

%	Amount & Type	(Rationale for use)
66.8%	31.00 # Maris Otter	(great base malt of course!)
6.5 %	3.00 # Crystal 55L	(give it some sweetness)
2.2 %	1.00 # Crystal 105L	(helps with the roastiness)
3.2 %	1.50 # Carafa Chocolate	(give it a chocolate flavor but not roast)
3.2 %	1.50 # Chocolate Malt	(ditto)
4.3 %	2.00 # Roasted Barley	(roastiness expected of the style)
2.7 %	1.25 # Flaked Barley	(help give it some fullness)
2.2 %	1.00 # Cara-Pils Dextrine Malt	(body and head retention)
0.3 %	0.13 # Espresso Coffee	(some coffee flavor)
2.2 %	1.00 # Flaked Oats	(Smoothness)
6.5 %	3.00 # Lactose	(for Sweetness)

I mashed in with 20 gallons of Windmill Water (pretty close to distilled) treated with 3 tsp of Calcium Carbonate. I did a protein rest (hoping to increase efficiency) at about 125° F for about 30 minutes. I then got the temperature to

about 145° F for about thirty minutes and finally 155° F for 30 minutes. Unfortunately to be able to add the water to do this I had to run-off some of the first wort and later re-add it. I recirculated and did a batch sparge by draining the mash tun and adding about 14 gallons of 170° F water. I stirred and let it sit about fifteen minutes. I then ran about twenty gallons off (keeping 13 gallons for one kettle and 6 for the other and boiled for 90 minutes. All three of my propane tanks were low and as a result I am afraid I did not boil off all the DMS (but at least I was able to cool it easily!) For the oatmeal stout, I steeped 1 pound of toasted Quaker Oats in the hot wort (I had spread them out on a sheet and heated at 325° F for about an hour rotating them every fifteen minutes). I do not know if this contributed any additional oatiness or because the steeping bag opened up (I had forgotten to tie it) and I had oats floating in my wort! I used a filter and funnel to remove them

My hopping schedule was:
 3.00 oz. Wye Target Pellet (10.40% alpha) 60 min.
 0.50 oz. Fuggle Pellet (4.60% alpha) 15 min.
 0.50 oz. Fuggle Pellet (4.60% alpha) 5 min.

I selected these hops because these are the ones used by Mackeson and because I was trying to make more an English style Milk Stout rather than a hoppier, stronger American version. For the milk chocolate stout, I boiled about a pound of Hershey's Baking Chocolate and added it during bottling with the usual ¼ cup of corn sugar. I used White labs Edinburgh yeast. I hoped it would leave the stouts a bit maltier. The beer fermented in carboys at around 68° F for a couple of weeks. I did not rack to secondary before bottling. The beers are named after notable figures in British Naval history. I hope my future brewing efforts on behalf of the club turn out better. I know at least there will be plenty of **other** homebrews and commercial porters and stouts at the meeting to enjoy! See ya there and make sure to thank the folks who donated or brought beers from all corners of the globe for your enjoyment (and bring some yourself next time!)

were showing up on blogs and things like *"The Drudge Report"*, etc..." A few did find out and when I was ordered by [Head Dixie Cup Judge] Steve Moore to judge American Light Lagers I knew that he knew. I mean who would do that to someone unless he had a grudge against 'em?" When word did finally reach the majority of brewclub members many felt betrayed. Competition Coordinator Scott DeWalt admitted, "We soothed [Colby's] sensitive ego telling him constantly what a great job he was doing on last year's Dixie Cup and how good his beers were. We selflessly attended his pool parties and kindly drank his rare, expensive beers so he would not have to transport them to Atlanta. Admittedly we knew he might be a bit miffed by his trade but we thought he understood it was for the good of the club—to keep it competitive and get us some much needed barleywine and then he stabs us in the back like this! Say it isn't so Flo-bee. Say it isn't so!"

Sheridan has been hiding out, in fear for his life ever since the book's publication. Grand Wazoo Rob Kolacny was one of Sheridan's best friends and is quick to dismiss rumors that some of the Rangers have called for a "jihop" (a call for a violent removal) against Colby. "We loved Colby. And one or two of us still like him. We would never want anything bad to happen to him. If he would just call me and give me his address I can make sure to let him know that we forgive him and tell him where he can seek psychological help. The last thing I would want is for the Sly Bastards to show up and drown him in some of Sam Adams' old beer just because we had located him."

Much of *Hopped Up!* is just a boring recital of endless Foam Ranger monthly meetings, cataloging the esoteric beers consumed and providing some graphic descriptions of drunken orgies with the two or three females who attended those meetings. Of greater interest, however, are Sheridan's controversial allegations about methods used by many of the Rangers to bitter their homebrewed beers. Of former brewing partner Kolacny he writes, "I was complaining to [Kolacny] that my IPAs just never had enough aromatic hops in them. And Rob then said 'Let me introduce you to my little friend—the hops transducer—and your worries will be gone forever!' He then showed me a device resembling a carbon water filter that had been filled with Cascade whole leaf hops. 'When you fill your bottles my brewing friend, run the beer through this and no one will be able to touch you in competition.'"

Another allegation involves brewer Jimmy "Stairway" Paige. Sheridan writes of his

mentor: "I was trying to make my first American/Texas Brown at a brew-in front of DeFalco's. Jimmy dropped by as I was getting ready to run off my wort. Before I could begin, Jimmy said, 'What the hell are you doing Flo-bee!? Don't you know about First Wort Hopping?' I was too shocked to say anything. Quickly Jimmy threw some whole leaf hops into the bottom of my boiling kettle to let them steep in the warm wort running from my mash tun. 'If you are going to make a competitive Texas Brown, IPA or American barleywine these days you have to first wort hop!' When I complained that it did not seem right to use hops before boiling, Jimmy said: 'Come, on everybody's doing it! Try it. The first hops are on me!' When I brought the beer, my famed Texas Doo-Doo Brown to the next club meeting and everyone raved about it, it WAS hard to argue with him. Unfortunately I did not know that this was just the beginning of my descent into the world of unconventional hopping." Bev Blackwood is the target of another revelation: "I was visiting Bev's house and saw what I could only compare to a forest of carboys in his den. Many of them had little green objects floating in them. Innocently I said, 'Bev, I'm just a novice and all but shouldn't you remove some of this floating trub?' Bev responded, 'Relax man! Haven't you ever dry hopped?' When I confessed my ignorance, he showed me how to do it and sure enough the number of medals I began to win grew and grew." Perhaps the most shocking accusation involves Joe "You Have to Sit On Joe to Go to the Bus's Bathroom" Lindsey: "Joe and I were bottling one of first my attempts to make an American barleywine. I thought it was bitter enough but Joe just laughed and said 'You call that bitter?' Joe pulled out from his pocket a small plastic bottle and before I could say anything he squeezed several drops of into my bottling bucket. 'What was that?' I inquired. 'Just a bit of hop extract!' he whispered. Joe may claim to not use the stuff but I saw him do it, I did it with him and I even added it to his beers."

Even famed brewer Mike Heniff was not spared: "Beeriac [Heniff] thinks so little of judge's ability to differentiate between Belgian Golden Strongs and Tripels (among many other categories) that he will frequently enter the same beer in both. What's worse is that he's usually right and the same beer will win in both categories!" Numerous other Foam Rangers were accused by Sheridan of non-hopping related offenses such as using fruit concentrate in the place of real fruit or adding oak chips to a conditioning beer to give beers the taste of beers aged in oak barrels. "Rather than adding priming sugar or dry malt extract to their beers at

bottling time I have witnessed brewers using carbon dioxide to carbonate their beers! What's next... carbonation drops?" Sheridan inquires.

Sheridan claims he has enough material for another book. "Hell if this book sells enough copies to get me the money to afford to buy that conical fermenter I won at the silent auction I plan to write Smmmmokin' about what Jeff Reilly and Jimmy [Paige] do to get smoke and wood flavor into their homebrews!

When asked if he felt bad about being a virtual pariah in the homebrew community, Sheridan exclaimed: "I have no regrets. The club did me wrong!"

One Foam Ranger who asked to remain anonymous but whose initials are S. Lamb said: "Yeah, Yeah we are guilty of hopping up our beers from time to time but I can't take Colby acting so virginally innocent and naive and all. HE taught most of us how to hop our homebrews!"

Perhaps the cruelest attack on Sheridan came from Was Waz Ed Moore. "Colby would like you to think he wrote the book. Colby can't write squat! It had to be ghostwritten!" When asked about possible candidates, Moore speculated, "Probably one of the dozen or so Rangers that have moved to Portland, like Craig Delacorte but come to think of it it's so imaginative only Eric Wooten could have come up with that crap. Man, I miss HIS Scrivener articles." Other homebrew clubs in Texas reacted to the news with a combination of satisfaction and mock surprise. "The Foam Rangers hopping their beers up! Gee, imagine that said Richard Dobson of the Red River Brewers. "All you ever had to do was taste one of their beers to know it was obviously hopped up on something."

Other brewing club members were not so dismissive, however. KGB Czar Ed Condon demanded that the American Homebrewer Association conduct hearings into hopping up beers. "The honesty of ALL homebrewers has been called into question. When we judge, when we taste a beer, we have to know how that it was hopped fair and square."

The AHA answered Condon's request by demanding that the Rangers named in *Hopped Up!* appear before their governing board to answer Sheridan's charges last Monday. Paige tearfully admitted to first wort hopping and offered to return any "hopped up medals" he had won. Kolacny, however, categorically denied the charges: "Hops transducer? Right! When I heard that, I laughed until my side hurt. Don't you think if such a thing existed I would have made some and offered them as prizes at competitions? Man... brewers would kill for something like that!" Steve Moore, not

(Continued on next page)

(Continued from page 1)

University of Texas (I'm not sure about this one, Jimmy. The University of Texas – that's the one known as the dope smoking, hippie, liberal University. You must be thinking of that agricultural and mechanical college...)

If there's a fence, then there's a good place to pee.

After you win a Best Of Show, it makes the front page of the Wharton Journal Spectator.

You know all the back roads and can evade the Po-leece.

You like Country music AND Heavy Metal/



(Continued from previous page)

named in the book, nevertheless would not miss any opportunity to 'dis the AHA: He testified: "Doesn't the AHA have better things to investigate like its finances, Charlie Papazian's trips, or the war in Iraq?!" Joe Lindsey simply chose to "take the fifth" but had to explain the meaning of the expression to confused board members (i.e. that he would answer any questions on the grounds that they might incriminate him).

The AHA's governing board announced in a hastily written but unbiased report entitled *An Investigation into Unconventional Hopping Technique by the Ungrateful, Arrogant Foam Rangers Homebrewing Club: What Can and Should be Done About This National Disgrace* that "...henceforth an additional beer will be required for each entry into all AHA sanctioned competitions. Random entries will be selected and checked for any unconventional hopping techniques. Beers determined to have been so hopped will result in not only the disqualification and confiscation of that entry but all other beers of that entrant in that competition. All confiscated beers will be delivered to the AHA board for proper disposal at the earliest possible party. The first violation will ban the brewer for sixty days from the entering any AHA sanctioned competitions. A second violation will ban the brewer permanently from entering ANY AHA competitions.

An angry John "The Mad Baker" Jurgensen (Mission Commander of the Bay Area Mashtronauts) said. "The AHA's random hops testing is great for the future. But what about the past? What about all the Dixie Cups, Bluebonnets the Rangers have won!?! Are we going to change the records? How about putting an asterisk (*) next to their names so people will know they won unfairly?"

Rock (the old stuff mostly, but some new stuff too).

...and, you think Scott Birdwell is enough of a celebrity to actually invite him to speak to your Rotary Club!

Now that you have gotten to know me a little, I look forward to getting to know each of you at the meetings and such. I know we are going to have a great year brewing and socializing together!

I'd like to thank the outgoing officers and introduce you to the new officers. Ed Moore did an outstanding job as Waz last year. He got the club back where it should be financially. He led the Foam Rangers to landslide victories at both Bluebonnet and Dixie Cup and a respectable second place at Sunshine. He finished the competition season winner of the almighty 'Templeton Award'. He has been a good friend and mentor. Ed steps over for me to become Grand Wazoo and will join that elite group of Fredi Knights known as the Was Waz. Thank you, Ed.

Mike Heniff served as Was Waz last year. As Was, Was Waz, he steps away from the administration a bit further and rises in the ranks of the Fredi Knights to become a club "Elder". Elder? What is he, like 33? Does he even shave yet? Seriously, Mike truly IS "Beeriac" and the Foam Rangers will forever be a better club because of him. Thanks, Mike.

"Titanic" Bob. T-Bob tells me his nickname has something to do with the size of his package and, if not for lack of time, he would have been the guy in those Enzyte commercials. "Well, Bob, that's just too much information..." Seriously, T Bob will be leaving the Scrivener position to Sean Lamb in order to become your new Secondary Fermenter. He is a natural at the job and will make a fine Waz next year. "Thanks, Bob."

Sean Lamb. We recycled Sean and made him our new Scrivener. With this new office, Sean has now held every officer position in the club, except for Head Bozo and Web Master. He brings much wisdom to the Foam Ranger Administration and I look forward to working with him.

My wife, Stephanie declined the offer of a second term as Purser. She cited something about working with a bunch of drunks as her reason... Thank you, Honey! We all appreciate you for the fine job you did and for stepping in at the last minute last year, and for driving my drunk ass home after the meetings. I asked another recycled Foam Ranger officer, Jim Youngmeyer, to replace Stephanie as Purser. He was very excited! Jim knows accounting and will, no doubt do an excellent job. While Jimmy Paige thinks of me as a redneck, he had this to say about Jim Youngmeyer: "That man's word is as good as gold". Well, that's enough for me!

Scott DeWalt. It took long enough, but I finally met this guy. We are the same age, graduated high school the same year and then graduated from the University of Texas at the same time but never knew each other until we met when I was doing a brew-in in front of DeFalco's. He's like family now. Oh yeah, did I mention that my cousin and he have been best friends since high school? Scott, I am afraid that makes you a Redd Kneck too! Scott takes over this year as both the Competition Coordinator and the Dixie Cup Coordinator – Sucker!

Bev Blackwood a.k.a. 'Skirt Boy'. Bev has agreed to continue on as Brewsletter Editor and we thank him for that. Actually, he informed us he now had tenure and we couldn't get rid of him if we wanted to! Seriously, we all know the quality work Bev does for us. The Brewsletter Urquell is known far and wide as the best beer newsletter around and Bev has been a big part of that. Thanks, Bev. Keep up the great work!

Scott Birdwell. Speaking of tenure, if anyone has tenure, it's the BJCP's newest Grand Master BJCP Judge. Thank you Scott for hosting the Foam Rangers for all these years and for your continued support. I don't know how we could have a homebrew club without you.

Dave Cato and Beto Zuniga. The two mysterious figures who host the Club E-mail and Club Website, respectively, have agreed to continue their commitment to the Foam Rangers. Thanks guys for your commitments to the club. We couldn't do this without you.

Those are your past and present officers. Please come to the monthly meetings and the First Sunday meetings (I hear the Waz is supposed to buy the first round, so get there early!) and meet them and give them your support. We always have great fellowship and a damn good time! If you haven't already, you should join the Foam Ranger e-mail list. It's the best way to stay informed about all the latest Foam Ranger news.

I'll see you at the January meeting at DeFalco's on Friday, January 20, at 8:00 PM. I'll be the one with the black felt cowboy hat with the tassel and "Grand Wazoo" across the front! The style of the month is Porters and Stouts and T Bob has "packaged" quite a selection for us to sample. 2006 dues are now due, so bring your checkbook. Membership is only \$25 (\$35 for Family Membership) and that includes ALL FOOD and BEER at ALL the meetings. It also gets you into Dixie Cup! That's the best deal in town!



**The Foam Rangers Homebrew Club
Houston, Texas**

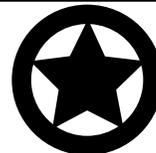
Brewsletter office
8715 Stella Link
Houston, Texas 77025



The January club
meeting is:
**8 p.m. Friday,
January 20th
at DeFalco's**



**I WANT TO BE SOMEBODY!
SIGN ME UP TO BECOME A MEMBER OF
THE FOAM RANGERS HOMEBREW CLUB!**



NAME _____
ADDRESS _____
CITY/STATE/ZIP _____
HOME PHONE _____ **WORK PHONE** _____
E-MAIL ADDRESS _____ E-MAIL MY BREWSLETTER!
AMOUNT PAID _____ NEW RENEWAL CHANGE OF ADDRESS

Membership Fees: (per year) \$25.00 Individual / \$35.00 Family

Paid between December 1 & December 31	\$23.00 / \$31.00 (Pay early and save!)
Paid between January 1 & March 31	\$25.00 / \$35.00
Paid between April 1 & June 30	\$22.50 / \$31.25
Paid between July 1 & September 30	\$20.00 / \$27.50
Paid between October 1 & November 30	\$25.00 / \$35.00 (Includes the next year!)

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:
The Foam Rangers, 8715 Stella Link, Houston, Texas 77025-3401