

Brewsletter Urquell

Special points of interest:

- > Next Foam Ranger meeting August 17th
- > Brew Nekkid, August 11th, hosted by Sean 'Nekkid' Lamb
- > North Texas Homebrewers Association Limbo Challenge entries due by 8/2 at De Falcos
- > Ale-ian Society Cactus Challenge dates have also been announced. Entry dates are July 30th thru August 10th



Volume 32, Issue 7

At each monthly meeting we celebrate and study a different beer style with the **Beer of the Month.**

Join us!

On the 3rd Friday of the month at 7PM

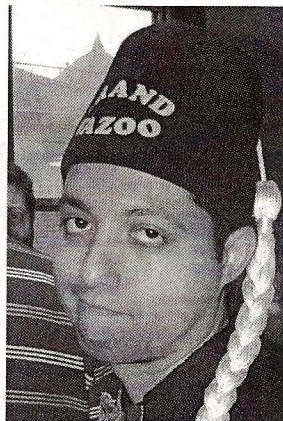
**From the Editor
By Alex Cresswell**

I want to share my experience being the host at the brew-in for July. It was the first brew-in that I have hosted, and being such I invited a few friends. Several friends made it out, and I was very happy with the small crowd that gathered to watch the brewing despite the ominous rain clouds. I had planned for rain, and just at about 15 minutes left of the boil, it delivered. True to

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January	Porters & Stouts
February	Barley Wines & Holiday Brews
March	Belgium & Fruit Beers
April	Homebrew (with some Brown, Old & Scotch Ales)
May	Bocks
June	Wheat & Rye Beers
July	Pilsners & Kölsch (Pool Party!)
August	Pale Ales & Bitters
September	Oktoberfest
October	Dixie Cup Beers
November	Amber Ales & IPAs
December	Homebrewers Christmas Party

Out of the Wazoo



**By Jaime Robles,
Grand Wazoo**

State of the Brew-nion... sorta

Fellow Foamies, this being the

halfway point of my reign, I mean 'club contribution', I thought I would provide a brief update on how our club is doing. In a nut-

shell, our state is still "drunk and fun", as usual. Some things never change. In the competition front, several of our members are clawing their way to go up in the Lone Star Circuit rankings. J&J Brew Crew (Jeff Reilly and Jimmy Paige) are at the top of the Team standings. The top 5 Rangers in the individual standings are Jeff Reilly, Eric McCord, Jimmy Paige, David Rogers, and BDB2. We've got a couple of competitions coming up, with Dixie Cup being a big one, to

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Inside this issue:

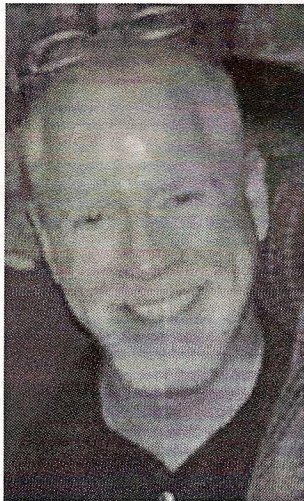
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Bock ees**By Jaime Ortiz,
Scrivener**

This month's theme was wheat beers. A lot of light, yeasty, phenolic tasting beers were passed around. The category includes rye beers, so several rye ipa's thankfully made their way around DeFalco's.

It's was time for the Wee Waz and his Bock ees t-shirt. He reminded us that the Lunar Rendezvous was coming up so get your entries ready. Also, please sign up and help out with

judging. T-shirts and badges are in so please pick up your orders and buy more. The annual pool party is coming up and will be at the Perjak's home. A big thank you in advance for putting up with our nonsense at your house and pool. Hopefully there won't be any swim trunk malfunctions this time around. If anyone has any extra chlorine, please bring it to the pool party, we will need it! Bev plans on adding a flotation device to his cart in order to continue serving us beer. This is a homebrew meeting, so please bring it to the pool party. For detailed instructions on how to make Foam Ranger cock soup, please refer to last year's Brewsletter article by the Was Waz. Thanks for riveting piece of literature Kyle!

*(Continued on page 6)***Cooler of Doom****By Bev Black-
wood II, Second-
ary Fermenter**

While the emphasis of this month's meeting is homebrew, I will have a limited supply of commercial examples for the enjoyment of all, as well as my new and improved "Cooler of Doom" where you'll never know what awaits you! Pilsen and Koln, Pilsen and Koln... Two cities with beers they can call their own. Few beers are so distinc-

tive that they take the name of the city of their origin, but Pilsner and Kolsch, summer favorites all over the world, can make that claim. Hailing from Pilsen in the Czech Republic and Cologne (Koln), Germany respectively, the two beers have a great many similarities, not the least of which is their refreshing flavor and light character. Arguably the most brewed style in the world, Pilsner has been the staple of world brewing for decades. However, in its "standard" bastardized, adjunct riddled form, the name fails to conjure the rich malt, fresh hops and sparkling carbonation that a true pilsner brings to the table. The hallmarks of pilsner are its golden color and beautiful clarity,

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features that made the beer distinctive at its introduction, a characteristic that caused many brewers to consider the appearance of their beer in addition to the flavor for the first time. The distinctive aroma of "noble" hops, like Saaz and Tettnanger give Pilsners a distinctive aroma and flavor. Noted examples of European

pilsners are often decocted with Pilsner Urquell undergoing three, while Bitburger Pils is only decocted twice. PU is also boiled for a startling 2 1/2 hours, surprising given its fairly light color. Hops are exclusively Saaz, with full flowers being used. These two beers represent the tradition of the style, from which all other modern variations derive.

Kolsch is a good match to Pilsner, a light ale with subtle fruit notes from its yeast but still retaining a crisp and refreshing character with a solid malt background. Kolsch was once one of the best controlled appellations in the world, since only breweries in and around Cologne made the beer. However, with the craftbrewing revolution, American brewers have begun to make the style available in the United States, referring to it by the traditional name. In Germany, the beer is often brewed and conditioned on premise, with the individual

Spent Grain Bread (recipe courtesy of the Wazoo)

4 cups flour (I use unbleached wheat)

3 cups spent grain

1 cup wort

0.25 cup honey

0.25 cup butter or oil

2 tsp salt

1 egg

Yeast

Combine in mixer and knead for 10 min. Add wet or dry ingredients as needed to get a nice dough ball. Let rise for 60 min. Bake at 375F for 40 min or until done.

kegs being tapped in the cellars of the establishment. The beer is poured directly into cylindrical glasses on trays to be lifted into the pub and distributed among the thirsty patrons. It's one of the most interesting session beers made and the convivial atmosphere where it is served adds to the mystique of the style.

Realizing

I risk my reputa-

tion by including the occasional macro, I will hesitantly offer up the "classic" pilsner, Budweiser. Widely abused for its workman-like quality, this beer does have a few things to note and appreciate. First is the fact that beer this light, made on this scale, world-wide and with such consistency is no mean feat. However, from there things go downhill... Production of Bud is nothing more than a quest for uniformity, leading to blends of hops, mixes of malts and uniformly bland yeast. The much touted "Beechwood aging" is little more than a "torpedo" of beechwood chips that give the yeast a surface to flocculate on. Thankfully, there will be a good variety of more interesting beers to follow, including a double pilsner! (Lest there ever be any doubt about the value of back-ups... Check the Brewsletter back issues from... 1999-ish!) Bring out your homebrew and remember, don't drink & dive!

New shirts have arrived! Get yours before we run out.



How do I talk my boss into doing this at the office?

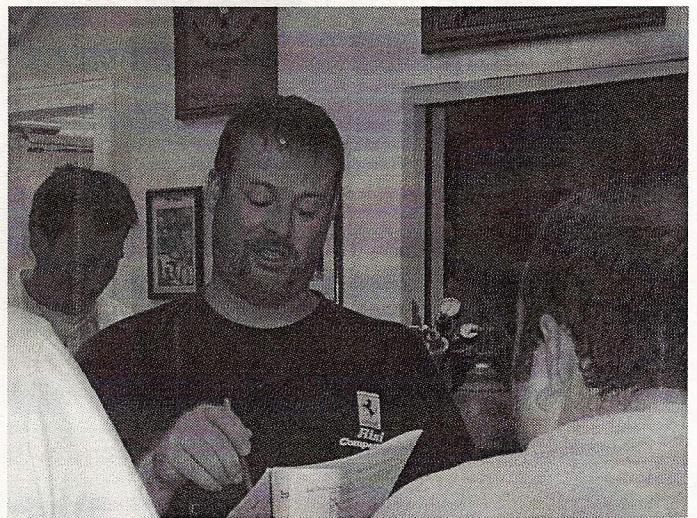
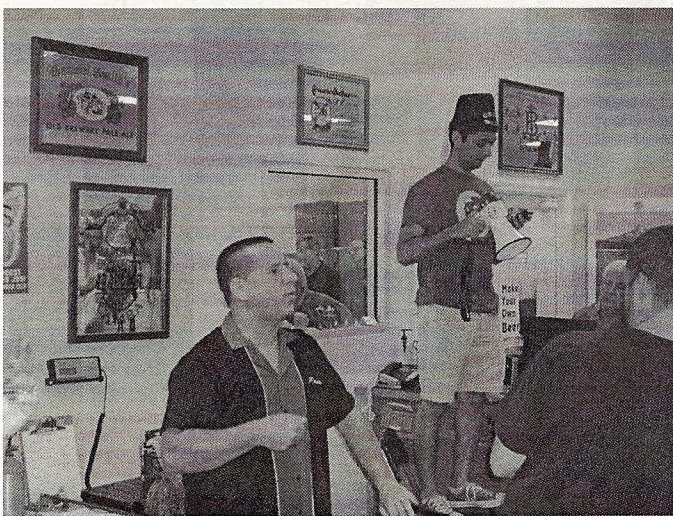


Judges hard at work You scored my beer what?



Mastronauts extend an invitation

This newsletter is such a hack

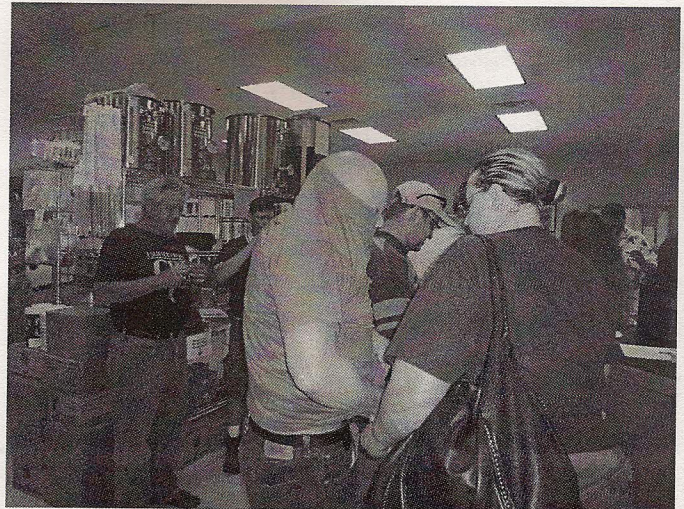


Must not be a foam ranger



Intoxication may lead to public dancing

Sean proves he is not a turtle



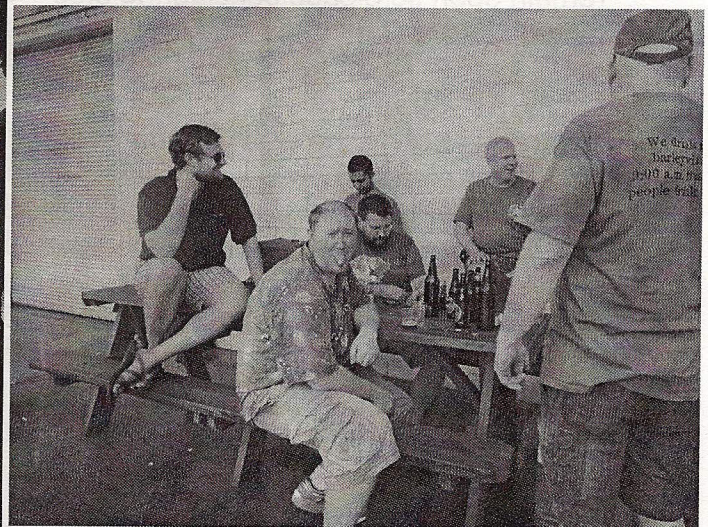
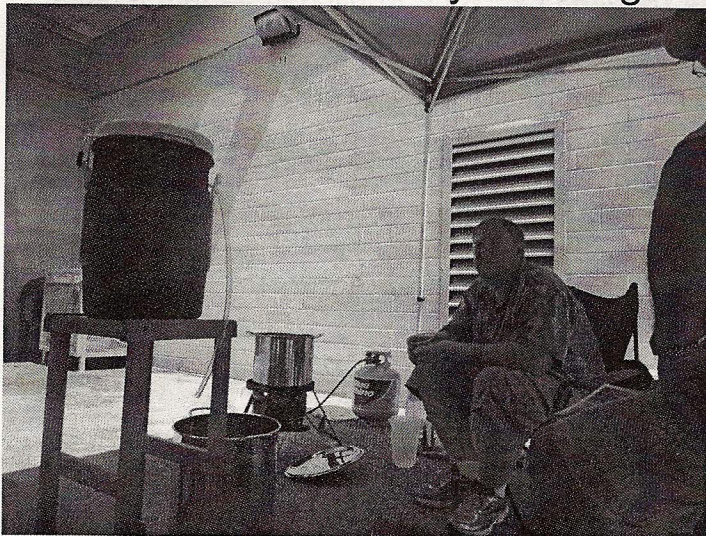
Brewing assistant in charge of cleaning up 'spills'



I know it looks like I'm just sitting here, but I am actually brewing



Wet and thirsty



(Continued from page 1)

keep racking up those points. Keep brewing, folks! Use other club members as resources for recipes, tips or tasting comments. Now, on to other good news. Since January, we have consistently added an average of about π members per meeting. Most of the new members heard about our club through the monthly brew-ins (thanks to those that have sacrificed their Saturdays to host these), through conversations at bars or word-of-mouth, and also through the advertisement we get from our friends, the DeFalcoids. To our new members, I'll take this chance to welcome you again. For the existing members, please welcome the new Foamies and let's take this club to new heights.

Dixie Cup planning is moving along and the event is quickly approaching. A couple of speakers have confirmed but I won't spoil the surprise. Sorry! So far, here are your Dixie Cup organizers – Bev Blackwood, DC Coordinator; Kyle Jones, Head Judge (masochist); Melissa Borup and David Rogers, Donations, and Alex Cresswell, Data Slave. Positions that are still open are Head Steward, Front Desk Coordinator, Potluck Coordinator, Cellarman, Trailer Pick-up and Cleanup. As you can see, many spots remain open so please considering stepping up to the plate.

Lastly, as you've probably noticed, we are trying to bring the club into the 21st century. We've successfully implemented PayPal to pay for items and memberships, and we'll continue to do so. We are also looking into introducing debit/credit card swipe capabilities during the meetings to pay for dues on the spot, buy raffle tickets and club swag,

and pay for any other crazy things we come up with.

If you have suggestions, ideas, questions, etc., feel free to approach me or any of the officers. Here's to a good rest of the year!

Have fun at the pool party! Thanks, Joe & Lori!

-Waz



(Continued from page 2)

The Beermageddon Dixie Cup is coming up quickly so brew some good beer to submit and try to get the cup back from those Austin Zealots. If we don't, Bev is going to start screaming. We need LOTS of volunteers so please sign up to help. This event is awesome but requires everyone to pitch in so that it goes smoothly. Lots of good speakers and beers are lined up.

The Austin inquisition competition is also coming up so please take a look at the guidelines, they are different from other competitions. But if you have good beers that don't belong to an exact category, this is your competition. I am trying to put together a Foam Ranger H-town pub crawl. If anybody has any great ideas, please let me know.

prediction, Jaime, and practically everyone else watched from the dry warehouse, while I finished my boil and chilled the wort, while getting soaked when I had to step out from under the canopy. Despite the weather, everything went very close to plan with my brewing. I brewed a slightly modified recipe that I have brewed before, and I am including it for your amusement. Thanks to everyone who made it out to the brew-in, and hopefully Sean's will be just as much fun.

Strawberry Cream Ale

Grain Bill

9 lbs two-rows

1 lb light crystal

1 lb brewer's corn syrup or 1 lb flaked corn (maize)

Mash @ 153-156F for 60 minutes

1 oz US Golding for 45 minute boil

1 oz Fuggles for 15 minute boil

Chill and add American Ale yeast (Wyeast 1056)

Ferment at 165F

Strawberries:

Fresh berries are best, but frozen also work.

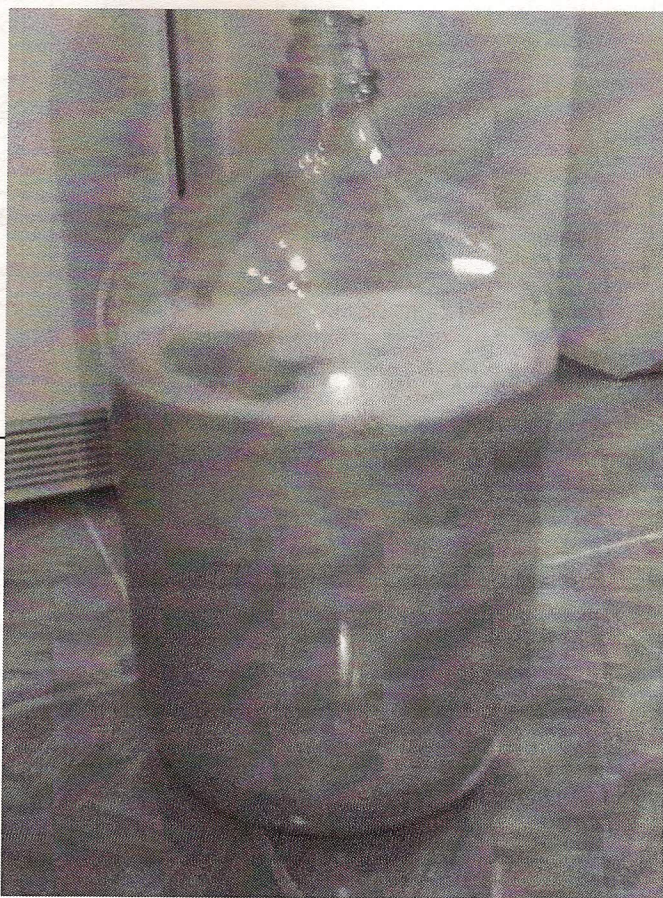
If you use fresh berries, remove the leaves and stem, then freeze.

Freezing helps break the cell walls, freeing the sugar trapped inside.

Next, thaw the berries, and you can either puree or juice them. I prefer to juice the berries, as it gets rid of most of the seeds on the outside of the berries, and leaves a slightly pulpy juice behind.

Add the puree or juice after the initial krausen of the beer has settled, and you can also add pectic enzyme. Pectic enzyme will help break down the pectins, removing some of the haze that the berries may cause. It also produces some additional sugars that the yeast can enjoy.

If you do use pectic enzyme, be prepared to let this ferment up to four weeks or more. The enzymes work slowly, but they do produce sugars that the yeast will eat up.



Your 2012 Foam Ranger Occifers

Two electronic mailing lists are available for you to obtain information about club-related activities. If you want to participate in discussions about the club, subscribe to the foam-rangers list. However, if you prefer to just keep up with the important announcements from the Waz, subscribe to the foam-rangers-announce list instead.

To subscribe to the discussion list, send the command

subscribe foam-rangers

in the body of a message to majordomo@crunchyfrog.net; to subscribe to the announcement list, send the following command instead:

subscribe foam-rangers-announce

You do not need to subscribe to both, as all announcements sent to the announcement list will also be sent to the discussion list.

You will receive a reply from the server with instructions for confirming your subscription. Follow the instructions to complete the subscription process.

Once your subscription is confirmed, you will receive a reply with the guidelines for the list you just subscribed to, including instructions for unsubscribing in the future.

Wee Wazoo	Jaime "Stand Up" Robles
Secondary Fermenter	Bev "Pellicle" Blackwood II
Scrivener	Jaime "Other Jaime" Ortiz
Purser	Sharon "Pay your f'ing dues" Hayes
Brewsletter Editor	Alex "Free at Last" Cresswell
Competition Coordinator	David "Sexy Mill" Rogers
Dixie Cup Coordinator	Bev "Again" Blackwood II
Food God	Erik "Pommes Frites" Ribeiro
Bozo Head of Special Events	Scott "I get lost in this shop" Birdwell
Database Guru	David Cato
Webmaster Guru	Beto Zuniga
Was Waz	Kyle "I'm f'ing done!" Jones



I WANT TO BE SOMEBODY IN PARTICULAR!

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 _____

AMOUNT PAID _____

NEW RENEWAL CHANGE OF ADDRESS

Membership Fees: (per year) \$30.00 Individual / \$40.00 Family

Paid between December 1 & December 31 \$25.00 / \$35.00 (Pay early and save!)

Paid between January 1 & March 31 \$30.00 / \$40.00

Paid between April 1 & June 30 \$25.00 / \$35.00

Paid between July 1 & September 30 \$20.00 / \$30.00

Paid between October 1 & November 30 \$30.00 / \$40.00 (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, 9223 Stella Link, Houston, Texas 77025-3401