



Brewsletter Urquell

THE FOAM RANGERS

FeBREWary 2014

Volume 34, Issue 2

Out (of) The Wazoo

Sean Lamb, Grand Wazoo

Wow! It's February and we're all still here! I haven't decide to take the Wazmobile on a permanent vacation in Mexico, Bev and Jaime (not you – the other one!) haven't brewed continuously for days on end filling DeFalco's with bubbling fermenters that are overflowing destroying the shop. Nothing weird like that has happened. Things have been, well, just normal. Very cool. So here's to normalcy! And homebrew! And normal homebrew! Cheers!



Traffic Light Outage Wrecks Havoc

Brewsletter Staff

A light out at Stella Link and 610 created massive delays to the start of the January meeting. Apparently, someone tried to show up on time...did them real good! As noted by Grand Wazoo Sean Lamb, "Expect delays." The brewsletter staff was able to secure a high vantage point to capture as traffic started to back up.



I would like to thank everyone who has paid their dues this year. It may seem strange that I have been harping on this the last few weeks, but it makes a difference. The club is built on it members, and you declare your membership by paying your dues. If no one paid their dues, there wouldn't be a club. The benefits of paying your dues are few, but precious. Mainly, you get to attend the Dixie Cup. If you are new to the club and don't understand the implication, please ask an old timer about the Dixie Cup and its wonders. Also, if you are a competitive brewer, the club will send your beers to several homebrew competitions without extra charge.

See WAZOO Page 2

Sean Ignores Robert Brown's Brew-In Request

Brewsletter Staff

Foam Ranger Grand Wazoo Sean Lamb was caught attempting to ignore brew-in requests from one of the members of the Foam Rangers. To protect the privacy of individual members, it is Brewsletter policy to not name victims of the Grand Wazoo's temperment and wrath, except in headlines.

In an even more bold move, after being given the cold shoulder several times over the course of a month, the member has now indicated he would like to be considered for one of the "Pros versus Joes" competitions. At this point the Grand Wazoo has declared his intention to ignore this request also, and wants to see what happens.

Upcoming Events

- Feb 23rd AHA Rally @ St Arnold-
- March 2th First Sunday
- March 8th First Sunday
- March 21st Meeting, Beer.
- March 21-22 Bluebonnet

Wazoo From Page 1

Your dues also keep the club meetings running. We have great food, and we have great beer of the month tastings. Lastly, you have a voice in how things are run. This is a member-run all volunteer organization (getting "paid" in an occasional beer still lets us claim to be volunteers, right?) and your membership guarantees you have a voice in club affairs and a vote in the annual elections. And if you haven't paid your dues, well you know...

On to the usual club business. Brew-ins! Not BRUINS, brew-ins! Jaime and Bev anchored January and February and Janine brewed along with them. March and April are open. Brew-ins are the second Saturday of the month and allow you to bring your brewing rig to DeFalco's and demonstrate your brewing prowess to anyone who wanders out. The ingredients are free, all you have to do is bring the beer to a club meeting. We also have a return of Pros vs. Joes in the offing with Josh from Texian brewing. So if you want make your March or April brew-in a challenge match with a pro brewer that would be extra special.

We still do not have a manager for this year's Dixie Cup. All the fun stuff like picking a theme and lining up the barelywine and hookers (there are guy hookers too girls) has yet to be done. So let me know if you want to help the club out and run the Dixie Cup! It's actually not that big of a job if your find the right suck- um, I mean "helpers" to fill out the crew. PLEASE. PLEASE LET ME KNOW. SOMEONE! HELP!

Time to think about the Bluebonnet Brew Off is upon us. I will be going up early Saturday March 22nd after the club meeting the 21st. Please let me know if you are planning on attending to. If enough folks are going up on Friday, we could plan on getting a club "hospitality" booth set up for Friday night. Share your thoughts with me during the meeting or via email. I am always available at wazoo@foamrangers.com.

There are many other events other than club meetings and brew-ins that the Foam Rangers participate in. And a lot of online discussion between club members. You can catch it all by joining the Foam Ranger email lists, the Facebook page, or watching the Twitter feed. Info can be found elsewhere in the Brewletter. Brew some beer and keep in touch.



At the Brew-In, J9 made a mini mash batch, and EVERYONE was checking out her rack



Postcards From Uncle Traveling Matt

Matt Crnkovich, Brewsletter

Another month, another ski weekend. Perhaps the best thing about heading to Whistler is getting to visit the Total Wine store in Tukwila, just a couple of miles East of Sea-Tac. I'd place its quality and selection behind Binny's in Chicago and just slightly better than the Spec's downtown location.

As for the trip itself, Canada's laws are a bit different in a few respects. First, each province is fully autonomous with its liquor laws. Second, all provinces except Alberta use a Control model with province-operated liquor stores. In practice, this means anything but a top domestic brand will be from the province you're in. In Atlantic Canada you can sometimes find beers from directly neighboring provinces--I found a little bit of selection from PEI in New Brunswick this past summer. Another interesting facet from a trip several years ago was that in BC the province becomes the owner of the product when the yeast is pitched. The brewery is paid a sliding scale based on alcohol content. From the conversations I had, it appears that an additional allowance is provided for the fermentation tank time and then again for packaging costs. Once packaged, the brewery buys back their own products from the province. Personally, I think that the payment structure somewhat stifles some of the creativity seen with breweries in the US, as there doesn't appear to be any allowance for the highly variable cost of non-fermentables. Whistler Brewing produces a very interesting Dunkel with chocolate and orange, but that has been the single exception. Of 11 beers tasted at the breweries in Whistler, one was 11.5%, another a 6.8% IPA and 7 were 5% and below.

Brewhouse is Whistler's main brewpub, and is part of the BC chain Mark James Group. While the chain shares a website, each location is branded differently and has little indication of the larger group. While the group

website really brands them as being unique and not cookie-cutter, my general impression was that it still had the distinct feel of a chain. Note that the food menu is ALL OVER THE PLACE: The predictable burgers and salads are met with a lamb schawarma pizza, Baja style fish tacos, and single sushi offering. The beer here was dramatically better than I remember from 2 years ago, but the more mainstream styles were typically mediocre-within style, but missing anything to make them stand out in a crowd. The Lifty Lager is notable for being very full of body and flavor, and is one of the best session-ish beers I had on the trip. 5 Rings IPA was fantastically hoppy and had Amarillo written all over it. The 11.5% Grand Cru was a welcome high gravity offering, but my friend Brittany and I debated over its qualities. I thought the warming charistic clashed a little with the excessive orange and residual sugar, but those didn't bother her and she thought it was much more well rounded than I was willing to give it credit for, and we both agreed it was very sippable.

Whistler Brewing was a mandatory stop on the way out of town, as I've enjoyed their beers before. Black Tusk is a fantastic English Mild with a nice malt profile and a great balance of hops. It was better than I remember it from trips past. However, some of the recent seasonals did not win my approval. Valley Trail Chestnut Ale had some nice (but a bit too strong) nutty vanilla flavors between the excessive caramel. Paradise Valley Grapefruit Ale was ok, but I found it had a nondescript 'grapefruit hop plus a splash of juice' flavour and just wasn't bold enough.



Was-was-was-Waz inspects Was-Waz's brew process



Bev's hose wasn't a good fit, and a big black hose came to the rescue at the brew-in. It was on so tight that nobody was certain that anyone could get it off.

Barleywine and Winter Seasonals

Ah, the Beers of Winter!

Janine "J9" Weber, Secondary



This month we bring to you two types of beer typically enjoyed during the cold winter months: Barleywine and Spiced holiday beers. They'll be alternated during the evening to keep your taste buds alert.

Barleywine

Beer Advocate's Description: "Despite its name, a Barleywine (or Barley Wine, or BW for short) is very much a beer, albeit a very strong and often intense beer!

In fact, it's one of the strongest of the beer styles. Lively and fruity, sometimes sweet, sometimes bittersweet, but always alcoholic. A brew of this strength and complexity can be a challenge to the palate. Expect anything from an amber to dark brown colored beer, with aromas ranging from intense fruits to intense hops. Body is typically thick, alcohol will definitely be perceived, and flavors can range from dominant fruits to palate smacking, resinous hops.

"English varieties are quite different from the American efforts, what sets them apart is usually the American versions are insanely hopped to make for a more bitter and hop flavored brew, typically using American high alpha oil hops. English versions tend to be more rounded and balanced between malt and hops, with a slightly lower alcohol content, though this is not always the case.

"Most Barleywines can be cellared for years and typically age like wine." And here is the key to a great barleywine: You wanna drink it right away cuz you just spent a pocketful of bucks on it, but no....wait for it... wait some more. After two or three years it evolves from a spikey, sharp assault on your palate to a rounded, velvety miracle that wraps itself around your tongue and has you hooked forever. If you're lucky, you'll forget it for about 4 or 5 years and then when you open it for a special occasion you'll have Magic. It's the hardest thing in the world to leave that six-pack of Bigfoot alone when you're rummaging for a beer in the fridge, but leave it alone you must or you'll miss out on one of the best things in life.



Barleywines are brewed with double or triple everything so the flavors are intense at first. Original gravities range from 1.080 to over 1.1. Flavors tend to be "spikey", meaning the particular impressions stand out alone, like strong citrus or pine from the hops, a strong presence of spice from hop/malt interaction, and/or syrupy caramel from the malt. With age, these flavors soften and weld together into a complex blend of dark and citrus fruit and a sherry-like character emerges as the hops settle down and allow the alcohol to shimmer through. Now that barrels are more easily available, they are often used for aging barleywines and add yet another layer of complexity to the good ones by contributing wood character (oak, usually) and maybe some trace of what was once in the barrel (wine or spirits).

Winter Seasonal Beers

Traditionally, "Winter warmers" are brewed big and often add spices or special ingredients. This year's examples have several examples of pumpkin and typical pumpkin pie spices such as cinnamon, vanilla, clove and nutmeg. Most of them have ABV's over 7%.

If you want to brew with spices just keep in mind not to over-do it and to only use the very freshest spices you can get (this is advice from personal experience). Don't put pumpkin in your mash (it WILL stick). DO add mashed pumpkin to a fermentor that has a lot of extra room and a blow-off tube.

The Tasting

As you try tonight's examples, try to distinguish the different levels of complexity. Which do you like better? Stronger, straightforward BW's or mellow and more complex? Spicier holiday beers or just strong ones? Enjoy the selections and take notes on what you like and don't. Just remember that ABV ranges from 8% to 12% so pace yourself and drink lots of water.

Barleywines:

Vertical tasting event:
Sierra Nevada, Big Foot 2014

Sierra Nevada, Big Foot 2013

Sierra Nevada, Big Foot 2012

Sierra Nevada, Big Foot 2011

Sierra Nevada, Big Foot 2010

Sierra Nevada, Big Foot 2009

Widmer, Old Embalmer 2012 – ABV 10.2% featuring the X-431 experimental hop that gives “strong tropical hop characteristics”

Alaskan, Pilot Series Barleywine 2013 – ABV 10.7% made with glacier water

Rogue, Old Crustacean 2012 – ABV 11.5%, unfiltered and unfined, Pac-man yeast

Stone, Old Guardian 2013 – ABV 11.6% with Delta hops on Maris Otter malt

Rahr, Tenderfoot 2013, 2012 – ABV 11.5% using English Ale yeast for a fruity style

Boulevard, Harvest Dance Wheat Wine 2013 – ABV 9.5% oak-aged with Hallertau and Citra hops with sweet malt notes

Real Ale, Sisyphus 2013 – ABV 10%, Texas brewery, straightforward beer, might be too young to be really great right now



Seasonal, Winterfest beers:

Anderson Valley, Winter Solstice – spice, toffee, caramel; 6.9% ABV

Shmaltz, Origin Pomegranate Ale – malty but with quite a lot of low-alpha hops and pomegranate juice added to secondary; 8% ABV

Sam Adams, Merrymaker Gingerbread Stout – includes flaked oats and spiced with cinnamon, clove, nutmeg and ginger; 9% ABV

Rogness, Holiday – includes oatmeal and spiced with cinnamon, nutmeg, brown sugar and vanilla; 9.6% ABV

Buffalo Bayou Gingerbread Stout – local brewery; Secessionist Series; featuring Black Santa on the webpage, spiced with the usual holiday stuff and sporting a typically Texas-sized ABV of 10%

New Belgium, Accumulation, White IPA – iconic Colorado brewery; uses lots of wheat and hops (including the new Mosaic hop) to simulate “snow-time”, 6.2% ABV

Wasatch, Pumpkin Ale – amber ale brewed with pumpkin and spiced like a pie, what’s not to love?

Six-Point, Global Warmer – seasonal from Brooklyn, 7% ABV in cans – kinda hoppy and described as “sessionable”

Southern Tier, Krampus Imperial Helles – an imperial lager with ABV of 9%. Krampus is a weird German invention to scare the crap out of kids at Christmastime, check out the bottle art and you get the idea.

Southern Tier, Pumpking Imperial – Ale brewed with, duh, pumpkin and spices, maybe includes roasted pecans as well; 8.6% ABV



Brewsletter Offers Corrections, Apology

Brewsletter Staff

It has come to the attention of the Brewsletter Urquell editor that there were several significant errors with the January Brewsletter. We apologize and offer the following corrections:

The caption for the top left photo on page 8 should have read "Ever hear the joke about how many Foam Rangers it takes to *pitch* a tent?"

The caption for the right photo on page 8 is misidentified as being taken on the pub crawl, It was actually taken when several unnamed people visited Valhalla after the November meeting.



From the food god test kitchens

Ralph Cox

Food Pairings and Barleywine

Barleywine is a beer that can pretty much overwhelm the flavor of most foods. Some refer to barleywine as the cognac of beers. They say just pair it with a chunk of dark chocolate and be done with it! I say nyet; the foamies need some proteins and carbs to help metabolize the alcohol goodness in those barleywines! For the February meetings we are going for bold, pungent flavors and some sweetness to go with those full flavored barleywines.

The menu includes:

- Buffalo style beef meatballs
- Gorgonzola Mac & Cheese
- Chocolate brownie bites with dark chocolate raspberry sauce
- Assorted cheese tray
- Veggies & dip

Cheers!

Several members were shown the page on the left. THIS is how they reacted:



Officer's Meeting Minutes and Events

Nena Lamb, Scrivener

The article is in Russian in honor of the Sochi Olympics.

Протокол встречи, состоявшейся 1/17, следующие:

7-8 вечера - Homebrew Счастливым час : 25 + различные домашние пивовары поделились своим домашнее пиво.

8 вечера - Вторичный J9 начался проливной носильщиков

9 вечера - Гранд Wazoo Шон называется совещания приветствовали новичков, сказал привет Джону Адамсу, то Скотт Birdwell "ОГ Пена Рейнджерс", представил офицерам, дал Коленчатый вал награды за первое Brewsletter. Уборка - оплатить сборы, менеджер Кубок Дикси необходимости, АНА Ралли, Bluebonnet, нужно бассейн для июльского совещания, Скотт DeWalt проходит доморощенного лагерь в конце деталей марта следовать. Координатор конкурса, будут говорил о Bluebonnet записей из-за до следующего заседания. Доак попросил минутой молчания для мамы Т- Боба и взял коллекцию, чтобы пожертвовать Фонда Альцгеймера. Тогда РОЗЫГРЫШ организовано Bastards и Birdman.

Страницы ж текст на "Вы пьете ж / меня Иисусе", который, в Был Waz Бев были "Lambinated", "раздавались петь.

Спасибо Пол Портер для зачистки и Роб за помощь J9 из ж / осталось пива.

Мальчики, если вы настаиваете на использовании дамы комнату нужно поставить сиденье вниз, когда закончил писает!

Протокол собрания офицеров состоявшемся 2/9 в Cottonwood:

Офицеры в посещаемости: Sean, Джанин, Nena, Noel, Ральф Богатые, и Мэтт. Шон довели встречу до того.

Слушали: Bluebonnet, Big Foot, Новое знамя, Buget для пива Месяца & Food. ЕЩЕ нужен менеджер Кубка Дикси, обсудили возможные Динамики Кубок Дикси, ага ралли на 2/23 в Санкт- Арнольда, Кубки и кувшин для воды.

Встреча была adjourned и 1-й воскресенье (но на самом деле было 2-е воскресенье из-за Superb Сова на 1-е воскресенье) началось. Имел большой явки!



В постсоветской России, пиво пьет ВАС!

Minutes from the meeting held on 1/17 are as follows:

7-8 pm - Homebrew Happy Hour: 25 + different homebrewers shared their home brew.

8 pm - Secondary J9 started pouring porters

9 pm - Grand Wazoo Sean called meeting welcomed newbies, said hi to John Adams, then Scott Birdwell "the OG Foam Rangers", introduced officers, gave Crankshaft accolades for 1st Brewsletter. Housekeeping - Pay your dues, Dixie Cup manager needed, АНА Rally, Bluebonnet, Need pool for July meeting, Scott DeWalt is hosting homebrew camp out in late March details to follow. Competition Coordinator, Will talked about Bluebonnet entries due before next meeting. Doak asked for a moment of silence for T-Bob's mom & took up collection to donate to Alzheimer's Foundation. Then RAFFLE hosted by Bastards & Birdman.

Pages w lyrics to "Are you drinking w/ me Jesus" which, per Was Waz Bev were "Lambinated," were handed out to sing.

Thank you Paul Porter for mopping & Rob for helping J9 out w/ left over beer.

Boys if you insist on using the ladies room you need to put the seat down when finished pissing!

Minutes from Officer's Meeting held on 2/9 at Cottonwood:

Officers in attendance: Sean, Janine, Nena, Noel, Ralph Rich, & Matt. Sean brought the meeting to order.

Discussed: Bluebonnet, Big Foot, New Banner, Buget for Beer of the Month & Food. STILL need a Dixie Cup Manager, Discussed possible Dixie Cup Speakers, АНА Rally on 2/23 at Saint Arnold, Cups, and Water Jug.

Meeting was adjourned and 1st Sunday (but really was 2nd Sunday because of Superb Owl on 1st Sunday) commenced. Had a GREAT turnout!



Color your own



Competition Corner

Will Holobowicz, Competition Coordinator

Competing in the LSC is all about picking your spots, and there are a lot of competitions coming up in March and April.

Blue Bonnet

Entry has closed and I drive your entries up early Saturday morning.
Judging dates: March 1, 2, 8, 9, 15, 21-22 (if required)
Event: March 22.

NHC - National Homebrew Competition

<http://www.homebrewersassociation.org/competitions/national-homebrew-competition/competition-information/>

We will do a pack and ship for this event. TBD. I need to know who has entered. Please contact me ASAP.

Important Dates for the 2014 Competition

Registration Period: January 27 – February 2, 2014

First Round Shipping March 10-17, 2014

First Round March-April 2014

Final Round Judging June 12, 2014*

Final Round Winners Announced June 14, 2014*

MCAB

<http://masterhomebrewer.org/>

MCAB XVI, the finals for calendar year 2013, will be held April 26, 2014 in the Milwaukee area. The event is open to competition personnel only.

The qualified brewers are located here: http://masterhomebrewer.org/MCAB_XVI_QB_namesort.htm

Eligible Foam Rangers are: Bev Blackwood, J&J Brew Crew, Scott DeWalt, Scott Fertak, Eric McCord, Jaime Ortiz, Rolland Pate, Shazia Rehman, Jeff Reilly, Dave Rogers, Paul Smith.

Entry Date: March 15th

Delivery Window: March 15th thru April 12

Celtic Brew-off

<http://www.kobb.org/>

Entry Date: March 22 - April 3, 2014

Judging: April 12 - 13 2014

Event Awards Ceremony: Texas Scottish Festival, May 4, 2014

ACCF

Entry Date: April 12 - May 17, 2014

Event Awards Ceremony: June 7, 2014z

KGB Big Batch Brew Bash

This year's style is Texas Brown Ale.

Entry Date: May 10, 2014 (Defalco's or Brew It Yourself)

May 11, 2014 1:30pm (St. Arnold's)

Event Awards Ceremony: May 18, 2014 (St. Arnold's)

NON-LSC

CIA: Operation Fermentation

<http://cialers.org/operation-fermentation/>

Entry Date: March 22 - April 19, 2014

Judging date: April 27, 2014 at No Label Brewing Co.

Event Awards Ceremony: Wild West Brew Fest in Katy on May 10th.

This competition is a single Category competition. The Category is BJCP Category 10 – American Ales. This includes all sub-categories (Amber, Pale and Brown Ale).

For tips on how to pack and ship your entries, download "How to Pack Your Beer" by Russ Wigglesworth. www.homebrewersassociation.org/attachments/0000/6353/How_to_Pack_Your_Beer.pdf

Stay in touch with the club!

Web <http://www.foamrangers.com>
Facebook <https://www.facebook.com/groups/26077707702/>
Twitter <http://twitter.com/FoamRangers>

We have two E-mail lists:
The Foam Rangers Discussion List & the Foam Rangers Announce List.

What's the difference?

The Foam Rangers Discussion list is where people can interact and reply to the posts of other Foam Ranger list members. The Foam Rangers Announce list is where the Grand Wazoo posts club announcements and is not a discussion list. Anything posted to the Announce list will also be posted to the Discussion list, so you don't have to subscribe to both.

To subscribe to the Discussion list, send an e-mail to:
foam-rangers-join@foamrangers.com

To subscribe to the Announcement list, send an e-mail to:
foam-rangers-announce-join@foamrangers.com

You will receive a reply from the server with instructions for confirming your subscription.. Follow the instructions to complete the subscription process. Once you have successfully subscribed, you will receive a reply with the list guidelines as well as instructions for unsubscribing.

 	I WANT TO BE SOMEBODY IN PARTICULAR!		20
	SIGN ME UP TO BECOME A MEMBER OF		14
	THE FOAM RANGERS HOMEBREW CLUB!		
	NAME(S) _____		
	ADDRESS _____		
CITY/STATE/ZIP _____			
MEMBER E-MAIL _____			
2ND MEMBER E-MAIL _____	PHONE _____		
AMOUNT PAID _____	<input type="checkbox"/> NEW	<input type="checkbox"/> RENEWAL	<input type="checkbox"/> CHANGE OF ADDRESS

Membership Renewal: \$35.00 Individual / \$45.00 Family (Member +1)

Paid between October 31 and December 31 \$30.00 / \$40.00 (Pay early and save!)

New Member Fees: (per year)

Paid between January 1 & June 30 \$35.00 / \$45.00

Paid between July 1 & October 31 \$25.00 / \$35.00 (Includes Dixie Cup!)

Please make checks payable to: The Foam Rangers