



# The Foam Rangers

## Brewsletter Urquell

April 2018 / Volume 38, Issue: 4



### CONGRATULATIONS JANINE WEBER ON YOUR BEST OF SHOW AT BLUEBONNET!!!

We're extremely proud of you and hope the success continues!



### Upcoming Events






- May 5 / National Homebrew Day Brew-In @ DeFalco's
- May 6 / Officers Meeting @ TBD
- May 18 / Club Meeting @ DeFalco's (Bocks)
- May 26 / Inner-Loop Pub Crawl / \$30 @ store.foamrangers.com

### Dad Joke of the Month

Why was the octopus missing its tentacles?  
They were ate!

**Last call for pub crawl tickets!!!** The **INNER-LOOP PUB CRAWL** is happening May 26th. Tickets can be purchased online for \$30 (includes a pub crawl t-shirt!!!) at: [www.store.foamrangers.com](http://www.store.foamrangers.com)

Don't know what a website is? Congratulations, had sex! **J/K**. Seriously though, if you prefer, you can purchase your ticket(s) at the meeting from our Purser, Denise Whitney.

		Mallard Reactions	
Aware		Lunar Rendezbrew 25	Awards Ceremony May 19th
Aware		Cactus Challenge 21	Awards Ceremony May 12th
Atari!		KGB Big Batch Brew Bash 23	Entry closes 18-May Style 11C – ESB only Drop off at DeFalcos by <b>18-May</b>
Atari!		Alamo City Cerveza Fest 13	Entry period 29-Apr to 20-May Drop off at DeFalcos by <b>18-May</b>



## Out (of) The Wazoo

**Paul Smith, Grand Wazoo**

Competition season is underway. One competition judged – one Best of Show. Congratulations to Janine Weber and Phil Verdieck for not only taking BOS with their solera at Bluebonnet, but it took 1st in two separate categories. Awesome brewing!

While we're on the subject of competitions – Jon Jarvis and Leah Carver have stepped up and volunteered to lead Stewarding at Dixie Cup. Thanks Jon and Leah. Our Dixie Cup Coordinator is still looking to identify a Head Judge. The pleading will intensify as the summer moves on.

We're at 79% capacity on the pub crawl bus. As of this writing there are eight seats to fill. Friends and family are welcome, as long as they are of legal drinking age. Reserve your seat on the FoamPage.

We've had great turn-outs for the last two brew-ins. Thanks to Ric Heinz and Kyle Autry for brewing last week. Next up is National Homebrew Day. All onsite brewers at Defalco's will receive a 15% discount on ingredients. Defalco's will have a tent setup, and provide ice for chilling. Also, Saint Arnolds's will be streaming for the site. It's really important that we support Defalco's on this one. Scott and crew support our activities throughout the year. Coming out to brew is a great way to support the shop. We also need volunteer brewers for June, July, and August. Please let the Wazoo know if you can brew one of these brew-ins.

Jon Jarvis has volunteered to work a Foam Rangers swap meet table with other area homebrew clubs. The event will be at Eureka Heights on May 12 from 11am to 2pm. Sellers and traders are welcome to hang out at the table with Jon, but to make this a little less hectic he will make the sales for you. All items should be dropped off to Jon in advance or brought to the site between 10:30am and 11am. All sale proceeds go to the seller and unsold items will be returned if claimed in a reasonable amount of time. Unclaimed items may go into a raffle. There is a Google Doc for registering your items, with additional information. Check the Foam Rangers Facebook page or contact Jon directly at [jon.jarvis@gmail.com](mailto:jon.jarvis@gmail.com).

Foam Improvement was a yuuuge success last month. We'll be doing it again. This month's topic: Aroma Hopping IPA's – Combinations and Techniques. No formal announcement will be made. Just drift up to the front of the shop at 8pm and join the discussion.

Finally, for anyone not on the Foam Rangers listservice, you can register by going to the Foam Rangers webpage, clicking Club Info, then E-mail Lists, then the Discussion link. Most club announcements are posted here and there is occasionally some discussion. This is the place for folks who don't want to be tracked by Zuckerberg to hang out.

# Dixie Cup XXXV

I wanted to take a minute to remind you that we have the Dixie Cup happening a short 6 months away. 6 months? That's a long time away, but it's better to get organized early instead of waiting until the last minute.

Think about this, we, The Foam Rangers, have been hosting this for 35 years.... It started as a little friendly competition back in 1983, and grew to become one of the largest, and best competitions in the country. This is one of the few MCAB (Masters Championship of Amateur Brewers) competitions nationwide, and the only one in Texas. I'd like this to continue to be the premier homebrew competition in Texas, but I can't do this alone. I need your help. If you're even considering volunteering, talk to me; I can introduce you to a Ranger who has served in the Dixie Cup position you're interested in. You will not do it alone, there is loads of support.



Here's the positions that need to be filled:

**Head Judge** - Majority of this effort takes place within a month of Dixie Cup. Ensuring judging quality is maintained, corralling judges, running competition database, sorting and preparing scoresheets for return to entrants. Decisions regarding judging questions. You must have experience with BJCP judging protocols and must be available for most judging sessions and check-in.

**Data Slave** - Majority of this effort takes place within a month of Dixie Cup. Is responsible for entering all entries in software (brewer, style, etc.), as well as entering the score given by the judges. Works in coordination with the Head Judge. Needs to be at sorting, and should be at judging events.

**Front Desk Coordinator** - Primarily at Dixie Cup only, some advance work required. Shirt sales, managing front desk coverage, handling cash in coordination with the Purser.

Thanks to:

**Head Steward(s)**: Jon and Leah Jarvis

**Potluck / Reception Coordinator**: Josh Cassady

**Cellarman**: Howard Rushing

**Scrounger**: Rebecca W. and Andy Behr

**Truck God**: Paul Porter

**At-Large Helper**: Sean Lamb

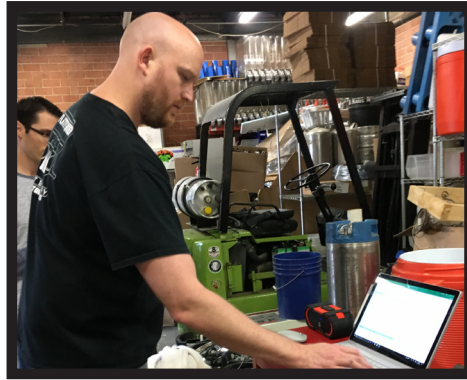
\*\*We could always use additional people to help in positions that are currently filled. More scroungers, and a 2nd cellarman would be great!

**Hank Keller**  
**Dixie Cup Coordinator**

# PROS vs JOES BREW-IN @ DeFalco's



Kyle Autry as "Joe"



Kyle is serious about Twitter



Eric Heinz rocking that green cooler



John Holler as "Pro"



John trying to figure out where he put his gum



Adding the secret ingredient. The bucket was labeled "Definitely not pre-brewed ESB". You do the math.



Kyle explaining to John what an ESB is since he's never brewed one before...



John asked his holiness to take the wheel. Yes, that's a "Jesus take the wheel" joke.



"I thought we were brewing ESB's"



Phil Verdick getting in on the action



Kyle probably yelling or something, the way he usually does



A double-fisting worthy party

# Foam Rangers Officer Meeting

Minutes by Denise Whitney, Purser/Substitute Scrivener  
April 8, 2018 @ Eureka Heights

Officers meeting was held at Eureka Heights this month. In attendance were Paul Smith, Doak Procter, Hank Keller, Luke & Denise Whitney, Jon & Leah Jarvis. Mike Reed was absent, and Purser Denise Whitney is filling in as Scrivener.

## Dixie Cup

Key positions are still needed to move forward with the competition. Most important need is Head Judge. We also need a "Data Slave," which could be the Head Judge, but would ideally be a separate role to support the Head Judge. This is someone to show up at judging events and handle data entry. Was noted that Joshua Cassidy has volunteered as potluck coordinator for the Thursday reception/kick-off, and Jon & Leah Jarvis volunteered to cover the Head Steward role at this meeting.

## Swap Meet

A swap meet is being held on May 14 at Eureka Heights. This was initiated by another local homebrew club, and we agreed that it would be good for Foam Rangers to be there, as participation would be a representation of the club and would be good exposure. Jon Jarvis will man the table and sent email communication about the event.

## Foam Improvement

Foam Improvement was a success at the last meeting, where we discussed water treatment. The next conversation will be about Aroma hopping. The hope here is that newer brewers will continue to surface up ideas for topics they'd like to learn about from more seasoned homebrewers. A future topic idea is yeast selection and health.

## Craft Beer Week

The Waz is encouraging some level of club participation for Craft Beer Week, which is May 14-20. Basically, we need to go out and drink. We talked about focusing on specific breweries as off-cycle social Foamie meet up spots during that week. More info to come.

## IT/Website

Still needing to get old T-Shirts on the Foam Store. We began discussing what next moves are needed to get us moving toward a completely new website. Entertaining volunteers as well as paid contract work.

## Shirts

We are running low on the old Barleywine t-shirt, and are talking about ideas for new club shirts to print - both to have new swag for us to wear, and to continue raising funds for the club (to pay for things such as aforementioned website improvement!) Discussed allowing members to submit t-shirt ideas for a vote. TBD - More to come.

## National Homebrew Day

Saturday, May 5 at Defalco's. This is not your average brew-in Saturday. This should be a major event, and we'd like to see many brewers out brewing behind Defalco's that Saturday. Paul will be looking to fill a minimum number of volunteers for the event. We did not do well supporting the shop with our presence for this event last year, and we want to do better this year.

## Other Notes

Purser needs to reimburse Tom Witaneck for pub crawl purchase - won't be able to attend.

Discussed adding Bluebonnet results to brewsletter, plus asking Bev Blackwood to interview & write up our very own BOS winners

Someone brought up whether style of the month should be updated as popularity of styles evolved; consensus: it's completely up to the Secondary



# Beer of the Month

By Steven Distelhorst (Secondary)

We are now in to April and the cold weather has (mostly) left and spring is beginning to arise and bring with her warmth and sun. As such now is a great time to begin moving away from the higher, heavier beers, such as barleywines and tripels, and onto other beers that have a vast array of flavor profiles but slightly less body and alcoholic girth. For this month we shall dabble our palates with the likes and flavors of brown, Scottish, and old ales! While these beers are often light in body with the exception of old ales, which can be similar to barleywines, they are still complex and full of flavor.

Each of these styles has a rich history and fun facts that we could easily focus on but to talk about each one separately would be a bit lengthy. In lieu of discussing the history and stylistic notes of each of these styles I want to focus on one particular unifying characteristic that each of these categories share. Care to guess what that characteristic is? I'll give you a hint it's one of the 4 major components of beer. The component is their malt profile. Now by saying that I in no way mean to imply that these styles all taste the same. In fact each of these styles have their own specific profiles that give them their defining characteristics (duh, that's why they were put in to styles!). However, like I talked about in last month's issue about Belgian beers allowing the yeast characteristics to shine, these beer styles all have a dominant malt presence.

To start lets briefly outline the malt flavor profiles of each style. Below I have taken a short excerpt from the BJCP guidelines regarding the malt flavor profiles for each of the styles of the 3 categories (note: these are not the full flavor profiles of each style as I have left out the description of flavors for hops, esters, and any other flavors).

Brown ales:

Brittish (13B):

"light to heavy caramel character....may also have a nutty, toasted, biscuity, toffee, or light chocolate character."

American (19C):

"malty-sweet or malty rich flavor with chocolate, caramel, nutty, and/or toasty malt complexity"

Scottish ales:

Scottish Light (14A), Scottish Heavy (14B), and Scottish export (14C):

"pale, bready malt with caramel overtones to rich-toasty malt with roasted accents (but never roasty)"

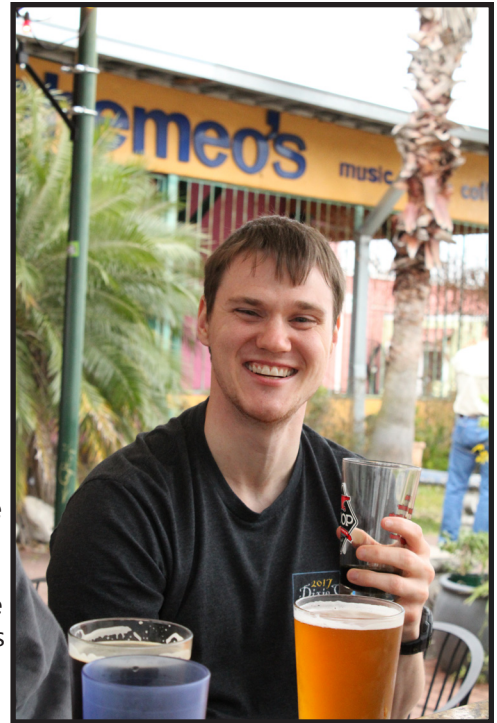
Wee Heavy (17C):

"Richly malty with significant caramel (particularly in stronger versions). Hints of roasted malt may be present (sometimes perceived as a faint smoke character), as may some nutty character"

Old Ales (17B):

"luscious malt complexity, often with nutty, caramelly and/or molasses-like flavors. Light chocolate or roasted malt flavors are optional, but should never be prominent."

Generally speaking, with the exception of Old ales, these styles have low to moderate hop and ester flavors. But hopefully what you noticed is that they all have a predominant malty profile, even old ales which can have higher levels of hops and esters should still have a dominant malt presence. Among this malty presence we see an array of different flavors, many which overlap, such as bready, caramel, nutty, toasted, biscuit, toffee, molasses, chocolate, and roasted flavors, among others. When you stop to think about the collection of flavors that malts can impart or even think of the large number of different malt types available at the brew shop it is easy to see how there can be multiple malt-forward beers that each have distinct styles. But beyond that, as any good brewer knows, malt plays a much greater role than simply adding flavor.



It has been said that malt is the soul of beer, and while as a microbiologist I love to give praise to the yeast in similar fashion that hop-heads hail their beloved hops, this adage is quite accurate. While hops give us loads of flavors and aromas and ensure that our beers aren't cloyingly sweet and yeast add even more flavors and layers of complexity along with the marginally important ingredient ethanol (aka the happy juice) the simple truth is that malts provide the true essence with which beer is fundamentally built upon. To put it in an analogy, if beer were a sailboat the malts would be the wind and the sails. There are other important parts to the boat such as the anchor or steering wheel, along with any number of accessories for aesthetics, but without wind and sails the boat will go nowhere. You might be wondering why I said that malts would be both the wind and the sails, why not just one or the other? Well, the answer to that is because malts serve as both the fuel and the mechanisms to use that fuel.

What exactly do I mean by that? To answer this question lets go back to where it all starts the cereal grains, most often of which is barley but wheat, oats, and rye are sometimes used as well. Locked up in the seeds of these little grains lies the fermentative fuel that will get us from grainy water to the suds that we so desire. But as are most things in life, its not that simple! Contained within those seeds are the sugars that we need to make the magic happen but, they can't be used in their raw form, which is starch. So, why is the starch there, what exactly is the starch, and how do we get it into a form that can actually be used for making beer!?! Ok, lets analyze this a bit and get sciencey.....don't worry, only a little bit of science.

It all begins with a kernel of barley (or sometimes wheat). Like any other seed this is the beginning stage of life for a plant. But in order for a plant, in this case barley, to begin growing it requires a few essentials. Not unlike humans, seeds require decent growth conditions, water, and a food source. Given the right environment such as soil in a relatively mild climate, or say a malt house, water and decent growth conditions are easily attainable. However, acquiring food is somewhat more difficult as plants use sunlight to make their own food via the leaves and other green parts that contain chlorophyll and other necessary components that are lacking in a seed. Luckily, the seed contains its own source of food that can be used to begin its germination process and start making the necessary leaves and other components required to convert sunlight into a food source. This is where the starch comes in to play. Simply put starch is just a long chain of sugar molecules. However, in order for these sugar molecules to be utilized as a food source by the seeds they must be converted from the long chain of sugar into single or double sugar molecules (mono or di-saccharides, respectively). You may be wondering why seeds use starch rather than just packing the simple sugars into the seeds so that they do not need any conversion. The simple answer to that question is that starch is much more stable than short chain, or single, sugars and since seeds may need to go a long time before they are able to germinate starch is the best method of storage.

Now that we have answered the questions what is starch and why is it there, lets move on to the most important part, which is how is it converted!?! The answer is that the seeds use their own set of enzymes to break down the starch. These enzymes (of which amylases are the most prominent) are the key components to converting the fuel source from the barley into fermentable sugars that can be used by the yeast. For these reasons hopefully you now understand why in my analogy I said malts serve as both the fuel and the mechanisms to use that fuel (wind and sails). Yeast cannot eat the starch and therefore it must be broken down into simple sugars. The mash is where this wonderful enzymatic conversion takes place, but in order for that to happen it is essential that those enzymes be functional. This is where the malting process becomes vital.

In a process that is almost as detailed and complex as brewing, maltsters take cereal grains and turn them into the malts that we use to make beer, and doing this takes a bit of finesse. But beyond just taking barley (or other grains) and converting them to a usable form (which is no simple task) maltsters also use kilns and roasters to further convert some of those grains into darker malts that have different flavor profiles that we look for in our beers from bready and toasty to caramel and toffee to chocolate and coffee and more. By varying the temperature, moisture content, and time the flavor profiles of different malts are created. Furthermore, beyond the sugars that are important for the yeast and the flavors they impart, malts also give us the colors that we look for in our varieties of beers as well as the components that are important for a good foamy beer head. Given these important functions and contributions of malts to the brewing process and the large number of different malt varieties it is no surprise that there are multiple beer styles that have malt-forward profiles, each with its own distinctive profile, with an endless number of different variations. So the next time you drink a beer, especially during this months meeting, think about, taste, and enjoy the malts and give them your respects because without them we would have no beer; and that is just a sad thought! Drink, taste, discover, and enjoy, cheers!

# Speaking of Beer...



Making the club proud!



Nerds! The lot of ya...and we love you for it!!!



Some usual suspects



Steven making the rounds



How do you learn more about brewing?  
Ask a Bird



Rocking that skirt and looking sexy as hell doing it!



Officers meeting @ Eureka Heights



Check out that fresh logo



Some silvery thingies



Beer & customers...important parts of the success formula for a brewery



Some guy whose probably never been here before...Hi Casey! ;-)



Great setup and always rockin a food truck. Get here!





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



**NAME(S)** \_\_\_\_\_

**ADDRESS** \_\_\_\_\_

**CITY/STATE/ZIP** \_\_\_\_\_

**MEMBER E-MAIL** \_\_\_\_\_

**2ND MEMBER E-MAIL** \_\_\_\_\_ **PHONE** \_\_\_\_\_

**AMOUNT PAID** \_\_\_\_\_  **NEW**  **RENEWAL**  **CHANGE OF ADDRESS**

**Membership Fee: \$40.00 Individual / \$60.00 Family (Member +1)**

Paid between October 31, 2017 and December 31, 2017: \$35.00 / \$55.00 (Pay early and save!)

All memberships include Dixie Cup admission!

**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:



## Welcome to the Foam Rangers! Now get connected!

**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 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:



**The Foam Rangers**

**foam-rangers-join@foamrangers.com**



To subscribe to the **Announce** 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.