



# THE FOAM RANGERS

## Brewsletter Urquell

May 2018 / Volume 38, Issue: 5

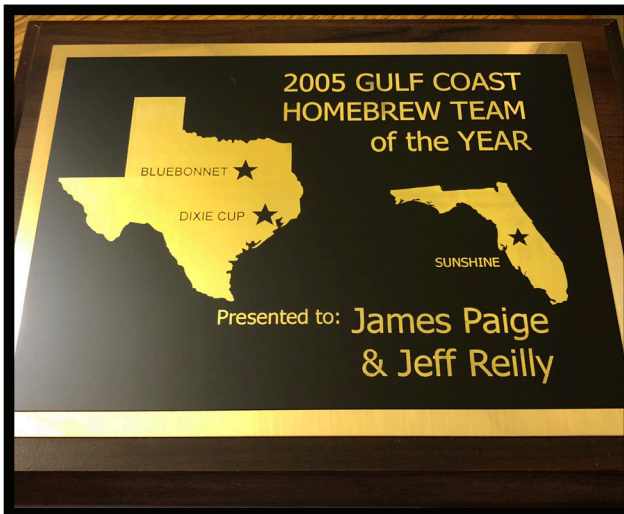


### Jeff Reilly (1961-2018)

It is with great sadness that we must announce the passing of one of the most successful brewers in the history of The Foam Rangers, Jeff Reilly. Among the local beer brewers, he was unsurpassed in both the quantity and quality of his beers and meads. His Lone Star Circuit awards are too numerous to mention, but it should be known that he (and Jimmy Paige) were the Homebrew Team in 2014 (Lone Star Circuit). Jeff took the Mike Templeton Award at Dixie Cup at least three times and was always in the running. He was also competitive on a national scale, winning several AHA National medals – gold, silver, and bronze.

His legacy should not be of the beers he made, but of the brewers he encouraged and friends he made. If you were a home brewer, you were Jeff's friend. Many of us were helped by Jeff through his tutelage and his mentorship. I will miss the tasting sessions at his home, the Rosehill Brewery, as many of you will. He is known throughout Texas as one of the best, most generous men around, and I feel confident calling him my mentor, neighbor, and friend.

-Hank Keller



We had the J&J Brew Crew team for many years, winning lots of medals and a few BOS trophies along the way. We also managed to win the old circuit, Gulf Coast Homebrew Circuit in 2004, then the Lone Star circuit in 2005 and 2012, the Bluebonnet Team trophy in 2012, as well as others. Jeff also spearheaded the homebrew offshoot club "THUGZ" (The Houston United Group of Zymurgists) for the AHA's several years ago.

-Jimmy Paige



Thank you Jimmy and Hank for contributing content to the brewsletter in memory of Mr. Reilly and his legacy as a Foam Ranger, award winning brewer, and, most importantly, a loving husband, father, and friend. Our deepest and most sincere thoughts are with Jeff's wife and their children during this difficult time.

Jeff loved to brew, and was dang good at it. One of the best. He would want everyone to keep doing what they love, so lets honor his amazing spirit and love for brewing by continuing to do just that. Join us at the meeting for a toast honoring Mr. Reilly, and also join us on the Inner-Loop Pub Crawl, if you're able, for some much needed club bonding. Speaking of which, here's a note from our good friend Andy Thomas:

Hey Foamies. Thanks for that unbridled show of support on the inner loop pub crawl. By wazoo decree, we are **solid out** and now announcing the pub crawl itinerary if anyone wants to ride along side or wants to meet us at a later stop. Drum roll please. Ok, cool. All pubs will have food trucks and I have asked stop 2 to have a double truck on so that we can get a proper lunch. If you are eating at any stop, order food before beer so that you aren't waiting on food when it's time to go. If your food isn't ready, we will probably take a bus vote on whether to wait. Your friends, you thought they were friends you know? Will they wait? No? Reality can be harsh when it slaps you like that.

Stop 0: Paid bus riders load up starts at DeFalco's at 1030 am. Bus rolls out at 11am, be on it if you bought a ticket. If you are late, that's pretty funny. We are gone. Meet us at a stop, we can't come back.

Stop 1: Smither Park, 11:15am-1145am. Google it. This is the park next to the Orange Show and is where we will judge the Pros vs Joes ESB. Throw down! This is a short stop with no facilities.

Stop 2: Sigma Brewing Co, noon -1245pm. Some of the best IPA's in town. Two food trucks were requested here. Order the food first.

Stop 3: Holler Brewing Co, 1pm-145pm. The pro will crow? Or maybe the beer will flow with talk of joe. I dunno. Better go, bro. Be in the know.

Stop 4: Great Heights Brewing Co, 2pm-245pm. One of Houston's newer brewpub venues, they are producing top shelf beers just that quick. They might show us the brewhouse if it is crowded in the front.

Stop 5: Eureka Heights Brewing Co, 3pm-430pm. So you are saying hey, Eureka's stop is longer. Yes, because all the tightly organized times prior are all some version of fiction. Once we lag, we cant make it up, so I expect to arrive here late or some version of late. Relax. Get a drink.

Stop 6: Defalco's at 5pm. That's it. There discuss if the party is over or not. Sometimes it ain't!

Time to suit up, it will be epic. Wear a funny hat. Projectile vomiting on the bus costs you \$200, while regular vomit costs \$220, but I negotiated a 10% discount for it. Be advised.

Special thanks to Chris Todd for the T - Shirt heavy lifting. If you see him, say thanks.

\*Note from the editor: Impressive rhyming skills on #3, Mr. Thomas. You just might have earned yourself a monthly feature page where you can show off more of those skills.

## Upcoming Events

- May 26 / Inner-Loop Pub Crawl
- June 3 / Officers Meeting @ TBD
- June 9 / Brew-In @ DeFalco's
- June 15 / Club Meeting @ DeFalco's (Wheat, Cider, Mead)

## Dad Joke of the Month

Why is it impossible to run through a campground?  
You can only ran, because it's always past tents.

-Thank you, Nick Handel!



## Mallard Reactions

Aware	 Bay Area Mashtroups 25th Anniversary	Lunar Rendezbrew 25	Awards Ceremony May 19th
Achtung!	 KGB	KGB Big Batch Brew Bash 23	Entry period closes 18-May Style 11C - ESB only Drop off at DeFalcos by <b>18-May</b>
Achtung!	 Alamo City Cerveza Fest	Alamo City Cerveza Fest 13	Entry period closes 20-May Drop off at DeFalcos by <b>18-May</b> <b>Entries handed off at Rendezbrew</b>
Atari!	 Operation Fermentation	Operation Fermentation 5	Entry period 21-May to 21-June Drop off at DeFalcos by <b>21-June</b>



## Out (of) The Wazoo

**Paul Smith, Grand Wazoo**

Hotter days are ahead. Time for a good refreshing 'session' beer, or two. Say an ESB. You may say, 'But Mr. Wazoo, where can I get two good ESB's in one sitting. We're in Houston, not London.' Well, that would be Smither Park, 2441 Munger Street in the East End on May 26. It's the April brew-in Pro's vs Joe's taste-off. You may say "How do I get there". Well, get on the bus. "What bus?" The 1st Annual Foam Rangers Revival Semi Periodic Pub Crawl or the Cure For What Ales You! "But how do I get a seat on the bus?" Offer someone that reserved one a lot of beer to give theirs up. It's SOLD OUT! But don't be depressed, look elsewhere in this Brewsletter for the full itinerary. Or, just swing by Defalco's after the tasting at Smither Park. Keep an eye out for a post from Paul Porter for the ETA of the kegs at Defalco's.

Voting polls will be open at both locations. Don't forget to thank Paul for schlepping kegs, Ric Heinz and Kyle Autry for brewing, Chris Todd for t-shirts, and Andy Thomas for coordinating with the bus company and all the breweries we'll visit.

A few things you should know about the pub crawl. Due to bus company policies, beer on the bus is prohibited. Also, the first stop is in a neighborhood. We will practically be in people's front yards. Behaving respectful of the nearby neighbors will assure we get back on the bus without attracting unwanted attention, from the Orange Show folks or the constables.

We had eight-to-ten kettles boiling for National Homebrew Day, and a number of folks dropped in for a beer. Thanks to Defalco's for hosting this event. The burgers, dogs, and cask ale made for a perfect brew day! BTW – we have tentative brewers for two of the summer brew-ins. All second Saturday's through August are available for vounteers.

The Wazoo and the Waz Wife will be in Texas Hill Country visiting our favorite brewery, and one or two new ones the weekend of the Homebrewers Swap Meet. Since this is being written before deadline, there is nothing to report on that one. Jon Jarvis can update us at the meeting, and maybe pass out some proceeds to some of you.

The officers have taken a deep dive into website redesign. It could be a while before they come up. We have received quite a few great ideas to date, but more are welcome. Please let an officer know if there are features or content you feel should be included. I make no guarantees your idea will be included, but do guarantee it will be discussed before rejection.

Dixie Cup planning is moving at its typical May pace. A Head Judge is still needed. Hank has booked Ron Ginsberg, the Brewmaster for Cascade Brewing in Portland, Oregon. This will be of particular interest for your Wazoo. Mrs. Wazoo and I have fond memories of having our beer socks knocked-off by their remarkable beers on a pilgrimage with a group of Foam Rangers several years ago. Ask her about Lucky Charms.



## Dixie Cup XXXV

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 Cassidy**

**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



# National Homebrew Day @ DeFalco's



Good bunch of brewers!!!



Our gracious host making the rounds



The excitement!



Dogs learning to brew is a thing



I see chips and dip...



No fez?! IMPEACH!!!



If my memory serves me right, I've met her before...



Young people



That's the stuff, Steven...



So much brewing and learning



BEER!!!



Nick really knows how to HANDLE his business...ayyyyyyy



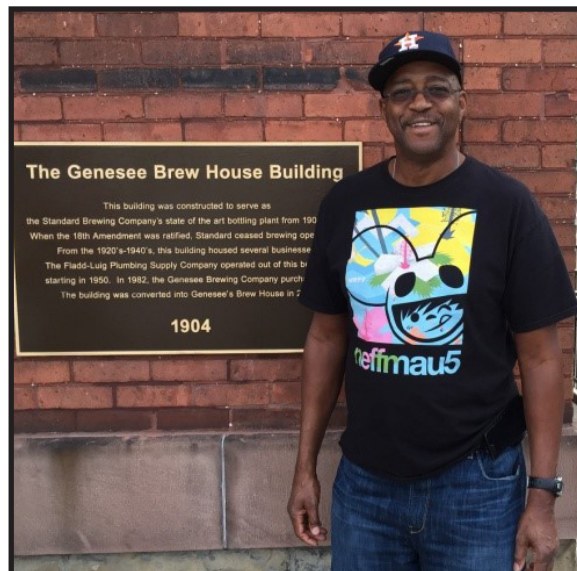
# Foam Rangers Officer Meeting

Minutes by Mike Reed, Scrivener  
May 6, 2018 @ Hops Meet Barley

In attendance: Paul Smith, Denise Whitney, Luke Whitney ,  
Steven Distelhorst, Ryann Brzoska, Mike Reed, Hank Keller,  
Doak Proctor

## Discussions:

- Next Meeting places
  - o June- Holler
  - o July- TBR
- Pub Crawl- Sold out (Great job)
  - o Getting and publishing itinerary, t-shirts etc.
- Dixie Cup
  - o Web page updated
  - o Discussion about speakers we have coming in and reaching out locally for additional or back up speakers.
  - o Hank stated we are officially registered with AHA
  - o Discussion around needing to still fill head judge position.
- July Club Meeting Pool Party- July 20th at Hanks. Needs to be published and announced at June club meeting
- IT – Web site and Foam Store
  - o Current web site age 24 years old and complex to update. General consensus from the officers is that we go forward on the web redesign
  - o Three decisions:
    - Does the club take this on at this time
    - Who actually does the coding or builds the site
    - What does the site look like
  - o Discussion around possible IT people internal and external building the site, cost and ways to pay for it. Can we do it in phases?
  - o Further investigations in to the options will occur over the next few weeks.
  - o Discussed some options with Phil Verdieck who was invited to come in toward the end of the meeting.

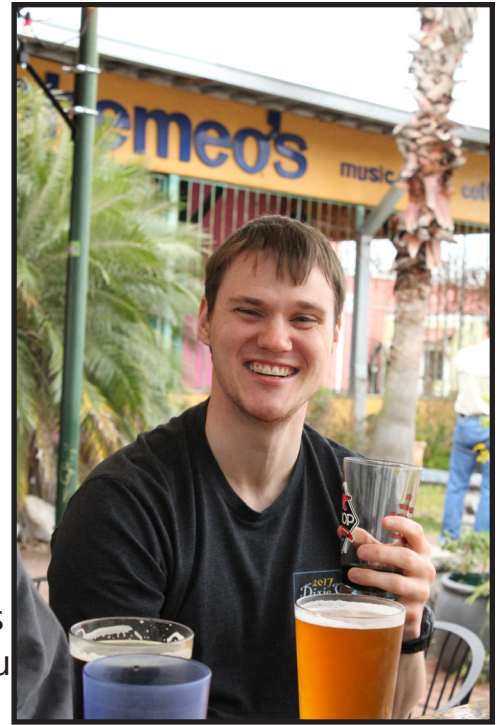


Meeting adjourned at 1:45 p.m.

# Beer of the Month

By Steven Distelhorst (Secondary)

For this month's beer train we take a ride to Germany on-board the Bock express! This style of beer is exciting because it not only takes us to Germany, a country with a rich Beer history, but also because it is the first lager beer of the year (to be served as the beer of the month). Lagers, unfortunately, have a bad reputation thanks in part to the well-known American lagers (I'm sure you can think of a few!) which are often known as having little flavor and being very light; in fact, before the craft beer surge American lagers were often the butt of beer jokes with many people saying that American beer is "like having sex in a canoe" (if you know the joke than you know how it goes, if you don't know the joke ask me at this month's meeting). But lagers, when made well, can be quite delicious and are not always light, as is the case for bocks.



Lagers, especially bocks, are a great transition beer from the winter season to the summer (which is almost upon us) and there is no better country to focus on for lagers than Germany! The major feature of a lager beer is that they are fermented cold. This cold fermentation process originated in Bavaria where it was developed out of necessity. While Bavaria (a state in southeastern Germany) typically has cold winters it is also subject to hot summers. During these hot summers back in the early 1500's it was hard to brew good beer due to infection and hot temperatures. As a means to avoid these problems and save their beer brewers in this region began storing their beers in the local caverns; which have an average year-round temperature of about 48° F (or 9° C if you prefer the metric system). During this long cold storage they found that the beers matured better and the yeast fell out of suspension; and thus the lager process and use (unknowingly) of bottom-fermenting yeast was born and perfected over many more years to come. And that is the incredibly brief history of the lagering process.

Bocks, especially doppelbocks, are one of my favorite lager style beers largely because of their malt-centric profiles. Interestingly, while bocks are known for their strong and rich malt profiles with little to no hop flavor its history actually centers around the use of hops. The origin of the bock actually dates back to around the 14th century in the town of Einbeck, Germany. Unlike most other brewers of the times, the brewers in Einbeck used lighter malts and wheat in their beer, which made them somewhat lighter and creamier than other beers. For those of you who may be wondering how a beer made in Germany used wheat let me just say that this was done before the introduction of the reinheitsgebot, or beer purity laws, which didn't get established until 1516. Aside from the use of lighter malts and wheat in the beers



from Einbeck the brewers there also used hops rather than gruit, a mixture of herbs, as the bittering agent. The use of hops, which has some preservative capacity, allowed these beers to have a much longer shelf life and less spoilage. The prolonged shelf life of Einbeck beers allowed them to be shipped off to other cities in Germany and across Europe and even into Russia. Over time these beers gained much popularity and were highly sought after which ultimately resulted in many people calling Einbeck the "city of beer." As more foreigners began enjoying the beers of Einbeck the city (in reference to the beer) was often mispronounced as Einbock and was ultimately shortened to just bock. Interestingly, the loose translation of the word bock in German is billy goat and as a result of this many German bocks actually put images or figures of billy goats on their beers (if you have ever bought a bottle of Ayinger Celebrator then you have most likely seen the white plastic billy goat they hang on the outside of each bottle).

Although there is much history of bocks and all of the different varieties like helles bock, dunkles bock, weizenbock, and eisbock there is too much to completely cover but I can't miss the opportunity to briefly mention the origins of doppelbocks. Why is the history of doppelbocks (or double bock) so intriguing you ask? Well, because it involves the brewing of this beer by catholic monks who would drink it for 46 days straight (excluding Sundays)! Now if that's not exciting or impressive, I don't know what is! Of course, there was an actual purpose for this and the monks weren't simply drinking their beers to get hammered; although I have to imagine that drinking for that many days straight might have led them to a slightly intoxicated state. In the early 1600s the monks from the order of Saint Francis of Paula, in Munich, were given papal dispensation to brew and drink their beer while fasting during Lent. As the bock was popular during this time this was the beer of choice to be brewed by the monks. However, since the beer was their only source of sustenance during fasting it needed to be hardy and so they doubled the recipe for a bock, generating a "double" bock, which in German translates to doppelbock. The monks named their beer "Holy Father Beer" but that name later was changed to Savior beer, or in German Salvatorbiere, which ultimately became known simply as Salvator.

So, that is a small tidbit of history about Bocks but what should we expect from the flavor profile when we sit down (or stand) to enjoy these delights!? Like I said previously, bocks have a strong, rich, and complex malt presence. If you are a hophead then you will be somewhat disappointed as these beers have very low hop presence, being there only to support the malt flavors and to provide enough bitterness to offset the sweetness from the malts. Expect some toasty notes, especially in the darker styles (dunkles, doppelbocks, weizenbocks, and eisenbocks) coming from the myriad of Maillard products present in these beers that come from the decoction mashing. Lastly, as you drink these darker rich lagers seek to enjoy the complexity of the malt profiles and the clean fermentation characteristics that come from the lagering process and appreciate and celebrate the rich history of these beers by having another! Cheers, or as they would say in Germany PROST!



# Speaking of Beer...



More excitement!!!



I like the other view of Steven much better...



PARTY!!!



Seriously, there was a lot of beer being brewed!



Nick, probably telling more great jokes for me to steal



Y'all really like to learn!



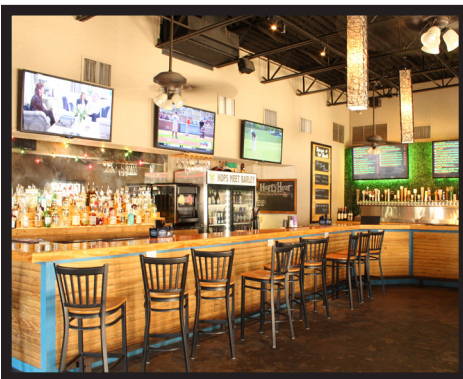
Bunch of people just here for the beer



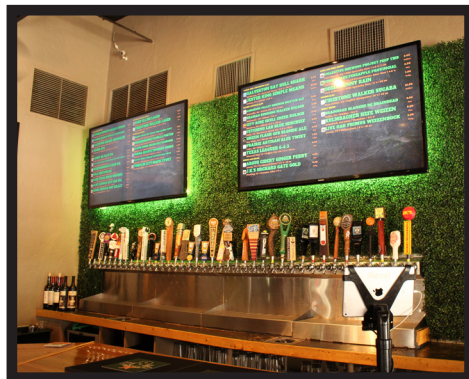
Everyone getting reprimanded



First Sunday officers meeting spot, Hops Meet Barley



Nice bar, more than one TV



Many good beers on tap



The crowd was meh





**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.