



The Foam Rangers

Brewsletter Urquell

June 2018 / Volume 38, Issue: 6

What a month! A pub crawl, a brew-in with TWO brews, and many gatherings in memory of Jeff Reilly. What a great club we have!

Dixie Cup head judge announced! ***SPOILER ALERT*** It's a human. Still more positions available! Yes, you are that lucky.

Yuge thanks to Andy Thomas for putting on a fantastic pub crawl! I did puke, but only on the inside. No fees!

Please read Paul's article closely for important information on a memorial fund to honor Jeff Reilly.

Mike Reed gives us the dirty scoop on the last officers meeting. Did they vote to impeach the Waz? Page 3 has your answer!

Wondering what the beer of the month is and the horrible truth behind its history? Too bad. When you look as good as Steven Distelhorst, you don't need facts!

They say it's almost officially summer. I've never trusted them, but either way it's hot as hell out there! So grab you some cold brews and find you some water to cool down in or to hang out by, because you're gonna need the practice. Why? July is POOL PARTY month!!! Thanks be to Hank Keller!

Upcoming Events

- July 1 / Officers Meeting @ TBD
- July 13 / Brew-In @ DeFalco's
- July 20 / Pool Party (Club Meeting) @ Hank's House

Dad Joke of the Month

Two antennas met on a roof, fell in love and got married. The ceremony wasn't much, but the reception was excellent!



Mallard Reactions

Aware		Alamo City Cerveza Fest 13	Awards Ceremony June 23rd
Achtung!		Operation Fermentation 5	Entry period closes 21-June Drop off at DeFalcos by 21-June Awards Ceremony August 4th
Aware		Homebrew Inquisition 15	Entry period opens 30-June Entry period closes 13-July
Aware		Limbo Challenge 13	Entry period opens 9-July Entry period closes 2-Aug Low Alcohol Beers Only



Out (of) The Wazoo

Paul Smith, Grand Wazoo

Well folks, you can all celebrate – the Wazoo will not be nagging you this month for a Dixie Cup Head Judge. Was Waz Janine Weber has stepped up once again. Thanks Janine. Another great Dixie Cup team is coming together. Hank is still looking for someone to handle entry data. This is a relatively low demand, but highly important roll. This is a good opportunity for someone wanting to pitch in without making a huge commitment. Get with Hank to learn more.

In other competition news - Congratulations to Joshua Cassidy for two consecutive 1st Time Entrant awards (3rd at Lunar Rendebrew and 1st at Big Batch Brew Bash).

The Inner-Loop Pub Crawl was a big success by all measures. It sold out (didn't lose money), left (exactly) on time, returned (exactly) on time, only went outside the Loop once, and everyone got the t-shirt they ordered. The bus didn't get trashed or puked, so there were no cleanup fees assessed. No one was arrested or asked to leave a pub. And every brewery was a hit, plus we had two fine homebrews at an old Dixie Cup locale – Smither Park (ok, next to an old Dixie Cup locale – Orange Show). Thanks again to Andy Thomas, Paul Porter, and Chris Todd for pitching in to make this a success story.

Anjou Keller has posted a GoFundMe page for the establishment of a memorial fund to honor Jeff Reilly's contribution to the Foam Rangers Homebrew Club, as well as to home-brewing and mead making. Club officers will be working with Sue Reilly, with the aid of Jimmy Paige and Hank Keller, to establish the parameters for this award. Membership input is welcome.

Work on updating the Foam Page to a WordPress platform should begin soon. In addition to updating the look, calendar, and information pages, inactive links will be removed. If there are features or content you would like to have considered, please let an officer know.

A note about the July club meeting - it will not be at Defalco's. The Keller's will be hosting the annual pool party again this year. Bring your bathing suit, a towel, and some beer. It's mostly a bottle share. Cans and metal growlers are preferred. We need to keep glass away from the pool.

Thanks to Was Waz Jimmy Paige for demonstrating the 'no sparge' technique at this month's brew-in. Two batches at one brew-in rocks. Thanks to Was Waz Rob Kolacny for setting up the charcoal grill. Burgers, sausage, boudin, and tamales – now that's an old school brew-in. At least five Was Waz's were in attendance and the toasting to Jeff Reilly continued until late in the day. Let's do that again in July. Who wants to brew?

Dixie Cup XXXV

Hank Keller, DC Coordinator

Here's the positions that need to be filled:

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 Judge: Janine Weber

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!

Foam Rangers Officer Meeting

Minutes by Mike Reed, Scrivener

June 3, 2018 @ Holler Brewing

In Attendance: Paul Smith, Steven Distelhorst, Ryann Brzoska, Mike Reed, Doak Proctor

- **Dixie Cup**
 - Have a head Judge (J9)
 - Discussion around raising registration fee
- **Jimmy Paige doing June Brew-in**
- **Discussion around doing Foam Ranger Was Waz belt buckle**
- **IT – Website and Foam Store**
 - With Hank on vacation (not much on Dixie Cup) most of the discussion was about the web site upgrade. After much discussion, voted to have Rich to upgrade web site and Phil to IT coordinator once rebuild is done
- **Discussion around the Jeff Riley award**
 - Suggested it be given out annually at Dixie Cup
 - Selection committee still to be determined
 - Logistics still being worked out



Meeting adjourned at 1:45 p.m

Inner-Loop Pub Crawl



Great place, great people, great beer.
Great start to the day.



Paul is definitely not telling Nick which way to vote...



Wouldn't be the Foam Rangers without foam, Janine



OMG, TOTES ADORBS



Friends swing together



Sigma's hot house



"Hello, is it me you're looking for?"



Birthday boy!



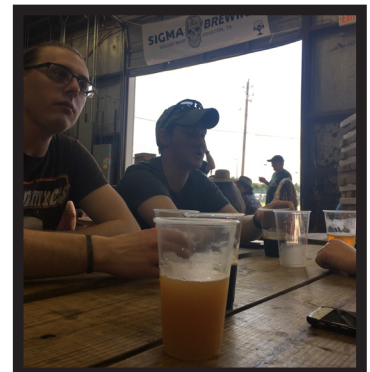
IMPEACH!!!



Indoors had A/C. Thank you, A/C.



TACOS!!!



My head is always in the clouds when I'm around Steven (that's a cloudy beer joke, but also it's just true)



Nobody puked on the bus! Great success!



The Waz hollers the winner of the pro vs joe brew-off



Holler!!! Well done, John!



Great Heights tour
(The name is a little misleading. Not very high in elevation in my opinion.)



Eureka!!!



Andy, thank you for a wonderful crawl!

June Brew-In @ DeFalco's



Set up in the sun and ready to go!



Jimmy Paige was the master of ceremonies on this fine day

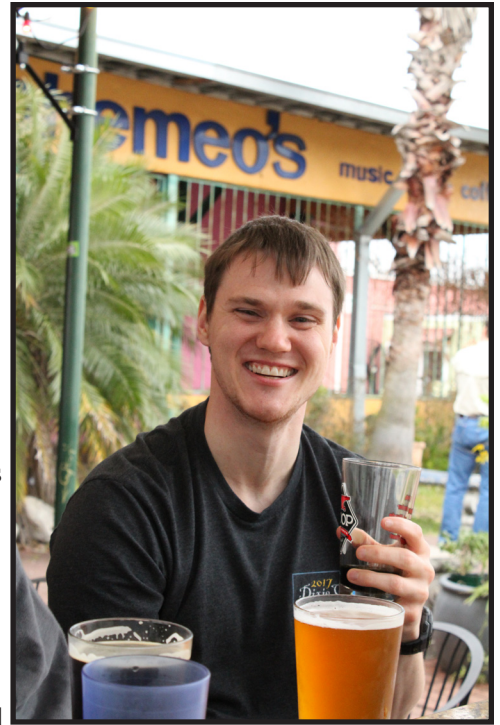


[insert sarcastic caption about old people looking young or something]

Beer of the Month

By Steven Distelhorst (Secondary)

Hello again fellow brewers and imbibers of fine craft beer! I hope you are all excited to meet again this month to beat the summer heat and enjoy some fine suds. As we try to stay cool and keep things on the lighter side this month we will focus on and drink wheat beers. At this point you are probably either excited to have some wheat beers or very disappointed, as this style seems to be quite polarized in that people either love wheat beers or hate them. If you are one who loves these types of beers than I expect your mouth is already watering in eager anticipation. If, however, you hate wheat beers don't be discouraged just yet. This can be a broader category than you might think and while there are some classical flavor profiles of wheat beers that people often associate with this style (usually being the reason for why they hate these types of beers) there are also other styles and profiles associated with wheat beers that may pleasantly surprise you. I, too, once despised the mere mention of a wheat beer but I have come to change my tune and have found there is an array of wheat beers that I quite enjoy, albeit there are still some that I have not completely warmed up to just yet. So, before you dismiss any idea or possibility of coming and enjoying wheat beers lets discuss a little background and flavor profiles of these beers and maybe (hopefully) you will be willing to give them a chance.



The history of wheat beers is somewhat patchy, mainly because the term “wheat beer” does not refer to any specific style of beer. Wheat, like malt, is just an ingredient that can be used to make certain types of beers and thus to try and follow the specific use and history of wheat in beers would be quite an arduous task. That being said, we can focus on specific regions and periods where wheat was a predominant component of the beer. When talking about the use of wheat as a major component in beer there are two countries that have the greatest history and array of styles. These countries are Germany and Belgium, no surprise given that these two nations have a wonderful and vast history of brewing. Germany in particular, is probably most well known for their wheat beer styles. The major ones include hefeweizen, dunkelweizen, and weizenbocks, along with some others.

One of the most fascinating (at least I think) and slightly ironic historical details surrounding German wheat beers is how they managed to survive in spite of the beer purity law or Reinheitsgebot that only permitted the use of water, hops, and barley (and technically yeast as well, although when the law was first incorporated they did not see yeast as being an ingredient). Although an entire essay or book could be (and I am pretty sure actually has been) written about the history surrounding this topic I will briefly summarize the “important” details; if for nothing else to show how money and beer can fuel governmental decisions.

So, lets set the time machine for the year 1516 and the location to the southeastern German state of Bavaria. Prior to this date wheat beers were common in Germany as they were in other countries across central Europe. However, on April 23rd of 1516 the Duke of Bavaria, William IV, instituted the Reinheitsgebot (for multiple reasons too lengthy to discuss here) thus changing many of the beers and brewing practices of the Bavarian brewers of the times. There was, however, an exception to this law, as there often are in legislative affairs. Some of the nobles and members of the royal family were fond of the weissbiers and did not want to have to give them up. For this, and probably a few other reasons as well, the noble Degenberger family was given exclusive rights to produce weissbier. This was quite a nice opportunity for the Degenberger family as they essentially had a monopoly on all beers containing wheat. Given this, they had no desire to give up their little monopoly, but, alas all good things most come to an end and in 1602 the last Duke of Degenberger died with no heir to inherit the family assets. As a result of this, all of their family assets, including the exclusive brewing rights, were obtained by Maximilian I who was the Duke of Bavaria at that time. Now, given that the beer purity law was still in place you might think that Maximilian I just let the weissbier fade into the distant sunset never to be drank again; but of course you know this is not the case! It turns out that Maximilian I was a smart ruler or at least a cunning business man and rather than let a beer style fade away or undo the Reinheitsgebot he found a way to profit from the production of these beers. Maximilian I had a brewery built in Munich (the capital of Bavaria) to specifically brew weissbiers,

which he required bar owners to purchase for sale at local pubs. Needless to say the royal bank and Duke Maximilian I made out quite well from this provision. Given its success, more weissbier breweries were opened up across Bavaria and were so successful that at one point sales of these beers were reported to make-up nearly one-third of the Bavarian annual revenues. Thus, these times are where the weissbier made its mark and continued style legacy. Over the course of German history other special allowances and dealings were made that have allowed wheat beers to remain and become a major part of German beer culture despite the presence of the beer purity law. Which just goes to show that good beers can withstand legislative onslaught and that people will always find a way to keep the drinks they love (just think about prohibition!).

Now that I have bored you with a snippet of history lets delve into the profiles and characteristics of wheat beers. The 3 most dominant German wheat beers, better known as weizenbiers, are weissbier, dunkelweiss, and weizenbock. The term weissbier is synonymous with weizenbier and is really a broad category that is the wheat equivalent of pale ale. I am not by any means saying that weissbiers and pale ales are similar in taste but rather that there is a large variety of beers that fall under the weissbier category as is similar to the many varieties of beers that are incorporated in the pale ale category. The most notable weissbier is the hefeweizen, which is really a substyle of weissbier. These three beer styles all share similar characteristics but tend to differ in color, toasty malt notes, and ABV. The grain bill for these styles usually contains at least 50% wheat with some up to 70%. Because wheat has much more protein than does barley these beers have thick and lasting heads and are quite hazy. Beyond their appearance these beers are really known for their distinctive flavors. Most notably being the banana and clove flavors and aromatics along with other notes such as bready or bubblegum flavors. These distinctive fruity esters and phenolics that impart these specific flavors come from the use of a specific yeast strain (*Torulaspora delbrueckii*) used for brewing these styles. Thus, the flavor profiles of these styles really centers around the yeast, which is probably why the word hefeweizen translates to yeast wheat.

Hefeweizens and other types of weissbiers use lighter malted barley to make up the remainder of their grain bills and as a result the banana and clove flavors often tend to be strong in these beers, especially since there is little if any hop presence, which is typical for all three of these styles. Dunkelweisses on the other hand use darker roast malts, which impart a darker color, toastiness, and caramel sweetness along with the banana and clove flavors that yield a richer and more complex flavor profile compared to Hefeweizens. If you then take a Dunkelweiss and “beef-it-up” to make it a stronger (higher ABV) beer you find yourself with a weizenbock.

At this point, you might be thinking to yourself (if you have actually read this far) those flavors do not sound appealing to me or possibly even thinking “yep those are the reasons why I don’t like wheat beers”; perhaps you don’t like bananas or cloves or even the combination of the two, and that is ok. But wait, all is not lost! There are other wheat beers out there that have much different profiles and might make your tongue dance around your mouth like a band of gypsies at a wedding. Don’t forget about witbiers, which also fall under the wheat beer category. If you like zesty citrus fruitiness balanced out with some herbal spice flavors, such as, coriander you’re sure to love this style of wheat beers. Or perhaps you really don’t want to have much of any spice flavor and instead would prefer something more sour and/or salty!? Well it turns out that there is also a wheat beer for that too (go figure!)!! Enter Berliner weisses and goeses. These delectable mouth-puckering beers (also from Germany) are sure to please anyone who is a fan of sour beers, and did I mention that they too also fall in to the category of wheat beers!? So, if you are already a fan of wheat beers like hefeweizens or dunkelweisses may you continue to soak up more of those delicious bready banana-y clove-y goodness and if those beers are not for you try some other wheat beers like wits or goeses or some that I haven’t even mentioned! There is bound to be a wheat beer somewhere out there that you will like so I say GO FIND IT!.....possibly at this months meeting. See you there! ☺ Oh, and as always, CHEERS!

May Club Meeting @ DeFalco's



Good turnout of old and new members to honor our dear friend Jeff Reilly



Getting ready to pay respects



We heard a lot of wonderful stories about Jeff and his impact on people's lives. Thank you everyone who shared.



Rosehill Brewery / Jeff Reilly



Last year's Dixie Cup beer, brewed by Jeff. It's still drinking wonderfully.



The stories continued, and all were beautiful



Wonderful memories



Hanging out back



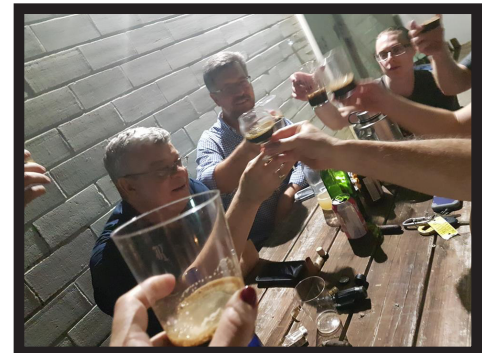
Yes, Doak, that's exactly how that works



Steven is coughing heavily, I think. What were y'all passing around back there?



Beautiful stories continued throughout the night, and will continue.



To Jeff!



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:

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.



The Foam Rangers



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