



THE FOAM RANGERS

Brewsletter Urquell

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If you're like me, you're probably already missing that amazing feeling that comes along with a good 'ol political race at election time. You know the feelings I'm talking about. Love, anger, frustration, sadness, confusion, motion sickness, and many others one might also experience on a cruz...I mean cruise. Well, you don't have to miss those feelings anymore, because it's time for

OFFICER ELECTIONS!!!

No matter whether you lean to the left or the right (if you're not leaning, drink more beer), all are welcome at this party. Better yet, now is finally your chance to **IMPEACH THE WAZ!** *he still has to stick around for another month

Huge **CONGRATULATIONS** to all the Foamies who won at Dixie Cup! You've made us all very proud! The following is a list of our winners:

Eric Heinz & Kyle Autry

- 2nd - American Light Lager (Tex-Mex Lager)
- 3rd - Czech Dark Lager (The Dark Side of Brewing)
- 3rd - Helles Bock (My Bock)
- 3rd - Dark Mild (Willy's Mild)
- 2nd - Sweet Stout (Shop Vac Stout)
- 2nd - American IPA (The Orange Fog)

Hank Keller

- 3rd - International Pale Lager (Das Bier)
- 3rd - Doppelbock (Doppel-Good)
- 3rd - Imperial Stout (Fat Russians)

Janine Weber & Philip Verdieck

- 1st - Czech Dark Lager (Midnight In Prague)
- HM - Altbier (Alt And Be Recognized)
- 2nd - Australian Sparkling Ale (Sparkle, Twinkle, Thwack!)
- 2nd - Saison (Fairy & Flower - Elderflower Saison)
- 3rd - Cyser (Hummingbird Cyser)

Janine Weber

- 2nd - Mixed Fermentation Sour (Strange Aura - Pale Solera 2018)
- 1st - Pomegranate Mead (Melomel Pink PomPom)
- 1st - Spice, Herb, or Vegetable Mead (Afternoon Delight)

Philip Verdieck

- 2nd - Specialty Smoked Beer (Zeds Dead Rye Ale)

Nick Handel & David Horn

- 1st - Strong Bitter (Ooga Chokka Ooga Chokka Ooga Ooga Ooga Chokka)
- 3rd - Belgian Dubbel (Flanders Pigeon Murderer)

Joshua Cassidy

- 3rd - Strong Bitter (Fuller House)

James Paige & Will Holobowicz

- 3rd - Australian Sparkling Ale (Jawz Aussie)

James Paige & Rob Kolacny

- 2nd - Specialty IPA (Two Was Waz Belgian IPA)

James Paige & Karel Chaloupka

- 2nd - American Barleywine (Two Clowns Barleywine)

Mike Humphries

- 3rd - Irish Stout (Kick Me, I'm Irish)

Tyson Schindler

- 1st - Fruit Lambic (Triple Berry Lambic)
- 2nd - Lambic (Lambic Lambic)
- 2nd - Biere de Garde (Biere de Garde of Earthly Delights)
- 3rd - Historical Beer (Gratzer Is Great, Sir!)

Michael Reed

- 1st - Wild Specialty Beer (Sour Porter)

Jeff Reilly

- 3rd - Fruit Beer (Say Mango)

Matthew Stephens

- 2nd - Spice, Herb, or Vegetable (Chocolate Wasted 2018 (Coffee Wasted))
- 2nd - First Time Entrant - Wood Aged Beer (Englishman's Wood)

Howard Rushing

- 3rd - Dry Mead (Sharpstown Shootstown Mead)

Jon Jarvis & Leah Carver

- 2nd - New World Cider (Cider-Man)

Upcoming Events

- December 8 / Brew-In @ DeFalco's
- December 9 / Homebrewers' Holiday Party @ Eureka Heights Brewery

Dad Joke of the Month

What's Iron Man without the suit?

Stark naked



Out (of) The Wazoo

Paul Smith, Grand Wazoo

Hello Rangers,

Wow, what a Dixie Cup! It was so epic the Foam Rangers were evicted from the hotel a week and a half before Welcome Night. Over 800 entries judged, another awesome Fred Tasting, and two pub crawls. This competition really got out of hand. I hear the Grand Wazoo waltzed across the Magnolia Ballroom with a bearded lady. **Fake News!** Worse, the Cane Island Alers waltzed out of the Magnolia Ballroom with the Dixie Cup. **Sad!**

BTW – if you won a 1st place medal at Dixie Cup, you qualify to enter the Master Championship of Amateur Brewing (MCAB). See that competition’s website for details.

A lot of thanks are owed to a lot of people. First, this event doesn’t get done without the effort of all the wonderful beer, mead, and cider judges that come in from all of the area clubs. See the Dixie Cup program (October Brewsletter) for a list of thank you’s to organizers and key helpers, but Hank Keller deserves recognition for pulling it all together. Also, thanks to Margaux Mann for another spectacular theme cake. It’s really a treat when she brings us treats. Finally, congratulations to Janine Weber for being unanimously selected for the inaugural Jeff Reilly Homebrewer’s Award. She clearly earned it. Thank you, Janine.

Planning for Dixie Cup XXXVI has already begun. A new hotel site is expected to be locked down before the end of the year. There remains a new challenge for organizers. Where will cold storage and judging take place? That’s right- not only did we get evicted from the Dixie Cup hotel, but our favorite brewery no longer has room for us. At least we have eleven months(not days) to sort this one out. Some feelers have already been put out, and while any solution may not be as optimal for us as prior years, this is very doable.

In the last bit of news, there is a caravan of officer nominees coming to take your club away. They have breached the great wall of beer that is Dixie Cup and are headed our way. Some of these characters look like they could chug a pony keg faster than Brett Kavanaugh at a freshman dorm party. There is a slate of officers the current Board of Directors has nominated, however, nominations from the floor at the November meeting will be recognized. Besides the standard slate of officers there are many other roles to fill – such as Food God(ess), Competition Coordinator, Brewsletter Editor, and all of the Dixie Cup roles. See the sidebar column describing the roles and responsibilities elsewhere in this rag. Election of officers will take place at the November meeting, and then join us at the Homebrewer’s Holiday Party for a much anticipated Fezectomy.

The following is the list of club positions that you'll likely be nominated for (you're welcome), some of which will be voted on during the club meeting this Friday, November 16th, at DeFalco's:

The Grand Wazoo is the club president and is the head wrangler of all the various, important sub-functions that happen, but mainly the Wazoo posts club information, heads the meetings and rounds up volunteers to do stuff like brew-ins and special events. It can be an easy job if you get lots of active minions/helpers/volunteers to help out. The Wazoo attends all club meetings, Occifer meetings, and external functions (unless impossible). Writes an article for the brewsletter each month.

The Secondary Fermenter (Vice President) is responsible for buying beers for the meeting and serving. He/she is reimbursed for beer purchases. Also for having enough cups, drinking water, and serving stuff for the meeting. Secondary provides a box of beers with ice for brew-ins. Secondary attends all meetings and the Occifer meetings (First Sunday meetings), but can delegate serving duties to someone else if unavailable for a meeting. Secondary writes a short or long article for the newsletter about the beer(s) of the month.

The Purser (Treasurer) is responsible for tracking the club income and expenses and making sure folks get reimbursed in a timely fashion. The Purser also is involved in longer-term planning for special events like Dixie Cup and pub crawls. The Purser makes sure we can pay our fucking bills (insurance, internet, etc.) - but that can only happen if y'all pay yer fucking dues on time (by the way). Writes a short article for the brewsletter every month.

The Scrivener (Secretary) documents what happens at the Occifer meetings (First Sunday meetings) and at the regular meetings. Writes a short article for the brewsletter.

The Brewsletter Urquell Editor compiles all the articles from the other officers, adds pictures and other rude things to make the ever-amusing Brewsletter Urquell. Brewsletter Editor submits the monthly newsletter to the IT Guru for posting to the website.

Director-At-Large (or Large Director) has an advisory role to guide the new Wazoo and other officers and to provide some institutional memory/knowledge. Attends most meetings and Occifer meetings. Can be a Was Waz.

Food God / Food Goddess oversees the preparation and serving of healthy and unhealthy snacks and light food to be served at the monthly meetings. Food God/Goddess can assign serving duties to others or get assistance. (you don't have to do it all every single month, this can be a shared job).

Dixie Cup Coordinator is in charge of the Dixie Cup Homebrew Competition as "Competition Organizer". Is responsible for rounding up and organizing the vital volunteers that make Dixie Cup possible (Head Judge, Venue-Finder, Head Steward, finding Speakers, Scrounger). The Coordinator gets to select the theme of the event.

Competition Coordinator keeps track of the usual competitions (Lone Star Circuit events) and other interesting events and provides reminders via email and in the brewsletter. Organizes pick-up and drop-off of entries to the major competitions. Sometimes will do a pack-and-ship for a special event.

IT Guru will redesign the webpage, the membership database and the online store so that we are up to modern standards and have easier access by the officers to update and edit the information.

Bozo Head of Special Events is always Scott Birdwell because we occupy his shop....and we like him and he puts up with us.

Dixie Cup Memories...I Think



I'm a lumberjack (cake) and I'm ok...and damn tasty



Delicious potluck! Thanks to all who contributed



Some of the usual suspects



Pub crawl stop #2, St. Arnold



A romantic moment between Waz and DC Coordinator



Did the bus already leave?



The hospitality room...why is everyone so tall?



Probz just some rando's who snuck in to the awards ceremony



And so begins another quest for the holy grail...

Beer of the Month

By Steven Distelhorst (Secondary)

Well here we are in November with Thanksgiving right around the corner. So while enjoying the delights of the nation's most popular poultry during this time why not also wash it down with the nation's most popular beer style. Yes of course I am talking about the IPA. For the hopheads out there who have been waiting in eager anticipation for this style the time has finally come and for this meeting we shall be enjoying IPAs and amber ales.

The history of IPAs is not terribly exciting and I am sure many of you already know the story. In fact the truth about how the IPA actually developed is somewhat murky. While a very common story is that a brewer by the name of George Hogeson from Bow brewing company is credited with developing the "first" IPA by adding a larger amount of hops to his pale ale that was to be sent to India this account is inaccurate (although it makes for a good story). There is no one person credited with creating the IPA. Furthermore, the first accounts of beers being referred to as India Pale Ales bear little resemblance of what we think of as being an IPA these days. So the very short history of IPAs is simply that it is a style of beer that was slowly developed over the course of decades, or some would even argue centuries. While there is obviously more to the history of IPAs than just that (and if you really want to know more I strongly urge you to read the books and posts by the beer historian Martyn Cornell) I am more intrigued by the question, why hops?



As any brewer or beer drinker knows hops is a key and many would say essential ingredient for beer and certainly an absolute must for an IPA. But why did hops get chosen to be a main ingredient in beer? It is at this point that I have probably either outraged you for even bringing up this (dumb) question or simply made you roll your eyes while either thinking or saying the answer..... as a flavor and bittering agent! Now, before you decide that I am clearly not worthy of being secondary and seek to remove me immediately or even come after me with pitchforks let me first say, I know this. Yes the simple answer is that hops were chosen to be used as a way to reduce the sweetness from the malt extract. But if you think about this further you might come to realize that surely there are other ingredients that could be used for this purpose; so this still begs the question of why hops? So, let's delve a little deeper and try to bring some sort of understanding as to why hops became the bittering (and flavor/aroma) component for beer.

As anyone who likes beer can tell you there are four main components of beer: water, malt, yeast, and hops. Yet only 3 of these components are actually necessary to make beer. Although if you live in Germany and/or abide by the reinheitsgebot then you will argue that you must have hops in order to call it beer. Perhaps rather than saying you only need these three components to make beer I should say that these are the only ingredients necessary to make ale. While by today's standards ale and beer have become synonymous this was not the case in the 18th century. Back then the word ale specifically referred to a brew made from malt (and of course water and yeast) without any hops whereas, a beer was a brew from malt that also contained hops. Setting that specific distinction aside what that shows is that previously beer was made without the addition of hops. This has already been well established as humans have been making "beer" using barley, water, and yeast (although unknown to them at the time) for thousands of years but the addition and use of hops was only first documented in 822 AD. The consistent production of hopped beer most likely began in the area that is now Germany and the surrounding areas but did not become a wholly wide-spread practice (at least throughout Europe) until the 17th century. Prior to the use of hops for beer mixtures of spices and herbs, called gruit, were used as bittering and flavoring agents. This gruit was often composed of spices such as rosemary, yarrow, wormwood, and many other different herbs. Nowadays the thought of not having hops in a beer or even thinking about the idea of some other spice or herb being used as the flavor and bittering agent sounds crazy but back then the use of hops was a foreign idea.....until it started to become commonplace. But this still doesn't answer the question of why or even how hops became chosen as the flavoring/bittering agent for beer. The truth is that there is no one specific time, event, or reason that is notable for when hops became recognized as a prime ingredient for beer. However, there are a few key characteristics of hops in beer that may have helped give it an edge over other ingredients and become the winning component for our palates.

Prior to being used in beer hops were harvested and used as medicinal compound or even eaten as a bitter vegetable as done by some ancient Romans. At some point people discovered that consuming hops could help with relaxation. Hops contain the compound dimethylvinyl carbinol which can act as a mild sedative and as such hops were occasionally used to treat anxiety or often used as a remedy for insomnia. In fact, people would often fill their pillows with hops as a means to help them sleep and there are even stories of hop field workers tiring out more quickly than other farmers. There are even accounts of Native American tribes using hops to treat inflammation and for sedation as well. Hops were also sometimes used to make dyes for certain materials. Because of

these uses hops would have likely been considered a commodity and something that a “regular” person would have likely been able to acquire with relative ease. That is to say that hops were likely to have been easier to obtain (at least in larger quantities) than say wormwood or yarrow. Thus, the medicinal value and relative availability were likely factors that helped push hops into being a key ingredient in beer. There is even a fun anecdote that states that a dye maker once told a brewer of the strong bittering water that is leftover when using hops and that this inspired the brewer to try using hops as the bittering agent in his (or her) beer; although there is no historical evidence of this at all it is still funny to think about. This anecdote does, however, bring us to the next property of hops (which is a, if not the, major one) that likely helped in their ascension, which is flavor and bittering.

As mentioned earlier gruit was commonly used to provide flavor and bittering to ales. There were many different variations of gruit used that differed by regions and brewers. When hops came on to the scene there was some resistance and many drinkers preferred ales. This is likely why a distinction between ale and beer was made some time in the 15 or 16th century. Throughout this time ales (which used gruit) and beers (which used hops) coexisted until around the 18th century when hops began to slowly dominate as the main bittering and flavoring component. As an interesting aside, the gruit market was actually dominated by the Catholic Church in England prior to the 19th century, which further increased the resistance to the use of hops in beer. Germany and the surrounding areas were the first to really embrace the use of hops in beers and of course the establishment of the *reinheitsgebot* in 1516 solidified that, however, it would much longer before hops took hold throughout the British empire. While there is no one defining act or date upon which hops trumped gruit there was a law passed in England in 1710 that banned the use of bittering agents other than hops. The main reason for this law was because the parliament had previously put a tax on hops and this law would thus prevent people from evading this tax by using some other bittering agent. With the placement of the beer purity law in Germany and this ban on other bittering agents in England, two countries that were beer powerhouses at the time, one can begin to see why hops began to dominate as the sole bittering component in beer. It is also worth noting that hops require an hour or more of boil time to release the bittering compounds, as all brewers know, which could also have contributed to the slower acceptance for the use of hops over gruit. To maintain a consistent steady boil for an hour requires a large amount of fuel which back then was not as easy to come by as today and would have been costly; so if a brewer could use a different ingredient for bittering that required less time that might have been favored over hops.

The final characteristic of hops that I would say likely contributed to its accepted use and major ingredient for beer is its preservative properties. While the presence of alcohol in beer is a good deterrent for bacteria it does not always prevent their growth, especially if they are introduced before fermentation has finished. Given the less sanitary conditions back then any component that could aid in further reducing contamination would be of value. So when word of the antimicrobial properties of hops came out their use in beer was further strengthened.

So there you have it, 4 different reasons (medicinal, availability, bittering, and preservative) that helped favor the use of hops, over other ingredients, in beer. I would argue that it was this combination of reasons, among others, that helped push hops to become the sole ingredient used for flavor, bittering, and aroma (not counting yeast, malts, or any additional ingredients. But as humans do, once we make a discovery, like finding that adding hops to beer is good, we continue to push the bounds and see how far we can go and what we can do with it, which is exactly what we have done. We have developed hundreds of new varieties of hops to vastly increase the different flavors and aromas they impart and to further increase the diversity of beers we can make. We have gone from a time where hops were simply used as a bittering agent to a point where hops are now the focal point of many beer styles. Just look at the varieties of IPAs there are now and even the amount of hops that is often used in many other styles.). Although the use of hops in beer is relatively new given the amount of time that beer has been made and consumed (8,000 years or more) it is hard (and almost cringe-worthy) to imagine a beer without hops. Like many other foods and beverages beer has evolved (and continues to evolve) from a place where hops were once not used, to a time when they were optional, and now into a time when hops are a necessity and often the defining component in beer.

So now the question is where do we go from here? Surely there are still more beer styles to be developed and enjoyed where hops play a central role as we have seen very recently with the “take-over” of New England IPAs. In a final twist I will leave you with this. Recently (as in this year), a scientist and home brewer in California developed a genetically modified yeast strain capable of producing chemical compounds very similar to the oils found in hops. They then used this yeast to brew a batch of beer that lacked any hops and compared it to other hopped beers in a blind taste test. The results showed that the hop level of the unhopped beer was rated equally or higher to that of the other hopped beers (which were dry-hopped). But given that by today’s standards hops are a necessity in beer is this non-hopped fermented beverage still considered a beer and is it possible that beers could further evolve back to a place where hops are replaced by modified yeast? Just something for you to think over while you are enjoying your IPA.

CHEERS!

Foam Rangers Officer Meeting

Minutes by Mike Reed, Scrivener

Place: Mongoose vs Cobra

Time: 2:30 PM

In attendance: Paul Smith, Steven Distelhorst, Mike Reed, Denise Whitney, Hank Keller, Doak Proctor, Scott Birdwell

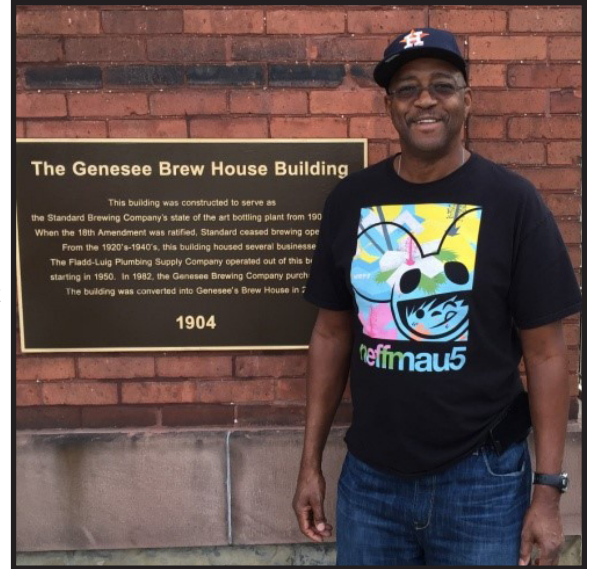
- Next Year's Officers
 1. Have nominations for all positions and will present them at the November Club Meeting, and the floor will be opened for any other nominations
 2. Soliciting other nominations and voting
 3. Have someone interested in being Dixie Cup Coordinator, Fred Tasting Coordinator, and Competition Coordinator, but still need food god

- Club T-shirt
 1. Approval given for Denise to order shirts
 2. Discussion around shirt quality

- Holiday Party
 1. December 9th at Eureka Heights

- IT
 1. Discussed password protected "how to" guides for Wazoo and Dixie Cup Coordinator
 2. Discussed the need for competition software upgrade

- Dixie Cup Recap
 1. Discussed new location
 2. Discussed recognitions, Hank already sent out letters thanking sponsors, will add shirts
 3. Denise gave a preliminary report on how we did financially, made suggestions for going forward financially for the coming year
 4. Discussion around what went well and what might be done better
 5. Discussion around the amount of participation



Meeting adjourned at 3:30



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, 2018 and December 31, 2018: \$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 or drop it off at DeFalco's



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



The Foam Rangers



@FoamRangers

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.