



THE FOAM RANGERS

Brewsletter Urquell

April 2019 / Volume 39, Issue: 4

Sneak Previews of This Month's Articles

Out (of) The Wazoo

Hank Keller Grand Wazoo

We're in 4th place! We're in 4th place!!

Said Ricky Bobby, never.

Beer of the Month: Brown, Old and Scotch Ales

Dave Frank, Secondary

Brown ale. While porters and stouts replaced brown beer in London in the 1700s, the style did re-emerge in the early 1900s with Thomas Thorpe's "Mann's Brown Ale".

MANn's Brown Ale? Was someone's ego feeling threatened?

Foam Rangers Officer Meeting Minutes

Jon Jarvis, Scrivener

Time again for another note taking extravaganza at this month's Foam Rangers Occifers Meeting.

So many notes, so many zzz's.

Drunk History Month:

A Scrivener's Quest to Remember the Past

What is the story with the Foam Rangers brew-ins and when did they start?

Once upon a time in a garage far, far away...

Upcoming Events

- April 19 / Club Meeting @DeFalco's (Brown, Old & Scotch Ale)
- May 4 / Club Brew-In (National Homebrew Day) @DeFalco's
- May 5 / Officer Meeting @Drink Of Ages
- May 17 / Club Meeting @DeFalco's (Bock)

Competitions Reminder

- April 27 / Lunar Rendezbrew
- May 10 / KGB BBBB Entry Deadline (Rye IPA)
- May 19 / KGB Big Batch Brew Bash (Rye IPA) @ 2000 Lyons Ave
- July 7 / Limbo Challenge Entry Period Open
- July 15 / Alamo City Cerbezafest Entry Period Open
- August 1 / Limbo Challenge Entry Period Closes
- August 11 / Alamo City Cervezafest Entry Period Closes
- August 24 / Limbo Challenge
- September 21 / Alamo City Cervezafest
- October 17-19 / Dixie Cup

Yes, Trump Said That

"I'll probably will do that, maybe definitely."

Out (of) The Wazoo

Hank Keller, Grand Wazoo



We're in 4th place! We're in 4th place!! That's right folks, in the Lone Star Circuit, we are in 4th place, but only 1 point out of 3rd place and only 3 points out of 2nd place! I really encourage all the newer members and brewers to consider entering your beers in competitions. Not only do you have a chance to get a cool medal or 2, but you get feedback from BJCP judges (usually) who can give constructive feedback and corrective measures. We have lots of Certified / Recognized Judges in the club, so PLEASE feel free to bring your beer to the monthly meeting (or brew-in or Occifer's Meeting) and we will evaluate it and give feedback.

A big event is happening in a couple weeks.... National Homebrew Day!!! This is the day where we celebrate, well...ourselves! This year it will be held on Saturday, May 4 (yes, Star Wars day) behind Defalcos. It's usually a lot of fun, as Scott will have sales on ingredients & equipment; there'll be burgers and dogs grillin', beer being consumed, and beer being made!! So bring your brewing set-up and plan to brew!!

Dixie Cup XXXVI is starting to sneak up on us, so we're going to really need some volunteers to step up and help out! Some positions are right in the action; while others involve making a few phone calls... we just need you to help! This is a great way to meet some of the other members, and get a good "behind the scenes" viewpoint of a competition! Find Paul Porter and tell him how much or how little you can help. All help in needed and appreciated! Remember, this is a CLUB RUN COMPETITION, so we need you!

With the weather outside being beautiful (sorry about the rainy brew-in Josh), I challenge you to brew beer! Cold, bubbly, delicious beer!! Brew now for the hot summer months coming. Brew your big beers for the cold (or cool) winter months ahead. But keep brewing and don't be afraid to share at the meeting!

Finally, the point of this club is to learn to brew beer, brew better beer, and to improve our knowledge of styles & techniques. We have "experts" in different styles (sours, German, laagering, etc.) and different techniques (caramelizing wort, decoction mash, etc.), so we are here to help you out. If you are interested in a subject you want taught or to teach, want to do a little brewing experiment, or just want to help out... come find me, the guy with the Fez, and we'll see if we can make it happen.

Beer of the Month: Brown, Old and Scotch Ales

Dave Frank, Secondary

Brown ale. While porters and stouts replaced brown beer in London in the 1700s, the style did re-emerge in the early 1900s with Thomas Thorpe's "Mann's Brown Ale". During World War I, the British government tried limiting beer strengths in order to limit soldier intoxication. However, the lower strength beers (generally dark milds) did not taste all that great, and were often mixed with brown ale to improve flavor. In Britain today, the style is malty, sweet, and nutty. This is exemplified by beers such as Samuel Smith's Nut Brown ale. In the United States, the style has toned down sweetness and increased hop bitterness. Often adjuncts are added, such as Mississippi's Lazy Magnolia, which adds whole-roasted pecans to its Southern Pecan Nut Brown.

Old Ale. This style is probably best included in the Barleywine category. In fact, in 1800s Britain if you ordered a Barleywine at a pub they wouldn't know what you were talking about, as this style would go by the name strong ale, winter warmer, stock ale, or old ale. The BJCP differentiation between Barleywine and Old Ale is as such, "The distinction between an Old Ale and a Barleywine is somewhat arbitrary, as they are both above 7% ABV, and generally means having a more significant aged quality (particularly from wood). Barleywines tend to develop more of a 'mature' quality, while Old Ales can show more of the barrel qualities (lactic, Brett, vinous, etc.)". A great example of the style is Theakston Old Peculier.

Scotch ale (A.K.A. Weeeeeeeee! Heavy). This style is known for its assertive alcohol content (6-10%) and incredibly malty profile, with caramel, dark fruit, and occasional butterscotch notes. The style dates back to the 1800s when brewers in Edinburgh were competing with England's dark, sweet-ish, Burton ales. Scotch ales were generally brewed with pale malt and a small amount of bittering hops. Historically, these beers were not smoky (it is still a flaw in BJCP competitions), but Americans are stupid and confused the ale with the spirit, with many adding peat smoked malt. As you shop for this style, note that it is NOT the same as Scottish ale. Scottish ales are lower in alcohol and lighter in overall malt flavor. Also, as an aside, it's fun to drink these out of thistle glasses because 1) it intensifies the aroma and 2) the thistle is Scotland's national flower. Good examples of Scotch ale include Ale Smith's Wee Heavy, Oskar Blues Old Chub, Founders Backwoods Bastard, and Moylan's Kilt Lifter Scotch ale.



Now time for **two** recipes (because I couldn't decide which I like more)!

McZainasheff's Wee (Scotch Ale, courtesy of Jamil Zainasheff)

Vital stats:

Batch size: 5 gal

OG: 1.099

FG: 1.026

IBU: 28

Mash: 154°F for 60 min

Boil: 90 min

Ferment: 65°F

Malts:

20 lb British pale malt (3.5°L)

1 lb Crystal malt (40°L)
0.5 lb Munich Malt (9°L)
0.5 lb Honey malt (18°L)
0.25 lb Crystal malt (120°L)
0.25 lb Pale chocolate (200°L)

Hops:

1.6 oz Kent Goldings (60 min)
0.5 oz Kent Goldings (10 min)

Yeast:

White labs WLP028 Edinburgh Ale, Wyeast 1728 Scottish Ale, or Fermentis Safale US-05 yeast.

Janet's Brown Ale (American Brown Ale, courtesy of Mike "Tasty" McDole)

Vital stats:

Batch size: 5 gal

OG: 1.066

FG: 1.016

IBU: 63

Mash: 154°F for 60 min

Boil: 60 min

Ferment: 67°F

Malts:

12 lb American two row (2°L)

1.25 lb CaraPils Dextrin Malt (1°L)

1.25 lb Crystal (40 °L)

1 lb Wheat malt (4°L)

0.5 lb Chocolate malt (420 °L)

Hops:

2 oz Northern Brewer (60 min)

1 oz Northern Brewer (15 min)

1.5 oz Cascade (10 min)

1.5 oz Cascade (flameout)



Foam Rangers Officer Meeting Minutes

Jon Jarvis, Scrivener

Place: Astral Brewing

Date & Time: (04/07/2019 @ 12:00 PM)

In Attendance: Hank Keller (Waz), Dave Frank (Secondary), Denise Whitney (Purser), Jon Jarvis (Scrivener), Jaime Robles (Member at Large or Large Member), and Phil Verdick (IT Guru)

Time again for another note taking extravaganza at this month's Foam Rangers Occifers Meeting. This round took place at one of the new breweries in town, Astral Brewing. If you haven't been, it's worth a visit, and it's not too far outside of 610, which makes me very happy, because scary things happen outside the loop! And you can stop by there to say, "hi" to one of our very own members, J9 (Janine Weber), where she is doing an awesome job as head beer slinger. On with the show!

Meeting went straight forward, the Waz as normal screaming nonsensical things. The other occifers attempted to follow his logic, but as usual got lost in his long-winded tirades. At least this week there wasn't a lot for him to make prolonged manic provocations about.

There was a light discussion on Dixie Cup logistics, mainly storage and judging. Since Paul Porter wasn't present, we didn't get into the weeds, because this is his domain.

I'm sure that this will be mentioned like a 1,000-times in this brewsletter, but National Homebrew Day is on May 7th, so April's brew-in at Defalco's will be held on Saturday, May 4th. Then there were some lame jokes about the fourth be with you, no one laughed. And I think I have this right for the brew-in, but Dr. Scott Birdwell will give 20% off ingredients and a signed Chuck Knoblauch baseball card if you brew there, in the back of the store. There were also rumors of grilled encased meats (insert joke here). After all the important stuff, we put stickers on some brochures from AHA (American Homebrewers Association) for National Homebrew Day.

We then talked about encouraging new Foam Rangers to bring in their homebrews to the monthly meeting or brew-ins. This really is a great way to get feedback and to improve your beers. Along the same lines, we are encouraging Foamies whom have won at homebrew competitions to bring in their award-winning beers, so we can sample and ask questions. Some questions could be, "why does your beer have so much diacetyl?" or "I get a distinct body odor scent from your beer, was that what you were going for?"

The last bit we discussed is what I call, 'the odds and ends.' Nothing came to fruition on the idea for Foam Ranger coasters; I blame geopolitics. Our Secondary may or may not be making tweaks to the Beers of the Month. He said he was toying with the idea of removing barleywine as a beer of the month, he thought we were getting a little too old for that sort of thing.

One last note. Foamies, Ryann and Steven have made their departure from Htown, and will be missed. They both did a great job last year on meeting food preparations and at secondary duties, respectively. They also kicked some serious a\$\$ on the BJCP exam! Good luck in Virginia!!



Local man, Slim Pickens, rides a can this time



Random people found staring at an iPhone

Drunk History Month: A Scrivener's Quest to Remember the Past

This month's question: What is the story with the Foam Rangers brew-ins and when did they start?

The Foam Ranger's brew-ins are a monthly event, typically done on the second Saturday of the month (except for National Homebrew Day) and are open for members (and others) to bring their gear out and brew at Defalco's. The event is there to show homebrewing real-time, making an environment suitable for people new to the hobby and just beginning to ask questions, ultimately to have the brewer bring in his concoction to a meeting at some point thereafter. Another aspect of the event is for homebrewers to bring in their own brews for people to sample, receiving feedback (if wanted) and to facilitate discussions.

This has been the current format for roughly the last 20-years, but this wasn't always so. Foam Ranger brew-ins started in the mid to late 1980's at Defalco's Morningside location. They were once a year and were used as a reminder and facilitator for homebrewers to get started on their elixirs for the Dixie Cup competition.

In the late nineties a notable Foamie, Phil Endacott, truly kicked the brew-ins into its current format, at the Robinhood Defalco's location. He brewed a 13-gal batch of wort, which he then split into 13x 1-gal fermenters and pitching 13-different yeast strains (a different one in each 1-gal). This was quite a feat for the time.

The brewing setups were mainly single propane burners and a pot, in which most brewers used extract, "maybe 10% of them used an all-grain setup in the early days," explained Scott Birdwell. A notable event that did transpire at some of the brew-ins during the hot months in Houston; February to November, was a large metal trough that would be filled with water to cool down any Foamies in dire need of a refreshing bath.

Hopefully members new and old will be inspired to come brew at one of the month's brew-ins during the year. You can come up with an experiment to test or just brew a favorite recipe. And don't forget to stop on by and bring some of your homebrews to a thirsty brewer.

Just a reminder (for all members): Feel free to submit to me any burning questions you may have about the Foam Rangers past, and I'll try and get them answered.



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

Detatch & Keep!

Detatch & Keep

Detatch & Keep

Detatch & Keep

Detatch & Keep

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:

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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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