



# THE FOAM RANGERS

## Brewsletter Urquell

June 2019 / Volume 39, Issue: 6

### Sneak Previews of This Month's Articles

#### Out (of) The Wazoo

Hank Keller Grand Wazoo

Ahhhh....

Who is Hank Keller. I'll take "People who just realized they're the Waz" for \$500, Alex.

#### Beer of the Month: Brown, Old and Scotch Ales

Dave Frank, Secondary

*Czech Pilsner.* In 1838 the people of Plzen Bohemia (now the Czech Republic) gathered in the town square and watched 36 barrels of terrible beer dumped out

They watched 36 barrels get dumped? I guess you could say they were Czech-ing it out. You're welcome.

#### Drunk History Month:

A Scrivener's Quest to Remember the Past

This month's question: **Part 2 on 'What is the story of Andygator'?**

I love a good sequel.

#### Foam Rangers Officer Meeting Minutes

Jon Jarvis, Scrivener

June's occifer meeting didn't have much any of the normal wild proclamations, and petty name calling, because the illustrious Waz wasn't there

There was a lot of emotional healing that day.

### Upcoming Events

- June 21 / Club Meeting  
@ DeFalco's (Pilsners & Kolschs)
- July 7 / Officers Meeting  
@ Klaus Brewing
- July 13 / Brew-In  
@ DeFalco's
- July 20 / Pool Party  
@ TBA
- August 4 / Officers Meeting  
@ Conservatory
- August 10 / Brew-In - Josh's Bleep Off!  
@ DeFalco's
- August 14 / Club Meeting  
@ DeFalco's (Pale, Bitter, Steam)

### Competitions Reminder

- June 28 / Operation Fermentation Entry Period/Drop-Off Closes
- July 1 / Homebrew Inquisition Entry Period Open
- July 7 / Limbo Challenge Entry Period Opens
- July 13 / Homebrew Inquisition Entry Period/Drop-Off Closes
- July 15 / Alamo City Cervezafest Entry Period Opens
- August 1 / Limbo Challenge Entry Period Closes
- August 4 / Alamo City Cervezafest Entry Period Closes
- August 10 / Operation Fermentation  
@ Mayde Creek Community Center
- August 10 / Homebrew Inquisition  
@ Emma Long Park
- August 24 / Limbo Challenge
- September 21 / Alamo City Cervezafest
- October 17-19 / Dixie Cup

### Yes, Trump Said That

"This is an island surrounded by water. Big water. Ocean water." (On Puerto Rico)

# Out (of) The Wazoo

Hank Keller, Grand Wazoo



Ahhhh.... Summer's here. This means crisp lagers, blonde ales, wheat beers, while sitting by the pool. Speaking of pools, it's about time for the Foam Ranger Pool Party!!! I'll be hosting it on July 20 at my house in Cypress. You'll note a couple of things... July 20 is a Saturday, and I've usually hosted the pool party on the date of the meeting (i.e. Friday). I've changed it up this year to encourage some of you city dwellers to head out to the country. So mark your calendars & plan to attend. There will be beer on tap, as well as brisket and all the sides, BUT the raffle won't suck because there won't be one!

As you've heard, the wort share Janine and I were trying to organize died. However, we will resurrect this idea in the fall. We figured that with people on vacation and it being like 150 degrees outside, that the smart Rangers didn't want to be outside sweating over their kettle.

For those of you who were in attendance at the May meeting, you certainly had a treat with the President of Omega Yeast, Lance Ford giving a little talk. Lance "educated" us Rangers on the virtues of his newer yeasts, the Kveik Norwegian strains. Briefly, these strains ferment at much warmer temperatures than traditional yeast strains, and Lance advised pitching the yeast at 95 degrees (yes, you read that correct). He claims that it doesn't give off the off flavors that normally would come with high temperatures. Talk to Scott Birdwell if you're interested or curious about Omega Yeasts.

We've also got a few more winners in the club with a few Rangers picking up gold medals in the Cactus Challenge, and Phil getting 5th place (out of 110 entries) in Big Batch! There are a few more competitions coming up, including OpFerm (entry deadline closed), Homebrew Inquisition, Limbo Challenge, and Alamo City Cerveza Fest. The last 3 have entry periods starting in early- mid-July.

Speaking of competitions, how'd you like to win a medal?? I'll be giving a talk on "How to Win Medals" at the June meeting. It'll take about 20-30 minutes to go over, and I'll (and other Rangers) can give you some tips on how to make your beer stand out in a competition. Janine (if she's not working) will also show you how easy it is to enter your beer in competitions and how it'll get to the exotic locations, such as Dallas or Lubbock.

And the granddaddy of Texas homebrew competitions is slowly sneaking up on us...the 36th Annual Dixie Cup!! This year's theme is Clone Brews!! Paul Porter has been hard at work tying down the location, tying down the speakers, and the 10,000 other details that go into this. But Paul does need help with several positions (insert joke here). Some of the positions can be done at home, some take no more than a few hours of work, so please talk to me or Paul if you're thinking about helping.

Let's hope the June meeting's doesn't suck (it probably will anyways).

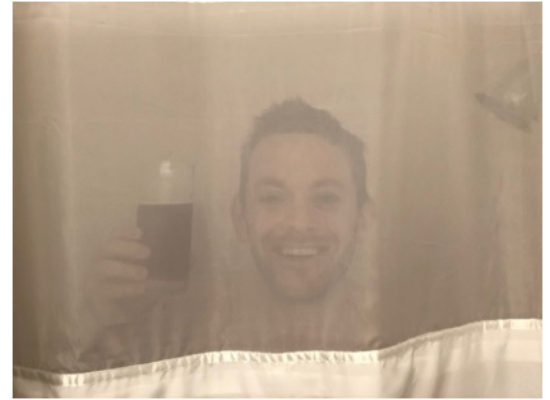
**"Beer's intellectual. What a shame so many idiots drink it."**

**— Ray Bradbury, The October Country**

# Beer of the Month: Pilsners and Kolsch

Dave Frankowski, Secondary

*Czech Pilsner.* In 1838 the people of Plzen Bohemia (now the Czech Republic) gathered in the town square and watched 36 barrels of terrible beer dumped out, reflecting the declining quality of the local beer. Thus a readjustment was required, and a collective of independent Plzen brewers gathered and decided to build a new brewery to create a world class lager. The German physiologist Theodor Schwann showed that fermentation was a living process, with yeast cells growing and reproducing. This discovery helped Bohemian brewers understand beer and in 1840 the brewing collective bought a fantastic strain of bottom-fermenting lager yeast from Bavaria. Two years later the brewers were ready for production. The facility was built next to Radbuza River, perched near a well with soft water and above a sandstone foundation suited for cold storage. The soft well water, Saaz hops (contributing a cinnamon-spicy profile), and lightly kilned pale malts produced an brilliantly clear golden beer with an aromatic bouquet and light body. This was a radical change because, at the time, European drinkers were accustomed to hazy beer (sound familiar?). Thus arrived Plzen's singular new beer: Pilsner Urquell (Urquell is German for "original source"). The pale pilsner is now called Czech or Bohemian pilsner and in 1859 the phrase pilsner bier was trademarked. The beer started being exported to the United States in 1871.



*German Pilsner.* Germans needed to compete with the Czech pilsner. To do so, a group of brewers from Radeberg, a suburb of Dresden, partnered to launch the Aktienbrauerei Zum Bergkeller brewery in 1872, later renamed the Radeberger Exportbeirbrauerei. This beer can still be purchased today. The German pilsner is extremely similar to the Czech pilsner. However, it is slightly lighter in hue (a reflection of local malt) and relies on noble (instead of Saaz) hops, which contribute floral, early, and spicy notes. Some contemporary beers to try are Victory Brewing Prima Pils and Radeberger Pilsner.

*Kölsch.* From Cologne, Germany, this light, elegant beer is crafted with perfect balance and restraint. This beer is crafted using top-fermenting ale yeast, favoring warmer temperatures and creating fruity esters, but often bittered with noble hops. The Kölsch is essentially an ale raised by lagers, with a gentle, lightly fruity profile, that undergoes a stint of lagering to smooth out the malt and add a snappy character. A few to try include Gaffel Kölsch, Reissdorf Kölsch, and our very own Saint Arnold's Fancy Lawnmower.

Now time for a recipe.

JZ Fruh

Vital stats:

Batch size: 5 gal

OG: 1.048

FG: 1.009

IBU: 25

Mash: 155°F for 90 min

Boil: 90 min

Ferment: 60°F

Malts:

10.3 lb Pilsner malt

0.5 lb Vienna malt

Hops:

1.5 oz Hallertau (4% AA, 60 min)

Yeast:

White labs WLP029 German Ale, Wyeast 2565 Kölsch, or Fermentis Safale US-05 yeast

# Drunk History Month:

## A Scrivener's Quest to Remember the Past

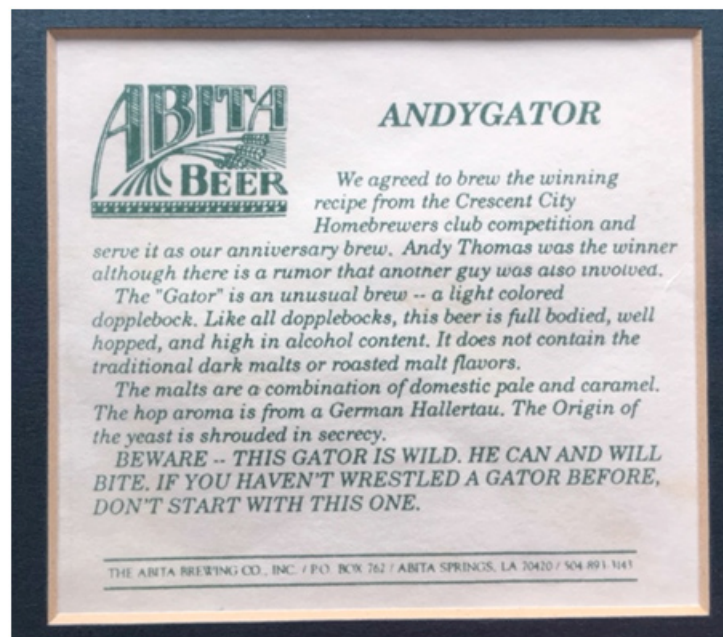
### This month's question: Part 2 on 'What is the story of Andygator'?

As we ended part one of the Andy's adventure, he and Guy had won the 1990 New Orleans Homebrew Club Best of Show and Andy was on the way to brew it at Abita Brewing Company.

The brew day came with its challenges and excitement. Scaling a homebrew recipe that was triple decocted into an ale brewhouse made for an entertaining day. Since Abita brewery did not have decoction mashing capability, Andy thought lets mash for dextrin as a poor man's substitute for decoction. The brew day overall was a success, but it had its differences from brewing it on a homebrew setup. The Abita wort's starting gravity was 1.077, which was a bit under the homebrewed version SG of 1.084.

The yeast Abita ordered from Wyeast was supposed to be Wyeast 2206 Bavarian Lager yeast, but it may not have been. The 2206 delivers a terminal gravity of 20-25% of initial gravity. When the beer had fermented down to 9% of initial gravity, Jim Patton called Andy because it seemed way out of order. Jim said "We are cold crashing it. The beer is at 1.007 and it is still fermenting." Whoa! What the hell? Final tastings showed that the beer was a very low body golden lager which similar to an export lager beer style. People drank it as such until the 9.2% abv kicked in.

When the beer was ready to debut in New Orleans it needed a name. Andy knew that in the German tradition, the '-ator' suffix was used on doppelbocks (reasons why, look at Brewletter: May 2019, Dave Frank's article for Beer of the Month), so Andy knew that this beer needed to stick with tradition. Andy's wife Sally, said "if it's a Louisiana doppelbock, why don't you call it Alligator?" Andy thought this was a home run and called it in. One day soon after, Abita's Rush Cumming called Andy up and said something has happened to the beer, it had mutated. Andy didn't know what to make of this, but it sounded like bad things had happened. Rush told Andy that the beer was just fine, but only the name had mutated, everyone at the brewery had agreed the beer's name should be Andygator. Rush also said there was no turning back, because the graphics for the name were already made and it was a done deal. That was it.



Abita's bar card and description of the 'Andygator' for the release party

The debut of the beer was on 4th of July weekend 1990, a fitting day to give it freedom to rise from the homebrewing world to the big show. The keg beer was served for free at a party with the Crescent City Homebrewers, the team from Abita, and 150 friends. The party was at a New Orleans bar called Carrollton Station and people at the party loved the beer. The 9.2% abv was disguised as a familiar golden lager. People drank it like a low abv lager and by the time they figured it out, it was too late. People were falling all over the place, some were sleeping, and some were doing other things. Everyone was happy and the event was a smashing success for those that could remember it.



Vintage photo of Carrollton Station bar on Willow Street in New Orleans

At that time the Louisiana ABC didn't allow high abv beers so Andygator quickly disappeared from the market. However, Abita enjoyed the beer and they continued making it for themselves, so the beer was available only if you knew somebody. Abita served it at the brewery and at parties at their homes. In some mysterious way it became more popular because it was the beer that you couldn't get. Eventually Abita got the law changed and the beer was re-introduced for sale. You can buy it today at Specs, HEB, or at a good Kroger in Houston.

This beer, as many homebrewers can attest, could not have been born without the collaborative effort of the people mentioned in this article. Versions of the Andygator may have changed slightly over the years, but it has returned today to a beer that is very close to the original homebrewed helles doppelbock. Thanks to Abita Brewery for taking a shot on a homebrew competition, and The Crescent City Homebrewers for holding annual competitions back in the day.



The brewing duo of the Helles Doppelbock, Guy Hagner (left) and Andy Thomas (right)

There needs to be a special shout out to Guy Hagner, for without him and Andy teaming up, who knows if the story of Andygator would have ever been written. Andy and Guy are still good friends today and brewed together recently at the Gordon Biersch in Syracuse, NY where Guy is the brewmaster.

For me, this was a great learning experience, being able to hear the story of such an iconic beer told from the man that created it and for whom it was named. It was truly history brought to life.



**The Scrivener and the Andygator himself (Andy Thomas) sharing a familiar beer at a Foam Ranger brew-in**

# Foam Rangers Officer Meeting Minutes

Jon Jarvis, Scrivener

Place: Eureka Heights Brewing Company

Date & Time: (06/02/2019 @ 12:15 PM)

In Attendance: Dave Frank (Secondary), Denise Whitney (Purser), Jon Jarvis (Scrivener), Jaime Robles (Member at Large), Phil Verdieck (IT Guru), Luke Whitney (Brewsletter Editor), and Megan (Head Judge)

June's occifer meeting didn't have much any of the normal wild proclamations, and petty name calling, because the illustrious Waz wasn't there, but he made his presence known as usual. Prior to the meeting he went to everyone's house, and hand-delivered his notes on what must be discussed. He invited himself in, grabbed any beer that he pleased, stood in the center of the living room and lectured on how he is the greatest Waz in the history of the Foam Rangers. Luckily it lasted only an hour or two. On to the occifer's meeting notes, as I remember them.

At Eureka Heights brewery, we enjoyed some tasty beers and discussed club topics. At the next Foam Ranger's meeting, the Waz will present the next 'Foam Improvement' topic. This is the time where we congregate in the front of Defalco's and hopefully learn something. The topic he chose was on homebrew competitions, and he titled his talk, "Entering Competitions to Win." I guess I don't need to say anything there, just read the first paragraph and every Scrivener's notes this year, and you will understand why that's a great title for the Waz's talk.

Brew-In, which has been already completed by the time the Brewsletter comes out, was led by Phil and J9. Their battle consisted of gas versus some sort of advanced coffee machine. Dave told me it was a bread maker, so I stand corrected. But area locals didn't know what to make of this new silver device. One started poking at it from a great distance, with what appeared to be a very long stick. Then the machine hissed and beeped at them. I think that's how it attempted to communicate with them.

We discussed the upcoming wort share by Astral Brewing. The grain bill of the wort will be; wheat, 2-row, pils and carafoam. I think the occifers mentioned the percentages were 100% of each, they are calling it a true 'Statement beer'. But as of post meeting news, the wort share is officially canceled, do the Waz's relentless tirades and strict orders on how to properly extract those sweet sugars.

As usual, there was a short discussion on this year's Dixie Cup. General logistics were mentioned; storage, transporting, and how to properly drink.

Lastly, we figured out food God (Goddess) for the next few months: Phil for June, pool party for July, and Dave and Megan for August. Way to step up y'all! Phil will be working on rescheduling July's brew-in, due to the CIA's homebrew competition Operation Fermentation landing on the Saturday that is normally the brew-in date. And if you preordered a Foam Rangers shirt from the website, the orders are officially sent out.



Scott taking an anatomy lesson from Lance Shaner of Omega Yeast

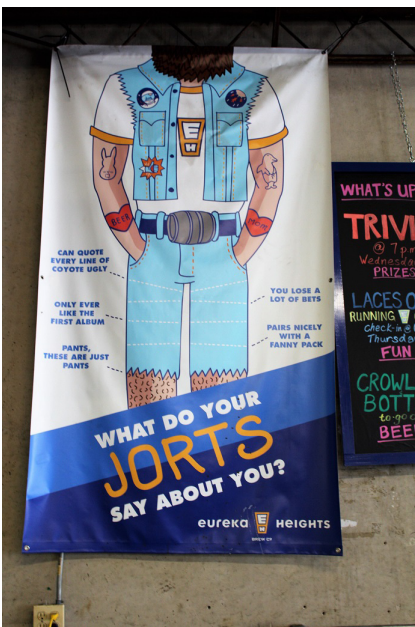


The Waz proclaiming he is the King of the World, many were not impressed

# Officer Meeting Spot: Eureka Heights









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](mailto:foam-rangers-join@foamrangers.com)

To subscribe to the Announce list, send an e-mail to:

[foam-rangers-announce-join@foamrangers.com](mailto: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.

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The Foam Rangers



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