



THE FOAM RANGERS

Brewsletter Urquell

Happy New Year Rangers!

Occifers WANTED - We need HELP!

Scribner: Take notes at the Occifer's Meetings and submits a brief article to the Brewsletter Editor (Megan Frankowski). Time & effort is minimal, with the biggest responsibilities being the ability to attend Occifer's Meetings (1st Sunday of the month), as well as having wonderful penmanship (or typemanship)!

Competition Coordinator: A "behind the scenes" job that involves keeping track of upcoming homebrew competitions in the Lone Star Circuit & beyond, making competition announcements to the Foam Rangers, and working with other clubs to arrange transport to the competition.

Food God (not the club chef): Make food arrangements for the monthly meetings mainly by talking other members into bringing food. The cost of food is reimbursed by the club.

2020 Occifers

Grand Wazoo – Hank Keller
Secondary – Jon Jarvis
Treasurer – Patrick Elder
Member-At-Large - Scott Birdwell
IT Genius - Phil Verdieck
Dixie Cup Coordinator – Paul Porter

Upcoming Events

- 6:30pm January 17th – **Dry Hopping talk** by Ian McDonald @ Astral Brewing
- 7pm January 17th – **Club Meeting @ Astral Brewing**
- February 2nd – Occifer Meeting @ Battlehops
- February 21st – **Club Meeting @ 4J Brewing**

Competition

Reminders

- January 30th – Bluebonnet Final Entry Deadline
- March 20-21st – Cactus Challenge

Club Competitions

- The Boil Rumble Entry Deadline - January 31st

We can only enter 1 beer, so bring your best beers to the January 17th Meeting

**Hank Keller**

The Grand Wazooooooooo (Again!)

Well Rangers, this year's gonna be an interesting year with all the new changes. We've hit the road and are going to be meeting at various breweries throughout the Houston and surrounding areas... basically wherever our reputation hasn't preceded us! Seriously, change for an organization can be a good thing; it gets us out of our comfort zone and makes us willing to try and experience new things. This month's meeting location is Astral Brewing; the home of really tasty IPAs and a few sours. All of us should thank Alex and Ian there for hosting us (so buy a couple of their pints while you are there).

Speaking of new things, I expect a hearty slap on the back to all the new officers: Jon Jarvis as our Secondary, Patrick Elder as our Treasurer, and Scott Birdwell as the Member at Large (not large member). The more things change, the more they stay the same... and we have some repeat officers: Hank Keller as the returning Waz, Phil Verdieck as the IT guy, and Janine Weber as the Jack of all Trades. As you can see, there are still positions that need to be filled (pun intended): Scribner and Competition Coordinator.

Now that it's been a few months, I'm sure most of you have sobered up from the wonderful fall tradition of Dixie Cup!!! Kudos to Paul Porter for running the show and having the balls to do it again this year!! For having the Dixie Cup in a new venue (and the Astros winning the ALCS while we were there), things couldn't have gone any smoother! All those who volunteered to help Paul deserve a big atta-boy or atta-girl for a job well done!! Big well done to Janine for her Best of Show Beer at Dixie Cup!! Also, a special congratulation to Phil Verdieck for winning the "Jeff Reilly Memorial Award" for the Foam Ranger of the Year.

Now down to business. We did pretty well in the Lone Star Circuit last year with the club finishing in 3rd place and several Rangers finishing in the top 20... but we can do better! Competing is a great way to have your beers evaluated and get feedback, recruit brewers to the club, and win some cool medals! The competition circuit has already started with the Bluebonnet Brewoff registration already underway.

The mission of the Foam Rangers is to teach and educate individuals about the history, techniques, styles, and benefits of beer and brewing. I fully expect all of us to embrace this and to continue to brew, share, and teach others. Remember... YOU ARE ALL FOAM RANGERS!!

"Beer makes you feel the way you ought to feel without beer." Henry Lawson

Beer of the Month: Stouts and Porters

Jon Jarvis, Secondary

All I wanted for Christmas was to spend more time with the 2019 Waz. I sat on Santa's lap and asked him ever so nicely. I wished on every shooting star I saw, and every eyelash fallen onto my face. And after all these rituals, guess what happened? It came true!! I knew my dream would become a reality! I also was lucky enough to be the new Secondary, where the Waz and I can get even closer. Maybe this year at meetings he will stop all the petty name calling, screaming at people, and boasting about all his accomplishments...nah, no one could have that many wishes.



Now I believe the Secondary's role is to tell you rich historical accounts of the beer style(s) of the month. Then at monthly meetings, I parade around pouring you some commercial examples and watch as you then force it down your gullets at extreme rates, all while wearing a necklace with phallic shaped bottle openers. I will sort of attempt to do this, but more by shamelessly stealing from past secondary's Brewsletter articles, which of course they just got from Wikipedia or some trashy site, but that's life.

The styles for this month, if you hadn't already read the title (cheater), are Porters (hardly know her) and Stouts (definitely seen that before). It seems that the two styles and names are intertwined throughout their history. The term "porter" seems to start popping up around 1722, and whether the story is true or not, I like the romance that it was named after the hard-working laborers in London where it was the workingman's pint of choice. They labored at the docks, local markets, and even at times delivering these very beers to the local pubs.

In the 18th and 19th centuries, porters were typically made with brown malt, but had a wide range of colors, from more pale to dark brown. Not until around 1817, with the invention of the black patent malt, did they start getting jet black. The term 'stout' simply referred to the stronger version of just about any makeup and color of beer, but over time it became more synonymous to stronger brown beers, meaning a stout beer had a higher alcohol content. During these years and sometimes still today, the terms porter and stout are used interchangeable.

The porter basically died out in Britain between the 1950's and 1970's. It became viewed as an 'old man's drink'. In the 1900's in general the strength became lower and lower in alcohol, due to the world wars and taxation of beer. The last porter brewed by Guinness was in 1974, but in 1972 Anchor Brewing Company became the first American craft brewery to brew a porter post-prohibition.

So, in today's terms, what is the distinction between a porter and a stout? Well there still seems to be a bit of debate on this, and there is much crossover between the styles. The BJCP has the porter into three distinctions: English Porter, Baltic Porter, and American Porter. Each has their semi-unique qualities discerning them. Look at the BJCP guidelines to learn more about them. They have taken the stout in 8-designations: Irish, Irish Extra, Sweet, Oatmeal, Tropical, Foreign Extra, American, Imperial stouts.

I think that the following, from the Anchor Brewing Company, sums it up for me on porters and stouts: when the question of stylistic difference between porter and stout was discussed with the late beer guru Michael Jackson, he replied, "that it was actually the most confused and ill-defined". He furthermore stated that even the best-researched and well-intended writings on the subject were "as unambiguous as a horoscope".

Here are some examples of some good porters that you may be able to find around town; Fuller's London Porter (English style), Samuel Smith Taddy Porter (English style), Anchor Porter (American Style), Founders Porter (American Porter), and Baltika #6 Porter (Baltic Porter).

Here are some examples of some good stouts that you may be able to find around town; Guinness Draught and Extra Stout (Irish and Irish Extra Stout), Left Hand Milk Stout (Sweet Stout), Samuel Smith Oatmeal Stout (Oatmeal Stout), for fun sometimes you can find Dragon Stout (Tropical Stout, look up on BJCP, cat-16C), Deschutes Obsidian Stout (American Stout), and Bell's Expedition Stout (Imperial Stout).

Here's a porter recipe from "The Best of Brew Your Own" clone recipe magazine.

Deschutes Brewery Black Butte Porter (5gal)

OG = 1.053, FG = 1.013

IBU = ~30, SRM = 29, ABV = 5.2%

10lbs Pale Malt

9oz Chocolate Malt

10oz Crystal-60 Malt

0.33oz Galena hops @ 60min

0.85oz Cascade hops @ 30min

1.1oz Tettnanger hops @ 5min

Wyeast 1318 London III or Danstar London Ale yeast

Single-infusion mash at 152°F for 45min

Sparge with 170°F

90min Boil Time

Ferment at 67°F until complete

Foam Ranger Occifers Meeting Minutes

John Adams, Ad hoc Scrivener

Place: Astral Brewing

Date & Time: January 5, 2010, 12:15am

Officers present:

Hank Keller (Waz); Patrick Elder (Purser);
Janine Weber (WasWaz); Phil Verdieck (IT
Genious); John Adams (Ad hoc Scrivener)

Slacker Officers:

Secondary Fermenter - Jon Jarvis
(Secondary), Megan Frankowski (Brewsletter
Editor); Scott Birdwell (Member-at-Large).

Guests:

Paul Smith; Jim Youngmeyer; Carolyn Sackett



Updates from the Wazoo: Officers meeting will still be first Sunday at whatever location is that month's FR meeting location. Main Officer Meeting Topics: monthly meetings. Main topics February meeting: Club involvement, development, improvement, competitiveness.

Updates from the Purser: Need to determine how/whether to pay sales tax. John Adams will provide some information on this.

Updates from the IT Genious: Annual calendar on website has been updated. Treasurer will be provided a list of new memberships and officer email aliases will be updated.

Monthly meeting issues discussed included:

- **Schedule:**
 - The first three meetings will continue to be scheduled for Fridays, then consider attendance and member input for possible changes.
 - Schedule is: 6pm set-up, 6:30pm tour, 7pm homebrew, 7:45pm commercial beer, 8:30pm meeting, 9pm raffle
- **How much commercial beer?**
 - Commercial beers may be limited to about 12, to allow everyone to buy from host brewery
 - Secondary will bring commercial beer and cups
- **How to secure FR beer when in public** - nametags or wristbands, crime scene tape
- **Food**
 - Phil will bring food for January
 - Hank will bring food serving supplies for January, plus raffle tickets, name tags/wristbands, crime scene tape
- **Brewery tours**
 - Janine will arrange Astral brewery tour for 6:30pm for January
- **Sales of badges, T-shirts, glasses, et al.**

- Patrick will give members wristbands/name tags, sell temporary memberships, badges, T-shirts, et al. at meeting (need to determine what's left over from Dixie Cup).
- Hank will find homebrew laminated beer signs
- **Raffle**
 - No solicitations to the public for raffle ticket sales, but they'll be sold to the public if requested.
- **Changes to beer of the month depending on host brewery specialties**
 - No decisions were made on this item
- **Ask each host brewery:**
 - Staging areas
 - Is food OK?
 - Is raffle OK?
 - Give us T-shirts/glassware....please.

Adjourned at 1:20pm