



THE FOAM RANGERS

Brewsletter Urquell

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Positions Open

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.

Also – PAY YOUR DUES!

2020 Occifers

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

Upcoming Events

- February 21st – **Club Meeting @ New Magnolia Brewing**
- February 22nd – AHA Rally @ St. Arnold
- March 3rd – Officer's Meeting @ 4J Brewery
- March 20th – Club Meeting @ 4J Brewery
- April 5th – Officer's Meeting @ True Anomaly Brewing
- April 17th – Club Meeting @ True Anomaly
- May 2nd – Club Brew-In @ Astral Brewing
- May 22nd – Big Brew

Competition Reminders

- March 20-21st – Bluebonnet
- April 11th - Amarillo High Plains Drafters Brewing Competition
- May 9th – Cactus Challenge
- May 9th – Lunar Rendezbrew
- June 13-14th – Belgian Brew Brawl – Registration closes 6/5/20
- June 14th – Big Batch Brew Bash
- June 18th – NHC in Nashville



Hank Keller - The Grand Wazoooooooo

So here we are, at our second brewery in 2 months! I'd like to take a minute to thank the folks here at New Magnolia Brewing for allowing us to set up our travelling road show in their brewery. When we asked for help, Shayn didn't hesitate to give us the space!! Awesome, and thanks again for stepping up!!

A bit of homebrewing history from the last meeting at Astral on 1/17/20. That day was the 100th anniversary of prohibition, which made the sale, production, and distribution of alcohol illegal (boo!). On that day (1/17/1920), probably a couple of hours after the law went into effect, the first homebrewers were created!! If you want to know more, you can ask Scott Birdwell because he was probably there, brewing up batch #1. Actually Scott, maybe you could do a pre-prohibition porter over at 8th Wonder.

We are now entering the season of homebrewing competitions!! Bluebonnet is already underway, and the National Homebrewing Championship (1st round) is starting. Lunar Rendezbrew and Cactus Challenge are opening up entry periods within the next couple of weeks. Competitions are an excellent way to get objective evaluations on your beers, and if you make a decent one, win a medal!!

Jon Jarvis has been dismissed from office by the Waz!!! Well, actually, Jon and Leah decided to get out of the Houston heat and move to the Mile "High" state of Colorado! I'm sure it was for the scenery, not the greenery! So, that being said, I have appointed Phil Verdiecek as the secondary's secondary! Phil brings a world of beer knowledge to the position and will do an excellent job.... Or the Waz may have to fire him!

We are still in need of several positions to make this club function. We need a Scribner, or secretary, to take minutes for our meeting to prove we actually agreed to do stuff. We also need a Food God who can make sure that there is food at the meetings, so we all don't get too hangry!

Finally, Paul Porter is going to need tons of assistance to make the awesomest thing happen.... The Dixie Cup!!! Even though this isn't until October, lots of stuff needs to happen months in advance. Some of the stuff is behind-the-scenes stuff, while other is out-in-front stuff! Some takes only a couple phone calls, while other involve lots of work. He has needs to be met!!

Thanks to all the Foam Rangers for attending this month's meeting... and now drink!!

"In wine there is wisdom, in beer there is freedom, in water there is bacteria."

-Benjamin Franklin



Beer of the Month: BARLEY WINE

Jon Jarvis, Secondary

Brace yourself there is panic in the streets, the Foamies are loose and liquored beyond belief, its barley wine season. With the standard ability to walk upright after most beer sessions, a night filled with countless Foghorns, and ten foot tall Bigfoots, will leave anyone with the absurd notion that menial tasks, become downright confusing, and thus a laborious process ensues to



complete said task, requiring a series of intricate steps. I've seen Bigfoot verticals stretched the full length of Defalco's checkout counter and even that couldn't contain the years, as random year 2000's started appearing from miscellaneous coolers strewn about the room. I saw what I thought was either a venereal disease medication or some mastermind selling the like in bottles, Real Ale's Sisyphus, equally doing its part trying to keep up with its aforementioned eye-popping, mouthwatering big brother from Cali. Barley wine is and will continue to be intertwined with the club's rich history, some say it's even in their DNA.

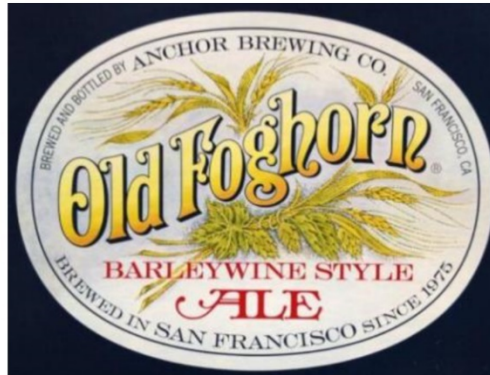
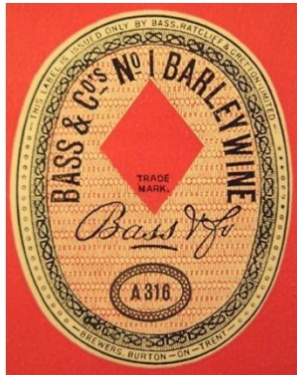
Here is what I could cobble together from various sites on the brief history of barley wine:

In name only, 'barley wine' originated from the Greeks in 400 B.C., who found the Armenians drinking a grain fermented beverage. This differs from modern barley wines because there was no use of hops. The true history of the concoction started around the 1700's, due to the wars between England and France, the British aristocracy didn't want to be reliant on the latter when their wine supply ran low. So, brewers in England came up with a strong fermented beverage. In 1736, barley wine was first mentioned in a published English book as a product that can be used in lieu of wine, because of its strong smooth character. The name comes from the fact that it's made from barley and approaches the alcohol levels of wine, hence 'barley wine'. The general description of this product was an ale that was 10-12% ABV or higher and was stored for up to 2-years (in wooden barrels).

In the 19th century barley wine, as we know it today, was developed from the English parti-gyle style of brewing. This is where you take the first-runnings from your mash, which are the highest concentration of delectable wort, and make a beer from that. Then sparge again, obtaining the second-runnings, which is a much less concentration of wort to make a second beer, and so on. Brewers usually did this up to 3-times, making 3-separate beers, each with different levels of alcohol and flavors, all from one grain-bill and mash. The first-runnings beer was sometimes used for blending, called 'stock', or well-aged was 'old', or just called 'strong ale'. Sometime within the 19th century, brewers started to move away from this method and go to just a single sparge, single-purpose grist. These strong ale beers had a tradition of being produced in small quantities, often commemorating a season or event, and aging them for extended periods.

Advertisements of barley wine were starting to be seen around 1870 from Bass brewing (Burton on Trent), but the first marketed commercially available barley wine, that was named as such, was in 1903 by the same brewery, named Bass No. 1 Barley Wine (8-12% abv).

First commercially brewed barley wine in the states was Old Foghorn, brewed by Anchor Brewing Company in 1975, and was an American take on an English barley wine.



I encourage Foamies to read the full BJCP guidelines for both the English and American styles, but from their style comparison, generally the English barley wine places less emphasis on hop character than the American and features English hops. English versions can be darker, maltier, fruitier, and feature richer specialty malt flavors than American.

Commercial English examples (sometimes seen in Houston); Fuller's Golden Pride and J.W. Lee's Vintage Harvest Ale

Commercial English examples (typically seen in Houston); Anchor Old Foghorn, Sierra Nevada Bigfoot, and Avery Hog Heaven

One last thing to add. This really is a great style of beer, one that has complex and rich aromatic (caramel, fruit, bready, toasty, etc.) and flavorful (bready, toffee, biscuit, nutty, etc.) notes, not like too many beers out there. I encourage you to go to the February Ranger's meeting to experience all or a few, of the Bigfoot's from past years. The ability to have a beer change dynamically over time, and in a positive way, is really something that needs to be experienced.

Here's an English Barley Wine recipe from Dr. Birdwell (I believe)....

Old Snocker Barleywine (5gal)

OG = 1.090 – 1.100, FG = 1.012 – 1.015

IBU = 92, SRM = 19, ABV = 10-12%

17lbs Maris Otter Malt

1lb Torrified Wheat

0.5lb Simpson's Double Roasted Crystal Malt (110-L)

0.5lb Medium Crystal Malt (60-L)

0.25lb Pale Chocolate Malt (250-L)

0.5lb Brown Malt (65-L)

2oz Challenger hops @ 90min

Whirlfloc or Irish Moss @ 30min

2oz Glacier hops @ 15min

1oz Glacier hops @ 0min (flame-out)

Wyeast 1028 London Ale or White Labs WLP002 English Ale

Mash/Sparge water; 2-tsp Gypsum, 0.5-tsp Sea Salt, 2-tbsp 5.2pH Stabilizer in 10gal water
Single-infusion mash at 152°F +/- for ~60min
Sparge with 170°F water
90min Boil Time
Ferment at 60-72°F (Wyeast 1028) and 65-68°F (WLP002) until complete

January Meeting Highlights





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

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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.



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