



THE FOAM RANGERS

Brewsletter Urquell

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Positions STILL 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.

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

- Virtual Club Meeting – July 17th

Competition Reminders

- Limbo Challenge registration open until July 30th
- SpecOps registration is open until August 8th
- Dixie Cup – October 15-17th

Musings of a Grand Wazoo



Hank Keller - The Grand Wazooooooooo

Your Illustrious, Grand Wazoo is safe and healthy; I know that's your main concern!! But seriously, me and my family are doing as well as we can and truly hoping all of you are healthy and doing as well as you can! I'll occasionally hear from some of you, but truly miss the camaraderie of drinking and telling stories & lies together. Hopefully, we shall soon do that again.

As far as club business, well... there's really not a lot going on. Some of us braved the elements and are participating in a bottle share. The 8 of us participating will be called the "Beta Testers," and we'll let you know how it goes and if we're going to do it again. It'll be fun to be able to taste my fellow Ranger's beers and see what kind of evil genius' we have!! Hope I don't find a bourbon barrel, cherry, peanut butter, chocolate, lactose-infused pale lager in there! (or maybe I do!)

As you can obviously tell, the annual pool party has been cancelled. Now I guess I'll have to drink all that beer and eat all that brisket by myself.... Well, it's a dirty job but somebody's gotta do it! Me and the Occifers have tossed the idea of a "keg-toberfest" that I'd be willing to host to help all of you that have lots of beer on hand to empty some of those kegs. This obviously depends on the Dixie Cup preliminaries and how the COVID's behaving. Details to follow!

The Lone Star Circuit has been pretty much shut down for the past 4-5 months but is showing signs that it might open back up a little bit. The CIA's OpFerm is on, though it's a bit different this year as it's only a single-style competition (NEIPA). Rumor has it that the Limbo Challenge is happening, so go to their website and enter your beer (if you have some log ABV styles). And, from our lovely and talented Paul Porter, he says we're going to do the Dixie Cup 'come hell or high water!'

Without going into specifics, the Dixie Cup this year is going to be different than any other Dixie Cup that's ever been held. With social distancing in effect, which will hinder both sorting and judging, new procedures are going to come into play. We're also considering putting a cap on the number of entries and limiting (or cancelling) the big 'ol party that happens the 3rd weekend in October! As of now, it's still on... but check you emails / Facebook for details and changes.

As I've said in the last newsletter, it's time for the Wazoo to hunker back down in his quarantining bunker and rise out like a groundhog on groundhog's day! Don't worry about me too much as I'm pretty set for beer, food, and family's safe and healthy... so what more do I need!

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

-Benjamin Franklin

Beer of the Month (again from 2019)

Dave Frankowski (remember this guy?)

Hefeweizen. This style (pronounced Hay-Fuh-Vite-Zen) smells and tastes like an interesting mix of banana, citrus, clove, green apple, bubblegum, and nuances of doughy bread. This beer is made with at least 50% wheat and is unfiltered, providing silky smooth body and mousse like head. The distinct flavor and aroma are provided by the yeast strain *Torulaspora delbrueckii*, providing fruit, clove, and spice characteristics (Hefeweizen, by the way, means “yeast wheat”). Hitting an average ABV of 5%, you have a fantastic summer drinking beer. Two excellent German examples are Ayinger Brau-weise and Franziskaner Hefeweisse.

Berliner weisse. The unsweetened lemonade of beer. Mouth puckering, refreshing, with low enough alcohol to drink all day in the heat. This straw-colored wheat ale is made with warm-fermenting yeasts and *Lactobacillus* bacteria, imparting the lovely acidic flavor. Sometimes *Brettanomyces* is added to contribute some complexity. While its origins are in Germany, the details are uncertain. However, during the 1800s, there were an estimated 250 brewers producing Berliner weisse that varied widely in sour intensity. Traditionally in Germany, the sour ale is served in a large bowl-shaped glass with a straw and, if you wanted to curtail the sour qualities, one would often add a sweet syrup. Two commercial examples are The Bruery Hottenroth and 1809.

Witbier (“white beer”). Pierre Celis was a milkman who single handedly saved the witbier from extinction. He lived in the Belgian village of Hoegaarden, a region whose specialty was smooth witbiers made with oats and barley, spiced with dried orange peel and coriander. The style was popular until the mid 1950s when, not able to compete with pilsners and lagers, Hoegaarden’s last traditional witbier brewery, Brouwerij Tomsin, closed in 1957. However, Pierre started brewing the style at home and founded Brouwerij Celis in the stables beside his house, brewing his first commercial batch of Oud Hoegaards Bier (a.k.a. Hoegaarden). Celis soon relocated to a factory to increase output, which spread across Belgium, France, and the Netherlands. Unfortunately, in 1985, a fire destroyed his brewery and insurance would not cover rebuilding costs. Celis took an investment from Stella Artois, but after a few years the relationship went south when Stella merged with the precursor to AB InBev. Thus, he sold his shares and moved to Austin, Texas, where he founded Celis Brewery. He made Celis White according to his original Hoegaarden recipe. He was, however, not profitable enough for his investors and sold his share of the brewery to Miller. On the bright side, in 2012 (a year after Pierre’s death) his family regained the trademark for Celis. Some commercial examples of Witbier include Allagash White and Ommegang Witte Wheat Ale.

American Wheat Ale. If you love banana and clove, good on you. If you don’t, American Wheat Ales might be your jam. These beers still contain a large percentage of wheat but are more hop and grain forward. For example, Laguneken (I mean, Heineken, errr... Lagunitas) A Little Sumpin Sumpin Ale has huge juicy



tropical-fruit bitterness, hitting a robust 7.5% ABV. Similarly, Peak Organic Summer Session ale is packed with Amarillo hops providing a citrusy IPA-like aroma. Alternatively, Bell's Oberon Ale is mildly fruity with a bit of citrus and gentle twang. I'm personally a fan of Odell's Easy Street Wheat Beer and Boulevard Unfiltered Wheat.

Now time for a recipe.

Fuzztail hefeweizen

Vital stats:

Batch size: 5 gal

OG: 1.048

ABV: 5%

IBU: 20

Malts:

2 Row Pale (40%)

Malted Wheat (50%)

Crystal 10 (10%)

Hops:

Green Bullet @ 60 (15 IBUs)

Cascade @ WP

Lemon Drop @ WP

Yeast: *Torulaspora delbrueckii*

Club Brewing – Wit Beer

Witbier Recipe

Originally from Mark Peterson (from Arizona) who won Best of Show at Dixie Cup a few years ago, and who later won First at the National Homebrew Competition. So, this is a good recipe. I brewed this beer in March and it ROCKS!

OG between 1.038 and 1.041 at end of boil. An additional 3 points are added when sugar is added later.

FG between 1.011 and 1.015

ABV 3.3 to 3.5% perfect for summer re-hydration

Ingredients:

4 lbs 2-row pilsner malt

2 lbs White Wheat malt

1.5 lbs Red Wheat malt (they have this at FarmBoy)

12 oz Flaked corn (maize)

4 oz Flaked oats

.75 oz Northern Brewer hops 8% AA or other noble hop to reach about 18 IBUs (added at 60 min before end of boil)

½ teaspoon yeast nutrient (added 15 min before end of boil)

1 oz Orange peel (added at 10 min before end of boil). Could be dried or fresh

.25 to .5 oz cracked coriander (added at 5 min before end of boil) There's a typo in Zymurgy where the recipe says to use 5 oz of coriander. That is clearly wrong.

Optional: .5 oz Elderflower or Chamomile flower added with the coriander

6 oz White Candi sugar (added in primary at full kraeusen). Use Belgian candi sugar if you can get it

Use carbon-filtered water like from a Brita filter (at the minimum), or use Reverse-Osmosis water with the addition of 4 g Calcium chloride, or use ½ RO water and ½ filtered tap water to get some minerals (most Belgian water is quite minerally).

Make a yeast starter of Witbier yeast, or go super-simple and use a packet of Mangrove Jack Belgian Witbier yeast M-21 (no starter needed and it works like a charm!)

Prep the additions early on so that you're not running around at the last minute (hops, nutrients, spices)

Brew Day

Blend your water, add CaCl. Warm up mash water to about 172 deg F. Get your grains ready.

Add grains while stirring thoroughly. Mash for 60 min at 154 deg F. Stir once about half-way through the mash (even in a Grainfather or similar system).

Add water at 190 deg F and stir to reach mashout temp of 171 deg F (or thereabout).

Sparge the grain SLOWLY, let it take 45 min to an hour to sparge if you're using an insulated cooler as a mash tun. You can go faster if you're using a Grainfather or a brew set-up with recirculation because everything is already mixed and flows more easily.

Bring to a boil, add the hops in nylon bag or hop spider and set the timer for 45 min.

Watch the boil and keep it vigorous but not boiling over.

At 15 min before the end of the boil, add yeast nutrient followed by the spices 5 min later.

At the end of the boil (90 min total), turn heat off and cool or chill your wort. A temp of 65 deg F is perfect, but get as close as possible. Transfer to a carboy. Shake/agitate/stream oxygen into the wort.

Add the yeast (if using a packet of dried yeast, just sprinkle that puppy over the top surface). Install the airlock and put the carboy into the chest freezer with temp setting at 65 F.

Fermentation

Watch the krausen as it develops. The minute you see it start to fall rather than rise, add the 6 oz of Candi sugar. Don't worry about adding oxygen into the carboy at this point because the fermentation generates so much CO₂. Then leave it alone for 10-12 days. Pull the carboy out and put it on the counter for a diacetyl rest for 3 days. Then transfer to a keg or to a bottling bucket where you can add $\frac{3}{4}$ c corn sugar to bottle condition. For kegging, chill to very cold and carbonate to 2.5 volumes.

Customization

Play with the spices: use more/less of the standard orange peel and coriander. Add Grains of Paradise. Use some completely off-center herbs or spices with the standard Witbier grain bill.

Use a different yeast: Instead of a Witbier yeast that will give classic Belgian character, use a clean ale yeast or perhaps a characterful kveik yeast, then either keep the standard spices or mix that up too.