



THE FOAM RANGERS

Brewsletter Urquell

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Election Time

The following Foamies have been nominated to serve for 2021:

Grand Wazoo: Dave Frank
Waz Whisperer: Hank Keller
Secondaries: Kelsey Whitebay & Mauricio Montoya
Treasurer: Patrick Elder
Scribner: Drew Domalakes
Competition Coordinator: Tyson Schindler
Dixie Cup Coordinator: Paul Porter
Brewsletter Editor: Megan Frankowski

** THESE ARE NOMINATIONS. IF YOU WANT TO NOMINATE YOURSELF OR ANOTHER, PLEASE CONTACT HANK***

If nobody objects, selections will be finalized at the November meeting.

Fun reading from Janine:

I recently subscribed to a super interesting newsletter called Belgian Smaak (smaak = taste in Flemish). This last one that it received has a very amusing story about the deeply important symbolism of animals for Belgian breweries. It's very well written and tells a darn good story. The link: [Belgian Smaak Article](#)

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 – Nov 20th
- Occifer elections – Nov 20th

Musings of a Grand Wazoo



Hank Keller - The Grand Wazooooo

With slightly cooler weather upon us, and the holidays approaching, this can only mean one thing... to DRINK and BREW beer! What styles of beer are good this time of year? Big 'ol malty stouts and porters, warming Belgian ales, or the "go to" for the Foam Rangers, a big, delicious Barleywine (American or English... your choice).

This year's Dixie Cup XXXVII judging is well underway, though it's being done quite a bit differently with social distancing in effect. Paul Porter is managing this thing amazingly, with all of the obstacles thrown at him. So when you see Paul sweating and muttering & cursing under his breath, tell him to relax and buy that man a beer!

The end of the calendar year is also going to bring changes to the Foam Rangers as we are selecting Officers (or Occifers) for the club. I've contacted a few people and

called in a few political favors, and we have a core group who has volunteered for 2021. HOWEVER... WE WILL CONTINUE TO TAKE NOMINATIONS (if you want to volunteer) up to the date of the election! And the election will be held at the virtual monthly meeting this Friday (11/20), immediately after the guest speaker does his (or her) thing! Make sure you attend this Friday to have your vote heard!!

Competitions are also right around the corner, so make sure you have tweaked your recipes so that we can kick some ass in 2021 Lone Star Circuit! The OpFerm has opened & closed entries for the first competition of 2021, but the Bluebonnet should be opening up in another month or 6 weeks. Let's earn back the Foam Rangers reputation for crushing some competition like we've done in the past!!

Even though 8 months of virtual meetings SUCKS, it's still important to keep contact with your fellow Rangers. Whether you're doing the virtual judging or having a fellow Ranger over for a brew-in or for a beer, we are social creatures and need the contact of our supports. And, beer and brewing are a common subject for all of us to discuss, so I strongly encourage any sort of contact within the club (or with non-Ranger brewers too). If you want to organize a discussion or bottle share or whatever, you can get in touch with me, as the club finally has its own Zoom account (I know, 6 months later than we should have got one).

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

-Benjamin Franklin

Beer of the Month: Pale Ale or The First Volley in the Assault on Shitty Beers

Phil Verdieck

One of most people's first exposure to craft beer was a pale ale. American Pale Ales started with the short lived New Albion Brewery in Sonoma CA. Inspired by UK beers he had experienced while in the navy, Jack McAuliffe founded the short lived brewery (1976 - 1982) which produced a pale ale, a stout and a porter. To Americans used to yellow fizzy stuff, these beers left lasting impressions on people like Jim Koch, Ken Grossman and Sam Calagione. After touring New Albion and seeing the equipment and process Ken Grossman left convinced he could start a brewery.



In 1993 just prior to trademark lapse, Jim Koch took ownership of the New Albion trademarks and was able to get McAuliffe to recreate the original recipe. It was released at the 2012 GABF and was also a public limited one time release that winter. All rights and profits were given to the McAuliffes. Since then, New Albion has been resurrected by Jack's daughter Renee. New Albion Ale was released in collaboration with Platform Beer Company in Cleveland, OH.

New Albion Ale clone (by Jack McAuliffe)

(5 gallons/19 L, all-grain)

OG = 1.055 FG = 1.011

IBU = 30 SRM = 4

ABV = 5.7%

Ingredients:

11.5 lbs. (5.2 kg) Great Western premium 2-row malt

3.6 AAU Cascade hops (60 min) (0.6 oz./17 g at 6% alpha acids)

3.6 AAU Cascade hops (30 min) (0.6 oz./17 g at 6% alpha acids)

3.6 AAU Cascade hops (15 min) (0.6 oz./17 g at 6% alpha acids)

1 tsp. Irish moss (15 mins)

Wyeast 1028 (London Ale) or White Labs WLP013 (London Ale) yeast (1.4 qt./1.3 L yeast starter)

1 cup corn sugar (for priming)

Step-By-Step

1. Mash at 148 °F (64 °C) for 1 hour in 16 qts. (15 L) of brewing liquor.
2. Sparge with 170 °F (77 °C) water over 90 minutes to collect 6 gallons (23 L) of wort (or however much pre-boil wort will yield 5 gallons (19 L) after a 1 hour boil).
3. Boil wort for 60 minutes, adding hops at times indicated.
4. Chill the wort rapidly to 68 °F (20 °C), aerate and pitch the yeast.
5. Ferment at 68 °F (20 °C).

A look at the 1986 Vol. 9 #4 issue of Zymurgy has an extensive Beer Styles and Recipes article by Charles Hiigel, Christine Schouten and Steve Lawing. A few pages in is a section on Pale Ales and Ambers. Mostly British inspired there are a few Pale Ale recipes. Enjoy this state of the 1986 Brewing Art recipe.

Gold Rooster Pale Ale by Ted Whipple

This beer is an excellent representation of the English Pale Ale style and better than many being imported into this country. It is not ultra-hoppy but does have a hop bouquet, which is quite often lacking in the English brews. Because it is bottle conditioned, which takes about 4 weeks to be ready, the balance between malt and hops is very mellow with no yeasty overtones.

Ingredients

6.6 lbs Munton and Fison plain LME
1/2 lb crushed crystal malt
1 tsp water crystals if water is soft
1 oz Norther Brewer hops for boiling
1 oz Cascade hops for boiling (total 12 HBU for boiling)
1 tsp Irish Moss
1 oz Cascade hops for finishing
2 pkts EDME ale yeast
1/4 oz Cascade hops for dry hopping
1 tsp. Gelatin finings
3/4 cup corn sugar for priming
OG 1.044

Step-by-Step

1. Add crystal malt to 2 gallons of cold water and bring to a boil.
2. When near boil, remove from heat, strain out grains and dissolve the extract and water crystals (if needed).
3. Bring to a boil and after 30 minutes add the Northern Brewer hops; after 30 minutes more add the Cascade boiling hops and continue the boil for 30 minutes adding Irish Moss for the last 15 minutes.
4. At the end of boil remove from heat, add the finishing hops and let the wort settle for 30 minutes.
5. Sparge into a fermenter with cold water to make 5 gallons.
6. Pitch yeast at 75 degrees F. After a few days of fermentation, rack the beer and add the dry hops and gelatin.
7. Bottle when fermentation is complete and condition for 4 weeks.

Just so you don't have to hunt down EDME yeast packets, **here is the updated version from J9...**

English Style Pale Ale: "Gold Rooster Pale Ale" (based on an extract recipe by Ted Whippie from a Zymurgy 1986 article)

OG: 1.045

FG: 1.010

ABV: 4.6%

IBU: 26

90 minute boil

Ingredients

5.5 lbs Domestic Pale Malt (2-row)

3 lbs English Pale Ale Malt

0.5 lb Caramel/Crystal Malt (30 -40L)

0.5 oz Northern Brewer (8.5 % AA) add at 60 min left in boil

0.75 oz Cascade (5.5 % AA) add at 30 min left in boil

1 oz Cascade (5.5 % AA) add at end of boil

1/4 oz Cascade (whole leaf if you have it) for dry hopping

Irish Moss or Whirlfloc

1/2 teaspoon Yeast nutrient

Packet Liberty Bell dry yeast from Mangrove Jack (M36)

Gelatin for fining

Step-By-Step

1. Use carbon-filtered tap water or Reverse Osmosis water with water salts to approach an English water profile.
2. Mash all grains at 152 deg F for 60 min
3. Warm mash to 168 deg F for mashout
4. Sparge with 168 deg water to get about 6.25 gal
5. Bring to a boil & boil 30 min, add the Northern Brewer hops
6. Boil another 30 min, add the first Cascade addition
7. Boil 15 min, add the whirlfloc and yeast nutrient
8. Boil 15 more minutes.
9. Heat off, add the final ounce of Cascade and let it rest in the kettle as you either whirlpool or recirculate while cooling.
10. Transfer to fermenter when wort is about 75 deg F.
11. Pitch the packet of dry yeast by just pouring onto the surface of the cooled wort.
12. Add a blowoff tube just in case your yeast gets crazy. Monitor internal temp of the fermenter if possible so that you can cool it down if the yeast generates too much heat. Keep it at 75 deg F.
13. After krausen starts to fall, add the dry hops in a weighted, sanitized hop bag and let them ride for 3 days.
14. Remove the bag and add gelatin dissolved in warm water that has been cooled.
15. After 3 more days (or the beer is clear), rack off the yeast and the hops to a secondary (try to keep it as low-oxygen as possible) by purging the new fermenter and keeping a CO2 blanket on the first fermenter. Allow it to finish fermenting. If you rack too soon, you'll get diacetyl.
16. When done, about 5 more days, keg or bottle.

Dixie Cup Updates

Paul Porter

Dixie Cup 37 first round judging is all assigned. We are just waiting for score sheets to be returned for a handful of flights. We have had a good mixture of various clubs that have participated in the process thus far. The flights "To Go" process has been very convenient for many judges, and if possible by BJCP standards, I will try it again at next year's Dixie Cup regardless of any pandemic. Given the reduction of medal categories to 6 and lack of expenses associated with the more social aspects of Dixie Cup, the medals this year have been upgraded to etched one, two and three liter boots. The Best of Show trophy this year reflects our general feeling about 2020.



Our current judging needs are for veteran judges to help with second round judging. Second round judging will be a little different this year. Rather than only one or two categories, there are several related categories. Thus, it will require a bit more debate as to which beer best fits its category--much like BOS judging. I would like to have three to four judges for these if possible.

I am intending to return as the Dixie Cup coordinator one more time. The theme will be "Hazed and Confused" with the obvious specialty category being Hazy IPAs. As many of you know Dixie Cup requires a lot of hands to be extremely successful. The most immediate need is graphics, so we can update websites, update social media, and prepare promotional material early on. So, help your club and competition out with your mad graphic arts skills.

