



THE FOAM RANGERS Newsletter Urquell

Competition Information

Tyson Schindler, Competition Coordinator

OpFerm - registration closed, for both entries and judges. But if you signed up to judge, judging sessions are on Saturdays starting 1/16, ending on 2/13, and with a makeup session 2/20 if needed. See: <https://opferm.cialers.org/>

Bluebonnet - registration open now until 1/22

Reminder that you must pay within 24 hours of entry registration or entries will be deleted

Judging 2/5 - 3/6

Event 3/19-20

See: <http://www.bluebonnetbrewoff.org/>

National Homebrew Competition—Registration 2/17 - 3/3

*Note - changes this year - \$29/entry!

No longer multiple sites for first round and then a final round, but a single round, single site (Denver)

See: <https://www.homebrewersassociation.org/national-homebrew-competition/>

George Behr has graciously offered to drive entries up to Dallas for Bluebonnet this year. He will be doing so on Tuesday, 1/19, probably around 10am, he says. He can take drop-offs at his home before that and store them there until that day, and/or we can try to set up a more central location (he's in Cypress) to collect entries, where he will then swing by and pick up that morning on his way.

If any of you have suggestions or want to volunteer your place as a central drop point, please let me know. Otherwise, I was thinking we could ask Farmboy (I asked Michael there today, but he said I need to ask Jacob), as it's pretty central and they've been doing the same for OpFerm now. The only thing for them if we do use them is that they're closed on Tuesdays, so George would have to pick up the beers from there earlier (Monday or Sunday, depending on his schedule).

January Meeting Speaker—Jamil Zainasheff!

Jamil Zainasheff, owner and head brewer at Heretic Brewing & Distilling and author of *Brewing Classic Styles and Yeast: The Practical Guide to Beer Fermentation* will be joining us at our first club meeting of the year on Friday, January 15 (Zoom login info to come).

Jamil will be running a Q&A session. Club members should submit questions to Dave (davewfrank@gmail.com) ahead of time.

Inside this issue

Ramblings of a Grand Wazoo	2
Beer of the Month.....	2
Foreign Correspondence	4
Officer Meeting Minutes	5
Annual Financial Report	6

Your 2021 Officers

- Grand Wazoo—Dave Frankowski
- Wazoo Whisperer—Hank Keller
- Secondary—Kelsey Whitebay
- Secondary Secondary—Mauricio Montoya
- Treasurer—Patrick Elder
- Scribner—Drew Domalakes
- Competition Coordinator—Tyson Schindler
- Dixie Cup Coordinator—Paul Porter
- IT Genius—Phil Verdick
- Newsletter Editor—Megan Frankowski

Upcoming Events

- Jan 15th—Virtual Monthly Meeting
- Feb. 7th—Officer Meeting

Ramblings of a Grand Wazoo: New Year, New Waz

Dave Frankowski, Wazoo

Well, everyone, the time is upon us. Even though there were undoubtable objections and thoughts of lawsuits to challenge the result, the transition team has finished their job. Hank is out, Dave is in (do I hear airhorns and fireworks?). After two years of hard work, the newly impeached Was Waz finally gets a break to relax and focus on his family. This new transition will also be the first time where the new Grand Wazoo will be organizing club activities from out of state. Fortunately, our meetings will still be taking place virtually making this type of governance viable.

So, COVID-19 is still a real and present public health danger and will be forcing us to continue our club meetings virtually until it is deemed safe to convene in person. While this is not ideal, the officers and I will be doing our best to make the meetings as informative and entertaining as possible. In fact, virtual meetings have the upside of allowing us to invite eminent brewing professionals that would not normally be able to attend. For instance, our first meeting



Greetings from Maryland and the front yard of the Was Waz's sister (who happens to live on our same street a mile away). You're next, Birdwell!

"Now I know that you're saying, "people like Jamil are great and everything, but we miss you Dave. We miss you so much!"..."

of the year will feature Jamil Zainasheff, owner of and head brewer at Heretic Brewing & Distilling and author of *Brewing Classic Styles and Yeast: The Practical Guide to Beer Fermentation*, who will be running a Q&A session to answer all your burning questions about beer (and the mysteries of the cosmos). Now I know that you're saying, "people like Jamil are great and everything, but we miss you Dave. We miss you so much!" I understand these concerns, which is why when we are able to meet in person I will be flying to Houston for club meetings (Megan might come, too). Until then, we have plenty of new officers to help with any local club needs. We have not one, but two, secondaries: Kelsey and Mauricio to plan virtual beer tastings. Tyson will be keeping us up to date on competitions and entry deadlines. Drew will let you all know what we muse about during officer meetings. In addition, Phil will continue grimacing behind a computer screen, Jon will periodically let us know how nice Colorado is, and Hank will be whispering in my ear, establishing a Cheney-esque shadow government.

Other fun things you may expect this year include a revamped website (which costs money), structured Q&A sessions during our meetings (hosted on Zoom, which costs money), and some amazing beer provided by the club when we finally meet in person (which costs money). Oh, that reminds me. We need you to pay your dues. So, please pay them.

Hugs and Kisses,

Dave "Grand Wazoo" Frankowski

Beer of the Month: India Pale Ale

Kelsey Whitebay, Secondary

Blatantly stolen from 'Brew Your Own' : [Award-Winning American IPA Recipes - Brew Your Own \(byo.com\)](https://www.byo.com/award-winning-american-ipa-recipes)

The common story that IPA was invented to survive the long ocean voyage is actually a bit of a distortion of the truth; hoppy pale ales existed before the style was defined, and independent of the India route. Little realized, too, is that historic English IPAs resembled American hop-bombs closer than their contemporary English cousins. Brewed with only the lightest malt on the market to be as pale and dry as possible, they were nonetheless intensely hopped, using up to three or four ounces per gallon (22–30 g/L). But the powerful forces of taste and taxes changed much over time, and the English IPA of the mid-1900s emerged as a quite different beer from those of the mid-1800s. Half a century ago, the IPAs of England barely resembled their historic predecessors.

American brewers, of course, took a run at it from there. Early on in the US there was the legendary Ballantine IPA, a standard bearer of American IPA for decades, but which mutated and changed many times itself over the years, until, by the 1970s, changes in ownership had warped Ballantine into a ghost of the beer it'd once been. It would take innovative brewers on the West Coast of the United States to rekindle the public's taste for hoppy beers. Soon, of course, this thirst would spread across the country.

In *IPA: Brewing Techniques, Recipes and the Evolution of India Pale Ale*, author (and former Stone Brewing Co. Brewmaster) Mitch Steele describes the conception of the beer that would form the blueprint for hoppy American ales for years to come: Anchor Liberty Ale. Hopped entirely with Cascade, it was a massively bitter beer for its time, at 40 plus IBUs. Steele calls it, "The first American IPA in every sense since Ballantine." Liberty Ale would inspire many more beers, and Cascade would from then on practically define an era of American craft beer. Sierra Nevada based their game-changing pale ale around Liberty. In the east, Boston's Harpoon IPA soon emerged as one of the first year-round IPAs anywhere in the country — and it too showcased America's favorite new hop. In Oregon, the trend-setting, super-bitter-for-its-time Bombay Bomber IPA from Steelhead Brewing Co. in Portland furthered the trend of focusing on new, citrusy American hops like Chinook.

But as more and more (and more) breweries opened, these American commonalities were shuffled off into a new era of regionalism. If you're an IPA fan, you're almost certainly familiar with the distinction of East Coast IPA and West Coast IPA. Or the perceived distinction, anyway — it stands to reason that the lines would begin to blur over time, that not every last brewery would stick to its geographical inheritance. But let's step back twenty or so years ago, to when American IPA was in a different phase, when regionalism was much more of a thing.

As "schools of thought," the geographical categorization of East Coast IPA and West Coast IPA was never meant to encapsulate every single brewery on either coast, but rather the prevailing trends and techniques that many brewers in the various regions favored. The East Coast took its cues from contemporary brewing trends in England, with ample crystal malt providing contrast to hop bitterness. West Coast brewers dug in on paler concoctions with unashamed bitterness, in some ways closer to English IPAs of an earlier era. These days, the same rules don't necessarily apply.

"Brewers are fairly transient," said John Trogner, Co-Founder and Brewmaster at Tröegs Brewing Co. in Hershey, Pennsylvania, who got his start brewing in Colorado before moving back to central Pennsylvania to open Tröegs with his brother. "They're learning in one place and picking up and moving to another. Just like America, it's the melting pot. We've traveled all over and soaked up what we've liked and molded each of our beers to have their own tastes and aromas."

Mitch Steele agrees. "It's blurring across the country," Steele said of the American IPA style. "Some of the best 'West Coast' IPAs are being brewed by Fat Heads, just outside of Cleveland, Ohio, and Wicked Weed in Asheville, North Carolina, among many others. Brewers tend to share so much information, regional differences are going away."

American IPA Statistics: Original Gravities :1.050-1.075; Alcohol: 5% - 7.5% ABV; Bitterness: 35 - 70 IBU; Color: 6 -14 SRM

Source: The complete Joy of Homebrewing, 4th Edition

All Grain Recipe:

Ingredients

- 80% 2-row pale malt
- 10% white wheat malt
- 10% flaked oats
- 4.3 AAU CTZ (Columbus/Tomahawk®/Zeus) hops (first wort hop) (0.25 oz./7 g at 17% alpha acid)
- 11.1 AAU Amarillo® hops (5 min.) (1.25 oz./35 g at 8.9% alpha acid)
- 18.1 AAU Citra® hops (5 min.) (1.25 oz./35 g at 14.5% alpha acid)
- 1.25 oz. (35 g) Amarillo® hops (hop stand)
- 1.25 oz. (35 g) Citra® hops (hop stand)
- 2.5 oz. (71 g) Amarillo® hops (dry hop)
- 2.5 oz. (71 g) Citra® hops (dry hop)
- 1 oz. (28 g) Simcoe® hops (dry hop)
- ½ tsp. yeast nutrient (15 min.)
- 1 tsp. Irish moss (15 min.)
- The Yeast Bay (Vermont Ale) or GigaYeast GY054 (Vermont IPA) or East Coast Yeast Ecy29 (North East Ale) yeast

Step by Step

Mash at 150 °F (66 °C) and hold for 60 minutes.

Sparge with 170 °F (77 °C) water.

After the 60-minute boil, chill the entire wort down to 185 °F (85 °C) and add the whirlpool/hop stand addition of hops and let the wort rest for 45 minutes.

Ferment at 64 °F (18 C)

Beer & Brewing Education at No Cost

Jon Jarvis, Foreign Correspondent

The benevolent reign of a once semi-powerful and possibly semi-influential Waz has finally come to an end. The first two-consecutive term dictatorship ended, like so many things during the last year, in flames during a failed Zoom call. During one of the most fraudulent Foam Rangers elections on record, where the once slightly taller Waz attempted to stuff the electronic ballot box by submitting an extraordinary number of self-nominations from a multitude of fake club member's email accounts, in order to gain a third term. The now was-Waz and was-was-Waz created account names such as mashtun-mike@hotmail.com and queenforaday@juno.com, thinking no one would ever be the wiser.

On election night his little ruse was easily discovered, and his name was removed from consideration for another term. While being ousted from his position on a Zoom call, as normal his internet cut-out and there his face stood, frozen in time, mouth agape, wondering where it all went wrong.

Now that all brings us to where we are now: New to the mix of odd Foam Ranger things is the Foreign Correspondent. What that means, no one really knows, but the title just sounds so intriguing and mysterious. The foreign part is a bit of a stretch, only living in Colorado, but the correspondent piece could have some value. The idea I had superimposed on this title would be to write from time to time about stuff that I find interesting in the brewing community. Hopefully to spread some bits of information that you may not have known, and possibly invoke some discussion at club meetings from the topics/information discussed here.

Brewing education can come in many forms, but one that I use quite often in my life is listening to podcasts on homebrewing. They can be nice to listen to while mindless work tasks, cleaning the house, or my favorite – running (or any form of exercise).

I have curated a small list of podcasts, which I feel represent some of the best out there that encompass different topics and themes in the homebrewing universe and in the general brewing industry. Just a note, pretty much all these podcasts mentioned have websites.

Homebrewing & General Beer Knowledge Podcasts:



BeerSmith HomeBrewing – one of my first homebrewing podcasts that I listened to and one that I have come back to over the years. The host is a bit dry, but the guests he has are typically good. It is generally informative and has a whole range of topics in homebrewing (I especially like the episodes with Dr. Charlie Bamforth).

Interesting Episodes:

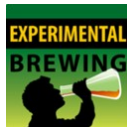
- #121 – Boiling Home Brewed Beer with Dr. Charlie Bamforth
- #196 – Hop Biotransformation and NEIPA with Randy Mosher
- #113 – Czech Lagers with Chris Lohring



Brulosophy – probably one of Tyson and my favorite homebrewing podcasts and has brought up many discussions on their results. They go through different experiments (ex. timing of milled grains and when you brew with them, 30min mashes, short boil times, mash temps), and then give the results from a blind tasting and triangle tests to see if there are any perceivable differences to a group. Their 'Short and Shoddy' episodes are great, and things to try for yourself to shorten a brew day.

Interesting Episodes:

- #113 – Impact of Age on Crushed Malt
- #159 – Impact of Mash Temperature on English Porter
- #164 – Short & Shoddy: Belgian Dubbel



Experimental Brewing – Denny Conn and Drew Beechum (wrote several homebrewing books) go through news, interviews, process (ex. water chemistry), and tastings from viewers' homebrews (descriptions, feedback etc).

Interesting Episodes:

- #45 – Water, Water Everywhere (Bru'n Water guy is on there)
- #86 – Water The Primer Brew Files #90, 91 – Scott's Hops Part 1 and 2 (Scott Janish talks about hops and NEIPA's)



Beer & Brewing Education at No Cost (continued from Pg. 4)



Dr. HomeBrew – each episode they (ranked BJCP judges) go through their BJCP scoresheet on tasting notes and feedback on two different homebrewed beers that were sent in by listeners. This podcast is quickly becoming one of my go to podcasts due to its helpful content. I know that it doesn't sound that interesting, but it helps to hear the descriptors and how they pick apart a beer and discuss process and recipe build with the homebrewer. Highly recommended to listen to if you are warming up for the BJCP exam or if you are heading out to judge.



Hop & Brew School – this was a series from the Brewing Network featuring Nick Zeigler of Yakima Chief Hops, that talks about everything hops. It dives deep into the science behind the plant itself and the why of hop flavors and aromas.

Officer Meeting Minutes: 1/3/2021

Drew Domalakes, Scribner

Attendees: Dave Frankowski, Patrick Elder, Jon Jarvis, Kelsey Whitebay, Megan Frankowski, Hank Keller, Drew Domalakes, Tyson Schindler; John Adams



The 2021 kick off Occifer's meeting was held via Zoom (...meh). We have a fresh batch of Occifers and Back-to-Back Was-Waz Hank was mostly allowed to lurk in the back ground and just whisper sweet nothings into New Wazoo Dave's ear. New Waz Dave was very motivated to get the club's tech and social media platforms re-vamped and/or even just be vamped. Be on the lookout in 2021 for a new website (YAY!), New Wazoo Facebook account (Yay!), maybe an Instagram account (yay?) plus... more! WOW MORE? I know what you're thinking... Now, I'll be able to see what's coming up at the next meeting, participate in monthly Bottle Shares, get a schedule for upcoming competitions and Officially Sanctioned Foam Rangers Events, all while giving more visibility about our club to Internet Homebrew Trolls! Well... you are RIGHT!

AND, that's not all that 2021 has in store, not even close. Remember all the Zoom meetings where we had beer industry Pros tell us about their cutting edge product lines, give us trade secrets and sometimes even a little behind the scenes look (sometimes in their somewhat cluttered home offices)??? Well, we're doing that too! AND New Waz said if you send him suggestions he will personally reach out and harass anyone you want to speak at the meeting, up to the point (but not including) where a court ordered restraining order might be issued!

PLUS, there's MORE! New for 2021, New Waz Dave promised to bring Law and Order to the monthly member meetings... well more like Beer and Order.

New Monthly meeting format will be as follows:

1. An hour of Q&A consisting of deep burning questions (that the internet can't answer) from YOU to all the other Foamies to share valued experiences, celebrate personal homebrew triumphs, laugh at humiliating home brew disasters all with the goal of making your beer more AWESOME! Use this time to discuss the current beers you're planning and get some tips!
2. Monthly Club Business - Legally required to maintain tax free status (yay), upcoming events, volunteer opportunities, new competitions.
3. Monthly Guest Speaker
4. Last but not least! BEER - We are going to continue to do a monthly commercial style so everyone can grab beers at home to learn styles. Every 3 months do a homebrew/commercial beer swap for participants so you can get tips on making your beer more AWESOME! Details to follow.

PLUS! Megan committed to publishing this very Brewsletter for 2021 (YAY!)

PLUS! Well, then we talked about some pretty boring logistical stuff (meh)

1. Patrick will be hunting people down for dues this year... be warned.
2. Foam rangers will be getting a PO box near Farm Boy for snail mail
3. Bank account is positive (See Treasurer's report)
4. Hank will be leading a field trip to the storage locker to make it a little less hoarder-esque including a record setting attempt at creating the World's Largest Kid-Sized, Dixie Cup, T-shirt Bonfire in the parking lot! We'll have the people at Guinness (the other Guinness) standing by. Also pulling out all the stored Big Foot Barely Wine bottles, placing them each on a wall and then counting them... for inventory. Lastly, throwing away anything else deemed as throw away-able. Volunteers welcome!

To close out the meeting, we talked about the upcoming Blue Bonnet Competition that just opened and Tyson promised to send out info to the email distribution. So if you didn't get that email, contact Tyson and get your beers entered! And if it's too late, contact Tyson about the next one and enter there!

Annual Financial Report

Patrick Elder, Treasurer

The Foam Rangers

The Foam Rangers Homebrew Club is the oldest homebrew club in the Houston metropolitan area. We meet every third Friday of each month at 7PM at rotating breweries in the Houston area (see the club events page for location), except for October, which is the month of world famous Dixie Cup.

Membership

\$40/ year—Individual

\$60/ year—Family

Early Renewal: \$35/\$55

Foam Rangers 2020 Year End Financial Summary:

FR 1/2020 Available Funds: \$9,939

Income (Dues, Dixie Cup, Raffle): \$2,378

Expenses (Beer, Storage Locker, Insurance, Website, Dixie Cup, etc.): \$3,125

FR 1/2021 Available Funds: \$9,192

Net 2020 Change: -\$747

Overall club financial health is good, we are slightly down in our balances in 2020 due to fixed costs and a much lower income from Dixie Cup. With a "normal" Dixie Cup we usually have a positive to the books despite increased monthly beer purchases for in-person meetings.

Reminder: Please pay your 2021 dues!

The Foam Rangers

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