



THE FOAM RANGERS

Brewsletter Urquell

Competition Information

Tyson Schindler, Competition Coordinator

OpFerm—Awards Ceremony held 2/27

Foam Rangers took second place for club standings with 27 points (no where near the CIA's 101 points for first place, but more than double the third place finishers, the North Texas Homebrewers Association, who had 12 points)

Foamies that took home medals:

- **Hank Keller** - Gold, Standard American Beer (American Lager); Silver, Wood Beer (Specialty Wood-Aged Beer); Bronze, Strong European Beer (Baltic Porter)
- **Mike Humphries** - Gold, Czech Lager (Czech Pale Lager)
- **Mauricio Montoya** - Gold, Pale Malt European Lager (Munich Helles)
- **Tyson Schindler** - Silver, European Sour Ale (Lambic. Co-brewer: Jon Jarvis); Bronze, British Bitter (Best Bitter. Co-brewer: Jon Jarvis); Bronze, American Wild Ale (Mixed Fermentation Sour Beer)
- **Janine Weber** - Silver, IPA (Belgian IPA)
- **Drew Domalakes** - Bronze, Belgian Ale (Witbier); Bronze, Trappist Ale (Belgian Dark Strong Ale)
- **Phil Verdieck** - Gold, Wood Beer (Wood-Aged Beer); Silver, Fruit Beer (Fruit Beer); Bronze, Historical Beer (Gose); Bronze, Smoked Beer (Specialty Smoked Beer)

Also of note: There were two beers awarded a perfect score of 50 in the competition - one was Tyson and Jon's Lambic! (The other was a Blonde Ale from NINJAs and former - or "adjacent" - Foam Rangers Kyle Autry and Eric Heinz.)

Nice showing, Foamies... Congratulations to all the medal winners!

Bluebonnet - registration closed

Judging complete, and Awards Ceremony being held Saturday, 3/20, at 1pm CDT (live on their YouTube channel; possibly co-streamed on their Facebook page)

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

National Homebrew Competition—Entry closed

Shipping window 3/29-4/9

Edits of entries accepted through 4/9

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/>

Lunar Rendezbrew - Registration opens 2/22

Entry Fee: \$10/entry (cap of 16 paid entries/person and 450 total paid entries)

All entries must be received by 3/28

<http://mashtronauts.com/rendezbrew/>

KGB BBBB—POSTPONED until 2022

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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 Verdieck
- Brewsletter Editor—Megan Frankowski

Upcoming Events

- Mar 19th—Virtual Monthly Meeting
- April 4th—Officer Meeting

Ramblings of a Grand Wazoo

Dave Frankowski, Wazoo

Good March to you all. This meeting I am excited to announce that we will be hosting Mitch Steele of New Realm Brewing company. Mitch is the author of "[IPA: Brewing Techniques, Recipes, and the Evolution of India Pale Ale](#)" and, appropriately, will be giving a talk on the history of IPA. Before becoming the co-owner and brewmaster at New Realm, he was the head brewer at Stone Brewing company and a brewer at Anheuser Busch before that. Mitch has been a luminary in the brewing industry for many years and I am looking forward to the knowledge he will impart.

The beer style this month is Bocks and Kelsey and Mauricio have identified some good ones to taste at the meeting. We will also have a raffle that will probably not suck. I don't have much else in the way of news. Some people have been asking me when we may begin meeting in person again. The officers and I are continuously monitoring infection and vaccination rates and, as of now, I do not anticipate that we will be able to meet in person before June. In fact, it is likely we will meet even later in the year. In any case, I look forward to the day when the only infections I need to worry about will pertain to my Berliner Wiese.

Cheers,
Dave



"I look forward to the day when the only infections I need to worry about will pertain to my Berliner Wiese..."

Musings of a Waz Whisperer: What to do during a pandemic

Hank Keller, Waz Waz, Waz Whisperer

After the first few weeks of drinking alone during the pandemic, several of us Foam Rangers quickly realized that this was boring & lonely... and reeked of desperation! Something needed to be done! Fortunately, one of our members, Patrick Elder, came from a homebrew club in Chicago that did something called a bottle share. Now how in the hell can you do a bottle share... being apart from each other... while all sampling the same beer... at the same time?? Definitely some thought and research were needed, as well as beer.

Fortunately, this wonderful virtual meeting application called Zoom was available, so that took care of the "getting together at the same time" thing. Then Patrick and I decided that there needed to be rules... Yes, I believe "Rules" goes against the preamble of the Foam Rangers constitution! But we needed something so this didn't turn into a free-for-all. So basically, the rules were simple: Any Foam Ranger can participate; each participant contributes 2 styles of beer; for each style, the participant contributes the number of beers as participants (i.e. 10 participants = 10 beers of style 1, 10 beers of style 2); agree to meet at 1 place for sorting on a particular day.

Now think about this for a minute... you get to show off your own homebrews (or commercial beers) to your beer friends, AND IN RETURN you get a big variety pack of different & interesting beers!! The last bottle share had 10 participants, so we each contributed 2 styles, 10 beers each, and left the sorting with 20 different beers!!

Musings of a Waz Whisperer (Cont. from pg 2)

But wisest Was Waz... I don't have enough homebrew to participate L ... and I want in... what can I do? Well young padawan, why don't you find some interesting COMMERCIAL BEERS to contribute? That's right... we allow commercial beers in the share!! Why, you may ask? Well, in some of the bottle shares, we were able to use the commercial beers to compare against the homebrews to see what we liked and didn't like. Others were just so unique that none of us would have thought to make one.

We had our "Tasting Sessions" consisting of 3-5 beers about every 2-3 weeks. The really cool thing about this was that you liked a particular beer we were all sampling, you could ask the brewer questions... AND sometimes you could even get the recipe from them!! If your beer was "Meh", you could get feedback from your fellow Sharers about how to improve it.

During the time doing the bottle shares, of which there were 3 of them, I have been fortunate to try some amazing homebrews AND learn a few tricks too! I learned how to infuse coffee flavor into my homebrew without making it taste... well... icky! I learned about smoke beers (rauchbier). I was able to teach a couple Sharers how to boil down first wort runnings to get a Maillard Reaction. Best of all, I learned how others made their beer... and realized there is no one way to brew beer!

Some of the more interesting beers we tried included: Weizenbocks, Spiced Belgian Strong, Rauch Pils, Noche Buena (Mexican Christmas Beer), Wood-Aged DIPA, Spruce Pale Ale, Gratzler, and a Pineapple Berlinerweisse just to name a few. We also had some amazing commercial styles from Saloon Door, The Bruery, Eureka Heights, Avery, and Sierra Nevada.

Most of us participants agreed that we REALLY want this to continue even when we begin to meet in person again, and will try to continue to "Share" a few times per year! So if you're interested in participating, we'll be sending out announcements via email or on Facebook, so keep your eyes open!



Beer of the Month: Bock Beers

Mauricio Montoya & Kelsey Whitebay, Secondaries

Bocks

A strong beer with an original gravity above 16 degrees Plata and a typical alcohol content beyond 6.5% ABV. The style originated in the lower-Saxonian town of Einbeck, Germany and has many regional and commercial variations. Some of these claim to have historical roots, and others are simply experimenting with the effects of certain ingredients and/or certain yeast strains on a wort of high gravity. While most bock beers are bottom fermented lagers, there is broad range of top fermenting beers that also fall into the category with weizenbock being the most prominent among them.

The 13th century was a time of social fragmentation and strife. After the fall of the Roman Empire, feudalism became the political rule. Free cities evolved as a result of placing their support behind some political force that upon winning a battle would grant them a charter.

Due to this the Hanseatic League was formed (Bremen, Lubeck, and Hamburg were the largest cities that established a trade between them connecting the Baltic with the North seas). One of the specialties of many of the Hansa cities was their beers, which were highly regarded, commanding a premium price far and wide.

Einbeck began as an estate held by nobles living in the great Hansa city of Hamburg. It grew to a small town and eventually was given charter as a city. *Gruit*, a term for proprietary combinations of bittering and flavoring herbs was commonly used in beer to cut the sweet flavor and add medicinal value. Mixtures for *Gruit* may include ash leaves, myrtle bark, rosemary, or sweet gale.

Beer of the Month (Cont. from page 3)

Over the next century, Einbeck became a renowned brewing center due to it being the center of hop gardening when hop usage was blossoming in Germany.

Records indicate that the famous Einbecker beer was composed of one-third wheat malt and two-thirds barley malt of the palest color available. It was initially brewed as an ale, but only during the winter, so that it may have been lagered, or cold conditioned, as Alt beer is today.

All of the above provides some history as to how the style may have originated, but you will notice that the term “bock beer”. This is because there are a number of different theories about its origin.

One of those theories says that the beer was only produced under the sign of Capricorn the goat – *Bock* being the German word for billy-goat – in Late December and January. This theory is the least likely to be true as the beer was generally produced whenever feasible.

Another theory indicates a link with an old German word, *Pogkmedt*, meaning mead, to the Bock beer that rivaled it in strength. From there, a derivative through corruption and contraction of pronunciation the name *Bock* was established.

However, the most widely accepted of the theories is that the name comes from the corruption of the Einbeck name. In the Bavarian dialect of German (*Bayrische*), the locally produced imitation of the fine beer imported from the North was called *Ain-poeckische*. The Bavarian had a favoritism in their dialect of the soft ‘B’ over the hard ‘P’. The reasonable assumption is that Poeckische Pier was shortened to Poeckpier (Bock Beer).

Now, there is another more fanciful explanation for the name as stated in “One Hundred Years of Brewing”. The shortened story relates to a drinking competition by a medieval knight of Brunswick who enraged the brewmaster of a beer offered by Duke Christoph of Bavaria by attacking the integrity of the beer. The enraged brewmaster challenged the knight to a drinking duel. The duel consisted of two kegs of more than two gallons each (one of Brunswick beer and the other of Bavarian beer). The Bavarian brewmaster was to drink the Brunswick keg and the Brunswick knight from the Bavarian keg. The challenge was to empty the keg and after about 30 minutes, stand on one foot and thread a needle.

When the vessels had been emptied a maid was sent for needles and thread and upon returning carelessly left open the gate of the court-yard. At the very moment that each contestant was preparing to stand on one leg and attempt his task a pet goat frisked into the yard. The Bavarian brewmaster succeeded in threading his needle while the Brunswick knight dropped his three times and concluded by falling and rolling on the pavement claiming that the ‘Bock’ had thrown him. Duke Christoph and his court were laughing and remarking ‘The Bock that threw you over was brewed by me’.

Dopplebock

We all now know Bock originated in northern Germany and migrated south; Doppelbock is a home-grown style. It sprang, not from commercial brewing as with Einbeck, but from the monastic brewers for which the city of Munich got its name (*München*: home of the monks).

The nobility could afford to purchase beer they liked, but the monks relied on beer to fulfill basic needs. Beer was more than a pleasant drink: it was an important source of potable water full of nutrients.

Followers of St. Francis of Paula came to Munich from Italy during the Counter-Reformation to help maintain Catholicism in Bavaria, bringing their rites and beliefs, including vegetarianism with them. The calendar played an important part in daily monastic life, dictating what was brewed. Twice Paulaners fasted for extended periods: the forty days of Lent leading up to Easter and the four weeks of Advent preceding Christmas. During these fasts, no solid food was allowed but liquids were not restricted, including beer. The nickname “liquid bread” was literally true as the brewers of Pualaner worked hard to brew the most nutritious beer they could from these times. They produced a strong, rich beer that has come down through the ages.

This beer evolved naturally along a completely different line from Bock beer. It was the Munich public that began calling the beer a double Bock, noting that it was stronger and more nutritious than even the Hofbrahaus’ Bock beer. Back then the beer wasn’t actually called Doppelbock. That name was used as of recent.

While the beer was originally devised for use at different times of the year, Doppelbocks in general are now associated with St. Joseph’s day (the 19th of March). On that day, there is a special tapping ceremony and Doppelbock are widely drunk into April, when Dunkles (dark) and Helles (pale) Bocks take the baton, which is subsequently passed along on the first of May, when Maibocks come into season.

Bocks and Doppelbocks are also popular all through the fall, winter and spring, when they provide the extra Gemütlichkeit needed to endure cold, short, gray days.

Beer of the Month (continued from Pg. 4)

Bock and Dopplebock beer Profile:

Malty with strong malt aroma. They are fresh, big, and chewy with a sweetness up front in proportion to their rich body. A Helles Bock or Maibock will have more emphasis in the fresh malty flavors while Dunkles Bock and Dopplebocks will include some darker caramel and sometimes smoky or chocolatey flavors.

Balance: Hop aromas and flavors will be on the light side, but present. The hopping rate is crucial! (Without hops the beer will turn out very flabby and unappetizing). The bitterness is not so much a primary taste as it is a foil to allow the palate to appreciate the best points of the malt flavor which helps the palate from getting tired. It shows up mostly in aftertaste and in a well-made Bock is long and lingering, and surprisingly dry.

This balance is especially important for Doppelbocks as without it a Dopplebock would be too heavy and would need to be sipped like liqueurs.

Ethanol: Provides a warmth to ward off the winter chill and adds some sweetness, but it must balance with the malt and hop character of the beer.

Bock	Dopplebock
OG 16.5 °Plato (SG 1067)	OG 18.5 °Plato (SG 1075)
FG 4.5 °Plato (SG 1018)	FG 4.5 °Plato (SG 1018)
6.6% ABV	7.3% ABV
Color 20 °SRM	Color 16 °SRM
25 IBU	22 IBU
7.75 lb. two-row lager malt	7.25 lb. two-row lager malt
1.5 lb. crystal-50 malt	3.5 lb. Munich malt
.5 lb. caramel-120 malt	1.5 lb. crystal-50 malt
.75 lb. brown malt	
.5 lb. chocolate malt	
1.5 HBU Hallertau at start of boil	1.5 HBU Perle at start of boil
3.0 HBU Perle for 60 minutes	3.0 HBU Perle for 60 minutes
4.5 HBU Perle for 15 minutes	3.0 HBU Perle for 45 minutes
.5 oz. Hallertau at strike	.5 oz. Perle at strike
Neutral lager yeast, Mash Temp: 150°F (65°C)	Neutral lager yeast, Mash temperature: 150°F (65°C)
Hops Oz = HBU / AA%	Hops Oz = HBU / AA%

Officer Meeting Minutes: 3/7/2021

Drew Do malakes, Scribner



Members talked about strategy to scrounge. Multiple people and go to breweries and home brew clubs. Getting stuff early in the year and around any out of town members area.

Live Oak

Ben E King

Paul Porter was scrounger last year

Need to divide and conquer.

Speech is 30 year old homebrew Club, big event at the end of the year 600+ entries and looking for donations as prizes. We are 501(c)4 so all donations are tax deductible.

Last beer of the month have 4pks plus some extras. Will raffle away.

Next beer of the month - spring Beers or possibly

bocks. Doppelbock, Weizenbock, Maibock, dunklesbock, eisbock, Vienna lagers, dark lagers, Intl dark lager

Last year was Belgians

Also short series of Bigfoot for raffle.

Thoughts in timing for a brew in - virtual zoom brew in. Go through the process, maybe no earlier than June (Dave). Zoom account is available to anyone who needs/wants it. Kelsey and Mauricio will be back up for zoom meetings.

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

The Foam Rangers

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