



THE FOAM RANGERS

Brewsletter Urquell

Help Needed for Dixie Cup

Paul Porter, Dixie Cup Coordinator

We are currently looking to fill the following positions for Dixie Cup.

- Head Judge
- Head Steward
- PotLuck Organizer
- Scrounger/Industry Liason
- Speaker Liason
- Fred Tasting Coordinator
- Pub Crawl Coordinator
- Program Designer
- Artist

See pages 7 & 8 for position descriptions.

Please contact Paul Porter at: paulporterphd@yahoo.com if you are interested in helping out the club.

Medals and Steins for Foam Rangers!!!

Foam Rangers took second place for club standings with 27 points, with the North Texas Homebrewers Association winning Club of the Year with 34 points (and the CIA came in third with 23 points).

Robert Brown came in second for Bluebonnet Homebrewer of the Year (behind David Rogers taking the gold)!

See page 6 for the Foamies that took home steins and/or medals

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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

- April 16th —Virtual Monthly Meeting
- May 2nd —Officer Meeting
- May 21st—Virtual Monthly Meeting

Ramblings of a Grand Wazoo

Dave Frankowski, Wazoo

Greetings everyone. I hope y'all are doing well, staying safe, and getting vaccinated! As always, we are assessing when to bring meetings back in person but, until then, keep your masks on and social distancing up.

Last meeting Mitch Steele gave a great talk about the history of IPA, from its humble beginnings as October Ale to the Hazy liquid we know today. The next speaker will be a mystery (because, at the time of writing, they are a mystery to me as well). If you have any ideas or suggestions for speakers, please let me know!

Dixie cup preparation has officially begun. Paul Porter is working his butt off with scrounging and planning. Paul is also sending out requests for ProAms and sponsors for Dixie Cup for the Houston area breweries, cideries, and meaderies (BTW, it is not required for businesses doing ProAms to also be a financial sponsor, if asked). Paul requests that next time you are at a brewery, to please take the time to name drop Dixie Cup and Foam Rangers (bonus points if you drop off the letter that has been appended to the end of this newsletter). For ProAm, Southern Star Brewing Company has agreed to work with some lucky saison brewer to make a 6-barrel pilot batch to be offered in their tap room. In addition, Eureka Heights is sponsoring Dixie Cup at a Silver level this year. Please remember that Dixie Cup coordination is a huge effort for one person and Paul can always use help. Please refer to the volunteer positions listed on the front page of this brewsletter.

We may also pilot Technical Talks in the coming months. I may run into the situation where more speakers agree to talk at a meeting than the number of meetings we have. Therefore, I will poll the club to see if there are days of the week in which people would be interested in attending a virtual talk or Q&A with a brewing expert. The beauty of this would be that these virtual talks could continue even after the club begins meeting in person, allowing us to hear from National and International brewing luminaries.

Cheers!
Dave

Questions and answers: Do you have a brewing/beer related question? Would you like it answered? Email your questions to wazoo@foamrangers.com for a chance at an answer at the next homebrew club meeting!

Beer of the Month: Bock Beers

Mauricio Montoya & Kelsey Whitebay, Secondaries

Weizens

First off, let's start defining some initial and important terms:

Weizen – wheat, implies wheat beer

Hefeweizen – wheat beer w/ yeast

Weissbier – white beer & wheat beer

Hefeweissbier – wheat beer w/ yeast

Weissbier Hell - pale colored Weizen

Dunkel Weizen – dark wheat beer

Weissbier Dunkel – dark white beer

Weizenbock – wheat beer brewed to Bock strength [16° P = 1.064 OG]

Weissbier is the classical wheat beer of Bavaria and one of Germany's greatest and most distinctive beer styles. Weissbier, as outlined above, means "White beer" in German. This name is derived from the yellowish barley malts from which the beer is made. Outside Bavaria, most weissbier is also known as hefeweizen, which literally means "yeast wheat". This name is derived from the fact that it's a wheat based beer usually unfiltered, with plenty of yeast turbidity in the finished beer. According to German law, a beer that is labeled hefeweizen, weizenbier, or weissbier (these three



Beer of the Month (Continued from page 2)

terms are largely interchangeable, but there is also a filtered version of weissbier called "kristallweizen") must be made with at least 50% malted wheat. Most weissbiers, however, use more wheat than the law requires and are made with 60%-70% malted wheat. The rest of the grist is malted barley. In other countries, where German beer laws do not apply, of course, wheat beers may be brewed with any percentage of wheat, although it would be difficult to get true weissbier character from a mash containing less than 50% wheat. Making beer with 100% wheat, however, would be exceedingly difficult, because wheat has no husks and an all-wheat mash would be nearly impossible to lauter. Therefore, beers made with 100% wheat are largely confined to laboratories and pilot plants. Although craft brewers will occasionally produce such a beer, usually using rice hulls to help loosen up the gummy mash.

The origins of wheat beer reach back some 6,000 years ago, and probably even earlier. The first wheat beer brewers were the Sumerians of Mesopotamia, between the rivers Tigris and Euphrates, in what is now southern Iraq. We know so from archaeological finds from the region. The grains they brewed with next to barley were einkorn, emmer, and spelt, which are genetic predecessors of our modern wheat. Therefore, the oldest known depiction of beer drinking, which dates to about 3400 BC, is one of wheat beer drinking (It is an ornamentation on an earthenware crock showing a scene or two ladies drinking beer through straws). The Egyptians, too, followed the Sumerians' pioneering example and made their brews mostly from wheat. Further proof of the ancient roots of wheat beer is the Code of Hammurabi, the world's oldest body of laws. It dates to the 1700s BC and contains elaborate rules for malting and dispensing wheat beer.

Today, we associate weissbier mostly with Bavaria, where it is always made with top-fermenting yeast. This makes weissbier one of the very few warm-fermented ales made in this beer culture, which is considered the cradle of lager brewing. The geographical origins of the modern weissbier probably go back to the 12th or 13th century in Bohemia (today's Czech Republic), from where weissbier brewing spilled over into the neighboring Bavarian Forest. There, in 1520, the Degenberg family, a noble dynasty from the village of Schwanach, was able to obtain from the ruling Wittelsbach dynasty of Bavaria the exclusive and perpetual (and, in those days, probably deemed inconsequential) privilege to make wheat beer. To the chagrin of the Bavarian dukes, however, this brewing privilege, granted in recognition of the Degenberg vassal services, turned out to generate more profits than anticipated. It also diverted plenty of wheat from the people's baking ovens to the Degenberg brew kettles. In 1567, therefore, an unhappy Wittelsbach Duke Albrecht V declared wheat beer to be "a useless drink that neither nourishes nor gives strength, but only encourages drunkenness," and he categorically outlawed wheat beer making in his entire realm. Unfortunately for him, by the rules of feudal etiquette, he still had to grant the Degenberg clan an exemption from his draconian prohibition. In 1602, however, the Bavarian dukes got lucky. That year, Hans Sigmund of Degenberg died without leaving an heir. This meant that the Wittelsbach duke Maximilian I could finally reclaim the right to brew wheat beer. He promptly turned wheat beer brewing into a monopoly for himself and his heirs. Soon every innkeeper in his realm had to pour weissbier purchased exclusively from the network of breweries owned by the Dukes of Bavaria. That wheat beer monopoly lasted roughly 200 years, until 1798, when several monasteries and burgher breweries were given permission to brew weissbier too. This was only allowed because, by that time, weissbier had fallen out of fashion and the Wittelsbach breweries were running at losses. Subsequently, the Bavarian dukes offered the weissbier rights for sale or lease to various breweries, both civil and monastic, on a nonexclusive basis. As it turned out, none of them could make a go of it, simply because demand for weissbier kept declining. In the 19th century, in part because of improvements in brewing techniques, Bavarian lagers were gaining in quality and had become much more competitive with weissbier. By 1872, the dukes finally gave up for good on the erstwhile weissbier cash cow and sold the rights to one intrepid brew master named Georg Schneider I.

Weissbier sales decline steadily until, in the 1950s and early 1960s, they had fallen to below 3% of the overall Bavarian beer production. Many breweries stopped making weissbier altogether and the style seemed headed for extinction. Despite this, George Schneider and his heirs kept the weissbier faith, albeit on a fairly modest sales volume. They set themselves apart as weissbier specialists, which eventually proved to be a successful long-term strategy, because in the 1960s, more than a century after its seeming demise, weissbier sales bounced back with a vengeance. A sudden and largely inexplicable shift in consumer taste reversed weissbier's downward spiral from about 1965 onward, not only in Bavaria but also throughout the world. Today, weissbier is the most popular beer style in Bavaria, holding greater than one-third of the market share. In Germany overall, weissbier holds almost one-tenth of the market. Although helles may rule the summer beer gardens, a weissbier remains an integral part of brotzeit (the "second breakfast" enjoyed in the mid-morning). Completing the beer style's reversal of fortune is its popularity among craft brewers, who now make weissbier all over the world, from Japan to Brazil.

Because wheat has a high protein content, modern weissbier brewing often employs long rests to break down proteins and reduce wort viscosity. Decoction mashing is still widely employed in Germany for similar purposes. A rest at about 111 °F-113°F (44°C-45°C) is often used to develop ferulic acid in the mash. Ferulic acid is a precursor compound - weissbier yeasts convert it to guaiacol, a phenol with a distinctly clove-like aroma that is part of the typical character of weissbier. Original gravities are usually between 11.5 and 13.2 Plato and fermentations finish with some notable residual sugar at around 3 Plato. Weissbier is fermented by a family of closely related yeast strains that produce many of the classical flavors of the style. Whereas wheat itself gives the beers a certain lightness of the palate and a zing of acidity, the aromas of cloves, bubblegum, bananas, and smoke that characterize weissbier are all products of fermentation (for many years known as the Weihenstephan strain).

Breweries outside of Germany, particularly in the United States, use the word "hefeweizen" to describe the market beers fermented with standard lager or ale yeast; these beers are misnamed. They have no classical hefeweizen character. (aka. American Wheat Beer; these also differ in that they do not offer flavors of banana or dove, can invite other ingredients such as raspberries, watermelon, etc., and can be more citrusy).

Many weissbier producers note that open fermentation deepens the beer's ester profile due to the fact that the yeast tends to flocculate to the top of the fermenting vessel. Primary fermentation usually proceeds at 68F-72F (20C-22C) and is completed within 2 to 4 days.

Traditionally weissbier is re-fermented in the bottle, using speise (literally "food" in German, speise is wort, sometimes with fresh yeast blended in) as the priming sugar to meet the strictures of the Reinheitsgebot. Re-fermentation may be performed by the original weisse yeast, but lager yeasts are occasionally preferred for their powdery texture in the bottle. Unfortunately, true bottle conditioning has become increasingly rare, especially among the large brands, and most weissbier seen outside of Bavaria is pasteurized. Bottle conditioning gives a fresher flavor and achieves high levels of carbonation, often at about 4 volumes (8 g/l), about 30% higher than the average pilsner.

Weissbier now comes in several variations. There is the classic weissbier or hefeweizen, a pale beer with plenty of yeast in suspension and capped with a tall, robust crown of white foam. Then there is the terminological contradiction of dunkelweissbier or dunkelweizen ("dark white beer" or "dark wheat"), which is weissbier made with the addition of dark malts, such as caramel, crystal, or roasted malts. Weissbier with an amber color is sometimes called "bernstein-farbenes weisse;" literally "amber white" - many of these are considered especially traditional because the color predates the wide availability of pale malts. There is a low-alcohol version on the market called leichtes weissbier. Then there is the filtered kristallweizen ("crystal wheat"), as well as weizenbock (a wheat-based bock beer). On rare occasions brewers also make weizendoppelbock or weizeneisbock, both wheat equivalents of their all barley-based cousins.

All are served in tall vase-like glassware, chunky at the base, cinching in to an elegant waist, and then flaring dramatically at the lip. High carbonation and high protein in the beer combine to produce voluminous foam, and this is very much part of the beer's presentation and the reason for the shape of the glass. Bottles of hefeweizen are poured carefully to achieve the beautiful mousse-like foam, and then the bottle is swirled with the last of the beer to collect the yeast, which is added to the glass as the finishing touch. There has been some conjecture that it is weissbier's yeastiness that may have precipitated its revival. The mid-1960s saw a renewed interest in natural foods, and brewer's yeast is an excellent source of vitamins.

In Germany, hefeweizen is never served with the slices of lemon that became strangely ubiquitous in the United States in the 1980s and 1990s. The aroma of the lemon overwhelms the beer's delicate aroma, and the oil of the lemon peel quickly destroys the beer's trademark foam. American tourists who ask for lemon in their weissbier in Bavarian beer gardens are generally greeted with faint smiles of pity.

Beer of the Month (Continued from page 3)

Hefeweizen Recipe

8.0 gallons

OG: 1.052

FG: 1.010

11.5 IBU

60 min boil

62.5% Wheat Malt [Briess] 8.75 lbs

35.7% Pilsen 2-row Malt [Briess] 5.00 lbs

1.8% Crystal 40L 0.25 lbs

50% RO water 50% carbon filtered SD water

1.5 qts water/ 1 lb grain

Hops:

.5oz Northern Brewer 9.0% aa 45 min

.5oz Hallertau Mittelfruh 3.0% aa 15 min

Mash: Simplified Single Infusion at 152F for 60 mins

or

Single Decoction Mash:

Mash in at 131F for a protein rest for 15 mins

Bring mash to 150F

When you reach 150F, let the mass solids settle

Remove 40% of the total mash (liquid only) and keep at 150F.

Bring Mash to 158F and hold for 10 mins, then bring to a boil for 20 mins.

Return decoction to mash and keep at 158F for 30 mins

Bring mash to 170F for mash-out

Yeast: White Labs WLP 300

Fermentation temps: 63F

Additional Hefeweizen Recipe from Janine!

"Barb's Hef" the beer that won First and Best of Show at NHC a few years ago:

Ingredients:

4.25 lb (1.93 kg) German Pilsner malt

4.25 lb (1.93 kg) American wheat malt

0.5 lb (227 g) rice hulls

0.25 oz (7 g) Hallertau Mittelfrüh pellets, 3.75% a.a. (90 min)

0.75 oz (21 g) Hallertau Mittelfrüh pellets, 3.75% a.a. (60 min)

3.4 g diammonium phosphate

6.5 g CaCl

White Labs WLP380 Hefeweizen IV Ale yeast (starter)

Original Gravity: 1.049 / Final Gravity: 1.01

Directions:

Mash in with a ferulic acid rest at 115° F (46° C) and hold for 10 minutes. Raise to 127° F (53° C) for a protein rest and hold for 10 minutes. Raise to 149° F (65° C) and hold for 60 minutes. Sparge at 168° F (76° C). 90 minute boil. Carbonate to 3.5 volumes of CO₂. Primary Fermentation: 3 days at 62° F (17° C) Secondary Fermentation: 3 days at 65° F (18° C) Tertiary Fermentation: 5 days at 68° F (20° C)

Competition Information/Announcements

Tyson Schindler, Competition Coordinator

Bluebonnet Brewoff - Awards Ceremony held 3/20.

Foam Rangers took second place for club standings with 27 points, with the North Texas Homebrewers Association winning Club of the Year with 34 points (and the CIA came in third with 23 points). Robert Brown came in second for Bluebonnet Homebrewer of the Year (behind David Rogers taking the gold)!

Foamies that took home steins and/or medals:

Mauricio Montoya	Gold , Pale Bitter European Beer ("Czech Please") Bronze, Specialty IPA ("Madexperiment")
Tyson Schindler	Gold , Dark European Lager ("Monkey's Unkel") Silver, American Wild Ale ("Das Kinderwund!")
Robert Brown	Gold , American Porter and Stout ("Here Comes the Rain Again...") Gold , Strong American Ale ("I Want to Believe") Bronze, English and Irish Stout ("The Desert's Quiet, Cleveland's Cold")
Hank Keller	Gold , Strong British Ale ("Olde Ale '17") Bronze, Wee Heavy ("Wee Heavyset") Bronze, Smoked and Wood Beer ("Reilly's Revenge"; Co-brewers: Jeff Reilly, Jimmy Paige, Will Holobowicz, and Karel Chaloupka)
Phil Verdiek	Gold , Specialty IPA ("Hop Slam")
Janine Weber	Gold , European Sour Ale ("If I Was a Beer, I'd Be This")

Of note: Robert Brown won a Pro-Am award with his American Porter, and will be brewing it with Cowtown Brewing Co. at some point in the future. Well done, Robert!

Awesome job, Foamies... Congratulations to all the stein/medal winners - there were many this year!

NHC - Entry registration and shipping window closed.

They are still looking for judges, stewards, and table captains, and you can apply for those positions through 4/25. Email John Moorhead (john@brewersassociation.org) for more info.

Judging 4/26 - 5/2.

Lunar Rendezbrew - Entry registration and shipping window closed.

First round judging - 4/12
Second round judging - 4/19
BOS judging - 4/26
Awards ceremony - 5/15

Big Batch Brew Batch—Postponed until 2022

That's all I got to say about that this month...

Thanks,
Tyson

Officer Meeting Minutes: 4/4/2021

Kelsey Whitebay on behalf of Drew Domalakes, Scribner

Members talked about the following:

We are having good responses to requests for speakers. We currently have an excess of speakers. Wondering if we want to have a mid-month meeting to utilize all the speakers. Everyone on the call was for doing a mid-month tech meeting. Also, there is interest in keeping this type of mid-month tech talk after we meet in person. Dave to engage people what days would be best for these tech talks.

Scrounging: Receive 5 & 6 gallon glass carboys and ~50 assorted glasses, tasters, steins, and pitchers from Buck Wyckoff. These can be raffle items or door prizes for dixie cup. They will be added to the club inventory spread sheet

Beer of the Month: Houston Craft Beers

Club will select 5-6 local beers and purchase for distribution to paid club members. This will be the Q2 pickup. Kelsey will manage the coordination. Raffle tickets will be sold again.

Suggested Brewery's

- Black Pew
- St. Arnolds
- Eureka
- Great Heights
- B52
- Astral
- Baileson
- Open to other breweries



Dixie Cup Position Descriptions

Head Judge: The Head Judge organizes and leads all of the judging sessions. The head judge is in charge of maintaining the integrity of the competition. Thus, the head judge will control access to the competition software, setting up and cleaning up judging space, matching up judging pairs (one judge must be experienced or BJCP rated), preventing conflicts of interest in the competition, providing and retaining various judging forms, conforming to BJCP rules including filing various forms, and anything else that comes up at judging sessions. The responsibilities begin well before sorting day with confirming software functionality and run through the awards ceremony at the event.

Head Steward: The Head Steward is the right hand of the Head Judge. The head steward is particularly responsible for helping judges by setting up judging stations, directing other stewards, and generally aiding the work of the head judge. While the head judge is focused on paperwork, the steward focuses on the other materials (i.e. entries, cups, water, openers, pencils, sharpies, crackers). On long judging days >5h, Head steward is in charge of getting food delivered. The responsibilities of the Head Steward begins sorting day and runs through best of show judging.

PotLuck Organizer: The PotLuck Organizer is in charge of the potluck. Responsible for recruiting people to cook for it, making sure extension cords and adaptors are available, making sure plates, bowls, cups, napkins, and cutlery is present, and responsible for cleaning up the mess before judging the next day.

Scrounger/Industry Liason: The Scrounger is responsible for contacting various companies regarding sponsorship, donations and programs, obtaining logos and ads if needed, interacting with industry reps at the event. The Scrounger's responsibilities go March-September and then at the event.

Speaker Liason: The Speaker Liason is responsible for hunting down speakers appropriate to the year's theme, handling all correspondence, organizing their travel purchases and reimbursements, and helping them at the event if they need it. Although not demanding, the responsibilities starts well before the event and goes through the event.

Dixie Cup Position Descriptions (cont. from page 7)

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

Fred Tasting Coordinator: The Fred Tasting Coordinator is responsible for running the Fred Tasting. You will need to assemble a beer pairing menu, obtain the material, and host it. Typically this is run by a team of people. A guest speaker can direct the menu and emcee the event if you wish, but you need to find this guest. The Fred Tasting Coordinator's responsibilities begin with planning before the event and hosting it Friday night after the potluck.

Pub Crawl Coordinator: The Pub Crawl Coordinator is responsible for setting up and policing the pub crawl. Must get the bus rented, select stops, work with Door-Watchers and treasurer to make sure attendees paid, and herd drunken cats into a bus. The Pub Crawl Coordinator's responsibilities begin with planning before the event and hosting it Saturday after second round judging.

Program Designer: The Program Designer is responsible for assembling the event program. This includes getting articles, ads, and other material for the program. Then printing the program to be given away at the event and to our donors. Responsibility begins a few months prior to the event until the printing day.

Artist: The Artist is responsible for providing art for advertising, the website, the program, and T-Shirt. Responsibility is off and on throughout the year particularly May to make advertisements and through the program printing deadline.

The Foam Rangers

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