



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

See pages 7 for position descriptions.

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

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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

- May 21st—Virtual Monthly Meeting
- June 5th—Officer Meeting
- June 18th—Virtual Monthly Meeting
- July 3rd—Officer Meeting
- July 17th—Pool Party at Hank's

Medals for Foam Rangers!!!

Several Foam Rangers took medals from Lunar Rendezbrew:

- Mauricio Montoya: Gold, Silver, and Bronze
- Phil Verdieck: 2 Gold, 2 Silver
- Hank Keller: Silver
- Tyson Schindler: Gold, 2 Bronze
- Janine Weber: Bronze

Ramblings of a Grand Wazoo

Dave Frankowski, Wazoo

In-person meetings to resume in July

That's right, folks, our first in-person meeting will occur on July 17 at Hank's pool party (details to follow in upcoming emails). We do ask that, for everyone's safety, that only fully vaccinated (at least 2 weeks past your final dose) members attend. This will be based on the honor system, as there is no way that I am going to be carding people. Future meetings will, tentatively, be held at various breweries on Saturdays around midday. Rules for attendance may vary based on the brewery and evolving CDC guidance (unless that guidance is premature). If you have specific questions, feel free to email me.

Last month we had John Palmer visit us and if you're interested in receiving his slide deck, let me know and I'll share it with you (same goes for Mitch Steele's presentation). Our next meeting will feature Jay Goodwin, who worked at The Bruery in Orange County, CA for four years before leaving to help start [The Rare Barrel](#) (his current home). The Rare Barrel specializes in amazingly delicious sour beers so, in the same vein, this month Kelsey will be arranging for us to enjoy the funky, mouth puckering delights of 4 sour beers. If you are a paid member then you are eligible to pick up a pack of these sours from her by the time this newsletter is out. This month's beers are TBD, but one will not be able to be found in stores, so be sure to pay your dues and pick up your pack! In addition, you will get 1 free raffle ticket with your beer pack! Feel free to purchase more to increase your chances of winning. You will have chances to win glasses, stickers, shirts, even a \$25 and \$50 gift card to Farmboy Brew Shop. Check your email with details from Kelsey.

Paul Porter needs you! Dixie cup preparation is in full swing and Paul could really use your help. He will be holding Dixie Cup organization meetings at 8th Wonder every Thursday night. If you would like to volunteer your time, swing by and he will buy you a pint (his words). While Dixie Cup organization is a lot of work, it is also very rewarding. By the way, thank you to John Gonzales for providing the art for this year's Dixie Cup!

In other random musings, Megan and I just dusted off our brewing equipment and brewed our first batch of beer for the season about 4 weeks ago based off a recipe that Mitch Steele provided (we've already consumed all 10 gallons of it). Apparently, so have others as I've been starting to judge beer competitions again. An interesting side effect of the pandemic are virtual judging sessions, which have actually been really convenient. Megan and I will get on Zoom with other judges and taste together. While it's

great that I don't have to leave my house, my favorite part is the [new digital scoresheet](#)! While fillable PDFs have been around a long time, I had never used a fillable PDF BJCP scoresheet before. It's excellent for so many reasons, including: 1) I can type faster than write with a pencil, 2) no more eraser marks... just backspaces, 3) my handwriting legibility is no longer an issue for the poor entrants, 4) the note fields will automatically shrink text so I can, essentially, write however much I want without worrying about straying outside the box, and 5) the judge coordinator does not have to scan in scoresheets since they're already in digital form. I think I might start bringing my laptop to in-person judging sessions when they resume... pencil and paper are soooooo 2020!

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: Sour Beers

Mauricio Montoya & Kelsey Whitebay, Secondaries

What is Sour Beer?

Sour beer, as the name implies, encompasses a variety of beer styles distinguished by their notably sour taste.

Common Sour Beer Styles

Lambic

Flanders Red

Flanders Brown/Oud Bruin

Berliner Weisse

New World Sour Beer

Sour beers are the product of spontaneous fermentation. Spontaneous fermentation is the process of exposing unfermented wort to airborne wild yeast & microorganisms in order to aid in the fermentation, rather than adding a more controlled strain of brewer's yeast. In the early days of brewing all beer was produced by spontaneous fermentation.

TASTE OF SOUR BEER

The developing number of approaches to harsh brew classifications suggests the growing popularity of a new kind of beer taste among brewers. The strategies brewers are using and the "bugs" they are introducing (also referred to as other forms of yeast and bacteria rather than the typical brewer's yeast) into their lagers have a long history. Sour taste in beer has become a seemingly new trend as of late.

We are in the realm of strong brews, where people can perceive acidity and severe qualities in beer as favorable traits. As of late, specialty brewers have tried push the limits of intensity, testing their parched fans with brews stacked with hops, beginning with Indian pale beers, and their more youthful kin- Royal IPAs, the pattern then spread into different classes, with pilsners, porter, and grain wines bumping for intense bitterness.

Lately, a developing number of brewers have looked into an alternate component to adjust a brews fundamental sweetness. These beers have been made to be more inclined towards sweet, acidic flavors. Furthermore, despite the fact that the expression "sour beer" seems to be off putting at first, there are some energizing flavors that the brave consumer can anticipate. Acidic beers have steadily maintained hundreds of years of brewing legacy. Additionally, to the joy of current consumers, today's brewers are molding old styles and systems to create new and innovative results.

As we adapted through a period of brewing with strong flavors, we discovered that the bitter taste of beer is not one-dimensional. It can originate from various sources, and it can be transformed into a variety of intensities. With the assortment of various hops and the timing of its expansion, the resulting beer can go from being fruity to being complex and heavy. Roasted grains can also add a smoldered, astringent toast to a lager even without added hops.

That is the future of sour beer. Adding various hops at different times of the boil can help add acid tones to beer, which results in various light intensities, roasty flavors, or bitter tastes. Maverick yeast strains also help acidic notes, and these all produce distinctive influences, depending on the maturation progress. Moreover, soil-grown foods, flavors and other unique additions can help create a harmonious profile.

Our tongues perceive sour taste as one of the five fundamental tastes (harsh, astringent. sweet, salty and pleasant). Taste buds can distinguish different levels of sharpness. Fundamentally, they measure the pH value of foods and drinks.

The essential influences to causticity are the nearly related microorganisms: Lacto bacillus (the harsh milk microscopic organisms), Pediococcus, and Acetobacter; all produce various levels in acidic qualities. These acids can cooperate with liquor to structure synthetic mixes known as esters. When all these components are mixed, they can create extraordinary varieties in beer.

YEASTS

Brettanomyces

The most common wild yeast strain found in sour beers, "brett" contributes many complex flavors and aromas: horsey or barnyard, spicy, fruity, smoky, etc... The most common strains of Brettanomyces found in sour beer are: anomalous, bruxellensis, lambicus & clausenii.

Common bacteria found in sour beer:

- Lactobacillus- contributes a light, tart and tangy characteristic to lambics and Flemish ales.

- **Pediococcus**- mainly responsible for lactic acid production in beer, sometimes contributes a buttery/butterscotch quality to beer.
- **Acetobacter**- converts ethanol into acetic acids responsible for producing vinegar, a prominent flavor in some Flemish red ales.

TYPES OF SOUR BEERS

Lambics

Lambic brews are one from the Pajottenland region of Belgium. It is developed by a spontaneous fermentation process as described before. Lambics are often created by starting out with a well-seasoned lager style wort.

This method of brewing is centuries old, the initial precursor to lager is a sweet wash - as it is often called- which is stored in a manner that allows for it to be exposed to wild yeasts and airborne microorganisms. While this may sound as if it is unlikely to give a consistent brew each time, it is anything, but inconsistent. Surely it is impossible to ensure that the same organism will settle in the beer as it ferments. The lambic brewer will often allow the brew to be exposed in a manner that allows for the process to begin and then moving the product to a barrel that has a strong base of microorganisms that are desired to reach the particular fermentation result they are expecting. Once the brew has been sealed away in its barrels the fermentation process will continue and may last anywhere from one to three years in order to get the desired final product.

The process does not end here, however, multiple layers of lambic brews are melded together in order to ensure that the desired flavor is imparted to multiple brew cycles and the tart and wonderful beer lives on.

Types of Lambic

- Lambic (Unblended)- Lambic that is packaged from a single barrel without fruit or sweetening.
- Faro-Blended lambic with candied sugar or molasses added to it.
- Gueuze Lambic- a blend of at least two aged lambics, typically one and three year old.
- Fruit Lambic- Lambic with whole fruit and/or fruit juice added, the most common are Kriek (cherry) and Framboise (raspberry)

West Flanders Sour Red Ale:

The West Flanders Sour Red Ale is one of the most splendid lagers available. It is a tart beer that is created by the introduction of bacteria into wooden barrels that already include bacterial aspects such as lactic acid and perhaps a bit of vinegar as well. Once introduced to the barrel the West Flanders Sour Red Ale is allowed to mature. This beer is often started with a standard brewer's yeast, and once mature it is blended with a younger beer with less fermentation in order to stabilize the mix and provide a more consistent and repeatable finished product.

Oud Bruin:

In East Flanders, the local sour beer is created from a tan malt beverage that contains hints of caramel, toffee, and earthy notes that are not found in the West Flanders's Sour Red Ale. The Oud Bruin are created in stainless steel rather than wood which creates a malty brew that is almost sherry like in its final state of creation.

Berliner Weisse:

Once dubbed "the Champagne of the North" by Napoleon who had a great fondness for this acidic brew, created from a wheat based wort, Berliner Weisse gathers its flavor from lactic acid and *Pediococcus* microorganisms. Again the Berliner Weisse like the Witbier is known to be a cloudy wheat beer. It was developed in the area of Germany now known as Berlin. This sour beer achieves its tartness via a secondary fermentation process and often times completed in the bottle. While in its youth this secondary fermentation was done in the bottle most often while buried under warm ground for months, now this process is reproduced with the use of lacto to speed up the fermentation process.

New World Sour Beer

Reviving traditional beer styles with adventurous spirit is one of the things American craft breweries do best and the sour beer revival is well on its way. Breweries like Port Brewing, Russian River, Jolly Pumpkin and New Belgium, to name a few, have been shattering the framework of traditional sour beer and challenging the pallets beer enthusiasts far and wide.

Because of the lack of desirable airborne yeast, most of these breweries use a process called inoculation, in which wild yeast and beer-souring microorganisms are introduced by the brewer.

New World Sour Beer Commercial Examples

- Lost Abbey Cuvee de Tomme
- Russian River Temptation
- Jolly Pumpkin La Roja
- New Belgium La Folie

Beer of the Month (Continued from page 4)

The Singer's Belgian-style Lambic

Zymergy magazine March/April 2014 issue

IBU: 10 (estimated)

SRM: 3

OG: 1.04

FG: 0.999

This Belgian-style lambic's impressively low pH and ABV create a surprisingly sour and funky beer even without fruit additions. Be sure to bring your patience, as this can take 18+ months of aging, but it will be well worth your wait!

Ingredients:

MALTS

- 2.5 lb. (1.1 kg) soft, unmalted whole wheat berries (available in bulk at natural grocers)
- 2.8 lb. (1.3 kg) two-row malt
- 2.8 lb. (1.3 kg) six-row malt
- 1 lb. (454 g) rice hulls

HOPS

- 4 oz. (113 g) 3-year-old, low-alpha acid noble hops (120 min)

YEAST

- Wyeast 3763 Roeselare Ale Blend, with 1 quart starter

Optional

- Used 5-gallon barrel

Directions:

Grind unmalted wheat berries in malt mill until the consistency of grits; this takes approximately four passes through. If in need of aged hops, ask your local shop if they have any "expired" hops. They are also available through online retailers. In a pinch, bake in the oven spread out on parchment paper at 160°F (71°C) for 6 hours. Create yeast starter the day prior to brewing. Add 2 gallons (7.57 L) of water to milled wheat and bring to a boil to gelatinize the wheat. Boil 15 minutes while stirring constantly. Cool to 166°F (74°C) by adding approximately 2.5 cups (591 mL) cold water and stirring. Add 0.75 lb. (340 g) two-row and 0.75 lb. (340 g) six-row malt and add to mash tun. Let rest for 1 hour. Add remaining malt and rice hulls and 1.25 gallons (4.73 L) of 175°F (79°C) water and mash another hour. Sparge with enough 190°F (88°C) water to bring it to 7 gallons (26.5 L). This will help to avoid a stuck sparge, and husk tannin extraction is a minimal concern due to the use of the huskless berries. Additionally, any husk-derived compounds extracted from the malt will be consumed by *Brettanomyces* over the years. Add hops and boil to reduce volume to 5 gallons, approximately 1.5 to 2 hours depending on your equipment. This length of boil should eliminate any cheesy flavors from the aged hops. To maintain oxygen exposure, an actual barrel is preferred over a glass carboy, but oak spirals/chips can be used if necessary. Rack to barrel or carboy and ferment at 65°F (18°C). Age in barrel for up to three years. Tartness from the lambic cultures in the blend will develop by 18 months. Bottle using 5 ounces (140 g) of corn sugar to prime. Beer continues to improve in the bottle indefinitely.

Competition Information/Announcements

Tyson Schindler, Competition Coordinator

Lunar Rendezbrew held the awards ceremony on 5/15, and here are the **Foam Rangers who medaled:**

- Mauricio Montoya - Gold, Pale American Ale (American Pale Ale); Silver, IPA (American IPA); Bronze, Czech Lager (Czech Premium Pilsner)
- Phil Verdieck - Gold, British Bitter (Strong Bitter); Gold, European Sour Ale (Oud Bruin); Silver, Strong British Ale (Wee Heavy); Silver, Wood Beer (Wood Aged Beer)
- Hank Keller - Silver, Dark British Beer (Sweet Stout)
- Tyson Schindler - Gold, American Wild Ale (Wild Specialty Beer); Bronze, European Sour Ale (Fruit Lambic); Bronze, American Wild Ale (Brett Beer)
- Janine Weber - Bronze, Spiced Beer (Spice/Herb/Vegetable Beer)

The club didn't place overall, due to stiff competition from the Mashtronauts, the NINJA Homebrewers, and the CIA, but we still had a strong showing and it was great to see many familiar names up on the screen during the awards show. I look forward to being able to taste all these award-winning beers in person again sometime soon!

Upcoming Event Information

NHC:

Awards ceremony 6/19

Homebrewcon to be held virtually again this year

KGB Big Batch Brew Bash:

Postponed until 2022

Zealots Homebrew Inquisition:

TBD for 2021

Alamo City Cerveza Fest:

Entry period begins 7/5

NTHBA Limbo Comp:

Entry period begins 7/12

Belgian Brew Brawl:

Certain Belgian styles only. Hosted by the South Austin Area Zymurgists (SAAZ). Not on the Lone Star Circuit this year, but is planned to be added next year. Matthew Herrold of the CIA offered to drive our entries to Austin in June, so I'll coordinate with him - if any of y'all have entered or want to enter, let me know and we'll set up a drop off point.

Registration open now through 6/18.

Still have enough time to get some beers brewed for these next upcoming competitions on the Lone Star Circuit... get brewingsome award-winning beer, Foamies!! Cheers...

Thanks,

Tyson

Officer Meeting Minutes: 5/2/2021

Kelsey Whitebay on behalf of Drew Domalakes, Scribner

Attendees: Dave and Megan Frankowski, Drew Domalakes, Kelsey Whitebay, Patrick Elder, Mauricio Montoya, Phil Verdiek, Tyson Schindler

We discussed some meeting logistics,

- Moving the officer meeting to Saturdays at 9am to fit schedules better.
- Looking at going back to in person Monthly meetings, most likely going to find some different breweries to host us around town. We might try Saturday mid-day 11a-12p when breweries are less full.
- The Pool party will be in person in July, bring some bottles to share.
- Need to increase our Social Media presence, possibly a dedicated position in charge of Social Outreach.
- Next home brew bottle share will be in May.



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 BICP rated), preventing conflicts of interest in the competition, providing and retaining various judging forms, conforming to BCJP 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.

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.

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

The Foam Rangers

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