



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 Liaison
- Speaker Liaison
- Fred Tasting Coordinator
- Pub Crawl Coordinator
- Program Designer

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

Pool Party 2021

Hank Keller, Wazoo Whisperer

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

Rangers – July is just around the corner, so you know what that means... the Annual Foam Ranger Pool Party!!! So dust off you mankinis, thongs, and speedos and get ready to have some fun! This one is a “must attend” because this’ll be the first time in well over a year that we’ll meet face to face!

We’ll do the standard stuff - eat lots of food and drink some brewskis! As an added bonus, there’ll be a keg of Kolsch for sharing, plus some leftover brews from the club’s meetings bottle shares (unless Kelsey hasn’t drunk it all). As an additional element of competitive danger, I was gifted an inflatable beer pong game for recreation!

What I’m asking from you, my fellow Rangers, is to bring some of that sweet, sweet nectar.... Your HOMEBREW!! We know you have it... so just bring it! Bring a few bottles or the last gallon in your keg. OR you could pick up a few cans from your local brewery to share.

Pool party is on July 17, starting around 3PM. Brisket and sides will be served around 5PM. Then we shall plot and scheme to overthrow the Wazoo...

Inside this issue

Ramblings of a Grand Wazoo	2
Beer of the Month	3
Fast Brewing with Drew	6
Competition Announcements	7
Officer Meeting Minutes	7

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

- June 18th — Virtual Monthly Meeting
- July 3rd — Officer Meeting
- July 17th — Pool Party at Hank’s
- August 8th — Officer Meeting
- August 21st — In person Meeting!!!

Ramblings of a Grand Wazoo

Dave Frankowski, Wazoo

I am looking forward to the continued ramp-up to in-person events. Although it looks like I will be unable to fly back in July, 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. I am actively exploring options for our future meetings, which will be held at various breweries on Saturdays around midday (dates and times are tentative). Rules for attendance will likely vary based on the brewery policies. If you have specific questions, feel free to email me.



Speaking of in-person activities, Megan and I just flew to Charlotte, NC this past weekend to get away from the D.C. area. Charlotte is a great brewing city with amazing food and activities (e.g., the U.S. National Whitewater Center), and we always have a lot of fun visiting. This last trip, we visited Pilot Brewing and I was struck by not only the clarity of their beer, but also the head retention (see image to the side; note that I took a picture of the full beer after a few sips and did not capture its insane fluffiness). This is something I often take for granted, but it really does add to the drinking experience. Co-owner, Advanced Cicerone, and host of the False Bottomed Girls podcast, Rachael Hudson, informed me that she uses Weyermann CARAFOAM in nearly every beer she brews, which is described as a "caramel malt made from two-row German barley that is especially successful when used to aid in creating better foam improvement, improved head retention, and a fuller body." I think I may start playing around with it (I've known about it for a long time, but don't use it much). It also got me thinking about other characteristics of appearance. Clarity, obviously, is a contentious issue for some styles, but glass cleanliness is not. Bubble formation on the inner walls of a glass tell you that the glass is dirty from oil or detergent residue (or something else). It seems to me that most of the beer served at bars come in incompletely cleaned glassware, which is a shame; it just looks bad. In any case, I was very pleased by the overall appearance of every beer I had at Pilot (the beer tasted good, too!).

Also, we will be hosting Jay Goodwin from The Rare Barrel for our final virtual meeting, this Friday, June 18. The meeting will begin at 7:00pm and Jay will join at 7:30pm.

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: American Pale Ale

Mauricio Montoya & Kelsey Whitebay, Secondaries

Guest article this month by Kimberly Bowker of CraftBeer.com

American Pale Ale: A Style that Changed Everything

When Sierra Nevada Brewing Co. sold its first bottled beer at the beginning of 1981, it marked a turning point for American craft beer.

Ken Grossman, Paul Camusi and Steve Harrison filled ice chests with pale ale samples and sold the first cases to a few bars, restaurants and stores in downtown Chico, California. Today it is the nation's bestselling pale ale and second bestselling beer from an independent craft brewer. Sierra Nevada Pale Ale holds a special place in the story of this Americanized beer style, that spans from centuries past to the pint that you hold in your hand today.



Journey Across the Sea

Originating in England, the term “pale ale” initially described the English ales that were not as dark as the popular porter. Up to the 18th century, beers in England were mostly deep brown or black in color, and as malting technology improved, so did the ability to control the intensity of roast and flavor. The rise of pale ales as a style began to take form in the late 18th century and into the 1800s.

Pale ales were generally an amber or copper color and could include styles such as English Bitter, India Pale Ale and Belgian Pale Ale, with darker pale ales occasionally considered amber ales even today. The area of Burton-on-Trent in England, known for its pale ales, hosts water that is rich in calcium sulfate. The minerals encourage the presence of hop flavor in a lighter-colored beer.

During the World Wars, access to raw materials became restricted and alcohol content in English beers declined. The easy-drinking bitter became increasingly popular, even into the 1960s as beer and alcohol taxes increased in Britain.

As the American craft beer revolution gained momentum in the late 1970s and early 1980s, it was a natural progression to brew a pale ale. The style was approachable and balanced, and not too far a departure from the popular American commercialized beer style at the time – a lager.

“The craft brewer wanted to distinguish themselves from macro brews,” says Tim Alexander, assistant brewmaster of engineering and technology at Deschutes Brewery. “So right away they went to a classic English style of beer that could then be adopted, and put a twist to it.”

The American craft brewers increased the alcohol content of the low ABV English pales, and with more malt also came more hops. In addition, the pale ale became highly carbonated – a desirable trait for the American beer lover – and was served cooler than the traditional English cask variety.

Sierra Nevada's Pale Ale was the first of this style, at a time when Americans were unfamiliar with hoppy beers. The brewery, built from grit and determination by Ken Grossman and his partner, motivated others to do the same.

“He did it himself and on his own terms, and did not compromise for the middle ground of beer,” says Bill Manley, beer ambassador for Sierra Nevada Brewing Co. “It was really tied in with that American dream ethos. You are building something out of nothing because you believe in it, and in the process creating a niche.”

The beer would inspire a revolution.

Representing the American Character

“There is something about the structure and balance and drinkability of the pale ale that really suits the American character,” says Garrett Oliver, brewmaster at Brooklyn Brewery.

Oliver, who served as judge at the Great American Beer Festival for about 25 years and authored various craft beer books, explains that brewers around the world use the American Pale Ale framework of balanced color, malt and bitterness to complement the local hop signature. It is witnessed even in this country, as exciting hop varieties are continually grown in regional areas with unique characteristics. The American Pale Ale offers a style to showcase such originality.

American brewers first used this process with the inclusion of the Cascade hop, developed by Oregon State University and commercially released in the early 1970s. The floral and citrus character was not desirable for English pales, which preferred more noble hop attributes. Sierra Nevada's Pale Ale, first brewed in 1980, and Deschutes Brewery's Mirror Pond Pale Ale (1988) both feature the Cascade hop. To this day, many of the American Pale Ales rely on this American ingredient in their brews.

"It is ingrained in our culture," Mark Hunger, brewmaster of Great Lakes Brewing Co. in Cleveland, says about the American Pale Ale. The brewery's Burning River Pale Ale, first brewed in the early 1990s with the Cascade hop, also commemorates local spirit and American history.

Named after an industrial fire on Cleveland's Cuyahoga River in 1969, the beer recalls a time when the fire instigated a new environmentalism movement. The brew, and its represented history, is celebrated each year at the Great Lakes Burning River Fest, with net proceeds going to nonprofits that protect and conserve local freshwater sources.

The American Pale Ale is a style that represents not just the country's history, but celebrates all the regions and landmarks that come together within this diverse nation – everywhere from the Sierra Nevada mountain range, to Central Oregon's Mirror Pond, to the Cuyahoga River in Cleveland, and so many more.

The Pale Ale's Continuing Evolution

From the classic American Pale Ale emerged a variety of other styles, such as the Strong Pale Ale, and the American-Style India Pale Ale.

Dale's Pale Ale, one of the first beers from Oskar Blues Brewery, and the first canned craft beer in 2002, is an American Strong Pale Ale. Somewhere between a pale ale and an IPA, this style is slightly higher in alcohol and bitterness than a typical pale.

The American Pale Ale is the flagbearer and iconic leader for other craft beer styles, says Tim Matthews, head of brewing operation at Oskar Blues Brewery. And it is a style that is appreciated for its balanced character.

"I do like the balancing act because I like all the ingredients that go into beer," Matthews tells us. "I am a malt-head, as much as a hop-head, as much as I am an admirer of the magic of fermentation. When you talk about this beer style, it has all of these — and allows for equal representation."

While beer styles change through the years, the American Pale Ale continues to serve as a steady and balanced friend for brewers. It is a beer style that can serve as a base for experimentation, such as for Deschutes Brewery's Hop Trip, a fresh hop beer first brewed in 2005.

"We were looking at how to feature these fresh hops," Alexander explains. "Our first idea was a pale ale. We wanted a fresh hop impact, but to not worry about too much malt or alcohol level. We wanted the hops to shine, so we chose a style we are comfortable with — a pale."

The pale ale offers a familiar and steady style for brewers to explore other aspects of brewing, such as technological advances in hop additions. The pale ale can serve as a gauge and standard of a new brewery (as it is hard to hide off-flavors in the style,) but many breweries start with pales to maximize capital and production.

Like any beer, the style is continually stretched as brewers play and push the boundaries to see what is possible. Brewers are now excited to investigate the role of malt quality, variety and flavor within the style.

The balanced pale will eternally represent the beginnings of the American craft beer revolution and adheres to what Oliver calls a "4-pint principle" — in that when you have a great pale, somewhere in your mind you want four more pints.

"It is something that when you find a pale ale in really great shape," says Oliver, "you think about how you might stay where you are, so you don't have to leave."

Sierra Nevada Brewing Co. is noticing a return to the pale ale. The style appears more in everyday conversations, and sales projections are positive. Craft beer lovers are coming back to rediscover the roots of American craft beer, and for the younger generation, perhaps, to experience it for the first time.

"Even after all this time it still holds up so well," says Manley. "It is one of those things that you have gone away and experimented wherever your taste buds lead you, and then you can always come back and find a pale ale, and it tastes like home. It tastes just right."

Such is the beauty of the American Pale Ale

Beer of the Month (Continued from page 4)

Majestic Sea Cow American Pale Ale

American Homebrew Association

ABV: 5.3%

IBU: 34 (estimated)

SRM: 3-4

OG: 1.052

FG: 1.012

MALTS

21 lb. (9.53 kg) Crisp Maris Otter
2 lb. (907 g) German Vienna malt
8 oz. (227 g) Weyermann Carahell
8 oz. (227 g) 40°L crystal malt
4 oz. (113 g) Dingemans Biscuit malt

HOPS

1 oz. (28 g) Galena hops, 14.1% a.a. (first wort hop)
1.5 oz. (43 g) Galaxy hops, 14% a.a. (10 min)
1.5 oz. (43 g) Amarillo hops, 12% a.a. (5 min)
1.5 oz. (43 g) Galaxy hops, 14% a.a. (whirlpool)
1 oz. (28 g) Amarillo hops, 12% a.a. (whirlpool)
0.5 oz. (14 g) Mosaic hops, 12.5% a.a. (whirlpool)
1.5 oz. (43 g) Galaxy hops, 14% a.a. (dry hop)
1.5 oz. (43 g) Mosaic hops, 12.5% a.a. (dry hop)

YEAST

White Labs WLP007 Dry English Ale yeast (2 L starter)

ADDITIONAL

Yeast nutrient

Irish moss

Directions:

Conduct a single infusion mash at 156°F (69°C) for 60 minutes using a grain-to-water ratio of 1.25 qt./lb. (2.6 L/kg). Mash out at 165°F (74°C) for 15 minutes. Boil 90 minutes, adding hops according to the schedule above. Chill wort and ferment until specific gravity stabilizes at or near 1.012 (3.1°P). Divide dry hops into two equal amounts and add to fermenter 5 and 8 days after fermentation starts. Bottle or keg.

Extract Version

Replace Maris Otter and Vienna malts with 15 lb. (6.8 kg) Maris Otter liquid malt extract and 1 lb. (454 g) Briess CBW Goldpils Vienna liquid malt extract. Steep the remaining malts for 30 minutes at 150°F (66°C). Remove malts and dissolve extracts completely in the wort. Bring to a boil and proceed as above. .



Brewing Fast with Drew

Drew Do malakes, Scribner

Inspired by Brewlosophy's Short and Shoddy series I wanted to see if I could make a decent beer after work on a weekday nite and get to bed before 10:30 to go to work the next day. I won a Brewer's Best Sour Pilsner Extract kit and decided to give it a try last Saturday.

The kit was:

3# Pilsen DME

12 Oz Pilsner malt

4 Oz Carapils malt

2# sour cherry extract juice

2oz Saaz Hops pellets

Yeast nutrient

Omega Hornidal Kveik yeast (no starter)

I filled kettles on my stovetop with water and covered during the day to simulate prepping the night before. The most recent episode I listened to had the brew day at 2hr 15min. I've been averaging about 5-6hrs for an all grain 5gal batch so this was a serious cut in time. Some of the key short cuts from the show are only doing a 30min mash, 30 min boil, and adding hops at 160F on the way to the boil. The host will typically add 1# base malt to make up for efficiency losses but since my kit was mostly DME, I didn't have to worry about that.

Kettle 1, I started heating 1.5 gal water at 7:30pm after putting the kiddo to bed, added 1/2tsp CaCl2 to the water and at 7:45 mashed in at 150F for 30min and pulled the grain.

At the same time on Kettle 2 I had the other 5.5gal of water heating up for a boil, threw in the hops at 180F and added DME at a boil

9:05p I added another ounce of hops, whirlfloc.

9:10p Combined both kettles, pulled hops and added cherry extract. At this point, I was planning for Flame Out at 9:30p but since I was at 5.5gal I decided to boil down longer. 10min later I was at mid range gravity. 30min immersion + pre-chiller to get to 80F (which Kveik can easily handle) so transferred to Primary, pitched and stuck in fermentation chamber at 55F to continue cooling and ferment.

10:43p all clean, finished mopping the floor and went to bed. 1.048SG 4.8gal for a total brew day of 3hr 10min.

I was pretty happy with the process and can definitely make up some time by cutting back on water and splitting more evenly between kettles. I ended up doing a longer than expected boil. I'm looking at trialing an all grain batch to see how it goes with a sparge and more grain but not bad for a first attempt.



Competition Information

Tyson Schindler, Competition Coordinator

NHC:

Awards ceremony 6/19

Homebrewcon to be held virtually again this year :(

KGB Big Batch Brew Bash: Postponed until 2022

Zealots Homebrew Inquisition: Postponed until 2022

Cactus Challenge: Postponed until 2022

Belgian Brew Brawl:

Registration closed (entry limit reached), and entries due by 6/18.

Awards Ceremony scheduled for 6/27 at 1pm

Alamo City Cerveza Fest:

Entry period begins 7/5

NTHBA Limbo Comp:

Entry period begins 7/12

Cheers,

Tyson

Officer Meeting Minutes: 6/6/2021

Drew Domalakes, Scribner

- Discussed replacing the printer for judging - approved
- Discussed re-imbursing Hank for the beer he will be brewing for the Pool Party - Approved.
- Looking for the first in person meeting in August at Astral Brewing, True Anomaly or Eureka Heights.
- Jay Goodwin - will be speaking at the June online meeting
- Beer style of the month for June is Pale Ales.
- July at the Pool party - Kolsh, Lagers and Cream Ales
- Looking to set up the next homebrew bottle share.

Dixie Cup set up and planning discussion

List of good Craft beer bars (Send Paul any suggestions) - Flying Saucer, Mary's Thistle, Holman Draft Hall

Logistics - might try to get separate rooms for judging and possibly rooms for sponsors.

Discussed using Judging software - Beer Awards Platform, experiences with judging software has been positive in the past year.

Looking at 3 bottles / entry and in person judging with software and paper sheets.



Notes about BJCP Election:

South: Sal Mortillaro was elected with 56.3% of the vote. Voter turnout was 12.89% of the region's active members. The BJCP would like to thank Jen Blair for her initiative in running for the board and her commitment to the BJCP.

The new board will take office on June 1, 2021. Dennis Mitchell, current BJCP Vice President and Mountain/Northwest Rep, will serve as acting president until the new board holds officer elections in the coming weeks.

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

PO Box 10762
3816 N. Shepherd Drive
Houston, TX 77018

E-mail: wazoo@foamrangers.com
Website: www.foamrangers.com

<https://www.facebook.com/groups/foamrangers>

