



THE FOAM RANGERS

Brewsletter Urquell

Latest Results and Competition Info

Limbo Competition:

Janine Weber earned a Silver in the Belgian Ale category for “Brownies and Faeries. - Decocted” (Belgian Pale Ale), and a Bronze in the Wild, Sour, Smoked & Woody for “A Proper Kettle Sour” (Berliner Weisse)

Tyson Schindler earned a Silver in the Scottish & Irish category for “McSchindee’s Red” (Irish Red Ale)

Alamo City Cerveza Fest:

Phil Verdieck- Gold in Light and Hoppy for “Alpha Kong”, a Pale Ale

Janine Weber- Gold in Dark British beer for “Brownies and Faeries”, an English Porter; Silver in Hoppy and Malty-ish for “The Clurichaun”, an Irish Red Ale; Bronze in European Sours for “A Proper Kettle Sour”, a Berliner Weisse

Hank Keller- Silver in Amber Malty European Lagers for “Still Call It a Maibock”, a Helles Bock

Tyson Schindler- Bronze in American Wild for “You’re Crazy, Man... You’re Crazy. I Like You, but You’re Crazy”, a Mixed Fermentation Sour Beer (a Tart Brett IPA)

Congrats to all who medaled!!

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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

- Sept. 25th—In person Meeting!!!
- Oct. 2nd—Officer Meeting
- Dixie Cup—Oct. 14-16th
- Nov. 3rd—Officer Meeting

Ramblings of a Grand Wazoo

Dave Frankowski, Wazoo

Another month closer to Dixie cup, and I can't wait. Living in the Washington D.C. area, I am especially grateful to all the Foam Ranger officers and Dixie Cup volunteers who have been helping organize the event this year. All of these people have dedicated quite a bit of time to supporting Dixie Cup and I am truly grateful for their efforts. That said, there is a lot of work still ahead of us. For example, the turn out for judging has been suboptimal and we'll need to improve in order to



get the entries judged in time. I know this is a challenge every year and I'm sure there are individuals who may feel uneasy judging in person. Thankfully, Paul Smith is accommodating virtual judging. So, if you have the time, please consider helping out Paul (Smith or Porter).

That said, this should be a fantastic Dixie Cup. We've got some excellent speakers, beers to share, and other fun surprises. However, there will be some changes this year. While we've made progress in combating COVID-19, we're still not quite back to normal. As such, we plan to provide hand sanitizer and face masks for your convenience. We're also encouraging only vaccinated individuals to attend Dixie Cup and respectfully asking that, when inside, that people try to keep masks on and maintain social distancing whenever possible. We want to have an excellent time, but we also want to keep our fellow beer enthusiasts safe.

Oh, and we had an excellent time at True Anomaly last month. This month's meeting will be at New Magnolia on 9/25 from 1-4pm and the official beer style is a bit of an unpopular one: IPAs. I know, I know, we'll have to twist your leg to sample these beers, but we'll soldier on! Unfortunately, I will be unable to fly in for this meeting but you're in good hands with the rest of the officers. See you in October!

P.S. Check out the writeup Zymurgy did on us winning the Gambrinus Award on page 38 of the September/October 2021 issue!

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!

From the Was Waz

Hank Keller

Well, we had a real, honest-to-God, in-person meeting for the first time in forever.... WOW, you guys have really let yourselves go!! Seriously, it was great seeing all of you and being able to try some of your delicious homebrews, since I'm getting tired of drinking only mine!

Gotta give props to all the Rangers who are helping run this club, from the Officers to the people helping out with the Dixie Cup... you guys are making us look like a well-oiled machine! Thanks to all who are involved! AND if you're a newer member, and wondering "how can I be a part of this awesome club and make it a steamrolling juggernaut?", talk to me or one of the Officers (or somebody who looks like they know what they're doing) and we can give you ideas on how to help. This club is run by it's members and we are all volunteers. Don't bitc# about problems, help solve them by giving of yourself.

I'll keep this short for now, since I know I'll be rambling on at the meeting on Saturday September 25 (1PM) at New Magnolia Brewing... Hope to see you guys there!

Style of the Month—IPAs

A reprint of an article by Dave Frankowski (from when he was Secondary)

English India Pale Ale. Throughout the 18th and 19th centuries the British Army and the East India Company had troops, officers, and civil servants stationed in India. To quench the soldiers' thirst, Britain exported beer, mainly porter. Middle and upper class Europeans living in India, however, preferred pale ales generously fortified with hops and lightly roasted, pale, malts. The lighter colored ales grew hoppier and developed into pale ales prepared for the India market, leading to the name East India pale ale. By the 1840s the bittered East IPAs began catching on across Britain. Over the Decades, English style IPAs developed distinguishing characteristics such as floral aromas backed by caramel and biscuit flavor and fruity notes. Examples include Samuel Smith India Ale and Meantime Brewing IPA.



East Coast IPA. While not an official style, I consider these beers to have a strong malt backbone with malt sweetness, a full body, and a fair amount of fruity or citrus hop character with moderately aggressive bitterness. This is very similar, in my mind, to a British IPA. Brooklyn brewery's East India Pale ale and Dogfish Head 60 minute are excellent examples.

West Coast IPA. These are the IPAs of San Diego that forget sweet caramel malts for a lean and dry beer designed to showcase the hops. They are bitter as hell with notes of biscuit and toast, and often aromas of citrus and tropical fruit. Good examples include Green Flash West Coast IPA and Baileson Brewing Co Better Late than Never.

Pacific Northwest IPA. Most American hops are grown in Washington and Oregon, providing a fragrant selection for brewers to pick from. Instead of brewing boozy and bitter monsters, brewers in this region often focus on intense aromatics from fresh hops (think pine trees and freshly cut grass).

Style of the Month—IPAs (Continued from Page 3)

They also angle for balance. Try Deschutes Inversion IPA or Bridgeport IPA.

Double IPA. Essentially, IPA on steroids, loaded with heaps of green flours and extra bitterness, aroma, and everything else. These require more malt to balance the bitterness with sweetness, which gives the yeast more to munch on, thus driving up the alcohol. Double IPAs are an arms race gone awry, although some can be nicely balanced. Vinnie Cilurzo is credited with being the first person to concoct a true double IPA when he was at Blind Pig brewing company in Temecula, California. Try Founder's Devil Dancer or Baileson Brewing The Dean.

Black IPA (American Black Ale). Black IPAs balance bitterness, citrus, tropical fruits, and maybe pine with a pinch of chocolate or roasted coffee complexity. Cascadian dark ale (referencing the Cascade range of the Pacific Northwest, home to many hop farmers and brewers) has been embraced, by idiots, as a substitute moniker since black IPA is an oxymoron. A better name, is American Black Ale. One way to back off on the harsh notes of the black malts is for brewers to use dehusked black malt and steep them in cold water before brewing with them. 21st Amendment's Back in Black and Heavy Seas Black Cannon are good examples of the style.

White IPA. This bridges the divide between a hoppy IPA and a cloudy, wheat driven witbier. Typically, an unfiltered Belgian witbier is crafted with orange peel and coriander. Brewers then build on this, adding citrusy hops to balance the already fruity notes. Try Deschutes ChainBreaker IPA or Saranac White IPA.

Red IPA. The red IPA opts for a grain bill heavy on caramel malt. The grain gives beer a rich, sweet flavor, and a hue of deep red. Combined with citrus and plenty of resinous hops, you've got an excellent, albeit filling, IPA. I like Green Flash Hop Head Red and Oscar Blues G'Knight Imperial Red.

Rye IPA. Are we done yet? When rye is used in beer it can add complexity, sharpness, subtle spiciness, and a refreshing dry finish. It is perfect for IPAs. Try Bear Republic Hop Rod Rye or Sierra Nevada Ruthless Rye.

Belgian IPA. We must be nearly done, right? Upon returning for the Great Alaska Beer & Barley Wine Festival in 2005, Hildegard van Ostaden, brewmaster at Ruiseled, Belgium's Urthel, devised the Hop-It double IPA dosed with European noble hops, and Belgium's Brasserie d'Achouffe Houblon Chouffe Dobbelen IPA Tripel blends of citrus aromas with fruity esters. Apparently it was good. Drink Houblon Chouffe Dobbelen IPA Tripel if you don't believe me.

Hazy IPA. Hipster bait, Yeast Slurry, and Stupid are all BJCP recognized names for this style. This murky, disgusting looking beverage, generally has an insanely good citrus aroma and soft body. These beers really shouldn't be called an IPA. Unlike the variations above, where 1 of the 4 major components of beer changes (malt, water, yeast, or hops), the hazy generally changes 3 of the 4 components. The water opts for a balance towards chloride, instead of sulfate. The malt bill typically contains oats to increase the body and cloudy nature. The yeast strain is often different, favoring low flocculation to increase haze. The only thing that remains similar are the hop varieties used. If you must consume this overly salted beverage, try Baileson Brewing Modern Motralaxy (as the water profile is more similar to a canonical IPA).

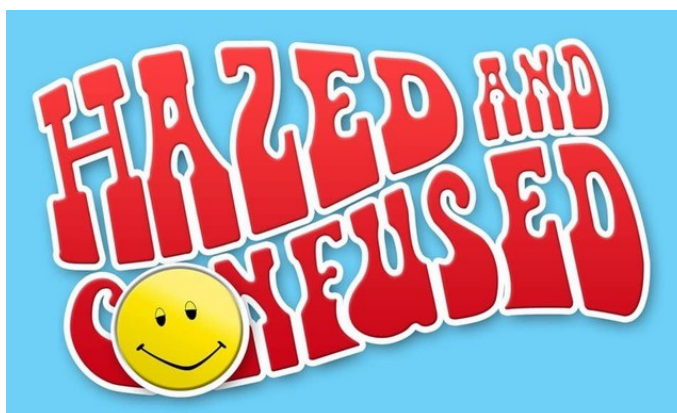
Now time for a recipe.

...oh, wait. You already have one? This was the first style you brewed? Go figure!

Dixie Cup News

Paul Porter, Dixie Cup Coordinator

Dixie Cup is underway! Things have changed from 2019. First, there isn't a Thursday welcome reception. Second, the pub crawl is canceled. Three, we have made sponsor tables available for Saturday. The reception Thursday night was removed because of low attendance and high cost for room and refrigerated truck rental cost. The sponsor tables were added to encourage more industry involvement and give people something



to do during the Best of Show judging since the Pub Crawl is cancelled. The Pub Crawl was canceled because of COVID, adding an event that needlessly exposes our attendees to crowds at many breweries/bars is not wise. Another reason the Pub Crawl is gone is no one volunteered to help with it. With that in mind, we still need 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.

We also need people to help with several tasks at the event.

Competition Truck Organizer: in charge of pulling judging flights, organizing the truck, keeping people out of the truck that don't need to be there, closing the doors so we don't need to refuel constantly, making extra competition beer available to attendees that want it after judging is over. The truck organizer's responsibilities begin Friday around 10 am of the competition and go through Sunday morning with emptying the truck.

Competition Runner: responsible for fetching stuff for the event including donated kegs of beer and store runs for forgotten materials for the event. Running empty kegs and thank you items to local donors. Responsibility begins Friday or Saturday morning at the event. Runners will also be needed after the event. MUST remain sober due to driving responsibilities. If you want to Uber instead, you will pay for the Uber's yourself lol.

Fred Tasting Helper: Fred Tasting Helpers are responsible for helping prepare food or serve at the Fred Tastings. Responsibility is typically Friday evening.

Door Watchers: responsible for making sure attendees have their dues up to date, attendee waivers are signed, wrist bands are applied, ask people without wristbands to leave, handle merchandise sales, pub crawl entries are paid, and work with this raffle sucks staff. Door-Watchers' responsibilities start at the event Friday after 1st round judging and all Saturday till the awards ceremony ends.

This Raffle Sucks Helper: responsible for selling raffle tickets, giving money to Door-goyle with the cash drawer, helping deliver items. Responsibility Friday and Saturday night at the event.

Award Ceremony Helper: responsible to hand out medals and maybe read some of the awards if needed. Responsibility is Saturday night.

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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