



THE FOAM RANGERS Newsletter Urquell

May 2023 Volume 43 Issue 5



May 20th
Eureka Heights Brew Co.
941 W 18th St.
77008

This Month's Styles:
Standard Strength Ales

In This Issue

Next Up!	1
Out (of) the Wazoo	1
Club Information	2
From the Editor	2
Barleywine!	3 - 5
Beer Color	6 - 7
About Last Month	7
April Pictures	8
Club Calendar	9
Pay Your Dues!	9



Out (of) The Wazoo

Greeting Rangers,

Have you heard? We've got club members dusting off their brew kettles and getting back into the hobby! I won't name names to keep you in suspense, but if you show up to the upcoming club meetings you may be able to taste some new brews by some heavy medal winning brewers.



As for myself, my first batch of cold IPA is in the keg! Azacca, El Dorado and Vic Secret were used in conjunction with Pilsner malt and flaked rice to make it a tropical, crisp, IPA. I'll hopefully have some to share at the upcoming meeting and we can discuss changes to future iterations based on feedback.

In addition to brewing, I was able to get together with Scott, Will and Jimmy to judge some remote Lunar Rendezbrew

sessions this month. There were a good number of Foam Rangers who entered into this competition and it should be an exceptional award ceremony on June 3rd. Hope everyone joins for the opportunity to interact with other clubs and to cheer on our winning Rangers.

See y'all at Eureka on Saturday! - Waz

FROM THE EDITOR

“FRUSTOMERS”



It was great last month getting back into the Bayou City. I was able to experience new-to-me breweries such as Frost Town and Counter Common, and, of course, also stopping by some of my old stomping grounds like Eighth Wonder, St. Arnold's & New Magnolia (sorry I didn't have time or the liver to stop by a lot more of my old haunts. . .). Of course, I made a point to load up on Mexican food (sucks up here in PA!), my favorite Indian restaurant (Bombay Brasserie), and Whataburger (I'm tearing up now. . .). I even took in a Houston Dynamo game (the 'stros were out of town). But, the real highlight for me was to get together with so many of you folks! I really miss my friends! And, over the many years I was at DeFalco's, the line between customers and friends truly blurred. As we

Foam Rangers Homebrew Club

Grand Wazoo:

Hayden Charter

(wazoo@foamrangers.com)

Secondary Fermenter:

Robert Crowder

(robert.crowder@ngic.com)

Purser:

Patrick Elder

(purser@foamrangers.com)

Acting Scrivener:

Rosie Crowder

(RosieBee3@gmail.com)

Waswaz & IT Coordinator

Phil "Double Dipping" Verdick

(waswaz@foamrangers.com) &

(info@foamrangers.com)

Competition Coordinator:

Will Holobowicz

(powerhour@gmail.com)

Lone Star Circuit Coordinator:

Hank Keller

(kellerfamily89@comcast.net)

were wrapping up the final days at DeFalcos in August & September of 2019, I had the opportunity of talk to Nancy Rigberg, one of the co-owners of Home Sweet Homebrew here in Philadelphia. They were shutting down at almost the exact same time as we were, and for the same reasons: business had just dried up. Their shop wasn't nearly as old as ours, dating back "only" to the mid-80's (we opened our doors in 1971), but it was still one of the older shops in the country. Like us, they were reflecting back over the decades with a mixture of sorrow and contentment. One of the biggest sources of contentment was the number of friends they had made over the many years through their shop. Nancy told me they had coined the term, "**Frustomers**," a combination of **customers** who evolved into **friends**. I wish I had come up with that term, because I knew exactly to what she was referring. I miss you folks a lot and always look forward to getting together with you when I'm down your way! Scott

The Foam Ranger Brewsletter Urquell is published quasi-monthly by the Foam Rangers Homebrew Club. The editor is grateful for any articles or photos (Puleeze!). Brewsletter Editor: Scott "Was Bozo" Birdwell (sales@defalcos.com)

Barleywine, Bitches!!

By Hank Keller

Barleywine is one of the strongest, tastiest, malty beer styles out there... and has been a staple in the Foam Rangers club for decades! We even think Scott Birdwell (Ranger #1) has a blood alcohol content of approximately 10% because he's got it flowing in his veins! When the Foam Rangers have our annual Dixie Cup in October, one of the most important activities on Saturday morning is "Barleywine for Breakfast," where attendees contribute a bottle of old, rare, or any barleywine to share... and there's usually 25+ bottles sitting around that all attendees can sample. This made for some interesting questions to the guest speakers after the "Breakfast" (remember, Sean Lamb?).

Anyways for the style guidelines of both American and English Barleywines:

- **ENGLISH BARLEYWINE:** A showcase of malty richness and complex, intense flavors. Chewy and rich in body, with warming alcohol and a pleasant fruity or hoppy interest. When aged, it can take on port-like flavors. A wintertime sipper.

Although often a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops. English versions can be darker, maltier, fruitier, and feature richer specialty malt flavors than American Barleywines. Has some overlap British Old Ale on the lower end, but generally does not have the vinous qualities of age; rather, it tends to display the mature, elegant signs of age.

- **AMERICAN BARLEYWINE:** A well-hopped American interpretation of the richest and strongest of the English ales. The hop character should be evident throughout, but does not have to be unbalanced. The alcohol strength and hop bitterness often combine to leave a very long finish. The American version of the Barleywine tends to have a greater emphasis on hop bitterness, flavor and aroma than the English Barleywine, and often features American hop varieties. Typically paler than the darker English Barleywines (and lacking in the deeper malt flavors) but darker than the golden English Barleywines. Differs from a Double IPA in that the hops are not extreme, the malt is more forward, and the body is fuller and often richer. An American Barleywine typically has more residual sweetness than a Double IPA, which affects the overall drinkability (sipping vs. drinking).

I recently picked up a 1st Place at Operation Fermentation in Strong American Ales with my American Barleywine, and I'm willing to share the recipe with my fellow Rangers:

(recipe on next page)

“BARLEYWINE, BITCHES!” BARLEYWINE

Grains:

2-Row Pale 13 lbs
Maris Otter 7 lbs
Crystal 40°l 1lb
Crystal 120°l 1lb
Aromatic .25lb

Hops:

Magnum	11%α	1.75 oz	60min
Citra	13%α	1 oz	15min
Centennial	8.6%α	2 oz	0min
Citra	12.8%α	2 oz	0min
Centennial	8.6%α	2 oz	0min
Citra	12.8%α	2 oz	Dry Hop
Centennial	8.6%α	2 oz	Dry Hop

Yeast: Wyeast 1056 (2000ml starter)

Water treatment:

Mash 1 tsp gypsum in 7.5 gallons of R0 water
Sparge .25ml phosphoric acid per 5 gallons (10 gallons used in sparge)

Mash Temp:

153 - 154 degrees

Sparge Temp:

170 degrees

OG: 1.106

FG: 1.030

This is an interesting boil, as you will need 2 pots for this because you are going to be boiling down the first runnings to get the Maillard reaction. The Maillard reaction is a process that creates a chemical reaction which causes a “caramelization” of the wort, which gives bigger beers a caramel flavor /darker color which boosts the flavor profile of these bigger beers (I do this for Wee Heavy, Old Ale, big Bocks).

Take the first 2 gallons into a small pot (first runnings) and commence boiling, remember to stir often or you will make everything sticky with boil overs. Continue sparging into the larger pot (second runnings) until you get about 7.5 gallons, or the gravity falls below 1.015(ish).

This will be a LONG boil of 2 hours, with both pots boiling. At 60 minutes, add the bittering hops in the big pot, then the rest of the hops at the appropriate times.

At 105 minutes (or 15 left in the boil), you should have a little less than 1 gallon in the small pot and about 4.5 gallons in the large pot. This is when you pour the small pot into the big pot and mix the worts together. Boil for another 15 minutes, adding hops at the correct times, and add your Irish Moss. When the time is up, chill down as rapidly as you can (preferably below 65 degrees). Pitch your yeast, and don't forget to oxygenate (a lot). About 24 hours later give another burst of oxygen. 24 hours after this, you should see about 1" of krausen on top, then lower the temperature to 62-3 degrees.

After 2 weeks, you should add your dry hops, and slowly raise the temperature to 70 degrees and let it do its thing for another week.

To keg or bottle?? Personally, I bottle big ales like this just because it gives a interesting flavor as it ages. Maybe it's the slight oxidation that starts to give some dark fruit esters to it, or it could be the beer angels are giving each bottle a kiss. Store at 70ish degrees for a long time, the longer the better. This one was about 2 years in the bottle before I entered it in Operation Fermentation '23.

Score at OpFerm '23: 40.5 points

Score at Bluebonnet '23: 43 points

BREAKING NEWS! HOT OFF THE PRESSES!

Results from the first round of the AHA National Homebrew Competition are in! Rangers placing in our regionals:

J9 Weber - 2nd Place in Specialty Beer (Category #33)

Hank Keller - 3rd Place in Strong British Ales (Category #21)

Phil Verdieck - 3rd Place in Irish & British Stouts (Category #14)

These beers will be entered into the 2nd round at the Nationals in San Diego.



CALCULATING BEER COLOR

By Mike Retzlaff

We all try to exert some control over our brewing and one of the criteria is beer color. A really long boil will darken the wort but basically, what goes in determines what comes out.

SRM (Standard Reference Method) is the normal scale used as a measurement of beer color. SRM does not deal with beer color in the sense of it being red, brown, black, amber, or straw. It measures the density of the coloring agents in the liquid as resistance to light passing through the beer (light absorption). SRM is based on the old Lovibond rating for color and the two can be considered equal for our purposes as homebrewers.

EBC (European Brewery Convention) is another scale which is often seen. In recent years, EBC changed the wave length of light used for measurement to equal that used by the American Society of Brewing Chemists (ASBC) who adopted SRM in 1950 and now the conversion is:

$$\text{EBC} = \text{SRM} \times 1.97$$

$$\text{SRM} = \text{EBC} \times .508$$

In my years of brewing, I would formulate a new recipe and try to predict the color of that beer through conventional wisdom. However, conventional wisdom is not always wise. It is just what some people have decided to believe and others don't question. Lighter colored beers were nearly what I had predicted but darker beers were way off; I was confused.

As an example, let's plan a recipe using 5# of Munich 10, 3# of 2 row base malt @ 1.8 oL, and 8oz. of Biscuit malt @ 23 oL. The conventional calculations would be:

$$5 \times 10 = 50$$

$$3 \times 1.8 = 5.4$$

$$0.5 \times 23 = 11.5$$

$$\text{Total } 66.9 \text{ divided by } 5.1 \text{ gallons} = 13.12 \text{ SRM}$$

This is a fine example of good logic and mathematics but it's wrong. The beer will have a color of approximately 8.72 SRM. This is because beer color is not measured on a linear scale. The darker the formulation, the farther the calculations diverge from the actual results.

After a bit of research, I've found that the best homebrewing color calculations we can do $(66.9 / 5.1)^{0.6859} \times 1.4922$ (That is a caret in the formula which compensates for the non-linear function of color density.) The formula is supposed to be reasonably accurate up to about 50 SRM. I purchased a film strip with a gradient of color samples and Morey's formula gives me results consistent with this "standard."

I'm told (but cannot attest) that a few brewing software programs already use Morey's formula but this little article shows you what's going on in those behind-the-scenes calculations.

I set up an Excel spreadsheet with a listing of most of the malts and grains that I use or might use. I assigned a Lovibond rating to each as per the maltsters' specifications. My formula is:

$= (I136 / B6)^{0.6859} * 1.4922$

Cell I136 is the total color contribution of whatever ingredients I've selected. Cell B6 is the gallons delivered to the primary. These cell numbers are what I've got on my sheet; your mileage may vary.

It takes a little effort to set it up, but once done, it is a simple method and I can accurately estimate the color of nearly any beer I might wish to brew. If you're trying to brew to BJCP or BA guidelines, this method will help get you there.

ABOUT LAST MONTH (and other conspiracy theories)

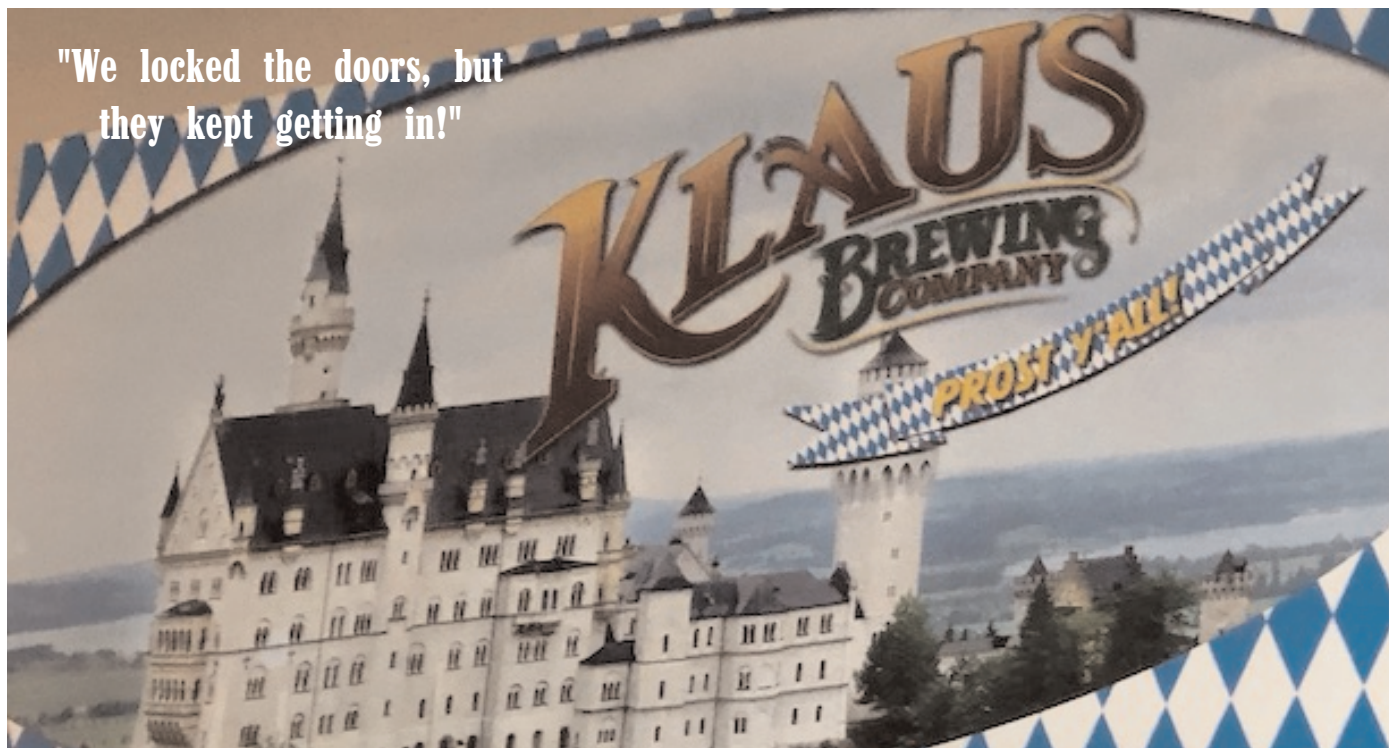
Words from Phil Verdieck digital lips:

- 1) Scott Dewalt is not dead. He attended.
- 2) Jimmy, Hank, Scott, Phil, J9, Patrick, a scruffy looking guy that used to work at Defalcos (Pete) and Carlos showed up (early). I don't know who might have arrived later.
- 3) A stout can look like nasty chocolate milk when its the dregs of the keg.
- 4) The benches at Klaus should come with warning labels.
- 5) Someone brought a nice Saison.
- 6) No scientific breakthroughs occurred at the meeting. Nor acts of debasement or debauchery."

Comments from the Editor:

- 1) Scott was relieved to discover he was not dead as he would miss his daily beatings!
- 2) J9 taught Hank how to remove diacetyl from a kegged beer. Caution!: Educational content!
- 3) No scientific breakthroughs, acts of debasement, or debauchery? And, you call this a Foam Ranger meeting?

Last Month's Meeting at Klaus Brewing - Photos by Jimmy "No Stairway" Paige



"We locked the doors, but they kept getting in!"



Was Waz's!



"V For Victory!"



The Old Guard!



**Scott DeWalt
"Guaranteed Tough!"**

Calendar of Events

May 20 - Foam Ranger Monthly Meeting Eureka Heights Brewing 1 - 3 pm
Beer of the Month: Standard Strength Ales

May 20 - Mashtronauts Lunar Rendezbrew Awards

June 17 - Foam Ranger Monthly Meeting Equal Parts Brewing 1 - 3 pm
Beer of the Month: Kettle Sours & Fruit Beers

June 25 - KGB Big Batch Brew Batch - St. Arnolds (Entry deadline: June 16)

July ?? - Foam Ranger Monthly Meeting TBD

Oct ?? - Dixie Cup XL

For more Events, go to: <https://foamrangers.com/clubevents.php>



I Want To Be Somebody!
Sign Me Up to Become A Member!
Foam Rangers Homebrew Club



Name _____

Address _____

City/State/Zip _____

Mobile Phone _____ **Other Phone** _____

E-Mail Address _____

Amount Paid _____

Membership Fees per year \$30 individual/\$60 Family

Paid between December 1 - December 31 \$25/\$55 (Pay early & save!)

Paid between January 1 - June 30 \$30/\$60

Paid between July 1 - September 30 \$25/\$55

Paid between October 1 - November 30 \$30/\$60 (Includes the next year!)

Please Make Checks (Remember them?) Payable To: The Foam Rangers