



THE FOAM RANGERS Brewsletter Urquell

November 2023 Volume 43 Issue 11



Monthly Meeting
Saturday!
1 - 3 pm

November 18th
Ovinnik Brewing
7201 Wynnpark
Houston, TX 77008

This Month's Styles:
Porter & Stouts



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Out Of The Wazoo

Rangers!

As we near the end of this year, I want to thank everyone for their involvement with the club during my term as your 2023

Grand Wazoo. This year, we visited new breweries during the monthly rotations, sampled numerous homebrews shared by the club, welcomed new Rangers to the club, saw Rangers win awards in Houston Homebrew Competitions and celebrated the opening of a new brewery operated by our very own Was Wazs, Ovinnik!



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



FROM THE EDITOR

MAKE HOMEBREW GREAT AGAIN!



It's November, and that means cooler fall weather, Sierra Nevada Celebration Ale and, of course, Foam Ranger elections! After four years of stumbling along with DeFalco's closing and, the COVID pandemic shutdowns, the club seems to be on the rebound. I'm excited in anticipation of what 2024 will bring the club. Of course, all the fun and events the club enjoys don't just happen on their own. All these good times require somebody to step up and help organize team. That means people, members, and, hopefully, you! There are so many ways that you can help. Some require a fair amount of commitment, others not so much. There are the year around offices to hold, such as Grand Wazoo (a babe magnet job, or as we've seen recently, a baby magnet

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job!), Secondary Fermenter (Beer! Beer! & More Beer!), Purser (counting the billions & billions in our treasury!), Scrivener (tell the Brewsletter Editor what's going on here!), Competition Coordinator (keeping the troops in line & entering contests), Lone Star Circuit Coordinator (drinking lots of Lone Star Beer, a fine San Antonio lager brewed by Miller in Ft. Worth), etc. If all this seems a bit much, try helping Hank with the upcoming Dixie Cup in October. Those positions are not a year long commitment. You can do it! In other words, Make Homebrew Great Again! Help out!

- Scott

As I step down from being Waz, I look forward to seeing what progress we continue to make as a club, expanding our memberships, increasing homebrew knowledge all while supporting the Houston craft beer community.

Cheers to all, and to many years with the Foam Rangers.

Hayden Charter

2023 Grand Wazoo

Dixie Cup XL (2024) call for volunteers...

As you Rangers probably noticed, last month, the Dixie Cup did not happen. This was the first time this had ever happened... very sad. To prevent this from happening again, I have volunteered to be the DC Coordinator for 2024, and this Dixie Cup is a big one, this will be the 40th Annual Dixie Cup!! Think about the roman numeral for this - XL - as in Extra Large! We Rangers could REALLY have some fun with that!

For Dixie Cup to actually happen, we will need volunteers for a whole bunch of jobs, some are a bit time consuming and others are making a few phone calls, and some are a little bit of both.

Here are the jobs and brief descriptions:

- **Head Judge**: Manages all judging aspects of the DC. Recruits judges, collect score-sheets, organized flights, enter scoresheets into competition software, distribute scoresheets (after competition), and a lot of smaller tasks.
- **Head Steward**: Assists the head judge. Is responsible for all physical entries for DC. Ensures entries are properly labeled (at sorting), ensures “to go” entries are ready and accurate, for in-person judging ensures that all necessary items are available to judges (scoresheets, pencils, cups, openers, etc). I have done this the past 2 years, so I can tell you all about it.
- **Cellar Master**: This person keeps the beers flowing at Dixie Cup. They are responsible for ice and containers for the kegs, operation of the tap table (and changes & updates), and assists the Head Stewart with locating beers for judging. I’ve also done this in the past, and so has Paul Porter and Howard Rushing.
- **Head Scrounger**: Person responsible for reaching out to breweries and other beer related businesses for raffle items and commercial beers. This job should have several people working it, so you can canvas all of Houston and surrounding areas for stuff & beer. I think Robert and Rosie Crowder did this in '22.
- **Registration/Front Desk**: Person hangs out at DC and ensures only approved people/Rangers get in (i.e. keep out the riff-raff). Collects admission fees/memberships at DC.
- **Potluck Coordinator**: Responsible for getting Rangers to prepare and bring food for the pot luck dinner on Friday night, and cleaning up after. Rebecca W. and Doak Proctor have done this in the past.

There are several other jobs that aren't listed, but are pretty important: Data Slave, extra Front Desk Help, Hotel Liaison, and of course - JUDGES!

I think I heard from a Ranger at the October meeting that they would volunteer to be the Head Judge, but I'll need confirmation. I know that it might seem like this is really far away, in October 2024, but the earlier we can get organized and make things happen, the

easier it will be at Dixie Cup. If you're nervous about volunteering, don't be, there are lots of people that will help you or teach you how to do it! Talk to me, or some of the past coordinators and we can help. We really need these roles filled by early 2024, so we can start planning the best Dixie Cup yet!!
- Hank Keller

Installment #9 from Crescent City Homebrewer. Mike Retzlaff is the Man!

WHIRLPOOLING

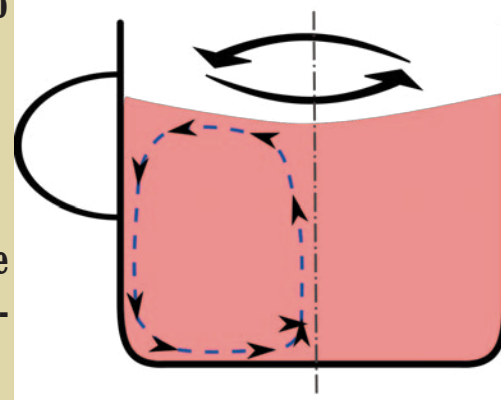
By Mike Retzlaff

The whirlpool method of trub and hop separation from boiled wort started commercially around 1960 by Molson in Canada. It is based on a phenomenon which is counter-intuitive. The initial purpose of whirlpooling was to separate wort from hops and trub. There are other methods to accomplish this important task. One that has been used for hundreds of years is the Hop Back or Hop Jack. It is basically a lauter tun in which the kettle is drained after boiling the wort. The hop back has a layer of hops strewn across the bottom to add hop aroma & flavor and also to help filter out kettle hops and trub. With the relatively massive amount of wort in a commercial brewery and the propensity of oxidation of hot wort during transfer, whirlpooling is decidedly a better option.

+++++
It isn't known when the "Tea Leaf Paradox" was first observed. However, James Thomson offered the first correct physical explanation back in 1857. Einstein solved it in a paper he wrote in which he explained the erosion in the bends of river banks in addition to the curious deposits in a teacup.

+++++
Whirlpool trivia: (by Ashton Lewis - Siebel Institute & Springfield Brewing)

Some tea drinkers who use loose tea and no tea ball separate the tea leaves by stirring their tea after the leaves sink to the bottom of the cup to cause the leaves to migrate to the center of the cup. Albert Einstein thought this phenomenon was pretty nifty. He developed a general explanation, called the Teacup Effect, of why pressure changes cause solids to migrate to the center instead of to the perimeter, where it seems like they should migrate. His explanation came in 1926. Molson Breweries in Canada is credited with first using the whirlpool in commercial brewing.



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Other techniques are piggy-backed onto the whirlpool such as late hop additions to add flavor and aroma without a big IBU injection. Some commercial brewers are now chilling the boiled wort to 170°F to 180°F to bypass hop isomerization thereby limiting excessive bitterness.

I had a conversation with a professional brewer (over 30 years with Coors) who told me of several instances of other brewers bragging about the great deal they got on a whirlpool tank. Upon inspection, he found that these units apparently had been built for the South American or Australian trade as the whirlpool jets were oriented to provide the wrong rotation of flow for the northern hemisphere. I suspect they worked okay anyway; after all, draining these tanks isn't quite like flushing a toilet.

ABOUT LAST MONTH

(Special Thanks to Hank Keller & the Crowders for their observations!)

The October meeting took place at our new "normal" home Ovinnik Brewing on Wynnpark (Thanks, J9 & Phil!). Meeting was well attended - had about 15-ish people attend - even a rare appearance from Scott DeWalt and Mike Devries (spelling). Surprisingly, there were LOTS of homebrews to sample and a few were selected to compete in the club vs club competition that Mashtronauts are hosting on Nov. 11 (Patrick - Belgian Single; Mauricio - India Pale Lager; Hank - Baltic Porter).

Brief topics that were discussed:

- Congrats to Janine and Phil for the Grand Opening of their place!
- Congratulations to Hayden for the growing family (TWINS)!
- Interhomebrew Club competition for the Oktoberfantasy Event Thanks Mauricio for dropping off the brews from Hank, Mauricio and Patrick. We made it all the way to the final rounds and the Bay Area Mashtronauts somehow squeaked out with the win
- Dixie Cup XXL next year - Hank will coordinate if volunteers needed!!! (Head Steward and Head Judge are needed)
- Officers for 2024 will be discussed
- Nominations for John Riley homebrew award (someone who does most for club etc)
- Beer of month was pumpkin beers We had several different examples from Saint Arnold (Multiple variations of Pumpkinator), Wasatch, Lexington Brewing & Distilling and more.

For November the BOM will be Porters/Stouts, which should pair well with the cooling weather and we will be discussing officers for the upcoming year and see who we can wrangle to help Hank with our 40th Dixie cup!

October Meeting at Ovinnik - Photos by Hank Keller (Thanks, Hank!)



Shoulda' called ahead for reservations!



Calendar of Events

Nov 18 - Foam Ranger Monthly Meeting & Elections 1 - 3 pm (Ovinnik Brewing)

Dec ?? - Foam Ranger Monthly Meeting/Annual Holiday Party (Ovinnik Brewing?)

January 2024 - Foam Ranger Monthly Meeting (Ovinnik Brewing?)

Febrewary 2024 - Foam Ranger Monthly Meeting (Ovinnik Brewing?)

March 2024 - Foam Ranger Monthly Meeting (Ovinnik Brewing?)

April 2024 - Foam Ranger Monthly Meeting (Ovinnik Brewing?)

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

Help feed this section! Let me know what's happening out there!



**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