



THE FOAM RANGERS Brewsletter Urquell

January 2024 Volume 44 Issue 1



Monthly Meeting
Saturday
1 - 4 pm

January 20th
Ovinnik Brewing
7201 Wynnpark Dr.
Houston, TX 77008

This Month's Styles:
Divine Reserve Tasting



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Out Of The Wazoo

Foamies,

I am looking forward to seeing everyone in their finest winter clothing while we warm ourselves up with beer at Craft Culture X this Saturday January 20th from 1 - 4 pm! Something to look forward to: we have some cellared St Arnold's Divine Reserves dating all the way back from 2005. It's going to be a great excuse to make it out to Ovinnik, pay your dues, and even listen to an announcement or two from your current wazoo!



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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 (Puleeze!). Brewsletter Editor: Scott "Was Bozo" Birdwell (sales@defalcos.com)



FROM THE EDITOR

Goodbye, 2023! Hello 2024! Well, we've survived another trip around the sun, and we're still kicking & drinking beer (and, hopefully, brewing beer!). Hard to believe, but it's been forty-six years this month since I brewed my first batch of beer! It was definitely beer, but you couldn't exactly call it "good" beer. It consisted of a 3½ lb. can of what was then called Munton & Fison Amber Hopped malt extract, 2 lbs. of corn sugar, and a package of Superbrau yeast. We had a party when the beer reached a month in the bottle. Drinkable? Well, yeah. I guess so. It tasted like a mix of Bass Ale and cider. In those days, most beginning homebrewers started off with a can of hopped extract and sugar. Perhaps, a bit of throwback to Prohibition days. . . brewing for economy as much as for the beer itself. To be honest, though, this recipe would have been not far off of 1970's

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British homebrew practices. Yes, in 1978 there were fewer ingredients & equipment compared to later years, but we had the ability, even then, to produce a better product. DeFalco's stocked John Bull Bitter in a 2.2 lb. can, which would have been an easy substitute for the sugar. The beer would have been way better & ready to drink much sooner with that extract for corn sugar

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Unless something has recently changed, we are still in great need of volunteers to step up and help with the Dixie Cup. I know Hank (Dixie Cup Coordinator) will be happy to clarify but last I heard we need people to fill both the Head Judge and Head Steward positions in order for the event to proceed. If we get the people to help, this would make it the 40th Dixie and with a theme of XL Beers (XL = 40 in Roman Numerals for those who dozed in their history/math classes) it will be a fun and boozy one indeed.

Cheers and I hope you are all staying warm during this chilly week. 🍷

Cheers,

Robert Crowder - Grand Wazoo

ABOUT LAST MONTH

The December meeting took place at Eureka Heights Brewing, and was our traditional annual holiday party. This certainly wasn't our first holiday party at Eureka Heights, and it has proven to be an ideal venue for our annual bash. You bring your special beers for the "inner sanctum," (such as it is) and, you are free to imbibe in the the brewery's own special beers (Hmmm! Hmmm! I do miss that place! - ed.). Our new Secondary Fermenter, Chris Schwark ventured a guess of ~15 - 20 Foamies in attendance! He stated that it was, "Hard to tell exactly as we didn't have a separate area and there was some comingling with other tables." Whoa! Comingling? Right there on the Group W bench? That's where little Foam Rangers come from! See Hayden for details! Anyway, it sounds like a good time was had by all. Wish I was there! Maybe this coming December. . .

PROPOSED UPCOMING EVENTS:

JAN - St. Arnold's Divine Reserve Vertical Tasting

FEB - brew-in at Ovinnik? Jeannine suggested steinbeer. Would this be a wort share?? BYO equipment and ingredients and Jeannine provides stones?? MUST CONFIRM WITH BREWERY and ensure all OSHA regulations are met.

or possibly Barleywine Tasting ("My brain hurts!" - ed)

MARCH - Exploration/Discussion Series

APRIL - Exploration Discussion Series

MAY - NATIONAL HOMEBREW DAY Jeff Riley Memorial Day - ideas?



Installment #11 from Crescent City Homebrewer. Mike Retzlaff - our top contributor!

WORT BOILING - ALMOST AS SIMPLE AS ASKING "WHY?"

By Mike Retzlaff

The commonly quoted reasons for the vigorous boiling of wort are:

- a. To promote necessary chemical changes and extract bitter and other substances from hops**
- b. To precipitate unwanted nitrogenous material**
- c. To terminate enzymic action**
- d. To remove undesirable volatile compounds**
- e. To sterilize the wort**
- f. To evaporate excess water**

Some experiments were conducted by the Brewing Industry Research Foundation in Surrey, England in 1971 to determine if the boiling of wort is actually necessary. It was thought that the normal criteria cited above could be met without the vigorous boil which has been commonplace for millennia. Post-fermentation bittering removes the need for hop isomerization in the kettle. One researcher was of the opinion that there is no relationship between bright worts at the kettle stage and good shelf life of the finished beer.

Another researcher felt that boiling tended to form a haze precursor which would carry over into the finished beer. Enzyme activity is stopped at temps below the boiling point. Volatile compounds are readily driven off during a vigorous boil but so are desirable volatile compounds. Sterilizing of the wort occurs below the boiling point. Large scale evaporation of water can be eliminated by manipulating the mash run-off.

The malt used in testing was commercially produced and mashed at a temp of 150o. A test batch was made in which the wort was held at 185o for 90 minutes while constantly agitated by stirring. Hop extracts were introduced into the wort during this rest period. The main difference between this batch and a normally boiled beer was a reduced shelf life - 12 weeks compared to 16 for the normally boiled wort beer.

Another test batch was made and the wort pH was reduced to 4.9 with an acid addition. This bumped up the shelf life to the normal 16 weeks.

Subsequent trials were made and even added hops to the steeping wort. The wort was raised to boiling and immediately allowed to cool to 185o for the remainder of the 90 minutes. This actually drove off some of the hop volatiles and reduced the shelf life. Another test held the wort at temp for only 15 minutes but the flavor was unacceptable.

The unboiled wort testing resulted in:

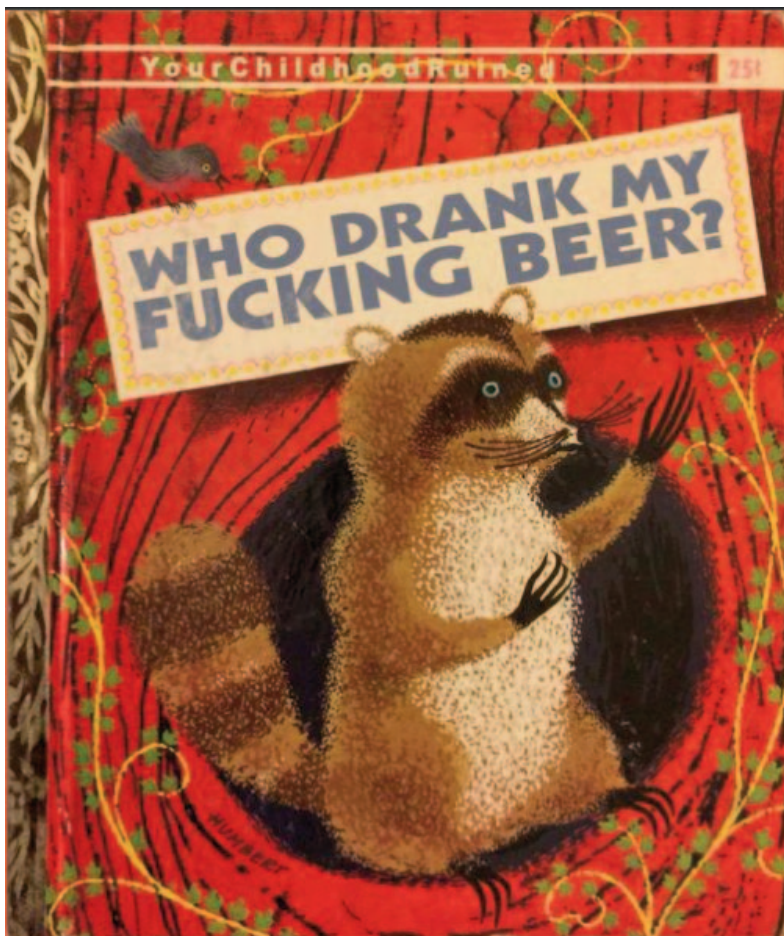
- a. Wort and resulting beer were slightly lower in color
- b. Slightly higher in total nitrogen
- c. Slightly lower in bitter substances
- d. When acidified, there was no difference in shelf life
- e. Flavor was different but sound in character

These trials showed that boiling of worts is not an absolute requirement for the production of stable beers of sound flavor.

This study apparently hasn't lead many brewers to abandon wort boiling but it is interesting to see what others have done and are doing when they simply ask "why" and have the resolve to deviate from "normal" to discover the answer.

swap. I didn't need more ingredient options or better equipment. What I needed was better information. Something along the lines of: "Yes, you can brew that beer with the extract & corn sugar, but the resulting beer will taste like cider for a month or two until the flavor matures and the beer will still be thin. Or, you can substitute that can of Bitter for the sugar, & you'll be rewarded with richer tasting beer, fully drinkable in three weeks!" Give me informed options & let me decide. The point here is there is no substitute for for good information. Keep on brewing! Hope to see you soon - Scott

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HOLIDAY PARTY PHOTO-BOMB (They're Back!)



Calendar of Events

Jan 20 - Foam Ranger Monthly Meeting 1 - 4 PM Ovinnik Brewing - St. Arnold's
Divine Reserve Vertical Tasting (open to any paid member)

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