



# The Foam Rangers Brewsletter Urquell

All the beer that's fit to drink

October - Volume 30 Pints- Issue 5

**Dixie Cup  
October  
15th-17th**

# Dixie Cup is Here!



**The Brewsletter Urquell**

**The Official Foam Rangers  
Zine**

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**By Grand  
Wazoo**

**"Storge"  
West**

# Out (of) The Wazoo

"Austin, shit. I'm still only in Austin. Every time I think I'm going to wake up back at the Dixie Cup. When I was home after my first tour, it was worse. I'd wake up and there'd be nothing... I hardly said a word to my wife until I said yes to a divorce. When I was here I wanted to be there. When I was there, all I could think of was getting back into the Dixie Cup. I've been here a week now. Waiting for a mission, getting softer. Every minute I stay in this room I get weaker. And every minute Charlie squats in the bush he gets stronger. Each time I look around the walls move in a little tighter.

Everyone gets everything he wants. I wanted a mission, and for my sins they gave me one. Brought it up to me like room service. "

"It was a real choice mission, and when it was over, I'd never want another."

This is the end  
Beautiful friend  
This is the end  
My only friend, the end  
Of our elaborate plans, the end  
Of everything that stands, the end  
No safety or surprise, the end  
I'll never look into your eyes...again  
Can you picture what will be  
So limitless and free  
Desperately in need...of  
some...stranger's hand  
In a...desperate land  
Lost in a Roman...wilderness of  
pain  
And all the children are insane  
All the children are insane  
Waiting for the summer rain, yeah

Dixie Cup...prepare



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**Secondary  
Fermenter**

**Doak  
Procter**

# Ramblings from the Secondary

Welcome to September, folks! Before we go hip-deep into Dixie Cup preparation, what say we have a beer or two? And, the beers we have in September are the Oktoberfest and smoked beers.

Ah, Oktoberfest! The word evokes German-style bacchanalia unlike any other. Every person who considers themselves even remotely as a serious beer drinker hopes to, one day, on the Theresienwiese right around this time of year to jump into the fray, hoist a Maß, and hope the photographs can tell the story after returning home (because the memories will be in serious doubt). The beer flows – o, does it flow. And, what beer do most folks go for when attending Oktoberfest? Why, of course, a traditional Munich Helles! Yes, helles is, by far, the most popular beer served at the big ol' festival. However, around here and, even, around there, plenty still go for the more festival-oriented Märzen.

Märzen is the traditional name of the brew, taken from the month of March, when it often was brewed. They didn't do a whole of Summer brewing back in Bavaria in some of the days gone by. While the wild yeasts did foul many a batch, most brewers shut down between April 23 and September 29 because the law said so. So, you brewed your Märzen in March or so to enjoy it during the huge party going on in October. Yep, that's why some call it Märzen and others call it Oktoberfest. There you go. That settles it.

But, wait, didn't I just say that the party kicks off right around this time of year? Yes, I did. In fact, the festival only extends into October by a few days or, maybe, a week. You see, even though the original festival was held in mid-October, to celebrate a royal wedding, it did not stay at that spot on the calendar for very long. First of all, it only went on a couple or few years before the Napoleonic War put a damper on it. After it came back a short while later, the date kept getting moved up a bit to take advan-

tage of the typically more favorable weather. C'est la Fest!

The beer, itself, has changed a bit over the years, too. Older records talk about a dark brown, full-bodied, quite strong beer that was downright bitter and chewy. Indeed, it still has that reputation, although most, if not all current commercial examples do not fit that profile. Instead, one ordering an Oktoberfest or Märzen will receive a copper-colored, medium-bodied beer that would be hard-pressed to hit an ABV of 6%. Order the same thing in the Fatherland, and you might wind up with something more resembling a deeper-colored helles than anything else. Still, it is a malty beer, mostly brewed from Vienna malt but with Munich complexity, and virtually no hop character to speak of. Likewise, it should be clear of any fermentation character, short of the ethanol and dry finish. The best Märzens are decocted, but we all know which way the trend seems to be heading. U.S. examples seem to be getting heavier and hoppier, as one might expect.

So, what about those smoked beers? Well, that can be beer that derives some flavor or aroma from smoked malt. Some time ago, all beers probably would fall under that description, as the malt kilning process of the day did not isolate the grains from the smoke. However, these days, you have to go out and find that smoked malt. In Bamberg, Germany, that's not a hard thing to do. The Classic Rauchbier is alive and kicking around there, and let's hope it continues to. The Classic Rauchbier is, essentially, a Märzen that is brewed with some portion of beechwood-smoked "rauchmalt." Smoke character can vary from the bacon-bomb-like Schlenkerla to the much more subtle Spezial. Unfortunately, neither of those is available in the Texas market.

That is only one way to do it, though. Brewers can and do add smoked malt to all sorts of other styles.

They use other smoking woods, as well. Perhaps the most nationally recognized of all American-made smoked beers is the Alaskan Smoked Porter, where the malt is smoked with alder at the salmon plan right across the street from the brewery. Stone Smoked Porter is gaining popularity, as well. Closer to home, (512) makes a mighty fine Pecan Smoked Porter, and Southern Star cranked out a Rauchbier that will be on tap at this month's meeting. Many homebrewers enjoy playing around with smoked malts, often with tasty results. With any luck, perhaps you'll get a chance to sample some.

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# We need your help:

- 1, Bring your favorite dish to the pot-luck
2. Help Judge and Steward.
3. Bring your homebrew
4. Help make this the best homebrew contest!



## Thanks to all the Foam Rangers for your support!

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 <del>February Barleywine &amp; Holiday Beer</del>
 <del>March Belgian Ales &amp; Lambics</del>
 <del>April Brown, Old, Scotch, Irish</del>
 <del>May Bocks, Dark Lagers, Dunkel</del>
 <del>June Wheat, Wit, Fruit &amp; Rye</del>
 <del>July Light Lagers &amp; Ales</del>
 <del>August Pale Ale, Bitter &amp; Steam</del>
 <del>September Oktoberfest &amp; Smoked</del>
 October Dixie Cup
 November I.P.A. & Ambers
 December Homebrewer's Xmas Party

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**Brewletter office**  
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