



F rederick O riginal A le M akers

FOAM NEWSLETTER—JANUARY 2012

THIS MONTH

Monday, Jan. 9th
(note, 2nd Monday)

FOAM Meeting
The **NEW** Flying Barrel -
1781 North Market St.
7-9PM

Thursday, Jan. 19th
Third Thurs. Happy Hour

Brewer's Alley
5pm-?

INSIDE THIS ISSUE:

Local Beer News	2
FOAM Cup 2011	3
BJCP News	3
It's beginning to brew a lot like Christmas	4
Ask The Masters	6
Editor's Note	7
Club Info	8

Mike's Monologue

Happy New Year! Hope old man winter hasn't brought your brewing efforts to a halt. Temps are a little chilly, but not unbearable. Don't know if I'll get a chance to get out and brew during the holidays, but luckily by this time of year I've usually stocked up on homebrew for the winter. The holidays take a toll on the inventory, but hey that's why the club motto is "Drink all you want...we'll brew more!"

Kudos to Mike and Patti Lamb for another great FOAM Holiday Party! Good food, good friends, good beer – homebrew and commercial. I know how much work it is to make everything come together to pull off such a great meal. I don't think I've ever seen so many in attendance!

Thanks to those FOAMers who brought some of their latest creations. I've been getting the impression at meetings that some of you aren't sharing your efforts as

much as in the past.

There are always BJCP certified judges, professional brewers, and folks with a lot of experience who would be happy to give honest feedback. So don't be shy and bring some brew to the Barrel for the January meeting.

Our February meeting will be at Flying Dog, tentatively scheduled for the 6th. This is always one of the most popular meetings of the year so you won't want to miss this one. You **MUST** have your membership card to attend or renew/join at the meeting, otherwise you're out of luck. The tours at Flying Dog are incredibly popular and as I write this, only one session is available in January. Thanks in advance to our hosts! Hope to see all of you there.

Cheers and happy brewing,
Mike Kozar



Check out **www.f-o-a-m.org** for the most current list of events. If you haven't done so, be sure to opt in to the new Google groups so you receive future updates.

February Newsletter

- Submission deadline for any new material: Jan 28th
- Publishing Goal : February 4th

Local Beer News



Maggie Lenz

We will still have the Solidarity Baltic porter and RyePA on tap. As well as a bit of Wedding Alt (did you all know we bottled that!!) and Amber Fields Mild. Coming out towards the end of January we will have the Resinator (yay, finally), Old Fountain Rock - which is one of Phil's old recipes, and the Smoked Porter.



Larry Pomerantz

There is not a lot to report for January, right now... just the fact that Snowmageddon is upon us, and that I am preparing for February's Stout Month. We will feature a number of small batch stouts and guest stouts and porters. More details will be available for the February newsletter, or on our Facebook and web pages.



Erin Biles

Nothing new to report.



Hugh Sisson

Nothing new to report.



Bret Kimbrough

There's a lot going on here at Growlers. We hosted our first beer dinner on De-

cember 12th, and it was a huge success. We are already planning another series of dinners for February, March and April. Details on those will be forthcoming. We have also recently tapped our 500th batch under the Growlers name, which was a Belgian tripel. Coming soon from the pilot system are an oatmeal stout, applesauce wit, a true German Stein bier and a gingerbread infused Belgian dubbel. On the big system we are currently aging a batch of porter on maple wood, and will be brewing our Warhammer wee heavy next week. Our current winter warmer, Loose Caboose English Barleywine, is on tap. We began serving cask ales last month and are currently pouring a firkin of our Seneca pale ale. Like I said, lots going on!



Bob Frank

All of us at THE FLYING BARREL would like to thank you for your kind patronage over the past year. We appreciate your patience and understanding as we continue to make changes and improvements with our move. We could not have developed to our current level without you, our valued customer – THANK YOU!!!! We will do our best to provide you with great service and support so you can make the very best of your hobby.

In 2011, through your purchases, we contributed to both "Brews for Boobs" and "Pints for Prostates", which makes us feel really good. But 2011 was also a very hard year. The growth we experienced was certainly accompanied by growing pains. We need to catch our breath a bit and make sure that we're running the race for distance not speed, and that we are going in the direction that you want us to go... so all your suggestions are welcome.

We do have several home brewing classes starting in the next month.

There will be some changes in our offerings in 2012, as well as some exciting developments on our horizon. We want again to thank you for a great year and promise you can look forward to more excitement in the coming year.

HOPPY NEW YEAR & PROUD TO SPONSOR FOAM



FOAM Cup 2012

This year is a new set of styles and will be run by Bill Heverly and Jim Sawitzke. So with no further ado, here is the FOAM Cup schedule for 2012.

March – Dark Lager BJCP Category 4

May – English Brown Ale BJCP Category 11

August – Belgian and French Ale BJCP Category 16

November – Strong Ale BJCP Category 19

See www.bjcp.org for specific style details.



BJCP News

Upcoming Events

Upcoming Competitions:

There are no "local" competitions in the near future. The next may be the Battle of the Bubbles. Details for that competition will be in the January newsletter! Stay tuned as it will be bigger and better than last year...

Remember, a full listing of BJCP-sanctioned competitions can always be found at: http://www.bjcp.org/apps/comp_schedule/competition_schedule.php

Special Note for competitions: If you enter a competition and win something, PLEASE let me know and I will include it in the newsletter. There are far too many for me to keep track of. I hear about people placing in comps long after it is over. Share the glory with your friends at FOAM!

Judge Club

It's Beginning to Brew a Lot Like Christmas

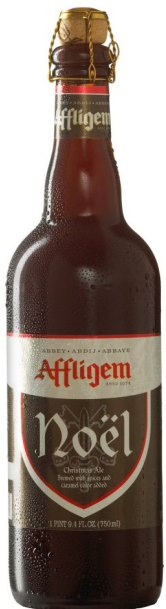
by J.P. Sloan

For December, the Judge Club treated itself to a cornucopia of Christmas concoctions. This time of year many major craft breweries release Christmas Ales and Winter Warmers, most often classified under the BJCP category 21B. This style is open to great interpretation, mostly thematic in impact, very often showcasing a character of yeast flavor or spice additions that call to mind typical holiday flavors and aromas, including cinnamon, ginger, clove, or even spruce and juniper notes.

We began our journey with Anchor Christmas Ale, a beer the recipe of which changes each year. This year's offering was



spicy and sweet, with strong notes of nutmeg and juniper or mint. The finish was fairly dry with molasses notes, and was fairly bitter overall. We moved on to Weyerbacher's Winter Ale, heavy with dark malts on the nose that carried a funky twang reminiscent of cabbage and cardboard, considerable off-flavors and aromas that made the beer unpleasant. Moving on to Affligem Noel Christmas Ale, we were thrilled with the fruity sweet Belgian flavors that mingled with a spicy sub-note seemingly entirely derived from the yeast. It was fruitcake in a glass, and well executed. The same could not be said for Winterkoninksk (Winter



King), which started as a sweet ale full of dark malt flavors, but finished dry with a harsh metallic palate.

Nogne O Peculiar Yule lived up to its name. A genuine Norwegian beer, the nose of the Peculiar Yule was full of pine/spruce and chai spices. The fullness of the aroma led us to a disappointingly flat flavor profile, a thin body, and an astringent finish. Editor's Note: I happened to try Nogne O Winter Ale on Christmas Day, which proved far more enjoyable, with a fuller body, flavor and notes of licorice and molasses.

Samuel Smith's Winter Welcome was our next selection. Technically classified as an Old Ale, it was somewhat light in color, flavor and body for the style. If sampled as an English session ale, it was actually quite enjoyable, if not necessarily a Christmas beer.

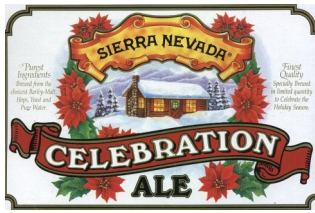


The Bruery 4 Calling Birds was the standout of the evening, unanimously favored for its very light smoky notes hinting at an evening sitting beside the hearth, with

some dryness from roasted grains and subtly incorporated spices evening out the strong malt. The most remarkable quality of 4 Calling Birds was its smoothness and low presence of alcohol despite being 11% ABV.



Wittekerke Winter White Ale was a holiday spin on a Belgian Witbier, with the sweet orange peel highly pronounced along with the vegetal notes from coriander, something of an Imperial Wit. Shiner's Holiday Cheer proved to be little more than a fruit beer with colliding flavors that didn't land squarely on the tongue.



We also filled out a practice scoresheet for Sierra Nevada's Celebration Ale, which despite its packaging festooned

with poinsettias is actually an India Pale Ale with no specific spices or holiday flavors.

Perhaps the most interesting lesson from our tour of Christmas Beers was in the misleading nature of some of the beer packaging. The Celebration Ale is a fine IPA, but one would expect something more festive from the bottle label. The Affligem was viewed favorably overall, but is best sampled as a Belgian dubbel... always a fine style for the holiday season without spices, fruit or evergreen additions.

Reminder: Judge Club is looking to judge YOUR beer! We will provide free full evaluations. This could help you decide what you should enter in the upcoming contests. Bring your beer to the August FOAM meeting or get in touch with us (Jim Sawitzke, Bill Heverly, Roger Knoell, Pieter Huiberts or J.P. Sloan). Interested in joining judge club, let us know that too. Thanks!



Ask The Masters

Tap the expertise of FOAM's dual BJCP Master judges!

This month's Ask the Masters question comes from Todd Haynes:

"I was at Mike and Patty's party and I was talking to a couple people about water chemistry, and what should or should not be added to water for brewing, and one person said to add a certain item to remove the chlorine. Then he said to ask Bob for it and he would have it in stock. So I asked Bob if he had something that would remove the chlorine additive that is put in water and he said that he just lets it sit out for 24 hours. I explained what I heard at the party, and he said he had not heard of anything..."



BJCP Grand Master Dave Justice

From Dave Justice:

The background is that municipal water systems use chlorine additives to prevent unwanted bacterial growth in the water supply. At the relatively low concentrations in use, it is supposed to be harmless and effective, but you want to get all of it out of water used for brewing since even low concentrations can be the source of an unpleasant plastic/medicinal character in your brew. This specific phenol is known as chlorophenol, and it's about the first thing you'll notice if you're judging a brew with that stuff in it. Of course mixed in water at higher con-

centrations, chlorine can be a very effective cleaner and sanitizer for non metallic equipment - but it must be removed by rinsing with hot water after the treatment period. The relevance here is that chlorine residues from poorly rinsed equipment can also be the source of chlorophenols.

Municipal water systems use two types of chlorine for treatment. The first is free available chlorine (FAC) - it is a gas that is injected into the water. As such it will evaporate if the water is left to sit uncorked for a period of time. This process can be sped up by adding heat and boiling for a shorter period of time. Chloramines are chlorine-based chemical additives that are much less volatile than chlorine (hence their value in providing residual, long lasting effect on the tap water) and so take much, much longer to dissipate even by boiling. They must be removed by filtration or mixing with reactive additives. Carbon based filters are effective on both FAC and chloramines. Metabisulphites are additives that are effective on both FAC and chloramines. Fortunately metabisulphites are available at most homebrew shops since they are used in winemaking. Sold as salts or tablets (i.e. campden tablets), they are either potassium metabisulphite or sodium metabisulphite and should be clearly identified as to which. Note that sodium in brewing water has significance on beer flavor as concentration increases, but potassium is not known to.

Check with the chemists at your municipal water supply and treat your water in whatever manner suits you. I'm not

sure how the water is chlorinated in Frederick, but FAC was the chlorine source for my Brunswick water supply the last time I checked. The reason I've not checked lately is that I generally take no chances by treating my water with potassium metabisulphite (1/4 teaspoon per 10 gallons) and leaving it uncorked overnight.

Please tap the expertise of FOAM's dual BJCP Master judges! When you have a brewing question, just email them both (addresses on website) with your question. Each newsletter, a selected question will be printed along with their response.



Recipes now on line at FOAM Website!

Patrick Nicholls & Pieter Huiberts added a section to the website to allow anyone to upload their best recipes

so just go to <http://f-o-a-m.org/recipes.php>

We want the story behind the recipe too, so please provide detail!

This is a curated listing, meaning it will be checked over for accuracy, details etc. before it is posted on the web.

Thanks!

Editor's Notes

J.P. Sloan, Newsletter Editor

Happy New Year, fellow FOAMers! This is my first month as newsletter editor. With any luck, I'll at least maintain the quality that Jim has provided for the last two years. I'd like to offer a hale and hearty thank you to Jim Sawitzke for dedicating his time and industry for bringing the club newsletter to a level that I hope to maintain.

Towards that end, the only thing that will keep it engaging and educational is your input! If you have visited a local (or not-so-local) brewpub or microbrewery, feel free to write down your experiences and send along your photos! If you have special experience with a particular beer style, tell us about it. The more we get, the more there is to read.

So please send along any articles you can to: jason.p.sloan@gmail.com.
Thanks, and happy brewing



Who's who in the Club

Mike Kozar	President
Jim Sawitzke	Vice President (Prez Emeritus)
Mike Lamb	Membership Chairman
Dave Coleman	Treasurer
Terry Brann	Secretary
Pieter Huiberts	Webmaster
Calvin Perilloux	Minister of Education
Joe Thompson	Photographer
Jim Sawitzke	Competition Director
Bill Heverly	Competition Director
J.P. Sloan	Newsletter Editor
Roger Knoell	Newsletter Production Coordinator
Randy Smith	FSHCG Representative
Les White	FSHCG President
Edgar Radonich	Board Member (Prez Emeritus)
Dave Justice	Board Member (Prez Emeritus)
Paul Quick	Board Member (Prez Emeritus)
Howard Bruneau	Board Member

**Drink all you want...
We'll make more!**

Membership

Mike Lamb, Membership Chairman

Membership as of December: 102

Membership costs: \$20 per year

Don't forget to bring your membership card to the meetings.

Note Regarding Check Payments...

When writing a check to the club for any reason, please make checks payable

**FOAM
Sponsor**
Owned and
operated by
Bob Frank,
The Flying



Barrel is Maryland's first BOP and homebrew shop. Bob has been our gracious sponsor for many years, and we appreciate his continued support!

**1781 C North Market St. , Frederick
MD 21701
Phone 301-663-4491**

Flying Barrel Hours Of Operations

Monday	10AM—4PM
Tuesday	12PM—7PM
Wednesday	CLOSED
Thursday	12PM—7PM
Friday	10AM—4PM
Saturday	10AM—4PM
Sunday	11AM—3PM