



F rederick O riginal A le M akers

FOAM NEWSLETTER — DECEMBER 2011

THIS MONTH

Saturday, Dec. 3rd
Guild Holiday Party
Heavy Seas
6-10PM

Monday, Dec. 5th
FOAM Meeting
The **NEW** Flying Barrel -
1781 North Market St.
7-9PM

Friday, Dec. 9th
FOAM Holiday Party
Patti and Mike's
Catering by Patti
6PM - ?

Thursday, Dec. 15th
Third Thurs. Happy Hour
Hard Times Café
5pm-?

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-?

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Mike's Monologue

Greetings FOAMers,

Hard to believe that last month we had the first snowfall of the season and now in November we've had temperatures in the mid sixties the last five days. I hope everyone that brews outside got a chance to take advantage and get the kettles going. It might be a long winter so better to stock up on homebrew now!

It seems that once October is over the club's calendar is much less busy. The highlight for December of course is the FOAM Holiday party on Friday, December 9th beginning at 6:00PM. Each year, Mike and Patti have graciously hosted the club for an evening of food, friendship and of course homebrew! This year's party is sure to be a hit (look for the menu later in the newsletter) so bring the kids, some homebrew to share, and make merry with friends and family!

There is currently an initiative, still in the early stages, led by the Free State Homebrew Club Guild to legalize the sale of homebrew beer, cider, perry, mead, sake or wine in the state of Maryland! One of the guild reps has already met with his state senator to get advice on how to proceed. A sample letter was attached in an email sent to the group by Randy Smith (our Guild rep) to send to your representatives and begin a letter writing campaign in the hopes of getting the laws changed. There is actually some precedence, according to Maryland statute, Article 2B §1-201(b)(2) it is legal in St. Mary's County for makers of cider and



native wine to sell their wares without a license. For all of you would be entrepreneurs here's your chance to sell your homebrew at the farmers market. If it does become legal, I hope it will also be legal to consume on the premises. Shiner Bock sure made browsing the flea market in San Antonio a lot more fun!

Perhaps more pertinent to homebrew beer and wine clubs is the prohibition of bringing homebrewed beer, wine, cider, etc. into businesses licensed to sell alcoholic beverages (Brewer's Alley, Barley & Hops, etc.) If you were present at the Best of Show judging for the FOAM Battle of the Bubbles you may remember that the judges were not permitted on the patio at Barley & Hops, but had to physically sit in the parking lot. On November 10th, the governor of Michigan signed HB 4061 into law making it legal for brew pubs, restaurants and other businesses licensed to sell alcoholic beverages on-premises to host homebrew club meetings and other club events where homebrew is served <http://tinyurl.com/Michigan-Homebrew-Bill>. Perhaps it's time to engage the Guild to determine interest in pushing for similar legislation here in Maryland.

Cheers and happy brewing,
mk

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.

January Newsletter

- Submission deadline for any new material: December 28th
- Publishing Goal : January 4th

Local Beer News



Maggie Lenz

We have the 3 Kings spiced ale on as our Christmas seasonal and the Scotch ale is still pouring :) We are looking at having the Wedding Alt in bottles very soon! Keep an eye out for it. The draft will be back at the pub for a bit too.

We will have our holiday beer dinner, Dec. 6th. Not sure of the menu yet, but our chef loves to do game meats at the dinner and as always goes all out! We will participate in the holiday beer tasting Dec. 10th held at Pratt street ale house this year (years past has been at Brewers Art).



Larry Pomerantz

On December 13th, we have the release of Snowmageddon Winter Ale, a malty ale with an abundance of caramel, nut and chocolate malt character. It also has just

enough American hops to balance the malt. It's named in honor of the big Baker Park Snowball Fight of 2009, where, during the massive blizzard, hundreds of Frederick residents wreaked havoc on one another in a friendly game- throwing snow in one another's faces. We commemorate this activity of community togetherness by doing what many of us did all that day-- pour beer into our mouths to warm our rosy cheeks and frozen noses. So come in from the cold and experience Snowmageddon.



Erin Biles

Nothing new to report.



Hugh Sisson

BELOW DECKS, Barleywine Ale @ 10% ABV, is our English style barleywine ale - rich, malty, and opulent. Below Decks will be great served at your holiday celebration this year, but it will also benefit from cellaring, if you think you can wait. Check out the variations on our classic recipe: bourbon and cabernet barrel-aged Below Decks is Limited availability in 22oz bottles mid-December.



Bob Frank

There are a lot of hops popping up that we are not familiar with, we have our 1st one, US Falconer's Flight 7 C's which we will be brewing with soon. So all you experimenters, here's one for you to try. We also expect more different hops coming soon.

US FALCONER'S FLIGHT 7 C'S™

Aroma Descriptors: exact descriptors to be determined, but will be citrus and tropical as well. "C" hop blend for many beer styles.

Alpha 9.9%

Beta: 5.0%

Also, we just received this from Wyeast:

"Due to the increase in raw material costs and changes in the industry, we are announcing our new pricing tiers, effective January 1st, 2012.

We have avoided raising our prices for over eight years, but we can no longer prolong the inevitable. Attached is our new price list for your review, which will go into effect on January 1st, 2012. Any orders placed between now and the first of the year will be honored at our current prices."

More to follow on the new price list, but it sounds Like it's time to stock up on yeast!



FOAM Cup 2011

The final competition of the 2011 FOAM cup took place at the November meeting. The category was BJCP category 23, Specialty Beer. Marion Kozar, Dave Coleman and Mike Lamb judged the five entries. A big thank you to the judges for their efforts and a special thank you to Rick Frere for stepping in and running the competition. Congratulations to the winners!

Congratulations to the top three finishers in the Specialty Beers competition:

First Place

Jim Sawitzke - Imperial Black IPA

Second Place

Brian Gruner - Bourbon Vanilla Imperial Porter

Third Place

Mike Ireland & Bob McNally
Scottish Heavy & American Amber

Thanks to our wonderful judges, Marion Kozar, Dave Coleman, and Mike Lamb.

Final Standings for 2011 FOAM Brewer of the Year:

Congratulations to Jim Sawitzke, FOAM Brewer of the Year for the second year in a row!

9 pts	Jim Sawitzke
5 pts	Bob McNally
5 pts	Mike Ireland
4 pts	Brian Gruner
2 pts	Patrick Nicholls
2 pts	Roger Knoell
1 pt	Terry Brann
1 pt	Mike Kozar

FOAM Cup 2012

There will be a few changes in the FOAM cup next year. First, Bill Heverly and Jim Sawitzke are taking over the running of this competition. We intend to run it very much as Calvin did. Thanks to Calvin for all his years of service! Secondly, the first comp of the year will not be until March. The officer's felt that having the FOAM cup at Flying Dog was a bit too disruptive. This also gives you more time to lager. 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!

Results of the MALT Turkey Shoot

On Nov. 6th, 155 beers were judged at Heavy Seas brewery. As has become usual, several FOAM members did well. Great job everyone! This is a great competition to enter as the prizes are great! FOAM winners are:

Dark lagers and Bocks: Jim Sawitzke, Bill Heverly, Roger Knoell, Pieter Huiberts and J.P. Sloan: Traditional Bock – 1st Place

Bill Heverly, Jim Sawitzke, Roger Knoell, Pieter Huiberts and J.P. Sloan: Dapplebock – 2nd Place

Light Hybrid beers: Bill Heverly: kölsch – 2nd Place

American Ales: Bill Heverly: American Pale – 2nd Place

Mike Kozar: American Brown – 3rd Place

Porters: Pieter Huiberts and Jim Sawizke: Robust Porter – 1st Place

Belgian Strong Ales: Calvin Perilloux: Belgian Strong Ale – 2nd Place

Pieter Huiberts: Belgian Triple – Honorable mention

Specialty Beers: Bill Heverly: CDA – Honorable mention

Burp Real Ale Competition

On November 12th, BURP had their annual real ale completion. This comp is a keg-only competition of British-style real ales, cask-conditioned, all served on traditional hand-pump. Our own Calvin Perilloux took 3rd place overall with a Scottish 70 Shilling Ale. Great job Calvin!

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!

Judge Club

by J.P. Sloan

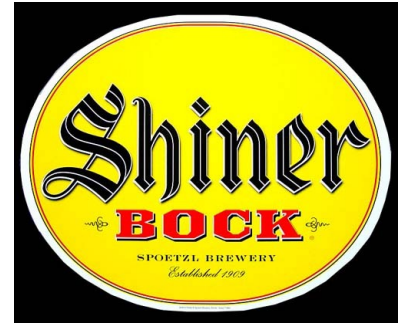
“May the Schwarz Be With You”

The Judge Club is a small group of club members dedicated to improving our sensory and evaluation skills, while exploring the various world beer styles in a casual setting. The club meets every third Monday at a rotating location. Interest in beer judging appears to be on the rise. Our latest meeting recorded a record turn-out among FOAM members eager to learn the BJCP styles, and to hone their palates. Nine people gathered in my living room, swirling samples and discussing the shades of flavor and aroma on a delightful continuum of malt, hop, and yeast. As we learn, we improve, and there is no better way to expose oneself to the styles without actually sampling several representatives of a single style. Which is precisely what we did!

For our November meeting, we ran a thorough course through BJCP Category 4, Dark Lagers. This category includes Dark American Lagers, Munich Dunkels, and Schwarzbier. The Dark American Lagers comprise a darker version of the familiar American Lagers, providing a somewhat more assertive malt presence, but otherwise clean and accessible to a mass market. Munich Dunkels are creamy, malty lagers demonstrating the rich breadly notes of the Munich malt. Schwarzbier is the clean showcase lager for roasted grains and noble hop flavors, combined in an elegant and clean lager beer.

For the Dark American Lager category, we sampled Shiner Bock and Warsteiner

Dunkel. Here we find two examples of misleading labeling, as the Shiner Bock is most certainly not a traditional bock per BJCP style, and while the Warsteiner Dunkel may incorporate a strong malt presence, it falls short of classifying itself as a Munich Dunkel. The group agreed that even though the Warsteiner offered a richer malty nose, and a more complex palate, the



Shiner Bock with its modest profile more adequately conformed to the BJCP guidelines for the style. Point to Shiner Bock. We had a wide selection of Munich Dunkels to sample, including: Weltenburger Kloster Barock Dunkel, Ettaler Kloster Dunkel, Ayinger Altbairisch Dunkel, and Neumarkter Lammsbräu Organic Dunkel. The Weltenburger offered a strong entry, though a touch fruity for the style. The Ettaler was a surprising disappointment with its flat, almost insipid impact likely due to age and oxidation. Ayinger was a predictably excellent beer, with a cleaner yeast profile than the Weltenburger, but plenty of punch in the malt department. We practiced our formal judging skills by filling out score-



sheets for the Neumarkter, which presented a nice, clean yeast profile and adequate malt character, but was besmirched with the green apple off-flavor of acetaldehyde. Point to Ayinger.

The Schwarzbiers were a surprisingly strong showing, and remarkably popular among those attending, leading to speculation that the Schwarzbier style is due for larger recognition. We sampled Samuel Adams Black Lager, Köstritzer Schwarzbier, Innstadt Extra Schwarz, and Einbecker Schwarz. The Sam Adams was a surprise stand-out, offering bittersweet dark chocolate notes in an otherwise clean lager, its only complaint being that it finished a bit sweet. Köstritzer, widely accepted as the definitive Schwarzbier, did not fail to live up to its reputation, offering a fine balance of sweetness and roast with touches of noble hop flavor. The Innstadt proved to be cloyingly sweet and heavy-handed, though its mouth-feel was creamy and pleasant. Unanimously, the group panned the Innstadt as the worst beer of the evening. Finally, Einbecker's foray into Schwarzbier demonstrated the most assertive noble hop flavor and aroma of the group, though its finish carried more astringency than Köstritzer. Point to Köstritzer.



Our meeting was a fine primer for the first FOAM Cup of 2012, which will be the Dark Lager category. The greatest exploration of the evening was the importance of balance between sweetness and bitterness (whether from roasted grains or hops), and the complexity of dark base grains such as Munich malt.

As a bonus, the experienced members of the Judge Club evaluated one of the participants of the most recent FOAM Cup.

If you have a beer you would like to have evaluated, find Bill Heverly, Jim Sawitzke, Pieter Huiberts, Roger Knoell, or myself (J.P.), and we will provide you with BJCP scoresheets for your beer towards helping to improve your craft!

Ask The Masters

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

Question from Patrick Nicholls:

"Just curious what chemicals and in what concentrations you may use to clean and sanitize your keg lines (maybe this is different approach than the kegs themselves)? I see there are a few commercial products to choose from which are different than the PBW (for washing) and Starsan/Iodophor (for sanitizing), some keg line cleaners perhaps to be used in combination. Any other suggestions are appreciated."

Master Calvin's Response:



BJCP Master Calvin Perilloux

From my point of view, PBW and Starsan are perfectly fine for cleaning and sanitizing keg lines. Straight-A should work fine as a cleaner as well.

When it comes to sanitizing, I'm a fan of Starsan in particular because it leaves no residual taste and doesn't stain the beer lines if I leave it in there.

I don't use brushes to clean beer tubing. With 3/16" tubing, it's a real pain to get a brush very far in there anyway, and if there is residue in the tubing which PBW won't remove, it's cheap enough to completely replace that tubing.

As for other cleaners, some of the cleaners you'll see on the market are sodium and/or potassium hydroxide solutions (think caustic, lye), and they work well, but caustic can cause such catastrophic corneal damage if it sprays your eyes that I have to

wonder if you really want to pump that under pressure? I do not.

Remember that nothing beats a complete tear-down of the entire line and tap system, so once in a while just take the whole thing apart, including dismantling the faucets completely into their component parts, and soak the gear in warm PBW/Straight-A and then Starsan. Note: Do not soak plated brass parts for long in low pH sanitizing solutions, or the shiny coatings will start being eaten away! I keep it under 15 minutes. Stainless can sit for a long time, though.

I would especially recommend a complete tear-down if you encounter any contamination flavors that aren't in the beer when you serve it via a different tap. One of my friends had a recurring diacetyl problem, but only from his bar tap system. Every session, he'd have to run the whole first pint into the drain before the beer came out tasting clean. Running the standard cleaning and sanitizing process didn't help. This is a very definite tear-down candidate.

It might seem like overkill, but I also keep a spray bottle of Starsan (mixed with distilled water so that it lasts indefinitely) on my drip tray, and after pouring a beer, I spray the inside of the tap to rinse beer out. Yes, it might seem over the top, but I'm not the only one who does this. Once you've seen a couple of fruit flies crawling out of the tap after supping on your half-dried beer, you have to wonder if the bacteria they leave behind will work their way into the faucet.

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.

Ho Ho Ho

'Tis the season to relax and make merry with friends and family; come on out for the annual F.O.A.M. Holiday Party hosted by Mike & Patti Lamb. Bring your family, a side dish or dessert, and of course BEER!

Menu:

Roast Pork
(with caramelized shallots)
Shrimp Eleganté
Rosemary Polenta
Savory Bread Pudding
Acorn Squash w/maple glaze
Carrot & Apple Sauté
Pumpkin Soup
Endive & Avocado salad
Cheddar & Jalapeno corn bread
Assorted Pies
(gluten free options available)

Cheers!



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

Jim Sawitzke, **Newsletter Editor**

As I finish up the final part of my last newsletter, I thank everyone that has sent me articles during the past two years and I ask that you to continue to write up your beer escapades and share them with J.P. Sloan, the new editor. For this issue, I thank Larry Pomerantz, Bob Frank, and Maggie Lenz for providing local beer news. I thank Patrick for his question and Calvin for his "Ask the Masters" answer. Thanks to J.P. Sloan for his article on Judge Club and to Mike Kozar for his monthly commentary. I thank Mike Lamb for the membership report, and webmaster Piet making this newsletter available for all to see! Roger Knoell, I couldn't do it without you. Thank you so much for all your efforts to make this newsletter look so sharp. If you have any suggestions on how to improve this newsletter, let J.P. (or Roger) know. PLEASE get your Ask the Masters questions in and send any other articles you have. Happy Brewing!

I NEED MORE ARTICLES PLEASE!!

Send them to: [treefrogbrewing at comcast dot net](mailto:treefrogbrewing@comcast.net)



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

Current Paid Membership : 102

It's time to renew! Remember that \$20 gets you a lot of events AND this year... FOAM Coasters. See Mike to sign up.

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

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

Hours of Operation

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

Club Coffers YTD

Dave Coleman, Treasurer

Current Balance - \$1358.50

Note Regarding Check Payments...

When writing a check to the club for any reason, please make checks payable to **Dave Coleman**.