



**THE
NEWSLETTER
OF
THE
KUYKENDAHL
GRAN
BREWERS**

May Meeting
The Steak Out
Sunday
May 19th
11:30 am



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Edicts From the Czar

by Eric Hendrix (Czar@TheKGB.org)

The April meeting was a huge success. Thanks to Carl Scott for letting us invade his home. Garrett outdid himself this time. That is saying plenty. Those were the biggest, best, spiciest, most succulent, did I say biggest and spiciest, how about best, mud puppies I have ever had. Tremendous job, Garrett. I didn't see any leftovers either. Thanks to all of the Comrades that were able to attend.

The attendance at our meetings has definitely increased. How many should we expect for the May meeting? Steak Out #1 drew about 50 people. We may have quite a few more for Steak Out #2, on the 19th. If you have a grill you can bring easily, bring it. We may need the space. Show up early. Help us claim the parking lot. We will also have a technical presentation. It will start at 11:30 sharp. Hey, does anyone want to make homemade ice cream? Bring your gear, or bring the cream already made. Anyone bringing side dishes will be hailed as a great visionary. Those bringing shade will be hailed as saviors. Bring your sun screen as well. Bring samples of your home brew. Especially, if you have never done so before. The comments will make you a better brewer. Items up for discussion during the business meeting will be; BBBB 2002, moving the date of the July meeting (Lunar Rendezbrew), Double Agent Brew-Off (Dixie Cup entries), a review of the two Na-

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Notes From The General Secretary

by Al Jurica (GeneralSecretary@TheKGB.org)

Oh dem bugs. The April meeting was really something. Can you say, buzzards on a gut wagon? That's what it looked like at Carl Scott's house for Crawfish Boil 2002. The masses were out in force, and constantly circling around our bug chef Garrett Martin. He cooked and cooked to no avail. There would be no getting ahead of this crowd. He did, I believe, 4 batches of about 30 lbs. each time. Each batch being spicier than the last. But not one batch lasted more than 30 minutes. John Donaldson brought a really fine pale ale, and there were several other brews on hand to help wash down dem bugs. The Commissar had a wonderful selection of Belgians on hand for our B.O. M. We also had a table set up with our numerous K.G.B. items for sale, including our new red logo pint glasses (very cool! I bought 3). I understand from the Ruble Collector sales were brisk. We had a good raffle and a good time was had by all. Thanks again to Carl for hosting and Garrett for cooking.

National home brew day came along May 4th. I hear everything went well out at Saint Arnolds. I had to work till 2:00 p.m. so I was not able to get to this function. Our club was represented as well as club members from Foam Rangers and the B.A. M. I ambled out to comrade Bruce Ross's subdivision for their opening day of the community pool. While the H.O.A. committee was preparing hot dogs, snow cones,

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Edicts From The Czar

(Continued from page 1)

tional Home Brew Day events held this month, ruble collector's report, elections format, comments and suggestions from the floor.

We all remember Comrade John's two-part presentation on water quality. Well, I have been looking into the area's water quality. Water quality analyses are available, free of charge, from you local water district office. I tried to get as many as I could, but have come up with only two. The Bammel Utility District (1960/Walters/Steubner) and Harris County WCID #119 (I live in this one; Spring Cypress/249). I will try to get these posted on the web site. If any comrade can obtain the analysis from his or her district, please do so.

Both National Home Brew Day events were a huge success. Bruce Ross deserves huge kudos for his efforts in bringing home brewing to the masses. His report is somewhere in this publication. At St. Arnold, about 150 gals. of beer were brewed on maybe 20 rigs. All of the area clubs were represented. The KGB had 10 members, brewing four batches, in attendance—two times more than I have seen in the past. All in all, a very successful day. The KGB is large enough and our commitment to home brewing is great enough to properly represent at multiple venues on the same day. We can be proud of our efforts to promote home brewing. Congratulations to all of you.

Speaking of congratulations, the powers that be in The Foam Rangers expressed their thanks to me, last Sunday, for the help they received from The KGB with the judging and stewarding duties associated with the AHA Regional Competition they hosted at the St. Arnold Brewery. Yours truly was there on Sunday flying The KGB colors and learning a

lot from the likes of Bev Blackwood and Jimmy Paige. They were the judges at the table I stewarded. It is amazing how much you can learn from folks that know what they are talking about. Even when I opened my mouth to offer an opinion, if they disagreed, they would simply say; "...you know, that's interesting, but I didn't pick that up." The point being, that everyone is out to learn more about the craft and those that know what they are talking about are willing to share in a constructive manner. Now the trick is to separate those that know from those that don't know.

The May meeting is the last meeting before the 2002 Big Batch Brew Bash. Comrades, this is our premier event of the year. The support of as many comrades as possible is needed. There is judging and stewarding. Both of these activities will be enlightening to the inexperienced. Judging points will be awarded. For those that can help out, be at St. Arnold Brewery at 10 am on the morning of the competition. We will need help with registration of entries as well. Times and dates will be finalized before the May meeting. A club-wide email will go out at that time. In the past officers of the club have handled this task. Anyone interested in the competition process should try to make it. KGB Comrade of The Year (chosen by elected officers, elected officers are not eligible) will be announced. Several other "Special Recognition" awards will be presented as well. One of the ways we were able to subsidize so many new events last year was because of the raffles. This is "The Big One." Ken Rich is handling the bulk of the raffle items, but any of you that can contribute or drum up or cumshaw or just plain "acquire" by any means possible, raffle prizes, they will be greatly appreciated.

With as much as is going on in the Home Brew Community,

you would think I would have more to say. You will all be relieved to know that I don't. I hope to see as many of you as possible at the 2nd Annual KGB Steak Out.

Thank you for your time and dedication to the craft.

Czar Eric

PS – If you have any suggestions or comments about anything the club is doing or not doing, do not hesitate to bring it to the floor of the meeting or contact me, or any other officer, with your suggestions.



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Notes From The General Secretary

(Continued from page 1)

etc. several K.G.B. members set up shop and put on a brewing demonstration. Richard and Jamie MacKeen, Ed and Merry Condon, Bruce and Dale Ross and a few others whose name I can't remember (sorry) were also there. The demonstration and Q.& A. went over well and we were invited back to their fall event.

Could it be? Yes it is. Time for the K.G.B. 2nd annual STEAK OUT (oooooh, aaaaah). Once again, this year's event will be held at the Brew Stop. When?, you ask. Why Sun. May 19th say I. We will furnish the pits, and pit attendants (a.k.a. cooks). And you get to bring your favorite cut, piece, chunk, hunk, or whole of which ever animal you desire. We will also have a side dish or two to go with this. Not to mention a killer keg of APA brewed by our very

own, charming and beautiful, M.O.P. Last year everyone enjoyed this event, so come early and get a good spot. Doors open at noon (maybe a little earlier).

Now for the important stuff. B.B.B.B. Yes, 4B 02 is now at hand. Write those recipes down, fill those labels out, rubber band them to the bottles, and get those suckers down to the Brew Stop. The Saturday following the STEAK OUT is the deadline. I know everyone has been sitting on their best BARLEY WINE for 12 to 18 mos. and is champing at the bit for this competition. Remember, NO entry fee. So don't forget to get your entry in on time. Judging and awards will be at Saint Arnolds on June 2nd. I hope to see all of you there.

Enough said, its Pivo time.



Ruble Collector's Report

by Andy Dyer (RubleCollector@TheKGB.org)

Well, we're another month closer to the humid, sweltering heat that is summertime in Houston. I'll soon be looking for relief in the form of a nice, cold beer and a swimming pool. Fortunately, this wasn't a problem at our April meeting. The crawfish were great, the beers were great, and they seemed to taste even better out of my new KGB pint glass. Did any of you experience this phenomenon, too?

April saw our membership grow to a lofty 118. We added seven new members: Kevin Boyer, Doug Catonaci, Chris Jerez, Eddie Kent, Jeff Quintero, Jonathan Shank, and Kurt Weguespack. Welcome! We also had three re-ups: David Diehl, Brian Hutchins, and Chef Garrett Martin. Thanks!

April's expenditures included the trailer used in the 1960 St. Patrick's Day Parade, a new table for our meetings, 135 pounds of tasty crawfish, 288 beautiful yet functional KGB pint glasses (I know mine is – it's seen me through three crawfish boils over the last few weekends), and the April BOM. Income at the April meeting, which included money for crawfish, the BOM, t-shirts, pint glasses, mugs, membership, etc. was \$1,072. That said, the balance in the KGB treasury is a healthy \$1,342.69.

This month we have the second annual "KGB Steak-out" at The Brew Stop. That's right, you can satisfy the carnivore in you with a grilled-to-perfection slab

of meat and the hophead in you with glass after glass of tasty APA. What more could you ask for? Well, maybe a slight breeze, but this is Houston, so we'll take what we can get. Oh, and be sure to sign up for the Double Agent Brew-off. I have faith that Comrades Ervin and Ellis will pair me up with a very skilled and experienced brewer, with whom I will brew an exceptional bock to shame all of the other teams. Bring it on!!! Look forward to seeing you there!

That's all for now. Till next time, remember... Truth is in a tall beer.



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From The Brewski Cellars

by Donald Sajda (CommissarBrewski@TheKGB.org)

I've had the pleasure of being a KGB member for less than three years. When I first started to attend the monthly meetings it was, and still is, a common practice for brewers to come up to you and offer you a taste of their precious brews. I quickly learned to ask what style I was being served. The most common response was American Pale Ale. Now, at that time, I was a big malt guy. Give me that big, big malt flavor! At first, I began to turn my nose up to this "hop juice". As I became a more educated brewer, and as I my palate began to appreciate a wider range of tastes, I found that this "hop juice" began to grow on me.

Before long, I began to buy hops such as Cascade and Centennial. I would buy an occasional six-pack of Sierra Nevada Pale Ale. Heck, I even tried my hand with dry hopping. Publicly, I still professed to be a big malt guy. But, down deep, I knew that it was too late. I was becoming a "closet hop head". I went to any extreme to have hops. Soon, I wasn't satisfied with mere pellets. My addiction moved to another level. I would not be satisfied with anything less than whole hop leaves. I began stashing small bags of whole hops throughout the house so that I could satisfy my addiction. I now have four hop plants started out back. At this point of my life I am beginning to see what powers this strange plant has over many homebrewers. I can finally empathize with people like Tom Bickell, and Bruce Ross, true card-carrying hophead members. All I can say is, "Be careful, if you are not a

hop lover yet. It won't be long before the KGB will convert you." Now let's take a look at the APA style.

There are few references to pale ales from the seventeenth century. We do know that pale ales were made in London sometime around 1750. As England began to rule more of the world there was a need to export this ale to the British colonists. For the British, beer was considered a staple in their daily diet. While the English ruled India, the English colonists found that beer could not survive the long, hot trip from their homeland. In addition, it was too hot to make beer in India. What a dilemma! The colonists demanded to have their favorite ales! In the 1790's a brewer by the name of George Hodgson began to brew a secret beer that would last

the journey. To survive this journey the beer had high alcohol, 7%. Also, the yeast used provided a high attenuation. A large amount of hops were also used. The beer was shipped in oak casks, and then more hops were added to the cask. This highly successful beer was given the name, India Pale Ale (IPA). As time passed, tastes and alcohol taxation rates changed. With the repeal of Prohibition we only found one IPA of note in the USA. Then in April 1975 we saw a re-birth of the style. The Anchor Brewing Company created Liberty Ale [*bless 'em—MOP*]. This is similar to the earlier British IPA's. Anchor used a newly bred American hop,

which every KGB member knows. That hop is Cascade.

IPA is golden to deep amber in color. It is very fruity and estery. IPA has medium maltiness with high hop bitterness and low diacetyl. Hop flavor and aroma are medium to high. Alcoholic strength is evident and the beer is medium bodied.

OG/FG 1.050 - 1.070 / 1.012 - 1.018, ABV 5.0 - 7.6, IBU's 40 - 60

Americans have been brewing ale since the colonists landed at Plymouth Rock. Despite the onset of lager brewing in the mid 1800's, American ale brewing managed to survive. American Pale Ales are made with American ingredients. Hops play a very important role in the character of an APA. While English Pale Ale uses hops primarily for bitterness, the APA adds hops for flavoring and aroma. APA's tend to be higher carbonated, have a higher alcohol, and will be frequently sweeter than their

HOP DEVIL 11 Gallons og 1.062 fg 1.012-1.014 srm 9-10

Grains

16.25 lbs Vienna Malt
7.75 lbs Pale Malt (2-row)
2 lbs Medium Crystal

Hops

1 oz Centennial-first wort
2 oz Columbus-60 min
1 oz Centennial-30 min
2 oz Centennial-10 min
2 oz Columbus-10 min
2 oz Centennial-end of boil
2 oz Columbus-end of boil

Yeast

"I have used both East Coast Ale and California Ale. My preference was East Coast.

I have used single infusion with the rest at 154 and a step mash with rests at 131 and 158. It was probably better balanced with the single infusion mash (more malty), but I have been happy with both, and the difference was probably in the amount of old beer that I consumed to toast the new beer on brew day. It just depends on your equipment and the time you want to spend on brew day. Fermentation is two stage, Primary at 65 degrees and, after about a week in the secondary, I start dropping the temp a few degrees daily until it reaches about 40. I let it condition there, usually 2 weeks, until I have to have some. I have not found it necessary to dry hop because of all the late hop additions. You could certainly try that, but it might be overkill."

"Cheers!"

Tom Bickell

English counterpart.

APAs are pale to deep amber to copper. These beers offer medium hop flavor and aroma and are fruity and estery. Expect low to medium maltiness and high hop bitterness, with a bit of diacetyl and low caramel flavor.

OG/FG 1.044 - 1.056, ABV 4.5 - 5.5, IBU's 20-40

Once again we promise the membership an excellent choice of both IPAs and APAs to try at this month's meetings. To wet your whistle, plan to try some Red Seal, Woodstock Ale, Sierra Nevada APA, Breckenridge APA, Sam Adams APA, Liberty Ale, and of course many surprises. Our MOP, Mark Rogerson, will provide the keg of the

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Bud's Cascades Squeezins (Chunky Style)

by Mark Rogerson (MinisterOfPropaganda@TheKGB.org)

Whenever I prepare the Keg of the Month (KOM), I like to publish the recipe in the newsletter. You never know, but somebody might actually like it enough to want to make their own batch, or maybe it would be more appropriate to say that they might learn what *not* to do.

This recipe actually started life in my brain while we were on a tour of the Budweiser brewery. When we got to the long room where they store bails and bails of hops, I thought I'd died and gone to heaven. When I reached into a bail and grabbed a handful of Cascades and started breathing through them, I knew it was true. Those hops were the freshest smelling, most wonderful thing I'd had up my nose since — well, this is a family publication. I decided right then and there that I'd use every morsel in one sublimely hopped batch of beer and, if it came out any good, I'd use half of the batch for the KOM I'd promised to brew.

As you can see in Commissar Donald's article, the OG of an APA should be in the range of 1.044-1.056. I found that I'd absconded with a full 14 ounces of Cascades. That's a bunch of hops for a ten-gallon batch so, in the true spirit of homebrewer freedom, I decided to increase the gravity a bit to help balance them and shot for an OG of 1.067. I also decided to celebrate the freshness of these hops and give the beer massive amounts of hop aroma and flavor. This was accomplished with first wort hopping and copious amounts at flameout and in the secondary.

The first time I ever dry-hopped a batch of beer (many moons ago), I added hops directly to the secondary fermenter. No bag, just hops. They floated in their for two weeks and, when I kegged the beer, I stopped racking just as the hops reached the end of the racking cane. That left about a quart of beer infused hops in the secondary, but it didn't go to waste. Don't ask me how long I was picking hops out of my teeth, though. After that batch, I started adding hops to kegs in search of ever-fresher hop flavor. That works well, but it also seems to make for cloudier beer longer. For Cascades Squeezins, I decided to go back and try hopping the secondary again.

Well, it turns out that there's only so much hops you should add to the secondary, and I'd crossed the line. It is for this reason that the KOM's moniker is appended with the "chunky style" disclosure. What that means is, you may find hop detritus clinging to the roof of your mouth while otherwise enjoying this ale. I apologize in advance if it ruins the experience for you. Feel free to donate your unused portion to a heartier comrade.

One more thing. Tom Bickell is heralded among us as a man who puts his hops to good use. If there's one thing I learned from him (there are more—some even about brewing), it's to *boil* those hops. That wort should nearly jump out of the kettle. Don't be a sissy about it. *Boil* it, comrade!

If you'd like a copy of the ProMash recipe file, just e-mail me and I'll be glad to share it with you. Here's the lowdown.

Bud's Cascades Squeezins — Chunky Style
Batch Size (GAL): 11.00

Anticipated OG: 1.067 Plato: 16.33
Anticipated IBU: 50.0
System Efficiency: 80
Wort Boil Time: 75 Minutes

Grains

17.00 lbs. Pale Malt(2-row)
7.00 lbs. Munich Malt(2-row)
2.00 lbs. Crystal 40L

Hops (all hops are whole leaf)

2.00 oz. Cascade First Wort Hop
2.00 oz. Cascade 60 min.
2.00 oz. Cascade 10 min.
4.00 oz. Cascade 0 min.
4.00 oz. Cascade Dry Hop (2 weeks in secondary)

Yeast

White Labs WLP007 Dry English Ale

Mash

140°F 30 mins. (Alpha rest)
154°F 30 mins. (Beta rest)
175°F 20 mins. (Mash out)



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Homebrewing Demonstration

by Bruce C. Ross (bcross@houston.rr.com)

On Saturday, May 4th the Kuykendahl Gran Brewers conducted a very successful homebrewing demonstration in the parking lot at the swimming pool and park in the Oaks of Devonshire. Our members brought five different brewing systems (RIMS, three-tier, and single kettle systems) to the event and made five different types of beer – maibock, American wheat, ESB, American pale ale, and an IPA, with three of these being all-grain batches. Altogether more than 60 gallons of beer were produced during the event! Our members also provided many samples of homebrewed beverages for tasting, including some excellent homemade root beer (“Thanks, Eric!”) for the kids. The hundred or so visitors to our event consumed 8 gallons of draft beer and nearly three cases of bottled beer! Our members worked very hard as the event opened at 10 AM and did not finish until after 6 PM. This event was registered as site # 180 for the 5th Annual National Homebrewing Day. At exactly noon, we joined thousands of other homebrewers in a nationwide toast to our rights to pursue liberty, happiness, and a perfectly crafted beer.

Our heartfelt thanks go to the KGB club members and friends who made this fun event possible: Bruce & Dale Ross, David Teer, Todd Garrett, Jonathan Shank, Richard & Jamie MacKeen, Ian Dickens, Leslie Derrington, Eric Hendrix, Al Jurica, and Ed & Merry Condon. The club also thanks the Devonshire homeowners’ association for their support, without which this event could not have been possible, and especially for all of the wonderful food they served us and for letting us use their big sun shade!



Bud's Cascades Squeezins

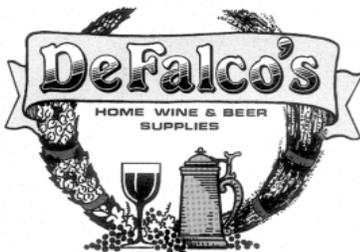
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month. His APA called “**Bud's Cascades Squeezins**” will satisfy any hop head out there. Comrades, work up a thirst! We will see you at the May meeting.

For this month we have legendary hophead, Tom Bickell, teaming with David Corbishly, to come up with a recipe very similar to Victory Brewing Company's Hop Devil.



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The Brewpub Chronicles

by Donald Sajda (CommissarBrewski@TheKGB.org)

As I sit here in front of the keyboard I am at a loss to give you a Brewpub Chronicles report for this month. Am I falling off in my responsibilities in finding and reporting on great places and events to drink beer? No, I don't think so. There will be reports from other KGB officers on the Texas Brewer's Festival and the AHA judging at St. Arnold's. What my dilemma has been is that I haven't found a new location to report on. What a shame, writers block at my young age. Burnt out before my prime. Ok with that in mind lets talk about something else.....but wait there is nothing more important then beer! I must stop and find a new beer hangout this weekend.

It just came to me. How about talking about the Beer of the Month Club I belong to. New KGB member Harold Chapman and I have looked hard and long and finally decided with <http://www.microbeerclub.com/>. We weighed out the pro's and con's of every club we could find. The major selling points to me was that it was a fixed price, \$28.95 a month, you could join for any length of time, one month to one year, and you received two bottles each of six beers. This equates to seventy-two different beers a year.

We've been doing this for over a year and have had the opportunity to sample a wide range of beers brewed in the Pacific Northwest. The beers have always arrived fresh and the bottles are intact. Plus I can reuse the cool custom beer shipping boxes to mail out of town relatives my brew. If you want one more good reason to join, long time brewer and beer lover Jose Rodriquez belongs to this club.

If there is a drawback to this club it may be that about every other month we receive one beer that can be purchased in Houston. Now for me that's not a big deal. Rather then having to buy a six pack at Spec's I can try a new style for myself for around \$2.50. This allows me to try beers I normally wouldn't try.

If you like to try a nice range of beers not normally found in Houston, I would recommend <http://www.microbeerclub.com/>



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I Don't Like Beer — A Blast From The Past

(reprinted without permission from KGB Files Vol 4, No. 8 – Oct. 1996)

Most people would think living with a home brewer obsessed with his craft is a good thing. Well those people drink beer. I however, do not. It's not that I don't like to drink, being a New Orleans native, well, drinking alcohol is as natural as drinking mother's milk.

I moved in with a home brewer who wanted me for my refrigerator. I thought I knew what I was getting into. 'So he likes beer, a lot. I like vodka, a lot'. I should have rented a clue. It's been six months since we've shacked up and I have been to home brew meetings, beer festivals, microbreweries, brew pubs, and more bars that don't sell vodka than should be legal. I cannot walk into the kitchen without seeing a beer glass, beer bottle cap or beer bottle on the counter. I have been instructed on the finer details of washing a beer glass and what is allowed in the precious Holy Grail pint glass. And God forbid I should throw any beer merchandise away without getting clearance from my beer geek.

Okay, so maybe I am a little jealous that there is a constant supply of beer in the house in one or all three refrig-

erators at any given time.

I want to stock the refrigerators with vodka. I want to drag my beer geek to vodka bars, meetings and festivals. I want to take my beer geek to a vodka bar on a Saturday night so I can have a designated driver. I want to make my own vodka and leave stink, drips, bottles and debris everywhere. I want to bore my beer geek with every detail known to man about vodka, and teach him how to wash a rock glass, even though he didn't ask.

Until they legalize home distilleries, I think I'll take a flask whenever we leave the house, buy a beer-free refrigerator and maybe learn how to make wine.

—Anonymous



(Even though this article was submitted by Anonymous, we being KGB'ers, quickly keyed in on the culprit – Miss Dawn – soulmate to former KGB member Bruce Murray; owner of the Golden Carp (that's another whole story!)



The KGB's 2002 Schedule of Events (subject to revision)

(last revised 9 Apr. 2002)

Next meeting!

Meeting (Article Due Date)	Location	Event	BOM	KOM
		Technical Presentation		Brewer
May 19	The Brew Stop	Steak Out	APA	Bud's Cascades Squeezins
		Hops–Bruce Ross		Mark Rogerson
June 2 (May 20)	Saint Arnold Brewery	Big Batch Brew Bash		
July 21 (July 8)	The Brew Stop	Big-Ass Brew-In & Pot Luck Buffet	Pilsner & Lagers	Steam Beer
		RIMS–Garrett Martin		John Donaldson
August 17 (August 5)	Pam Wall's	Salsa Competition & Pool Party	Bocks	Honey Hopper / Maibock
		Sparging–Mark Rogerson		Jurica / Hendrix & Sajda
September 22 (September 9)	The Brew Stop	Pizza Feast	Oktoberfest	Oktoberfest
		Bottling/Kegging		Pam Wall
October 18-19 (October 7)	Courtyard by Marriott	Dixie Cup		
November 16 (November 4)	Don Sajda's	Smörgåsbeerd & Label Competition	Smörgåsbeerd	Sajdachlaus Bier
				Donald Sajda
December ?? (November 25)	Saint Arnold Brewery	Homebrewer's Christmas Party		

Double Agent Brew Challenge

by Brian Ellis (bellis@atcu.org) and Keith Ervin (kervin@houston.rr.com)

Style: BOCK (Traditional, Helles Bock/Maibock, Doppelbock or Eisbock)

Purpose: Pair a skilled brewer with a novice brewer to help educate and elevate the brewing skills of all KGB members. As a bonus, each team's entry will be entered in the Dixie Cup Homebrew Competition in October 2002 for free.

Judging Date: September 2002 KGB Meeting (tentatively at Comrade John Donaldson's house)

Rules and Other Stuff:

- Open to all dues paying KGB members.
- BJCP (Beer Judge Certification Program) style guidelines for Bocks will be followed.
- BJCP scoring will be followed.
- Use glass, long-neck bottles of a dark color for entries.
- Submit six (6) bottles, three (3) will be used for this competition and the other three (3) will be entered into the Dixie Cup.
- An Experienced Brewer generally brews all-grain batches on a consistent basis and has progressed into techniques such as yeast propagation, kegging and controlled temperature fermentation. This brewer would be happy to illustrate these more advanced brewing techniques to a fellow KGBer.
- A Novice Brewer generally brews extract batches on a consistent basis but may periodically brew an all-grain from time to time. This brewer is eager to learn more advanced brewing techniques from a fellow comrade of the KGB.
- Only one (1) entry per brew team.
- Team pairings will be selected at random during the May KGB meeting.

Sign Up: Email or call the following comrades by May 17th to get on a team:

Novice Brewer: Brian Ellis (bellis@atcu.org) or 281-435-5497

Experienced Brewer: Keith Ervin (kervin@houston.rr.com) or 281-251-3409

Please provide your contact information and which list, Novice or Experienced.

The following is the BJCP style guideline for Bock.

Traditional Bock

Aroma: Strong aroma of malt. Virtually no hop aroma. Some alcohol may be noticeable. Diacetyl or esters should be low to none.

Appearance: Deep amber to dark brown color. Lagering should provide good clarity despite the dark color. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Rich and complex maltiness is dominated by the grain and caramel flavors of Munich and Vienna malts. A touch of roasty character may be present but is rare. No hop flavor. Hop bitterness is generally only high enough to balance the malt flavors to allow moderate sweetness in the finish.

Mouthfeel: Medium to full bodied. Low to moderate carbonation.

Overall Impression: A dark, strong, malty lager beer.

History: Can be thought of as a strong version of Munich Dunkel. A Bavarian specialty that is most closely associated with serving in winter and spring seasons.

Comments: Decoction mashing may enhance the caramel and melanoidin flavor aspects of the malt.

Ingredients: Munich and Vienna malts, rarely any dark roasted malts, never any non-malt adjuncts. Continental European hop varieties are used, for bittering only. Lager yeast. Water hardness can vary.

OG: 1.064-1.072

IBUs: 20-35 FG: 1.013-1.020

SRM: 14- 30 ABV: 6-7.5%

Commercial Examples: Aass Bock, Hacker-Pschorr Dunkeler Bock, Dunkel Ritter Bock, Einbecker Ur-Bock.

Helles Bock/Maibock

Aroma: Moderate to strong malt aroma. Hop aroma should be low to none. Aromas such as diacetyl or fruity esters should be low to none. Some alcohol may be noticeable.

Appearance: Golden to amber in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

Flavor: The rich flavor of continental European pale malts dominates. Little or no hop flavor. Hop bitterness is generally only high enough to balance the malt flavors to allow moderate sweetness in the finish. Perception of hops may be more apparent than in darker Bocks.

Mouthfeel: Medium-bodied. Moderate carbonation.

Overall Impression: A relatively pale, strong, malty lager beer.

History: Can be thought of as a strong version of Munich Helles. The serving of Maibock is specifically associated with springtime and the month of May.

Comments: A pale type of Bock beer.

Ingredients: Pale lager malts. No non-malt adjuncts. Continental, European hops. Water hardness varies. Lager yeast.

OG: 1.064-1.072

IBUs: 20-35 FG: 1.011-1.020

SRM: 4 — 10 ABV: 6-7.5%

Commercial Examples: Ayinger Maibock, Spaten Premium Bock, Pschorr Maerzenbock, Wuerzburger Maibock, Hacker-Pschorr Maibock, Augustiner Hellerbock, Fieders Bock Im Stein, Forschungs St. Jacobus Bock.

Doppelbock

Aroma: Intense maltiness. Virtually no hop aroma. While diacetyl or esters should be low to none, a fruity aspect to the aroma often described as prune, plum or grape may be present due to reactions between malt, the boil, and aging. A very slight roasty aroma may be present in darker versions.

Appearance: Gold to dark brown in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Very rich and malty, infrequently a touch of roastiness. Invariably there will be an impression of alcoholic

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Double Agent Brew Challenge

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strength, but this should be smooth and warming rather than harsh or burning. Presence of higher alcohols (fusel oils) should be very low to none. Little to no hop flavor. Hop bitterness varies from moderate to low but always allows malt to dominate the flavor.

Mouthfeel: Full-bodied. Low carbonation.

Overall Impression: A very strong, rich, lager beer.

History: A Bavarian specialty invented in Munich by the brothers of St. Francis of Paula. Historical versions were less well attenuated than modern interpretations, with consequently higher sweetness and lower alcohol levels.

Comments: Most versions are dark colored and may display the caramelizing and melanoidin effect of decoction mashing, but pale versions have also been made.

Ingredients: Pale lager malt for pale versions, Munich and Vienna malts for darker ones and occasionally a small fraction of dark-roasted(burnt) malt in those. Continental European hops. Water hardness will vary. Lager yeast.

OG: 1.073-1.120

IBUs: 20-40 FG: 1.018-1.030

SRM: 12-30 ABV: 7.5-12%

Commercial Examples: Paulaner Salvator, Ayinger Celebrator, Spaten Optimator, Tucher Bajuvator, Augustiner Maximator, ECU Kulminator "28," Loewenbraeu Triumphtator, Hacker-Pschorr Animator, Old Dominion Dominator.

Eisbock

Aroma: Dominated by malt. Definite alcohol presence. No hop aroma. No diacetyl or esters.

Appearance: Deep gold to dark brown in color. Lagering should provide good clarity. Head retention may be impaired by higher-than-average alcohol content.

Flavor: Rich malt and concentrated alcohol. No hop flavor. Hop bitterness just balances the malt sweetness to avoid a cloying character. No diacetyl or esters.

Mouthfeel: Full-bodied. Carbonation low.

Overall Impression: An extremely strong lager beer.

History: A Kulmbach specialty traditionally brewed by freezing a Bock or Doppelbock and removing the water ice to concentrate the flavor and alcohol content.

Comments: The process of concentrating the alcohol content by freezing may impart significant smoothness to the flavor. The effective OG range due to the freezing effect is 1.092-1.150.

Ingredients: Pale lager malt for pale versions, Munich and Vienna malts for darker ones and occasionally a small fraction of dark-roasted malt in those. Continental European hops for bitterness only. Lager yeast. Water hardness will vary.

OG: 1.064-1.120

IBUs: 25-50 FG: 1.023-1.035

SRM: 18-50 ABV: 8.6-14.4%

Commercial Examples: Niagara Eisbock.



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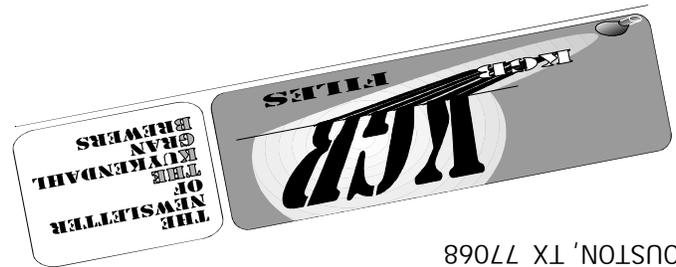
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