



**THE
NEWSLETTER
OF
THE
KUYKENDAHL
GRAN
BREWERS**

**BIG-ASS
BREW-IN**
The Brew Stop
Sunday
July 14th
Brewing begins
at 9:30 am



Edicts From the Czar

by Eric Hendrix (Czar@TheKGB.org)

Wow! It has been a long time since the last formal meeting. Too long, if you ask me. Congratulations to all of the winners at the BBBB. After our near sweep, I was hoping to get together with many of you and tell war stories. By the way, all of the leftover entries are in Comrade Keith's cooler. I will bring them to the July Brew-In.

Though not as well attended as I had hoped, it was nice to see a few of our Comrades at Two Rows. We didn't have a large turnout, but in true KGB style, those that were there drank a lot of beer and ate a lot of food. As I recall, both the porter and the IPA were very tasty. The IPA so much so that I bought a growler full and didn't share it with anyone. The other beers, though some were tasty enough, were lacking body. Each beer promised a mouthfeel and flavor that they just did not deliver. This did not detract from the overall experience, as it was my first time there. I was on a recon mission. In addition, by all accounts, the kitchen is very good. I'm not sure I would make the trip often, but if I am in the area, I will definitely stop by again. Sorry we missed you. Next stop – The Flying Saucer.

The July Brew-In is just around the corner. This is a great opportunity for all of us to get together and trade tips in a "hands on" environment. There will be several rigs there, I hope. I know Garrett will bring his because he will be giving the technical presentation on RIMS systems. His is functional. We know that because of the

(Continued on page 2)

Notes From The General Secretary

by Al Jurica (GeneralSecretary@TheKGB.org)

Well 4B-02 is in the books. Just in case someone out there has not checked the results at our web site, here they are. The grand and glorious KGB won the heavy hitters award for most entries, making it to the second round of judging. That 16 gallon keg of St. Arnold's will sure go good at one of our upcoming meetings. Honorable mention in this years Barley Wine contest went to Wes Powell and Ed Howell (both KGB'ers). Third place, also KGB produced, Tom Bickell. Second place was won by KGB (what a trend huh?) Czar Eric Hendrix. Oh well, it wasn't quite a sweep. First Place went to Foam Ranger, Kuyler Doyle. Congratulations Kuyler. Congratulations to all of our winning club members. Thanks of course goes to Brock and his St. Arnold brew crew for hosting 4B-02. We also had a great raffle and want to thank all of the people who donated items for this cause. Everyone that attended had a great time. Hope you plan to join in the festivities for 4B-03. Oh, the style next year will be AM.BRN.ALB.

The unofficial meeting at 2 Rows on Sat. 23rd was somewhat lighter in member attendance than I would have liked to see. Ian had alot of good beer on tap. I can personally vouch for his Dos Row Vienna Lager, Penalty Bock, Ians Real Ale, (all

(Continued on page 3)

In This Issue

Edicts From the Czar	1
Notes From The General Secretary	1
Ruble Collector's Report	3
From The Brewski Cellars	4
The Monster Mash	4



Edicts From The Czar

(Continued from page 1)

quality of his beer. It is not too elaborate. We know that because I think I understand how it works. I am extremely interested in seeing as many rigs as possible because I will soon be acquiring one of my own. Hopefully, those of you that do not currently have either a RIMS system or a 3-tier system will come by to see Garrett's. His presentation will begin at 11:30a. Brewing set-up will begin at 9:30a. Be there or be square. PS – The KGB will spring for the pizza if someone will bring the beer.

Before I forget, Scrimshaw is available by the case at the Spec's on Louetta at Steubner-Airline.

Without any decent segue, I would like to talk about our ongoing membership drive. It appears that still more congratulations are due. At last check we were over 120 members. We have 123 current members to be exact. In the last 14 months we have increased our membership from 46 to 122. That is a 265% increase! That is a rate of increase of about 5.5 new members per month! From April '01 to January '02 our ranks increased at a rate of 6.3 members per month. What we are doing with the partial members is yet to be determined, however, it appears our membership drive is still going strong. Thanks and GREAT JOB!

Speaking of jobs, Comrade MOP has double duty this month. First, despite all of the late filings, he still has the newsletter to publish. After that he has graciously accepted the responsibility of acting as the CB in the absence of First String CB Comrade Don Sajda. Mark's clipboard carrying talent is legendary. Just ask anyone that was at the last meeting at which he subbed in for Commissar Don. *[Hey! That wasn't my fault. I swear! Since I can't personally import the stuff directly from the Czech Republic (thank your god-*

damn government for that, folks), I'll make up for any lack of quality with quantity. Seeing as the Czar never gave me a budget, there should be an impressive array of pilsners and lagers to wet your whistles. Some of them are packaged in those awful green bottles, but, I swear again, there will be no Bud, Miller or Coors and you can bank on that.—MOP] I have been given guarantees, written in first runnings, that this month's BOM will be a joy to experience. I am guardedly optimistic. *[Sheesh!—MOP]*

I am also optimistic that we will have a number of entries for the Lunar Rendezbrew. I personally intend to have at least 3 entries. We did well at this competition last year. I hesitate to say dominated, but we did take several ribbons including Comrade Pam Wall's Best of Show. Minister of War AC is brewing the club's entry for the kegged beer competition. Somewhere in the back of my mind a little birdie is telling me that someone else is also brewing a keg for the competition. Commissar Brewski Don Sajda and Czar Eric won the washer competition as well. We were "challenged" by the team of Comrade Bruce Nelson (see the Ruble Collector ASAP) and then Ruble Collector Alfonso "Big Al" Jurica. Alas, I must report that my partner Commissar Don is not available to help defend the title. Any volunteers to take his place should contact me ASAP. In addition to the beer and washer competitions there is also a steel dart competition. Horse Shoes are also on the agenda, I believe. The Lunar Rendezbrew is a lot of fun. I hope to see many of you there.

In closing, I would like to wish each and every one of you a safe 4th of July. We should all take a moment to consider what our nation's independence means to each of us and the bravery and commitment it took to achieve that freedom. In celebration, there will be a cookout at my

house, and the house across the street from mine on July 4th. A combined venue, if you will. Dinner will be about 7 or 8, more or less. There will be plenty. Bring something if you care to. Fireworks as soon as it gets dark. We have a lot of fun with the fireworks. Bring some if you like. Bring your kids if you like. There is plenty of space for them. BYOB. I know, I should have enough, but it has been hot lately and I've been unusually thirsty.

Thank you for your time and dedication to the craft.



Featuring
Weissheimer
German malts
and Muntions
U.K. Marris
Otter malt

16460 Kuykendahl
Houston, TX 77068
(281) 397-9411



Notes From The General Secretary

(Continued from page 1)

seasonal). Barking Fish Porter, and Barley Wine. Those in attendance had a good time.

Teams are now set for the double agent brew off. Bock beer is the style and will be judged at our Sept. meeting. Before we get that far though, we have our next club meeting. The Big Brew in a the Brew Stop July 14th, bring your equipment and brew up a batch. Then on July 21st don't forget Lunar Rendezbrew IX noon till 6:00 at the Seabrook Community Center, beer, food, and games for a mere \$15.00. Come on out and help support B.A.M. I'll be there trying to bring home a washer title for the K.G.B. again. Last year Eric Hendrix and Don Sajda took 1st and Bruce

Nelson and I won 2nd.

I guess this is as good a time as any for my apologies. I was scheduled to brew a K.O.M. for our August meeting. Well, that's not going to happen. The reason being an accident I was involved in back in March. I have not been given the OK from the doctor for moving the vessels needed to do the brew. This is killing me because I haven't brewed anything since January.

Oh well there is a lot to do in the up coming months. Get brewing (someone has to pick up my slack). Enough said. It's pivo time.



Ruble Collector's Report

by Andy Dyer (RubleCollector@TheKGB.org)

Comrades, fellow homebrewers and beer aficionados! It seems like forever since we had a meeting. We've managed to assemble for the Big Batch Brew Bash (congrats to those who proved the brewing prowess of the KGB once again) and more recently at Two Rows, but it's just not the same. I understand that a good time was had by all at Two Rows and apologize for my absence. I instead had to endure the arduous task of floating the Guadalupe River while killing beer after beer. I know that doesn't sound so bad, but have you ever tried to find good beer in a can? (There's no glass allowed on the river, and Guinness Draught isn't the best for long hours in the Texas sun.)

Up next is the Lunar Rendezbrew. The KGB's own Pam Wall took Best of Show last year. Make sure to get your entries in by Saturday, July 13 at the Brew Stop so we can claim the ribbons that are rightfully ours. If I may brag a little, I even walked away with 2nd and 3rd place ribbons in the Pale Ale category last year, after only six months of brewing! This goes to show that *everyone* has a chance in contests. In addition to the possibility of homebrewing glory, you'll also receive invaluable feedback about ways to improve your beer. And now I step off my competition soap-box...

June brought us 5 new mem-

bers - Kevin Fraley, Michael Green, Joe Perjak, Richard Scalf, and Jeff Scheerhorn. Welcome! The balance in the KGB treasury is currently a healthy \$1470.78. I don't recall any significant expenditures in the past month. I apologize for my imprecision, but I am writing this at the last minute - at work no less, and without the customary beer(s)!

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



SAINT ARNOLD™
BREWING COMPANY

Visit us on the internet
<http://www.saintarnold.com/saintarnold>
e-mail: brewery@saintarnold.com



Ask for us at your favorite Houston
pub, restaurant, grocery, or liquor store.

Amber Ale
Kristall Weizen
Brown Ale

Come tour the brewery!
Saturdays at 1:00 PM

2522 Fairway Park Dr.
Houston, TX 77092

HOUSTON'S FIRST MICROBREWERY

(713) 686-9494
FAX: (713) 686-9474

From The Brewski Cellars

by Donald Sajda (CommissarBrewski@TheKGB.org)

For this month's drinking pleasure we have the Pilsner style of beer to enjoy. When it comes to beer styles, Pilsner is considered a relatively new style. First made in the Bohemian town of Plzen, in 1842, this brew soon became a big hit. Soon, breweries around the world quickly imitated it. Lager yeast that was developed one year earlier in Munich and Vienna was used in the fermentation process. The yeast was different than ale yeast. It sinks to the bottom of the beer, ferments rather slowly, and works at colder temperatures. But unlike these Munich and Vienna brews, that were dark or amber, the Pilsner beer was a clear, golden brew with a lively body and a pronounced hop aroma and palate.

Its popularity was so great that many traditional styles could not compete with it. Existing breweries began to make the new style, and soon many of the older styles began to disappear from existence. For survival, breweries were forced to produce this style.

The success of the Pilsner came as the result of the culmination of several elements. The combination of clarity, effervescence, pale color and a new well-defined character created a new taste sensation. Here we had a revolutionary beer with a sparkling look. With the mass production of clear glassware the clean look appealed to the people.

Pilsner's clean, refreshing palate was the real key to its success. Recent developments in malting eliminated smoky flavors creating a pale malt that reduced the traditional roasted character and gave the beer a pale golden color. Second was the use of the Bavarian lagering method, which assisted in clarifying the beer and reduced the winy, sour off flavors. Third was the new bottom fermenting yeast that, again, reduced off flavors. Fourth was the abundant use of Saaz hops, which produced a wonderful floral bouquet. Finally, the very soft water of Bohemia allowed the full hop character to come out without adding the bitterness to the beer.

The original Pilsner made in 1842 is still made today. It's called Pilsner Urquell, which means "the original Pilsner". Many claim that this is the greatest beer in the world.

2. EUROPEAN PALE LAGER

2A. Bohemian Pilsner

Aroma:

Rich with a complex malt and a spicy, floral, Saaz hop bouquet. Moderate diacetyl acceptable.

Appearance:

Light gold to deep copper-gold, clear, with a dense, creamy white head.

Flavor:

Rich, complex maltiness combined with pronounced soft,

The Monster Mash

by Donald Sajda (CommissarBrewski@TheKGB.org)

In a bit more than twelve weeks, one of the most exciting events will be held in the Houston area. That event is none-other than the world famous **19th Annual Dixie Cup**. One of the reasons I'm bringing this up is, for fun, they have one special beer category each year. The style isn't "normal" by any stretch of the imagination. Past styles have included *Imperial Beer*, *Big and Stupid*, *Most Bitter Beer*, *Malt Liquor* (in a large bottle and presented to the judges in a brown paper bag), and *Breakfast Cereal Beer*. This year's category is no exception. Below is the information I received from the Secondary Fermenter of the Foam Rangers, Kuyler Doyle.

"For the novelty beer category at this year's Dixie Cup we are keeping with the theme of the "Night of the Living Fred" with what could end up to be a truly scary beer - the "**Monster Mash!**"

In order to brew a Monster Mash beer, the beer must begin with an original gravity of at least 1.070 (a monster wouldn't want it any other way). The next step is to add your favorite Halloween candy to the beer. That's right, I said Halloween candy. It doesn't matter if you put it in at the beginning of the boil, the end of the boil, or the fermenter. Whatever you want. The candy should be a part of the flavor component and complement the beer.

We realize that good old chocolate is a somewhat regular additive to beer and would make a fine choice for the Monster Mash. However, we also encourage more adventurous selections for your candy of choice "Hot (Tamale) Scotch Ale," "Candy Corn Tripel", the opportunities are plentiful!

As usual, you need to include the base style of the beer as well as your candy of choice used in the brew. It should be a graveyard smash!"

To me this sounds like a blast! Over the years I've always managed to come up with an entry for this event and I encourage you too to give it a shot. I won't divulge what I have up my sleeve but I think most of you know what I brew in the 1.070+ range. All you need to do is to figure out what one of my favorite Halloween candies are. Time to start a brewin'.



From The Brewski Cellars

rounded bitterness and flavor from Saaz hops. Moderate diacetyl acceptable. Bitterness is prominent but never harsh, and does not linger: The aftertaste is balanced between malt and hops. Clean, no fruitiness or esters.

Mouthfeel:

Medium-bodied, medium carbonation.

Overall Impression:

Crisp, complex and well rounded yet refreshing.

History:

(Continued on page 6)

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

(last revised 2 July, 2002)

Next meeting!

Meeting <small>(Article Due Date)</small>	Location	Event	BOM	KOM
		Technical Presentation		Brewer
July 14 (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)	John Donaldson's	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		



Join The Party!

Sign Me Up - I want to be a member of the KGB: *(please fill in the form below as completely as possible. Be sure to indicate your preferences by checking the appropriate boxes.)*

Membership cost is \$20.00 annually, or two years for \$35.00, payable in cash or by personal check *(make payable to KGB)*. Give this completed form to a club officer along with your dues, or mail to The KGB Homebrew Club, c/o The Brew Stop, 16460 Kuykendahl Ste. 140, Houston, TX 77068 ***(DO NOT send cash)***. Paid membership entitles you to full club benefits, including a monthly newsletter & 5% discount on most purchases at The Brew Stop.

One Year (\$20)
 Two Years (\$35)
 Renewal
 Update my Information

Name: _____ Significant Other: _____

Address: _____

City: _____ State: _____ Zip _____

Home phone: () _____ Work phone: () _____

E-mail Address: _____ Get newsletter via WWW*

Homebrewing Experience: _____ Birth Month: _____

* Opt out of receiving the newsletter in the mail and save the KGB some precious money

From The Brewski Cellars

(Continued from page 4)

First brewed in 1842, this style was the original clear, light-colored beer.

Comments:

Uses Moravian malted barley and a decoction mash for rich, malt character. Saaz hops and low sulfate, low carbonate water provide a distinctively soft, rounded hop profile.

Ingredients:

Low sulfate and low carbonate water, Saaz hops, Moravian malted barley.

Vital Statistics:

OG: 1.044-1.056
IBUs: 35-45 FG: 1.013-1.017
SRM: 3-5 ABV: 4-5.3%

Commercial Examples:

Pilsner Urquell, Gambrinus Pilsner, Budweiser Budvar, Staropramen.

2B. Northern German Pilsner

Aroma:

May feature grain and distinctive, flowery, noble hops. Clean, no fruitiness or esters.

Appearance:

Straw to medium gold, clear, with a creamy white head.

Flavor:

Crisp, dry and bitter. Maltiness is low, although some grainy flavors and slight sweetness are acceptable. Hop bitterness dominates taste and continues through the finish and lingers into the aftertaste. Hop flavor can range from low to high but should only be derived from German noble hops. Clean, no fruitiness or esters.

Mouthfeel:

Light to medium body, medium to high carbonation.

Overall Impression:

Crisp, clean, refreshing beer that prominently features noble German hop bitterness accentuated by sulfates in the water.

History:

A copy of Bohemian Pilsner adapted to brewing conditions in Northern and Central Germany.

Comments:

Drier than Bohemian Pilsner with a bitterness that tends to linger more in the aftertaste due to higher attenuation and higher-sulfate water.

Ingredients:

Pilsner malt, German hop varieties (especially noble varieties for taste and aroma), medium sulfate water.

Vital Statistics:

OG: 1.044-1.050
IBUs: 25-45 FG: 1.008-1.013
SRM: 2-4 ABV: 4.4-5.2%

Commercial Examples:

Bitburger, Kulmbacher Moenchshof Pils, Jever Pils, Holsten Pils, Paulaner Premium Lager.

2C. Dortmunder Export

Aroma:

Low to medium German or Czech hop aroma. Malt aroma is moderate.

Appearance:

Light gold to medium gold, clear with a noticeable white head.

Flavor:

Neither malt nor hops are distinctive, but both are in good balance with a touch of sweetness, providing a smooth yet crisply refreshing beer. Balance continues through the finish and the hop bitterness lingers in aftertaste. Clean, no fruitiness or esters.

Mouthfeel:

Medium body, medium carbonation.

Overall Impression:

Balance is the hallmark of this style.

History:

A style indigenous to the Dortmund industrial region, Export has been on the decline in Germany in recent years.

Comments:

Brewed to a slightly higher starting gravity than other light lagers, providing a firm malty body and underlying maltiness to complement the sulfate-accentuated hop bitterness.

Ingredients:

High sulfate water, German or Czech hops, Pilsner malt.

Vital Statistics:

OG: 1.048-1.060
IBUs: 23-30 FG: 1.010-1.015
SRM: 4-6 ABV: 4.8-6.0%

Commercial Examples:

DAB Export, Dortmunder Union Export, Kronen Export, Saratoga Lager.

(Continued on page 7)

From The Brewski Cellars

(Continued from page 6)

2D. Muenchner Helles

Aroma:

Grain and malt aromas predominate. May also have a very light hop aroma.

Appearance:

Medium to deep gold, clear, with a creamy white head.

Flavor:

Slightly sweet, malty profile. Grain and malt flavors predominate, with just enough hop bitterness to balance. Very slight hop flavor acceptable. Finish and aftertaste remain malty. Clean, no fruitiness or esters.

Mouthfeel:

Medium body, medium carbonation, smooth maltiness with no trace of astringency.

Overall Impression:

Characterized by rounded maltiness without heaviness.

History:

Created in Munich in 1895 at the Spaten brewery by Gabriel Sedlmayr to compete with Pilsner-style beers.

Comments:

Unlike Pilsner but like its cousin, Munchner Dunkel, Helles is a malt-accentuated beer that is not overly sweet, but rather focuses on malt flavor with underlying hop bitterness in a supporting role.

Ingredients:

Moderate carbonate and sulfate water, Pilsner malt, German hop varieties.

Vital Statistics:

OG: 1.044-1.055

IBUs: 18-25 FG: 1.012-1.017

SRM: 3-5 ABV: 4.5-5.5%

Commercial Examples:

Hacker Pschorr Munich Edelhell, Spaten Premium Lager.

Despite the fact that modern American pale lagers (Bud, Miller, Coors, etc.) trace their roots to the Pilsner style they are emphatically not Pilsners, in both aroma and palate they are bland. Rather than using European 2-row malt, they are made with American 6-row, and rice or corn. Hops are used so sparingly that they are barely apparent. So this month get ready to enjoy a refreshing taste treat.



Ad Rates

Ad Size	No. Of Issues	Rate
¼ page	1 issue	\$ 15
¼ page	3 issues	\$ 40
¼ page	12 issues	\$ 120
½ page	1 issue	\$ 25
½ page	3 issues	\$ 65
½ page	12 issues	\$ 190

Please contact the editor to place an ad, or for more information. Ad fees must be pre-paid. All ads include a complimentary newsletter during the subscription period. We reserve the right of refusal on all materials.

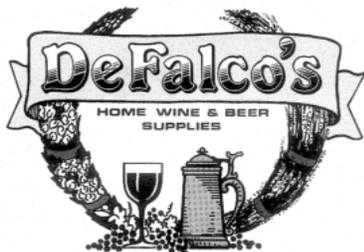
AVATAR COMPUTER SOLUTIONS

Providing free web hosting to Kuykendahl Gran Brewers

**Information Technology
for the
Real World**

**I-45N & Beltway 8 - (281) 999.1300
support the businesses that support you!**

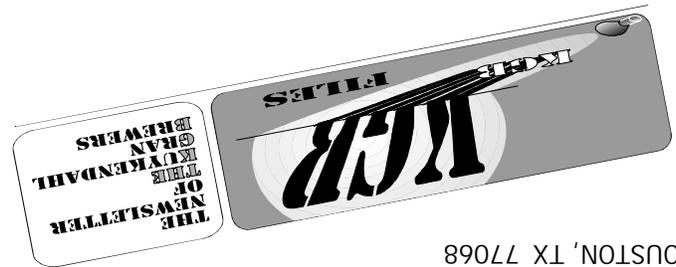
Serving homebrewers for *umpte*n years!



8715 Stella Link
Houston, TX
(713) 523-8154

For all of your homebrewing needs

Visit the KGB website at:
www.thekgb.org



KUYKENDAHL GRAN BREWERS
C/O 16460 KUYKENDAHL #140
HOUSTON, TX 77068



Fine Print

Club Officers:

Czar	Eric Hendrix
General Secretary	Al Jurica
Ruble Collector	Andy Dyer
Commissar Brewski	Donald Sajda
Minister of Propaganda	Mark Rogerson
Minister of War	Adrian "A.C." Cornelius

Newsletter Staff: Mark Rogerson

Contributors:

Eric Hendrix, Al Jurica, Andy Dyer, Donald Sajda

The Kuykendahl Gran Brewers (KGB) Newsletter is a monthly publication of the Kuykendahl Gran Brewers Homebrew Club. The subscription rate is \$20.00 / yr. or \$35.00 / 2 yrs., which includes full club membership.

Correspondence and inquiries can be sent to the KGB, c/o The Brew Stop, 16460 Kuykendahl Ste. 140, Houston, TX 77068. Telephone inquiries should be made to The Brew Stop at 281.397.9411, or the Czar at 281.370.5915 (H) or 281.556.8886 (W), or the editor at 281.855.4746.

Disclaimer: Articles appearing in this Newsletter are the writings of the editor and/or KGB members, unless accompanied by a by-line or accredited to another source. The articles are presented for general informational purposes, and do not necessarily reflect the opinions of the KGB Homebrew Club, its officers, or members.