



**THE
NEWSLETTER
OF
THE
KUYKENDAHL
GRAN
BREWERS**

August Meeting
and
Salsa Competition

Comrade Pam
Wall's House

Saturday
August 17th
7 pm

(See map on Page 6)



MOPping Up

by Mark Rogerson (*MinisterOfPropaganda@TheKGB.org*)

The dog days of summer are upon us and one of its casualties is the Czar. His home phone works, and I think that's his daughter who cordially answers it, but Eric's not at home and she steers me to his cell phone. I tried that next and the voice mail feature kicked in and pretended to take my message. I beseeched it to wake Eric from his doldrums, prod him in the ribs, kick him in the ass—all to no avail. Eric's MIA. And that razzelfratzin you-know-what of a voice mail seems to have filed my message under "things I'll get to after the tallows change color." Ah, autumn.

What's in store for the KGB? Well, as you can see on the left side of this page, we have a meeting on the 17th at Comrade Pam Wall's house. You'll find a map to her place on page six.

It's August, so that means there'll be a salsa competition. There's what we in the Ministry of Propaganda call an official announcement on page seven, so check that out. The minions in my office worked long and hard on it since it was impossible to filch one from a previous newsletter at the time. Previous winners include such notables as Brew Stop owner Ken Rich, hostess extraordinaire Pam Wall, and I believe two-time Czar John Donaldson was a two-time salsa-competition winner. To all the combatants: *¡Buena suerte!*

(Continued on page 2)

Notes From The General Secretary

by Al Jurica (*GeneralSecretary@TheKGB.org*)

What a month July was. We had a good turn out for our brew in at the shop. I believe there were 5 beers brewed that day. One of our members is moving. Bruce Ross. He stopped by and dropped off some grain, bottles and other misc. items which we used for our monthly raffle. He will be missed at our club functions, but he will be our agent in Seattle. Good luck in your new job Bruce.

I got together with John Donaldson one Sunday and we brewed our Bock entries for the Double Agent contest in Sept. We will be sure to bring extra at the Sept. meeting so everyone can try our 1st place brew. Then it's on to the Dixie Cup. (I hope).

Then there was LR9. Once again the boys in B.A.M. did a first class job. Good music, fun games, good food, and more than enough beer for the masses. The KGB held their own once again. In the games: Eric Hendrix and Chuck Coleman defeated the 2 time champs 2 tons of fun at darts (congrats to the new champs). In washers, The KGB swept for the 2nd year in a row, 2nd place went to Eric Hendrix and Chuck Coleman. (what's with these guys?) 1st place went to Al Jurica & Bruce Nelson. We also did well in the beers. Don Sajda won 2nd for his Fruit/Lambic, Tom Bickell got a 2nd for his Schwarzbier, Andy Dyer took 1st & 3rd for his I.P.A and Wes Powell took 2nd in Best bitter and 1st in Old Ale (drum roll please) and for

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MOPping Up

(Continued from page 1)

The technical presentation for this month was cancelled due to a scheduling conflict. I was supposed to give a little speech about sparging, but Mrs. MOP informed me that I'll be at a wedding on the date of our KGB meeting and we all know who's running the show over at the Ministry. So I just didn't prepare it. I tried to line up another presentation but Carl Scott's got a gig that night, so there just ain't one this month.

In other developments, the Foam Rangers have moved their pub crawl back a week to August 24th. Grand Wazoo Jimmy Paige is asking for confirmations from those who planned to go on the 17th so they'll have a chance to fill any seats vacated by those who can't make it on the 24th. If you were previously unable to attend because of your devotion to the KGB, relax, now you can make our August meeting *and* the Foam Ranger Pub Crawl. The price is \$20 and for your cash you'll get safe passage to and from Austin and a special limited edition t-shirt to commemorate the occasion. It's yet another fine opportunity to infiltrate the Foam Rangers and indoctrinate them with the virtues of the superior KGB dogma. Yeah, and there's gonna be lots of beer, comrade.

Speaking of the Foam Rangers, their signature event is coming up in October so you should be putting final touches on your last few batches about now. There's still time to do some puny beers, but that barley wine you just brewed is going to have to wait for next year. Anyway, the Dixie Cup

is one really great homebrew competition so plan to get a room and stay for the weekend. Recent news is that somebody from Lagunitas Brewing will be a speaker since the Rogue guy couldn't make it. Get on the Internet and find out all you need to know about it here: <http://www.crunchyfrog.net/dixiecup/>

There's word on the KGB Forum that some magnanimous comrade has donated a charcoal grill to The KGB and The Brew Stop. Now we can put a purposeful end to some proud cow's life by grilling it up while the kettle's busy collecting wort. Yet one more good reason to brew a batch of beer at The Brew Stop.

In case you've never noticed (and even if you have), you can keep abreast of all the latest KGB news by pointing your web browser to the KGB Forum at <http://www.TheKGB.org/kgbboard/index.shtml>. That's also your place to ask questions of the seasoned brewers (as in experienced, not nutmegged) or chime in

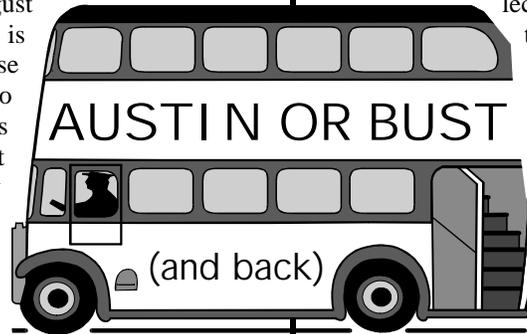
with an answer when you can.

Had you been paying attention recently, you would've learned that a 308 pound English chap by the name of Shaun Reaney was saved from a painful death by virtue of having a right prosperous look about him. The limey attributed his girth to profligate beer consumption and claims it was his fatty sheathing that saved him when he was attacked by four men wielding a circular saw. *Ouch!*

Well, there's just a little bit more white space left and I'm sure Eric's awfully sorry for having wasted the opportunity to fill it with his much more focused ramblings. I

hope this will be a valuable lesson to him and all who would shirk their official duties in the future. Just be glad I didn't publish this drivel under *your* name, Eric.

Everyone seems to have a personalized catch phrase that they use to end each of their articles. Eric thanks the masses (you'll just have to trust me—or check a previous newsletter), Al calls for another round, Andy's found true meaning in his beer and AC pulls out the French. Well, I like to leave my options open and seeing as I'm a raving anarchist, I'll just end mine however the hell I please.





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Notes From The General Secretary

(Continued from page 1)

the second year in a row, the KGB won Best of Show. Congratulations to Wes Powell and his OLD BASTARD ALE, (you the man Wes!) Congratulations to our other winners as well. Get to brewing Dixie Cup is only 3 months away.

This months meeting will be held at the Wall Casa. Pam once again will host our annual salsa competition. Bring a bag of chips and put together your best salsa and stop by for a great evening.. If you're not bringing salsa stop by and help judge. BOM shows to be Belgians, and I believe Eric is bringing a keg. (don't hold me to that however). Technical presentation will be done by our own M. O.P. Mark Rogerson. Topic: sparging - this will probably

start about 6:30. [Not happening. See page 2—MOP]

I've already mentioned Dixie Cup in October, so brew something up. Remember if you brew at the shop the club will pay for the entry fee. Also of note Sept. 15th is the annual golf tournament. It's played down south at the Glenbrook Golf Course, \$200.00 for a 4 man team. Let's get a couple of teams together and have a go at the trophy. This is a great event with much good beer to be had. We will once again try to maintain our prestigious spot of the team that drank the most beer! We are going for our 3rd straight, wish us well. Anyone interested contact me or Eric, we'll try to help you set up a foursome. Ok yeah you do get dinner with this.

Enough said, it's PIVO time!!!!



Ruble Collector's Report

by Andy Dyer (RubleCollector@TheKGB.org)

Comrades, fellow homebrewers and beer aficionados! Now that the Lunar Rendezbrew has come and gone, I must start by congratulating my victorious comrades. Before I continue, I must point out that despite what some of you might think, I am not doing this simply to point out that I took home FIRST and THIRD place in the IPA category (with the same exact beer by the way). Hey, I never said I was modest... My real purpose is to point out that not only does the KGB know how to have a good time whenever and wherever we congregate, but we also know how to brew some damn good beer!

This is evidenced in Wesley Powell's BEST OF SHOW with his Old Bastard Ale, which, by the way, is the second year in a row the KGB has claimed this well-deserved honor. Wesley also took home second place in the Bitter & English Pale Ale category, Tom Bickell took second in the European Dark Lager category, and Commissar Don placed second in the Specialty Beer category with his lambic. If any of you have some of these beers left, I'd love to try them. I, unfortunately, barely managed to save enough of mine for my two entries.

And now we set our sights on the Dixie Cup... But before that, we have the salsa competition at this month's meeting and the Double Agent Brew-Off at the September meeting. And while I'm looking forward to the salsa competition, I can't help but wonder how Bocks are supposed

to complement salsa. Anyone have an explanation? [Whippersnapper! Scalawag! Carpetbagger! —MOP]

I guess I should stop rambling now and focus on the Ruble Collector stuff. The KGB vault is weighing in at a healthy \$1758.21. Recent expenditures include the Lunar Rendezbrew entry fees for three beers brewed on the club's brew stand, pizza for the July meeting, and the July BOM.

New members are Ron Hayden and Pat Newman. Welcome, comrades!

Well, if you're not bored from reading this yet (and even if you are), I'm bored with writing it. 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)

Go ahead and walk into any icehouse in town and ask if anyone knows the origin of bock beer. I can assure you that some loud mouth will tell the crowds that bock beer was made in the spring when the breweries cleaned out the vats. As true home brewers we know that this could be no further from the truth.

Bocks are composed of many different sub styles of beers, made at different times of the year, and provide a variety of colors, aromas, and flavors. Bocks have three common elements. They are German in origin, their strength varies but is stronger than normal, and they are lagers. According to the German Reinheitsgebot they must have a starting gravity of at least 1.066. Now that's my type of beer!

The word "bock" means goat in German and the billy goat has long been associated with bockbier. However, it is thought that the word "bock" is a corruption of the name of the old German city of Einsbeck. Einsbeck was one of the most important brewing centers in the world in the late Middle Ages. Their beers were pale wheat beers fortified to survive the harsh means of medieval transportation.

Einsbeck beers were coveted in Bavaria, and by the early seventeenth century, dark bock was being made in and around Munich. It was traditionally made in the fall, lagered in the winter and drank in the spring. With the migration of German immigrants to the United States the beer migrated with them in the ninetieth century. In the twentieth century the style became watered down.

For Doppelbock we have a different story to tell. In the sixteenth century it was brewed at a Franciscan monastery in the city of Munich. The monks were known as Paulaners and they brewed this twice a year to nourish the monks during Advent and Lent. The monks called this "Salvator". In 1780 Salvator was first released to the public. Because it was similar to bock, but much stronger, it was known as doppelbock. When the monastery closed in the early nineteenth century the brewing operation was taken over by what is now know as the Paulaner Brewery.

14A. 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.

Vital Statistics:

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.

14B. 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.

Vital Statistics:

OG: 1.064-1.072

IBUs: 20-35 FG: 1.011-1.020

SRM: 4 — 10 ABV: 6-7.5%

(Continued on page 8)

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

(last revised 8 August, 2002)

Next meeting!

Meeting <small>(Article Due Date)</small>	Location	Event	BOM	KOM
		Technical Presentation		Brewer
August 17	Pam Wall's	Salsa Competition & Pool Party	Bocks	Honey Hopper / Maibock
				Jurica / Hendrix & Sajda
September 22 <small>(September 9)</small>	John Donaldson's	Pizza Feast	Oktoberfest	Oktoberfest
		Bottling/Kegging		Pam Wall
October 18-19 <small>(October 7)</small>	Courtyard by Marriott	Dixie Cup		
November 16 <small>(November 4)</small>	Don Sajda's	Smörgåsbeerd & Label Competition	Smörgåsbeerd	Sajdachlaus Bier
				Donald Sajda
December ?? <small>(November 25)</small>	Saint Arnold Brewery	Homebrewer's Christmas Party		



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The Brewpub Chronicles

by Donald Sajda (CommissarBrewski@TheKGB.org)

Recently I had the honor of touring the Smithsonian in Washington, DC. I was impressed to find that many of our nations past Presidents had a strong commitment to the Brewing craft. Ironically, there is a conservative faction whose efforts have been successful in censoring many famous and inspiring quotes from the public. Who could ever forget our colorful past President, Teddy Roosevelt's famous words, "**walk softly and carry a big stein**"? I could sense immediately how the power of this statement stirred brewers of the day. This moving quote inspired many a brewer back then and would inspire the brewing community right now to make advancements in the craft.

Being a native of Buffalo, New York I have a strong bond with Teddy Roosevelt. You may remember, Teddy was inaugurated as President after President McKinley died due to an assassin's bullet during the Pan Am Exhibition held in Buffalo back in 1902. It was quite a treat being able to tour many of the historic buildings in Washington. Of course the longer I toured the thirstier I became. Luckily for me, Washington had three Brewpubs

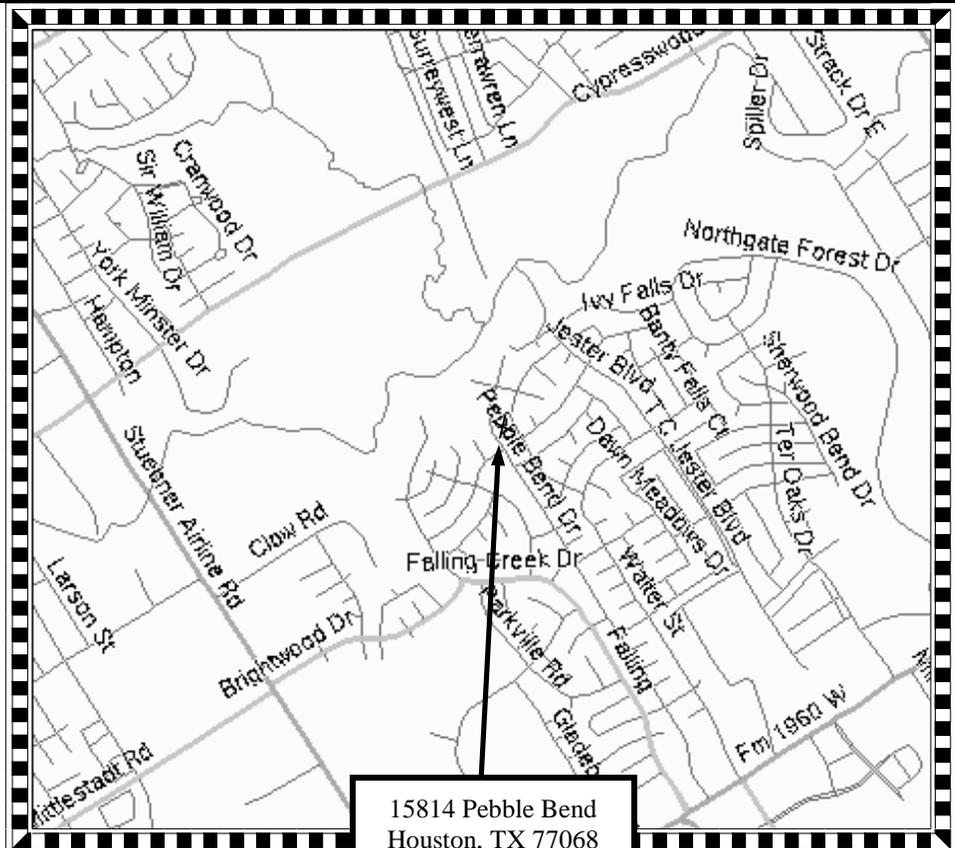
for Roberta and I to sample.

Our first stop was **John Harvard's Brewhouse**. Located in the heart of the theater district this brewpub was an easy find from a subway stop. On a Friday night before the curtains go up at the theaters, this place is hopping with wall-to-wall people. My recommendation is to wait until around 7:30 when the theater crowd clears out. There were a number of GABF awards hanging on the wall. The one that caught my eye was that **John Harvard's** was named the Gold medal winner for the **GABF Large Brewpub of the Year**. Very impressive! The two brews that interested me were the APA and the Cask Conditioned Bourbon Aged Stout. The APA was well crafted but lacked the hop aroma that I've been accustomed to. On the other hand, the Cask Conditioned Stout that was aged in an oak barrel of fine bourbon was a real find. Roberta and I managed to down a few pints as we split an order of their tasty cod fish and chips. A large order of well-prepared deep fried cod and non-greasy fries satisfied our appetite. At \$9.99 we felt that it was a good deal for DC.

(Continued on page 7)

Find Your Way to Comrade Pam's and The Salsa Competition

Get yourself on FM 1960 somehow — walk, run, drive, hitchhike — whatever it takes, just *get* there, comrade. Somewhere 'round about a mile east of Stuebner Airline you'll find a road that juts off northward called Pebble Bend Drive. Get on that road, tovarich, and drive. Drive like Tiger Woods facing into the wind on a par five. But watch out for pedestrians. After about another mile you'll get to Pam's house—it's the one on the right. You'll know you're there when you see what looks like an inordinate amount of cars parked along the side of the road. The fresh clean scent of chlorine will waft into your nostrils from the crystalline backyard pool and the smell of salsa and beer should be overpowering. Wipe the drool off of your chin and come on in.



The Brewpub Chronicles

(Continued from page 6)

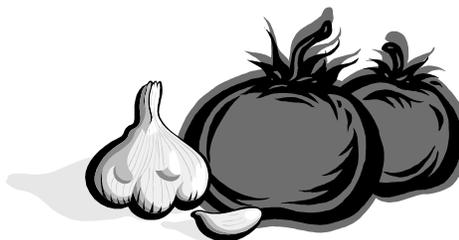
As any true patriot would do, we ventured forward a few blocks then made our invasion at the **District Chophouse and Brewery**. First impressions dictated this place might be a bit too classy for my needs. For their five-year celebration, bartenders were dressed up in tux shirts and bow ties. Meal prices “started” around \$26. I began to think that this could be just a yuppie bar focusing on light beers and martinis. To my surprise, I discovered a German Bock beer on the menu promising plenty of malt flavor and a 6.7% abv. Wow! As the bock ran across my palate, I knew that our past Presidents would have approved of this watering hole. Roberta ordered a beer that I would have initially placed in the wimpy division, a nitro American Wheat Beer that made claims to be refreshing and unique. We both watched in amazement as the bartender poured this beverage. It was like watching a clear Guinness being poured. To my surprise, I really enjoyed this beer. The addition of nitrogen in the beverage really gave it a special mouth feel. Roberta asked if I could make this at home and I explained that it would take a special nitrogen setup that wasn’t cheap. She said, “no problem, you buy what you need to make it and I’ll finance this operation”. How can one argue with the bank? Besides that, I do believe that a beer of the style would be very popular in the summer in Houston.

By now we were only a few blocks from our hotel. Luckily, our path lead us by the Capital City Brewery. At 11pm, this place is the choice for the young crowd. Of course, the word young may be relative when you figure that I am now a respectable age of forty-eight. I could only stay for one and I opted for hoppy IPA. Thank God the hotel was only a block away.

For those of you who have had the fortune of visiting our nation’s capital, you know that you can spend days in the various historic museums. On my last day, I choose to follow the path of a young President that was so instrumental in the formulation of my early child development. I was only six years old when the President John F. Kennedy penned these famous words in his inauguration speech. “**Ask not what your country can brew for you, but ask what you can brew for your country.**” As I heard this inspiring quote on video a tear ran from my eye. I felt proud to be an American and vowed to strive for the President’s plan. I was so moved, I began to march back thru the rain, cold, and snow to the **District Chophouse and Brewery**. There I could begin to formulate a recipe for the nitro American Wheat beer and the KGB Double Agent Bock Beer that I would brew with Comrade Cody Clarke. I knew that it was time to step up as a true patriot and make our country proud!



SALSAA!



The KGB Salsa Competition



Whip up your best batch of salsa or buy your favorite brand. Couple it with a bag of the chips that create the salsa combo extraordinaire and you’ve got yourself an entry, pardner! Bring it with you to this month’s meeting and vie with your fellow heat-seekers for fabulous prizes.

From The Brewski Cellars

(Continued from page 4)

Commercial Examples:

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

14C. 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 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.

Vital Statistics:

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, EKV Kulminator "28," Loewenbraeu Triumphator, Hacker-Pschorr Animator, Old Dominion Dominator.

14D. 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.

Vital Statistics:

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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Adventures On The Trail To Great Ale

by Cat Coleman (mdfaduly@directvinternet.com)

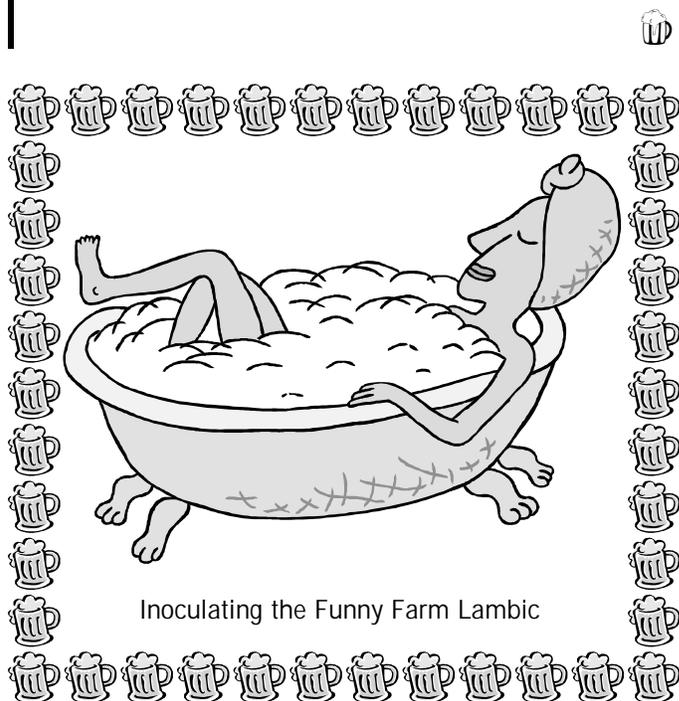
Well it seems that as beer drinkers go I am one of the few who just lost all taste for lager or pilsner. I found Guinness Stout back when I was in my teens and lost interest in most light beers. So after many years of thinking how much fun it would be to brew beer and mead, we (as a family) are actually doing it. Before this I helped brew and bottle mead in Bastrop but that is a story unto itself. Good thing my horse didn't drink!

My little (OK not so little) brother Chuck started this mess (yes the kitchen at Mom's is a wreck when he is done!) with the kit my dad bought and some other odds and ends brought to us by a friend who does not brew anymore. Seems he wanted to have all the fun but now my mom and I have taken up the pot and spoon and we boil and sparge as often as we can find the time and primary containers. So what do we like to brew you ask! Stouts of course and IPA, APA, Browns, Porters, Scottish, Pumpkin and other fruit beers, mead and melomels. Now we have not been brewing all that long, in fact less than a year. But we are getting some outstanding beers and few that are, well, not truly as great as they sounded on paper. *[squeaky pencil?—MOP]*

So after all this silliness of getting online to peruse the beer pages for recipes and hints we are now shooting to enter the Dixie Cup. And I realize that this is a BIG Mashin' competition but we just really did want to do the MONSTER MASH! I can't even start to explain why the sudden urge to compete when the reason for brewing was simply to have great beer to drink. But I can say that as beer goes we have a few that both my mom and I and my brother have brewed that we feel may have a good chance. This thing with candy has our full attention. We sat around tasting beer and thinking OOOO this would be great with Heath bars or wouldn't that be a great addition to an IPA.... wonder how licorice would be in that or Butterfinger in the other. Maybe it was the beer that caused this line of thought or possibly the grain and malt fumes waft-

ing through the house, but whatever the cause, this line of thought can become quite amusing.

So now the beer shower is full to the gills with small primaries of the candy beer. But worse, while planning these we also brewed several fruit beers, one Rainer Cherry APA and a Blueberry Ale... so when you go into the 70 degree bathroom (now known as the beer room or bathtub gin room), the smell of brewing ales near knocks you over and if you go to the hall closet the fruit melomels and mead is quite heady and my brother ties up the old fridge in the game room with his lagering. So if you ever end up at the Funny Farm be prepared for the chance to taste some of the bottled goodies that are stored in the whirlpool tub.... You just never know what will be in that tub!



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Cat Coleman for the cartoon cap-
tion on page 9. I had to do it!)

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