



**THE  
NEWSLETTER  
OF  
THE  
KUYKENDAHL  
GRAN  
BREWERS**

Volume 10, No. 3

Houston, Texas

March 2003

March Meeting  
—  
Chili Competition &  
Brew Challenge  
—  
Commissar Eric's  
*(see page 7)*  
—  
March 15  
7:00 pm



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## Edicts From The Czar

*by Donald Sajda (Czar@TheKGB.org)*

**A**n enjoyable time was had by all at the legendary February Fish Fry, held at the home of Brian Ellis. Our special thanks goes to Brian and his wife for once again inviting the KGB into their home. Brian has been our gracious host for many years, making this event a huge success and one of the premier meetings of the year. Of course, how could we forget the Master Chef and fish fryer, Garrett Martin. For as long as one can remember, Garrett has graced the KGB with his culinary skills. When it comes to getting down and doing some serious fish frying, there is none better than Garrett. Our thanks go to these two fine Comrades for their years of commitment to creating a great event. As a warm up to the Beer Study Guide class, John Donaldson put together a very informative talk on the Beer Judge Certification Program. Thanks, John, for your commitment to this endeavor.

There were many comments that the raffle was the best one ever. Cassandra Coleman, Jeff Quintero, David Corbishley, Jamie MacKeen and myself donated incredible prizes. On a sad note, David Corbishley's employer will be transferring him back to New Jersey some time in late April. We will sure miss him. Now, David, we'll be counting on you to keep us supplied with a case of Hop Devil from time to time.

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## Notes From The General Secretary

*by Jeff Quintero (GeneralSecretary@TheKGB.org)*

**H**ello again, Comrades! February 22nd again found the members of the KGB holding a wonderful meeting. Our thanks to Brian Ellis and his better half for lending us the use of their home for the Fish Fry again this year. Many cheers to Garrett Martin for again astounding us all with his culinary genius!

We handed out the new membership cards to those who were present. For those who were not, please try to attend this month's meeting on March 15 at 7:00 pm at Commissar Brewski Eric Hendrix's home to receive yours.

Business matters discussed at the February meeting included our MOW, Wes Powell, informing us that there were still rooms available for the Bluebonnet for any interested in going. The date for the competition is March 21-22 at the Holiday Inn Select, 4440 W. Airport Freeway, Irving, TX 75062. More information can be found at <http://www.bluebonnetbrewoff.com>. Several of our members are planning to attend, but the KGB could certainly use as large of a showing as possible at all major events, including this one.

We discussed the Austin Pub Crawl, which is scheduled April 26. The sign up list was again passed around and members were reminded that the \$25.00 for the event is needed ASAP.

Effective March 2003, with new or renewal KGB memberships, all newsletters will be available only by email, unless the individual member has no email service

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## Edicts From The Czar

*(Continued from page 1)*

It was evident that we have a highly charged up membership that wishes to be active and involved. Both John Donaldson and myself were totally astonished that we had 22 members shell out their \$25 for the first half of the KGB Brew Study Guide Classes. The study guide notebooks were passed out at the meeting and already we have addition information to add to each book. I need to give myself a pat on the back for negotiating one heck of a deal with the printing costs and binders. The instructor for this group shall be, of course, John Donaldson, who will act as the overseer of the group. Jimmy Page will be the primary exotic beer-tasting style guide. And I, as soon as I complete my apprenticeship with John, will be the director of the beer defect tasting avenue. Again, we are all very excited about the enthusiasm that this group has displayed. With this study group, our long-range goal is to help increase our member's knowledge of beer styles and brewing. Ultimately, we hope to increase the number of BJCP judges in our group and from the looks of it, we are headed in the right direction.

Our next meeting promises to be both fun and hectic. It will be held Saturday, March 15th at 7:00 pm at Commissar Brewski Eric's home. To start off, the judging of the KGB Brew Challenge will take place at 5:30 pm. If you are one of those vying for the bragging rights as the top dog IPA Brew Challenge Brewer, you will need to either drop off three bottles of your IPA to the Brew Stop by Friday, March 14th or bring your three bottles to Eric's by 5:30 pm that Saturday. It is very important that we have a good pool of judges for this event, so if you know what a good IPA should taste like, show up at Eric's to assist us in this important event. So far, we have commitments from MOW Wes Powell, GS Jeff Quintero, Chuck Coleman, Al Jurica, and myself. When we

asked last year's winner, Roberta Sajda, about what her strategy might be for this year's event she replied "no comment. My only thought at this point is that there will not be much of the winning beer to go around for all to taste. A three gallon batch just doesn't yield much brew!" A recent interview with last year's second place winner, Nadine Krebs, also failed to divulge important information about her techniques. She did slip a bit when asked about her hop schedule. Nadine replied, "Dry-hoping with Challenger and Goldings sure would make a nice IPA". Comrades, as you can see, it will be a bitter battle to earn the bragging rights this year.

With so many Yankees joining the club, Commissar Brewski Eric decided that this year's KGB Chili Competition needed to be expanded. We will now offer two styles

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## Notes From The General Secretary

*(Continued from page 1)*

available. This will allow for a one-year phase in to eliminate paper copies being mailed, thus saving the club the cost of postage as well as paper and printing. If a member still desires or needs printed copies, please contact our MOP, Andy Dyer, to make arrangements.

The KGB sponsored event, the Big Batch Brew Batch, will be held June 8th. Head of the Food Committee is Brian Ellis, the Raffle Committee is Ken Rich, and Head Steward is Wes Powell. The style this year is American Brown Ale. In connection with this, a Brew-In will be held Saturday March 29th at 9:30 at the Brew Stop. All members are encouraged to bring their equipment and brew for the competition with other members, or just come out to watch, assist, and learn. This will be to help us with having a great

showing in the competition.

The first Double Agent Challenge sign up was passed around and discussed. Wes Powell and Brian Ellis are in charge of pairing up members for this competition. The style is APA.

Wes Powell discussed organizing more Brew-Ins and is asking for input from all members regarding this.

John Donaldson reviewed the BJCP class, accepted payments, and handed out the notebooks & literature for the start of these classes. These will start March 9 at 2:00 p.m. at his home at 15706 Lakedale

*(Continued on page 5)*



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## From The Brewski Cellars

by Eric Hendrix (CommissarBrewski@TheKGB.org)

**W**OW! IPAs and APAs are two of my favorite styles, I think. The reason I say, "I think", is that I have not yet sampled all of the styles that I hope to sample in my lifetime. I am on a constant search for new horizons, but suffice it to say that to date, I like these styles best.

While researching this article, I came across some interesting information. I was not aware that in England, ales were originally un-hopped and beers were hopped ales. As you can imagine, the use of hops slowly gained popularity for two principle reasons. First, hops were used as a balance to the cloying sweetness of the ales of the time and secondly, for its preservative powers, which produced a more stable beverage with a longer shelf life. I suppose another good reason is that it allowed the breweries to produce a product that was very competitive in price with the sweet ales. As today, pricing was rigidly controlled using sweetness as the guide. The hydrometer had not yet been invented. The beers were weaker than the ales, but the flavor characteristics offset any perceived loss of body or mouth-feel.

Hops were introduced to English beers after Dutch and Flemish immigrants introduced the hop flowers to England. These immigrants settled on the south bank of the Thames. Southwark, the area below London Bridge, became the trading area. Eventually, a building was constructed to house the trade. Appropriately enough, this building was called the Hop Exchange. It still exists today, but is no longer used for its original purpose.

The style originated in the 17<sup>th</sup> century, what we would consider Brown Ales today. These beers were just like their name implies, a lighter colored version of their very dark cousins. Pale colored malts were used.

Malting techniques, using wood or straw to fire the kilns, of the time were such that pale malts as we know them today could not be produced. With the arrival of "coke-fired" kilns, malting techniques advanced to the point where pale colored malts could be produced.

The first Pale Ale was sold in England as early as 1623. This beer was referred to as Burton Ale. Sounds like a beer we tried last month, doesn't it? Pale Ale brewers prospered until the end of the 17<sup>th</sup> century. Bass did not produce its first Pale Ale until 1823.

In 1790 George Hodgson starting shipping pale ale to India. This was huge in the evolution of pale ale. The East India market for beer was not new. As early as

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## Ruble Collector's Report

by Ed Condon (RubleCollector@TheKGB.org)

**A**s much as I was looking forward to the February meeting, with all the good fish and fine brown ales, I had to miss it. Just two weeks before the meeting, Merry and I got a deal on a cruise out of Galveston that we couldn't pass up. Then my big decision, do I accompany Merry on the cruise or go to the meeting? Enough said. Thanks Czar Donald, GS Jeff and anyone else that took over my ruble collecting duties for the meeting. For those who have never been on the cruise out of Galveston to Playa de Carmen and Cozumel, it is a great time with lots of good food, but don't expect to satisfy your desire for good beer. Different beers are offered at different times on the ship. Some segments, the best beer offered was Shiner Bock. Bass Ale was available a good share of the time, which made me happy. For a limited time, they had a fairly good selection which included Guinness and Bodington's, which was a nice surprise. When we got onshore in Mexico, I did find a couple of reasonably good beers Montejo, a light cerveza, and Leon, a dark cerveza coming in at 6%. If you can find Leon I would actually recommend it. Bottom line though, I sure did miss my home brew.

It sounds like we are going to have a good size BJCP study group. I have been looking over the study materials and have concluded there is more to know about beer than I ever imagined. I always knew there were a lot of styles to judge in a competition, but to become a certified judge you have to know a lot of details about each of the styles. Probably more than I really want to. This will surely help all of us in the class with our brewing. Hopefully we will all become

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## Edicts From The Czar

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for you to enter. Of course, the first style is what was invented here in Texas. That is none other than Nine Alarm Tradition Texas Chili. You know, chili with heat and no beans! Of course, for us northern folks we now have an open category to allow one to enter whatever they might think chili is. Rumors are circulating that we may see vegetarian chili or something very scary; spent grain chili. Most likely, though, we will see the beans that we loved as kids on those cold Buffalo winter nights. Luckily, the KOM will be an APA brewed by has-been MOP Mark Rogerson. Mark recently purchased a 25 pound bale of Cascade hops and knowing him, he probably used as much as he could fit in his brew kettle. With out a doubt, this should help kill that burning feeling left from sampling some of that spent grain chili.

Originally, we had scheduled Commissar Eric to put together a technical presentation on yeast, but due to the intensity of the evening, we are going to let Eric off the hook and reschedule his presentation for a later meeting this year.

Just imagine, after a wild March Meeting evening full of APAs, IPAs and chili, you will wake up Sunday and it will be time for the 1960 St. Patrick's Day Parade. The official proclamation is that we all become Irish for a day. Luckily, we shall skip the green beer and indulge in a more Irish specialty such as an Irish Stout brewed by Ken Rich. We have a great decorating committee, but with unpredictable weather conditions, there is a good chance that we may be decorating the KGB float at the March meeting or the morning of the parade. More information will come via email a few days before.

If you survive that weekend, we have another great event in Irving, Texas March 21 and 22. That, of course, is one of the largest homebrew contests in the world, The Bluebonnet. I have gone the past three years and plan to go again this year. It is a fun, class act event. For more information, go to <http://welcome.to/bluebonnet>

I'm happy to report that the preliminary work is well underway for this year's 8<sup>th</sup> Annual Big Batch Brew Bash. The proper paper work has been submitted to both the AHA and BJCP, publicity can be found at both sites, as well as in the Southwest Brewing News. Posters can be found at every brew supply shop in our area, and numerous emails have been sent out to out-of-town homebrew clubs. The food has been ordered, and judging sheets have been run off. All we need now is some beer and a large number of volunteers to help with judging and stewarding. We plan to be making the beer Saturday, March 29<sup>th</sup> starting at 9:00 am. This will be the first BBBB Brew-In. So far, MOW Wes Powell, Chad Palmquist, Mark Rogerson, John Homrighausen and myself will set up our equipment and will brew some incredible Brown Ales. We will brew both all grain and partial mash/extract batches in front of the Brew Stop. I encourage all KGB members to bring their equipment to the Brew Stop for a fun day of brewing, eating, and just shooting the breeze. If you don't wish to brew, stop by and see a

number of different brewing stands, designs, and techniques. Or, give our brewing team some moral support. For this year's BBBB, we hope to have the KGB again win the coveted "Heavy Hitters Award".

We have seen a large growth in our membership. This is partly due to the fact that people feel comfortable when they attend our meetings. They also feel at ease with the wide range of backgrounds that our members have. To put it in a nutshell, one of the positive traits that separates the KGB from other Brew Clubs is that we don't act like "beer snobs". Our mission has been to promote and participate in the craft of brewing. Ten years ago, I thought that Miller Genuine Draft was the finest beer in the world. I'll never forget the time I first bought a six-pack of 1994 Big Foot. After a few sips, I proceeded to pour that beer down the drain. The next day, when I tried the second bottle it didn't taste any better and I think you can guess what I did with the rest of that bottle. It was years before I really enjoyed hops. Actually, what got me started was when I attended my first KGB meeting only a few years ago. Dean Doba may not remember this, but he came up to me and introduced himself and offered me a taste of his APA. He proceeded to give me a short explanation about the world of hops. This was my first impression of the KGB and it was an impression that I will not forget. The point I am trying to make is that we all started out as lovers of a mass-produced beer. With time, education, and encouragement, we moved on and discovered the wonderful world of handcrafted beer. When you see a new or prospective member at a meeting, don't tease them about what they might be drinking. Instead, introduce yourself and offer them a taste of something new. Encourage them to be part of the craft brewing revolution. That first impression is what people remember and that impression is what helps make the KGB the great homebrew club that it is.

As you can see, March will be a wild month for the KGB with so many activities to partake in just one meeting. We hope to see you at Commissar Eric's home at 7:00 pm on Saturday March 15. Well, Comrades, it's time to get back to the craft of brewing.



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## From The Brewski Cellars

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1697, about 700 barrels per year were being exported. By 1750 that figure had doubled. These beers were probably porters. By the early 1800s the figure had soared to 9000. Hodgson was smart enough to realize he could dominate the market by designing a beer specifically for this trade, rather than shipping his normal beers. In this sense, Hodgson was the first man to brew what we consider, an "India" pale ale. Though no recipes remain, it appears that these beers were much hoppier and more bitter than other beers.

The following is a recipe derived from the research of Dr. John Harrison, et al. This represents what is thought to be the "Original IPA." This recipe can be found in their book *Old British Beers and How to Make Them*. The recipe cites an OG of 1.070 and a hop rate of 2.5 oz. of Kent Goldings (5.5% AA) per gallon or, 62.5 oz. per 5 U.S. gallons. This translates into 200 IBUs taking into consideration the assumed poor utilization rates of the time. Terry Foster, in his book *Pale Ale- History, Brewing Techniques, and Recipes - 2<sup>nd</sup> Ed.*, provides us with the following recipe for 5 U.S. gallons.

- Two-row English pale malt (2.5 SRM) 10.2 lbs.
- English Kent Goldings (7.8 AA) - bittering 4.7 oz, aroma 1.0 oz.
- Mashed in gypsum hard water at 153 degrees.

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## Notes From The General Secretary

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Dr. His phone number is (281)855-2415 if you have further questions.

Jamie MacKeen is in charge of the St. Patrick's Day Parade Committee and expressed a need for beads, hard candy, and any decorations members might have to put together the float for the parade. The possibility of meeting up at The Brew Stop after the parade was brought up since no drinking will be allowed on the float, according to the parade officials. Again, the parade is the morning after the March meeting, so contact Jamie with any questions and/or contributions you might have.

Regards, and Happy Brewing!



## Ruble Collector's Report

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certified judges by the end of the year.

Just a quick update on the KGB ruble balance. With several new members joining in February and apparently a good turn out at the meeting, we currently have a balance of \$936.50 in our account. By the way, a big KGB welcome to the new members: Miles McCullough, Doug Wyrwich, Keenan White, William Hill, and Tony Brown. See you at the meeting this month!



# 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.

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## From The Brewski Cellars

*(Continued from page 5)*

- Boiled 90 minutes with bittering hops at start and aroma hops at flame-out.
- 2 weeks in the primary, 10 days in the secondary and bottled with .5 oz. of priming sugar. This beer should be aged at least 6 months to “modify” the bitterness.

During the rise of India Pale Ales, this “modification” occurred during the voyage. This beer traveled from the chilly temperatures of England, through the equatorial heat, and to chill again rounding the cape and finishing again in the heat of India. All of this while subject to the incessant wave action of an ocean voyage, which lasted several months. This beer was mistreated to the point of being quite enjoyable. Therefore, for all of us that screw up a recipe should just hold on to it for several months while changing temperatures drastically and agitating constantly.

American Pale Ales and India Pale Ales of today are quite similar in characteristics. See below.

Taken from BJCP Style guidelines

### 6A. American Pale Ale

- Aroma: Usually moderate to strong hop aroma from dry hopping or late kettle additions of American hop varieties. Citrusy hop aroma very common. Esters vary from low to high. Diacetyl moderate to none.
- Appearance: Pale golden to amber.
- Flavor: Often moderate to high hop flavor. Citrusy hop flavor very common (such as from Cascades), but also other American hop variety flavors are found. Malt flavor moderate relative to aggressive hop flavor and bitterness. Balance towards bitterness. Caramel flavor is usually restrained. Diacetyl moderate to none.
- Mouthfeel: Many are rather light, refreshing and more highly carbonated than many other styles, but body can reach medium. Carbonation borders on effervescent in some examples. Overall Impression: Should be refreshing.
- History: An American adaptation of English pale ale.
- Comments: In the past, this category also covered what is now called American amber ale. American pale ales differ from American amber ales notably by being lighter in color, but also in having less caramel flavor and usually being balanced more towards hop bitterness.
- Ingredients: Pale ale malt, typically American two-row. Light to medium crystal malts. American hops, often the citrusy ones such as Cascade, Centennial and Columbus, but others may also be used (e.g., Brewer's Gold or Willamette). Water can vary in sulfate content, but carbonate content should be

relatively low.

- Vital Statistics: OG: 1.045-1.056 ; IBUs: 20-40 FG: 1.010-1.015 ; SRM: 4-11 ABV: 4.5-5.7%
- Commercial Examples: Sierra Nevada Pale Ale, Summit Pale Ale, Great Lakes Burning River Pale Ale.

### 7. INDIA PALE ALE

- Aroma: A prominent hop aroma of floral, grassy, or fruity characteristic typical. A caramel-like or toasty malt presence may also be noted, but may be at a low level. Fruitiness, either from esters or hops, may also be detected.
- Appearance: Color ranges from medium gold to deep copper, with English versions often darker than American ones. Should be clear, although some haze at cold temperatures is acceptable.
- Flavor: Hop flavor is medium to high, with an assertive hop bitterness. Malt flavor should be low to medium, but should be sufficient to support the hop aspect. Despite the substantial hop character typical of these beers, sufficient malt flavor, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops should add to the overall complexity. Some alcohol warming may be sensed in stronger versions.
- Mouthfeel: Smooth, medium-bodied mouthfeel without astringency, although it has moderate carbonation combine to render an overall dry sensation in the presence of malt sweetness.
- Overall Impression: A decidedly hoppy, moderately strong pale ale.
- History: Brewed to survive the voyage from England to India. The temperature extremes and rolling of the seas resulted in a highly attenuated beer upon arrival.
- Comments: A pale ale that was brewed to an increased gravity and hop rate.
- Ingredients: Pale ale malt (well-modified and suitable for single-temperature infusion mashing); English hops were used in the original versions, but American hop varieties have found a place in many modern interpretations. Refined sugar may have been used in some versions also. High sulfate and low carbonate water is essential to achieving a pleasant hop bitterness.
- Vital Statistics: OG: 1.050-1.075 ; IBUs: 40-60+ FG: 1.012- 1.016 ; SRM: 8-14 ABV: 5-7.8%
- Commercial Examples: Anchor Liberty Ale, Sierra Nevada Celebration Ale, Brooklyn East India Pale Ale, Tupper's Hop Pocket, Great Lakes Commo-

*(Continued on page 7)*

## From The Brewski Cellars

(Continued from page 6)

dore Perry IPA, Samuel Smith's India Ale, Fuller's IPA, Highfalls IPA, Victory Hopdevil, Three Floyds Alpha King.

We will have plenty of hops at our next meeting. Any suggestions for beers to bring should be sent ASAP.

Good Brewing!



## Directions To Commissar Eric's

### From The Brew Stop:

1. Kuykendahl north to Spring Cypress Road
2. West (Left) to Bonnie Sean. This is the entrance to Memorial Chase. If you cross railroad tracks you have gone about 70 yards too far.
3. Left on Bonnie Sean to 3-way stop. This is the first stop sign you come to. My house is in front of you to your right.

### From Champions Area:

1. Louetta, west to Old Louetta Road (Memorial Chase Dr. on the map). There is a Rock Yard on the northeast corner.
  2. Right on Old Louetta to Landry (4 way Stop)
  3. Right on Landry to Bonnie Sean
  4. Left on Bonnie Sean to 2nd Stop Sign (Loch Dane).
- Look out your window to the left and you will be looking at all of the other cars parked at my house. If there are no other comrades' cars there, you will be looking at the 5-globe lamp in my front yard.



## Overheard In The War Room

by Wes Powell (MinisterOfWar@TheKGB.org)

Welcome to Spring in Texas, smell the Cascades bursting with citrus the pines of Chinook and spice of Centennial aroma. They are splashing down in KGB brew kettles and pots everywhere, constructing American Brown Ale. This month is stocked full of activities. The first BJCP meeting is March 9th (please thank Comrade John Donaldson). The KGB Brew-Challenge is March 15th along with the infamous KGB Chili Cook-Off at Commissar Eric Hendrix's house (no fireworks thank you). Please bring your entries early!

Do you know the way to Dallas? Those who do and are fortunate enough to attend will experience The Bluebonnet Brew-Off. It's full of activities sure to satisfy even the most demanding Comrade. Those who entered I salute you, especially our three time defending Label champion Mark Rogerson & last year's Bluebonnet 2<sup>nd</sup> place finisher, Roberta Sadjá. For a better synopsis of the Bluebonnet experience, revisit Czar Donald Sadjá's brilliant article, The Brewpub Chronicles, in the April 2002 edition of your KGB newsletter.

Then the following weekend, we have our BBBB (Big Batch Brew Bash) Brew-In at the Brew Stop (that's a lot of B's) March 29th. Our goal is simple; to brew as many fine American Browns as possible and re-claim the Heavy-Hitters award along with our free keg of Saint Arnold (make that a cask conditioned Brown Ale, thank-you Brock and Crew). Remember, competitions are also excellent vehicles to learn more about beers through judging and stewarding. The upcoming 8th annual KGB BBBB promises to be even bigger and better. I would encourage all members to attend and become involved in the festivities.

The following Saturday, April 5th, is the Crescent City Competition and Crawfish Boil @ the historic Deutsches Haus in New Orleans. Can you say "Road Trip!?" Several fine beers tapped last year included Salvador Celebrator, Celebration Double Bock, and New Orleans' own Dixie Lager, to name a few. Don't forget the biggest plate of dem Mud Bugs spicey hot you ever tasted. Anyone interested in

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# Homebrew Bigotry (How Pale Is Pale Ale?)

by Mark Rogerson (HeadBrewer@RandyStoat.com)



**W**ell, it's March, and the keg of the month (KOM) this time around is American Pale Ale. Since I had the day off, I brewed it on January 20, which was Martin Luther King, Jr. Day for us lazy government, post office and bank employees (takes one to know one, right?). If Dr. King had been a beer geek instead of a hero of the human rights

movement, he might've said something like, "I do not judge pale ale by the color of the liquid, but by the content of its hop character." But he'd be wrong this time. Sure, when you evaluate people, you don't give their skin color a moment's thought (well, okay, you *shouldn't*, diarrhea-for-brains), but when you judge beer, by golly hue and shade must fall within defined ranges to be judged proper or "according to style" as we often see on our competition score sheets.

That being said, the beer that is this month's KOM is a bit on the dark side, and it's easy to identify why it turned out that way. The Brew Stop was out of light Munich malt, so I used the dark version. You'll remember what Ron Solis said in his presentation on grains back in January (the very day I bought the ingredients for this batch—*DOH!*). He warned us that it doesn't take a whole lot of the specialty malts to markedly change the color of your beer. Well, here's just one more bit of proof for you Doubting Thomases out there. This beer isn't quite as dark as Whitbread Pale Ale, though, so I'm not too upset, but next time I'll use malt with a lighter coloring. Vienna malt would've made a good substitute.

I do think the beer tastes pretty good, though, so I won't mind if y'all hate it and make me take most of it back home to dispose of on my own. I can handle that...go ahead and retch. There are plenty of good old American flavor hops in there and everybody knows how much I like that stuff.

So, boys and girls, the moral of today's story is: Racial bigotry is just stupid, but homebrew bigotry is some serious shedoobee. Oh, and everything's better with beaucoup hops—but that's axiomatic.

## MLK APA

Brew length: 11 Gallons  
OG: 1.045  
FG: Sorry, I forgot to check  
Boil: 75 minutes

## GRAINS

13lbs. Clarity malt (2 row)  
4lbs. Munich malt (German) (dark)  
2lbs. English crystal (55°L)

Mash: 152°F for 60 min.  
175°F for 20 min.

## HOPS

1 oz. Centennial 60 min.  
1 Tbl. Irish Moss 15 min.  
1 oz. Centennial 10 min.  
4 oz. Cascade 10 min.  
2 oz. Cascade Dry Hop

White Labs WLP001 (California Ale Yeast)



## Overheard In The War Room

(Continued from page 7)

going? The Crescent City Competition ([http://hbd.org/crescent/competition\\_2003.htm](http://hbd.org/crescent/competition_2003.htm)) is the 2nd leg (after the Bluebonnet) of the Gulf Coast point system. The third is the Sunshine May 16th-18th and the fourth is the Dixie Cup October 17th-18th. The Crescent City Pack & Ship is March 15th, so I need for your entries to be at the Brew Stop no later than high noon, March 14th so I can drive them down to DeFalco's. Thanks!

The 2003 AHA will be holding the South Regional Qualifier 4/25-4/27 at Saint Arnold. Entries are due April 19th at DeFalco's (have your entries at the Brew Stop April 17th for free courier service). For more information, log onto [www.beertown.org](http://www.beertown.org). Comrade Jimmy Page at [hops5@ewarp.net](mailto:hops5@ewarp.net) is the coordinator.

Special congratulations to Czar Don Sadjja for winning second place with his delicious Belgian Dubbel at the Kansas City Bier Meisters Competition in February. Follow the Czar as he leads a strong contingent of KGB hopefuls into Bluebonnet this month up in Dallas.



## Beer Trivia

by Donald Sadjja (Czar@TheKGB.org)

- 1) Name three or more breweries that feature a North American Bison on their label.
- 2) How many gallons are in a barrel of beer?
- 3) In which country did Russian Imperial Stout originate?

(3) Southwark, London, England

(2) 31

(1) Bison Brewing, Berkeley Ca., Buffalo Bill's, Hayward, Ca., Calgary Beer, Calgary, Ca. and of course Buffalo Brewing, Buffalo, NY.



# How The Big Batch Brew Bash Began

by John Donaldson (JDonaldson@Fairfield.com)

**T**he BBBB was born during the dwindling moments of the KGB's Annual Christmas Party at St. Arnold Brewery one cold evening in December 1995 (Incidentally the first few years the Christmas Party was a strictly KGB affair, but that's another story). As I was preparing to leave for home, I spotted a buddy by the name of Rob Brown, who had started working for St. Arnold a few months prior. Rob had been hired to get an old dilapidated bottling line, a 1940's vintage contraption previously owned by Dr. Pepper and others, up and running. Rob was also a KGB member, having joined our ranks a few months before starting at St. Arnold. He was roommates with a guy named Bruce Murray, who at that time, was the club's first elected Commissar Brewski and proud bearer of the "Golden Carp" (A sweet looking tattoo positioned on his calf which he insisted was really a *Golden Trout*, but we all knew better). Bruce was one of the first in the homebrew community to become acquainted with the folks at Houston's newly opened microbrewery through his work and interest in beer. He had also helped Rob land his job at St. Arnold.

Anyhow, as I was about to leave St. Arnold's after polishing off an untold quantity of beer, I haphazardly mentioned to Rob it might be fun to hold a homebrew competition at the brewery, and if St. Arnold was interested, perhaps have them involved at some level. I suggested that we hold this competition on just one style of St. Arnold's choosing, and if they really liked the winning beer's recipe maybe they would even make a commercial version. Rob thought it was a great idea, and was optimistic that Brock and Kevin would be enthusiastic about doing something with us. We left it at that and promised to get in touch with each other later in the week.

The next few weeks Rob and I must have made 30 or more phone calls working out the details. What we ended up with was pretty close to what I had hoped we would do. We agreed that the competition would be free, it would be held at St. Arnold's, it would involve a single but different style each year, and the KGB would be responsible for organizing the event. We managed to also come up with a way to offer some really great prizes to the top winners, including an invitation to return to St. Arnold as "Brewer For A Day" to the 1st Place winner. During that time, DeFalco's also accepted our invitation to become a full sponsor thus making the chain complete.

At that time Ron Hamm and I were consulting with one another on just about anything and everything that had to do with the KGB. Ron was the club's newsletter editor and computer extraordinaire and had offered to do the flyer. He was nearly finished with it, but we still hadn't come up with

a name for our event. We'd been so busy working out all the other details that we had neglected this one very important part. Finally, running out of time, Ron called me up one day at work during a particularly busy moment, and said I had to come up with something quick so we could start making announcements. I pretty much brusquely told him I was too busy at the moment, but I was confident he could come up with something good if he tried! As you well know, Ron came up with a real tongue twister of a name, The Big Batch Brew Bash. I liked it immediately. The fact that it was hard to say made it all the better.

Of course simply having couple of good sponsorships along with a flyer and some seemingly good ideas, was no sure formula for avoiding disaster. We still had to somehow get people to brew their entries, then get them to show up, and finally pull all this off on the day of the event. There was no blueprint on how to do this, and to make matters worse, very few of us in the KGB had any experience whatsoever organizing a production of this type. I especially fretted as time drew closer, seeing as I was the head organizer, the judging organizer, and the new Czar to boot. I have to admit, there were moments when I wondered what kind of awful mess I'd started. It was scary yet exciting all at the same time!

As it turned out the first BBBB was all in all quite successful. We had thirty plus entries, a huge turnout of folks (I'd guess close to 200), and the competition went off with no major hitches. Included in the judging panel were nearly all of Houston's professional brewers (seven or so brewpubs were around back then), plus numerous other top level judges. And as many know by now, Brock and the St. Arnold gang liked the winning entry brewed by the Foam Rangers' Sly Bastards so much they even began brewing it commercially shortly thereafter! You know it as St Arnold's Winter Stout.

In the subsequent years we've managed to fine tune the BBBB here and there. It's become a BJCP/AHA Sanctioned event, entry totals have increased, we added the prestigious Heavy Hitters Award, and the Brew Stop has joined as a valued sponsor. And even though the BBBB has never quite grown in girth like that of many other competitions, I've always been particularly proud of its special status. We're free, we focus on just one style per year, and we give away great prizes! I don't know of anyone anywhere who can honestly make such a claim. Hopefully, with the continued help of St Arnold's, DeFalco's, The Brew Stop and an ardent legion known as the KGB, this will be true for years to come.



Comrade John Donaldson discusses the BJCP at the February meeting.

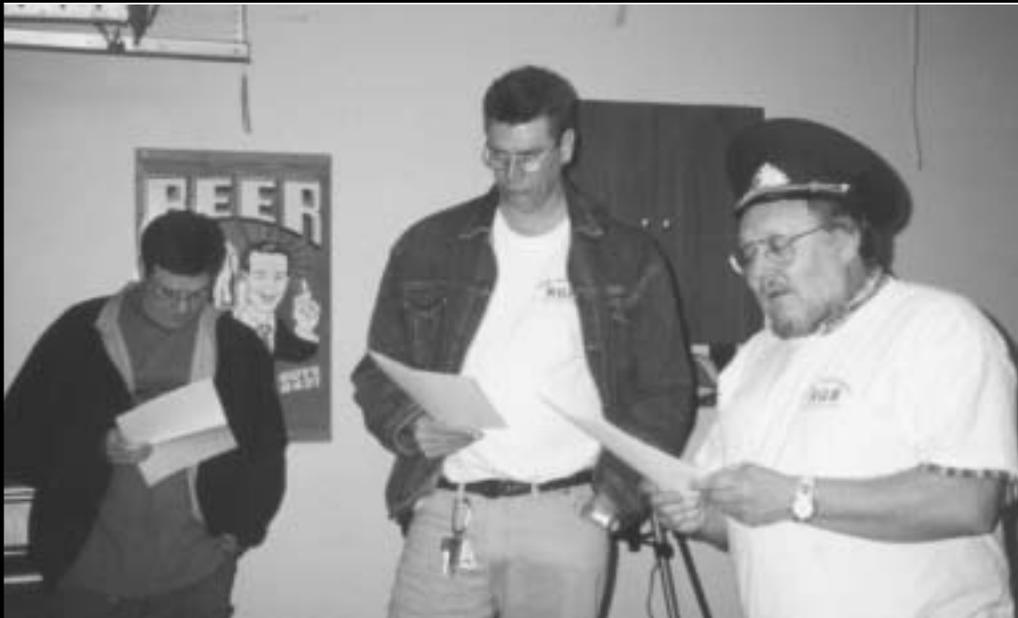


## Austin Pub Crawl II Update

Please pay your \$25 for the Austin Pub Crawl bus ticket at the March meeting. There are still a few seats available. I have just returned from a trip to Austin and I managed to try out a few of the pubs that will be on our agenda. I can assure you that a good time will be had on this Pub Crawl. A full review will be found in the April newsletter.



## February Fish Fry Fotos



(Left) Propaganda is discussed, meanwhile...



(Right) Everyone is thinking, "Cut the crap, let's get back to drinking beer!"

# The KGB's 2003 Schedule of Events (subject to revision)

(last revised 7 March, 2003)

Next meeting!

Meeting <small>(Article Due Date) †</small>	Location	Event	BOM	KOM Brewer
		Technical Presentation		
March 15	Eric Hendrix's 7 pm	Chili Comp & Brew Challenge	IPA/APA	Mark Rogerson
		Yeast — Eric Hendrix		
April 12 <small>(March 31)</small>	Carl Scott's 7 pm	Crawfish Boil	European Lagers <small>(excluding Pilsners)</small>	Tom Bickell
May 18 <small>(May 5)</small>	Brew Stop Noon	Steak Out	Bocks	
		Sparging — Mark Rogerson?		
June 8 <small>(May 26)</small>	Saint Arnold Brewery	Big Batch Brew Bash		
July 13 <small>(June 30)</small>	Brew Stop Noon	Big Ass Brew In & Pot Luck	Fruit/Specialty Beers	
August 16 <small>(August 4)</small>	Pam Wall's 7 pm	Mexican Fest & Salsa Competition	Pilsners	John Donaldson
September 20 <small>(September 8)</small>	John Donaldson's 7 pm	Pizza & Double Agent Judging	Oktoberfest/ Marzen	
October 17-18 <small>(October 6)</small>	Courtyard by Marriott	Dixie Cup		
November 15 <small>(November 3)</small>	Donald Sajda's 7 pm	Label Contest & Smörgåsbeerd	Barley Wines & Imperial Beers	
December ? <small>(December 1)</small>	Saint Arnold Brewery	Homebrewer's Christmas Party		

Visit the KGB website at:  
[www.thekgb.org](http://www.thekgb.org)



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Minister of Propaganda	Andy Dyer
Minister of War	Wes Powell

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