



**THE  
NEWSLETTER  
OF  
THE  
KUYKENDAHL  
GRAN  
BREWERS**

Volume 10, No. 6

Houston, Texas

June 2003

**8th Annual Big  
Batch Brew Bash**  
 ———  
**Saint Arnold  
Brewery**  
 ———  
**Sunday, June 8**  
 ———  
**Judging begins at  
10:30 am**  
*(See page 7)*



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## Edicts From The Czar

by Donald Sajda (Czar@TheKGB.org)

**T**he time is quickly approaching for the year's premier KGB Event. Of course, it's the 8th Annual Big Batch Brew Bash that will take place Sunday June 8th at the St. Arnold Brewery. We are anticipating a record turnout for this year's event. The BBBB is the largest single style contest in the world. We need your help with judging and stewarding. Please plan to arrive at St. Arnold around 10:30 am and volunteer to help. This is our event and for it to run it successfully, we depend on your assistance.

The event will be open to the public at 12:00 noon. We will start the raffle at 3:00 pm and the awards ceremony should take place at 3:30 pm. The 8th Annual BBBB will close at 4:00 pm. Encourage your friends and family to show up in support of our event. I would like to acknowledge a member and friend, Ron Hamm, who has worked very hard behind the scenes with the BBBB. Ron designed the BBBB program once again this year. My personal thanks go to Ron for stepping up and providing this service for us.

On Saturday May 3rd, Ruble Collector Ed Condon, his wife Merry, and yours truly brewed at St. Arnold to celebrate National Homebrew Day. There was a tremendous turnout from the homebrewing community. Clubs from as far as Beaumont's Golden Triangle Home Brewing Club were there brewing. Since St. Arnold provided commercial yeast, I choose to formulate a recipe that would take advan-

*(Continued on page 2)*

## Notes From The General Secretary

by Jeff Quintero (GeneralSecretary@TheKGB.org)

**H**ello, comrades! Another month gone by, and so quickly! One of the first May activities was the National Home Brew Day event at St. Arnold, with an excellent turnout. I could not be there due to work conflicts. I'm really sorry I missed it. I hear I missed a great time. What's this I hear about a "Bratwurst Beer" conjured up by Czar Don and Ruble Collector Ed? The "Pepperoni Brown Ale" was so good, I am anxious to try this new invention!

The monthly meeting was held at The Brew Stop where we enjoyed a keg of Salvator. Wow! The keg was floated before the meeting was finished (and so were most of the members)! Commissar Brewski Eric again manned the pits and did an awesome job of cooking our steaks. Thanks very much, Eric! Thank you also to my wife for her winning potato salad, and to everyone else who contributed food; including some killer guacamole, delicious strawberries, salsa, corn on the cob, and more that I can't remember (I was floated, too).

Business conducted at the meeting included the pairing of members for the "Double Agent APA," the nomination of the head organizer of the Fred Tasting at the Dixie Cup (congratulations Jamie MacKeen who was not present, but later graciously accepted), which will be held October 17th. The ladies who were present

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## Edicts From The Czar

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tage of their Bavarian Lager Yeast. I selected a nice German Traditional Bock. Now, I don't want to alarm anyone, but if you have a chance to go to a brew-in, try to keep an eye on RC Ed Condon. He is very cunning and in his desire to "improve" upon my recipe managed to "do it" to me again. As I turned from talking to other brewers, I noticed a few German bratwursts floating around cooking in my brew kettle. I glared at Ed, who was gazing into the clouds, disavowing any knowledge of how those brats managed to find their way into my kettle. Well, if nothing else, I'm sure this will now be an "authentic" German Brew!

For our May meeting, we started off with an excellent presentation on sparging given by Comrade Mark Rogerson. Thanks, Mark, for providing a very concise and technical look at importance of this process. With the temperatures hovering in the mid-90s and not a cloud in the sky, my hat goes off to Commissar Brewski Eric Hendrix for his dedication and stamina. Keeping the "Steak Out" May meeting tradition alive for the third straight year, Eric cooked our steak, chicken, veal or whatever we brought to perfection. Of course, once again Al Jurica brought the largest piece of red meat I have ever seen to be cooked on a grill. I would say it might have been the size of a quarter hind. Eric cooked behind that hot grill for hours and even deep-fried American fries! Now that's the type of spirit and dedication that has made this the premier homebrew club. Eric, our many thanks go to you. Kudos to Ken Rich for providing both the watermelon and corn on the cob. Members brought side dishes and everyone had plenty to eat. As an added treat, Commissar Brewski Eric procured a keg of Salvator for us. Need I mention we floated that keg of doppelbock (my personal favorite)?

The second semester of the BJCP study guide class will

be beginning soon. At the May meeting, the club raffled off a full scholarship for the class and new member, Tim White, was the winner. We have 22 members signed up for the Double Agent APA contest. The pairings were drawn at the meeting and an email has been sent to all that are involved. So stock up on some Cascade hops and get ready to do some brewing. Beers from this competition will be used as club-paid entries for the Dixie Cup this October.

Results of the KGB brewing questionnaire have been tabulated. The most startling news was that over 50% of the people that did not participate in the KGB Brew Challenge did not know about it. In addition, 83% of the members that responded stated that they would be willing to pay up to \$10 more for a wider selection of ingredients for the kit. With this in mind, and as the winner of this year's KGB

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## Notes From The General Secretary

*(Continued from page 1)*

volunteered to be her assistants; including my wife, Kathy, Ed's wife Merry, and Don's wife Roberta. We were very happy to see Nadine at this meeting and will be thinking of her through her upcoming surgery and recovery. Our prayers are with you, Nadine.

The Lunar Rendezbrew will be July 20th at the Seabrook Community Center. We encourage everyone to attend this function. With hopes of winning the bragging rights for having our keg float first, the KGB officers will be brewing a keg this year. For anyone who is unfamiliar with this one, this is more of a family event as there are numerous competitions going on all day; including dart

competitions, washer tossing contests, paper airplane competitions, etc. For a nominal fee, food is provided. Beer tasting contests are also held where you taste beers and guess which beers they are. This is a really fun event and I would really like to encourage all of you to come. This is quite a drive, so carpooling is encouraged (with a designated driver). Just fill up your car, van, SUV, etc. with friends, neighbors, and other members and make the drive. It's well worth it!

Our next BJCP class

*(Continued on page 4)*



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## Ruble Collector's Report

by Ed Condon (RubleCollector@TheKGB.org)

**M**ay was another busy month for homebrewing activities. First a few words about National Homebrew Day on May 3rd. The Czar and the Ruble Collector (that's me) had our brewing equipment unloaded in the parking lot of St. Arnold by 8:30 am or so and began brewing by about 9:00 am. St. Arnold provided hot water to start the brew with which really cut down on the brew time (we cleaned up and loaded everything back up well before 2:00 pm). St. Arnold also provided the yeast, which had to be the best I have ever used. Without a starter, my brews were fermenting vigorously within a couple of hours. Try and make it there to brew next year, it is a great time. Thanks to the many members of the KGB that came out to support our brewing efforts, and thanks to the Brew Crew at St. Arnold for having us there.

We had another successful May Steak Out meeting with a fine selection of Bock beers. Let me restate that, a fine selection of beers except for one. Commissar Brewski Eric came up with one BOM selection that was pretty much undrinkable. I'm sure he did it just to educate the members that not all Bocks are great beers. I only wish I could remember the name of it so I never make the mistake of buying it [*That monstrosity was Balcone's Bat's Breath Bock—MOP*]. The keg of Salvator was also a big hit at the meeting, at least for me. It's so easy to have "just one more" Salvator (several times) when the keg is just sitting there looking so inviting. Well, my lovely wife Merry did manage to get me home safely after the meeting.

I hope everyone has their entries for the BBBB ready to turn in. It sure would be great if the KGB could have a clean sweep in the competition. I had a few samples that members brought to the last meeting and there were some very good American Browns. It makes me worry a little about how my entries are going to do after tasting theirs. Even if you don't have any American Browns to enter, come on out to St. Arnold on Sunday June 8th, anyway. Judging starts at 10:30 am and judges are always needed. Even if you have never judged before, give it a try, you will learn a lot. If you don't come out to judge, at least come out and enjoy the festivities. It will be open to the public starting a 12:00 noon. There will be plenty of

(Continued on page 4)

## Overheard In The War Room

by Wes Powell (MinisterOfWar@TheKGB.org)

**C**omrades and brewmasters: The Big Batch Brew Bash is Sunday June 8th. This is a call to arms for all prospective judges/stewards! Please plan on arriving early (around 10:00 am) to help set up so we can begin judging by 10:30 am. This will consist of arranging tables, laying down butcher paper, realigning fans [*A rather important activity that under no circumstances should be taken lightly. It can be a hot summabitch in that brewery!—MOP*] and gathering the supplies judges need. Remember, you'll have the opportunity to sample plenty of great beer. This includes not only tasting the beers that will move on to the second round/Best of Show judging, but hearing the more experienced judges explain the faults and off flavors of the rest. Cellar Master is the steward's most important assistant. Often regarded as the least appealing and most demanding job, the Cellar Master is responsible for gathering the beer from the Saint Arnold cooler and having it ready for the stewards to present to the judges. I need a comrade to volunteer for this demanding, critical duty. If you feel up to the challenge, contact me as soon as possible. Who's interested?

The Gulf Coast competitions are well underway and the KGB's participation is way up, not only in total entries, but winning entries. The KGB Gulf Coast point total for 2002 was 13 points, Czar Donald Sadja was the #1 KGB brewer,

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## Edicts From The Czar

(Continued from page 2)

Brew Challenge, I will ask Ken to have the kits ready to sell at The Brew Stop in October of this year. More information will be made available at The Brew Stop to promote this activity.

Of course, the KGB Brew Challenge style will be big and exciting. I will share a recipe that has earned a number of medals for me at the Dixie Cup. And finally, I will announce next year's style right now. Well, is this enough suspense for you? Drum roll please...

Next year's KGB Brew Challenge style will be... Belgian Dubbel!

Tuesday night, May 20th, Roberta and I had the honor of being invited to the St. Arnold RO Dedication. Recently, Brock had a Reverse Osmosis System installed in order to purify and stabilize the city water that is used for brewing. Before the new system was installed, there could anywhere between 300 to 800 parts per million of chemical compounds in the water. With the new RO system, there would be less than three parts per million. We were treated to a sampling of the water and, of course, the beer made with city water and with RO water. The difference was quite noticeable. The St. Arnold's Amber was considerably smoother. Brock commented that they had to increase the bittering hops by 10% in order to adjust to the different properties that the new RO water had. To add to the celebration, and cheered on by the crowd, Brock tapped a keg of his Cask Conditioned Ale. I attempted to do my part by drinking many glasses of that delicious nectar. In addition to an unlimited supply of beer, Brock also provided great food. The guests devoured a delicious dinner of salad, shrimp etouffe, red beans, rice, and sausage. Heavy recruiting went on and we spotted new member Ken White giving it his all as he extolled the virtues of joining the KGB to three young lasses.

Late breaking news just received from Scott Birdwell:

*I just received a phone call from Max Miyamoto. He informs me that he and John Schwarz have closed a deal on a restaurant on Lexington and Shepherd and will be installing the brew system from the Bay Brewery. You may have known this location as the old Renate's Restaurant. Finally, an inner city brewpub outside the Village! My guess is probably Thanksgiving before we have beer flowing, but this is definitely good news! I'll keep you posted as details become available. Later...*

Wow! What great news. Max Miyamoto was the Brewer at the now defunct Village Brewery, Orchard Lounge, and Hoffbrau House. Max is one heck of a brewer who knows now to make beers that are complex and full of flavor. I personally can't wait for this new brewpub to open.

Well, comrades, we know what task is at hand next. We have the Lunar Rendezbrew on July 20th and then we need to get ready for the Dixie Cup on October 17th. Now is the time to be brewing. Let's gear up and show the world what type of brewers the KGB has. Let's start this off at the Big Batch Brew Bash on Sunday, June 8th. See you then!



## Notes From The General Secretary

(Continued from page 2)

is to be held June 1st at Ed Condon's home. This is also the last class of the semester and we are accepting signups for the next semester. I would like to encourage everyone, whether interested in becoming a judge or not, to attend these classes. If you think you might like to steward, or just would like to learn more about beer styles, beer history, off flavors and what causes them, or anything else to do with beer, it is well worth your time to take the class. Of course, if you want to take the BJCP exam and become a judge, this class is essential!

The next event is the BBBB at St. Arnold, so a regular meeting will not be held. We need stewards and other volunteers for this event. This is our event, so please attend and help wherever you can. Let's show all the other clubs what we can do!

Our next meeting will be July 13th at The Brew Stop which will be an official KGB Brew-In. Unfortunately for me, I will assume the role of substitute Czar at this meeting, so be gentle! We'll discuss this one next month.

That's all. See you at BJCP class and the BBBB!



## Ruble Collector's Report

(Continued from page 3)

homebrew and a fine selection of delicious St. Arnold brews. Come on out and bring some friends.

I would like to welcome our newest members to the KGB: Jeff Cole, Johnny Hunt, Scott Icenhower, and Tim White. See you all at the BBBB on the 8th!

By the way, as Ruble Collector I guess I should let everyone know the KGB currently has a bank balance of about \$900. Hopefully that will grow so the club can do even more to promote our fun craft of homebrewing.



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# Overheard In The War Room

(Continued from page 3)

with a total of seven points. Great job, Czar! This year, after three of four contests (Bluebonnet, Crescent & Sunshine), the KGB has earned 11 points. With a strong performance at the Dixie Cup, we can double last year's result. Now start brewing your world-class beer!

Double Agent Brew-Off teams have been announced, they are as follows. Good luck comrades!

Exeriented Brewer	Novice Brewer
Wes Powell	Jeff Cole/Glen Martin
Ed Condon	Lief Hoijer
Brian Ellis	Tim White
Donald Sadja	Steve Sanfilippo
Al Jurica	Jonathan Shank
Eric Hendrix	Chris Landis
Richard MacKeen	Tony Brown
Chad Palmquist	Jeff Quintero
Jimmy Paige	Scott Teeter
Andy Dyer	Jonathan Goudy
Mark Rogerson	Alex Terronez
Ed Howell	George Borkland

I know we're all tired of clichés, but there is no time like now to brew. The year is still half empty. Don't let your beer glass runneth dry, replenish your soul and brew! The Lunar Rendezbrew, Cactus Challenge, and Dixie Cup will soon be upon us. We need to brew those lagers and well-conditioned beers now. If you don't have refrigeration, find some. If you don't have the equipment to brew a five or 10 gallon batch outside, make arrangements to brew at The Brew Stop using the KGB club stand. If you have questions, please feel free to use the forum on the web site [<http://www.thekgb.org/forum—MOP>]. Use neat little tricks to find time to brew during the week instead of only on the weekends. Do whatever it takes to be totally satisfied with your finished product; no comrade should accept anything less. As you begin understanding this process called homebrewing, you'll realize you have to make time to do it right. Some days, you'll only transfer carboys and clean, but this is critical. On another day, fill bottles, transfer to kegs, and carbonate. Each step is equally important. These are the building blocks to becoming the complete package that is a true homebrewer.

Brew on, comrades!



## 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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# 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		
June 8 <small>(May 23)</small>	Saint Arnold Brewery	Big Batch Brew Bash		
July 13 <small>(June 27)</small>	Brew Stop Noon	Big Ass Brew In & Pot Luck	Fruit/Specialty Beers	
August 16 <small>(August 1)</small>	Pam Wall's 7 pm	Mexican Fest & Salsa Competition	Pilsners	John Donaldson
September 20 <small>(September 5)</small>	John Donaldson's 7 pm	Pizza & Double Agent Judging	Oktoberfest/ Marzen	
October 17-18 <small>(October 3)</small>	Holiday Inn Se- lect—Greenway Plaza	Dixie Cup		
November 15 <small>(October 31)</small>	Donald Sajda's 7 pm	Label Contest & Smörgåsbeerd	Barley Wines & Imperial Beers	
December ? <small>(November 28)</small>	Saint Arnold Brewery	Homebrewer's Christmas Party		

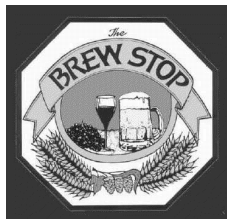


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# 8th Annual Big Batch Brew Bash



**Homebrewers everywhere are called upon to take the challenge!**

**Brew an American Brown Ale**

**Submit it for judging by a select panel of local beer experts. If your beer is chosen as the best, Saint Arnold will offer you the opportunity to brew a REALLY BIG BATCH of BEER!**

## Style: American Brown Ale

This year's style will be American Brown Ale—a style most of us are very familiar with. Don't skimp on the hops!

**Aroma:** Hop aroma, often citrusy, is mild to strong. Esters and dark malt aspects are mild to moderate.

**Appearance:** Dark amber to dark brown color.

**Flavor:** Hop bitterness and flavor dominate the malty richness that is a characteristic of brown ales. Slightly drier than English versions, with assertive hop presence (bitterness, flavor, and aroma). Although malt flavor plays a supporting role, some toasty malt character (or even restrained roastiness) should be evident.

**Mouthfeel:** Medium body, with a dry, resinous impression contributed by the high hop bitterness.

**Vital Statistics:** OG: 1.040-1.060 IBUs: 25-60 FG: 1.010-1.017SRM: 15-22 ABV: 4-6.0%

## Awards & Prizes

The winner will be invited to Saint Arnold as *Brewer For A Day*, to assist in brewing a BIG BATCH of one of their beers. You'll get to do hands on stuff like mashing, pouring lots of hops into the kettle, cleaning-up, and sampling.

Ribbons for 1st, 2nd, & 3rd place entries, courtesy of St. Arnold, along with corresponding Gift Certificates valued at \$40.00, \$20.00, and \$10.00, courtesy of DeFalco's and The Brew Stop.

3 Six-packs of Saint Arnold Beer (Amber Ale, Brown Ale, & Kristall Weizen) for 1st place, courtesy of Saint Arnold Brewing Co.

The Big Batch Heavy Hitters Award. A half-barrel keg of St. Arnold Amber Ale will go to the Homebrew Club with the most qualifying 2nd round entries, courtesy of St. Arnold Brewing Co.

## Entry Requirements:

**Entry Deadline is Friday, May 30, 2003** at any of three drop-off sites (see other side for more details & forms). Each entry shall consist of 3 bottles (preferably 11 - 12 oz.) along with a completed recipe form. Anyone (21 or older) is eligible to enter, however all entries must be non-commercial, home produced beer. Up to two entries per individual accepted.

## Judging, Raffle & Awards Ceremony

Judging and Awards Ceremony will be held at Saint Arnold Brewery on Sunday June 8, 2003.

Judging will begin promptly at 10:30 AM. Open to public from 12:00 PM to 4:00 PM

Followed by Raffle and Awards Ceremony approximately 3:30 PM.

Included in the festivities will be food, raffles, fun, and plenty of really good beer!

Visit the KGB website at:  
www.thekgb.org



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Fine Print

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Czar	Donald Sajda
General Secretary	Jeff Quintero
Ruble Collector	Ed Condon
Commissar Brewski	Eric Hendrix
Minister of Propaganda	Andy Dyer
Minister of War	Wes Powell

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