



**THE
NEWSLETTER
OF
THE
KUYKENDAHL
GRAN
BREWERS**

Volume 10, No. 7

Houston, Texas

July 2003

Brew-In & Pot
Luck Lunch
—
The Brew Stop
—
Sunday, July 13
—
High Noon



Edicts From The Czar

by Donald Sajda (Czar@TheKGB.org)

It's hard for me to imagine, but I am past the halfway point for my term of office as Czar. Recently, KGB events have gone past my eyes as a blur. And that's not a result of heavy consumption of Imperial Stout. Can you believe we had a record setting 96 entries in this year's 8th Annual Big Batch Brew Bash? Once again, the KGB won the heavy hitters award just edging out the Foam Rangers. Nine of our beers advanced to the second round compared to their seven. A big congratulations to Comrade Tony Brown for earning an honorable mention for his brown ale. Luckily for me, there was one bottle left over in all those cases of brown ales. I must say Tony brewed an excellent example of Texas Brown Ale.

We had entries from as far west as California and as far north as Illinois. I think what impressed me the most was that at 10:30 am Sunday June 8th there were masses of KGB members at St. Arnolds ready to help set up, judge, and steward. Because of your efforts, we, the KGB, pulled off the biggest and best BBBB ever. My personal thanks go to KGB members Wes Powell, Garret Martin, Merry Condon, Ed Condon, Jeff Quintero, Kathy Quintero, Mark Rogerson, John Donaldson, Chris Landis, Eric Hendrix, Jamie MacKeen, Richard MacKeen, Gretchen Smith, Tim White, Keenan White, David Diehl, Ron Solis, Jimmy Paige, Carly Brown, Tony Brown, Chuck Coleman, Jonathan Goudy, Don Hang, Al Jurica, Bruce Nelson, Chad Palmquist, Jefferson Powell, Jeff Scheerhorn, Scott Teeter, Ron Hamm

(Continued on page 2)

Notes From The General Secretary

by Jeff Quintero (GeneralSecretary@TheKGB.org)

Hello, Comrades! The one big event for the month was the Big Batch Brew Bash held at the St. Arnold Brewery. This year's event was a great success. We met our goal of the most entries in a single style competition, had an excellent turn out from our club, and ample judges, stewards, and other officials. It looks as if our BJCP class is going to turn out some fine judges, as many classmates took turns judging this competition in preparation for the test, already earning points towards their classifications.

Top awards for the competition went to Kuyer Doyle of the Foam Rangers, taking first and third place, Mike McDole from Diablo Order of Zymurgical Enthusiasts (one of the out-of-state entries) who took second place. Honorable mention went to Robert and Katy Orahod of the Foam Rangers, Tony Brown of the KGB. The coveted Heavy Hitters Award went to the KGB for the most entries making it to the second round. We are looking forward to our reward of a cask-conditioned keg of St. Arnold beer.

On June 7, Czar Donald hosted the brew-in. We had three rigs set up, with members brewing for the Lunar Rendezbrew Competition.

This month also saw the pairings of the Double Agent Brewing teams, with experienced all-grain brewers helping novices like myself learn more about the art of all-grain. I personally, was paired up with Chad Palmquist, and had an excellent time brewing and learning from his expertise.

Well, that's about it. See you all next month!



In This Issue

Edicts From The Czar	1
Notes From The General Secretary	1
Ruble Collector's Report	3
Overheard In The War Room	3
Belgian Beer Explained	7



Edicts From The Czar

(Continued from page 1)

and Pam Wall. Wow, that's a great turnout for our membership. I would like to thank the Foam Rangers and The Bay Area Mastronauts for providing certified judges for our event. Of course, had it not been for Brock Wagner and St. Arnolds there would be no such event as the BBBB. During the first round of judging, we had a certified judge or professional brewer seated at each of the twelve tables. Finally, I want to thank all of the individuals that submitted a Brown Ale entry. Again my thanks go out to all in making this event a huge success.

At the conclusion of the awards ceremony special recognition was given to long time St. Arnold's employee, Jesse Torres.

Jesse is a very special individual who has been a great friend to all Houston homebrewers. The KGB and Foam Rangers got together to present Jesse with a beautiful plaque and a healthy sized gift certificate to treat his family to dinner. I have known Jesse for the nine years he has worked at St. Arnold's. I am proud to know such a man who has been totally dedicated to the St. Arnold Brewery and the Houston homebrewing community. It is an honor for me to call Jesse my friend.

Despite the fact that BBBB 8 is history, we need to get a jump on next year's 9th Annual BBBB. Brock Wagner decreed that the style for next year should be something that would be brewed by Trappist Monks. Hence, the style will

be BJCP style 18 – Strong Belgian Ales. Within this category we will have entries for each of the 4 sub categories, Dubbel, Triple, Belgian Strong Golden and Belgian Strong Dark. Oddly enough, this year's KGB Brew Challenge will be a Belgian Dubbel. Do you think the Czar and Brock

Wagner were on the same wavelength when they came up with this idea? I bet they were. It should have been no surprise to anyone, since this is one of the Czar's favorite styles. Due to the nature of this Strong Belgian Ale, Ken at the Brew Stop will have these KGB kits for sale in early August. Comrades it's up to us to defend the Heavy Hitters Award and to help our brewers earn some of the top honors. Let's get going early and brew some kick ass Strong Belgian Beers!

I was somehow talked into hosting a brew-in and swimming party the day before the BBBB.

Well, this turned out to be a fun activity. Comrade Mark Rogerson showed up at the Imperial Palace at 6:30 am to set up. Being a morning person, and not really a big fan of the full sun, I was already set up by 6:00 am. MOW Wes Powell was the third brewer and was brewing around 9:00 am. The intent was to brew a keg for the Lunar Rendez-brew's Lunar Challenge. I decided on brewing a Belgian Saison. Of course we had more moral support than we could have ever used and more food that we could have ever eaten. A nice turnout of KGB members and their families

enjoyed the day at the Kremlin.

Once again, the crafty Rubble Collector Ed was in attendance. It seems like more than a coincidence that when Ed's around and I'm brewing some sort of improved ingredient finds its way into my brew kettle. Well, as I returned from assisting another member, I found this mysterious ingredient floating in my wort. I couldn't believe it! It was a Belgian Waffle topped with saaz hops! When RC Ed was confronted all he could say was that, "I recently saw an article written by Charlie Papazian and he

(Continued on page 4)



Spiking the Czar's Saison: RC Ed caught in the act



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

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

Ruble Collector's Report

by Ed Condon (RubleCollector@TheKGB.org)

First of all, congratulations to Tony Brown for bringing home the Honorable Mention medal at the BBBB. Way to go! Also, congratulations to Kuyler Doyle of the Foam Rangers for taking the first and third place medals. The KGB is going to have to do something about Kuyler next year. What is this, three out of the past four years he's won? I think we have our work cut out for us, but we can do it. We at the KGB do have to be proud of bringing home the Heavy Hitters Award along with the keg of some fine St. Arnold brew that goes along with it. I'm looking forward to tapping that one. All in all, it was a very successful BBBB. We had a record 96 entries and good attendance. Thanks to all that helped put this together and to everyone that showed up early Sunday morning to help out with judging and stewarding. It all came off very smoothly. I also want to thank Brock and the Brew Crew at St. Arnold for hosting the BBBB and for the help in making it the successful brew competition that it is. It was also very refreshing tasting another type of beer after judging all those Brown Ales. To thank Brock, we all should go out and buy an extra 6 pack or two of our favorite style of St. Arnold this month.

Merry and I went on a road trip to Columbus, OH and found a very good brew pub called Barley's Smokehouse that you should visit if you are ever in that part of the world. The Brew Master, Scott, brews some excellent beer, and as most of us at the KGB would appreciate, he is not at all stingy with his hops. Talking with some of the patrons of the establishment, his are by far the best brews of the four or five other brew pubs in Columbus. My favorite had to be a special 10 gallon firkin of cask conditioned IPA. It is their IPA which I think he said as an extra 10 oz. of hops dry hopped in the firkin. It was called "Kiss My Bitter Ass IPA." I found that the normal IPA was good along with the cask conditioned Scottish Ale and the Rus-

(Continued on page 4)

Overheard In The War Room

by Wes Powell (MinisterOfWar@TheKGB.org)

Comrades: Another "Big Batch Brew Bash" in the books and a job well done by all. This year's event marked the 8th anniversary of BBBB, held June 8, 2003. Coincidentally, the following day, June 9th, marked Saint Arnold's 10th anniversary. Obviously, there is a close connection between the two and here is a big **thank you** to Brock Wagner and staff for everything Saint Arnold means to the BBBB and the greater Houston homebrewing community. Also thanks go to all the sponsors including Saint Arnold, DeFalco's, The Brew Stop, White Labs and The Empty Stein. Thanks to all of you for making this year's raffle a huge success. Also big ups to all the Stewards, Judges, Celler Master, Head Judge & Organizer for their devotion, dedication and hard work, which made the record number of entries (96) surmountable. Congratulations to Grand Wazoo Kuyler Doyle for winning his third consecutive Big Batch Brew Bash Best Of Show. However, even with Kuler taking 1st and 3rd it was not enough to stop the KGB, led by Tony Brown and his Honorable Mention American Brown

(Continued on page 4)



RC Ed cleaning up after a batch of IPA at Barley's Smokehouse in Columbus, Ohio

SAINT ARNOLD™
BREWING COMPANY

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



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

Amber Ale
Kristall Weizen
Brown Ale
Lawnmower

Come tour the brewery!
Saturdays at 1:00 PM

2522 Fairway Park Dr.
Houston, TX 77092

HOUSTON'S FIRST MICROBREWERY

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

Edicts From The Czar

(Continued from page 2)

commented that Belgian Waffles were often enjoyed with a glass of Saison." This sounded like a line of bullsh*t to me, so pulled out the hidden digital camera aimed on my brew stand when I was absent. The picture was a little blurry but it sure looked like RC Ed had something that looked like a Belgian Waffle in his hand and was about to drop it in my kettle. Again I questioned RC Ed about this and all he would say was "Hey, that wasn't a Belgian Waffle in my hand. Look closer, it was a new McGriddle breakfast sandwich from McDonald's. I even have a receipt to prove it. Czar, I believe you might have been indulging in one to many Trappist Ales!" I quickly answered by saying "RC Ed, there is no such thing as having one to many Trappist Ales. They are a gift from God, enjoy them to the fullest." Comrades, I ask you to look at the evidence and make your own decision about this dastardly deed.

The Lunar Rendezbrew will be held Sunday July 20th at the Seabrook Community Center from Noon till 6:00 pm. Entries may be dropped off at either The Brew Stop, DeFalco's or The Empty Stein before July 5th. I encourage you to enter and attend. This is a very laid-back and fun brewing event that you are sure to enjoy. They have a dart competition, washers contest, paper airplane-making contest, and, of course, a commercial beer tasting contest. Win the bragging rights by being able to identify by taste: Coor's, Miller Lite, Lonestar, Pearl...etc.

Our next meeting will be held at The Brew Stop, Sunday July 13th at Noon. It will be our annual Brew-In & Pot Luck Lunch. For those of you bringing your brewing equipment, Ken will open the store at 10:00 am. Please bring a pot luck food item to share with our membership. At our meeting, we will talk about raffling off seats on the upcoming VIP Budweiser Tour, next year's BBBB, and gearing up for this year's Dixie Cup. Comrades, it's been fun so far. Let's continue our efforts in the craft of homebrewing. See you then!



Ruble Collector's Report

(Continued from page 3)

sian Imperial Stout, and the Pale Ale. Oh hell, they were all good. I had the pleasure of visiting with Scott over a few brews while we were there and it sounds like Barley's is run the way brew pubs should be run. Scott decides what to brew, when to brew it, with his own recipes. He actually brews at two places, Barley's Brewing Company, and Barley's Smokehouse which have a different selection of brews. That's enough to keep any Brew Master busy. I didn't have the time to make it to the Brewing Company but in the long run, maybe that is for the better. Anyway, if you get there make sure and stop in at one of the Barley's and ask for Scott, you will enjoy visiting with him. One word of warning though, I think Scott is always looking for cheap labor. As you can see if MOP Andy can fit the picture into the

Ruble Collector's Report

newsletter, I found myself in the brewhouse cleaning up after a batch of IPA that he just brewed[Are you sure you weren't forced to do that after single handedly drinking them dry?—MOP Andy]. Actually I graciously accepted the offer and enjoyed doing it. If you want to know the truth, I was more of a nuisance than help.

I would like to welcome the new members to the KGB, Earl Janssen, Judson Lloyd, Brandy Pennington, Gretchen Smith, Ron Armer, Mark Myers, Joe Lorenzo, Charlie Waltman, and Robin Rogers. I will look forward to seeing you at the meetings although not at the next two; the meeting dates conflict with travel plans. Let me tell you that hurts, too. I don't like to miss out on all the good brews and just down-to-earth beer talk. I will see you at the September meeting.



Overheard In The War Room

(Continued from page 3)

Ale, from taking the Heavy Hitters Award. It's even rumored that The Celler Master Mark Rogerson, well acquainted with the cooler at Saint Arnold after his duties that day, was able to locate a cask-conditioned Saint Arnold Stout for future KGB use. For all us who entered and did not place, don't feel bad -- keep trying. Use the feedback as information for your next batch. It's part of the learning process as we attempt to brew a better pint of beer. Next year, expect an even larger turnout with over 100 entries. Will the KGB win the Heavy Hitters Award again? And will there be a new champion who is able to unseat the Grand Wazoo Kuyler Doyle? Comrades, now is the time to focus on the task at hand, that being to brew your butts off Belgian style. Proper aging adds the needed complexity for these sophisticated monk elixirs. In one year, that Strong Belgian Ale may be rounded enough to be the next championship beer.

This year is officially past the halfway mark with BBBB in the rearview mirror. Next month is the Lunar Rendezbrew. The Bay Area Mashtronauts will put on one

(Continued on page 5)

Serving homebrewers for *umpte*n years!



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

For all of your homebrewing needs

Overheard In The War Room

(Continued from page 4)

of the best show of the year Sunday July 20th at the Seabrook Community Center from Noon to 6:00 pm. You can buy your tickets in advance at The Brew Stop, Defalco's or The Empty Stein. The entry deadline is July 5th, so please have your entries at The Brew Stop no later than the 4th of July for collection. The entry process is streamlined via the Internet, where you can submit your entries, print bottle labels, and pay online. For those that cannot access their website for registration, you can always fill out your paperwork the old fashioned way, with check attached. Remember that when you enter your beer for any competition, they should be plain 12 oz. brown bottles with plain caps, and free of any distinguishing marks, labels, etc. Use competition labels attached with a rubber band. Please do not use tape or glue to attach your bottle entry.

Concerning competitions, in order to place it is very helpful to correctly identify your style before entering. The KGB would like to encourage all members to participate in our BJCP classes. The Second semester begins June 22nd at 2:00 pm. Styles include (17) Wheat Beer and (20) Belgian Lambic & Sour. John Donaldson and Comrade Jimmy Paige have done a tremendous job presenting a very informative curriculum. They cover material to help improve your brewing process, better understand BJCP style guidelines, and develop skills to properly identify and judge beer styles. This is accomplished via tedious tasting exercises, preparing you to take and pass the BJCP exam and much more.

The BBBB Style for 2004 will be BJCP category 18 -

Strong Belgian Ale:

- 18A. Dubbel: A dark, rich, malty, moderately strong ale.
- 18B. Tripel: A Pale, moderately fruity, spicy, very strong ale.
- 18C. Belgian Strong Golden Ale: A very pale, effervescent, complex, strong ale.
- 18D. Belgian Strong Dark Ale: A dark, very rich, complex, very strong ale.

KGB HEAVY HITTERS

1. Tony Brown
2. Chad Palmquist
3. Gene Lemm
4. Richard MacKeen
5. Al Jurica
6. RC Ed Condon
7. CB Eric Hendrix
8. Czar Don Sajda
9. MOW Wes Powell

Congratulations to all who participated. Hail to the Czar!



Join The Party!

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

Membership cost is \$20.00 annually, or two years for \$35.00, payable in cash or by personal check (make payable to KGB). Give this completed form to a club officer along with your dues, or mail to

The KGB Homebrew Club, c/o The Brew Stop, 16460 Kuykendahl Ste. 140, Houston, TX 77068 (DO NOT send cash). Paid membership entitles you to full club benefits, including a monthly newsletter & 5% discount on most purchases at The Brew Stop.

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

Name: _____ Significant Other: _____

Address: _____

City: _____ State: _____ Zipcode: _____

Home phone: () Work phone: ()

E-mail Address: _____ Get newsletter via WWW*

Homebrewing Experience: _____ Birth Month: _____

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

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		
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		



Wine Kits & Barrels, Distillation supplies,
Large selection of grains, extracts & hops

5626 Third St
Katy TX, 77493
281-391-9111

www.theemptystein.com

Belgian Beer Explained

by Donald Sajda (Czar@TheKGB.org)

Comrades, since both the KGB Brew Challenge and next year's 9th Annual Big Bash Brew Bash deal with the style of Belgian Strong Ales, I felt that this would be a good time to give you a bit of insight about this wonderful style. When it comes to Belgian beers, most people fall in the category of either loving them or hating them to death. I immediately fell in love with the sweet complex flavor and the high gravities of the Belgian style.

Belgian strong ales are usually formulated to show off yeast character, with all other ingredients playing a supporting role. The flavor may be subtly complex, but should not be crowded. Body is comparatively light for beers of this strength, due to use of brewing adjuncts or of pilsner malt only. High carbonation also helps; these beers should feel like mousse on the palate and have an impressive head. The best examples may be noticeably strong but still have no alcohol flavor.

When I think of Belgian strong beers my thoughts are directed to "devilish" behavior. Generally speaking, these brews have a light body, but high alcohol content. Hence, it's easy for them to sneak up on you, and leave you falling off your barstool. There are four main classifications of these high-octane brews.

Dubbel, a dark amber-brown ale with a rich malty flavor and aroma that may give way to some hoppy dryness in the finish. They are full and have a malty body. Aromas and flavors are sometimes derived from unique yeast strains. Small amounts of spices may be added. OGs are generally in the 1.060 – 1.070 range.

Tripel, which is a paler and stronger ale, is brewed from pale pilsner malts with candy sugar added to boost the OG. Complex aroma and palate with delicate aromatic hop characteristics, light citric fruitiness, and relatively light body (given the alcohol content) are characteristics of Tripels. As with dubbels, aromas and flavors are sometimes derived from unique yeast strains and small amounts of spices are often added. Tripels are deep golden in color and alcoholic, but best examples do not taste strongly of alcohol.

Strong Golden Ales' references to the Devil are often a trademark of these beers, which are pale to golden in color. The light color and relatively light body for a beer of this strength are the result of using very pale malt and the judicious use of light candy sugar. These ales are full of

fruity hoppy alcoholic complexity and can be vinous in character. They have low hop flavor and aroma and are usually very effervescent.



Brew-In @ The Czar's—Several KGB members brewed at Czar Don's on Saturday, June 7

Strong Dark Ales are a Belgian style that is characterized by a full body and a deep burgundy to dark brown color. Rich, creamy, and usually sweet, these ales are malty (though some examples do have high hop bitterness). Spices are sometimes added for complexity. They are more often colored with dark candy sugar than with dark malt resulting in low hop flavor and aroma. OG 1.070 – 1.095.

Next, we go one step further when we consider these styles. Are they Abbey or Trappist?

The primary difference between Abbey and Trappist beers is that the latter is an appellation, which restricts its production to the six Trappist monasteries in the Low Countries. They are Chimay, Orval, Rochefort, Westmalle and Westvleteren in Belgium and Schaapskooi in the Netherlands. Abbey beers on the other hand, are either brewed at non-Trappist monasteries or by commercial breweries to which abbies have licensed their names. Commercial examples of these include Affligem, Leffe and Grimbergen. Both Abbey and Trappist breweries are best known for the dubbel and tripel styles.

One of the most unusual beers in Belgium is made by Orval, the only beer brewed by that monastery. It has a moderate gravity in the 1.055-60 range, is dry hopped with East Kent Goldings, and primed with a mixture of five yeast strains that includes Brettanomyces. As the beer ages, the flavors become more complex, picking up leathery/oaky and even phenolic notes from the yeast.

Comrades, with such important events as both the KGB Brew Challenge and the 9th Annual Big Bash Brew Bash our brewing schedule needs to move up a number of months due to the high gravities that this style of beer starts with. Hence, Ken will have the KGB Brew Challenge Dubbel kits available in August and I am more than willing to assist anyone that would like to brew a Belgian Strong Ale for the 9th Annual Big Bash Brew Bash. Remember it's up to us to defend our Heavy Hitters title. In addition, we are in a rut of not having a KGB member win the top honor for the past three years. It's my feeling that we the KGB will rise to this occasion.



Visit the KGB website at:
www.thekgb.org



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



Fine Print

Club Officers:

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

Newsletter Staff:

Andy Dyer

Contributors:

Donald Sajda, Jeff Quintero, Ed Condon, Wes Powell

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

Correspondence and inquiries can be sent to the KGB, c/o The Brew Stop, 16460 Kuykendahl Ste. 140, Houston, TX 77068. Telephone inquiries should be made to The Brew Stop at 281.397.9411, or the Czar at 281.351.7541 (H) or 832.484.4979 (W), or the editor at 281.251.2617.

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