



THE KGB FILES

The Official Newsletter Of The Kuykendahl Gran Brewers Homebrew Club

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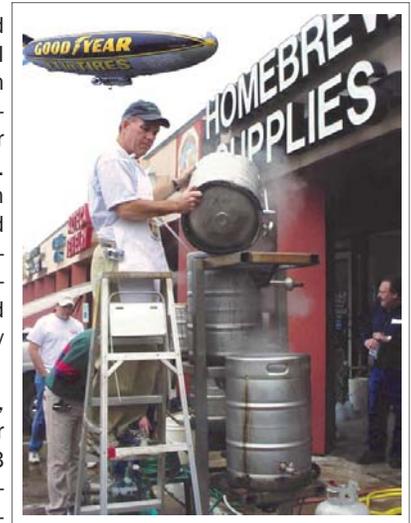
EDICTS FROM THE CZAR

BY DONALD SAJDA (CZAR@THEKGB.ORG)

The KGB's New Year has started off fast and furious. To kick things off, twenty-three KGB members invaded Houston's newest brewpub, the Side Street Brewery at 2006 Lexington. The brewery is located near Sheperd & I-59 and has a headbrewer that is no stranger to the Houston scene. He is none other than Max Miyamoto. Max was the head brewer at the Village Brewery and the Orchard Lounge in Houston for a number of years. Happy Hour at Side Street is everyday from 3 - 7 pm. During that time, you can get a house beer for \$1.25, which, without a doubt, is one of the best bargains in town. Currently Max has a well-hopped American Brown Ale, a Blonde Ale, an IPA and a tasty Sweet

Stout on tap. The food there is outstanding. I managed to sample both the "Beer Battered Portabella" and the to-die-for "Brewmaster Burger". Imagine a burger with goat cheese, smoked bacon, sautéed mushrooms, garlic, grilled onions and crushed red pepper. It was absolutely out of this world!

Speaking of treats, it's been almost four months since nine KGB members arrived at DeFalco's to treat themselves to a three hour written BJCP test. It was pure torture. My answers managed to fill up 17 sheets of paper. Those ten questions had what seemed like a million sub-sections. For those of you who



RC Tim brewing at the "Official Brew-In of Super Bowl XXXVIII" as the Goodyear Blimp passes overhead. Isn't Photoshop the greatest?

are new to the club, The KGB, lead by Comrades John
(Continued on page 2)

Fish Fry

Saturday, February 21 @ 7:00 pm

Comrade Brian Ellis' (18126 Delta Estates Court)
See map at www.thekgb.org

NOTES FROM THE GENERAL SECRETARY

BY JEFF QUINTERO (GENERALSECRETARY@THEKGB.ORG)

Greetings, Comrades! January's meeting started with a technical presentation by Jimmy Paige about Strong Belgian Ales. His presentation included information about the makings of a Strong Belgian; including water, grains, sugars, mashing, fermentation, bottling, and storage. We were provided with some great handouts to assist in the making of Strong Belgians and competition tips. Jimmy also brought some very fine Belgian beers to sample. A great extra treat! Many thanks to Jimmy for sharing his vast expertise with our

club once again.

Next came the club business meeting. Discussion included planning for the St. Patrick's Day Parade on Sunday, March 14th, and this year's float entry. Volunteers are desperately needed. Please contact Jamie MacKeen for information on how you may help. We need someone to loan us a trailer for the float. Many of the decorations were saved from last year's float entry, and Jamie can give the particulars on what more is needed, including beads and candy. Your elbow-grease and creativity would be greatly appreci-

ated.

On March 20th we will have a bus going to the Bluebonnet in Dallas, returning on Sunday. We will arrive in time for the Bluebonnet competition awards ceremony. Those interested in attending should contact either Czar Don or Ruble Collector Tim White for details. We need a good showing to be able to rent the bus, so a head count is needed as soon as possible.

Personally, I think we could rent a 15 passenger van, leave on Friday to attend the Bluebonnet, and return

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EDICTS FROM THE CZAR

(Continued from page 1)

Donaldson and Jimmy Paige, put together a nine-session BJCP study class. The classes started last April and met approximately three hours a session with the ultimate goal of becoming a BJCP Judge. There are 87 BJCP judges in the state of Texas, and The KGB had only four of these judges. During this time, we covered volumes of information relating to every aspect conceivable of beer. In addition, we sampled well over 250 beers. Our group started with 26 eager students for the first semester. We had 17 people for the second semester. And out of this fine group, nine members plucked down \$50 a piece to take the very demanding test. Well, the results are finally beginning to trickle in. With extreme pleasure I am proud to announce that The KGB has a minimum of seven additional BJCP judges. Congratulations go to National Judges, John Donaldson and Tony Brown; Certified BJCP Judges, Wes Powell, Jonathan Goudy and myself Donald Sajda; Recognized BJCP Judges, Ed Condon and Chris Landis; and Apprentice BJCP Judge, Carly Brown. We are still waiting for the results for two additional members.

And what better way to pass the time than a Super Bowl brew-in!? Despite the heavy fog, the Goodyear Blimp could be seen hovering over The Brew Stop early Saturday morning, January 31st. National press coverage was there when The KGB held the "Official Brew-In of Super Bowl XXXVIII". Seven brewers hauled a variety of their high tech brewing stands to The Brew Stop to create a number of "Super Batches of Beer". The press was everywhere and often got in the way as

they asked for interviews from several legends in brewing as well as some up-and-coming rookies. The DCCP line up included Brian Ellis, RC Tim White, MOP Andy Dyer, Simon "Swampass Brewing" Spiller, Jeff Scheerhorn, Ed Condon, and the Czar, Don Sajda (aka "Rodon Brewing"). The fans showed up in record numbers to collect autographs and to ask questions from the large KGB brewing base. There was plenty of homebrew, commercial brew and food. Ruble Collector Tim White negotiated with our corporate sponsors to donate numerous items for this historic event. Comrade Brian Ellis won the \$20 gift certificate from Side Street Brewing. Every KGB member present, or those that joined that day, (we added six new members at the brew-in!) were given a 3 oz. bag of Mt. Hood whole leaf hops donated by Puterbaugh Farms. When the event was over, Commissioner Paul Tagliabue stated, "This was the greatest of all Super Bowl

brew-ins. We would like to see Houston host this event again in 2009 and possibly expand it by holding it in Reliant Stadium the day before." When this happens, The KGB will be ready again!

Our next DCCP Brew In will be held at Ruble Collector Tim White's home Saturday March 6th. The format will be the same: bring your equipment to his house and brew. The KGB will provide food, water, and commercial beers. The brew-ins throughout the year have been fun for both the brewers and those that just want to provide moral support. More info will come out in an e-mail in late February.

The date of the 1960 Saint Patrick's Day Parade is quickly approaching. As of this writing, The KGB needs a loan of a trailer to decorate March 14th and to use in the parade March 15th. The chairman for this event is Comrade Jamie MacKeen. If you would like to help decorate and/or ride in the pa-

rade, contact Jamie at mackeen@pdq.net.

A long-standing tradition is that the February KGB meeting is a fish fry held at the home of Comrade Brian Ellis. I want to thank Brian and his wife for allowing The KGB into their home for the past years. A new tradition is in the works. Replacing Garret Martin as fish cooker will be no small task. As I reported in an earlier newsletter, Garret has moved to New Mexico. Stepping up to volunteer for this job is General Secretary Jeff Quintero. Jeff has always gone the extra mile as a KGB member, and we appreciate him assuming this important responsibility. The meeting will start at 7:00 pm on Saturday, February 21st. Bring \$7 to cover the cost of the fish fry, Keg of the Month and Beers of the Month. The combination of fried fish and hoppy brews for our KOM and BOM sounds like a winner. Comrades, we will see you then!





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NOTES FROM THE GENERAL SECRETARY

(Continued from page 1)

Sunday. In addition to the Bluebonnet, we would be able to see some points of interest, visit pubs, and best of all, we would have a designated driver. The cost for this would be about \$30.00 per person, round trip. This would require at least 12 people committed to attend.

There was also discussion of The Dixie Cup and how

this year The KGB plans to put forth the greatest effort ever to wipe out the competition and bring home the gold! Everyone's entries are needed to sweep this event and make us a club to be reckoned with.

The KGB will also be sponsoring a number of brew-ins so that we can accomplish this goal. The first of these is scheduled March 6th at RC Tim White's home.

Saturday, February 21st is the KGB fish fry at Brian Ellis' home. Check the website for details and a map.

The KGB chili cook-off will be held on March 13th and since Eric Hendrix's home is undergoing renovation, it is being moved to Scott Teeter's house.

Many thanks to Commisar Brewski Tony Brown, for the BOM, which was Ales of

the Isles. Great work, Tony. The tasting notes are very much appreciated and helpful.

I look forward to seeing you all at the next event. We have a very busy year coming up. The club needs your attendance and help to meet its goals for the year.

Until next month...



RUBLE COLLECTOR'S REPORT

BY TIM WHITE (RUBLECOLLECTOR@THEKGB.ORG)

It's late one Friday night at BooTee Brewery, and Comrade Brian (Boo) Ellis and I (Tee, get it?) have just finished brewing a soon-to-be award-winning American Pale Ale (BooTeeZAPA) in temperatures hovering around the freezing mark. The conversation leads to the Dixie Cup Capture Plan (DCCP) and how we have the potential to win medals in each and every category, leading us to victory in October 2004.

Some random thoughts... (okay, it's about 2 am, so they are all somewhat random):

- Our members need to have some on-point direction to make improvements that are crucial to receiving more than a "good" rating. They want, and frankly need, something to get them over the hump.
- Our members who have entered the Beer Judge Certification Program (BJCP) need to have beers to judge to hone their beer-judging skills in a nurturing environment to provide solid positive feedback to our members (of course, if your beer sucks, there are only a few ways to

say that...but, they'll try to make you "feel the love").

- Of course many members already bring their "best" beer and pour sample shots. This is encouraged, but we all need to realize that this is not the way to get feedback from some of the best beer judges in

the Gulf Coast area regarding what's wrong or what could be improved in our beers (REMINDER: to have utmost luck in the monthly raffle, be sure to have the Ruble Collector (RC) taste a shot of your "best" beer).

And at 3:30 am, we shut BooTee Brewery as well as all

attempts at coherent thinking...

Here's what we came up with (Minister of War (MOW) Wes and I want you to work with us on this):

- Several meetings during this, the 10th Anniversary of The KGB and year one of the DCCP, we will

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RUBLE COLLECTOR'S REPORT

(Continued from page 3)

have an open judging period immediately preceding the start of the meeting. Here's how we'll do it during the February meeting:

- Anyone that wants feedback on their beer should bring one bottle that has the BJCP style number on the cap to the RC's table forty minutes (T-40) before the meeting's start time so that your beer can be logged in and placed in the queue for judging. It's that simple.
- Judges and Stewards needed! We can't do any beer judging without you. Please be ready to start judging thirty minutes before the meeting (T-30). Judges will be asked to complete a BJCP Score Sheet for each beer entered until the stated meeting time. At T+10, the MOW and RC will tally the score sheets and determine the best beer of the day. Now here's where it gets cool, the brewer of the winning beer (MOW Wes' decision is final) will receive a trophy glass. It will be called the Mini D-Cup and we are currently looking for the suitable glassware worthy of such a designation as well as a marketing campaign to match this theme (Dixie Cup that is - you really need to get your mind out of the gutter).

On a different topic, one of the things I liked so much about the has-been RC's (Comrade Ed Condon) monthly article was his way of mentioning the names of the new members. Because we now have online sign up through The KGB website and PayPal (thanks to the super

efforts of MOP Andy), we'll be having a different section of the newsletter that welcomes the new members as well as recognizes the comrades who have renewed their membership.

Speaking of the has-been RC, and reporting on the raffle at the January meeting, Comrades Ed and Chris were both front and center at the raffle and won on more than one occasion, which only goes to show that having \$20 worth of raffle tickets increases your odds of winning. We had 39 winning tickets at the meeting (of course, everyone holding a ticket is a winner!) and gave away some nice prizes. Ken Rich of The Brew Stop donated a carbonator and we had a \$25 gift certificate to The Brew Stop as well as several other items including four discount gift cards donated by the Czar. Hail to the Czar!

Just a couple of reminders:

Comrades brewing a keg of the month (KOM) at the Commissar Brewski's request will be reimbursed for the cost of ingredients for the keg provided for the monthly KGB meeting. Submit a receipt (even if it's on the back of your favorite beer coaster) for reimbursement.

We are looking for ways to get publicity for our club and the craft of homebrewing, and one upcoming event is the St. Patrick's Day Parade. If you're interested in riding the float, start buying some non-melting, cheap candy to throw off the float and contact Comrade Jamie MacKeen.

Don't forget one of the benefits of membership is being able to brew a "shared batch" of beer at The Brew Stop once a month (the shop provides the ingredients at no cost to you, and half of the beer brewed is yours to take home, the other half stays at The Brew Stop). Contact Ken

to coordinate the use of our club's equipment.

As a follow up to General Secretary Jeff's article in the January newsletter, I am just returning from a business (okay, not all business) trip to Tulsa and Oklahoma City, Oklahoma. I took MOP Andy's suggestion to visit the Belle Isle Brewery on the north side of town and was able to visit with the brewer, Neill Hardin.

I had enjoyed a Belle Isle Oatmeal Stout on a previous trip and was disappointed that the stout was not available. However, the porter was available. It was a good beer although a bit thin on mouthfeel and weak in malt character (probably due in major part to the maximum legal 3.2% ABV Oklahoma requirement on beer). I also had an Amber Ale (one of the locals' favorites) and found it to be okay but very weak on carbonation. Neill explained that he and his partner run the Belle Isle (formerly associated with Two Rows) and that he became the succedaneum "brewmaster" when the previous fellow quit. He didn't profess to know a lot about beer

brewing except that he has a recipe that works and he sticks to it. Belle Isle has three, 14 barrel fermentation vessels in which they use the White Labs WLP001 (California Ale) yeast exclusively. He was very kind and shared their recipe for Oatmeal Stout. I'll share it with you, but you'll need to scale down from 10 barrels (310 gallons) and suggest another brewery for me to visit.

At Neill's recommendation, I traveled south on Sooner Road to Moore, Oklahoma. Moore is located between Norman and Oklahoma City and is where I found the Royal Bavaria Brewery. This German-style restaurant and brewery was celebrating its 10th anniversary (no, the RC

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New KGB Members

Bev Blackwood	1 Year Membership
Leroy Gibbins	1 Year Membership
Jimbo Goldsmith	1 Year Membership
Adam Graham	1 Year Membership
Lori Guettermann	1 Year Membership
Jami Knapick	1 Year Membership
Edward Moore	2 Year Membership
Timothy Whitson	1 Year Membership

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BEER AND FOOD

BY TONY BROWN (COMMISSARBREWSKI@THEKGB.ORG)

You may have recently noticed an exorbitant amount of information about pairing food and beer in my newsletter articles and tasting notes. I wanted to take this opportunity to explain why I am doing this, and what I hope you take away from it.

Somehow beer has gotten a bad rap. When most people think of beer, they think of a beverage that is purchased in a suitcase-sized box and chugged by college kids doing handstands. On other hand, people think of wine when they want to have something that enhances a meal. They have

it all wrong! Beer is the perfect companion to food. In fact, earlier cultures have sometimes substituted beer for food. Beer can give you a greater variety of flavors and aromas than wine could ever achieve. There are long lists of foods that don't pair well with wine, but I don't think there is a single edible item that can't be enhanced by pairing it with the right beer.

Knowing this, I want to help you do two things. First, for your own enjoyment, I want to help you pay attention to the beer and food you choose, and the interplay of their flavors. Second, I want every one of you to serve as ambassadors of beer, pro-

moting the consumption of good, quality beers and espousing its benefits to others. Armed with the knowledge provided by The KGB, you will be able to explain to others how beer is a superior beverage, and why they should give it a try. Too many people have tried an American "light" beer and then declared that they don't like beer. Those same people, when given a Framboise or German wheat beer, are stunned by its excellence into saying, "It doesn't even taste like beer!"

Pairing real beer with food is all about making a good thing better. I hope that the recommendations I

provide will inspire you to try a new combination of the two. It doesn't take a gourmet meal to test this. There is a perfect beer to drink with a hotdog, and just taking notice of the interplay of flavors will make a simple dinner into a rewarding experience. Next time you go to the grocery store, print out the tasting notes (or the newsletter) from The KGB website and drag them along with you. Don't just think about what you want to eat on Saturday night, but also consider what beer will make that meal shine. You won't be disappointed.



JOIN THE PARTY!

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

RUBLE COLLECTOR'S REPORT

wasn't the benefactor of any free stuff even though I mentioned that The KGB was coincidentally celebrating our 10th anniversary this year, too). I was welcomed and learned that this brewery only brews lager beers. Karen, wife and co-owner with husband Urick, offered samples

of their Oktoberfest, Blond and Wheat, all of which were nice. The restaurant is an open-seating place with a two-piece band playing German music. The cuisine is German (duh, what else would it be) and I understand it's very good. Does anyone know of a place like this in Houston??

[Rudi Lechner's Restaurant on S. Gessner near Westheimer has good German food and has a good selection of German beers. See www.rudilechners.com--CB Tony]

On the financial front, we have a positive balance in the

bank account as well as a nice supply of shirts, glasses and pottery mugs. We will be having KGB ball caps and brew towels in the very near future. Just remember to bring your checkbook!

All hail the Czar!



BEER OF THE MONTH—APA, IPA & HOPPY BEERS

BY TONY BROWN (COMMISSARBREWSKI@THEKGB.ORG)

Hoppy Beer

Remember last month's BOM? All those earthy, mild English hops and biscuit-flavored malts? Well, once American brewers got a hold of those styles, they couldn't help but dump bucket loads of spicy, citrusy, pine-forest American hops into them. The result? New styles based on the original English styles, but with an American twist.

American Pale Ales

American pale ales (APAs) are the American version of the English pale ale. They differ from their British brethren by the use of local ingredients, especially American hop varieties. At 4.5-5.7% ABV, APAs have a light to medium body (OG: 1.045-1.056; FG: 1.010-1.015); strong, citrusy hop aroma; and a moderate malt flavor topped by an assertive hop bitterness (20-40 IBUs). While the classic example of this style is Sierra Nevada Pale Ale, others such as Stone Pale Ale, Bell's Pale Ale and Great Lakes Burning River Pale Ale are also excellent examples.

India Pale Ales

Last month I discussed

how the original IPAs came to be. Well, IPAs were originally popular in England in the early 19th century. By the time that craft brewing had revitalized the brewing landscape in the 1970s, IPAs were only a shell of their former self. However, many of the new American brewers were happy to experiment with this strong hoppy beer by adding generous quantities of native hops. The result...American style IPAs! Just like its English cousin, American IPA has a prominent, floral hop aroma, with some caramel also possible. It also has a medium body (OG: 1.050-1.075; FG: 1.012-1.016) and generous alcohol (5-7.8%) with high hop flavor and bitterness (40-60+ IBUs). Some great examples of this style include Anchor Liberty Ale, Sierra Nevada Celebration Ale, Three Floyd's Alpha

King and Stone IPA.

Imperial IPAs

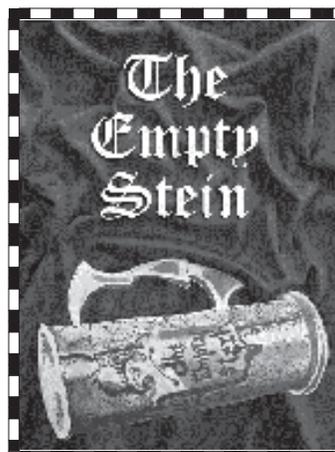
While this isn't a BJCP category...yet, there are craft brewers producing beers that fall outside of the traditional IPA range. In fact, the Great American Beer Festival has an Imperial IPA category. They define this beer by its "intense hop bitterness, flavor and aroma; very high and notably evident alcohol content; golden to amber color; and medium to full body. Although the hop character is intense, it's balanced with complex alcohol flavors, moderate to high fruity flavors, and medium to high malt character. Hop character may be very intense but not harsh." These beers are sure to please the true hop-heads!

Examples include Stone Ruination, Rogue Imperial Pale Ale, Dreadnaught (Three Floyds), and Dogfish Head 90 Minute Imperial IPA.

Got Munchies?

Now that you know about these great hop-laden brews, you are ready to pair them with some great food. With hops, think spicy. APA and IPA are great for cutting through spicy foods. APA is especially good with Mexican, Thai and Vietnamese cuisines. IPA's roots are in India, so it is natural that it is the perfect accompaniment to Indian food. IPA also stands up well to jerk and Cajun seasoned dishes. However, don't think that you can only have these styles with food that

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OVERHEARD IN THE WAR ROOM

BY WES POWELL (MINISTEROFWAR@THEKGB.ORG)

It was great to see everyone again at the January meeting, refreshed and invigorated to slay another year of infamous homebrewing. The cold stagnant winter months have not deterred my fellow Comrades' love of beer or their determination to make, sample and evaluate beer. Judging from the tastes I had, you've been busy over the holidays. I was very impressed. I cannot thank the membership enough for all your efforts and unwavering trust in the quest to make the perfect homebrew. It just gets better and better. It's a wonderful thing to try your awesome brew, to enjoy it, and to provide constructive feedback and positive reinforcement. Commissar Brewski Tony Brown, who is having a huge impact on the club, is working to bring back comrades' BOM kegs at meetings. I really appreciate all of you who are willing to brew and share with fellow comrades your personal favorites. Speaking of which, I'm bringing a keg of California Common to Brian Ellis' domicile for the KGB February meeting.

The Brew Challenge is edging closer as well. With already 17 entries on the books, this could be a precursor of things to come at the Big Batch Brew Bash.

Results are trickling in showing that a significant number of comrades have passing scores on the BJCP exam. Congratulations to everyone who participated! I do not have the official list as of the submission of this month's newsletter article, but when all the official papers arrive, those individuals will be given due recognition (rumors suggest something at the BJCP Toga party). As mentioned earlier, the next KGB meeting is at Brian's, so

please bring your homebrew to his house early so we can put the KGB BJCP judges to work and start giving them practice for what promises to be a very busy year in judging at competitions. Let's taste what you've got. The final point to be made on this subject is that now the exam is history, it's time to earn experience points, which can only be attained by participating in BJCP sanctioned events like the Big Batch or the Bluebonnet Brew-Off. This is just another reason to make the road trip to Dallas, earn points judging on Saturday, and attend the technical presentation provided by Tess and Mark Szamatulski, authors of Clone Brews and my favorite - Beer Captured (which I won in last years Bluebonnet Raffle). A very awesome lunch will be provided free for judges and stewards.

In other news, the Crescent City Competition and Crawfish Boil returns again as the second leg of the Gulf Coast Competition circuit. This contest and crawfish boil just so happens to fall on the same

weekend as The KGB's own crawfish boil on Saturday, April 17th at Comrade Carl Scott's. However, at the very least, those interested in scoring Gulf Coast awards or earning more experience points can enter and/or attend. We will be having another pack-n-ship for this one since it's a major competition and an excellent opportunity to pick up Gulf Coast Points for The KGB. Most importantly, they need our support, and I know they would love for all of the KGB comrades and BJCP judges to come on down to New Orleans to help out. This would be most supportive and would ensure the continued existence of this competition. It's also a great way to build up your experience points. The first major



Czar Don and Comrade Jeff Scheerhorn share a beer at the Super Bowl Brew-In as MOP Andy is hard at work in the background.

competition of the year is the Bluebonnet Brew-Off on March 19th and 20th. The website is up and running already, so please check out our competition link on The KGB website for more information regarding both. Our pack-n-ship for the Bluebonnet will be February 20th. Also remember to enter your award winning labels. Lets sweep it!

Hail to the Czar!



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BEER OF THE MONTH—APA, IPA & HOPPY BEER

(Continued from page 6)

burns. They are also great with ham and cheese on rye, burgers, fried and grilled chicken, and salmon. Bon appetit!

Using Hops

In the second half of this tribute to hops, I'll talk about the ways that hops are traditionally used in brewing beer. Although hops are a relatively recent addition to the ingredient list of beer (only used for the past 500 years), they are very important to the stability and balance of today's product. Hops can contribute to the flavor characteristics of beer in three ways: bitterness, flavor and aroma. You can create these different characteristics depending on how you use the hops when making your brew.

Bittering vs. Aroma Hops

What does it mean if a hop is labeled a "bittering hop"? Can it not be used for aroma? Hops have a very complex mix of chemicals, but the most important are the resins and the essential oils. Of the resins in the hop cone, the ones that are of the most interest to brewers are the alpha acids. When the hops are boiled in wort, these alpha acids change their chemical structure (called isomerizing) and are responsible for the bitterness that you taste in beer. Thus, if a type of hop has a high percentage of alpha acids, that hop will contribute more bitterness (all other factors remaining equal) than a hop with a lower percentage of alpha acids (i.e. you can use less of a higher alpha acid hop to get the same bitterness). Usually these high alpha acid hops are used only for bittering.

However, these alpha acids aren't the only important

chemicals in hops. The essential oils, while making up only a small percentage of the total hop composition, truly define the flavor and aroma characteristics of a particular type of hop. These essential oils are especially important in producing delicate aromas, but they will be evaporated if they are boiled too long. Hops that have attractive qualities due to their essential oils are generally reserved for use as flavor and aroma hops. The best of these aroma hops, the "noble" hops, have especially treasured properties (they include Saaz, Hallertau Mittelfruh, Spalt, and Tettnanger). The important thing to know here is that there is no hard rule on how a particular hop can be used. Many brewers believe that the bitterness derived from the noble hops is more pleasant than from high alpha acid hops. For example, the Pilsner beers are brewed entirely with Saaz hops. YUM!

If you want to know more information about the chemical composition of hops, check out Ray Daniels' book *Designing Great Beers*. It has some great charts to help you with your brewing and hop selection.

Time

Basically, the qualities you extract from hops depend on how long they are boiled in the wort. As the boil progresses, more alpha acids are isomerized to increase bitterness, and more essential oils evaporate. Therefore, if you want to obtain bitterness from hops, you will want to boil them for as long as possible. For hop flavor, hops should be boiled for less than 30 minutes. For hop aroma, the hops should be added during the last few minutes of the boil, or steeped in the hot but cooling wort. Dry-hopping a beer, which involves adding hops to the secondary fermenter for several days, will create an even more pro-

nounced hop aroma. The only caveat to the above discussion is that some sources advise against boiling hops for longer than sixty minutes, as they claim that the bitterness begins to become harsher at that point.

Calculating IBUs

There are many equations and online tools that you can use to calculate the IBUs of your beer when you use a certain hop schedule. Rather than repeat them here, you should check out the Internet and The KGB website. Thoroughly confused? Head swimming? Hate using equations? Don't worry! Forget all the technical talk that you've read. Here is the most important thing you need to know: all of the equations you've seen are wrong! The only way to accurately measure the IBUs in your beer is to take them to a laboratory. These equations assume certain ideal conditions that probably don't apply to your setup or equipment. You know that time you spend chilling your wort with an immersion chiller? Guess what...those aroma hops you just threw in are still isomerizing while you chill the wort, adding to the bitterness. Being consistent and taking notes is more important than calculating the exact bitterness. If you always use the same method for calculating IBUs and you keep good notes (both brewing notes and tasting notes), you can compare one brew to another. Even if your APA doesn't come out as



Chris Landis presents the Red Dog tap handle he won in the raffle at the January meeting to Chad "Red Dawg" Palmquist.

bitter as you expected, you will know what that amount of "IBUs" tastes like when brewed on your system. Next time you will know to increase or decrease the amount of hops.

Now that you are empowered with this new information on how to use hops, go forth and brew a great batch of beer. And don't forget to bring and share the fruits of your labor to a KGB meeting for all to enjoy!

Prost!

RESOURCES

I used the following sources for the above information and the tasting notes on the KGB website:

- The New World Guide to Beer by Michael Jackson
- 1999 BJCP Style Guidelines
- The Brewmaster's Table by Garrett Oliver
- Ultimate Beer by Michael Jackson
- Designing Great Beers by Ray Daniels



2004 KGB MEETING SCHEDULE

Next meeting!

Date	Location	Description	Technical Presentation	BOM	KOM
Saturday, February 21 @ 7:00 PM	Brian Ellis' (18126 Delta Estates Court)	Fish Fry	N/A	APA, IPA & Hoppy Beers	Wes Powell - California Common, Simon Spiller - SwampAss Hopped-Up Double IPA
Saturday, March 13 @ 7:00 PM	Scott Teeter's (11723 Glade River Ln)	Chili Cook Off, KGB Brew Challenge Judging	N/A	Wheat Beers	Brian Ellis/Tim White - Wheat, Scott Teeter - Dunkel Weizen
Saturday, April 17 @ 7:00 PM	Carl Scott's (6910 White Tail Dr)	Crawfish Boil	TBA	Texas Microbrews	Commercial Kegs
Sunday, May 16 @ High Noon	The Brew Stop (16460 Kuykendahl Rd Ste 140)	4th Annual KGB Steakout	TBA	Bocks and Scottish Ales	Jonathan Goudy - Maibock, Jeff Scheerhorn - Scottish Ale
Sunday, July 18 @ High Noon	The Brew Stop (16460 Kuykendahl Rd Ste 140)	Brew-In & Pot Luck Lunch	TBA	Meads and Ciders	Don Sajda - Raspberry Wheat
Saturday, August 21 @ 7:00 PM	Pam Wall's (15814 Pebble Bend)	Mexican Fiesta & Salsa Contest	TBA	Run for the Border (Mexico & Central and South America)	John Donaldson - Steam Beer
Saturday, September 18 @ 7:00 PM	John Donaldson's (15706 Lakedale Dr)	Pizza, Double Agent Brew-Off Judging	TBA	Oktoberfest and European Lagers	Jeff Quintero - Oktoberfest
Sunday, November 20 @ 7:00 PM	Donald Sajda's (25106 Bovington Dr)	Smorgäsbeerd & Label Contest	TBA	Smorgasbeerd	Andy Dyer - Spiced Ale, Don Sajda - Barleywine
December ??	St. Arnold Brewery (2522 Fairway Park Drive)	Christmas Party	N/A		

Visit the **KGB** website at:
www.thekgb.org

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Fine Print

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