



THE KGB FILES

The Official Newsletter Of The Kuykendahl Gran Brewers Homebrew Club

INSIDE THIS ISSUE:

<i>Edicts From The Czar</i>	1
<i>Brewing Wheat Beers</i>	1
<i>Ruble Collector's Report</i>	3
<i>Overheard In The War Room</i>	5
<i>Beer Of The Month - Wheat Beers</i>	6
<i>KGB Meeting Schedule</i>	8

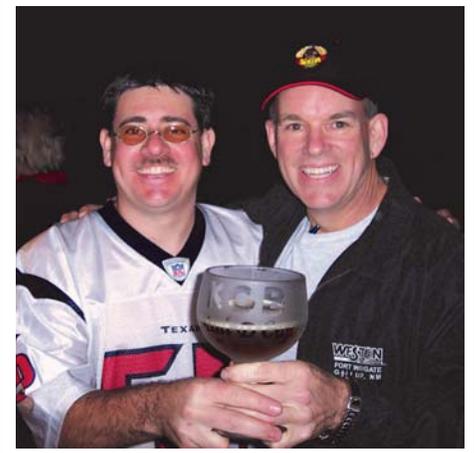
EDICTS FROM THE CZAR

BY DONALD SAJDA (CZAR@THEKGB.ORG)

The KGB's 10th Anniversary has started off fast and furious for all. Fresh ideas, new visions, and teamwork by KGB officers and members is essential for the club to be on the cutting edge of what a home brew club should offer to its membership. In the past 10 years, the KGB has achieved tremendous growth and has been flexible to meet the needs of the members. A successful club cannot sit on its butt! It must be dynamic! During this 10th Anniversary we pledge to be all of that and more.

I would like to start off by thanking our February meeting hosts, Brain and Jill Ellis, for once again inviting the KGB into their home. Brian has hosted this premier tradition for the past 6 years. Of

course, new traditions will have a great importance for this anniversary year. This year we had a pair of "rookie" cooks that, on behalf of everyone, I would like to thank. Both General Secretary Jeff Quintero and Comrade Eric Hendrix did a fantastic job in the purchasing and preparation of our annual KGB fish fry. These two chefs not only prepared fried fish, they also prepared a hot and steaming Cajun-style, blackened fish steadily through the evening. They have already volunteered to do it again next year, which will keep this tradition alive.



Comrade Brian Ellis and RC Tim showing off the Mini D-Cup trophy glass which they won for their American Pale Ale, BooTee Zappa.

Besides plenty of fish, fries, coleslaw and rice there were 5, count 'em, 5 kegs of homebrew for the membership to enjoy. We had a number of

(Continued on page 2)

Chili Cook-Off, KGB Brew Challenge Judging

Saturday, March 13
@ 7:00 pm

Comrade Scott
Teeter's (11723
Glade River Ln.)
See map at
www.thekgb.org

BREWING WHEAT BEERS

BY TONY BROWN (COMMISSARBREWSKI@THEKGB.ORG)

Wheat is not the preferred grain for beer since its lack of husk and high protein content can cause a difficult mash or sparge. However, when used properly, it yields a delicious and interesting product that will be very rewarding. A typical Bavarian weizen will have 50 to 60% wheat in the grain bill. In order to prevent a stuck sparge, it is important to add a good amount of rice hulls to your mash to increase the amount of filter material. A protein rest can also help.

After the mash and sparge, the most important factor in making a wheat beer

is the type of yeast. If you want to try an American style, you can stick with the same yeast that you use for other American ales. Otherwise, you will need to select one of the German style yeasts that are available from both White Labs and Wyeast. Both producers have several to choose from to give you just the right flavor.

Of course, if you want to make a Belgian style wheat beer, you're going to need more than just funky yeast. You will either need coriander and orange peel (witbier) or something beyond normal yeast for fermentation

(lambic). If you make a lambic, you won't be able to use that equipment for any other style of beer, since those lactobacillus, and pediococcus will infect, and ruin, other beers.

To help you get started making wheat beers, I have included a simple Bavarian weizen recipe for you to try:

4 lb 2-row pale malt
5 lb wheat malt
1/2 lb rice hulls
1.5 oz Northern Brewer (bittering, boil 60 minutes)

(Continued on page 3)

EDICTS FROM THE CZAR

(Continued from page 1)

special guests that evening, including Jay Culver from the Empty Stein and a number of his CIA agents. We would like to thank our CIA cousins from Katy for their contributions of two kegs of beer plus the gift certificate to the Empty Stein. I don't think anyone went home hungry that evening. For the Czar, one of the highlights of the evening was the presentation of a hand-etched Czar Beer Glass created by new members Comrade Jami Knapick and Comrade Laurie Guettermann. This really cool-looking personalized gift came with a lifetime guarantee that it will never run dry. It's a miracle! Comrades Jami and Laurie also hand etched the "Mini-D Cup" Trophy. Our thanks go to these new members. Of course, who could forget the kegs of beer? My personnel favorite was Comrade Simon Spiller's Imperial IPA. Peter Rosales brought very tasty Brown Ale, and MOW Wes Powell provided us with a keg of Steam. Thanks much guys! Simon, I really appreciate that you posted your recipe to the web site. I will definitely give that a try.

One of the goals set forth by our Executive Committee is to increase both the quality and quantity of items for our monthly raffle. If you have been to one of the first two meetings this year, it is apparent that we are meeting that goal. The raffles will continue to improve as the year goes on.

Our next meeting will be held at the home of Scott Teeter, Saturday March 13th at 7:00 PM. This meeting will be our annual KGB Chili Cook Off. Bring plenty of your best chili in an attempt to win the bragging rights. The three chili categories will once again be "Texas Traditional Chili," "Yankee Chili with Beans," and "5 Alarm - Hot Chili". Of course, there will be plenty of

beer to wash down the chili. Commissar Brewski Tony Brown promises to have an excellent line up of BOM wheat beers. In addition, Scott Teeter will provide his keg of Bavarian Dunkelweizen to tease your palate, and Brian Ellis will bring the keg of wheat beer he brewed at the KGB "Super Bowl Brew In".

With the Saint Patrick's Day Parade taking place the following day, rumor has it that Scott and his wife might be fixing breakfast for those souls that want to spend the night and then decorate the official KGB / Brew Stop float. **J a m i e M a c K e e n** (mackeen@pdq.net) is once again heading up this operation, so please contact her if you would like to help decorate and/or ride on the float. We will promise you that there shall be no green beer on the Official KGB Float, and I bet Ken Rich may have a batch of Irish Red Ale to share before and after the ride.

Comrade Jamie recently discovered that used corks sell for a premium on EBAY. She collected the top bid of

\$39 for 350 corks. It sounds crazy to me, but this just proves one man's trash is another man's treasure. So, if you indulge in a fine bottle of wine, not those with a screw cap, please start collecting these corks to help fund the 2005 Saint Patrick's Day Parade. Just bring your corks to any meeting, or drop them off at the Brew Stop.

With the KGB growing in epic proportions, another officer position has been decreed. The new job title of the editor of the newsletter will be the "Minister of Tabloid". After some arm-twisting, we have a volunteer from SwampAss Brewing Company fame. She is none other than Kris Spiller. Best of luck to Kris as our new "Minister of Tabloid".

The 9th Annual Big Batch Brew Bash is quickly approaching. For us to pull off the largest single style contest in the world, we need your help. We need a chairman for each of the following committees: Raffle, Food, Head Judge, and Data Entry. In order to pull this event off smoothly, it is essential to

have tons and tons of Judges and Stewards. Plan

to make a commitment to your club. "We Want You!" Last year we set a world record with 96 American Brown Ale entries. Let see if we can crack the 100 mark for Strong Belgian Ales.

I am very proud to be part of the 10th Anniversary of the KGB club. A dynamic officer core and an active membership base promises to make my job as Czar a memorable experience. The KGB will reach a new level when it comes to home brewing clubs. I hope to see all of you at Scott Teeter's home, Saturday March 13th, at 7:00 PM for our annual KGB Chili Cook Off. Till then, "BREW ON!"





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

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



Comrade Jeff Scheerhorn, GS Jeff Quintero helping Former Czar Eric Hendrix on his unending quest to answer the age-old question... "Where's the BEEF?"

BREWING WHEAT BEERS

(Continued from page 1)

1 oz Tettnang (flavor, boil 20 minutes)

Wyeast Weihenstephan or White Labs Hefeweizen or Hefeweizen IV

1 cup corn sugar for priming

You can use either a single infusion mash, or a step mash (or decoction) that includes a

protein rest. Remember that the high amount of wheat may require a longer saccharification rest. Ferment just below 70 degrees Fahrenheit. If you brew from extract, you can substitute the grains with six pounds of wheat malt extract and you can steep one pound of wheat malt.



RUBLE COLLECTOR'S REPORT

BY TIM WHITE (RUBLECOLLECTOR@THEKGB.ORG)

What an incredible month. Coming off the hugely successful Official Brew-In of Super Bowl XXXVIII, where all Comrades attending received a portion of a very generous donation of Mt. Hood hops from Puterbaugh Farms (www.hopsdirect.com), we enjoyed a wonderful afternoon at the recently opened BJ's Brewery. The top event of the month was a terrific meeting and fish fry held for the sixth year in a row at Comrade Brian Ellis' house.

On March 8, Comrades of the KGB invaded BJ's Brewery in the Willowbrook Mall shopping center at FM 1960 and Route 249. An area was set aside by the manager for KGB Comrades and members of the Foam Rangers to enjoy some of their delicious beer and food that was provided. The coffers of the club sponsored the first two pints of beer for our members. The offer was so generous that three members of the Foam Rangers joined our club as Double Agents (Comrades Bev Blackwook, Leroy Gibbins, and Jimbo Goldsmith)! The folks at BJ's were very generous and provided an incredible spread of complimentary hors d'oeuvres to enjoy with the nice selection

of beer on tap. We have been invited to return to BJ's in the future, and I'm sure we will. One of the events that has been discussed and is still in the works is an opportunity for us to brew at BJ's. More on this as we learn details.

The Dixie Cup Capture Plan (DCCP) is in full swing. In the first Mini D-Cup competition held at the February

meeting, BooTee Brewing (yours truly and Comrade Brian Ellis) won with an American Pale Ale, labeled BooTee Zappa.



A sampling of some tasty appetizers at BJ's. As we all know, everything tastes better when it's free!



Visit us on the internet
<http://www.saintarnold.com/saintarnold>



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

Amber Ale
Kristall Weizen
Brown Ale

Come tour the brewery!
 Saturdays at 1:00 PM

2522 Fairway Park Dr.
 Houston, TX 77092



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

RUBLE COLLECTOR'S REPORT

(Continued from page 3)

As a reminder of the Mini D-Cup Beer Judging Competition, here's what we're planning to do for the April meeting:

- Bring one home-brewed beer that has the BJCP style number on the cap to the RC's table 40 minutes (T-40) before the meeting's start time so that your beer can be logged in and placed in the queue for judging (Comrade Mark Rogerson did a great job logging in beers at the February meeting, thanks Comrade). It's that simple.
- But that's not all. Comrades entering a beer will be involved in the beer judging and stewarding. So stick around and Minister of War (MOW) Wes will get Comrades organized into teams to evaluate the beers.
- Judging will be streamlined to allow the Mini D-Cup competition to be concluded shortly after the scheduled start time for the meeting. Ideally, each judging team will have two judges and one steward and will be an open discussion format. Each member of the team will offer thoughts and suggestions... nothing will be written down until a consensus is reached.
- Following the open discussion, each member of the judging team will write the entry number and their score for that entry on a small sheet of paper and it will be given to the MOW.
- Immediately after completion of the scoring, the next beer will be opened and discussions will re-

commence. The beers will be scored until the flight of beers is completed.

- In order to provide positive feedback to the brewer, one team member will be requested to summarize the comments on a Beer Judge Certification Program (BJCP) Score Sheet and give it to MOW Wes. One suggestion is that the score sheet would be filled out by a member of the team who needs/wants more experience with completing the score sheets. We don't want this part of the Mini D-Cup to be burdensome, but we do want to provide some quality input to the brewer and to understand their strengths.
- NOW HERE'S THE COOL PART: the Comrade with the highest score will receive the Mini D-Cup trophy glass and be the envy of all Comrades in attendance.

Some other announcements and reminders:

- We had over 40 winning tickets at the February meeting and gave away some nice prizes. Jay from the Empty Stein donated a \$20 gift certificate, we bought and gave away a \$25 gift certificate to the Brew Stop, and we had a donation of SwampAss Brewing pint glasses from Comrade Simon and Minister of Tabloid (MOT) Kris Spiller who also had many examples of their brewing equipment on hand for Comrades to admire and purchase.
- Don't forget one of the benefits of membership is being able to brew a



Comrade Don Hang, RC Tim White and Former RC Ed Condon at BJ's Brewery.

"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, while the other half stays at the Brew Stop). Contact Ken at the Brew Stop to coordinate the use of our club's equipment.

On the financial front, we continue to have a positive balance in the coffers as well as a nice supply of shirts, glasses and pottery mugs. We also have KGB ball caps, aprons and brew towels made by MOT Kris who is also capable of doing custom orders. If

you haven't been on the KGB Website to see the soft-sided, wheeled cooler with the KGB logo, check it out. So far, the only one in existence resides at the Imperial Palace of the Czar!!

Hail the Czar!!

Thanks to G/S Jeff and Comrade Chad for the embedded photos.



Serving homebrewers for *umpte*n years!



8715 Stella Link
Houston, TX

For all of your homebrewing needs

OVERHEARD IN THE WAR ROOM

BY WES POWELL (MINISTEROFWAR@THEKGB.ORG)

With the first competition out of the way, the 2004 campaign has begun on a high note. The Kansas City Bier Meisters Competition awarded the KGB five awards for brewing excellence out of a total of 19 entries. Not bad Comrades. In fact, it was good enough to win third place among ALL of the home brew clubs participating and a 25.00 certificate for the KGB in the Club Quality Award (given to clubs that have the highest percentage of winners from all of their entries). Congratulations to BooTee brewing (also winners of the Mini D-Cup at the last KGB meeting), Brian Ellis and

Tim White, for a third place showing in the always competitive American Brown Ale category. Special mention goes to the Czar for being such a prolific and outstanding brewer and for winning a pair of second place medals (for his Imperial Stout, with secret brewing genius Mark Rogerson, and his Belgian Strong Dark) as well as a solid third place for his patented Strong Scotch Ale. Hail to the Czar for his leadership and his decision to participate in this wonderful and worthwhile competition. Last, but not least, the KGB MOW won first place in the American Barleywine category, which qualifies him for the Masters

Championship of Amateur Brewing (MCAB). Rumors in an e-mail to the MOW confirm that this beer was in the running for Best of Show (BOS). Great Job to everyone involved.

Speaking of MCAB, I thought it would be useful to include their mission statement. The reason they exist is to advance the art and science of amateur brewing, by:

- Identifying and recognizing excellence and achievement among amateur brewers.
- Promoting and encouraging high-quality, locally-run amateur brewing competitions and events in all regions

of North America.

- Providing opportunities for all amateur brewers to advance their skills, be it through competition, judging, or education.
- Encouraging communication and cooperation between local amateur brewing clubs.
- Fostering understanding and advancement of the beer evaluation process, and Promoting public awareness and recognition of the craft of amateur brewing.

I cannot think of any reason not to fully endorse this cause and pledge the
(Continued on page 7)



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: _____

Zip: _____

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

BEER OF THE MONTH—WHEAT BEERS

BY TONY BROWN (COMMISSARBREWSKI@THEKGB.ORG)

With spring rapidly approaching and summer not far behind, now is a good time to start planning for those refreshing wheat beers to help cope with the Texas heat. Wheat has likely been an ingredient in beer since it was first brewed thousands of years ago. However, because wheat is better for making bread, and barley better for beer, each grain has migrated towards that use. In fact, in order to ensure a sufficient supply of wheat for bread making, brewing wheat beer has been illegal at certain times in history. While wheat is used in beer around the world, its use is most frequent in Germany, Belgium and the United States.

German Wheat Beers

Germany is one of the first places people think of when wheat beer is mentioned. There's a good reason for that. They make some great ones! Probably the most common wheat beer in Germany is the Bavarian weizen. Bavarian weizen beer's popularity has been connected with the renaissance of beer drinking. This style is not exclusive to the Bavarian region, but it is definitely most popular there. Some people even drink it with breakfast! Also commonly known as "weisse bier" (literally "white beer"), Bavarian weizen has a slight acidity from the yeast and wheat that is generally overwhelmed by the complex flavors contributed by the yeast. These special yeasts, which are just funky versions of ale yeasts, contribute banana, vanilla and clove aromas as well as fruity clove and banana flavors. Bavarian weizen is often unfiltered and cloudy (hefeweizen) but also may be filtered (krystalweizen). Either way, it

has a full, creamy mouthfeel (OG: 1.040-1.056; FG: 1.010-1.014), and average alcohol (4.3-5.6% ABV). The hop character in a Bavarian weizen is almost nonexistent, and it should have a low bitterness (10-20 IBUs). Some examples include Paulaner Hefe-Weizen, Schneider Weisse, and Weihenstephaner HefeWeissbier.

One variation of this style is the dunkelweizen. Dunkelweizens have characteristics similar to a regular weizen but with Munich and Vienna malts to contribute darker color and a malty aroma. Weizenbock, yet another variation on this style, is basically a weizen (dunkel or regular) brewed to bock strength (OG: 1.066-1.080+; FG: 1.015-1.022; ABV: 6.5-8.0%). This results in a strong aroma of ripe fruit that may overshadow the clove aroma, and smoky and raisin-like flavors reminiscent of other strong beers. Some dunkelweizens include Franziskaner Dunkel-Weizen and Schneider Dunkel Weisse, and weizenbocks include Schneider Aventinus and Erdinger Pikantus.

Finally, there is one German wheat beer that is completely unlike the others. The pale color and sharp acidity of Berliner weisse led Napoleon's troops to call it the

"Champagne of the North". Its characteristics derive from its fermentation with both yeast and a particular strain of lactobacillus, giving it an extremely thin, dry palate (OG: 1.026-1.036; FG: 1.006-1.009; ABV: 2.8-3.6%). Like the other German wheat beers, hop bitterness is very low (3-8 IBUs) and there is no hop flavor or aroma. Because of the intense sourness of this beer, it is often combined with sugar syrups (especially raspberry and woodruff) to give it a better balance. There are few breweries that still produce this style (it was much more popular once upon a time), but good examples include Berliner Kindl Weisse and Schultheiss Berliner Weisse.

When it comes to matching food with the German wheat beers, there is definitely a distinct dichotomy. The Bavarian versions are extremely versatile and you can drink them at any stage of the meal. A good weizen will pair well with spicy curries or Thai, Mexican, and Indian dishes that are not too heavy. It will also pair well with eggs, so it is the perfect beer for breakfast (or brunch for you late risers). Of course, Bavarian weisse also makes a great companion for German food

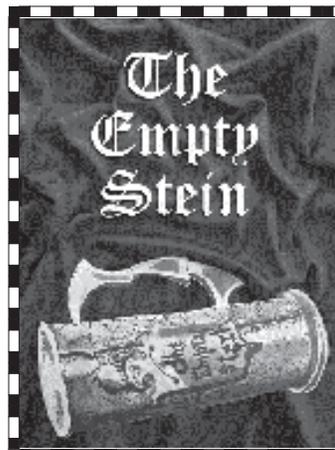
(especially veal sausage and pork), seafood, and salads. Finally, weissebock will match perfectly with your heavier dishes such as roasted meat or stews. Unfortunately, on the other half of this dichotomy is Berliner weisse, which is difficult to pair with food. If you add raspberry syrup to it, it is likely to pair well with salads or raspberry desserts. With lemon syrup, try salad, eggs, or Thai food.

Belgian Wheat Beers

Just like the other beers from Belgium, Belgian wheat beers are a distinctive group. Both witbier and lambic are ancient brewing styles that have survived through the ages (sometimes barely).

Witbier is made with 50% unmalted wheat and 50% pale barley malt, along with spices such as coriander and dried orange peel. Combined with mild European hops (15-22 IBUs) and yeasts that create clove flavors, these ingredients produce a beer with sweet, citrusy, herbal and spicy flavors and aromas. This light, effervescent beer (OG: 1.042-1.055; FG: 1.008-1.012; ABV: 4.2-5.5%) may also have a honey-like charac-

(Continued on page 8)



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

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

www.theemptystein.com

OVERHEARD IN THE WAR ROOM

support of the support of the KGB. This leads us to deciding on which competitions the KGB should enter in order to gain and promote its interests and those of its members. If we tried to enter every available competition across the country, it would surely cause Comrade burnout. That's why it's up to each comrade to assess his or her best strategy and to determine what will achieve their desired results within a framework that best enhances the KGB's chances to claim victory at the Dixie Cup. The events the officers have targeted are not the only ones available, but they do offer enough breadth and diversity to meet most Comrades' needs. If you feel this is inadequate, feel free to participate in other competitions on your own or bring any other worthy enterprises to our attention. Here is a list of the MCAB events already targeted:

1. **Kansas City Bier Meisters Competition** (Feb. 17th - 20th)
- Completed

2. **Bluebonnet Brew-Off** (March 19th - 20th) - 25 entries turned in. Thanks!

3. **Sunshine Challenge** (May 14th - 16th) - We still have time to brew a couple entries.

4. **Dixie Cup** (Oct 16th - 17th) - Always be focused and brewing towards this competition. Follow the DCCP!

Non-MCAB, but still BJCP certified priority, events are:

5. **Crescent City Crawfish Boil & Competition** (April 17th) - Start selecting/sorting entries. The pack-n-ship is coming March 25th, so we need all entries collected at the Brew Stop no later than Wednes-

day, March 24th.

6. **Big Batch Brew Bash** (BBBB) (June 6th) - We need all Comrades to enter into all four sub-categories of the BBBB. The KGB Brew Challenge in May should give us some practice at one of these subcategories.

7. **Lunar Rendezbrew** (July 25th) - A nice dry stout would be great, Mark, (hint, hint) for the Lunar Challenge (Best Keg, i.e. the first home brew club keg consumed).

One side note for those so inclined, the American Homebrew Association is hosting their 26th annual competition in Las Vegas on June 19th. Entries are due April 7th -through the 16th and can be dropped off at DeFalcos. First round judging begins April 23rd through May 2nd, 2004. As I remember last year, it started the weekend before National Home Brew Day, and is yet another opportunity to accumulate BJCP judging experience points. Both the regional judging and National Homebrew Day

are hosted by Saint Arnold Brewing Company, so thanks to Brock and his brew crew once again.

For the past few months, the Brew Challenge Kit has been supplied (at a generous discount) by Ken Rich at the Brew Stop.

As noted above, the KGB Brew Challenge is coming May 16th. This is two months later than usual, and this new date gives everyone more time to finish their batch and adds another activity to go with those big fat juicy steaks at the KGB Steak Out. Brew Challenge judging will take place at the beginning of the May meeting at around 11:30 AM. The timing is also more synchronous with this year's BBBB in which Belgian Dubbel is one of the four styles recognized (with tripel, strong



2003 DIXIE CUP-Donald Sajda and Dennis Evans - Donald has entered the KCBM Comp for the last 9 years or so, and Dennis entered our event last year.

golden, and strong dark). Here are the BJCP guidelines for the Brew Challenge style, Belgian dubbel:

18A. Dubbel

Aroma: Rich malt aromas are typical; many dubbels have raisiny and other fruity ester aromas. No roasted malt aroma. Some higher alcohol aromas (peppery, spicy) are

(Continued on page 8)

2004 Special !

“KEN’S MEGA MASH TOWER”

\$500* prepaid for Bluebonnet Delivery!

Wichita Homebrew Supply

3274 ROGERS ROAD,
IOWA PARK, TEXAS
76367

940-592-5455

www.txhomebrew.com

We accept PayPal

txhomebrew@aol.com

Ken's Mega Mash Tower, with the New Receiver Hitch option, just \$20.00 !

*Texas residents pay 6.25% Sales Tax

BEER OF THE MONTH—WHEAT BEER

(Continued from page 6)

ter or apple notes. The witbier style died out in the 1950s, but was revived by Pierre Celis with the Hoegaarden White Beer, which is now considered the classic example. Of course, you may recall Mr. Celis from his brewery in Austin by the same name. It produced the very tasty Celis White. Other examples include Allagash White and Blanche de Bruxelles (sold in the U.S. as Manneken Pis). Because it is so light and citrusy, this style of beer is great with any salad; eggs and other breakfast foods (think orange juice substitute); seafood; and Mexican and Thai dishes with cumin and cilantro.

Lambic is another style of wheat beer with a long history. It is also the only style of beer that is still produced

according to the traditional method, spontaneous fermentation. When a batch of lambic is brewed, the hot wort is pumped into shallow vessels in the attic of brewery where the wort will cool overnight. As the wort cools, it will be inoculated with the natural microflora of the region. In fact, in some of these breweries, the roof tiles can be raised to let more air (and yeasts and bacteria) into the attic. The grain bill for a lambic consists of 30 to 40 percent unmalted wheat, brewed to a medium gravity (OG: 1.044-1.056; FG: 1.008-1.016; ABV: 4-8%). Very old hops are used, mainly for their bacteriostatic properties (10-15 IBUs). The result of all of this unusual effort is a beer with a complex range of flavors that include horsey, horse blanket, sweaty, oaky, hay and sour.

Unfortunately, unblended lambics are usually only found on draft near their origin. However, the blended version, gueuze, is more commonly found in bottles, and is also easier to find here in the U.S. Look for Geuze Boon, Cantillon Gueuze Lambic and Lindemans Gueuze Lambic. If you get ahold of some, pair it with shellfish (especially mussels or oysters), fish, and tangy cheeses.

American Wheat Beers

After the above discussion regarding all of the unusual and interesting flavors created in wheat beers in Europe, the American style wheat beers will certainly sound boring. Their main distinction is the use of clean-fermenting ale

yeast, creating a beer without the vanilla, clove and banana aromas normally associated with wheat beer. It is brewed to a light to medium body (OG: 1.035-1.055; FG: 1.008-1.015; ABV: 3.7-5.5%) and may have a low to medium hop bitterness. It is distinguished from other light American ales by the graininess from the wheat. Some examples of this style include Sierra Nevada Wheat, Anchor Wheat, Pyramid Hefe-Weizen and Widmer Hefeweizen. While they may not be as interesting as the European versions, American style wheat beers go well with many of the same foods. Try them with summer foods such as salads, fish and eggs.

Prost!



OVERHEARD IN THE WAR ROOM

(Continued from page 7)

common. Mild to moderate clove-spice aromas may be present. Hop aroma is faint to none. No diacetyl.

Appearance: Dark amber-brown in color. Clarity is usually

fair to good. Head retention may be adversely affected by alcohol content in stronger versions.

Flavor: Rich malty and fruity flavors bring the balance toward malt throughout. Some commercial examples are

malty, yet dry; raisin flavors are common. A slight to moderate clove spiciness may be present. Hop flavor is low to none. No diacetyl.

Mouthfeel: Medium-full to full body. Warming mouthfeel from alcohol.

prone to production of higher alcohols, esters, and clove-spice aroma and flavor are most commonly used. Dark (caramelized) candi sugar is a common and significant addition for color and flavor contributions.

Vital Statistics:

OG: 1.040-1.080

IBUs: 20-35 FG: 1.012-1.018

SRM: 10-20 ABV: 3.2-7.8%

Commercial Examples: Westmalle Dubbel, LaTrappe Dubbel, Affligem Dubbel, Steenbrugge Dubbel, Celis Dubbel, Westvletteren 4.

Until we meet again, its pivo time. Hail The CZAR!



Overall Impression: A dark, rich, malty, moderately strong ale.

History: Originated at monasteries in the Middle Ages, and was revived in the mid-1800s after the Napoleonic era.

Comments: By Belgian law, to be called a Trappist Ale, it must be brewed at a Trappist monastery. Home brewed and secular equivalents should be called abbey ales.

Ingredients: Yeast strains

New KGB Members

Michael McFell	1 Year Membership
Mike Johnson	1 Year Membership



SATURDAY, MAY 15, 2004

Featuring breweries from across Texas, and offering attendees opportunities to participate in guided tastings and talk to local brewers.

Great food from local Austin restaurants, and live music in the festival beer garden!

2004 KGB MEETING SCHEDULE

Next meeting!



Date	Location	Description	Technical Presentation	BOM	KOM
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 – Mailbock, 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

THE KUYKENDAHL GRAN BREWERS
c/o 16460 Kuykendahl #140
Houston, TX 77068



Fine Print

Club Officers:

Czar	Donald Sajda
General Secretary	Jeff Quintero
Ruble Collector	Tim White
Commissar Brewski	Tony Brown
Minister of Propaganda	Andy Dyer
Minister of War	Wes Powell
Minister of Tabloid	Kris Spiller

Newsletter Staff:

Andy Dyer, Tony Brown ,
Kris Spiller

Contributors:

Donald Sajda, Jeff Quintero, Wes Powell, Tim White,
Tony Brown

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.