



THE KGB FILES

The Official Newsletter Of The Kuykendahl Gran Brewers Homebrew Club

INSIDE THIS ISSUE:

<i>Edicts From The Czar</i>	1
<i>Ruble Collector's Report</i>	1
<i>Beer Of The Month</i>	4
<i>Overheard In The War</i>	5
Brewer's Corner	6
The Rest of the Story	7
<i>KGB Meeting Schedule</i>	9

EDICTS FROM THE CZAR

BY ED CONDON (CZAR@THEKGB.ORG)

Well the 10th Annual Big Batch Brew Bash has come and gone and I must say it was a rather successful one. We owe the success to everyone that put beers into the competition, came to the event, to all those that spread the word about the BBBB, and to all the judges and stewards that made the competition go so smoothly. The judges and stewards and all the volunteers that helped with the competition were treated to some delicious Bratwursts that were cooked up and served by Comrade Alex.

Thanks Alex we all needed the food. We all need to thank Brock Wagner at St. Arnold for promoting the BBBB through his mass email. Also I want to thank Brock for all the help he gave us in organizing the

event, making available St. Arnold Brewery, and for opening up the taps to all the



Czar Ed taking second place at the 10th Annual Big Batch Brew Bash

delicious St. Arnold beers. Oh and for providing the ribbons for the winners of the Porter

competition (which I received the 2nd place award, thank you) and the keg for the heavy hitters which the KGB again won and will have at a meeting in the near future. Let's all show Brock how much we appreciate it by going out and buying some extra St. Arnold beer this week (I did already). Only a week after the event was over the officers of the KGB met to discuss what was done right and what things could be done

differently to improve the event next year, yes it will

(Continued on page 2)

Brew In and Pot Luck



Sunday,
July 17
@ 12:00 PM

The Brew Stop
16460 Kuykendahl
Rd., Suite 140
See map at
www.thekgb.org

RUBLE COLLECTOR'S REPORT

BY TIM WHITE (RUBLECOLLECTOR@THEKGB.ORG)

RRRRAAFFLLLEE... with the help of the Czarina and Hooters, the KGB imperial offers are extremely healthy due to the phenomenal raffle at the Big Batch Brew Bash (BBBB)! A heartfelt (yes, the Ruble Collector (RC) despite popular opinion does have a heart!) thank you to the companies supporting our raffle with their generous donations and the comrades and homebrew/craft beer aficionados who came to the BBBB and were so generous in the auction and buying raffle tickets.

Brock and Jesse were once again there for the KGB and WE (the Imperial WE) salute them!

Despite raffling items for almost an hour, which felt like four hours of sweating my ass off, I failed... failed to give away all the items donated! We will have great raffle items to



RC Tim has trouble deciding who is a better Hooters Girl.

give away for many more meetings...

(Continued on page 3)

EDICTS FROM THE CZAR

(Continued from page 1)

even be better next year. I did hear some feedback about how things went with the competition and there will be some changes made next year. But anyway for those who didn't attend all I can say is I am sorry you didn't, you missed a great event. You missed RC Tim as a #1 auctioneer. Between the auction and the raffle I think it took RC Tim at least two days to get his voice back. We had so much stuff to auction and raffle we didn't even have time to give it all away. Brock would have had to keep the brewery open until well into the night to be able to give all the stuff away. That just means we will have lots of good prizes for the raffle at our regularly scheduled meetings. You also missed seeing Comrade Ron Hamm, one of the original members and I do believe a founding father of the KGB, who honored us with his presents (see other article in the news letter for the "rest of the story"). This brings me to another point of giving some

thanks; how about all the companies and establishments that helped the KGB out to make the raffle and auction possible. The three area brew supply stores The Brew Stop, Brew It Your and DeFalco's were all so great helping us out. By the way let's also show them our appreciation by going to there places and getting some ingredients to brew an extra batch of beer this week (I know the beer won't go to waste). Also to all the other places that will be posted on our web site in the near future. Please take a look at the places and use there products, without them we would be drinking a lot less GOOD beer at our meetings. If I forgot to thank anyone I am sorry, there were just so many that helped make the BBBB so successful.

Have you been to the second round of Belgian Beer Glass night at BJ's at Willowbrook? If not you are missing out on a chance to win some great Belgian Beer stuff. Comrade Britt McFarland has some



Czar Ed enjoying some Lindemans Belgian Beers at BJ's North with his fellow Comrades.

wonderful prizes for those who participate in consuming the Belgian beer of the evening. So far the Czar has won a 30x22 inch Lindemans mirror and an 11inch tall Duval glass. Actually I shouldn't be advertising this; my chances of winning will go down if y'all show up. Oh what the hell here is the schedule for the remaining Belgian nights. July 5 Chimay, July 12 Orval, July 19 Affligem (yum)

and July 25 Guest choice. By the way you get a glass to keep with every beer you order. I may not be there for the July 5th one but will see you at the rest of them.

There is a lot more to write about but I have to get this article sent to MOT Jamie. I am already late with it and don't want to get on her bad side. Just one quick reminder, our next meeting is on July 17th at high noon at the Brew Stop. It is the annual Pot Luck meeting. Bring your favorite dish and we will have plenty of beer to wash it down. Comrade Ed Howell will have a keg of Dog Days Best Bitter, and let me tell you Ed brews one hell of a bitter. Comrade Jeff Sherhorn will have a keg of King Arthur Steed's Southern English Brown Ale, never tasted that one that I remember but I think I know Comrade "Big Jeff" well enough that it will be a good one. CB Brewski Jonathan will be out of town for this meeting so none other than yours truly will be serving up the BOM, nutty beers. Come on out I am sure it will be a great time..





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

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

RUBLE COLLECTOR'S REPORT

The RC managed to host a brew in for Fr. Sean Horrigan and the Men's Group from Christ the Redeemer last month. Comrade Randy Weiland assisted with brewing 10 gallons of American Brown Ale using the award-winning Boo Tee recipe developed with former Czar Brian "Boo" Ellis. Sixteen men, two young men/future brewers, and two beer dogs brewed and ten men came to The White House three weeks later to bottle it. So, with all the help, I sat my happy Irish butt in my easy chair, sipped a couple brews, gave instructions, and pointed a lot... I can now imagine how Comrade (former Czar) John Donaldson feels when he and I brew together. By the way JD, when are we going to brew again?

And as a result of the brew-in, please welcome our newest member, Comrade John Wick who joined the KGB shortly after seeing the brewing process at The White House. Comrade John is the owner of Precision Technology, a metal fabrication facility in Cypress. John's shop is equipped with the computerized stainless steel fabrication equipment seen on Orange County Choppers. Check out Comrade John's ad in the KGB Files this month (if he can get the copy submitted in time).

Hughes Propane on Hwy 249 in Tomball has extended priority pricing for the KGB. The refill price based on gallons (not the \$12 flat fee) is \$8.75 for the 20 pound size propane tank. Be sure to tell them you're a proud member of the KGB when you get there for the discount pricing, and be sure to patronize all businesses supporting the KGB!!



Czar Ed and RC Tim show Comrade Fr. Sean Horrigan what it is like to brew an award winning beer.

The RC made his way to Baltimore for the American Homebrewers Association (AHA) annual meeting. Congrats to Czar Ed for winning second place with his Ginger Ale. Be sure to schedule your vacation for next year's AHA in Orlando June 22 -24.

Willowbrook on 1960 @ Hwy 249. Comrade Britt McFarland has donated some incredible give-aways for patrons of BJ's at the Tuesday night happy hour. Be sure to stop in during the month of July for a great time... and FREE RAFFLE.

TICKETS ARE GOING... for

Belgian Blow-Out III (BBO III). See, e-mail, call or Forum post me if you want to get a ticket to this special, limited entry club function scheduled for September 3, 2005. The cost for attending is \$25 for members in good standing, \$30 for guests. See the website www.thekgb.org for more details.

A closing reminder... as a Comrade in good standing of the KGB, you are entitled to brew a "free" batch of beer at the Brew Stop on a monthly basis (talk with Ken for details www.brewstop.com and remember to bring propane). You also get cash discounts at BJ's Brewhouse, Flying Saucer and several other places. We have an incredible supply of shirts, glasses (pint and really cool 3 ounce Obreal sampling) and pottery mugs. Check out the website www.thekgb.org for prices and pictures!

Hail the Czar!! Ruble Collector Tim



A FREE RAFFLE? Unheard of unless you've been attending the back-by-popular-demand Belgian Beer Night at BJ's



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



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.



(713) 686-9494

BEER OF THE MONTH

BY JONATHAN GOUDY (COMMISSARBREWSKI@THEKGB.ORG)

Comrades,
 By the time you make it to my article in the newsletter, I'm sure you have a pretty good idea of the state of the club...past, present, and future. I too would talk about how much fun the Big Batch was again this year... but that is a little hazy for me. I was told that I had a pretty good time. I just can't believe that I lost my glass after all of the graffiti that I put on it. Comrade Robb Wahlstrom has threatened to post it on Ebay, so I will have to buy it back. What a devious mind our comrade has, eh? I think that he is bluffing, and doesn't have the glass. So, if you are the poor soul that has a St Arnold glass with CB Jonathan written all over it... don't sell it to Robb...no matter what he offers you for it...OK?

Seriously...let's get back to the beer. I was just outside of Boston this past week, and there was a beer store in the city that was most excellent! When you travel, it is a good idea to pop on to the Beer Advocate's site to see what "choice" beer stores are in the area. Just go to <http://beeradvocate.com/beerfly/directory/> and search for the state/country of your destination. I guarantee that you will find more on there than you possibly could on your own circling through town. This way you get to spend more time drinking the beer than trying to find the best beer store in town...and ultimately going back to the hotel with another six-pack of Heineken because that was the best you could find at the quickie-mart. I didn't have any problem finding some really choice beers in Massachusetts. I brought back a few Gueuze examples for the BBO for us all to enjoy.

This includes one of my new favorite beers...Lindemans Cuvée René. This beer is fabulous, and a true testament to the art of making beer. I would tell you to go and buy it, but it may not be your favorite beer (Come to the BBO3 and find out if it is or not). This is the beauty of beer...there is something for everybody. The best thing that you can do is to try the styles that you have never heard of. Who cares if you can't pronounce the name, there may be the "beer of the century" lurking inside that bottle of 'whatchacallit'. The frightening part is slapping down \$10-20 a bottle for something that you can't pronounce. This is where your whole philosophy of life lays on the line. Do you spend every day skimping and stick with the Sierra Nevada Pale Ale because you already know that it tastes good...walking right past that world-class beer solely because of its price? Or do you choose to enjoy the, however many, days that you have been given and try that beer? The worst that can happen is that you find a beer that you don't like and you are out a 12-pack of SNPA. That ain't so bad when you consider the reward. Don't be afraid to try the beer... especially when you are traveling. If you find something that is MOST excellent, bring one back to fulfill the palates of your fellow comrades. That's how it works. The club is the ultimate way to try new beers, and share your knowledge of the beers you find. Win-win!



So, next month the topic of discussion is "nutty" beers.



CB Jonathan, MOW Scott and Sandy Teeter at BBBB enjoying all of the festivities of the day.

Unfortunately, I will be traveling during the meeting, so I won't be able to serve you personally...but I will be there in spirit. Czar Ed has been drafted to pour in my place, and try to decipher my notes, so take it easy on him. I think our Czar will be able to keep you smiling pretty easily with the line-up of beers to be served...that is after you take your medicine and try Chad Palmquist's favorite...Red Dawg with Almond extract. We will have to have the British Ales (I have some choice examples of Britain's finest), but I also intend to mix

it up a bit. There are a lot of "nutty" brewers out there even if they don't have a nut-like flavor in the beers they brew. It should be pretty exciting...you will have to send me the footage.

Till we "crack-one-open" together again...Cheers!

CB Jonathan

"Actually it only takes me one drink to get drunk. The trouble is I can't remember if it is the thirteenth or fourteenth." -George Burns

Serving homebrewers for umpteen years!



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

For all of your homebrewing needs

OVERHEARD IN THE WAR ROOM

BY SCOTT TEETER (MINISTEROFWAR@THEKGB.ORG)

The Teeter family is gearing up for our summer vacation. We are heading to the cooler weather in New Mexico and Colorado. We are planning on searching out the best beer, and will definitely hit the Second Street Brewery in Santa Fe.

The 10th annual **Big Batch Brew Bash** at Saint Arnold's was on Sunday June 5th. A special thanks to everyone who helped to make this event a major success and lots of fun for all of us. The style for the competition was Brown and Robust Porter. Congratulations to this year's winners:

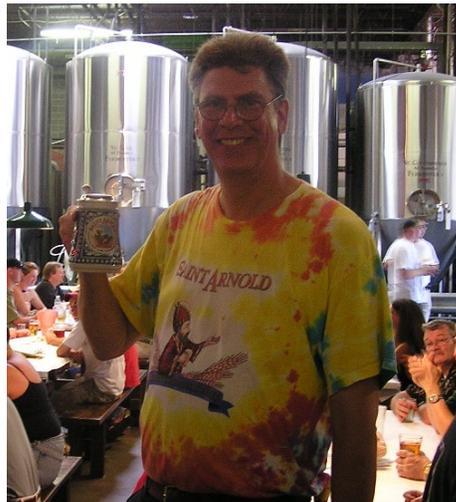
- 1st - John Garnett & Kirk Debban (Cold Pass Brewers)
- 2nd - Ed Condon (KGB)
- 3rd - Tim White (KGB)
- Honorable Mention - Wes Powell (KGB)
- Honorable Mention - Ed Moore (Foam Rangers)

Again this year the KGB took home the Heavy Hitter award and will receive a keg of Saint Arnold's beer. Next year the style category will be Imperial IPA. The winner will not only receive the recognition of beer brewers across the city, but Saint Arnold's will brew and market the beer! It's never too early to start mastering the style.

It is time again to establish the pairings for the **Double Agent Brew-off** competition. The competition is a great KGB tradition that was started by former Czar Brian Ellis. It is a great opportunity for the more experienced all-grain brewers to share some of the tricks of the trade with a novice brewer.

This year the style chosen by last year's winning team of Brian Ellis, Andrew Elliott and yours truly is German Alt. The two BCJP subcategories are 7A Northern German Altbier and 7C Duesseldorf Altbier. As double agent Ed Moore correctly pointed out in response to my email for the event, the styles are now part of the new Amber Hybrid BJCP category. The style guidelines are listed On Page 8.

Please send me an email (ministerofwar@thekgb.org) or sign up at the July 17th Brew-In & Pot Luck club meeting if you are interested in participating. Please note your experience level (either experienced or



A flash from the past. To everyone's surprise HBGS Jeff returns, and we all enjoyed Jeff and Kathy honoring us with their presence.

novice) if you send an email. You are considered an experienced brewer if you are experienced in all-grain brewing (3 or more solo all-grain batches) whether or not you are experienced in the particular style. This year we are allowing comrades to choose their brewing partner. If you have a regular brew partner that you would like to enter the competition

with please sign up together. The pairings will be set on July 18th, which only leaves two months to get your batch together for the September 17th meeting where the entries will be judged.

July is National American Beer month; however there are just too many good beers to only dedicate one month to the cause so it is actually six weeks! They recommend the following tasting schedule, but feel free to go crazy and "mix 'em up": Wheat (June 19-25), Pilsner (June 26-July 2), Pale Ale (July 3-July 9), Brown Ale (July 10- July 16), American Amber (July 17- July 23), IPA (July 24- July 31).

The Bay Area Mashtronauts will host the Lunar Rendezbrew XII on July 24 at the Seabrook Community Center. Entries are due **July 9th** at De-

falco's, The Brew Stop, Brew It Yourself, and Molly's Clearlake. Entries will be \$5 per entry for online entries and \$6 for paper entries. Judges are needed on Saturday, July 16th, at the Outpost Tavern and Saturday, July 23rd at the Bay View Duck. More information is available at their website www.mashtronauts.com.



A last glance in the Real Ale Brewery. The new brewery should be open with in the next year to continue to make excellent beer in the Hill Country.

Also on the horizon is the Cactus Challenge. The Aleian Society of Lubbock have scheduled this annual event for September 16-17th. Watch for more details on their website www.aleiansociety.org. I will provide more details as I get them.

If you have a few extra days vacation you might want to reserve them for the Great American Beer Festival. It is going to be in Denver Colorado September 29- October 1. There will be over 1,400 beers available to sample from over 395 breweries. Tickets for this event sell out in a matter of hours! Over 28,000 people attended last year. www.beertown.org has more information.

Finally, the Dixie Cup is fast approaching. There are only roughly 3 1/2 months remaining to get your world-class beers ready. Let's represent the KGB well at this prestigious event.



BREWERS CORNER "MY INTRODUCTION TO HOMEBREW"

BY MOT JAMIE KNAPICK (MINESTRESSOFTABLOID@THEKGB.ORG)

It was January of 2004, the Friday before the Super Bowl, Lori and I went to enjoy happy hour at Willie's Ice House. It was nice, a group of women sitting around drinking cold sweet margaritas and bitching about the opposite sex.

After our first margarita, RC Tim joined us and had a Dos Eques Amber. Little did we know, he was going to change our lives. Up to this point, the most excitement we had was tricking my dog, Milli, while playing ball.

When RC Tim came in, he was just another face in the

crowd, but he was a man. This made it hard to talk about the opposite sex.

Lori and I then said those famous words, "We are board and don't really have one interest that will be fun to do on the weekend. We don't go hangout at clubs and don't have an outlet to meet new people."

RC Tim responded with, "Do you like beer?" I thought, are you kidding, who doesn't ?

Well the next day we showed up at the Super Bowl Brew In I. We saw all of these strangers boiling

watery substances. Why would anyone want to stand over a boiling keg in the middle of a hot sunny day? (This is what I thought a year ago as we pulled up to the Brew Stop.)

We walked in and RC Tim introduced us to all of the people. Yeah right, I am not going to remember their names. I'll probably never see them again. Again, negative comments went through my head.

All the Comrades at the Brew In were gracious enough to explain what was going on. They tried to explain the process to us,

but it was too much to remember. **THEN all the samples came out.** What, you can make this stuff and it actually tastes good? All right a hobby and a group of people I could really grow to love.

Towards the end of the Brew In, Lori and I gave in to the \$20.00 a year bit. RC Tim said, "Come on, you can be a member for two years for \$35.00." Why would I want to join this group for two years when all I know about this group is they use water and some how come up with beer.



JOIN THE PARTY!

Single one year membership \$20 Family \$35

Single two year membership \$35 Family \$60

Payable in cash or personal check (made payable to **KGB**). Give completed form to a club officer along with your dues, or mail to The KGB Homebrew Club, c/o The Brew Stop, 16460 Kuykendahl Suite 140, Houston, TX 77068 (**DO NOT SEND CASH**). Paid membership entitles you to full club benefits, including a monthly newsletter, 5% discount on equipment and 10% discount on supplies at the **Brew Stop**, discounts at other local establishments and much more.

Single one year (\$20) Family one year (\$35) Renewal

Single two years (\$35) Family two years (\$60) Update my Information

Name: _____ Significant Other: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Home Phone: _____ Alt. Phone: _____

E-mail: _____

Birth Month: _____

THE REST OF THE STORY

BY RONN HAMM

This is actually a reply to Czar Ed's question in the thread named, 2005 BBBB – After Effects; regarding the rest of the story. Recognizing the worldwide impact it will have, I thought it only proper to begin a new thread so that those with comments (get in line) might have a tightly knit theme to work with. Herein is "The Rest of The Story – (What's Old Is New Again" or History Has Re-Runs").

It was the best of days, it was the worst of days. A hot, sweltering June afternoon, close on the heels of the infamous Big Batch Brew Bash. Not just any BBBB, but the Tenth Anniversary -- a day that will live in infamy. I had managed to procure several Summer Pils and a couple of Elissa's as the afternoon wore on. Then a dark and foreboding figure arrived with something in a blue bottle. It scared me, but blue is my favorite color. I gave in and drank from its depths. I felt my blood pressure rise and my pulse quickened. I was in the presence of a very finely made, Mead. It made my head spin ... (thanks Leroyyyy!). The raffle concluded with one guy winning everything and it was time to go.

I know better, but Comrade John says "Hey Bitch, Do you wanna go to The Flying Saucer with the troops?" It was something along those lines and I knew if I didn't accept the challenge, he would tell everybody I was a posse (sp). I gave Czar Ed some lame excuse for not needing a ride home (just

cause he was the one that brung me and we didn't even get to dance) and we were off. Father John, avoided every sidewalk on the inbound trip and most of them on the return -have you ever seen downtown Beaumont? Lots of sidewalks and not very many folks.

We were there. I've never had Dogfish Head 90 IPA before -- a most admirable effort! That and some other things found there way into my stomach. Along the way I managed to throw down a Reubenesque concoction that featured ample quantities of fermented sour kraut. I was ready, all I needed was a party to make myself really known. Then Father John says "Hey Bi-- , have you ever tried



Judge Comrade John Donaldson, judging the way it should be done.

a Cassis before?". Stupid me, I answered, no. First thing I noticed was the delicate flute-style glass, all done up in gold and logos, etc. A coveted item, no doubt. The young lady behind the bar, began pouring the thick, rich-looking elixir in those glasses. It was red to purple and appeared full of life. I looked up at her and she too, looked full of life, just not my life (another story). Huge, inviting, an explosion of flavor. I like Lambics, especially, well-flavored Lambics. I immediately thought, deep dark red cherries, but fortunately, beer snobs sat to

my right and left. In unison, they corrected my error by informing me that it was black current (many thanks to Jamie and John). Then I think I heard someone say "Last Call" and it was time to leave.

I told you those Cassis glasses caught my eye! Well, I broke a cammandment by absconding with one. Put the thing in my sock, big-ass base and all, walked away, savoring the moment. Across the street, up the drive and well into the lot; time to retrieve my prize -- got caught on the top of my sock. You of course, are aware of the "Hamm Handle". Well, the Cassis glass didn't have one. It never had a chance, barely bounced -- but shattered very nicley in slot number 17 of an All Right Parking lot. History has re-runs. The more things change, the more they stay the same. And "That's The Rest Of The Story".



Comrade Ron Hamm wondering if judging will ever be over so we can get down to some serious beer drinking.

Just one more thing. Comrade Jamie's parting comments (after she quit laughing and Wes, says "I've Seen History"), were "Don't worry Ron, I have lots of those glasses and I'll give you one". I'm holding her to it. Not nice to mess with Father Nature.

Thank you all for reading so far and for a wonderful event!



Ad Rates		
Ad Size	No. Of Issues	Rate
¼ page	1 issue	\$ 15
¼ page	3 issues	\$ 40
¼ page	12 issues	\$ 120
½ page	1 issue	\$ 25
½ page	3 issues	\$ 65
½ page	12 issues	\$ 190

Please contact the editor to place an ad, or for more information. Ad fees must be pre-paid. All ads include a complimentary newsletter during the subscription period. We reserve the right of

STYLE GUIDE LINES FOR ALTBIER

7A. Northern German Altbier

Aroma: Subtle malty, sometimes grainy aroma. Low to no noble hop aroma. Clean, lager character with very restrained ester profile. No diacetyl.

Appearance: Light copper to light brown color; very clear from extended cold conditioning. Low to moderate off-white to white head with good retention.

Flavor: Fairly bitter yet balanced by a smooth and sometimes sweet malt character that may have a rich, biscuity and/or lightly caramelly flavor. Dry finish often with lingering bitterness. Clean, lager character sometimes with slight sulfury notes and very low to no esters. Very low to medium noble hop flavor. No diacetyl.

Mouthfeel: Medium-light to medium body. Moderate to moderately high carbonation. Smooth mouthfeel.

Overall Impression: A very clean and relatively bitter beer, balanced by some malt character. Generally darker, sometimes more caramelly, and usually sweeter and less bitter than Dusseldorf Altbier.

Comments: Most Altbiers produced outside of Dusseldorf are of the Northern German style. Most are simply moderately bitter brown lagers. Ironically "alt" refers to the old style of brewing (i.e. making ales), which makes the term "Altbier" somewhat inaccurate and inappropriate. Those that are made as ales are fermented at cool ale temperatures and lagered at cold temperatures (as with Dusseldorf Alt).

Ingredients: Typically made with a Pils base and colored with roasted malt or dark crystal. May include small amounts of Munich or Vienna malt. Noble hops. Usu-

ally made with an attenuative lager yeast.

Vital Statistics:

Commercial Examples: DAB Traditional, Hannen Alt, Grolsch Amber, Alaskan Amber, St. Stan's Amber, Schmaltz' Alt

7C. Dusseldorf Altbier

Aroma: Clean yet robust and complex aroma of rich malt, noble hops and restrained fruity esters. The malt character reflects German base malt varieties. The hop aroma may vary from moderate to very low, and can have a peppery, floral or perfumy character associated with noble hops. No diacetyl.

Appearance: Orange-bronze to deep copper color, yet stopping short of brown. Brilliant clarity (may be filtered). Thick, creamy, long-lasting off-white head.

Flavor: Assertive hop bitterness well balanced by a sturdy yet clean and crisp malt character. The malt presence is moderated by high attenuation, but considerable rich and complex malt flavors remain. Some fruity esters may survive the lagering period. A long-lasting, dry, bittersweet or nutty finish reflects both the hop bitterness and malt complexity. Noble hop flavor can be moderate to low. No roasted malt flavors or harshness. No diacetyl. Some yeast strains may impart a slight sulfury character. A light mineral character is also sometimes present in the finish, but is not required.

Mouthfeel: Medium-bodied. Smooth. Medium to medium-high carbonation. Astringency low to none. Despite being very full of flavor, is light bodied enough to be

consumed as a session beer in its home brewpubs in Dusseldorf.

Overall Impression: A well balanced, bitter yet malty, clean, smooth, well-

usually dry hopped and lagered for a longer time. Munster alt is typically lower in gravity and alcohol, sour, lighter in color (golden), and can contain a significant portion of wheat. Both Sticke



Czar Ed says, "I am only going to have one!" As he accepts his Duval Glass from the Belgian Beer Night .

attenuated copper-colored German ale.

History: The traditional style of beer from Dusseldorf. "Alt" refers to the "old" style of brewing (i.e. making top-fermented ales) that was common before lager brewing became popular. Pre-dates the isolation of bottom fermenting yeast strains, though it approximates many characteristics of lager beers. The best examples can be found in brewpubs in the Altstadt ("old town") section of Dusseldorf.

Comments: A bitter beer balanced by a pronounced malt richness. Fermented at cool ale temperature (60-65° F), and lagered at cold temperatures to produce a cleaner, smoother palate than is typical for most ales. Common variants include Sticke ("secret") alt, which is slightly stronger, darker, richer and more complex than typical alts. Bitterness rises up to 60 IBUs and is

alt and Munster alt should be entered in the specialty category.

Ingredients: Grists vary, but usually consist of German base malts with small amounts of crystal, chocolate, and/or black malts used to adjust color. Occasionally will include some wheat. Spalt hops are traditional, but other noble hops can also be used. Moderately carbonate water. Clean, highly attenuative ale yeast. A step mash or decoction mash program is traditional.

Vital Statistics:

Commercial Examples: Altstadt brewpubs: Zum Uerige, Im Fuchsen, Schumacher, Zum Schlüssel; other examples: Diebels Alt, Schlusser Alt, Frankenheim Alt, Widmer Ur-Alt

2005 KGB MEETING SCHEDULE

Date	Location	Description	Beer Region of the Month	Discussion/Beer Flavor of the Month	KOM
Sun., July 17th @ Noon	The Brew Stop 16460 Kuykendahl Rd., Suite 140	Brew-In and Pot-Luck Lunch	England / Australia / Ireland / Scotland	Nutty	Ed Howell - Dog Days Best Bitter Jeff Sheerhorn - King Arthur's Steed's Southern English Brown Ale
Sat., August 13th @ 7PM	Chris Landis 3807 Cypresswood Dr.	Mexican Fiesta & Salsa Contest	USA	Oxidation	St Arnolds "Heavy Hitters" keg Peter Rosales - Texas Liberty Beer
September TBA	Scott Teeter	BBO III	Belgium	Belgian...duh!	Who needs kegs when we have 70+ Belgian beers???
Sat., Sept. 17th @ 7PM	John Donaldson 15706 Lakedale Dr.	Pizza Party	Germany / Austria / Eastern Europe	Sulfitic	John Donaldson - Between Nothingness and Eternity
Sat. Nov. 19th @ 7PM	Don Sajda 25106 Bovington Dr.	Smorgasbeerd & Label Contest	Baltic Regions / Anywhere with strong beer	Alcoholic	HBC Don - Buffalo Chip Imperial Stout
Dec. TBA	St Arnolds Brewery 2522 Fairway Park Dr.	Houston Area Homebrewers Christmas Party	N/A	N/A	N/A



The first of two Cast Conditioned Beers are Tapped at the Real Ale Anniversary Party.



The officers sit around the table before first Sunday talking about the great outcome of the 10th annual Big Batch Brew Bash and how next year will be even better.

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	Ed Condon
General Secretary	Pete Rosales
Ruble Collector	Tim White
Commissar Brewski	Jonathan Goudy
Minister of Propaganda	Andy Dyer
Minister of War	Scott Teeter
Ministress of Tabloid	Jamie Knapick

Newsletter Staff:

Jamie Knapick

Contributors:

Ed Condon, Pete Rosales, Scott Teeter, Tim White, Jonathan Goudy, John Donaldson

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 281.259.9528 (H), or the editor at 281.744.3438.

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.