



# THE KGB FILES

The Official Newsletter Of The Kuykendahl Gran Brewers Homebrew Club

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## EDICTS FROM THE CZAR

BY ED CONDON (CZAR@THEKGB.ORG)

**C**zarina Merry and I took a little road trip in July and had to miss out on a few beer events with the KGB comrades. During one stop in northern Iowa we attended a 4<sup>th</sup> of July party where a keg of Bud Light and lots of other beers not up to my standard were served. My sister and brother-in-law were hosting the party and provided a special cooler for us with a nice selection of micro brew beer. An old friend of mine, who is a home brewer, brought some of his beers for us to try.

Pictured here with me are Cousin Mark and his lovely



Czar Ed enjoying a home brew with Cousin Mark and his lovely wife Ning

wife Ning, sharing a bottle of very tasty home brew. There were a lot more pictures with relatives but Cousin Mark

wanted to make the big time and get his face on the front page of the KGB newsletter. You may notice I was wearing a St. Arnold shirt that day. I got so many comments about it and had to tell the story of St. Arnold, the patron saint of beer, so many times that I could almost do that part of Brock's tour on Saturday morning. Then it was off to Columbus Ohio to visit Czarina Merry's family. Columbus is the home of five brew clubs of which I only made two. How sad. Only being there 4 days, there were other things to do

*(Continued on page 2)*

## RUBLE COLLECTOR'S REPORT

BY TIM WHITE (RUBLECOLLECTOR@THEKGB.ORG)

**T**he July meeting set a record for new members, eight! The roster continues to grow and we have some fun comrades joining the party and they are fired up about brewing and enjoying great beer. The sign up sheet for the upcoming Double Agent was circulating at The Brew Stop and everyone who is interested in getting teamed up for the Alt competition got a partner and the brewing is going hot.

brewed at The White House with rookie brewer, Comrade Billy Korndorffer. Stay tuned for more as the fermentation rocks on.

are laughing their collective asses off thinking that someone actually did this to me, I asked that very

*(Continued on page 3)*

Let's talk Customer Service... the Ruble Collector (RC) got some piss-poor service when he recently went into the bar area of a restaurant and asked what beer was on Happy Hour. Being told the options, I selected a XX Lager and was then asked to pay \$1 more than the price that was stated 60 friggin seconds earlier. Why you ask? Well, not to disappoint the faithful comrades who



RC Tim posing with Comrade Fr. Sean Horrigan, Brewmaster of Trinity Ale, brewed a yummy American Brown Ale with 20 guys at The White House.

**BREAKING NEWS...** This just in, the winning Double Agent Duesseldorf Alt beer was

Mexican Fiesta & Salsa Competition

Sat., August 13th @ 7PM

Pool opens at 3PM

Comrade Chris Landis  
3807 Cypresswood

See map at  
[www.thekgb.org](http://www.thekgb.org)

# EDICTS FROM THE CZAR

*(Continued from page 1)*

besides hanging around brew pubs all the time. I found a nice selection of beers in Columbus, so I picked up a few six packs and brought them back for future KGB meetings. For the trip home, I had done extensive research and found that Memphis is about half way home from Columbus and there just happens to be a brew pub there. So we arrived in Memphis and our very first stop, after 9 1/2 hours on the road, was Bosco's Squared. They had an excellent selection of beers and, out of the 4 or 5 that I had, 4 or 5 of them were great. I know I have already told several of you this story, but it is one of my favorites of the trip. While enjoying our first beer at Bosco's, someone from across the bar yelled over to me, "Don't I know you from the Bluebonnet?" my response was something like, "very likely, was I making an ass of myself?" To which he responded, "not that I remember but I may well have been." This led to a lot of story swapping about the Bluebonnet, brewing beer and a lot more. It was time to line up a hotel so we asked Mike, our new friend, if he could suggest a place. Mike suggested a place where he worked, the Grand Casino in Tunica, MS. It was a little out of our way but after he made a call and told them to comp us a room, it was well worth it. We got there and went directly to the casino for a little gambling. Ends up I lost a little bit but Czarina Merry won \$150.

Another Lunar Rendezbrew has come and gone. I would like to thank everyone with the Bay Area Mashtronaughts for putting on a very enjoyable and fun competition. They had lots of good home brew

and some St. Arnold Christmas Ale down there this year. There's nothing like a good Christmas Ale in July. Hope St. Arnolds makes this



Comrade Chris Rich brewing his first beer. Learning the finer points of brewing beer early in the morning with a

slow start. We had a very successful July meeting at the Brew Stop. I want to thank Ken for all his hospitality. We kind of got off to a slow start. Just before noon when the meeting was supposed to start, it started pouring rain. This kept some people away but we ended up with a very nice crowd for a July meeting. We had lots of food and beer. CB Jonathan was not there

into a tradition. The day started with a few beers, some food, and the big washers championship. The defending champions Comrade Wes Powell and myself could only pull out a 3<sup>rd</sup> place this year. Comrade Al Jurica and former KGB Comrade Chuck Coleman took first place. The day continued with another course of food, more beer, more food (three separate courses), more games and then the big awards ceremony. Comrade Chris Landis and Comrade Wes Powell brought

home some medals. Comrade Chris took a first place for a Cream Ale and Comrade Wes took a second place for an Eisbock, and a second place

for a Saison. Way to go comrades you make the KGB proud.

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but he had a fine line up of nutty and not so nutty beers. I filled in for Jonathan and read part of his notes about nutty beers until I lost the notes. We had to finish the beers without know everything about nutty. CB Jonathan is a hard act to match.

Our next meeting is going to be the Mexican Fiesta and Salsa Competition at the home of Comrade Chris Landis. This will be on Saturday, August 13<sup>th</sup> at 7:00 pm. Again this year we will have three styles: Texas Traditional Hot, New York City Style and Experimental. Last year we had 32 entries so, as you can tell, there will be a lot of competition. As always CB Jonathan will have an outstanding line up of beers and besides all the salsa the KGB will provide some great Mexican style food. See you all there.





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# RUBLE COLLECTOR'S REPORT

*(Continued from page 1)*

question... come to find out the Happy Hour price quoted was the correct price, if I ordered the beer 8 minutes later. You see, it wasn't quite the magic hour; I was now 7 minutes early. You've got to be kidding me... have you lost your mind? But I was calm and understanding that the minion serving the beer was simply a beer jerk, I asked for the manager. Now your RC has the pleasure of talking with a crackerjack wannabe restaurant manager who recently graduated from the salsa blending station. I was told that now I was only 5 minutes away from the bewitching Happy Hour, except I'm not getting happy

and my thirst for anything with XX in it, starts with GRUDGE!! Ok, so the RC took his thirst elsewhere after eating a couple of those fat-free salsa chips complemented by a less than memorable salsa. No, you won't find this restaurant on the list of establishments supporting the KGB.

Speaking of establishments that are supportive of the KGB, I'm thinking BJ's Brewhouse at the Willowbrook Mall. I recently hosted an event at The White House and one of the folks coming to the pot luck brings in four, count 'em, four BJ's Brewhouse pizza boxes. Guess what, my guest is the regional manager of BJ's... oh, and about doing some brewing and beer

demonstrations with the new brewer at the Clear Lake location... get ready Comrades because Michelle and I are going to be putting a plan together. More on this as I get the details.

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](http://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](http://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](http://www.thekgb.org) for prices and pictures!

Hail the Czar!! Ruble Collector Tim



## 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: \_\_\_\_\_

## BEER OF THE MONTH

BY JONATHAN GOUDY (COMMISSAR BREWSKI@THEKGB.ORG)

"What the Gueuze is happening to me?" I ask myself, as I prepare to lay down \$15 for a 355mL bottle of 2004 Cantillon Organic Gueuze at the Falling Rock Pub in Denver. The super-knowledgeable bartender served the slightly cloudy pale yellow beer in a small Champagne-type glass revealing a head made up of a bunch of aggressive tiny beads. I don't want to sugar coat this for you, but my first impression was what I

imagine that a tea made out of gym-socks would taste like. As it warmed up I bravely kept tasting it. That "socky" character wasn't noticeable quickly, giving way to one of the most flavorful drinks that could possibly cross your palate. Every taste receptor comes alive as this beer passes over it! Sweet, sour, bitter, you name it...each of them is ringing, as you taste this beer. I can only hope that the 750mL bottle Cantillon Grand Cru that I am bringing to the Belgian Blow Out 3 will be as kind to the palate...because they are all different. That is the beauty of this "natural" type of beer. At least the Gueuze are blended Lambics, so you know "pretty much" what you are getting, but there is always some adventure to it. After this, I was on a mission. I asked the bartender for recommendations as to the local beer stores, and there was one just down the street from where we were staying in South West Denver. All I had to do was take out a second mortgage on my house, but the Brewski's cellar is looking a whole lot better now!

So from the choice beer store, I proceeded on to the Avery Brewing Company in Boulder. This place is like Graceland for Beer-Geeks like myself. I didn't get to see Adam while I



Palets of beer in front of the Avery Brewery.

was there (though I talked to him on the phone shortly before our arrival), but I was very well taken care of by one of their talented staff of brewers, Andy Parker. Like any true beer aficionado, we started out with a tour of the taps (good man!). I got a big frothy glass of their house beer "Piglet Purgatory" (their Hog Heaven recipe with half the malt and all of the hops..."Light" beer for Adam). We know that Adam Avery is a Hop-Head, so needless to say that this beer won't disappoint the Czar at the next meeting when we try the couple bottles that Andy gave me. Maybe it will make us comrades feel like we are working at Avery brewing without the prerequisite of having a graduate degree from Siebel's Institute of Brewing. Avery is a pretty small brewery in comparison to many, but they sure have a talented staff on hand to keep it going. It is a little off the beaten path at 5763 Arapahoe Ave., Boulder, CO 80303, but the beer and hospitality are well worth seeking out this little gem!

So, the whole time I was sitting on a mountainside in the Rockies with only a thin tent wall to keep the bears from stealing my precious Belgian delicacies, you guys were whooping it up at the Pot-Luck meeting. I hope that everybody had a good time and enjoyed the beers. I heard that I missed some darn fine beers...especially both KOM's because they were both prepared by excellent brewers, Comrades Jeff & Ed. I got to try some of Ed's Bitter at the Brew Stop, but I wasn't so fortunate with Jeff's Southern Brown. Maybe next time!

So, coming up we are going to talk about Oxidation. Again, we don't like oxidation, so we



CB Jonathan anxiously waiting for his picture to be taken before makes his way into the door of the Avery Brewery.

won't be serving too many examples of beers that are oxidized. The ones that we do serve should be intentional, and aged to lend a Sherry-like character to the beer. I also have something different in mind, and it might take us back to the college days a bit. I know that we have all gotten more refined since then, but a little regression never hurt anybody.

So, Comrades, keep your chins up and your glasses full and I will see you in a couple

weeks to toast again. Till then...Cheers!

CB Jonathan

*"Nothing ever tasted better than a cold beer on a beautiful afternoon with nothing to look forward to but more of the same" - Hugh Hood*

What Michael Jackson says about Lambic

The winiest of all the world's beers, and specific to the Brussels area. There are several possible explanations for the odd name (which is spelled in a variety of ways), but its most likely origin is the small town of Lembeek ("Lime Creek"), to the immediate southwest of Brussels, in the heart of the producing area. A handful of breweries around Lembeek, Beersel and Schepdaal, all in the valley of the river Zenne, have persisted with techniques that pre-date the culturing of yeasts. Their brews are of the type seen in Bruegel's paintings, and represent the oldest style of beer readily found in the developed world. Lambic beers gain their tartness from a content of at least 30 per cent raw wheat in addition to the more usual malted barley, but their defining characteristic is the use of wild yeast. This "wild," or "spontaneous," fermentation imparts the distinctive acidity. The yeasts of the atmosphere descend into open vessels in the attics of the breweries, and the fermentation and maturation continue in wooden casks, some more than 100 years old, many previously used to transport wine. The casks, and the walls of the breweries, play host to a menagerie of wild yeasts. Elsewhere in the world of brewing, wood is today

# OVERHEARD IN THE WAR ROOM

BY SCOTT TEETER (MINISTEROFWAR@THEKGB.ORG)

The Teeter family had a wonderful summer vacation/beer sampling tour. We detoured to find the best beer in every city we visited. While the Second Street Brewery in Santa Fe, NM still maintains an excellent selection of beer, it was quite a disappointment to find that dogs are no longer allowed. Chama River Brewing Company, in Albuquerque, NM was exceptional. Hosting an intimate atmosphere, and great food with a wide range of beers, I took it upon myself to put this es-

tablissement to the test. Surprisingly, their beers were both high in flavor and alcohol content for a microbrewery. They had an impressive range of beer styles from Whitbier to Classic Pilsner to an Orange Blossom Honey Tripel. Some of my favorites were; the Imperial Red with 8.5% ABV and aggressive hop character, the Sleeping Dog Stout (much like a Samuel Smith's Oatmeal stout) with 6% ABV and a well rounded coffee and chocolate flavor, the Copper John Pale Ale was high in roasty malt character but balanced with a

citrus cascade hop character... extremely easy drinking. If you find yourself in Albuquerque, it is definitely worth your time to check it out.

It is time again 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 there are 14 teams. The pairings are set, which leaves less than two months to get your batch together for the September 17<sup>th</sup> meeting where the entries will be judged.

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 Dueseldorf 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 Belgium Blowout III is fast approaching. September 3<sup>rd</sup> at 4:00 is the big date. Get your tickets now to ensure your place in history. There were more than 80 of Belgium's finest beers to sample at last year's event.

Also on the horizon is the Cactus Challenge. The Aleian Society of Lubbock has scheduled this annual event for September 16-17<sup>th</sup>. Online registration begins August 1, 2005. Three entries or less are \$7 per entry, 4 to 6 entries will be \$6 per entry, and 7 entries or more will be \$5 per entry. More details are available on their website [www.aleiansociety.org](http://www.aleiansociety.org).

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



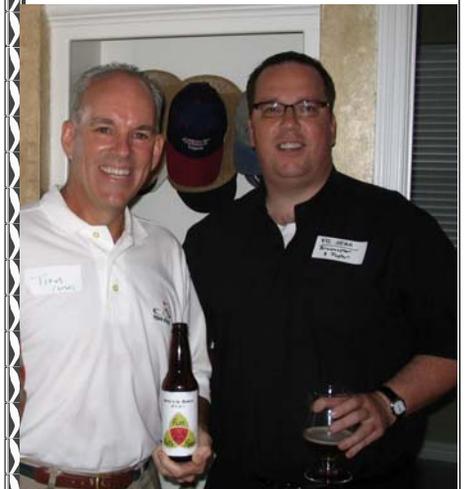
Comrade and former Czar Brian Ellis points out the best brown ale ever brewed by the Men's Group... Trinity Ale.



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Comrade Billy Korndorffer demonstrating proficiency at the most critical component of brewing... SANITATION!

## 2005 KGB MEETING SCHEDULE

Date	Location	Description	Beer Region of the Month	Discussion/Beer Flavor of the Month	KOM
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 Euope	Sulfitic	John Donaldson - Between Nothingness and Eternity
Sat. Nov. 12th @ 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

scarcely used in fermentation or maturation. While conventional ales ferment and mature for a week or two, and lagers for a month or two, Lambics may have two or three years. Most of these beers have a conventional alcohol content, in the range of 4.0 to 6.0 per cent alcohol by volume.

Some suggestions from the BJCP about flavors caused by oxidation:

**Grassy**

This is the flavor and aroma of freshly cut grass or green leaves. Responsible compounds include the aldehydes hexanal and heptanal, which are produced by the oxidation of alcohols in the finished beer or the deterioration of improperly stored malt or hops. Some English and American hop varieties produce grassy notes if used in large quantities, but this flavor should not be a significant part of the profile.

**Musty**

This is a stale aroma and taste associated with the oxidation of malt compounds in the melanoidin family. This oxidation can occur in the mash or boil via hot side aeration or by exposure to air when racking or bottling. The responsible compounds may be latter transformed to their reduced state by oxidizing alcohols into aldehydes. Musty flavors are generally not desirable, but may be found in some celled beer styles such as biere de garde.

**Paper/Cardboard**

These are perceived in both the aroma and flavor and are primarily due to the aldehyde, 2-trans-nonanal. This compound has an extremely low flavor threshold and is produced by the oxidation of higher alcohols. The threat of oxidation may be reduced by minimizing splashing of the hot wort or of the fermented beer while racking or bottling. This flavor is never appropriate and is rare in homebrew due to the

reducing power of yeast, but it is a common flaw in many old or abused commercial beers.

**Sherry-like**

This is the aroma and taste of dry sherry and is often accompanied by hazelnut or almond notes. The responsible compounds are oxidized members of the melanoidin family. This flavor is one of the few positive flavors attributed to oxidation and adds complexity to barleywines, old ales and Scotch ales. Sherry-like flavors are considered a defect in most other styles, particularly low-gravity ales.



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Fine Print

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