



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
<i>KGB Meeting Schedule</i>	6

EDICTS FROM THE CZAR

BY ED CONDON (CZAR@THEKGB.ORG)

Can the KGB have great meetings or what? The Salsa Competition meeting proved that our club can have one hell of a good time, a salsa competition, a gourmet meal (thanks to GS Peter and his assistant chefs), some education on beers, and even take care of a little business, all while drinking a few beers. For those who were not there you missed a fresh keg of St. Arnold Christmas Ale (our heavy hitters award from the BBBB and as always let's thank Brock for the keg by going out and buying some EXTRA St. Arnold beer). Also provided was a fine Texas Liberty Ale by GS Peter. As an added surprise CB Jonathan brought a keg of Imperial Light Lager (light as in style not alcohol). The reason he brought it was

it was so good and so strong he was having trouble not getting goofy around home with it sitting around. Glad to help you out CB Jonathan; I bet Nadine didn't mind getting rid of that keg. Then for just one more added bonus, Comrade Chris Mittle brought a couple of kegs from his stash. If you know Chris you know he has never made a beer under 1.070 OG. Oh yea, we enjoyed them. Now if that didn't satisfy everyone our host Comrade Chris Landis had a lot of beers he opened up to the masses then all the other home brew that other comrades brought. Yes, we did have enough beer! If you weren't there you should have been. Just to show how much fun it got, just take a look at the picture of pool scene several hours after the start of the meeting.

Now tell me are they having fun? Just glad I wasn't having quite that much fun. Chris Landis and his lovely wife Jennifer hosted a great meeting. Thanks Chris and Jennifer. I know there was a real mess with all the left over salsa and beer glasses, hope you invite the KGB back sometime. There were so many that helped out during the meeting, I don't know who all to thank for making it such a success. You know who you are so a big thanks to everyone.

I want to thank all the contestants that provided the 27 entries to the salsa competition. Congratulations to the winners of the contest, see www.thekgb.org for the official results. As many of you

(Continued on page 2)

Pizza Party



Saturday,
September 17th
@ 7:00 PM

Comrade John
Donaldson
15706 Lakedale Dr
See map at
www.thekgb.org

RUBLE COLLECTOR'S REPORT

BY TIM WHITE (RUBLECOLLECTOR@THEKGB.ORG)

Famous last words... "I'm never going to brew 20 gallons in one day again" was what I said over a year ago when Comrade John Donaldson and I did a massive brew in. Well, we did it again, this time with help from Comrades Mark Gerding, Elmore Brown and soon-to-be Comrade David Studer. A Steam (California Common) and a Double Agent Alt was brewed, ten gallons of each. The food and the beer were spectacular including some special beers brought by visitors including: Lori Gutterman, Jamie Knapick,

Mille Knapick (the little four legged one), John (JD) Gonzales, Jeff Reiley, and Scott DeWalt

Your Ruble Collector (RC), recently on another business trip to the Denver Colorado area, was able to stop by and extend congratulations to Adam Avery of Avery Brewing. He proudly accepted the Honorary Membership Comrade Chad Price and I presented him... It

reads in part... "recognition for brewing world-class beer and his support of the KGB". He is doing some fantastic

(Continued on page 3)



This Certificate of Honorary Membership to the KGB is presented to Adam Avery of Avery Brewing in recognition of brewing world-class beer and his support of the KGB!

EDICTS FROM THE CZAR

(Continued from page 1)

know I checked in the entries. The reason I took on this duty was because that was one of the details of the meeting that didn't get arranged, so the duty fell to none other than the Czar. Mark Rogerson is usually recruited to check in beers, salsa etc. for all our contests. After doing it once I have an all new respect for the amount of work Mark has put into it. Thanks Mark for all your past work. By the way before I forget the Double Agent Alt Competition is coming up at the September meeting, will you check in the beers Mark? Back to the point, although I checked in the salsa, I had nothing to do with the judging or compilation of the votes. You may have noticed that Czarina Merry took first place in the New York City style and third place in the Texas Traditional. Just want to let you know I had nothing to do with the outcome. Well maybe a little but not at the competition. My part came in when she was making the salsa. I would taste it and explain to her that it needed a few more peppers and a little more of this and a lot more of that until I was asked to leave the kitchen. Well she left it the way it was and came home with a first place. Something she doesn't know is I think I am a master of hot salsa so when she was gone I took it upon myself to

spice up her Texas Traditional. All I did was add a little habanera, a little garlic and some Daves Insanity Sauce. Well that one came in third place. Had I left well enough alone Czarina Merry



The KGB gang on Mardi Gras 2005 with Adam Avery for Avery night at The Flying Saucer in Houston TX.

could easily have take home two first place trophies. We will never know. Very nice trophy's too, made personally by none other than our own MOT Jamie, great job Jamie. Now the Czarina never reads these articles on line so whatever you do, don't give her a hard copy of the news letter this month, I would sure hate for her to hear I messed with her salsa.

Several of the KGB Comrades made the trek down to DeFalco's to the Foam Ranger August meeting. I was actually

surprised to see that many KGB comrades go such a long distance, what we won't do for some fun and some good beer. I got there before the meeting officially started and already Secondary Fermenter Rob Kolacny was passing out

beers. Good beer with some good food and a great raffle (I won a 6.5 gallon carboy) it was a great time. Always good to hang around, drink, and talk beer. Living 50 miles north of there I took it very

easy in order to make it home safely. I did hear of some people that were there until after 3:00 am. Guess the KGB is not the only club in town that knows how to do it up right. Thanks Foamies. We had a

great time.

Do you realize that the KGB has only two more official meetings left this year? There will be the Pizza/Double Agent Alt judging meeting on September 17th at Comrade John Donaldson's house, and the Smorgasbeerd/Label Competition meeting on November 12th at HBC Don Sajda's. We take October off to attend the Dixie Cup and December is the Christmas Party at St. Arnolds. As I mentioned during the business part of our last meeting (I know everyone was paying such close attention at that point, reference the fun and the beer in the first paragraph), nominations for officers will take place at the September meeting and elections will be held at the November meeting. The following Comrades have agreed to run for office if nominated: Interim General Secretary Peter Rosales will run for General Secretary, RC Tim will go for an unprecedented third term as Ruble Collector, CB Jonathan

has decided to dedicate more time to the family and has recruited Comrade Robb Wahlstrom to run for Commissar Brewski. As Czar I have thought long and hard on should I run or not to run. I have come to the conclusion if nominated I will run and if elected I will serve as Czar for another year. After all I do not yet have a cabin in New Mexico like our Has Been Czar Don Sajda secured during his second term in office. Any and all nominations will be accepted so come to the September meeting and be a part of the election process. The positions of Minister of War, Minister of Propaganda and Minister of Tabloid are appointed positions by the officers. If you have interest in any of these positions please let any of the officers know or let it be known at the meeting in September.

Hope I will be seeing you all at Comrades John Donaldson's, Saturday, September 17th at 7:00. For the Double Agents entering their Alt Beers please make arrangements to have them there no later than 6:30 pm so we can get the judging completed as early as possible. Comrade John will be providing a keg of "Between Nothingness and Eternity" I don't know what that is but if Comrade John Donaldson made it I can guarantee it will be delicious. There will be a lot of pizza, CB Jonathan will have another outstanding lineup of BOM beers, I wouldn't be surprised if there would be a little bit of leftover St. Arnold Christmas Ale there (yes it has been kept fresh with CO2) and once again RC Tim will have an outstanding raffle with maybe another St. Arnold 11th anniversary glass. Until then CHEERS!



Beautiful Native Gulf Coast grown hops.

RUBLE COLLECTOR'S REPORT

things with the craft of beer making and he holds the KGB in high regard. Also in attendance with Adam were about 2,500 of his closest friends and supporters including representatives of C.R. Goodman of Houston Texas. The Goodman folks recently made the largest single purchase in Avery Brewing history... AND ALL THAT AVERY BEER IS COMING TO TEXAS. Ask me and I'll tell you the amount of the purchase!

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



Comrade Mark Gerding during the marathon 20-gallon brew day checking the sparge.

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)

Greetings again Comrades!
Well, I have been giving thought to the topics that I would like to cover, and call me obsessive, but I keep coming back to the beer. Homebrewing is the ultimate conduit to good beer. Brock Wagner (Owner of Saint Arnolds brewery) once mentioned that he is so supportive of homebrewing because he knows that it will bring you back to his beers. This is so true! I have tried and appreciated more commercial beers since I began homebrewing than I even conceived of before.

“So why are you bringing this up?” I’m glad you asked. I had the pleasure of brewing a beer with Mike Heniff (WasWaz from the Foam Rangers) recently, and it was one of the better brew-ins I have ever been to. The biggest impression that it made on me is that Mike has a really simple set up. Like myself, he doesn’t have a brew stand, but that doesn’t keep him from winning some serious awards! Proof positive that it isn’t the amount of money that you spend, but your care in

what you make.

We talked a bit at the last officers meeting about the fact that it seems like most people are afraid to learn how to brew because of the initial cost of brewing equipment. Well, with your KGB membership, you don’t need to buy any actual brewing equipment because it is all provided for you at the Brew Stop. You don’t need to buy ingredients because you can get 5 gallons of free beer when you brew 10 gallons (The other 5 goes to the shop for the customers to enjoy). So here’s the play-by-play...

- 1.You’ve never brewed, but you read this article
- 2.You think to yourself...“You know?...maybe this goofy CB fellow has a point”
- 3.So you rob the Propane bottle off of your BBQ pit (don’t say you don’t have one...we’re in Texas)
- 4.You drive with the Propane bottle up to the Brew Stop when it opens
- 5.You talk to Ken about what kind of beer you like and get ingredients
- 6.You brew 10 gallons of beer

and give five gallons of beer to the Brew Stop

7.Now you have five gallons of beer and you are out \$0.00 so far...but...

8.You need to put the beer into something, so you are going to have to buy a 6 ½ gallon primary fermenter and an airlock. (~\$30)

9.After it ferments, you will need to sanitize some bottles (recycled bottles are free)

10.Buy a few caps, borrow a capper and cap the bottles

11.Wait a little while and enjoy your beer!

So my point is that you bought a glass carboy that you can use over and over, and you get about 50 “free” 12oz. beers. So, even if you drink cheaper beer (~\$0.50 ea) you just gained roughly \$25 in beer. This one brew pays for your carboy. You see how this works? The next month, you just bring the same carboy up with you to brew again, and the beer really is free. Sounds great!...right? Well...this is the part you don’t hear about... After you realize that your own beer tastes pretty darn good, there is a virus that takes over

your entire being and you get caught up in this “beer world”. You start making exotic beers, and you end up drinking WAY better beer at home than you can buy. You keep getting deeper and deeper into this mystic world of fermentation until you end up as the Commissar Brewski for the KGB where it is mandatory that you sit down with world-class

beers while you write your newsletter article. It’s a tough life we lead, but I am thinking of starting my own support group... “Will work for beer”

Along with all of this beer drinking, I have to try and prepare something for the meeting coming up. We will be discussing Sulfur in beer this month, and we will have old faithful Red Dawwg doctored with Potassium Metabisulfite. This is the same stuff that you use to preserve wine, but it is recommended that you take caution if you have Asthma (like me) or an allergy to Sulfites. After we try this, I have a host of really good beers lined up for you all to enjoy. This month, most of them are going to be imported into Houston. I will only have a couple of British beers that you can find around here, so this month would be a good time to drop in and party KGB style. I hope to see you there!

Cheers! CB Jonathan

BJCP blurbs about flavors associated with Sulfur

Bitterness—Bitterness, or rather excessive bitterness, is perceived as a harsh dry taste on the back of the tongue. It is usually due to over-hopping, especially when high alpha hops are used. Roasted malts and high concentrations of magnesium and sulfate ions also contribute to the overall bitterness. Bitter compounds may also be produced by oxidation or contamination by wild yeast, in which case there are usually other off-flavors. High levels of hop bitterness are appropriate in IPAs and barleywines, while bitterness due to roasted barley/malt is appropriate in robust porters and dry stouts.

(Continued on page 6)



16460 Kuykendahl
Houston, TX 77068

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

OVERHEARD IN THE WAR ROOM

BY SCOTT TEETER (MINISTEROFWAR@THEKGB.ORG)

Scott is too busy enjoying all the great beer from his birthday that he can't even write his article. So here is the news according to Sandi... Earlier this month we found out our new baby is a boy! The newest club member will be here in December. While we appreciate the suggestion of Brewer as his name, we still have not made any final decisions.

The Belgium Blowout III, September 3rd at 4:00 will be at the Teeter house again this year. We are looking forward to another night in KGB his-

tory. Hope to see everyone there. Since I won't be drinking, I will be taking lots of pictures to be used as a way to raise funds for the kids' college fund.

The Double Agent Brew-off competition is fast approaching. 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 entries will be judged at the September 17th meeting at John Donaldson's house. We are



The brew crew of Comrades Mark Gerding, David Studer, John Donaldson and Elmore Brown with your RC recording the 20-gallon brew session for posterity.

looking forward to some great homebrew.

Also on the horizon is the Cactus Challenge.

The Ale-ian Society of Lubbock has scheduled this annual event for September 16-17th. Online registration has already begun. 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.ale-iansociety.org.

The Great American Beer Festival is September 29- October 1 in Denver, CO. According to the Guinness Book of World Records this place has more beers on tap than anywhere else in the world! Nice weather too! Visit www.beertown.org for more information.

The 22nd Annual Dixie Cup will be October 16-22. You might want to book your room now to ensure you can partake in all the celebratory activities. Let's represent the KGB well at this prestigious event.



Comrade John Anderson showing off his personally grown Cascade Hops

November 6th is AHA's teach a friend to brew day! Find a friend and make them drink good beer! You might even get lucky and make them do most of the clean up!

On a sad note, my family said good-bye to our German Shepherd this weekend. She will be greatly missed.



Serving homebrewers for *umpte*n years!

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

For all of your homebrewing needs

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

2005 KGB MEETING SCHEDULE

Date	Location	Description	Beer Region of the Month	Discussion/Beer Flavor of the Month	KOM
Fri. September 3rd @ 4PM	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. 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

BEER OF THE MONTH

DMS—DMS, or dimethylsulfide produces the aroma and taste of cooked vegetables, notably corn, celery, cabbage or parsnips. In extreme cases, it may even be reminiscent of shellfish or water in which shrimp has been boiled. DMS is normally produced by the heat-induced conversion of S-methylmethionine, but most of this evaporates during an open, rolling boil. A closed boil or slow cooling of the wort may therefore lead to abnormally high levels. Some DMS is also scrubbed out during a vigorous fermentation, which is why lagers and cold-conditioned ales may have slightly higher levels than warm-fermented ales. Wild yeast or *Zymomonas* bacteria may produce high enough levels of DMS to make the beer undrinkable. Low levels of DMS are appropriate in most lagers, particularly American light lagers and pre-prohibition pilsners, but are not desirable in any ale style.

Lightstruck/Skunky - This aroma and taste is due to the

presence of the same mercaptans that are found in the scent glands of skunks. These compounds are formed when ultraviolet light cleaves an isohumulone molecule, and the resulting radical combines with a sulfur compound. Beer stored in clear or green glass bottles is more susceptible to this reaction, which is why brown glass offers more protection. Lightstruck flavors are not desirable in any style, but many European imports possess this quality. Note that Miller Brewing is able to use clear glass bottles because they use a chemically modified form of isohumulone that does not interact with light.

Sulfury/Yeasty
These flavors, not to be confused

with DMS, have the aroma and taste of rotten eggs, shrimp or rubber. The compounds responsible for these flavors originate from sulfur-containing amino acids such as cysteine and methionine. Possible sources include yeast autolysis, bacterial spoilage and water contamination. These flavors can be quite putrid and are

not desirable in any style. In the same family are sulfitic flavors, which recall the aroma of a struck match. They are usually due to the overuse of antioxidants, and while rare in beer, are quite common in wine and cider.



SAINT ARNOLD
BREWING COMPANY

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



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'S FIRST MICROBREWERY

(713) 686-9494

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	Peter 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, Peter 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.