



# 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)

**T**he KGB kicked off 2006 with a very successful Spudfest meeting at the Brew Stop. A big thanks goes out to Ken Rich for hosting this rowdy crowd of comrades. Oh, they weren't that rowdy, just having a lot of fun. Two versions of Has Been Commissar Brewski's Masochator and our new CB Robb's line up for the BOM, that seemed to go on forever, would put any comrade into the spirit of things. CB Robb did a fantastic job at his premier BOM as Commissar Brewski. For those who attended you may have noticed he didn't waste any time between servings. That may not be his normal style but he was doing everything he could to get them all served before the Czar had to head to the airport and catch a plane. This was a real

accomplishment since CB Robb had about 20 beers lined up and then Comrade Mark Rogerson contributed 5 different years of Celebration Ale (way to go Mark) for a vertical tasting during the BOM, what a treat. Well the CB got the beers

served before I had to leave, so Czarina Merry could get me to the airport. It just so happened I was carrying a copy of Zymurgy when I checked in and the attendant asked me if I brewed beer. Well after a KGB meeting that's all it took, we talked beer for quite some time. Turns out he is a home brewer and the KGB may just



Comrade John Donaldson and the RC commiserate about Victory Brewing predilection of short-filling bottles... great beer + short fill = disappointed Comrades!! The RC awaiting a reply from Victory for support of the upcoming Super Bowl Brew-In III.

have new member because of this. Back to the meeting. As always we had food at the meeting. Many thanks GS Peter for preparing all the spuds and fixins. Also thanks to the many that brought more food to add to the spudfest, I think we all needed it. I had to leave just as RC Tim was starting his

(Continued on page 2)

## Fish Fry



Saturday,  
February 11th  
@ 3:00 PM

Comrade Brian Ellis  
18126 Delta Estates  
Ct

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

## RUBLE COLLECTOR'S REPORT

BY TIM WHITE (RUBLECOLLECTOR@THEKGB.ORG)

**T**he Precinct 4 Officer's first question was "Do you know why I'm stopping you, Sir?". Well, your Ruble Collector (RC) may not be the sharpest knife in the silverware drawer; but, he damn sure wasn't going to volunteer any suggestions like "I don't have a current inspection"... or, "my front license plate is under the front seat"... or, how about "I've been to a KGB meeting so my driving skills are a bit impaired". No, speeding was the violation BUT the St. Arnold bumper sticker on the back window was the salvation! That said, Comrades, we must be very

aware of our alcohol consumption at meetings if we are going to get behind the wheel. At each meeting, the RC has a breath analyzer to test your level; so, there is no reason to leave a meeting without knowing if you are fit for duty. There is no reason to leave a meeting unable to safely and legally operate your motor vehicle.

Oh, and the financial picture of the club is bright as shown by the amount of money we spent for various categories. The big picture is that over 80% of the money we spend is for our food and beer at

meetings and for our social events. Further proof that the more involved you are in the KGB, the more bang you get for your membership ruble!!

The RC had another business trip to Colorado in January (yes, there was skiing involved on this trip, too!) and on the way to the condo in Silverthorn, I stopped at Tommyknocker Brewery <http://www.tommyknocker.com/> in Idaho Springs, Colorado to visit with brewer Eric. Eric gave me the tour of the brewing operation including an old Italian bottling line. One thing

(Continued on page 3)

## EDICTS FROM THE CZAR

(Continued from page 1)

now famous RRRRRRAFLE. I trust it was another good one and everyone that held a ticket walked away with something, RC Tim is very good at that.

Besides the beer we did get a little business taken care of. We talked of everything from KGB Radio (a new Podcast headed up by Comrade Brian Ellis) to the new Iron Brewer Competition, continuing the Double Agent Competition, MS 150, Special Olympics and a whole lot more. Details about everything we talked about have or will be coming out in an email to all the comrades. One other event was discussed at the meeting that all home brewers and just anyone who likes the outdoors, camping, and beer may be interested in. Check out [www.chemicalintelligence.com/backwoodsbeerfest](http://www.chemicalintelligence.com/backwoodsbeerfest) for details, sounds like a great time. For any non KGB member reading this, JOIN THE PARTY and get involved. We are very serious about our home brewing, promoting the art of home brewing and a whole lot more. See our membership application in this news letter. We will be making a few changes to our meetings this year. Our next meeting, the

annual Fish Fry, at Comrade Brian Ellis' will be on February 11<sup>th</sup>. We will try a new start time for this meeting, it will begin at 3:00 pm and go until Brian and Jill kick us out of there. Just kidding, Brian and Jill are great hosts and I want to thank them in advance for once again hosting the fish fry, it is always a very enjoyable meeting. If everyone likes the 3:00 start time we will also do the same for the April Crawfish meeting. Come to the Fish Fry and we will vote on the time there. When there is that much food to eat at a meeting we need to start early. For those who plan way ahead there is a

date change for the crawfish boil. Since it was originally scheduled for Easter weekend it has been change to the week after Easter, April 22<sup>nd</sup>. There will also be a couple of meeting location changes. The May SteakOut scheduled for May 20<sup>th</sup> is looking for a new home. Any comrade that would like to host it let any of the officers know. The September, Officer Nominations and Pizza meeting will move to New Caney to the home of the KGB Has Been Commissar Brewski Jonathan Goudy. Looking forward to getting up that way to see where all these lagers are being brewed.

Don't forget to get those Imperial IPA's brewed for the Big Batch Brew Bash on June 4<sup>th</sup>. This is the Double Agent style this year but you have 2 entries so make an extra batch after you learned from the first. This is going to be extra special this year because Brock at St. Arnold Brewery said the will make a Divine Reserve out of the winning recipe, or as close to the recipe as possible. Just think your recipe as the beer everyone is fighting for in the stores when it is released, what an honor. There is one more very important reason for the KGB to get there entries in, we need to capture the Heavy Hitters Award. The Heavy Hitters Award goes to the Home Brew Club that advances the most beers to the second round. It comes with a great trophy and also a keg of a delicious St. Arnold Beer of the clubs choice, well maybe not Divine Reserve. Anyway get brewing and I will see you soon at some KGB function.



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Houston, TX 77068



Look at how smooth CB Robb pours the beer. He must be very good with his left hand.

### Membership Benefits—Show your KGB ID and...

- **NEW - Tomball Welding** - ... exchanging your CO2 tanks for a price of \$7.00 for a 5 lb. bottle. (tax included) Located on Hwy 249 across from Hughes Propane.
- **Hughes Propane** - ... pay per gallon price not per tank. At this time 20 pound tank costs \$11 per gallon that is about \$9.00 at the per gallon rate. (Hughes Propane in Decker Prairie only)  
**Joe Blows** - Show your KGB ID and get case prices for import and micro brewed beer.
- **BJ's at Willowbrook** - ... get Happy Hour Prices on all of BJ's Brewhouse beers any time of the day or night.
- **The Brew Stop** - Brew 10 gallons of beer leave 5 at the Brew Stop take 5 gallons home. You bring the propane Ken will supply the equipment and ingredients (except for your carboy and propane).

## RUBLE COLLECTOR'S REPORT

about Tommyknocker Brewing, they have quality control on short filling of bottles; perhaps, the bottling crew is motivated to reject short-filled bottles as they are allowed to purchase the short-fills at \$5 per case (not available to anyone other than the employees). He then took me to the basement to show me the cooler, the keg washing equipment and the "test batch system" shown in the attached photo. Check out the 5-gallon keg fitted with a yeast-racking valve... the rest of the system was just like the retro-fitted 15.5 gallon keg system the club keeps at The Brew Stop. The tour ended with a trip to the bar area for a sample of several styles and the RC being presented with a bomber of their **Imperial Nut**

**Brown Ale – "Commemorating the 10th anniversary of Tommyknocker Brewery, this special brew is meticulously crafted with pure maple syrup, the highest quality chocolate and crystal malts and is accented with the finest blend of European and American hops. Imperial Nut Brown Ale, at 9.8% alcohol by volume, is a bigger, bolder version of our wildly popular Maple Nut Brown."** Be sure to be at the February meeting where the Beer-of-the-Month (BOM) will feature Colorado beers to sample this special bomber!!

A special shout-out and welcome back to the new and not-so-new comrades attending the January Spud-Fest meeting including

Comrades Kris McPhail and David O'Donnell. Comrade and brew-gadget maniac Chris Mittel came with a few prototype backpack keg systems... these are self-contained, 3-gallon kegs complete with a picnic tap in an ice bath tube assembled in a backpack. Check out the photo!!

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: \_\_\_\_\_

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E-mail: \_\_\_\_\_ Birth Month: \_\_\_\_\_

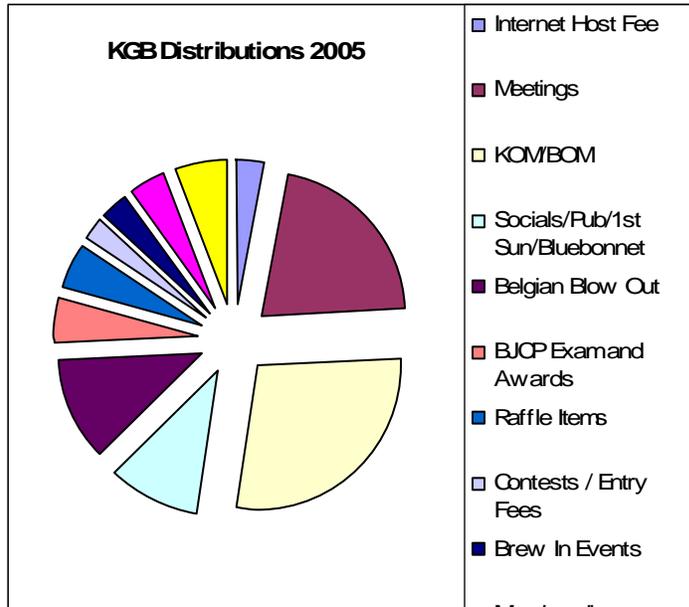
# NOTES FROM THE GENERAL SECRETARY

BY PETER ROSALES (GENERALSECRETARY@THEKGB.ORG)

**H**ops and a Hop Back  
 As you know (and many if us are still learning), hops are a vital ingredient in brewing tasty beers. Hops are added for bitterness, for flavor, and for aroma. The methods in which they can be added are just as varied, they can be added in the mash (mash hopping), added to the wort before the boil (First Wort Hopping), added at the start of the boil, during the boil, towards the end of the boil, at the finish of the boil, dry hopped in the secondary fermenter, or even in the primary fermenter.

All methods have certain advantages and disadvantages, with no method being the perfect one. One method that I think is worth looking into is what is called a hop back. This method is intended to assist capturing Hop flavors and aroma at its best.

When hops are added to boiling wort, the hop oils react immediately with the boiling wort and start dissolving. Almost immediately, the most volatile compounds are driven



KGB distribution of funds. As you can see, the main funds are spent on meetings and the Keg of the Month (KOM) / Beer of the Month (BOM). If you are not a member yet, "Join the Party!!!"

off and lost. These are both aroma and flavor compounds. After about 10 minutes most of the aroma compounds have been driven off in the boil, by this time the majority of less volatile flavor compounds are at their maximum. If the boil proceeds they too are driven off, until after about 20 to 30 minutes they have been removed as well. All that is left is mainly

bitterness. That is why most recipes say flavor hops 10 minutes from the end and aroma hops at the end of the boil - at flame out.

Now imagine if you capture all the aroma compounds, and absolutely none are lost through evaporation. This is what a hop back is designed to do.

A hop back is a small vessel used after the boil kettle and ahead of a counter flow chiller to add "hop brightness and hop bite" to your brew. Most home brew hop backs have a clear lid in order to see the level of the liquid running into it, and a screen in the bottom and hold about 1 ounce of leaf hops. Normally you gravity feed into the hop back and then through your Counter Flow Chiller. Although an electrical or venture pump will assist greatly in "pulling" the flow through at a constant rate. The flavor can only be described as a "Hop-Head's" delight. If you get a chance to try a hop back during a brewing session you may find yourself delighted with the flavor profile...then again if you aren't a hop head you may well be turned off by the intense flavor.

I plan on doing a follow-up article on making a hop back so those "Hop Head's" will have the opportunity to have a hop back of their own.

GS Peter 

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## BEER OF THE MONTH

BY ROBB WAHLSTROM (COMMISSAR BREWSKI@THEKGB.ORG)

**G**reeting Comrades! First of all, let me say thank you for making the January meeting a success. Lots of topics were discussed and lots of great beers were poured at the January meeting. January's BOM was a little rushed due to Czar Ed's need to catch a plane but I think we did justice to the states of California, Oregon, and Washington. I know I originally said that last month's BOM would cover the entire West US region, but I was overwhelmed by the number of excellent beers to be had.

So although I said I would be covering Great Britain for the February BOM, I've decided to cover a few more states from the Western United States including Colorado, New Mexico, and Texas. Colorado is known for such breweries as Avery, New Belgium, and Great Divide. Sierra Blanca is brewed in Carrizozo, New Mexico and beers from Texas include St. Arnold, Real Ale and Shiner.

Let's not forget about this year's Big Batch Brew Bash. This year's winner will not only be able to brew at St. Arnold, their beer will be brewed and featured as a Divine Reserve. Here are the BJCP's



Every KGB member needs to get down on their hands and knees for Chris Mittel for creating a portable, self contained, back-pack-o-beer. Doesn't it make Comrade Sandi look sexy?

guidelines for an Imperial IPA. I look forward to seeing you all next month at Comrade's Brian Ellis' for the fish fry. Until then cheers and happy brewing!

### Imperial IPA

**Aroma:** A prominent to intense hop aroma that can be derived from American, English and/or noble varieties (although a citrusy hop character is almost always present). Most versions are dry hopped and can have an additional resinous or grassy aroma, although this is not absolutely required. Some clean malty sweetness may be found in the background. Fruitiness, either from esters or hops, may also be detected in some versions, although a neutral fermentation character is typical. Some alcohol can usually be noted, but it should not have a "hot" character.

**Appearance:** Color ranges from golden amber to medium reddish copper; some versions can have an orange-ish tint. Should be clear, although unfiltered dry-hopped versions may be a bit hazy. Good head stand should persist.

**Flavor:** Hop flavor is strong and complex, and can reflect the use of American, English and/or noble hop varieties. High to absurdly high hop

bitterness, although the malt backbone will generally support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty sweet although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is

acceptable but not required. A long, lingering bitterness is usually present in the aftertaste but should not be harsh. Medium-dry to dry finish. A clean, smooth alcohol flavor is usually present. Oak is inappropriate in this style. Some sulfur may be present if sulfate water is used, but most examples do not exhibit this character.

**Mouthfeel:** Smooth, medium-light to medium-full body. No harsh hop-derived astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation in the presence of malt sweetness. Smooth alcohol warming.

**Overall Impression:** An intensely hoppy, very strong pale ale without the big maltiness and/or deeper malt flavors of an American barleywine. Strongly hopped, but clean, lacking harshness, and a tribute to historical IPAs.

**History:** A recent American innovation reflecting the trend of American craft brewers "pushing the envelope" to satisfy the need of hop aficionados for increasingly intense products. Category may be stretched to cover historical and modern American stock ales that are stronger, hoppier ales without the malt intensity of barleywines. The adjective "Imperial" is arbitrary and simply implies a stronger version of an IPA; "double," "extra," "extreme," or any other variety of adjectives would be equally valid.

**Comments:** Bigger than either an English or American IPA in both alcohol strength and overall hop level (bitting and finish). Less malty, lower



Shortly after the picture, CB Robb properly popped open the bottle of Double Bastard and let Czar Ed smell the bottle cap.

body, less rich and a greater overall hop intensity than an American Barleywine. Not necessarily as high in gravity/alcohol as a barleywine. A showcase for hops.

**Ingredients:** Pale ale malt (well-modified and suitable for single-temperature infusion mashing); can use a complex variety of hops (English, American, noble). American yeast that can give a clean or slightly fruity profile. Generally all-malt, but mashed at lower temperatures for high attenuation. Water character varies from soft to moderately sulfate.

### Vital Statistics:

OG	FG	IBU	SRM	ABV
1.075	1.012	60	8	7.5
1.090	1.020	100	15	10%

### Commercial Examples:

Dogfish Head 90-minute IPA, Rogue I2PA, Stone Ruination IPA, Three Floyd's Dreadnaught, Russian River Pliny the Elder, Moylan's Moylander Double IPA. Stock ales include examples such as Stone Arrogant Bastard and Mendocino Eye of the Hawk



# OVERHEARD IN THE WAR ROOM

BY BRIAN PICKETT (MINISTEROFWAR@THEKGB.ORG)

Firstly, I would like to say I had a great time at the January meeting (Spud Fest), and can't wait for February's to roll around. Maybe I'm just excited about eating some great fish or maybe it's the beer (probably the latter). To the right are the competitions that are coming up.

With so many events taking place, we need to represent the KGB in great numbers. Everyone seems to be doing a great job on gearing up for the Big Batch Brew Bash. From the talk at the meetings, it seems we already have a dozen self-proclaimed winners. I joined the ranks by taking my first stab at producing an IPA this past weekend. I don't know how it is going to come out, but it smelled so good. I made a second batch.

Speaking of strong and hoppy beer, I will be e-mailing out the teams for the Double Agent Brew-Off this week. Remember, the style is Imperial IPA, the same as BBBB. During last years Double Agent, I took second place with Ed Moore, but we will dominate this year. We cur-

rently have 8 veteran brewers and 10 beginner brewers signed up for the Double Agent competition. We will be taking signups for brewers through the February meeting. For all those interested in joining the competition, it is not too late, e-mail or talk to me at the February meeting.

Even though we had such a great time at the January meeting, there were only a few people who signed up for the Iron Brewer competition. I hope this is because all the members were just distracted by the great beer and food. If you like the idea and think you can become the KGB Iron

Brewer, see me at the next meeting. The first Iron Brewer competition will be one for the history books!



<u>Competition:</u>	<u>Date of Event:</u>	<u>Webpage or E-mail:</u>
Best Florida Beer	2-11-06	<a href="http://www.dunedinbrewersguild.com">www.dunedinbrewersguild.com</a>
Big Beautiful Belgians	2-11-06	<a href="http://www.bestfloridabeer.org">www.bestfloridabeer.org</a>
Kansas City Beirmeisters	2-17-06	<a href="http://www.kcbeirmeisters.org">www.kcbeirmeisters.org</a>
Febfest 2006	2-18-06	<a href="http://www.clubbob.org">www.clubbob.org</a>
War of the Worts	2-18-06	<a href="http://www.keystonehops.org">www.keystonehops.org</a>
Transatlantic Showdown	2-19-06	<a href="http://www.hrbs.org/showdown2006.htm">www.hrbs.org/showdown2006.htm</a>
Babble Brew-off	2-25-06	<a href="http://www.babblehomebrewers.com">www.babblehomebrewers.com</a>
EGH Brew House Brew Off	2-28-06	<a href="http://www.ehg.ca">www.ehg.ca</a>
Reggale and Dredhop	3-04-06	<a href="http://www.hopbarley.org/dredhop">www.hopbarley.org/dredhop</a>
St. Patrick's Cascadia Cup	3-04-06	<a href="http://www.cascadiacup.com">www.cascadiacup.com</a>
Iowa Brewers Union	3-04-06	<a href="http://www.iowabrewersunion.org">www.iowabrewersunion.org</a>
Drunk Monk Challenge	3-11-06	<a href="http://www.knaves.org/dmc">www.knaves.org/dmc</a>
World Cup of Beer	3-11-06	<a href="http://www.bayareamashers.org">www.bayareamashers.org</a>
Bluebonnet Brew-Off	3-18-06	<a href="http://www.bluebonnetbrewoff.com">www.bluebonnetbrewoff.com</a>
Best the Brewer	3-23-06	<a href="http://www.manayunkbrewery.com">www.manayunkbrewery.com</a>
Samuel Adams Holiday Comp.	3-31-06	<a href="http://www.samadams.com">www.samadams.com</a>
Celtic Brew Off	5-27-06	<a href="http://www.hbd.org/kobb">www.hbd.org/kobb</a>



Soon to be award winning American Light brewed by Comrade John D (Two Time Dixie Cup Best of Show), RC Tim & Comrade Mark G (based on 2004 Dixie Cup BOS) ready for transfer into secondary. Notice Tim sitting on couch doing *nothing*.



Visit us on the internet



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

**Amber Ale**  
**Texas Wheat**  
**Brown Ale**

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## 2005 KGB MEETING SCHEDULE

Date	Location	Description	Beer Region of the Month	KOM
Sat. Feb. 11th @ 7PM	Brian Ellis 18126 Delta Estates Ct.	Fish Fry	Western USA	Andrew Elliot—English Pale Ale
Sat. March 11th @ 7PM	CB Robb Wahlstrom 17503 Pine Brook Trl.	Chili Cook Off	British Isles	Czar Ed—Porter
Sat. April 22nd @ 3PM or 7PM	Carl Scott 6910 White Tail Dr.	Crawfish Boil	TBA	
Sat., May 20th @ 3PM	Jamie Knapick 17227 Modbury	5th Annual KGB Steak-Out (All Houston area homebrew club members invited)		
Sun., June 4th @ 12:00 Noon	St Arnolds Brewery 2522 Fairway Park	BBBB	N/A	N/A
Sun., July 16th @ Noon	The Brew Stop 16460 Kuykendahl Rd., Suite 140	Brew-In and Pot-Luck Lunch		
Sat., August 12th @ 7PM	TBA	Mexican Fiesta & Salsa Contest		
September TBA	Scott Teeter	BBO III		
Sat., Sept. 16th @ 7PM	TBA	Pizza Party		
Sat. Nov. 11th @ 7PM	Don Sajda 25106 Bovington Dr.	Smorgasbeerd & Label Contest		
Dec. TBA	St Arnolds Brewery 2522 Fairway Park Dr.	Houston Area Homebrewers Christmas Party	N/A	N/A

CB Robb is working hard to fill spots for the KOM to correspond with the regions he has chosen. More information to follow.

Visit the **KGB** website at:  
[www.thekgb.org](http://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	Robb Wahlstrom
Minister of Propaganda	Andy Dyer
Minister of War	Bryan Pickett
Ministress of Tabloid	Jamie Knapick

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Jamie Knapick

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Ed Condon, Pete Rosales, Bryan Pickett, Tim White, Robb Wahlstrom, John Donaldson

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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 281.744.3438.

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