



# 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)

No big surprise, the annual Brewln/Pot Luck meeting was another sizzling hot one. MOT Jamie provided a keg of very refreshing Ginger Ale (beer that is) to help quench all of the comrades thirst. The meeting got off to an early start with three great brewing demo's by three great brewers. Comrade Ken Rich brewed with an Igloo cooler on a stand and a turkey cooker, GS Peter used the KGB brew stand and equipment, and Comrade Mike Crumley used his self designed RIM system (a very good system I might add). Three completely different ways to make what I would bet will be three high quality beers. It drew a lot of interest, so much so some of the customers that came by the Brew Stop left as new



CB and Czar's version of a "light" beer. Guess we are only taking color.

members of the KGB. Great demo's comrades.

There were a few things discussed at the meeting that I would like to highlight. First,

it is time to start brewing Imperial Stouts for the 2007 Big Batch Brew Bash. I would like to have a couple KGB internal competitions in order

*(Continued on page 2)*

### Mexican Fiesta & Salsa Contest



Saturday,  
August 12th  
@ 7:00 PM

Chris Landis  
3807 Cypresswood  
See map at  
[www.thekgb.org](http://www.thekgb.org)

## RUBLE COLLECTOR'S REPORT

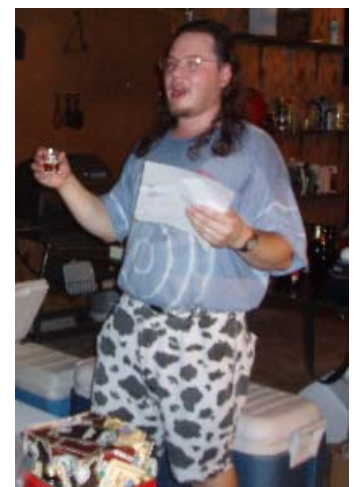
BY TIM WHITE (RUBLECOLLECTOR@THEKGB.ORG)

With temperatures pushing 100° F, the coolest raffle items at the July meeting were the ice-dipped brewer's towels that were used as cold compresses by the winners and their friends. Your Ruble Collector (RC) was happy to have a full table of items to give away to the Comrades including a bottle of Sam Adams Chocolate Stout (compliments of Mistress of Tabloid, Jamie Knapick), gift certificates for yeast and local restaurants, St. Arnold Brewing Eleventh Anniversary pint glasses, hops, glassware, clothing,

glassware, brew books and more glassware. The July meeting is not the highest attended meeting; but, the Comrades attending always score big at the raffle... everyone wins at the KGB!

Comrade Dave Diehl was at the meeting and along with several other BJCP certified and soon-to-be certified judges including Czar Ed, Ed Moore, Chris Landis, Jonathan Goudy, Chris Rich, broke-back brewer and National judge Philip Kaufman and former

*(Continued on page 3)*



Win it you wear it!!! What do you think, did he win???

# EDICTS FROM THE CZAR

(Continued from page 1)

for the brewers to get feedback on their Imperial Stout. The first one could be judged in the December time frame. Everyone would get feedback on their beers, have time to brew another batch (even better than the first), and be able to have it ready for the BBBB in June. The second competition would be in May just before the BBBB to assure that the KGB enters nothing but the finest beers into the competition. I would also like to encourage our comrades to get together and brew these beers. It is always great to get brewers together and exchange ideas and to pass on to the less experienced brewers little tricks of the trade. Bottom line get brewing comrades, we want to take that Heavy Hitters award outright next year and not have to share it with another club, like we did with the Foam Rangers this year. Yes the Foam Rangers came oh so close this year to taking that award from us, too close. I do have to congratulate the Foam

Rangers they gave the KGB a real run for the money tying for first place.

One other very important subject was brought up at the meeting, there are only two months before nomination for KGB officers and four months until

elections. I would like to encourage our membership to step up to the plate and run for office, get elected and help take the KGB up another level. Unlike our name may suggest the KGB is a true democracy. It would be very interesting to have more than one candidate run for each officer position. A good old

## Membership Benefits

- **NEW - Tomball Welding** - Show your KGB ID and 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** - Show your KGB ID and 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** - Show your KGB ID and 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).

**NOTE:** To receive a membership card, see RC Tim at any meeting.

knock down mud slinging race is just what we need. Just as a reminder the elected positions are Czar, General Secretary, Ruble Collector and last and certainly not least Commissar Breski. The appointed positions are Minister of Propaganda, Minister of Tabloid and Minister of War. Please consider helping the KGB and run for one of the

elected positions or express your interest in serving in one of the appointed positions. If anyone would like more information about what is involved and of course the benefits or being an officer of the KGB (like a cabin in New Mexico for HB Czar Don) just contact any of the current officers.



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The next KGB meeting will be the Salsa competition meeting. For the second year running the meeting will take place at the home Comrade Chris Landis. If it even comes close to being as good as it was last year it will be a meeting to remember (right Comrade Chris). This is also a pool party so dress appropriately. See [www.thekgb.org](http://www.thekgb.org) for details, directions and rules for the salsa competition. See you all there.

Czar Ed



# RUBLE COLLECTOR'S REPORT

(Continued from page 1)

professional brewer and our very own Commissar Brewski Robb. Be sure to bring your latest beer for them to sample, they'll give you what's great about it (and if there's something you want to improve, they'll tell you that, too! A special welcome to Comrade William Franz who completed his initiation into the KGB at the July meeting.

MOT Jamie also prepared the brisket and it was great. General Secretary Peter Rosales was spared the cooking duties and instead cashed in on the raffle after he was finished with his brew



Did you really think the MOT would produce a newsletter with out gracing the pages with a picture of the RC???

session. Other brewers included Michael Crumley, Rocky Story and our gracious host, Ken Rich.


Another membership note regarding membership cards... see me at any KGB function or stop by and see Ken at The Brew Stop. We both have membership cards that can be issued to you allowing you to take advantage of the privileges of KGB membership.

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 ladies thong-style panties with the KGB logo. Check out


the website [www.thekgb.org](http://www.thekgb.org) for prices and pictures (sans the thong - see the RC to model and schedule a photo shoot)!

Hail the Czar!!  
Ruble Collector Tim





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O.G. 1076



## BEER OF THE MONTH

BY ROBB WAHLSTROM (COMMISSAR BREWSKI@THEKGB.ORG)

Comrades, the end of the year is approaching fast and the BBO IV is just around the corner. HBC Don and I have many choice Belgians this year. Be sure to contact the RC and get your tickets now while supplies last.

Last months meeting at the Brew Stop proved to be a success. It was great to see fellow comrades brewing in the brutal sun. We also enjoyed seeing some new faces at the meeting. I hope to see all of you at the next months meeting at Comrade Chris Landis. Hope you are ready to try and beat me in the Salsa Competition. You better start gettin' those peppers now and practice.

Well on to other things, rumor has it that St. Arnold's has brewed it's Divine Reserve #3 which is the Double IPA that won at the Big Batch Brew Bash. I can't wait to try it. As many of you know, #2 has already hit the shelves and has probably sold out already. If you are lucky, maybe the CB will have some at next months meeting. And let's not forget about next years BBBB, the style is Imperial Stout. I don't know of one KGB member that likes this style, right... Wrong, I think most of us love big stout beers. I know I am already working on my recipe and you should be too. Well until next month, cheers and happy brewing.

### Imperial Stout Guide Lines

#### 13F. RUSSIAN IMPERIAL STOUT

Aroma: Rich and complex, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol. The roasted malt

character can take on coffee, dark chocolate, or slightly burnt tones and can be light to moderately strong. The malt aroma can be subtle to rich and barleywine-like, depending on the gravity and grain bill. May optionally show a slight specialty malt character (e.g., caramel), but this should only add complexity and not dominate. Fruity esters may be low to moderately strong, and may take on a complex, dark fruit (e.g., plums, prunes, raisins) character. Hop aroma can be very low to quite aggressive, and may contain any hop variety. An alcohol character may be present, but shouldn't be sharp, hot or solventy. Aged versions may have a slight vinous or port-like quality, but shouldn't be sour. No diacetyl. The balance can vary with any of the aroma elements taking center stage. Not all possible aromas described need be present; many interpretations are possible. Aging affects the intensity, balance and smoothness of aromatics. Appearance: Color may range from very dark reddish-brown to jet black. Opaque. Deep tan to dark brown head. Generally has a well-formed head, although head retention may be low to moderate. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

Flavor: Rich, deep, complex and frequently quite intense, with variable amounts of roasted malt/grains, maltiness, fruity esters, hop bitterness and flavor, and alcohol. Medium to aggressively high bitterness. Medium-low to high hop flavor (any variety). Moderate to aggressively high roasted malt/grain flavors can suggest bittersweet or unsweetened chocolate,

cocoa, and/or strong coffee. A slightly burnt grain, burnt currant or tarry character may be evident. Fruity esters may be low to intense, and can take on a dark fruit character (raisins, plums, or prunes). Malt backbone can be balanced and supportive to rich and barleywine-like, and may optionally show some supporting caramel, bready or toasty flavors. Alcohol strength should be evident, but not hot, sharp, or solventy. No diacetyl. The palate and finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness, hop bitterness and warming character. The balance and intensity of flavors can be affected by aging, with some flavors becoming more subdued over time and some aged, vinous or port-like qualities developing.

Mouthfeel: Full to very full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Gentle smooth warmth from alcohol should be present and noticeable. Should not be syrupy and under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

Overall Impression: An intensely flavored, big, dark ale. Roasty, fruity, and bittersweet, with a noticeable alcohol presence. Dark fruit flavors meld with roasty, burnt, or almost tar-like sensations. Like a black barleywine with every dimension of flavor coming into play.

History: Brewed to high gravity and hopping level in England for export to the Baltic States

and Russia. Said to be popular with the Russian Imperial Court. Today is even more popular with American craft brewers, who have extended the style with unique American characteristics.

Comments: Variations exist, with English and American interpretations (predictably, the American versions have more bitterness, roasted character, and finishing hops, while the English varieties reflect a more complex specialty malt character and a more forward ester profile). The wide range of allowable characteristics allow for maximum brewer creativity.

Ingredients: Well-modified pale malt, with generous quantities of roasted malts and/or grain. May have a complex grain bill using virtually any variety of malt. Any type of hops may be used. Alkaline water balances the abundance of acidic roasted grain in the grist. American or English ale yeast.

#### Vital Statistics:

OG: 1.075 - 1.095+  
IBUs: 50 - 90+  
FG: 1.018 - 1.030+  
SRM: 30 - 40+  
ABV: 8 - 12%+

Commercial Examples: Samuel Smith Imperial Stout, Courage Imperial Stout, Brooklyn Black Chocolate Stout, Rogue Imperial Stout, North Coast Old Rasputin Imperial Stout, Victory Storm King, Bell's Expedition Stout, Dogfish Head World Wide Stout, Thirsty Dog Siberian Night, Stone Imperial Stout, Avery The Czar, Founders Imperial Stout, Newport Beach John Wayne Imperial Stout, Great Lakes Blackout Stout





# OVERHEARD IN THE WAR ROOM

BY BRIAN PICKETT (MINISTEROFWAR@THEKGB.ORG)



True Beer Belly. Guess who...

## Up Coming Competitions

<u>Competition:</u>	<u>Early Entry:</u>	<u>Date of Event:</u>	<u>Webpage or E-mail:</u>
Cactus Challenge	8/14 - 8/25	9/15 - 9/16	<a href="http://www.ale-iansociety.org/">http://www.ale-iansociety.org/</a>
Dixie Cup	9/29	10/21	<a href="http://www.crunchyfrog.net/">http://www.crunchyfrog.net/</a>

# 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

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Home Phone: \_\_\_\_\_ Alt. Phone: \_\_\_\_\_

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

## 2005 KGB MEETING SCHEDULE

Date	Location	Description	Beer Region of the Month	KOM
Sun., January 15th @ Noon	The Brew Stop 16460 Kuykendahl Rd., Suite 140	Spud Fest	West Cost USA	HBCB Jonathan— Masochator
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	North East America	CB Robb Special
Sat., May 20th @ 4PM	MOT Jamie Knapick 17227 Modbury	5th Annual KGB Steak- Out (All Houston area homebrew club mem- bers invited)	Germany	Mastercater—Chris Mittel
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	Light Lagers and Ales	Ginger Ale—MOT Jamie Bock—MOT Jamie
Sat., August 12th @ 7PM	Chris Landis 3807 Cypresswood	Mexican Fiesta & Salsa Contest	American Grown Beers USA...USA...USA...	American Lt. Ale—CB Robb
Sat., August. 26th	Stuart and Sandy West 17402 Apache Hills Dr.	BBO IV	Belgian, Belgian, and More Belgian	N/A
Sat., Sept. 16th @ 7PM	HBCB Jonathan Goudy 21706 Leonard	Pizza Party		
Sat. Nov. 11th @ 7PM	Don Sajda 25106 Bovington Dr.	Smorgasbeerd & Label Contest	Big Beers	
Dec. TBA	St Arnolds Brewery 2522 Fairway Park Dr.	Houston Area Home- brewers Christmas Party	N/A	N/A

Visit the KGB website at:  
www.thekgb.org

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



Fine Print

Club Officers:

Czar	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

Newsletter Staff:

Jamie Knapick

Contributors:

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

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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.