

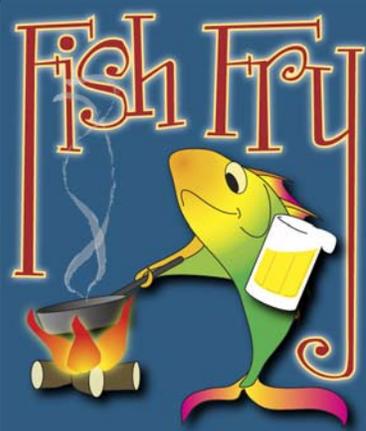


## Edicts From The Czar Ed Moore — Czar@TheKGB.org

The Official Newsletter  
of the  
Kuykendahl Gran Brewers  
Homebrew Club

Volume 13 — Issue 2

February 2007



Saturday, February 17  
7 PM

Has-Been Czar Ed's  
1718 Camille St.  
Pinehurst, TX

(see map at [www.TheKGB.org](http://www.TheKGB.org))

### Table of Contents

Edicts From The Czar	1
Ruble Collector's Report	2
War Room Briefing	3
From The Brewski Cellars	4
What the Heck...?	5

Comrades, the January meeting went quite well and we had plenty of Spuds to go around for everyone (Thanks, Bill). In a special election, it takes two people to replace the Has Been RC Tim White. Phil Kaufmann and Herb Baker were elected as Ruble Collector I and Ruble Collector II. Phil will be the primary RC and Herb will fill in when Phil cannot attend a meeting.

The fourth annual Super Bowl Brew in went well. Has Been and Mark made two batches of beer (an EKU clone and then something from the second runnings [That would be a 1.080 OG Belgian Golden Honey Ale—MOT]), Has Been Jr. Ed Condon and the brisket master made a beer (I forgot what kind he made), Mike made a Cal. Common, Jonathan made a Maibock, Ken made a brown, and the Czar Ed started a mead. Of course, I roll in at 9:30 and I am done by 11:35, so there was some mead envy but it will not be ready for at least 6 months. There was many commercial and homebrews to drink and we drank every one of them (I think that is why my memory fails me) and there was plenty of brisket for everyone. Very tasty!!!

First Sunday will be on the second Sunday Febewary 10<sup>th</sup> at BJ's near the Willowbrook Mall. So be there around 4 PM. This is always a great time.

The next meeting will be the fish fry at Has Been Jr. Ed Condon's place Saturday Febewary 17<sup>th</sup> 7 PM. Hope to see you there.

Finally, I want to close with a couple of items. We are looking for volunteers to brew in at the Brew Stop. We hope to have a brew in on the first or second Saturday to promote homebrewing and to let people know that there is a club called the KGB that can help them with their brewing efforts. The Czar volunteered to do the March brew in on Saturday March 3<sup>rd</sup>, so come by and see how simple a brewing set up can be. Ken will provide the grain, hops, and yeast. Also, there is the Homebrew campout in Warda, Tx which is near LaGrange. It will be March 30<sup>th</sup> and 31<sup>st</sup>, so please mark it on your calendars. There are information sheets at the area homebrew shops and there will be some at the Febewary and March meetings. Please note that the March meeting will be Saturday March 10<sup>th</sup> (St. Arnold has the St. Patrick's day party on the 17<sup>th</sup> of March).

As always, I am here to serve the party and its comrades. Please let me know if you have any ideas or questions.



The alleged **Foam Ranger Spy Team** made their appearance early at this year's Super Bowl Brew-In, showing up in the Goodyear Blimp around 8 am. Intrepid KGB comrades, fortified with barleywine, braved near freezing temperatures in the name off great beer, great food and KGB-style camaraderie.

## Ruble Collector's Report

Phillip Kaufman — RubleCollector@TheKGB.org

**C**omrades! First, let me thank all those who voted for me at the Jan. SpudFest. And I will NOT let you down. Hopefully, this job will be as fun as I expect. Those who did not vote for me, I remember your names and you will NOT get special treatment from me. However, as we do in Russia, I take bribes!

Secondly, I want to thank former RC Tim for his three years of wonderful, beautiful, outstanding, beyond-the-call-of-duty, service. Tim- you gave a lot to this club and I for one am thankful...I know we don't say it enough but "thank you!" After all it is the people in the club that makes the club, right? You helped and did more than your share in my opinion. So EVERYONE support your club the best you can, either participating by giving donations both in rubles and in merchandise such as glassware, or even your company give aways! I'll raffle it all. Tim- Thanks again!!! [Hear! hear!—MOT]

Let me introduce myself, since some of you may or may not know me. I have gone by the name Dr. Phil, Broke Back (don't know where that comes from) and now RC Kaufman-sounds better than RC Phil, I think. Been brewing for 20 years; I believe I started 1987 before it was fashionable, and was one of the first people to take the BJCP exam in 1993 and man it was a lot easier then. Actually I took the exam in Gainesville, FL and Charlie Papazian proctored the exam! Since then, I took it two more times (and no more) and am a Certified (some say certifiable) Judge, and have judged in Pittsburgh, Gainesville, New Orleans, Lafayette, Houston, and Dallas. I also have belonged to homebrew clubs in Gainesville, Pittsburgh, Lafayette and Houston and was even President of Lafayette's Dead Yeast Society. And I taught homebrew classes in Lafayette at the community college as a recreational class. And appeared on TV promoting homebrew- talk about being scared! Anyhow, this is a hobby and it has been fun... and will be fun...like I always say ...if it ain't fun I don't do it!...Hmm maybe that's where I got the nickname Broke Back. So I will do this job at least a year, and if I am having fun will continue...perhaps three

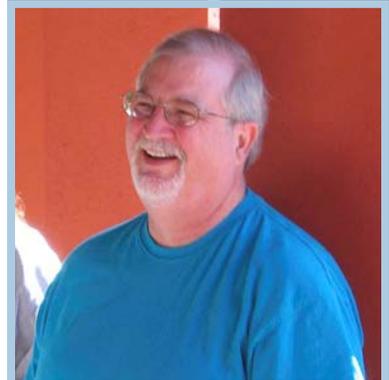


The photographer catches **Phillip Kaufmann** volunteering to fill the position of Ruble Collector. The hat, which is not a requirement of duty, is his own.

years if I can.

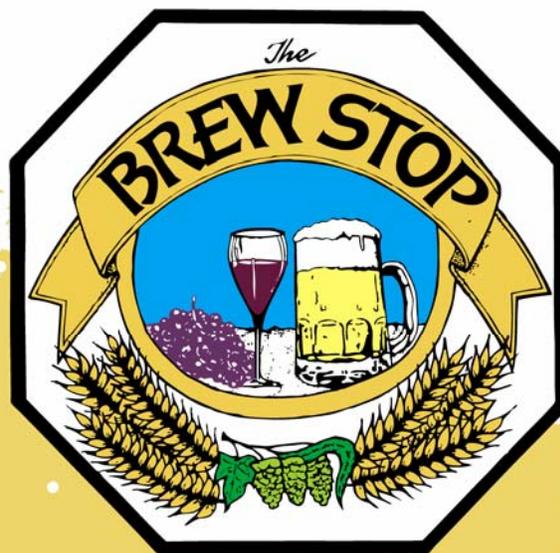
OK enough about me. What the hell does a Ruble Collector actually do?...I volunteered ...OOPS got elected as per bylaws...I noticed since I joined KGB two years ago Tim has aged ...so I guess there is stress involved! I will do the raffle, write a column (not as well as RC Tim though)- at least tell me that you read this dribble- are ya still reading? and pay those who ask me for money like groceries, BOM, etc. I just hope I don't have to dip into MY personal beer funds. If I do, am I eligible for a tax write-off?

Comrades, lets support the newly elected officers and have some fun as well as keep the club viable! This is your club as well as mine. You know people who love beer and let's face it, we love people who love beer. Invite them. Let's have some fun!!!! Rrrrrraaaaffffllllllle!!!



**Herb Baker** jumped feet first into the deep end of KGB membership by volunteering to be back up RC when Phil's out of town or, you know, when he can't get off the pot (so to speak).

The first US lager was brewed in 1840 by John Wagner, who had a small brewery in the back of his house on St. John Street in Philadelphia. Wagner brought the first lager yeast to the United States from a brewery in Bavaria.



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Life is good. What else can I ask for? Here I am, the MOW (which pays a six figure salary) and all I have to do is to present to you information on beer contests. Time to earn my keep. I'm proud to say that the KGB made an excellent showing at the Upper Mississippi Mash Out. This could be one of the largest contests in the world with its 920 entries. The KGB made a fine showing with members Mark Gerding- first place English Barley Wine, first place Schwarzbier, MOW Donald Sajda- second place Strong



**RC Phillip** (left), **MOW Donald** and **MOT Mark** stop drinking BOMs at the January meeting just long enough to ham it up for the camera.

Scotch Ale, third place Russian Imperial Stout (watch out Big Batch), and Czar Ed Moore- second place Specialty Beer, Coffee Stout.

Fellow Comrades, there are a ton of contests one can participate in, but as far as I'm concerned my emphasis this year will be on promotion of the "Lone Star Circuit." Our Lone Star Circuit has reached the ripe old age of one! And what a first year it was! The circuit was quickly organized last January by the clubs of the former Gulf Coast Circuit. Central Florida club announced that they would not be holding the Sunshine Challenge in favor of hosting the AHA National Homebrew Competition. All six competitions in the new circuit went extremely well and there was a lot of participation among all clubs.

For 2007, the format is still the same but with a slightly new line-up. For one, the Cactus Challenge in Lubbock has decided not to remain in the circuit this year due to a number of changes (and challenges) within their club. But, be sure to still support the Ale-ians when they hold their competition in September. I attended two out of the past three years and they provide one great time for all.

We have two new competitions in the circuit, both second year events: the Alamo City Cerveza Fest in San Antonio and the Limbo Challenge in the DFW area. The ACCF was held last August at the Blue Star

Brewing Company and featured categories 1-19 with a special category of pepper beers. The Limbo Challenge, held the same month, focused on lower gravity beers (less than an original gravity of 1.050, and, believe it or not, your MOW can, and will, brew a beer that low.). Be sure to support both of these new competitions with your entries and your attendance.

## KGB Battle Cry! STABN Start Today And Brew Now!

Here is the full line-up for 2007:

Bluebonnet Brew off [www.bluebonnetbrewoff.com](http://www.bluebonnetbrewoff.com)  
March 23-24

Big Batch BrewBash [www.TheKGB.org](http://www.TheKGB.org) May 20

Celtic Brew-off <http://hbd.org/kobb/> May

Lunar Rendezbrew [www.mashtronauts.com/lr/](http://www.mashtronauts.com/lr/) July

Alamo City Cerveza Fest [www.bexarbrewers.org](http://www.bexarbrewers.org) August

Limbo Challenge [www.nthba.org/limbo](http://www.nthba.org/limbo) August

Dixie Cup [www.crunchyfrog.net/dixiecup](http://www.crunchyfrog.net/dixiecup) October 19-20

Now make that commitment! "STABN!"  
MOW Donald Sajda



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Hey there, comrades! For those who attended the January beer of the month (BOM) serve-fest, I think you are aware of this Commissar Brewski's commitment to quality and quantity. Believe me, I understand if you could not hang out for all the porters and stouts I served up. If I had served them any faster, we all would have been noticeably plowed. HBC Ed's keg of porter was delicious and a perfect compliment to the best baked potatoes I have had in memory. *[You should've tried some in your mouth—MOT]*

Now we are on the dawn of a new BOM & KOM.... and they need to pair with our annual fish fry. I considered, yet nixed, pilsners and some other choices that go pretty well with fish. I want to save lighter beers for the hotter months when we need the refreshment. What I did decide on was.... bocks! So help me get crazy crazy and dive into the family of bocks as we wonder if that tickle in our throat is a cold coming on or a fish bone we forgot to look for.

My most excellent friend, HBCB Jonathan Goudy, has fashioned a bock-like dunkel for us to enjoy as the KOM. It will have some fruitier notes (due to the use of ale yeast) compared to the commercial bocks we will lick clean, yet will be another Jonathan-masterpiece that will awaken our senses and stroke our palates. You've got a damn good man, Nadine.... a damn good man!

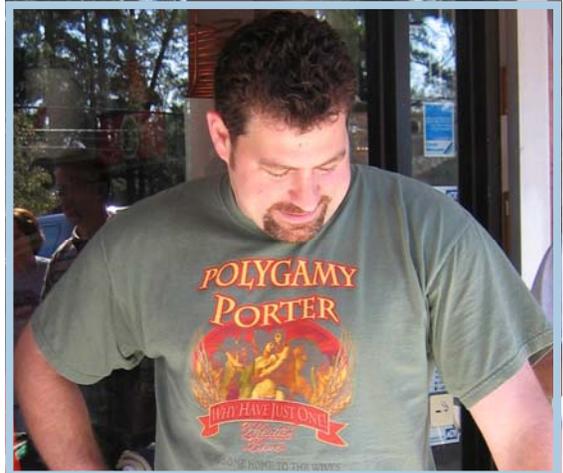
When we think of bocks we should think of Germany and Bavaria. The bock name probably originates from the town of Einbeck, in the state of Lower Saxony. It has traditionally been a dark beer and certainly a strong beer. This style, or at

least its earliest predecessor, dates back to the 13<sup>th</sup> century when all beers were brewed using top fermenting (ale) yeasts. In more recent centuries, bocks have been dominantly brewed with bottom fermenting (lager) yeasts.

Bocks are defined as

having a minimum gravity of 1064 and an alcohol content of not less than 6.7% by volume. Doppelbocks are higher alcohol bocks as doppel means double; the same type of rationale with trippelbocks. Bocks are smooth, malty beers with a hint or more of sweetness. There are some really great examples of bocks commercially available so join me on February 17<sup>th</sup> for a memorable beer tasting experience.

All my best in liquid and solid form,  
CB Jeff



It's all in the presentation, folks. The BOM was Porters and Stouts. **Commissar Brewski Jeff** paused, contemplating the next brew that would grace our palates, yet still saying much with his t-shirt. Polygamy Porter—Why have just one?



## Frigid Brown Beer

KOM by Jonathan Goudy

Batch Size: 5.5 gal

Estimated OG: 1.062

Boil: 60 Minutes

Estimated IBU: 28.3

Estimated Color: 9.3 SRM

### Grains

9 lbs Pilsner (German) (2°L)  
2.5 lbs Munich Malt (German) (8°L)  
0.75 lbs Melanoidin Malt (35°L)  
0.25 lbs Crystal Malt (75°L)

### Hops

1 oz Pearl (Whole) [6.9%] (60 min)  
0.5 oz Hallertau Herzbr. (Whole) [7.1%] (10 min)  
1.5 oz Hallertau Herzbr. (Whole) [7.1%] (0 min)

### Yeast

White Labs California Ale (#WLP001)

### Mash Schedule

140°F for 75 minutes

155°F for 25 minutes

Mash out at 175°F

### Notes:

Pretty straightforward step infusion mash with a batch sparge to help the efficiency. The water used was 5 parts distilled to one part tap with a supplement of 2 teaspoons of CaCl.

Fermented cool at 62° until the foam dropped and it was obviously done. The beer was then racked to the secondary and the temperature dropped pretty quickly (~8deg/day) to lagering temps. Three days after racking the beer was transferred to a keg to finish conditioning at 34° until the meeting.

BREW

ONE

YOURSELF

## What The Heck Was the HBCB Thinking?

Jonathan Goudy — [goudy@peoplepc.com](mailto:goudy@peoplepc.com)

What does it mean to be a brewer? It means a lot of things, but by definition it means “someone who brews beer or ale from malt and hops and water.” That sounds pretty simple, but if you look deeper into the definition of what it means to brew, you will start to find descriptions more like “to concoct, mix, or cook (a beverage or food, esp. one containing unmeasured or unusual ingredients).” If you go further, you will find definitions more like “any concoction, esp. a liquid produced by a mixture of unusual ingredients: a witch’s brew.”

These are all definitions for the same word as found on Dictionary.com, but the underlying meaning is so different for each one. That is because there are limitless ways that you can make a “brew” be its own unique “entity” in the world; essentially giving life.

Dare I say that a brewer is a god? As quoted on Groundhog Day (a movie tribute to a recent holiday), “...not *the* God, but *a* god.”

“What the heck is the HBCB thinking?”

“A brewer a god?”

“He must have been sampling too much barleywine.”

When I say this I am reinforcing that, as a brewer, you are not constrained by the mundane everyday world that is stuck in a can at the Quickie Mart, but instead, you can create and rise above, into a universe of creativity. A Raspberry Wheat Barley Wine with a twist of Lime at bottling time is within your grasp, as you venture off into the creative world of brewing.

“So how does this make you a god?” you may ask. I am glad you did.

Observe the world around you, my friends within divinity. You look in the beer case at your local convenience store and find 10 different labels of beer with barely a discernable difference among them. Is this the work of our “creator?” I think not, as this entity wears the name “creator” implying a fundamental creativity.

Mass producing the same fizzy yellow swill over and over again is the downfall of creativity and is a stepping stone into a dark, cruel, and restrictive world that some may call hell. Every person doesn’t look the same, so that would imply creativity. Every dog looks uniquely different, and the Shar Pei is testament to the fact that the Creator has a sense of humor...but still this is creativity.

Now it is time for the brewers to rise above this dark mundane world and make a difference. Share the gift of creativity with all looking for a glimmer of hope through their beer goggles. Brew something different, share it with others, and be a God!



## KGB Membership Benefits

- **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 and Ken will supply the equipment and ingredients (except for your carboy).

**NOTE:** To receive a membership card, see the Ruble Collector at any meeting or event.

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# KGB Calendar

(Updated 8-Feb-2007)

Date (Article due date)	Meeting Location	Event	Style or Region of the Month	KOM
Sat Feb 17 7PM	Ed Condon 1718 Camille	Fish Fry	Bocks	Frigid Brown Beer by Jonathan Goudy
Sat Mar 10 7PM (Feb 23)	Jeff Scheerhorn 5919 Bayonne Drive	Chili Cook Off	TBA	TBA
Sat Apr 21 4PM (Apr 6)	Carl Scott 6910 White Tail Dr.	San Jacinto Day Crawfish Boil	TBA	TBA
Sun May 20 Noon (May 4)	St Arnolds Brewery 2522 Fairway Park	Big Batch Brew Bash	N/A	N/A
Sat Jun 16 7PM (Jun 1)	Jamie Knapick 17227 Modbury	6th Annual KGB Steak- Out (All Houston area homebrew club members invited)	TBA	TBA
Sat Jul 14 7PM (Jun 29)	Jonathan Goudy 21706 Leonard	Pizza Party	TBA	TBA
Sat Aug 18 7PM (Aug 3)	Chris Landis 3807 Cypresswood	Mexican Fiesta & Salsa Contest	TBA	TBA
Sat Sep 15, 7PM (Aug 31)	The Brew Stop 16460 Kuykendahl Rd.	Brew-In and Pot Luck Lunch	TBA	TBA

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Single two year KGB Membership \$35 – Family \$60

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Commissar Brewski	Jeff Scheerhorn
Minister of Propaganda	Andy Dyer
Minister of Tabloid	Mark Rogerson
Minister of War	Donald Sajda
Newsletter Editor	Mark Rogerson

Contributors:

Ed Moore, Philip Kaufman, Donald Sajda, Jeff Scheerhorn, Jonathan Goudy, Mark Rogerson

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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. You may email the Czar at [Czar@TheKGB.org](mailto:Czar@TheKGB.org), or the newsletter editor at [MinisterOfTabloid@TheKGB.org](mailto:MinisterOfTabloid@TheKGB.org).

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