



The Official Newsletter  
of the  
Kuykendahl Gran Brewers  
Homebrew Club

Volume 15 — Issue 2  
February 2009



## Next Meeting:

Sunday, February 22,  
1pm—whenever

Phillip Kaufman's  
15435 Dobbin Dr  
Conroe, TX 77384

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## Edicts From The Czar

Herb Baker — [Czar@TheKGB.org](mailto:Czar@TheKGB.org)

**G**reetings, comrades. I believe I have recovered enough from CB Don's barleywine assault to compose this month's article. We had a great meeting at CB Don's house, with spuds & fixins provided by GS Chris and his lovely assistant Susan. A couple of comrades from the KGB's past graced us with their presence. David Diehl and Tim White showed up and renewed old acquaintances, plus helped put away some of Don's barleywine.

By the time you read this, we will have brewed our giveaway beer for the BBBB. GS Chris and has-been Bill coordinated this and several of us pitched in, mainly we watched them work.

A couple of reminders from our calendar: Sunday, February 15<sup>th</sup> is the date for the annual AHA membership rally at the Saint Arnold Brewery. The time is 1pm to 3pm. The KGB will have a table so we can disseminate information about us. RC Phil has generously volunteered to man the table, with some help, of course. We wouldn't want the RC to work very hard, since, in his mind, the RC is the real power. So, if your schedule permits, come join us there.

Our next meeting will be Sunday, February 22, from

*(Continued on page 2)*



Herb Baker presides over his first meeting as Czar and faces, not just the sun, but also a thirsty KGB hoard (not pictured).

## Ruble Collector's Report

Phillip Kaufman — [RubleCollector@TheKGB.org](mailto:RubleCollector@TheKGB.org)

**C**omrades! Spring is coming upon us quickly. Need to brew before it gets too hot. I know I know. No time. Recession is amongst us. Terrible things happening. Do like I do. Drink a homebrew! And turn off the television. I know it makes me happy.

I will no longer be a virgin after Feb 22. Why, you ask? I am hosting a homebrew meeting at my house. And ya better show up!! Remember Feb 22 at 1 PM until the last drunk leaves...or I go to bed. May be the same person. Invite your friends! Let's get the membership up starting at my house! Even if we have a rainy, cold (global warming?) day I have a new garage built for shelter. It'll be fun!

I live just north of The Woodlands and it's easy to get to my place. From the South and North, take the 1488 exit off of I-45 and go west five miles. Another two miles north ya be there.

Sorry for the short letter but like everyone else, we're going through layoffs and it just ain't fun. Another reason to drink expensive beer on the cheap at the Feb meeting.

Don't forget to brew some Strong Scotch Ale for the BBBB (Big Batch Brew Bash) on May 17.

Se ya on the 22<sup>nd</sup>. And bring money and beer.

My glass is empty and time for bed.

RC Phillip



Brokeback's long lost boy (and predecessor of the Ruble Collector title), **Tim White**, showed up for a few barley wines, then left dejected, without his big strong "Phillypoo."



## Edicts From The Czar

1pm to whenever RC Phil kicks us out. Meeting will be held at his new double-wide garage. This is normally our fish fry meeting, but, we have changed the menu to chicken wings and fixins. This way the GS gets to participate in the meeting, instead of slaving over a hot pot of grease for the entire meeting.

Last Friday, at Molly's, we were able to meet with Ray to discuss plans for the year. Based on our discussion, we are having two meetings at Ray's Brew-It-Yourself; the July meeting and the September meeting. In addition, we will have a brew-in at Ray's, to demonstrate the art of brewing beer. The brew-in is tentatively scheduled for Saturday, May 2. More info to come.

Well, that's all for now. And it's time for a beer, but since I'm composing this from work, I guess I have to wait.

Czar Herb



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*"Tim, come back  
to the meetings.  
Brokeback misses ya!"*

*Phillip Kaufman*

---

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## Tell Us About It!

Do you have a homebrewing tip that everyone should know? Have you turned an old bait bucket into the perfect mash tun? Did you document the planning and construction of a computer-controlled brewery complete with high-temperature pumps, steam jacketed vessels and motorized stirrers? Send your story to The KGB Files and share your knowledge. Email to [MinisterOfTabloid@TheKGB.org](mailto:MinisterOfTabloid@TheKGB.org) and include hi-res photos if you have them.

**A**s Commissar Brewski, I plan to enjoy the Holidays year round. So with that in mind, I have decreed that the February BOM will be Holiday Beers!! Personally, I really enjoy Holiday Beers. These beers are typically big and have some very unique characteristics. Spices, honey, maple syrup and a host of other tasty ingredients are added to these beers in an effort to make them demonstrate a festive flair. And for your pleasure, I have put together a nice assortment for the membership to enjoy at the February 22nd meeting at RC Phil's. In addition for the KOM we will have Saint Arnold's Christmas Ale and a Braggot made by Ken Rich.

The KGB stepped up to prove to the world that besides being excellent brewers we can also cook. On January 25<sup>th</sup> Saint Arnold Brewery hosted their 2<sup>nd</sup> Annual "One Pot Cook-Off." The KGB was well represented with the team of Czar Herb, HBC Ed Condon, Comrade Alex Terronez and me, CB/MOW Don. We created one hell-of-a Cheese Stout Soup. It was cheesy and you could really taste the Saint Arnold Winter Stout in it. As the crowds tasted it, our soup brought smiling faces to all in attendance. Sadly, the judges must not have felt the same, and our team was not announced as one of the three winners for this year. But we will be back, and we'll return next year for the Third Annual "One Pot Cook Off," and this time we plan to bring home the gold!

With the month of February we find the start of the Lone Star Circuit brewing season. The first Lone Star Circuit Brewing Contest will be the Bluebonnet Brew Off. Over the past few years, this contest has been the largest single site contest



L-R: Czar Herb, Alex Terronez, Ed Condon and Donald Sajda

in the world. To place in this contest brings forth some real bragging rights. Deadline for entries is real soon, how about February 26<sup>th</sup>? The actual contest takes place March 20-21 and it is a blast! I've attended 8 out of the last 10 years and I encourage you to attend.

Be sure to get out and support each of our Texas clubs and competitions with both your entries and your attendance. See the chart that accompanies this article for contest dates.

I've been collecting some extremely rare beers and this year I've decided it's time to indulge. So on March 28<sup>th</sup> I will be hosting the "Rare Beer Tasting." Since most beer comes in 8oz, 12oz, 16oz, or 24 oz bottles I figured it would work out best to limit it to the first twelve members to cough up \$30. Just to tempt you, how does 1994 and 1995 Thomas Hardy sound? Ever seen a bottle of Samuel Adams 26% abv. Utopias (retails at \$100 a bottle, of course you can't find it any-

*(Continued on page 5)*

## KGB Cheese Stout Soup

1 tbs. canola oil  
1 large sweet onion chopped fine  
1 bottle Saint Arnold's Winter Stout  
1 – 28oz bag frozen hash brown shredded fine  
2 – 14 oz cans chicken broth

Heat oil over medium heat in a pan, add onion, and cook until softened about 3 minutes. Add beer; heat to boil. Cook 5 minutes. Add potatoes, broth. Heat to boil. Reduce heat to maintain a simmer, cook till potatoes are tender, about 10 minutes.  
Remove from heat.

2.5 cups whole milk  
1 tbs. flour  
2.5 cups shredded sharp Cheddar Cheese  
1 red bell pepper thinly sliced

Whisk milk and flour together in a small bowl; add to soup. Heat to simmer over medium-high heat; cook until thickened, about 3 minutes. Remove from heat, stir in 2 cups cheddar until melted. Ladle the soup into bowls, garnish with the remaining ½ cup cheese and red pepper.

BREW

ONE

YOURSELF

## Brewhouse Tinkering — Magnetic Stir Plate

Chad "Fuggin Ripped" Palmquist — ChadPalmquist@hotmail.com

So I got the idea from a homebrew forum (HomeBrewTalk.com) to make a magnetic stir plate. I figured this would help me keep the yeast active when I make a starter for my brewing sessions. I ordered some of the parts from RadioShack:

- 7" x 5" x 3" Project Enclosure  
Part #270-1807—\$5.99
- 25 ohm 3 watt Rheostat (aka Potentiometer)  
Part #271-265—\$3.99
- 12 Volt DC/30Amp Rocker Switch with LED  
Part #275-018—\$3.99
- Silver Tone Knob—Part #274-424—\$2.99

If you order from RadioShack, have them ship it to a store by your house. That way you don't pay for the shipping. Then I picked up some items from Lowes or Home Depot: 4x 2 inch 10/32 bolts, 16x10/32 nuts and one big washer. The other parts came from my computer scrap pile I had lying around my office: Computer Fan, magnets extracted from a bad hard drive, and a 12volt Wall Wart (phone charger). You'll also need a Magnetic Stir Bar. I bought a 1" and 2" from McMaster-Carr (McMaster.com). They also had a stir bar retriever.

First, I drilled the holes in the project enclosure to mount the rheostat controller and my rocker switch.

Next is the wiring and this comes straight from the HomeBrewTalk forum. (**Anthony Lopez** is the author):

Get your Black and Red (some fans have 4 wires now. Look at Computer Fans in [http://en.wikipedia.org/wiki/Computer\\_fan](http://en.wikipedia.org/wiki/Computer_fan)) computer fan wires stripped. If you aren't soldering, put a female quick disconnect onto the Red wire.

Next, cut off the power supply "phone" side and try to keep the power cord going to the wall socket as long as possible. This just makes things easy if you make a mistake. Some phone chargers will have two wires, while others I've found have a "braid" going around another insulated wire. The "braid" is our ground or negative and the inner cable is your power side. For the chargers with 2 single wires inside, black is your ground.

Strip about 1/4" of the insulation off your wires. Take the black cable of your computer fan and the black cable of your power supply and twist the exposed wire together and insert them into one of the female quick disconnects. Make sure that you have already put your power supply cable through the hole you drilled in your enclosure before making this crimp or you won't be able to close your enclosure when you are done. Connect these two wires to the "Earth" male connector on your power supply.

Now, take your Red cable from your power supply and add a female disconnect onto this cable and attach it to the "male" terminal on your power switch labeled "Supply"

We are ALMOST done with all the wiring. The only male terminal left on our power switch is the one labeled "Load". Take some of the spare wire, about 4-5 inches, and strip off

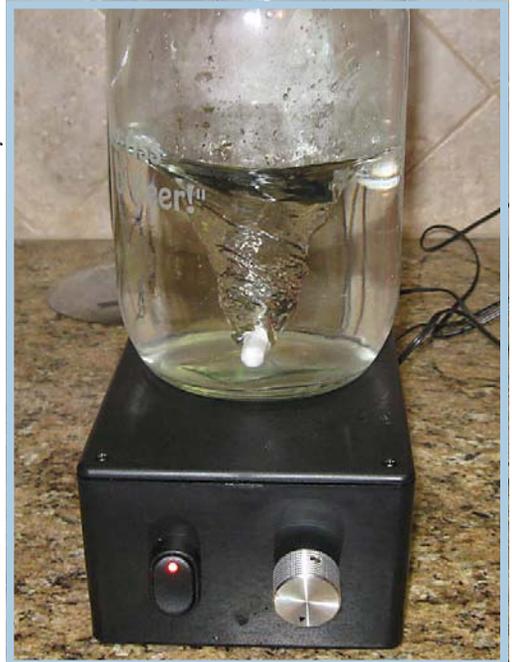
the insulation from each end. Attach a female disconnect to each end. Now, attach one side of the wire onto the "Load" terminal on your power switch, and the other to the center pin of the potentiometer.

The last step is to take the "Power" cable (red) from your computer fan and attach another female disconnect. Attach this disconnect onto the right side pin on the potentiometer.

Assuming everything has been done correctly, plug in your power supply, flip your power switch to the "On" position, and try turning the knob on the potentiometer back and forth. You should be able to observe the fan speeding up and slowing down as you turn the knob back and forth.

The wiring part seems confusing, but it really isn't. Just remember to unplug the plug went working inside the enclosure. I forgot a few times and was lucky I didn't get shocked. I got shocked once before on a separate project and the taste of my fillings in my teef wasn't pleasant.

(Continued on page 5)



A tempest in a growler (I know what you're thinking, but that ain't Shakespeare, comrade).

## 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)
- **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.

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

## Brewhouse Tinkering

(Continued from page 4)

I then drilled out the holes in the fan bracket to allow the 2 inch 10/32 bolts to fit easier. I thread the 10/32 nuts down onto the bolts, this will allow you to move the fan up and down to make adjustments. I then drilled out my pattern of the fan with bolts attached, used whiteout to leave marks on the metal insert that came with the project enclosure to fit my fan

## Commissar Brewski's World

(Continued from page 3)

where but eBay, price starts at \$225 a bottle here.) I'll have the list at the next meeting and the true beer connoisseur will

### 2009 Homebrew Competitions

<b>Bluebonnet Brew-off</b> www.bluebonnetbrewoff.com	March 20-21
<b>Big Batch Brew Bash</b> www.thekgb.org	May 17
<b>Celtic Brew-off</b> http://hbd.org/kobb/	May
<b>Lunar Rendezbrew</b> www.mashtronauts.com/lr/	July-August
<b>Alamo City Cerveza Fest</b> www.bexarbrewers.org	August
<b>Limbo Challenge</b> www.nthba.org/limbo	August
<b>Cactus Challenge</b> www.ale-iansociety.org	September
<b>Dixie Cup</b> www.crunchyfrog.net/dixiecup	October 16-17

be impressed. Don't miss out on this once in a lifetime tasting, because when they're gone they are gone.

In addition join us for "KGB Day" at Southern Star Brewery, Saturday February 28<sup>th</sup>. The tour is free and starts at 1:00 pm. Purchase one of their pint or 22 oz glasses and they will fill it. Let's have a big turn out and show them our support. I am dying to try the "Buried Hatchet Stout".

Once again we have so much beer to drink and you can't drink all day if you don't start early. See you at RC Phil's Saturday, February 22nd.

CB/MOW Don



in the middle of the enclosure. I had some silicone glue, which I had from a previous project, to glue a big washer to the center of the fan. The washer will give the Hard Drive magnets a point to connect to and also allow you to move the magnets if needed. You'll have to turn the fan on and off to get the washer centered. Once you have the magnet position where you want I suggest you glue them down, because mine tended to slip because of centrifugal force of the spinning fan. Now you want to set the fan, with the magnets facing the metal insert, as close to the metal insert as you can. This is what the nuts are for that you threaded on before you inserted the bolts into the fan bracket. The last step is to bolt the fan to the insert and button everything up into the project enclosure. The rest is experimenting with the rheostat and magnet distance till you get the right setup for your needs.

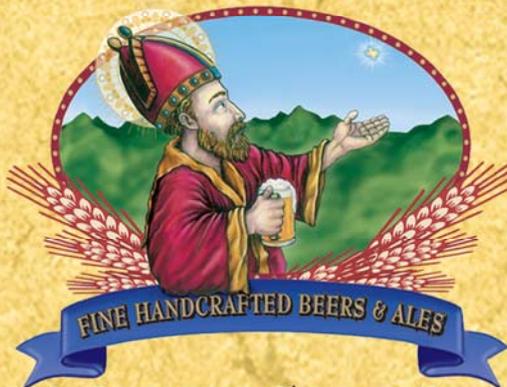
Bonus Tip: The closer the magnet on the fan is to the stir bar the stronger its pull is.



Sam (a guest at the January meeting) didn't let a drop of all that barley wine go to waste.

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# KGB Calendar

(Updated 11-Feb-2009)

Event	Date <small>(Article due date)</small>	Location	Style or Region of the Month	KOM
<b>February Meeting</b>	Sun Feb 22 1PM	Phillip Kaufman's 15435 Dobbin Dr Conroe, TX 77384	Holiday Beers	Braggot—Ken Rich + St. Arnold Christmas
<b>March Meeting</b> Chili Cook Off	Sat Mar 21 7PM <small>(Mar 6)</small>	Jeff Scheerhorn 5919 Bayonne Drive	Barley Wines Part 2	Oak Aged Belgian Strong
<b>Rare Beer Tasting</b> <small>(Limited to 12 members)</small>	Sat Mar 28	Don Sajda 25106 Bovington Dr.	NA	NA
<b>April Meeting</b> Crawfish Festival	Sat Apr 18 5PM <small>(Apr 3)</small>	Carl Scott's?	Stouts	Dry Irish Stout Mark Rogerson
<b>Big Batch Brew Bash</b>	Sun May 17 <small>(May 1)</small>	St Arnold Brewery 2522 Fairway Park Dr.	NA	NA
<b>June Meeting</b> Steak-Out	Sat June 20 <small>(Jun 5)</small>	Jaime Knapick 17227 Modbury	Browns & Porters	Imperial Porter HBC Ed Condon
<b>July Meeting</b> Pizza Party	Sat July 18 <small>(tentative)</small> <small>(Jul 3)</small>	Brew It Yourself 25770 IH 45 N	Pilsners	Pilsner Jonathan Goudy

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Minister of Tabloid	Mark Rogerson
Minister of War	Donald Sajda

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Correspondence and inquiries can be sent to the KGB via email to 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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