



The **KGB** Files

The Official Newsletter
of the
Kuykendahl Gran Brewers
Homebrew Club

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Edicts From The Czar

Herb Baker — Czar@TheKGB.org

Comrades, greetings again from your Czar! Well, the June meeting at Jamie's house was a resounding success. Jamie had the grill going, the brisket cooking, and the beer flowing. Ed Condon provided a very yummy porter for the KOM, while CB Don provided us with a fine selection of browns and porters for the BOM, many not seen in these here parts. We had another fine beer from Southern Tier Brewing Company, a Mocha Porter, the same company that gave us the Crème Brulee stout that we had at the April meeting.

Many thanks to Jamie for allowing us to trash her back yard and thanks again to GS Chris and Susan for all the fixins for our great meal.

On another note, on June 14, we had our First Sunday with the Foam Rangers at The Anvil, on lower Westheimer. This is a new bar and they had about 12 taps along with a keg of Real Ale's Rye beer. Only RC Phil & Rhonda and I showed up for the festivities, but it was well worth it.

Our next meeting will be at Ray's Brew It Yourself on Saturday, July 18, from 4pm until 8pm. We will be having pizza along with a KOM furnished by Jonathon and the BOM style is Pilsners. So, make your plans now to attend.

Well, that's all for now. Cheers!

Czar Herb



Ruble Collector's Report

Phillip Kaufman — RubleCollector@TheKGB.org

Comrades, first let's discuss the Great American Steak Out at Jamie Knapick's place. Thank God that we started later in the day this year than normal. We had shade by the fence and a good breeze. I want to personally thank Jamie again stepping up to the plate and going out of her way to entertain us. Well done (pun intended....OK it is a steak out). Thanks Jamie! I appreciate it more than words can express.

Next meeting will be at Brew It Yourself from 4 to 8PM July 18. At 8 PM EVERYONE has to leave. You don't have to go home. You just can't stay here.If you don't know where it is ...shame. Ray Philbrook is the gentleman who sold to me the ingredients and helped formulate the recipe for the Best of Show BBBB and deserves recognition. Trying to get the Houston Chronicle to put his business in the article. We'll see. More later about that as I brag a bit....really pisses off those who lost...take a joke. **I will bring the keg of the winning brew, but just to sample.** Want to judge it against St. Arnolds Divine Reserve 8 and be available Sept. in stores in Texas. And will be entered in the Great American Beer Festival Sept 24-26... I will be there. Bring home the GOLD baby!

Congrats to our new and renewed members. As part of your membership you can use the equipment at Brew It Yourself (BIY). Very nice setup indeed. And a 10% discount at BIY..need I say more.

I would like to share with you my brewing experience at St. Arnold's today July 6. My experience will be one I will remember the rest of my life. And I really want to thank Brock for allowing me to participate.

I arrived at 6:15 am ready to brew. My teacher and brewer was Nicklaus Walters he was very nice indeed and patient. Man it was hot even that early in the morning. Started right away with hauling 50 pounds of grain. Side note: man the peated malt permeated through the bag. Excellent.

Renewing Comrades

David Corbishley

Adam Adams (not a typo)

Marc Bernard

John "Jack" Moore

New Comrades

Ray Moore

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Ruble Collector's Report

(Continued from page 1)

We made about 130 barrels of brew. The most disappointing aspect of the process was the second running was poured down the drain. This would have made an excellent 6% ABV Scotch Ale....but didn't bring my carboy. Note to self: Next year after winning the English Barley BBBB competition...bring carboy!



Ruble Collector & BBBB Winner **Phillip Kaufman** enjoys a brief respite from the grueling task of brewing Divine Reserve No. 8 at St. Arnold Brewery on July 6.

Another aspect I didn't expect is how small scale we brewed. Yes we used thousands of pounds of grain (I think 2600 pounds) but only made 30 bbls at a time. So we had to make at least 5 batches; the entire brewing process will go around the clock for 46 hours. A lot of work, manually. Good thing I am in good shape and it doesn't hurt to have a 27 year old helper either!

I don't want to go into more detail but I think everyone should brew an English Barley wine soon and have this experience. A lot of rewarding work. (For a bit more on this story, see http://blogs.chron.com/beertx/2009/07/a_divine_day_for_a_houston_hom.html)

And I was able to witness the employees performing Quality Control on stored beer on the shelf under florescent lights, and in coolers, etc. And I took a beer off the bottling line and drank it. Fresh!

I have been blessed and wish everyone could experience this. Always remember have fun and do your best. Most importantly to have fun....every see me at a rrrraaaffilllee.

And please look for the article in the Houston Chronicle....and note that I was wearing the KGB colors. And may I add with PRIDE. My goal is to be the first to win back to back BBBB competition. Start brewing!

Comrades, my glass is empty and time to for bed.....

RC Phillip



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Enough of these 100 degree days!!! I'm out of here, headed to the cool temperatures of my Imperial cabin in Cloudcroft, NM. Hence, I will miss the July meeting, but we have Czar Herb doing double duty as CB and will supply the masses with Pilsners on this hot summer day. And as a special treat our HBCB Jonathan Goudy has brewed an 8.3% Imperial Pilsner for the KOM. Jonathan can really brew those lagers, so do not miss this one. Of course a hot day in Cloudcroft may get up to 72 so I'll be drinking Barley Wine and Imperial Stout.

Did I just say Barley Wine? Well, Comrades, Big Batch Brew Bash 15 will be held at the new location of Saint Arnold Brewery next May and the style will be English Barley Wine, so you better get off your butts and get those batches a brewing this summer in order to condition these high gravity beers.

Need a do a little bragging. Yours truly, me, was awarded a First Place Medal for my Buffalo Chip Stout at the Celtic Brew Off last month. The Celtic Brew Off is one of the events of the <http://www.LoneStarCircuit.com/>. This is one of the events that the KGB is involved with. In addition, the Bay Area Mashtronauts will be hosting the Lunar Rendezbrew

August 8th. See the <http://mashtronauts.pbworks.com/Lunar-Rendezbrew-XVI> for more details.

BEER & WINE

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Need to finish packing beer into the car. Hope you all survive this summer's heat. The CB will think about you as I indulge in some high gravity refreshments.

See you soon.
CBMOW Don



Pilshelnellis

Jonathan Goudy

Batch size: 11 gallons Boil time: 60 minutes
Original Grav: 1.067 Final Grav: 1.004
Alc. by volume: 8.3%

Grain

20.0 lb Pilsener Malt
4.00 lb Vienna Malt
1.00 lb Cara-Pils Dextrine malt
1.50 lb Carahell Light Malt

Hops

2.0 oz Czech Saaz (3.9% AA)—60 Mins.
2.0 oz Hallertau Hallertau (3.9% AA)—60 Mins.
1.0 oz Czech Saaz (Plugs) (5.4% AA)—0 Mins.

Yeast

White Labs German Bock (WLP #833)

Mash

140°F — 90 minutes
154°F — 45 minutes
167°F — 20 minutes

Notes:

5-9-09 @ Racking The beer is really clean and dry with obvious hop notes and I definitely think "Pilsner" when I drink it. This is a pretty good one. I think the KGB will dig it.

BREW

ONE

YOURSELF

KGB Calendar

(Updated 8-Jul-2009)

Event	Date <small>(Article due date)</small>	Location	Style or Region of the Month	KOM
July Meeting Pizza Party	Sat July 18	Brew It Yourself 25770 IH 45 N	Pilsners	Pilsner Jonathan Goudy
August Meeting Salsa Party	Sat Aug 15 <small>(Jul 31)</small>	Chris Landis 3807 Cypresswood	Bocks	Did someone say <i>Celebrator?</i>
September Meeting	Sat Sep 19 <small>(Sep 4)</small>	Brew It Yourself 25770 IH 45 N	IPAs & APAs	IPA Chris Landis
Belgian Blow Out	Sat Oct 3	Mark Rogerson 17706 Garnercrest Dr	Belgiany Goodness	NA?
Dixie Cup <small>www.crunchyfrog.net/dixiecup</small>	Oct 16-17 <small>(Oct 2)</small>	Crown Plaza Hotel Northwest-Brookhollow	Frankenbier	Show up and see!
November Meeting Smörgåsbeerd	Sat Nov 14 <small>(Oct 30)</small>	Don Sajda 25106 Bovington Dr.	Best of 2009	2007 Oak Aged Samich- laus on Nitrogen Donald Sajda
Samichlaus Day	Sun Dec 6	Don Sajda 25106 Bovington Dr.	NA	NA

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in the

KGB

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Ruble Collector	Phillip Kaufman
Commissar Brewski	Donald Sajda
Minister of Propaganda	Andy Dyer
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, or the newsletter editor at MinisterOfTabloid@TheKGB.org.

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