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The **KGB** Files

Saturday's Meeting

CRAWFISH!!!!

\$20 per person

@

[Phillip Kaufman's](#)

Next Month

BBBB

@

[Saint Arnold's](#)

New Newsletter Format

Transforming your newsletter

First.... HUGE apology from me to you all. It was like a blizzard for me the past week and every effort I made failed in getting this out to you. So for those upset, my apologies.

While I sit here drinking a Macro brew, building this newsletter, it has become clear that I need to speed things up and help get more news out faster. In an effort to bring you the KGB news more promptly, and to help update things, I'm announcing The KGB Files is going email newsletter format, no large PDF file. For those wishing for a print version, I apologize, but as time has become short, the large format has become expensive.

I already know a few will be mad at this change. I only ask that you give it time. It is my hope that this will work well for all. Of course, feedback is welcome. (archives will come shortly).

I will forward a link on later this week for all to sign up formally for the newsletter rather than dumping this on the all_kgb email list.

Thanks, Ryan Gray, the S.A.M.O.P.

Edicts from the Czar!!

It's hard to believe it's already April, and the Crawfish Boil is right around the corner! It will be hosted once again by Has-Been RC Phil Kaufman. Sorry there won't be a keg of Endeavour this year -- I'm sure I don't need to list any reasons why not, but we will have a keg of brew from Karbach! BOM will be IPA, so will pair quite

well with those spicy mudbugs.

Last month's meeting featured a number of excellent barleywines, including some 2004 Bigfoot, as well as other aged offerings. The Scheerhorns did an excellent job hosting the meeting once again, and quite a few delicious chilis were sampled. Congratulations to all of the winners; they all paired very well with the hearty barleywines!

This year's BBBB (number 18), is coming up -- next month! I hope you're brewing up some Witbier, and if you haven't yet, you still have time. Deadline for entry is May 10th at Brew-It-Yourself, or you can bring your entries to Saint Arnold between noon and 2pm on Saturday, May 11th. The actual event and judging happen at Saint Arnold Brewing Co. on May 19th, and winner is potentially brewed by St. Arnold *and* entered in the Great American Beer Festival! It's important that we have a number of strong entries so once again we can claim the Heavy Hitters' award and the prize of one keg of beer!

April showers and May flowers -- who cares let's brew some beer, like maybe a Witbier! For extract brewers, go for 100% wheat extract, and possibly add a bit of orange blossom honey to the end of the boil. All grain brewers, go 50% base malt and 50% *unralted* wheat -- either whole or flaked. Make sure to do a cereal mash on the wheat to explode the starches and expose them for increased conversion in the mash. You can do your primary mash of base malt at 122F, then add the boiling wheat to bring the temperature up for saccharification. Be sure to have plenty of rice hulls to help prevent a stuck mash!

I look forward to seeing everyone at the April meeting, and be sure to bring some brews for sharing!

Prost!

Ruble Collectors Report

Comrades,

I'll try to keep this one short, as I'm currently traveling along the Kentucky Bourbon Trail and would rather be sampling bourbon instead of writing a newsletter article. That being said, if you're a bourbon aficionado (who doesn't love a good bourbon barrel aged beer?) I highly recommend planning a trip up to Kentucky to visit the distilleries and the surrounding areas. The scenery is beautiful, the bourbon and food are fantastic, and the hospitality makes you feel like you're at home. Speaking of great hospitality and food, many thanks to the Scheerhorns for hosting last month's meeting, Robert and Sofia for the food and organizing the chili contest, and all the club members that brought chili for the contest. It was great to see the level of participation from the club and learn that some of us have other talents besides brewing beer.

If bourbon isn't your thing, perhaps consider a trip out to Washington DC. While visiting family there a few weeks ago I discovered what a vibrant craft beer culture the region has. There are numerous craft breweries popping up in and around DC, so it's fairly easy to find a few on a Saturday afternoon. I happened to make it to 3 Stars Brewing Company and DC Brau Brewing Company, both of which offer a tour and tasting. I was particularly impressed with 3 Stars, as they were founded by two homebrewers and only started production back in August of last year, but their selection and diversity of beers was very pleasing. I enjoyed their Urban Farmhouse, a peppercorn saison, and their Pandemic Breakfast Porter, an imperial porter weighing in at 9.6% ABV. Finally, I rounded out the trip by attending the first annual DC Beer Festival. With nearly 80 breweries present and unlimited tastings over a 3 hour period I was able to sample around 40 beers that I had never tried before. Overall, if you're considering a beercation I highly recommend Washington DC.

Looking forward to April, we have the (in)famous KGB Crawfish Festival at Has Been RC Phil's house. I hope you come hungry, because there'll be more than enough mud bugs to sate your appetite. Phil has also promised smoked chicken for the less adventurous eaters among us. **On the beer front, the KOM this month will be from Karbach.** If that's not enough, Phil has taps in his garage. As the current RC I give permission to drink from them at will. The price for all of this food, beer, and fun is held to low price of \$20.

RC Steven



Your Secretary high up in Breckenridge!

Notes from General Secretary

Congratulations to all the chili contest winners. All chili entries were good but some were awesome than others. So, here are the results for the Traditional and Non-Traditional. Better try next year including myself for non winners.

	Traditional	Non-Traditional
First Place	Alex	Jeff Johnson
Second Place	Phil Kaufman	Susan Bartos
Third Place	Tyler Nodine	James lillard

If you missed this last meeting, we had some incredible samples of barleywine beers such as Big Foot and Old Ruffian. Czar's KOM was pretty good too although it was a bit hazier than normal. Besides the different chili dishes, I made an Asian pork stew with shitake mushrooms. Its strong flavors went pretty well with the flavors of barleywine.

So, lets see what's cookin' at our next meeting. Yey! It's Crawfish boil at Phil's place. If you had attended the last one, it's going to be the same awesome boil with all the extras in the pot. There's also going to be Phil's delicious roasted chicken as a side item or for those that don't eat the mudbugs.

As for BOM and KOM, well, it's going to be IPA's. The hoppy bitterness will surely enhance the spiciness from the spicy crawfish, so this is normally a fair pairing. As for the KOM, rumors are that we'll be having something from St Arnold's, but unfortunately Endeavor will not be on the list of choice.

While I am writing this article from Breckenridge, CO, vacationing here is incredible. There are so many craft breweries in Colorado and of course, I had to visit Breckenridge Brewery. This 2 stories brewpub serves a fair selection of dishes but unfortunately I could not find my favorite barleywine. The place looks cozy especially when it has a log cabin atmosphere. Next, I hope to stop by Tommy Knocker Brewery and see what they have to offer before boarding the plane back to Houston.

There is so much to do here in Breckenridge, so much so that I had to pass on The Breckenridge Spring Beer Festival. Trying my first time at skiing was incredible but tiring. Falling almost every time I got on my skis for the first hour, it has

taken a toll on my poor knees and muscles. Anyway, I am sure a good barrel age scotch ale and an imperial Russian stout from Sprecher Brewing Co, will cure all the aches and pains. So, get a taste of these craft brews and join me in my cure.... Or not!

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