



The Official Newsletter
of the
Kuykendahl Gran Brewers
Home Brew Club

Volume 19—Issue 8
August 2013



Saturday, September 17th
6pm to 9pm

Chris Landis
3807 Cypresswood Drive

Table of Contents

Edicts from the Czar	1
Ruble Collector's Report	1
Commissar Brewski's World	2
General Secretary's Notes	2
Minister of War	3

Edicts from the Czar

Andrew Elliott - cattlprod11@hotmail.com

IF you missed it, July was a great meeting -- hanging out at Brew-It-Yourself (thanks Ray!) and enjoying Lager beers. GS Robert did well once again to fill us with some fried chicken and pizza. Many good homebrews were shared, as well as some excellent Cider brought by a newer member. It's always nice to have such a great showing!

August has officially arrived, and with it the heat that we have somehow managed to dodge (for the most part) until now. After July's Lagers which included everything from some lighter German lagers to a number of big Bocks, we'll cool off some more with Wheat Beers. I'm sure CB Jon will have an excellent selection to pair with GS Robert's culinary choices. Word is that the KOM is a witbier that CB Jon Thorn and Chris Landis brewed up -- that should do well to soothe our taste buds after sampling salsa! Also, be sure to show up for our TShirt contest. I hope our entrants have their designs ready to judge!

Speaking of contests, I hope everyone's got their Imperial Reds about ready. Judging will be coming up at the September meeting. Brewing up high gravity beers such as Imperial Reds have their own set of challenges. If you brew with a thinner mash or sparge a lot to improve your efficiency, you end up having to boil longer to hit your OG. If you go with a thicker mash, you will lose some efficiency, but save time in the end on the boil. Another good way to do it is to keep some extract on hand -- always useful when you don't have the mash capacity for a higher gravity mash, and doesn't affect the flavor.

Con't on Page 2

Ruble Collector's Report

Steven Lune - RubleCollector@TheKGB.org

COMRADES, It's August, and that means it's time for the KGB's annual salsa contest. I seem to recall there being a fairly low number of entries last year, especially compared to the number of chili contest entries earlier this year, so why not whip up a batch of salsa and bring it to the meeting? If salsa isn't your thing at least bring a bottle of homebrew to share!

Unfortunately, I was unable to attend last month's meeting at Brew It Yourself but it sounds like we had a good turnout and everyone had a good time. A big thanks to Ray for letting us escape the blistering July heat and relax in his air conditioned shop. Also, thanks to Tyler Nodine for reprising his role as stand-in RC.

I recently had the good fortune to be invited to a food and beer pairing at the Brewery Incubator, a brewpub located inside the Kitchen Incubator in downtown Houston. One of the interesting things about the Brewery Incubator is that it was crowd funded via Kickstarter, highlighting the fact that there is strong support in the Houston area for brewpubs and craft beer. Additionally, it's planned as a collaborative brewpub where member brewers share the equipment and rotate their beers that are on tap. During the event I attended I was able to sample a wide variety of beers, ranging from a well-

Con't on Page 2

HERE is where an article would go by the Commissar on procuring really cool beer... Last we heard he was going to the fridge for inspiration. Someone might want to check his fridge!!

Edicts from the Czar

Con't from Page 1

Another important thing to keep in mind when brewing high gravity is yeast health. Be sure to select a highly alcohol tolerant strain, give it plenty of oxygen to start off fermentation (possibly a second shot of O2 a couple of hours after the pitch), and plenty of yeast nutrient. Make a big starter, or use a slurry from a previous batch. If you go this route, don't use yeast that have already been used for a high-gravity brew -- they will already be stressed and won't do a good job. Ideally, a wheat based brew will work quite well, as wheat has more FAN (Free Amino Nitrogen) which will contribute to strong, healthy cells. See how I brought that back around to wheat beers?

Since it is a Wheat Beer meeting, here's the tip: Rice Hulls. Want more tips? Show up at the August meeting!

Until then, Prost!



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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 and include hi-res photos if you have them.

KGB Membership Benefits

- **Use Our All Grain Brewery** - KGB members can brew 10-gallon batches using the club's 3-tiered brewery which includes the stand, sparge liquor tank, mash/lauter tun and brew kettle. All you supply is propane and the ingredients for your batch of beer. The brewery is conveniently stored at Brew-It-Yourself, and can be used during normal business hours, simply by calling Ray and reserving it.
- **Tomball Welding** - Show your KGB ID and exchange your CO2 tanks for a price of \$7.00 for a 5 lb. bottle (tax included). Located on HWY 249 across from Hughes Propane.
- **Electric Brewing Supply** - Contact your KGB MOP during meetings or via email to find out the details. Depending on what you need, the deal could be worth your while. Visit <http://www.ebrewsupply.com> to learn more about what is available.
- **BJ's at Willowbrook** - Show your KGB ID and get 10% off of your food order.

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

Ruble Collector's Report

Con't from Page 1

balanced double IPA, to a green pepper beer (think chili beer but without the heat), to a beer infused with green tea. I found it to be an intriguing concept, as the small batch size allows for brewers to exercise their creativity and the brewpub setting allows them to quickly receive feedback on their beers. This is definitely a place to look out for as they expand their brewing setup and open full-time.

That's all I have for this month, so it's time to get back to work. Hope to see everyone at the next meeting.

RC Steven

THANKS again to Ray for hosting our July meeting. We had some “Summer” beers that went well with warm pizzas and some Popeye’s chicken. Everyone was comfortable at Ray’s shop with the AC running. There were some homebrews poured around by some comrades, not to mention new members having some delicious brew. It is always a pleasure to taste them and I always find them “interesting”. Whether it is to style or not, I am just glad to taste them..... as long as they don’t taste like

Next is August meeting at Comrade Chris Landis place and hopefully Comrade Pete will do some grilling and taco’s for us. Oh, and there is a pool to cool you off, so bring something to change.... Or not!! Anyway, beer of the month will be Wheat Beer and I am sure there’s going to be some “imperial” wheat beers. KOM will be from Chris and Jon that they brewed for the last BBBB. Also, remember to bring some awesome salsa for us to judge. It’s the 2013 KGB Homebrewers Salsa Contest. I will make it simple for the winning salsa, if the officers like it you win. Another contest going on the same day is the T-Shirt Design Contest. Sorry guys, it’s not wet T-shirt contest. See website for info.

On a different note, GABF will be probably sold out by the time this article is out. So, it’s one of those beer events that are not to be missed. Better note down dates for next year if you miss this time. Unlike other beer events / conference, this is I think the biggest event over a period of 4 days. Lots of beer to sample and there are educational topics to listen to. If you have some questions, you might just find the right people there to ask.

Alright now, speaking of education, I mentioned at the last meeting if someone who is well versed with the brew software wants to give a class to members. So, let one of the officers know if you can because I would like to learn too. Since we are on the learning subject, I know many of you are using the awesome gadget called Refractometer. It is basically an instrument used to measure the degree of which light is deflected when passing through a sample, in this case, liquid concentration.

There are generally 2 types, digital and analog. You can get some fancy ones with temp compensation but for us homebrewers, an analog with 2 scales (brix and SG) should suffice. Occasional calibration of the unit is necessary to avoid errors over time and most are calibrated at 68 F. Since there are different types of sugars, you should have a correction factor of 1.02 – 1.06 when calibrating between table sugar and wort (mainly maltose). In my experience, this instrument is very sensitive, so make a few readings of the test liquid until you are confident. Some refractometers like mine have a rim around the test surface and if it is wet, your test sample is diluted, or if the test liquid is hot, moisture will evaporate making it concentrated. Another important point is, it measures well for OG not FG because of alcohol after fermentation. However, there is an equation

Con’t on Page 5



Herb Baker, MOW Don Sajda, Tasha the Brewdog and Ron Duncan



CONGRATULATIONS goes to the following KGB members for their outstanding showing this past weekend at the 20th Annual Lunar Rendezbrew.

- Belgian Strong Ales 3rd Place – Marc Bernard
- Strong Ales - 2nd Place – Chris Landis & Bill King
- Fruit Beers - 2nd Place – Chris Landis
- Spice/Herb/Vegetable Beers – 2nd Place – Chris Landis
- Specialty Beers 1st Place – Chris Landis



Way to go guy's!

Believe it or not I've been a KGB member since 1999 and have toughly enjoyed meeting new and old members, sampling beer and having fun at KGB functions. I estimate that I have contributed over 150 newsletter articles and it looks like I will have another one right now. One of my favorite activities that they KGB sponsors is the "Double Agent". As most of you know this activity pairs an experienced brewer with a brewer that would be considered a novice. It was great to hear that this year we had 10 teams that involved 23 members. And I am pleased to say that I had the pleasure of brewing with HBC Herb Baker and Ron Duncan. Now Herb is a good brewer and has won numerous awards with his home brewing skills but Herb sold his home almost a year ago. He and his wife, Sharla purchased a hunk of land in Hondo, New Mexico and plan to build their retirement home there. Herb learned from me when I was Czar how to funnel off KGB funds to create a sizable retirement fund and when you purchase property out of state there is no way to trace it. Hence I own a place in Cloudcroft, NM. Anyhow Herb packed up his stuff and sent it on to storage. So Herb hasn't had a chance to brew in over a year. Our other partner was Ron Duncan a relatively new member who has brewed a few batches. We had a blast brewing and we brewed 8 gallons of a 1.097 SG Imperial Red Ale. We split the batches with 2 different yeasts, Wyeast 1084 and 1272 and dry hopped the hell out of both! When I bottled these they both tasted great!

Hopefully I'll still be in town for the August meeting at Chris Landis's. This has always been a great meeting with plenty of fajitas, home brew and swimming. Hope to see you there.

MOW Don

Salsa and T-Shirt Contests

T-shirt Contest Guidelines:

- * Ideally 4 colors; you can use the shirt color as a 5th color
- * Incorporates the KGB logo in some way - either inside the design or as a badge on front or back
- * Include the front and back of your t-shirt

Salsa Contest Guidelines:

- * Make your own salsa - opening a can/jar does not count!!
- * Make it taste good!
- * If the officers like it, you win!

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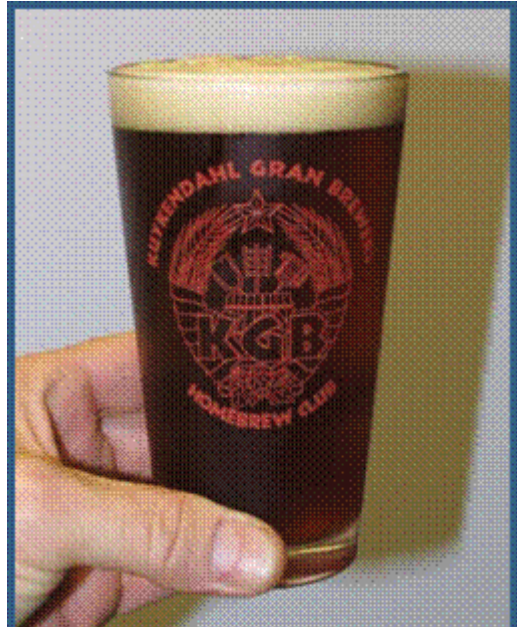
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Notes from General Secretary

Con't from Page 3

that you can apply to calculate FG, see <http://seanterrill.com/refractometer>.

As we all learn new things in homebrewing, the all grain mentorship team are under way. Pairing with a fellow comrade is always a learning experience for all parties. The style is Imperial Red ale, which will be judged at Lone Pint brewery, and they will brew the winning recipe. Keep on expanding your knowledge and taste buds with different craft beers, because if you are new to it, you might just find that tasty beer you have been looking for or not!



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KGB Calendar

Event	Date	Location	Style or Region of the Month	KOM
August Meeting Salsa Party	Saturday 8/17	Chris Landis 3807 Cypresswood	Wheat Beers	Chris Landis & Jon Thorn's Witbier
September Meeting	Saturday 9/21	TBD	Bocks	TBD
Dixie Cup XXX (No October Meeting)	10/17-19	Crown Plaza NW	N/A	N/A
November Meeting Smorgasbeerd	Saturday 11/16	Don Sajda 25106 Bovington Dr.	Big Beers	St. Arnold's Christmas Ale
December Meeting Samichlaus Day	Friday 12/6	Don Sajda 25106 Bovington Dr.	Samichlaus	Samichlaus
Homebrewer's Christmas Party	TBD	TBD	TBD	TBD

January? 2014? Will it happen? Will it be 100 outside? What will happen? Stay tuned to find out...

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in the

KGB

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Fine Print

Club Officers:

Czar	Andrew Elliott
General Secretary	Robert Chan
Ruble Collector	Steven Lune
Commissar Brewski	Jonathan Thorn
Minister of Propaganda	Ryan Gray
Minister of War	Donald Sajda

C o n t r i b u t o r s :
Andrew Elliott, Steven Lune, Robert Chan, Jonathan Thorn, 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 MinisterOfPropaganda@TheKGB.org.

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