

THE KGB FILES



The Official Newsletter
of the
Kuykendahl Gran Brewers
Home Brew Club

Volume 20—Issue 1
January 2014

This Month's Meeting

Date/Time

Sunday, January 19th

12 - 5 pm

Location

Southern Star Brewery

Membership Update

Renewals

Don Sajda (family)

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Edicts from the Czar

Robert Chan - Czar@thekgb.org

HELLOOO, thanks for electing me as the Czar. I believe I can take on this position with the members' support. There were a few issues that needed to be resolved such as updating the website and be more consistent on the newsletter publishing. However, before I ramble on, I would like to wish everyone a Happy New Year. I trust all are well with everyone and hope for a prosperous year ahead.

Election took place in November last year and all officers' positions have changed. Please welcome the new officers as follows: General Secretary (GS) – Jake Frost, Ruble Collector (RC) – Tyler Nodine and Commissar Brewski (CB) – Mike Johnson. Appointed positions for Minister of Propaganda (MOP), Minister of Tabloid (MOT) and Minister of War (MOW) are Mark Rogerson, Katie Murphy and Don Sadja respectively.

There are several items to discuss and improve for the club. Firstly, we need more new blood and one way is to let people know who we are through advertisements and word of mouth. Other ways are to participate in future club activities such as St Arnolds One Pot cookoff and the AHA rally which will be held really soon.

Another possibility is to give discount to existing members who bring in new members to sign up for a year or more. This is yet to be confirmed, so come see me for more details. I would sincerely like to see more educational articles or events for and from the members if possible. Team brewing is also another excellent way to learn and to introduce new members to homebrewing. I will try my best to organize more of such events and contests.

I think with new breweries and bars popping up around town, special gathering / meeting with members showing up would be great. This is also a way to provide feedback on craft beers being served. I think the main objective of the club is to promote and educate in homebrewing and craft beverages while having fun. In America, I find that craft beer is pushing the limits with traditional beer styles including meads. This is the fun part of being creative and innovative with beer recipes since in these current times, people have more adventurous taste buds. Again, I hope to see more participation from members because it is for the members. Happy drinking!!!!!!!

Ruble Collector's Report

Tyler Nodine - RubleCollector@thekgb.org

WELL, The holidays have come and gone folks, and I hope the guy in the big red suit brought you all the good high gravity fine craft beers you asked for on your list, and your homebrews turned out the way you had hoped. I know I myself am missing the Christmas beers already.. but then there is always BARLEYWINE! Once this "hard freeze" is over we are all experiencing right now, I'll be ready for some spring to come our way and the spring beers that come with it.. you know, the bocks, the red's, the ambers, the pale ales.. remember those?

In anticipation of a little warmer weather to come hopefully, I will soon be bottling up my "Samichlaus day-But no Samichlaus IPA" that I brewed (after a very long hiatus) with comrade Craig Gentry at his place for the Samichlaus Day Brew In event. It was cold as anything that day too when we brewed!! So its only fitting I guess. I hope to have a few

Notes from General Secretary

Jake Frost - GeneralSecretary@thekgb.org

IT'S here a New Year with a new board to where I was voted in, thanks I think. First I want to Thank Sofia and Robert for doing such a fantastic job with the food this past year, I have a big pot to fill. Also congrats Robert on becoming the new Czar. Moving forward, the Christmas Party at The Odd Fellows Lodge had lots of great food with lots of greet beer and it was especially fun getting to meet the other clubs. Well I hope everyone had a great Christmas or Holiday of choice and New Year; furthermore I wish everyone an exciting and fun year to come. In closing my first official meeting will be at Southern Star - bake potatoes, hopefully I can't mess that up. Looking forward to seeing everyone there.

-GS Jake

Commissar Brewski's World

Mike Johnson - CommissarBrewski@thekgb.org

HAPPY NEW YEAR COMRADES!

I hope everyone was able to stay on the nice list last year and got lots of homebrewing equipment and supplies from Santa instead of lumps of old DME. I'm sure 2014 will be a great year and my New Year's resolution is to brew more and better beer than I did last year. If anyone is off on MLK day I will be brewing that day and you can come over and watch, give advice, help, heckle or just hang out.

If you missed the Homebrewer's Christmas Party on December 15th at the Odd Fellows Lodge, you missed out on some outstanding beer. Our newly crowned Czar Robert brought a keg of Barrel Aged Barleywine that was outstanding. I hope he made enough so we can have some at the February meeting. There were also many commercial samples passed around as well as lots of food for coating. The table of donated toys for needy kids was overflowing and it was nice to see the generosity of the Houston homebrewing community. I met several people from other homebrewing clubs and a few of them are interested in visiting our meetings. Maybe we can get a few converts.

Our January meeting will be Sunday, January 19th at the Southern Star Brewery in Conroe at 12:00 noon. GS Jake (and Tim) will provide spuds and all the fixins'. The BOM is stout, and the Southern Star Buried Hatchet Stout is fantastic for any of you that have not had the opportunity to sample it yet. I will be a late arrival, but I will have many stouts and maybe a few surprises from different commercial breweries to pass around for comparison and enjoyment. Make sure you eat well because some of these stouts pack quite a punch. It's also a good idea to drink lots of water while sampling the beers so nobody has too much and is unable to get home safely. Where else can you get that much great food and craft beer for the incredibly cheap sum of 5 bucks? Nowhere else in this city I assure you. I also look forward to sharing some homebrews that I know will also be great. Cheers!

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Mike's Johnson



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Ruble Collector's Report

Con't from Page 1

bottles ready to bring with me to the next meeting at Southern Star, Jan 19th. Yes, the meeting this month is on a Sunday, but don't let that throw you. These type of schedule changes can happen. The meeting is to be from 12pm-5pm, and I am especially looking forward to trying their new IPA that ive heard is only available at the brewery as of right now, so I've heard. (It may be out in the bars by the time this newsletter is out though).

Other things happening in the RC world, we have a new design for membership cards. Thanks to comrade John Dawson, the new membership cards look fantastic, and also notes whether the member is an individual or Family membership cards. The new cards were printed for the new members that were signed up, or renewed with me at the November meeting at Don's place. I will have the membership cards for these people at the meeting at Southern Star. If you don't have one, or need a new one, please see me or let me know.

Our next meeting for February, will be at our new GS's place (Jake and Tim Frost's) February 22nd and is scheduled for 2pm - 5pm. The food choice is still "host's choice" as of right now, but the BOM is BARLEYWINES!! Ahh. one of my favorite meetings every year.

Well, that's it for now, stay warm everybody, and hope to see you at Southern Star on the 19th!

-RC Tyler

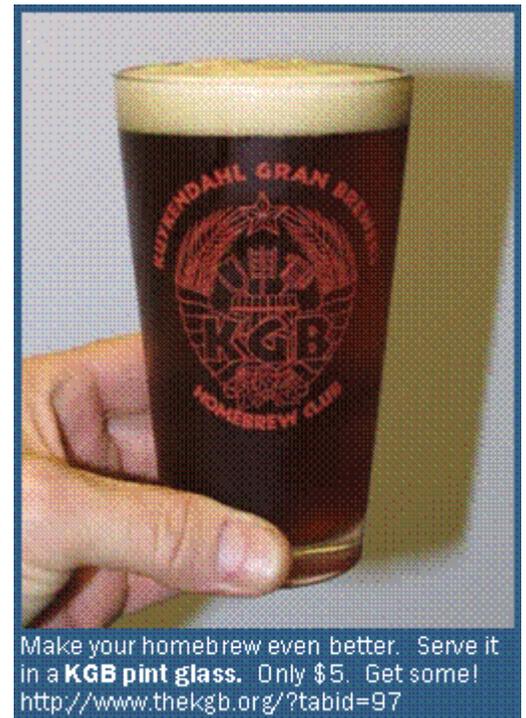
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GREETINGS COMRADES,

I do hope all of you had a great Christmas and Happy New Year! The KGB is now in full force with a new set of officers that will lead us in a fantastic year. My prime responsibility is to inform you of the various contests and activities that are associated with homebrewing. The most important contest of course is our "Big Batch Brew Bash" that will take place Sunday, May 18. This year's style is "Texas Brown Ale". I am in the process of developing a set of guidelines since this is not a current BJCP style. But basically it will be an American brown ale that exceeds an OG of 1.060 and has at least 40 IBU's of hops!

The KGB and our "Big Batch Brew Bash" is one of nine contests that make up the Lone Star Circuit. Updated info can be soon found at <http://www.lonestarcircuit.com/index.html>. The first contest of the year is the largest single site homebrew competition in the United States. Information can be found at <http://www.bluebonnetbrewoff.com/index.php> Online registration begins February 1 and the deadline is February 20. They do cap the amount of entries that they receive so it's best to enter early. The actual contest takes place March 21-22. I have had the pleasure of attending this event 7 times and can say it is one heck of a great time. I encourage you to attend if at all possible.

On a different note I will be having a brew in at my place Sunday February 9. A number of people from Saint Arnold's plan to come out and we will brew, drink and tell some stories. Should be a fun time for all.

Looking forward to seeing you for the first KGB meeting of the year at Southern Star Brewery.

Cheers,

-MOW Don

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.

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Newsletter Notes

Katie Murphy - MinisterOfTabloid@thekgb.org

COMRADES, Looks like we lived out our winter break in true KGB style and left no trace of our events! We don't want to have a boring newsletter, so we would like to invite all KGB members to contribute any pictures you take of our meetings, brew-ins, etc. Just email them to me by the 5th of the month and we will make sure they make it into that month's newsletter. Next month the newsletter will be getting a bit of a face-lift so be sure to check back in to see the results - and hopefully some of your pictures as well!

If you haven't had a chance to check out the new and improved website, please visit and see all of MOP Mark's hard work. It looks great!

-MoT Katie

KGB Officers for 2014



Katie, Robert, Mike, Tyler, Jake and Don (Not Pictured: Mark)

COMRADES, There are no BJCP guidelines for our BBBB style “Texas Brown Ale”. Over the past week I have solicited input from a number of experts outside of the KGB and have developed guidelines that should keep all happy.

I will work on the BBBB entry form and get that out soon.

-MOW Don

TEXAS BROWN ALE

Aroma: Malty, slightly sweet and rich, which often has a caramel, bready, nutty and/or toasty quality often with a lighter chocolate character. Hop aroma is typically moderate to high. Some interpretations of the style may feature a stronger hop aroma, a citrusy American hop character, and/or a fresh dry-hopped aroma. Fruity esters are moderate to very low but when present are typically dark (such as plums) or dried (such as raisin or prunes) from both yeast and the use of dark crystal, cara, and Munich malts. The dark malt character is more robust than other brown ales, yet stops short of being overly porter-like. Moderately low to no diacetyl.

Appearance: Light to very dark brown color. Clear. Low to moderate off-white to light tan head.

Flavor: Medium to high malty flavor (often with caramel, bready, toasty and/or chocolate flavors), with medium to high bitterness. The medium to medium-dry finish provides an aftertaste having both malt and hops. Hop flavor can be moderate to high, and may optionally have a citrusy character. Very low to moderate fruity esters, typically of dark or dried fruits. The balance is typically slightly towards the malt with the hops providing the balance. Moderately low to no diacetyl.

Mouthfeel: Medium to medium-full body. More bitter versions may have a dry, resinous impression. Moderate to moderately high carbonation. Stronger versions may have some alcohol warmth in the finish.

Overall Impression: Can be considered a bigger, maltier, hoppier interpretation of Northern or Southern English brown ales or a hoppier, less malty Brown Porter, often including the citrus-accented hop presence that is characteristic of American hop varieties. While Black IPAs (also called Cascadian Dark Ales) are also hoppy dark ales, the Black IPA focuses on a balance of dark malts and American hops where the Texas Brown Ale is more focused towards darker caramel/bready/toasty malts and less towards the darker chocolate or roasted malts.

History/Comments: A strongly flavored, hoppy brown beer, originated by American home brewers particularly in Northern California and Texas. Texas Brown Ale was a BJCP style until 2004. Related to American Pale, American Amber Ales and IPA's, although with more of a caramel and chocolate character, which tends to balance the hop bitterness and finish. Ingredients: Well-modified pale malt, either American or Continental, plus crystal and darker malts should complete the malt bill. American hops are typical, but UK or noble hops can also be used. Moderate carbonate water would appropriately balance the dark malt acidity.

Vital Statistics:

OG: at least 1.060

IBUs: at least 40

SRM: 18 – 35

ABV:

Commercial Examples: Stone, Bear Republic, and Fat Head's collaboration called TBA for Texas Brown Ale, Stone Arrogant Bastard, Clown Shoes Brown Angel Double Brown Ale

KGB Calendar

Event	Date	Location	Style or Region of the Month	KOM
January Meeting	Sunday 1/19	Southern Star Conroe, Texas	Stouts	Beer
February Meeting Raffle!	Saturday 2/22	Jake Frost's Spring, Texas	Barley Wines	TBD
March Meeting Dessert Competition	Saturday 3/22	Jeff Schearhorn's Spring, Texas	Porters	TBD
April Meeting Crawfish Party	Saturday 4/19	Phillip Kaufman's Conroe, Texas	IPA	TBD
May Meeting Raffle!	Sunday 5/19	Big Batch Brew Bash Houston, Texas	Beer	TBD
June Meeting Raffle!	Saturday 6/14	Craig Gentry's Spring, Texas	Leftovers from BBB	TBD

You'll notice there are few TBDs... at least you know they are coming!

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Club Officers:

Czar	Robert Chan
General Secretary	Jake Frost
Ruble Collector	Tyler Nodine
Commissar Brewski	Mike Johnson
Minister of Propaganda	Mark Rogerson
Minister of War	Donald Sajda
Minister of Tabloid	Katie Murphy

C o n t r i b u t o r s :

Andrew Elliott, Steven Vande Lune, Robert Chan, Jonathan Thorn, Donald Sajda
Incoming elected officers for 2014: Czar Robert Chan, GS Jake Frost, RC Tyler Nodine,
CB Mike Johnson, MoP Mark Rogerson, MoW Donald Sajda, MoT Katie Murphy.

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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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