



Kuykendahl Gran Brewers

EDICTS FROM THE CZAR

Greetings Comrades. With a blink of an eye, it's already second month of the year. Seems like new officers kicked off with a good start. Last meeting went well as expected and thanks to Dave from Southern Star Brewery for hosting and allowing us to taste those awesome styles on tap.



and thanks to Jake and Tim for providing spuds and stews to fill our bellies.

In previous years, I had the privilege of hosting the club's meeting at my place but I am passing it now to the new GS to host. SO..... Hear this, the next meeting will be at the NEW GS's house. See website for address. This will be exciting because I don't have to clean up so be nice not to trash too much at this new GS place.

We also just participated at the St Arnold's One Pot contest and the team made a delicious lamb curry with root beer. A lot of praises but no prizes this year. Well at least the weather and people were great. Probably need a different strategy next year and I am hoping more members to join in the fun.

Just an early note, Saint Arnold is hosting the annual AHA rally on February 23, 2014. We will be manning a table to promote the KGB and hopefully, RC Tyler can sign up some new members. NOTE: Any KGB member that shows up at the AHA rally wearing the KGB shirt will get one beer, on the club, at a currently undisclosed pub after the rally. AND as always, I want to remind everyone to drink responsibly.

Monthly Meeting

Date & Location

SATURDAY
February 22nd, 2014
2 pm

Jake Frost's House
25114 Bovington Dr.
Spring, Texas 77389

Style of the Month

Barley Wines

Meeting Cost

\$10

Special Event

Raffle!!

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The Official Newsletter
of the Kuykendahl Gran
Brewers Home Brew Club

czar@thekgb.org

RUBLE COLLECTOR'S REPORT

Hey everybody! Happy Feb-BREW-ary... that's right (its still early February as I write this).. the weather is slowly shaping up and the brew-ins will be starting once again. Don't miss out on these cool temperatures and get out there and brew something this month. We are a HOMEBREW club after all... I'm thinking Barleywine. So what if it wont be ready until summer. With good enough A/C in June it can be cold enough to enjoy still, right?



Well the meeting last month at Southern Star was a blast. If you weren't there you missed out on a good meeting and good time. Dave from Southern Star was MOST gracious and opened the taps all afternoon long to the club and didn't stop until the last member left... oh wait, that was me and John and Mary Thorn. Also at the January meeting we learned (or at least I did) that our CZAR Robert has plans in the works to open a brewpub here in the Houston area, sometime in the future. I wish him all the best in doing so, and hope the club can help in anyway it can to see that happen.

One thing Dave mentioned was that he was interested in doing another homebrewers Big Batch again sometime this year possibly. I'm very excited about this. This is where the brewery invites all local homebrewers up to the brewery for the day, and they brew a full batch of wort on the brewery systems. At the end, everyone receives 5gal of the wort to take home in your carboy/buckets to customize and add your own yeast and make it your own. Last time they did this for National Homebrew Day a few years ago, and everyone was asked to come back in 6 weeks or so and share what you had created with the base wort.. It was a great time. I will advise more once we get more details as to when this will take place.

Also this month I have been contacting the brewshops in the Houston area to confirm our membership discounts for members that show their active membership cards. I am happy to report that I have confirmed discounts with our homebase brewshop Brew It Yourself, as well as brewshops such as Backyard Homebrewers (Humble), Cypress Grape and Grain (Cypress), as well as confirmed with Defalcos (I know some have advised of problems there). If anyone has issues with these places honoring the discounts mentioned in the member discounts section of the newsletter, let me know. I am also working on discounts with local area restaurants and other merchants as well but will have updates regarding those later.

KGB Membership Benefits
<ul style="list-style-type: none">• 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.• Brew It Yourself - 5% off ingredients and equipment. Spend >\$250 in 6 months and get 10% off for the next 6 months.• Cypress Grape and Grain - 5% off equipment, 10% off everything else• Defalco's - 5% off ingredients and equipment• Backyard Homebrewer's (Humble) - 5% off ingredients and equipment <p>Note: To receive a membership card, see the Ruble Collector at any meeting or event.</p>

Coming up on the 23rd is the AHA rally at Saint Arnold's. The KGB will have a table setup to invite attendees there membership to our local club as well. So if you're not doing anything on the 23rd and need to update or renew your AHA membership as well, come hangout with me at the brewery, and hype up to other people how great the KGB is! The rally starts at 1pm.

Anyways... in closing, our next meeting is the day before the AHA rally, on the 22nd at the GS's house, Jake and Tim Frost's house. Check the website for directions, but they are about 2 house's down from Don's place... You can't miss it.. Not sure what the food selection for the meeting is yet, but I know the BOM is Barleywines! Cost for this meeting will be a little more due to the cost of Barleywines as they are.. So I believe this one will be a \$10 meeting. Sorry Folks, but its worth it. Trust me! Hope to see you there, and be safe at the meeting! RC - T

RubleCollector@thekgb.org

COMMISSAR BREWSKI'S WORLD

It's February!

That can only mean one thing. No, not that dog of a Superbowl game we suffered through. I mean Barleywine! The perfect beverage for these cold days we have had the past month. What ever happened to Global Warming? Come to the meeting on Feb. 22nd at GS Jake's house and enjoy a fantastic Barrel-Aged Barleywine from our very own Czar as well as some samples from your CB. I will post the selections on the KGB homepage about a week before the meeting.



For those of you who are not familiar with Barleywines, they are traditionally the strongest ales offered from a brewery and the trend has been to vintage-date them. Most breweries age them for a significant amount of time prior to release and they usually become available during the winter months when we want a little stronger ale to keep us warm and fuzzy. With the vintage dating on the bottles, you can store them for quite a long time and it is very popular to collect them for several years and then have a vertical tasting party with your friends to see how the flavors change during the extended aging.

A promotional graphic for Saint Arnold Brewery. At the top, the name "SAINT ARNOLD" is written in large, red, serif capital letters. Below this is a central illustration of a bearded man in a red and gold robe, wearing a mitre, holding a beer mug and gesturing towards a landscape with green hills and a blue sky. A banner below the illustration reads "FINE HANDCRAFTED BEERS & ALES". To the left of the illustration, the text "Tour & Tasting Every Saturday At 1:00pm" is written in bold black font. To the right, "Brewed in Texas Since 1994" is written in bold black font. At the bottom, "TEXAS' OLDEST CRAFT BREWERY" is written in bold black font, with "WWW.SAINTARNOLD.COM • HOUSTON, TEXAS" in smaller red font below it.

Barleywines are usually divided into two categories – English and American Barleywines. Although there are many similarities between the two versions, there are also distinct differences. If you plan on brewing one for yourself here are some guidelines and suggestions:

English Barleywines are very rich and malty and often have a caramel-like aroma. Moderate to strong fruitiness is common. Use well-modified pale malt as your backbone along with caramel malts. Dark malts should be used with great restraint as most of the color comes from a lengthy boil.

Alcohol should not be harsh, hot or solventy. Aged versions may have a sherry-like quality. There should be low to no diacetyl. Colors range from gold to very dark amber or even brown. The flavors are strong with moderate to high malty sweetness. Hop flavor should be enough to balance the sweetness, but not dominating. The use of UK hop varieties is recommended. OG should range between 1.080-1.120, IBU's from 35-70, SRM 8-22, FG 1.018-1.030 with ABV between 8-12%.

American Barleywines are also very rich with intense maltiness but the balance should be more on the bitter side. Hop character is much more prominent than the English versions with citrusy or resinous hops common. There should be a noticeable alcohol presence, but it should not be sharp or solventy. An American Barleywine should not taste like an Imperial IPA. The hops are assertive, but not extreme. The malt is more forward and the body is richer with more character. The color may range from light amber to medium copper and may be even a light brown. Once again, well-modified pale malt should be the backbone of the grain bill. This version may also have some bready or caramelly malt flavors. Roasted or burnt malt flavors are inappropriate. There should be no diacetyl present. OG should range between 1.080-1.120, IBU's from 50-120, SRM 10-19, FG 1.016-1.030 with ABV between 8-12%.

We have several KGB members who have created outstanding Barleywines and I hope they will knock the dust off of a

con't on Page 4

NOTES FROM GENERAL SECRETARY



Well we survived January's meeting at Southern Star. The potatoes went and the pre-one pot cook off between Robert, Sofia and myself was fun. Robert's curry was the winner. Sadly it wasn't the winner at the cook off, but we had a great time.



February meeting is at our house and Barley Wine is the BOM, wait what? It's my choice so the pressure is on, so be ready to eat. See ya'll soon.

GS Jake

GeneralSecretary@thekgb.org

COMMISSAR BREWSKI'S WORLD (CON'T)

couple of bottles and bring them to the meeting so we can taste them. Feel free to ask them questions as some of them become very talkative after a pint or two. As always, please be responsible and do not drink too much and become impaired. We want each member to enjoy the meetings, but not be a danger to themselves or anyone else. Be sure to drink plenty of water throughout the evening and load up on the food that is provided.

Cheers!

Mike's Johnson

CommissarBrewski@thekgb.org

Serving homebrewers since 1971!



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Houston, TX
(713) 668-9440

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KGB members receive a 5% discount
on all purchases!



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<http://www.TheKGB.org/facebook>

DECLARATIONS OF WAR... ON FETISHES?



Well... Don didn't send in his article in time to make the newsletter... So we dug up this gem from the archives to fill his spot! He may just declare war on the archives after this. Enjoy!!

MinisterofWar@thekgb.org



And while we are on the topic...



John LOVES talking/thinking/dreaming about Welding Supply places in Tomball... We dedicate the updated Member's Benefit section to John and his Welding Supply... ehmm... "fetish".

North Homebrew *Houston's Headquarters*

BEER & WINE

BREW-IT YOURSELF

brew-it-yourself.com
Ray@biy-tx.com
281-FOR-BREW (2739)
Home of the KGB!
Barley Coherent, too!
25770 IH 45 N - #107
Spring, Texas 77386
Fax: (281) 292-3865

DOUBLE AGENT IMPERIAL RED ALE WINNING RECIPE!

ED CONDON WITH RAY MARKIEWICZ AND STEVE POWER

Imperial Red Ale

Author:
 Date: 6/1/2013
 Category: 8 - English Pale Ale
 Subcategory: C - Extra Special/Strong Bitter (English Pale Ale)



Kettle Volume: 12.42 gal @ 212 °F (1.071) Efficiency: 70.0%
 Boil Duration: 2.0 h Attenuation: 76.1%
 Evaporation: 2.0 gal Evap./Hour: 1.0 gal
 Water Volume Added: 0.0 gal
 Final Volume: 10.0 gal @ 68 °F (1.085)

Ingredients:

15.0 lb (43.5%) Maris Otter; Crisp - added during mash
 12.0 lb (34.8%) Belgian Munich - added during mash
 1.0 lb (2.9%) German Wheat Malt Light - added during mash
 2.0 lb (5.8%) Belgian Cara-Pils - added during mash
 2.0 lb (5.8%) Belgian Caravienne - added during mash
 1.5 lb (4.3%) Belgian Special B - added during mash
 2.0 oz (25.0%) Chinook (13.00%) - added during boil, boiled 90.0 m
 2.0 oz (25.0%) Cascade (5.50%) - added during boil, boiled 20.0 m
 1.0 lb (2.9%) Honey Malt - added during mash
 2 oz (25.0%) Simcoe® (13.0%) - added during boil, boiled 10.0 m
 2.0 oz (25.0%) Chinook (13.00%) - added during boil
 2.0 fl oz White Labs WLP002 English Ale



Style:

Recipe	Guideline
Original Gravity: 1.085	1.048 - 1.060
Terminal Gravity: 1.020	1.010 - 1.016
Color: 21.8 SRM	6.00 - 18.00
Alcohol: 8.53%	4.60% - 6.20%
Bitterness: 79.7	30.00 - 50.00



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 20.36 °P	20.36 °P	Alcohol: 24.03 g	165.82 kcal
Attenuation: 76.1%	60.3%	Carbs: 28.9 g	109.83 kcal
Terminal Extract: 5.14 °P	8.08 °P	Protein: 2.02 g	8.09 kcal
% Alcohol: 8.53% ABV	6.64% ABW		Total: 283.74 kcal

This recipe needs to be dry hopped with 4 oz of Simcoe for 5 days.

KGB Calendar

Event	Date	Location	Style or Region of the Month	KOM
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
July Meeting	Saturday 7/19	Ray's (Brew it Yourself) Spring, Texas	Pilsners	TBD

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

Lead a life of daring and intrigue...

Enlist!

in the

KGB

Single one year KGB Membership \$20 – Family \$35
 Single two year KGB Membership \$35 – Family \$60

Payable in cash or personal check (made payable to KGB). Give completed form to a club officer along with your dues. Paid membership entitles you to full club benefits, including a monthly newsletter, discounts on equipment and supplies at the local homebrew shops, as well as other local establishments, and much more.

Single one year (\$20)
 Family one year (\$35)
 Renewal
 Single two years (\$35)
 Family two years (\$60)
 Update my Information

Name: _____ KGB Website Username: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Home Phone: _____ Alt. Phone: _____

E-mail: _____ Birth Month: _____

The Kuykendahl Gran Brewers
c/o 25770 I-45 N #107
SPRING, TX 77386



Fine Print

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.

The Kuykendahl Gran Brewers (KGB) Newsletter is a monthly publication of the Kuykendahl Gran Brewers Homebrew Club. The subscription rate is \$20.00 / yr. or \$35.00 / 2 yrs., which includes full club membership for one person. The family subscription rate is \$35 / yr. or \$60 / 2 yrs.

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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