



Kuykendahl Gran Brewers

Monthly Meeting

Date & Location

SATURDAY
March 21, 2015
5-8 pm

Schultz Family Party Barn
 23210 Willow Creek Stables
 Spring, Texas 77389

Style of the Month

Porters & Stouts

Meeting Cost

TBA

Special Event

Chili Cookoff

Volume 21 - Issue 3
 March 2015

The Official Newsletter
 of the Kuykendahl Gran
 Brewers Home Brew Club

EDICTS FROM THE CZAR

Yes comrades got another challenge this year on their beer tasting skills. Guessing a Northern English Brown Ale was pretty tricky but many members were able to guess it right. Congratulations to the top 3 winners, with Lurton taking first prize in the raffle.



Mark

Thanks to Jake and Tim for hosting the February's club meeting again with some awesome food pairing. Thanks to St Arnolds for donating a slim keg of their Barleywine. It was greatly appreciated. CB Mike brought lots of commercial samples of Barleywines too to sample. We had some renewing & new members not just from the February meeting but also from AHA at St Arnolds. All hail the RC.

Speaking of AHA, many members attended the event. There were lots of raffle items donated by homebrew clubs & vendors. Thanks to St Arnolds for hosting the event. Thanks also to comrades that supported at the event and we had a post event at Petrol Station.

March Meeting will be around the corner by the time you read this article. BOM will be porters. There will be a chili contest and possibly a dessert contest too. Please check our website for details. Bring your homebrews and get some feedback. BBBB will be happening.... In May. Get your entries ready for it.

New breweries around Houston are going to be up and running soon. It's always a long wait because of permits and planning. But this will be an exciting year because I think there will be at least 3 new breweries opening around the H-Town. So, keep a look out for some posts on the club's Facebook... Take care and drink responsibly.

Czar Robert
czar@thekgb.org

RUBLE COLLECTOR'S REPORT

Temperatures from the 80s to the 30s in one day. It must be spring in Texas. At our last meeting, we were all fortunate to enjoy great weather and fine food, both furnished by Jake and Tim Frost. Even the Barleywine was good and it is certainly not my favorite beer. I kept my distance from the keg that St Arnold's provided us, at least for most part, so I was able to attend the AHA rally the next day.



St. Arnold's was our host for this event. Most of the local clubs had booths there and Henry from Cypress Grape and Grain had a booth as well. I got a chance to visit with Jon Denman from Backyard Brewing and he mentioned his radio show is now available on Soundcloud. We even enticed some new friends to join the club. Unfortunately, Brock Wagner did not call my name during the raffle.

I hope everyone has had a chance to get something in their fermenters before this latest cold snap. Last weekend I brewed my first 10 gallon batch, Bee Cave Porter. A great recipe that I have brewed several times in five gallon batches. The larger brew challenged both me and my equipment but I was victorious. I sure enjoy only one cleanup. Half of this batch is getting bottled and gifted to my soon-to-be 21 year old daughter since it is her favorite. When I was her age, I had never even heard of Porter.

Porter, Stouts and the annual chili ~~inferno~~ cook off make up the next KGB meeting. Hosted by the always smiling Jeff Scheerhorn. This is not a meeting to miss. See you there!

-RC John

RubleCollector@thekgb.org

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.
- **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
- **Hop Scholar** - \$2.00 off your bill

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

COMMISSAR BREWSKI'S WORLD

Greetings Comrades,

Once again I sit here at my computer trying to think of something interesting to write about for you. Good thing I have a glass of my American Barleywine brewed especially for the 20th Anniversary BBBB to help me through the process. This beer has been a challenge and I have learned quite a lot since first attempting this style. I actually had to brew it twice because the first Barleywine that I brewed in July did not turn out well at all. I had a stalled fermentation and I got sloppy on bottling day and the beer failed to carbonate properly. It came out as a sweet, flat beer. Thankfully I did not have to pitch it because I found out that mixing it with a good IPA makes it very drinkable. I hate to see even a failed beer go to waste. I made another batch in January and this one is much improved. Hopefully it will be coming of age in a couple of months just in time for the BBBB. This time I made two 1.5 liter starters and made sure I had plenty of oxygen for the yeast to flourish. I also paid very close attention to detail on bottling day this time and took nothing for granted. We all have our little issues as we brew and although it gets frustrating, in the end it makes us better brewers. I hope your Barleywines turn out great and I hope you start bringing samples to the meetings for us to try.



Thanks again to Jake and Tim for hosting the February meeting. The food was fantastic and the Barleywines flowed until late in the evening. I would like to thank Lennie Ambrose from Saint Arnold's again for donating the keg of Saint Arnold's 20th Anniversary Barleywine. It was quite tasty. Mary Thorn came armed with a case of newly "canned" Saint Arnold Lawnmower and part of it became one of the contest prizes. The BOM cooler was filled with other goodies and Mark Lurton won the "Guess the style" contest. He was very generous and shared the prizes with others who guessed the correct style which was Northern English Brown Ale. Anyone who guessed Flanders Red was expelled from the club.

The March meeting will also be featuring big beers as the style(s) are Porters and Stouts. There has always been and always be discussions about the history and differences between the two styles and it always makes for good reading. If anyone has a good homebrewed Porter, please bring it to the meeting and let us have a sample. I will have several representations of both Porters and Stouts in the BOM cooler and the KOM will be the famous Southern Star Buried Hatchet Stout. We really appreciate the support we get from Southern Star with them hosting our January meeting each year and now getting a keg to us just 2 months later. Please show your support by going out and buying an extra case of one of their fantastic beers. And to keep the local brewery focus going even more, I have arranged to have a keg of the Lone Pint Yellow Rose for the April meeting. These are surely two meetings that you don't want to miss. I am also in contact with several of the other local breweries and will share more information in the coming months as we try to highlight the great beer made in the Houston area.

I hope you are continuing to brew as much as possible and keep supporting our local breweries that have been so good to us over the years. Many of the great restaurants and bars in the area are expanding their inventories of local craft beers. I was at RC's Pizza just off of Sawdust Road the other night and they had both the 55-11 and Deraillleur from Cyclor's Brewery and Hopadillo from Karbach on tap. The Hop Scholar Ale House has also been a hit and we should all get over there when possible. We all have our favorites and need to keep the craft beer revolution going strong.

See you at the March meeting,

Mike's Johnson
Commissar Brewski

CommissarBrewski@thekgb.org

NOTES FROM GENERAL SECRETARY

Howdy from your General Secretary and Secretary General. Is it just us or has it rained for 40 days and 40 nights already? Hopefully March brings us some sunny weather. This cold and wet weather is perfect for some chili. March is our annual Chili cook-off.



The March meeting is Saturday March 21st from 5 till 9. Good KGB judgment has been exercised to adjust the meeting location to the Schultz-family party barn. You see the Scheerhorn-family commune, frequented often by both the GS and SG when delicious beer is in hand, simply does not have as much to offer as the party barn; this place could have been built with our club meetings in mind. It is about 3/4 mile west of the Scheerhorn hacienda. The address is 23210 Willow Creek Stables, Spring, TX 77389.

Last month's readers were left hanging concerning the topic of Sam's forearm injury. As a quick update, it is healing but Sam still needs your understanding so see if you can do him a favor or, as they say in updated vernacular, do him a solid. In a nut shell, he has not exactly been himself since the injury as he can no longer do certain things that he routinely used to do and he just seems a bit off. Any one up for a little volunteer work? Anyway, sometimes you really do not what you have until lose it and so it is that he has learned to compensate and do many things with his other arm. I suppose you could say, that's the feel good of this story. Now then, back to the Chili cook-off..

See fine print below for the rules. There will be special awards for the best use of beer in a recipe and a few other special awards so start planning now. There are other special awards but they are secret comrade. Just know there will be both a judging panel and people's choice awards.

The fine print: bring your chili in a crock pot or container ready to serve. Rules for Chili....there aint no stinking rules. Make your chilli using anything you think could win. Jeff Johnson If you choose to use some crazy hot pepper like Carolina Reaper, scorpion or ghost just know that very few people will taste and vote for your product. The GS ad SG still have a wing bone to pick with you about the insane level of pepper heat you impose on your friends.

See you Saturday March 21st from 5 till 9 at 23210 Willow Creek Stables, Spring, TX 77389. Bring your own TUMS and perhaps some ice cream.

GeneralSecretary@thekgb.org

A rectangular advertisement for Saint Arnold Brewery. The top half features the name "SAINT ARNOLD" in large, red, serif font. Below the name is a circular illustration of a saint in a red and gold robe, holding a chalice. To the left of the illustration, it says "Tour & Tasting Every Saturday At 1:00pm". To the right, it says "Brewed in Texas Since 1994". At the bottom, it says "FINE HANDCRAFTED BEERS & ALES" and "TEXAS' OLDEST CRAFT BREWERY" with the website "WWW.SAINTARNOLD.COM • HOUSTON, TEXAS".

A rectangular advertisement for DeFalco's Home Wine & Beer Supplies. The top text says "Serving homebrewers since 1971!". Below this is a logo for "DeFalco's HOME WINE & BEER SUPPLIES" featuring a banner, a wine glass, and a beer mug. To the right of the logo, the address "8715 Stella Link Houston, TX (713) 688-9440" is listed. At the bottom, it says "For all of your homebrewing needs KGB members receive a 5% discount on all purchases!". The entire advertisement is framed by a decorative, jagged border.

DECLARATIONS OF WAR

What a busy beer month February was... first and foremost was the meeting hosted at Tim and Jake's house. Delicious barleywines were poured by CB Mike and as always the food at Jake's was scrumptious. The very next day several of us headed down to the AHA Brewer's rally at St. Arnold's where we represented the fine KGB brand. We spoke with several perspective new members who would all be great additions to our group and finished off the day with an extra beer at Petrol Station. On the personal side, I moved my Big Batch barleywine to a secondary fermentor for bulk aging, my starting OG was 1.098 and finished off using American Ale yeast at 1.016. I also had the change to visit several breweries while on work trips the past few weeks. I made it to Stone Brewing and their awesome tasting room and restaurant, Ale Smith, and Lost Abbey in California, as well as sampled some wonderful dry and bitter pilsners (Ottakringer and Stiegl) in Vienna, Austria in February.



Mark Lurton, Minister of War

Now on to this month's competition news. The Bluebonnet is coming up later this month in Dallas on March 21st so the best of luck if you entered any beers. The Cactus Challenge held in Lubbock by the Ale-ian society is open for entries until the end of March. And next up on the slate is our own Big Batch Brew Batch in May. For those wanting to plan ahead the Limbo Challenge and Lunar Rendezbrew are typically in the July/August time frame so start brewing! More information about all these competitions can be found at www.lonestarcircuit.com

Happy Brewing,
MOW Mark

MinisterofWar@thekgb.org

MEMBERSHIP SECTION

"Newals"	Renewals
Daniel & James Bass	Larry Bartos
Eric & Shanna Bass	Jack Moores
Dax Eaton	Pierre Morrow
Pat Riffel	Richard & Susan Nelson
	Bob Remeika

North Homebrew Houston's Headquarters

BEER & WINE

BREW-IT YOURSELF

brew-it-yourself.com 25770 IH 45 N - #107
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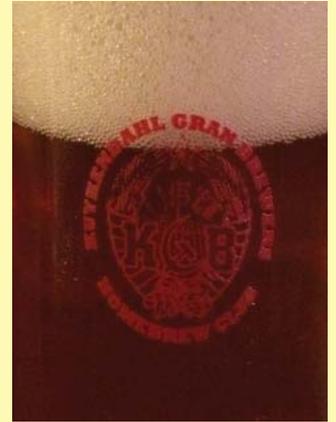
503 E. Main Street
Tomball, Texas 77375

832-698-7777
832-698-7778 (fax)

M-F 8-5
Sat 8-2

10% discount on beer gases
(Carbon Dioxide and Beer Gas)
[75% nitro, 25% carbon dioxide]

PHOTOS FROM FEBRUARY'S MEETING & AHA RALLY



SHOW YOUR KGB PRIDE!



KGB TASTING GLASSES

6 OZ TASTING GLASS WITH KGB LOGO EMBLAZONED ON THE SIDE!

JUST \$4 AT THE MEETING



KGB T-SHIRTS

KGB LOGO SMALL ON THE FRONT AND LARGER KGB DESIGN ON THE BACK.

JUST \$20 (TIE-DIE) AND \$ 15 (OLIVE GREEN) AT THE MEETING



DONATIONS FOR BBBB NEEDED!

PLEASE START THINKING ABOUT POSSIBLE DONATIONS FOR THE RAFFLE FOR BIG BATCH BREW BATCH COMING THIS MAY. WE ARE LOOKING FOR ITEMS THAT ARE FOOD OR BEER RELATED. FORMER RC PHIL KAUFMAN IS HEADING UP THE BBBB COMMITTEE SO PLEASE CONTACT HIM FOR DETAILS.

Follow the KGB
on Facebook and Twitter:

 @KGB_Homebrew

 /groups/TheKGB

KGB Calendar

Event	Date	Location	Style or Region of the Month	KOM
March Meeting	Saturday 3/21	Jeff Scheerhorn's Spring, Texas	Porters	Southern Star Buried Hatchet
April Meeting	Saturday 4/18	Phil Kaufman's Conroe, Texas	IPA	Lone Pint Yellow Rose
May Meeting	Sunday 5/17	BBBB St. Arnold's Houston, Texas	Barleywine	TBD
June Meeting	Saturday 6/13	Craig & Katie's Spring, Texas	BBBB Leftovers	TBD
July Meeting	Saturday 7/18	TBA	TBD	TBD
August Meeting	Saturday 8/15	Chris Landis' Spring, Texas	Wheat/Cream Ale	TBD
September	Saturday 9/19	TBA	Bochs	TBD

Lead a life of daring and intrigue...

Enlist!

in the

KGB

Single one year KGB Membership \$25 – Family \$40
 Single two year KGB Membership \$40 – Family \$65

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 (\$25)
 Family one year (\$40)
 Renewal
 Single two years (\$40)
 Family two years (\$65)
 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	Sam Mitchiner & Jeff Scheerhorn
Ruble Collector	John Dawson & Tyler Nodine
Commissar Brewski	Mike Johnson
Minister of Propaganda	Mark Rogerson
Minister of War	Mark Lurton
Minister of Tabloid	Katie Murphy Gentry

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

Czar Robert Chan, GS Sam Mitchiner & Jeff Scheerhorn, RC John Dawson & Tyler Nodine, CB Mike Johnson, MoP Mark Rogerson, MoW Mark Lurton, MoT Katie Murphy Gentry.

The Kuykendahl Gran Brewers (KGB) Newsletter is a monthly publication of the Kuykendahl Gran Brewers Homebrew Club. The subscription rate is \$25.00 / yr. or \$40.00 / 2 yrs., which includes full club membership for one person. The family subscription rate is \$40 / yr. or \$65 / 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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