



Kuykendahl Gran Brewers

Monthly Meeting

Date & Location

SATURDAY
April 18, 2015
5-8 pm

Phil Kaufman's
 15435 Dobbin Drive
 Conroe, Texas 77384

Style of the Month

IPA

Meeting Cost

TBA

Special Event

Crawfish Boil

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 April 2015

The Official Newsletter
 of the Kuykendahl Gran
 Brewers Home Brew Club

EDICTS FROM THE CZAR

Hello Comrades, April is here again with a few great beer events. We had Southern Star Anniversary party and lots of people. Looks like they are ever expanding in size and followers.

March meeting was great despite the rainy weather with Sam and Jeff organizing the salsa contest. Congratulations to the winners.



Thanks to CB Mike for locating a keg of Buried Hatchet Stout from Southern Star. We also had several commercial style porters gathered by CB Mike, but I also tasted some great members homebrew. I would like to see more members sharing more of their homebrew at future meetings.

All right, next meeting will be all you can eat crawfish boil at again the "infamous" Has been Phil. Please see website for address, date and time. We'll be having single malt, single hop Yellow Rose IPA as KOM from Lone Pint Brewery to quench those spicy hot mudbugs. Also, on May 2, it AHA Homebrew / Big Brew Day and I encourage members to either brew something good or promote homebrewing to friends and family.

BBBB is coming very soon in May and American BarleyWine will be the style. However, if you are submitting an entry or not, choose a style and keep on brewing. I always enjoy tasting your homebrews!!!!
 See you all soon.

Czar Robert
czar@thekgb.org

RUBLE COLLECTOR'S REPORT

It was a rainy day for a KGB meeting but thanks to Jeff's superior planning we had a great place to meet. The Schultz family party barn, just blocks away from Jeff's homestead, is a great place to gather and have some fantastic beers. If you weren't there, and a lot of people weren't, you missed out on some fine porters and stouts that our illustrious Commisar Brewski rounded up. On top of that was the chili and non-chili contest. Jeff and Sam even introduced several guests and members the delicacy known as Frito Pie served directly from a Fritos bag. As Texan a dish as there was I am certain.



Ray at Brew It Yourself is trying to put together a field trip to Lone Pint on April 25th and B52 on May 23rd. It is a chance for the KGB and Barley Coherent to meet and share stories about whose beer is better. If you are able to attend one of the gatherings and support Ray's effort let him know so that he can give the breweries an idea of how many will be attending.

The Houston Chronicle ran an article about Anheuser-Busch resuming tours at their brewery in Houston. Starting April 10th they will be offering tours from 10 am to 6 pm daily. You get a 60 minute tour of the facility and finish in the tasting room where you get to sample their product. You even get to visit the gift shop! This is all only \$10 per person. I am a bit puzzled why a brewery that size would need to charge anyone interested in visiting their facility \$10! I think I will give my tour money and beer money to a deserving local craft brewery.

See you at the April meeting hosted by Phil Kaufman for the exciting annual event of crawfish and IPA domination.

-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,

April is finally here and that can only mean 2 things. IPA's and crawfish at Phil's house! I hope you are planning on coming out to one of the most sought after and anticipated meetings of the year. Once you finish filing your taxes you can come drown your sorrows in a wide assortment of beers with hops, hops and yes, more hops. Nothing goes better with spicy crawfish than a great IPA. We have a special treat this year. Our good friends at Lone Pint have graciously donated a slim keg of the absolutely fabulous Yellow Rose IPA for our meeting. Folks, it's hard to find a better IPA anywhere and we have the good fortune of having Lone Pint in our backyard. If you have never taken the short drive to Magnolia, you have missed a great time. They have several great beers and are rapidly growing in sales and reputation.



Several of us have attempted to brew a Yellow Rose clone and some have been quite good. I'm sure the folks at Lone Pint are flattered that so many people are trying to copy their beer. Here is a recipe that I got from Ruble Collector Tyler who got it from someone else and who knows who else. It is for a 5 gallon batch and consists of:

- 15 lbs. Pale 2 Row malt
- 8 oz. Cara-Pils/Dextrine (2.0 SRM)
- Mash at 150 degrees for 75 minutes
- .75 oz. Mosiac Hops (First Wort) 60 minute boil
- 1 oz. Mosiac Hops at 15 minutes
- 1 tsp. Irish Moss at 10 minutes
- 1 oz. Mosiac Hops at 1 minute
- White Labs WLP007 Dry English Ale yeast
- 2 oz. Mosiac Dry Hop for 12 days

When I brewed this recipe my old, tired eyes misread the hop schedule and I did 1.75 oz. Mosiac first wort hops instead of .75 oz. I then was too cheap to go buy another ounce of Mosiac for dry hopping so I just dry hopped with 1 ounce. The result was really good and several KGB members have given it favorable reviews. I thought about brewing it again with the "correct" hop schedule, but as I sit here and sip on what I brewed I think I'll stay with my version.

I would like to thank Heather Hamilton from Southern Star for donating the keg of Buried Hatchet Stout for our March meeting. Heather is a former student of mine and it is great to see that she has turned out to be an outstanding ambassador for the craft beer community. Who would have thought that a shy French Horn player in my middle school band would grow up to supply beer for my homebrew club? I would also like to nominate the Scheerhorn Party Barn as the official home of the KGB. What a great place. The rain stopped just in time and there was plenty of room for everyone plus more. The chili was good and I hope everyone was satisfied with the selections from the BOM cooler.

I hope you are getting your American Barleywine ready for the BBBB in May. Bring some to the April meeting so we can compare it to others and try to decide if our individual recipes stand up to yours. The more homebrew you bring to the meeting, the larger your pour from the CB when I start passing around the IPA's. As always, please remember to drink responsibly and have a designated driver if you enjoy too much. There will be lots of water to have in between beers and of course, lots of crawfish and chicken (maybe not blackened) to keep you full.

Mike's Johnson
Commissar Brewski

CommissarBrewski@thekgb.org

NOTES FROM GENERAL SECRETARY

Rain, rain go away, come again another day.

The March 21st meeting was a great success despite the rain. Other than the slosh through wet grass to get to the party barn we were dry and happy inside the Shultz family's "Party barn". It was a great space for the meeting. The turnout was smaller than normal because of the weather but that didn't stop us from floating keg of Southern Star Buried Hatchet Stout. The chili cook-off was fun and the prizes were the great if I do say so myself. The commemorative engraved pint glass trophies went to the 1st place winners in each category. Here are our 2015 winners.



Chili: 1st place Jeff Johnson, 2nd place Robert Andrews.

Non-Chili: 1st place John Dawson 2nd place Jake Frost.

Best Use of Heat: Jo Ann (Joan's friend). She made fresh salsa and homemade chips. JoAnn was a guest but we hope she'll be a member in the future.

Best Use of Beer in a Recipe: John Dawson. That Mac & Cheese John Dawson made was amazing and the only entry to use beer. John please send Jeff or Sam the recipe and we'll post it next month.

The BOM was Stouts and Porters so our Commissar Brewski Michael Johnson poured some great samplers for us. Many thanks to the Schultz and Scheerhorn families for hosting and for Southern Star for donating the keg.

The April meeting our annual crawfish boil is next Saturday April 18th at Phil and Agnes's home located at 15435 Dobbin Drive, Conroe, TX. Come get some mudbugs and some world class IPAs. This is a great meeting. We're cooking 7 bags of crawfish so we can feed an army. For the non-crawfish crowd we'll have more veggies than we've ever had at the April meeting, sausage and of course, Phil is cooking chickens. If you would like to help cook crawfish or otherwise volunteer your time for the April meeting please call or text Sam at [713-876-7890](tel:713-876-7890). See you at Agnes and Phil's.

GeneralSecretary@thekgb.org

A rectangular advertisement for Saint Arnold Brewery. The top half features the name "SAINT ARNOLD" in large, stylized red letters. 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" and "HOUSTON, TEXAS".

A rectangular advertisement for DeFalco's Home Wine & Beer Supplies. The top line says "Serving homebrewers since 1971!". Below that 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, it says "8715 Stella Link Houston, TX (713) 688-9440". 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 with a decorative black and white border.



Sunday May 17th, 2015

Donations Needed!

If you have item(s) to donate for the RAAAAFLE at the Big Batch Brew Batch please bring them to the April meeting. Items need to be labeled with who donated them and their contact information (so we can properly thank them).

Volunteers Needed!

If you'd like to assist with day-of operations, please show up at the BBBB at 9 am. We will certainly put you to work helping out!

Questions? Contact Phil Kaufman.

A logo for "Brew-It Yourself" featuring the text "BEER & WINE" in a curved banner above "BREW-IT YOURSELF" in large, bold, yellow letters. The logo is set against a yellow background with a black border. Below the logo, contact information is provided: "brew-it-yourself.com", "Ray@biy-tx.com", "281-FOR-BREW (2739)", "25770 IH 45 N - #107", "Spring, Texas 77386", "Fax: (281) 292-3865", and "Home of the KGB! Barley Coherent, too!". The text "North Homebrew" and "Houston's Headquarters" is also present in the top corners of the logo area.

North Homebrew Houston's Headquarters

BEER & WINE

BREW-IT YOURSELF

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

Professional Welding Supply

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 THE MARCH MEETING



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
April Meeting	Saturday 4/18	Phil Kaufman's Conroe, Texas	IPA	Lone Pint Yellow Rose
National Homebrew Day	Monday 5/4	Everywhere!	Great day to brew yourself or share with a friend the magic of homebrew!	
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 Meeting	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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