



Kuykendahl Gran Brewers



EDICTS FROM THE CZAR

Comrades,

Hot Hot Hot!!! Here in Houston just like the Czar!!! LOL.

Thanks to Has Been Ed Condon and Merry for hosting our July meeting. I almost did not make it but it was well worth the time to show up. It was a great evening enjoying with members on some great homebrews and special beers. If you did not show up, you missed something very delicious.... Triple Bock from Sam Adams. Thanks to Cyclers Brewery for their Breakway IPA... Delicious and Ed's clone of "to be" Yellow Rose IPA.

August meeting will be on Saturday, August 15, 6pm at Chris Landis's place. BOM will be wheat & cream ale beers and there might be a Salsa Contest pending GS Sam announcement, so try out your salsa recipes and bring it on.

OK, so I just got back from Dallas after a 6 weeks long course on commercial brewing. Please check out ... <http://www.eastfieldcollege.edu/pressroom/news/journeyman-brewery-certificate.asp>. It was an eye opener on what it takes to be working or operating a brewery. There were 4 students and this was the very first class of the program. The course was divided to theoretical and practical, which gave insights of applying what was learned. It was surprising to me that Dallas is catching up to the number of breweries as Austin, TX. And here in Houston, we got lots of catching up to do. With the combination of major cities like San Antonio, Dallas, Ft Worth, Austin and us, we will one day be the next Portland, OR or Asheville, NC mecca of craft beers. We definitely got the demand; just need more excellent craft beers from local breweries.

Alright comrades, that's all I have for now and its time to hit some new breweries around the city. Well, see you soon in the next few days depending when this article gets out. And don't forget to bring your homebrew..... make sure it don't suck.

"Drink responsibly my comrades, I don't normally drink beers, but when I do, I drink excellent craft beers."

Czar Robert
czar@thekgb.org

Monthly Meeting

Date & Location

SATURDAY
August 15, 2015
6 pm

Chris Landis's
3807 Cypresswood
Spring, Texas 77388

Style of the Month

Wheat/Cream Ale

Meeting Cost

\$10

Special Event

Salsa Competition!

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The Official Newsletter
of the Kuykendahl Gran
Brewers Home Brew Club

RUBLE COLLECTOR'S REPORT



At last month's meeting, I got a temporary promotion from RC Junior to Temporary RC while Tyler was out in the Gulf on a boat. He missed a great meeting! Ed and Merry Condon were so gracious to have us to their beautiful home and yard. The pulled pork with all the fixings really hit the spot, and I was particularly pleased that the beer selection wasn't limited to pilsners and lagers. We had a great turnout despite the typical July heat. Over 30 members and

guests

showed up and we even had one new member join. Welcome William! William has not started brewing yet but thought that joining a club like ours would get him going in the right direction. Let him know if you are going to brew so that you can pass on the brewing bug to someone else. I spotted a recent comment on the Facebook "Texas Let's Talk Craft Beer" group: "Beer brewing: part hobby, part obsession." My thinking is that if you are brewing in Houston, in August that it's closer to one than the other. Guess who is going to be firing up the kettle in the next couple of weeks. Yeah, you know which part I am. We had a quick trip to Dallas back in June and I picked up some North Texas brews. (Side note: if you are near a Total Wine & More, a stop is worth the time.) Session beers seem to be the rage right now, so I picked up some Hopochondria from Lakewood Brewing in Dallas. It was an outstanding Session IPA. Great aroma and hops flavor. I would love to brew a good Session IPA, so if anyone is at Chris Landris' meeting and has some ideas, I would love to visit about them.

RC John

Comrades, as you know, I was not at the last meeting. So unfortunately I was not able to partake of the great time everyone had at comrade Ed Condon's place. From the sounds of it, I hear it was a pretty good meeting, and great food cooked up by Ed himself. Big thanks to Ed and Merry for hosting and letting the club invade their home. The weather is surely hot these days, but there is a glimmer of hope on the horizon I see. Oktoberfest beers are already making their way on to the shelves in the stores, which means Fall and all the great Oktoberfest events are right around the corner. Hopefully that means cooler weather to come eventually as well. This Texas heat of summer is too crazy for me to handle. I never miss it when it leaves. Hopefully some of our members are getting ready to wind down their summer beers brewing, and getting things ready for fall!

The next meeting for the club is next weekend (as I write this) on Aug 15th at Comrade Chris Landis's place and is also the club salsa competition. And I don't mean dancing. Get ready for some great salsa's both HOTTER than the fires of Mordor, to the mildly pleasant. So bring on what you got and let's see what you got.

Well, I'll keep this month's article short, and will see you all at the meeting on the 15th. See the website for details and directions. Meeting cost will be \$10.

RC Tyler

RubleCollector@thekgb.org

DECLARATIONS OF WAR

In case you hadn't heard the news, Mark has been transferred to Beaumont. We wish him all the luck in his new city and with his homebrews! Let Mark know how much we've appreciated him this last year at the email address below.



MOW Mark

MinisterofWar@thekgb.org

MEMBERSHIP SECTION

"Newals"		Renewals	
William Garrett		Ed Condon	
		Ray & Maureen Markiewicz	
Just Expired...		About to Expire...	
Tyler Nocine (06)	Jeff Scheerhorn (07)	Bill & Kim King (08)	Jon & Mary Thorn (08)
Michael Landon (06)	Steve Power (07)	Jonathan Zacharko (08)	Michael Turner (09)
		Tim & Jake Frost (09)	

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.

North Homebrew Houston's Headquarters

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COMMISSAR BREWSKI'S WORLD

Greetings Comrades,

My goodness, it's HOT out there. Kind of hard to enjoy a big Belgian Quad on the patio with a cigar when it's still over 90 degrees at 10 p.m. It's a good thing there are lighter beers out there that will quench your thirst and be refreshing during the hot, humid, Houston summer months. We all know about the various pale ales and lagers, but this month is about wheat and cream ales. We hope to see you at Chris Landis' house on August 15th at 6:00 p.m. for the meeting. Chris is always a great host and he has promised to provide some of his fantastic Cream Ale to quench our thirst on a typical Houston evening. I will try to have an assortment in the BOM cooler that will work for everyone.

I would like to thank Clay from Cycler's Brewery for donating the keg for our July meeting. It was a hit and Ed Condon told me that it floated the next afternoon. The folks at Cycler's are great people and would love to have the KGB out to the brewery for an event. Hopefully we can come up with a date when the weather cools down a bit. A big thank you goes to Ed for hosting the July meeting. Normally it is our least attended meeting of the year, but we had a good crowd and there were lots of good beers passed around. I hope there are more homebrews at the August meeting, but feel free to bring your favorite commercial beers to share too.

Wheat beers come in a wide variety from Hefeweizens, Dunkelweizens, Krystalweisse (remember Saint Arnold Texas Wheat?), and Belgian Witbier (Hoegarden), American Wheat Ales, Berliner Weisse and the list goes on. Cream Ales are spawned from the American Light Lagers and are brewed as ales but some are finished with lager yeast. Who remembers getting the 8-packs of Little Kings in high school and thinking you were cooler than your Bud drinking fiends? They are pale straw to pale gold in color with low hop aroma though some American breweries are of course hopping the Cream Ale recipes up. They are well carbonated and well attenuated. Here is a recipe I found that I would like to try.

\$12 Cream Ale

5.5 gallons all-grain recipe

11 lb. Briess two-row malt

.75 oz. Willamette hops (4.7 AA) at 60 min

.5 oz. Willamette at 30 minutes

.25 oz. Willamette at flameout

White Labs WLP 051 California Ale V yeast

Mash grains at 154 degrees for 60 minutes

Mash out at 168 degrees for 10 minutes. Boil for 60 minutes or until you reach desired gravity.

Primary fermentation for 21 days at 60 degrees

Bottle or forced CO2 to carbonate (2.6 vol)

Original Gravity 1.054

Final Gravity 1.015

ABV 5.12% IBU 20.7 SRM 3.6

Well, I'm already late getting this article to Katie so I have to wrap it up. I hope to see you at the meeting on the 15th and hear your stories about your beer travels this summer. Remember, officer elections are coming up in November and if you wish to become KGB royalty you need to start rallying support for your cause. Do you really think Don got a Porsche just from being a teacher? September will also be a good month with a keg of Saint Arnold Octoberfest that we get from winning the Heavy Hitters Award at the BBBB.

Stay thirsty, my friends!

Mike's Johnson

Commissar Brewski

CommissarBrewski@thekgb.org



NOTES FROM GENERAL SECRETARY

Howdy from your GS and SG!

The July meeting was well attended for a new location. We are grateful to the Condon's for hosting a great event. Ed smoked pork butts so we had pulled pork sandwiches and all the fixings. Merry had a cake that was amazing.

The Boy Scout "Be prepared" award should go to Jeff Johnson who brought a battery powered fan to blow up his kilt. That was brilliant. I went out and bought one myself. The fan that is, I bought a fan like his not the skirt. I'm pretty secure in my sexuality, but not that darn secure.

The August meeting will be next Saturday August 15 at the home of Chris and Susan Landis. 3807 Cypresswood Drive, Spring, TX 77388. We will hold our annual Salsa contest. The spicy condiment salsa, this isn't a dance contest although we would probably give an award if you decided to swing your partner to a Latin beat. So bring your salsa to enter and win some great prizes. I don't mean to brag but Jeff and Sam have placed every year we've entered. I don't want to give away any secrets, but it is Hatch pepper season, that's all I'm saying. Our menu will be Beef and Chicken fajitas with all the fixins and some great beers to try. Bring your swimsuit and a towel if you would like to cool off in the pool and don't forget your lawn-chair and your salsa.



GeneralSecretary@thekgb.org

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JULY MEETING PICTURES!



The crowd!



The most interesting game ever!



Welcoming new member William!



Taking a break near the fan.

JULY MEETING PICTURES- ED'S ADDICTING GAME!



Ed schools everyone in how the game is won!



Mike wants to know if it counts? It's stuck, but not looped... We need a KGB vote!

THE SECRET TRIPLE BOCK FROM SAM ADAMS!



Everyone anxiously awaited their pours of the aged brew...



“It was so amazing yet tragic... it was like killing a unicorn...”
-Phil Perez, KGB

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



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KGB Calendar

Event	Date	Location	Style or Region of the Month	KOM
August Meeting	Saturday 8/15	Chris Landis' Spring, Texas	Wheat/Cream Ale	TBD
September Meeting	Saturday 9/19	Ryan Gray's Spring, Texas	Bochs	TBD
October		Dixie Cup		
November Meeting	Saturday 11/14	Jon Thorne's Spring, Texas	TBA	TBA
December Meeting	Sunday 12/6	Don Sajda's Spring, Texas	Samichlaus & Christmas Party	

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Enlist! in the

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)
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 Update my Information

Name: _____ KGB Website Username: _____

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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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