

The Kuykendahl Gran Brewers (KGB)
in association with Saint Arnold Brewing Co.,
DeFalco's Home Wine and Beer Supplies, The Brew Stop and
Brew It Yourself announces the ...

12th Annual Big Batch Brew Bash



**Brew
It
Yourself**

AHA/BJCP
Sanctioned
WWW.THEKGB.ORG



Homebrewers everywhere are called upon to take the challenge!
Brew a Russian Imperial Stout
The winning recipe will be brewed as a Saint Arnold Divine Reserve.
If you win and are an AHA member Saint Arnold's will enter the beer in the
GABF Pro/Am Competition and you could win a GABF Medal! WOW!!!

13F. Russian Imperial Stout

Aroma: Rich and complex, with variable amounts of roasted grains, maltiness, fruity esters, hops, and alcohol. The roasted malt character can take on coffee, dark chocolate, or slightly burnt tones and can be light to moderately strong. The malt aroma can be subtle to rich and barleywine-like, depending on the gravity and grain bill. May optionally show a slight specialty malt character (e.g., caramel), but this should only add complexity and not dominate. Fruity esters may be low to moderately strong, and may take on a complex, dark fruit (e.g., plums, prunes, raisins) character. Hop aroma can be very low to quite aggressive, and may contain any hop variety. An alcohol character may be present, but shouldn't be sharp, hot or solventy. Aged versions may have a slight vinous or port-like quality, but shouldn't be sour. No diacetyl. The balance can vary with any of the aroma elements taking center stage. Not all possible aromas described need be present; many interpretations are possible. Aging affects the intensity, balance and smoothness of aromatics.

Appearance: Color may range from very dark reddish-brown to jet black. Opaque. Deep tan to dark brown head. Generally has a well-formed head, although head retention may be low to moderate. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

Flavor: Rich, deep, complex and frequently quite intense, with variable amounts of roasted malt/grains, maltiness, fruity esters, hop bitterness and flavor, and alcohol. Medium to aggressively high bitterness. Medium-low to high hop flavor (any variety). Moderate to aggressively high roasted malt/grain flavors can suggest bittersweet or unsweetened chocolate, cocoa, and/or strong coffee. A slightly burnt grain, burnt currant or tarry character may be evident. Fruity esters may be low to intense, and can take on a dark fruit character (raisins, plums, or prunes). Malt backbone can be balanced and supportive to rich and barleywine-like, and may optionally show some supporting caramel, bready or toasty flavors. Alcohol strength should be evident, but not hot, sharp, or solventy. No diacetyl. The palate and finish can vary from relatively dry to moderately sweet, usually with some lingering roastiness, hop bitterness and warming character. The balance and intensity of flavors can be affected by aging, with some flavors becoming more subdued over time and some aged, vinous or port-like qualities developing.

Mouthfeel: Full to very full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). Gentle smooth warmth from alcohol should be present and noticeable. Should not be syrupy and under-attenuated. Carbonation may be low to moderate, depending on age and conditioning.

Overall Impression: An intensely flavored, big, dark ale. Roasty, fruity, and bittersweet, with a noticeable alcohol presence. Dark fruit flavors meld with roasty, burnt, or almost tar-like sensations. Like a black barleywine with every dimension of flavor coming into play.

History: Brewed to high gravity and hopping level in England for export to the Baltic States and Russia. Said to be popular with the Russian Imperial Court. Today is even more popular with American craft brewers, who have extended the style with unique American characteristics.

Comments: Variations exist, with English and American interpretations (predictably, the American versions have more bitterness, roasted character, and finishing hops, while the English varieties reflect a more complex specialty malt character and a more forward ester profile). The wide range of allowable characteristics allow for maximum brewer creativity.

Ingredients: Well-modified pale malt, with generous quantities of roasted malts and/or grain. May have a complex grain bill using virtually any variety of malt. Any type of hops may be used. Alkaline water balances the abundance of acidic roasted grain in the grist. American or English ale yeast.

Vital Statistics: OG: 1.075 – 1.095+
IBUs: 50 – 90+ FG: 1.018 – 1.030+
SRM: 30 – 40+ ABV: 8 – 12+%

Commercial Examples: Samuel Smith Imperial Stout, Courage Imperial Stout, Brooklyn Black Chocolate Stout, Rogue Imperial Stout, North Coast Old Rasputin Imperial Stout, Victory Storm King, Bell's Expedition Stout, Dogfish Head World Wide Stout, Stone Imperial Stout, Avery The Czar, Founders, and BJ's Tatonka Stout.

Awards & Prizes

The winner will be invited to Saint Arnold as **Brewer For A Day**, to assist in brewing a BIG BATCH of one of their beers. You'll get to do hands on stuff like mashing, pouring lots of hops into the kettle, cleaning-up, and sampling.

Ribbons for 1st, 2nd, & 3rd place entries, courtesy of Saint Arnold, along with corresponding Gift Certificates valued at \$80.00, \$40.00, and \$20.00, courtesy of DeFalco's, and Brew It Yourself.

1 Six-pack of Saint Arnold Divine Reserve brewed with your recipe for 1st place, courtesy of Saint Arnold Brewing Company.

The Big Batch Heavy Hitters Award. A half-barrel keg of St. Arnold Amber Ale will go to the Homebrew Club with the most qualifying 2nd round entries, courtesy of Saint Arnold Brewing Company.

In addition this Homebrew Club will be awarded the highly coveted
"Heavy Hitters Award Trophy"

Entry Requirements:

Entry Deadline is Friday, May 12, 2007 at any of four drop-off sites or you may bring your entries to Saint Arnold Brewing Company Saturday May 13, 2007 between noon and 2:00 PM (see other side for more details & forms). Each entry shall consist of 3 bottles (preferably 11 - 12 oz.) along with a completed recipe form. Anyone (21 or older) is eligible to enter, however all entries must be non-commercial, home produced beer. Up to two entries per individual will be accepted.

NO ENTRY FEE!

Judging, Raffle & Awards Ceremony

Judging and Awards Ceremony will be held at Saint Arnold Brewery on Sunday May 20, 2007.

Judging will begin promptly at 10:00 AM. Open to public from 1:00 PM to 4:00 PM

Followed by Raffle and Awards Ceremony approximately 2:30 PM.

Included in the festivities will be food, raffles, fun, and plenty of really good beer!

ENTRY DROP-OFF

Saint Arnold Brewing Co.
2522 Fairway Park Dr.
Houston, TX 77092
(713) 686-9494

Donald Sajda
25106 Bovington Drive
Spring, TX 77389
(281) 351-7541

DeFalco's Home Wine
& Beer Supplies
8715 Stella Link
Houston, TX 77025
(713) 668-9440

Brew It Yourself
25770 I-45 #107
Spring, TX 77386
(281) 367-BREW

Please ship out of town entries
to the above address before 5/12

BIG BATCH BREW BASH RECIPE FORM

Name: _____

Phone (h): _____

Address: _____

Phone (w): _____

City: _____

State: _____

Zip: _____

E-MAIL: _____

Homebrew Club: _____

Beer Name: _____

AHA Member Yes No Member # _____

INGREDIENTS AND PROCEDURES

Number of Gallons / Total Boiling Time

Unusual Style or Ingredients

Water Treatment (Types & Amount)

Yeast Culture (Type, Liquid / Dry, Amount)

Fermentation

Duration

Temperature

Primary

Secondary

Other

Carbonation (Type, Amount) & Date Bottled

Specific Gravity

Original

Terminal

MALT (GRAIN & EXTRACTS)

TYPE	AMOUNT (LBS)	USE (STEEP/MASH)	TIME	TEMP.

HOPS

TYPE	AMOUNT (OZ)	% ALPHA ACID	USE (BOIL, DRY, ETC.)	TIME

BOTTLE ID FORMS - ATTACH ONE FORM TO EACH ENTRY USING A RUBBER BAND

NAME: _____

PHONE: _____

ADDRESS: _____

CITY: _____

STATE: _____ ZIP: _____

CLUB: _____

CATEGORY 13F

NAME: _____

PHONE: _____

ADDRESS: _____

CITY: _____

STATE: _____ ZIP: _____

CLUB: _____

CATEGORY 13F

NAME: _____

PHONE: _____

ADDRESS: _____

CITY: _____

STATE: _____ ZIP: _____

CLUB: _____

CATEGORY 13F