

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

15th Annual Big Batch Brew Bash

AHA/BJCP
Sanctioned



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Homebrewers everywhere are called upon to take the challenge!
Brew an English Barleywine
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!!!

19 B. English Barleywine

Aroma: Very rich and strongly malty, often with a caramel-like aroma. May have moderate to strong fruitiness, often with a dried-fruit character. English hop aroma may range from mild to assertive. Alcohol aromatics may be low to moderate, but never harsh, hot or solventy. The intensity of these aromatics often subsides with age. The aroma may have a rich character including bready, toasty, toffee, molasses, and/or treacle notes. Aged versions may have a sherry-like quality, possibly vinous or port-like aromatics, and generally more muted malt aromas. Low to no diacetyl.

Appearance: Color may range from rich gold to very dark amber or even dark brown. Often has ruby highlights, but should not be opaque. Low to moderate off-white head; may have low head retention. May be cloudy with chill haze at cooler temperatures, but generally clears to good to brilliant clarity as it warms. The color may appear to have great depth, as if viewed through a thick glass lens. High alcohol and viscosity may be visible in "legs" when beer is swirled in a glass.

Flavor: Strong, intense, complex, multi-layered malt flavors ranging from bready and biscuity through nutty, deep toast, dark caramel, toffee, and/or molasses. Moderate to high malty sweetness on the palate, although the finish may be moderately sweet to moderately dry (depending on aging). Some oxidative or vinous flavors may be present, and often complex alcohol flavors should be evident. Alcohol flavors shouldn't be harsh, hot or solventy. Moderate to fairly high fruitiness, often with a dried-fruit character. Hop bitterness may range from just enough for balance to a firm presence; balance therefore ranges from malty to somewhat bitter. Low to moderately high hop flavor (usually UK varieties). Low to no diacetyl.

Mouthfeel: Full-bodied and chewy, with a velvety, luscious texture (although the body may decline with long conditioning). A smooth warmth from aged alcohol should be present, and should not be hot or harsh. Carbonation may be low to moderate, depending on age and conditioning.

Overall Impression: The richest and strongest of the English Ales. A showcase of malty richness and complex, intense flavors. The character of these ales can change significantly over time; both young and old versions should be appreciated for what they are. The malt profile can vary widely; not all examples will have all possible flavors or aromas.

History: Usually the strongest ale offered by a brewery, and in recent years many commercial examples are now vintage-dated. Normally aged significantly prior to release. Often associated with the winter or holiday season.

Comments: Although often a hoppy beer, the English Barleywine places less emphasis on hop character than the American Barleywine and features English hops. English versions can be darker, maltier, fruitier, and feature richer specialty malt flavors than American Barleywines.

Ingredients: Well-modified pale malt should form the backbone of the grist, with judicious amounts of caramel malts. Dark malts should be used with great restraint, if at all, as most of the color arises from a lengthy boil. English hops such as Northdown, Target, East Kent Goldings and Fuggles. Characterful English yeast.

Vital Statistics:

OG:	1.080 – 1.120
IBUs:	35 – 70
FG:	1.018 – 1.030
SRM:	8 – 22
ABV:	8 – 12%

Commercial Examples: Thomas Hardy's Ale, Burton Bridge Thomas Sykes Old Ale, J.W. Lee's Vintage Harvest Ale, Robinson's Old Tom, Fuller's Golden Pride, AleSmith Old Numskull, Young's Old Nick (unusual in its 7.2% ABV), Whitbread Gold Label, Old Dominion Millennium, North Coast Old Stock Ale (when aged), Weyerbacher Blithering Idiot

www.thekgb.org

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.

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 Beer 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"

Kenneth Rich Memorial Award

A \$100 cash prize will be donated by Marvin & Shirley Rich. This award goes to the First Time Contest Entrant with the Best Beer.

Entry Requirements:

Entry Deadline is Friday, May 7, 2010 at any of two drop-off sites or you may bring your entries to Saint Arnold Brewing Company Saturday May 8, 2010 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 16, 2010.

Judging will begin promptly at 9:30 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.
2000 Lyons Avenue
Houston, TX 77020
(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 5/7**

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 # _____

Have you ever entered a homebrew contest? (circle one) Yes No

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
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Primary	_____	_____
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Secondary	_____	_____
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Other	_____	_____
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Carbonation (Type, Amount) & Date Bottled

Specific Gravity	Original	Terminal
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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 19B

NAME: _____

PHONE: _____

ADDRESS: _____

CITY: _____

STATE: _____ ZIP: _____

CLUB: _____

CATEGORY 19B

NAME: _____

PHONE: _____

ADDRESS: _____

CITY: _____

STATE: _____ ZIP: _____

CLUB: _____

CATEGORY 19B