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Subject: Knaves Knewsletter - October 2017



Knaves Knews

UKG... Because home is where great beer is brewed!

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Board of Directors

Abbess - Eileen Uchima

First Lady / Head Penguin -

Mike Uchima

Master of Coin - Darrell

Proksa

Communications Minister -

Kevin "Woj" Wojdak

Welcome Address



Hail, Knaves and welcome to another issue of the *Knaves Knews*. The first edition of our updated newsletter went out in early October and seems to have

been well received. Our hope is that the newsletter will come out shortly after each club meeting to serve as a way for members who were not in attendance to remain informed.

I hope that you all enjoyed the beautiful weather that we had this past month and are taking advantage of the opportunity to attend some beery activities and, more importantly, to get out and brew! We should all make sure to set in enough stores of homebrew to get us through the coming winter.

In the past month, I set a personal record by brewing three times in one week! Most notably,

Chaplain of Education -

Andy Day

Sister of Events Planning -

Luann Fitzpatrick

Minister of Tournaments -

Jeff Landers

*Retired Abbot - **Chuck Fort***

*Monk - **Bob Kay***

Communications Channels



ukg.slack.com

Click here to request an invite
from a Board member.



ukg-

subscribe@yahoogroups.com

ukg@yahoogroups.com

(Membership requires approval)

Head Penguin and lovely First Lady Mike and I brewed the club **Beer Hoptacular** entry, a British Strong Ale (featuring Red X malt) with Ten Drops coffee and cacao nibs. For those who aren't aware, Hoptacular is a beer festival held in early November. It features a homebrew club competition with an unusual twist...we are supplied with a grain which must be the only grain used in the beer. It can be manipulated (toasted, smoked, etc) and other adjuncts and sugars may be added, but absolutely no other grain. This was a fun and educational experience. I'm very eager to try the finished product. At press, we are planning to bottle tomorrow.

Several Knaves came out to judge/steward at **Brixtoberfest** on October 7. The



crew at Brixies Brewers always does a great job putting on this small competition. This year, even though they managed to fill their 200 entry limit, flights were kept to a reasonable size, making for a pleasant judging day. The raffle and awards ceremony was great, with multiple Knaves bringing home ribbons. Congrats to all!

Please remember that this is *YOUR* club. Your suggestions are always welcome! Please consider contributing a short article or photos for the newsletter, a suggestion for a Tech Talk, or a Social Night venue idea. Email

Knews@Knaves.org.

Slainte,

Eileen

Welcome to Our New Members!

- David Fetty, Darien
 - Mike Zuro, Plainfield
 - William & Rachel Shiel, Batavia
-



November Meetings and Events

- *November 9 @ 7:30 p.m., John's Restaurant and Tavern, Winfield* - UKG Tech Session - Cooking with Beer for Holiday Entertaining. Pairing beer with holiday hors d'oeuvres. Cooking with beer is also encouraged. Bring samples to share and discuss. Everyone is welcome whether you cook or not.
- *November 11 @ 7:30 p.m., Social Night at **Red Arrow Tap Room**, 111 E. 1st St, Elmhurst.* Red Arrow Tap Room has a full menu, specializing in barbecue. They are a different concept from the standard beer bar, with 48 self-serve taps and an



emphasis on local and Midwest breweries.

- *November 29 @ 8 p.m., Alter Brewing, Downers Grove - Monthly Club Meeting / Bottle Share.* We're having a **Chili Cookoff** this month. Bring a pot or crockpot of your best Chili to share. There will be a secret ballot vote for the best chili of the night.

For more details on these events, see below or the [Club Calendar on the website.](#)

Meeting Talk

October 25th, 2017



Mark Hedrick, Alter Brewing, presented the topic of **Dry Hopping Techniques** before our club meeting. This was the first of several topics Mark will discuss before meetings going forward.

One of the main ideas regarding dry hopping that Mark brought up was that Alter Brewing begins dry hopping their beers before Primary fermentation has completed. They aim to start dry hopping when fermentation is about 90-95% complete. That is, for example, on a 1.058 gravity

beer, when it reaches about 1.018, they begin their dry hopping procedures.

They will add their hops and remove blow-off tubes putting the beer into a sealed environment. As they introduced oxygen to the beer when they added the hops, the sealed environment allows the beer to finish fermenting and "scrubs" away some of the oxygen in the process. At the same time, they build up pressure within the sealed environment to 10 psi. A pressure relief valve allows excess pressure to gas off.

Alter Brewing will also raise the temperature of the fermenting beer at this point which gives



them their diacetyl rest as well while the beer finishes fermenting and their dry hopping proceeds.

The temperature of the beer dictates how long they will dry hop a beer and then they cold crash afterwards.

- 65 degrees = 4 days
- 70 degrees - 72 degrees = 2-1/2 days

For the homebrewer, it was suggested that dry hopping in this way can be done in a sealed corny keg.

When dry hopping, hop pellets provide the best hop flavor. When using Cryo hops, be careful with them and use them sparingly. They can be way too intense and add bitterness. Also, don't try to dry hop with all Cryo hops for the same reason.

Attend the next meeting on November 29th to hear our next Meeting Talk topic.

Tech Sessions

October 12th, John's Restaurant

Judging of the Knighted Knave Cup entries -
Alternative Grain / Alternative Sugar Beers



We had a light crowd that night with only seven members attending and two brews to judge... a Biere de Garde with Rye and Wild Rice and a Maple Milk Stout. While it wasn't the biggest turnout, those in attendance had fun and enjoyed a good evening of judging and sharing beers with friends. The big winner for the night was **Andy Day** with his Biere de Garde!

Andy gets the honor of having his name added to the traveling trophy and gets to keep it at his house until the next Knighted Knave Cup competition in Spring 2018.



Upcoming: November 9th, John's Restaurant in Winfield @ 7:30pm

Cooking with Beer for Holiday Entertaining. Pairing beer with holiday hors d'oeuvres. Cooking with beer is also encouraged. Bring samples to share and discuss. Everyone is welcome whether you cook or not.

This is always a fun topic at this time of year. We look forward to seeing you.

Have an idea for a future Tech Session, please send your ideas to tech-sessions@knaves.org.

Competitions

This month was the start of the fall home brew competition season and UKG members won big.



October 7th, 2017 - **Brixtoberfest** from Brixies Brewers, Brookfield, Illinois.

Over 10 UKG members either judged or stewarded this local competition. As always, everyone had a great time and 7 members scored wins.

- **Brad Ramsey** won a 3rd place for his Oktoberfest Lager

- **Alex Sliz** won 2nd place for his “So Effin Good” American IPA
- **Chad Mason** won a 3rd for his Kriek in the fruit Lambic Category
- **Bob Alvord** won:
 - 1st for his “I’m off to Bedfordshire” English Brown Ale
 - 1st for his Kind of Like Schlitz when it was Good” Historical Beer
 - 2nd for his “Wigs on the Green” German Exportbier
 - 3rd for his “That is the Funniest Looking Clock I’ve Ever Seen” Czech Premium Pale Lager
 - 3rd for his “Oscuro Dunkle Dark” Munich Dunkel
- **Tom Hayosh** won:
 - 2nd place for his Vienna Lager
 - 2nd for his “Frankenstein’s Kilt” Scottish Export
 - 3rd for his "Ground Rule" Dubbel in the Belgian Dubbel category
- **Dave Fetty** won:
 - 1st place for his Ordinary Bitter
 - 2nd for his "Saison #10" Saison in the Belgian Ales category
 - 3rd for his Wee Heavy in the Strong Beer category
- **Jeff Landers** won:
 - 1st place and Best of Show for his “The Last Pils I Brewed Scored 11.5”

German Pils

- 1st and Honorary Best of Show for his “The Anti-NEPIA...Cause Haze Kills” Munich Helles
- 1st for his “Over Hopped Vienna” Altbier
- 2nd for his “Air Guitar Hero” Rye IPA with Co-brewer **Felipe Carmona**
- 2nd for his “Festivus for the Rest of Us” Festbier



October 21st, 2017 - **Knickerbocker Battle of the Brews**, Saratoga Springs, New York

- **Jeff Landers** won:
 - 1st for his “Festivus for the Rest of Us” Festbier
 - 1st for his “Brown Pants” English Porter
 - 2nd for his “Air Guitar Hero” Rye IPA with Co-brewer **Felipe Carmona**
 - 3rd for his “Hasselhoffen” Altbier
- **Jeff Landers** tied for 1st for the most medal points at Knickerbocker in the *Heavy Medal - Brewer* category.
- Due to Jeff's wins, **UKG** tied for 3rd place for most club points at Knickerbocker in *Heavy Medal - Club* category.

October 21st, 2017 - **Sower's Cup**, Lincoln, Nebraska



- **Jeff Landers** won 2nd place with his “The Last Pils I Brewed Scored 11.5” German Pilsner

October 21st, 2017 - **Crystal Lake Brewing Pitcher in the Rye**

- **Jeff Landers** won 2nd place with his “What the F is a Roggenbier” Roggenbier



Upcoming competitions

November 11, 2017 - **Land of the Muddy Waters** from MUGZ, Rock Island, Illinois.

December 8-9, 2017 - **Happy Holiday Homebrew Competition** from St Louis Brews, St Louis MO

January 26-27, **2018 Minnesota Mashout** from the St Paul Home Brewer's Club and the Minnesota Homebrewer Association in St Paul, Minnesota.

If you've won a recent medal or ribbon in a competition, please let us know. Forward the information on to **winning@knaves.org**. Please include the place you received, name of your brew, type/category of brew, the competition name, and website URL, if possible.

Festivals



Rare and Wild Beer Festival, Field Museum, Chicago - October 14th, 2017

Woj and Amy attended the **Rare and Wild Beer Festival** at the Field Museum from 7 p.m. - 11 p.m. The event featured "over 60 breweries pouring their rare, barrel-aged, funky, sour and often inaccessible beers for a one-of-a-kind beer fest".

While the festival had those funky, barrel-aged, and odd brews, it also had a good smattering of straight forward beers and ciders you can get year round from these



breweries. We had a great time in a cool atmosphere as besides sampling beer in the great hall of the museum, we had open access to check out the rest of the museum while there.

The event had food vending open in case you needed a break. Prices for tickets were decent too at \$50 for General Admission (8 p.m. - 11 p.m.) and \$60 for VIP which included early access at 7 p.m. and some special tastings only available during that VIP hour.

Some of the more notable breweries in attendance were:

- Alaskan Brewing
- Avery
- 3 Floyds
- Ommegang
- Ten Ninety
- EvilTwin
- Ballast Point
- Urban Chestnut
- ...and more.

Social Events



Our October social night was held on Saturday, October 14th (AKA the Day of the Great Flood) at **Pollyanna Brewing** in Lemont. Those of us who braved the elements received an extended tour that included an in-depth look at the freight elevator. When our guide, Ed Malnar, took us to see the shipping and receiving area, we were all surprised to see a river running through it. The elevator sump pump had been unable to keep up, the shaft had filled with water, and shorted out the pump completely. Some Knaves pitched in to move grain, etc. out of harms way and to help Ed rig up a pump to stop the flood. The canal had

also risen to within a couple feet of their keg storage area! Pollyanna did have several special beers on tap to celebrate their third anniversary including a barrel-aged version of Personal Chain Letter, their Russian Imperial Stout. Delicious!



Financials

Annual Dues Change



Beginning with the 2018 membership year, annual dues increase to \$20. Dues for new members joining after the June club meeting will be \$10. Dues for renewing and past members is \$20 regardless of month of renewal.

Questions about dues? Please contact Darrell at treasurer@knaves.org.

Member Spotlight

Each month, we'll introduce a different club member to you and discuss how they got into homebrewing.



Darrell Proksa
Club Treasurer / "Master of Coin"

Home Town (City):

Downers Grove

When did you start brewing?

1993

What got you into brewing?

A co-worker was homebrewing and I tried some of his beers and it seemed like something I could do.

What was the first beer you ever brewed?

All extract partial boil ESB.

How did it turn out?

Not memorable, but drinkable.

Describe your brew system.

Three vessel system – enamel pot mash tun, food-grade bucket with braided stainless tubing lauter tun, 6 gal. boil pot. Homemade counterflow chiller set in ice bath.

Are you an indoor or outdoor brewer?

Indoor

How frequently do you brew (times per month or year)?

6-7 times per year

Do you brew alone, with friends or with someone you live with?

Alone

What is your favorite style(s) to brew?

English pale, Brown, Porter. German Vienna, Marzen

What's the most unusual ingredient you've ever used in a brew?

Spruce essence and licorice stick in the same beer

Are you a BJCP Judge?

No

Do you have a homebrewing disaster story you'd like to share?

In my early homebrewing years I attempted to harvest yeast from a carboy. Thought it would be smart to flame the mouth of the carboy before pouring out the yeast. When I applied the flame to the carboy, the mouth shattered.

Do you have a good homebrew club story you'd like to share?

The first DMC was on March 6, 1999 at Founders Hill brewpub in Downers Grove; now Emmett's. The night before and into the morning the area experienced the second largest snowfall of the '98-'99 winter. Entries had to be delivered to Founders from the drop off location, Two Brothers

Warrenville, that morning.

How many medals have you won from homebrew competitions?

14

To be featured in a future issue of the **Knaves Newsletter**, please **[click here to download a copy of the Member Spotlight form](#)**, fill out as much as you can, and then submit the information to **member-spotlight@knaves.org**.

Club Schwag

Club Work Shirts



Our Club Work Shirts are Charcoal Gray Dickies work shirts with the club logo over the left pocket and a full back transfer of the woodcut graphic on the back. Optionally, you may get your name and/or homebrewery name embroidered over the right pocket.

Club work shirts orders are placed by special order with our vendor and custom made to order. We place a new order 1-2 times per year and need to order so many shirts to make the order happen. Woj will coordinate a new order in December 2017 / January 2018 to get shirts made before the 2018 Drunk Monk Challenge in March. Be on the Lookout for the announcement.

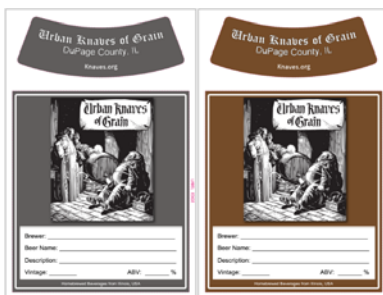
Club woodcut graphic T-Shirts are also ordered at that time.

LogoUp.com Merchandise



We have an account at LogoUp.com for making UKG club logo embroidered shirts, hats, bags, and a whole lot of other cool products. The merchandise is top quality and you can even get a club logo on name brand products such as Nike, Izod, or Under Armor. There are no minimums for orders and we can place an order anytime. Go to LogoUp.com and pick out items you want. Then, email Woj at marketing@knaves.org with your item numbers and colors and he'll coordinate placing the order with you.

UKG Bottle Labels



We have 4 sets of UKG bottle labels available for immediate sale. The labels are vinyl, reusable, write-on labels and are available in Charcoal Gray or Brown. Labels come with a front-facing label and neck label. Labels may be written on with grease pencil for easy reuse. Each set of 12 labels is \$7.50.

PAID Products to Pickup - Contact Woj!

- Michael Flack - 24 Bottle Labels

Questions about Club Schwag or interest to buy anything? Please talk to Woj or email him at marketing@knaves.org.

Contact us.

If you have any ideas for content for this newsletter, please send them to Knews@Knaves.org.



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