Date: 06:01 PM CDT, 05/01/2018

From: Urban Knaves of Grain Communications <communications@knaves.org>

To: Kevin <communications@knaves.org>
Subject: Knaves Knewsletter - April 2018 @@@@





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

## **April 2018**

#### **Contents**

Welcome Address

**Tech Sessions** 

Competitions

Big Brew Day

**Festivals** 

Financials

Member News

Club Schwag

**Knowledge Share** 

## **Board of Directors**

Abbess - Eileen Uchima

First Lady / Head Penguin -

Mike Uchima

## **Welcome Address**



Hail Knaves!

Welcome to spring! Today it looks like spring is probably here to stay for a few days, at least. With the

improved weather, it makes it easier to get outside to brew...hopefully. I'm planning to brew a Double Red ale this weekend. We'll see if that actually fits into everything else that needs to make it into the next three days. I will be leaving on vacation mid-week and have to start working on packing too.

I was very happy to see everyone at NHC first round at **Nevin's Brewing** in Plainfield. A few

Master of Coin - Darrell

#### Proksa

Communications Minister -

#### Kevin "Woj" Wojdak

Chaplain of Education -

#### **Andy Day**

Sister of Events Planning -

#### **Luann Fitzpatrick**

Minister of Tournaments -

#### **Jeff Landers**

Retired Abbot - Chuck Fort

#### **Newsletter Contributions**

Ed Bronson - Photography

Mike Uchima - Photography

Don Leonard

# **Communications Channels**



**Click here** to request an invite

from a Board member.

out-of-town friends showed up to help us make it through over seven hundred entries. We had new score sheets (which I feel worked out quite well), as well as a new format for mini-BOS judging. I have always found it to be a peculiar thing that judges develop a sense of ownership to the beers that they advance on to the mini-BOS for a category. They become attached to them and are very likely to argue for "their" beers being the best of the bunch. They didn't brew them...they don't even know who did. They just judged them first and proclaimed them better than the other beers that they judged. This somehow makes them willing to fight for those entries if they judge the mini-BOS. The new format removes that conflict and seemed to make the mini-BOS judging a breeze!

Congratulations are going out to seven UKG members that have entries advancing to the final round of the National Homebrew Competition.

Great job, Jerry, Jeff, Tom, Dave, Chad, Andy, and Woj! Best of luck in Portland!

Hopefully you are planning on attending an activity for Big Brew Day on May 5. For years, UKG has spent Big Brew at **Two Brothers Brewing Tap House**, brewing in their brew house. It is always a great event and the folks at Two Brothers Brewing really take care of us! They provide not only space for all of us to brew

ukgsubscribe@yahoogroups.com ukg@yahoogroups.com (Membership requires approval)

#### Editor's Note:

Most images in the newsletter can be enlarged to see further detail. Simply click on the image and it will open into a new window.

#### Net@ddress Email - kwojdak@usa.net

together, but also free wort, yeast, and pizza! Check the website for more details.

See you all later in the month.

Slainte and Aloha, Eileen

P.S. 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.

## **Welcome to Our New Members!**

• Tim Anderson, Elmhurst

## **May Meetings and Events**

 Saturday, May 5th @ 8:30 a.m. - American Homebrew Association (AHA) Big Brew Day, Two Brothers Brewing Tap House, Warrenville.

- Thursday, May 10th @ 7:30 p.m. Tech session - Topic: Advanced Mashing Techniques, Skeleton Key Brewing, Woodridge.
- Friday, May 11th @ 5 p.m. UKG members pouring homebrew at the 2018 Lake Zurich Craft Beer Festival, Henry J. Paulus Park, Lake Zurich.
- Saturday, May 12th @ 7 p.m. Social Night
   Mikerphone Brewing, Elk Grove Village.
- Wednesday, May 30th @ 7:30 p.m. Club Meeting, Alter Brewing, Downers Grove.

For more details on these events, see below or the **Club Calendar on the website**.

#### **Tech Sessions**

#### **Recent Past:**

April session was rescheduled.

## **Upcoming:**

Thursday, May 10th @ 7:30 p.m. - Advanced Mashing Techniques. Location: Skeleton key Brewing, Woodridge.

Written by Andy Day

## **Social Night**

Past - Sunday, April 15th, 2018 - NHC Unpacking Party at Nevin's Brewing, Plainfield.

Saturday, May12th - 7 p.m., <u>Mikerphone Brewery</u>, 121 Garlisch Dr, Elk Grove Village.



## Big Brew Day - May 5

In 1988, May 7th was announced before Congress as **National Homebrew Day**. The American Homebrewers Association (AHA) created AHA Big Brew as an annual event to celebrate National Homebrew Day around the world.

AHA Big Brew is held each year on the first Saturday in May.

For the last so many years, the UKG has celebrated Big Brew Day brewing at Two Brothers Brewing in Warrenville. Two Brothers founders, Jim and Jason Ebel, were members of the Urban Knaves of Grain before going Pro.

It's an open event where Two Brothers generously provides each brewer with 5-8 gallons of free starter wort and each brewer can be as creative as he or she

wants to be with that wort. We all congregate in the brewery and set up our own burners and equipment for the day. We take the wort and boil our creations on site. Two Brothers also provides us with a yeast sample from their supplies. So, overall, it's a great day for all.

#### Time:

8:30 a.m. to approx. 2:00 p.m.

- Set up 8:30-ish
- Wort distribution 9:00-10:15
- Yeast available 10:30-11:00-ish
- Pizza lunch 11:30-ish



#### Reminders:

- This is a manufacturing environment... closed-toe SHOES and SAFETY GLASSES are required.
- There is no longer a homebrew shop on site so you must bring in any extra grains and hops.
- Wort, cooling water and yeast are supplied, we are responsible for other ingredients and supplies (burner/propane, hops, garden hoses and fittings, chillers, etc)
- You will be transferring your beer home when it is completed, bring a PLASTIC fermenter or bucket for transport. NO GLASS.

Possible Wort Base Recipe from the *Prairie Path Ale*:

- 85% 2-Row
- 11% Carahell
- 4% Vienna

12.5 Plato (1.049 OG) - Pre-Boil: The gravity varies so be prepared to adjust your recipe on the fly, if needed.

## **Competitions**

## **Competition Wins**

National Homebrew Competition, First round - Chicago Region

- Jerry Hodge:
  - 2<sup>nd</sup> for his Helles
- Jeff Landers:
  - o 2<sup>nd</sup> for his Czech Pils
- Tom Hayosh kicked some ass and won 3 ribbons:
  - 2<sup>nd</sup> for his Schwartzbier
  - o 3<sup>rd</sup> for his Dry mead
  - o 3<sup>rd</sup> for his Helles Bock
- Chad Mason cleaned up the sour category:
  - 2<sup>nd</sup> for his Gueuze
  - o 3<sup>rd</sup> for his Fruit Lambic
- Andy Day:
  - o 2<sup>nd</sup> for his Clone beer
- Kevin Wojdak "Woj":
  - 2<sup>nd</sup> for a Sweet mead
- Dave Fetty:
  - 1<sup>st</sup> for his Saison

o 1<sup>st</sup> for his Imperial Belgian Pale Ale in the Specialty Beer Category

April 2018 - What's Brewing? Supply Homebrew Shop Competition, Palatine, IL

#### Jeff Landers:

1st Place for his Light Lager

#### **Felipe Carmona:**

- 1st for his Barrel Aged Imperial Stout
- 3<sup>rd</sup> for his Barrel Aged Coffee Stout

## **Upcoming Competitions**

- May 5<sup>th</sup>, 2018 <u>MCAB XX Championship</u> from the Master Championship of Amateur Brewing, Milwaukee, WI
- July 14th, 2018 <u>Indiana State Fair Brewer's Cup</u> from Brewers of Indiana Guild, Indianapolis, IN. Registration May 27 thru June 15, 2018.
- July 28th, 2018 <u>German Fest Stein Challenge</u> from Beer Barons, Milwaukee, WI. Part of the German Festival in Milwaukee. All German Beer Styles Only. Registration June 1 thru July 13, 2018.



• Midwest Homebrewer of the Year Circuit Competitions

Contributions by Jeff Landers

#### **Festivals**

The UKG participates in several festivals throughout the year. Our 2017 participation involved pouring our homebrew at 3 different events in Lake Zurich, Lombard, and Racine (WI) bringing more awareness about our brewing and the club to the community. This year, we have the following events already in the works:

May 11th and 12th, 2018 - <u>Lake Zurich</u>
 <u>Craft Beer Festival</u>, Henry J. Paulus Park from 5-10 p.m.



In 2017, four members showcased their brews on the Friday night of the event and had a great time meeting people and sharing beer.

Lake Zurich has a People's Choice Homebrew Competition and Award each night with prizes from Perfect Brewing Supply for First, Second, and Third. As the event covers two days, there's room for up to 8-10 participants from the club (4-5 each night). If you're interested in participating in an evening of the event in May, please contact Woj at **Festivals@knaves.org** for more information. All participants who are members in good standing (i.e. dues paying) receive \$30 reimbursement towards their materials.

Brewers representing UKG Friday, May 11th include *Woj, Chad Mason, Tom Hayosh*, F *elipe Carmona, and Don Leonard*.

Saturday, May 12th is still wide open if you're interested in doing this event. Email Festivals@knaves.org to join in the fun.

June 9th, 2018 from 1-5 p.m. - 7th Annual Mundelein
 Craft Beer Festival, 300 Plaza Circle, Mundelein.
 UKG was invited to participate in this event as 1 of 5 participating Homebrew clubs.



Brewers representing UKG at this event include *Woj, Noah Wojdak, Felipe Carmona,* and *Scott Detlie.* 

 June 9th, 2018 from 1-5 p.m. - <u>Tri-City Craft Beer Festival</u>, Lincoln Park, St. Charles. This event boasts 80+ beers and ciders and it is the first time we are participating in it.

Current signups include *Andy Day*. There is room for three or so more club members. Email <u>Festivals@knaves.org</u> to join in the fun.

- August 18, 2018 CHAOS Homebrew Club Fest More details to come later.
- September 15th, 2018 from 3-6:30 p.m., <u>Great Lakes Brew Fest</u>,
   Racine, WI Four club members attended in 2017 and poured 9 beers and a cider. We had some of the best homebrew out for the day.

Signups for this one include *Woj* so far. Email <u>Festivals@knaves.org</u> to join in the fun.

If anyone has a suggestion for an event we should participate in or if you're



interested in signing up for one of them, please email Woj at **Festivals@knaves.org**.



#### **Financials**

#### **Annual Dues**

2018 membership dues were collected at the January club meeting. If you have not paid your 2018 dues, please click one of the links below to pay them online.

As communicated in prior newsletters, annual membership renewal dues are now **\$20**.

Cash or check payable to "UKG" will be accepted at club meetings. You can also remit dues via PayPal on the UKG website at

http://www.knaves.org/member.html or click the link below.

Click here to Pay Now.

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

## **Member News**

This section is for members making the news or who have been highlighted in the news lately.



The Woodford Reserve Barrel project being run by Ed Bronson and friends is progressing along nicely. Ed and a group of friends have purchased an entire barrel of Woodford Reserve bourbon and are going to be involved in custom blending what goes into the barrel. He and his friends have made the resulting special edition bottles available to their friends and to the UKG.

All bottles of this special custom blended Bourbon from the barrel have been claimed but Ed has setup a waiting list in case anyone pulls out or is unable to purchase their reserved bottle(s). Please contact Ed at <a href="mailto:ed@bronson.org">ed@bronson.org</a> if you did not signup in time but would like to be added to the waiting list.



Current estimates have the bottle distribution taking place in early 2019.

Written by Kevin "Woj" Wojdak

## Club Schwag

## LogoUp.com Merchandise

We have an account at <a href="LogoUp.com">LogoUp.com</a> 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 <a href="LogoUp.com">LogoUp.com</a> and pick out items you want. Then, email Woj at <a href="marketing@knaves.org">marketing@knaves.org</a> 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

#### **UKG Work Shirts**

Our official UKG work shirts are Charcoal Gray Dickies brand 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. Contact Woj at <a href="marketing@knaves.org">marketing@knaves.org</a> to get on the list for the next order.

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

Questions about Club Schwag or interest to buy anything? Please talk to Woj or email him at <a href="marketing@knaves.org">marketing@knaves.org</a>.

## **Knowledge Share**

**Do-It-Yourself Two-Liter Pressure Bottle**By Don Leonard

Beer quickly loses its carbonation if not kept under pressure. With a recycled soda bottle, some hand tools, and a few dollars, you can bring your beer to a party or drain the last few pints of a keg to make room for another.

#### **Materials**

- SS Tire valve (see reference at end of article)
- 2 liter soda bottle and cap
- Tire chuck
- About 3' or so of C02 hose

#### **Tools**

- 5/8 inch drill (step drill)
- Cordless drill
- Vise grips, gloved hand, or some other holding device
- Small blade pocket knife

## **Steps**

You will notice the gasket between the washer and the base of the valve has a larger raised portion. The object is to drill the cap hole large enough to allow the shoulder of the gasket to sit higher than the cap and fit snugly in the hole. In this way the washer will squish it slightly when the nut is tightened providing a good seal.



After drilling the hole use the small pocket knife to trim off excess material and part of the gasket if its still attached.



Push the valve through the hole and place the washer first then the nut. Tighten snugly but don't over-tighten it.



Attach the tire chuck to your spare C02 barb on your tank as shown.



#### Use

- 1. Sanitize and fill the bottle.
- 2. Install the cap.
- 3. Pressurize the bottle then release the pressure to purge excess oxygen from the head space.
- 4. Pressurize the bottle to approximate the level that was used to carbonate the beer.

#### Conclusions

This method works great to bring beer to parties and to provide storage to allow you to drain nearly empty kegs of beer. They fit into the fridge and travel well. You can also make a cheap insulator glove out of a sheet of Reflectix bubble wrap and a length of duct tape. Both can be purchased at Menards.

#### References

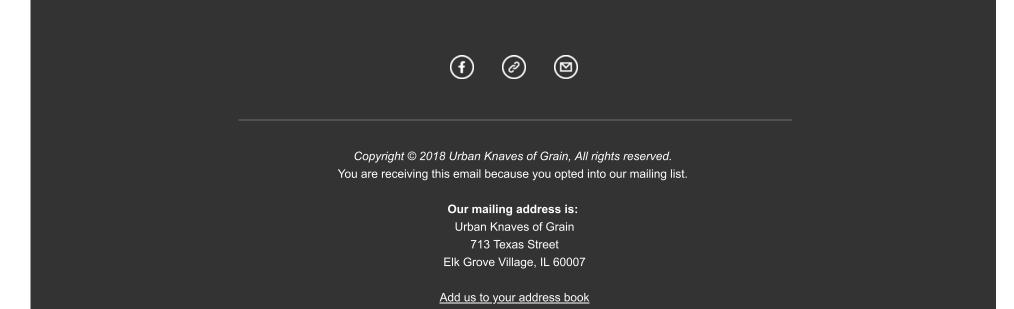
Stainless tire valves stems can be purchased here:

https://www.etrailer.com/Tire-Inflation-and-

**Repair/Americana/AM20906.html** The price has increased since I purchased them. You might find a better deal elsewhere or choose the cheaper rubber version.

## Contact us.

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



Want to change how you receive these emails?
You can <u>update your preferences</u> or <u>unsubscribe from this list</u>.

