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**To:** Kevin <woj@kiltedhopbrewing.com>

**Subject:** Knaves Knewsletter - August 2018 🐧🐧🐧



# Knaves Knews

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

## August 2018

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Abbess - **Eileen Uchima**

First Lady / Head Penguin -

### Welcome Address



Hail Knaves!

Hello kids and welcome back to school. It's that time of year again and I feel like the summer just

flew by! As a kid, I loved the beginning of a new school year...especially the brand new box of crayons or clean, new three-subject notebooks. As a parent, I always disliked it. I would go from daily walks, trips to the library or zoo with the kids to waiting for them to get home and tell me about their day. Now, I just feel like summer break ends way too fast and I don't get enough done!

This year, I do feel like I got a new box of

**Mike Uchima***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

**Communications  
Channels**

ukg.slack.com

**Click here** to request an invite

from a Board member.

crayons, though. For a recent brew, we decided to try Omega's Voss Kweik yeast. We have also just purchased a brand new sous vide, courtesy of Amazon Prime day. Well, when you add one and one together, you apparently can get a beer that ferments to terminal gravity (supposedly without significant esters or phenols) in about four days! We will be racking it to secondary in the next day or so. Hopefully you will all taste the results in a few weeks.

We will also get to try a few more of the Omega yeasts in the near future. One of the perks of going to the CHAOS Summer BrewBQ was the Omega yeast booth. We came home with three or four packages of Omega yeast for free. But, we were actually there for the beer and that certainly didn't disappoint! Some of my personal favorites were "Plum Ready" (a sour with spelt, wheat, and plum puree from Logan Brewlevard), "Helen Loomis Waits" (an Imperial Cream Ale with lime and vanilla from BABBLE), and "The Dragon" (a Belgian Dark Strong from BOSS).

And then there was the UKG booth! From the moment we got there, we impressed! People marveled at how awesome our booth looked, with our new club banner and 8-tap barrel serving system. We ended up serving eleven beers, more than any other club at the fest! I heard multiple people say they felt that our beers were best or



ukg-

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(Membership requires approval)

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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.*



that one of ours was their favorite of the day. Hopefully, there are some leftovers coming to meetings so that those of you who couldn't make it out still get to try them! Thanks to all who contributed!

Check the club calendar for some recently added

events, including the Church Street Brewing Anniversary and release of Jeff Landers' Vienna Lager ramp-up. Hope to see you all at the next meeting, the brew-in, tech session or social night!

Watch the calendar and check email and Slack for other announcements.

Slainte,  
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\*\*](mailto:Knews@Knaves.org).

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## Welcome to Our New Members!

- None this month.
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## August Meetings and Events

- Thursday, August 30th @ 7:30 p.m. - 10 p.m. - Tech Session at the Mason residence, 562 N. Plamondon Dr., Addison, IL 60101

*Mixed Fermentation Beers: An Introduction to the Science of Sour*

Chad Mason will be presenting about the do's/don'ts and techniques for making mixed fermentation sour beers. Blending and troubleshooting, plus homebrewed and commercial examples for sampling.

## September Meetings and Events

- *Tuesday, September 18th @ 7:30 p.m.* - Club Meeting, Location: TBD
- *Tuesday, September 25th @ 7:30 p.m.* - Tech Session, Location: TBD
- Saturday, September 29th - **Church Street Brewing**, 1480 Industrial Dr, unit C,

Itasca, IL 60143. The Church Street  
Brewing Anniversary and release of Jeff  
Landers' Vienna Lager ramp-up.

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

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## The Month in (Beer) Review...

This past month has been a very busy, beery one for the Knaves!



First up, we had the UKG annual picnic on July 18th at Jerry Hodge's house. Many thanks to the Hodges for hosting this year; everyone who attended had a great time!

Next up, we had the technical meeting at the new Pollyanna Brewing location in Roselle, where the topic was Sensory Malt Analysis. We evaluated several different base malts, and it is fascinating how much of a difference there is. Get in touch with Andy if you'd like to know more about how to do this yourself. Some of Eileen and my tasting notes from the session are shown below:

- US Pale (Rahr): grainy, husky
- UK Pale (Simpsons): neutral, faint honey note
- Belgian Pale (Dingemans): clean, nice depth of malt flavor
- US Pils (Rahr): very cracker-like

- German Pils (Avangard): pronounced cereal character
- Belgian Pils (Dingemans): clean with just a hint of toast (maybe too much toast for very light styles?)

Thanks to Ed Malnar of Pollyanna for hosting the tech session!

Then, we had the release event at Two Brothers Roundhouse for John Maloney's Imperial Red Ale, "Mira". This was the Drunk Monk Challenge (DMC) winner ramp-up beer, which is also being entered in the Pro-Am competition at Great American Beer Festival (GABF).



August 18th was the CHAOS homebrew fest, behind their clubhouse in Chicago. Great beer from all the participating clubs! Great food too. The Knaves had an impressive array of beers pouring from our 8-tap system (plus several picnic taps); it is not an exaggeration to say I thought we had the widest variety of beers and

consistently highest quality of any of the clubs at this fest. If you missed this event, you are strongly encouraged to attend next year; you won't be disappointed.

And finally, at the August meeting we held a "Best Beer of the Meeting" judging (BOS style) at this month's meeting. Seven beers were entered; all of the beers were very good. The top three, by consensus of a 4-judge panel, were:

1st - American Pale - Brian Beatty

2nd - Belgian Dark Strong - Jay Kash

3rd - American Rye/Wheat - Jay Kash

Contributions by Mike Uchima



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## Tech Sessions

### Recent Past:

Tuesday, July 31st @ 7:30 p.m. - "Sensory Malt Analysis and Recipe Formulation"

*Location:* Pollyanna Brewing - Roselare, 245 E Main St., Roselle.

### Background

At Homebrew Con 2018 in Portland, I attended a few classes that were very helpful to understand malt flavors and how they are created. The talks from Briess and the Craft Maltsters Guild will be available on the Seminars section of Hombrewers Association website.

### ASBC Hot Steep Malt Sensory Evaluation Method-inspired Process

**Description:** Rapid wort preparation method for the sensory evaluation of malt flavor.

### Supplies:

- Whole-kernel malt
- distilled water

**Equipment:**

- Insulated thermos, 24 oz
- Thermometer
- Equipment to heat water to at least 65°C (149°F)
- Funnel, 8" dia. Or similar
- Filter paper to fit
- spice/coffee grinder
- Glass beaker or jar for collection
- Graduated cylinder
- Precise scale/balance

**Instructions:**

1. Grind malt to a course flour consistency
2. Weigh grain into thermos and pour 65°C (149°F) water
3. Cap and vigorously shake contents for 20 seconds
4. Let stand for 15 minutes.
5. Place filter in funnel and wet
6. Swirl thermos thoroughly, uncap and quickly pour into filter. You may use filtered liquid to rinse the thermos
7. Filter to completion
8. Perform wort evaluation within 4 hours of filtration. Serve at room temperature.

**Notes:**

1. Evaluate base malts with 100% inclusion, specialty malts with 50% inclusion and dark-roasted malts with 15% inclusion.
2. Clean grinder with a dry towel between malts.



3. All mash should be poured and filtered at the same time to allow the mash bed to set for proper filtration.

**Quantities:**

Size	Grain	Water	Output
As Specified (24oz Thermos)	50g	400mL	300mL
Quantity-less	1g	4mL	3mL

**Additional Reference Material:**

- Brew Your Own (BYO) Magazine, July-August 2018, **Sensory Methods: How to tune into your ingredients**, By Aaron Hyde, Page 92

**Upcoming:**

Tuesday, September 25th @ 7:30 p.m. - TBD

Contributions by Andy Day

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**UKG Brew-In**

On Saturday, August 25th, UKG held a Brew-In event at Woj's House (aka Kilted Hop Brewing) in Elk Grove Village. We had a modest crowd of only 5 brewers and a few visitors but, aside from the hot weather, those in attendance had a good time. There were many good beers and meads shared throughout the day as well as a raspberry mead flight of homebrewed meads compared to commercial meads.

Aside from the brewing, the group pitched in on a honey buy and split a 60# bucket of Avocado blossom honey. There should be some interesting meads coming out of that in the next year as Avocado honey is dark, earthy, and has flavors of caramel and molasses.



Eileen started the snacking for the day with delicious appetizers of homemade tomato jam, garlic ramp pesto, and buffalo mozzarella in fried wonton shells. During the course of the day, Woj smoked 12# of pork shoulder along with a couple slabs of ribs for a post brew dinner.

Please join the fun at a future Brew-In. Watch the Knewsletter, calendar, and meetings for announcements.

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## Brewery Review



## New Smyrna Brewing

by Darrell Proksa

Midway between Daytona Beach and the NASA Space Center is New Smyrna Beach. The 4 square block town sits on the West side of the Indian River inter-coastal waterway. On the town's main drag in a storefront exists **New Smyrna Brewing**. The taproom does not serve food but there are a number of carryout options on the same block.

The brewhouse occupies the back half of the space with a handful of barrels separating the taproom from the brewery. The cement-top bar is on one wall of the front half of the room and the opposite wall is lined with tables and seating with a very long bench seat with backs fabricated from barrel staves.

For a brewery with a small barrel system, they produce a wide variety of styles. On my visit, I sampled Cream Ale, Apricot and Peach ales, Rye IPA, Pilsner, Imperial Brown, American Amber, and "Reeses" Porter. While there were no "standouts," they were all well made.

Of the 3 breweries/pubs we visited in the Daytona/New Smyrna Beach area, I thought this was the best in terms of quality, diversity, and number of beers on tap.



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## Competitions

### Competition Wins

July 27th, 2018 - German Fest Stein Challenge from Beer Barons, Milwaukee, WI

- **Brad Ramsey** - 2nd place for his “Cheap German Lager For Export Only” Vienna Lager

### Midwest Homebrewer of the Year Standings

UKG is leading the way with 2 members in the Top 2 of 3 positions!!!

- Jeff Landers is in 1<sup>st</sup> place
- Jay Kash is in 2<sup>nd</sup> place

### Upcoming Competitions

- October 6, 2018 – Brixtoberfest from the Brixie Brewers, Brookfield, IL. This is one of the “funnest” comps around to judge/steward, so sign up. Registration starts Sept 8<sup>th</sup>. Register your beers early, because last year they reached their max before the deadline.
- October 13, 2018 – Sower’s Cup from the Lincoln Lagers, Lincoln, NE. Registration closes 9/26. - **MWHBOTY competition**
- Master Championship of Amateur Brewing (MCAB) competition circuit

- **Midwest Homebrewer of the Year Circuit Competitions**

Contributions by Jeff Landers

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## Festivals

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've already attended Lake Zurich Craft Beer Festival, Mundelein Craft Brew Festival, CHAOS BrewBQ, and have the following event still in the works:

- **September 15th, 2018** from 2-6:30 p.m., **Great Lakes Brew Fest**, Racine, WI

**Signups for this one include:**

- *Woj*
- *Noah Wojdak*
- *Chad Mason*
- \_\_\_\_\_

Email **Festivals@knaves.org** to join in the fun.

The club reimburses each participant who brings a beer to serve \$30 to help defray the costs of participating.



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](mailto:Festivals@knaves.org).

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## Financials

### *Annual Dues*

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**.

New members joining after July 1st pay **\$10** for the remainder of the year. Renewal will be \$20 for the next year.

Cash or check payable to "UKG" will be accepted at club meetings by Darrell Proksa.

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.](#)**



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Questions about dues? Please contact Darrell at  
[treasurer@knaves.org](mailto:treasurer@knaves.org).

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## Club Schwag

### *LogoUp.com Merchandise*

We have an account at [LogoUp.com](http://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](http://LogoUp.com) and pick out items you want. Then, email Woj at [marketing@knaves.org](mailto: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.



### *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 [marketing@knaves.org](mailto:marketing@knaves.org) to get on the list for the next order.

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

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Questions about Club Schwag or interest to buy anything? Please talk to Woj or email him at [marketing@knaves.org](mailto:marketing@knaves.org).

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## Event Pictures

July / August 2018

Click any of the images below to see a gallery of images for the event.







## Contact us.

If you have any ideas for content for this newsletter, please send them to [Knews@Knaves.org](mailto:Knews@Knaves.org).



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