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To: Kevin <woj@kiltedhopbrewing.com>

Subject: Knaves Knewsletter - July 2018 🍺🍺🍺



Knaves Knews

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

July 2018

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Welcome Address



Hail Knaves!

Wow, this past week has felt like “The (Un-official) Week of Beer” to me. Some weeks there are so many “beery” activities that I feel like I don’t get around to very much else!

Our week started last weekend with a trip to Indianapolis to judge at the **Indiana Brewers Cup**. This competition is part of the Indiana State Fair and is one of the few-and-far-between opportunities to get



Abbess - **Eileen Uchima**

First Lady / Head Penguin -

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



paid for drinking! The competition, which has grown to over 830 homebrews and 670 commercial beers, was judged over four days at the Indiana fair grounds. Sandy Cockerham, a frequent judge for Chicago NHC first round and DMC is on the organizing committee and we try to help her out whenever possible. The Fair takes great care of both its judges and stewards, with meals, t-shirts, extra beers to take home and a reception featuring both local commercial and homebrew. I was privileged to judge meads along side Agatha Feltus, a Grand Master II judge and contributing author of the BJCP Style Guidelines on Friday. On Saturday, I judged ciders with Gary Awdey, cider guru and contributing author of the cider guidelines! I learned A LOT judging with both of them and had some great meads and ciders along the way.

In between days working at Brew and Grow, we had our July UKG meeting with a BBQ sauce and side competition; see the full article elsewhere in the newsletter. Everything was, of course, delicious...and the voting was NOT rigged! Just to be safe, maybe someone else should tally next time!

Thursday, we had a double brew day. Mike worked from home so that we could get our contributions for the Chaos Summer Brew BQ into fermenters. I made a Li Hing Mui Gose.

[Click here](#) to request an invite from a Board member.



ukg-

subscribe@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.

Based on a bizarre Asian snack food that is particularly beloved in Hawai'i, my beer will have notes of plum, licorice, and sea salt. Mike brewed a Blood Orange Chipotle Pale. He has had varying results brewing with chipotle peppers, so we have tweaked the technique again. Hopefully, this time we won't destroy too many fest-goers taste buds.



We also visited the Chaos Clubhouse for an information meeting for the Summer BrewBQ. Last years' fest was a blast, with over 400 attendees and homebrews from several local clubs. This year, eleven Chicago-area clubs will be represented including UKG. There will be live music and food (last year, it was provided by Kaiser Tiger, and was free of charge). We still need a few more kegs to round out our club line-up. Remember, UKG reimburses up to \$30 if you brew a batch to contribute to a fest. Please let us know if you are willing to share a batch. The BrewBQ will be a great time, so come geek-out with the largely homebrew-focused crowd. Details below.

While in the city, we stopped in at Dovetail Brewing. A largely German-style focused brewery, I am eager to go back for the tour in the future. The Maibock was particularly enjoyable.

Coming up next weekend is the UKG Summer Picnic on Saturday, July 28. See details below.

Well, I'm off for another beery day. I almost forgot that we are bottling my son's Mango Saison this afternoon. I guess a brewer's work is never done!

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.

Welcome to Our New Members!

- Mark Niemczewski, Palatine.

July Meetings and Events

- Saturday, July 28th @ 2 p.m. until whenever
- The 18th Annual UKG Picnic - Jerry Hodge's, 1N189 Denali Rd in Elburn.

Plenty of space in a big back yard, and there is shelter if it rains. Food and homebrew or commercial beer contributions would be appropriate. Bring your own lawn chairs, coolers, and soft drinks.

- *Tuesday, July 31st @ 7:30 p.m.* - Tech Session - "Sensory Malt Analysis and Recipe Formulation"
Location: Pollyanna Brewing - Roselare, Roselle.

August Meetings and Events

- *Saturday, August 18th @ 2 p.m. - 8 p.m.* - CHAOS Brew BQ.
- *Tuesday, August 21st @ 7:30 p.m.* - Club Meeting, Alter Brewing, Downers Grove.
- Saturday, August 25th - UKG Brew-In at Kilted Hop Brewing (Woj's House), 713 Texas Street, Elk Grove Village. Bring your ingredients and gear and brew with fellow

UKG'ers for the day.

- *Tuesday, August 28th @ 7:30 p.m.* - Tech Session, Location: TBD

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

Tech Sessions

Recent Past:

Tuesday, July 12th @ 7:30 p.m. - POSTPONED until July 31st.

Upcoming:

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

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

The session will be based on some talks and information acquired from Homebrew Con 2018 in Portland. I'll be covering topics from talks from Briess and the Craft Malting Guild and the ASBC (American Society of Brewing Chemists) proprietary "Hot Steep Method" for malt analysis. We will be comparing different base malts and how evaluating them can be used in recipe formulation.

Contributions by Andy Day

UKG Brew-In

When: August 25th - Doors will open at 7 a.m. for early starters and to beat the heat a little.

Where: Kilted Hop Brewing (Woj's House), 713 Texas Street, Elk Grove Village (1 mile West of 355/53 off Biesterfield Rd)

Brew-In's are a great day to get together with fellow UKG brewers and brew or just come to hang out and see how others brew. It's similar to Big Brew Day except no wort is provided.



Woj will have a little meat on the smoker to share at the end of the day. Bring anything else you'd like to toss on the grill and/or share.

Spend all of the day with us or just part of it.

What to Bring: Bring whatever you need to brew... a burner, propane, pots, buckets, ingredients, hops, a chair, homebrew to share if you'd like, a carboy to take your finished brew home in, etc.

Provided:

- A space to brew in the driveway
- hose and water (for chilling/cleanup)
- Some homebrew to share
- Some smoked meat

- A shared bucket of Star-San

Possible extra activities:

- Bring a bathing suit if you want to cool off during the day
- Last year, a group of us pitched in to buy a 60# bucket of honey which we split up that day to make mead. If interested in honey, drop Woj a line at woj@kiltedhopbrewing.com and express your interest and about what quantity of honey you'd like. Variety to be decided later.

Email communications@knaves.org with any questions.

Brewery Review



Daytona Beach Brewing

by Darrell Proksa

I missed the June club meeting as I was vacationing in Florida. Spent a week in New Smyrna Beach and made some time to visit a few brewing establishments. One rainy afternoon we decided to take a road trip up to Daytona to check out two places; one of those being **Daytona Beach Brewing**. It's located in an industrial strip about a half mile north of the Daytona Speedway grandstand.

The taproom looks out on the parking lot where they typically host a food truck. On our visit, the vendor was Fatboyz Couch Potatoes serving loaded baked potatoes with a "special sauce". The brewery is not visible from the taproom. The beers on tap when we were there were Blonde, Barleywine, Chocolate Stout, Tripel, Red, Kristalweiss, and Pale Ales - India, American, English, Double India. I found most of the beers a bit under attenuated.

While the wife and I worked through our taster flight watching the food truck action outside, I started to hear homebrewer chatter behind us. More voices joined the discussion and I started wondering if this was a hangout for homebrewers or something more formal. It turns out it was the **Daytona Brew Club** monthly meeting. So, I introduced myself (and the wife) and got the lowdown on their group and shared some of their libations. One of their members has been brewing since the '70s (2nd from right in the photo).



They are involved with serving their beers at local brew fests and doing club collaborations brewed on a shared system. Their latest effort was a barrel-aged Imperial Stout and, at the meeting, they shared some of the base beer that went into the barrel.

Competitions

Competition Wins

June 30th - NHC Finals, Portland, Oregon

- **Dave Fetty** - 3rd place for his Saison

Midwest Homebrewer of the Year Standings

UKG is leading the way with 2 members in the top 2!!!

- Jeff Landers is in 1st place
- Jay Kash is in 2nd place

Upcoming Competitions

- July 27th, 2018 - **German Fest Stein Challenge** from Beer Barons, Milwaukee, WI. Part of the German Festival in Milwaukee. All German Beer Styles Only. - **MWHBOTY qualifier**
- **Midwest Homebrewer of the Year Circuit Competitions**

Contributions by Jeff Landers

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 and the Mundelein Craft Brew Festival and have the following events still in the works:

- **August 18, 2018** from 2-7 p.m. - **CHAOS Homebrew Club Fest**, 2417 W Hubbard St., Chicago, IL. Open to the public. Music from *Beer the Band* and a DJ. 10 Homebrew Clubs and 50+ Homebrews.



- **September 15th, 2018** from 3-6:30 p.m., **Great Lakes Brew Fest**, 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*
- *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.

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.](#)

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

UKG BBQ Sauce and Side Competition

At our July club meeting, we held a BBQ sauce and side dish competition. Club members were invited to bring either a beer infused BBQ sauce or a side dish... or both.

The competition had eight sauces and three side dishes and they were all quite interesting in their own ways. There was pulled pork and pulled chicken available to sample the sauces.

All members present at the meeting had a chance to taste the sauces and sides and vote for their three favorites.

After the vote was tallied, the BBQ sauce winners were:

1. Mike Uchima - *Korean-Style Spicy Barbecue Sauce with Blueberry Gose*
2. Darrell Proksa - *Mole BBQ sauce with Brown Ale*
3. Ray Nonnie - *BBQ Stout made with a Bell's Cherry Stout Clone*

The Side dish winners were:

1. Eileen Uchima - *Roasted Potato Salad with Bacon*
2. Gene Sladek - *BBQ Beans*
3. Don Leonard - *Peppers and Onions*

Below is Mike Uchima's winning beer-infused BBQ sauce recipe and Eileen's Roasted Potato Salad recipe. Other winning recipes may appear in the next Knewsletter if the winners want to share them.

[1st Place BBQ Sauce - Mike Uchima](#)

Korean-Style Spicy Barbecue Sauce with Blueberry Gose

Ingredients:

- 4 scallions (including both white and green parts), cut into small pieces
- 5 teaspoons minced garlic
- 3 inch piece of ginger, peeled and chopped
- 2 tbsp peanut oil
- 3/4 cup Gochujang (Korean hot pepper paste)
- 12 oz DeStihl Blueberry Gose (or other sour beer), boiled down to reduce volume by approximately half
- 3 tablespoons plum sauce
- 2 tablespoons brown sugar
- 1 tablespoon fish sauce
- 1 tablespoon soy sauce
- 1 tablespoon honey

Preparation:

1. Using a blender or food processor, make a coarse paste of the scallions, garlic, and ginger.
2. Heat the peanut oil in a medium saucepan, and fry the scallion/garlic/ginger paste for a few minutes until fragrant.
3. Add remaining ingredients, whisking together until well blended.
4. Simmer until desired consistency is reached, stirring frequently to prevent scorching.
5. Cool the sauce.

3rd Place BBQ Sauce - Ray Nonnie

BBQ Stout made with a Bell's Cherry Stout Clone

Ingredients:

- 2 Cups Ketchup

- 2 Cups Stout (your favorite)
- 1 Cup Balsamic Vinegar
- 1 Cup Dark Corn Syrup
- 1 Cup Dark Brown Sugar
- 1 Tsp Hot Sauce (increase if you want more heat)
- 1 Tsp Ground Black Pepper
- 1 Tsp Onion Power
- 1 Tsp Granulated Garlic
- 1/2 Tsp Smoked Salt
- 1/4 Tsp Liquid Smoke

Preparation:

1. Mix all ingredients in a sauce pan over high heat.
2. Whisk to blend until completely smooth.
3. When the sauce comes to a boil, reduce heat to low, stirring occasionally until reduced by 1/2 (around 30 - 40 minutes).
4. If too thick, thin with more beer (sauce should be thick like Sweet Baby Rays).
5. Store refrigerated.

1st Place Side Dish - Eileen Uchima

Roasted Potato Salad with Bacon

Ingredients:

- 2 lbs. small red potatoes, halved or quartered depending on size
- ½ medium sweet onion, chopped
- 2 tsp. minced garlic

- 1 tsp. kosher salt
- ½ tsp fresh ground pepper
- 8-10 slices bacon, cooked crisp and crumbled
- *Save the bacon drippings!*
- 1 bunch green onions, sliced thin
- ¾ cup Parmesan Ranch salad dressing

Preparation:

1. Toss the potatoes in the bacon drippings to coat.
2. Add sweet onion, garlic, salt & pepper.
3. Arrange potato mixture in a single layer on a sheet pan with sides.
4. Bake at 425° for 30-35 minutes or until potatoes are tender, stirring once or twice.
5. Transfer to a large bowl and toss with bacon, green onions and salad dressing.

Serve immediately or chill for later.

Club Schwag

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

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 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 marketing@knaves.org.

Event Review



Church Street 1st Annual Brew Meet

By Mike Uchima

On June 30th, a very hot and steamy day, an intrepid contingent of UKGers decided to go and hang out somewhere even hotter and steamier -- **Church Street Brewing**, in Itasca -- for Church Street's first Brew Meet.

The concept was similar to Big Brew Day at Two Brothers (but on a smaller scale, due to limited space): homebrewers could bring in their equipment, receive free wort from the brewhouse, and brew a batch of beer.

The base wort was **Church Street's Helles** (what they were brewing that day). Initial runnings were coming off at around 1.080, which would likely end at





around 1.100 post-boil. Some of us opted to take the full strength first runnings, while others opted to wait for the later, lower gravity runnings. A few of us opted to take the first runnings, but top up with water from the hot liquor tank, so we could start our boil sooner.

Church Street also offered to provide pitchable yeast slurry from their own fermenters. As far as I know, I was the only taker (everyone else brought their own yeast). I went with some slurry from a batch of their Devil's Advocate (I believe it is the Duvel Strain), as I was making a sort-of-Belgian-IPA-ish thing.

A wide variety of styles were brewed at the Meet, from Pilsner to Belgian Dark Strong. Look for these beers to show up at a future tech session and/or club meeting!

It is always fascinating to see how other people brew (no two homebrewers do things exactly alike). It was also interesting to see Church Street's system up close while it was in operation. (And as an added bonus we got to see Chuck driving a huge tote of spent grain around on a forklift...)

Afterwards, several of us stuck around for a while in the tap room to talk beer and sample Church Street's fine fermented malt beverages.

A good time was had by all who attended. Many thanks to Church Street for hosting this excellent event, and to Chuck Fort, our former club president, for making it happen!

Contact **Mike** with questions.



Contact us.

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



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