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Subject: Knaves Knewsletter - November / December 2018 🐧🐧🐧



Knaves Knews

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

November / December 2018

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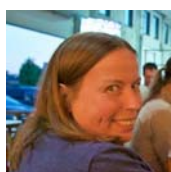
Newsletter Contributions

Ed Bronson - Photography

Mike Uchima - Photography

Communications

Welcome Address



I guess the time to say “Happy Holidays” is drawing to a close along with 2018! We apologize for the delay in the Knewsletter, but (as we all well know) life happens.

Hopefully, you all had a wonderful and relaxing Thanksgiving, Chanukah, Christmas, or whatever combination you celebrate, complete with all of the trimmings (including beer, of course). At least now I don’t have to listen to “Santa Baby” anymore until next November.

The past couple of months have been busy as always, from the Snow-in...I mean Brew-In...at Ray Nonnie’s house to the social night at club member David Files’ **Energy City Brewing**, the tech sessions on wort boiling and multi-batch brewing, and the Holiday party. There certainly has been a good variety of club activities. Many thanks go out to Ray, David, Ed Malnar at Roselare, Tom Hayosh, Andy and Luann for doing their share to make the past couple of months a success.

Speaking of the UKG Holiday Party, in case you missed out, it was held Tuesday, December 18 at the Two Brothers Roundhouse in Aurora. Food was followed by brief announcements so that we could move on to the festivities. Our second annual “Twelve Beers of Christmas” beer exchange took place at the party. As we go to press, the participants are all in the middle of enjoying a specially brewed beer for each of the

Channels



ukg.slack.com

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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.*

twelve days of Christmas...so far, all great beers! For our homebrew bottle share, the Holiday party usually has a holiday beer, cellared beer and mead slant to it and this year was no exception. I believe that a great time was had by all!

Our latest club project, featuring the **Omega Kveik yeasts**, is well underway. We began by looking at these new-to-us yeast strains at the September tech session, and will conclude with a tasting to compare notes at the January tech session. If you committed to brewing a batch, don't forget to brew it and bring it.

We have also just kicked off a new Knighted Knaves mini-competition featuring some of the Belgian styles... Belgian Pale, Tripel, and Belgian Golden Strong. We will judge them at the February tech session, so get brewing Knaves!

Our January club meeting to be held on January 15 will feature a Beer Soup and Beer Bread cook-off. Bring your soup and or bread, ready to serve. Try to arrive a bit early to get your entry checked in. The rules are as follows:

1. Your soup or bread must feature beer as an ingredient.
2. It must **NOT** be Beer-Cheese soup! Think outside the box, people!
3. You must be willing to share your recipe for inclusion in the next Knewsletter.

In January, we will also have our first (as far as I know) Winter Brew-In on Saturday, January 19th. Tim Devitt is allowing us the use of his heated three-car garage. He assures that it will be warm and well-ventilated. Watch the calendar for more details as we get closer to that date.

January 26 will also feature a Social Night out at **Broken Brix homebrew shop** in St. Charles, followed by a short walk to a new brewery called **D&G Brewing**. Most of you know club member Ed Seaman from the St Charles Homebrew shop. He approached us with this idea for a combined

Social Night. I haven't made it out to the recently re-opened shop or to D&G yet, so it should be a fun evening. Please be sure to check for details on all past and upcoming events elsewhere in the Knewsletter and on the website and Slack channel.

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!

- None this month.
-

January Meetings and Events

- Tuesday, January 15, 2019 - **Monthly meeting** - Beer Soup and Beer Bread cook-off
Alter Brewing, Downers Grove at 7:30 p.m.
- Saturday, January 19, 2018 - **Winter Brew-In** at Tim Dewitt's House.
Starting: 9:00 a.m.
Location: 1675 Whispering Oaks Drive, West Chicago.
- Saturday, January 26, 2019 - **Social Night** at **Broken Brix homebrew shop**, St. Charles, followed by a short walk to a new brewery called **D&G Brewing**.
- Tuesday, January 29, 2019 - **Tech Session** - Kviek Yeasts Beers Project Tasting.
Location: TBA

For more details on these events, see below or

Brewery Review



by Kevin Drees

I had an opportunity to visit a couple of breweries in Milwaukee with some family members a few weeks ago and sample some of their beer. I rated the beers I sampled on a scale of 1-10 (10 being highly enjoyable). I have not taken the BJCP classes yet, so the ratings are based on my personal preferences, not on how the beer compared to a certain style.

Below is a brief review of the beers that I sampled:

Third Space Brewing

I was really excited to go here, as they had won medals at the most recent GABF (Great American Beer Festival). When entering, the brewing tanks are on the right, the bar/seating/game area is on the left. It is a big space, opens up for seating in warmer weather (although the outdoor seating is a parking lot), and has a couple of "bags" games inside. There's no food (possibly some snacks?) made here.

Their beers:

- *Unite the Clans* (rye beer, GABF silver medal 2018) - I really liked it, well blended, 9/10
- *Unbridled Enthusiasm* (Juicy DIPA, GABF bronze medal 2018) - not too bitter, juicy, piney, 7/10
- *Acres Edge* (toasted oatmeal stout) - also well balance, good body, 9/10
- *Octoberfest*, a bit too sweet, a little thin, 7/10
- *Mocha Java* (coffee porter), coffee flavor was over-powering (even for those that are regular coffee drinkers), 6/10
- *Ice Bear* (scotch barrel aged baltic porter), pretty strong alcohol hit, but my father-in-law liked it, 5/10

Milwaukee Brewing Company

I was last here about 3 years ago. We visited the facility that is along the river that has the restaurant, and we also planned to eat lunch that day. The food choices were a mix of standard American pub fare, but also a good selection of

more "eclectic" offerings. Service was mediocre (but we typically get poor service - you don't want to eat out with me if you are in a hurry!), but fortunately we weren't in a real hurry. More time to sample beer.

Their beers:

- *Outboard* (cream ale) - a bit sweet, could definitely taste the corn, 6/10
- *Down the Block* (somewhere between a porter and a stout, and a collaboration with another brewery, **Broken Bat Brewing**, that is about a block away), 7/10
- *Octoberfest*, not enough body, very low carbonation, 5/10
- *Grand Madame* (barleywine), pretty hot, but had a good flavor, 6/10
- *Snake Oil Stout Nitro* (nitro stout), I'm not a big fan of nitro - the carbonation just feels fake in my mouth (bubbles are too small?), but it had a really good flavor, 8/10
- *Hop Freak* (DIPA), well-balanced at 8.7% abv, 8/10
- *Smore Stout* (stout), I had a lot of hope for this one, but it tasted like a stout-lite (little flavor), 5/10
- *Lupulin* (wet-hopped IPA), not too bitter, earthy notes, 7/10
- *O-Gii* (wheat beer with tea), a bit too heavy of a ginger flavor, but would probably be really good if aged longer, and it is 9.2% abv, 5/10
- *MKE IPA*, pretty standard flavor, a little bitter, nothing out of the ordinary that can't be found at most breweries, 5/10
- *Ferrari Mullet* (IPA), it tasted a bit like a NEIPA, but it wasn't listed as such, 6/10
- *Louie's Demise* (amber ale), nice smell, caramel, I could definitely drink several of these, 7/10

I also had a beer from **Potosi Brewing** while at dinner, named "Cave Ale", and the style is listed as an amber ale, but it tasted more like an APA and wasn't very good, 4/10

Competitions

Competition Wins

October 19, 2018 – **Dixie Cup XXXV** from the FOAM Rangers, Austin Texas.

- **Jeff Landers**
 - 1st for his "Show Me Your Kitties" New World Cider

October 27, 2018 – **Spooky Brew** from the Chicago Beer Society, Chicago IL. About 10 UKG members made it out to either judge or steward this annual event.

- **Jeff Landers**

- **Best of Show** with his "Church's Poncho Vienna" and brewed his recipe at Motor Row Brewing on 11/14.
- **Brad Ramsey**
 - **3rd place Best of Show** for his "Duff Heavy" Helles Bock
 - 1st for his "Dry Hopped Under Pressure" Double IPA
 - 2nd for his "Das Boot" Marzen
 - 3rd for his "One Alcohol Please" Trappist Single
- **Alex Sliz**
 - 3rd for his "Imperially Red Assed" American Strong Ale
- **Gene Sladek with Jay Bakula and Jay Kash**
 - 1st for their Bourbon Barrel RIS
- **Kevin Wojdak**
 - 3rd for his "Viking's Tears" Spice, Herb, or Vegetable Mead

October 27, 2018 - **Schnapp Hans Cup** from the Beer Barons of Milwaukee, Delafield, IL

- **Jeff Landers**
 - 1st with his "I Like Turtles" American Wheat
 - 2nd with his "Church's Poncho Vienna"
 - 3rd with his "The Anti-NEIPA – Cause Haze Kills" Leichtbier
- **Brad Ramsey**
 - 3rd for his "One Alcohol Please" Trappist Single
- **Alex Sliz**
 - 1st for his "Imperially Red Assed" American Strong Ale

November 3, 2018 **Hoppy Halloween** from the Prairie Homebrewing Companions, Fargo, ND.

- **Jeff Landers**
 - 1st for his "Show Me Your Kitties" New World Cider

November 3, 2018 **Knickerbocker Battle of the Brews** from the Saratoga Zymurgist, Saratoga Springs, NY

- **Kevin Wojdak with Eileen Uchima**
 - 2nd for their "Brulee'd Bochet" Experimental Mead (aka "Bobby Bochet")

November 17, 2018 **FOAM Cup** from the Fellowship of Oklahoma Ale makers, Tulsa OK.

- **Jeff Landers**
 - **Best of Show** for his "The Anti NEIPA-Cause Haze Kills" German Leichtbier
 - 3rd place with Co-Brewer **Tom Hayosh** "What Happened to My Lager?" Barrel aged brett triple

December 8, 2018 **Happy Holidays Homebrew Competition**, St. Louis, MO.

- **Kevin Wojdak with Eileen Uchima**
 - **3rd Place Best of Show** for their "Bobby Bochet" Experimental Mead (aka "Brulee'd Bochet")
 - 1st for the Specialty Meads category.
- **Tom Hayosh with Daniel Hayosh**
 - 3rd for "Doesn't Smell Like An Old Lady" in the Spiced Meads category.

Midwest Homebrewer of the Year Standings

UKG is leading the way with 2 members in the Top 10!!!

- Jeff Landers is in 1st place
- Jay Kash is in 10th place



Upcoming Competitions

- January 26, 2019 - **2019 Minnesota Mashout** from the Minnesota Home Brewers Association and the St. Paul Home Brewers Club. Registration is open. **MWHBOTY competition and MCAB Qualifier**
- February 16th, 2019 - **Midwinter Homebrew Competition**, Milwaukee, WI. Registration opens December 29th, 2018.
- **Master Championship of Amateur Brewing (MCAB) competition circuit**
- **Midwest Homebrewer of the Year Circuit Competitions**

Contributions by Jeff "Pancho" Landers

Financials

Annual Dues

2019 dues are currently being collected. Please click one of the links below to pay them online or give a check to Darrell Proksa, our Club Treasurer. Details below.



Annual membership renewal dues are **\$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.

Club Schwag

Orders are currently being accepted for UKG Work Shirts and T-Shirts.

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.



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 Photos

Click photos below to see more.



Contact us.

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



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