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Subject: Knaves Knewsletter - October 2018 🍺🍺🍺



Knaves Knews

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

October 2018

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Abbess - [Eileen Uchima](#)

First Lady / Head Penguin -

[Mike Uchima](#)

Master of Coin - [Darrell](#)

Welcome Address



Happy fall, y'all!

I hope everyone is enjoying this cooler weather and the fall brews that come along with it. I think this year we had a very nice round of both homebrew and commercial Oktoberfest beers; now I've started seeing the pumpkin and spice beers being released. Speaking of a great beer release, Jeff Landers' "Pancho Vienna", brewed by Church Street and released as their anniversary beer, was delicious. The anniversary party was a blast with



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.

a fantastic turn out from UKG! Good beer and pizza, along with giant Jenga and Hammerschlagen, made for an entertaining evening.

Brixtoberfest judging was enjoyable as always, with several medals going out to assorted Knaves. Congratulations, guys! Competitions slow down at this time of year, with Spooky Brew usually being among the last in our area before the holidays. This gives us some time to get brewing for the next round.



A new club project, featuring the **Omega Kveik yeasts**, is beginning. The September tech session, conducted at Wolfden Brewing in Bloomingdale featured

some information on working with these unique Norwegian Farmhouse strains. Everyone involved will brew an identical beer. We will then pitch one of the three Kveik strains with varying pitch rates and ferment at normal and high temperature to investigate the yeast's ability to quickly produce a clean beer under conditions that would stress most yeast strains. Check the Slack channel to see if there are still open slots if you would like to participate.



ukg-

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(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.



Wolf Den Brewing is a great place to visit even without a tech session. Located just off Lake Street in an 1851 farmhouse, the facilities, both indoor and out, are beautiful. They have a main bar, a separate small mezzanine-type space that overlooks the brew house, a large patio and beer garden, and an upcoming event space. The beers that I had were all solid and very enjoyable. If you haven't visited yet, put it on your to-do list. We will have some future tech sessions and a social night there.



The Board of Directors got together in October to plan out our next few months. Be watching the club calendar for news on events including the Holiday party, a Winter Brew-In, a beer soup cook-off, and the annual Train Crawl!

Speaking of the Board, Luann Fitzpatrick has decided to step down as **Social Chair**. If anyone is interested in helping out, please let me know. The commitment involves, setting up social outings, writing brief items for the newsletter, and

attending board meetings. This is your club and, as they say, it takes a village...

ENERGY CITY
BREWING

The November Social Night should be a unique

experience. We will meet at **Energy City Brewing** in Batavia for a "tour" and a discussion with David Files on how he is making his new venture work. Dave is running a very small, brewery and is usually only open one day a month until he runs out of beer.

Customers line up out front each month, and I hear that the beer goes fast!



Dave is opening off his usual hours just for us!

Check the club calendar for some other upcoming events. Hope to see you all soon!

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.
-

November Meetings and Events

- November 10, 2018 @ 7:30 p.m. - Social Night at Energy City Brewing, 2 1/2 W. Wilson St., Suite A-1, Batavia. *Private Club Only Event!*
 - November 13, 2018 @ 7:30 p.m. - Tech Session, Pollyanna Roselaire, Roselle. Topic: "Wort Boiling" - Details below.
 - November 20, 2018 - Monthly meeting, Alter Brewing, Downers Grove.
-

Save the Date!

- December 18, 2018 - UKG Christmas Party
Time: TBA
Location: Two Brothers Roundhouse, Aurora.

For more details on these events, see below or

the [Club Calendar on the website.](#)

Tech Sessions

Recent Past:

Tuesday, September 25th @ 7:30 p.m. - Kveik yeast experiment introduction - Jay Bakula. Location: Wolfden Brewing, Bloomingtondale.

Upcoming:

Tuesday, November 13 @ 7:30 p.m., Pollyanna Roselare, Roselle.

"Wort Boiling: What's Going on in There and What You Need to Do"

Based on homebrew references and a seminar at HomebrewCon in Portland. We'll discuss what homebrewers can learn from pro brewers for the boil and what are the best practices.

Contributions by Andy Day

Twelve Days of Christmas Beer Exchange



It's time for our 2nd annual Twelve Days of Christmas Beer Exchange.

Those who participated in last year's Christmas Beer Exchange enjoyed some great beers (and one cider) and we had an overall good time with the exchange and sharing our feedback on the beers each day.

Last year's 12-pack included:

- Day 1 - Winter Saison with Grains of Paradise
- Day 2 - Pecan Brown Ale
- Day 3 - Eisbock
- Day 4 - Roasted Chestnut English Brown Porter
- Day 5 - 60 Shilling Scotch Ale
- Day 6 - FEW Rye Whiskey Barrel-Aged Imperial Stout
- Day 7 - Apricot Sour Golden Ale
- Day 8 - Tart Cran-Apple Cider
- Day 9 - Dry Stout
- Day 10 - Peanut Butter and Chocolate Smoked Porter
- Day 11 - Mexican Hot Chocolate Stout
- Day 12 - Rye Baltic Porter

The basics of the exchange are:

1. Signup to be a part of the exchange on the Google document - https://docs.google.com/spreadsheets/d/1ovYi5t79P2GGhm6EMbEoOeEmNOSRk_TtdFLRWjf8sml/edit?usp=sharing
2. Brew a beer that can be finished in time for the UKG Holiday Party on December 18th.
3. Bottle at least 12 bottles for the exchange.
4. Label your brews – Get creative or go simple. Give your brew a name, a description (if needed), the day number of your brew for the exchange, and/or your name. (Click the picture above for ideas.)
5. Bring your 12 bottles to the Holiday Party.
6. Exchange beers with everyone involved. Build a mixed 12-pack grabbing one of each beer from each participant.
7. Start drinking your beers immediately or observe the "Twelve Days of Christmas" by opening the first beer on Christmas.

The Christmas Beer Exchange is open to any member who wants to participate. If we fill up one 12-pack for the exchange, we'll build a second 12-pack so everyone who wants to participate can.

If you have any questions, email Knews@Knaves.org.

October Brew-In



On Saturday, October 20th, Ray Nonnie hosted a Brew-In at his house in Carol Stream. About a dozen or so members showed up to either brew or just hang out to observe or just enjoy some brew samples and the camaraderie.

There was enough open space in Ray's garage to keep us mostly out of the elements. But, Mother Nature decided to visit during the day with some early season snow. A little homebrewed beer and mead kept the chill off for the most part as we watch the wind and snow.

Ray smoked some delightful Pork Shoulders throughout the day. Overall, it was a fun time for all.

Thanks go to Ray for hosting this day and for making a Pumpkin Spiced beer that brought that Autumn smell to the party.



Next Brew-In

Plans are in the works to possibly do a January Brew-In in a large heated garage. More details to come.

Brewery Review



Tomoka Brewing Pub and Brewery, Port Orange, Florida
by Darrell Proksa

In a Port Orange strip mall south of Daytona is Tomoka Brewing pub and brewery. The brewpub shares a parking lot with Mel's Diner and Fashion Safari. Upon entry it feels like a typical sports bar with a row of TV screens above the back bar and their backlit logo shining up thru the bar top (a bit distracting). But you put those thoughts aside when you see they have 18 in-house brews on tap. Keeping all those taps online is the responsibility of a husband and wife brewing team; although on my visit 4 beers were out.



Their standard lineup includes the obligatory IPAs, a Red, Stout, English Pale, and Pils, Wheat, Blond for the "Lite beer" crowd. The seasonal/specialty brews reflect use of citrus (grapefruit, blood orange, etc.) , spices, coffee, and peppers (not all together). In homage to Elvis they have a peanut butter banana Brown ale. My understanding is they use real Peanut Butter and bananas and no extract. My wife had to try it - she liked it.



The bar is U-shaped and has a view into the open kitchen. There is ample seating inside and the outside deck probably gets more traffic in the evenings and cooler months when it's not as hot/humid/rainy as on our visit. While none of the beers I tried were standouts, they were all well made.

Competitions

Competition Wins

October 6th – **Brixies Brixtoberfest Jefftoberfest** – Over 12 UKG members made it out to either judge or steward this annual event.

- **Jeff Landers**
 - For the 3rd year in a row, Jeff won the *Best of Show*. This time, he won with his “My Other Pils Scored an 11.5” Czech Pale Lager
 - 2nd for his “Fancy Pants” Munich Dunkel
 - 3rd for his “Haze is Gross” – IPL Mixed Style Beer
- **Tom Hayosh** entered 3 beers and scored ribbons for all of them.
 - 2nd for his Munich Helles
 - 2nd for his Belgian Dubbel with Co-Brewer Daniel Hayosh
 - 3rd for his “Ekuanot Hippo” IPA
- **Brad Ramsey**



- 3rd for his "Duff Heavy" Helles Bock

- **Jay Kash**
 - 1st for his Amber Saison

- **Dave Fetty**
 - 1st for his "Ol'58" English Barleywine
 - 2nd for his Rauchbier
 - 2nd for his Strawberry Rhubarb Berliner Weisse
 - 3rd for his Czech Pils

- **Alex Sliz**
 - 2nd for his "Imperially Red Assed" American Strong Ale

October 20th – **Blue Ridge Brew-Off**, Asheville, NC

- **Kevin Wojdak - "Woj"**
 - Meads Table (16 entries combined, ALL sub-categories)
 - 1st for his "Thhppptppt" Raspberry Blossom Honey Sweet Mead
 - 3rd for his "Viking's Tears" Metheglin (Spiced) Mead

Midwest Homebrewer of the Year Standings

UKG is leading the way with 2 members in the Top 5!!!

- Jeff Landers is in 1st place
- Jay Kash is in 5th place



Upcoming Competitions

- October 27, 2018 – **Spooky Brew** from the Chicago Beer Society, Chicago IL.
- October 27, 2018 - **Schnapp Hans Cup** from the Beer Barons of Milwaukee, Delafield, IL. **MCAB Qualifier**
- November 3, 2018 **Hoppy Halloween** from the Prairie Homebrewing Companions, Fargo, ND. **MWHBOTY competition**
- Dates not set yet but typically the middle of November **Land of Muddy Waters** **MWHBOTY competition**
- November 17, 2018 **FOAM Cup** from the Fellowship of Oklahoma Alemakers, Tulsa OK. Register entries 9/29 to 10/27. **MCAB Qualifier**
- December 8, 2018 **Happy Holiday** from the St. Louis Brews, St Louis, MO. Info soon. **MWHBOTY competition** and **MCAB Qualifier**
- **Master Championship of Amateur Brewing (MCAB) competition circuit**
- **Midwest Homebrewer of the Year Circuit Competitions**

Contributions by Jeff "Pancho" Landers

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.

Club Schwag

LogoUp.com Merchandise

We have an account at [LogoUp.com](http://www.logo-up.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@Knaves.org.



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