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

**Subject:** Knaves Knewsletter - September 2018 🍻🍻🍻



# Knaves Knews

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

## September 2018

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### Board of Directors

*Abbess* - **Eileen Uchima**

*First Lady / Head Penguin* -

### Welcome Address



Hail Knaves!

Wow, this month flew past...and here we are with another Knewsletter!

Many thanks go out to our old stomping grounds, Rock Bottom Warrentville, for hosting the September meeting. It was great to try some of the new things they had on tap and I thoroughly enjoyed the new menu item that I tried, *Smoked Chicken Tacos*. We are very fortunate to have so many great places to eat and grab a beer or two relatively nearby and it's good to know we are still welcome at Rock Bottom when we need the

**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.

space. For the October meeting, we will be back at Alter Brewing...same beer time, same beer channel.

Last month, I wrote about our first experience with the *Omega Voss Kveik* yeast. If you made it to the September club meeting, you had the opportunity to try the end results...an English Barleywine fermented with figs, and the fastest barleywine we have ever brewed (more than enjoyable at about one month old). It is the official UKG entry for **BeerHoptacular**. Our challenge was to use no other grain than the thirteen pounds of Munich malt provided. The figs give it that dark fruit dimension that you frequently get in an English Barleywine which would otherwise likely be missing in a single-grain beer with no aging. Thanks to Jay Bakula for all his input into the beer.

A new club project is in the works featuring the Omega Kveik yeasts. Watch for an upcoming Tech Session to launch the project. With information from Larsblog, Omega yeast, and personal experience of club members and other brewers, hopefully a group of Knaves will be assembled to conduct an experimental brew. Lance from Omega Yeast recently did a talk at Chicago BrewWerks about the Norwegian strains, shedding a little more light on how to utilize some of their unique characteristics. They seem well



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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.*

worth further investigation. Information about the Tech Session will hopefully be added to the calendar soon.

Check the club calendar for some other upcoming events, including Church Street Brewing's Anniversary and



release of Jeff Landers Vienna Lager ramp-up. Also, just added, is an October brew-in at the home of member Ray Nonnie. Brew-ins are a great opportunity to come together to brew a batch or even just to visit and socialize. Hope to see you all soon!

Slainte,  
Eileen

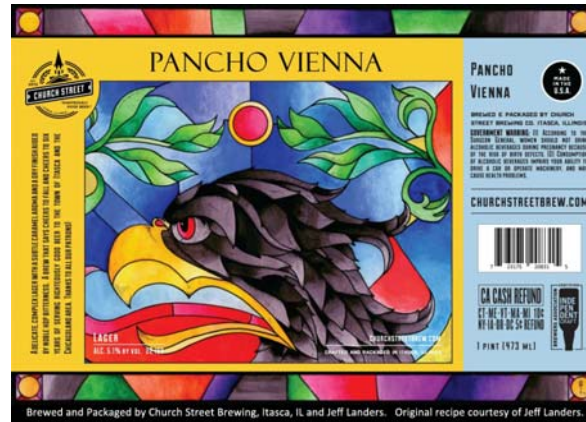
P.S. Please remember that this is *YOUR* club. Your suggestions are always welcome! Please consider contributing a short article or photos for the newsletter, a suggestion for a Tech Talk, or a Social Night venue idea. Email [Knews@Knaves.org](mailto:Knews@Knaves.org).

**Welcome to Our New Members!**

- None this month.

## September Meetings and Events

- *Tuesday, September 25th @ 7:30 p.m.* - Tech Session, POSTPONED
- **Saturday, September 29th - Church Street Brewing**, 1480 Industrial Dr, unit C, Itasca, IL 60143. The Church Street Brewing 6th Anniversary Party and release of **Jeff Landers'** Vienna Lager ramp-up.



## October Meetings and Events

- October 16, 2018 - Monthly Meeting, Alter Brewing, Downers Grove.
- October 20, 2018 - Brew-In @ Ray Nonnie's House. Details below.

- October 30, 2018 - Tech Session - TBD.

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

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## Tech Sessions

### Recent Past:

Thursday, August 30 - Sours and Blending. Presenter: Chad Mason.

### Upcoming:

Tuesday, September 25th @ 7:30 p.m. - Kveik yeast experiment introduction - Jay Bakula. Location: TBD (Possibly Pollyanna - Roselaire, Roselle)

## Kviek Yeasts

By Mike Uchima

Lance Shaner (co-founder of [Omega Yeast](#)) recently gave a presentation on Kveik yeast strains at Chicago Brew Werks in Plainfield. For anyone who hasn't used these strains before, they are ridiculously temperature tolerant. While they will work just fine at normal ale fermentation temperatures, they are also capable of producing clean ales (in record time!) at



fermentation temperatures well into the 90's.

Eileen and I just did our first experimental batch with a Kveik yeast – an English Barleywine (~1.100 OG), which we fermented at 95° with Omega Voss Kveik yeast. It was done fermenting in 5 days, dropped clear within a week after that, and is shockingly clean and drinkable for a young high gravity beer. It's a little on the fruity side but, no fusels or phenols that we could detect.

Jay Bakula (who advised us on the barleywine) has been playing around with the Kveik strains a lot recently. Hop on the UKG *#projects* Slack channel if you want to follow his mad scientist yeast experiments. If you're not on UKG's Slack, just let a board member (or anyone else who is already subscribed) know and we'll send you an invite.

Omega has three Kveik strains: **Hothead** (which you've probably heard of since it has been out for a couple of years now), **Voss**, and **Hornindal**. Local homebrew shops are stocking these so, they are readily available.

Contributions by Andy Day and Mike Uchima

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## Brew Fests

The Urban Knaves of Grain participates in Festivals throughout the year. In 2018, so far, we've attended four festivals pouring our homebrew, sharing our knowledge and experience, and just meeting new and interesting people.

We've attended the following festivals this year:

- Lake Zurich Craft Beer Festival, Lake Zurich (May)
- Mundelein Craft Beer Festival, Mundelein (May)

- CHAOS BrewBQ, Chicago (August)
- Great Lakes Brew Fest, Racine, Wisconsin (September)

The Great Lakes Brew Fest, our most recent festival, was attended by approximately 4000 people to sample over 450 brews on a beautiful day at the Racine Zoo on Lake Michigan. 18 Homebrew Clubs setup tents and were part of Homebrew Island.



Representing UKG were:

- Chad and Seetha Mason
- Ray Nonnie
- Noah Wojdak
- Kevin (Woj) and Amy Wojdak

Our Brews to share with everyone were:

- Rye Saison (5.2%)
- Heirloom Cider (5.5%)
- "High Gravity" Helles (11.8%)
- "Party Kilt" Weeeee Heavy (11.4%)
- "Amy's Energy" Coffee Blonde Ale - Medium Roast (5.9%)
- "Amy's Energy" Coffee Blonde Ale - Dark Roast (5.9%)

We had a great day and really impressed a few folks with our excellent brews. Brew Fests give us the opportunity to expand Homebrew's reach to new audiences. People came to Homebrew Island looking for the interesting beer... the fun stuff the commercial brewers don't serve.

We'll be looking for new festivals to attend next year as well as a few favorites. We look forward to sharing this great experience with more brewers from the club.

If you have any interest in representing the club at a festival or have a suggestion for an event we should participate in, please email Woj at [Festivals@knaves.org](mailto:Festivals@knaves.org).

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## October Brew-In



**When:** Saturday, October 20th, 2018

**Where:** Ray Nonnie's house, 817 Dugout Trail, Carol Stream IL 60188  
(10 minutes north of John's)

**Starting time:** Doors will open at 7 a.m.

**The Plan:** Ray will be brewing a batch of all-grain (cooler mash tun) for those interested in learning to brew all-grain.

He will also have meat on the smoker to share and a charcoal grill available for those who would like to grill something in addition.

**What to bring:** Burner, propane, pots, buckets, carboy, ingredients, hops, chair, homebrew, etc.



**Provided:**

- Space to brew in driveway (2 car heated garage if needed due to weather).
  - Hose and water for chilling.
  - Separate hose and warm water for cleanup.
  - Coffee bar
  - Homebrew
  - Smoked meat
  - Starsan & PBW
  - Electric powered grainmill (3 roller)
- 

**Brewery Review**

Arrowhead Ales & Metal Monkey  
by Mike Uchima

There are so many new breweries opening these days, it is difficult to keep up. A few weeks ago, we decided we wanted to try a brewpub we'd never been to before and picked one at random. We landed on **Arrowhead Ales**, so Eileen, our son Ryan and I headed down to New Lenox to check them out.

From the outside, Arrowhead is a pretty unassuming looking place, located at the end of a strip mall. On the inside, it is surprisingly large, with the brewhouse, a decent sized dining area, and a large party room off to the side.



Their beer list contains a decent variety of ales and a token lager. We all ordered sampler flights, covering most of their beer list between the three of us. Their beers are solid; they're doing a good job in the brewhouse. The only brew which I would say was a disappointment was the "Funky Sunrise" sour, which was rather lacking in both the funk and sour... still very drinkable, but definitely a "training wheels" sour.

The food menu is fairly typical brewpub fare. Eileen and I both ordered burgers; Ryan ordered a pork belly reuben. The food was very good; great fries too. Although none of us ordered it, for the bacon fans, they have the "Midwestern Goliath" BLT: "bacon, lettuce, bacon, tomato, bacon, garlic parmesan sourdough, more bacon, and probably even more bacon".

### *Epilogue...*

After having dinner at Arrowhead Ales, we also stopped on the way home for a final beer at **Metal Monkey**, in Bolingbrook. In typical "brewery with a small tap room" fashion, they're tucked away in an industrial park. Solid beers all around, and a little closer to home for those of you who don't feel like driving all the way down to New Lenox.



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## Competitions

### Competition Wins

None for August.

### Midwest Homebrewer of the Year Standings

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

- Jeff Landers is in 1<sup>st</sup> place
- Jay Kash is in 5th 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. They reached 500 max entries. - **MWHBOTY competition**
- October 20, 2018 - **Blue Ridge Brew Off** from M.A.L.T. Mountain Ale & Lager Tasters, Asheville NC. Register entries until 10/12. **MCAB Qualifier**
- October 27, 2018 – **Spooky Brew** from the Chicago Beer Society, Chicago IL. There are several conflicts on the website as to when entries are due and the website only mentions shipping entries and does not mention drop off locations.
- October 27, 2018 - **Schnapp Hans Cup** from the Beer Barons of Milwaukee, Delafield, IL. Register entries until 10/7. If you can get your entries to Jeff by 9/29, he will get them to the drop off site. **MCAB Qualifier**
- November 3, 2018 **Hoppy Halloween** from the Prairie Homebrewing Companions, Fargo, ND. Register entries 9/30 to 10/21. **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 Landers

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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.](#)**

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**

September 2018 - Great Lakes Brew Fest, Racine, Wisconsin









## 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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