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To: Kevin <woj@kiltedhopbrewing.com>

Subject: Knaves Knewsletter - April 2019    



Knaves Knews

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

April 2019

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Newsletter Contributions

Mike Uchima - Photography

Ed Bronson - Photography

Welcome Address



Hail, Knaves and hail Spring!

Well, with how the weather has been lately, I HOPE this is actually Spring. With temperatures in the 70's one day and snow the next, you can never be sure. I don't know about you, but once it becomes spring, it seems like things always get crazy busy.

Mike and I (along with a contingent of other Knaves) judged the first round of Nationals in Milwaukee; I know some of the other club judges also travelled to Indiana and Ohio to judge first round there, too. I hear that they ran very smooth competitions also. I guess many taste buds make light work!

Congratulations are due to all club members who have entries going on to the final round in Providence! Hopefully some of us will bring home the hardware.



The brew-in at Jeff and Lynn Landers' house on Saturday, April 13 was extremely well attended. It was a great opportunity to hang out with other club members and the members of Club Wort. All

Communications Channels



ukg.slack.com

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



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.

told, one hundred gallons of Jeff's multi-award winning Vienna recipe were brewed that day! It will be interesting to see how they all stack up against the original. We are all eager to see how Jeff's beer does in the Melvin Brewing Boil Rumble. The winning club will be announced at this year's Homebrew Con.

By request, the April tech session will be yeast management related. Check the calendar for more details and location...and don't forget about the new Knighted Knave British Golden Ale competition. We want those beers ready for tasting at the July tech session. This is a style that is fairly difficult to find commercially, so it will be wonderful to get a few homebrewed examples side by side.



Big Brew Day is just around the corner on May 4. Check out details on the club calendar and don't forget to let Andy know if you are coming so that Two

Brothers knows how many of us there will be. This event is always a great time and we are eternally grateful to Two Brothers for hosting all these years.

The Desserts with Beer competition at the April meeting was delicious as expected. Look elsewhere



in the newsletter for the winning recipes. The May club meeting will be on Tuesday, May 21. We will do a Best Beer at the meeting mini-competition, so bring out a few extra bottles of one of your best.

Nominations of board officers will take place at the May meeting, with elections in June. If you are interested in helping out with the running of the club in any way, please let one of the existing officers know. It is always good to bring new blood to the board!

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 Price, Glen Ellyn
-

UPCOMING on the Calendar...

April

- **Tuesday, April 30** - UKG Tech Session -
Topic: *Yeast Best Practices and New Strains*
Location: Skeleton Key Brewing, Woodridge at 7:30pm.

May

- **Saturday, May 4** - Big Brew Day, Two Brothers Brewing, Warrenville. 8:30 a.m. start. (Two Brothers provides you enough wort to make a 5-gallon batch. You bring your burners, pots, chillers, hops and extra ingredients to turn that wort into a beer of your design.)
- **Saturday, May 11** - UKG Members pouring Homebrew at the Lake Zurich Craft Beer Festival, Lake Zurich, 5 p.m. - 10 p.m.
- **Tuesday, May 21** - Monthly Meeting, Alter Brewing, Downers Grove, 7:30 p.m.
- **Tuesday, May 28** - Tech Session -
Topic/Location: TBD



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

Knighted Knave Cup: British Golden Ale

BJCP 2015: 12A British Golden Ale

The next Knighted Knave Cup competition is underway. The style is 12A: British Golden ale and we will judge the beers brewed at the July Tech Session. You still have plenty of time to create your own recipe and brew it for the competition.

Attached below is Andy Day's winning recipe from the 2017 Drunk Monk Challenge to give you a head start in designing your own recipe.

Summery Blond

DMC 2017 medal winner - Andrew Day

- OG: 1.048
- FG: 1.012
- IBU: 40
- SRM: 4.6
- ABV: 4.7%

Grist

80% Maris Otter

10% Pilsner

10% Wheat

Hops

- [60 min] 20-25 IBU - High AA American Dual Purpose hop (i.e. Nugget)
- [30 min] 10 IBU - English and character hop (i.e. UKG/Fuggle and Archer/Caliente)
- [15 min] 5-10 IBU - Similar/same blend as mid-boil addition
- 3 day dry hop - 0.5-1.0 oz blend of all hops used

Water

Neutral for light colored beer with perhaps a bit of gypsum to accentuate the hops and crisp up the finish.

Mash

Higher saccharification (156° F) to keep enough body/character. For a low gravity beer like this, using a No Sparge technique could help ensure you get all of the malt character you can from this simple malt bill.

Yeast

Large pitch of your favorite English yeast but cleaner, lower ester strains may be preferred. I've used S-04 and Edinburgh at 64-66° F with a diacetyl rest when complete.

Carbonate

Like an American ale (2.5 vols) and drink a lot of it.

Brew-In's



June (Exact date TBD) - We will be having a Brew-In at Tim Devitt's house, 1675 Whispering Oaks Drive, West Chicago.

Visitors are welcome to bring their own equipment and brew a beer, or just come and observe.

What to bring:

- Burner
- Propane
- Pots
- Buckets / carboy
- Malt and other ingredients, water chemistry, etc. as needed
- Hops
- Chair
- Homebrew to share (did we mention Homebrew to share?)

Provided:

- Space to brew
- Hose and water for chilling

Charity Event

July 15th, 7-9 p.m. - **Hops for Humanity Charity Event**, Diplomat West Banquet Hall, Elmhurst.

UKG is participating in this event and club only competition. 5 gallons of the 100 gallons of Vienna Lager brewed at the Brew-In at Jeff Landers' house on April 13th will serve as our entry into the

competition. The brews will be judged by all in attendance and the winner will be named by popular vote. First place will receive a Medal or Trophy and bragging rights.



Attendees to the event pay an entrance fee at the door and the proceeds from the event will go to a local charity.

Competitions

Competition Wins

April 5-7th, 2019, 1st Round National Homebrew Competition Milwaukee Region

- **Jeff Landers:**
 - 1st place for Liechtbier
- **Dave Fetty:**
 - 1st place for Czech Pils
- **Joe Formanek :**
 - 1st Place for an Imperial Stout
- **Mike Uchima with Co-Brewer Eileen Uchima:**
 - 2nd place for a Fruit Beer
- **Kevin Wojdak:**
 - 1st place for a Traditional Mead
- **Eileen Uchima with Co-Brewer Heather Uchima:**
 - 2nd Place for a Fruit Mead
- **Tom Hayosh :**
 - 3rd Place for a Fruit Mead

Upcoming Competitions

- June 27th National Homebrew Competition Finals Judging, **National Homebrew Convention**, Providence, Rhode Island
- July 13th **21st Annual Indiana Brewer's Cup Competition** Indian State Fair, Indianapolis, IN. Registration will open May 28th. **MWHBOTY competition and MCAB Qualifier**
- July 27th, 2019 **German Fest Stein Challenge** , Beer Barons Milwaukee, WI. Registration will open June 1. **MWHBOTY competition**
- **Masters Championship of Amateur Brewing (MCAB) competition circuit**
- **Midwest Homebrewer of the Year Circuit Competitions**



Beery Desserts Club Competition

At our April 16th monthly club meeting, we had a Beer-infused desserts competition. The challenge was to make a dessert with beer as an ingredient. No stout chocolate cakes were allowed as that was too easy. UKG wanted creativity!

We had five entrants who each brought samples of their desserts for the club members in attendance to try and then vote for a winner.

The Winners and their Desserts:

1st Place - Woj (Kevin Wojdak) with "Beeramisu" - Made with a blend of homebrewed Kilted Hop Brewing Oatmeal Stout and Northwind Old Rasputin Russian Imperial Stout.

2nd Place - Eileen Uchima with an IPA-infused "Lemon Curd with Basil"

3rd Place - Brian Beatty with "Beer Pop-Tarts with Pistachios and Nutella"

Honorable Mention -

Tim Devitt with Peanut Butter Stout Brownies

Brian Beatty with Beer Candied Bacon

1st Place

"Beeramisu"

Prepared by Woj

Comments: This dessert was actually a lot cheaper and easier to prepare than I thought it would be. They usually charge an arm and a leg in restaurants for it and I just don't know why..

The recipe called for stout to be used instead of espresso. I wanted to use my homebrewed Kilted Hop Brewing Oatmeal stout but it was a bit aged and didn't have quite the oomph that I hoped but it was silky. I instead used a blend of my stout and some Northwind Old Rasputin Russian Imperial Stout (RIS). The RIS had a bit of hop harshness that I toned down with the Oatmeal stout and together, they balanced out nicely.

The recipe makes 4 mini cups. I was hoping to make 40 cups and multiplied the ingredients times 10 but, with the 5 oz. tasting cups I used, I ended up with only 22 mini desserts. Luckily, it was enough for the attendees.

Original Recipe:

<http://iamafoodblog.com/beeramisu-like-tiramisu-beer/>

Ingredients:

- 1/4 cup mascarpone, softened
- 3 tablespoons sugar
- 3 tablespoons heavy whipping cream
- 1/2 cup stout
- 9 ladyfingers
- cocoa, to garnish

Directions:

1. Combine the mascarpone and sugar in a bowl and stir to dissolve. In a stand mixer, whip the whipping cream until stiff peaks form, 2-3 minutes. Fold the whipped cream in to the mascarpone.
 2. Pour the beer into a shallow bowl. Dip the ladyfingers into the beer, flipping once. Don't soak them too long or they'll fall apart.
 3. Place the ladyfingers in a tight single layer on the bottom of your cup, breaking into pieces of necessary. Spoon on a bit of the mascarpone and smooth out. Dust with dark cocoa powder. Repeat until you reach the top of your cup. Finish with a dusting of cocoa. Wrap up and refrigerate for at least 12 hours before serving.
-

2nd Place**"Lemon Curd with Basil"**

Prepared by Eileen Uchima

Shortbread:

- 1 cup flour
- 1/3 cup powdered sugar
- 6 Tbsp unsalted butter
- 1/4 tsp salt

Custard:

- 3 Large eggs
- 1-1/2 cups sugar
- 1/4 cup flour
- 2 Tbl cornstarch
- 1/3 cup fresh lemon juice
- 1/4 cup IPA
- 1 Tbsp fresh chopped basil

Directions:

1. In a food processor, combine all of the shortbread ingredients and process until well combined.

2. Press into the bottom of a well-buttered or parchment-lined 8" X 8" pan.
 3. Chill for 15 minutes.
 4. Bake at 350°F for 20-25 minutes or until golden brown.
 5. Allow to cool for at least 15 minutes before adding custard.
 6. In a large bowl, combine eggs, sugar, flour and cornstarch.
 7. Add lemon juice, beer and basil. I used Brickstone's Permanent Vacation. You will want a fairly citrusy IPA with light dank or herbal notes.
 8. Pour the custard over the cooled crust. Bake until the center seems to be setting, about 20-25 minutes.
 9. Cool slightly and refrigerate for 2-3 hours before serving. Dust with powdered sugar if desired.
-

3rd Place



"Beer Pop-Tarts with Pistachios and Nutella"

Prepared by Brian Beatty

Original Recipe: <http://www.craftbeer.com/recipes/beer-pop-tarts-pistachios-nutella>

Comments: I didn't have any Belgian Golden Strong Ale so I used Fat Head's Bumble Berry.

Servings: 12-18

Ingredients:

Dough:

- 2 cups All Purpose Flour
- 1 tablespoon of granulated sugar
- 1 teaspoon of salt
- 1 cup (2 sticks) unsalted butter (cold, cut into small cubes)
- 1 large egg
- 2 tablespoons of Belgian-style golden strong ale

Filling:



- Nutella!

Frosting:

- 1 cup unsalted pistachios, finely crushed
- 2-3 cups sifted powdered sugar
- 1/4 cup Belgian-style golden strong ale
- crushed pieces of pistachios to garnish

Directions:

1. Whisk together flour, sugar and salt. Incorporate the cold butter either with a food processor until sandy, or using your hands until the mix comes together. Whisk egg and beer together and start adding to the flour mixture in quantities of a teaspoon until well incorporated. You might not need all the liquid.
2. Once your dough has come together, and is not falling apart or too wet, split in half and wrap in plastic wrap (forming two discs) and place in the fridge for at least 30 minutes until completely chilled.
3. Allow your dough to come up to temp a little at room temp, sitting on your kitchen counter for like 10 minutes, then roll out on a well-floured surface to about 1/4 inch thickness. Cut dough into rectangles using a pizza cutter or cookie cutter, and place on a cookie sheet with parchment paper or silpat. Fill the cut dough with Nutella (or any filling of choice) and press the sides together with a fork. Poke the top of the pop-tart with a toothpick so air can escape while cooking and place in the freezer to set for about 15 minutes.
4. Heat your oven to 350°F and bake for 20 minutes rotating once, or until golden brown. Allow to cool completely.
5. Crush the pistachios with either a food processor or with a blender, not enough to make peanut butter, but enough to be able to make a nut dust. Filter the bigger pieces from the finely ground nut dust, and save the nut dust to incorporate with the powdered sugar. Add beer to make the frosting. You might want to add more beer for a looser frosting or less for a thicker frosting, depending on preference.
6. Spoon frosting over cooled beer pop-tarts and sprinkle with crushed pistachio nuts for garnish. Allow frosting to set-up, for at least 30 minutes. Keep in airtight containers.

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.

Brewing Tip

Brewtan B vs. Tanal 02

Many of us acquired bags of Tanal 02 or BrewTan B in the Drunk Monk Challenge Raffle. You may be wondering "What are they and what are they good for?"

They came from a donation from Ajinomoto, the company Joe Formanek works for and I asked him to give us an overview of their uses. here's what he had to say...



We have 2 different types of Tannic acid that we offer for the brewing industry – Brewtan and Tanal 02. There are 3 different grades of Brewtan – B, C and F. It's all about the purity with these – B is used in the boil, C in the Brite tank, and F at filtration. While both Brewtan and Tanal 02 are Tannic acids, they each deliver different benefits.

Brewtan is used as a clarifier and stabilizer. It works well as a kettle fining agent like Irish Moss or Whirlfloc to remove and precipitate haze proteins from the system.

Tanal 02, on the other hand, is a haze "**stabilizer**". It maintains a stable permanent haze in beers such as NE IPA or Weizens. The molecular weight of the Tanal 02 is smaller than that of the Brewtan, so it makes the same bonding with haze proteins, but it doesn't precipitate out, staying in solution and delivering a permanent haze.

Another important function of Brewtan is that it coordinates Fe ions in the system. The presence of these ions starts a cascade event through **Fenton's Reactions** forming free radicals that then react with oxygen in the system to cause oxidative reactions to occur. We've had breweries that have had issues with shelf life extend their shelf life by 2x through the use of Brewtan – particularly Brewtan B. You want to

get the Brewtan into the system ASAP to stop the reactions from occurring.

I use ½ tsp of Brewtan B in my mash/strike water (for stabilization) as well as ½ tsp at the last 16 min of the boil for clarifying. You can use it in conjunction with other clarifying agents (like Irish Moss, or Brewbrite), but use the Brewtan 1 min before you add the others.

You can add the Tanal O2 (1/2 tsp solubilized in a little clean water) in the secondary before bottling or kegging to give the haze.

Contributions by Joe Formanek

Club Schwag

The first order of club shirts for 2019 are all completed and in. For those who ordered, I will be handing them out as I see you in the coming weeks. If you want yours sooner, please contact me at marketing@knaves.org to make arrangements.

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 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.

Available for Immediate Purchase

UKG Write-On 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 Woodcut Graphic T-Shirts

We have two (2) UKG Medium size charcoal gray t-shirts available immediately for anyone. \$12 each.



Questions about Club Schwag or interest to buy anything?
Please talk to Woj or email him at marketing@knaves.org.

All items are sold at cost to club members except items which go through the LogoUp.com website which has their markup.

Brewery Reviews



Boatyard Brewing Company, Kalamazoo, Michigan
by Darrell Proksa

On the North side of Kalamazoo, next to the railroad tracks, is **Boatyard Brewing** surrounded by factories and trucking firms. The taproom for the 10-barrel brewery is fairly small with about 10 stools around the corrugated metal fronted bar. The walls are lined with boat harbor artifacts and decor and other miscellaneous breweriana.

The beers are not outstanding but are all approachable and range from sours to imperial stouts with a variety on tap to suit a range of palates. They have a small food preparation area carved out in a corner of the taproom. While the menu is small, the sandwiches and flatbreads are all well made, fresh, and very tasty.



A few miles north of the brewery is the **Kalamazoo Nature Center**. It's a great place to go hiking before grabbing some replenishment at the brewery.

Homebrew DIY: Tool-Less Pump Head Removal



by Don Leonard

Clean your pump head without a screwdriver.

Materials

- 4 - 8-32 X 3" threaded rod
- LockTite blue
- 4 - 8-32 knurled thumb nuts
- 2 - 3/8 nylon spacers
- 2 - 8-32 zinc nuts

Tools

- Wrench to fit the nuts
- Hack saw
- Vise or clamp to hold the rod
- Flat bastard file

How To Do It

The idea is to replace the screws with studs made from threaded rod. LockTite is used on the ends of the threaded rod to prevent them from turning during tightening. The length of the rod is flush with the thumb nut without sticking through the motor flange nut. Thumb nuts are used to retain the pump head and to allow easy removal by hand. Two nylon spacers are used on the stud next to the pump inlet to allow the thumb nut to clear the casting. Since the pump is sealed from the motor, the thumb nuts need only be tightened by hand.



The metal file was used to finish the ends of each rod. One rod is longer than the other three. This is to accommodate the inlet in the pump head. Two nylon washers are stacked onto the rod before installation of the thumb nut. This allows the nuts to be tightened.

The zinc nuts are used only to build the fittings. They are tightened back to back as a surface to clamp on to prevent damaging the threads when cutting to length. They are used to chase the threads after cutting the rod. And finally they are used to bottom out the rods in the pump head by hand or with wrench. Be careful not to strip the motor flange captive nuts. You especially don't want to damage these threads.



Use

Removal of the pump head is now possible without the need of a Phillips screwdriver. I run hot water through it cycling the valve on and off. I then quickly rotate the pump head expelling the excess water out the ports. I have not had a stuck pump impeller since cleaning it this way.

Conclusions

For me, this type of setup makes cleaning the pump head a little easier when it's not attached to the motor.

Event Photos





Contact us.

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



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