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From: Urban Knaves of Grain Communications <communications@knaves.org>

To: <communications@knaves.org>

Subject: Knaves Knewsletter - January 2019 🐧🐧🐧



**Knaves Knews**  
UKG... Because home is where great beer is brewed!

## January 2019

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**Jeff Landers**

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### Newsletter Contributions

Ed Bronson - Photography

Mike Uchima - Photography

### Communications Channels

### Welcome Address



Happy New Year Knaves!

Hopefully everyone rang in the New Year in a happy, healthy, and safe way. Clan Uchima has been passing around a virus since the

New Year. Hopefully that is on its way out. Mike's doctor told him that this particular virus has been unusually common in adults this year.

Unfortunately, whenever I get anything with a cough, that cough sticks around. I blame growing up across the street from a gas station before the days of vapor recovery systems for my crappy lungs. There's nothing like the smell of gasoline in the morning...and afternoon...and evening.

Our Twelve Beers of Christmas was rudely interrupted by this virus. We are waiting to enjoy days 9 through 12 when we can fully smell and taste again! I know that the others in the group who have made it through all of their beers enjoyed themselves greatly.

We've got a lot coming up in January. By the time this goes to press, we will find out whose cuisine reigns supreme in our Beer Soup and Bread Competition at our January 15 meeting at Alter. Look elsewhere in the newsletter for the winning recipes.

On Saturday, January 19, we had a winter brew-in at Tim Devitt's house in West Chicago. On a very chilly day, his heated three-car garage kept us all warm while still being well-ventilated. Six brews were made during the day and all attendees enjoyed many shared brewed beverages and snacks. It was a very good brew



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



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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.*



day!  
Tim, our gracious host, brewed twice that day starting with an Extract brew and following it with his first ever All-grain batch. He benefited from the breadth of UKG brewing experience that was in his garage that day to guide him along to a successful brew.



We have another opportunity to get out and socialize on January 26. We will meet up at Broken Brix homebrew shop in St. Charles, tour his new facilities and then take a walk (or ride, if you prefer) to a new brewery called **D&G Brewing**. Due to an early last call at both establishments, we will be gathering at 6:00 p.m. It promises to be a fun evening.

We are getting close to tasting time on our Omega yeast project. The tasting will be held at the January Tech Session on Tuesday, January 29. We are comparing the flavor characteristics of the **Hornindal**, **Hothead**, and **Voss** strains. They are all Norwegian farmhouse yeast strains with a reputation for clean fermentation at unusually high temperatures. Watch the website or check elsewhere in the newsletter for details on the location.

Don't forget that we are working on a new Knighted Knaves mini-competition featuring some of the Belgian styles... Belgian Blond, Tripel, and Belgian Golden Strong Ales. They will be judged at the February tech session, so get brewing, Knaves, and watch for info on the date and place for the competition.

Keep in mind that the **21<sup>st</sup> annual Drunk Monk Challenge (DMC)** is just around the corner! Hold on to a couple bottles of anything that you would like to enter and consider signing up to judge, steward, or help in



some other way. Remember, we need all hands on deck to run a successful DMC.

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).

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## Welcome to Our New Members!

- None this month.
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## January Meetings and Events

- 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 Beer Project Tasting. Location: **Pollyanna Roselare**, Roselle.

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

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## 2018 Year in Review

A quick highlight of some of the achievements of the Urban Knaves of Grain (UKG) for 2018.

- Our paperwork was processed with the government and we officially became a 503(c)7 non-profit organization.
- We added 6 New Members.
- 22 UKG Members won 125 awards in 26 Homebrew competitions for beers, meads, and ciders.
- Jeff Landers won the title of Midwest Homebrewer of the Year for the 2nd year in a row. Jeff was the 4th UKG member in our history to win this title.
- 7 Members claimed 11 ribbons in the First round of the 2018 AHA (American Homebrew Association) National Homebrew Competition.

- Out of those 7, Dave Fetty won 1 medal in the Final Round of the National Homebrew Competition.
- 3 members became BJCP judges and 2 additional members passed the Tasting exam with a high enough score to be able to sit for the Written exam.
- We hosted another successful Drunk Monk Challenge with 669 entries.
- We held 8 Tech Sessions.
- We had 2 Knighted Knave Cup competitions and a Chili Cook-Off.
- We had UKG representatives pouring homebrewed beer at 4 Beer Festivals in Illinois and Wisconsin.
- 2 Brew-In's were hosted by members.
- The club hosted our annual BBQ and Holiday Party as well as our Train Crawl and many social nights and monthly meetings. And, we participated in several AHA events including Big Brew Day at Two Brothers Brewing and another Big Brew Day at Church Street Brewing.

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## Beer Soups and Breads Competition

A Beer Soup and Breads competition was held at the January 15 club meeting. The rules of the competition were that the beer soups and beer breads had to include beer in the recipe. But, for the beer soups, beer cheese soup was off limits.

The winners were:

### Soups:

1st - Gerry Hodge - "Smoked Beef Barley Soup"

2nd - Eileen Uchima - "French Onion and Lentil Soup"

3rd - Steve Bailey - "Spicy Brazilian Turkey Soup:"

### Breads:

1st - Andy Day - "Sour Beer Sourdough"

2nd - Ross O'Neill - "Guinness Bread"

3rd - Eileen Uchima - "Bigfoot Bread"

### Recipes:

#### **Smoked Beef Barley Soup**

from Gerry Hodge

1.5 lbs. beef-finely cubed

3 Tbsp. vegetable oil

1 Tsp. salt

1 Tsp. ground black pepper

2 Tsp. garlic powder

3-10.5 oz. beef broth  
2 cups water  
4 cups beer (Dry Stout)  
4 stalks celery-chopped  
6 carrots-chopped  
12 green onions-chopped  
½ cup chopped fresh parsley  
1 cup barley  
1 Tsp. dried Thyme

1. Saute the beef in the oil with salt, pepper & garlic powder & remove all to a slow cooker. (Use the water to rinse the pan & get all the seasoning bits into the slow cooker.)

\*I didn't saute the beef since we used smoked beef. I added the smoked beef, vegetable oil, salt, pepper & garlic powder to the slow cooker.\*

2. Add the beef broth, beer & all but the thyme.
3. Cook low for 6-8 hours.
4. Add the thyme just before serving.

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### **French Onion and Lentil Soup**

from Eileen Uchima

4 medium sweet onions, sliced  
2 Tbsp Butter  
2 tsp sugar  
½ tsp sea salt  
3 garlic cloves, minced  
1 cup dried brown lentils  
½ Tbsp chopped fresh sage  
¼ cup soy sauce (I used low sodium)  
3½ cups water  
1 bottle beer (I used Bigfoot Barleywine)  
1 bay leaf  
fresh ground black pepper

1. In a large saucepan over medium heat, melt butter.
2. Add onions, sugar, and salt; turn heat to medium-low.
3. Cook, stirring often to keep onions from burning, until onions begin to brown, about 40 minutes. They will release moisture, but if they begin to stick to the pan, add 1 Tbl water.
4. When onions are beginning to brown, add garlic and cook for 1 minute more.
5. Add lentils and sage and cook for 1 minute more to allow lentils to toast lightly.

6. Add soy sauce, water, beer, and bay leaf.
  7. Turn heat to medium-high and bring soup to a boil.
  8. Turn down to low, cover and simmer until lentils are soft, about 30 minutes.
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## Spicy Brazilian Turkey Soup

from Steve Bailey

This turkey soup recipe has some heat! This easy soup recipe has a fresh jalapeno chile pepper, so each bite will have some kick.

- MAKES: 6 SERVINGS
- MAKES: 1 1/3 CUPS EACH
- PREP: 15 MINS
- COOK: 30 MINS

1 tsp canola oil  
1/2 cup finely **chopped onion** (1 medium)  
3 **cloves garlic**, minced  
1 medium fresh jalapeno **chile pepper**, seeded and finely chopped\*  
1 Tbsp minced **fresh ginger**  
128-ounce can no-salt-added diced fire-roasted tomatoes, undrained  
1 12-ounce bottle light beer or non-alcoholic beer  
1 cup reduced-sodium chicken broth  
1/4 cup unsalted dry roasted peanuts  
3 cups shredded cooked turkey breast  
1/2 cup unsweetened light coconut milk  
1/2 cup snipped **fresh cilantro**  
1/3 cup snipped **fresh parsley**  
1 Tbsp lime juice  
1/2 tsp ground black pepper  
1/4 tsp salt  
Snipped **fresh cilantro** (optional)

1. In a large Dutch oven heat oil over medium heat. Add onion and garlic; cook and stir for 2 minutes. Add jalapeno pepper and ginger; cook and stir for 30 seconds more. Add tomatoes, beer, and broth. Bring to boiling; reduce heat. Simmer, covered, for 20 minutes.
  2. Meanwhile, place peanuts in a coffee grinder or a heavy resealable plastic bag. Process or crush with a rolling pin until finely ground. Stir ground peanuts, turkey, and coconut milk into tomato mixture. Bring to boiling; reduce heat. Simmer, uncovered, for 5 minutes, stirring occasionally.
  3. Stir in 1/2 cup cilantro, parsley, lime juice, black pepper, and salt. Simmer, uncovered, for 5 minutes more. If desired, garnish each serving with additional cilantro.
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## Sour Beer Sourdough

from Andy Day

If you're a breadmaker and homebrewer, you might still not want to tackle this one, but if you make sour beer, you might have the patience.

Following the guidelines here, I build a sourdough starter from a Golden Sour made with the Omega Yeast Labs Lambic Blend. I still feed the starter every week or two, and it's starting to develop a nice tartness. A feeding is about ½ cup each of All Purpose Flour and water.

To bake the bread, you can use whatever method you prefer. I normally will use the No-Knead method with an overnight ferment, but for this loaf I used a quicker method that was probably a little less funky than normal.

### *Overnight Pre-Ferment*

125g Bread Flour  
250g Warm Water (Around 95 degF)  
¼ cup Sourdough Starter

1. Mix Pre-Ferment in a glass bowl, be sure to completely mix.
2. Rest overnight, covered

### **Bread Ingredients**

375g Bread Flour  
250ml Sour Beer  
250ml Warm Water  
22g Sea Salt  
2g Active Dry Yeast

1. Mix Pre-Ferment, flour, beer and water in the bowl of a stand mixer with dough hook attached
2. Knead dough until completely incorporated and becomes sticky
3. Add salt and yeast
4. Knead until dough is smooth and pulls clean off the sides
5. Lightly oil a bowl or round container
6. Flour a work surface, work dough into ball, place in container seam-side down
7. Cover and store on a warm counter for 8 to 12 hours
8. Pre-heat oven to 425°F with dutch oven and lid in the oven
9. Pour out ball to floured surface, coat with flour
10. CAREFULLY drop the ball into the dutch oven, seam-side down, score with a knife or kitchen shears
11. Bake covered for 20 minutes, this gives a thick, crunchy crust
12. Remove cover, bake 25-30 minutes until the loaf sounds hollow when struck
13. Remove loaf and turn out onto a drying rack or stand on it's top on a towel
14. Wait at least 30 minutes before slicing

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## **Guinness Bread**

from Ross O'Neill

3 cups sifted all-purpose flour  
1 tablespoon baking powder  
1 teaspoons salt  
12-ounce beer, room temperature  
1 stick salted butter cold (Kerrygold)

1. Preheat the oven to 375°F. Prepare a glass loaf pan with butter or pan-release. (If you don't have glass try and use a light colored pan as a dark pan might bake the edges too quickly.)
2. In a bowl add the flour, baking powder, and salt.
3. Whisk dry ingredients together.
4. Pour in the beer and stir all ingredients until just combined and there are no dry parts. The batter will be thick.
5. Pour the batter into your prepared loaf pan and smooth out if needed.
6. Cut the butter into slices (roughly tablespoon size) and place on top of the raw batter evenly.
7. Bake for 35-45 minutes or until the bread is golden brown on top. There should be about 1/2 inch of melted butter bubbling at the bottom.
8. Allow to cool on the counter for about 5 minutes or until all of the butter in the bottom of the pan is soaked back up into the bread.

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## **Bigfoot Bread**

from Eileen Uchima

3 cups sifted all-purpose flour  
1 Tbsp baking powder  
1 tsp salt  
1 bottle beer (Bigfoot Barleywine or other)  
1 Tbsp sugar  
1 stick butter

1. Preheat oven to 375°F.
2. Butter a loaf pan or spray with non-stick spray.
3. In a large bowl, combine, flour, baking powder, salt, and sugar.
4. Whisk dry ingredients together.
5. Add the beer and stir until just combined. The batter will be very thick.
6. Place batter in prepared loaf pan and smooth out the top as well as possible.
7. Cut the butter into slices, about 1 Tbsp size.
8. Cover the top of the loaf evenly with butter slices.
9. Bake for 35-45 minutes or until golden brown on top. There will be melted butter in the bottom of the pan.
10. Allow to cool on counter for about 5 minutes. During this time, all of the remaining butter should soak back into the bread.
11. Slice and serve.



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## Competitions

### Competition Wins

2018 Midwest Homebrewer of the Year final results:

- Jeff Landers takes 1st place for the 2nd year in a row.
- Jay Kash finishes in 13th place



January 12, 2019 - Winterbrew 2019, Square Kegs Homebrew Club, Chicago, IL

- **Jeff Landers**
  - 1<sup>st</sup> for “Church’s Poncho Vienna” and 2<sup>nd</sup> Place Best of Show.
  - 2<sup>nd</sup> for “Dank RedX” American Amber
  - 3<sup>rd</sup> for “Brad Ramsey Thinks This Beer Smells Like Feet!!!” American Light Lager
  - 3<sup>rd</sup> for “Fancy Pants” Munich Dunkel

This weekend, a hoppy version of Jeff’s Vienna Lager will be released at **Motor Row Brewing**.

In 2-3 weeks, Jeff will be brewing his Vienna at **Empirical Brewing** as part of his Best of Show (BOS) honors from the Winterbrew competition. Empirical Brewing is brewing up a barrel each of the top 3 BOS beers from the Winterbrew Competition. Then, they will have a “People’s Choice” contest at their taproom and will ramp up the favorite to be entered at the Great American Beer Festival Pro-Am competition. Let’s all get out and support Jeff!

### 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**, Beer Barons, Milwaukee, WI. Registration opens December 29th, 2018. **MWHBOTY competition and MCAB Qualifier**
- February 16, 2019 - **Kansas City Bier Meisters 36th Annual Homebrew Competition**, Kansas City Bier Meisters, Kansas City, Kansas. Register now through 2/7. This competition will top out at 600 entries. **MWHBOTY competition**
- March 9, 2019 - **Drunk Monk Challenge**, Urban Knaves of Grain, DuPage County, IL **MWHBOTY competition and MCAB Qualifier**

- March 23, 2019 - **Charlie Orr Memorial Chicago Cup Challenge**, B.O.S.S Homebrew Club, Crest Hill, IL. **MWHBOTY competition**
- **Masters Championship of Amateur Brewing.(MCAB) competition circuit**
- **Midwest Homebrewer of the Year Circuit Competitions**

Contributions by Jeff "Pancho" Landers

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## Financials

### *2018 Financials*



#### Income

\$7,898.94

(Dues, Drunk Monk Challenge competition, Fest participation stipend)

#### Expenses

\$9,453.38

(Drunk Monk Challenge competition, Knaves.org, Tech Sessions, Monthly meetings, Picnic, Insurance, Club banner, Fest participation subsidy)

### *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.](#)**

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Questions about dues? Please contact Darrell at [treasurer@knaves.org](mailto:treasurer@knaves.org).

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## Club Schwag

**Orders are currently being accepted for UKG Work Shirts and T-Shirts.  
Email [marketing@knaves.org](mailto:marketing@knaves.org) if you want one.**

### *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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## Member Spotlight

### Steve McKenna



#### Home Town:

Naperville, but I grew up near Boston, MA, and went to school in California.

#### What is your day job?

I work in a lab. I'm a research chemist at a big chemical company.

#### When did you join UKG?

I was a founding member! I was at the first UKG meeting on April 30, 1993. History is at <http://knaves.org/club-history.html> .

#### When did you start brewing? What got you into brewing?

I was always interested in beer ;-> and brewing is a natural attraction for a chemist. There is so much science in it.

#### What was the first beer you ever brewed? How did it turn out?

In 1991, with help from a friend. I had helped with his first brew a couple of weeks before. It turned out OK. I called it an Australian ale because I liked Fosters (a lager) and I had no idea about styles.

#### Describe your brew system. Are you an indoor or outdoor brewer?

Most of my brews were in a Papazian-style double bucket mash tun, with boil on the kitchen stove. Later on, I got the cheapest possible 3-tier system from MoreBeer.com. Always an indoor brewer, or in the garage.

#### How frequently do you brew (times per month or year)?

One year I brewed more than once a month, but now usually about 3 times a year.

#### Do you brew alone, with friends or with someone you live with?

Usually alone.

#### What is your favorite style(s) to brew?

I started out mostly brewing styles I couldn't buy, like strong Belgians and

sours. But, I can buy more of those styles now, and time has become a bigger problem. So, I brew ciders and meads now, because they only take an hour or two to start.

**What's the most unusual ingredient you've ever used in a brew?**

I'm experimenting with fruit juices for meads. So far, pineapple is a major failure, but pomegranate, guava, and acai juices have all made interesting meads.

**Are you a BJCP Judge? If so, what is your rank and how long have you been judging?**

I've been a judge since 1996, and my rank now is National. I took a study course taught by UKG founders Chris Campanelli and Frank Dobner. The two brothers, Jim and Jason Ebel, and current UKG member Kevin Johnson were in the same class. I took over the judging class in 1998 and I've offered a class almost every year since.

**Do you have a good beer judging story you'd like to share with the rest of the homebrewing world?**

The two best judging days, every year, are: the CBS Spooky Brew Review, where they have categories for scariest or worst beers (my favorite had baby squids in the bottle); and the Drunk Monk Challenge's Menace of the Monastery.

**Do you have a homebrewing disaster story you'd like to share? Or, Do you have a good homebrew club story you'd like to share?**

Luckily no. I've been disappointed a few times, but no disasters.

**Do you have any other hobbies other than Homebrewing?**

Traveling, everywhere.

**How many medals have you won from homebrew competitions? How many states?**

Some but I really don't enter a lot of competitions. My favorite was a BOS (Best of Show) at Spooky Brew with a Pliny the Elder clone.

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**Photo Gallery**



## 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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