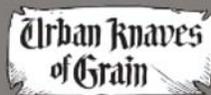


Date: 11:36 PM CDT, 03/27/2019

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

To: Kevin <woj@kiltedhopbrewing.com>

Subject: Knaves Knewsletter - March 2019 🍻 🍻 🍻 🍻



Knaves Knews

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

March 2019

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Minister of Tournaments -

Jeff Landers

Retired Abbot - **Chuck Fort**

Newsletter Contributions

Mike Uchima - Photography

Ed Bronson - Photography

Welcome Address



Hail Knaves!

Well, another March and another DMC (Drunk Monk Challenge) is in the books! I am very impressed at how smoothly unpacking went this year, with A LOT of help from the unpacking crew, of course. I was also very happy to see how many judges, UKG and otherwise, turned out for the weeknight sessions. That really made the Saturday judging much more manageable. With this year's three-session format, flights were kept a little smaller, which makes for happier (and more sober... for the most part) judges. I have to say, I feel that we now have this down to a science (or it at least appears that way to our visitors and entrants!)

I was also very proud to see UKG's strong showing at the **Charlie Orr Memorial Cup Competition**, run by neighboring club **BOSS** (Brewers of South Suburbia). A large number of Knaves showed up to judge, and we really came home with the hardware, too. Congrats to all the winners at both **Charlie Orr** and **Drunk Monk!**

Just around the corner is the judging for First Round of the **National Homebrew Competition**. I know both Milwaukee (April 5-7) and Indianapolis (April 12-14) are still looking for judges. If you can make time, please help our neighbors out...and good luck to all of our club entrants.

Our next upcoming Social Event is a bonus brew-in at Jeff and Lynn Landers' house on Saturday, April 13. This extra brew-in came about mostly to

Communications Channels



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



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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.

brew Jeff's UKG entry for the **Melvin Brewing Boil Rumble** club-only competition. In all of the chaos surrounding DMC, Jeff somehow found the time to enter UKG into this competition and we have made it into the finals! At the brew-in, Jeff will brew a batch of his multi-award winning Vienna lager on his own setup. He will describe his approach to step mashes, water treatment, and fermenting lagers. Members are welcome to bring their own gear and brew a batch, just come to hang out and observe, or possibly share in a bigger brewing of the Vienna. See the club calendar for details.



The March tech session brought us the introduction to a new Knighted Knaves Cup style competition. This time around, we will be brewing a British Golden Ale, a newer style to the BJCP Guidelines. We will taste the results at the July tech session, so do a little research on the style, get your gear out and join us in a fun internal competition!

The April club meeting on Tuesday, April 16 will host another Cooking with Beer competition. This time, we will be featuring desserts made with beer. Get out your recipe box and give this a try. A personal challenge...we all love stout chocolate cake, but we don't need eight of them! Think outside the box, folks!

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!

- Gregory Ellwanger

- Tim Richards
 - Dave Fischer
-

April Meetings and Events

- *Saturday, April 13* - Brew-In at Jeff Landers' House for the club entry into the **Melvin Brewing Boil Rumble** Competition. Group Brew or Individual Brewing that day.
Location: 4139 Crimson Ct, Hoffman Estates
- *Tuesday, April 16* - Monthly Meeting at 7:30 p.m. at Alter Brewing, Downers Grove.
Meeting activity: **Cooking With Beer: Desserts** . Bring any dessert creation made with beer. Everyone present will have the opportunity to taste the desserts and vote to choose the best.
- *Tuesday, April 30* - UKG Tech Session -
Topic/Location: TBD

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

Tech Sessions

March - 7:30 p.m. on Tuesday, March 26th at Pollyanna Roselare, Roselle -
Launch of the next Knighted Knave Cup competition. Introduction to the **British Golden Ale** style.

Beer Release Announcements

Jeff "Pancho" Landers



Jeff recently brewed his Vienna at **Empirical Brewing** as part of his Best of Show (BOS) honors from the Winterbrew competition. Empirical Brewing has brewed up a barrel each of the top 3 BOS beers from the Winterbrew Competition. They are currently serving the beers as part of 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. The beer has been tapped. Now, let’s all get out and support Jeff!

Competitions

Competition Wins

March 16, 2019 - **Drunk Monk Challenge**, Aurora, IL (Alphabetical order)

- **Felipe Carmona**
 - 3rd Place for “Grandma’s Christmas Cider” Cider with Other Fruit

- **Andrew Day**
 - 2nd Place for “Oppidan Russian Stout” Wood-Aged Beer (with Co-brewers **Jay Bakula, Jay Kash, Matt Klausner, Gene Sladek, and Kevin "Woj" Wojdak**)

- **Dave Fetty**
 - 1st Place for Helles Bock
 - 1st Place for “Ol’ 56” English Barleywine
 - 2nd Place for “Pumpkin Ale” Autumn Seasonal Beer

- **Joe Formanek**
 - 3rd Place for “Cathy’s Cyser” Cyser

- **Jay Kash:**
 - 1st Place Menace of the Monastery for his Belgian Blonde Ale
 - 2nd Place for Festbier
 - HM for his American IPA

- **Jeff Landers :**
 - 3rd Place **Best of Show** Beer with Co-brewers **Tom Hayosh** and **Daniel Hayosh** for their “That Ain’t No Lager” Wild Specialty Beer
 - 1st Place with Co-brewers **Tom Hayosh** and **Daniel Hayosh** for their “That Ain’t No Lager” Wild Specialty Beer on American Wild table
 - 1st Place for “The Anti-NEIPA-Cause Haze Kills” German Leichtbier
 - 2nd Place for “Brewed For the Wife...And for a Medal” Weissbier

- **Michael Langer:**
 - HM for “Head! Pants! Now!” Wee Heavy

- **Eileen Uchima**

- o HM with Co-brewer **Heather Uchima** for "Pineapple Upside-Down Cake" Fruit and Spice Mead
- **Noah "Woj Jr." Wojdak:**
 - o 1st Place for "Maiden Voyage" Ordinary Bitter
- **Kevin "Woj" Wojdak**
 - o 3rd Place **Best of Show** Mead/Cider with Co-brewers **Noah Wojdak** and **Rebecca Lau** for "Violet Beauregarde Blueberry Melomel" Berry Mead
 - o 1st Place with Co-brewers **Noah Wojdak** and **Rebecca Lau** for "Violet Beauregarde Blueberry Melomel" Berry Mead for Fruit Meads
 - o 3rd Place for "Apple Bomb 2017" Fruit and Spice Mead

March 23, 2019 - **Charley Orr Memorial Chicago Cup Challenge**, Tinley Park, IL

- **Jeff Landers**
 - o 2nd Place **Best of Show Beer** with Co-brewers **Tom Hayosh** and **Daniel Hayosh** for their "That Ain't No Lager" Wild Specialty Beer
 - o 1st Place with Co-brewers **Tom Hayosh** and **Daniel Hayosh** for their "That Ain't No Lager" Wild Specialty Beer on American Wild table
 - o 2nd Place for "Brewed For the Wife...And for a Medal" Weissbier
 - o 3rd Place for "My Other Pils Scored An 11.5" German Pils
 - o 2nd Place for "Accidentally Frozen - Eis-Dortmunder" Experimental Beer
 - o 1st Place for "Pancho Vienna" Vienna Lager
- **Jay Kash**
 - o 2nd Place Best of Show Meads/Ciders for "Cider" New World Cider
 - o 1st Place for "Cider" New World Cider
 - o 1st Place for "Lambic" European Sour Ale
- **Mike Kimble**
 - o 1st Place for "Tropical Cat Wizard" Tropical Stout
- **Eileen Uchima**
 - o 3rd Place with Co-brewer **Heather Uchima** for "Blackberry Cabernet Pymment" Melomel

Upcoming Competitions

- **National Homebrew Competition**, 1st Round
- **Masters Championship of Amateur Brewing (MCAB) competition circuit**
- **Midwest Homebrewer of the Year Circuit Competitions**

Polish Meads — A Quick Overview

In this year's DMC, we had a couple of mead entries shipped to us all the way from Poland. The mead maker and entrant was Marek Łęczycki and he won a Silver medal with a Polish mead called a Trojniak. His Trojniak contained sour cherries, black currants, and strawberries and was quite good.

But, what is a Trojniak? What does it mean? So, I did a little research and this is what I came up with...

- **półtorak** – meads produced from the mixture of one unit of volume of honey and half of a unit of volume of water
- **dwójniak** – mead from one unit of honey and one unit of water
- **trójniak** – one unit of honey and two units of water
- **czwórniak** – one unit of honey and three units of water
- **piątak** – one unit of honey and four units of water

Piataki and czwórniaki, that are dry meads, mature most quickly and are suitable for drinking after 6-8 months.

The larger content of honey requires longer maturing. Trojniak matures from 1.5 year to 4 years, however półtorak will be ready to drink after 8-10 years!

Mind you, this is a quick overview. There's so much more for me to learn but you get the basics here.



Note: Since the DMC, I've become a friend with Marek on Facebook and have exchanged lots of messages with him. He's a very open person. Someone else asked me about what Trojniak meant on Facebook and I regurgitated what I'd read from an article. This information was not completely correct and Marek personally corrected the information you are reading above.

Excerpt from [Miod Pitny — A traditional Polish mead](#)

(See corrected content above.)

Contributions by Kevin "Woj" Wojdak and Marek Łęczycki

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

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



Gonzo's BigDog Brewing, Kalamazoo, Michigan
by Darrell Proksa

A variety of commercial structures are repurposed to house breweries but this is the first time I've been to a brewery in a former Kalamazoo car dealership. The parking lot is the old used car lot across the street from the brewery and still has some of the old signage and overhang structures.



The brewhouse is not visible from the sizeable taproom so I'm not sure what the capacity is but they do can their beers and distribute locally. The taproom

menu includes primarily burgers and sandwiches. The beers and food are merely adequate; nothing special. Although, I guess they're famous for their vanilla Porter but I can't comment on that since I didn't try it.



The brewery was recently acquired by Saugatuck Brewing and will be rebranded. So if you want to see how a car dealership showroom becomes a taproom check out Saugatuck's new location in Kalamazoo.

Interesting Fact from Woj:

I had the pleasure of visiting Gonzo's BigDogg shortly after it opened. Amy and I have lots of extended family that live up in the Kalamazoo area.

If I recall the food was good and I did get to meet the head brewer and tour the Brewhouse as our family has connections to BiggDogg. Our cousin, Neil Reeder, is a craftsman and he built the entire bar for Gonzo's BiggDogg Brewing.

Neil and his family took us there to check it out. Neil built the bar from old reclaimed barn wood. When he poured the epoxy top, he embedded little secrets in the various nooks and crannies on top of the bar... flowers from his daughter, shells and/or pebbles from his son, a hop flower, and a couple other neat finds. Apparently, the barn wood had some worms living inside that he was unaware of and, as the epoxy hardened, they tried to bore their way from inside out in various places. If you know where to look, you can see the bore holes... none made it to the surface and the trails add strange character to the bar.

BrewDog Brewery, DogTap Taphouse, and DogHouse Hotel

Columbus, Ohio



by Kevin "Woj" Wojdak

The BrewDog Brewery opened its Columbus, Ohio facility in late August 2018 as it's introduction into the United States market. Originally founded in Scotland in 2007, the company now has two production facilities in Scotland, one in Australia, and one in the United States.

I'm a gadget lover and tend to find new and unique brewing tools and inventions and help CrowdFund their launch onto the market. I've personally financed (...on a very small scale) and helped get launched uKeg Insulated



Growlers, Chilloozie, BrewSSSential SSSiphon, Eagle Cap-Off, and other beer gadgets and then some. The idea for BrewDog opening a hotel as part of their brewery intrigued me enough to invest some money to help them launch the hotel. As part of all of my investments, I get greatly discounted



perks from the creators (basically, I'm pre-buying the products at a discount before they come to market. The risk for me is that if they flop or fail to come to market, I could lose the money I've invested.).

For my BrewDog investment, I received a future one-night stay in the new Doghouse hotel, a

beer tour for two, all expenses paid beery breakfast, lunch, and dinner for two, and further discounts at the hotel.

My wife, Amy, and I took a weekend getaway the weekend of March 23, 2019 to use our BrewDog CrowdFunding perk. The hardest part was getting there as it was about 380 miles of driving from home to Columbus but, it was well worth the trip.

Upon arrival, there was an electric excitement surrounding us as we walked with our luggage to the doors of the hotel. The outside of the brewery was decorated with fun wall murals and an industrial decor. We were immediately made to feel welcome by the friendly staff and the lobby had an eclectic vibe as well. Free beers of our choice were provided at Check-In. My first taste of a BrewDog beer was a "Jet Black Heart" Milk Stout. It was tasty and went down fast.



We were given further instructions and provided our room key. Our room was just down the hall on the first floor. The view across the hall from our room was the Foedors and barrel aging room. The funky wall murals made it colorful and fun. Our room identification was "Electric India Pale Ale", a theme which carried on into the room and decor.

The room had an industrial decor with concrete floors and metal work here and there. A large neon sign hung over the bed bathing the room in an orange glow...The Good Ship BrewDog. In the middle of the room, we had a small beer fridge with bottles and cans of guest beers, all priced reasonably. Above the beer fridge was a small cube fridge with a beer tap. In the bathroom, there was another beer fridge labeled "Shower Beer".

Usually, when you have a mini-bar fridge in a hotel, you pay \$10.00 or more for a Bud Light. These BrewDog mini-bar fridges were filled with BrewDog and guest craft beers all priced from \$4.00 on up to about \$8.00 for a barrel-aged Petrus.



Amy chilled out a bit in the room while I went to see what beers I could get put on tap in the room. The room tap was a mini-fridge built to hold a growler with CO2 hookup. I was given the option to pick any of the regular house beers in the bar and have a growler hooked up. The cool part was that any remaining beer could be capped and taken home after your stay. I sampled about 5 or 6 of the beers and selected a "Lost Lager" which I thought would be a nice nightcap beer and something Amy would appreciate as well.



Next, we took a private tour of the production area of the brewery where they gave us, yes, you guessed it, a "Punk IPA" to drink during the tour. Their facility is pretty massive with 5 miles of pipes running through it. We were told, this facility cost \$30 million to build and that they planned ahead. The current usage of the brewery was only 1/10th of their total capacity. They have plenty of room to grow and the efficiency of their full computer controlled system was impressive! The system looked very efficient from what I could tell.

After the tour, I met up with our tour guide, a couple of brewers and some bartenders at the bar and shared some Kilted Hop Brewing beers I had brought along. The discussion of wild beers came up on our tour and I just happened to have a bottle of my American Wild, a Strong Golden, and a couple of meads.



After the tasting, we took advantage of our 5-course beer-paired dinner. As we were on the Indiegogo CrowdFund plan, the entire dinner was covered. Our waitress selected three appetizer courses for us and then we got to select our entrees and dessert. She brought out a couple of beers to go with the appetizers and then let us select the beer we had with dinner and dessert was paired with Milk Stout.

Overall, the food was delicious and high quality brewery/bar food. I did think it was a little cliché that most of the menu leaned toward the spicy side of things but there were good not-so-spicy choices on the menu as well. And, the beer was all solid, well made, well attenuated beer. I enjoyed everything I tried.

After dinner, we were allowed to take any remaining beers back to the room

where I drank those plus a little of my on-tap lager.

In the morning, we discovered the small details that made the hotel even nicer. The in-room coffee was not your typical bad coffee filter pack but instead a locally roasted ground coffee packet with a filter to brew a small pot. Then, the "hotel breakfast" was NOT your typical hotel breakfast with fake eggs and microwaved foods. The BrewDog Doghouse had fresh Huevos Rancheros, made from scratch scones, muffins, and donuts, various cereals and oatmeal, charcuterie and cheeses, fresh fruit, more locally roasted coffee and/or espresso, and complimentary Beer-mosa's made with "Hazy Jane" NEIPA and Orange Juice.



We, unfortunately, planned to spend a day in downtown Columbus and stay at a different hotel instead of spending two days at the Doghouse. So, while we loved the Doghouse hotel, we were forced to checkout by 11 a.m. We went to our room to pack after breakfast. I took advantage of the Shower Beer because I was at a hotel with "Shower Beer". How often do you get that opportunity in a hotel? We packed the car but hung out on the property because we still had a free lunch coming but were stuffed from breakfast.

It was time to waste some time in the gift shop, buy some packaged beer to take home, and visit the Beer Museum... did I mention the BrewDog has a Beer Museum too? After buying some treats and t-shirts, we grabbed a walking around beer, straight up "Hazy Jane" NEIPA this time, and hit the museum. The museum had great brewing history and brewing process overview information as well as BrewDog Brewery specific chronology information.



Without going into further detail about food, we had a great "free" lunch with beers after that...appetizers, entrees, and dessert. The only thing we paid for at each of our meals at the DogTap was a tip for our servers.



After lunch, we hung out on the patio chairs around the gas fire pits, took a walk around the area, and enjoyed the lovely Spring weather and visiting dogs everywhere. The BrewDog and Doghouse are dog-friendly. They had dog play areas outside and various seating. The locals have it good at this brewery. The BrewDog Brewery is a great, friendly and fun destination with a lot of solid, well-made beer.

To end this long-winded overview, I'd just like to say we recommend a visit to the Doghouse in Columbus, Ohio if you have the opportunity. It's a worthy destination for a two-night stay with plenty to do and see.

Further photos can be seen in the Event Photos below.

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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