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

To: Kevin <communications@knaves.org>

Subject: Knaves Knewsletter - May 2019 🍷 🍷 🍷 🍷



# Knaves Knews

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

## May 2019

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### Board of Directors

Abbess - Eileen Uchima

First Lady / Head Penguin -

Mike Uchima

Master of the Coin - Darrell

Proksa

Master of Whisperers -

Kevin "Woj" Wojdak

Chaplain of Education -

Andy Day

Brother of Events

Planning - Tim Devitt

### Welcome Address



Greetings all and welcome to unofficial summer. Memorial Day signals the beginning of summer to many and the beginning of brewing season to many of us.

With graduations and summer break just around the corner, I hope you all have enough beer on tap to make it through.

A group of us turned our NHC Final Round entries over to Woj to do a group shipping. If you didn't get yours to Woj, just remember that you have to ship them to arrive in



Providence between June 10 and 20. For those of you heading off to Providence for Homebrew Con at the end of June, have a fabulous time...and please don't confuse a stairwell for a men's room. I hear hotel security doesn't like that.

Minister of Tournaments -

**Jeff Landers**

Retired Abbot - **Chuck Fort**

Newsletter Contributions

Mike Uchima - Photography

Ed Bronson - Photography



## Communications Channels



[u.kg.slack.com](https://u.kg.slack.com)

Click here to request an invite from a Board member.



u.kg-

[subscribe@yahoogroups.com](mailto:subscribe@yahoogroups.com)

[u.kg@yahoogroups.com](mailto:u.kg@yahoogroups.com)

(Membership requires approval)

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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.*

Those of us not going to the Con will be eagerly awaiting news on medals for our members and friends from other clubs as well as the results of the Melvin Brewing Boil Rumble. The winning beer will be announced at the Brewing Network Party at Homebrew Con. In case you haven't heard, our club entry is in the final six!

Andy Day, our Minister of Education, is running low on Tech Session topics. Please contact him if you have any ideas for a tech session topic, or if you would be willing to present one. Are you the King of Keezer Building? Why not do a talk on that? Are you the Duke of Decoction Mashing? Why not do a talk on that? Are you the Wizard of ..... you catch my drift here, right?



I hear Big Brew Day on May 4th was fun as always. Many thanks go out to Two Brothers for providing space, wort, yeast, etc. I always find it much more fun to brew in a group setting, even though it means lugging a bunch of equipment around. Our next club Brew-in will be at Tim Devitt's house in West Chicago on Saturday, June

22nd. Come to brew, to heckle, or just to hang out. Check the website calendar for details.

Our May Social Night was Saturday, May 25 at Hardware/BBGB Brewing in North Aurora. Brewer and longtime member Bob Salzman showed us around.

June meeting will be Tuesday, June 18th at Alter Brewing. We will have a Best Beer at the Meeting mini-comp featuring the beers brewed at Big Brew Day. If you brewed at Big Brew Day, be sure you bring a couple bottles for this friendly competition.

Nominations for Board of Directors / Officers took place at the May meeting. Elections will take place at the June meeting. No big changes, folks! Darrell Proksa has been nominated for Master of Coin (Treasurer); Kevin Wojdak - "Woj" has been nominated for Master of Whisperers (Communications); I have been nominated to once again sit upon the Iron Throne (forged from the mash paddles of all of my vanquished enemies).

RIP Game of Thrones!

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!**

- We had some visitors but no new members.
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## UPCOMING on the Calendar...

### May

- **Tuesday, May 28** - Tech Session - CANCELLED

### June

- **Tuesday, June 18** - Monthly Club Meeting, 7:30 p.m. at Alter Brewing.  
Topic: Judging of Best Beers from Big Brew Day.
- **Saturday, June 22** - Brew-In at Tim Devitt's House, West Chicago. See the club calendar for information and times.
- **Tuesday, June 25** - Tech Session - Knighted Knave Cup judging of British Golden Ales.
- **June 27-29** - National Homebrew Conference, Providence, R.I.

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

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## Elections

There are three elected positions within the club and each has a 1-year term. They are:

- President
- Treasurer

- Communications Officer

Every year, the club as a group elects to keep the current officers in place or nominates new individuals for the positions. Club elections take place every year with nominations at the May meeting and voting at the June meeting.

Our current club officers and nominated individuals for 2019 are:

### **Current UKG President (Abbess) and 2019 Nominee**

*Eileen Uchima*



Eileen has been homebrewing since 2009 and has been a member of the UKG since 2006. She has been the club president since 2017.

While Eileen has been known to brew some pretty good beers, she is more known for her meads. She is a BJCP Certified judge and a Mead judge. She has been judging since 2006.

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### **Current Treasurer (Master of the Coin) and 2019 Nominee**

*Darrell Proksa*



Darrell started brewing in 1993 and has been a member since the mid-90's. He held the position of President within the club from 1997 - 2000 and became the first official club Treasurer in 2000. He has held the position ever since.

Darrell prefers to brew English Pale, Brown, Porter, German Vienna, and Marzen. He is not a BJCP judge but, during the DMC, Darrell is our official Registrar.

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### **Current Communications Officer (Master of Whisperers) and 2019 Nominee**

*Kevin Wojdak ("Woj")*



"Woj" has been brewing since 2008 and has been a member of UKG since 2010. He has been the Communications Officer for the club since 2017.

He brews whatever he feels like brewing and has no preferences of styles. Woj makes beers, meads, and ciders and is competitive with them all claiming 85 wins to date (... not as many as Jeff Landers but, solid). He is also not an official BJCP judge but is taking the exam in June to get ranked.

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Voting for these positions will be held at the June meeting.

Other positions held by members of the club that are assigned via the Board are:

- Chaplain of Education (Tech Sessions) - Andy Day
  - Minister of Tournaments (Competitions) - Jeff Landers
  - Brother of Events Planning (Social Events) - Tim Devitt
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## Brew-In's



June 22nd at 9:00 a.m. - 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

See the club calendar for further details.

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## **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.

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## **Competitions**

### **Competition Wins**

Midwest Homebrewer of the Year Standings:

- **Jeff Landers:**
  - Solidly in 1st place for the third year in a row.

### Upcoming Competitions

- June 27th National Homebrew Competition Finals Judging, **National Homebrew Convention**, Providence, Rhode Island
- July 13<sup>th</sup> **21st Annual Indiana Brewer's Cup Competition** Indian State Fair, Indianapolis, IN. Registration will open May 28<sup>th</sup>. **MWHBOTY competition and MCAB Qualifier**
- July 27<sup>th</sup>, 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**



Contributions by Jeff "Who the Hell is Pancho?" Landers



**SAVOR:**

**An American Craft Beer & Food Experience**

by Eileen Uchima

Those of you who are AHA (American Homebrew Association) members may have noticed the yearly emails for **SAVOR** in Washington DC. I have always been intrigued by them, so this year we decided it was time for a trip to our nation's capital.

SAVOR is the beer fest to end all beer fests. No brewery t-shirts and pretzel necklaces here! Instead, there are dresses, suit coats and gruyere gougère



with caramelized onions. One hundred and fifty beers from ninety breweries, all thoughtfully paired with small bites, both sweet and savory, from Chef Adam Dulye and his team. Most of the ingredients are organic and locally produced. All of the breweries work under the umbrella of the Independent Craft Brewers. This year, they represented thirty-three states plus Washington DC.



The venue is incredibly beautiful. SAVOR is held in the great hall of the National Building Museum, one of the buildings of the Smithsonian Institute. It was built in the 1880s and was the site of multiple presidential inaugural balls. Today, it is the National Architecture museum and is used for many charity events.

Figuring out how things were organized was our challenge for the evening. None of the tables were in alphabetic or numeric order, making it difficult to find a specific brewery. We eventually decided that the best plan of attack was to approach a bank of tables, see which breweries had food at the moment (keeping plates full seemed to be the staffs' challenge for the night) and what beers were being paired with said food. My two days of sorting through the list to find and organize my "must-have" pairings quickly flew out of the proverbial window! Some of our favorites were a curry-squash samosa with an American imperial stout from Perennial Brewing, seaweed and crab salad with an experimental session ale from Florida Avenue Brewing, cucumber gazpacho with an American lager from Upland Brewing, and passionfruit panna cotta with a sour ale from 4 Noses Brewing.

All-in-all, it was a wonderful event, although there were some logistics issues. My main complaint was that there was nowhere near enough time to try everything that you wanted to try. There were also not enough dump buckets because I can't even conceive of how to make it through one hundred and fifty three-ounce pours!

Contributions by Eileen and Mike Uchima

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## 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.](#)**

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

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## **BOS Recipe:** **Kotvan's Trappist Single**

(2018 Drunk Monk Challenge Best of Show Beer)

by Joe Kotvan

This beer started out simply as a way to make a starter for a Trappist Dubbel/ Tripel/ Dark Strong. Since first brewing this beer in 2016, it has won a few medals, was ramped up at **Imperial Oak Brewing** and took Best of Show at the 2018 Drunk Monk Challenge (DMC).

My home water is St. Charles deep well water. It's high in Total Hardness, CaCO<sub>3</sub>- 213. I normally use about 10 gallons R.O. water (Reverse Osmosis) and 6 gallons of well water for all non-bitter beers (10-gallon batches). I add 4 grams Calcium Chloride and 4 grams Gypsum (or figure out your own water because I'm no expert). I also add 4 CCs of lactic acid to the strike water and 3 CCs to the sparge water.

Now, this is where it gets hairy and controversial. I brew all my beers with a modified **Low Dissolved Oxygen** method. Boil your strike water for 5 minutes

and quickly chill to the desired temperature. Add to the crushed grains in your mash tun, stir and mash for 90 minutes, stirring once at 45 minutes.

Boil your sparge water, cover and let it rest until you're ready to sparge. Slowly drain your mash tun to the boil kettle while gently adding sparge water to the top of the tun.

Bring the wort to a boil and set the timer to 90 minutes. At 15 minutes into the boil, add your bittering hops. Add the rest of the hops per the attached schedule.

Chill your wort quickly, rack to fermenters, pitch yeast (yes, before oxygenating), oxygenate with a stone and pure oxygen for 45 seconds. Add the fermenters to a temperature controlled chamber and set it to 62 degrees F.

Now for the important parts...

As fermentation starts, we need to increase the temperature one degree per day for the next 6 days ending at 68 degrees. Leave the beer at this temperature for 3 weeks and then rack to kegs or bottle, carbonate to 3.0 volumes.

In the recipe below, add the sugar as a simple syrup at high krausen to achieve desired gravity.

If this beer turns out great and you enter it in a competition, give me a shout-out in the name. If it's no good, I have no idea where you ever got the idea for this beer...

## **Kotvan's Trappist Single**

*Method:* All Grain

*Style:* **Trappist Single**

*Boil Time:* 90 min

*Batch Size:* 10 gallons (fermentor volume)

*Boil Size:* 11.2 gallons

*Boil Gravity:* 1.049 (recipe based estimate)

*Efficiency:* 66% (brew house)

*Source:* Joe Kotvan

*Calories:* 177 calories (Per 12oz)

*Original Gravity (OG):* 1.054

*Final Gravity (FG):* 1.012

ABV (standard): 5.62%

IBU (tinseth): 39.78

SRM (morey): 3.54

### Grain Bill

Amount	Fermentable	PPG	°L	Bill %
9 lb	Pale Malt (2 Row) US	36.3	2	42.9%
9 lb	Pilsen (BestMälz)	36	1.52	42.9%
1 lb	Carapils (Briess)	33.6	1.5	4.8%
2 lb	Sugar, Table (Sucrose)	46	1	9.5%
<b>21 lb</b>	<b>Total</b>			

### Hops

Amount	Variety	Type	AA	Use	Time	IBU
2 oz	Sterling	Pellet	7.5	Boil	60 min	28.88
1.5 oz	Hallertau	Pellet	4.5	Boil	20 min	7.87
1.5 oz	Styrian Golding	Pellet	5.25	Boil	5 min	3.02

### Yeast

Wyeast 3787 (or White Labs WLP 530)

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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 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.

## 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.



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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).

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

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## **Brewery Reviews**



### **Wrightsville Beach Brewery, Wrightsville, N.C.**

by Darrell Proksa

I vacationed in Wilmington NC last year, about 2 weeks before hurricane Florence hit. Wrightsville Beach is one of the barrier islands to the northeast of Wilmington.

The brewery is in a new structure one block off the main drag West of Wrightsville Beach. They have an extensive menu (mostly pizza). Inside is a large seating area with a picnic table equipped beer garden outside. There's an extensive list of house beers on tap per the menu photo. Just based on the wide selection of styles on tap there is at least something for every beer drinking palate.



The wife and I shared two samplers; overall the beers we tried were good with a few exceptions per these notes:

- Raspberry Berliner Weisse was light on the fruit notes
- German Pils was a bit thin
- Amber ale seemed to have a yeast mutation
- Kolsch was excellent ! (especially on the hot day we visited)
- Porter was a little too "chocolaty"
- Dry Stout was right on
- Belgian Dark Strong was a bit under attenuated

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## Event Photos



### 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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