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

To: Kevin <communications@knaves.org>

Subject: Knaves Knewsletter - July 2021



Knaves Knews

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

July 2021

*** Claim the Urban Knaves of Grain (UKG) as your club when you signup for the AHA (American Homebrewers Association). By using the links in this Knewsletter, your AHA dues payment helps UKG through funding kicked back from the AHA. Click our club link to [Join or Renew with the AHA](#).

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First Lady / Head Penguin -
[Mike Uchima](#)
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Proksa

Master of Whisperers -
[Kevin "Woj" Wojdak](#)
Chaplain of Education -
[Andy Day](#)
Brother of Events
Planning - [Tim Devitt](#)

Welcome Address



Hail Knaves! I hope that everyone is well and easing back into normal life. For me, it felt like things went "back to normal" quite suddenly. One day, I was frantically trying to find a vaccine (I ended up driving to Mendota) and the next I was back to working three jobs and everyone was maskless. I still choose to wear my mask when in crowded places in spite of being vaccinated. Since Illinois is about 47% vaccinated, and on an average trip to the grocery store about 80% of people are maskless, I know that the world is full of liars!

We are starting up in-person social nights and meetings again. Please come when you feel comfortable doing so. Keep in mind the safety of those around you...and no shaming people who choose to wear a mask while socializing! We may find a way to stream the business portion of meetings for those who are not comfortable

Minister of Tournaments -

Jeff Landers

Monk at Large - Tom

Hayosh

Monk at Large - Dave Fetty

Monk at Large - Ray

Nonnie

Retired Abbot - **Chuck Fort**

Contributions

Mike Uchima - Photography

Ed Bronson - Photography

**Communications
Channels**



ukg.slack.com

Click here to request an invite
from a Board member.

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.*

attending.

Many members chose not to join us for Zoom meetings and I hope they will all return to us now that things are becoming more normal. I was not in love with the idea of Zoom homebrew club meetings, but they were better than nothing. I certainly had no complaints about the drive home!

We will be having an in-person social night at Energy City Brewing in Batavia on July 17. I hear that there have been many changes since the last time that we met out there. I'm very excited to visit with former member and owner David Files and see what they have been up to.

Our first in-person club meeting is also coming this month on Tuesday, July 20. For those who haven't heard, we lost our meeting space at Alter brewing. For the next few months, while the world around us slowly returns to pre-quarantine normal, we will be a travelling club. We will try meetings at several different venues, switching around as places allow larger groups in again. Eventually, we will likely settle on a permanent home. We will do our best to spread meeting locations around, but keep them relatively central or convenient to highways. Our July meeting will take place at Miskatonic Brewing in Darien. It's been quite awhile since we were there for social night so please come show them some love!

If you have anywhere that you would like to suggest for a future meeting location or social night, please post to Slack or email the Board. It is no simple task to find places to host us right now. Many breweries and bars are currently short-staffed and open limited hours, so places that would normally be willing to host us can't right now. Things are still changing day-by-day.

Keep an eye/ear open for info on more upcoming tech sessions, meetings, and social nights including a possible brew-in, Chaos BrewBQ in late August and an end-of-summer picnic in September. Hope to see everyone in person soon!

Sláinte!

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 Woj at Knews@Knaves.org or email Eileen directly at President@Knaves.org.

Welcome to Our New Members!

- Dan Acheson - Winfield
-

UPCOMING on the Calendar...

July

- **Saturday, July 17th, 7 p.m.** - UKG Social Night at Energy City Brewing, Batavia
- **Tuesday, July 20th, 7:30 p.m.** - UKG Club Meeting (in-person)
Location: **Miskatonic Brewing**, 1000 N Frontage Rd C, Darien

August

- **Tuesday, August 17th, 7:30 p.m.** - UKG Club Meeting (in-person). Judging of the Knighted Knaves Cup - Fruit Beers.
Location: TBD
- **Saturday, August 28th, 2:00 p.m.** - CHAOS BrewBQ 2021, CHAOS Clubhouse, Chicago.

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

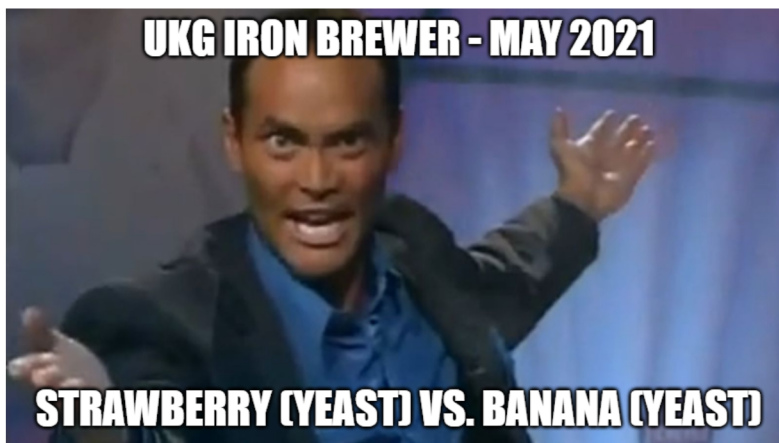
Knighted Knave Cup

Our current Knighted Knave Cup competition has begun and there's still enough time to get a winning beer brewed by August..

The challenge this time around is to brew a **Fruit Beer but no Fruited sour beers** . So, any sour beer is excluded from the competition.

We introduced the style in April.

Get brewing and take your chance at putting your name on the cup.



Iron Brewer 2021:

Strawberry (Yeast) vs. Banana (Yeast)

At the May meeting, we introduced a new kind of club competition and will select the first **UKG Iron Brewer** in 2021. The only rule is that you must brew a beer, any style that uses either of the new, modified yeasts from Omega Yeast. From either the *Sundew* or *Bananza* yeast strain, we will choose the best beer at the judge's table, Best of Show style.

The Iron Brewer Competition will be judged at our September club meeting.

Competitions

Competition Wins

May 22, 2021 — Kansas City Bier Meisters 38th Annual Homebrew

Competition, Kansas City, MO

(319 Entries)

- **Jeff Landers**
 - 1st place for his "Mars Landers" - 5B: Kolsch - Light/Amber Hybrid Beer Table
- **Kevin "Woj" Wojdak**
 - 1st place for his "Champagne Of Footbiers" - 1A: American Light Lager - Light Lagers Table

June 26, 2021 — 22nd Annual IBU Open, DesMoines, IA

(331 Entries)

- **Jeff Landers**
 - 1st place for his "Marzen's Are So 1990's!" - 4B: Festbier - Pale Malty European Beer Table
 - 2nd place for his "My Other Pils Scored An 11.5" - 3B: Czech Premium Pale Lager - Pilsner Table
 - 1st place for "Club Wort RIS" - 20C: Imperial Stout - Strong American Ale with Co-Brewers: Tom, Alex, Craig, Elliot, Felipe, Greg, Brad, Jim, and Mike

See the [AHA Homebrew Competition Calendar](#) to find upcoming competitions to possibly enter.

- Brixies [Brixtoberfest 2021](#) - Registration opens Saturday, July 17th.
- [Masters Championship of Amateur Brewing \(MCAB\) competition circuit](#)
- [Midwest Homebrewer of the Year Circuit Competitions](#)

Contributions by Jeff Landers

Financials



Annual Dues

Annual membership renewal dues are **\$20**.

Click the PayPal link below or mail a check payable to "**UKG**" to:

Darrell Proksa
128 Sherwood Ct
Downers Grove 60516

Click this link to pay your dues:

[Click here to Pay Now.](#)

Questions about dues? Please contact Darrell at treasurer@knaves.org.

Join the AHA and Help UKG
(American Homebrewers Association)



Join the AHA Now

Every year, the UKG purchases club insurance through the AHA (American Homebrewers Association) to protect our club and its members from incidents that may happen during club events and activities.

One of the ways we lower the cost of the insurance is by having a certain percentage of UKG club members also be AHA members. Your support of the AHA lowers the cost of insurance for the UKG.

If you are already an AHA member but aren't sure whether you've claimed UKG as your club, then click the following link to learn how you can **Add Homebrew Club Affiliation** to your AHA membership.

[Click here for our Club's AHA Membership Referral Link](#)

Brewery Reviews



A Tale of Three Breweries in Sheridan, WY

by Kevin "Woj" Wojdak

At the beginning of June, Amy and I attended my nephew's wedding in

Sheridan, Wyoming. During our visit to Sheridan, I had the opportunity to visit the three major breweries in town:

- **Smith Alley Brewing Company** - <https://www.smithalleybrewing.com/>
- **Luminous Brewhouse** - <https://www.luminousbrewhouse.com/>
- **Black Tooth Brewing Company** - <https://www.blacktoothbrewingcompany.com/>

Here's a quick overview of each and my opinion of them.

Smith Alley Brewing

The first brewery I got to visit was Smith Alley Brewing. Smith Alley is located in the center of downtown Sheridan on the main road through town.



The brewery is right off the main street with a view of the brewing operation one level down. Smith Alley actually has outdoor seating in the alley and was a bright and vibrant, modern Brewpub and Restaurant.



Amy and I had an excellent lunch there while I sampled two flights of their beers. We even found time to come back to this brewery for dinner later in our trip. No complaints...both excellent meals. This was the only brewery in town serving their own food.



I got a great feel for their beers with these initial 8 beers. Their lighter beers were excellent.. this was the only brewery in town with lagers. Their middle beers were only okay and then, their darker beers were really good as well.

- **White Knuckle** American Light Lager - An excellent light lager at 4.8%.
- **El Guapo** Mexican Lager - slightly sweeter lager with a little more kick at 5.8%.

- **Stacy's Mom** Raspberry Blonde Ale - well-balanced blonde ale with subtle fruity raspberry notes.
- **Dusty Bottoms** Hefeweizen - only an okay hefe.
- **Cowboys in Kilts** Scotch Ale - this one was a total fail... a tasty beer but NOT a good scotch ale. Roast dominated.
- **Dad Bod** American Brown Ale - A tasty and fun brown ale.
- **Black Pegasus** American Porter - this was another of my favorites from this brewery. A well-made porter.
- **Das Moose** Smores Porter - My palate was a little shot by the time I hit this beer. I couldn't enjoy the subtle flavors but felt it was a good beer.
- **Trendsetter** NE IPA - A very good hazy IPA. I tried this one at a later date than my initial visit.

Black Tooth Brewing

Black Tooth is the big dog brewery in town. It's located one block back off the main street. Upon entering the place, you are greeted by banner after banner showing off their awards. And, while they had all these awards, I felt they had some good beers but nothing jumped out at me as being extraordinary except their barrel-aged beers. My overall impression, and personal opinion, about this brewery was that they were too big for their britches.



I had a short visit here to quickly sample some brews and purchase a few items for a BBQ. Black Tooth was the only brewery in town with a good selection of craft beer cans to go. The other two breweries had Crowlers to go and Luminous had a few 6-packs to go...only IPAs. Black Tooth did not serve food.

My beers at Black Tooth...:

- **Copper Mule** Lime Ginger Cream Ale - I had heard this was an interesting beer before I came here. It was interesting but not a show stopper.
- **Bomber Mountain** Irish Red Ale - A decent Irish red ale.
- **Saddle Bronc** English Brown Ale
- **1314** Barrel-Aged English Strong Ale - This was my favorite beer of Black Tooth's. I actually sampled the 2018, 2019, and 2020 versions of this bold beer.

- **The Empress** Bourbon Barrel-Aged Russian Imperial Stout - Tasty beer but a little heavy on the Bourbon and boozy.

Luminous Brewing

The last brewery in town was Luminous. I got to sample their beers a day or two after the others. This brewery was a few blocks down from Black Tooth. It's not a fancy place but it had a good crowd and a long list of beers, craft soda and cold brew coffee.



I had some time that afternoon and ploughed through two flights of beer here too. The bartender generously threw in two more IPA samples for good measure. I was not overly impressed by any of the beers. They were simply good enough. Of course, when we were there, the brewery was tapped out of at least two beers, the soda, and cold brew coffee. Amy, who wasn't drinking, ended up trying hopped water.

The beers I did sample were:

- **Half Speed** Cream Ale
- **Strawberry Fields** Cream Ale - A tasty cream ale with a hint of Strawberry.
- **Stratus Wheat** Witbier - Clean spicy wheat with low citrus.
- **Uphill Red** American Amber Ale - Nice balanced Irish red but not hoppy enough to be an American Amber. No hop aroma or hop flavor.
- **Mondlicht** Maibock - Seemed a bit hoppy for my tastes for the style. Hops overshadowed any malt flavor.
- **Angel's Share** Saison - Raspberry hibiscus saison... nice berry notes, pink color, and spicy saison.
- **Black Mountain** Coffee Stout - My favorite beer at Luminous. Easy drinking coffee stout with cocoa notes.
- **White Lotus** IPA
- **Cerberus** IPA - Clean, citrusy IPA
- **High Country** IPA



Overall, Luminous didn't greatly impress me.

Out of the three breweries in town, if you can't tell already, Smith Alley was my favorite. As an overall brewery destination, they would be my go-to for Sheridan, Wyoming. I also really enjoyed their lagers.

Share your reviews or news to Knews@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.

Contact us.

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



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