

**Date:** 02:38 PM CDT, 05/08/2021

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

**To:** Kevin <communications@knaves.org>

**Subject:** Knaves Knewsletter - May 2021



# Knaves Knews

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

## May 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, you money helps the club through funding kicked back from the AHA. Click our club link to [Join or Renew with the AHA](#).

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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*

### Welcome Address



Hail Knaves and welcome to the Summer of the Vaccine! I'm sure it won't be quite as much fun as the Summer of Love, but I'll take what I can get at this point. Please do your part to

help bring things back to normal by getting vaccinated and continuing to distance and to wear your mask. There is a lot of misleading information out there regarding the vaccine and what is now safe, so do your homework.

Our tech talk for April was a discussion on terpenes. Terpenes contribute aroma to hops and related plants such as hemp and cannabis. Our speaker, Clayton Farabee, is a professional cannabis grower, but he was easily able to relate his knowledge to hops. He gave us a lot of incite into when and how it is beneficial to add hops or straight terpenes (commercially available) to increase and fine-tune



Planning - **Tim Devitt**

Minister of Tournaments -

**Jeff Landers**

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.



ukg-

subscribe@yahoogroups.com

ukg@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*

the aroma of our beers. It was a very interesting topic and led to some side discussions on hop cultivation at home.

We were hoping to have another mixed 4-pack virtual social night, but it looks like that is not to be. Since things are starting to head back to normal as far as breweries and taprooms are concerned, we have not been able to find a brewery that could spare a staff person on a busy Saturday to lead a Zoom discussion. The good side of that is, of course, that we will be able to start having in-person social nights again, with a bit of care.

This month, we will gather on May 15 at Pollyanna's newest location in St. Charles. We will be outside for the most part and going inside



in small groups to tour their new distillery with Ed Malnar, the head distiller and a great friend to UKG. Please don't forget your mask!

Our May 18 and June 15 club meetings will both be Zoom meetings. The board will discuss how to proceed after that. Many people are vaccinated, but many still aren't. We will also be in contact with Alter Brewing before summer as our return to in-person meetings there must meet with their requirements.

Details about our next Knighted Knaves Cup in-house competition were discussed at our April Zoom meeting. The category is...fruit beers (not sour). More information is available elsewhere in this Knewsletter. Please consider brewing a beer to participate and possibly stepping a bit out of your comfort zone. There were a lot of sours with fruit entered in the DMC this year, but only a few

window.

straight fruit beers. We will definitely be meeting to taste these beers together later in the summer...unless our world goes crazy again!

We are also planning another fun in-house competition. Look for details elsewhere in the Knewsletter for the Iron Brewer competition. Allez Brassage! \*

Now that people are getting vaccinated and restrictions on gatherings are changing constantly, we will be having a couple of club brew-ins this summer and likely multiple outdoor social gatherings. Please check Slack and the website calendar for updates.

We are currently in a state of flux with our club email server. If you are not signed up for Slack, be sure that you send a request to join, as that is the easiest form of communication for right now. We will keep you apprised of any developments.

Sláinte!

Eileen

\* Allez Brassage = Go Brewing!

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](mailto:Knews@Knaves.org) or email Eileen directly at [President@Knaves.org](mailto:President@Knaves.org).

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## Welcome to Our New Members!

- Jim Silverstein, Buffalo Grove
- Brook Baber, Romeoville

- Joseph Lind, Wilmette
  - Tyler Gile, Darien
- 

## UPCOMING on the Calendar...

### May

- **Saturday, May 15, 7 p.m.** - UKG Social Night

A socially distanced visit to **Pollyanna Brewing's** new 3rd location, 106 S Riverside Ave in St. Charles; **map here**. We'll be outdoors on their large patio. Pollyanna's master distiller Ed Malnar will give small groups of us tours of their new distillery.

- **Tuesday, May 18th, 7 p.m.** - UKG Club Meeting via Zoom

Join Zoom Meeting

**<https://zoom.us/j/7103938594?pwd=eUg0OFVSUmt4RkFteWhweVI2OW80QT09>**

Meeting ID: 710 393 8594

Passcode: 169048

One tap mobile

+13126266799,,7103938594#,,,,,0#,,169048# US (Chicago)

Dial by your location

+1 312 626 6799 US (Chicago)

- **Saturday, May 22nd, 7:30 p.m.** - Club Wort / What's Brewing Supply OmegaYeast Tech Talk - GMO Yeast

Lance Shaner from Omega Yeast Labs will

give a Tech Talk on his GMO yeast. Lance has genetically modified a yeast to give a naturally present thiol that is present in malt and hops. This thiol has the character of passion fruit and grapefruit esters. Tech Talk will include tasting of beers with the yeast.

**Look for details below to signup for this event.**

## June

- **Tuesday, June 15th, 7 p.m.** - UKG Club Meeting via Zoom

Join Zoom Meeting

[https://zoom.us/j/7103938594?  
pwd=eUg0OFVSUmt4RkFteWhweVI2OW  
80QT09](https://zoom.us/j/7103938594?pwd=eUg0OFVSUmt4RkFteWhweVI2OW80QT09)

Meeting ID: 710 393 8594

Passcode: 169048

One tap mobile

+13126266799,,7103938594#,,,,,0#,,169048# US (Chicago)

Dial by your location

+1 312 626 6799 US (Chicago)

+1 301 715 8592 US (Washington D.C)

+1 929 205 6099 US (New York)

Meeting ID: 710 393 8594

Passcode: 169048

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

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## Knighted Knave Cup

Our current Knighted Knave Cup competition has begun and there's still plenty of time for you to create your entry.

The challenge this time around is to brew a **Fruit Beer but no sour beers with fruit** . 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.



Be on the lookout for announcements of our first **Iron Brewer Club Competition**. Announcement later in May!

## Competitions

### Competition Wins

March 13, 2021 — **23rd Drunk Monk Challenge**,  
DuPage County, IL  
(379 Entries)

*[Winners noted in order of appearance within the results page with precedence towards members who claimed UKG as their primary club except for our MoM category winner.]*



- **Tom Hayosh**
  - 1st place for his “Westyosh 12” Belgian Quad - MoM 26D Belgian Dark Strong Ale - Menace of the Monastery Specialty Category
  
- **Jeff Landers**
  - 1st place for his "Who the Hell is Pancho?" - 7A: Vienna Lager - Amber European Beer Table
  - 2nd place for his “Internationales Blasses Fußbier” - 2A: International Pale Lager - American/International Lager and Kolsch Table
  
- **Gerald Hodge**
  - 1st place for his “Chasing the Unicorn” - 5A: German Leichtbier - German Pale Lager not Pils Table

- **Mike Kimble**
    - 2nd place for his "Bengal Cat Fight Barleywine" - 22C: American Barleywine - Barleywine Table
    - 3rd place for his "Island Time" - 16C: Tropical Stout - Irish/British Dark Beer Table
  
  - **Alex Chambers**
    - 1st place for his "Don't Wee Your Pants" - 17C: Wee Heavy - British/Scottish American Strong Table
  
  - **Joe Formanek**
    - 1st place for his "4 Tsarina's Imperial Stout" - 20C: Imperial Stout - American Porter and Stout Table
  
  - **Tom Dennis**
    - 1st place for his "St Thomas Summer Saison" - 25B: Saison - Belgian/Trappist Ale Table
  
  - **Dave Fischer**
    - 2nd place for his "Blue Mary" - 28C: Wild Specialty Beer - Wild / Sour and Gose Table
  
  - **Noah Wojdak** with Co-Brewer **Kevin "Woj" Wojdak**
    - 3rd place for their "Formula 53" Piwo Grodziskie - 27: Historical Beer - Smoked and Piwo Table
  
  - **Jay Kash**
    - 3rd place for his "Cyser" - M2A: Cyser - Mead Table
  
  - **Brad Ramsey** with Co-Brewers **Alex Sliz** and **Greg Ellwanger**
    - 3rd place for their "Last Call" - 5D: German Pils - Pilsner Table
  
  - **Jim Silverstein**
    - 2nd place for his "Paul's Pils" - 5D: German Pils - Pilsner Table
    - 3rd place for his "St. James the Cursed" - 26D: Belgian Dark Strong Ale - Strong Belgian/Trappist Table
  
  - **Dave Fetty**
    - 2nd place for his "Belgian Tripel" - 26C: Belgian Tripel - Strong Belgian/Trappist Table
    - 2nd place for his "Smoked English Porter" - 32A: Classic Style Smoked Beer - Smoked and Piwo Table
- Just Put Sugar in it and Quit

Crying

- **Mark Niemczewski** with Co-Brewer **Kaci DeLong**
  - 3rd place for their “Tropical Fruit Salad” - 29A: Fruit Beer - Fruit Beer Table
- **Joe Kotvan**
  - 1st place for his “Just Put Sugar in it and Quit Crying” - 26C: Belgian Tripel - Strong Belgian/Trappist Table

March 20, 2020 — **Bluebonnet Brew Off**, Texas  
(1240 Entries)

- **Jeff Landers**
  - 1st place for his "Dank Red" - 19A: American Amber Ale - Amber And Brown American Beer Table
  - 1st place for his “Pancho” - 7A: Vienna Lager - New Entrant Table
  - 2nd place for his “Pancho” - 7A: Vienna Lager - Amber Bitter European Beer Table

### **Upcoming Competitions**

The majority of upcoming competitions have been canceled. As far as the ones that have not been canceled, entries fill up within 24 hours so you have to find them and be ready to enter.

- See the **AHA Homebrew Competition Calendar** to find upcoming competitions to possibly enter.
- **Masters Championship of Amateur Brewing (MCAB) competition circuit**
- **Midwest Homebrewer of the Year Circuit Competitions**

Contributions by Jeff Landers

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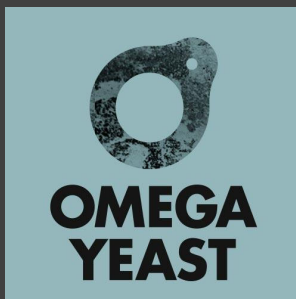
## **SPECIAL EVENT:** **Club Wort / What's Brewing Supply Omega Yeast Tech Talk on GMO Yeast with Lance Shaner**

Nancy Fanta from What's Brewing Supply in Palatine has arranged a very cool technical talk on **Saturday, May 22nd at 7:30 p.m.** with Lance Shaner from Omega





Yeast Labs. Lance has genetically modified a yeast to give a naturally present Thiol that is present in malt and hops. This Thiol has the character of passion fruit and grapefruit esters.



Lance has given What's Brewing a few packs of this yeast before it has even been made public and Tom Hayosh, Greg Ellwanger, Nancy, and Jeff Landers from Club Wort have brewed up a few beers to express this new yeast.

They brewed 10 gals of 4 different beers... 2 blonde ales and 2 pale ales. One of the blondes has the original yeast without modification while the 2nd blonde has the new modified yeast. The pale ales use somewhat the same grain bill as the blondes but have increasingly more hops to show off what can be done with this specially engineered yeast.

On May 22nd around 7:30 pm, we will meet virtually over Zoom to sample the beers with Lance while he gives us a background of how he modified this yeast. This event will be limited to 60 participants for the beer sharing portion and they are opening up the event to include UKG.

If interested, sign up at the link below. You will be able to pickup the beer samples from May 20-22 at either **Woj's house** (Elk Grove Village), **Ray's house** (Carol Stream), or **What's Brewing Supply** (Palatine).

This event will hit a maximum, so if interested, sign up soon. Click below to signup.

[https://docs.google.com/forms/d/e/1FAIpQLSd9HqxmAmfMmkq8eDVJXfLQYtqg8Kgy1yIEluOe8FQxbdktQ/viewform?usp=sf\\_link](https://docs.google.com/forms/d/e/1FAIpQLSd9HqxmAmfMmkq8eDVJXfLQYtqg8Kgy1yIEluOe8FQxbdktQ/viewform?usp=sf_link)

## Financials



### ***2020 Finance Summary***

#### **Income**

*\$7,867.83 - DMC, Dues*

#### **Expenses**

*\$7,754.02 - DMC, Meetings, Website Hosting*

## **Annual Dues**

2021 dues will be collected starting next month.

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

If you want to renew early you can 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.](#)**

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

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## **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](#)

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## Brewery Reviews



[Wayfinder Beer](#), Portland OR  
by Darrell Proksa, UKG Treasurer

<https://www.wayfinder.beer/>

Located in the produce / wholesale district, just east of I-5 in Portland, is **Wayfinder Beer** fronted by a large elevated deck surrounded on 3 sides by brick walls. When I visited the brewery on an early August afternoon, it was way too hot on that deck so I opted for hanging out in their taproom.

Like most things in the Pacific northwest, wood is the material of choice and the taproom is no exception including its chairs, tables, and benches. There was a noticeable absence of TVs anywhere in the building and the large beer hall steps from the 10 BBL 4-vessel brewhouse.



Eight house beers were on tap but, they were also serving wine and spirits. Beer was served in metric sizes; I tried the following beers (there were no dark beers on tap):

- **Coffee-infused Kolsch** - Why??? This isn't Seattle! Coffee dominated the aroma and flavor.

- **Hefeweiss** - Leaned toward amber in color, bubblegum dominated.
- **Pils** - Good bitter dry finish. Tap list description says 'boiled Bohemian malt'. I guess that means decocted for the layperson.
- **Export Helles** - Honey notes in aroma and flavor. Mouthfeel was thick for a Helles.
- **Birthday beer** - Double decocted 6.7% bock but low head retention.

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Share your reviews or news to [Knews@Knaves.org](mailto:Knews@Knaves.org)

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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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## 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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