

**Date:** 12:00 PM CDT, 10/11/2021

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

**To:** Kevin <woj@kiltedhopbrewing.com>

**Subject:** Knaves Knewsletter - September/October 2021



# Knaves Knews

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

## September / October 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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### 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 -

### Welcome Address



Hi all!

If you have any suggestions for a future meeting location or social night, please post to

Slack or email the Board. Many breweries and bars are still open limited hours so, it is challenging to find good meeting locations.

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

## Andy Day

Brother of Events

Planning - Tim Devitt

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.



<https://groups.io/g/ukg>

## 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*

## Welcome to Our New Members!

- None in July

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## UPCOMING on the Calendar...

### October

- **Tuesday, October 19th, 7:30 p.m.** - UKG Club Meeting (in-person). New Knighted Knaves Cup Competition Introduction.



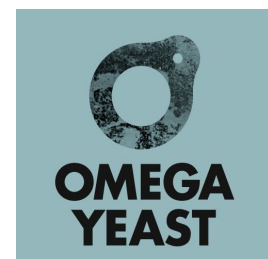
Location: Orange & Brew, Downers Grove, IL

### November

- **Tuesday, November 16th, 7:30 p.m.** - UKG Club Meeting (in-person) - Location: Pollyanna Roselare, 245 E Main St, Roselle, IL



- **Saturday, November 20th, 4:00 p.m.** - ?? - A special Social Night event starting in the afternoon featuring a tour of Omega Yeast with Lance (the owner), a tour of Lake Effect Brewing all followed by dinner at Old Irving



window.

Brewing. [See the club calendar](#) for further details and addresses.

## December

- **Tuesday, December 21st** - Time: TBD, Location: TBD - join us for our annual Christmas Party combined meeting and Social Night. Pandemic permitting, we will be enjoying the party in-person this year. We'll also be running our Beer Roulette exchange.

## Social Activities Into 2022

- **January** - Brew-In in Tim Devitt's large, heated garage.
- **February** - UKG Annual Train Pub Crawl.
- **March** - Drunk Monk Challenge (DMC)
- **April** - Ike & Oak, Woodridge, IL

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

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## Knighted Knave Cup

The Knighted Knave Cup competition was judged at the August meeting at Church Street Brewing.

The challenge this time around was to brew your best **Fruit Beer but no Fruited sour beers** . We introduced the style in April.

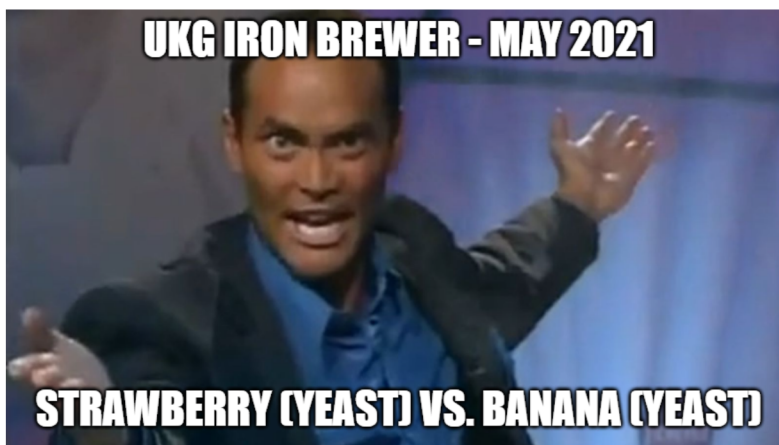
There were 5 fruit beers judged that night.

There was a 3-way tie for **3rd place** between Dan Acheson, Tom Hayosh, and ???.

**2nd place** went to Mike Uchima.

And, **1st place** went to Woj (Kevin Wojdak) with his Lemon Lager with Coriander... a pseudo lager made with Lutra Kviek yeast, lemons, and coriander.

The next Knighted Knaves Cup competition will be judged in January. The current winner is ineligible to enter.



### **Iron Brewer 2021: Strawberry (Yeast) vs. Banana (Yeast)**

At the May meeting, we introduced a new kind of club competition where we 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. Choose from either the *Sundew* or *Bananza* yeast strains, we will choose the best beer at the judge's table, Best of Show style.

Winner of the competition gets bragging rights until the next competition.

The first ever UKG Iron Brewer Competition was judged at our September club meeting at Hopvine Brewing, Aurora and there were 7 entries.

The Best three Iron Brewers were:

3rd Place - Noah Wojdak with a Dark Mild made with Sundew yeast.

2nd Place - Kevin Drees with a Banana Milk Stout made with the Bananza

yeast.

And, the first ever UKG Iron Brewer winner is Woj (Kevin Wojdak) with a (Strawberry) Hibiscus IPA made with Sundew yeast.

The beer itself had Strawberry flavors from the yeast and Calista and Huell Melon hops; the Hibiscus added a red color, slight tartness, and some tannic bitterness; and finally, lactose added a touch of sweetness and body. (This beer was originally meant to be a Milkshake IPA but a mistake with a Whirlfloc tablet took care of that.)

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## **Competitions**

### **Competition Wins**

August 21, 2021 — **4th Annual MO M.A.S.H. In**, St. James, MO

- **Tom Dennis**
  - 2nd place for his "St Thomas Dark English Barleywine" - 17D: English Barleywine - Strong Ales Table
  - 3rd place for his "St Thomas Summer Saison" - 25B: Saison - Belgian Style Table

September 25, 2021 — **The Ferm's Homebrew Competition**, Waterloo, IL

- **Jeff Landers**
  - 3rd place for his "Vienna's Are Overrated!!!" - 6A: Marzen - Table 3
- **Dan Acheson**
  - 2nd place for his "Donker The Dunkel" - 8A: Munich Dunkel - Table 5

October 4, 2021 — **Brixtoberfest 2021**, Brookfield, IL

- **David Fetty**
  - 3rd place for his Cream Ale - 1C: Cream Ale - American Lager and Cream Ale Table

- 1st place for his Czech Premium Pale Lager - 3B: Czech Premium Pale Lager - European Beer Table
- 2nd place for his Historical Beer - 27: Historical Beer - British and Australian Ales Table
- 3rd Place for his Oatmeal Stout - 16B: Oatmeal Stout - Stouts Porters and Smoked Beers table
  
- **Dan Acheson**
  - 1st place for his "Beer Party" - 4B: Festbier - Pale Malty European Lager Table
  
- **Brent Anderson**
  - 1st place for his "Bitter Blimey" - 11B: Best Bitter - British and Australian Ales Table
  - 2nd place for his "Pandemic Haze" - 22A: Double IPA - American and Double IPA Table
  
- **Tom Dennis**
  - 3rd place for his "St Thomas Dark English Barleywine" - 17D: English Barleywine - Strong Beer Table
  
- **Mark Niemczewski with Co-Brewer Kaci DeLong**
  - 3rd place for his "Beta Dredge" - 21B: Specialty IPA - Specialty IPA Table

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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## 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.](#)**

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

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## **Brewery Review**

by Darrell Proksa



### **Buoy Beer Company**

Astoria, OR

At the Northwest tip of Oregon is Astoria, a small touristy town a short distance from Fort Stevens State Park. It is located on the Pacific ocean at the mouth of the Columbia river. Where there's tourists, there's breweries... four in this town. The breweries are **Buoy Beer Company**, **Astoria Brewing**, **Reach Break Brewing**, and **Ft. George Brewery**.

This review covers Buoy Beer Company and then, in Part 2 next month, we'll cover Ft. George Brewery.

Buoy Beer occupies a former fish cannery on the wharf. The main draw for the pub is dockside seating to watch the ship traffic on the Columbia; the bar only seats 8. Sea lions congregating on the





piers below the pub serenade diners (it gets annoying after a while). The 20 BBL brewhouse takes up 3/4 of the building.

- **Helles** - Pils malt dominates. Finish lingers to a mineral note.
- **Czech Pils** - Malt dominates. Could use more Saaz aroma and flavor. ABV a bit high.
- **German Pils** - Good bitter with a dry finish. Well balanced between malt and hops. 5.3% ABV.
- **Dunkel** - More of a Vienna. Color and flavor not even close to style.
- **Dortmunder** - A bit underattenuated. Flabby mouthfeel. Alcohol finish - 5.9%
- **Red** - Chinook and Sterling dominate. Caramel notes up front quickly yield to a bitter finish.

Look for Part 2... a review of Ft. George Brewery... in next month's Knewsletter.



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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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## **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](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 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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