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

To: <communications@knaves.org>

Subject: Knaves Knewsletter - September 2023 Edition



Knaves Knews

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

September 2023

*** 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](#).

Save \$5 with our **Promo code: Urban-Knaves-of-Grain**

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Board of Directors

Abbess - [Eileen Uchima](#)

First Lady / Head Penguin -

[Mike Uchima](#)

Welcome Address



Hail Knaves!

Hey, y'all! Rain, rain, go away...I need sun! I guess the sun is supposed to put in an appearance again later in the week and warm

back up to Eileen-approved temperatures for a few days!

Our September club meeting was pretty well attended with a visitor (new member) to boot. BubbleHouse seems to have made the decision to be open on Tuesday nights and are even doing some game nights and stuff...does anyone know what euchre even is?

Thanks again to Joe and Cathy Formanek for hosting us at the summer party. For those who

*Master of the Coin - **Darrell***

Proksa

*Master of Coms - **Kevin***

"Woj" Wojdak

Chaplain of Education -

Ray Nonnie

Brother of Events

*Planning - **Tim Devitt***

Minister of Tournaments /

*Drunk Monk - **Dan***

Acheson

Monk at Large - Tom

Hayosh

Monk at Large - Dave Fetty

Monk at Large - Curt

Czapski

*Retired Abbot - **Chuck Fort***

Contributions

Mike Uchima - Photography

Woj - Photography

Ed Bronson - Photography

Communications Channels



ukg.slack.com

Click here to request an invite

from a Board member.

missed it, much food, beer, mead, and camaraderie was shared. Cathy's mom, who always enjoys hanging out with the beer club, took a bit of a fall walking back over from her house. She looked like she got into a serious bar brawl, black eye and all. It turns out that she did fracture the orbital bone of her eye. She is reported to be on the mend.

Our Fall Train Crawl on Saturday, September 16 had a slow start. In fact, social chair Tim was by himself for a brief while. By the end of the evening we had a decent-sized group built up. I particularly enjoyed the Amberana at **Maplewood** and the Crab Toast at **The Perch**.

Brewery Sunday at Riverlands in St. Charles was enjoyable, even though I was late. I generally teach one Sunday every month and for some reason, it frequently lines up with Social Sunday festivities. The drive from Chicago Ridge to St. Charles was long, but worth it. With sixteen beers on tap, there was something for everyone! Their imperial stout with coffee, maple, & vanilla was outstanding. Mike and I stuck around for dinner from a food truck with excellent samosas. I am always happy to find a brewery that still allows dogs, too.

We have two local competitions still looking for help...Spooky Brew on October 7 and Brixtoberfest on October 14. Brixtoberfest also has a couple of sessions during the week, so check out their website to sign up.

Our next club meeting will be at BubbleHouse on Tuesday, October 17. I can't believe that it's almost October already! That means it's time to start thinking about the upcoming holidays and planning for our Holiday Party. We'll be starting a sign-up soon for our annual holiday beer

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.

exchange... it's ALWAYS fun to participate in that! We just need to decide if it will be roulette-style again this year, or some other adventure. Keep an eye open for details and start planning your brew.

Don't forget that we will be having a brew-in at Ray's house on Saturday, November 4 to celebrate Learn to Homebrew Day. If you have a friend who is interested in seeing the process, this will be the perfect place to bring them. Check the calendar on the website for details.

By the way, if you are interested in learning to make hard cider, I will be teaching Cider Making at Skeleton Key Brewing on Sunday, October 22. We will sample several types of apples and multiple cysers and ciders while learning the basics of making hard cider, including info on adding other fruits and spices. There are still six places left in the class as of today. Sign up is posted on the Skeleton Key website in the "Classes" tab! Hope to see some of you there.

As always, keep an eye on the calendar and Slack for updates on meetings, social activities, DMC, etc. If you have anywhere you would like to suggest for a social night, or a tech topic which you would find interesting, please post to Slack or email the Board.

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 brewery review, 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!

- Zach Belzer, Downers Grove

UPCOMING on the Calendar...

October

- **Tuesday, October 17th @ 7:30 p.m.**
- Monthly club meeting at Bubblehouse Brewing, Lisle.

November

- **Saturday, November 4th @ 9:00 a.m.** - AHA
Teach A Friend To Brew Day - Brew-In at
Ray Nonnie's house, 817 Dugout
Trail, Carol Stream

For more details on any of these events and directions and/or map links, see the **Club Calendar on the UKG website.**

Fall Train Crawl

UKG PUB CRAWL

The UKG Annual Fall Train Crawl took place on Saturday, September 16th.

Our scheduled stops for the day were (click any of the names to see their website).

- **Ravinia Brewing** - The Lunch stop to build a base for drinking. The Chicago taproom location at 2601 W Diversey Ave, Chicago.

- **Metropolitan Brewing** at 3057 N Rockwell St, Chicago. BYO Food here.
- **Maplewood Brewery & Distillery** at 2717 N Maplewood Ave, Chicago.
- **Piece Brewing and Pizzeria** - Dinner stop #1 at 1927 W. North Ave. Chicago
- **The Perch Kitchen and Tap** - Dinner stop #2 if you'd rather eat later at 1932 West Division, Chicago. A partnership between 4 STAR restaurant Group and Finch Beer Co.



The day started with a small crowd which built up to a decent sized crowd by the time we hit Maplewood. We drank beer, we laughed and a great time was had by all.

Our dinner stop was Piece Brewery and Pizzeria. Most of us enjoyed the great pizza there while some saved room for their dinner at The Perch.

Our final stop was The Perch Kitchen and Tap... a last round of good beers and some gourmet snacks to finish off the night.

Join us on the next Pub Crawl for more adventures and fun.

Knighted Knave Cup Competition

We judged the Knighted Knave Cup Competition at the September club meeting. The style for this competition was **Pre-Prohibition beers** including Pre-Prohibition Lager (Category 27), Pre-Prohibition Porter (Category 27), Kentucky Common (Category 27) and California Common (19B).

The judges for the day were Ed Bronson, Mark Niemczewski, and Bill Connelly with Ray Nonnie facilitating.



There were 6 good entries in the competition and the winners were:

1. **Joe Formanek**, Pre-Prohibition Lager
2. Ray Nonnie, Pre-Prohibition Porter
3. Mike Uchima, California Common

The competition styles were:

- **Pre-Prohibition Lager (27 - Historical)** - A bitter and hoppy pale American adjunct lager, often with a robust, corny flavor profile, although more crisp and neutral-tasting versions exist.
- **Pre-Prohibition Porter (27 - Historical)** - A historical American adaptation of English Porter by German immigrants using American ingredients, including adjuncts.
- **Kentucky Common (27 - Historical)** - A clean, dry, refreshing, slightly malty dark beer with high carbonation. Mild-tasting, with light toast and caramel flavors, served very fresh as a sessionable saloon beer.
- **California Common (19B)** - A toasty and caramelly, fairly bitter, standard-strength beer with an interesting fruitiness and rustic, woody hop character. Smooth and well carbonated.

Competitions

Competition Wins

August 27, 2023 — **Southern California Regional Homebrew Competition**, Redlands, CA

- **Kevin Wojdak - "Woj"**
 - 2nd Place for "Dark Days Ahead" Czech Dark Lager - Czech Lager table.
 - 2nd Place for "HANK's Place Cider 2022" - Standard Cider table.

September 9, 2023 - **Boneyard Brewoff**, Mahomet, IL

- **Joe Formanek**

- BoS, 1st Place - “Cathy’s Sweet Cyser” - M2A: Cyser - Fruit Mead Table

September 16, 2023 - **Sunshine Challenge**, Orlando, FL

- **Dan Acheson**

- 2nd Place - “Maltz und Rum” - 32B: Specialty Wood-aged Beer - Wood and Smoked Table

September 23, 2023 - **Blueridge Brewoff**, Asheville, NC

- **Dan Acheson**

- 1st Place - “Shirazognier” - M2B: Pymment - Meads Table
- 1st Place - “Cidurana” - C2F: Specialty Cider/Perry - Ciders Table
- 2nd Place - “errylicious” - C2B: Cider with Other Fruit - Ciders Table
- 3rd Place - “Bamburger Dunkles Bock” - 32A: Classic Style Smoked Beer - Tannins and Phenols Table

Illinois Competitions ... By The Numbers...

Illinois BJCP-sanctioned competitions held in the past 12 months:

Drunk Monk Challenge (Aurora)	611 entries
Brixtoberfest (Willow Springs)	230
Charlie Orr Memorial (Tinley Park)	222
Wortapalooza (Long Grove)	192
Winterbrew (Chicago)	181
Carbondale Brewfest (Carbondale)	113
For What It's Wort (Bloomington)	91
Besleys/Perfect Brewing (Libertyville)	84
Big Muddy (Murphysboro)	46
December (Peoria)	33

Midwest Homebrewer of the Year (MWHBOY)

Top UKG member standings on the 2023 circuit as of October 2, 2023.

- Dan Acheson - **1st**
- Joe Formanek - 5th
- Jim Silverstein - 43rd

- Joe Skiles - 78th
- Dave Fetty - 79th
- Jay Kash - 98th
- Greg Ellwanger - 104th
- Ray Nonnie - 155th
- Mark Niemczewski - 193rd
- Kevin "Woj" Wojdak - 242nd

Master Homebrewer Program

Circuit of America 2023 Standings

(As of October 2, 2023 - **BOLD** indicates rank in top 10. Top 10 in Circuit of America win awards.)

- Dan Acheson - **3rd**
- Joe Skiles - 140th
- Jay Kash - 467th
- Ray Nonnie - 475th
- Kevin Wojdak / Noah Wojdak - 623rd
- Kevin "Woj" Wojdak / Jeff Knepper - 626th
- Mark Niemczewski - 626th
- Kevin Wojdak - 977th



Master Homebrewer Program Lifetime Rankings

- **Dan Acheson** - Grand Master III Brewer plus 2 x Silver Stars, 6 x Bronze Stars, LORD OF LAGERS
- **Kevin "Woj" Wojdak** - Master Brewer plus 1 x Silver Star, 2 x Bronze Stars
- **Joe Skiles** - Recognized Brewer plus 1 x Bronze Star



Upcoming Competitions of Note

- **Sowers Cup** (MWHBOY)
Judge Registration: Open
Entry Registration: Closed
Judging Dates: 10/6/2023
- **Spooky Brew Review**
Judge Registration: Open
Entry Registration: Closed
Judging Dates: 10/7/2023
- **Brixtoberfest** (MWHBOY)
Judge Registration: Open
Entry Registration: Closed
Judging Dates: 10/10, 10/12, 10/14/2023
- **FOAM Cup**
Judge Registration: Open
Entry Registration: Opens 10/7/2023
Judging Dates: 11/12-11/18/2023
- **Happy Holidays Homebrew Competition** (MWHBOY)
Judge Registration: Opens 11/13/2023
Entry Registration: Opens 11/13/2023
Judging Dates: 12/7-12/10/2023
- **KCBM 41st Annual Homebrew Competition** (MWHBOY)
Judge Registration: Opens 12/2/2023
Entry Registration: Opens 12/2/2023
Judging Dates: 2/17/2024

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

- **Midwest Homebrewer of the Year Circuit Competitions**
- **Master Homebrewer Program — Circuit of America Competition** -
Drunk Monk Challenge represents Illinois on the Circuit. Top 10 winners recognized on the circuit.
 - **Circuit Competitions List**

- [American Homebrew Association Competition Calendar](#)

Happenings From the Club

Want to know what it took to make Woj and Noah's 2023 NHC award winning Gueuze, "Can't Wait To See Where This Gueuze"? Well, check out the full recipe published on the AHA Website



<https://www.homebrewersassociation.org/homebrew-recipe/cant-wait-to-see-where-this-gueuze/>

Financials



Annual Dues

Annual membership renewal dues are **\$20**.
New members pay just **\$10** to join through the rest of the year.

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.

Brewery Reviews



By Darrell Proksa

Silver Harbor Brewing

In St Joseph, Michigan, 3 blocks from the St Joe river and 4 blocks from Lake Michigan, this brewpub was repurposed from an old icehouse. The 8 bbl facility was opened in 2017. Their "claim to fame" is any beer you'd like "smoked".



Personally, I thought the food was better than the beer. There weren't many "straight" styles; mostly fruited, chocolate, coffee, and other infusions.

- **Vanilla Brown** - Thin mouthfeel and diminished Brown character. At least the vanilla was subtle and didn't make it undrinkable.
- **American Lager** - 5% Pils with medium level hop flavor of Magnum and Cascade. A clean easy drinking beer with good malt/hops balance.
- **Hefe** - I would call their version 'Hefe-Lite'. Thin mouthfeel with very low level phenolics.
- **Imperial Stout with Chocolate** - Oatmeal Stout that doesn't present as "boozy". But the heavy use of cocoa nibs in the flavor and aroma is a bit over the top.
- **Coffee Stout** - Another Oatmeal Stout with Brazil Santos beans from the coffee shop next door. Good balance between the coffee and roasty/chocolate notes of the Stout.





By Eileen and Mike Uchima

Kona Brewing

On our recent trip to Hawaii, we visited Kona Brewing a couple of times. Their original brewpub is located in Kailua-Kona on Big Island, with a sizable production brewhouse about a block up the street from the pub.



The brewery has a complicated history – originally founded back in the mid-90s, they were eventually acquired by Craft Brew Alliance (CBA), effectively merging them with Redhook and Widmer and giving them access to production and distribution capacity on the mainland. CBA was subsequently acquired by AB InBev, but anti-trust regulators forced AB InBev to spin off Kona’s Hawaii operations. So today, Kona Brewing in Hawaii is an independent craft brewer again; but Kona Brewing here on the mainland is still owned by AB InBev. Confused yet?

The original Kona production brewery was located at the brewpub, but has now been relocated a short distance away. The roof of the new brewhouse is covered by solar panels which supply much of the brewery’s energy needs; they also have systems in place to treat and recycle their wastewater, and a CO2 recovery system. Given the high cost of electricity, scarcity of fresh water, and expense of shipping raw materials into Kailua-Kona, it isn’t just about being eco-friendly, it also makes business sense!

On one of our visits, we took the brewery tour. Our tour guide was none other than **Rich Janevicius**, former UKG member and recent transplant to Hawaii. Rich and Ellen moved to Hawaii a couple of years ago intending to retire, but Rich just couldn’t stay away from the beer! There’s a mini-bus to shuttle tour



groups between the brewpub and the production brewery; Rich joked that not only is he ON the short bus, now he gets to drive it! Since it was the last tour of the day, Rich let us linger in the tasting room long past the official end time of the tour. The other members of our tour

group did not object!

Their beers are all solid. The regular lineup includes the usual suspects – a Blonde Ale, a Light Lager, Pale Ale, an assortment of IPAs, a Brown Ale, and a Porter. But there’s also a Blonde Ale with lemongrass and ginger, an American Wheat with passionfruit, and a selection of seasonals. Not a bad one in the bunch.



A standout was the Belgian Single, brewed as a collaboration with the Pink Boots Society, whose mission it is to “assist, inspire and encourage women and non-binary individuals in the fermented/alcoholic beverage industry”.

Kona has been doing an annual Pink Boots collab since 2017, and participation has risen from 4 people the first year to 50 this year.

Rich and Ellen joined us for dinner out on the patio at the brewpub. The Hawaiian Lu’au pizza (goat cheese, kahlua pork, onion, pineapple salsa), shrimp tacos, and Kahlua pork and rice were all very good.

So if you’re ever in Kailua-Kona, stop in at Kona Brewing for a couple of pints and a meal. And, if you take the tour, maybe Rich will be your tour guide!

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](#)

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.



Available for Immediate Purchase

UKG Woodcut Graphic T-Shirts

- UKG Woodcut Graphic T-Shirt
(Charcoal Gray T-shirt with white and black vinyl design on Front)
Size: Medium
Only 1 left... just ask.
\$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.

Brave Noise Movement

We have all heard about sexual harassment issues in the local (and not so local) brewing industry, and this group, the Brave Noise Movement, is trying to do something about the problem. This is a collaboration with a goal: A safe and discrimination-free industry. Pro-brewers and homebrewers alike can register on the website to pledge their support for this movement. After registering, you will receive a copy of the Brave Noise recipe to brew in support. Check out the Brave Noise Movement at bravenoisebeer.com. UKG supports the movement.



Contact us.

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



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