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Knaves Knews

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

November 2017

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Abbess - **Eileen Uchima**

First Lady / Head Penguin -

Mike Uchima

Welcome Address



I guess it is time to officially say Happy Holidays, although it certainly doesn't feel like it. As I write this, it is the Sunday after Thanksgiving and I'm pretty sure that we made it well into the 50s today!

I hope everyone had a wonderful Thanksgiving holiday, with LOTS of great food and family fun. Maybe there was even enough room in your holiday weekend to spend some time with friends and a pint glass (or maybe a chalice) of something special. We had the family at our house on Saturday so much cleaning and cooking needed to occur, but we managed to make time to get over to the Bavarian Lodge on Black Friday

*Master of Coin - **Darrell***

Proksa

Communications Minister -

Kevin "Woj" Wojdak

Chaplain of Education -

Andy Day

Sister of Events Planning -

Luann Fitzpatrick

Minister of Tournaments -

Jeff Landers

*Retired Abbot - **Chuck Fort***

*Monk - **Bob Kay***

Communications Channels



ukg.slack.com

Click here to request an invite

from a Board member.



for their annual Cellar Release party. My personal favorite was probably the 2016 Avery Rumpkin. It is a very smooth and well balanced pumpkin spiced beer that hides its 16% ABV very well!

I love to play with new recipes for beer and food alike. I think that I scored big with a couple of new stand-out dishes at our Thanksgiving dinner. We did a Sweet Tea and Citrus Brined Turkey that was fantastic! If you have never brined your turkey in the past, I advise that you try it for your next turkey-making occasion. It was easily the most moist and flavorful turkey that I have ever had. I also made a port wine cranberry sauce that was fabulous.

I'm sure those of you who made it to the Cooking with Beer Tech Session ate really well too. I, unfortunately, had to miss the session due to a prior commitment. I even had a recipe all ready for this one! It was a cranberry and raisin pie made using pomegranate blonde ale. At least I got to try the recipe out on my family instead.

While we are on the topic of food, by the time we go to press, we will have already had our November club meeting where we will have had our first chili throw down. We are trying a lot of different things this year at meetings; hopefully everyone is enjoying the change. Please tell me or any of the board members which things you

ukg-
subscribe@yahoogroups.com
ukg@yahoogroups.com
(Membership requires approval)

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.*

have liked or disliked and share your ideas for more fun activities.

December brings a few changes to our normal routine. We will have a tech session this month, but our social night and meeting are combined into our Annual Holiday Party which will be held at Two Brothers Roundhouse on Wednesday, December 20th at 7:30. The holiday party is always a great event, so I hope to see many of you there. Whether or not you can make it to the party, I hope you have a safe and happy holiday season.

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).

Slainte,
Eileen

Welcome to Our New Members!

- None at the November meeting.
-

December Meetings and Events

- **TBD** - Due to the announcement of the closing of John's Tavern and Restaurant on December 23rd, UKG is planning a special outing to say 'thank you' and 'good-bye' to John's. Further details will be announced as they develop.
- *December 14 @ 7:30 p.m., **Skeleton Key Brewery**, 8102 Lemont Rd. in Woodridge - Topic: Mike Zuro of Ten Drops Coffee in Plainfield will discuss brewing with coffee.*
- *December 20 @ 7:30 p.m., **Two Brothers Roundhouse**, Aurora - UKG Annual Holiday Party. Limited food will be provided. You may pay your membership dues for 2018 at the meeting. This event replaces both social night and the regular last-Wed club meeting for this month.*

For more details on these events, see below or the **Club Calendar on the website**.

Sweet Tea and Citrus Brined Turkey
(up to 14 lb. turkey)

Ingredients:

For Brine:

1 gallon water
12 tea bags (I used Constant Comment)
2 cups brown sugar
1 cup kosher salt
1 onion, sliced thin
2 lemons, sliced thin
2 naval oranges, sliced thin
1 Tbl black peppercorns
4 cloves garlic, sliced thin
12 cups ice

Other:

12-14 lb turkey
Olive oil
Black pepper, fresh ground

- Bring water to boil in a large pot. Add tea bags.
- Turn off heat and steep for 10 minutes. Remove tea bags.
- Add salt and sugar, stirring to dissolve.
- Add onion, lemon, orange, peppercorns, and garlic. Cool completely and refrigerate until cold.
- Add brine and ice to a bucket or small cooler and put turkey in brine, breast side down.
- Leave bucket in a cold place for 12-18 hours, flipping the turkey half way through.
- Preheat oven to 450° F.
- Remove turkey from brine.

- Use a slotted spoon to remove enough of the aromatics from the brine to fill the turkey cavity.
 - Place turkey breast side up in roasting pan, tie legs together, drizzle with olive oil and sprinkle with ground pepper.
 - Roast for 30 minutes, and then reduce oven to 350°. Roast about 2 more hours or until thermometer at thigh reads 160° F.
 - Let rest 20 minutes before carving.
-

Tech Sessions

Past: November 9th, John's Restaurant, Winfield

Cooking with Beer for Holiday Entertaining

Our semi-annual food sessions are always a big hit and this meeting didn't disappoint either. We had everything from a beer cheese dip to another beer cheese dip and even a few things that were not beer cheese dips... The two dips were paired with crackers or bread and alongside a spicy romesco made with stout. There was also an attempt at the bacon-wrapped dates from a popular Spanish tapas restaurant in Naperville. The dates were stuffed with cured chorizo and aged cheddar and wrapped in bacon, served with a roasted red pepper sauce. A few of the recipes can be found on the #tech_sessions Slack channel.



We hope the session inspired some of you to impress and/or distract your friends and family with some tasty snacks made or paired with good beer (or homebrew)!

Upcoming: December 14th, Skeleton Key Brewing, Woodridge
“Brewing Coffee and Brewing with Coffee” by Mike Zuro

UKG familiar and coffee master from **Ten Drops Coffee Lab** in Plainfield will be bringing the coffee knowledge. He will cover some of the process your beans follow to get into your glass, flavors and aromas, roasting and varietal information and how to get the right coffee flavors into your beer.



Come if you are looking to get tips on coffee beers or if you just like coffee! And be sure to check out **Ten Drops** right near **Chicago Brew Werks** and **Workforce Brewing!**

Written by Andy Day

Competitions

October 28, 2017 - **Spooky Brew** from the Chicago Beer Society held at Rock Bottom Chicago Several UKG members either judged or stewarded this local competition. As always, everyone had a great time and a few members and their kids scored medals. After the competition, UKG members and other judges went on an Uber brewery crawl. On Tour Brewing Company, Dovetail, and few more breweries were visited.

- **Kevin Wojdak** won 2nd for his “Apple Bomb 2016” Cinnamon Cyser in the Fruit and Spice Mead category.
- **Kevin and Noah Wojdak** won 3rd place in the Spiced Beer category for “Amy’s Energy” Coffee Blonde Ale
- **Tom Hayosh** won:

- 1st place for his “Landers Vienna” Vienna Lager
- 2nd place for his Rye Baltic Porter
- 2nd place, co-brewed with his son Daniel, for their “Cryo IPA”, American IPA
- **Daniel Hayosh**, Tom’s son, won his first home brew medal, with a 3rd place Braggot
- **Felipe Carmona** won his first homebrew medal for his “Air Guitar Hero 2” Rye IPA
- **Jeff Landers** won:
 - 3rd for his “Anti-NEIPA, Cause Haze Kills” Munich Helles
 - 3rd for his “Double Air Guitar Hero” IIPA
 - 3rd for his “Lagers Suck” Raspberry Lambic
 - **Tommy Landers** , who is 9 years old and is Jeff’s son, won his first home brew medal with the very first beer he ever made. It was a non-alcoholic root beer brewed with 6 different varieties of roots. It turned out completely undrinkable so we entered it into the Smashed Pumpkin (Worst of Show) category. He won 1st place and was extremely excited. By the way, the week after making this terrible root beer, Tommy made another root beer and it turned out great. Having young kids brew root beer alongside their dad’s brewing real beer can be a fun family activity.



October 28th , 2017 – the inaugural **Missouri M.A.S.H. In**
Homebrew Competition, Rolla, MO

- **Kevin Wojdak** won a 3rd place for his "2016 Ugly Christmas Sweater" English Barley wine



November 11, 2017 - **Land of Muddy Waters** from the “Mississippi Unquenchable Grail Zymurgists” (MUGZ) in Davenport, IA

- **Jeff Landers** won:
 - 2nd for his “Stella” International Pale Lager
 - 3rd for his “Anti-NEIPA, Cause Haze Kills” Munich Helles
 - 3rd for his “Show Me Your Kitties” New World Cider
-

Upcoming local and/or Midwest Homebrewer of the Year Circuit Competitions

- January 20, 2018 - **Winterbrew** from the Square Kegs Chicago at Empirical Brewing. Registration now through January 5th
 - Great local comp to judge and steward
 - BOS will be brewed by Empirical Brewing and entered into the 2018 GABF Pro/Am Competition
- January 23, 2018 - **2018 National Homebrew Competition!** The Online Competition Application opens January 23. Mark your calendars!
- January 27, 2018 - **Minnesota Mashout** Minneapolis MN from the Minnesota Home Brewers Association and the St. Paul Home Brewers Club. Minneapolis MN – No info yet
- February 10, 2018 - **Great Northern Brew-Ha-Ha** from the Northern Ale Stars, Duluth MN.
 - Registration Jan 5th through Jan 29th .
- February 15-17, 2018 - **Kansas City Bier Meisters Annual Competition**. From KCBM Kansas City, MO - No info yet
- February 16-17, 2018 - **Midwinter Homebrew Competition** from the Beer Barons of Milwaukee, Milwaukee, WI. Registration is Dec 30th through Feb 3rd.
 - It’s a bit of a drive, but many UKG and Chicagoland judges will make the trip to judge and steward. Some will come up for the Friday morning and afternoon sessions There are typically a few flights during the day on Friday followed by a great dinner paired with beers and meads. There will also be 3 flights on Saturday

- Moonlight Meadery will ramp up the BOS mead. Michael Fairbrother, Owner and Head, typically attends both days, judges, and sometimes gives a lunchtime talk on Mead making.
- White Winter Winery will ramp up the BOS cider
- February 24, 2018 - **Babble Brew-Off** from Babble of Lake County IL- No info yet
 - Great local comp to judge and steward
 - Typically the BOS beer will be ramped up by a local brewery
- March 10, 2018 - **Drunk Monk Challenge** – Entry Registration February 19th through March 2nd.
 - Sponsored by UKG
- March 24, 2018 - **Charlie Orr Memorial Chicago Cup Challenge** from BOSS - No info yet.
 - One of the better local comps to judge or steward
 - All volunteers can stay for rather nice dinner during the awards ceremony. Typically a well know professional brewer will give a talk about beer and brewing. In the past, Jim Cibak, head brewer at Revolution Brewing and John Mallet, head brewer at Bell's Brewery have been featured guest speakers
- March 2018 - **Wizard of SAAZ** from the Society of Akron Area Zymurgists, Akron, OH - No info yet.

Written by Jeff Landers

Social Events



Our
Nove
mber



social night was held at Red Arrow Tap

Room in Elmhurst. Attendance was low, but those of us who attended had a good time. Red Arrow has an interesting concept and one that seems to be popping up more often. They have 48 taps with a focus on Midwest breweries and they use an automated tap system. When you arrive, you are given a card which activates the taps. You can either have a running tab on your card or prepay and have a set limit on your card. Every time you pour a beer, it adds to your tab or deducts from your prepaid card. All beers (including PBR) are sold by the ounce, so it's easy to try a small sample of everything that sounds interesting. There is staff on hand to answer questions and a full menu focusing on barbecue and pub food.

Written by Eileen Uchima

New Places

Bryan Mackenzie recommends:

Global Brew Taphouse

2100 Prairie Street
St. Charles



"Great new beer place in St. Charles. 50 taps constantly rotating. It is a chain but they have a cool owner named Jeff who knows his beer and has a good selection of local brews. He's also very hospitable."

Financials

Annual Dues



2018 membership dues will be collected at the December club meeting / Holiday Party. As communicated in past newsletters, dues are \$20 payable in cash, check (paid to 'UKG'), or PayPal transfer to DMC-Treasurer@Knaves.org.

We are working on providing a more direct PayPal button and/or link as well. Coming soon.

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

Member News

This section is for members making the news or who have been highlighted in the news lately.

Energy City Brewing

2 1/2 W. Wilson Street, Suite A-1

Batavia, Illinois

(Located just off Wilson Street in Downtown Batavia. Behind and below

ENERGY CITY
BREWING

Limestone Coffee. Free parking by the Walgreen's)



Several UKG members attended the opening of Energy City Brewing, a new Batavia Nano brewery launched by fellow UKG member David Files, in November and then his follow-up date in December. Energy City is only open on the first Saturday of each month from 11 a.m. to 3 p.m. The Nano brewery opens for beer tastings and sells 22oz. bomber bottles of his brews.

The concept of the Nano brewery is that David keeps his day job, turns his hobby into something a little bigger, brews when he can throughout the month, and then sells his brews on the Saturday's he's open.

While it's a small-scale operation, the product is big! I showed up at 11 a.m. on Saturday and there was a line out the door. Dave's big draw this weekend was an inventory of 81 bottles of 11.4% Russian Imperial Stout name "Poputchnik" that were one of his first batches of beer brewed on the Energy City brewing system. Even though there was a limit of 2 bottles per person, he SOLD OUT of the stout in about 10 minutes (...it was a good thing I grabbed a bottle while waiting in line to taste some beer).



Besides the stout, other beers on the menu for December were 3 NEIPAs, a Pilsner, and a Cascadian Dark Ale. His prices per bottle ranged from \$8 - \$16 with a little something for everyone's taste.

Of the beers Dave was sampling out, he also had a couple of experimental



IPAs with Brett in them. Everything I sampled was high quality, clean, and very tasty. I look forward to the next time I can get out to visit Energy City Brewing.

For more information, visit

<https://www.energycitybrewing.com/> or the Energy City Brewing Facebook page.

Written by Kevin "Woj" Wojdak

Member Spotlight

Each month, we'll introduce a different club member to you and discuss how they got into homebrewing.



Kevin "Woj" Wojdak

Communications Officer / "Communications Minister"

Home Town (City):

Elk Grove Village

Day job?

E-Commerce Manager at Würth Baer Supply Company, Vernon Hills. Duties include Digital Marketing, Web Application Development, Webmaster, Technical Writing.

**When did you start brewing?**

August 2008

What was the first beer you ever brewed? How did it turn out?

(Long story... shortened...) The first beer I ever brewed was a 9.2% Doppelbock called the "Gila Monster" using a Mr. Beer Kit and a recipe my friend and I bought through the Mr. Beer website. My friend had dropped off a Mr. Beer kit at my house one day in July and later told me I was the only guy he knew that would make him use the kit. He received it as a Christmas gift the year before and it was unused 7 months later. I read all the instructions, reviewed the Mr. Beer website and formulated a plan for our first brew. I told my friend that since we liked big beers and stouts that we should skip the basic pale ale recipe that came with the Mr. Beer kit and opt for a bigger recipe purchased through the website. My thinking was if the first beer we ever brewed together sucked, we'd never brew again. But, if we brewed a style we enjoyed and it worked, then we'd have something to build on. Needless to say, the "Gila Monster" Doppelbock was delicious and we were hooked. My friend and I brewed together for 3-1/2 years until a brewing disagreement broke up our team. I've continued to brew since then and brew even more on my own than our team ever did. In 3-1/2 years, we brewed only 25 batches of beer together. Our team broke up in March 2012 and in the 9 months to follow, I brewed 26 batches myself.

Describe your brew system.

My brew system, like many brewers, is homemade. My stand is made of welded steel and has one level with two burners and then a lower level shelf to hold my mash tun. Fellow brewer and friend, Philip Wende, an Ornamental Welder by trade, welded it for me in my driveway one afternoon. My mash tun is a converted Coleman Xtreme cooler with a copper manifold I made using a Dremel. I have 9-gallon and 15-gallon stainless steel pots for my boils and I use a Chugger pump.

Are you an indoor or outdoor brewer?

Outdoor brewer. Since moving to a propane burner, I've brewed in the garage mostly. Of course, my wife has suggested for me to remodel one of the rooms downstairs in our house to be my indoor brew zone. I think she wants to be able to park her car in the garage again.

How frequently do you brew (times/month or /year)?

Approximately 1-3 times per month.

Do you brew alone, with friends or with someone you live with?

All of the above. I like to invite friends to share in my brew days. Other days, I brew alone and, my son is my co-brewer when he's around.

What is your favorite style(s) to brew?

I enjoy brewing darker, bolder beers but only because I really enjoy drinking a good stout, doppelbock, eisbock, wee heavy, etc. Ultimately, I have no real favorite style to brew as I love to be creative with my brews. As of this writing, I've brewed over 200 different recipes and 190 of them have been original creations. I started designing my own recipes with my 11th batch and haven't ever really done a straight clone of anything.

What's the most unusual ingredient you've ever used in a brew?

I made a Sage Beer once with 3# of fresh sage. Otherwise, my Viking Mead recipe used a strange combination of ingredients including Rosemary and Raspberries among other spices and flavors.

Are you a BJCP Judge?

No. It's not my thing. I barely have time to brew and do the things I want to do. I don't have enough extra free time to judge at other competitions.

Do you have a homebrewing disaster you'd like to share?

In late December 2013, I was brewing a 5-gallon batch of 9%+ Imperial Milk Stout. My brew stand is made of welded steel and has one level with two burners and then a lower level shelf to hold my mash tun. My mash tun is a converted Coleman Xtreme cooler with a copper manifold.

On this day, I had just completed my mash and had added water to my mash tun for a batch sparge. I only had one pot on the top level of the stand warming water and it had just an inch or two of water left in it after filling the mash tun for the sparge. I picked up the pot from the stand to dump the water and the removal of that little bit of weight from the pot tipped my brew stand up along the long end sending my full mash tun sliding down to the garage floor. About 1/3 of my grain and liquid slurried onto the floor. I quickly set the pot down on the floor and picked up my mash tun. I next dumped the remaining water in the pot into the mash tun and hoped for the best. My sparge ended up weak and my final beer ended up a little over 7% ABV.



On the positive side of this disaster, my Milk Stout won a Silver medal at the

2014 Charlie Orr Memorial Cup competition and later a Silver in the 2014 NHC Chicago Region competition out of a field of 64 Stouts.

What style(s) will you never brew?

I'm not a huge Sour ale fan but, then again, I've brewed Berliner Weisse several times and am always willing to try to brew something at least once. There is not a "never" in my brewing repertoire.

What is your favorite beer recipe?

I have none. I brew whatever style captures my attention at the time that I'm brewing.

What is your Homebrewery name and why?

I call my brewery "Kilted Hop Brewing"
(<http://www.facebook.com/KiltedHop> |
<http://untappd.com/KiltedHopBrewing> |
<http://www.KiltedHop.com>) .



When I first started brewing, my friend and I called ourselves "High Octane Brewing" and would brew higher alcohol beers. When we stopped brewing together, I felt I needed to have my own identity and came up with a new name for my brewing. I chose Kilted Hop Brewing because I often like to party and drink beer wearing a Kilt and I grow my own hops and use them in my brews.

How many medals have you won from homebrew competitions?

59 (including 3rd place Best of Show Mead and 1st place Best of Show Mead trophies) across 11 states (including 1 win from a competition in Hawaii)

To be featured in a future issue of the **Knaves Knewsletter** , please [click here to download a copy of the Member Spotlight form](#), fill out as much as you can, and then submit the information to member-spotlight@knaves.org.

Club Schwag

Club Work Shirts

Our Club Work Shirts are Charcoal Gray Dickies 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. Woj will coordinate a new order in December 2017 / January 2018 to get shirts made before the 2018 Drunk Monk Challenge in March. Be on the Lookout for the announcement.

Club woodcut graphic T-Shirts are also ordered at that time.

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 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.

PAID Products to Pickup - Contact Woj!

- Michael Flack - 24 Bottle Labels

Questions about Club Schwag or interest to buy anything? Please talk to Woj or email him at marketing@knaves.org.

Contact us.

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



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