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**From:** UKG Officers <communications@knaves.org>

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**Subject:** [Spam] Knaves Knewsletter

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# Knaves Knews

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

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### Board of Directors

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[Mike Uchima](#)

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[Kevin "Woj" Wojdak](#)

Chaplain of Education -

Andy Day

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[Luann Fitzpatrick](#)

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[Jeff Landers](#)

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## Welcome Address



Greetings fellow Knaves and welcome to the return of the *Knaves Knews*! The club newsletter served us well from the mid-nineties and into the new millennium and we believe that it is time for it to make a comeback.

Our hope is that the newsletter will come out shortly after club meetings to serve as a way for members who were not in attendance to remain informed.

We would like to see this be an open newsletter, where any member can submit a short article related to our favorite hobby...beer, mead, cider, and the making, judging, and consuming thereof! If you have an article or photos to submit to a future issue, please send them to our Communications Minister, Kevin "Woj" Wojdak at [knews@knaves.org](mailto:knews@knaves.org).

It has been a busy month for the UKG. We started out with a move to our new venue, [Alter Brewing](#) in Downers Grove. I think all in attendance agreed that the new Barrel Room

Monk - [Bob Kay](#)

## Communications Channels



ukg.slack.com

[Click here](#) to request an invite from a Board member.



ukg-

subscribe@yahoogleroups.com

ukg@yahoogleroups.com

(Membership requires approval)

there will serve us well as a meeting space. Mark Hedrick, co-founder and head brewer at Alter, will



be joining us for a series of talks starting at our October meeting, where he will educate us on various dry-hopping techniques. Mark's talk will begin at 7:30 pm with club announcements following at 8:00 p.m. Plan to arrive early enough to grab a beer before his talk.



Your illustrious Board of Directors met in early September to begin planning out a full schedule of Tech Sessions, Social Nights, parties and events. If you ever come across a new venue for a Social Night, please let one of the board members know and we will arrange a future outing. Social Nights are held at breweries, brewpubs, beer bars, etc. Since our membership is very widespread, we are open to venues in a widespread area.

Our October Social Night is on Saturday, October 14th at [Pollyanna Brewing](#) in Lemont. Co-owner, Ed Malnar will give us a brewery tour. That day is also Pollyanna's third anniversary party. You can find more information on this, other Social Nights and Tech Sessions on the Urban Knaves of Grain [website](#), the Slack channel, or elsewhere in this newsletter.

Hopefully, everyone had a chance to participate in

one of our social events or Tech Sessions this month. I know there were more activities than I could fit into my calendar! October promises to be as event-filled as the past month. Please try to make it out to one, some, or all of the events that we offer.

Happy Fall and Slainte to all!

Eileen

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## Welcome to Our New Members!

- Brad Ramsey, Arlington Heights
  - Alexander Sliz, Palatine
  - Felipe Carmona, Palatine
- 

## October Meetings and Events

- *October 12 @ 7:30 p.m., John's Restaurant and Tavern, Winfield* - UKG Tech Session - Knighted Knave Cup Judging of Alternative Grain / Alternative Sugar Beers, Everyone is welcome.
- *October 14 @ 7:30 p.m., Pollyanna Brewing, Lemont* - Social Night and Brewery Tour.
- *October 25 @ 8 p.m., Alter Brewing, Downers Grove* - Monthly Club Meeting / Bottle Share

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

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## Tech Sessions



*September 14th, John's Restaurant*  
 "Brewtan in Homebrewing" presented by Joe Formanek

Dr. Longshot (Joe Formanek), while in his professional capacity, presented about using Brewtan B in craft and homebrewing. Ajinomoto, Joe's employer, provides many gallotannins to the brewing industry to provide clarification, antioxidant and process adding benefits to increase clarity, beer stability and reduce the effects of oxidation. In homebrewing, use of Brewtan B in the mash and boil will help to clarify beer and prevent oxidation. At a typical dosage ( $\frac{1}{2}$  tsp in the mash and  $\frac{1}{2}$  tsp in the boil for a 5-gallon batch), Brewtan B, dissolved in water, will precipitate out lipids, metals and other precursors to haze and oxidation.

Previously only available to pro-brewers (and via samples direct from Joe), Brewtan will soon be made available to homebrewers in local and online shops in 1 oz and 50g packages from Brewcraft. If you would like to check out Joe's presentation, you can find it in the *#tech\_sessions* channel on the UKG slack.



*Upcoming: October 12th, John's Restaurant in Winfield @ 7:30pm*  
 "Knighted Knave Cup: Alternative Grain / Alternative Sugar Beer Judging"

For the second round of the Knighted Knave Cup for 2017, we'll be judging beers brewed for Category 31 - Alternative Fermentables Beer. We introduced beers made with alternative grains or sugars in May and, for everyone who brewed a beer with a significant amount of adjunct grain

(rye, wheat, oats, spelt, corn, etc.) or sugar (brown, honey, turbinado, maple, molasses, etc.), this is your chance to get your name on the Cup!

All are welcome to judge as we use this as a way to become better judges! If you have a beer for the competition, please bring a howler, 3 12-ounce bottles, 2 bombers or 1-liter and a description of the beer. The description should include the base beer style and the alternate fermentable used.

Cheers and good luck!

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Have an idea for a future Tech Session, please forward it to the [tech-sessions@knaves.org](mailto:tech-sessions@knaves.org).

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## Competitions



Once again this year, Kevin "Woj" Wojdak dominated the mead category by taking 2 of the 3 mead medals at a competition. This time it was at the [2017 Dayton DRAFT Brewfest](#), Dayton, Ohio. Woj received a Silver for his Spice, Herb, Vegetable mead, "Caravan Dreams" Smoky Russian Caravan Black Tea Mead, and a Bronze for his Honey Blonde Ale Braggot, "The Chief".



Tom Hayosh took a medal at the [Schooner Homebrew Championship 2017](#), Racine, Wisconsin by doctoring up a Wee Heavy and turning it into a Scottish Export named "Frankenstein's Kilt". This brew scored him a Bronze.

Over the last Winter and Spring, Tom Hayosh, Jeff Landers, and Chad Mason took Steve McKenna's BJCP classes. All 3 of them took the

tasting test over the Summer and they have just received their results. All 3 passed and are now Certified BJCP judges!!!



### Upcoming competitions

Brixies Brewers will be having their annual homebrew competition, Brixtoberfest this weekend on Saturday, October 7th . If you have not signed up to judge, get over to <http://brixies.bobbo.net/brixtoberfest/index.php> as soon as possible.



[Crystal Lake Brewing](#) is hosting their first homebrew competition, Pitcher In The Rye, with entries due October 13th. They are only accepting beers from 4 categories made with rye, 21B. Specialty IPA, 25B. Saison, 27. Historical Beer: Roggenbier, and 31A. Alternative Grain Beer. Top prize is a 10-gallon [Spike Brewing](#) Kettle. This will likely be a smaller competition so chances of winning will be great. See details at <http://www.crystallakebrew.com/PitcherInTheRye/>

The 2017 Spooky Brew competition organized by Chicago Beer Society is happening on October 28th at the Chicago location [Rock Bottom Brewery](#). The last date to drop off entries is Oct 15th. See details at <http://spooky.chibeer.org/>

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If you've won a recent medal or ribbon in a competition, please let us know. Forward the information on to [winning@knaves.org](mailto:winning@knaves.org). Please include the place you received, name of your brew, type/category of brew, the competition name, and website URL, if possible.

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**SEPTEMBER 16, 2017**  
Racine Zoological Gardens

## Festivals

On September 16th, four UKG brewers attended and poured homebrew at the [2017 Great Lakes Brew Fest \(GLBF\)](#) in Racine, Wisconsin.

Jeff Landers, Chad Mason, Andy Schrautemyer, and Kevin "Woj" Wojdak represented the UKG. The GLBF usually attracts around 4000 people and has over 90 craft breweries and about a dozen homebrew clubs/home breweries.



Our booth poured 7 beers and 1 cider:

German Pilsner,  
Summer Saison,  
"Brown Eye" English Porter,  
"Old Moe" Colonial Molasses Ale,  
"Hasselhoffen" Alt,  
"Dragon's Blood" Belgian Dark Strong Ale,  
"Show Me Your Kitties" Cider,  
and "Amy's Energy" Coffee Blonde Ale.

We had a great day out there. People were saying our booth had some of the best beers and cider of the day and the UKG was well represented by our beers and brewers. We had something for every palate from solid classics to unique new flavors.

## Social Events

### CHAOS BrewBQ

On August 12th, [CHAOS](#) brew club held their Summer BrewBQ event. This is a small, homebrew-only beer fest. Participating clubs were CHAOS, Square Kegs, Logan Brewlevard



Society, Brewers of South Suburbia (BOSS), Urban Knaves of Grain (UKG), Plainfield Ale & Lager Enthusiasts (PALE), and Spent Grain Society.



Andrew Day, Tom Russo, and the full contingent of Uchimas packed up half of the 8-tap UKG "barrel tap"

system and some kegs of homebrew, and headed into the city. The weather was perfect for an outdoor beer event, and all of the clubs who participated were pouring some excellent beers.

There was also a live band, and great food (grilled brats, fried chicken, and assorted sides).

This was a really fun fest, and a great opportunity to meet and talk with people from other Chicago-area homebrew clubs. If CHAOS hosts this event next year, we should definitely participate again.



### UKG Fall Picnic

On Saturday, September 9th the 17th annual UKG Fall Picnic was held at the Hodge residence out in Elburn. The Hodge's, as usual, were great hosts. There was great food shared among friends, a taco bar, and great beer



discussions. Ed Bronson supplied a variety of German and domestic Fest and Marzen beers to sample side-by-side making for a interesting beer experience for everyone.



## Financials

### *Annual Dues Change*



Beginning with the 2018 membership year, annual dues increase to \$20. Dues for new members joining after the June club meeting will be \$10. Dues for renewing and past members is \$20 regardless of month of renewal.

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

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## Member Spotlight

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

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*Eileen Uchima, Club President*

### **Home Town (City):**

Naperville, IL

### **When did you start brewing? What got you into brewing?**

I started brewing in 2009. My husband Mike had been brewing for quite awhile and I had helped out on several batches, stewarded several DMCs and had started judging; first meads, then ciders, and finally beer when the competition was short

judges. I figured that since I had been helping out a lot and Mike didn't always brew what I like to drink (he likes hops more than I do, I like honey more than he does!) that I may as well make my own. My daughter Heather and I decided to start making mead.

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

I made mead before I made beer. Our first mead was a semi-sweet orange blossom honey traditional mead. That mead earned a Gold Medal in DMC and Spooky Brew and a Bronze in NHC first round. There are still a few bottles in my cellar and it is still delicious!

I brewed my first beer about one year later; a smoked porter with vanilla beans. The vanilla was great, but I discovered that cherrywood smoked malt is much more intense than beechwood smoked! As the beer aged, the vanilla faded and the smoke intensified and went kind of Band-aid phenolic. There are still a few bottles of that kicking around the cellar, too. It is less delicious than the mead,

**Describe your brew system.**

We brew VERY primitive at home...plain ol' pots on the stove (or propane burner when we want to be outside) with an immersion chiller and gravity for the sparge. I did choose the stove that we now own partially because of its extra high BTU front burners. At work, I get to brew on a 10 gallon, three tier system with a pump and a counter flow chiller that my manager designed. Brewing goes faster at work, but clean-up is MUCH easier at home.

**Are you an indoor or outdoor brewer?**

Both. I usually prefer indoor so that I don't have to drag a propane tank and burner around. But you

can only fit so big of a pot on the stove.

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

I usually make about three batches of mead a year (honey is expensive). I brew beer three or four times a year. With three people brewing in the house, there is always a lot of beer, mead, and cider around. I only get to brew once or twice a year at work currently. My manager brews more often than I do since he built the system and I am only there twice a week,

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

All of the above. I make mead with my daughter. I brew beer on my own or with my husband or son.

**What is your favorite style(s) to brew?**

Mead is number one! As far as beer, anything Belgian would be my go to, but stouts and porters are awesome, too.

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

Recently, we have done a Belgian Blond with rose hips, rose petals, and rose water and an IPA with a tropical fruit called guanabana.

**Are you a BJCP Judge? If so, what is your rank and how long have you been judging? Do you have a good beer judging story you'd like to share with the rest of the homebrewing world?**

I am a Certified judge and a Mead judge. I've been judging since about 2006. I passed the exam in 2011 and the mead exam in 2013. I retook the tasting to get my rank to Certified in 2015. I am currently ½ point short of enough experience points to be a Grand Master but I would need to retake the tasting and the written

exam and I don't feel a need to do that right now. However, the cider exam is calling my name!

**Do you have a homebrewing disaster story you'd like to share? Or, do you have a good homebrew club story you'd like to share?**

A few years ago Heather and I were approached to do a piece for cable access TV on brewing. We planned to brew a hibiscus wit. The producer wanted shots of every part of the process, weighing ingredients, milling grain, adding hops, etc. (they obviously didn't understand that brewing is not a fifteen minute process). Everything went wrong that day. The grain mill jammed, the scale freaked out and kept flashing random numbers, the propane burner wouldn't light. As soon as the camera crew left, everything started working again. They made everything look okay for television. At least the beer turned out okay in the end.

**How many medals have you won from homebrew competitions?**

Only a couple for beer, a lot more for mead. I don't really keep track.

**Do you have any other hobbies besides homebrewing?**

Lots. I quilt, cook, knit, practice yoga, roast coffee, play in a bell choir, and I am a member of Real Women Belly Dance troupe. Does walking the dog count as a hobby, too?

**What is your favorite commercial beer?**

That changes on a day-to-day basis.

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To be featured in a future issue of the **Knaves Newsletter** , 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](mailto:member-spotlight@knaves.org).

## 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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