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

To: <communications@knaves.org>

Subject: Knaves Knewsletter - February 2019    



Knaves Knews

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

February 2019

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Board of Directors

- Abbess - Eileen Uchima
- First Lady / Head Penguin - Mike Uchima
- Master of the 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

Newsletter Contributions

- Mike Uchima - Photography
- Ed Bronson - Photography

Communications

Welcome Address



Hello Knaves and welcome to DMC season!

Everyone on the DMC committee and the board have been busily

working on making sure that the 21st annual Drunk Monk Challenge (DMC) goes off without a hitch...or at least SEEMS to. If you haven't registered your beers yet, there is still space. If you haven't signed up to help yet, be assured that we still need you! Everyone in the club will make the DMC as successful of a competition as it has been every year. Please sign up to judge, steward, help with paperwork, or at unpacking. We need all of our members to help as much as they can.



2019 has been a busy year for the club so far. Our first-ever winter brew-in, hosted by Tim Devitt was well attended. His garage was spacious and warm and hopefully we will soon see some great beers that came out of that day, including Tim's first all-grain batch!

Social night for January, held at Ed Seaman's Broken Brix Home Brew Shop and D&G Brewing in St. Charles brought a large group of members out of hibernation. We greatly enjoyed Ed's ciders on tap and some great guest beers too. D&G gave us a nice tour and some respectable beer offerings in addition. I appreciate they hosted us in spite of a recent mishap that resulted in a large

Channels



ukg.slack.com

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



ukg-

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(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.

quantity of beer being sprayed all over their brewery!

The January Tech Session on Tuesday, January 29th brought us the tasting of the beers from our Norwegian yeast project. We compared the flavor characteristics of the Omega Yeast Hornindal, Hothead, and Voss strains pitched at various rates and then also fermented at standard ale temperatures and fermented warm. My favorite is probably the Hornindal fermented at high temperature with its tropical fruit notes, but I can see more experimentation with these yeast strains in my future.

The train crawl was well-attended. We were only able to join up with the crew for three stops at Dry City, Lunar, and More Brewing, but it seems like a good time was had by all who were able to start at Emmet's and/or continued on to Elmhurst brewing. A big "thank you" goes out to all of those establishments for hosting us!

The February tech session on Tuesday, February 26 at Pollyanna, Roselare will see the awarding of the Knighted Knaves Cup for the Belgian Pale, Tripel, and Belgian Golden Strong styles. Feel free to come out and taste even if you didn't brew.

See you all at the DMC!

Slainte,

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 Knews@Knaves.org.

Welcome to Our New Members!

- None this month.
-

February Meetings and Events

- Tuesday, February 26, 2019 - **Tech Session** - Knighted Knaves Cup Judging - Light Colored Belgian's other than Saison.
Location: **Pollyanna Roselare**, 245 E Main St, Roselle.

March Meetings and Events

- Friday, March 1st, 6:00 p.m. - End of Registration for 2019 Drunk Monk Challenge (DMC).
- Sunday, March 3rd, 10 a.m. - 1 p.m. - DMC Unpacking and Sorting Party, Two Brothers Roundhouse, Aurora. Please join us in this very important activity of the DMC.
- Wednesday, March 6th, 6:30 p.m. - 9:00 p.m. - First judging session of the DMC, Two Brothers Roundhouse, Aurora.
- Friday, March 8th, 6:30 p.m. - 9:00 p.m. - Friday judging session of the DMC, Two Brothers Roundhouse, Aurora.
- Saturday, March 9th, 8:00 a.m. - 6:30 p.m. - Main judging, Raffle, and Awards Ceremony of the DMC, Two Brothers Roundhouse, Aurora.
- Tuesday, March 19th, 7:30 p.m. - 9:00 p.m. - UKG Monthly Meeting, Alter Brewing, Downers Grove.
- Tuesday, March 26th, 7:30 p.m. - 9:00 p.m. - UKG Tech Session, Location: TBD.

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

Tech Sessions

January - Tasting of the beers from our Norwegian yeast project occurred on Tuesday, January 29th during the Polar Vortex. We compared the flavor characteristics of the Omega Yeast Hornindal, Hothead, and Voss strains pitched at various rates and then also fermented at standard ale temperatures and fermented warm.

February - Join us on Tuesday, February 26th at Pollyanna Roselare, Roselle, IL for the next Knighted Knaves Cup judging of the Belgian Pale, Belgian Tripel, and Belgian Golden Strong styles. The cup goes home with the Knighted Knave. All members are welcome to attend and judge regardless of whether they brewed or not.

24th Annual UKG Train Crawl

This year's Train Crawl was the first in our history to be entirely within DuPage County. We visited 5 breweries and brewpubs on the Union Pacific West Metra line and hit breweries in three towns, Wheaton, Villa Park, and Elmhurst:

- **Emmett's Brewing** in Wheaton (lunch stop)
- **Dry City Brewing** in Wheaton
- **Lunar Brewing** in Villa Park
- **More Brewing** in Villa Park (dinner stop)
- **Elmhurst Brewing** in Elmhurst (extra credit/alternative dinner stop)



We began the day with a nice crowd at **Emmett's Brewing** in Wheaton and lunch. Emmett's offered a decent selection of brews with something for everyone's taste. And, starting the day with a good lunch was essential.



We followed lunch with a quick walk down the street to **Dry City Brew Works** where we all got to know Oliver the owner. Oliver has a very entrepreneurial spirit. In talking to him, I found out that he's only been brewing for around 1-1/2 years. He was also pretty open-minded to new ideas as we played



around with a little beer blending while there. We came up with a new beer for him to sell that day and, since he had an open slot on his tap list, he allowed us to write it in for sale that day. Before we moved on to the next location, I happen to know he sold a few glasses.



Our next stop was **Lunar Brewing** in Villa Park. Lunar Brewing has some history with the Urban Knaves of Grain as we used to host our Holiday Party there. We enjoyed some of their beers as well as some of the guest beers on tap. Lunar had a very tasty Bourbon Barrel-Aged Barleywine which was enjoyed by many there.

After a beer or two at Lunar, we took a short walk over to **More Brewing**. More's selection included about 6 IPAs, a Porter, and my memory fails me on anything else as I was a little foggy by then. More Brewing was a nice dinner stop or, you could have gone to our next location Elmhurst Brewing. We stayed for good visit at More and then the crowd carried the crawl on to Elmhurst Brewing.

I can't say much more about the crawl at this point because I was bit over-served and had not eaten dinner at More like I was supposed to. Needless to say, some great UKG friends, Ross and Ray, helped get me safely to my ride home before they continued on the Crawl.

Our 24th Annual Train Crawl was a resounding success and the suburban route proved to be a fun one.

Beer Release Announcements

The following Beer Release announcements are for UKG members who have co-brewed a beer at a Brewery and the beer is being released and/or they are Ramp-Up beers from DMC wins. We need to get out and support our fellow UKG members.

Steve Newman



Friday, March 1st, 2019 at 5 p.m.
Skeleton Key, Woodridge, IL

Steve won the Skeleton Key Spare Keys competition. His win got him into their incubator program which ends with the brewing of one of his recipes. The brew to be released is his English Brown Ale.



Jeff "Pancho" Landers



Jeff recently brewed his Vienna at **Empirical Brewing** as part of his Best of Show (BOS) honors from the Winterbrew competition. Empirical Brewing is brewing up a barrel each of the top 3 BOS beers from the Winterbrew Competition. Then, they will have a "People's Choice" contest at their taproom and will ramp up the favorite to be entered at the Great American Beer Festival Pro-Am competition. After the tapping date is announced, let's all get out and support Jeff!

Competitions

Competition Wins

January 26, 2019, **2019 Minnesota Mashout**:

- **Jeff Landers**
 - 2nd place for "Brad Ramsey says this beer smells like feet" Light American Lager
 - 2nd place for "Pancho Vienna" Vienna Lager
 - 2nd place for "Fancy Pants" Munich Dunkel
 - 2nd place for "Tom Knows UK Beers but Can't Judge a American Lite for Shit" Irish Red Ale
 - 1st place for "MWHBOTY for the 3rd Time or Bust" American Amber Ale
- **Brad Ramsey**
 - 2nd place for "Das Lager" German Pils

February 9, 2019, **Great Northern Brew Ha-Ha**, Superior, WI

- **Jeff Landers:**
 - 2nd place for "Pancho Vienna" Vienna Lager
 - 3rd Place for "My Other Pils Scored An 11.5" German Pils

February 16, 2019, **Midwinter Homebrew Competition**, Milwaukee, WI. 5 UKG members made the trip up to Milwaukee to judge.

- **Brad Ramsey:**
 - 2nd place for "Sacre Bleu!" Saison.
- **Tom Hayosh:**
 - 3rd place for "A Walk and Two Balks" Belgian Tripel
- **Jeff Landers:**

- o Best of Show Beer (663 entries): "Dirty Feet Bier" American Light Lager
- o 1st Place for "Dirty Feet Bier" American Light Lager
- o 2nd place for "Pancho Vienna" Vienna Lager
- o 2nd place for "What's Wrong With Nickelback?" American Wheat
- o 3rd place for "Kevin's Liquid \$h!t Storm" American Amber Ale
- o 2nd place for "Show Me Your Kitties" New World Cider

Upcoming Competitions

- March 9, 2019 - **Drunk Monk Challenge**, Urban Knaves of Grain, DuPage County, IL **MWHBOTY competition and MCAB Qualifier**
- March 23, 2019 - **Charlie Orr Memorial Chicago Cup Challenge**, B.O.S.S Homebrew Club, Crest Hill, IL. The Drunk Monk Challenge on Saturday, March 9th is a drop-off location for the Charley Orr. **MWHBOTY competition**
- **Masters Championship of Amateur Brewing (MCAB) competition circuit**
- **Midwest Homebrewer of the Year Circuit Competitions**

Contributions by Jeff "Pancho" Landers

Financials

2018 Financials



Income

\$7,898.94

(Dues, Drunk Monk Challenge competition, Fest participation stipend)

Expenses

\$9,453.38

(Drunk Monk Challenge competition, Knaves.org, Tech Sessions, Monthly meetings, Picnic, Insurance, Club banner, Fest participation subsidy)

Annual Dues

2019 dues are currently being collected. Please click one of the links below to pay them online or give a check to Darrell Proksa, our Club Treasurer. Details below.

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

New members joining after July 1st pay **\$10** for the remainder of the year. Renewal will be \$20 for the next year.

Cash or check payable to "UKG" will be accepted at club meetings by Darrell Proksa.

You can also remit dues via PayPal on the UKG website at <http://www.knaves.org/member.html> or click the link below.

[Click here to Pay Now.](#)

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

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 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.



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.

Brewery Reviews



On A Trip To Michigan
by Darrell Proksa

On a road trip to Kalamazoo I took a short detour off I-94 to check out **Paw Paw Brewing**. The brewing is actually done in an industrial area Southwest of town near St. Julian winery (the main tourism draw to Paw Paw) and shipped to their tap room on the East side of town across the street from a Dollar General store. The tap room is a low-slung building resembling a shipping container with random additions made to the side and back over time and 'BREWERY' in large block letters on the roof.

On entry from the building's rear, you notice the hundreds of ceramic steins for their mug club lining the ceiling and walls. The mugs appear individually made. There's about a dozen tables; 6 stools at the bar look out the small window at the front of the building. From the bar, you can walk out to a small patio that offers an up close view and audio assault of the traffic on the main drag entering Paw Paw from the East. The tap room offers a small menu of handhelds.

The Amber ale was OK and probably the best of the four brews available. The Raspberry wheat had very subtle berry notes. The Vanilla Porter had that vanilla extract “tang” and the Oatmeal Stout was a bit under attenuated. If you’re passing through Paw Paw, it’s an OK stop to hang with the “locals” but not worth a special trip.

Contact us.

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



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