

Date: 11:10 PM CDT, 09/26/2019

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

To: Kevin <woj@kiltedhopbrewing.com>

Subject: Knaves Knewsletter - September 2019 🍺 🍻 🍷 🍹 🌿 🍂 🍁



Knaves Knews

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

September 2019

*** Remember to claim the Urban Knaves of Grain (UKG) as your club when you signup for the AHA (American Homebrewers Association). Click our club link to [Join the AHA](#).

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Chaplain of Education -

Welcome Address



Happy Fall, Knaves. I hope you all are enjoying the slightly cooler weather more than I will. I am a warm weather girl through and through! The shorter days always

make me feel like winter cold and snow will be here any minute.

One thing I do enjoy about Fall is the bars and restaurants we frequent get some long-needed variety in their beverage menus. All too many times over the summer I see a beer menu with fifteen taps devoted to IPA and five to American Pale ...with one nod (usually Left Hand Milk Stout) to the fact there is an entire world of dark and/or malty beers. Those dark/malty beers are totally being ignored for four or five months of the year. I welcome the return of Oktoberfests, stouts, porters, ciders, brown ales...and, yes, even pumpkin beers!

Speaking of cider, our Tech Session at 2 Fools

Andy Day

Brother of Events

*Planning - **Tim Devitt***

Minister of Tournaments -

Jeff Landers

*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.



ukg-

subscribe@yahoogroups.com

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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*

Cider was very interesting.

They have a new cider
maker, Zak Beckman. Zak
is from a homebrew
background, put in some
time at Two Brothers and
now has moved on to
cider. It was interesting to



hear how 2 Fools has grown since our club first
visited them for social night just a few years ago.
My favorites on tap right now are the Tropical
Sauced (a 10% beauty with mango, pineapple,
and coconut) and the Strawberry Rhubarb. I have
a Graf in the planning stages at the moment,
something that 2 Fools can't make due to weird
licensing rules.

Our first Fall Train Crawl is this coming Saturday.
Check out the calendar on the website for a
complete list of venues and times. Pub Crawls
are always fun and very customizable. Busy in
the morning? Then, join us at the second stop.
Already have evening plans? Then, just come for
the first two stops and head home. Whether you
are in it for the long haul or just want to come by
for one stop, we hope to see you there!

I spoke with member Dave Fetty yesterday.
Brixies is still looking for entries and volunteers
for their Fall competition, Brixtoberfest. Entries
are due by Friday, Sept 27, but judge sign-up
should remain open for a time after that. Many
mouths make light work, so sign up if you haven't
already. Judging is on Saturday, October 5th.

Another competition coming up soon is CBS's
(Chicago Beer Society) Spooky Brew Review on
October 26 at Motor Row Brewing. It's a mid-size
competition and one of the oldest in the region.
Member Eric Duske is running the show there this
year. Registration is open now.

window.

Our October meeting is back at Alter brewing on October 15. We will have a Best Beer at the Meeting mini-competition, so bring out a couple extra bottles of your best. This is open to any style of beer, mead, or cider.

Also coming soon is our Fall Brew-in at Ray Nonnie's house. Come to brew or just to share beer and brewing knowledge...and of course, food. Check the calendar for more info on time and location. Hope to see you there!

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 for September.
-

UPCOMING on the Calendar...

September

- **Saturday, September 28** - 1st Annual UKG Fall Pub Crawl - Details on calendar and below.

October

- **Tuesday, October 15** - Monthly Meeting, 7:45 p.m. at Alter Brewing, Downers Grove.
- **Saturday, October 19** - Brew-In at Ray Nonnie's House. Details on calendar.
- **Tuesday, October 29** - Tech Session - TBD

November

- **Start thinking about beer/cider/mead you might like to share in our 3rd Annual 12 Days of Christmas Beer Exchange. More details to come.**

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

Knighted Knave Cup Reminder:

Be sure to start brewing your American or English Barleywines or Wheatwine's for January's Knighted Knave Cup Barleywine/Wheatwine competition. Now's the time to brew them so they have time to age a bit before the competition.

Earn your permanent space on the cup!

August Tech Session: Locally Forageable Beer Ingredients

Presented by Emily Slayton, Co-Owner / Brewer, Skeleton Key
August 27, 2019

Our August Tech Session was a powerhouse of really interesting information and ideas to incorporate into our beers. Emily Slayton of Skeleton Key was a fount of great knowledge on foraging. She also presented a very well-structured and thorough presentation complete with samples of ingredients for us to smell and taste.

She began the presentation by stressing a few important points about foraging:

- Focus on invasive species.
- Only take 1/4 of what you find leaving more for years to come.
- KNOW THE LAWS... and always ask permission to forage on private property.

Next, Emily chose to focus the presentation on 5 ingredients you can easily forage in Illinois.

Those 5 local ingredients are:

1. Rose Hips
2. Bee Balm
3. Staghorn Sumac
4. Black Walnuts
5. Shagbark Hickory

1. Rose Hips



Rose Hips are part of the Rosaceae family. They are part of climbing wild roses called Illinois or Prairie roses. They have pink flowers with only three leaflets. They are found in moist soil/thickets.

After the flower dies away, the rose hip grows.

They may be used in your beer dry or fresh. They taste fruity and tart. They are added to the boil.

Harvest rose hips in late summer or early fall. Dry and separate the flesh of hips from the seeds. Keep the flesh.



2. Bee Balm

Bee Balm is part of the Lamiaceae (Mint Family). It is also called Wild Bergamot. Bergamot is the unique flavor found in Earl Grey tea.



It has a square stem and lavender-colored flowers. It grows 18"-26" tall and can be found in sunny, dry areas.

The flowers smell like the herb oregano and Earl Grey tea. The flowers, leaves, and

petals are all edible.

We use the petals in the boil.

Harvest in mid- to late summer (July/August).



3. Staghorn Sumac



Staghorn sumac is very easy to spot due to its red color and fuzzy drupes of berries. There is another variety that is smooth but Staghorn Sumac is fuzzy. It is an invasive species. The leaves are serrated and appear with 9-31 leaflets. The berries are fuzzy and red.

Sumac is tart and lemony in flavor. You can eat one of the fuzzy berries right off the plant.

Avoid poison sumac which has white berries and is found mostly in swampy areas.

Harvest sumac in late summer / early fall.

You can use just the berries or toss entire drupes in the boil. Add during the last 15 minutes.

You can also dry and grind it for use in cooking.

Another way of using it is to cold steep the berries.

One suggested beer using sumac is Saison with Peppercorns and Sumac.



4. Black Walnuts

Black Walnuts have a fruity flavor...almost like blackberries.



They come from a tennis ball size green fruit. They have an inky black interior.

The tree they come from has deeply rough bark with leaves similar to sumac.

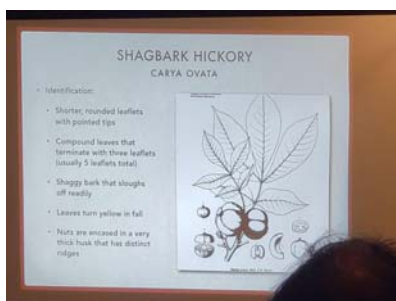
They are free to harvest from the ground. Collect fallen nuts in late fall.

They are a challenge to get to the nut meat as you need to get the green shell off the nuts in order to use them. Wear rubber gloves to avoid staining your hands too much while handling them. Emily suggested smashing them with a hammer or placing a bunch underneath a board and running them over with your car... yes, she said car!



After getting the hull off, let the nuts dry for 2-3 weeks. Crack the shells to extract the nuts and then roast the nuts and add them to your mash.

5. Shagbark Hickory



They come from the same family as the Black Walnut. They have shorter, rounded leaflets and the tree bark appears to be a shaggy coat on the tree that wants to peel off. The nut husks it produces appear to be pumpkin-shaped.

The nuts and the bark are edible but the bark

offers the most flavor for brewing. It offers a spice-like flavor.

When harvesting, DO NOT PEEL BARK OFF THE TREE! You may harvest fallen pieces and can break 4"-6" pieces from the ends of strips that are shedding.

Dry the pieces for 1-2 weeks and then toast them in a 350° oven for 20-40 minutes rotating during the toasting.

Add bark directly to the boil.

Can also be boiled in water and the water reduced and added post-fermentation.

It can be Christmasy and have aromas of incense.

One suggested use was in Scottish ales.



Best Field Guides for Foraging

- *Newcomb's Wildflower Guide* by Lawrence Newcomb
- *The Peterson Field Guides: Edible Wild Plants of Eastern / Central North America* by Lee Allen Peterson
- *The Forager's Harvest: Edible Wild Plants* by Samuel Thayer

Fall Pub Crawl

Pub Crawl

Tim Devitt, our Brother of Events Planning, has organized our 1st Annual UKG Fall Pub Crawl to go along with our Spring Pub Crawl.

The date for the Fall Pub Crawl is set for Saturday, September 28th at 11:30 a.m..

The scheduled Breweries for the crawl are off the **RED** line:

- [Goose Island](#) - Lunch and Starting point
- [Local Option Brewing](#)
- [Greenstar Brewing](#)
- [Peckish Pig](#) - Dinner stop.
- [Off Color Brewing](#) - BONUS stop

[Download a copy of the map!](#)

Or, check the Club Calendar for details of where this crawl will take us!



Competitions

Competition Wins

Nothing new to report.

Midwest Homebrewer of the Year Standings:

- **Jeff Landers:**
 - Still solidly in 1st place for the Third year in a row. Going for the Three-peat!

Melvin Boil Rumble Update



On Sept 3rd , my wife Lynn and I flew out to Western Wyoming in order to brew the Urban Knaves of Grain Vienna Lager at Melvin Brewing.

Melvin Brewing started out about 10 years ago in the back of a Thai restaurant, **Thai Me Up** , on a 3-barrel system. In the last 3 years, they have moved up to a 30-barrel 6-vessel brew system with 1 mash tun, 2 lauter tuns, 2 boil kettles, and 1 centrifuge. They have 31 fermenters ranging in size from 60 barrels up to 240 barrels. About half of the fermenters are 240 barrels but, for now, they are filling most of them about ½ way. Once they start going on brew day, they can start a new batch every 1 ½ hrs and do up to 6 turns in a day.



Kourtney, the head brewer, told me they are projected to hit 30,000 barrels this year and have the capacity for up to 40,000 barrels. Currently, the part of their process that is slowing them down is their canning machine, but they are currently looking at upgrading to a faster machine.

Melvin specializes in West coast hoppy beers especially IIPA, but they do have an excellent American Honey Blonde Ale called "Killer Bees" that has won several GABF (Great American Beer Festival) awards. I like their Hoppy Pale Ale, "Hubert MPA", the most. Lynn enjoyed their Cherry Ale which had a

whopping 300 lbs of cherries per 3-barrel batch that they make at their Thai restaurant. It clocks in at 8% and has also won a few GABF awards.

With the entire population of the state of Wyoming only being 500,000 people, part of Melvin's business plan was to only distribute 2% in Wyoming and distribute the rest out of state. The head brewer said they were happy to be able to beat that estimate and distribute 5% in state. Since the majority of their beer is brewed to be shipped out of state, the brewery has spent a ton of money on their testing equipment and lab.

Kourtney, or "K-Tron" as he is known, was really into quality control and wanted to make sure the recipe on brew day was how we wanted it to turn out. He was really great to work with! For the Urban Knaves of Grain Vienna, we brewed the beer on their 7-barrel pilot system at the production brewery in Alpine, Wyoming. The plan is to fill 2 kegs and can the rest in 16-ounce cans. Lynn and I had a great time brewing the beer. They had this cool device that measured the amount of oxygen entering the beer when transferring from the kettle to the fermenter. He shot for about 23 ppm. I had never seen this type of device before. They also had a cool digital machine that quickly read the specific gravity and is more accurate than a refractometer.



While we were in Wyoming, Lynn and I spent a few days exploring the area. We took a tour of Yellowstone Park and saw a few geysers. We checked out the Teton Mountains and hiked about 2 miles on the side of one of the mountains. We stopped at a few other breweries and explored the Jackson Hole surrounding area. This was one of our best mini-vacations!!!

The UKG / Melvin Vienna Lager will be sold at the Downers Grove and Schaumburg Binny's stores. I am also working on getting a few local bars to carry the cans and a bar to serve the 2 kegs. Will update everyone later this month on Slack.

Upcoming Competitions

Competition season is fast approaching. Now is the time to start brewing for them. Click on the name of the competition for a link to the registration site.

- October 5, 2019 – **Brixtoberfest** from the Brixie Brewers, Brookfield, IL. This is one of the “funnest” comps around to judge/steward, so sign up. Registration opens Sept 7th. Register your beers early, because last year they reached their max before the deadline.
- October 5, 2019 - **Schnapp Hans Cup** from the Beer Barons of Milwaukee, Delafield, WI. **MCAB Qualifier**
- October 12, 2019 – **Sower’s Cup** from the Lincoln Lagers, Lincoln, NE. - **MWHBOTY competition**
- October 26, 2019 – **Spooky Brew** from the Chicago Beer Society, Chicago IL.
- October 26, 2019 - **Hoppy Halloween** from the Prairie Homebrewing Companions, Fargo, ND. **MWHBOTY competition**
- November 9, 2019 - **FOAM Cup** from the Fellowship of Oklahoma Ale Makers, Tulsa OK. **MCAB Qualifier**
- December 2019 - **Happy Holiday** from the St. Louis Brews, St Louis, MO. Info soon. **MWHBOTY competition and MCAB Qualifier**
- **Masters Championship of Amateur Brewing (MCAB) competition circuit**
- **Midwest Homebrewer of the Year Circuit Competitions**

Contributions by Jeff "Who the Hell is Pancho?" Landers

Drunk Monk Challenge (DMC) - March 2020

The DMC committee is looking for more members to help out with the 2020 DMC Planning Committee. Next year, Jeff Landers will take over as Organizer and we are looking for volunteers to help out with choosing and ordering judge gifts, updating and making copies of judge paperwork, and several other items. We will be having our first DMC Planning Committee meeting around October. If interested, send an email to Jeff at DMC@Knaves.org.



Financials

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. (Only New members are eligible for the \$10 discounted fee.)

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

Click this link to pay your dues:

[Click here to Pay Now.](#)

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

Join the AHA and Help UKG

(American Homebrewers Association)



Join the AHA Now

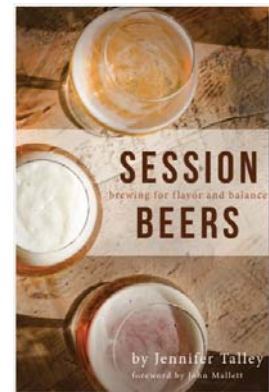
Every year, the UKG purchases club insurance through the AHA (American Homebrewers Association) to protect our club and its members from incidents that may happen during club events and activities.

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.

During the month of August, each person using our club's **referral link** will receive a free copy of **Session Beers** (\$19.95 value).

[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.



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 Work Shirt - Size L - Name: Tom - \$47

UKG Work Shirt - Size L - Name: None - \$42

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.*

Football Season has Begun!

With football season started, be on the lookout for this character appearing at your local brewery... probably **Wolfden Brewing**. DA BEARS!



2019 Drunk Monk Challenge Best of Show Winning Recipe

3 Jamokes American Pale Ale

Brewer: Joe Kotvan



Chris Kaszuba, Nick Wand and I brew a beer each year for nothing more than bragging rights. Thus, the 3-Jamoke Brew-Off.

This year, it was an American Pale Ale. I supplied all the grains, hops and yeast. All grains and hops came from the same bags. I weighed them, crushed them and we all brewed the exact same beer. Obviously, we have different water, brewing systems, fermenters and carbonation.

The only unique addition I use is gypsum after fermentation. I line up several jars with 2 ounces of beer in each. I then add small amounts of gypsum to each, increasing the amount in each jar, and taste them until I'm happy with the perceived bitterness.

American Pale Ale (18 B)

Type: All Grain

Batch Size: 5.00 gal

Boil Size: 5.97 gal

Boil Time: 90 min

End of Boil Vol: 5.20 gal

Final Bottling Vol: 5.00 gal

Fermentation: Ale, Two Stage

Date: 09 Jan 2019

Brewer: Joe Dragon

Equipment: Joe's Blichmann

Efficiency: 72.00 %

Amt	Name	Type	#	%/IBU
4 lbs	Pale Malt (2 Row) Bel (3.0 SRM)	Grain	1	38.1 %

4 lbs	Pilsner (2 Row) Bel (2.0 SRM)	Grain	2	38.1 %
1 lbs	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	3	9.5 %
1 lbs	Vienna Malt (3.5 SRM)	Grain	4	9.5 %
8.0 oz	Carapils (Briess) (1.5 SRM)	Grain	5	4.8 %
0.75 oz	Amarillo [9.40 %] - Boil 60.0 min	Hop	6	25.2 IBUs
2.00 oz	Amarillo [9.40 %] - Steep/Whirlpool 25.0 min	Hop	7	23.4 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	8	-
2.00 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 7.0 Days	Hop	9	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.055 SG

Est Final Gravity: 1.010 SG

Estimated Alcohol by Vol: 5.8 %

Bitterness: 48.6 IBUs

Est Color: 6.7 SRM

Contact us.

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



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