

**Date:** 06:48 PM CDT, 05/29/2024**From:** Urban Knaves of Grain Communications <communications@knaves.org>**To:** Kevin <woj@kiltedhopbrewing.com>**Subject:** Knaves Knewsletter - May 2024 Edition

# Knaves Knews

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

## May 2024

\*\*\* 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](#)

*Master of the Coin* - [Darrell](#)

[Proksa](#)

### Welcome Address



Hail Knaves!

Hey, folks! It's sure been awhile. I keep having so much on my plate that getting a Knewsletter article written keeps being moved to tomorrow.

That said, here we are closing in on summer. We've sure done a lot this spring... a successful DMC, social outings at [Penrose Brewing Company](#), [Grainology Brewstillery](#), and [Brother Chimp Brewing](#)...not to mention an awesome pub crawl in February!



Our monthly meetings have continued to have great attendance and we have been joined by

*Master of Words - **Kevin***

**Wojdak** ("Woj")

*Chaplain of Education -*

**Ray Nonnie**

*Brother of Events*

*Planning - **Tim Devitt***

*Minister of Tournaments /*

*Head Drunk Monk - **Dan***

**Acheson** ("Friar Dan")

*Keeper of the Calendar -*

**Steve McKenna**

*Monk at Large - Tom*

*Hayosh*

*Monk at Large - Dave Fetty*

*Monk at Large - Kevin*

*Drees*

*Monk at Large - Mica*

*Zaragoza*

*Retired Abbot - **Chuck Fort***

Contributions

Mike Uchima - Photography

Woj - Photography

**Communications Channels**



ukg.slack.com

Click here to request an invite from a Board member.

occasional guests, and old and new members... always fun! We also have a new Tuesday bartender at Bubblehouse...my buddy Taylor (formerly of Skeleton Key). Just so you all know, Taylor loves trying homebrew of all types, so be sure to offer her a taste!

And, for any who haven't heard...

(drum roll)...Who won the cup?

The Knaves won the cup!!! That's

right, for the first time in many

years the 2024 Charlie Orr

Memorial Chicago Cup was won

by a club other than BOSS (Brewers of South

Suburbia)! BTW, the last time it was won by

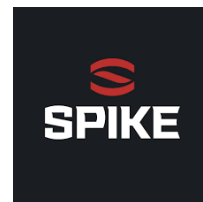
another club, it was also UKG who took it. Let's

hoist that apparently "virtual" cup high and raise a

toast to all who helped us win it. The Cup goes to

the club with the highest overall medal count in

the annual Charlie Orr competition.



Tim Devitt and Greg Ellwanger have been working with the fine folks up at **Spike Brewing**

**Systems** in Milwaukee to plan a fantastic road trip for us. Please

see elsewhere in the Knewsletter for more details.

We do need great attendance on this event to

keep it affordable for all, so mention it to your

other Beer Geek friends. This is definitely a "the

more the merrier" event! We are rescheduling this

event until later in the summer to allow more time

to get the word out.

We will be electing our new UKG Board in June

and have a new a couple of new board members-

at-large joining us. We also have a new nominee

for President... three cheers for **Dan Acheson**

who is stepping up to take on the role (see

Elections info below). I will still be active as

President Emeritus aka Retired Mother Superior



<https://groups.io/g/ukg>

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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.*

or Retired Abbess.

As always, keep an eye on the calendar and Slack for updates on meetings, social activities, DMC, etc. If you have anywhere that you would like to suggest for a future 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](mailto:Knews@Knaves.org) or email Eileen directly at [President@Knaves.org](mailto:President@Knaves.org).

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## Welcome to Our New Members!

- Mark Agostino - Orland Park
  - Bill Murphy - Naperville
- 

## UPCOMING on the Calendar

### June

- **Saturday, June 8th @ 2:00 p.m.** - "1st Annual" **Drink Dan's Beer Day.** 27W359 Aspen Ct, Winfield. Yes, Dan Acheson, the 2022 and 2023 Midwest Homebrewer of the Year and winner of a gazillion other trophies and honors opens his overflowing cellar to the club to help him drink through some of his surplus. Join us for an afternoon of

drinking some excellent homebrews and Mediterranean food! Click to here to [RSVP](#).

- **Tuesday, June 11th @ 6:30 p.m.** - AHA National Homebrew Competition Chicago Regional 1st Round Judging at [Skeleton Key Brewery](#), 8102 Lemont Rd #300, Woodridge. Judges and Stewards needed. [Register at NHC BAP Website](#)
- **Friday, June 14 @ 2:00 p.m. and 6:00 p.m.** - AHA National Homebrew Competition Chicago Regional 1st Round Judging at [Dovetail Brewing, 1800 W Belle Plaine Ave, Chicago](#). **Judges** and Stewards needed. [Register at NHC BAP Website](#)
- **Saturday, June 15 @ 9:00 a.m., 11:00 a.m. and 2:00 p.m.** - AHA National Homebrew Competition Chicago Regional 1st Round Judging at [Dovetail Brewing, 1800 W Belle Plaine Ave, Chicago](#). **Judges** and Stewards needed. [Register at NHC BAP Website](#)
- **Tuesday, June 18th @ 7:30 p.m.** - UKG Monthly Meeting, [Bubblehouse Brewing](#), Lisle

## July

- **Tuesday, July 16th @ 7:30 p.m.** - UKG Monthly Meeting, [Bubblehouse Brewing](#), Lisle

## August

- **Tuesday, June 18th @ 7:30 p.m.** - UKG Monthly Meeting, [Bubblehouse Brewing](#),

Lisle

- **Saturday, August 24th @ 2:00 p.m. until 7:00 p.m.** - CHAOS BrewBQ All Homebrew Festival, 2417 W Hubbard St., Chicago (Just off the Western Ave train stop). Annual all homebrew beer festival sponsored by CHAOS brew club. It's hosted at their website with free entry and free food and entertainment. A \$5 donation buys you a commemorative tasting glass.

More events and happening coming in the next edition.

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

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## Board Member Elections

There are three elected positions within the Urban Knaves of Grain homebrew club each with a 1-year term. They are:

- President
- Treasurer
- Communications Officer

Every year, the club as a group elects to keep the current officers in place or nominates new individuals for the positions. Club elections take place every year starting with nominations at the May meeting and finishing with voting at the June meeting.

Our current club officers and nominees for 2023-2024 are:

- **President** - Eileen Uchima
  - Responsible for conducting the meetings.
  - Represents the club in an official capacity contacting breweries and vendors for club activities and events as needed.



• **President Nominee 2024** - Dan Acheson



• **Treasurer** - Darrell Proksa

- Manages the fiscal aspects of the club.
- Reports cash flow at board meetings and annually through the Knewsletter.
- Files any documents required to the State and Federal government.



• **Communications** - Kevin Wojdak ("Woj")

- Maintains and publishes the *Knaves Knewsletter*.
- Communicates through online and social media communications vehicles that are deemed necessary by the board.
- Liaison for organizational communications in general.
- Marketing for the club throughout the year.



*If you wish to be considered for any of these positions and become a nominee, please speak to any of the current board members above.*

Voting for these positions will be held at the June meeting.

## Competitions

### Competition Wins

February 2, 2024 - DOMRAS Cup Mead Competition, Savannah, GA

- **Kevin "Woj" Wojdak**

- 2nd - "Getting Toasted By The Fire" - M4A: Braggot - Braggot Table

February 19, 2024 - **Midwinter Homebrew Competition**, Delafield, WI

- **Dan Acheson**
  - 1st Best of Show Cider - "Cidurana"- C2F: Specialty Cider/Perry
  - 1st - "Cidurana"- C2F: Specialty Cider/Perry - Specialty Cider Table
- **Mark Niemczewski**
  - 1st - "Super Ultra Premium" - 21A: American IPA - American IPA Table
- **Kevin "Woj" Wojdak**
  - 2nd - "You Don't Know Jack" - 7B: Altbier - German Ales Table

March 3, 2024 - **Operation Fermentation X**, Katy, TX

- **Kevin "Woj" Wojdak**
  - 1st - "Kishi" Japanese Rice Lager - 2A: International Pale Lager - International Lager Table
  - 2nd - "Getting Toasted By The Fire" - M4A: Braggot - Braggot Table
- **Dan Acheson**
  - 2nd - "Lemon Blossom Trad" - M1A: Dry Mead - Dry Traditional Mead Table
  - 2nd - "Cyser '22" - M2A: Cyser - Cyser Table
  - 3rd - "Shirazognier" - M2B: Pymment - Pymment Table

March 9, 2024 - **Drunk Monk Challenge**, Aurora, IL

- **Dan Acheson**
  - HM Best of Show Beer - "Duchesse Du Winfield Avec Cerise" - 29A: Fruit Beer
  - 3rd Menace of the Monastery - "Forbidden Blonde" - 47A: MoM Belgian Blond Ale (25A)
  - 1st - "Duchesse Du Winfield Avec Cerise" - 29A: Fruit Beer - Fruit Beer Table
  - 3rd - "Find The Star" - 27A: Historical Beer - Pale Bitter European Beer Table

- 3rd - "The Dark Side Of White" - 10B: Dunkels Weissbier - German Wheat & Rye Table
- **Joe Formanek**
  - 2nd - "Three Tsarina's Imperial Stout" - 20C: Imperial Stout - Strong Stouts Table
  - 3rd - "Black Velvet Export Stout" - 16D: Foreign Extra Stout - Strong Stouts Table
- **Joe Skiles**
  - 2nd - "Make IPA Clear Again" - 21A: American IPA - American IPA Table
- **Philip Wende**
  - 2nd - "Season Have Changed" - 25B: Saison - Strong Belgian Ales Table
- **Kevin "Woj" Wojdak**
  - 2nd - "Cool Runnings 22... Nice Recovery!" - C2D: Ice Cider - Specialty Ciders & Perry Table

March 9, 2024 - **IBU Open**, Des Moines, IA

- **Dan Acheson**
  - 1st Best of Show Beer - "Inspired By New Glarus" - 28C: Wild Specialty Beer
  - 1st Best of Show Mead/Cider - "Cidurana" - C2F: Specialty Cider/Perry
  - 1st - "A Lil' Lactose 'L Do Ya'" - 16A: Sweet Stout - Irish & British Stouts Table
  - 1st - "Inspired By New Glarus" - 28C: Wild Specialty Beer - American Wild Ale Table
  - 1st- "Cidurana" - C2F: Specialty Cider/Perry - Specialty Cider & Perry Table
- **Joe Skiles**
  - 2nd - "The Colonel's Side Hustle" - 27A2: Kentucky Common - Amber & American Brown Ale Table
  - 2nd - "Not Unlike Milky McStouterton" - 16B: Oatmeal Stout - Irish & British Stouts Table



March 13, 2024 - **Homebrew Alley XVIII**, New York, NY

- **Dan Acheson**

- Overall Best of Show, Best of Show Mead/Cider, 1st Place - "A Witty Reference to Monty Python" - M2B: Pymment - Fruit Mead Table
- 2nd Place - "It's Kinda Chilly" - C2D: Ice Cider - Cider & Perry Table

March 23, 2024 - **Bluebonnet Brew-Off 2024**, Hurst, TX

- **Dan Acheson**

- 1st Best of Show Mead/Cider - "Something From The Fall Of '23" - C1A: New World Cider
- 1st - "Something From The Fall Of '23" - C1A: New World Cider - Cider & Perry Table
- 2nd - "Cidurana" - C2F: Specialty Cider / Perry - Specialty Cider & Perry Table

March 23, 2024 - **Ocean State Homebrew Competition**, Pawtucket, RI

- **Kevin "Woj" Wojdak**

- 2nd Best of Show Cider - "Cool Runnings '22 ...Nice Recovery!" - C2D: Ice Cider
- 1st - "Cool Runnings '22 ...Nice Recovery!" - C2D: Ice Cider - Specialty Cider & Perry Table

March 24, 2024 - **DC Homebrewers Cherry Blossom Competition**, Washington, DC

- **Dan Acheson**

- 1st Place - "The White Goat" - 4C: Helles Bock - Bock Table
- 1st Place - "Ein Bisschen Alt" - 7B: Altbier - European Amber Beer Table

April 6, 2024 - **Alabama Brewers Cup**, Birmingham, AL

- **Dan Acheson**

- 1st Place - "Love Me Two Times" - 16B: Oatmeal Stout - Stout Table
- 2nd Place - "The White Goat" - 4C: Helles Bock - Bock Bier Table

April 13, 2024 - **Arizona Society of Homebrewers (ASH) Cactus Classic**,  
Tempe, AZ

- **Kevin "Woj" Wojdak**
  - 2nd - "Captain Insano" - 22C: American Barleywine - Strong American Ale Table

April 20, 2024 - **Great Northern BrewHaHa**, Duluth, MN

- **Dan Acheson**
  - 2nd Place - "Something from the Fall of '23" - MC1A: New World Cider - Standard Cider Table

May 4, 2024 - **BOSS Charlie Orr Memorial Chicago Cup**, Tinley Park, IL

- **Urban Knaves of Grain (UKG)**
  - Winner of the 2024 Charlie Orr Memorial Chicago Cup
- **Joe Skiles**
  - 2nd - "The Colonel's Side Hustle" - 27A2: Kentucky Common - American and British Amber Ale Table
  - 2nd - "Make IPA Clear Again" - 21A: American IPA - IPA Table
  - 3rd - "Make IPA Black Again" - 21B2: Black IPA - Specialty IPA Table
- **Joe Formanek**
  - 1st - "Black Velvet Export Stout" - 16D: Foreign Extra Stout - Stout Table
  - 2nd - "Cathy's Cider" - C1A: New World Cider - Cider table
  - 2nd - "Three Tsarina's Imperial Stout" - 20C: Imperial Stout - Stout Table
- **Dan Acheson**
  - 3rd - "Liquid Marshmallow" - M3B: SHV Mead - Mead Table
- **Kevin "Woj" Wojdak**
  - 3rd - "Elk Grove Village Zot" - 25A: Belgian Blond Ale - Pale European Table



- **Kevin "Woj" Wojdak & Noah Wojdak**

- 2nd - "Can't Wait to See Where This Gueuze - Y2" - 23E: Gueuze - Wild, Sour, Fruit, Spiced, and Alternative Beer table
  
- **Greg Ellwanger**
  - 1st - "Tuba Wine" - 33B: Specialty Wood - Smoked, Wood, and Specialty Beer Table
  - 3rd - "CZ Pale Lager" - 3A: Czech Pale Lager - Pale Lager
  
- **Dave Hoppert**
  - 1st - "Destination" - 5D: German Pils - Pilsner Table
  - 3rd - "Velvet Fog" - 26D: Belgian Dark Strong - Strong Belgian Table
  
- **Daniel Hayosh**
  - 3rd - "Hops" - 22A: Double IPA - Strong Ale Table
  
- **Joe Neely**
  - 1st - "I'm not so Weiz or Witty" - 1D: American Wheat - Wheat Beer Table
  
- **Jim Silverstein**
  - 1st - "Flanders Old Fashioned" - 29A: Fruit Beer - Wild, Sour, Fruit, Spiced, and Alternative Beer Table

May 11, 2024 - **Red Earth Brewers Spring Brewoff**, Oklahoma City, OK

- **Dan Acheson**
  - 1st Place - "A Witty Reference to Monty Python" - M2B: Pymment - Traditional and Fruit Mead Table

May 17, 2024 - **Great Lakes International Cider And Perry Competition (GLINTCAP)**, Grand Rapids, MI

- **Kevin "Woj" Wojdak**
  - Silver - "Diana's Cider" - C1A: New World Cider - Modern Cider Table

May 18, 2024 - **Alamo City Brew Battle**, San Antonio, TX

- **Dan Acheson**

- o 2nd Place - "Duchesse du Winfield" - 23B: Flanders Red Ale - European Sour Ale Table
- o 3rd Place - "Shirazognier" - M2B: Pymment - Melomel Meads Table

May 25, 2024 - **Southeast Alaska State Fair (SEAKFAIR)**, Haines, AK

- **Dave Fetty**

- o Best of Show - "Doppelbock" - 9A: Doppelbock
- o Best of Division 1 - "Doppelbock" - 9A: Doppelbock
- o 1st Place - "Doppelbock" - 9A: Doppelbock - Division 1, Flight 2 - Stronger, Darker Beers
- o 2nd Place - "Imperial Stout" - 20C: Imperial Stout - Division 1, Flight 1 - Stouts & Porters
- o 2nd Place - "Pre-Prohibition Lager", 27A: Pre-Prohibition Lager - Division 2, Flight 3 - Pales & Milder Beers
- o 3rd Place - "Altbier" - 7B: Altbier - Division 2, Flight 3 - Pales & Milder Beers

- **Dan Acheson**

- o 2nd Place - "Cidurana" - C2F: Specialty Cider/Perry - Division 3, Flight 5 - Meads, Ciders & Fruit Beers

**Midwest Homebrewer of the Year (MWHBOY)**

**Top UKG member standings on the 2024 circuit as of May 25, 2024.**

- Dan Acheson - 8th
- Joe Formanek - 21st
- Joe Neely - 29th
- Greg Ellwanger - 39th and 69th
- Kevin "Woj" Wojdak - 58th
- Joe Skiles - 81st
- Dave Hoppert - 97th
- Jim (James) Silverstein - 129th
- Mark Agostino - 139th
- Philip Wende - 193rd
- Mark Niemczewski - 217th

**Master Homebrewer Program** - Circuit of America

## ***Circuit of America 2024 Standings***

(As of May 25, 2024 - **BOLD** indicates rank in top 10. Top 10 in Circuit of America win awards.)

- Dan Acheson - 11th
- Kevin "Woj" Wojdak - 75th



## ***Master Homebrewer Program (MHP) Lifetime Rankings***

Our UKG members of MHP who have ranked up a little since the last Knewsletter are... Dan Acheson has achieved Grand Master VI rank, Woj is now Grand Master I, Joe Skiles is now Distinguished, and Greg Ellwanger is now Proficient brewer rank. Zach Belzer has joined the MHP but is unranked at this time.

- **Dan Acheson** - Grand Master VI Brewer plus 4 x Silver Stars, 15 x Bronze Stars, LORD OF LAGERS, CIDERMASTER, JACK OF ALL TRADES



- **Kevin "Woj" Wojdak** - Grand Master I Brewer plus 1 x Silver Star, 3 x Bronze Stars, JACK OF ALL TRADES



- **Joe Skiles** - Distinguished Brewer plus 2 x Bronze Star



- **Greg Ellwanger** - Proficient Brewer



## **Upcoming Competitions of Note**

- **Chicago Regional NHC** (MWHBOY)  
Judge Registration: Open  
Entry Registration: Closed

Judging Dates: 6/11 - 6/15/2024

- **Wortapalooza**

Judge Registration: Open

Entry Registration: Open

Judging Dates: 6/26 - 6/29/2024

- **Indiana Brewers Cup** (MWHBOY)

Judge Registration: Open

Entry Registration: Open

Judging Dates: 7/10 - 7/13/2024

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**

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## Upcoming Social Events



### Drink Dan's Beer Day

**Saturday, June 8th @ 2:00 p.m. - approx. 8:00 p.m.** - "1st Annual" **Drink Dan's Beer Day.** 27W359 Aspen Ct, Winfield. Yes, Dan Acheson, the 2022 and

2023 Midwest Homebrewer of the Year and winner of a gazillion other trophies and honors opens his overflowing cellar to the club to help him drink through some of his surplus. Join us for an afternoon of drinking some excellent homebrews and Mediterranean food! Click to here to [RSVP](#).



### CHAOS Annual BrewBQ Homebrew Festival

**Saturday, August 24th @ 2:00 p.m. until 7:00 p.m.** - CHAOS BrewBQ All Homebrew Festival, 2417 W Hubbard St., Chicago (Just off the Western Ave train stop.). Annual all homebrew beer festival sponsored by CHAOS brew club. It's hosted at their clubhouse with free entry and free food and entertainment. A \$5 donation buys you a commemorative tasting glass.



### Spike Brewing System Tour and Bus Pub Crawl

**Saturday, September 7th @ 8:30 a.m. until evening** — UKG bus pub crawl to [Spike Brewing](#) in Milwaukee, WI, followed by a pub crawl to 4 Milwaukee breweries:

- Lakefront Brewing
- Mobcraft Beer
- Indeed Brewing
- City Lights Brewing.

This event is sponsored by UKG, Club Wort, and other Chicago-area clubs.

Transportation will be by motor coach, which has a bathroom and will allow drinking beer onboard. You may bring guests. To keep the price around \$45, the participating clubs need to have around 40 people committed to the trip.

Stand by for more information and instructions for signing up.

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## Financials



### **Annual Dues**

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

Click the 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:

**[Pay dues now](#)**

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

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## 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](#)**

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## **Brouwerij De Halve Maan**

Bruges, Belgium

**<https://www.halvemaan.be/en>**

By Kevin Wojdak



At the beginning of December, I had the distinct pleasure to take a vacation with my wife overseas with stays and stops in Amsterdam, Rotterdam, and Gouda in Holland and then Bruges and Brussels in Belgium. Over the course of our 11-day trip, I sampled a "little" beer... some from Holland and a lot from Belgium. The trip was wonderful and I highly recommend it.

During our stay in Bruges, a truly magical place, we managed to get a brewery tour in at Brouwerij De Halve Maan. They are the home of **Brugse Zot**, **Straffe Hendrick**, and **Blanches de Bruges** beers and are some of the best beers in all of Bruges. The brewery was founded in 1856 and is still going strong.



Their beer lineup includes:

- Bruges Zot Blond

- Bruges Zot Dubbel
- Brugse Bok – their version of a bock with German and Dutch origins
- Straffe Hendrick Tripel
- Straffe Hendrick Quadrupel
- Straffe Hendrick Wild – a wild version of the Tripel. Brewed only once per year
- Straffe Hendrick Heritage – a Quadrupel barrel-aged for a minimum of 1 year
- Straffe Hendrick X-Mas Blend – a blend of barrel-aged and young Quadrupel
- Sportzot – a NA Blond ale
- Blanches de Bruges



The Bruges Zot beers were some of the best beers I drank on the whole trip. "Zot" means crazy beer and their mascot is a court jester.

The tour of the brewery was also probably the craziest tour I've ever been on. Since they are brewing in a historic old building in Bruges, much of the brewery tour touched into rooms of the brewery that have seen lots of history. It truly was an unique experience.

The tour began in a part of the brewery that had been refurbished with newer stainless steel mashing, lautering, and boil vessels. This brewery is so active that they brew **7 batches every day**. They are constantly transferring wort and keeping these brewing vessels active during a brew day. The brewery itself brews 6 million liters of beer per year.

The tour started at the bottom of the brewery and you literally work your way up to the top of the brewery. In the old days, they utilized every free space and room in the building to brew beer. The tour took us through historical rooms with storage tanks stacked and cemented into the walls and into a large fermentation room filled with open fermentation vats with walkways between them. All the while through the tour we are moving up narrow staircases and ladders until we reach the attic where a sort of museum was setup.





I kept trying to probe the tour guide for more information about brewing ingredients and processes but, unfortunately, he was not much more than a tour guide with little knowledge of the true inner workings of the brewery and ingredients. I was able to glean only a few small tidbits of useful brewing information from him that I've been incorporating into Belgian beers I've been brewing this year.

- They mainly use Styrian Goldings hops for their beers.
- He said they ferment their beers warmer at a whopping 20° C. The conversion for that into Fahrenheit is 68°. (I've been brewing some of my Belgian beers too warm for years.)

After the attic museum, they took us one level higher into the brewery... yes, to the roof! We managed to land at this brewery near dusk and so, by the time we got to the roof, we had a lovely night view of the city. (You can click any of these photos to see a larger version.)



Our tour continued from there along rooftop catwalks and then down staircases and ladders. Some of the staircases were so narrow, you could only go down backwards for safety. And, they were almost too narrow in places as my backpack kept getting caught on the walls and ceiling behind me as I backed down these steps. There was so much history to see in all the rooms of this brewery.

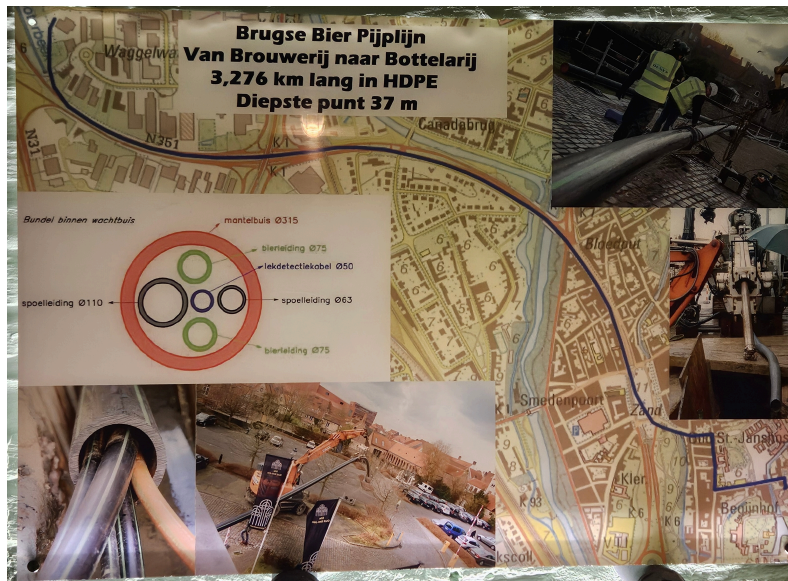
### **Innovation**

Due to the extensive history this brewery has in Bruges and its importance to the city, they were able to do something truly amazing... they constructed a 3.3 km beer pipeline under the historic city of Bruges.

In the old days of the brewery, they would brew and ferment the beer onsite at the old brewery in Bruges. Then, trucks would travel daily through the city transporting their beer out for distribution. They also had trucks that would transport fresh water in for their brewing. It was very cumbersome.

In 2010, they opened a state of the art bottling plant outside the city. Trucks still transported the beer out to this plant but they realized they needed to do something else.

In 2012, they began plans to build a pipeline under the city of Bruges from their main brewery to the bottling plant where they would ferment and bottle the beers they produced. It took them 4 years to plan the project.



In 2016, with the full support of the city government and people, they started constructing this pipeline underneath the historic city of Bruges. Bruges has buildings we saw while we were there that were built in 1134. The goal of the project was to build

the pipeline and not destroy any of the old historic city.

They completed the project in 5 months and it is a marvel.

The pipeline runs in two directions with 5 inner pipes as seen in the photo above. One pipe is used to pump fresh water into the brewery for their daily brewing while another pipe is used to transport the wort from the daily brews out to the fermentation and bottling plant. They said it takes 4 hours to transport 40,000 litres of water through the system. (I don't remember all the nitty-gritty of what the other pipes were used for as I was fascinated by the story and photos.)

They push the fresh wort out from the brewery through the pipeline and then they following it with a cleaning solution so, there is no contamination between batches. It's quite amazing!

And, like I said, Brugse Zot beers were some of the best beers I drank in all of Belgium. We, unfortunately, only made it to the brewery in time for their last tour of the day. They offer a more extensive tour called the XL tour which I'll definitely make a point to hit the next time we go to Bruges.



Bruges is a magical city my wife and I fell in love with in 2014 on a short 1-1/2 day stop in the city. This time, we gave it 5 days and still didn't soak in enough of it.

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## Club Schwag

### *Club Work Shirts*

Our shirt vendor retired in 2023. I'm seeking someone new to takeover the project but my goal is to make the same shirt without adding too much cost to it. So far, I've been finding vendors who want to charge too much for each piece of the shirt and I just don't want to lessen the quality or look of it by doing it different.



UKG Club Work Shirts are charcoal gray Dickies brand work shirts with the club logo over the left chest pocket and the full Drunk Monk vinyl transfer on the back. Names and/or Home Brewery names may be customized onto the shirts as well.

In order for club work shirts to be ordered, we need to have a minimum order of 4-6 shirts. If you have interest in ordering a club workshirt, please drop Woj a line so he can add you to the list.

Drop Woj a line at [marketing@knaves.org](mailto:marketing@knaves.org) to let him know you need a shirt.

### *Other Merchandise*

We have accounts at a couple places for making UKG club logo embroidered shirts, hats, bags, and a whole lot of other cool products. The merchandise is top quality. Woj periodically sends out order requests when a good sale is one. But, if you are interested in special ordering merchandise, please email Woj at [marketing@knaves.org](mailto:marketing@knaves.org) and he'll coordinate placing an 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



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Questions about Club Schwag or interest to buy anything?  
Please talk to Woj or email him at [marketing@knaves.org](mailto:marketing@knaves.org).

*All items are sold at cost to club members. There are no markups on items.*

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I saw this sign outside a Beer bar in Bruges, Belgium and thought I'd share it with all of you.

**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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