

KNAVE KNEWS

Newsletter for the Urban Knaves of Grain Homebrew Club DuPage Co. IL

AHA HOMEBREW CLUB OF THE YEAR 1999

AUG/SEP 2001

CALENDAR OF EVENTS

Visit the UKG Web site (www.hbd.org/ukg) for the latest information about upcoming events!

AUGUST

11 - UKG Social Night, 7:30pm at Rio Zorro, 112 N. First Avenue, St. Charles.

11 - Great Taste of the Midwest, Olin-Turville Park, Madison, WI (*sold out*).

18 - CBS Blues and Brews Cruise. \$50 for CBS members, \$65 for non-members. Check the CBS web site (www.chibeer.org) for details.

23 - UKG Style Seminar, featuring the Vienna Lagerstyle, 7:45pm at Rock Bottom Brewery, 28256 Diehl Rd., Warrenville. No charge, but please RSVP to Darrel Proksa (darrel.j.proksa@rrd.com, 630-964-9172)

24-25 - Roundfest 2001, 7pm-1am Fri. and 4pm-1am Sat., at Walter Payton's Roundhouse, 205 N. Broadway, Aurora. Cover \$6 after 7pm; no cover Sat. 4pm-7pm.

24-26 - Goose Island Fest, Fri. 5-10pm, Sat.-Sun. noon-10pm, 1800 N. Kingsbury near Goose Island Brewery (1800 N. Clybourn, Chicago). Admission \$10; \$5 before 3pm Sat.-Sun.

30 - UKG monthly meeting, 7:30pm at John's Buffet in Winfield.

SEPTEMBER

8 - UKG Social Night, 7:30pm at Govnor's Public House, 220 N. Randall Rd., Lake in the Hills

27 - UKG monthly meeting, 7:30pm at John's Buffet in Winfield.

Club-Only Competition: selection of the UKG entry for the AHA's California Common competition. AHA/BJCP style: 6c California Common. Bring one bottle to the monthly meeting, or drop off beforehand at Brewers Coop. Judging will be conducted at the meeting. Have 3 more bottles ready in case your entry is selected to represent the club!

27-29 - Great American Beer Fest, Denver CO. Sponsored by the Association Of Brewers (www.aob.org).

The President's Corner

A great time was had the National Homebrew Competition second round by all UKG members in attendance. We captured 4 medals, thanks to the outstanding efforts of Steve McKenna, Marc Kullberg, Steve Olson, & Zemo Holat. I'd like to thank every one for helping out with the UKG efforts to recapture the Homebrew Club of the Year title; unfortunately QUAFF put on an unbelievable performance as it seemed every third or fourth medal went to a QUAFF member. QUAFF should be commended in their efforts; they're a great group of brewers with **real** social skills.

This was an event filled trip from start to finish. Fortunately neither the golf ball size hail in Denver nor

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Steve gets a congratulatory handshake from Charlie Papazian, after receiving his medal in the 2nd round

(President's Corner, continued from page 1)

toilets on the runway in Long Beach interrupted our flight. Mother Nature tried to hold us up by putting more than 35 planes out of service with a raging storm. Then Mr. Natural crashed his semi, birthday suit and all, through the gates at Long Beach, then overturned the truck full of American Standard and tried to light it on fire. Wow what excitement! We also succumbed to a pressure sensor failure that resulted in the shortest Denver to Denver flight on record. This will be the last flight that Laurel and I stay on while the mechanics try to repair the plain prior to take off. Maybe I was hit in the head with a chunk of Denver hail after all.

Swimming pools and movie stars. We just had to take the time to see what all the hype was about. Hollywood was not quite what I expected; tattoo parlors and tourist traps is more like it. The Chines Theater however was well worth the trip. We didn't have to opportunity to run across any famous actors but one inspiring individual ran over a fire hydrant and into a wall, creating a great spectacle for all to see. Cascades of water were engulfing a transformer in the power lines while he ranted and raved about how it must have jumped out in front of him.

The smile on Steve McKenna's face and a medal around his neck make me yearn for the adventures Dallas will bring next year.

-Shane



Marc receives his 2nd round medal

To LA and Back -- A Beer Odyssey

Well, the 2001 AHA National Homebrewers Conference and National Homebrew Competition are history. Quite a few Knaves made the journey out to LA this year; I think we may have had the largest contingent of any out-of-state club!

Things kicked off Wednesday evening, as people started arriving at the hotel for the conference; there was a smoked beer tasting earlier in the evening, which Joe and I missed due to a cancelled flight. By the time we arrived late in the evening, there was a rather large crowd of homebrewers gathered in the hotel bar. The hotel bar, you ask? Well, this was no *ordinary* hotel bar... the LAX Four Points Sheraton is known for being a "beer friendly" hotel. Tap selections included, among other things, Old Rasputin Imperial Stout, Samichlaus, and Cantillon Lambic. Not to mention a truly impressive selection of bottled beers. Needless to say, the hotel bar became a fairly popular "after hours" hangout with many of the AHA crowd.

The conference officially opened on Thursday, with the

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"Kegmeister" Don, Ellen, and Marc sample some of LA's finest, at the Beer Festival on the second day of the conference

AHA Conference Photo Gallery



Some Knaves havin' a good time... Skip (at right) probably wins the AHA Conference "Farthest From Home" award -- he lives in Tanzania!



Late night in the bar at the conference hotel... sampling the Samichlaus and Cantillon



25 different ales on handpump!



The Knaves take a turn co-hosting the hospitality suite, complete with "The Wave of Beer" wall of taps



Rich and Joe are accosted by a couple of rats in a dark alley (OK, it was actually a dark parking lot...)

Hey, all you *other* people who took pictures in LA... I know you're out there! I am thinking of doing a "best of the rest" photo gallery next issue. If you have any pictures you'd like to submit, see me!

Winner's Circle

Here's the latest rundown on how the Knaves have been doing in competitions!



NHC First Round

The first round of the National Homebrew Competition for the Great Lakes region was judged April 28-29, at Rock Bottom Chicago. Entries which place in the first round regional judging advance to the second round, to compete against the top beers from all of the other regions.

UKG winners in the first round were:

Shane Coombs: 3rd (Scottish Ales); 2nd (India Pale Ale); 1st (English and Scottish Strong Ale); 3rd (Smoked Beer)

Joe Formanek: 3rd (India Pale Ale); 1st (Brown Ale); 2nd and 3rd (Barleywine and Imperial Stout); 1st (Belgian and French Ale)

Phil Gravel: 1st (American Pale Ales)

Dave Hahne: 3rd (European Dark Lager)

Zemo Holat: 3rd (Traditional Mead); 2nd (Herb and Spice Mead and Braggot)

Jeff Hertz: 3rd (New Entrants)

Rich Janevicius: 1st (Fruit Mead)

Marc Kullberg: 3rd (Strong Belgian Ale)

Richard Lephamer: 1st (European Pale Lager)

Steve McKenna: 2nd (Koelsch and Altbier); 1st (Strong Belgian Ale); 1st (Fruit Beer); 1st (Traditional Mead)

Tom Oelrich: 1st (Koelsch and Altbier)

Steven Olson (with Kyle Loos, Bob Packwood, and Keith Akstulewicz): 1st (Barleywine and Imperial Stout); 2nd (Bock)

Darrel Proksa: 1st (Bitter and English Pale Ale)

Mike Uchima: 2nd (Porter); 3rd (Stout); 2nd (Strong Belgian Ale)

Wow... we swept both the Barleywine/Imperial Stout and the Belgian Strong Ale categories for our region, in the first round. Guess we have a lot of people who like to brew strong ales!

NHC Second Round

The NHC second round was judged at the AHA conference in LA, June 21 and 22.

UKGers who took medals in the second round were:

Steven Olson (with Kyle Loos, Bob Packwood, and Keith Akstulewicz): Bronze (Bock)

Marc Kullberg: Bronze (Strong Belgian Ale)

Steve McKenna: Bronze (Fruit Beer)

Zemo Holat: Bronze (Herb and Spice Mead and Braggot)

Over The Mill

The Knaves had a strong showing in Over The Mill competition (Michigan) this year:

Shane Coombs: 3rd (English and Scottish Strong Ale)

Joe Formanek: 1st and 3rd (Light Ale); 2nd (Scottish Ales)

Steve Olson: 3rd (Koelsch and Altbier); 2nd (English and Scottish Strong Ale)

Darrell Proksa: 1st (Cider)

BUZZ Boneyard Brew-Off

The 7th annual BUZZ Boneyard Brew-Off was held in Urbana, IL on June 2nd. Several Knaves entered beers; John Mains, Steve McKenna, and I headed down to Champaign to judge, and attend the great post-competition party!

The BBO has an extra category, the "No One Gets Out Alive High Gravity" category. This is similar to our "Menace" category in the DMC, except that it is open to any beer, mead, or cider with a starting gravity of 1.070 or higher. The Knaves took the #1 and #2 spots in this category (hmm, I detect a trend... see my comments regarding the NHC First Round results).

In addition to Joe Formanek's 2nd Best Of Show (for his Cyser with Oak), the Knaves came away with quite a few ribbons in the BBO this year:

Shane Coombs: 3rd (India Pale Ale); 2nd (Barleywines and Strong Ales); 1st (Specialty Beers)

Joe Formanek: 1st (English Bitters and Scottish Ales); 2nd (American Pale Ales); 1st (Belgian and French Ale); 1st, and 2nd Best Of Show (Mead); 1st (High Gravity)

Darrell Proksa: 2nd and 3rd (European Pale and Amber Lager); 2nd (Porter)

Mike Uchima: 3rd (Strong Belgian Ale); 2nd (High Gravity)

AHA Club-Only Competitions

Congratulations to Shane for having his Doppelbock selected to represent the club in the AHA Club-Only Bock competition, and to Ted Grudzinski for his Wit, which was selected to represent UKG in the AHA Club-Only Witbier competition!

It's never too early to start brewing those strong ales for next year's NHC! Brew early and often!

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first judging session of the 2nd round, several talks, and Club Night. The Knaves also took a turn co-hosting the hospitality suite, with Hop Barley and the Alers of Colorado. Kudos to Don Alton for driving our three kegs of beer (and cider) all the way to LA -- they arrived in excellent shape, and many people agreed that we had some of the best beer served in the hospitality suite!

The second judging session was held Friday morning. After the judging ended, I managed to catch Charlie Papazian's keynote address (a fair percentage of which seemed to consist of flatulence jokes), and several talks. I especially enjoyed the talk on smoked beers given by Ray Daniels and Geoff Larson. But I have to say that Friday's high point was the LA Beer Odyssey Beer Festival. Held right outside the hotel, they must've had every craft brewer from southern California handing out samples of their beers. 25 of the beers were even being served on handpump -- a mini-Real Ale Festival!

Things wrapped up on Saturday with another round of talks, the AHA members meeting, and the awards banquet. Louis Bonham's "Guerrilla Lab Techniques" talk was fascinating; Don O'Connor's "Czech Pils" talk was also very interesting.

As Shane reported in the President's Corner, we came away with 4 bronze medals in the 2nd round -- a respectable showing, but nowhere near enough to catch QUAFF, who simply ran away with the Club Of The Year honors. Congratulations to the members of QUAFF on their win, to our own medal winners, and all of the Knaves who placed in the first round! (See *Winner's Circle*, on page 4.)

After the awards banquet, the festivities continued in the hotel bar, various hotel rooms, the 6th floor hallway, and who knows where else... I turned in relatively early (2:00 am), since I had an early flight to catch!

A great time was had by all... I am definitely going to make an effort to attend the 2002 conference in Dallas, and hope to see many of you there!

I would also like to take this opportunity to thank all of the homebrew clubs who worked so hard to make the 2001 conference a reality. It takes a lot of work to pull something like this off, and they did a great job -- let's have a round of applause for the LA area homebrew clubs!

-Mike

Vienna Lager Style Seminar

Members are invited to attend a style seminar focusing on the Vienna Lager style. The seminar will be held at the Rock Bottom Brewery in Warrenton (I-88 & Winfield Rd.) on Thursday, Aug. 23 at 7:45.

A facilitated discussion will be conducted covering a history of the style, ingredients, recipes, and commercial examples. Discussion materials will be provided along with tastings of commercial beers.

If you are planning to attend, please notify Darrell Proksa at 630-964-9172 or darrell.j.proksa@rrd.com . Also, if you are attending and have a homebrewed Vienna please bring it. (Our host, Andy Hays is also encouraging attendees to bring any homebrewed lager).

Tips and Tricks

Trying to figure out an easy way to siphon from your primary fermenter to your secondary carboy, without splashing (to minimize oxidation)?

Just place a second racking cane (with the little plastic standoff removed from the end) in your secondary. Get the siphon started, and temporarily pinch the hose shut with a shutoff clamp (this is also a great opportunity to take a hydrometer sample -- just run the first few ounces from the siphon into your hydrometer flask). Attach the hose to the second racking cane, open the clamp, and you're in business!

This approach is also more sanitary. The outside of the hose (which you've been handling) never touches the beer, since it doesn't hang down into your secondary.

Got a favorite brewing tip or trick you'd like to share with the rest of the club? Send it in!



Summer heat wave got you dragging? Think cool!



History of the UKG

by Steve McKenna

Many club members have asked about the early days of the Urban Knaves of Grain. When was the club founded? Who served as presidents? When did our pub crawls and competitions start?

Here, gathered from old

newsletters, Internet sources, and the memories of individual members, is a short history of the UKG.

1991 and 1992: Chris Campanelli teaches a homebrewing class at College of DuPage. The first group of students included Jay Kash, Jens Loeder, and Jim Hoeft. (Jay is still a UKG member; Jens and Jim are now brewmasters at James Page Brewery in Minneapolis.) The last class of each session was a pub crawl.

1993: The following posting appears in the Homebrew Digest mailing list (an active listserver then, as now, and the current host of our website):

Date: Thu, 25 Mar 93 21:45 CST
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)
Subject: new homebrew club forming

There's a new homebrewing club forming in the western suburbs of Chicago in DuPage County. The first meeting is scheduled for Friday, April 30th. For more info contact:

Todd Williams todd@gold.rtsq.mot.com (708) 971-8692

-or-

Chris Campanelli akcs.chrisc@vpnet.chi.il.us (708) 833-9059

And again:

Date: Tue, 20 Apr 93 21:14 CDT
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)
Subject: DuPage County Homebrew Club

There's a new homebrew club forming in the western suburbs of Chicago in DuPage County. The first meeting will be:

Date: Friday, April 30th
Location: My house
Time: 8pm

If you plan to attend, contact myself or Todd for the address.

If the weather is accommodating the meeting will be outside so if you're a potato you might want to bring a chair. If it's indoors, those of you who are allergic to cats, beware.

Chris Campanelli akcs.chrisc@vpnet.chi.il.us (708) 833-9059

Todd Williams todd@gold.rtsq.mot.com (708) 971-8692

The first meeting was held on April 30 at Chris' house in Villa Park, and the weather didn't cooperate, so we met in the basement. About 20 people attended, many of them former students of the COD course; several are also Chicago Beer

Society members. Its success was evident in the next month's HBD posting:

Date: Fri, 21 May 93 23:42 CDT
From: akcs.chrisc@vpnet.chi.il.us (chris campanelli)
Subject: DuPage County homebrew mtg

This is another call for all homebrewers in the western suburbs of Chicago, in and around DuPage County.

The first meeting was so way-cool groovy that we think we'll do it again. The next meeting will be on Friday, May 28th. Same bat time, same bat station: 109 N. Ardmore, Villa Park. Starts around 8pm.

Yes, it is the Friday of the holiday weekend. Guess this will separate the men (and woman) from the pantywaists.

These were the only two meetings ever advertised in the HBD. A naming contest led to the name Urban Knaves of Grain, coined by Frank Dobner at the 3rd or 4th meeting. Officers were selected informally, by acclamation; Todd Williams became the first president and Chris became the newsletter editor. After the first couple of meetings in Chris' basement, meetings begin to rotate between members' houses. In the fall, meetings moved to the new Weinkeller Brewery in Westmont (not without some reluctance, as Chris and Todd had both served time as brewers at the original Weinkeller Brewery in Berwyn.) Todd dropped out of the club soon after, and Chris effectively held both officer positions.

1994: The first bulk grain purchase is organized at fall 1993 Weinkeller meetings and conducted in January; we drive to Wisconsin to pick up sacks of Belgian malt and divide it up in the living room of John Isenhour's house in Aurora. Meetings move to brand-new Taylor Brewery in Naperville soon after. There had been trouble reserving Weinkeller's private room, forcing the last few meetings to be held in the bar, and Taylor's brewmaster and new club member Ed Bronson offered us the use of Taylor's front room. At the same time, meetings change from the last Friday of the month to the last Thursday. The first UKG pub crawl is held in February, a well-attended bus trip to Chicago Brewing Co., Sheffield's, Goose Island, Quenchers, Great Beer Palace, and Gingerman, all in Chicago. The first mention of the UKG's new name in the Homebrew Digest is in April, as the report of the winners of the BOSS Challenge, held March 26 in Lockport, shows medals awarded to UKG members Mike Montgomery and Chuck Taylor. Mike later wins 1st place for pale ales in the HWBTA national competition. Our first formal election is held in June, as Frank Dobner edges out Mike Montgomery for president in our most hotly contested election ever. Andy Patrick is elected newsletter editor. The second successful bus pub crawl is held in October, visiting Golden Prairie Brewing, Chicago Brewing, Goose Island, and Great Beer Palace in Chicago, and Brixie's in Brookfield. Russ Aceto's maple ale takes 2nd place in the AHA's Specialty Quest Club-Only competition in December, our first medal in a club-only. The club now has 73 members; annual dues are \$5.

1995: Don Alton, winner of a Brewer-for-a-Day raffle prize at the Dec. 1994 meeting, helps brew an oatmeal stout at Box Office Brewery in DeKalb. Andy Patrick quits the newsletter

and club in February, and Chris Campanelli resumes the editor's job. Naperville liquor laws force us out of Taylor (homebrew is banned at the February meeting, the last one held there). The March meeting is held at Weinkeller, and in April we move to John's Buffet in Winfield, where we have been ever since. The UKG's first BJCP exam is held in April at Taylor, organized by Chris Campanelli and Frank Dobner. Jim and Jason Ebel, Curt Czapski, Kevin Johnson, Steve McKenna, and Steve Piderit remain in the club to this day out of about 8 people who took that exam. The first UKG constitution and by-laws are ratified in the spring. The 3rd bus pub crawl is cancelled due to insufficient turnout to pay for the bus rental, but some diehard members go downtown and do the crawl on their own. In June, Mike Montgomery is elected president; Chris stays on as editor, but is finally relieved when Jeff Kainz volunteers for the job in August. Mike leads a style seminar on pale ales at Taylor, with 23 members attending. Mike's American pale ale wins Best of Show at the Winfield Rites of Spring Competition on June 5, sponsored by Beer in a Box homebrew shop; UKG members win 20 of 27 medals and sweep 4 of 9 categories. The first competition conducted by the UKG, the Famous Urban Knaves of Grain, is held on Oct. 21 in conjunction with Famous Liquors in Lombard. There were 77 entries, and Jay Kash's weizen took Best of Show; Steve McKenna organized. Dues are raised to \$10. The club now numbers 74 members.

1996: The first UKG Train Crawl is inspired by the opening of Founders Hill Brewery, completing a lineup of three brewpubs near train stations on the Metra BNSF line. It is held in February, with stops at Roundhouse/America's Brewpub in Aurora, Taylor in Naperville, Founders Hill in Downers Grove, and Palmer Place in LaGrange. The UKG logo and first T-shirt are created around this time by Pete Whyte, working from a photo of a mural that took up an entire wall of the Heidelberg Rathskeller in Elmhurst. (This building now houses McNally's, but the mural is gone). Our 2nd BJCP exam is conducted, with 5 takers, including current members Don Alton and Mark Knoebl (now brewing at New Glarus in Wisconsin). Phil Gravel's California Common takes 1st place in the final round of the AHA National Homebrew Competition in New Orleans, our first NHC individual winner. (Chicago Beer Society wins Homebrew Club of the Year at this NHC.) Chris Campanelli is elected president, and Jeff Kainz remains as newsletter editor. Jeff quits in midyear and Chris takes on the editor job once again. The first UKG board of directors is appointed. The club is incorporated with the State of Illinois with the help of homebrewer/attorney Dave Maki. We conduct the 2nd Winfield Beer in a Box competition on Sept. 7 at John's Buffet (Steve McKenna organizing); 81 entries; Marc Kullberg's kriel wins BoS. The 4th bus pub crawl travels to the Siebel Institute and Chicago Brewing in Chicago, and Pavicevich Brewing in Elmhurst. Dues are raised to \$12 per year.

1997: The 2nd Train Crawl is held in February on the same route as the first. Two Brothers Brewery opens. The 5th bus pub crawl, on April 5, goes to Mickey Finn's (Libertyville), Flatlanders (Lincolnshire), O'Grady's (Arlington Heights), and Two Brothers (Warrenville). Mike Uchima's Dragon's Breath

IPA wins Founders Hill Brewery's IPA-only competition and, with Mike's help, is brewed commercially at Founders Hill in July. Marc Kullberg's altbier takes 2nd place in the Kölsch & Alt category (behind a kölsch) in the NHC in Cleveland. Darrell Proksa is elected president, and Tom Oelrich VP/newsletter editor. Jason Ebel leads a style seminar on weissbier at Two Brothers, our first event held there. We conduct the 3rd Winfield BIAB competition (Mark Knoebl organizing); out of 67 entries, Duffy Toler of Headhunters wins Best of Show with a California Common. We host a booth at a Winfield beer festival and serve homebrew. Our 6th bus pub crawl, Sept. 13 to Chicago beer gardens, is poorly attended. We conduct the AHA's Weiss is Nice club-only competition in November at Two Brothers Brewery (Steve McKenna organizing); out of 48 entries, Bill Aimonetti of the Albuquerque Dukes of Ale wins Best of Show. A potluck dinner follows, beginning the tradition that lives on with the Drunk Monk Challenge. The December monthly meeting is held at Lunar Brewing in Villa Park, beginning another tradition.

1998: The 3rd Train Crawl, Feb. 28 on the BNSF line, once again visits the Roundhouse, Taylor, Founders Hill, and Palmer Place, plus a new stop at Irish Times in Brookfield. At the April meeting we sample the results of the Yeast Common Denominator, in which club members brewed the same cream ale recipe using 11 different yeasts. First Big Brew, for National Homebrew Day on May 2nd: club members brew three batches of barleywine outside Total Beverage in Naperville, and conduct a homebrew vs. commercial beer tasting inside. Our 3rd BJCP exam, on May 10, welcomes 10 new judges, including Shane and Laurel Coombs, John Mains, and John Kleczewski. Our first Social Night is held in June, at Palmer Place in LaGrange. Four UKG members win a total of 7 ribbons in the NHC 1st Round. Darrell and Tom are reelected. The 4th and last Winfield BIAB competition (this time not managed by the UKG, but employing UKG judges) occurs in September. The first annual cider run, to Plank Road Orchards in Sycamore, is held on September 26. The December monthly meeting is once again held at Lunar Brewing.

1999: The 4th Train Crawl on Feb. 13 visits the same familiar BNSF line stops from Roundhouse in Aurora to Irish Times in Brookfield. Our first signature homebrew competition, the Drunk Monk Challenge, is held following a blizzard on March 6, with Shane Coombs organizing and Joe Formanek as judge coordinator. Judging was conducted at Founders Hill and the party afterwards was at Two Brothers Brewery. There were 224 entries. Shane's Flanders brown wins Best of Show and Mike Uchima's dubbel wins Menace of the Monastery. Mike Uchima once again wins Founders Hill's single-style competition and brews his Apocalypse Alt there in April. At the AHA National Homebrew Competition in Olathe, KS, we tie for Homebrew Club of the Year with Oregon Brew Crew. Eight club members win 17 ribbons in the 1st Round, and Jay Kash's maibock puts us over the top with a 1st place in the Bock Club-Only competition. Our total of 77 points (64 1st Round, 6 club-only, 7 2nd Round) sets an all-time record which is utterly demolished a year later. For the first time, we host a

hospitality suite at the National Homebrewers Conference. Darrell and Tom are reelected for their 3rd terms. We enjoy a walking pub crawl in September, visiting Erik&Me, McNally's, Billy Biru's, and Danny's in St. Charles. In October, we unveil the results of the Hopsperiment: a dozen UKG members brew the same pale ale using different hops. Third December monthly meeting at Lunar Brewing.

2000: 5th Train Crawl is held on Feb. 19, on the Metra Electric line to Flossmoor Station in Flossmoor and Ida Noyes Pub at the U. of Chicago. Also in February, Rich Janevicius, winner of the MUGZ Land of the Muddy Waters competition in Quad Cities, brews his raspberry wheat at Blue Cat Brewpub in Rock Island. The 2nd Drunk Monk Challenge on March 4 at Two Brothers (Steve McKenna organizing, Joe Formanek again as judge coordinator) gets 276 entries. Pete Kapusta and Steve Gryszinski of Silverado win Best of Show with a mead, and Mike Brennan of BOSS wins Menace of the Monastery with a dubbel. Despite winning 21 ribbons for 87 points in the 1st Round, followed by 6 ribbons and 27 points in the 2nd Round, we finish 2nd for Homebrew Club of the Year at the NHC in Livonia, MI, behind the Kansas City Biermeisters who amassed a new record 136 points. But Joe Formanek single-handedly scored 50 points and won the Ninkasi Award for the highest point total of any brewer in the NHC. Shane Coombs is elected president, with Mike Uchima VP/newsletter editor. The UKG constitution is amended and the position of treasurer is created, to be filled by Darrell Proksa. December monthly meeting is held at Lunar Brewing for the 4th year in a row.

2001: The 6th Train Crawl is held Feb. 10 on the UP-West line with stops at McNally's and Fitz's (Elmhurst), Lunar Brewing (Villa Park), Glen Ellyn Brewing and Curly's (Glen Ellyn), and John's Buffet (Winfield). Our 4th BJCP exam is held Feb. 24, with 17 taking the exam. The 3rd Drunk Monk Challenge is held on March 24 at Two Brothers (Joe Formanek organizer, Steve McKenna judge coordinator). There are an incredible 504 entries. Nick and Nancy Edgington of B.E.E.R. win the beer Best of Show with a dubbel; Bill Aimonetti of Albuquerque Dukes of Ale wins mead/cider Best of Show with a varietal mead, and Mike Pelter of Duneland Homebrewers Association wins Menace of the Monastery with a Belgian strong golden ale. In April, the UKG website moves to hbd.org, and the UKG listserv debuts. Fourteen UKG members win 28 ribbons and a total of 102 points in the 1st Round of the AHA NHC, but we enter the 2nd Round trailing QUAFF's 132 points.

Thanks go to Chris Campanelli, Frank Dobner, Darrell Proksa, Marc Kullberg, Joe Formanek, and Mike Uchima for their help in researching the club history.

Czechvar

by Kevin Spealman

Yes, it's true! If you haven't found it in your favorite liquor store yet, you haven't tried very hard. Everywhere I go has the stuff, including Famous Liquors in Lombard on Roosevelt, and even Whole Foods in Wheaton/Danada. And by the way, with the notable exception of the title of these ramblings, I refuse to call it anything but what it is the one and only legendary Budweiser Budvar.

The only problem is that the green bottles of course tend to get light struck, but I've just finished my twelfth one (not at one sitting) and they're pretty dang good. Having tasted this delicious nectar in the Czech Republic last year, I can safely say that it's the real thing. The bottle is the same exact design it just says something other than Budvar. The little leaflet in the six pack is informative also, making it clear that "only the name is changed to protect the beer."

Now I'm sure that some of you remember back in your swill guzzling days that hype and "legend" surrounding another beer that we couldn't get here in the Midwest. Why, I remember people driving to Colorado for little other purpose than to bring back a couple of cases of yes, you know what I'm going to say... Coors beer. To hear people talk this beer was so far above Miller, Bud and PBR that it couldn't even lower itself to thumb its nose to them. Needless to say, this is a legend that crumbled under the harsh light of reality it just wasn't that good, folks!

Now Budvar, in my humblest of opinions, is a liquid legend that lives up to the hype. What's different about it? Well my advice is to line up another great Czech beer beside it. Take Urquell, Staropramen, Kozel or what not and give it the ol' taste test. Budvar has a certain sweetness that the others don't have. I'm looking right now at two clone recipes, one for Budvar (Zymurgy Jan/Feb 2000 issue) and one for another great Czech beer, Pilsner Urquell (July/Aug 2000 Zymurgy), and except for a lighter hop addition in the boil for Budvar and a half pound of Carapils in the Urquell, they're pretty similar. But to taste it, you'd swear that there's a tiny bit of light Munich malt in the Budvar or something. Anybody find out, let me know.

But the important thing is to get out there and buy some! It's kinda nice to have it around.

Editor's note: I happened to be at Chef Paul recently, and they had it there too (in bottles, not on tap). Goes great with German food! It has also shown up at my neighborhood liquor store... which unfortunately has a nasty habit of letting beer sit around too long. Why, oh why, did Budvar have to use those dreaded green bottles?

I would like to thank Mike Bock for handling the printing of the newsletter, and Rich Janevicius for contributing the AHA conference photos. Couldn't have done it without you, guys!

Cider Tasting

by Tom Oelrich

Until I joined the UKG, I pretty much restricted my drinking to beer only. But after tasting the ciders and meads that were brought to our meetings, I wanted to expand my horizons. So on a night I felt like switching from my usual pale ale to a nice crisp cider, I would call up someone who I knew made good cider, like Darrell Proksa, and say, "Hey Darrell, it's Tom. You want to come over and bring some of your delicious cider?" CLICK! Hmmm. That didn't work. So I tried another good cider maker, Rich Janevicius. "Hey Rich, it's Tom. You want to come over and bring some of your delicious cider?". Silence....then CLICK! Hmmm. Not wanting to find out if Shane Coombs or Marc Kullberg was going to be strike three, I set off to the store to BUY some cider. Problem was, I wasn't sure what to buy. So I first tried HardCore Crisp Apple Cider, and it was okay. Then I tried Hornsby's Draft Cider, and I didn't like that too much. I realized without Madison Ave.'s advertising to guide me, I had no idea what was a good cider and what wasn't. Should I pay more for imported ciders or stick to the cheaper (but not much cheaper) domestics? Hmmm. Then it hit me---why not have good cider makers, like Darrell and Rich tell me? Good idea! But to make sure I wouldn't be misled by personal biases, I thought of conducting a blind taste test. Let these guys have a mini-best-of-show with a handful of commercial ciders, and the winner would point me in the right direction when I went to the liquor store. So I called up Darrell, "Hey Darrell, it's Tom..." CLICK! Errgggh. I dialed again. "Don't hang up! PLEASE! I want to buy you cider!", I said. After I explained my idea to Darrell, he thought it might be fun. So we talked Rich into it also and the Great UKG Cider Experiment was on!

The next question was, "What ciders to taste test?" I had a couple bottles of HardCore in the refrigerator, along with a bottle of Hornsby's and a new brand I had just bought, "K". In case you are unaware, HardCore is made by the Boston Beer Co., Hornsby's is bottled by Ernest & Julio Gallo when they are not busy making wine, "K" is an import from Bristol, England. On the label "K" claims to be "The Ultimate in Quality", and "Refreshingly Different" and "Handcrafted in England with the light and refreshing taste of Somerset apples." These three ciders I had purchased in my local

OSCO liquor department, so I figured they would be a good choice of readily available products. I then went over to TAP'S Liquors in Batavia (on Rte. 59 at Batavia Rd.) As most of you know they have a small, poorly lit room in the back of the store at TAP'S where they keep the good beers. In the dim light, I was having trouble locating the cider section, so I asked and the sales guy showed me three kinds. ACE Apple Cider made by the California Cider Co., Old Deadly's English Hard Cider, produced by Aston Manor Brewery, Birmingham England., and Magner's Original Irish Cider by Bulmers Limited Clonmel. While the three OSCO ciders can be bought for about \$5.99 a six-pack, I paid \$1.49 for the bottle of ACE, and \$1.59 each for the bottles of Deadly's and Magner's.

So on the night of June 6th, the three of us got together at Rich's house in Naperville for the test. The tasters would be Darrell and his wife, Lita, Rich and his wife, Ellen, and Marc Kullberg who was added at the last minute. Darrell had made up some scoresheets for the night. He used a 20 point system for four categories. Aroma (0-4), Appearance (0-2), Flavor (0-10) and Drinkability (0-4). As none of these ciders claimed to be of a particular style (Dry, sparkling, etc.) the scores had to be assigned on a more hedonistic approach. I felt the most interesting fact of the tasting was the obvious lack of enthusiasm for any of the entries. The eventual winner was noted for its nice apple aroma and taste but also for a taffy apple-like character that did not go over well. The big loser for most of the judges (except Marc) was Magner's Irish Cider. The comments on it ranged from "horsey" to "rubbery" to "YUCK!" Ironically it did have a beautiful blush appearance. Marc felt that the flavors in the Magner's may not all have been traditional cider flavors, but he did not consider that a bad thing. I have a chart that shows the scores for all the ciders. The scores are given in this order: Rich Janevicius, Ellen Janevicius, Darrel Proksa, Lita Proksa, and Marc Kullberg. As you can see from the chart Hornsby's was the winner. (Well, I guess Ernest and Julio know something more than wine.) The tasters were all surprised by Hornsby's high scores. Marc felt the bottle of "K" that I had brought may have been compromised before its purchase; he had tried a bottle recently at Front Street Cantina and felt that it was a pretty decent cider. The week after our cider tasting I got a call from Darrell, "Hey Tom, it's Darrell. You want to come over and bring some of your delicious Koelsch?" CLICK!

	<u>K</u>	<u>MAGNER'S</u>	<u>HARDCORE</u>	<u>HORNSBY'S</u>	<u>OLD DEADLY'S</u>	<u>ACE</u>
<u>AROMA</u>	2-1-3-1-1	0-1-0-0-2	2-2-2-2-2	4-4-4-3-4	3-1-1-1-2	3-3-2-2-1
<u>APPEARANCE</u>	1-1-2-2-2	2-1-2-1-2	1-2-2-2-2	1-2-2-2-2	1-0-0-0-1	2-1-1-1-1
<u>FLAVOR</u>	6-4-5-4-4	0-4-1-0-7	6-5-7-6-7	9-8-10-9-7	6-5-3-2-7	5-9-7-4-4
<u>DRINKABILITY</u>	2-2-1-1-1	0-1-0-0-2	2-2-4-3-2	4-3-3-4-3	3-3-2-1-3	2-3-3-3-3
TOTAL	11-8-11-8-8 (46)	2-7-2-1-13 (25)	11-10-15-13-13 (62)	18-17-19-18-16 (88)	13-9-6-5-13 (46)	12-16-13-10-9 (60)

This is the first in what could become a series of tasting articles. See Tom Oelrich or Mike Uchima if you would like to organize a tasting and/or write an article for the newsletter!

The World Of Beer



Resistance is futile... you will be assimilated

Belgian brewing conglomerate Interbrew -- second largest brewer in the world -- has just announced that they are acquiring German brewer Beck's. Interbrew has already gobbled up many other well-known brands -- for example, their recent acquisition Bass brewery, of England.

Interbrew has also recently announced that they will be shutting down DeWolf-Cosyns Maltings -- which they own -- in 2002. For those of you who are not familiar with DeWolf-Cosyns, they are the primary producer of many of the popular Belgian specialty malts -- Biscuit, Aromatic, Cara-Munich, Special B -- available to homebrewers in the US. Better stock up on that Special B malt while you can! (Specialty malts will actually keep for quite a while, if stored cool and dry...)

Boston Beer Company to intro "Sam Adams Light"

Yep, you read that right. Now, I actually think Sam Adams Boston Lager is a pretty decent beer... but they **already** have a couple of fairly light beers in their lineup (their Spring and Summer seasonal ales). I find myself scratching my head, and asking myself... "What's the point?!??"

Oh, well... that's big business for you.

Two Bros Gets a New Look

A little closer to home... if you haven't noticed Two Brothers' new look, you haven't been paying attention! The labels and 6-pack holders have been completely redesigned, and they have also recently introduced their first lager -- Dog Days Dortmunder Style Lager. The Brothers brew some great ales... it's nice to see them diversifying into lager territory as well. Check it out!

Beer Is Good For You!

A recent study indicates that folate (a nutrient found in beer) can help the body lower levels of homocysteine (a compound associated with increased risk of heart disease) in the blood.

Bert Grant, 1928-2001

Bert Grant, craft brewing trailblazer and founder of Yakima Brewing and Malting (a.k.a. Grant's Ales), has passed away at the age of 73, after an extended illness.

Let's all raise a glass, and toast the memory of one of the driving forces behind the craft brewing revolution in this country!

UKG LIBRARY INDEX

Periodicals

- 1 *New Brewer* 7/95 - 12/95
- 2 *Brew* Vol. 1.1
- 3 *Brew Your Own* Vol. 1.1
- 4 *Zymurgy* 9 & 12/92, all issues 1993&1994, 3/95, 6/95, 9/95
- 5 *Brewing Techniques* 1, 3, 9, 11/94 1, 5, 7, 9, 11/95; 1/96; and 5/98
- 6 *GABF Program* 1994

Small Books

- 1 *Brewing Quality Beers*, Byron Burch
- 2 *How-To-Build a Small Brewery*, Bill Owens
- 3 *The New Brewers Handbook*, Pat Baker
- 4 *On to Mashing*, Frank Romanowski (free)
- 5 *Yeast Culturing*, Rog Leistad

Books

- 1 *Beer Kits and Brewing*, Dave Line
- 2 *The Big Book of Brewing*, Dave Line
- 3 *The Brewers Companion*, Randy Mosher
- 4 *Brewing Lager Beer*, Gregory Noonan
- 5 *Brewing Mead*, R. Gayre w/C. Papazian
- 6 *Brewstorm* 1994-1994 AHA conference transcripts
- 7 *Classic Beer Style Series* #1 - #12
- 8 *The Complete Handbook of Homebrewing*, Dave Miller
- 9 *The Essentials of Beer Style*, Fred Eckhard
- 10 *Evaluating Beer*, Brewers Publications
- 11 *The Homebrewer's Companion*, C. Papazian
- 12 *Homegrown Hops*, David Beach
- 13 *Making Beer*, William Mares
- 14 *The New Complete Joy of Hombrewing*, Charlie Papazian
- 15 *On Tap*, (2d printing), Steve Johnson
- 16 *Principles of Brewing Science*, George Fix
- 17 *Using Hops*, Mark Garetz
- 18 *Winners Circle*, AHA
- 19 *Getting Started In Home Brewing*, Jim Wearne
- 20 *Sake (U.S.A.)*, Fred Eckhard
- 21 *Homebrewing Vol.1*, Al Korzonas
- 22 *Zymurgy Tips and Gadgets*, 1997
- 23 *Brewing the World's Great Beers*, Dave Miller
- 24 *Fearless Brewing*, Brian Kunath
- 25 *The Art of Cidermaking*, Paul Correnty

Videos

- 1 *The Beer Hunter*, Michael Jackson
- 2 *Introduction to the US Hop Industry - Pt. 1*

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The Treasurer's Report

by Darrell Proksa

Income Statement
5/1/01 5/31/01

Beginning Balance		\$3,163.65
Income:		0.00
Expenses:		108.97
	DMC2K+1	31.97
	AHA-Club-only	5.00
	AHA NHC	72.00
Ending Balance		<u>\$3,054.68</u>

