



Brewer's League Journal

Monthly Newsletter of the Greater Everett Home Brewer's League

June Meeting Held at Glacier Peak Brewery

Brewery Tour Enjoyed by All

Steve Dowd of Glacier Peak Brewery greeted the members of the *Greater Everett Brewers League* (hereafter shortened in this newsletter to GEBL) with an introduction and a brief discussion of the club he is a member of (Impaling Alers) and an invitation to join them at any time. Their meetings are held on the 3rd Thursday of each month at Larry's Homebrew Supplies in Kent.

Steve then took us on a tour of the brewery starting in the grain room and proceeding up the spiral staircase to the

"hot-side" of the brewery. The "hot side" is located upstairs (obviously) and is the portion of the brewery that is visible to patrons of the restaurant. The "hot-side" contains the hot liquor tank, mash tun and kettle. The equipment was gorgeous and Steve did an excellent job explaining the function to the satisfaction of all. There were many good questions asked, but none got the best of our guide. Steve was joined in this phase of the tour by Tom Muñoz (Head Brewer) and Tom interjected several interesting anecdotes.

We proceeded back down the staircase to the "cold-side" of the brewery. There are two 10 barrel fermentation tanks downstairs where the primary fermentation takes place. The beer is then moved into the walk-in for conditioning and serving. This tour was worthwhile, and if you missed it... too bad. Just kidding, Steve and Tom invite you to contact them at the brewery and arrange a private or group tour. They are excellent hosts and know their stuff. Take advantage of their hospitality.

Welcome New Faces

by Anne Hartline (scribe)

Our club is revitalizing with many new faces and lots of good input. In May, we welcomed **Bruce Fingarson** along with **Pamela** and **Tom Namowicz**. The June meeting brought even more new brewers. A hearty "WELCOME!" to **Cathy Moore**, **Steve Eckley**, **Dave Westrich**, **Annie Severson**, **Steve Dowd**, **Jason Greenleaf**, **Chuck** and **Danielle Walker**, and **Tom Munoz**.

Everyone is encouraged to invite others to join our meetings, those who already brew, as well as those who are thinking about it. The July 11 meeting will be @ Buck's American Cafe, 2901 Hewitt Avenue, @ 7 p.m., in Everett. The meetings are open to any interested parties and especially those who already brew or want to get started. Each monthly meeting consists of introductions, exchange of information and articles, a raffle (*feel free to donate something for this*), a "taste and rate" time, and, most importantly, some fun.

Each month we spotlight a different style of beer. The styles are posted ahead of time and you are encouraged to "brew and bring" something that corresponds to the style. The samples are rated on a "blind" basis with a number assigned as

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they arrive. Even if you have never done rating before, you can participate and learn. This helps members learn what to look for in a certain style of beer and tips on "brewing better."

Welcome (cont'd)

The newsletter for the following month gives the ratings and indicates the top-ranked brewer for that particular style. A commercial beer is often used as the baseline, so that those unfamiliar with the style, have a point of reference. The style of beer we will be sampling and rating for July is mead, a type of honey wine.

Don't be inhibited because you're new at this or just beginning. Everyone has to start somewhere and most of us are amateurs, but we learn from each other. The veteran brewers love to share information and tips, mostly acquired by trial and error. The experience level currently runs from "never before brewed and don't have a clue what you're talking about," to "I watched someone else brew once," to "if I don't brew it, I don't drink it" and all points in between.

Ladies, don't be shy about joining us—we already have several female participants and welcome more to attend. This is open to anyone over 21 years of age and is a great way to get started or to find a brew mentor.

Jack Hughes had an excellent Chocolate Raspberry Stout that won everyone's vote of approval. There were requests for the recipe and additional samples, at the April meeting. The recipe appears in this issue of the newsletter.

We had an "open" tasting in May with a 3-week old stout that was well-received. Tom Namowicz brewed the stout from an extract, adding additional hops.

All in all, we have a good time. Come join in on the fun.

Classified ads:

If you have something you need or something you don't need and would like to run an ad in the newsletter, contact John at 206/334-2656.

Style Calendar

Halfway home for this year, but still some interesting styles left to brew.

July: Mead, Metheglin, Pymment, Cider or Wine.

August: Pale Ale (English, American and India) We may also judge the "Yellow Dog Contest"

Sept: Porter

Oct: Fest Beers (Oktoberfest, Marzen etc.)

Nov: Belgian and Fruit Beers

Dec: Christmas beers.

Be(er) Thinking About:

by Scribe

We are in the process of formalizing ourselves to receive AHA recognition. We kicked around a few ideas about having a club logo, t-shirt, and hat. If you have ideas on any of these, please feel free to get them to John Hartline (334-2656) or Don Roberts (355-8865).

We will need to elect officers and want your input for that topic, as well. Also, we saw that missing one edition of the Newsletter brought inquiries and howls of dismay. John's proposed punishment for failing to produce a newsletter was another year as the "Fearless Leader". I know he shivered at that thought.

Who out there is handy with words and ideas and wants to submit an article or two? You don't have to have access to a computer. If you are willing to type or handwrite an article, we will gladly edit and correct and assimilate it. The more contributors, the more variety and the better the newsletter—give us a call or send us an idea/article.

???Mayfest???

So what happened already....? We were supposed to have a Mayfest, then it looked like it would be a June-fest, then maybe a July-fest, now it doesn't look like anything at all. Well, we just didn't get it put together.

Don tells me that after tasting the Mayfest beer (brewed at Oktoberfest last year), he considered it to be a dump-leweizen. Apparently it's pretty bad if Don won't drink it (he'll drink just about anything).

So with bad beer, The Home Brewery moving, Annie and I trying to open The Fall Creek Brewing Company and everybody getting into their summer schedules, it just didn't happen. Sounds like a lot of excuses, but dem's da facts Jack.

As a club, we all want to have those opportunities for social events outside our normal tasting, but well, er uh... hey I've got it... why don't we appoint a Social Coordinator for our club??? Be(er) thinkin' about it.

Recipe of the Month

Jack Hughes brought us a recipe for a raspberry stout and although it isn't his prizewinning recipe (perhaps a few of you larger members could convince him to come up with the real thing), it does look pretty good and Jack tells us it is fairly close to his.

Recipe for 6.5 gallons

8 lbs	Mountmellick hop flavored dark lager kit
6 lbs	Light dry malt extract
¾lb	roasted barley
¾lb	chocolate malt
¾lb	black patent malt
1¼lb	crystal malt
3½oz	Eroica Hops (boil)
2½oz	Cascade Hops (finishing)
4 tsp	Gypsum
11 lbs	Red raspberries (crushed)
Wyeast 1007 German Ale yeast in starter.	
Original gravity 1.076 to 1.080, terminal gravity 1.022 to 1.028	

Speaking of Jack

Jack has been very busy with his computer and as a result we have the seed for our library. Jack has contributed a number of articles that he has downloaded from the net and they include:

Recipes, Priming: DME vs Corn Syrup, Making a yeast culture, Yeast information and technique, Rodenback Brewery (Belgium), Fruit beer tip sheet, Unusual ingredients, and a few others. Perhaps the item of highest value from Jack (other than his presence) is the index of Zymurgy issues. This index lists all of the articles in a number of different ways for every Zymurgy ever published. I could be invaluable if you are looking for something specific.

If you are interested in talking to Jack about where he is finding these goodies, I'm quite sure he would be more than happy to assist you. Perhaps if you provided him with your E-Mail address, you could get his help online.

All of the items contributed by Jack are available for club members use. If you are interested in any of them, contact me at the meeting or at home (334-2656).

Tasting Results:

As you can see from the table at right, Jack Hughes again took the honors. Jack's Dunkleweizen Bock (while not strictly a wheat beer) was considered by most to be the best Wheat beer offered for tasting. Jack did not utilize a traditional wheat yeast in his beer, but many American Wheat beers don't. Jack's beer was well received and deserves to take away the win. Congratulations Jack.

Jeff Paden also scored quite well with his offerings. Jeff's first selection was a Belgian Wheat and his second was a traditional Hefeweizen. Jeff says that both beers were brewed as one large

	Don	George	Bob	Jack	Jeff	Jeff
	Roberts	Crawford	Dokka	Hughes	Paden	Paden
	37	29	21	41	41	36
	25	31	31	35	36	21
	38	33	36	43	45	40
	30	33	14	36	32	39
	26	29	31	37	35	37
	33	29	25	38	30	27
	24	32	18	42	36	40
	31	32	20	37	31	39
	43	28	39	35	40	38
	32	28	30	28	37	38
	35	42	27	39	43	43
	24	32	21	37	34	34
	34	20	27	33	36	30
Total	412	398	340	481	476	462
Average	31.7	30.6	26.2	37.0	36.6	35.5

batch and then pitched with different yeast strains.

I would like to offer a brief explanation of this chart for those of you who don't live in my left brained self. Each row represents one taster and their total score for the beers in each column. There is a possible score of 50 for that most perfect of perfect beers. The beers are rated on Bouquet / Aroma, Appearance, Flavor, Body and Drinkability. These tastings are enjoyable and educational. They require some thought on the part of the tasters in order to be fair to all who bring their beers for judging. We encourage each of you to participate by bringing a brew.

Raffle Winners:

This month's raffle featured 4 prizes and netted \$27.00 for the club. The prizes were: a \$20.00 gift certificate at The Home Brewery donated by Don and Ralph, tap water filter donated by John and Anne, carboy handle donated by John Moore and a bottle of Dandelion wine by Jack Hughes.

Cathy Moore won the gift certificate, Bob Dokka won the water filter, Kyle Jamison won the carboy handle and

Bruce Fingarson won the dandelion wine.

Many thanks to all who contributed prizes and also to those who bought tickets.

The Home Brewery Moves

I'm sure that by now most of you have needed to visit The Home Brewery, and if you didn't already know it, you found it gone, well at least gone from its former location. The boys packed up and moved south.

If you haven't yet visited their new location, you owe it to yourself to do so. Their new store is really nice. I have to admit (and believe me I hate the fact that they are farther away) that they have made it a lot nicer for all of us to shop with them.

They have some ideas for furthering the hobby and for activities that we can participate in as a club. They would like to sponsor some brew days at the store and get us all together to enjoy wort boiling.

Calendar of Events:

5-7 July 1996: 12th Annual Great Canadian Homebrew Competition.
Contact: Harry Wagner, 403/430-6824
(E-Mail: Kpearson@gpu.srv.ualberta.ca)

11 July 1996 Meeting of GEBL at Bucks American Cafe, Hewitt Ave. 7:00 until...

26-28 July 1996 1996 Oregon Brewers Festival, Waterfront Park, Portland, Oregon.

Contact: Oregon Brewers Association 503/778-5917

Let's get a group together and attend

this event!!!!

27-28 July and 3-4 August 1996:

1997 World Homebrew contest, first round of judging.

Contact: Kate Begley, Jackson & Company, 29 Commonwealth Ave., Boston, MA, 02116 (617/247-1055), (fax 617/247/6149)

This event is sponsored by the Boston Beer Company, who will market the three winning recipes under the brand name LongShot. The 1996 winners will hit the markets in May 1997. Entries are due July 8-12, 1996.

26-28 September 1996: Great American Beer Festival XV, Denver, Colorado.

Contact: American Homebrewers

Association, P.O. Box 1679, Boulder, CO 80306-1679, tel. 303/447-0816.

11-13 October 1996: Newport Microbrew Festival, Newport, Oregon
Contact: Esther Pinto, tel. 503/265-8578 or Rogue Ales/ Oregon Brewing Company, 2320 OSU Drive, Newport, OR 97365, tel. 503/867-3660.

19 October 1996: Second Annual Great Northwest Homebrew Competition, final round of judging.

Contact: Andrea Gennotti, Northwest Brewers Supply Co., tel. 1-800-728-ALES, e-mail: brewdog@wolfenet.com

Sponsored by Portland Brewing Co. & Northwest Brewers Supply Co. AHA sanctioned competition. Entry deadline is October 4, 1996.

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