



# The Brewer's League Journal

A Monthly Newsletter for the Greater Everett Brewer's League



## OKTOBERFEST FINALLY HELD



### OKTOBERFEST A SUCCESS!

The Oktoberfest was held on Saturday, Oct. 12 and was a huge success, by any measure. Lots of new faces, good food, good conversation, plenty of room to wander around in, and (of course!) the homebrew selection wasn't too shabby! Terri and Don Roberts (and Kyle and Adam, too) graciously opened up their home and yard for our gang to converge and party.

We may not have had the frauleins in their bustiers (*didn't you promise us that, Don?*) but there was definitely a flavor of Bavaria. Beer steins were in profusion, as were posters, coasters and great autumn decorations. Ms. Terri had the genuine corn-stalks and sunflowers in abundant supply. The consumption and comraderie surely rivaled that of any in Germany.

The various sausages and meats sizzling on the new

fabricated grill (you've been busy, huh, Don?) were a delight to the tastebuds. We have a Martha Stewart among our new members. Shelly Albright made and brought her own sausages. The speed with which they were consumed tells me they must have been pretty darn good. The smell of fall leaves and the crisp rain just enhanced the sensory delights. Laughing, running and skating kids of all ages added to the fun. Lots of members brought their families and the kids seemed to thoroughly enjoy themselves, mixing well with one another. Adults had a great time, talking, visiting, laughing, eating and drinking.

We can't say that we had a business meeting, per se (*Hey, Mr. Hartline, what happened here?*), but we certainly had a memorable time. Testosterone levels were high as the young (*and not so young*) tried heaving a keg for distance points. They were certainly some interesting methods and styles exhibited, but apparently nothing equaled Chuck Walker's version. He took the gold (*definitely not Miller Gold*) and newcomer, Hal Hupp, took the silver. I understand that Terri Roberts didn't do too badly, either (*I hear the female entrants scared those, from the male clans who might have*

*tried again--is that true or just conjecture?*). I think we should have had awards for reasons people gave as to why they couldn't participate period, why they happened to step over the line, and also for advice given to others on how to heft that puppy. Don's yard is now well-compacted, particularly in some areas.

We had 2 exhibits of brewing going on: Tom Stephenson and John Hartline. Tom does the brew demos at the Homebrewery. First-timers and the curious could watch a hands-on demo of actual brewing, from start to finish. John's Sierra Nirvana was brewed and auctioned off in the raffle. We raised close to \$30 and the winners took home about 5 gallons of wort and some yeast slurry for pitching and finish the process. Bob Dokka, Doug Slager and Shelly Albright were the lucky winners.

Annie

### Style Calendar

Nov. Belgian Ales & Fruit Beers  
Dec. Christmas Beers

Next Month I'll post the 1997 Style Calendar.





## WELCOME

Since we missed the September meeting and did not have a sign in sheet as reference, I am going to welcome faces that were new to us, as though they are first-timers. Please don't be offended if you actually have been here before and we just missed you. **Welcome Shelly and Gary Albright** (she's the brewer!) and son, Dina and Jeff Salsbery, Bob & Sandy Todd, Doug and Steve Slager (Steve is visiting from North Carolina), Betsy Borst and Pat, Tom and Debby Borst and kids, and Tom Stephenson and wife and kids. Hope y'all will all return.

Annie



## Meeting

Next month's meeting will be Thursday, Nov. 14 @ 7 p.m. at John and Anne Hartline's home, 6709 44th St. N.E., Marysville (334-2656). It is a potluck and bring-your-spouse type of meeting. If your last name starts with A-M, bring a main dish and N-Z, bring a salad. We'll provide the dessert and beer. Y'all come!

Annie

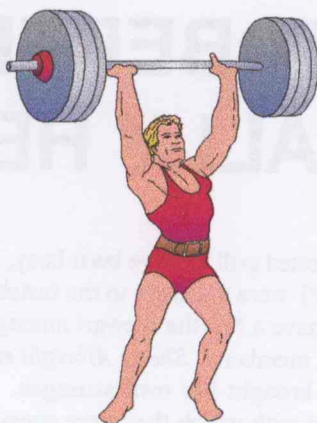
## ESTROGEN & HOPS



Terri Roberts may have come up with a run-away best seller title recently. The high testosterone levels, which were so readily apparent amidst the aromas of hops and cigars, were the inspiration, as I recollect. Look for

this book to be displayed right to next to Charlie Papazian's many titles and for homebrew wives everywhere to make it a runaway success. It might just end up being a series of short, humorous stories from the female perspective about a largely male-dominated hobby. Whaddayasay, Terri, is it a go or not?

Annie



## Did You See Me Toss That Thing?

If you missed the recent Oktoberfest, shame on you. If you have invested in chiropractic services, emergency room services or have a corner on *Ben-Gay* and other pungent ointments and body salves, you may be reaping benefits anyway. The Snohomish County population (particularly the male gender, from 6-60) assembled on the side lawn of one Don Roberts' yard. The fun began when an aluminum keg was spotted, seemingly an innocuous object. Something about it just spelled out competition and called men by name. Soon the group was jostling for position and inventing numerous reasons why one method was superior to another, as far as heaving and hurling. Women and children soon were cheering the group on and then jumping in for a chance to participate.

Chuck Walker was proclaimed winner (and probably still is aching, even as he reads this) and beat out the newcomer, Hal Hupp. Hal somehow managed to keep his boots clean, despite the rain and wet grass. Practice up those throws and grips, guys, for next year!

Annie



## ASPIRING YOUNG WRITERS WANTED!

(Middle-aged and up accepted)

Somewhere in our midst lurks more than one Ernest Hemingway or Charlotte Bronte waiting to bloom. We just know its true and we're looking for you, so step forward! The creative juices seem to be experiencing a drought season for the scribe and friend. We need your help--whether with ideas, actual articles, handwritten notes (send in those tablecloths, we'll return them once copied and your mom will never know!), or the whole editorial realm. Any literary contributions you want to make are gratefully accepted. We'll even correct the spelling and grammar (old English teachers love to do that kind of stuff!) and key it into the computer, if only you will supply the thoughts! Come on, y'all are holding out on us! Contact John or Anne Hartline (334-2656) if this has tugged at your conscience or caused your pen to begin writing of its own accord. We don't want this newsletter to run out of steam. We really do need your help.

Annie



## Belgian Beers

(reprinted from  
*Victory Beer  
Recipes*)



The beers of Belgium are some of the most unusual and varied in the world. From the more typical pale ale style to the mysterious lambic, Belgian beers will really test your brewing skills. Belgian brewers use, along with other standard ingredients, unique yeast strains, un-malted wheat, candi sugar, and non-standard fermentation temperatures. Lambic style beers are pitched by opening the windows or vents of the brewery at night allowing wild yeast and bacteria to inoculate the wort — the process that produces the classic sourness inherent in these beers. To get the best results, pick a suitable yeast strain, and try to use ingredients and procedures that model those of the Belgian Breweries.

### AHA National Homebrew Competition Style Guidelines:

- a) **Flanders Brown** — Slight sourness and spiciness. Deep copper to brown. Fruity / estery. No hop flavor or aroma. Low to medium bitterness. Low diacetyl OK.
- b) **Dubbel** — Dark amber to brown. Sweet malty, nutty aroma. Faint hop aroma OK. Medium to full body. Low bitterness. Low diacetyl OK.
- c) **Trippel** — Light/Pale color. Light malty and hop aroma. Neutral hop/malt balance. Finish may be sweet. Medium to full body. Alcoholic, but best examples do not taste strongly of alcohol.
- d) **Belgian Ale** — Pale color. A Belgian "pale ale." Bitterness subdued. Light to medium body. Low malt aroma. Slight acidity OK. Low diacetyl OK.
- e) **Belgian Strong Ale** — Pale to dark brown. Alcoholic. Can be vinous. Darker beers are colored with candi

sugar and not much dark malt. Full body.

f) **Lambic Style** — Intensely and cleanly sour. No hop bitterness, flavor or aroma. Effervescent. Fruity/estery and uniquely aromatic. Malted barley and unmalted wheat. Stale, old hops used. Cloudiness OK. Types:

**Faro** — Lambic with sugar and sometimes caramel added. Pale to light amber.

**Gueuze** — Unflavored lambic. Pale. Often very dry. Diacetyl very low.

**Fruit** — (Framboise, Kriek, Peche) — Raspberry, cherry, peach, etc., fermented and flavored lambic. Fruit flavor, aroma, and color are intense. Sourness predominates. Often very dry.

**White** — Unmalted wheat and malted barley. Oats OK. Usually spiced with coriander seed and orange peel. Noble type hop flavor and aroma desired. Low to medium bitterness. Low to medium body. Dry. Low diacetyl OK. Low to medium esters.

OG	ALC./VOL	IBUs	SRM
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<b>a) Flanders Brown</b>			
1.045-56	4.8-5.2%	15-25	10-20
<b>b) Dubbel</b>			
1.050-70	6-7.5%	18-25	10-14
<b>c) Trippel</b>			
1.070-95	7-10%	20-25	3.5-5.5
<b>d) Belgian Ale</b>			
1.044-54	4-6%	20-30	3.5-12
<b>e) Belgian Strong Ale</b>			
1.063-95	7-12%	20-50	3.5-20
<b>f) Lambic style: Faro</b>			
1.044-56	5-6%	11-13	6-15
<b>Gueuze</b>			
1.044-56	5-6%	11-13	6-13

### Fruit (Framboise, Kriek, Pêche)

1.040-72 5-7% 15-21 —

### g) White

1.055-50 4.5-5.2% 15-25 2-4

I hope this information helps you with your brewing and planning for the November tasting of Belgian and Fruit beers.  
John Boy

## Where to Now?

Aaaaaalrighty then! We've been a club now for six months. We've gotten our AHA recognition out of the way, we have a club library that's growing each week. We've got a very active sponsor who participates actively as well as financially. We've had some social events, some tastings, some tours and some quiet meetings. So where do we go with this thing now?

When we appointed Don Roberts as our Social Coordinator, the intent wasn't for him to organize all of our social events, it was for him to coordinate the events with the membership. That means he needs our help. I have discussed this at length with Don and a few others, and we have decided it's time to take the bull by the horns.

We all know that most people simply will not volunteer for anything. We are no exception to this rule, thus we have decided to assign events to people based on a rotating schedule. At the upcoming meeting, we are going to begin the assignment process. I intend to have a calendar of events for the first six months of 1997. These events will include *brew-days* at *The Homebrewery*, potluck meetings, *brew-days* at someone's home, tours of local breweries and other events. We will ask for volunteers to take events, but if that doesn't happen, we will assign coordinators for each event. If you feel strongly about not hosting a particular event, we will ask you to take a different one. We feel that by

doing this, we can begin to expand the horizon of our club's activities.

We have also discussed electing officers at some of our past meetings, and as yet, we haven't moved on this. The idea has been to keep the thing loosely organized and fun. Well, the work load for Anne and I is too much. We simply must have some help with this. Therefore, we will ask for volunteers to fill the posts of Vice President, Treasurer, Librarian, Membership Coordinator and AHA Liaison. We could combine two or more of the posts if someone wanted to do that, but it would be better if we filled them all. If we have more than one volunteer for a post, we will hold a simple ballot election. If we don't

have enough volunteers, we may point at you and ask you to volunteer. Please don't be shy about this. This is your homebrew club, and we need your help as well as your attendance.

So all that to say... Be prepared for a little bit longer meeting this time as we will have a lot of business to discuss. Also, don't think you can avoid being pointed at by not being there. You will simply not see yourself being pointed at. I certainly don't want to sound dictatorial, but we must have help in order to remain a viable club.

John Boy

## Wrong Date!

I recently mailed a Halloween party invitation to the membership. Please

check the date on your invitation. Some of them were printed with the wrong date on them. The party is Saturday November 2<sup>nd</sup>. Please don't show up on the 26<sup>th</sup> all ready to party. The best we could do is offer you a couple of beers.

## That's All Folks



**Greater Everett Brewer's League**  
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