



The Brewer's League Journal

Vol. 3, No. 2

March 1998



Ready, Set, BREW!!!



Get Those Burners Fired Up

Now is the time to clean the cobwebs out of your mash-tun, dust off the brew stand, fill up that propane tank, get out the recipes and visit Don and Ralph for the ingredients to BREW, BREW, BREW!!!! We have a new year, new officers, a



new club direction and lots of competitions coming up. There are 4 club-only competitions coming up this year, the Evergreen state fair, and the largest Homebrew competition in the world; The AHA 1998 National Homebrew Competition!

Last year we let Dennis and Louise shame us by being the only GEBL representatives at the fair, and it ain't gonna happen this year. I for one, have made a commitment (ooh, there's that "C" word...) to get into at least 3 competitions this year. We can't have prize winning beers if we don't enter 'em in the contests. The other way I plan on winning is to volunteer to send the club winners in to the competitions and then **not** do it. That way I can do my part to help eliminate the competition. Sorry Jack, I really did mean to get those damned beers sent in (I can feel his dirty look even as I am typing).

I think the best idea, is that each member should be responsible for sending their winning beers in for Club-Only Competitions (Jack did volunteer to send his in, but noooo, I had to be helpful and offer to do it for him). That way I don't have to feel guilty when I don't get it done.

I know the executive committee is planning on scheduling a number of club brews again this year. Last year we had 6 within the first half of the year and then quit when everyone got busy with summertime, kids out of school, vacations and yard work. It's hard enough finding time to take care of the home fires without thinking about hosting a brew day, but after all, YOU GOTTA BREW don't ya?

Anyway, the message is to be thinking about your brewing for the coming year, and let's see if we can win some ribbons, encourage new membership, have some fun and last but not least, drink some beer!

by John Boy

In this issue...

Get Those Burners Fired Up	1
Letter From El Jefé	2
Executive Committee Meeting	2
Consistency in Brewing Part III	2
1998 Style Calendar	4
Happy Anniversary GEBL	4
Next Meeting At...	4
Pilsner Style Info	4
Shelley Albright Featured Brewer	5
Many Thanks	6
Treasurer's Report	6
Hash For The Home Brewers	7
Porter Tasting Results	7
The Shirts Are Here	7
Porter Tasting Results Table	8

Letter From El Jefé



I want to thank everyone (I think) for supporting me in the recent election. It is an honor to serve as your president, and I will do the best job I can. Making it easier, are the great people on the Executive Committee.

Jim, Jack, Shelley, Gary, Jeff and Louise are great to work with and all capable, if not accomplished brewers. I will need all the help I can get. Following the former Prez (does anybody remember his name?) is a tough thing to do. He was instrumental in forming this club. Our hats off to you John. May your

Chocolate Cherry Stout always make you pucker! Hmmm...

Anyway, the Walker brewery is still under construction in the garage. 55 gallon stainless steel drums are being polished and fitted, the hundred or so details sometimes getting lost in the process. All of it makes me remember what my dear old late father, Johnny Walker (not of the scotch fame) used to tell me after a weekend of me trying to prove my manhood with a few cases of beer... "Son, they make more than you can drink!" Never were truer words spoken.

Let's keep the club active by conspiring with other clubs, getting involved in competitions, and supporting each other. Our collective knowledge and brewing skills can only make us better brewers. I know we have more than a few members that can produce winning entries in AHA competitions.

By Chuck Walker



Executive Committee Meeting

Our little brew club had its first Executive Committee meeting in February and it was a very productive one. The gavel was officially turned over to Chuck Walker as the new President. Shelley turned the library over to Louise, Anne turned the Secretarial records over to Shelley, Jim served us a selection of his finest G.H. Reserve beers (ask him about it) and the meeting got underway.

The attendees were: John & Anne, Chuck, Jim & Ann, Jack, Louise and Shelley & Gary. Anne and I suggested an equitable division of labor for the club meetings and the following was adopted:

President - Co-Chair meetings, oversee duties of all officers, take care of meeting supplies (cups, pens, forms, pitchers, etc.).

Vice President - Co-Chair meetings (alternate), obtain banquet permits.

Treasurer - Monthly treasurer's report (during meeting), bring commercial beer for tasting and raffle ticket sales.

Librarian - Maintain annual club business binders and library materials, log in beers for tasting and assist with serving.

Secretary - Sign-in sheets, minutes (compiling and e-mailing).

Of course, the **Membership Coordinator** will be very busy with greeting potential members and trying to scare them off (that is why we elected Gary), and the **Social Coordinator** will be trying to figure out how to get out of coordinating anything (I can almost feel his dirty look even as I type this).

There was a lot of discussion revolving around the direction the club will be going this year and don't you wish you were there to hear it? Just kidding, but I don't want to steal the committee's thunder, so I will leave it to them to let us in on those details.

There was a very good discussion about the locations for our meetings. It seems we have pretty much outgrown Buck's. They have treated us very well over the past two years, and we have a lot to be grateful to them for, but we need to find more space and a more reliable schedule for our meetings. Isn't that Annie and I mind hosting the meetings at our home, but what could be better than a brewery? So, with that in mind, it looks like we are going to be meeting at Scuttlebutt's and the Flying Pig quite a bit this coming year. The Flying Pig has even agreed to provide us with food and beverage service in their downstairs meeting area.

The committee wants to elevate our visibility within the community and so they have decided to schedule more club brew days (4 this year) and to look into a GEBL banner. The

committee will look at co-hosting the Evergreen State Fair competition with the Dark Ship Brewers of Arlington, and, possibly, finally getting involved in the Sausage Festival in Everett.

There was a discussion about the timing of the club meetings, and it was generally agreed that the meetings would begin at 7:00 PM, but the business wouldn't start until 7:30 PM. This

would allow members to straggle in and visit for a bit before the meeting gets going good.

That's pretty much it, except that there was a lot of good-natured ribbing back and forth about Jim's G.H. Reserve.

Chuck and I are obviously enjoying ours. Boy I didn't realize how tall he is, or is it how short I am?

by John Boy

Consistency in Brewing Part III



We've done it in previous newsletters, and it's back by popular demand... Consistency in Brewing. Isn't that what we are all striving for? It's elusive, difficult to maintain, and the thing that will separate you from all the other home-brewers out there. No need to define it... or is there? Perhaps we should. It doesn't mean brewing the same thing again and again, well, technically I guess it does, but what

we are actually looking for in consistency, is the ability to predict the outcome of your beer before you turn the lights on in the brewery. A good thing, I'm sure you will all agree. Knowing your beer will be a good one even before you start, imparts confidence in your brewing process and product. So how do you achieve it?

For you new members, we discussed record keeping in the first installment (April 1997), and planning in your brew-house in the second installment (July 1997 issue). So now let's look at Jeff Paden's favorite subject; hitting your O.G.

Probably one of the most important steps in brewing consistency is knowing what the efficiency of your equipment is and converting that to a recipe that allows you to reach the same original gravity $\pm .002$ each time you brew. You will not achieve consistent results in your beers if your O.G. is all over the scale. So how do you do it? First, like I said, you need to know the efficiency of your mashing system (if you are an all-grain brewer). The efficiency will be a number represented as a percentage of the potential extract you can produce from your grist. In a perfect world, you would extract all of the sugar from the grist and your efficiency would be 100, however, in the world of homebrewing that efficiency ranges from the mid 60's to the mid 90's with the average being about 75. If you are interested in how to calculate this number, check out *Designing Great Beers* by Ray Daniels (page 33).

Once you know the efficiency of your system, you can calculate the grain bill for your recipe and mash to your heart's content. If you're not a masher, smasher, or all-grain purist, and your particular proclivity is extract-based, you begin here.

Whether masher or not, it's important to know the gravity of your beginning boil volume and in order to be able to predict the gravity of your final boil volume, you also need to know the volume of the original boil. I will use my system as an example. My original boil volume will be 18 gallons for a final volume of 15 gallons. By taking a gravity reading as soon as my wort comes to a boil, I can predict what my gravity will be at the final boil volume. Why wait until it boils? Because of the mixing action the boil provides, I can be sure my wort is homogenous throughout the kettle.

You will have to correct the gravity because of the fact that your wort is hot. I use the Brewer's Workshop software for this, but if you don't have this available to you, here is a conversion chart for you:

Temp° F	Add S.G.	Temp° F	Add S.G.
80	.002	140	.016
90	.004	150	.018
100	.006	160	.022
110	.008	170	.025
120	.010	190	.033
130	.013	212	.040

Ok, so let's say I take a gravity reading as the boil begins, and it's 1.015 at 190°. By applying the chart above, I can see that my corrected gravity would be 1.015 + .033 or 1.048 for 18 gallons. To determine the gravity I will have when this boils down to 15 gallons, I use the last 2 digits of the gravity reading and apply this formula: **48 (last 2 digits**

of initial volume gravity) x 18 (initial volume) ÷ 15 (final volume) or $48 \times 18 \div 15 = 57.6$. This calculation indicates that I will have an original gravity of nearly 1.058 at my final boil volume.

Big deal you say. A lot of math for what use... well, once you know what your original gravity is going to be, you will know at the beginning of the boil whether you need to make adjustments instead of waiting until you are finished to find out you didn't even come close to what you wanted. Suppose I wanted an original gravity of 1.054 in this beer. I would know that I needed to add a bit of water to the boil to dilute the finished product. How much water? If you're that interested, I suggest you purchase (or read your copy of) *Designing Great Beers* by Ray Daniels and read chapter 6, or get a copy of *Brewer's Workshop* and let the software do the calculations for you, because that's as far as I'm going to take this.

All of the information above is to indicate to you that it is possible to predict with a high degree of accuracy, what you target gravity will be. This allows you to properly account for the utilization you will get from your hop additions (another Consistency In Brewing article), and will give you an idea what your final hop to malt balance will be. Is it important? It is to me, but then I'm nearly as anal as Jim in some areas, and not nearly as involved in the science of brewing as Jeff is. Should it be important to you? If you are looking for consistency in your beers...



by John Boy

1998 Style Calendar

March

Pilsner (AHA Style Category # 15 a, b & c)

April

English Bitter (AHA Style Category # 7 a, b & c)

May

Mild and Brown Ale (AHA Style Category # 4 a, b, c & d)

June

German Style Ale (AHA Style Category # 18 a & b)

July

German Style Wheat Beer (AHA Style Category # 19 a, b, c & d)

August

California Common Beer (AHA Style Category # 24 a)

September

Vienna/Märzen/Okttoberfest (AHA Style Category # 17 a & b)

October

Traditional Mead and Braggot (AHA Style Category # 25 a, b, c & d)

November

Scottish Ale and Strong Scotch Ale (AHA Style Category # 8 a, b & c and # 10 b)

December

Barleywine (AHA Style Category # 1 a & b)

Happy Anniversary GEBL

It's hard to believe, but in March we will celebrate our 2nd anniversary as a club. We've seen amazing progress in the quality of the beers being brewed by our members over those 2 years and it looks like there's more to come. GEBL seems poised on the verge of moving to the next level as a club, and its membership will be going along for the ride. We can anticipate new members, new education, more competitions, continued sponsorship by Don and Ralph at *Homebrew Heaven*, and another great year. This year we will even be able to wear our new GEBL shirts to events.

A lot of "behind-the-scenes" activity must take place prior to each meeting: minutes have to be written, articles for the newsletter are created, reviewed, and finalized, the newsletter is addressed, folded, stamped and mailed out, banquet permits have to be arranged for and picked up, sample cups and tasting forms must be available, meeting site must be arranged and members notified, pitchers and baseline beer must be ready, and on and on. This coming year, with new officers and division of workload, this should all be easier to handle. At times in the past, we certainly have had our doubts as to whether this was a judicious use of time and energy but now it's hard to imagine not having the GEBL meeting each month.

Let's raise a glass of homebrew (whatever you happen to have on-tap) and salute ourselves on two years of success, fortitude, increased knowledge, and friendships--Salud GEBL!

by John Boy

Next Meeting At...



The next club meeting will be at the **Scuttlebutt Brewing Company** on East Marine View Drive. The meeting will be on Thursday, March 12th and will begin at 7:00 PM. Phil and Scuttle Bannon have suggested that those of you who

may want to eat, should arrive early and try to have your meal in the main dining area. This will ease the burden on Maggie and friends. Those who were at the last meeting held at Scuttlebutt will remember that we ran poor Maggie into the ground. You can still get food service in the meeting area, but we are trying to minimize it a bit. Phil, Scuttle, Pat and Maggie were excellent hosts at the last meeting and we are looking forward to meeting there in March.

The style for this meeting will be Pilsner, and is preliminary to a club-only competition. I know Jim Jensen has a Pilsner, that is awfully good, but he doesn't have enough for the tasting and the competition. We may have to taste it anyway... what do you say Jim? I hope a few of you will have something to contribute to the tasting.

by John Boy

Pilsner Style Info



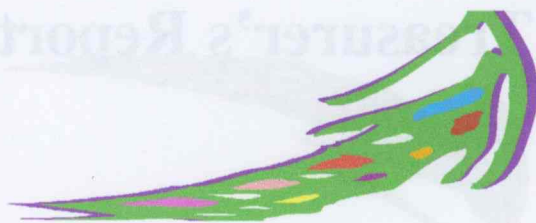
Pilsners are pale to golden hued, highly hopped beers, and are of the continental lager family. They classically are known for their hop bouquet and bitterness. The premium hop to use is Saaz, which is what Pilsner Urquell, the archetypical pilsner, uses. The Bohemian style is hopped slightly higher than the German counterpart, but has less hop nose, due to the hopping schedule. Soft water is essential for this style, less than 50 ppm hardness.

AHA Category Description:

Pale to golden. Light to medium body. Medium to high bitterness. Low to medium hop flavor and aroma noble-type. Low to medium maltiness in aroma and flavor. No fruitiness, esters. Low diacetyl OK.

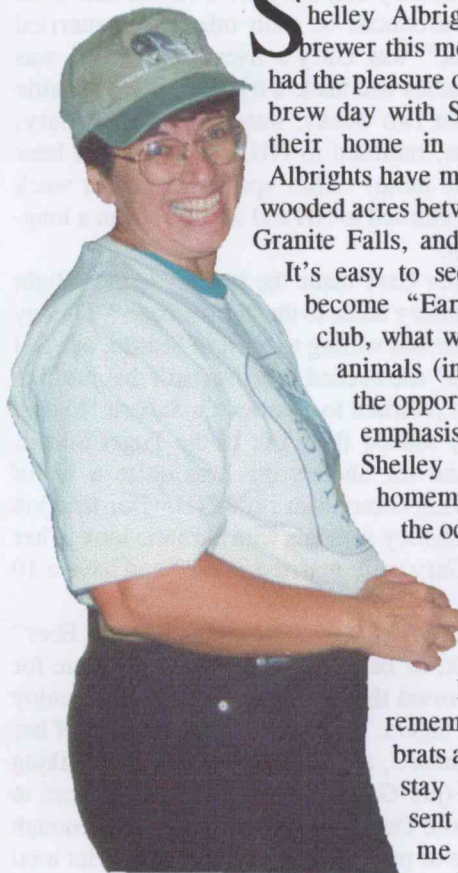
Commercial Examples:

Budvar
Pilsner Urquell



A Little Something Shelley Found on the Net.

Shelley Albright Featured Brewer



Shelley Albright is our featured brewer this month, and as such, I had the pleasure of spending part of a brew day with Shelley and Gary at their home in the woods. The Albrights have made their home on 7 wooded acres between Snohomish and Granite Falls, and the place is great.

It's easy to see why Shelley has become "Earth Mother" to the club, what with the gardens, the animals (including Gary), and the opportunity to place more emphasis on "homemade."

Shelley made her famous homemade Bratwurst for the occasion, and those of

you who attended the last Oktoberfest celebration at Don's Place will

remember how good her brats are. I wasn't able to stay for lunch, but she sent a care package with me complete with cooking instructions,

and I certainly enjoyed them (except when Annie tried to take one of 'em and that got ugly).

Shelley is primarily an all-grain brewer who occasionally dabbles in partial mash and extract brewing depending on time and circumstances. She begins her brew day whenever the muse strikes, and uses a modified Lauter tun whose design is featured in Papazian's books. Shelley is currently brewing in five gallon batches, but is contemplating making the jump to doing ten gallons at a time. She does her mashing in the kitchen in the traditional manner, and, as I arrived, Shelley was bringing her mash up to the mash-out temperature of 165°. After reaching the desired temp, and placing enough hot water in her lautur tun to cover the screen, she transfers the mash to the tun and allows it to settle before beginning her sparge. Shelley sparges using the pan method (a pan full of hot water at a time) over the top of the grain bed, until the sparge water is used. After sparging, the wort goes out to the front porch for boiling. Shelley uses an immersion chiller for cooling her hot wort and primaries in glass carboys.

During the sparge operation, I had an opportunity to interview Shelley and Gary, and learned quite a bit about this couple.

Shelley was born in Gardner, Mass. and grew up in Westminster, Mass. She says her hometown was too small to have a hospital. Shelley and Gary are a "blind date gone right," and were introduced to each other by a married couple in which "he" was Gary's friend and "she" was Shelley's friend. Shelley had made a trip from NH to Seattle to visit the couple for two weeks, was introduced to Gary, spent time with him, returned to NH, and one week later came back for some more. After spending another week with Gary, Shelley returned to NH and the two began a long-distance relationship.

Eight months later Gary made the journey to the "Right Coast" to bring his honey home to the "Left Coast." Shelley had told Gary that she was willing to try it in Seattle, but that she had some "things" she needed to bring (isn't that just like a woman). The two returned to Seattle in a Subaru "loaded to the gills." They started their life in the Puget Sound, living in Burien, and for Shelley this was quite a bit of "culture shock" having come from rural NH. Her first job was in Seattle, and Shelley says this with a frantic look in her eyes. Shelley and Gary were married in 1983 and have a 10 year old son (Eric).

The pair enjoyed MGD, and an occasional "Treat Beer" (usually a Red Hook, or Ballard Bitter), until their taste for the "Treat Beer" caused them to lose their ability to enjoy the great American lagers. Shelley had heard stories of her dad brewing beer himself, and had done some wine-making in her previous life (pre-Gary). Shelley had been known to produce Welch's Cold Duck, and eventually picked enough wild concord grapes to produce a pretty fair wine. Her total wine production was some 30 to 40 gallons, and eventually this gave way to other interests, but her future in Zymurgy was established.

So, with her history with wine, her wonderful cooking ability, their mutual interest in "treat beers," Shelley began her investigation into homebrewing. Shelley's affinity is for Pale Ale, and her first homebrewed beer was a mild ale that was good but didn't quite do it for her. Her second batch was something Don helped her design and was a partial mash. Shelley says that Don was her mentor in those early days, and really helped her develop her interest in the hobby.

About this same time, Don began twisting her arm to join GEBL. It seems Don was a bit worried we would lose our scribe if we didn't get some female members into GEBL, and Shelley would certainly be a welcome addition to the group. Shelley's first meeting was at the Snohomish Brewery (home of Scrumpy's), and she was the only woman there. Her first impression was that the club was a "bunch of old guys with beer bellies," but it was mead night and the brewery tour was interesting so she gave the club a second try. To our good fortune, she has stayed.

Shelley says that her brewing education has largely come from books and she reads everything she can get her hands on. Gary says that Shelley has read the Papazian books (especially "The Complete Joy of Homebrewing") two or three times and that they are heavily dog-eared. All in all, it was a wonderful brew day and very interesting. Thanks to Shelley and Gary for sharing it with us.

By John Boy

Many Thanks

Anne and I would like to extend our appreciation to the GEBL members for your very generous gift certificate to Stuart Anderson's. We used it this past weekend and pigged-out. Annie had steak and shrimp, and I had a big ol' T-Bone. While we enjoyed the meal very much and certainly appreciate the sentiment in the gift, the best gift has been in sharing the club with all of you over the past two years. We have enjoyed each and every one of you and there have been new friendships forged that will last for many years. We look forward to a long and happy relationship with GEBL and its members.

Thanks again to you all for the sentiment and the gift.

Warthog and Annie

Treasurer's Report



Jeff Paden files the following Treasurer's report:

January Report

Previous balance	\$ 850.00
Dues paid in January	\$ 480.00
Raffle	\$ 50.00
Paid to Hartlines for GEBL Expenses	<u>(\$ 103.54)</u>
Ending Balance	\$ 1,277.46

February Report

Previous balance	\$ 1,277.46
Dues paid in February	\$ 70.00
No raffle	\$ 0.00
Paid to Albrights for Shirt costs	<u>(\$ 368.25)</u>
Paid to Jim Jensen for permit	<u>(\$ 10.00)</u>
Paid to Hartlines for old and new exp.	<u>(\$ 177.22)</u>
Paid to Jeff Paden for postage	<u>(\$.96)</u>
February ending balance	\$ 790.24

Hash for the Home Brewers

John thinks they arrive each Sunday just to drink homebrew and observe brewing techniques. As long as it makes him feel good to think that, let him. Originally, I think that was the game plan. Now the home brewers come to see what else Annie will put avocado on. Seems Texas ladies are firm believers that you add enough chiles or avocado to anything and the taste improves exponentially. Most Northwesterners are just not that keen on the really hot chiles but you can convince them they're eating gourmet, by the addition of a few slices of alligator pear or aquacate, so you can see why the avocado wins out over the chiles.

What it really is based on, is our own love of avocado. Put a few slices and some salsa on a ham or a turkey or a BLT or a tuna sandwich and you have greatly improved the taste of all the ingredients. Seems that it began when Annie arrived home from church feeling hungry, and being a typical Southwesterner, she felt it only polite to ask all to partake. The first count was for 3 but before the bacon had finished cooking, a few more arrived and a need to "expand" the menu and the number we could feed was evident.

There wasn't enough lettuce for everyone so Anne threw on a few slices of avocado (they're both green veggies!) and the group raved. Now John and I thought it was no big deal 'cause we do it that way all the time, but those home brewers are easily dazzled after quaffing a few! They think they're getting something special just because avocados appear on

nearly any version of a sandwich we prepare. Betty Crocker and Martha Stewart would probably not approve or copy these ideas, but, hey, the brewers love 'em and so do we! Besides, drinking all that beer and watching John Boy brew can make you really hungry, plus it's a great source of all kinds of vitamins. Most important, Annie's gonna put them on your sandwich, regardless, so you might as well go with it and just enjoy!

Have an avocado and a home brew and relax, okay? *Editor's note: My daddy always told me that avocado puts lead in your pencil... Got anybody to write to?*



By Annie

Porter Tasting Results

The Porter tasting held during the February meeting was another big one. The results of the tasting are:

Bob Baker (Lic.(orice) My Porter)	34.5
Shelley Albright	32.9
John Hartline (Peckerhead Porter)	32.8
Jack Hughes (Ol' Peculiar)	30.7
Jim Jensen	26.8

The tasting was a lively one, though the number of tasters was relatively small, due to the small meeting size. Congratulations to Bob for his winning entry. Needless to say, Bob was well pleased to have shown so well with his entry. We can expect more good entries from Bob.

The Shirts Are Here

The long awaited and much anticipated GEBL shirts have arrived. Since I was featuring Shelley this month, and was at her homestead, Anne and I got ours this past weekend. They are gorgeous. The colors are certainly vivid on the darker shirts, and still quite nice on the lighter shirts. Shelley and Gary have taken the shirts to Don at *Homebrew Heaven* to make it as convenient as possible for you to pick up your shirts. The only exceptions are John Moore and David Swartos whose shirts were back-ordered and James Stockard. James, you should call Shelley at (360) 691-7042.

Drop by *Homebrew Heaven* and ask Don, Ralph, Steve or whoever is minding the store, to get your shirt for you. I'm sure you will be as pleased as we are. Let's each try and wear our new gear to the meeting at *Scuttlebutts*. Once again thanks to Shelley and Gary for taking the bull by the horns (or whatever was grab-able) and getting this done.

Porter Tasting Results Table

2/12/98	Commercial	Commercial	John	Jim	Shelley	Bob	Jack
	Skagit R.	Portland B.	Hartline	Jensen	Allbright	Baker	Hughes
	Porter	Porter	Peckerhead			Lic My	Old
			Porter			Porter	Peculiar
Taster 1	39	19	41	31	36	40	36
Taster 2	45	16	28	29	29	33	34
Taster 3	33	6	38	21	39	44	31
Taster 4	43	25	25	19	22	27	19
Taster 5	35	18	32	24	28	30	30
Taster 6	37	9	32	11	31	35	29
Taster 7	33	28	33	32	40	30	33
Taster 8	34	25	37	33	41	40	34
Taster 9	31	34	30	35	38	36	33
Taster 10	27	26	35	29	33	35	33
Taster 11		35	42	33	34	37	28
Taster 12	25	25	20	24	24	27	28
Total	382	266	393	321	395	414	368
Average	34.7	22.2	32.8	26.8	32.9	34.5	30.7

The Greater Everett Brewer's League

6709 - 44th Street N.E.

Marysville, WA 98270-6900

**The next meeting will be held March 12th 7:00 PM at Scuttlebutt Brewing Company
1524 W. Marine View Drive, Everett (425) 257-0128**