



The Brewer's League Journal

Vol. 3, No. 4

May 1998



"Flying Pig" Really Big!



"When Pigs Fly"

Well, that's what **they** said about opening a brewery. It's not my quote, but apparently pigs did fly, because our last meeting was at the Flying Pig Brewery in Everett. The place has come a long way too. The service, food and beer were all a nice surprise.

We must be having fun, otherwise we wouldn't be getting such an enormous turn-out. We had 28 GERBLs and their buds show up at *The Flying Pig* on April 9 to gab, give and gather. Some faces we hadn't seen in awhile were there, along with our many veteran faces, and a few new ones. How fun! There was lots of chit-chat back and forth, while gorging ourselves on the great offerings of *The Pig*. We had fun catching up with others and shouting across the L-O-N-G tables to one another to inquire, joke and just plain enjoy our time together.

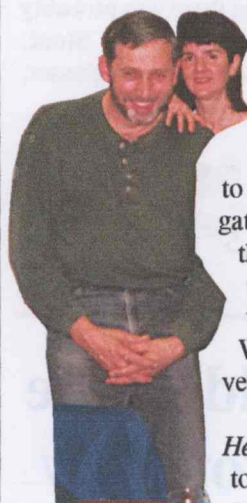
David Shaw, the former manager of the Everett Performing Arts Center, was our guest and a spokesperson for the Everett MicroBrew Fest. He welcomes the GERBLs to come and help out and assist at the next Everett Brew Fest. He is very interested in receiving our help and will use all the volunteers we can provide. David says it would be a

real bonus to have our knowledgeable membership participate in manning booths for those vendors who can't come. This year they had to rely on booth sitters who didn't know much, if anything, about the beers they were promoting. The fact that much of our membership could espouse in detail about various aspects of brewing and beer styles would be a real asset to the vendor, the patrons and the Fest itself. Sounds like we've found our niche for the next go-around, y'all, so get those gray cells working on how we

could contribute and maybe improve what we saw this year. GERBL has a chance to shine, so let's do it, y'all!

We voted to welcome as our newest members, **Howard Holcomb** and his wife, **Lynn**. They have been to the obligatory four meetings and gatherings and we thoroughly approve of them and thank the **Fugiers** for sponsoring them. Our members voted unanimously to receive them. Welcome, **Howard** and **Lynn**, and we're very glad to have you join our ranks.

George Crawford (a.k.a. *Big-Hearted George*) happened to hear about a local child



needing a bone marrow transplant and how the waiters at *The Pig* were collecting funds for the child. **George** came back down and gave a heart-warming speech about the need. The club responded by voting to donate the proceeds of our raffle event to the Lexi Fund. \$82.00 was generated by the raffle from our kind and generous membership. Way to



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go, GEBLs! We turned the monies over to **Tom Munoz** to donate to the fund. Sure made me proud to be part of a group who gives so freely for something so needed. Thanks, **George**, for launching the action.

Tom Namowicz let us know that, as part of his college course, he is putting out a six-question market survey to help **Homebrew Heaven**. He passed out the survey, explaining its purpose and asked that we all take time to fill it out and return it. The results will be shared with his class and with GEBL, as well as Don and Ralph. **Tom** is taking entrepreneurial classes and may someday have his own enterprise. To all who participated and returned their surveys, we thank you!

We were really on a roll and **Tom Munoz**, head brewer for **The Pig** and formerly for **Glacier Peak**, was right in synch with us. He gave a spur of the moment talk on brewing basics and held an impromptu question and answer period. As if that wasn't enough, **Tom** followed up with samples of some of his wares, led a tour for those who wanted it, and donated 45 pounds (that's right, pounds) of **Tomahawk Hops** to the club. (*Editor's note: We will be providing each member of the club with a pound of Tom's Tomahawk hops, and then raffling off the remaining hops in three pound lots*) **Tom** won a few more fans with his offerings of **Brown Ale**, a **Smoked Porter**, and a **Russian Imperial Stout**, that was to die for. When he first appeared with so many pitchers, we thought it was overkill. After a few swallows, our perception became that there was probably not enough available for all! Good job on the **Stout**, especially. Good stuff and some were licking their glasses, literally, because they liked the offerings so well. Our hats are off (and our mugs waiting to be refilled) to **Tom Munoz**.

He also graciously offered to supply yeast at no charge to any of our membership so desiring it.



By Annie

Brown and Mild, Style of the Month for May

May features the Mild and Brown ale style. Brown ales are of the English mild family. They are characterized by a dark color, sweet body and lightly hopped. The color comes from the use of roasted and caramel malts. It is brewed from soft water. The American microbreweries have adapted the brown ale for the American palate, making it drier by the addition of hops and holding down the estery flavors associated with ale yeast.

AHA Category Description:

Medium to dark brown. High hop bitterness, flavor and aroma. Medium maltiness and body. Low diacetyl OK.

Commercial Examples:

Pete's Wicked Ale
CooperSmith's Dunraven Ale
Hart's Pacific Crest Ale
Northampton's Old Brown Dog Ale

English Brown Ales

English Brown ales are of the English mild family. They are characterized by a dark color, sweet body and lightly hopped. The color comes from the use of roasted and caramel malts. It is brewed from soft water. Brown ales are a step up in gravity from the English milds, but still not up to the gravities of the pales. Because of the harshness that the chalky water lends to the beer hops, it is weighted to the malty side of the spectrum.

AHA Category Description:

Medium to dark brown. Sweet and malty. Low bitterness. Hop flavor and aroma low. Some fruitiness and esters. Medium body. Low diacetyl OK.

Commercial Examples:

CooperSmith's Nut Brown Ale
Hood River Full Sail Ale
Newcastle Brown Ale
Samuel Smith Nut Brown Ale

English Mild Ales

A staple in England, mild has a good following in the working class districts. It is a low alcohol beer that comes from a low initial gravity. Good mouth feel is obtained by using a high amount of unfermentable dextrin malts. This too contributes to the low alcohol. Hop flavor and aroma are very low, around 1/4 ounce of finishing hops are all that's required in addition to some bitter hops in the boil. Use of mild malts as a base along with some crystal, chocolate and black patent are typical ingredients. The chocolate and black patent are used for there "drying" qualities. This is to make up for the lack of hops, which usually have that function.

AHA Category Description:

Low alcohol. Medium to very dark brown. Low hop bitterness, flavor and aroma. Mild maltiness. Light body. Low esters.

Letter From El Jefé

Howdy everyone! I have been really busy lately so contributing to the newsletter has been difficult. Seems there just aren't enough hours in a day any more! Anyway, if you missed the Homebrew Day celebration, it sure was a good one. Many different systems and styles of beer, all brewed in the parking lot in front of Homebrew Heaven. (Editor's note: Jeff even tried to melt through the parking lot with his small kettle) Jeff and I brewed the biggest batch I have ever done... 50 gallons of Porter!! Yummy. It should last me about a week! It was great to see a lot of the members show up even if they didn't brew, lending a hand and moral support. Thanks Jeff for putting together a good one. Many thanks also to Ralph and Don for hosting. You guys always do a great job.

That was a busy weekend for me, brewing 50 gallons of Porter at the Homebrew Day event, after being up until 1:00 AM the night before working the maiden voyage of my own system! 40 Gallons of ESB that looks and smells fantastic (I get so excited when they come out right). With a few minor adjustments, the system will work well.

Thursdays meeting should be a good one. Both Bob and Jack have refrigerators to raffle off, so if you have ever wanted to have a serving fridge, or a lagering setup, you won't want to miss this meeting. Bob's reefer already has the tap holes drilled in it. Bob has moved up to a newer larger box, so his is now available. The club will also be giving a pound of Tomahawk hops to each club member who wants one. These were donated to the club by Tom Munoz (brewer at the "Flying Pig"). These hops are wonderful! High alpha, but sweet like Cascade. Perfect for a hop-head like me. Thanks Tom!! See you all Thursday with a healthy appetite and an incredible thirst.

Chuckie

1998 Style Calendar

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/Oktoberfest (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)

April Tasting Results

April was a month for **BIG** events. We met at the Pig in a **BIG** room, we hosted an English Bitters tasting, had the **BIGGEST** representation of club participation ever, and Shelley kicked our collective asses in a **BIG, BIG** way. Shelley posted two of the **NINE** entries in the Bitters tasting event, and both finished in the top three. I was only able to split her winnings, by finishing a distant 2nd to her "Haller-To-Me" offering. "Haller-To-Me" finished with a whopping 42.5 points, and this represents the **highest** point total in GEBL's history. Congratulations to Shelley ("you go girl")! This was a fine beer and we all enjoyed it. "I'll have another."

The scoring for the top 5 entries looks like this:

- | | | |
|----|-------------------------------|-------------|
| 1. | Shelley's "Haller-To-Me" | 42.5 points |
| 2. | My own "Loggers Lament" | 38.6 points |
| 3. | Shelley's "Balmy Day" | 37.6 points |
| 4. | Dick Hayden's un-named bitter | 35.2 points |
| 5. | Tim Knowles un-named bitter | 35.0 points |

Treasurer's Report

Our fine club Treasurer files the following report on the financial well being of GEBL:

February ending balance	\$ 790.00
Dick Hayden's Dues	\$ 30.00
Raffle proceeds	\$ 50.00
March ending balance	\$ 870.00

April raffle proceeds	\$ 82.00
Donation to Lexi fund	\$ 82.00
Paid to Hartlines for newsletter expenses	\$ 83.14
April ending balance	\$ 787.10

May Meeting

Our May meeting will once again be held at the Flying Pig Brewpub on Colby Avenue. The meeting will get underway at 7:00 PM with 30 minutes for visiting before we get down to business. Come early to visit and eat.

4/9/98	HB6	HB1	HB5	HB3	HB7	HB8	HB2	HB4	HB9
	Shelley	John	Shelley	Dick	Tim	Jeff	David	D & L	Don
	Albright	Hartline	Albright	Hayden	Knowles	Salsberry	Swartos	Fugier	Roberts
	Haller-To-Me	Logger's	Balmy Day						
		Lament							
Taster 1	39	46	45	37	36	32	32	33	36
Taster 2	43	45	38	37	29	29	39	26	41
Taster 3	40	35	35	39	46	39	40	42	38
Taster 4	26	24	28	22	29	28	18	29	28
Taster 5	31	34	32	25	30	29	29	22	24
Taster 6	27	34	24	26	21	7	21	15	15
Taster 7	37	38	32	28	27	31	28	25	25
Taster 8	30	30	27	33	27	22	29	27	30
Taster 9	25	24	23	36	27	16	18	19	0
Taster 10	34	38	29	30	27	16	21	28	35
Taster 11	36	26	31	29	31	33	30	25	28
Taster 12	42	39	45	22	31	22	21	22	14
Taster 13	40	38	33	23	22	14	15	15	14
Taster 14	43	30	36	36	26	26	32	18	26
Taster 15	31	23	25	27	31	23	27	35	24
Taster 16	40	21	28	35	34	22	18	28	29
Taster 17	40	34	29	36	34	31	33	28	36
Taster 18	36	31	35	18	21	20	20	22	29
Taster 19	45	35	33	30	28	41	23	29	41
Taster 20	37	31	31	30	38	40	25	31	0
Total	722	656	639	599	595	521	519	519	513
Average	42.5	38.6	37.6	35.2	35.0	30.6	30.5	30.5	30.2

The Greater Everett Brewer's League
6709 - 44th Street N.E.
Marysville, WA 98270



GEBL Library
17630 - 160th St. S.E.
Monroe, WA 98272

The next club meeting will be 5/14, at the "Flying Pig" Brewpub, 2929 Colby Avenue, (425)339-1393. The Style for the meeting is Mild and Brown Ales.