



The Brewer's League Journal



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Spring
2000

Tom's Talk By Gary Albright

Jim Jensen agreed to write an article on the GEBL gathering at **Snoqualmie Falls Brewery**. However, the Jensen's did have to leave before Tom Munoz gave his talk to us on sanitation. So, I will try to recall the highlights of that.

First, I would like to say that it was great listening to one of Tom's talks again. His love of brewing shows through in what he says. I have missed Tom's easygoing informative style and I believe many other club members have also.

The basis of Tom's talk was that you can't be too anal about sanitation, (good news for John). Everything after the brew-pot must be disinfected after it is cleaned. That means all hoses, wort chillers, carboys, fittings, bottles or corny-kegs, the whole shebang, needs to be cleaned and then disinfected.

Tom believes in using lots of hot water for cleaning, (the brewery's water is 180 degrees, well beyond what's in most homes), and the proper chemicals, used at the proper strength for sanitizing. One mistake Tom believes home-brewers make is they

will often mix their chemicals too strong. Follow the instructions on the bottle of sanitizer. This is especially important when using a no rinse sanitizer such as Iodophor. The instructions on the brand of Iodophor that we use call out for ¼ oz of Iodophor per 2 ½ gallons of cool or lukewarm water. Read the bottle! If you go with the attitude that "If a little is good, then a lot is better", you may end up with iodine tasting beer. Yuuk!! Tom recommends mixing up fresh Iodophor each time you sanitize, since most home brewers are not sanitizing on a daily basis. Another mistake Tom has seen is that people may have their brew equipment sanitized, but they will be brewing too near stuff that isn't sanitary. The example Tom used was that of the guy that brews outside, 10 feet from the compost heap. That's a mental picture that isn't too pleasant.

During the course of his talk, Tom asked us questions about our sanitation habits and we also asked him many questions. Tom eventually made the observation that the club members seem to be doing a pretty good with their sanitizing. Coming from a guy like Tom, that's good to hear.



Magic Bus Tours

By Todd and Fred
"You know you wanna go"



We GEBL members are fortunate enough to have with us our "Good Buddy" Fred to let us know how and when we should have some fun.

At the most recent Board Meeting Fred "ole boy" suggested we take the "Magic Bus" to some "Party Destinations". **You're the Man.** Possible Magic Bus Tours include, but not limited to:

- 1) **Seattle Pub Crawl.** Destinations to be determined. I think we can find a few pubs in the Seattle Metro Area to soak up some suds.
- 2) **Yakima Hops Harvest.** A stop at Grant's Pub and then to the Hop fields where we all get naked and run through the fields and get hop resins all over us. Doesn't that sound fun? **LET'S DO IT!**

"The Man" Fred spoke with Linda at Chinook Charters regarding bus rates for either a pub crawl or a Yakima trip. They've offered us the same discounted rates that they gave my company for our pub crawl back in February:

\$225.00 for four hours (normal rate is \$250 for four hours)

\$37.50 for each additional hour (normally \$40 for each additional hour)

The sooner that we can book the better. They're out of Snohomish and can pick our "hop heads" up and drop our "drunk asses" off wherever we choose. They did mention that they've made same day back and forth Yakima runs many times, cool.

Greater Everett Brewer's League Library Books

Check out some of these Great Titles we have in our Library, Talk to Fred to check one out!!

| Title | Author First Name | Author Last Name |
|--|-----------------------|------------------|
| Barley Wine, History, Brewing Techniques, Recipes | Allen & Dick Cantwell | Allen & Cantwell |
| Class Beer Style Series 1, Pale Ale | Terry | Foster |
| Class Beer Style Series 10, Stout | Michael | Lewis |
| Class Beer Style Series 2, Continental Pilsner | David | Miller |
| Class Beer Style Series 3, Lambic | Jean-Xavier | Guinard |
| Class Beer Style Series 4, Vienna * Marzen Oktoberfest | George & Laurie | Fix |
| Class Beer Style Series 5, Porter | Terry | Foster |
| Class Beer Style Series 7, German Wheat Beer | Eric | Warner |
| Class Beer Style Series 8, Scotch Ale | Gregory | Noonan |
| Class Beer Style Series 9, Bock | Darryl | Richman |
| Designing Great Beers, The Ultimate Guide to Brewing Classic Beer Styles | Ray | Daniels |
| How to Build a Small Brewery, Draft Beer in Ten Days | Bill | Owens |

Recipe Corner

By Ingrid Brewmore

This is my favorite porter recipe. It is a clone of Black Butte Porter brewed by Deschutes Brewing Company. I call this porter Night Hawk.

From now on, I will not be putting any mashing or sparging directions unless there is a special procedure involved. Temperatures of the mash and sparge water will vary with individual systems and grain temperatures. Let me know if you need this information.

For all of you brewers that are thinking about going all grain in the future. It is very helpful to use a brewing software. The brewing programs will figure out the quantity and temperature of water that you will need to mash and sparge with.

Night Hawk Porter

5 gallons

Malts/Sugars:

| | |
|---------|---------------------------|
| 8.5 lb. | Gambrinus 2-row |
| .5 lb. | 80L Crystal Malt |
| .5 lb. | Gambrinus Honey Malt |
| .5 lb. | Flaked Barley |
| .5 lb. | Cara-Pils |
| 6 oz. | Black Patent |
| 6 oz. | Chocolate Malt |
| 4 oz. | Roasted Barley (unmalted) |

Hops:

| | | | |
|----------|--------------|---------|---------|
| .75 oz. | Galena 12.0% | 60 min. | |
| 5 oz. | Cascade | 7.8% | 30 min. |
| 1.00 oz. | Tettnanger | 3.8% | 5 min. |

Add 2 teaspoons of gypsum to the mash
Add 1 teaspoon of Irish Moss at 30 min.
Use Irish Ale yeast.

Boil wort for 90 min.

Yummy. This looks GREAT!
Cheers!!

2000 Style

May Porter

AHA Category 15 (a&b)
Robust Porter, Brown Porter.

June Light Ale (*)

AHA Category 3 (a&b)
Blond Ale, American Wheat

July Pale Ale

AHA Categories 6 & 7
American Pale, American Amber, California Common, India Pale Ale,

August Open (Bring Your Best and Knock our socks off)

SEPTEMBER German Amber

Lager (*) AHA Category 9.
A/B Oktoberfest/Maerzen, Vienna Lager.

May Meeting

5/11/2000

Anthony's

Wood Fire Grill

Everett Waterfront

6:30 PM

Separate checks

Happy Hour Beer Prices

WANTED!!!

Newsletter

Articles

You can do it!!

Toddz@aa.net

McMemamins 3rd Annual
Homebrew Competition

Saturday, May 20th, 2000

IPA

\$12.00 Entry Fee

Beer due on May 14th, 2000



I realize that it has been some time now since the Everett Brewfest but we would like to take the time to thank some of the people that offered their products or services to our club.

Dave Iverson of Boundary Bay for donating some items for our raffles.

Scott Wallace of The Gambrinus Company who also donated some raffle items.

Kristina J Anderson of Ambrosia by Kristy who has offered to speak on Mead's (I will be getting more info on this).

Fish Brewing Co. supplied us with a couple of nice pint glasses.

Alaska brewing shelled out some raffle items to Dennis and Louise.

A special thanks to **Scott Hansen, owner of The Leavenworth Brewery**. Scott was very generous with merchandise and also made it clear that we are welcome at the brewery. Maybe a special trip for anyone interested to see how Leavenworth beers are crafted.

Without these people, our newsletter would not be what it is today. Please be sure to thank these people if you happen to see them.

Well, I missed last months newsletter due to a crashed internet provider and my "last minute" syndrome, but finally, here are the results for February's tasting. I will admit to having a beer or two while tabulating the results, but I swear it had no bearing on the outcome. I would ask that no guns or ropes be brought to the next meeting, for my math is sound. I even checked it twice as soon as I began to think of what could happen to the Holcomb dynasty. Is it possible to impeach the vice president? Probably the least of my worries at this point. Without further ado, here are the results.

Tied for first place for February were none other than yours truly and my father.

| | | |
|----------------|----------------------|-------|
| Commercial | | 26.46 |
| Howard Holcomb | Dry Stout | 35.78 |
| Erik Holcomb | European Stout | 35.78 |
| Fred Farris | Imperial Stout(TTIS) | 31.50 |
| John Hartline | Oatmeal Stout | 31.14 |
| Fred Farris | Imperial Stout(TT) | 29.64 |
| Fred Farris | Cherry Stout | 25.30 |

There wasn't a tasting held for March as everyone was too busy having fun or hoarding the last half growler of two year old Old Rattler Barleywine (you know who you are). I happen to know that there were only two beers to be tasted at that meeting, but we have decided to hold two tastings for the next meeting. This means that in addition to the wheat beers, bring along your Browns or what have you. Sounds like a furious competition is brewing for this month. Bring on your best but beware, I'm entering again for April's tasting.

Erik Holcomb