

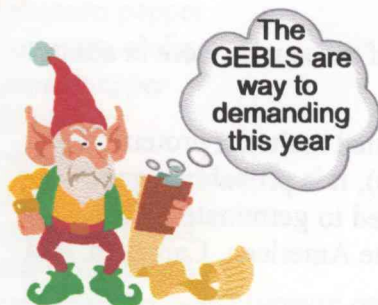


The Brewer's League Journal



Volume 5, Issue 10

December 2000



Inside this issue:

Jeff's talk	2
Jason's chili recipe	3
Tasting Results	3
Ballot for 2001 officers	4



A Toast to GEBL Members

From the Editor

Here's to you and here's to me

Here's to the good brewers we have come to be

Here's to the good friends I have in this club

Here's to the good time we had eating pub grub

Here's to the future of great GEBL beers

Here's to you all, CHEERS!

Happy Holidays!

2000/2001 Style Calendar

December 2000— Imperial Stout/Barleywine (AHA categories 12 A-C) English and American Style Barleywines. Russian Imperial Stout.

January 2001— Porter (AHA category 15A & B) Robust and Brown Porter

February 2001-IPA (AHA category 7)

THE NEXT MEETING WILL BE December 14 at The Flying Pig
There will be a white elephant gift exchange under \$10.00



Jeff's Talk

By Gary Albright



Jeff Matheson spoke to the club at the November meeting about mashing. Pretty cut-and-dried you might say? Well, from some of the very lively discussions that went on, I can tell you, "Not so". Jeff gave a very informative talk on the subject of mashing with many people asking questions of Jeff. Others would then relate their own experiences and views on the particular point of discussion. It was great. There were times when Jeff just stood back and watched the give and take between everyone. First one person would relate their views and then another person and then another. This became a very lively exchange with a tremendous amount of information being passed back and forth. I think this was a fantastic example of what this club has become and what the purpose of this club is all about, good brewers helping each other become better brewers.

For the benefit of those that didn't make the meeting and as a recap for some of those who were in attendance, here's some of what I remember about Jeff's talk.

First, the protein rest. If you use American, Canadian, or English malts (modified malts), a protein rest is really not necessary, but if you use German or French malts (unmodified malts), it is probably a good idea to use a protein rest. The reason has to do with how far the grain is allowed to germinate before it is dried. The German and French grains are not allowed to germinate as far as the American, Canadian, and English grain before the roasting takes place.

Jeff also talked about the amount of enzymes in the grain. There are bunches in the basic two-row malt. So if you're worried about if your recipe has enough two-row to give you conversion of the starches, it probably does. A couple of pounds will go a long way in this respect.

Another important factor is, "How long should you mash for?" This generated a bit of discussion. Jeff pointed out that many professional brewers only mash for twenty minutes or so. Jeff thinks that during the mash is a nice time to enjoy one of his home-brews and he normally gives the mash at least an hour. Point well taken. Others talked about how this is when they clean carboys, or perform some other task. In general everyone seemed to agree that they give the mash an hour to an hour and a half. Also, starting the mash before you go to work or go run some errands is not a bad thing either.

Then there is the question of how much water should be in the mash? The basic formula is that there should be a quart of water per pound of grain. Most of the time there is little need to stick to this basic formula. A "soupy" mash is quite all right. A couple of advantages to the "soupy" mash are that it allows the enzymes to get more thoroughly distributed in the mash and a "stuck mash" is less likely. Also with more water in the mash, it becomes easier to maintain the desired temperature of your mash with the temperature being more even throughout the mash.

Speaking of temperature, this is a more complex issue. If you have questions about your mash temperature, or the temperature of the water you are adding to the grain, I suggest you talk to Jeff, or one of the other more experienced brewers. There are a lot of factors that come into play here.

Thank you Jeff, it was a great talk and discussion. I think everyone gained something from it.



Jason's Chili Recipe

Makes 5.5 to 6 quarts

Ingredients:

2 packets of Carol Shelby chili mix
2 LB ground beef
2 LB ground sausage (regular, sweet or spicy)
1/4 cup brown sugar
36 oz beer (dark and/or light)
3 cloves of garlic crushed
5 jalapeno peppers
1 habenaro pepper
1 can green chilies
cayenne pepper
chili powder
all spice
pepper
1 can black beans
1 can white beans
1 can picadillo beans (unsure on the spelling, it's a seasoned bean)
23 oz of tomato sauce
35 oz water (approx.)



process:

Put sausage, beef, beer, brown sugar and garlic into 5 qt sauce pan and bring to a boil.
Season with cayenne pepper, chili powder, pepper and all spice (whatever amount looks right. as the liquid reduces you can taste test.)
Let the pot boil uncovered. It will take 2 1/2 to 3 hours to reduce liquid.
When it's done decant any remaining oils and liquid.
Add tomato sauce and water, bring to a simmer.
Add spice, salt and cayenne packets from the Carol Shelby mix. (discard mesa flower)
Dice jalapeno and habenaro peppers and add.
Add can of green chilies
Add beans
Simmer for 10 minutes or so and stick it in the fridge.
The next day, re-heat it and it is ready to eat.

Club Results for the November Scottish Tasting

Shelley Albright	37.33
Jack Hughes	26.17

Club Results for October Same Recipe ESB Competition

Eric Holcomb	32.36
Howard Holcomb	31.55
Shelley Albright	31.36
Fugiers	30.27
Fred Farris	27.36
Jack Hughes	21.1

BALLOT FOR ELECTING GEBL 2001 OFFICERS

If you can't make it to the meeting e-mail or call one of the officers to cast your ballot.
You must be a member to vote.

President / Vice President

1. Erik Holcomb
2. Jeff Matheson
3. Fred Farris
4. Shane Miels
5. Chuck Walker
6. Jason Savage (vice pres. only if possible)



Secretary

1. Fred Farris
2. Howard Holcomb/Shelley Albright (jointly)

Treasurer

1. Dennis Fugier

Membership

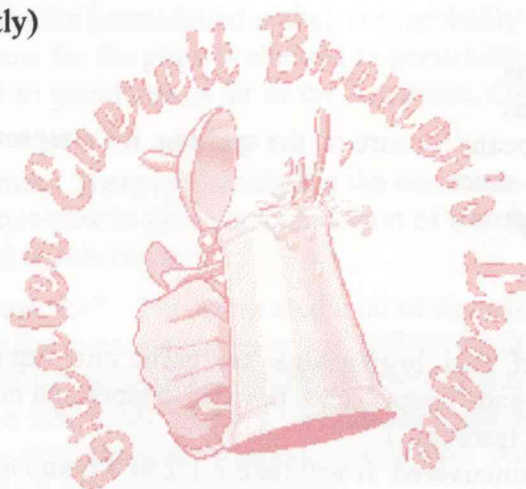
1. Chuck Walker
2. Louise Fugier
3. Gary Albright

Librarian

1. Jim Jensen
2. Fred Farris
3. Chuck Walker

Newsletter

1. Chuck Walker/Shelly Albright (shared)
2. Jin Jensen/Shelly Albright (shared)



VISIONS OF SUGAR PLUMS SEATTLE MEN'S CHORUS HOLIDAY CON- CERT

December 5 - 19, Beneroya Hall

Contact David Shaw for more details

FOR SALE

**15 gallon Keg Brewpot with
welded fitting for thermometer
and drain valve already in,
has copper valve
also propane burner that fits
perfectly under the keg
\$75.00 for both of them**

Contact: Todd Zurik