



# The Brewer's League Journal



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June 2000

## National Homebrew Weekend, May 6th and 7th 2000 By Todd Zurik



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**July Pub  
Crawl is on  
the way!!**

Everett, WA., May 7th, What a glorious sunny day it was for the GEBL brew fest at Homebrew Heaven. I showed up about 10:00 am to find members already brewing.

I was greeted by one of our brewing mentors, John Hartline. John had already started a 10 gallon brew with the "big rig". Other brewers included myself, Bob Baker, Fred Farris, Don Roberts, Shane Mields, Howard Holcomb and his guest. My apologies if I forgot any more Brewers.

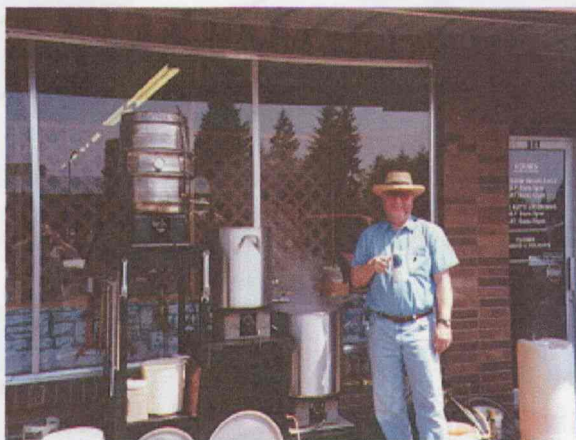
All totaled our group brewed 7 batches of beer for a total of 65 gallons. 5 batches of Pale ales and 2

batches of other beer.

According to the article that Fred sent me with the National Brew fest totals, the GEBL club was in the top 5% of all clubs with our 7 batches for 65 gallons. **Way to go club!**

So away we went to brew, drink beer and have some pizza. I came "prepared" to brew my first batch of all grain. My recipe was Shelly's killer Scotch Ale recipe. I came with a brew pot, burner, wort chiller and a spoon. Thanks to Howard, Bob, John and Don I gathered up the rest of the equipment to make my first ALL GRAIN batch of beer.

Which brings me to article on page 4. **What a Day! What a Club!**



**Top: Hartline Rig, Bottom: Baker Rig**





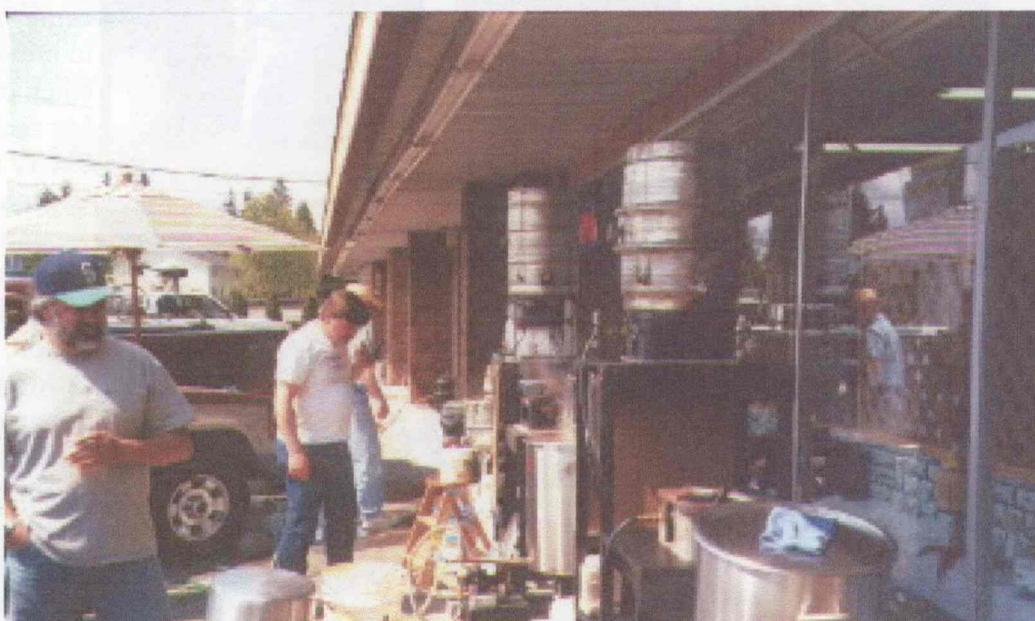
## Brew Fest Photo Gallery



**Fred Farris Rig**



**Howard Holcomb and Guest**



**Multiple Brewers!!!**



**Recipe Corner**

By  
Ingrid Brewmore

As a lot of you know, the same recipe competition for GEBL members is in October. We will be brewing an ESB clone of Red Hook ESB. Shelley e-mailed information to some and passed out information on the competition at the last meeting. To me this is a great way to see how other variables other than ingredients effect the flavor of beer. We already have 2 extract entries and 3 all grain entries.

Here are the hop and grain bills:

**5 gallon extract (\$15.50)**

6.75 lbs. light extract  
.5 lb. 40L crystal  
.5 lb. 80L crystal  
.5 lb. wheat  
2 oz. Tettnanger hops (60 min. boil)  
.5oz. Willamette hops (15 min.)  
.5 oz. Tettnanger (5 min.)  
British Ale yeast

**10 gal. all grain (\$17.50)**

18.00 Gambrinus 2-row pale  
.75 lb. 40L crystal  
.75lb. 80L crystal  
1.5 lb. wheat  
4 oz Tettnanger hops (90 min. boil)  
1 oz. Willamette hops (15 min.)  
2 oz. Tettnanger hops (5 min.)  
British Ale yeast

Let me know if you are interested in an ingredient kit ASAP!

e-mail: [smalbright@juno.com](mailto:smalbright@juno.com) or phone: 360-691-7042 .

Let's all make as many batches as we can because I'm sure we all used to like this beer before Red Hook went "Commercial"

TZ

**2000 Style****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 Octoberfest/Maerzen, Vienna Lager.

**October Red Hook ESB Clone.**

**Club competition.** See recipe to the left. Give it a try, you might like it.

**NOVEMBER Scottish Ale**

AHA Categories 5 & 11b. Check the library on the specs. for this beer.

**December Imperial Stout/**

**Barleywine** AHA Categories 12 a-c English Style and American Style Barleywines. Russian Imperial Stout.

**Next Meeting**

**July 13th**

**At**

**The Pig**

**Bring your**

**Favorite**

**Pale Ales**

**For the Competition**



**Pub Crawl on one of these  
Saturdays in July  
7/22 or 7/29??**



## My First ALL Grain Brew

### Todd Zurik

The day was finally here. After 8 years of extract brewing on the stove and many batches of so-so beer I was on my way to brew my first ALL Grain Brew. Lucky for me I am a member of the GEBL with many great members to lend a hand.

I left the house with my make shift brewery. "Complete" with brew pot, burner, propane, spoon and wort chiller. As one might surmise I was missing "a few" pieces of equipment..

My brew was to be a Scotch Ale from a great recipe from the 1999 GEBL Brewer of the Year, Shelley Albright. After purchasing my grains and hops from the brew shop I was off.

A few slight problems I had to tackle right away. I needed a mash tun and hot water tank. Our club president Howard Holcomb came to my rescue with 2 Gott Coolers.

We filled one of the coolers up with the grain bill and the other one up with hot water that was heating in my brew pot.

After about 30 minutes we sparged to my 15 gallon brew pot.

After about 5 minutes the wort came to a full boil. And wouldn't you know it the wort started climbing and climbing the side of my brew pot. Before I could say "have a homebrew" my boil flowed over the top. That's right folks, it is possible to boil over a 5 gallon batch in a 15 gallon brew pot. Leave it to the rookie.

After adding the hops in increments per Shelley's recipe the boil was over in about 60 minutes.

I hooked up the hose to my wort chiller (thanks to Bob Baker) and took my wort down to about 75 degrees and drained the brew into a 5 gallon glass carboy. Unfortunately I was about a gallon short and had to add a gallon of sterile water to get the OG from about 1.072 down to a reasonable 1.048.

Before adding the water I used about a pint of the DK lounge's ale yeast that was brought to the Brew day, compliments of the DK lounge.

A special thanks to Howard and the entire GEBL brew team that made this brew possible.

