



# The Brewer's League Journal



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The next meeting will be October 12, at The Flying Pig

The tasting is:

## Same Ingredients Competition

By Shelley Albright

Whether you have an entry in the same recipe competition or not, this will be a must meeting to attend. I am hoping that everyone in attendance will learn at least one thing about how to correctly judge beer and/or identify and maybe correct off flavors in beer.

We have lined up our friend Tom Munoz and Alan Hord of the Cascade Brewers Guild to judge the competition. Both are experienced judges using the AHA format for judging. Club members will use our score sheets. The judges will use AHA score sheets. After each entry is tasted, judges will comment on the beer.

Due to the recipe variation between the all grain version and the extract version, the two will be judged separately.

We will have one overall winner that will be determined by the judges scores. The brewer with the highest score will be awarded a T-shirt.

WE'RE STILL  
THE  
BEST!

I've shown you mine,  
now you show me yours!

SUBMIT ITEMS FOR THE  
NEWS LETTER!



## 2000 Style Calendar

**November**— Scottish Ale (AHA categories 5 & 11b) Come on boys, get your kilts on and brew this beer!

**December**— Imperial Stout/Barleywine (AHA categories 12 a-c ) English and American Style Barleywines.  
Russian Imperial Stout.



## September Tasting Results

Brewer:	commercial	Lori	Jason Savage
Beer:	TK Octoberfest	Weizenbock	Marzen
taster 1	21	26	34
taster 2	26	36	31
taster 3	30	27	33
taster 4	22.5		32
taster 5	31	41	42
taster 6	29	30	24
taster 7	28	39	38
taster 8	31	28	35
taster 9	30	27	40
taster 10	29	35	38
taster 11	18	29	36
taster 12	35	40	45
taster 13	34	43	34
taster 14	29	32	47
taster 15	36	32	37
taster 16	38	35	42
taster 17	22	29	43
taster 18	35	29	36
taster 19	42	36	36
Average score:	29.82	33.00	37.00

### Recipe Corner

By Ingrid Brewmore

I am pleased to have **Eric Holcomb** as the first guest writer for the recipe corner. Erik has been brewing up a storm this year and brewing up some awesome brews. We have a number of great brewers in the club. Don't be shy about sharing your favorite recipe. Submit your recipe to the recipe corner (**PLEASE!**). See roster for contact information.

The much heralded (by our club) and spit upon (Evergreen judges) bock. Maybe we hosed it up when we bottled it? At any rate, I love it so here ya go. This recipe is for 5 gallons all grain but I originally made this recipe as an extract by using 7 lbs of light malt extract in place of the 2-row and it came out quite tasty.

11 lbs 2-row  
8 oz roasted barley  
6 oz Munich  
8 oz chocolate  
6 oz dextrine  
10 oz 90lov crystal



I try to do a step mash although our system is a little difficult to get it perfect. I start at about 130 degrees for 20 min then raise the temperature to about 150 for 15 min and then to 158 for 15-25 minutes or until conversion is complete. Sparge with 170 degree water to attain 6 gallons in the brew pot.

Boil time is 1hr.

I add gypsum to my water and Irish moss 15 min prior to end of boil  
1 oz Galena -60 min  
1/2 oz Hallertaur -5 min  
1/3 oz Cascade -steep

Pitch your DK yeast (London ale yeast) and ferment at 70 degrees until ready.

O.G. 1.058-1.063

F.G. 1.012-1.016

There you have it. Erik

