



The Brewer's League Journal



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Drink Green Beer?

ALL FOR THE LOVE OF BEER

I am beer. drink me

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It never ceases to amaze me how something can come into your life, and you honestly cannot understand how you ever functioned without it. This is the story of a man and his love for beer, that he ignored for so long. Back in 98' I had a career change in my life, and some extra time on my hands. I sat down and contemplated what I could use to fill some of the spare time, now that I was not floating aimlessly out in the middle of the ocean anymore (if you could not already guess, a Navy man). Starting a conversation with an old friend one night while shooting a game of pool, he had mentioned brewing beer. Well to be honest it never crossed my mind, but it probably should have knowing all the places I have been and needless to say all the beer around the world I had drank. So off I went down to homebrew heaven to buy my first kit, and my first beer to be made (which I'm glad I didn't give up after brewing, mainly because scuttlebutt porter is not supposed to taste like olives). After brewing two or three kits that were on the shelves at the store, I decided to go on my own and formulate a recipe myself. With extensive reading and a couple of recipes that did not go down as planned, (nor go down period), I managed to devise a fairly decent I.P.A.

Out of curiosity I entered in the evergreen state fair competition, mostly for critiques so I could brew a little better. My ego got a boost that day when I found out that I had actually done well! During that time, I was lucky enough to meet a couple of members from the Brew club that coaxed me to come down to the flying pig and check it out. Short story shorter, here I am. Now, the second phase to my attack was to expand from extract to all grain, and off the stove to somewhere else? Problem: just bought a nice little home, and no garage, or shed, or outhouse, or anywhere else to brew, and funds were limited. I did however, have a wrap around porch, and why not enclose...and possibly build a room to brew?

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THE NEXT MEETING WILL BE March 8 at The Flying Pig

Rock Bottom Brewery Review

By Todd Zurik



50 106th Ave NE Suite #103
Bellevue, WA 98004
425-462-9300
www.rockbottom.com



After a fun afternoon at the Star Trek convention (that's another story), Lynn and I stopped by the Rock Bottom Brewery in Bellevue, WA. Lynn and her parents visited this place last year and swore this was a good place that had some pretty darn good beer, even for Bellevue.

As you might expect I was a little skeptical on how good a BrewPub could be in downtown Bellevue. Well, I must admit I was really surprised at the atmosphere, food and of course the beer.

A very enthusiastic waitress who offered us a free sampler rack with all 6 beers that were on tap greeted us. Hey, I'm already liking this place.

First up was the **Liquid Sunshine** Golden Lager. Really good one here. Sweet with a little hoppy bite at the end. A good effort and very quaffable.

Next sample was the **Humpback Pale**. This is a medium body and medium hoppy ale. This was also a good effort. However, I don't think this will suffice for the HOPHEADS of the club, and you know how you are.

Then came the **Lumberjack Red Ale**. This is spicy red ale (ESB). I'm not a big fan of Red Ales so I can't give a fair judgement on this one.

Next batter was the **Nisqually Nut Brown**. One word pretty much describes this one, Yummy!! A very good effort with a good nutty flavor but not too strong and really gets into the quaffable category in a big hurry.

Next glass was the **Black Diamond Stout**. Another very good effort here. Good roasted flavor, not too thick and not too thin. Yummy!!

And for the biggest beer was the **Salamander Amber**. This was a really strange beer right between a Strong Ale and a Barley wine?? Go figure. As it turns out there was a mistake in brewing and this was supposed to be a Porter and it turned out a Wee Heavy instead and they put it on a nitro tap of all things. Bottom line, smooth as silk and Big on the alcohol. Great beer even if it was a "mistake"

Last but not least the waitress brought over the **Windjammer Wheat**. I realize the wheat beers are not a big favorite at the club, but this is a really good effort with a Big Wheat flavor. Damn good wheat beer.

My favorites were the **Liquid Sunshine**, **Nisqually Brown** and the **Salamander Amber**. These guys brew some good beer.



For lunch I had the Smoked Chicken Enchiladas that were excellent \$9.95. Being a Texas boy and having 3 enchilada plates a week for 15 years, these were right up there with the best of them. The plate was so big I took half of it home to a great lunch the next day.

Lynn had the Brown Ale Chicken with Shitake Mushrooms with Veggies on the side \$13.95. Another yummy dish that we brought home for lunch the next day

The rest of the Menu includes lots of Appetizers, Salads, Brick-Oven Pizzas, Pastas, Sandwich Platters and other Pub Favorite Specialties

The menu ranges from \$8.95 for sandwiches to \$14.95 for entrees.

I got some contact information for a possible meeting here and told the manager I wrote Brew Pub reviews and wouldn't you know Michael handed me a Growler of Golden Lager on the way out the door!! What a guy.

Another Bottom Line. If you are in Bellevue for some reason, go check out the Rock Bottom.

p.s. They sell cigars and they also don't mind you smoking them in the bar area!!!

2001

STYLE CALENDAR

2002

March: Open (bring your best)

January: English and Scottish Strong (Cat. 11)

April: Oatmeal Stout (Cat. 16)

February: Mead (Cat. 25)

May: American Pale Ales (Cat. 6)

June: American Lager (Cat. 1)

July: Spice/Herb/Vegetable (Cat. 22)

August: Open

September: Koelsch/Altbier (Cat. 8)

October: Same Recipe Competition (Celebration Ale clone)

November: Bock (Cat. 14)

December: Strong Belgian (Cat. 18)



January Tasting Results-IPA

	<u>Bouquet and Aroma</u>	<u>Appearance</u>	<u>Flavor</u>	<u>Body</u>	<u>Drink ability and Overall Impression</u>	<u>Total</u>
Commercial	6.0	5.35	12.35	3.47	6.65	33.82
Fred Farris	4.44	4.23	8.44	2.44	4.17	23.72
Shelley Albright	5.78	4.72	11.33	2.83	5.5	30.16

I constructed a
Plans were in effect. 8' by 20' room, two large sun windows for light, indoor/outdoor carpeting that can be easily rinsed out, wired, plumbed, insulated, sheet rocked, and primed and sealed especially for splashes or whatever might draw too much moisture. Thanks to the neighbor putting some extra hours in at work to weld a simple stand, and help from the club piecing together a nice 10 gal. Gott cooler system to start, my itch to become a better brewer (hopefully) was on it's way. Well, it's four or six months later (I lost track) and nowI need more space, more toys, etc., etc. *Aside* from the fact that all the neighbors are drinking it faster than I can brew it. Ahh well. **All for the love of beer.**

Shane M.....

25 REASONS WHY BEER SHOULD BE SERVED AT WORK...

1. It's an incentive to show up.
2. It reduces stress.
3. It leads to more honest communications.
4. It reduces complaints about low pay.
5. It cuts down on time off (You can work with a hangover).
6. Employees tell management what they think, not what management wants to hear.
7. It helps save on heating costs in the winter.
8. It encourages carpooling.
9. It increases job satisfaction because if you have a bad job, you don't care.
10. It eliminates vacations (because people would rather come to work).
11. It makes fellow employees look better.
12. It makes the cafeteria food taste better.
13. Bosses are more likely to hand out raises when they are wasted.
14. Salary negotiations are a lot more profitable.
15. Burping during a meeting is less embarrassing.
16. Employees work later since there's no longer a need to relax at the bar.
17. It makes everyone more open with their ideas.
18. Everyone agrees the work is better after they've had a couple of drinks.
19. It eliminates the need for employees to get drunk on their lunch break.
20. It increases the chance of seeing someone naked.
21. It eliminates the water cooler (thus reducing gossip and rumor).
22. The janitor's closet will finally have a use.
23. Employees no longer need coffee to sober up.
24. Sitting on the copy machine will no longer be seen as "gross."
25. Babbling and mumbling incoherently will be common language.

Taken From:
Stephen Beaumont's World of Beer
Beer Humor

Treasurer's Report By Dennis Fugier

The balance of the club treasury is now at \$1,397.55.