



The Brewer's League Journal



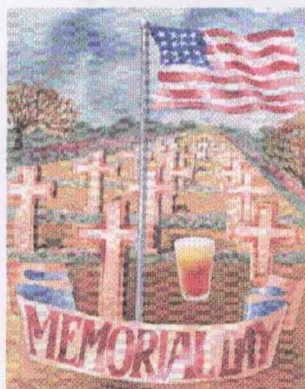
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Brew with a friend!

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CBG Pub Crawl 2001

By Fred Farris

The Cascade Brewers Guild put together a memorable pub crawl on Saturday, April 14. Jason and Tina Savage, Tom and Pam Namowicz, Howard Holcomb, Lynn, Becky, Dennis and Louis Fugier, Lori Brown, and Fred Farris all were lucky enough to participate.

We started off promptly at noon from Hales Brewery with Mike Hale at the wheel of his London style double decker bus. Mike was telling me before we

started out about some of the modifications he's made to the bus including installing a more powerful motor and an automatic transmission. Our first stop was Elliot Bay Brewing in West Seattle. I can see why Mike Hale installed the bigger motor as the bus strained going up some of those steep West Seattle hills. Once we arrived, we were met by one of the

owners, Todd Carden, who proceeded to give us a brief history of Elliot Bay Brewing and an overview of the beers that we tasted that day. The beers we sampled included: Elliot Bay IPA, Alembic Pale Ale (a GABF gold medal winner this year),

Mir (a full bodied red ale), Luna Weizen Golden Wheat, and No Doubt Stout. Elliot Bay was founded by several



folks that had previously worked at Maritime Pacific. Like many brew pubs, Elliot Bay has managed to cram a seven barrel system into a small amount of space. Our own Jeff Matheson also helped get the brewery started. Most of us ate lunch there and found the food to be remarkably good.

Continued on back page

THE NEXT MEETING WILL BE May 10 at The Flying Pig

Tasting Part-2

Beer Flavor Preceptions

By Lori Brown, BJCP Judge



Flavor perception is the combination of all six of your senses. Yes, I said six senses. Sight, sound, smell, taste, feel and the culmination of all of them in drinkability. Pay attention to all of the following as you prepare to taste a beer.

Sight – Bottle inspection consisting of fill level, clarity, yeast cake
Pour the beer in the glass and evaluate color, clarity and head (retention, color and texture)

Sound - As you pop the top you will hear the level of CO2 escaping
On the pour you will also hear the carbonation coming out of solution

Smell - Volatile hop and malt aromas
Yeast character
Any off aromas
Most beer flavor characteristics will be perceived by the nose

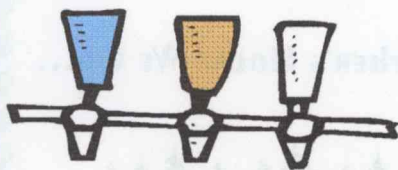
Taste - Four categories of taste perceptions (sweet, sour, salty, and bitter)
All tastes are a combination of these four categories
Balance
Hop flavor
Hop bitterness
Malt flavor
Yeast flavor
Fermentation characteristics
Any off flavors
Finish / Aftertaste

Feel - Mouthfeel, fullness, body, texture, warmth, creaminess
Astringency (the puckering sensation on the sides of the tongue)
Carbonation

Drinkability - This is the intangible portion of the tasting related to your drinking pleasure.
Do you enjoy this beer?
Would you want to have another one?
This cannot be described, just a personal reaction to the beer



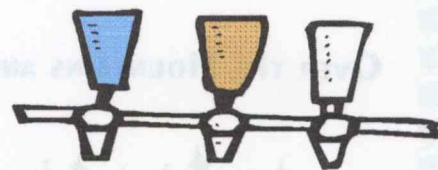
Learning to evaluate beer also involves communicating your perceptions to other brewers to accurately and constructively help improve the beer. Next month I will talk about the beer flavor wheel and the recognized descriptive terms for beer taste and aroma. Following that discussion, we will proceed into off flavors and aromas.



Fred's Rivertown AleHouse

Snohomish, WA

By Gary Albright



When was the last time you were at Fred's Rivertown AleHouse? Recently Shelley and I have been going there more often, especially for their cask nights. If you've never been to Fred's, or haven't been there recently, I gotta tell you that you're missing one of the premier alehouses in the area, shoot, anywhere. And this is not just my own biased opinion. Fred's Rivertown AleHouse was named among the top 21 beer establishments in the USA in the March 2000 "Beer Lover's Guide to the USA". USA Today in a Nov 16, 2000 article titled "10 Great Places for Holiday Cheers", included Fred's among the best 10 places in the USA to go for a winter beer.

At Fred's the food is all very well prepared and the menu is surprisingly varied. For appetizers you can have a Wasabi Oyster Shooter, Quesadilla's, Roasted Garlic & Goat Cheese with rosemary focaccia bread, among other selections. Then for your entrée or sandwich, you can choose from burgers, chili, stews, steaks, burritos, lasagna, and even a Thai chicken wrap, (one of my favorites).

But the reason for going to Fred's is the beer. Jay, the proprietor, has put together the best selection of truly great beers for a long ways around. I think Fred's always has a couple of Brian Sollenberger's fine ales on tap, (including Fred's Rivertown Brown, which is brewed exclusively by Diamond Knot Brewery for Fred's), along with about 30 other selections. There is always have something for the hop-heads like me as well as bocks, pilsners, browns, porters, stouts and scotch ales. I'm getting thirsty now! One style of beer that Fred's has that you don't see in many establishments are the Belgians. Fred's usually has several different Belgium beers on tap. My favorite Belgium is the Latrappe Quadruple. This beer is such a treat to drink. For those who have never tried it, it is not that hoppy, more on the malty side with a complexity of flavors that you can get lost in. The selection of beers on tap changes, so you need to check out the tap menu when you visit.

I already mentioned cask night at Fred's. For those who may not have experienced cask beer, Fred's has cask night every Tuesday night. You will usually see Jay and Bob, the founder and driving force behind the cask club. This is a fairly informal club that meets at Fred's each Tuesday night to experience and rate the cask beer for that week. For more information on the cask club and the cask beers that are scheduled, visit www.caskclub.com.

A few weeks back, the cask beer was supposed to be one from Diamond Knot. Well Shelley and I gotta be there for that. They didn't have the selection they were supposed to, instead they had the Diamond Knot Industrial IPA on cask! Wow, I'm in heaven. One of the very best brews in all the land and in cask form. A big, bold, beautiful, full-bodied hop, hop, hoppy beer. Folks, it was so good. Of coarse, that is if you like hops like I do. Brian Sollenberger is a great brewer, and the Industrial IPA is his premier hoppy beer, and it was on cask. For those who don't know about cask beer, a cask beer is a beer that is naturally carbonated, much like bottle conditioned home brew. What this does is produce a beer that is smoother and typically the cask beer is also dry hopped, producing a smooth, hoppier beer that is very enjoyable. If you wish to know more about cask beer, you can visit the cask club web site, or better yet, come on down to Fred's on a Tuesday night!



OVER THE MOUNTAINS AND THROUGH THE BREWS TO GRANDMOTHER'S HOUSE WE GO...

By VALERIE & SCOT OLIVER



Lately, Scot, Emily and I have been going to northern California about every six months to visit Scot's folks. Before we went on our trek last fall we had discussed trying to fit a little R&R in after visiting with family. Being partial to Rogue Ales and knowing we would be in the neighborhood I checked out their web site (www.rogue.com). To my surprise they run a Bed & Beer over their Public House, located on the north side of Yaquina Bay. We called for reservations a few days before we planned to be in Newport, but they were booked up. By the time we made it to Newport at 8:30 on that Friday night, we decided to stop at the Public House anyway for dinner - very fortuitous. They had a cancellation and a room was available. We liked it so well that we made a point to go back again on our trip this March and we encouraged some friends from our college years to join us.

The food was simple, diverse and tasty including: appetizers, salads, soups, sandwiches, burgers, seafood, pizza, and pasta. Entrees range from \$7 to \$10. We had the Fish 'n Chips made with local red snapper and dipped in, what else, a beer batter with dill - very yummy. On our last trip I had the chili, definitely NOT canned. Scot liked the nachos, but suggests that you bring a friend or a big appetite, as they are huge. The beer was...well, it is Rogue, so what can I say. I was amazed at the variety; normally we can only find a few styles available at the grocery stores. I have always liked the Shakespeare Stout with its smooth and complex coffee/chocolate flavors. I tried the Chocolate Porter and frankly thought the Stout was much better. This time I tried the Half-A-Weizen (previously named Mo's Ale) and now have a new 'light' Rogue favorite. This ale is much like a Belgian Wit, which I am very fond of right now. Rogue's version is flavored with coriander and ginger. Scot has been trying a lot of reds lately, so he had the Saint Rogue Red. He must have liked it because he ordered another one. Regardless of your tastes, with about 20 beers available at any given time, you are sure to find one you like. The price is \$3.75 a pint. They have "Mr. Bill's Traveling Trivia Show" on Friday nights (starting at 8PM), which is great fun. Your team writes down the answer to trivia questions (movies, TV, music, sports, science, beer, local, etc.). The more answers you get right, the more tickets you get to put in the random drawings (about every hour) for coupons that help pay the tab, t-shirts and other prizes. Unfortunately, due to their liquor license, miners have to leave the pub at IOPM. Emily is still a minor (not to mention it is way, way passed her bedtime), so we have not been able to stay and play to the end.

Luckily, with a room upstairs you don't have to go far. Mr. Bill's show is quite spirited and I was concerned about the noise level up in the rooms, but other than a slight rhythm from the music's bass it was pretty quiet. There are three rooms, 1-one bedroom and 2-two bedrooms. The 'rooms' are very large (they were once apartments) with bedroom(s), bathroom, living room, full kitchen and dining area, and are nicely furnished. Each unit also has a washer/dryer with detergent. The full kitchens include large and most small appliances, dinnerware, cookware and all that is required is food. The fridge has a six-pack of Rogue Ale and two Rogue pint glasses as mementos of your visit (the "Beer" portion). The two-bedroom units also have a patio for people watching and enjoying the sunsets. Standard rate is \$80 for the one-bedroom unit and \$120 for the two-bedroom (multiple night discounts available). It is a shame that we have only stayed one night (literally, about twelve hours) when we have visited, because this is a place that is begging you to stay longer.

2001

STYLE CALENDAR

2002

May: American Pale Ales (Cat. 6)

June: American Lager (Cat. 1)

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

August: Open

September: Koelsch/Altbier (Cat. 8)

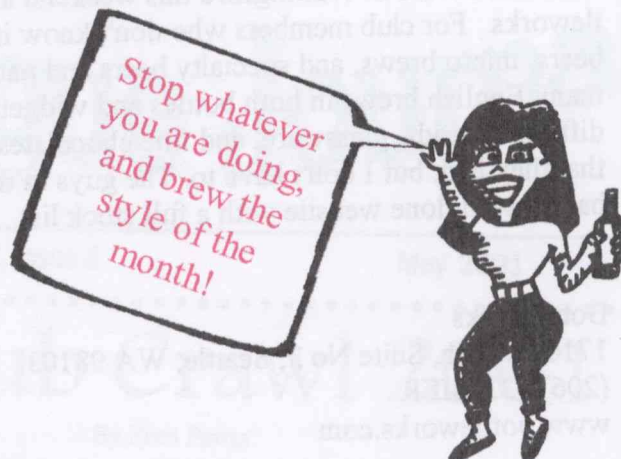
October: Same Recipe Competition (Celebration Ale clone)

November: Bock (Cat. 14)

December: Strong Belgian (Cat. 18)

January: English and Scottish Strong (Cat. 11)

February: Mead (Cat. 25)



Style of the month trivia

By: James Stockard

Name at least one characteristic of american Pale Ale.

- * Pale golden to amber color
- * Moderate to strong hop aroma
- * More carbonated than many of the other styles
- * Usually has cascade or columbus hops



American Pale Ales are an adaptation of what style?

- a. Czech Pilsners
- b. English Pale ales
- c. African Ales

(answer b. English Pale ales)

Are american ambers part of the american pale ale category?

(answer no. It once was part of the category)

For Sale

12.5 gal plastic conical fermentor, used in 10 batches only. Works great, looks like new, includes thermometer and brass dump valve. Might be willing to even throw in a free coaster.

\$75.00/ contact Shane Mields (360) 691-3095

E-Mail: Hornybrew@aol.com

Trip to Bottleworks By Eric and Julie Wilson

Julie and I were in Wallingford this weekend and we stopped in to a fantastic beer store called Bottleworks. For club members who don't know it, Bottleworks has a huge inventory of imported beers, micro brews, and specialty beers and packages. Most of the fine Belgian beers are there, many English brews in both bottles and widget cans, a large selection of barleywines, a half dozen different meads, glassware, and fine chocolates. It's hard for me to recall, much less describe all that they had, but I don't have to. The guys in the store were knowledgeable and friendly and they have a well done website with a full stock list.

Bottleworks
1710 N. 45th, Suite No 3, Seattle, WA 98103
(206) 633-BIER
www.bottleworks.com



CBG Pub Crawl continued:

I recommend the Brewers Burger, topped with mushrooms, garlic, onions, lettuce, tomatoes, and cheddar cheese and a large helping of fries on the side.

Our next stop was Lunar Brewing, located in an industrial park near SeaTac. Mike Hale showed off the handling capabilities of the bus by pulling a U-turn in the street when we came upon a detour. Frank Helderman, the owner and head brewer gave us a tour of the facility while we sampled his IPA and Porter. My favorite beer that I tasted on the entire tour was his Porter. Frank is brewing on a seven barrel system. He does not have a tap room and self distributes primarily to the South Seattle and Tacoma areas. Frank started his professional brewing experience at Pike Brewing along with Dick Cantwell. He started Lunar Brewing after leaving the Pike.

We all climbed back aboard the Hales Double Decker to our next stop, Pacific Crest Brewing and their Trailhead Taproom in Tukwila. We were hosted by Dave Edgar, Pacific Crest Head Brewer and Operations Manager. He treated us to his Hefeweizen, India Pale Ale, and Doppel Bock. The Doppel Bock, which he brewed using a decoction, was definitely the crowd favorite. David was a home brewer when he started at Pacific Crest by volunteering to help brew. Dave quickly worked his way up to head brewer and operations manager. Pacific Crest is a seven barrel brewery that has the original Thomas Kemper boil kettle.

Our last stop was the Elysian Brewing Company on Capital Hill in Seattle. We were hosted by David Buhler, one of the co-owners. Dave treated us to Zephyrus Pilsner, The Immortal IPA, and a Belgian Saison. Dick Cantwell, Elysian Brewing head brewer, uses a 20 barrel Newland brewing system. Elysian has recently started to bottle their beer and is distributing it as far south as Roseburg, OR and as far north as Arlington, WA. Elysian Brewing was awarded both the Brewpub of the Year and Dick Cantwell was recognized as Brewer of the year by the GABF in 1999 when he received two gold medals for both his porter and his stout.