



THE BREWER'S LEAGUE JOURNAL

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**Brew now for
great holiday
gifts!**

PUB CRAWL 2001 A BIG SUCCESS

This year the GEBL pub crawl visited five breweries. Our first stop was Boundary Bay in Bellingham where Dave Morales gave us the tour of their 20 barrel system. We also sampled four beers (shown below) the Golden Ale, IPA, Amber Ale and Oatmeal Stout.

From there, we traveled across town to Orchard Street Brewery. Joe Cook had oven roasted pizza

ready upon our arrival. They also brew on a 20 barrel system. We sampled seven of Orchard Street's beers: Golden Ale, Pale Ale, Munich Lager, Porter, Stock Ale, IPA, and Stout.

We then headed out to the Rock Fish Grill and Anacortes Brewhouse. Paul Wasik gave us the tour of his tight quarters, but efficient brew system. (Louise takes a turn at stirring the mash,



Next meeting will be November 8th *Downstairs* at The Flying Pig in Everett - Meeting starts at 7 PM - Bring your Bock!



Paul had us sample eight of his beers: the Hefeweizen, IPA, Oktoberfest, Pilsner, Amber, Porter, Stout, and even a Belgian. We sampled a few varieties of the Rock Fish Grill pizzas as well.

Feeling quite jovial at this point, we boarded the bus (along with a five gallon bucket of yeast for the head brewer at La Conner Brewing Company, Arlan) and drove to La Conner Brewing Company.

Arlan started us off "slowly" with his IPA.

From there he decided to make sure we did not remember the rest of the day. We sampled some of his off season adventurous beers like the Imperial Stout, Lambic, Framboise—right off the bright tank, Belgian Tripel and I think my notes say Barley wine, but the writing is less than stellar at this point. WOW! I always thought of La Conner for their pilsener, but Arlan is making some incredible beers. I recommend visiting again over the winter before the tourist are back.

We staggered out of La Connor and took a short drive to Skagit River Brewing Company. Luckily they gave me a list of the beers we sampled because I believe my notes get a bit fuzzy at this point. Here we sampled the Dutch Girl Lager, Skagit Brown Ale, Yellowjacket Pale Ale, Highwater Porter, Oktoberfest and Imperial Pale Ale.

All in all, most of us sampled over 30 beers that day at the five different breweries. Needless to say, some of us cannot remember a few



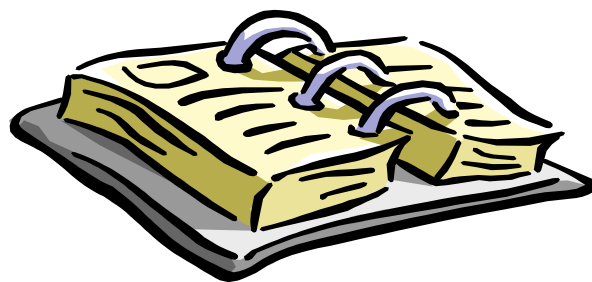
of them, but we had a great time anyway. Those empty growlers were a great item to bring along on the trip. The brewers were happy to send us with samples for our ride to the next location. Everyone was jovial and conducted themselves in a manner the club appreciates. Nobody got lost, arrested, or left behind—so it must have been a success! How about next year we try just four breweries? Nah, better make it six!

-Anonymous pub crawler

The Pub Crawl bus rides between stops were quite entertaining. Darrell our bus driver had a quiet reserved group on the way to Bellingham. A few homebrews were sampled along with party mix as a snack. After the first stop, we boarded with liquid provisions to get us across town and the group suddenly became more vocal...Then we needed more beer samples for the journey down to Anacortes... Then we had that long trip over to La Conner, always thirsty work... Then we had to stay hydrated for the real long trip over to Mount Vernon...Wait a minute, I think Ken was forgetting to share...

By the end of the day, I think we had seen just about enough beer for one day. A raffle was conducted with items picked up along the day's journey. Everyone went home with a prize, a pink nose, and stories for all the GEBL's who could not attend. Sorry we missed you, but it just meant more beer for Ken!

Thank you to Fred Farris for setting this trip up with all of the brewers, and be sure to let those north end brewers know we had a great day next time you stop in for a sample of excellent craft beer.



UPCOMING EVENTS

November 2001

- November 18 2-6 PM, Belgium Beer, Stout and Chocolate Tasting at the Celtic Bayou. \$25 per person with half the proceeds going to NW Harvest.

December 2001

- GEBL Elections

Just a quick reminder to all that our club elections will be held at our upcoming December 13th meeting. Traditionally, we hold nominations during the November meeting. The nominations will then be posted in next month's newsletter for all to ponder over.

That means that everyone needs to put their thinking caps on and think of whom you would like to see on the board for next year. Be sure to be at the meeting November 8th to nominate your favorite future board member.

March 2002

- March 9th Cascade Brewers Guild Cascadia Cup Homebrew Competition

If you know of a local beer related event that is not on this calendar, please let me know and we will make sure it gets promoted to our members.

SAME RECIPE NOTES

Congratulations to the top three finalists in the GEBL same recipe competition:

First Place: Jim Jensen, HB8
 Second Place: Shelley Albright, HB7
 Third Place: Eric Wilson, HB3



Several of our brewers submitted notes on their entry. It is very interesting how the same ingredients put in the hands of eight different brewers achieved quite different results. Just goes to show that there is more to cloning a commercial beer than just knowing the basic recipe. We can see where fermentation and aging play a huge role in the final product.



Jim Jensen and Shelley Albright brewed HB7 and HB8 together, then fermented the beers separately at their respective locations. According to Shelley, their beer was all grain, OG 1.067, brewed mid July, fermented at about 70 degrees, dry hopped for about one week, kegged mid August and bottled from the keg in early September.

Eric Wilson brewed HB4 according to the extract recipe. (HB3 from Bob was the only other extract recipe.) These were the two darker entries. Eric steeped the specialty grain at 155 for 30 minutes, added the malt extract and bittering hops and boiled for an hour adding the other hops as indicated in the recipe. Fermented at about 70 degrees, dry hopped in the carboy for secondary fermentation and primed with 3/4 cup of corn sugar before bottling. OG 1061, FG 1012. Bottled one month before judging.

Val and Scot Oliver brewed HB1 as their first all-grain beer. Fermented for a week in the high 60's, dry hopped the secondary for eleven days with the final 9 days in a beer fridge in the upper 50's. FG 1012, kegged on 8/23 using DME to prime Chilled the beer after three weeks.

Gordon Legg and Lori Brown brewed HB2 together on Gordon's system. Lori calculated the sparge and mash water for a 13 gallon batch (our usual)—oops, this was supposed to be a 10 gallon batch! Hence the lightest colored entry with a OG of 1050 instead of 1064. FG 1012. Decided to see what would happen if we cask conditioned the beer and left the dry hops in the keg while serving. Naturally carbonated as the cask conditioned, served by gravity. Made for a nice pale ale.

STYLE CALENDAR

2001

November: Bock (Cat. 14)

December: Strong Belgian (Cat. 18)

2002

January: English and Scottish Strong (Cat. 11)

February: Mead (Cat. 25)

Time to suggest monthly styles to Shelley Albright for 2002. Got a favorite brew? How about one you just prefer to drink? Let her know!