



# THE BREWER'S LEAGUE JOURNAL

Volume 6, Issue 10

October 2001

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**Take advantage of  
the fall weather  
and GET BREWIN'**

## British Columbia Brewing

By Eric J. Wilson



Julie and I recently made a weekend getaway to Vancouver, B.C. and among the sites and attractions we were able to sample were a few of the available brews. First, a few general notes about beer in B.C. Brewing is alive and well and in many good styles and varieties. You can do much better than Molson's and Labatt's (though, those are still a hockey night must!) Most popular at the moment seem to be cream style lagers and ales. They are mild, sweet, malty, often with a cascading head, and sometimes served on a nitrogen tap. Canadian beers in this style vie for tap space with Caffrey's and Kilkenny, both from Ireland. Prices seem to be fairly good - pints going for 3 to 4 dollars Canadian are in line with the same type of beers here. Beer can be sold to drink on premise or to-go from most bars, but otherwise liquor laws in B.C. limit retail sale of beer and wine to state liquor stores, but fear not, those may be found near most grocery stores.

B.C. Liquor Stores have a pretty good selection of liquor, wine, B.C. micro brews, Canadian domestic brews and imports - but very few American micro brews. Try not to be too startled when you walk into the store and are offered a sample taste of some new liquor. B.C. Liquor Stores have a good web site. Another mild surprise in Vancouver was the proliferation of brew-your-own wine shops. There seems to be at least one in every neighborhood with many varieties of wine kits available, and a few beer kits as well.

(BC Brewing continued on page 2)

**Next meeting will be October 11th *Downstairs* at The Flying Pig in Everett - Meeting starts at 7 PM - Bring your Same Recipe Beer**

We sampled two different brewpubs, neither of which yet bottle their beer.

- Yaletown Brewery is in the historic Yaletown district of Vancouver, near BC Place stadium. We tried their Red Brick Bitter and Hill's Special Wheat. Both very nice, tending to be a bit like Leavenworth Brewing beers. The beer was quite good, and the wood fire pizza was a good accompaniment to it, and is one of many promising menu choices. Casual atmosphere and lots of seating.
- Steamworks Brewery in Gastown overlooks the cruise ship dock and runs a fairly large restaurant and bar with a broad, creative beer list and a good pub food menu. We tried the Empress IPA, the Cascadia Cream Ale, the Nirvana Nut Brown Ale and the Heroica Oatmeal Stout. They are also brave enough to brew seasonal lambics. Though I have a weak spot for Oatmeal stouts, I think the Cream Ale was a real surprise refresher. The appetizer sampler was a good value and nicely done, though a bit wanting. The entrees (burgers, salads, pub sandwiches, etc.) we watched come up from the restaurant looked very nice.

We also brought a few likely possibilities back home with us from the B.C. Liquor stores. Six-packs of micros will run around \$10.00 Canadian, 22 oz bottles around \$3.00. Many of the beers are packed in six-pack boxes, most are returnable twist-off bottles. There is a return deposit added on to each item, and bottles can be returned to the liquor stores.

- Tree Brewing Company; Hophead IPA. Yes, the Canadians have discovered how to run the IBUs off the scale too.
- Granville Island Brewing; Cream Lager. Nice rich gold color, smooth taste. A fine beer. Clear bottles commemorating the brewery's 15th anniversary
- Shaftebury Brewing Co.; Cream Ale. A bit sweet for my taste but nice body for the style.
- R&B Brewing; Raven Cream Ale. Dark and smooth. This one was even better on tap at the Sylvia Hotel lounge.
- Vancouver Island Brewery; Blonde Ale. This one's a near miss. Good color and aroma, but kind of a funky taste.

Here are the web addresses of some of the items mentioned above:

B.C. Liquor Stores

<http://www.bcliquorstores.com>

Steamworks Brewery

<http://www.steamworks.com/SteamWorks%20Brew%20Pub%20Home.htm>

Yaletown Brewery

<http://www.yaletownbrewing.com/restbrew/yaletown/yaletown.html>

R&B Brewing - Raven Cream Ale

<http://www.r-and-b.com/>

Cream Ale article

<http://www.mta.ca/pub/reference/article008.html>



Remember - it's just an hour and a half north, prices are good -and the beer's good too!

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**The Tasting/Judging series will return next month with some interesting thoughts on recent competitions from the prospective of both a judge and an entrant/steward.**



## Closer to Home

By Eric J. Wilson

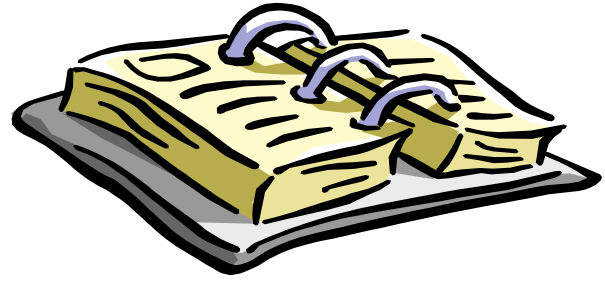
Finding better beer around here.

If you don't know about the fine beer and wine selection available at DeLaurenti's Grocery at the Pike Place Market, be sure to give them a try some time. One highlight of our last shopping trip there - San Miguel Dark Lager. It's been about 10 years since I've found this dark, rich lager in the store - and now I remember why it was such a favorite of mine. Tones of smoke and molasses and a crisp clean finish. San Miguel is one of the largest brewers in the world, based in the Philippines.

In Renton? Need something better than a "Bud"? We had the pleasure of lunch recently in a nice pub called the Whistle Stop just a block east of the train station (where the Spirit of Washington Dinner Train departs.) They have a large collection of tap handles, and a not-too-shabby collection of taps ready to pour. I had Moose Drool and noticed among other choices some of the good English pub beers, Blackthorn Cider, stuff from Hales, Deschutes, Rogue and other good micros. Some nice wine choices are also available. Clean light taproom, nice menu with good prices. The grilled sandwiches are excellent.



My neighbor was home to Utah for a few days and brought back a little thanks for watching his house - some Squatters Unfiltered Pale Ale. Utah is the land of low alcohol brew - this is just 4% - but it has nice color, bold hoppy flavor, plenty of malt character. A fine beer and a treat worth trying.



## UPCOMING EVENTS

### October 2001

- October 6th GEBL Pub Crawl
- October 27th Washington State Brewer's Guild Cask Festival

### November 2001

- November 3rd Novemberfest Homebrew Competition

### 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.

### John Hartline's September Talk about Club Origins

Last month, John spoke at the club meeting about the origin of the GEBL club we all know and love. It has evolved significantly since its beginning over 5 years ago. John also distributed an extensive outline of the club history. It will be included in an upcoming issue of the newsletter for those who were not able to attend.

## RECIPE CORNER BY: INGRID BREWMORE

I am happy to be back doing the recipe corner for all of you **GREAT GEBL BREWERS**. My congratulations go out to all of you who entered the Evergreen State Fair and helped to retain the club's top honors. Remember the recipe corner features great beer and food recipes that contain beer. Submit your favorite recipes to me and I will write them up for Lori. They will be published in the club newsletter. This month we feature one of Shelley A's favorite **Belgian Tripel** recipes. She tells me that this recipe scored quite high in the CBG competition this year (I'm not sure that I buy that information). This recipe is for a 10 gallon batch.

Starting gravity: 1.093  
 Ending gravity: 1.023  
 Alcohol content: 9.0%  
 Color (srm): 5.5  
 Efficiency: Around 75-80% (I am changing around my new system and I am not ready to calculate efficiency yet)

Hop IBUs 15.2

<b>Malt/sugars:</b>	28.00 lb.	German Pilsner
	2.00 lb.	Belgian Aromatic Malt
	2.00 lb.	Cara-Pils
	2.00 lb.	Cane Sugar (can use light candy sugar if you want, I can't see wasting the money)

<b>Hops:</b>	3.50 oz.	Hallertauer	3.5%	60 min.
	1.00 oz.	Tettnanger	5.4%	20 min.
	1.00 oz.	Hallertauer	3.5%	20 min.

**Notes:** Use 2 teaspoons Irish Moss in the last 30 min. of boil  
 Use Belgian Abbey Yeast  
 It is best to oxygenate this brew (due to high gravity) longer than the average beer.

**ENJOY!**




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### STYLE CALENDAR

**2001**

**October: Same Recipe Competition  
 (Celebration Ale clone)**

**November: Bock (Cat. 14)**

**December: Strong Belgian (Cat. 18)**

**2002**

**January: English and Scottish Strong (Cat. 11)**

**February: Mead (Cat. 25)**

The GEBL same recipe competition will be held October 11th at the Flying Pig. Tom Munoz and Alan Hord will be evaluating the entries. Good Luck!