



THE BREWER'S LEAGUE JOURNAL

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**Get in the
Oktoberfest spirit,
try brewing a
lager this fall**

It's September, and that can only mean one thing...

Oktoberfest

Yes, it's that time of year again when the world celebrates the greatest of beer holidays, Oktoberfest. If you cannot make it to Munich this year, there are a few local events that will certainly help you imbibe in style.

September 13-16th Mt. Angel, Oregon celebrates Oktoberfest with a Bavarian Old World flair. For over 35 years, the town of Mt. Angel has been Oregon's German town much like Leavenworth, Washington. For 4 days, the town features festivities including live music, dancing, yodeling, food chalets, and the traditional biergarten and microgarten featuring Spaten Oktoberfest, Optimator, Paulaner Hefeweizen and Premium Lager. Mt. Angel is 15 minutes south east of I-5 between Woodburn and Salem. Check out oktoberfest.org for more details.

Even closer to home is the Fremont Oktoberfest in Seattle September 21-23. This party features three days of music, fun, great food

and of course, beer. Fremont Oktoberfest features over 40 craft breweries from around the Northwest. Don't miss the Tubapalooza Pub-Crawl where area tuba players lead the procession around to local Fremont pubs and restaurants. A unique event is the

Texas Chainsaw Pumpkin Carving Contest. Not your typical Oktoberfest event, but funky enough to fit right in with the Fremont setting.

Leavenworth, Washington puts you in the scenic Bavarian setting, but until recently did not have an actual Oktoberfest party. The town focused in-

stead on the Autumn Leaf Festival. Recently they have created a celebration with Paulaner Brewery supplying the liquid refreshments. The opening ceremony includes tapping a keg of Oktoberfest brought directly from the Paulaner Brewery. While in town, make sure to visit the Leavenworth Brewery where you can sample German style beers such as their dunkelweizen, pilsner, and oktoberfest.

By Lori Brown



Tasting Part 6 - Off Flavors and Beer Faults continued

By Lori Brown, BJCP Judge

This month will complete the off-flavors discussion of the tasting series. Next month we will have a brief summary of other common faults outside of the flavor issues.

Light-struck

Skunky flavor many people associate with imported beers. Not a sign of imported quality, but caused by sunlight or fluorescent light striking the beer through clear or green glass. Also occurs slowly with brown glass, but happens almost instantly with clear or green glass. Light alters the hop flavors into sulfury compounds.

Solventlike

Caused by the presence of ethyl acetate produced during fermentation when ethanol is esterified by acetic acid. Increases sharply with higher fermentation temperatures. Control ester production by keeping temperatures within the recommended ranges for the yeast strain.

Sour-Acidic

A sour aroma, tartness or vinegar flavor perceived on the sides of the tongue. Presence of acetic or lactic acid bacteria caused by infection. Brewer should review the basic rule of brewing throughout the entire process - sanitation! This off-flavor should not be confused with the acidic citrus flavors produced by some yeast strains.

Sulfury-Yeasty

All beers have some sulfury and yeasty flavors due to the process of beer production, but excessive flavors are caused by yeast autolysis. Maintain healthy yeast that ferments vigorously and rack beer of the sedimented yeast cells promptly after primary fermentation is complete. Storing beer in a cool location also minimizes these flavors as the beer ages.

Keys to success:

- ✓ Sanitation
- ✓ Good recipe
- ✓ Healthy yeast
- ✓ Plenty of yeast
- ✓ Aerate wort
- ✓ Temperature control
- ✓ Careful racking
- ✓ Drink promptly

Sweet

One of the four basic tastes perceived on the tip of the tongue. Can occur with a high final gravity indicative of incomplete fermentation. Aerate wort before pitching yeast and pitch plenty of healthy yeast. Sweetness is a pleasant flavor associated with high gravity beers.

GEBL's grab top club honors at 2001 Evergreen State Fair

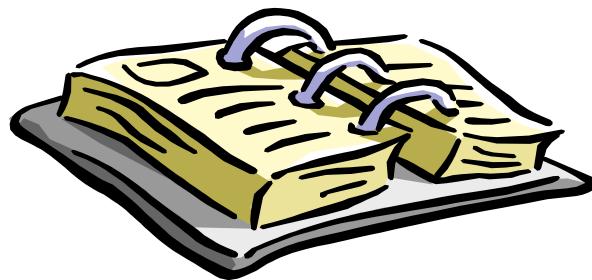
By Louise Fugier

CONGRATULATIONS TO THE GREATER EVERETT BREWER'S LEAGUE!!! Our club has, for the second year in a row, won the Home Brew Club of the year competition at the recently opened Evergreen State Fair. Many club members entered their beers, but the predominant reason we won, was due to our member's stellar beers. Fred Farris, with an "excellent" at 39 points out of 50, Erik Holcomb, with a "very good" at 36 points, and Valerie Oliver also with a "very good" at 31 points. Additionally, Fred was also the "Class Winner". Our name has already been placed on the large trophy displayed in the Open Class Beverage section of Building 500 at the Fair. When the fair closes, we will receive another "Home Brew Club of the Year" plaque which we can place alongside last year's plaque in the trophy case which Shane Miels built for us. Congratulations to the members that participated in this event.

Many other members also entered their beers, and several also received ribbons, but they are too numerous to mention here. You will just need to visit the fair to see how great our club did.

Start planning now for next year's competition. We can continue to win this event, IF we plan. Additionally, there are many opportunities to help and learn more about brewing, as well as gain new members, through stewarding, judging and hosting. Let's go for winning the trophy three years in a row. Go GEBL's!!

Editor's note: I had the honor of judging on the Best of Show panel at the Evergreen State Fair this year. Fred's fruit melomel was delicious and placed third overall in the Best of Show evaluation. Any leftovers to share at the next meeting, Fred?



UPCOMING EVENTS

The Washington Brewers Guild is proud to announce their **Second Annual Washington Cask Beer Festival**. The festival will be held on Saturday, October 27. The first session will be from 12 - 4 PM, followed by a second session from 6 - 10 PM. Forty breweries will pour their finest cask-conditioned beers at this unique event.

Last year's festival, held at Hales Ales was a wonderful success, represented by over 20 breweries, some with their first casks produced. This year, however, the festival has some changes. The festival is being moved to the Alki Room at Seattle Center. There will be 250 tickets for each of the four hour tasting sessions. Tickets are \$25 in advance, or \$30 at the door. Tickets go on sale beginning September 1 and can be purchased in advance at Skagit Brewery (Mount Vernon), Fish Brewery (Olympia), Elliott Bay Brewery (Seattle), Elysian (Seattle), Hales Ales (Seattle), Fred's Rivertown Alehouse (Snohomish) and Grant's (Yakima). Admission includes a commemorative glass and sample tastes. Food will be available at the festival.

More information can be found at
 h t t p : / /
[www.washingtonbrewersguild.org/
 news_events-caskfest.htm](http://www.washingtonbrewersguild.org/news_events-caskfest.htm)

2001 GEBL PUB CRAWL IS COMING UP



Saturday October 6th GEBL Brewery Tour Itinerary

- 10:00 Depart from Eastmont Park and Ride
(take exit 198 Everett Mall exit off I-5 and approximately ¼ mile from freeway
9029 El Capitan Wy, Everett, WA 98208)
- 11:30 Arrive **Boundary Bay Brewing, Bellingham**
Steve Hoverson 360-739-7920
- 12:15 Depart for Orchard Street Brewery, Bellingham
- 12:30 Arrive **Orchard Street Brewing, Bellingham**
Dave Morales or Skip Madsen 360-647-5593
- 1:15 Depart for Rock Fish Grill and Anacortes Brewery
- 2:15 Arrive **Rock Fish Grill and Anacortes Brewery, Anacortes**
Rick Starr, Paul Wasik, or Allen Rhodes 360-588-1720
- 3:00 Depart for LaConner Brewing, LaConner
- 3:45 Arrive **LaConner Brewing, LaConner**
Cindy Abrahamson or Arlan 360-466-1415
- 4:30 Depart for Skagit River Brewing, Mt Vernon
- 5:15 Arrive **Skagit River Brewing, Mt Vernon**
Charlie 360-336-2884
- 6:30 Depart for Park and Ride
- 7:30 Arrive Eastmont/El Capitan Park and Ride

Sign up right away with Fred Farris if you have not already done so. We will be inviting the Cask Club and Cascade Brewer's Guild to join us, but we want to make sure the GEBL's get first priority. Hope to see everyone there for a great day. Thanks to Fred for setting this up with the breweries.



2001 Oregon Brewer's Festival

By Fred Farris

I had the good fortune to attend and participate in the 14th Annual Oregon Brewer's Festival this year. It was held in Portland's Waterfront Park where 72 of the nation's premium craft breweries from 17 states and Canada offered tastings of their product. Many, such as Rogue, brewed beer especially for this event that couldn't be tasted anywhere else. The styles showcased included Alt, Belgian, Belgian Wheat, Bock, Brown, Oktoberfest, Pale Ale, IPA (the two biggest categories), Kolsch, Lager, Pilsner, Red Ale, Rye Ale, Stout, and Wheat. Fortunately the weather was very kind to us as we had warm sunny days the two days I attended.



I tried to taste beers that we normally cannot obtain here or that I had not previously tasted. With 72 beers to choose from and a limited amount of time, I chose to stick with a style or two each day. Brown and Belgian were the Friday styles. Coeur D'Alene Brewing's Lakeside British Ale and Lost Coast Brewing's Downtown Brown were my two favorite brown ales. The Rogue 5000 was a huge Belgian. Rogue described it as follows: This double ale is brown-colored, rich in flavor, and lightly hopped. Real Belgian yeast gives it a fruity, dry palate. Leave it to John Maier to throw us off stride by celebrating with a malty, rather than hoppy beer. John included seven different malts as well as Belgian Candi sugar to get an O.G. 1.066 and ABV of 7.4%. Wow!

Saturday from noon to four, I'd volunteered to help the festival. I ended up pouring the Goose Island Beer Co. IPA. If you've never heard of this brewery before, it's because they're located in Chicago. Can a brewery from the Midwest brew a decent IPA? The answer is a resounding Yes! It is light amber in color, and rich and full-bodied. Lavish hopping with both English and American hop varieties gives this beer the aggressively earthy, fruity hop complexity. O.G. 1.064, FG 1.021, ABV 5.9%, IBUs 60. It was definitely one of the best IPA's at the festival. After my volunteer shift, it was on to another round of tasting, this time progressing from Wheat, to Pale, and then IPA. The Wynkoop Brewing's Wixa Weiss was a truly superb German-style wheat ale. The Wynkoop of Denver is Colorado's oldest brewpub, founded in 1988. Another excellent ale from Petaluma, CA was the Lagunitas Brewing Co. IPA. According to Lagunitas, "This unique ale can be used to remove stubborn grease stains and it doubles as a refreshing dessert topping! Any concentration and inhaling of its vapors can lead to permanent health effects." In other words, it is a fine upstanding citizen of Hop Nation. I was surprised to see that nearly two dozen of the breweries had "out until tomorrow" signs posted by 6 p.m. Saturday. I probably shouldn't have been as there were reported to have been 25,000 thirsty beer lovers in attendance on Saturday and nearly 20,000 on Friday.

I recommend this beer festival to all of you. It's held the last weekend of July every year in Portland.

*Rumor has it that **Ingrid Brewmore** will be submitting recipes in upcoming months...*

In Memorandum, Bert Grant 1928-2001



Grab a Bert Grant's IPA and propose a toast in honor of this brewing legend. He felt his IPA was "the only properly hopped beer in America."

Here's to you, Bert. You will not soon be forgotten. Your passion for quality beer burns within all of us who have had the great joy of sampling your wares.

SPOKANE, Wash. (AP)

Bert Grant, who helped spark the nation's fascination with microbrews when he opened Yakima Brewing and Malting Co. in 1982, has died. He was 73.

Grant railed against the bland, uniform taste of nationally distributed beers. He settled in Yakima, in the heart of the nation's premier hops-growing region, to make his own brews.

Grant's pub opened in August 1982, and he contended it was the first establishment in the nation since Prohibition to brew and serve beer on the same site. It was an immediate success in Yakima, which is 200 miles west of Spokane.

"In the brewing business he was a legend," said Keith Love, a spokesman for Stimson Lane Ltd., the Woodinville-based maker of Chateau Ste. Michelle wines that bought Grant's in 1994.

Grant had suffered from a number of illnesses in recent years, Love said. He died in Vancouver, British Columbia, on Tuesday night (July 31st).

Herbert L. Grant was born in Dundee, Scotland, on May 17, 1928. He liked to say that the doctor hoisted him by the heels, spanked his rear and said, "Bottoms up." He also contended that his first cradle was made from half an oaken beer barrel.

Grant was 2 when his parents moved to Canada. A manpower shortage during World War II prompted him to leave school at the age of 16 in 1945 to work at a local brewery. "Not a bad job," Grant noted years later.

He started at Canadian Breweries Ltd. and then worked at Stroh Brewing in the United States.

In time, he became an independent brewing consultant with clients around the world. He also worked for hops companies, which produce the plant that helps give beer its flavor. Yakima is one of the world's major suppliers of hops, and Grant's work often took him to the central Washington city.

"He was a very innovative person and we shall miss him," said Tom Gimbel, chief executive officer of S.S. Steiner Inc., of New York City, a hops company that employed Grant as technical director for 20 years. "He was one of the pioneers in the craft brewing industry."

He founded Yakima Brewing at the age of 54, and developed his line of Grant's beers, including his signature Scottish Ale. The tiny pub opened on the first floor of the brewery, and drew large crowds waiting outside for a place at the handful of tables and seats at the bar.

Grant later moved his business across the street to the old train station in Yakima, greatly increasing the number of people his pub could accommodate.

Grant's beers eventually became so popular that he bottled them for distribution to other cities. He was pictured on the label, holding a glass of his beer.

Last year, Yakima Brewing produced 10,000 barrels of beer available by bottle in cities across the country. The brewery employs 10 people and the pub about 40.

Grant is survived by two sons and three daughters.

Although brewpubs have been around for centuries, American ones were closed in the 1920s under Prohibition.

Grant was annoyed by claims of other brewpubs that they were the first since Prohibition.

"I, Bert Grant, did give birth to the first modern brewpub in America," he wrote on his Website. "It was back in 1982, a Wednesday, as I remember."

"So, please, if any of my imitators or an uninformed friend should make a foolhardy claim in conflict with the truth, do the noble thing. Buy them a Grant's and show them the error of their ways."

Bert Grant's Pale Internet Ale - taken from the Bert Grant's website

Ingredients:

1. 9 lbs. (4 kg.) pale malt (preferably 2 row Klages)
2. 0.3 oz. (85 g.) Galena hop pellets
0.3 oz. (85 g.) Willamette hop pellets
3. 7 gal. (21 L.) clean water (in soft water areas add 1/2 oz. [14 g.] gypsum to water)
4. ale yeast (in amounts according to directions from yeast supplier).

Procedure

1. Mix crushed malt with 2 gal. (8 L.) 170 °F.(77 °C.) water. Let this rest at 152 °F.(60 °C.) for one hour, then drain the liquid into another container.
2. Sparge (rinse) the drained mash with 4-5 gal.(15-20L.) of 170 °F. (77 °C.) water, draining this liquid into the liquid from the first step. Total liquid should now measure approx. 5.5 gal.(21.1L.) Measurement with hydrometer should be at about 11 degrees Balling.
3. Bring wort (liquid) to a boil. Boil vigorously for 90 minutes. After 15 minutes, add Galena hop pellets. One hour later, add Willamette hop pellets.
4. Remove from heat and swirl wort to separate hop residue, which will drop to the bottom of the kettle. Decant off clearer liquid. There should be about 4.5 gal.(17.1L.) remaining. Cool this wort to 70 °F.(21 °C.).
5. Add good ale yeast as directed by yeast supplier.
6. Allow to ferment at approximately 70 °F.(21 °C.) for about 3-4 days, until the hydrometer measures less than 2.9 °Balling.
7. Cool to 35-38 °F.(1-3 °C.) then separate yeast from beer. Enjoy!

Let's welcome our newest GEBL members!

Last month we added two homebrewers to the GEBL membership, Gordon Legg and Ken Kolasinski.

Ken has been diligently working his way through school while continuing his passion for brewing. Unfortunately school had the audacity to schedule classes on Thursday evenings, how inconsiderate.

Gordon Legg recently retired from the business of insuring breweries and wineries. He now has more time to devote to backyard brewing and creating that elusive perfect pint.

Hopefully, we can talk these guys into sharing some of their brewing stories and back-grounds with us in a future issue. Hint, hint.

Photo: Gordon Legg dressed for brewing complete with rubber boots.





THANK YOU, Shelley!!

The entire Greater Everett Brewer's League would like to extend a special thank you to Shelly Albright for all of her hard work over the past couple of years producing this fabulous newsletter.

We understand she would like to take a **temporary** leave of absence from the production duties. (I am just doing this part time, right?)



Cartoon by Shelley Albright

Starting this month, I will be filling in as the **temporary** newsletter editor while Shelley focuses on overseeing construction of their new home. Help make this job easier by submitting articles for the upcoming issues. You can send email, pass off stories at the meetings that are handwritten, or whatever method works for you. The basic idea is just to get your thoughts into the club newsletter. Remember, this is your newsletter.

Even if you are not a writer, you can always show your support with gifts of homebrewed beverages!! Nothing keeps this editor happy like sipping on a well made beer during publication.

Thanks in advance for your support. Based on the numerous articles submitted for this edition, you have helped me get off to a great start. Keep up the great work!

-Lori Brown

STYLE CALENDAR

2001

September: Kolsch/Altbier (Cat. 8)

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)

Bring in your best examples of the monthly style to be evaluated by the club!

Next meeting will be September 13th *Downstairs* at
The Flying Pig in Everett - Meeting starts at 7 PM