



THE BREWER'S LEAGUE JOURNAL



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June 2002

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Remember:

July is **American**
Beer Month!
Stock that fridge
with homebrew
and craft brew
from the U.S.



HIGHLIGHTS FROM BIG BREW 2002

A photo essay by Jason Savage



1. I arrived at Chuck's house at 10:45 AM to find the temporary shelter erected.



2. Gary is proud of what we have all accomplished.



3. Will detects that something is wrong.



4. Fred has forgotten the canvas canopy. crap. Fred's off to retrieve the canopy and we disassemble the shelter.

Next GEBL meeting will be on the usual second Thursday of month at 7 PM **June 13 Downstairs at The Flying Pig**



5. Fred returns with the canvas canopy. Everyone chips in to help.



6. The shelter is complete... let national homebrew day commence!!



7. Bob is the first one out of the gate and gets his brew going.



8. With brew day in progress Shelley ponders, what would be a fun thing for the group to do at 12 noon? hum?



9. Wait, she has a great idea!!! A toast!



10. That was fun so we have another.



11. Yipee!! and another!



12. Gary and Shane discuss the finer points of brewing er I mean drinking.



13. Food, yeah, what goes better with beer? James mans the grill.



14. (It's eating time and the photographers hands are full. No pictures.) The 40 gallon brew is done. James and Shane will clean the kettle.



15. Fred finishes brewing last and we all help clean up and load Fred's van.



16. We all retire to Diamond Knot for dinner.

BIG BREW From another perspective...

By Shelley Albright

Fifteen GEBL's and GEBL friends attended this years Big Brew 2002. The brew day was hosted by Chuck Walker.

The brew day got under way after we assembled a giant canopy that Fred brought. The canopy was so big that it took Fred two trips to bring all of the parts we needed to make it a whole.

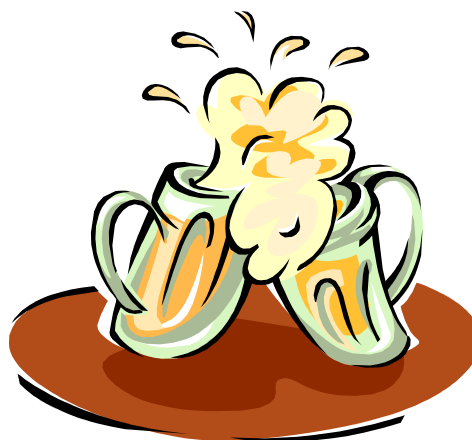
James fired up the BBQ and a bratwurst and salad lunch was provide by the club and club members.

As a club, we brewed forty gallons of ESB on Chuck's system. Val brewed 5 gallons of Irish Red, Bob brewed a five gallon batch of an Alaskan Amber Clone and Fred brewed ten gallons of Best Bitter.

Jason picked up a three gallon Corny keg full of White Labs' California Ale Yeast from The Flying Pig. The yeast that made it into the carboys got everyone chugging in a hurry.

After we cleaned up the mess in Chuck's garage, a bunch of us headed down to Diamond Knot for supper and a few Industrials. A great blues band started to play and we stuck around for a while. Big Brew 2002 officially ended some time early Sunday morning.

Thanks to Chuck for graciously providing his house and system and thanks to The Flying Pig for providing the yeast.





Big Brew pics taken by Shelley

Eureka!

By Valerie Oliver

We made our pilgrimage to northern California again this spring. This time we spent a few days visiting my family in Oregon before heading further south. We left Dallas, Oregon around noon, Easter Sunday. Six hours later we were in Eureka, California and ready for dinner. I remembered from the Blue Ox Festival that there were a few breweries in the area, so we found a phone booth to look them up. I found that there were several brewpubs in the vicinity and two in Old Town Eureka. One was Lost Coast Brewing Co. (they had that wonderful White, www.lostcoast.com) the other was Six Rivers Brewing Co. (www.sixriversbrewery.com). I wanted to have that White again, so we headed to Lost Coast first. It was closed! They are open from 11 AM to 1 AM daily, but being Easter they must have taken the day off. I was bummed, but onward to the other address a few blocks away. They were open. Their brewery is actually located in McKinleyville, about ten miles north, where they also have a pub. The Eureka location is spacious, but (being Easter?) it had a small crowd.

They had six or seven of their beers on tap (the website has only five listed). We tried the Moonstruck Porter first. It was excellent; chocolaty, balanced with a roasted flavor, very robust, it reminded me of Rogue's Shakespeare Stout. Next we had the Dixieland ESB. Another good beer, but I don't have any notes due to Emily having a meltdown. They don't have a kid's menu at the Eureka location (the website shows one that must be for the McKinleyville location), and Emily wasn't happy sharing what Scot and I ordered. They have the typical upscale pub grub at moderate prices (\$6-8 for most burgers/sandwiches). I had the special, Chicken Marcela, with fresh steamed veggies on the side, very enjoyable. Scot had the Mad BBQ chicken sandwich, very tangy and tasty. Shortly before we left the crowd increased and a band started to play what I would describe as bluegrass or American folk music, complete with fiddle and washtub bass. We (including Emily) enjoyed this immensely, but we still had a few more hours to get to Grandpa's house, so we weren't able to stay long.

I wanted to go to Lost Coast, so we made a point of stopping on the way home, this time for lunch. Lost Coast is smaller and a little more cramped. They have six or so of their principal beers on tap and specialty beers available seasonally. We had the Great White first (beer was \$3 a pint). It was all that I had remembered, complex and refreshing. Next we had the Raspberry Brown Ale. Raspberry was very evident in the aroma, but subtle in the flavor, in all a very good fruit beer. We bought a six-pack of assorted bombers to go. Again, they had moderate priced pub grub (with a kid's menu). I had a turkey sandwich with a salad, Scot tried their nachos, and Emily had the Chicken Lips (strips). It rated above-average fare.

During our meal we enquired about a brewery tour. We were told that the brewery was a few blocks away and were given a name and phone number that we could call to set up a tour. I called from the bar (while waiting for our bomber order) and was told that a tour would be no problem as long as a brewer was available (the afternoon seems to be a best time to catch a brewer that's not too busy). We drove the few blocks to the brewery, and were introduced to the brewer on duty, Chandra. She showed us the very cramped brewery floor. The brewery has been increasing sales and thus increasing production over the last few years and fermenters now occupied most of the available floor space. Think of a forest of fermenters and you will get the picture. They had 10, 60 and 90-barrel fermenters. Their staple beers are brewed in 30 bbl batches and specialty brews in 10 bbl batches. They were doing two batches five days a week, but Chandra was telling us that they may be increasing that schedule soon due to demand. They use California yeast for everything except specialty beers. They generally let the beer sit in

the fermenter for two weeks (unless they needed it sooner, it sounded like this stuff was blowing out the door) then chill it, followed by filtration. They don't filter their stout, wheat (including the White) or specialty beers. It looked like they force carbonated most, if not all, their beers. They had a row of serving tanks for storage (it didn't sound like much of the beer had a chance to condition). The beer was available in kegs, bombers, and they recently added a bottling line that could handle bombers and 12 oz bottles. They had done a test run of 12 oz bottles a few days before our visit. I asked Chandra about distribution to Western Washington, she said they had a distributor, but there was a financial dispute. They were planning to concentrate on markets closer to home before revisiting our region. I can't wait for that day...



Chandra Fuller, brewer for the Lost Coast Brewery, checks the temperature on a fermenting vessel. (Photo by Margaret Carlstrom via thejack.org)

Bottleworks Tasting May 18

Fred's notes:

All the brews we tasted were bottle conditioned

First tasting: **Pere Noel**

Brewery: **de Ranke**

Style: Seasonal

Alcohol: 7%

Second tasting: **Zatte**

Brewery: **Brouwerij 't IJ**

Style: Triple

Alcohol: 8%

Third tasting: **Natte**

Brewery: **Brouwerij 't IJ**

Style: Double

Alcohol: 6.5%

Fourth tasting: **Oud Beersel Gueuze**

Brewery: **Brouwerij Oud Beersel**

Style: Belgian Style Gueuze Lambic

Alcohol: 6.0%

Fifth tasting: **Oud Beersel Kriek**

Brewery: **Brouwerij Oud Beersel**

Style: Belgian Style Fruit Lambic

Alcohol: 6.5%

Sixth tasting: **Bottleworks IPA**

Brewery: **Dick's Brewing Company**

Style: IPA

Alcohol: 8.5%



GEBL Same Recipe Competition

Kits Available June 22nd

It has been decided that this year's recipe for the same recipe contest will be Will Fredin's ESB recipe that won best of show in the Cascade Brewers Guild homebrew competition.

Saturday, June 22 is the pick-up date. I am inviting all people who ordered same recipe kits (all GEBL's are welcome) to come over to Gary and my place between 1:00 and 4:00 to pick up your kits, grain, etc. Be aware that I may force people to sample a beer or two, so come at your own risk! Also note that I do believe that variety is the spice of life (Yea Baby!), so samples from other brewers are welcome. Contact Shelley for directions.). RSVP me please.

If you can't make it on that day, contact and we can make other arrangements.

Also, if you wouldn't mind paying me for the kits at the upcoming meeting, I would appreciate it.

5 Gal. extract/with specialty grain- \$16.00
5 Gal. all grain- \$11.00

If you are brewing more than a 5 gal. batch, just multiply the cost by how many batches you are making. Make checks payable to The Brew Farm.

We are encouraging everyone to brew late July or early August if possible. Last year there was a big difference in the beers that were brewed earlier and the beers that were brewed later. Let's try to minimize that variable this year.

-Shelley Albright

Random things I know now because I Brew Beer

by Jason Savage

- 212-degree wort will burn the hair off your knuckles and you'll remember that lesson for several days.
- If I knew in High School what I know now about tapping kegs I'd have been a lot more popular.
- Some say a watched pot never boils, I know now that an unwatched pot boils over.
- I also know the look on a child's face when they first taste pure malt sugar.... I fear my son will never like beer.
- I also know that drinking with your neighbors on a Thursday night makes your neighbor hate you Friday morning.
- I know that your average person looks at you strangely when you refer to beer in gallons.
- I know now that when I help a friend move for beer and pizza he means, "you bring a variety of beers that will impress the other movers."
- Leaf hops in a baggy look like marijuana.... Great joke to play on your local pothead.
- I know what happens when a good hobby goes bad.
- I often wonder if hobbies are innocent or a form of madness.
- It amazes me that I understand brewing yet I got an F in chemistry/biology my Jr. year.
- I know that Bud, Coors, and Miller are the same style of beer.
- I know that, who'd think of cooking with beer. Yum.
- I know that stainless steel is cool.
- Carbonation is controllable.
- Warm beer does taste good.
- I know that Eagle, Lowe's and Home Base aren't just home improvement stores, they have fittings!
- I've learned that bar glasses are best because if drunks can't break them children can't.

- The strait side glass will bounce several times and be dropped by several people before it breaks.
- I know that a single celled organism called yeast can cause a sleepless night.
- I know that when people like my beer it makes it worth the labor.

From the editor:

This issue marks the end of my tour of duty publishing the newsletter. In honor of my last issue, I decided to go out with a double issue. I must either be masochistic or buzzed and lacking proper judgment. Even though it has been a lot of work each month, I have enjoyed seeing the final publication come together each month.



Thank you for all the articles, photos, and information. It has been rewarding to hear your compliments on the latest issues each month. Special thanks go out to those who donated beer to keep the editor refreshed during assembly. Fred and Shelley get additional kudos for their most generous contributions over the past year!

Shelley Albright will be taking over with the next issue (July 2002). Please make her job easier by submitting articles early and often! The newsletter is much less time consuming for the editor when they do not have to also write the articles!

For those of you with an interest in getting involved with the newsletter, think about volunteering for the position next year. The club has made some good suggestions for simplifying the newsletter in order to print it more efficiently. Let's keep thinking of solutions: new printer?, single sided?, 8.5x11 format?, black and white? My hope is that if we simplify, the job gets much easier, and hopefully less time consuming. With these efforts, maybe more people will be willing to get involved as editors in the future.

Thank you.

-Lori Brown

Style Calendar - 2002 and Beyond

May - Bitter and English Pale Ales (Cat. 4)

June - American Pale Ales (Cat. 6)

July - Open (Bring what you have...)

August - IPA (Cat. 7)

September - Stout (Cat. 16)

October - GEBL Same Recipe Competition

November - English and Scottish Strong (Cat. 11)

December - Winter Beers (Any Big Beers)

January 2003 - Strong Belgian Ales (Cat. 18)

February 2003 - Open Lagers (Cat. 1, 2, 9, 13, 14)

AHA Club Only Competition Schedule

August 2002 - American Lager (Cat. 1)

September/October - Strong Belgian Ales (Cat. 18)

November/December - Fruit and Spice Beer (Cat. 21 and 22)

January/February 2003 - Bitter and English Pale Ales (Cat. 4)

March /April 2003 - Brown Ale (Cat. 10)

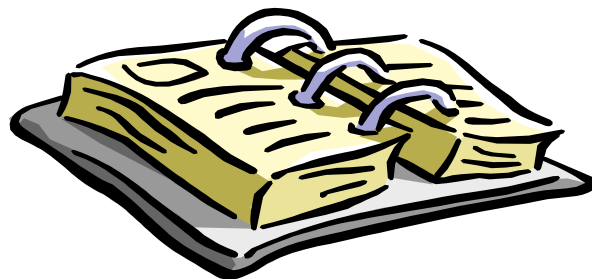
May 2003 - English and Scottish Strong (Cat. 11)

August 2003 - European Pale Lagers (Cat. 2)



GEBL's:

Don't forget to get those entries ready for the Evergreen State Fair. Let's make it three years in a row for ESF Homebrew Club of the Year.



UPCOMING EVENTS

June 11th CBG Meeting at 7 PM with Tim Cooper of the Famous Coopers Brewery of Australia! Held at Mountain Homebrew and Wine Supply in Kirkland.

June 15-16th Washington Brewers Guild Summer Microbrew Festival. St. Edwards Park. See www.washingtonbrewersguild.org for more info. GREAT LOCAL EVENT!

July 26-28th Oregon Brewers Festival, Portland, Oregon. Bob Winchell and Fred Farris are handling reservations for club members wishing to participate as a group. Talk to them for more info.

August Evergreen State Fair including homebrew competition Val Oliver is coordinating volunteers to help Kim and Steve with the competition.

August Puyallup Fair including homebrew competition

Beer Library...

Contact Librarian **Shane Miels** at horneybrew@aol.com if you would like a library book from the GEBL collection.