



THE BREWER'S LEAGUE JOURNAL

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**Start planning
your brew
for the
Evergreen State
Fair coming up
this
summer**



SKY RIVER MEAD

Denise Ingalls, Owner and Mead Maker at Sky River Brewing spoke at the February meeting. She gave an interesting talk about the history of mead making, the history of her company, and styles of mead.

She also brought along a generous selection of mead for use to sample and discuss. The three varieties tasted were:

Dry Mead (<1% Residual Sugar):

Sky River Dry Mead - for those who enjoy life's great subtleties. The gently honeyed nose of Sky River Dry Mead accompanies an elusive fruitiness. Served well-chilled, Sky River Dry Mead generously complements the extraordinary flavors of curry, ginger and sesame found from Thailand to India. We also recommend pairing all of the Sky River Meads with your favorite seafood dish.

Semi-Sweet Mead (3% Residual Sugar):

Sky River Semi-Sweet Mead, although drier, enjoys a similar depth and character to the Sweet Mead. With hints of pear and a crisper finish Sky River Semi-Sweet Mead, served well-chilled, delicately offsets the exotic notes of sesame and ginger in Pan-Asian cuisine, and the rich herbal textures of the Mediterranean.

Sweet Mead (6% Residual Sugar)

Sky River Sweet Mead enjoys a lingering full honey body. The intricate notes of the flowers and fruits that prelude the making of the honey are richly represented. Reminiscent of a fine German Riesling. Many enjoy Sky River Sweet Mead as a delicate aperitif, or dessert wine. And, in the long cold months of winter, Sweet Mead is a genuine indulgence, warmed, with perhaps a touch of cinnamon, nutmeg or cardamon.

Visit Sky River Brewing at www.skyriverbrewing.com or next time you are in Sultan.

**Next GEBL meeting will be on the usual second Thursday of
month at 7 PM March 14th Downstairs at The Flying Pig**

Rande Reed's Notes from the January Meeting, Part II

(Rande Reed's notes continued from the February 2002 issue)

First Pilot Batch

How to determine malt bill. Example using 10 gallon batch size (based on hot wort volume after boil)

Rough Formula (you must know your mash efficiency/ave. extract per lb. Malt used per gal) Let's say your average extract is 30 degrees per lb, per gallon using mostly Marris Otter.

O.G./extract ratio x finished gal produced = lb of malt required.

Example: O.G. required = 1.046 [46 / 30 degrees extract per lb. Per gallon = 1.53]
[1.53 x 10 gallons finished wort = 15.3 lb. Malt required]

Don't know your extract efficiency? In you last beer you used 18# malt for 10 gallons and achieved an O.G. of 1.050. Formula: O.G. divided by lb of malt used x gal produced = extract ratio

Example: O.G. 50 / 18 = 2.77
2.77 x 10 = 37.7 extract ratio (round to 28)

Keep in mind how mashes with very high O.G. vs. moderate or low will affect extract ratio, as well as base malt/specialty malt.

Malt bill calculation based on the above example:

O.G. 1.046 [46 / 28 = 1.64] [1.64 x 10 gal = 16.4 lb malt required]

Take total lb of malt x % ratios above:

Marris Otter Pale ale	@ 16.4 x 80% = 13.12 lb.
Light Munich	@ 16.4 x 15% = 2.46 lb.
Crystal 40	@ 16.4 x 5% = 0.82 lb.

Add individual amounts to check that total is 16.4 lbs.

Mash Type: Single temperature infusion or program (step mash).

Single Temp: Shorter mash cycle, slightly less extract efficiency, potential for haze carryover depending on adjuncts used.

Program Mash: Longer mash cycle, more attention to hold and ramp times, required agitation to prevent scorching during ramp times, more efficient extract (~2%), more complete breakdown of haze forming factions especially if unmalted adjuncts are used.

Both schemes will yield a clear wort provided attention is paid to proper grist crushing (not milled to fine), sparge water temps (do not exceed 170F), and ample vorlauf time (your experience will dictate this), as well as weak wort cutoff (nothing below 3 plato or 1.012). pH should not rise above 6 during weak wort collection either. Regardless of mash type use mash off temp of 168-170 to improve wort runoff efficiency.

Style Calendar - 2002 and Beyond

March - No tasting (Moved to April to allow more time for guest speaker, Arlen Harris.)

April - Porter (Cat. 15) & Brown Ales (Cat. 10)

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

March 2002 - Porter (Cat. 15)

May 2002 - IPA (Cat. 7)

August 2002 - American Lager (Cat. 1)

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

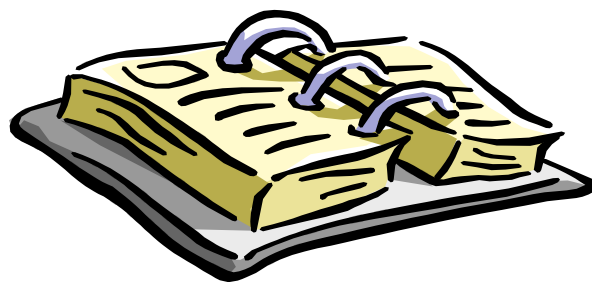
November/December - Fruit and Spice Beer (Cat. 21 and 22)

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)



UPCOMING EVENTS

March 14th GEBL Meeting
Arlen Harris of LaConner Brewing Company to speak at meeting.

April 11th GEBL Meeting
Lori Brown to talk about judging combined with our monthly tasting. Introduction of the revised club scoresheet.

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

NOTICE! THIS COULD BE YOUR LAST NEWSLETTER

Membership dues were due at the beginning of the year. If you have not paid yet, please bring your check to the March meeting (\$30 single/\$45 family). If you cannot make the March meeting, please make your check out to Greater Everett Brewers League and mail it to:

Dennis Fugier
17630 160th Street SE
Monroe, WA 98272

Honorary Members are exempt from dues.

Speaking of...

Congratulations to this year's honorary members John and Anne Hartline, Tom Munoz, Brian Sollenberger, and Joel Starr. Thank you for your contributions to the club!

Rande Reed's Notes from the January Meeting, Part III

BREW

Evaluate and compare to commercial example(s) if appropriate. Always sample blind, have a person act as steward and pour into numbered glasses. Nose, taste and discuss.

If brew was not in spec (incorrect O.G. / A.E. / IBU's etc) re-brew, correcting one flaw at a time.

Identify target specs, control limits, exceptions limits.

Draw diagram using specific gravity.

Explain triangle tasting for evaluating out of spec characteristics.

Will Fredin Grabs Best-of-Show Honors at the 2002 St. Patrick's Cascadia Cup Homebrew Competition



The 6th Annual St. Patrick's Cascadia Cup Homebrew Competition, sponsored by the Cascade Brewers Guild was held last Saturday at Hale's Ales in Seattle, Washington. Over 150 beer, mead and cider entries were judged in 14 different flights.

11 beers and 1 mead advanced to the best-of-show round. After much discussion by the best-of-show panel (Alan Hord, Brent Rannow, and Don Scheidt), Will Fredin's Super Bowl ESB was crowned best-of-show.

Be sure to congratulate Will at the next meeting. Maybe he's even willing to bring in a tasting for the club?...

Reminder: 2002 Annual GEBL Membership dues were due in January.

Only about half of the membership has paid. Bring your checks to Dennis at the March meeting. \$30 single, \$45 family.

This will be your last newsletter if dues are not paid in full by the March meeting. Contact Dennis if you have any questions.