



THE BREWER'S LEAGUE JOURNAL

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Cinco de Mayo

Upcoming HB Competitions:

August:
**Evergreen State
Fair**

Puyallup Fair

November:
Novembeerfest

TASTING YOUR WAY TO BETTER BEER

GEBL Scoresheet/Tasting Discussion

Lori Brown's outline from April meeting:

Monthly tastings for those who are new – or need a reminder

- Style for each month is set each year and printed in the newsletter
- Members are encouraged to brew this style and bring it in for the month specified in the style calendar of the newsletter
- These beers will be evaluated by the club (and are one of the factors for Brewer of the Year)
- Any other random beers that come in can be tasted, but are not part of the formal evaluation by the group.

Goal for our monthly tastings:

- Help everyone make better beer and learn how to taste/judge beer
- Learn more about specific styles
- Recognize the outstanding brewers in our club

Reason for updating the scoresheet:

- Provide better feedback to the brewer
- Make it closer to the BJCP/competition format
- Break up score in same categories as BJCP
- Judge the entries against the BJCP style guidelines to get practice and learn more about styles
- BJCP style guidelines will stay with the club (please go to BJCP.org to print out your own copy)

Continued on page 2

**Next GEBL meeting will be on the usual second Thursday of
month at 7 PM *May 9th* Downstairs at The Flying Pig**

TASTING YOUR WAY TO BETTER BEER (Continued from page 1)

Keys to being a good taster:

- Know how the style should taste before you even get the first beer
- Training your palate
- Continue to try new styles of beer
- Continuing education – read, talk to brewers, experiment, taste beer!!
- Learn what causes off-flavors in the process
- Learn how to tweak recipes to get them closer to style

The next step is becoming a BJCP judge if you are interested

- Biggest difference from the GEBL tasting is communicating your opinion to the brewer
One thing to just write down a score – quite a different thing to offer written response
- In an organized competition – the judges evaluate the bottle, open the bottle themselves, and get the first aromas from the beer
- In our tastings, the beer is poured into a pitcher. The first aromas have usually dissipated by the time the pitcher makes it around the table.

How to evaluate the club members beer:

- At the beginning of each month's tasting:
 - Find out how many entries we have for the style
 - Know the substyle or read about it in the BJCP style guidelines while you taste
- Anonymous blind tasting
- People fill out the scoresheet individually before open discussion
- Quick discussion after each beer to express the outstanding or flawed qualities of the beer
 - Interactive, everyone is welcome to throw out opinions
 - Just a number doesn't really help the brewer improve their beer for next time
 - Still anonymous – but the brewer can hear what people thought

Discussing of tasting / judging philosophy

- Scoring - 4 factors based on style – 1 just your overall impression
- Breakdown by categories
- Techniques for evaluation:
 1. **Smell the beer** – swirl the beer and bring it to your nose, inhale the aroma
 2. **Look at the beer** – give your nose a rest – look at color clarity and head retention
Score the appearance
 3. **Smell the beer again** – note how the aroma changes as the beer warms and initial aromas dissipate
 4. **Then taste the beer** – take a small sip – let the beer contact all the surfaces of your mouth – lips, gums, teeth, palate, all surfaces of your tongue.
 5. **Swallow the beer** and exhale through your nose.
Score the mouthfeel of the beer
 6. **Evaluate the overall impression** – smell the beer again, taste the beer again. Think about where this beer belongs in the overall range of scores
Score the overall impression
Score the aroma
Score the flavor
Double check your addition

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

May 2002 - IPA (Cat. 7)

August 2002 - American Lager (Cat. 1)

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

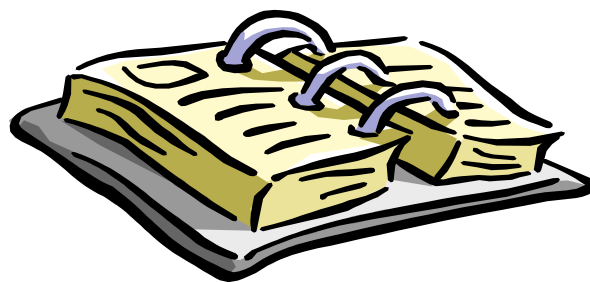
November/December - Fruit and Spice Beer (Cat. 21 and 22)

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

May 9th Doug Child of The Flying Pig to speak at the GEBL meeting.

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. Please contact her if you are interested in helping.

August Puyallup Fair including homebrew competition

Contact Librarian **Shane Miels** at horneybrew@aol.com if you would like to borrow a library book.

April GEBL Tasting Results - Brown Ale / Porter

				Averages					
		Brewer	Brew	Aroma	Appear.	Flavor	Mouthfeel	Overall	Total
Browns:	HB1	Fred Farris	Wooly Brown (American)	8.26	2.32	14.32	3.26	7.37	35.53
	HB2	David Pearson	Brown Ale	6.32	2.05	9.53	2.47	4.79	25.16
	HB3	Will Fredin	American Brown Ale	7.16	2.37	12.89	3.00	6.47	31.89
Porters:	Comm1	Deschutes Brewery	Black Butte Porter (Brown)	9.06	2.61	15.22	4.00	7.61	38.50
	HB4	Bob Winchell	Brown Porter	7.28	2.67	10.78	2.78	5.22	28.72
	HB5	Val & Scot Oliver	Black Bart Porter (Brown)	7.59	2.59	11.71	3.35	6.29	31.53
	HB6	Fred Farris	Robust Porter	8.12	2.53	13.82	3.41	6.71	34.59
	HB7	Fred Farris	Imperial Porter (Robust)	6.65	2.53	11.24	3.12	5.88	29.41

Double Blast Bottle Washer from Fermatech

A Review by "Old Peculiar"

The idea of the "Double Blast" was intriguing to me for at least two reasons. One, wash two bottles at once and thus save a little time in what, at best, is an onerous, boring chore. Two, it connects to the water faucet by a flexible hose and does not impose a load on the faucet.



After installing and using the unit for a batch of swing top bottles I have the following observations:

Pluses: 1.) It comes complete with a Quick-Connect for attachment to a laundry faucet. 2.) The water volume appears to be adequate to clean/rinse the bottles. The nozzle orifice is rather small and appears to be irregular in shape which causes the water stream to flare out. 3.) The nozzle provided for washing carboys does a good job. Yeast cake from the secondary washed out rapidly. 4.) At least in the case of the swing top bottles, their weight was sufficient to hold the valve open without pressing down. With the unit on a level sink bottom, no hands operation was possible. 5.) Provision is made on the carboy nozzle to connect a siphon hose for cleaning. 6.) As mentioned above, no load or strain imposed on the plumbing. 7.) At \$16.50 not cheap, but not all that expensive either.

Minuses: 1.) Necessary to locate the unit in the bottom of a sink. When one sink is full of bottles and the other is used for draining/drying there is a definite logistics problem. 2.) Care required with the Quick-Connect to keep it from blowing off during use. 3.) While the standard nozzle appears adequate I prefer the water volume from the carboy nozzle for all applications. Drilling out the orifice to increase the flow loses some of the flare. 4.) The nozzles slide on and off very easily and are subject to possible loss.

In summary: Am I glad I bought it? Mostly yes. I needed a new washer and the two at once idea was appealing. Is it for everyone? Possibly not, particularly all you kegers.

-Jack Hughes

Best out-of-context quote: "...the two at once idea was appealing."