



The Brewer's League Journal

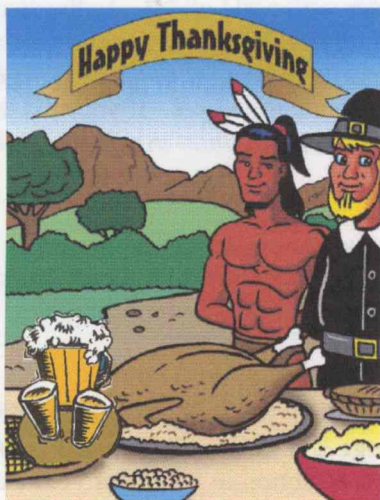


Volume 7, Issue 11

November 2002

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Fodder

By Fred Farris

1. New Member - Congratulations to Tim O'Brien who was voted into the GEBL on the Hale's Bus Trip.

2. Hale's Bus Trip.

There's something magical about taking a brewery tour on Mike Hale's double decker bus, especially when Mike is driving. On 19 October, we got on Mike's magic bus for a real trip.

First stop was Big Time Brewery & Alehouse, one of Seattle's oldest micro-breweries located in the University District since 1988. Mike showed off the maneuverability of his bus by giving us a parallel parking demonstration. Kevin Forhan, the longest tenured brewer in Big Time's history, spoke to us about Big Time and their brews while we enjoyed pizza and a selection of their brews. We started with Bagwhan's Best IPA, moved on to their Oktoberfest Harvest Ale, an sampler of their nitro conditioned Snowfall winter warmer pulled off the bright tank, and wrapped it up with his Pumpkin Ale. Mike motored us across Lake Washington to Mac & Jack's Brewery. Ken Neighbors, their production manager, gave us a tour of the brewery as well as samples of their Serengeti Wheat, Black Jack Porter, and African Amber. It is a strictly a production brewery with no tap room or alehouse. Malcomb MacRankin and Jack Schropp started professionally out of Jack's garage in 1993. In 1997, they moved to their currently location located in a former transmission shop in a business park in Redmond. In an industry crowded with too much product and way too many companies, Mac & Jack's African Amber is a relatively new, upstart beer to have elbowed its way into pubs. Working 24 hours a day at its nine-employee (three brewers, three keg cleaners and fillers, and Ken, Mac, and Jack) brewery, Mac & Jack's this year will eke out 26,000 barrels for sale in Washington and parts of Oregon and Idaho. Rankin and Schropp won't say how much they made selling beer last year, but they say profit estimates of \$100,000 are in the ballpark. For Rankin and Schropp, the breakthrough came late in 1994 when the owner of the Woodland Park Pub asked them to produce a house beer for his bar.

Continued on page 3

**Next GEBL meeting will be Thursday, November 14 at
The Flying Pig, 7:00PM**

Geek Speak - Measuring pH during your Brew Session – Part I

Sorry for the backward order of publication of the ph article-SA

By: Lori Brown

I will admit, when it comes to brewing I am very anal-retentive. What can I say, I am an engineer. The geek in me wants to know as much as I can about the reactions happening during a brewing session. Once I know that everything is where I want it, I can relax, not worry, and have a homebrew. One key element along the way is proper pH, especially during all-grain brewing. The pH affects the enzyme activity in the mash, hop extraction and protein precipitation in the boil, and yeast performance and clarification in the fermenter.

In the process of researching pH meters and pH measurement during brewing, I found a number of articles with helpful information. I will include my references at the end of part II of this article if you would like to read more about the technical background I am omitting. I just wanted to pass along the key information I learned from doing the reading.

Target pH values:

Mash sacc. rest 5.2 to 5.4 pH at 140 to 158 degrees F

Sparge water 5.7 to 6.4 pH at 160 to 170 degrees F

Wort in the kettle 5.1 to 5.3 pH

Cooled wort 5.5 to 5.8 pH at 65 degrees F



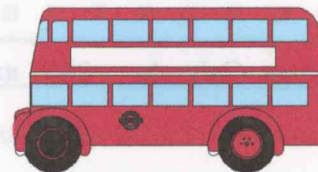
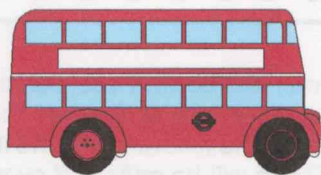
Lori's Kitchen

My water in Brier comes out of the tap at 7.0 pH. I run my cold tap water through an inline filter on the way to my hot liquor tank where I heat it to the desired temperature. For most of my brews, just mixing the water with the grains appears to give me a pH of 5.3. This is without using any water treatment. (Since our water is very soft, I treat the water with various chemicals depending on the style I am brewing – but that is a discussion for another time). Also, certain specialty grains, like dark Munich malt will acidify the mash, so you may need to adjust your pH to bring it up into the 5.1 to 5.5 range. The mash pH is a function of water mineral content and the grain bill.

For sparging, if I just continue with using filtered tap water, I would be adding water with a pH of 7.0. As the sparge water dilutes the mash during runoff, I would be increasing the pH of the mash. At the start of lautering, the mash is a strong buffer, but as the lautering dilutes the mash, the buffering ability decreases and pH begins to change. Again, the target is to keep the mash in the 5.1 to 5.5 range throughout the mashing and sparging processes. If your pH drifts up above 5.5, you increase the extraction of astringency from the grain. This is why it is important to adjust the pH of your sparge water.

You can acidify (lower the pH) your mash and sparge water with food-grade phosphoric acid or 88% lactic acid. Likewise, you can raise the pH of your water by adding alkaline mineral salts. It is recommended to use small quantities and let the mixture stabilize before you add additional chemicals. The mash has a number of buffering elements, so it is difficult to drastically alter the pH of the mash.

Once the wort starts fermenting, the largest drop in pH happens in the first 48 hours. This helps fight bacterial infection and promote yeast growth. Typically finished ales will be in the 4.0 to 4.5 range and finished lagers will be in the 4.4 to 4.7 range. Large deviations from this range would alert you to a probable infection in your beer. CO₂ also greatly affects the pH of a fermented beer. If you want to measure the pH of a carbonated beer, you will need to completely degas the sample before measuring the pH. As pH of the finished beer falls below 4.0, flavors tend to be sharper and more acidic with an increased drying aftertaste. Above 4.6, cloying, mouth-coating and chalky alkaline tones are increased.



They tinkered with their Amber Ale recipe, renaming it Mac & Jack's African Amber. Today, even they can't explain why it has become the third-most-popular craft beer brewed in the state--topped only by Redhook and Pyramid Breweries, according to statistics of the state Liquor Control Board. "For some reason, it's cool to have their beer in your hand. There isn't a brewer who doesn't want to be in that position, to be the hot product. We believe it's the name. Mac & Jack's sounds cool. It's the only thing we can think of that explains their success. Same with Fat Tire." Hale's is one that Mac & Jack's shot past on its way to popularity. Though Hale's was one of the region's first microbreweries and developed its own amber and Hefeweizen ales, the company resisted bottling and didn't broaden its market. Pyramid in Seattle and Widmer Brothers in Oregon both satisfied the Northwest's taste for Hefeweizen. Alaskan was the popular amber beer before Fat Tire and Mac & Jack's came along. Hale's has stayed small, operating a brew pub and selling 20,000 barrels annually--70 percent of it in the Seattle area.

The drive down Falls City road was spectacular with the trees all in their fall color splendor to our next stop, Snoqualmie Falls Brewery. Rande Reed was waiting for us on the loading dock. Rande gave us a tour of the brewery, including the fermentation room, while we enjoyed one of the seven taps that he made freely available to us. We all enjoyed Rande's hospitality and judging by the number of growlers and corny kegs that were loaded on the bus, I'd say that this was the most popular stop on the trip.

Just a few miles west on I-90 took us to Rogue's Issaquah Brewery. Stacey Garrison, the manager of the brewery and alehouse, served as our host. The Issaquah brewery still brews some of the beers that they brewed prior to Rogue acquiring them, but does not brew any of the Rogue beers. Stacey served us samples of their two locally brewed beers, Bullfrog Hefeweizen and Chamomile Pale Ale. We also sampled St. Rogue Red and Rogue Brutal Bitter.

Mike then headed his magic bus back to the barn at Hale's Ales where he gave us a quick tour of his brewery. Mike started his brewery in 1983. He has brewed in several different locations and his current brewery and alehouse is now located in Ballard. Mike uses a Whitebread Special B yeast for all of his ales and brews them in a traditional English manner with open fermenters. Mike joined us for dinner and a brew after our big day.

Thanks to Gordon Legg and Louise Fugier for putting this brewery tour together! Thanks to Mike for chauffeuring us around!

GEBL Tasting Summary

Style: ESB - Same Recipe

Date: 10/12/2002

		Averages					
	Brewer	Aroma	Appearance	Flavor	Mouthfeel	Overall	sTotal
HB0	Eric Wilson	7.11	2.44	12.56	3.78	6.33	32.22
HB1	Erik Holcomb	6.82	2.18	12.00	3.45	5.64	30.09
HB2	Lori Brown	8.45	2.36	14.82	4.09	7.64	37.36
HB3	David Pearson	6.27	2.36	9.64	3.36	5.00	26.64
HB4	Will Fredin	8.36	2.91	14.27	3.91	7.09	36.55
HB5	Shelley Albright	8.27	2.73	14.36	4.09	7.45	36.91
HB6	Bob Winchell	7.36	2.82	12.82	3.82	6.73	33.55
HB7	Val & Scot Oliver	7.27	2.36	12.91	3.45	6.55	32.55
HB8	Fred Farris	8.09	2.91	13.73	4.09	7.00	35.82
Out of:		12	3	20	5	10	50

Style Calendar - 2002 and Beyond

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)

Constitution Amendment

An amendment to the GEBL constitution has been proposed and approved by a majority of the GEBL executive committee that we change the duties of all officers to include the following:

"Access to a personal computer, working knowledge of word processing and spreadsheet software, and the ability to send, receive and respond to e-mail, with or without attached documents."

The article from the GEBL constitution on amending the constitution is as follows:

Article 7

Amendment of constitution

This constitution may be amended at any time. The proposed amendment must first be approved by a majority vote of the executive committee. It will then be presented to the membership in written form in the club newsletter. At the following monthly meeting, the amendment will be put to a vote. Passage of the amendment will require a majority vote of club members in good standing present at that meeting. Club members who wish to vote on the amendment, but who cannot attend the meeting may vote by either a written signed ballot or by giving another member his/her signed proxy.

We can vote on this amendment at the December meeting.

AHA Club Only Competition Schedule

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)

Raffle Stuff

At the end of the Summer Microbrew Fest, Dennis & I went around to several brewer's tents & asked for donations for GEBL's raffle & the following are the items generously donated. These will be raffled off over the coming months. Please patronize the breweries and thank them for their generosity and support to our club.

Far West Ireland Brewing - \$25 gift certificate, shirt & glass

Lunar Brewing - 2 t-shirts

Full Sail Brewing - 2 tap handles, metal sign & stickers

Hop Union - Burlap sign w/ logos & hops

Wyder's Cider - 2 signs

New Belgium Brewing - metal sign

Mack & Jack's - Banner

Gordon Birsch - 53 10% off cards & stacks of coasters

Orchard Street Brewery - \$25 gift certificate

LaConner Brewery - \$15 gift certificate

Snoqualmie Brewery - 1 growler & fill

Ambrosia by Kristy - 1 bottle of mead

Louise Fugier

What's coming up

November GEBL officer nominations

December GEBL officer election

Every Tuesday Cask night at Fred's Rivertown Ale House To check the style of the night Go to: caskclub.com

2nd Tuesday of each month CBG meeting at Mountain Homebrew and Wine Supply shop

Beer Library...

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

For Sale

Jim Jensen is selling his brewing system. Lots of great stainless, pump, chiller, etc. \$1700.00. A great deal. Also, Bob Dokka still has kegs and 5 Gallon carboys for sale.



Elections are coming up in December! Here's the extract from our constitution on election of officers and their responsibilities.

Article 6

Election and duties of officers

6.1 Nominations

Election of officers will be held at the December election meeting and in accordance with the adopted parliamentary procedure. A nominating committee of two (2) or more persons, appointed by the president, will present a slate of the prescribed officers for consideration to the membership at the November meeting. No members of the nominating committee may be nominees themselves. Nominations will be received from the floor after the presentation of the slate by the nominating committee. Nomination of President / Vice President shall be one nomination with the first place election winner being the President and the second place election winner being the Vice President. Prior approval and willingness to serve will be secured from each of the proposed candidates. Election will be by confidential written ballot. Election of officers is by a majority vote of members present at the election meeting. Club members who wish to vote in the election, but who cannot attend the election meeting, may vote by either a written signed ballot or by giving another member his/her written proxy.

6.2 Definition of officers.

Duties and responsibilities of the officers of the executive committee include, but are not limited to the following:

a) President

Position objective - to provide leadership to the GEBL and the executive committee in planning policy and overseeing its implementation.

Duties -

1. To appoint chairpersons of committees and delegate authority to them in such areas as policy planning, budget development and management, public relations, community and membership development, fund-raising, and special events.
2. To preside at meetings of both the general membership and the executive committee and to provide an agenda of business.
3. To serve as signature authority on behalf of the executive committee for contractual agreements.
4. To regularly convene the executive committee.
5. To maintain the supplies and forms necessary for the club meetings and to ensure those items are at the meetings.

b) Vice President

Position Objective -to assist the president in providing leadership and direction for the corporation

Duties

1. To preside, in the absence of the president, at all meetings of the corporation.
2. In the absence of the president, to serve as signature authority on behalf of the executive committee for contractual agreements.
3. To coordinate both the internal and external educational and training efforts of the GEBL.
4. To coordinate and facilitate the tasting portion of the monthly meeting, including the collection and tabulation of score sheets.
5. Obtain the necessary banquet permits for our club tastings.

c) Secretary

Position Objective - To maintain accurate records of all actions of both the GEBL and the executive committee and to foster relationships with appropriate external entities.

Duties

1. To record the minutes of all monthly meetings and executive committee meetings.
2. To act as liaison with other brewing-related organizations such as the American Homebrewers Association and other homebrew clubs.
3. To manage external correspondence with appropriate third parties, such as the media.

d) Treasurer

Position Objective - to monitor accountability of funds and serve as adviser to the executive committee on budgeting and financial matters.

Duties

1. To assist the executive committee in determining accounting policies and procedures to provide for reliable and timely financial information.
2. To serve as adviser to the executive committee in all budget-related matters.
3. To prepare quarterly financial reports for executive committee and membership review.
4. To maintain club checking account.
5. To collect membership dues and to maintain dues-paying schedules.
6. Facilitate raffle ticket sales at meetings and club functions.
7. Provide commercial beer sample for the club tastings.

e) Librarian

Position Objective - to maintain the club education and published material in an orderly and proper fashion, and to make that same data available to members in good standing.

Duties

1. To assist the executive committee in determining minimum needs for the club library on an annual basis.
2. Maintain the GEBL annual journal with the appropriate entries.
3. Bring the library to each meeting of the GEBL and the executive committee.
4. Assist the Vice President with the logging and serving of the beers for tasting.

f) Membership Coordinator

Position Objective - to act as a spearhead in representing the GEBL members to visitors and guests who attend the GEBL meetings and functions.

Duties

1. To assist the executive committee in determining membership requirements and providing ideas for continuing membership growth of the GEBL.
2. Greet visitors at the GEBL meetings and make them feel welcome. This includes finding out a bit about the visitor so that the membership coordinator can introduce the visitor to the club members.
3. Provide visitors who express an interest in the club with details regarding membership.
4. Stand and introduce any visitors to the club during the course of conducting the GEBL meeting or function.
5. Maintain a record of the number of meetings a membership candidate attends.
6. To ensure a sign-up sheet is passed around at each meeting.

g) Newsletter Coordinator

Position Objective - to gather articles, advertising, newsworthy information for the monthly publication, printing, and distribution to the club membership.

Duties