



THE BREWER'S LEAGUE JOURNAL



Volume 8, Issue 4

April 2003

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Upcoming HB Competitions:

Summer:
Evergreen State
Fair
Puyallup Fair

Fall:
Novemberfest

SOUTHERN BREWERY TOUR POWER- HOUSE, ENGINE NO 9, HARMON, PACIFIC RIM

This years spring brewery tour was another resounding success. We tried were only missing one rider at the beginning and thought that they may have confused the pickup location. We pulled into the 164th Street park and ride and sure enough, there was James. It turned out that he had followed us from the Eastmont park and ride and pulled off when we did. We then headed down to Powerhouse Brewing via Northgate. Doug Tiede, the Head Brewer at Powerhouse, was our host and got us started off with a wonderful German Hefeweizen. We enjoyed that refreshing Wheat beer along with their freshly baked gourmet pizzas. Next was Marzen, with a nice malty flavor. Then we had the "Imperial" Pale Ale. There was no crystal or caramel malt, but had some wheat and munich specialty malts. It was dry hopped with Crystal aroma hops. This is an 8% ABV beer, with 70+ ABU's. He uses Galina hops to bitter (no Chinook or



Cascades) and Fuggles in the hop back. It was tasty. Doug gave us a nice talk about the Powerhouse, and then took us to the E-9 in Tacoma. Doug is the brewer at both breweries. Here we had several more nice beers, in the wonderful setting upstairs. E-9 is an actual firehouse, one of the first in Tacoma. It originally used horses to pull the fire equipment, and the bar is located in the former stall area. You can still see the nameplates of the horses over the entrance to the bar, such as Rowdy, Nip, and Dick. The upstairs is the former living/eating quarters for the firemen. Doug served us a wonderful Roasted Porter, in which he uses

**Next GEBL meeting will be on the usual second Thursday of
month at 7 PM April 10th Downstairs at The Flying Pig**

Featured Brewers of the Month

By: Gordon Legg

Dennis and Louise first met while they were involved in community theater in Monroe. Dennis was acting and Louise was playing flute in the orchestra and doing stage work and a little acting. They were friends for awhile but eventually began dating, and after two and ½ years, they were married. Their brewing history began before they were married. They joined the GEBL as a couple in 1996, when they met John Hartline, the club's founder. They first started brewing in 1995. They actually went down to Liberty Malt and bought a wine making kit - but they never got around to making the wine. Dennis' dad had made beer when he was a kid, in an open crock covered with cheesecloth. They decided to make beer instead, since it seemed quicker and more fun. Their first beer they brewed was a Weisse beer, made from a hopped extract. It turned out good, so they made three more batches. After that they progressed to partial grain and finally decided to go all-grain. They bought a 15 gallon pot and Dennis built a stand that he had seen a picture of in the GEBL newsletter. They picked an oatmeal stout recipe and were ready to go. This first all-grain batch turned out to be a nightmare, however, taking a full 12 hours to finish. The first glitch was the mill they had bought to crack their grain - it didn't work! So down to the store to buy a new grain mill. Next they realized that lifting the hot liquor to the sparge tank was too much of a reach, so back to the store they went to buy a pump. Finally, tired but satisfied, they fell into bed at about midnight, with a batch of Oatmeal Stout in the fermenter. Since this first experience, Dennis and Louise have brewed a lot of beer. And things have worked out a lot better, and they have settled into a pattern with their respective brewing responsibilities. In their spare time, Dennis and Louise enjoy riding their tandem bicycle, cross country skiing and doing remodeling projects around the house. They enjoy cruise vacations, and have been to the Caribbean several times. They also recently took the BJCP exam, and are both "recognized" judges. Their goals for the future include continuing to improve their brewing system and maybe do some lagers and a wit. Most of all, they want to see the club continue to strengthen and grow, and to see more participation in club social events.

Beer Quote: Dennis - A home brewery is never finished.



Pub Crawl (continued) a "coffee toddy", which is essentially a cod brewed coffee, to give the beer a wonderful espresso flavor. We were also treated to an oatmeal stout, which included chocolate malt, flaked barley and flaked oats. We loaded up the bus and headed to Harmon Brewing. Unfortunately, the head brewer was not able to be there that day, but we had a sampling of their beers, ranging from an ESB to their Porter. We all wished our server, Allison, a happy 22nd birthday. It was back on the bus to Seattle and Pacific Rim Brewing Company where Erik Barber, the new owner, James, Sales manager, and Scott Lord, head brewer treated us to our best stop of the day. After a tour of the brewery and his sharing his vision of making Pacific Rim, a producer of excellent craft beers, Erik and James proceeded to share six of their wonderful beers with us. We started with their Ringtale Pale Ale, one of their lighter offerings (btw, it's on tap at DK). Then tried Admiral ESB. Erik and his partner purchased Pacific Rim from the Charlie Mackelvie, the brewer at Redhook who formulated Redhook ESB. Alki Ale (an Amber) was next, and then to everyone's favorite, Vashon Old Stock. This amazingly smooth brew weighed in at nearly 7.5% abv. We wrapped it up with two dark offerings, their Fauntleroy Stout and Octopus Porter. Based on their excellent beer and Erik's passion for brewing and enthusiasm, we think that Pacific Rim may be the next big NW craft brewery on the map. A special thanks goes to Ralph Olson and the HopUnion for their generous contribution of raffle items! Gordon Legg and Fred Farris



Style Calendar - 2003 and Beyond

Apr - Bitter and English Pale Ales (Cat. 4)
 May - No tasting (guest speaker)
 Jun - IPA (Cat. 7)
 Jul - No tasting (guest speaker)
 Aug - Kolsch / Altbier / Wheat beers (#3B, 8, 17)
 Sep - No tasting (guest speaker)
 Oct - Porter and Stout (Cat. 15 and 16)
 Nov - No tasting (guest speaker)
 Dec - Winter Beers (Any Big Beers)
 Jan 04 - No tasting (guest speaker)
 Feb 04 - Mead and Cider (#25 and 26)

AHA Club Only Competition Schedule

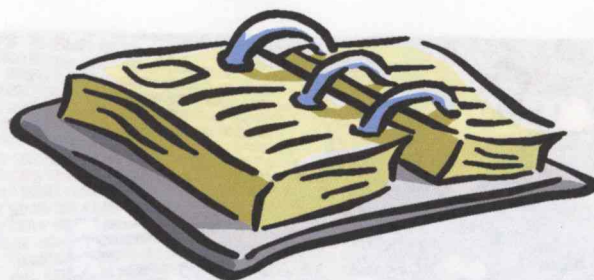
March/April - Brown Ale (#10)
 May - English and Scottish Strong (#11)
 August - European Pale Lager (#2)
 Sept/Oct - Specialty/Experimental/Historical Beers (#24)
 Nov/Dec - Kolsch and Altbier (#8)

National Homebrew Day aka Big Brew

This year Shelley and Gary Albright have offered to host the Big Brew at their place. This is a really fun event. If you've never been out to their place before, it's a good 30 minute drive from Everett. We plan to start brewing at 9:30 on Saturday, 3 May. AHA has two "recommended" recipes available at their website, www.aob.org/events/bigbrew/index.html, but as always, you're welcome to brew whatever you'd like to brew. If you've never brewed an all grain before, this is a good opportunity to observe an all grain brewing session. Shelley advises that she has an extra all grain system if you're interested. Come on out, even if you're not planning on brewing as this is a fun social event. GEBL will be providing food and I'm sure there will be plenty of homebrew to share. Bring a tent and sleeping bag if you want to camp out overnight. Looking forward to seeing you all there.
ff

News and Noteworthy:

Homebrew Heaven in Everett and Mountain Homebrew and Wine Supply in Kirkland are offering a 10% discount to GEBL members.



UPCOMING EVENTS

April 10th GEBL Meeting

April 18th 7th Annual Anderson Valley Beer Festival in Boonville, CA (see www.avbc.com for details)

May 3rd National Homebrew Day
 This year's even will be hosted at the Albright residence starting at 9:30 a.m. Plan your recipe now.

July 25-27th Oregon Brewers Festival, Portland, Oregon.

Newest Members

Congratulations to our newest GEBL members!

Gary Johnson
 Jeannie McWilliams
 Marc Milrod

Amazing Beer Fact

Seventy years ago, on April 7th, thirteen awful years of Prohibition came to an abrupt end and hundreds of thousands of Americans downed 1.5 million barrels of beer in the first 24 hours after Repeal: "**New Beer's Eve**". (1.5 million barrels = 3 million kegs = 372 million pints!)

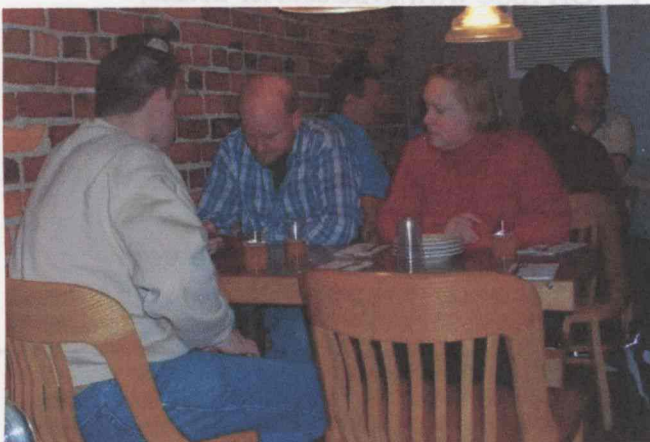
March 2003 Brewery Tour Revisited



Doug Tiede, Jeff, Lori, Jeannie, and Jeff's buddy at Powerhouse Brewing



The GEBL crew at Engine No 9 Brewery



Eric, Julie, and Julie's brother at Powerhouse



Tim experiences that famous Harmon Beergasm



Everyone has a laugh except for Shane who hangs his head after learning that Harmon refuses to fill any growlers from Montana, especially if they have a logo on the side for Old Bungwater Porter.



Doug and Gordy



Powerhouse



Erik and Kimberly



The old horse stalls at Engine 9 that were the inspiration for one of their patron's favorite brews: Rowdy Dick

Dog and Pony

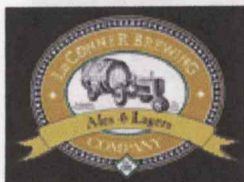
On March 27, the Dog and Pony Alehouse in Renton had a Brewer's Night featuring LaConner Brewing Company and Boundary Bay Brewing Company. It was a wonderful event, featuring these delicious beers from LaConner, (Doppelbock, Old Curmudgeon Barleywine, Tripel and a firken of IPA) and from Boundary Bay (Dunkels Bock, Skip's Imperial IPA (nicknamed Skipa by me) and a cask conditioned Scotch.) The firken (actually it was a pin keg) was attacked and emptied in a couple of hours. The others were still on tap the last time I was there (except the scotch which was taken off and should reappear soon.) Both Arlen Harris and Skip Madsen were in attendance along with several other area brewers including Janelle from Snoqualmie and Larry Rock (formerly from Hale's, now from Click Distributing.) They both actually live in the neighborhood. They had a bunch of give-aways (and yes I won a sweatshirt from LaConner.) There were a few GEBL's in attendance, Gordon Legg, Jeff Dalziel as well as myself. The next LaConner event is going to be a Brewer's Night at the Latona Pub in Seattle on April 28th. For more info on the Dog and Pony check their website at www.thedogandpony.com. **Jeannie McWilliams**

On February 15th and 16th, I was lucky enough to have a business trip to California that enabled me to attend the **Toronado Barleywine Festival**. It was so much fun. There were **50 Barleywines on tap** mostly from California and Oregon however there were a few from Alaska and Leviathan from Fish Brewing Company in Olympia. I arrived on Saturday morning at 10:00 am to find the bar already filling up. I found my spot at the bar and wound up drinking barleywines with Don Scheidt all afternoon. A telephone conversation we had later in the afternoon confirmed that Don was drunker than I was. There was a competition connected with the festival and the winner was Big Head 1996 from Barley and Hops (which is now defunct—I heard it closed because they refused to quit smoking so the state shut them down), second place went to Old Boilermaker 1998 from Full Sail and third place went to Old Okole from Seabright Brewing Company in Santa Cruz. I also spent a good part of Sunday trying the ones I missed on Saturday. It was a wonderful event everyone should go to before they die.

I also attended the CA Homebrew Club of the Year dinner at the Anchor Brewing Company with friends. It was a great event (unfortunately on Saturday night after too many barleywines, so I probably didn't enjoy it as much as I should have.)

On Sunday night I attended the Celebrator's 15th Anniversary party at the Great American Music Hall in San Francisco. It was really fun. There was live music from the Rolling Boil Blues Band (Tom Dalldorf's), the Pipe band from MacTarnahan's, a band from Alaskan Brewing Company and the highlight of the night, the Hyster's from Anchor Brewing Company. I think singing is a prerequisite to work there. They were an awesome band with about 3 or 4 great singers. (They are going to play at the Anderson Valley Beer Festival on April 19th if anyone is planning to go.) They had about 8-10 featured brewer's serving their beer (including Unibroue which was my favorite.) I even made the cover of the Celebrator (see the group shot.) **Jeannie McWilliams**





LaConner Brewing Company's Head Brewer Arlen Harris Spoke at the March Meeting

Arten Harris gave an exciting talk at the March meeting. His enthusiasm for brewing craft beers and sharing a beer in brewing fellowship rekindled our enthusiasm for brewing. Arten brought samples of his Wit, Dubbel, Tripel, and Lambic. All four were excellent examples and it is worth noting that they were all Belgian styles. Arten shared that this is the time of year that he really enjoys brewing because he gets to push the limits and experiment with new recipes and styles. When asked if he does a pilot batch before brewing, he responded that he just goes for a 10 barrel system pilot. LaConner has a cask conditioned brew on tap every Friday. Head up mid-afternoon to sample some creative cask ales. Arten is usually there and always glad to talk brew over a pint. The brewpub is a cozy non-smoking restaurant. After experiencing the scent from the open kitchen, you'll have to give the wood-fired pizza a try.

Brew System Survey

Lori Brown recently conducted a survey of the brewing systems and methods that we use and compiled these results in the following table. This same information is posted on the groups.yahoo.com/gebl/ website.

| Name | All Extract | Steep grains w/ Extract | Partial Mash w/ Extract | All-grain single infusion | All-grain step mash | All-grain decoction | RIMS | Other (specify) |
|----------------------------|-------------|-------------------------|-------------------------|---------------------------|---------------------|---------------------|------|-----------------|
| Albright, Gary and Shelley | | | | X | X | | | |
| Brown, Lori | | | | X | X | X | X | Mead |
| Dalziel, Jeff | | | | X | | | | |
| Dokka, Bob | | X | | X | | | | |
| Farris, Fred | | | X | X | | | | Mead |
| Fredin, Will and Linda | | | | X | X | | | |
| Fugler, Dennis and Louise | | | X | X | X | | | |
| Hill, Scott | X | X | | | | | | Wine |
| Holcomb, Erik | | | | X | X | | | |
| Holcomb, Howard and Lynn | | | | X | X | | | |
| Holland, Bert | X | | | | | | | |
| Hughes, Jack | X | | | | | | | |
| Jensen, Jim and Ann | | | | X | X | | | Wine and Mead |
| Knowles, Tim | | X | | X | | | | Wine |
| Legg, Gordon | | | | X | | | | |
| Mields, Shane | | | | X | X | | | |
| Namowicz, Tom and Pam | | X | X | | | | | |
| Oliver, Val and Scot | X | X | X | X | X | | | |
| Savage, Jason | | | | X | X | | | |
| Stockard, James | | | | | | | | |
| Walker, Chuck | | | | X | | | | |
| Wilson, Eric and Julie | X | X | | | | | | Wine and cider |
| Winchell, Bob | | X | X | | | | | |