



THE BREWER'S LEAGUE JOURNAL

Volume 8, Issue 8

Aug 2003

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Club Officers:

Shelley Albright,
President

Valerie Oliver,
Vice President

Eric Wilson, Secy.

Dennis Fugier,
Treasurer

Upcoming HB Competitions:

**August 9th:
Evergreen State
Fair**

Puyallup Fair

**November:
Novemberfest**

2003 European Driving Tour (Pt. 2) by Lori Brown

2003 European Driving Tour

By: Lori Brown

Day 1 – Arrival in Munich Sunday May 4, 2003

We left Seattle Saturday evening on an overnight direct flight to Copenhagen. There we changed planes for Munich. It is a LONG trip. By the time we landed in Munich, the local time was about 4:30 PM Sunday. Our bodies were confused and tired from the long trip. We zipped through customs in Munich and rode the train to our hotel in downtown Munich.



By the time we found our hotel, checked in, and looked at the clock it was about 6:30. This was the last day to attend Fruhlingsfest, so I really wanted to get over to the Theresienwiese park. This is the same park that holds about 1 million people a day during Oktoberfest – about 70,000 people at a time in beer “tents”. Fruhlingsfest is basically a smaller version of Oktoberfest held in late April or early May. Not all of the beer tents are open for this festival, but enough to give you oompah bands, liters of beer, and jovial folks singing with strangers. (I attended the 1990 Oktoberfest in Munich and nothing compares to the large-scale carnival that flows through town in September.)

We settled on the Paulaner tent. Since it was Sunday night and the last day of the festival, the tent was starting to really empty out. It was easy to find a seat and we had quick service. I was able to get my first European beer of the trip – a liter of

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Next GEBL meeting will be at 7 PM August 14th at The Flying Pig.

Featured Brewer of the Month

By: Gordon Legg

This month's featured brewer is a relatively new GEBL member, and because of his job, he is not able to attend every meeting. He is an avid brewer, however, whose home brewery would make many of us jealous.

Tim O'Brian was born in Anaheim in 1961. (Also the year your humble editor started college.) It was while attending Anaheim High School that Tim demonstrated why he had been selected for the "gifted student" program. After testing his hypothesis on several occasions, Tim established that the local beer store only asked to see ID when youthful purchasers were buying cheap beer. If you wanted the more expensive imported or craft beer, no questions were asked. Thus, Tim began his lifelong infatuation with quality brews. Some that he particularly remembers are Spaten, Monk Schoff and Wurzburger Oktoberfest.

After graduation from high school, Tim was off to Calhoun MEBA Engineering School in Maryland. His brother was in the Merchant Marine at the time, and Tim thought it sounded like an exciting career. After four years and 430 days at sea, Tim graduated, and after a year ashore, he shipped out as a 3rd assistant engineer.

Now a chief engineer, Tim sails the East Coast and Caribbean, and has been to over 100 countries of the world. He is the senior manager of the engine department, where he

is, among other things, responsible for all of the ship's electrical and steam systems.



Tim moved to the area in 1991 and shortly after his brother gave him a beginning brewing kit as a gift. Tim doesn't remember what he first brewed, but he thinks it might have been a German wheat beer. After several more extract brews, he progressed to steeping grains for a time and then began thinking about building an all grain system. Tim had a friend with a welding kit so they built a 3 tier system stand for some used kegs he had acquired from a local distributor.

It was while living in Seattle that Tim joined the Mountaineers. While on a club trip to Whistler in 1995, Tim met his wife-to-be, Lisa. After tasting several of Tim's dark lagers, Lisa evidently decided Tim was the guy for her. Shortly thereafter they were married and they now live in Kirkland. Their Craftsman style home is complete with a 2-car brewery furnished with a stainless steel sink and lots of light maple cabinetry and counter tops. Tim's plans for the future include purchase of a welding system and a plasma cutter so he can build a HERMS (heat exchange recirculating microprocessor system).

In addition to brewing, Tim and Lisa enjoy skiing, biking golfing scuba diving, exercising and reading. Tim's favorite beers include Bridgeport IPA, Guiness, and Anderson Valley Hop Otten IPA. His favorite homebrews are his Oatmean Stout and IPA. When I asked what he would like to brew, Tim replied, "a Belgian!".

Style Calendar - 2003 and Beyond

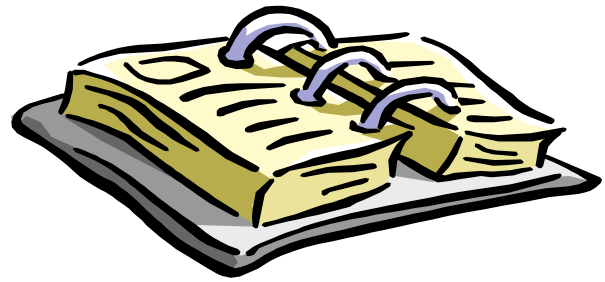
- Aug - Kolsch / Altbier / Wheat beers (#3B, 8, 17)
- Sep - No tasting (guest speaker)
- Oct - Porter and Stout (Cat. 15 and 16)
- Nov - No tasting (guest speaker)
- Dec - Winter Beers (Any Big Beers)
- Jan 04 - No tasting (guest speaker)
- Feb 04 - Mead and Cider (#25 and 26)

AHA Club Only Competition Schedule

- August – European Pale Lager (#2)
- September– Specialty/Experimental/Historical Beers (#24)
- November – Kolsch and Altbier (#8)
- December– Barleywine (#12)
- Mar/April– Mead (#25)
- May– Extract beers (#1-24)

Beer is proof that God loves us and wants us to be happy.

--Benjamin Franklin



UPCOMING EVENTS

August 9th Evergreen State Fair including homebrew competition.

August 16th Puyallup Fair including homebrew competition.

August 23 Yakimania, Yakima, WA

September 5-6th Great Canadian Beer Festival Victoria, BC.

September 19-21st Fremont Oktoberfest, Seattle, WA

Sept 25-27 Great American Beer Festival, Denver, Co.

September 27th Stew & Brew, Conconully, WA

October 4-5th Oktoberfest, Elysian Brewing Company

October 25th WBG Cask Festival, Alki Room, Seattle Center



(2003 European Driving Tour Pt. 2, con't)

Paulaner festbier. It was actually more of a Helles – but after the long trip it tasted so good. There is something about drinking a German lager in a liter mug that just makes you want to smile and stay there forever. However, we were feeling the effects of being up all night and thought we should head back closer to our hotel, grab some dinner, and call it a day.

We stumbled into a great little hole in the wall restaurant called the Rechthaler Hof. You could tell by looking around that people were drinking a large variety of beers. There were light beers in big mugs, dark beers in medium sized mugs, and wheat beers in the tall glasses.

However, the menu did not list all of the beers they had available. So in my broken German, I decided to try to inquire about the beers available. “Haben Sie bock biers?” She replied “Ja”. “Haben Sie Maibock bier?” “Ja.” Again. “Haben Sie Dopplebock?” “Ja.” After getting this far, I decided she wasn't going to tell me the names of what they had based on my questions, so I just went for a half liter draft of the dopplebock. It arrived in a Lowenbrau mug so I am guessing it was a Triumphator. In any case, it was delicious. I was amazed at the depth of character a fresh draft dopplebock contained. Once they are bottled and make the long journey to the states, they still taste good, don't get me wrong, but they don't have the subtle complexities like fresh beer.

The food was excellent too. We had some of the best bratwurst, sauerkraut and erdapfelpuree (mashed potatoes) we have ever tasted. The evening was getting late and I was working on a big mug of strong beer. I think I just sat there with my weary travelers face and smiled at the great beer in front of me and thanked Phil for being such a good sport about hanging out with such a beer geek. After consuming a liter of festbier and a half liter of dopplebock I slept like a rock. That is, until about 4 AM.

(Continued Next Month)

Contact Librarian **Jim Jensen** at 2715J@gte.net if you would like to borrow a library book. Check out all the books that are available at <http://groups.yahoo.com/group/GBL/>.

Seattle International Beerfest

By Lori Brown

The SIBF was held July 11th-13th this year outside at the Seattle Center. This is a beer festival I had not attended before this year. There were over 120 beers from 20 countries according to their count. It was a mix of imported kegs, bottles, and a few domestic beers.

The only time I could find to attend happened to be Friday afternoon before we went to a Mariner's game that evening. They opened at 4 pm and your \$15 admission fee included 10 tasting tickets, a tasting glass, and a program. An added bonus was 5 additional tickets for "happy hour" for those entering between 4 and 5. We arrived about 4:30 so that meant I had about 2 hours to use up 15 tickets. Wouldn't want those to go to waste now would we! Or (gasp) give them to someone else!

The pricing system was interesting. Beers cost between 1 and 3 tickets for a 4 oz. Sample depending on the beer (must have been based on price, because it did not seem to related to %abv). Here is a summary of my tastings in order (all from a keg except #4):

1. Mahrs Pils – 1 ticket – very lightly smoked pilsner from Bamberg, Germany
2. Kwak – 1 ticket – Belgian strong dark ale
3. St. Bernardus 12 – 1 ticket – Belgian barleywine
4. Quintine – 3 tickets – Belgian strong ale (bottled)
5. Schneider Edel – 1 ticket – German wheat beer
6. Schneider Aventinus – 1 ticket!! – German weizenbock (and one of my favorite beers)
7. Tripel Karmeliet – 2 tickets – Belgian tripel
8. Spaten Optimator – 1 ticket – German dopplebock
9. Delirium Tremens – 2 tickets – Belgian strong ale
10. Val Dieu Tripel – 2 tickets - Belgian Tripel

It was very hard to choose because the selection was so good. How often do you see kegs from Germany, Belgium, Russia, and the Czech Republic all gathered together in the same spot? Some interesting domestic beers were mixed in as well, but I tried to stick with beers that I don't normally see on draft. All of the beers I sampled were in excellent condition except the Spaten. It tasted fairly oxidized to me. Next year I need to plan on spending more time at this fest (maybe with a few GEBL buddies). Two hours just was not enough time!



GEBL BBQ a BIG SUCCESS

By Shelley

The day of the GEBL BBQ was a long and hectic one for me, but I had a great time! The day was a brew-in, beerfest, BBQ and camp out all in one. Best of all, it was happening right in our yard.

Lori, Val and I brewed up a 1.088 Imperial Stout to enter into the Queen of Beer Competition to be held in October down in California.

We had a great bottle exchange that Lori organized and pulled off. I think people walked away with some great beers.



Club members brought so many good beers to sample. I didn't get to try them all, even though I didn't get to bed until 2:00a.m. The food was also great and plentiful. I would especially like to thank Jim Brischke and his wife for bringing all of the tasty Sockeye Salmon. We lit a small camp fire towards dark and many people camped out.

Well, I guess that this is the short of it. You guys are great guests and you all are welcome at our house anytime.

