



The Brewer's League Journal



Volume 8, Issue 2

February 2003

**What Have you
brewed lately?**

Road Trip

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Congratulations also go out to this years honorary members. They are: John and Anne Hartline, Tom Munoz, Fred Farris, Brian Sollenberger, Joel Starr, and Arlen Harris.

THE NEXT MEETING WILL BE Feb 13 at The Flying Pig

Featured Brewer of the Month

By: Gordon Legg

This month's featured member is Jeff Dalziel. Jeff was born in Aberdeen Proving Grounds, Maryland. His dad was in the army so the family moved around the United States and Europe until he was in junior High school. Jeff's first beer experience was when he was in the 6th grade - and it was legal! It seems that that they lived in Germany at the time, where they serve "kinderbier" to children in restaurants. His family moved to Tacoma in 1981, and except for the three years he spent in Texas while in the service, Jeff has lived in the area ever since.

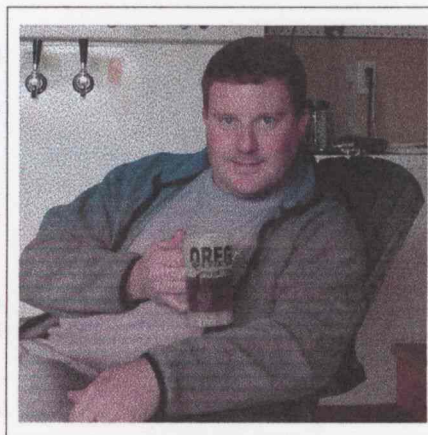
After graduating from Curtis high school in 1987, Jeff went on to the UW to major in Construction Management. It was here that Jeff appreciation for beer really began. Having become bored with the taste to "factory beer", he began searching out mini kegs of Lowenbrau, etc. Eventually he began buying micros and visiting microbreweries and brew pubs.

At the time there was an ale-house in Tacoma that served Celis Whit - and he fell in love with it. As fortune would have it, he was stationed in Texas while serving in the army. Was it fate? Texas is where Celis brewery is located. Before long, he was taking brewery tours and became hooked on the Belgium styles, including Celis' grand cru.

Jeff's first beer making occurred when he borrowed his brothers beer kit. This was in 1998. After visiting Beer Essentials in Lakewood, he made his first beer, a Christmas Ale, with cinnamon and orange peel. It was pretty good! Encouraged by his first effort, he began thinking about upgrading his brewing system. From there, there was no looking back.

Jeff does extract batches at home, and frequently does "all grain" brewing with his brewing buddies, Gordon Legg, Lori Brown, and others. He loves going to little out of the way pubs, and his vacations usually are planned around them.

In 1997 Jeff was working in the Tacoma office of the Chaffey Corp., a local construction company, whose main office is in Kirkland. His frequent phone conversations and e-mails with the company accountant, Nichol, soon blossomed into a long distance romance. They had their first date on the fourth of July, 1997, and were married the next year. They are expecting their first child in April, so be sure to congratulate Jeff the next time you see him!



Jeff Dalziel enjoying a homebrew at Lori Brown's brewery.

Brewing Goals: To build the ideal brewing system. Learn to replicate beers. Own his own brewpub

Favorite brew quote: Give a man a beer and he will waste an hour. Teach a man to brew and he will waste a lifetime.

Favorite Beer: Celis White **Favorite Recipe:** Belgian Wit

One of my favorite beers from Celis in Austin, well, before they were bought out and shut down by Miller. Gordy and I brewed this one with two yeast strains, and we highly recommend the Wyeast 3944. You can use WLP 410, but its nowhere near as good. St Pats 'supposedly' has a line on the coriander and orange peel that Celis uses(d). My next batch will be with them. Can't wait to see what the difference is.

11.5 gallon batch size 90 minute boil 1.25qt/# mash water 68% efficiency

OG 1.049 TG 1.010-1.012 IBU 16.4

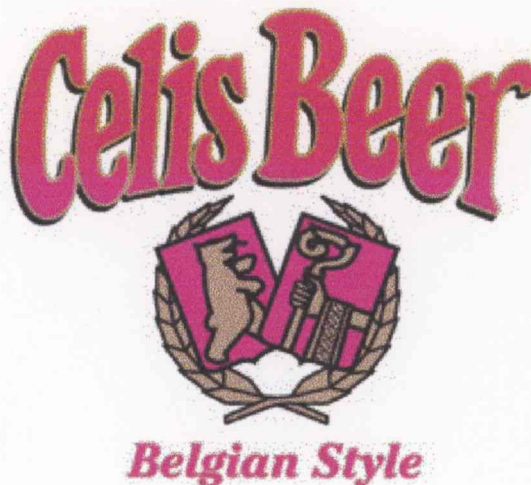
11 # German Pilsner Malt
7.5 # Wheat Malt
3.5 # Flaked Soft White Wheat
0.5 # Aromatic Malt
1.00 # Oat/Rice hulls

1.50 oz Willamette 4.9% @70 minutes
0.50 oz Willamette 4.9% @15 minutes
0.25 oz Cascade 7.3% @5 minutes
1.00 oz Curacao Orange Peel @15 minutes
2.00 tsp Coriander Seed @15 minutes (must be ground)

Mash in at 149 degrees for 90 minutes. Sparge with 170-172 degree water.
No irish moss - its supposed to be cloudy. Alternately, you can throw in a handful of wheat flour in the kettle at the end of the boil to help the cloudiness. Watch out for stuck mashes due to the flaked wheat.

Ferment at 66-70 degrees. Rack over to secondary for conditioning for 10-14 days.

Please bring me a sample if you brew this beer!



2003/2004 GEBL Styles

2003

February: Open (Please limit one entry per brewer on Open Nights)

March – No tasting (guest speaker)

April – English and American Pales and Bitters (#4 and 6)

May – No tasting (guest speaker)

June – IPA (#7)

July – No tasting (guest speaker)

August – Kolsch / Altbier / Wheat beers (#3B, 8, 17)

September – No tasting (guest speaker)

Oct – Porters and Stouts (#15 and 16)

Nov – No tasting (guest speaker)

Dec – Winter warmers (any big strong beers)

2004

Jan 2004 – No tasting (guest speaker)

Feb 2004 – Mead and Cider (#25 and 26)

(Category #'s refer to BJCP style guidelines, see www.bjcp.org for additional information.)

2003 AHA Club Only Competition Styles

2003

Jan/Feb – Bitter and English Pale Ale (#4)

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)

2003 Activity Calendar

February 8 – **GEBL Executive Meeting** – 1 pm Diamond Knot. Open to anyone interested.

February 22 – Elysian Winter Beer Festival. Seattle – starts at 3 pm.

March 8 – Cascadia Cup Homebrew Competition

March 22 – **GEBL Pub Crawl**

April 9-18 – National Homebrew Competition entries due in Portland, OR

May 3 – **AHA Big Brew** – **GEBL site** will be at Shelley and Gary Albright's place

July 12 – **GEBL Outdoor BBQ** (date and site to be determined)

August 2 – Evergreen State Fair Homebrew Competition – entries due in Monroe

August 9 – ESF Homebrew Competition – Judging in Monroe

August 14 – **GEBL Beverage Exchange** at monthly meeting

August – Puyallup Fair Homebrew Competition

October 4 – **GEBL Same Recipe Competition** (Saturday)

November 1 – AHA Teach a Friend to Homebrew Day

December – **GEBL Holiday Gift Exchange and GEBL Elections** at monthly meeting

A MESSAGE ABOUT CLUB DUES

By

Dennis Fugier-club treasurer

I wish to thank those members that were prompt in paying their dues at the January club meeting. Good Job GEBL's. For those of you who still have not paid your 2003 dues, please bring them with you to our next meeting.



Congratulations to our newest GEBL!
Burt Holland

It's very hard to get pretentious about beer. You can become knowledgeable and start to talk with a highfalutin' vocabulary. But you can only go so far with beer, and I've always liked that.

Fritz Maytag

Rain, Rain, Go Away...: Birth of a Brew Awning By Valerie Oliver

As some of you may remember we bought a new burner last spring. It is a jet burner – big burner, big noise, and big heat. Unfortunately, it also has big fumes. We use to brew just inside our garage opening with a box fan sucking the burner fumes outside. This no longer works with the new burner. We must put the burner outside of the garage and the box fan sits inside creating a breeze that pushes the fumes out of the garage and house. This worked well last summer, but as the rainy season approached we needed a solution to keep our brew kettle "dry".

A portable event tent, like the one Fred brought to the Big Brew last year, was a good solution, but a spendy one. After some thought, I decided to make an awning from a tarp that would attach to the front of the garage and be supported on the other side with conduit. We finalized our plans during a brew session last September. Over time we started collecting the parts needed: a blue tarp, grommet kit, screw eyes, s-hooks, rope, conduit and elbows. When we looked at conduit at the store we decided to use 3/4-inch metal electrical conduit instead of the various plastics available, because it is much more rigid than the plastics and it was even a little cheaper in price. I was originally going to lace the tarp to the conduit with rope, but decided that this would be really time consuming to do each brew day and opted for the, only slightly higher priced, tarp bungees. All in all, the project cost about \$30.

This is the Southern Brewery Tour you've been talking about! **When: 22 March** (Saturday) **Depart: 10:30 am**

GEBL Pub Crawl

Message from Fred Farris and Gordon Legg:

Limit - 30 passengers, Pay in Advance
11:30 Powerhouse Brewery—Puyallup
1:45 Enginehouse No 9 Brewing—Tacoma
3:15 Harmon Brewing—Tacoma
4:30 Pacific Rim Brewing—Seattle
6:00 Northgate Park & Ride
6:30 Eastmont Park & Ride
Tickets available at the Feb Meeting!



Cascade Brewers Guild Competition – The Cascade Brewer's Guild Competition is going to be held at Bear Creek Brewing Co. on St. Patrick's Day weekend, March 8th. They're looking for help in the way of Stewards and Judges as well as entries. "This competition is open to all non-commercial, home produced beers, meads and ciders. Beer, mead and cider produced at commercial breweries or "Brew on Premises" are ineligible. Professional brewers may enter, however their entries must have been brewed at home. Competition staff, judges, and stewards are eligible to enter. Judges and stewards may not participate in the judging of their entries. Safeguards will be taken to prevent judges from knowing who brewed the entries they are judging. Enter as often as you wish, as many categories as you wish. At the discretion of the competition staff, entries not meeting these eligibility or entry requirements will be disqualified."

One Entry shall be judged Best-Of-Show (BOS). Winners shall receive a *Certificate of Award*, plus additional awards and gifts provided by our sponsors.

- The **Best-of-Show** winning entry shall qualify to be brewed by [Bear Creek Brewing Co./Northwest Brewhouse & Grill](#).
- A second **Best-of-Show** round entry shall qualify to be brewed by [Celtic Bayou/Far West Ireland Brewing](#).
- A third **Best-of-Show** round entry shall qualify to be brewed by [Sailfish/Twin Rivers Brewing](#).

Best-Of-Show winner will receive a \$100 gift certificate, First place winners a \$30, Seconds a \$20, and Thirds a \$10 if score was 35 points and above. Entrants scoring below 30 may not advance to the Best-of-Show round. Only one entrant per flight may advance. Advancement will be decided by the judging panel (may not be based on points in the case of a tie). Gift certificates are redeemable at any of the following officially sponsoring Brewing Supply Shops : Bob's Homebrew Supply, The Cellar Homebrew, Mountain Homebrew and Wine Supply, Larry's Warehouse Brewing Supply, Homebrew Heaven, Northwest Brewers Supply, and The Beer Essentials. See www.cascadebrewersguild.org for the online registration wizard.

Rain, Rain, Go Away...: Birth of a Brew Awning (continued) By Valerie Oliver

We couldn't find time to brew, let alone build an awning, until January, but I wanted the awning ready before brew day...just in case. A date was set and I got busy the weekend before putting together the awning. It only took a few hours doing it on my own, which included some fussy fine tuning. Some lessons learned and confirmed: don't believe the finished dimensions on the package for the tarp, they are only ballpark numbers – buy it a little bigger than you think you will need (my tarp was nine



inches shorter than its stated length); the number of grommet holes on the tarp are probably enough for the project, but they tend not to be evenly spaced, so you will probably want to add a few grommets for even tension on the tarp; pre-drill the holes in the garage siding for the screw eyes; strongly recommend making the conduit side tall enough to let your tallest brew buddy get by without having to duck (the garage side should be even higher to let the rain run off away from the garage opening); and tarp bungees are worth their weight in gold.

Showers were forecasted on brew day, so we had a chance to put the awning to the test. With the use of a stepladder (or in Scot's case, a short stool) and the bungees it only takes one person about ten minutes to put the awning up. Not bad on a busy brew day. We used the same setup with our equipment (see photo) that we had over the summer. The awning worked well. There was no heat build-up or condensation on the tarp over the brewpot. We didn't see any rain that day; in fact the sun even peeked

out a few times, which gave us the idea to try the awning in the dog days of summer when some shade would be appreciated. There was no wind to contend with either. We will have to see how it performs under breezy conditions, but I feel that tying the conduit corners to some weights (cinder blocks, vehicles) should allow us to brew on all but the most blustery of days.

We have added better than 90 square feet to our rainy-day brew space, which gives us the opportunity to brew no matter what the weather. We will probably add screw eyes to our back patio area, so we will have the option to use the awning there to brew closer to the kitchen (the source for filtered brew water) and the BBQ-grill. I encourage anyone who doesn't brew due to rainy conditions to build a brew awning for themselves.

Proposed Changes to the GEBL Constitution

Change 3.4 h) Requirements for membership in the GEBL

Change from: "Candidates in good standing will receive the monthly newsletter, but may not vote or hold office." To
"Candidates in good standing will receive a monthly newsletter, but may not vote or hold office."

Change 3.6 Honorary Membership

Change from: "Honorary Members will have all the privileges of Club membership, and will abide by the Constitution and By laws. Annual dues will be waived, in appreciation of their status." to "Honorary Members will have all the privileges of GEBL membership, and will abide by the Constitution and By laws. Annual dues will be waived, in appreciation of their status."

Add new article 3.7 "Brewer of the Year

Brewer(s) of the year for the previous year will be named as determined by the Executive Committee."

Change 5.2 Executive Committee / Finance Committee

Remove "A budget will be developed by the executive committee and presented to the general membership for review within two months of the election described in Article 6.1."

Change 6.2 a) Definitions of officers President

Remove 6.2 a) 5. "To maintain the supplies and forms necessary for the club meetings and to ensure those items are at the meetings."

Change 6.2 b) Definitions of officers Vice President

Change 6.2.b) 5. From "Obtain the necessary banquet permits for our club tastings." to "Obtain the necessary banquet permits for our club activities if needed."

Change 6.2 c) Definitions of officers Secretary

Change 6.2 c) 1. From "To record the minutes of all monthly meetings and executive committee meetings." To record and publish the minutes of all monthly meetings and executive committee meetings."

Change 6.2 d) Definitions of officers Treasurer

Change 6.2 d) 5. From "To collect membership dues and to maintain dues-paying schedules." to "To collect membership dues and to maintain dues-paying schedules, and to communicate membership status with the Executive Committee."

Add 6.2 d) 8., 9., and 10

8. Maintain required paper work with the State of WA for Non-profit Corporation Status.
9. Maintain any Federal paperwork required as associated with the Club's tax ID number.
10. Maintain the GEBL Post Office Box

Change 6.2 e) Definitions of officers Librarian

Change 6.2 e) 3 From "Bring the library to each meeting of the GEBL and the executive committee." to "Bring the library or the library catalog to each meeting of the GEBL and the executive committee.

Add 6.2 e) 4. and 5.

4. Maintain check-out list of library items.
5. Assist the Vice President with the logging and serving of the beers for tasting.

Change 6.2 f) Definitions of officers Membership Coordinator

Changes 6.2 f) 5. From "Maintain a record of the number of meetings a membership candidate attends." to "Maintain a record on the roster of the number of meetings a membership candidate attends."

Changes 6.2 f) 6. From "To ensure a sign-up sheet is passed around at each meeting." to "To ensure a roster and sign-up sheet is passed around at each meeting and distribute them to the Executive Committee on a monthly basis."

Change 6.2 g) Definitions of officers Newsletter Coordinator

Add Duties 6.2 g) 1. and 2

1. Inform members of the next meeting time and place.
2. Maintain an archive of published newsletters.