



# The Brewer's League Journal



Volume 8, Issue 1

January 2003

**Happy  
New Year!**

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**Take advantage of  
the cooler  
weather and GET  
BREWIN'**

## GEBL 2003 Officers

**President: Shelley Albright**

**Vice President: Valerie Oliver**

**Secretary: Eric Wilson**

**Treasurer: Dennis Fugier**

**Librarian: Jim Jensen**

**Membership: Will Fredin**

**Newsletter Editors: Fred Farris  
and Gordon Legg**

#### 2002/2003 Style Calendar

**January 2001—Strong Belgian Ales (Cat 18)**

**February 2001—Open Lagers (Cat 1, 2, 9, 13, 14)**

**NEXT MEETING WILL BE at 7 pm January 9 at The Flying Pig**



# Featured Brewer of the Month

By Gordon Legg

This month we will begin a series of articles profiling our members. The plan is for you to get to know a little more about someone than you could by just seeing them at meetings and socials. This month's featured member is our own "queen of beer", Lori Brown. It's been said that the making good beer is an art as well as a science. Lori certainly blends both of these, using her wonderful palate and her ability to combine ingredients to "engineer" award-winning beers. Beyond that, Lori's enthusiasm and passion for all things zymertological, makes her a wonderful asset to our club.

Lori Brown was born in Salem, Oregon where she lived for the first 15 years of her life. When her dad was transferred, she was dragged kicking and screaming to Bloomington, Illinois. Not only was she forced to leave all her friends behind, but to add insult to injury, she arrived to find she would not be getting her drivers license on her 16<sup>th</sup> birthday as she had been planning. (Being a person who meticulously plans and organizes her life, Lori does not like little "surprises" like this.) She survived, though, and became a high school jockette, lettering in volleyball, basketball and softball.

After high school, Lori was off to the University of Illinois to study architecture. It was about this time that Lori met the two loves of her life. In her junior year, 1991, Lori went to Europe to study architecture in Versailles, France.

After tasting the beer in Belgium and Germany, she was hooked.



Lori

finally, in January of 2001, began her own structural engineering business in her home. This, she thought, would not only give her the opportunity to exercise her entrepreneurial spirit, but the opportunity to have a little more time to brew.

Lori's beer making began in 1996 when she bought a kit at the now defunct Liberty Malt and made her first batch - a pale ale, in 90 degree August heat! It tasted pretty bad, but she was encouraged by the fact that she knew why. She tried again, an amber ale this time, and it was "awesome". The rest is history. Lori continues to devote time to the study of beer. She has taken the BJCP exam once and is now, after accumulating points for judging as well as organizing a competition, a Certified BJCP judge. Lori likes "tinkering", and enjoys sharing with others the fact

that she can make good beer in her garage. Her brewing goal - "to be able to brew more often!"

## Lori's Favorite Recipe Weizenbock (Schneider Aventinus clone)

(5.5 gallons - all grain - double decoction)  
O.G. 1.076, F.G. 1.017, IBU's 20-25

### Grain bill:

9.0 # Wheat malt  
2.2 # Munich malt  
2.1 # 2-row pilsen lager malt  
1.6 # CaraMunich malt

### Hops:

1.5 oz. Hallertau Mittlefruh 4.0 % AA whole hops (90 min)  
0.5 oz. Hallertau Mittlefruh 4.0 % AA whole hops (15 min)

### Yeast:

Wyeast 3068 Weihenstephan Weizen yeast - make a large starter.

Add 1 gram /gallon of chalk (calcium carbonate) to mash water.

Dough in 2 quarts/lb of grain for 122 degree 20 minute rest.

Pull 1<sup>st</sup> decoction - about 1/3 of mash. Bring it to boil.

(the rest of the mash stays at 122)

Return to mash tun for 149 degree rest for 60 minutes.

Pull 2<sup>nd</sup> decoction - about 1/3 of mash. Bring it to boil.

(the rest of the mash stays at 149)

Return to mash tun for 168 degree mash out.

Sparge slowly to avoid stuck mash (large % of wheat malt is notorious for stuck mashes)

90 minute boil. Add Irish moss in last 15 min.

Ferment at ale temperatures - low 60's for less clove and banana, high 60's for more yeast characteristics.

After terminal gravity is reached, condition at 50 degrees for 2 weeks.

Please bring me a sample if you brew this beer!





Schneider Weisse

**Aventinus**

**Bavaria from its strongest side.**

Color: Dark ruby colors

Character: Strong malt taste, highly effervescent

Fermentation: Original bottle fermentation

Date of birth: 1907

Creator: Mathilde Schneider

Yeast: Exclusively top-fermented

HP: 18.5% original extract (strong beer) 8.0% vol. alcohol

Serve size: Shown here in a 0.5l glass

Mark of distinction: Oldest strong wheat beer in Bavaria

Dark ruby, glistening mysteriously, streaked with fine, top-fermented yeast, this beer has a compact, stable and long-lasting head. It has an intensive, typically top-fermented clove-like aroma. The palate experiences a gentle touch, on the tongue it is very full-bodied, compact and yet fresh with a hint of caramel. It finishes with a light and delicate taste of bitters leaving behind a strong, smoothly rounded, sour impression.

## For Sale

*If you have a brewing item that you want to sell or you need an item, put and ad in the newsletter. The price is right!*



## Upcoming Events:

**Seventh Annual Cascadia Cup**  
Bear Creek Brewing Co.  
Redmond

**March 8**

**Third Annual March Mashness Competition**  
St Cloud, MN

**Entries Due Mar 12**



*Give a man a beer and he'll waste an hour.  
Teach a man to brew and he'll waste a lifetime.*

## 2002 Award Winning Washington Beers

<b>Big Time</b>	Gold	GABF	Decade
<b>Big Time</b>	Bronze	GABF	Scarlet Fire
<b>Boundary Bay</b>	Silver	GABF	Old Bounder
<b>Boundary Bay</b>	Silver	GABF	Best Bitter
<b>Boundary Bay</b>	Bronze	GABF	Cabin Fever
<b>Elysian</b>	Silver	GABF	Dragonstooth Stout
<b>Engine House</b>	Bronze	GABF	Spring Saison
<b>Rock Bottom</b>	Silver	GABF	Lumberjack Red
<b>Silver City</b>	Gold	GABF	Fat Bastard
<b>Snipes Mtn.</b>	Bronze	WBC	Sunnyside Pale
<b>Pyramid</b>	Silver	WBC	Hefeweizen

WBC = World Beer Cup

GABF = Great American Beer Festival

**Congratulations to the  
2002 GEBL Brewer of the  
Year—Fred Farris**



# December tasting results

Brewer:	Howard Holcomb	Will Fredin	Eric Wilson	Shelley Al-bright	Dennis & Louise Fugier	Fred Farris	Bob Winchell
Beer:	Porter	Winterbrew	Strong Ale	Christmas Ale	Spiced Winter Seasonal	Imperial Stout	Barleywine
Aroma	8.07	8.07	7.00	7.36	8.67	7.67	7.79
Appearance	2.47	2.60	2.64	2.50	2.60	2.60	2.50
Flavor	11.27	12.80	9.36	11.21	12.87	12.80	13.50
Mouthfeel	3.07	3.60	2.93	3.14	3.40	3.60	3.86
Overall	5.80	6.73	5.00	5.93	7.33	6.93	7.36
Total	30.67	33.80	26.93	30.14	34.87	33.60	35.00

## RECIPE CORNER BY: INGRID BREWMORE

Greetings! I hope that all of you GEBLs had a great holiday and enjoyed yours' and others' homebrew during your time off from the normal routine. I know that I enjoyed a few (maybe even a few to many at times). I especially liked Fred's kick butt, Imperial Scottish IPA.

I am not including a recipe in this months' newsletter. I think people are probably sick of Shelley's and my recipes being published, so I have a favor to ask all members. I would like all members to mail me their favorite beer recipe (or recipes) so that I can write it up for the Recipe Corner and send it off to Fred to be published in the newsletter. Also, send any food recipes you might make that include beer.

If you are not inclined to send e-mails off, write it down and give it to Shelley at a meeting. She will get it to me.

Brew On!  
Ingrid Brewmore

Jim Jensen, our new librarian, can be reached by phone at (425) 334-1853 or via email at 2715J@gte.net. There is a list of the library contents as an insert to this newsletter. The list is also available at our yahoo group internet site.

## Reminder—2003 Dues are Due

The GEBL dues are still the same amount as before.

Single membership is \$30 per year and Family membership is \$45.

Please bring your check payable to GEBL to the next meeting.