



# THE BREWER'S LEAGUE JOURNAL

Volume 8, Issue 7

July 2003

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**July is  
American  
Beer  
Month!!!!!!**

### Upcoming HB Competitions:

**August:  
Evergreen State  
Fair**

**Puyallup Fair**

**November:  
Novemberfest**

## 2003 European Driving Tour

by Lori Brown

At first thought of drinking beer and driving in Europe, you must be questioning my better judgement. European DUI laws are incredibly stringent so you do not want to even consider driving after drinking. Period. However, if you know me and my husband Phil, this beer tasting, sightseeing, and driving vacation works out great for both of us. I am the beer geek in the family. My husband just does not get excited about beer, so he becomes the perfect designated driver.

Our 2003 European vacation oddly started out as shopping for a new car. We were looking at BMWs and discovered they have a European delivery program. Sensing the need to plan a vacation, we discovered more of the details. You can custom order your car from a local dealership, pick it up in Munich, drive it around for up to six months, drop it off in one of about 30 drop-off cities throughout Europe, and BMW ships it back to your local dealership. All European insurance, registration, and shipping, is included in your U.S. purchase price, which by the way, is discounted for the European delivery program. The money you save by taking delivery in Europe can pay for a significant portion of your trip. (I will get back to beer since this is a beer club article – but talk to me in person if you want more details about the car stuff.) This program sounded perfect – drive a performance car on the Autobahn, have the ability to visit small out of the way towns, and spend time in some of the famous regions responsible for classic beer styles. Where do we sign up?

Knowing we were going to plan a driving tour, we started mapping out some of the places that would be interesting to visit. After lots of reading, talking to friends, and recollecting past European visits, we ended up narrowing our itinerary to Germany, Belgium and France. In particular, we decided on Munich (Oktoberfest, European Lagers, Dunkels, Bocks, Doppelbocks, Weizens) Dinkelsbühl, Rothenburg (just cool places), Bamberg (smoked beers), Cologne (Kolsch), Dusseldorf (Altbier), Westmalle (Trappist Dubbel and Tripel), Bruges (lots of Belgian beers!), and Paris (wine). These were all places with interesting history, architecture, and go figure – great beverages!

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**Next GEBL meeting will be at 7 PM July 10th at The Flying Pig.  
Guest Speaker - Jason Cook, Head Brewer at The Flying Pig**

## Featured Brewer of the Month

By: Gordon Legg

Jason Savage was born in Tremonton, Utah, and lived in Logan, Utah where his dad was attending university. His family soon moved to Idaho Falls, Idaho, however, where he spent his school years. Jason's passion while growing up was music. He played with several bands through his teenage years and into his 20's. Between work and full-time fatherhood, Jason doesn't have as much free time as he once did, but still finds time once in awhile to play his guitar.

After graduating from high school, Jason moved to Phoenix where he studied mechanical drafting and received his Associates Degree. While in school, he interviewed for the Boeing Company. Jason didn't think the interview went very well, but subsequently he was asked to submit an application for employment. He did, and at the tender age of 19, he began working at the Boeing plant in Everett. Jason has now been there 14 years, mostly working on structural designs for the Boeing 777 jetliner. He enjoys the work.

Jason's interest in home brewing began after he discovered Redhook's Ballard Bitter, and became a fan. In 1995 he bought his first set of brewing equipment from a friend who was moving on to other hobbies. His thought was, "I can buy a good beer for \$3 a pint, or I can make it for a whole lot less".

His first batch was a Redhook ESB clone from the Homebrew Heaven called Anniversary Ale. It was an extract beer with steeped grains, and included boiled woodchips to give it a touch of oak flavor. For his first beer, Jason judged it "pretty good!"

By the time he made his second beer, Jason had become tired of bottling, and started kegging. Meanwhile, he had been hanging around Bob Maphet, Brian Sollenberger and Tom Munoz

and was beginning to think about designing his own recipes. He had also decided to move to "all grain" brewing and was building a 5 gallon system for that purpose. It was also about that time that Jason was introduced to GEBL by Tom Munoz, and he became a member in 1996.



A firmly established "all grain" brewer by now, Jason began designing his ideal brewing system. Much effort went into talking with others who had built their own systems, and he was determined to learn from their mistakes. His favorite question was "what would you have done differently?" Finally, after accumulating pieces of equipment he found on E-bay, and using his skills as a welder, he came up with the system he uses today.

Jason was able to purchase two 200 liter stainless barrels on the internet, and these he had modified into his mash (38 gallons) and boil (48 gallons) kettles by Bob's Homebrew. A 27 gallon hot liquor tank completes the gravity fed system. Recently, Terry at Larry's Brewing Supply delivered Jason's newly fabricated stainless fermenter that can handle a full barrel (31 gallons) of beer!

"This is what happens when a good hobby goes bad," Jason contemplates, "for what I spent on my brewing system, I could have bought a pretty nice car."

What does he do with all that beer, you ask. Well, it turns out that Jason likes introducing others to the joys of well crafted beer. His passion is to match people with beer they will love to drink. Presently, Jason's brewing efforts center around searching for the perfect pale ale. He hasn't found it yet, but he has at least 15 recipes that are candidates.

Jason brews beer based on the season of the year. He reasons that since different yeasts have different ideal fermentation temperatures, and since each type of yeast works best with a certain style of beer, ambient temperature determines what style of beer he makes. This means that he brews strong ales in the fall, lagers in the winter and alts, kolschs and stouts in the spring.

## Style Calendar - 2003 and Beyond

Jul - No tasting (Jason Cook 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

August – European Pale Lager (#2)  
 Sept/Oct – Specialty/Experimental/Historical Beers (#24)  
 Nov/Dec – Kolsch and Altbier (#8)

### Big Brew Bean Dip

By Ingrid Brewmore

This recipe was requested by several of the people that attended Big Brew 2003. Shelley likes to make this dip for brew functions, because bean dip and corn chips go so well with beer.

Measurements in the recipe are approximations. Add flavoring ingredients to taste.

Here you go:

2 cans refried beans

Juice of one lime

Enough salsa to get the dip to the consistency that you want

3 cloves of garlic (chopped fine)

½ cup onions (chopped fine)

½ cup cilantro (chopped fine)

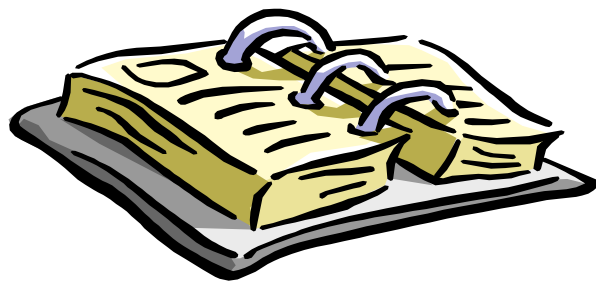
One jalapeno (chopped Fine) or hot sauce to taste

Two teaspoons chili powder

One teaspoons cumin

Dog Breath (not really, just want to see if you read this)

Mix all ingredients well and let set in the refrigerator for at least an hour before serving. Stir before serving. Serve with your favorite corn chips.



## UPCOMING EVENTS

**July 11-13th** Seattle International Brew Festival, Seattle Center

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

**August 2** Picnic at Shelley's Brew Farm

**August** Evergreen State Fair including homebrew competition.

**August** Puyallup Fair including homebrew competition

**August 23** Yakimania, Yakima, WA

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

### Beer Quote:

*Beer is the drink for men who think  
 And feel no fear nor fetter –  
 Who do not drink to senseless sink,  
 But drink to think the better.*

- Anonymous

### GEBL Tasting Summary

Style: IPA

Date: 6/12/2003

	Brewer	Brew		Cat.	Aroma	Appearance	Flavor	Mouthfeel	Overall	Total
	Comm1	Fuller's	IPA	7	5.13	2.53	9.60	2.93	5.00	25.20
	HB1	Gordon Legg	IPA	7	7.27	2.47	12.87	3.33	6.20	32.13
	HB2	Fred Farris	IPA	7	7.13	2.33	11.13	3.13	6.27	30.00
	<b>HB3</b>	<b>Jeff Dalziel</b>	<b>IPA</b>	<b>7</b>	<b>9.20</b>	<b>2.73</b>	<b>13.33</b>	<b>3.40</b>	<b>7.13</b>	<b>35.80</b>
	<b>HB4</b>	<b>Bob Winchell</b>	<b>IPA</b>	<b>7</b>	<b>9.13</b>	<b>2.40</b>	<b>13.33</b>	<b>3.33</b>	<b>7.13</b>	<b>35.33</b>
	HB5	Lori Brown	IPA	7	7.07	2.47	12.27	3.40	6.73	31.93
	HB6	Shelley Albright	IPA	7	7.07	2.64	11.93	3.29	6.50	31.43

## 2003 European Driving Tour (continued from page 1)

Armed with our passports, maps, and suitcases (mine filled with Michael Jackson's Pocket Guide to Beer, The Good Beer Guide to Belgium, and lots of photocopies from the classic beer style series books), we headed off to Munich. Based on my research, we were due to arrive on the last day of Fruhlingsfest (a beer festival) in Munich. We should land, get to our hotel and get settled in by about 4 in the afternoon Sunday May 4<sup>th</sup>. Can we overcome customs, jetlag and exhaustion in time to order a litre of European Festbier before closing time? Tune in next month as we pick up the two travelers in Munich.



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## Featured Brewer (Continued from page 2)

Despite his long locks and numerous tattoos, Jason considers himself a laid back, conservative guy. Besides making beer and listening to all different types of music, Jason's favorite activity is spending time with his son Angus, who lives with him in Everett. You don't have to be around them very long to realize the two are "best buddies".

### **Anarchy 18.1 Kolsch**

- 17.00 gallons EOB
- SG 1.046 TG 1.010
- 25 ibu's
- 22.50 LB Pale malt 85%
- 4.00 LB Wheat malt 15%
- 1.50 LB Munich malt 5%
- 4.00 tsp. Gypsum in mash
- 1.00 tsp. Epsom in mash
- 2.00 oz Northern Brewer pellet hop (7.8% alpha) 60 min
- 1.00 oz Northern Brewer hop leaf (7.8% alpha) 45 min
- 1.50 tsp. Irish Moss at 15 min before the end of boil
- 1.50 tsp. yeast energizer at 15 min
- German Ale yeast
- ferment 55 deg
- Mix salts in 8.5 gallons of water.
- Heat water to 162-164 deg. Mash in.
- Mash rest temp. 146-148 deg.
- Sparge with 15.0 gallons 170 deg water
- Collect 20.0 gallons of wort



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