



THE BREWER'S LEAGUE JOURNAL

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Father's Day

Upcoming HB Competitions:

August:
**Evergreen State
Fair**

Puyallup Fair

November:
Novembeerfest

My Accidental Beer Trip

The voice on the phone said, "I've got some good news, and I've got some bad news". It was my old college buddy, Roger. Karen and I had been planning a trip to France with Roger and his wife, and since we're retired, flexible and thrifty, we planed to fly on the cheap standby tickets. Sometimes, though, things don't go as planned.

"Give me the bad news first" I said, wanting to get it over with. "Well, it looks like we can't go to Paris next week" Roger reported, "all the flights are full". "So what's the good news," I asked. "We can go to Belgium for a couple of days, and then take the train to Paris", was his reply. "Twist my arm", I stammered, with visions of Orval and Westmalle causing me to salivate. "O.K., let's do it", was our decision.

After an uneventful flight from New York to Brussels, and a one hour train ride, we arrived in the beautiful little medieval city of Bruges, Belgium. In the 14th century Bruges was an economic powerhouse. But after its harbor silted up, and the economy stalled, the world passed it by. It was rediscovered in the 19th century, and became a tourist destination known for bicycles, lace, chocolate and beer.

After checking in to our hotel, it was only a short walk to the center of town. My short walk was constantly interrupted, however, by the numerous beer store windows I passed. Imagine if you will a Bottleworks store every 50 to 100 yards in downtown Bellevue or Seattle. That's what it's like in Bruges. Even the little stores carry hundreds of beers, and they make wonderful window displays to show off their wares. Looking for Trappist beers? Pick up an eight-pack, - complete with the appropriate glasses!

Well I finally managed to get past the window shopping and settled down in the first small tavern we came to. This place was only big enough for about 35 or 30 people, but they had four handles and, taking that as a sign from above, I ordered four beers. The first two were pilsners, A Jupiler and a Stella Artois. Continued on page 4

**Please Note Location Change! Next GEBL meeting will be at 7 PM
June 12th at Diamond Knot.**

Featured Brewer of the Month

By: Gordon Legg

One reason I enjoy doing the Brewer of the Month article is that I find out so many interesting things about a person when I interview them. For example, which club member would you think;

- 1) Is an ordained minister
- 2) Took first place in the "solo humor" category in a high school speech club contest
- 3) Produced two plays while for his high school drama club
- 4) Was a damage control man (i.e. firefighter) during his eight years in the navy
- 5) Has seriously thought about owning and operating his own bottle store
- 6) Drinks Rainier lager as his "everyday" beer



If you said, "Shane Miels - all of the above", you're right! Shane was born and raised in Montana, where he lived until the age of 19. In high school he played on the Corvallis Blue Devils football team and was a member of the drama club. It was there that he produced two plays, "A Night of Vaudeville", and a Romeo and Juliet update, à la Westside Story. Shane was also an active member of speech club, where his specialty was humorous skits. He must have been quite a comedian, as he won first place awards in both the solo and duo categories in a state wide competition.

After high school, Shane enlisted in the navy and served for 8 years, where his specialty was damage control. (This experience and knowledge has come in handy a few times during while home brewing, Shane admitted.) After finishing his stint in 1998 he moved to the Pacific Northwest and became a licensed electrical contractor. Shane enjoys contracting work, and does plumbing and carpentry work as well as electrical. In his spare time, he enjoys hiking and hunting big game in Montana.

Shane first got interested in home brewing while sitting in a Hong Kong McDonalds drinking a Carlsberg beer. "As much beer as I drink, I

ought to make my own," he thought. So, when he came to Everett he went to Homebrew Heaven and bought a kit. His first brew was an all extract brew, a Scuttlebutt Porter clone. It turned out OK so he did 2 more kits and finally did an all extract IPA which took first place at the Monroe Fair in 1999. After that, there was no looking back for Shane.

It was about this time that Shane met some club members that influenced his home brewing career. While accepting his first place award for his IPA, he came to the attention of Dennis and Louise Fugier who invited him to attend his first GEBL meeting. It was through GEBL that he met John Hartline, who influenced him to start all grain brewing. He felt there was only so much he could learn from extract brewing and all grain would

be more versatile. Shane enjoys brewing with other club members and feels he is always learning something from them. Asked what his dream brew system would be, he replied, "30 gallons, and all stainless!". Favorite Beer Recipe:

Shane's Creamy Dreamy Genie Ale (10 gallons)

20 lbs 2 row

2 oz. Tettnanger, 5.1% alpha

4 oz. Sazz, 4.1% alpha

Wyeast, London ale

Irish moss

This recipe is very simple, a nice stock ale for somebody just beginning to brew, or a nice summer ale to have on tap. Mash in grains at 156 F, with a medium to soupy mash. Mash for 45min to an hour. Sparge using 170f water and collect about 12 gal of wort. Add Tettnanger at beginning of boil, for a ninety-minute boil. 5 min. before boil ends, add 4 oz. of Saaz, or 2 oz. then, and two at dry hop, if you want a little bit more of a bite at kegging time. Ferment as normal temp, rack off 1 week into, and keg or bottle about two weeks out. If you're patient enough, keep it in the secondary for a little longer to clear up. Now when kegging/bottling is complete, go out to lawn, pick-up the dog poop, give a quick mow (try not to run over anything living) and enjoy the ale.

Favorite Beer: Redback (Australia) wheat beer

Favorite everyday beer: Rainier Lager

Favorite micro: Avalanche

Style Calendar - 2003 and Beyond

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)

AHA Club Only Competition Schedule

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

Important Reminder from our President

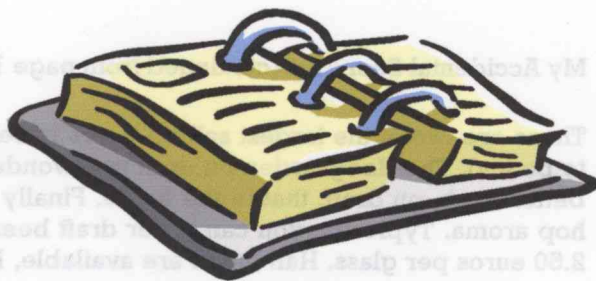
Remember that the June meeting will be held at Diamond Knot on Thursday, June the twelfth. When I spoke with Andy, (the current Diamond Knot manager, formally of The Flying Pig) he mentioned that club members should try to remember that Diamond Knot's servers and kitchen help are not used to handling large groups of people at one time. Because of this, we as GEBL members need to realize that service may not be the same as if we were to go out on our own or in smaller groups.

Please, if something is not going quite right at our meeting places, try to hold back any negative comments. Remember, comments that an individual makes at club meetings represents all of us as GEBL members. If there is a major problem with food, try to deal with it in a polite way or bring it to the attention of one of the officers and we will deal with it.

Diamond Knot and The Flying Pig have been very generous to us by letting us use their facilities without a charge. We need to keep these relationships and any others positive and friendly.

Thank You!
 Shelley

Dick Cantwell shared some of his brewing wisdom with us at our last meeting. He spoke about his professional brewing experiences and some of his more interesting challenges. Dick brought his latest release of Old Cyclops, the Elysian Brewing barleywine. The consensus was unanimous that this year's effort is awesome. Some of Dick's favorite brewers in the Northwest include Arlen Harris—LaConner Brewing, Skip Madsen—Boundary Bay Brewing, and Kevin Forhan—Big Time Brewery. The Elysian, where he is head brewer and a partner, has recently opened another brewpub by Green Lake called Tangle-town. We all thank Dick for his generosity and great brew. Cheers!



UPCOMING EVENTS

June 14-15th WBG Father's Day Summer Microbrew Festival, St Edwards Park

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

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

August Evergreen State Fair including homebrew competition.

August Puyallup Fair including homebrew competition

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/GEBL/>.



Beer Quote:

"Who needs a born-on date when you're in the delivery room?"

Overheard by a patron at the Diamond Knot



Shane and his "old" brewing system at Big Brew.

My Accidental Beer Trip (continued from page 1)

These are two of the largest selling beers in Belgium, and were decent, but there is a lot of better beer to be had. The Hoegaarden on draft was wonderful. It had a large, dense head, and taste ever so much better fresh, on draft, than in the bottle. Finally I had the Leffe brune, a tasty, malty double, with a faint hop aroma. Typically, you can order draft beer in Belgium in .25 or .33 liter glasses, for about 1.60 to 2.50 euros per glass. Half liters are available, but I found these smaller sizes just about right for tasting lots of beers.

For dinner that night we decided to try one of the local restaurants specializing in Flemish fare. We started off with a Liefmans pilsner as an aperitif, while we waited for a large pot of stew. To accompany the stew we chose a Straffe Hendrick bruen. This dark brown, malty double was delicious, and paired well with the heavy meat and gravy. Flemish food tends to be hearty, and it takes a big, malty beer to balance it.

The next day we decided to tour the Straffe Hendrick brewery, which has been located in downtown Bruges for over 300 years. This is a unique tour, as it combines a tour of a modern working brewery (i.e., less than 100 years old), and a 300 year old brewery which has been preserved and turned in to a museum. The museum tour begins by walking up about five flights of stairs to the milling room. Right away, I was reminded of the drawing of an idealized brewery in Michael Jackson's *The New World Guide to Beer*. Basically, this is a gravity fed operation that I imagined looks a lot like what most other breweries in Europe looked like at the time.

After the grain is milled it's sent through a hole in the floor to the mash tun below. After mashing, the wort was transferred - again by gravity - to the boil kettle. Up to this point, the system looked pretty much like what we as home brewers do today, just on a smaller scale. After the boil, however, the similarity ended. The hot wort was transferred to a special room across the hall called a "cool ship". This is basically a room about 40 feet by 40 feet, that had a copper-lined floor. It looked like a copper wading pool about two feet deep. After the wort was poured in, the window shutters were opened, and the wort was cooled by the breeze coming off the canal, about four stories below.

This brought the temperature of the wort down to about 100-120 degrees C. Then it was piped over a copper cooling device about two stories high and 30 feet wide, that looked like a large version of an old fashion washboard. (For you younger folks, ask an older person what a washboard looks like.) This cooled the wort to about pitching temperature. From the cooling device the wort was put into large open fermenting vats, and the yeast was pitched. These vats were about six feet by 12 feet, and about 8 feet deep, with copper pipes running around the sides. Through these pipes was circulated hot or cold water, depending on whether the fermenting liquor needed to be heated or cooled. After fermentation was complete, the beer was piped to barrels in the basement for conditioning, and ultimately shipped to the consumer.

Another interesting part of the brewery was the hop drying room. It was a medium sized room with a metal grid floor. The hops were shoveled into the room and a fire was built on the floor below to provide the heat to dry them. Since the floor was porous, I assume the dried hops must have been somewhat smoky in flavor. I was also informed that, originally, the brewery malted its own barley using the old fashion floor method.

All in all, this was a wonderful tour. It's not often that we get a chance to see first hand how anything was done 300 years ago, especially beer making. If you're planning a trip anywhere in northern Europe someday, be sure to incorporate a couple of days in your itinerary to visit Belgium, especially Bruges. I guarantee you won't be disappointed!

By Gordon Legg