



THE BREWER'S LEAGUE JOURNAL

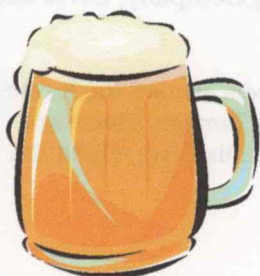


Volume 8, Issue 3

March 2003

Inside this issue:

A Taste of Belgium	1
Featured Brewers of the Month	2
Style Calendar	3
'Lil Chief Smoked Porter	4



**Start planning
your brew
for the
Evergreen State
Fair coming up
this
summer**

A Taste of Belgium

By Shelley Albright

On February 8, The Celtic Bayou and Farwest Ireland Brewing Company hosted a Belgian beer, food, chocolate and stout tasting. Although the price was a little steep, \$35.00 per person (some of the money went to a local charity), it was to me money well spent.

The presenters and beer pourers were: Tom and Erik, the Farwest Ireland brewers, Matt and Matt, of Bottleworks and Matt from Click Distributors. The afternoon started with Tom bringing out his Snowplow Ale. The Snowplow had a nice combination of flavors starting with honey and malt and finishing with a pleasant, not overpowering hop flavor and bitterness. This ale contained 100lbs. of honey per the seven barrel Farwest system. The hops used were Galena, Perle, and a new variety out of Oregon named Newport (11.1% alpha).



Matt from Click Distrib., Matt and Matt from Bottleworks and of course Tom and Erik the Farwest Ireland brewers

We were next asked to help ourselves to a combination of quality cheeses, fruits and bread. While we were serving ourselves, the first Belgian beer was poured. The blonde Matt from Bottleworks introduced the first Belgian ale. This Belgian ale was one of two brewed especially for Bottleworks in Belgium. The first was Trippel Kryllekop. This is a Flemish style ale with a 9.8% alcohol content. The second Belgian ale to be served was Dube Kriek. This is a sour cherry ale that went well with the fruit and cheese.

The second course of food, which was mussels cooked in garlic and lambic, came out as the third Belgian ale was being poured. This Belgian, Landen Vern, was the other Belgian ale brewed for Bottleworks. Landen Vern is a Grand Cru (American translation: finest drink) that has the strength of a tripel and the body of a Belgian double. This beer had too much of an alcohol taste for me.

Westmalle Trappist Dubbel was poured next. It is said that this Trappist style ale sets the standard for the style, and it did go down very easily.

The Flemish stew and Belgian fries were next on the food agenda. The stew was made with the fifth Belgian beer to be poured. The fifth Belgian, Urthel, had a fruity, spicy flavor. The great flavor combined with super smoothness put this ale at the top of my list as the best newly sampled ale of the afternoon. I had a refill on the ale sample and went back for seconds on the stew.

Next GEBL meeting will be on the usual second Thursday of month at 7 PM March 13th Downstairs at The Flying Pig

Featured Brewer of the Month

By: Gordon Legg

This month we are featuring the first of in a two part series on a brewing *team*. Almost always being found together, Dennis and Louise Fugier are ubiquitous, active and enthusiastic GEBLs. They serve the club not only as officers, but are faithful attendees at meetings and social events. When the club needs something done, Dennis and Louise are usually the first ones we call on.

Dennis was born in Sioux City, Iowa, and lived there until moving to Monroe, Washington at the age of two. (I guess that almost makes him a "native"). After graduating from Monroe H.S., Dennis moved on the Edmonds Community College where he majored in electronic technology.

After graduation from college in 1981, Dennis moved to Seattle. He worked there for awhile and then for several electronics companies in several cities before moving back to Monroe in 1989. "I just missed all the diversity of outdoor activities - the mountains, the ocean, etc." Dennis explained.

For the past several years, Dennis has been employed as a control systems designer for a company in Lynnwood. (Just in case you don't know what a "control systems designer" is, he makes stuff that makes other stuff do stuff.)

Louise was born in Oregon and then spent her next seven years in California and moved around quite a bit after that. She went to High School in Vancouver, Washington, where she played in the band and worked after school in the automobile service industry - for the "Rub a Dub" car wash.

After graduation, Louise went to the U of W for awhile, and then to Griffin Business College. She worked for awhile in several different jobs and finally went back to City University where she received a Bachelor of Science in Business Administration.. Most recently, Louise has been a buyer for the Boeing Company, but is laid-off at the moment.

Both Dennis and Louise share a love of bicycling, cross country skiing, and doing projects around the house. Dennis' favorite beer styles are Germans, especially Dunkels and Bocks. Louise prefers Porters. There are some things that might surprise you about this couple. For one, Louise has a glider pilots license, which she qualified for in 1987. As for Dennis, when he was in college, *he didn't like beer!*

(Next month: How they met and first began brewing.)

GEBL February Tasting Summary

	Style:	Open							
	Date:	2/13/2003		Averages					
	Brewer	Brew	Cat.	Aroma	Appearance	Flavor	Mouthfeel	Overall	Total
HB1	Gordon Legg	ESB	4C	8.06	2.25	13.19	3.38	6.25	33.13
HB2	Fred Farris	ESB	4C	6.88	2.06	10.06	2.56	4.81	26.38
HB3	Shelley Albright	IPA	7	9.20	2.80	14.00	3.67	7.33	37.00
HB4	Jeff Dalziel	Winter Warmer	24	7.75	2.63	12.69	2.94	6.00	32.00
HB5	Dennis & Louise Fugier	Spiced Winter Warmer	22	8.94	2.63	13.81	3.38	6.94	35.69
HB6	Lori Brown	Smoked Porter	23B	9.27	2.73	14.00	3.73	6.73	36.47

A Taste of Belgium The last of the Belgians to be poured was the LaTrappe Quadruple. This is my favorite Belgian ale. In my opinion, you can not pack more flavors into a glass with any other ale. I am hoping that the information given by Matt from Click Distributors is false. He said that the LaTrappe brewery had been sold and will not continue to brew the same ales. It was now time for desert. The first desert beer to be poured was Farwest's Black Pool Stout. The stout had a very nice chocolate espresso flavor and was on nitro. With this stout, two very fresh Belgian chocolates which were brought by the boys from Bottleworks were served. The ninth ale to be poured was an Imperial Stout, also a Farwest ale. This stout was about as full of flavor as they come and was very smooth. The Imperial was served with two more great tasting Belgian chocolates.

Style Calendar - 2003 and Beyond

Mar - No tasting (guest speaker, Arlen Harris.)

Apr - Bitter and English Pale Ales (Cat. 4)

May - No tasting (guest speaker)

Jun - IPA (Cat. 7)

Jul - No tasting (guest speaker)

Aug - Kolsch / Albier / 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

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 Albier (#8)



A Taste of Belgium (continued) The afternoon's event officially ended, but Tom still kept bringing out beer. We got to sample a young bottle conditioned barley wine and Farwest's Belgian Tripel. The barley wine was green, but showed promise for the future. The Belgian Tripel, although not quite as good as some of the earlier Belgian ales tasted, was a good way to end the afternoon.



If you have the extra cash and the time, I highly recommend that you put this event on your calendar for next year. You will get all the quality food you can eat (I got all I wanted anyway) and sample some of the finest beers and chocolates in the world.



UPCOMING EVENTS

March 13th GEBL Meeting
Arlen Harris of LaConner Brewing Company to speak at meeting.

March 22nd GEBL Pub Crawl!!!
Powerhouse Brewery, Engine-house No 9 Berery, Harmon Brewing, and Pacific Rim Brewing.
See Louise Fugier for tickets.

If you know of a local beer related event that is not on this calendar, please let the editors know and we will make sure it gets promoted to our members.

NOTICE! THIS COULD BE YOUR LAST NEWSLETTER

Membership dues were due at the beginning of the year. If you have not paid yet, please bring your check to the March meeting (\$30 single/\$45 family). If you cannot make the March meeting, please make your check out to Greater Everett Brewers League and mail it to:

Dennis Fugier
17630 160th Street SE
Monroe, WA 98272

Honorary Members are exempt from dues.

Whiskey's too rough,
Champagne costs too much,
Vodka puts my mouth in gear.
I hope this refrain,
Will help me explain,
As a matter of fact,
I like beer. **Source: Tom T. Hall**

'Lil Chief Smoked Porter by Lori Brown

Last fall, Gordon Legg, Jeff Dalziel, and myself set out to design a smoked porter utilizing home-smoked malt. We had been dreaming up *'Lil Chief Smoked Porter* in our heads for several months, and just needed to tie down a recipe to get started. We began with a robust porter recipe we had all brewed before and all enjoy greatly (actually it's Jim Dunlap's classic porter recipe – so we are sworn to secrecy about passing it along) and a copy of the Classic Beer Style Series book *Smoked Porter*. After much reading and chatting on internet brewing forums, I decided to pull out 20% of the base two-row malt in the recipe and smoke that portion.

Gordy, an avid fisherman, owns several Little Chief Smokers that he uses for smoking fish. He cleaned up one of the smokers to get rid of the fish oil residue inside. Jeff fabricated some great little trays from wood and screen that fit perfectly in the Little Chief racks.

We chose alder chips as our wood of choice. (Weyermann's commercially available rauchmalt is smoked with beechwood in case you ever wondered.) We misted the malt with distilled water before inserting it into the smoker. We continued to mist and stir the malt during the morning. We smoked the malt for a total of 4 hours, adding additional wood chips as the previous ones burned down. We were able to maintain a nice low heat with a steady light smoke during the entire process. The smoking took place concurrently with Jeff and Gordy brewing two batches of beer on Gordy's system. Not a bad use of time. You need to keep an eye on the smoker, but otherwise it just takes time. So you might as well brew at the same time!



I brought the malt back to my house in the afternoon and spread it out on cookie sheets in the kitchen to continue to dry out. I had been warned to make sure it was not damp when stored, or you might get mold. The smell was very enjoyable, lightly smoked, and a nice aftertaste if you sampled a few malt kernels. When I was convinced it was thoroughly dry, I put it into an airtight container to age for a month.

We got together a month later at my house to brew 12 gallons of Smoked Porter. That would leave 4 gallons for each of us to take home and ferment. The malt smelled great when we opened the container and began milling the malt for our brewing session. After brewing, we pitched a slurry of Hales yeast into the carboys and went our separate ways. My beer fermented at 68 degrees for 5 days. I then transferred it into secondary and let it sit at 68 degrees for another week. I bottled mine with corn sugar in December and have been enjoying it now in January.

I encourage you to try home-smoking some malt. It is very easy and it gives you one more interesting facet of the hobby.

Pub Crawl Update



When: 22 March (Saturday) **Depart:** 10:30 am Eastmont Park & Ride-Everett 2nd Pickup: 11:00 am Northgate Park & Ride-Seattle
Current GEBL Members—\$15, Non-Members—\$25
 Limit - 30 passengers, Pay in Advance. Limited tickets left.
 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

