



THE BREWER'S LEAGUE JOURNAL



Volume 8, Issue 9

Sept. 2003

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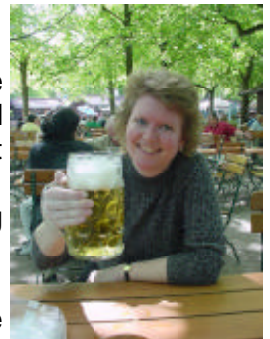
**Upcoming HB
October:
X-Brew, CBG
Competitions:**

**November:
Novembeerfest**

2003 European Driving Tour (Pt. 3) by Lori Brown

Day 2 – Munich, Germany Monday May 5, 2003

The thing about traveling part way around the globe and trying to adjust to local time is that your head and your body just don't seem to understand local time. So at 4 in the morning, my body decided it was time to get up. We tried to go back to sleep, but after tossing and turning for a while, we decided to just get up and get going.



The highlight of our day was going on a tour of the BMW factory. It was an incredible sight to see the production steps of watching flat sheet metal become a car. It was even more special knowing that tomorrow we get to pick up our own car – one that would have come out of this same plant just a short time ago.

After the factory tour we headed out to the edge of town to a large public park. In the park is an old-fashioned outdoor biergarten named Hirschgarten. This biergarten was not a tourist trap like some – but more of an out of the way place that was full of locals. That being said, it is the largest outdoor biergarten in the world, with a seating capacity of 8,000! You serve yourself by going over to a cabinet and selecting your own glass – a liter of course – and washing it out in a sink. Then you go over to the bar and have the bartender fill it up. A liter of German pilsner beer was 6 euros. Yum! We found a table under the canopy of a huge tree and enjoyed the warm afternoon in the shade.

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**Next GEBL meeting will be at 7 PM Sept. 11th at The Flying Pig.
Featured Speaker, Tom Munoz**

Featured Brewer of the Month

By: Gordon Legg

This month's featured brewer is another relatively new GEBL member. Marc Milrod was born in Washington D.C., grew up in Bowie, Maryland, and graduated from Bowie High School in 1978. While in high school, Marc was involved in the production of a non sanctioned alternative newspaper, *Off the Wall*. Mostly, they printed articles submitted to them by students and faculty, four letter words and all. Marc recently attended his 25 year high school reunion, which included a get together of some of the old O.T.W. staffers, who put together an anniversary edition of *Off The Wall*.

After high school, Marc went off to St. Mary's College of Maryland, where he majored in Biology, specializing in microbiology and micro techniques. He continued with his interest in journalism by working on the student newspaper, and also was active in student government.

After graduation the job market was tough, so he took a job working nights in a liquor store. After three years, he decided there must be something more to life. He went back to college and received an AA degree in Nuclear Medicine. (Marc gave me a wonderfully complicated explanation of what a nuclear medicine technician does, but basically he injects radioactive stuff in people to see if their body is functioning properly.) Marc worked at the University of Maryland hospital in Baltimore before moving to the University of Washington Hospital in 1988. Marc worked there for 9 years before moving to Highline hospital early this year.

It was while in college that Marc began acquiring a taste for craft beer. He didn't particularly like Bud or Miller, and started experi-

menting. He switched to Molson, and then Moose Head, before finally settling on Becks. It was through this process that Marc realized there is more to beer than its flavor.



Marc had come to the decision that he didn't like most of the beers available in America. A big part of his reason to move to Seattle, in fact, was that had heard from friends that there were some good beers out west. So, he came out to take a look, and before long he was a confirmed Seattleite.

One of the first beers to make an impression on Marc was the Ballard Bitter on tap at Goldie's on 45th street in the U-district. That, and a few Mirror Pond Pale Ale's, and Marc decided to call Liberty Malt Supply to sign up for their brewing class.

His first brew was extract amber ale. It wasn't bad, but it wasn't good either. He brewed the same beer seven more times before he was satisfied. By then he was steeping grains and thinking about doing all-grain brews. Like many of us, Marc eventually progressed to all-grain brewing in an effort to get a better flavor profile.

Marc doesn't have a favorite beer, but likes to brew different styles for each season. In the fall, that would be an IPA, followed by something big and dark in the winter. By spring he is ready to change to a wheat beer, before moving to a brown beer for summer drinking.

Marc started beer judging in the early 90's, and is a "certified" BJCP judge. In addition to brewing beer, Marc is also an accomplished mead maker. In both cases, Marc likes to produce a drink that really surprises people. This is what gives Marc the most enjoyment.

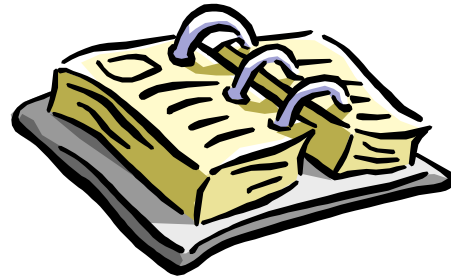
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Style Calendar - 2003 and Beyond

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

September—Specialty/Experimental/Historical Beers
 (#24)
 November –Kolsch and Altbier (#8)
 December– Barleywine (#12)
 Mar/April–Mead (#25)
 May– Extract beers (#1-24)



UPCOMING EVENTS

September 10th 4th annual Cask Beer Festival, LaConner Brewing Co.

September 19-21st Fremont Oktoberfest, Seattle, WA

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

September 27Th Stew & Brew, Conconully, WA

October 4-5th Oktoberfest, Elysian Brewing Company

October 25th WBG Cask Festival, Alki Room, Seattle Center



Evergreen Fair Best of Show Judging



Quality Control Staff

(2003 European Driving Tour Pt. 3, con't)

Munich was setting records for near 90-degree weather and so the beer tasted that much better. Of course the locals were commenting that it is never this warm in May. This was a perfect setting for a biergarten with many families sharing picnics they brought from home.

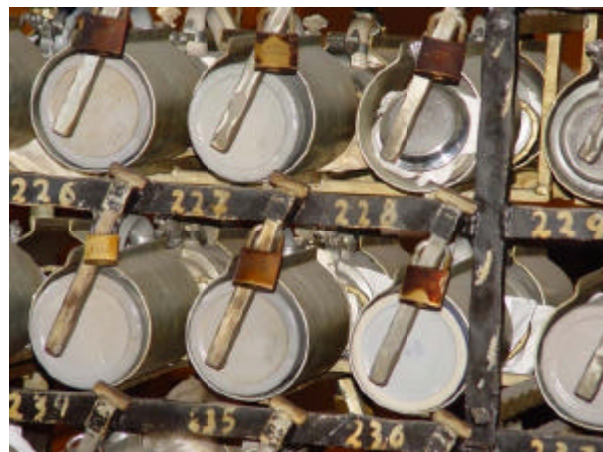
Later that afternoon we made the obligatory trek to Hofbrauhaus. There I was able to order a Munich Dunkel. Again, way more complex and flavorful than anything I have tasted in the States. Hofbrau was very busy. We found a table outside in the courtyard and could hear the band playing inside the main hall. I think that grin is just permanently attached to my face at this point. Phil says I keep making "happy beer noises". This is his description of me taking a sip and making "mmmmm" sounds while I savor the flavor.

For dinner that night we decided the food was so good at the Rechthaler the previous night we should just go back again. I think we even had the exact same brat, sauerkraut, erdapfelpuree and doppelbock. That made two and a half liters of beer consumed by me that afternoon and evening so forgive me if my notes got a little fuzzy.

Even with the excitement of picking up our car tomorrow, I sleep like a rock again. This time I even made it until about 6:30. We are adjusting. This is good. (Continued Next Month)



Hofbrauhaus



Hofbrauhaus mug club

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/GBL/>.

Marc and his wife Linda were married on a July 1st, 2000, on a tour boat in Seattle's Lake Union. It was a lovely, balmy evening, and Marc had had arranged to have a keg of Mirror Pond Pale as well as a nice brown ale on hand, making it one of the most enjoyable weddings this writer has been privileged to attend in recent memory. Marc and Linda love good food, good company, and a beautiful sunset. They live in Ballard, not far from Hales and Maritime breweries. Somehow, I don't think this is a coincidence!

I Feel Better Than James Brown Ale

Batch Size: 10 gallons

16 ½ Lbs. of pale malt

2 Lbs. Crystal 40

1 Lb. Chocolate

¼ Lb. Flaked Barley

4 1/2 Oz. Fuggles 60 minutes

2 Oz. East Kent Goldings 10 minutes

Yeast: White Labs American Ale #1

White Labs American Ale #2

(Split batch and use one in each)



Just a small part of Marc's brewing "stuff"

Congratulations and Thanks By Shelley

Congratulations and thanks to all GEBL members who entered a beverage into this years Evergreen State Fair. Due to the great beers entered into this years' beer competition, GEBL won the ESF's Homebrew Club of the Year Award for the fourth straight year.

Special congratulations go out to Fred Farris who won best of show and placed third in the best of show round, Lori Brown who placed second in the best of show round, and Will Fredin who had his Lambic go to the best of show round.



Lot's of thanks also go to all that helped with the judging, stewarding, setting up and manning and womaning the homemade beverage booth during the fair.

By the way, yours truly won the creativity award this year for best label. Maybe someday I can enter a beer that will place better.

Cheers!
Shelley

