



# The Brewer's League Journal



Volume 9, Issue 4

April 2004

*What's in  
your  
fermenter?*

## "99 Bottles of Beer to Fill..."

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Hoppy Spring!

Our thanks to Jon Mendrick of Mountain Homebrew and Wine Supply, in Kirkland, for giving us an audience-participation demonstration of counter-pressure bottle filling (with his tasty brown ale) at March's meeting. Jon was able to answer our questions about this often mysterious process. There were many of us who gave it a try. The casual format gave us a chance to mingle and discuss our different bottling systems and experiences. Many frustrated fillers seemed to have been encouraged by that night's success to try using their counter-pressure fillers at home, once again. The keys to success seem to be to chill everything (bottles, kegs with beer, filler with hoses) before starting; experiment for the correct pressure for your particular system; and, the most important thing to remember, turn off the beer line before removing the filler from the bottle! Will Fredin also suggested that we tap the bottle with a wrench/screwdriver before capping to cause it to foam up and push out any oxygen left in the headspace.

Between fills I asked Jon about what trends he was seeing at his homebrew shop. He felt that there were more people coming back to the hobby after being away from it for a period of time. Many were choosing to brew more simply (extract) to fit into their busy lifestyles and tight schedules. They also seemed to be less gadget-oriented. If you are in Kirkland be sure to stop by and see Jon. He offers a 10% discounts to club members and is very knowledgeable about all aspects of brewing.

**THE NEXT MEETING WILL BE APRIL 8  
at THE FLYING PIG 7:00PM**



# Same Recipe Competition

By Shelley Albright

There are 14 different people signed up for this year's same recipe competition. As of right now, exactly 100 gallons of the American Pale will be brewed. This year's competition will be judged at the GEBL summer picnic which will be tentatively held the Saturday of the weekend that the Evergreen Fair entries are due [Editor: I believe that will be August 7-8?].

This year's same recipe is for a simple American Pale Ale that is clone recipe that I have for the now extinct Ballantine Ale. It was a brew that you could get in the 1970's that actually had some bitterness and hop flavor. I didn't know it at the time, but I guess that I was a hop head even back then. This ale is a simple, not too heavy summer brew.

## Ballantine Ale Clone

### Grain:

9lbs. Gambrinus 2 row pale (partial mash entries will get 6lbs. of Briess light DME)  
1lb. Crystal 20L

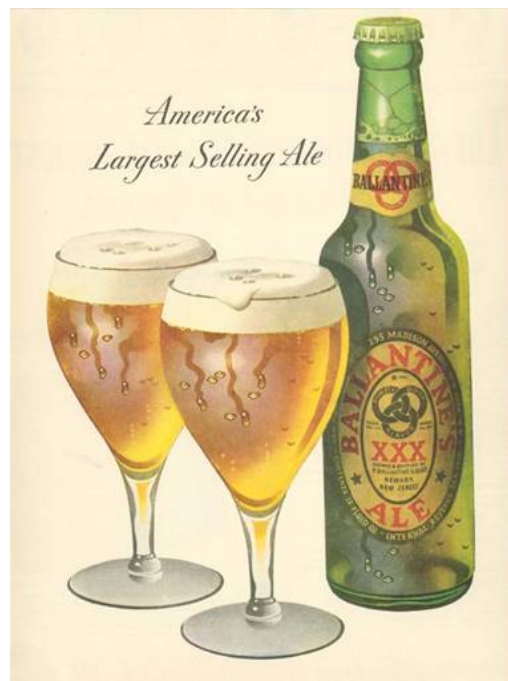
### Hops:

.75oz. Nugget hops for bittering  
2oz. Cascade hops for flavor and aroma

The target gravity is: 1.053 and the target IBUs are: 43

The quantity of the hops may change slightly depending on what the alpha acid rating is on the ones that I get. Right now I am planning on using all leaf hops, but if some may prefer we can substitute cascade pellets.

The cost will be \$19.00 for a partial mash batch and \$14.00 for an all grain batch. Each 5 gallon batch will come with a large smack pack of Wyeast American Ale yeast.



# - Fred's Find -



## Broad Ripple Brewpub

840 E. 65th St.  
3 blocks east of College.  
At the Monon pathway.  
317-253-2739 (voice)  
317-253-3562 (fax)

Opened 1990 7 bbl system

[www.indianabeer.com](http://www.indianabeer.com)

By Fred Farris

A couple of years ago I traveled to Indianapolis, IN to visit my parents. I tried to plan my stops along the way to include local brewpubs. Prior to heading out, I visited the American Homebrewers Association web page to check out the listing of all the breweries in every state that would be passing through. One of the memorable breweries that I visited was the Broad Ripple Brewpub, located in Indianapolis. I was delighted to find this pub so close to my old home. This brewpub was founded in 1991 by an Englishman who wanted to have an English-style brewpub here in the states. The brewpub is right next to the old Monon Railroad tracks, which have since been paved over and is a great place for folks to have a refreshing glass of ale, especially on a hot humid Indiana evening. After a bit of arm twisting, I talked my Dad into going out for dinner and brews at this establishment. Their ESB, a medal winner at the GABF in years past, was great with the fish and chips dinner. I also had a Monon Porter that was rich, creamy and tasty. I recommend the BRBP if you're ever in Indianapolis.

## Speaking of Beer...

Ever wonder how to say some of those brewing terms you read about in books or magazines? Never know how to ask for your favorite Belgian beer? Do you trip over the names of European hops when talking with your brew buddies? Here are a few websites that can help you pronounce those tongue twisters.

Now how do you say zymurgy...?

General brewing terms:  
<http://hbd.org/pronunciation/>

Belgian:  
<http://belgianstyle.com/mmguide/pronounce/speak.html>

German/Czech:  
<http://www.bodensatz.com/staticpages/index.php?page=20020410072601767>

## GEBLs Do Well at Cascadia Cup



CASCADIA CUP, Redmond, WA - Congratulations go to the members listed below. They represented our club well. Unfortunately, they were the only members that entered from GEBL. The Oregon Brew Crew had more entries than we did (we had more entries place than they did, though). So start planning now for the next local competition, the Evergreen State Fair, in August. Our club has won Homebrew Club of the Year at the fair for the last four or five years in a row. We want to encourage a good showing. Go GEBLs!

### Brewer

Erik Holcomb  
Will Fredin  
Jeff Dalziel  
Jim Brischke  
Jim Brischke  
Fred Farris

### Style

Robust Porter  
Frambois Lambic  
Pale Ale  
Experimental Old Ale  
Historical Ale  
Robust Porter

### Place in Flight

First – earned BOS entry  
First – earned BOS entry  
Second  
Second  
Third  
Third

## GEBL Tasting/Speaker Calendar

### 2004

April-	Extract
May-	Speaker
June-	Browns and Milds
July-	Speaker
August-	IPA
September-	Speaker
October-	English Bitters
November-	Speaker
December-	Winter Warmers (Big Beers)

### 2005

January-	Porters
February-	Speaker
March-	Open Lagers
April-	Speaker
May-	Belgians



## AHA Style Calendar



April 2004 Mead

May 2004 Extract Brews

August 2004 Wheat Beer

September/October 2004 Smoked Beer

November/December 2004 IPA





# Upcoming Beer Events

**AHA National Homebrew Competition** Entries due **April 7-16**. Send to address below. See [www.beertown.org](http://www.beertown.org) for more details.

**NHC 2004**  
**F.H. Steinbart Inc.**  
 234 S. E. 12th  
 Portland, OR 97214

**Spring Beer and Wine Fest April 9-10:** Oregon Convention Center, Portland Oregon. See [www.springbeerfest.com](http://www.springbeerfest.com) for more details.

**AHA National Homebrew Competition April 24-25:** Judges and stewards needed - 9:30 am at Pyramid Brewing in Seattle. See [www.cascadebrewersguild.org](http://www.cascadebrewersguild.org) for more details.

**Big Brew 2004 Saturday, May 1st:** Hosted by the Fredins. Brew a lot of beer. Pick up your same recipe competition kits. Competition will be held at the GEBL BBQ, hosted by the Albrights. See page 2 for details.

**AHA National Homebrew Conference June 17-19:** Las Vegas, Nevada. See [www.beerandloafing.org](http://www.beerandloafing.org) for more details.

**Brew for the Evergreen State Fair** Entries are usually due the first weekend in August.



## BJCP Judges in GEBL

Lori Brown	Louise Fugier	Scot Oliver
Jeff Dalziel	Gordon Legg	Val Oliver
Fred Farris	Marc Milrod	Philip Spanel
Dennis Fugier	Jeannie McWilliams	

## GEBL Chemicals Still Available

1 gallon of Star San	\$24.68/bottle
4— 32 oz. bottles of Star San	\$11.58/bottle
1 lb. packages of PBW	\$2.63/lb.

Contact Shelley at 360-691-7042



## Library



We have many of the popular books and magazines available for check out. Contact the club librarian, Will Fredin, at 360-691-1862 to reserve your selection now.

If you have a book you previously checked out please let Will know you still have it. We have a few items that are missing-in-action and would like to verify their location. Take the advice from a member who is experienced in this matter, check between the seat cushions.

**GEBL Shirts Still Available**  
**Contact Shane**  
**425-346-6733**