



# The Brewer's League Journal



Volume 9, Issue 2

February 2004

What time is it?  
*Time  
To Brew!*

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## Same Recipe Competition

By Shelley

With all of the **GREAT** brewers in the club right now, it means a lot to me to be named the latest GEBL brewer of the year. With the title comes the responsibility of providing the recipe for this years same recipe competition.

Seeing that we talked about moving this years judging of the competition to the summer BBQ, I would like to have this years recipe be a pale ale. A pale ale that will be refreshing and go down nicely at the BBQ.

**The ingredients will be as follows:**

**Grain:** 2 row pale and 20L Crystal (extract brewers will get a comparable amount of LDME in place of the 2 row)

**Hops:** Nugget for the bittering hop and Cascade for flavor and aroma hop (IBUs: 35)

**OG:** 1.053 based on a 73% efficiency

**Yeast:** Wyeast American Ale Yeast

*Please contact me as soon as possible if you would like to have a pale ale same recipe kit for this years competition.*

THE NEXT MEETING WILL BE FEBRUARY 12  
at THE FLYING PIG 7:00PM

# 2003 EUROPEAN DRIVING TOUR (PART 8)



By: Lori Brown

Westmalle - Sunday May 11, 2003

Today we drove out of Germany and into Belgium. We were leaving the speedy autobahn and some very remarkable brews of Germany, but our trip was taking us to what might be considered to be the specialty beer capital of the world – Belgium.

Back home, I have always enjoyed Westmalle bottled beers, and today we will be visiting its origin. I am having a hard time believing this is real. The Trappist brewery of Westmalle is located on a minor road in a beautiful part of Belgium.

The monastery itself does not allow visitors (especially female visitors I have read) except in special circumstances. Since we were not special, we were only able to walk around the outside of the monastery and catch a few glimpses inside Westmalle's inner walls. In one area, there were stacks of crates (full of bottles) piled higher than the surrounding walls.

Across the street from the monastery is Café Trappisten. It is a large restaurant that just so happens to be the first stop for the distribution of Westmalle beers! Here you can sample both of Westmalle's famous beers, the Dubbel and the Tripel. Both of these beers are classic examples of those styles. The café sells the tripel on tap for 2.50 euros in the Westmalle goblet (of course!). They also sell the dubbel in bottles for 2.35 euros. It was not clear if the dubbel is ever available in a keg, or if this beer is strictly bottled.

It was about noon when we arrived, and the outdoor seating area was filling up quickly with what appeared to be locals enjoying a sunny afternoon at Café Trappisten. I decided to start with the tripel. It arrived in a goblet and was accompanied by a complementary plate of cheeses. The tripel was one of the best beers I have ever tasted. The bottled examples in the states compare fairly well, but served fresh there was even more complexity. More malt and fruit in the nose, very crisp and refreshing taste, and a warming aftertaste. This was a beer I could sit and enjoy drinking slowly.

Well, I could not come this far and leave without sampling the other beer that made Westmalle famous. So I ordered the Dubbel. This was a bottled version, but it arrived at the table already poured into a goblet. Wow! I thought the tripel had complexity. The dubbel was much more rich and complex than bottled versions I have had in the states. This had a slightly spicy nose, with wonderful malt aroma. It was also very balanced throughout the flavor. This was a beer to tickle your senses. Each sip was making me aware of different flavors. This was a contemplative beer. What a great way to spend lunch on a Sunday afternoon!



Needless to say, Phil became the designated driver for the rest of the day. I waved to the monastery on our way out and thanked them for sharing their wonderful beers.

(If you can't get to Belgium – The Barking Dog in Seattle has Westmalle tripel in bottles for \$5 – and they serve their beers in the correct glassware too!)



**GEBL****TASTING/SPEAKER CALENDAR**  
**2004**

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

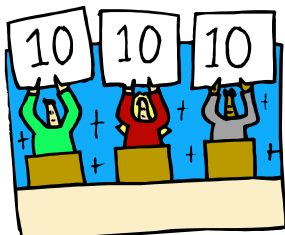
**GEBL****TASTING/SPEAKER CALENDAR**  
**2005**

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



The current BJCP judges that we have in the GEBL club

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



**Are you, or aren't you a judge?**

Contact me to make the change for future publishing.

Shelley

Maybe Scot Oliver and Jim Brischke

**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 360-691-7042

**GEBL Shirts Still Available**

Contact Shane  
 425-346-6733

**April 2004**

Mead

Entries due March 22 - April 8, 2004.

Judging will be held April 10, 2004.

# AHA Style Calendar

## Shipping Address:

Arctic Brewing Supply

ATTN: GNBC AHA COC

5915 Lake Otis Pkwy, Ste #3

Anchorage, AK 99507

Hosted by Pete Devaris and the Great Northern Brewers of Anchorage, AK.

## Category 25 Mead

The Great Northern Brewers Club will provide fabulous prizes. 1st, 2nd, and 3rd place winners of the BOS round will receive gold plated and engraved gold pans. Additionally, the 1st place winner of the BOS round will receive a tap handle made from an Oosik (look it up). For more info, contact Pete Devaris at [pdevaris@gci.net](mailto:pdevaris@gci.net).

**May 2004**

Extract Brews

Entries Due May 13, 2004

Judging will be held May 20, 2004

## Shipping Address:

MidSouth Malts

C/o Bluff City COC

741 N Whitestation Rd

Memphis, TN 38122

Hosted by Terrence Garland, Kent Brown and the Bluff City Brewers of Memphis, TN.

This competition is open to any of the BJCP beer categories. The competition is open to entries with extract making up at least 50% of the fermentables in the recipe.

**August 2004**

Wheat Beer

Entries due August 20, 2004.

Judging will be held August 27, 2004.

## Shipping Address:

Home Beer Wine Cheesemaking Shop

22836 Ventura Blvd. #2

Woodland Hills, CA 91364

Hosted by Steve Cook and the Maltose Falcons of Woodland Hills, CA.

## Category 17 Wheat Beer

For more information, contact Steve Cook at [Scook4208@msn.com](mailto:Scook4208@msn.com).**September/October 2004**

Smoked Beer

Hosted by Jay Adams and the Mountain Ale &amp; Lager Tasters of Ashville, NC.

Category 23 Smoke-Flavored Beer

**November/December 2004**

IPA

Hosted by Joel Trojnar and the James River Brewers of Richmond, VA.

Category 7 India Pale Ale

**GEBL Tasting Summary**

Style: Open Tasting

Date: 1/8/2004

## Averages

Brewer		Brew	Cat.	Aroma	Appearance	Flavor	Mouthfeel	Overall	Total
HB1	Lori Brown	Czech Pilsener	0	7.79	2.00	13.07	3.57	6.93	33.36
HB2	Will Fredin	Old Ale Winter Warmer	0	8.21	2.43	13.14	3.43	6.79	34.00
HB3	Karen Froelich	Scottish Ale	0	8.36	2.36	11.14	2.86	5.71	30.43
HB4	Gordon Legg	Stout	0	8.00	2.77	12.38	3.62	6.54	33.31
HB5	Fred Farris	Imperial Stout	0	9.21	2.93	14.50	3.93	7.21	37.79

Out of: 12 3 20 5 10 50