



The Brewer's League Journal



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May 2004

Summer is coming - Got homebrew?

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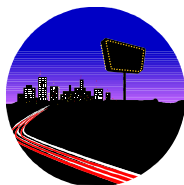
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Big Brew

Big Brew was held at Will and Linda Fredin's place this year. I counted six brewing systems with eight brewers and various assistants, onlookers, cheerleaders and quality assurance officials. I understand 55 gallons of beer was produced, IPA seemed to be the favorite, imagine that. There was great food thanks to James Stockard, Griller-Extraordinaire and all the wonderful side dishes that were brought. After the brewing highly competitive badminton matches were waged. A BIG thanks to the Fredins.

**THE NEXT MEETING WILL BE May 13
at THE FLYING PIG 7:00PM**



Viva Las Vegas

By Will Fredin

Las Vegas Nevada is the only place in America where the beer is free and you keep wishing for more. Spring break 2004 found Linda and me on our way to Las Vegas for some entertainment, fun, and sun. As it hit 80 degrees everyday, it was well worth the switch in location. Although the beer was flowing, it had some highs and lows. There are some great places to get beer in Las Vegas and others can be passed by.

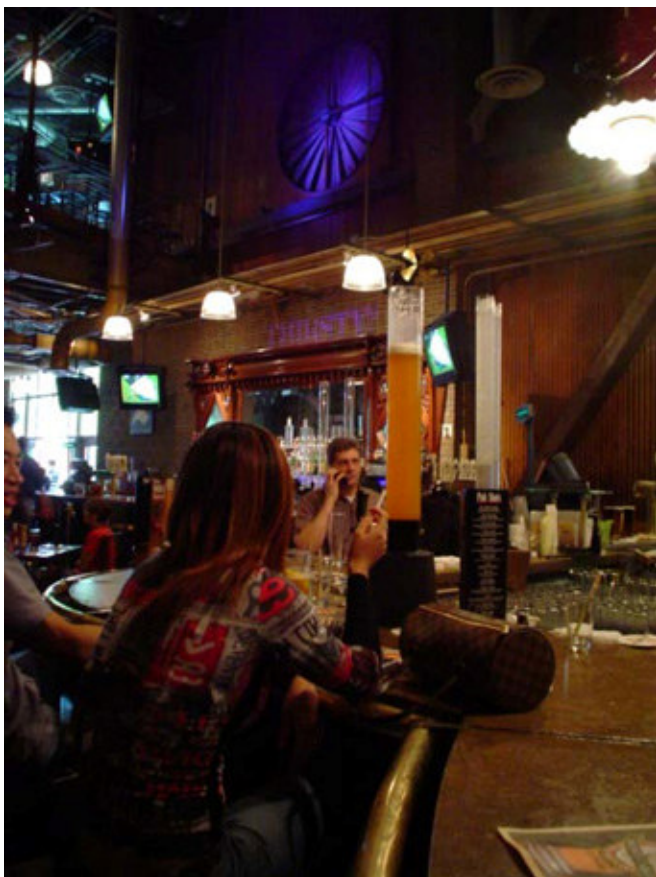
To start our vacation we quickly found seats at the airport bar. The Bloody Marys were expensive but fantastic! Soon after imbibing, we began boarding the plane. Southwest may make you "free to move about the county" but only provides you mock import beers. The head office could believe they are providing the best choices, although sometimes it's hard to see through rose-tinted windows. But hey, where else can you get Heineken and Amstel in a can?

The Northwest has provided Las Vegas with a wealth of coffee bars, yet the beer is a little bit behind. Starbucks stores are between and in almost every hotel these days, but the fermented beverage world is not doing as well. The first thing I realized is Sam Adams has stayed the same since the beginning of the craft beer revolution while my palate has advanced a lot. I do remember drinking their Boston Lager and enjoying it, but that time has come and gone. You can find a "Sammie" (HE HE, that's what they call it now) in any casino bar on the strip. And if you are a fan of New Castle, you're definitely lucky in Vegas! New Castle is more consistent than getting black on the roulette table. It is also one of the safest all around bets at all the bars.

One of the finer surprises was Sierra Nevada (yes Bob, Sierra) on tap at the Sahara. (I think there is a limerick in their somewhere.) I even ordered an extra to go so I could double fist my way down the strip, ambling on to more gambling and fun. And at two bucks a draw, I couldn't say no.

Late in the evening is the best time to hit the dollar Heineken and dollar hot dogs at Slots-O-Fun. The best part is the Heineken comes in a bottle and the hot dogs are bigger than the beer. If you need a little more spring in your step, you can go across the street to Nickelcade and order a very tart dollar margarita. You would think with all these dollars rolling around that we were at the dollar slots, but not us. Somehow Linda can hit the penny slots and turn a dollar into fifty eight big ones, and I'm not one to get in the way of progress.

Many have heard of the Irish Pub in New York, New York. Unless your looking to show off your Iris Jig, I suggest you venture down to the middle of the Strip and stop at O Shays. Your pint of Guinness may come in a plastic cup, but at half the price, who cares. With Harp on tap you can get a black and tan to balance out your intake.



I am sure many of you are now contemplating what a cheap drunk I am. I do like finding good beer for less, but if you want to eat well you can't order the four dollar steak & eggs special. For great food, Commander's Palace at the new Aladdin is a must. Commander's Palace started in the Garden District of New Orleans in the 1880's. In the 1940's Ms. Elinor Moran began running the restaurant and subsequently launched it into the top ten list of restaurants in the world. To this day, Ms. Ella lives next door and manages the restaurant. She has sculpted great chiefs like Chief Paul and Emeril. The food is exquisite and well worth the cost. Commander's Palace in Las Vegas is no exception, and the added bonus is going for lunch and ordering the twenty five cent Stoli martinis!

Lastly, there are a few breweries. The Monte Carlo has a large scale pub and serves 6 beers. Many of them are one-dimensional and nothing special. The best thing there is there pitchers (see picture). The Holy Cow is a nice place and has a few award winning beers including their Pale Ale and Stout. However, my favorite place isn't on the strip. Over near Henderson just southeast of the strip is Barleys. They specialize in German Lagers and have great, smooth, complex, and unique beers. It's well worth the trip, and since they have gaming you can have a great beer and win some dough. What a concept, free craft beer while gambling!

After three late nights we made our way back to Seattle and for some strange reason skipped the beer on the flight home. If Southwest had adopted the \$1.00 Heineken concept we may have been persuaded, but I think our joy-ride was over.

[Editor's note: The AHA National Homebrew Conference is held in Las Vegas this year on June 17-19. See page 6 for more details.]

Bottleworks Fieldtrip



As reported by Lori Brown - Sixteen members and friends enjoyed a variety of German beers at Bottleworks on May 4th. Free samples included: Prince (Czech) and Bitburger Pilsners, Kostritzer Schwartzbier, Schlenkerla Smoked Marzen, and Aventinus Eisbock. Lori observed that, "I think he made up for his tasting losses by selling a lot of bottles to the group. I know I dropped about \$75 myself."

Lori also shared - "Matt also has one case of rare Westvletteren 12 (Trappist) that he is selling off at about \$12 a bottle (as a comparison, I was paying up to about \$8 for this beer in Belgium - so \$12 is not that bad...). You have to ask for it - but I have to say, it is one of my all-time favorite beers. Big, Trappist, Belgian strong dark ale!!! Expensive - but well worth it. This one is even hard to come by in Belgium, so take advantage of the ability to get a bottle from this small production monastery."

GEBL APRIL TASTING RESULTS

Style: Extract/Partial Grain 4/8/04

		Averages					
	Brewer	Brew	Aroma	Appearance	Flavor	Mouthfeel	Overall
HB1	Jeff Dalziel	APA	6.93	2.36	11.73	3.60	6.40
HB2	Will Fredin	Northern Brown	6.13	2.13	11.20	3.27	5.67
HB3	Shelley Albright	Imperial Red	7.07	2.40	11.53	3.40	5.73
HB4	Eric J. Wilson	Porter	5.13	1.60	7.67	2.67	4.07
HB5	Bob Winchell	Barleywine	7.93	2.27	12.40	3.67	6.67
							32.93

Style Calendar

GEBL

May- Speaker - **Paul Wasik**
Anacortes Brewing
 June- Browns and Milds
 July- Speaker
 August- IPA
 September- Speaker
 October- English Bitters
 November- Speaker
 December- Winter Warmers (Big Beers)

AHA

May- Extract Brews
 August- Wheat Beer
 September/October- Smoked Beer
 November/December- IPA

The Seattle International Beer Festival by Marc Milrod (a.k.a. SIB) is something I

got involved with in 2003. How I met Rick and Tanya is perhaps not so important as they started talking about the Portland International Beer Festival (a.k.a. PIB). They are Click Distributing, and are responsible for the idea, of the PIB. They made good use of the Oregon Brew Crew to help sponsor PIB for people power, licensing, etc. After years of organizing an event three hours from home, they decided to have one closer to home - hence the SIB was born.

Really what I did was to be too late to get any beer pouring assignment (expletive deleted). Understand GEBL faithful, I live in Seattle, and the City Center is 5 miles from my home. So I just showed up at about 8:00 on Saturday morning and asked what I could do. Within a few moments I was put under the wing of Preston the Keg King, and we took the Gator cart and were moving bags of ice, icing down kegs, checking kegs, going and getting replacements from the monster semi reefer (calm down that means refrigerator), and doing all sorts of general big beer event prep sorts of things. I had a great time in the first hour.

The venue is right under the Space Needle, so I was glad I brought a straw hat, shades, and had sunscreen because it proved to be a beautiful sunny weekend. Before people were let into the venue they do their prep-pep talk about what to and not to do, but I missed all of that. I'm with these keg bangers going into the ice semi, and having a blast even if I don't get to pour beer. Just like human nature, and larger volunteer events, they discover that they are short a few commitment-flaky pourers. "Hey, Marc, do you want to pour too?" Life is good.

I got to handle a few of the Dubbles and Tripples (Karlemiete, Chimay, etc.). I was between Pale Ales and IPA's uphill on my right, and Wheats and Pilseners downhill to my left. I got very little instruction, after all they considered me a beer geek, but I got three party packs of two taps each. The challenge was a couple of these didn't pour well, one needed 14' of hosing and they didn't have that, and another just wasn't cold enough. Enter some spare dump pitcher, and I had a couple of pitchers calming down and ready to pour.

TASTE THE GREATEST BEERS YOU'VE NEVER HEARD OF!

IN A PINT GLASS, FROM A LAND FAR, FAR AWAY...

BEER WARS

SEATTLE INTERNATIONAL BEERFEST III

JULY 30 - AUGUST 1

SEATTLE CENTER MURAL AMPHITHEATER

PRESENTED BY: **BrewWorld**

OVER 100 BEERS FROM TWENTY COUNTRIES!

INTRODUCING: BRAVE NEW WORLD

A SPECIAL ALL-AMERICAN COLLECTION OF THE USA'S VERY OWN "NEW-WORLD" BEER STYLES

21 & OVER ONLY WORK FOR BEER-SIB NEEDS VOLUNTEERS

SEATTLEBEERFEST.COM 206-541-9734

The event works off tickets, and one of my beers was one ticket, most were two, and one was three. The Karmeliete was only 2, but weighed in at 9%. I found out that it isn't quite alright to give someone a free 1/2 oz taste then give them what they asked for, to have them come back and try the Tripel Karmeliete. Did I mention that I had this really killer beer to pour that was 9%? I was also sort of expected to do quality control from time to time (in my opinion). Have any of you had Karmeliete out of a keg?

I worked pretty hard, stood on my feet for an inordinate amount of time, and eventually got tapped to do some other things, including a lunch break. One cool thing was their large selection of bottled beer for whatever reason some beer won't reach the U.S.A. in a keg. So, they had this rugby team up top pouring out of bottles way uphill in the shade saving the bottles and ice, from the sun. Of course, all the cardboard cases and waste bottles built up there. A couple of times per day a few of us would take a cart full of something downhill, loading up as we went, and dump them beside the stage. This included dumping rinse water, and returning potable water.

I found it different duty, a chance to get out of the sun and meet more people at the event, and break up of the routine. "You want a lighter beer? Perhaps you should go down 5 party packs there to that Spaten Pilsner, or that Hefeweizen. Oh, no, not like that other stuff-this is the real thing from Germany." Or, "the IPA's and 100 IBU territory is uphill." Or the Ephemere and the Fin DuMonde are in bottles up there under the shade."

Personally, I didn't care for the food. I don't tend to eat pork or cheese, and they had plenty of both. There was a great brat-vendor and a pizza guy - both of whom had been introduced to me and were just Jones-ing for me to come by and have their food instead of the other guy's. With my delicate dietary habits, I went to the Center House fifty feet away in the shade, I might add, and had Chinese stir-fry, Thai clear veggie spring rolls, and pastry instead. Somehow I just wanted to get in the cool, in the

Continued from previous page

shade and sit for a while somewhere quiet.

I came back for punishment the second day (for me) and the last day of the event. I wanted to see what happens as they break down, just some academic interest I guess. I had run a competition in the past, and helped with several others in 'that other club', and wanted to see how the real pros did it. They do it very well, thank you. What interested me more however was how we/they dealt with the stragglers. When the alcohol license ends, as they all do, people must leave or the organizers are liable.

Did I mention the Tripel Karmeleite enough times? That stuff is fantastic, let me tell you. You knew there was more to that story than just my taste preferences and opportunity. Perhaps that whole story is best left unprinted. But I learned something new and useful. "You served them you take care of them..." is what I got from Preston the Keg King. Ironically most folks, then cut off, don't believe the reality that they are cut off, imagine that. I did. Got a bit nervous, but then thought, these folks are just like me only nearer their legal limit. "Hello, are you having a good time?" Well the rest of the script isn't for the GEBL press, but it worked well and no one got hurt, incarcerated, or anything worse. Seems I shouldn't have missed the pep talk nor given out samples of the 9% beer.

At any rate, I had a great time and am going to do it again. This year it starts July 30th and ends August 1st. You can find all the particulars on SEATTLEBEERFEST.COM and their phone number is 206-541-9734. I know this last part sounds like a sales pitch, but I had a great time, and just wanted to share the experience and extent the invite in case you were not aware that a great beer thing is happen soon just a short car trip to the south.

Eric's Beer Notes

By Eric J. Wilson

Fairhaven Market:

We had the occasion to spend an evening in Fairhaven (Bellingham) a few weeks back. If you've never been to the Fairhaven Market grocery store, don't miss it the next time you do Chuckanut Drive, or head to Bellingham for a stop at Boundary Bay. They have a good wine selection, and a terrific beer selection. A good example of making the most of a small, independent grocery store. The following is the list of what fell into my basket this time around.

- LaConner – Tulip Festival Ale
- New Belgium – Transatlantique Kriek
- Young's – Double Chocolate Stout
- Young's – Waggledance Ale
- Melbourn Bros. – Apricot Ale
- Melbourn Bros. – Strawberry Ale

At LaConner last month:

After the tulips were gone Julie and I stopped by LaConner to spend a rare mid-week day off. Breakfast had to be the Calico Cupboard. We couldn't pass up the brewery for lunch. Tried the following along with a yummy sausage and mushroom pizza:

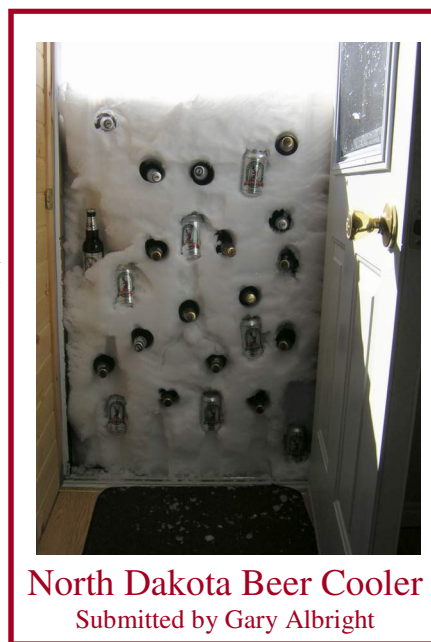
- Vienna Lager: Rich copper color, smooth sweet taste balanced nicely with a hoppy finish.
- Wit: Light, smooth, and refreshing. Good balance between the spice and the hops. Perfect for a warm spring day.

We also stopped in at Channel Cellars, a wine and beer shop a block north of the brewery. Good selection of both domestic and import wines, and a bunch of cool import beers. Also available, LaConner Trippel in the limited release, numbered, corked and capped 22 oz. Bottles.

Free samples:

<http://www.ecologiccleansers.com/sample.html>

Logic Corporation makes two brewery cleaners, One Step and Straight A. Go to the sample page on their web site (above) and they will send you a free sample of each cleaner. Each sample makes up to 5 gallons of cleaner to try out.



North Dakota Beer Cooler
Submitted by Gary Albright

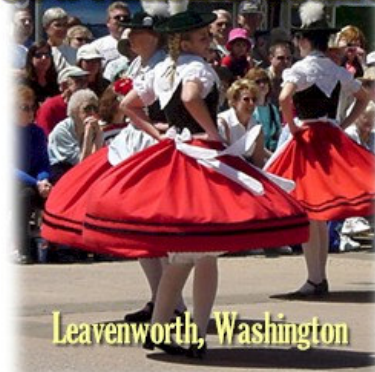


Upcoming Beer Events

33rd Annual Maifest in Leavenworth May 14-16: Can't get to Germany this Spring? What's not to like about tubas and maypoles. I'm sure you can find a stein of beer here, too.

Summer Brewfest June 18-20: St. Edward State Park, Kenmore. Go to www.washingtonbrewfest.com/summer/index.html for more information.

33rd Annual Maifest



Leavenworth, Washington



AHA National Homebrew Conference June 17-19: Las Vegas, Nevada. See www.beerandloafing.org for more details.

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

Do you know of any other events: Submit them for the newsletter.

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	

Club Miscellany

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.

GEBL Shirts Still Available
Contact Shane
425-346-6733