



# The Brewer's League Journal



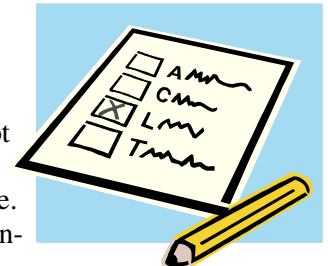
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*Give thanks  
that you know  
how to brew!*

## GEBL Business Briefs

**Officer Nominations:** Just when you thought the ballot counting was just about over...nomination are being accepted for positions on the GEBL Executive Committee. Self-nominations are welcome. The current list of lucky candidates are:



**President/Vice President:** Gary Albright, Fred Farris, Val Oliver

**Secretary:** Karen Froelich

**Librarian:** Jim Brischke, Will Fredin, Karen Froelich

**Treasurer:** Dennis Fugier

**Membership coordinator:** Fred Farris, Gordon Legg

**Newsletter editor:** Eric Wilson

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### UPCOMING MEETING NOTES from the PRESIDENT

**November:** Reminder, the November GEBL meeting will NOT be at the Flying Pig this month. Instead it will be at Scuttlebutt Brewing in Everett on Saturday November 13th. Be there at noon for some quick GEBL business and then a brewery tour. If you would like to eat lunch there, they will be open for business.

**December:** The December GEBL meeting will be Thursday December 9th at the Flying Pig. We will be voting for the 2005 executive committee and tasting winter beers, but the big event for the night is the annual White Elephant Gift Exchange. If you would like to participate, bring a wrapped item (valued at \$10 or less). Past gifts have ranged from large bottles of commercial beers, to various gag gifts (beer related or otherwise). Generally, if you can drink it, it will be popular and change hands many times. If it glows in the dark, involves a musical Santa, or relates to the Big Three you won't be able to give it away once it is unwrapped. Have fun - be creative. This is always a blast!



**THE NEXT MEETING WILL BE November 13  
at SCUTTLEBUTT BREWING at Noon**

# A Chocolate and Beer Pairing Dinner By Lori Brown

Sunday October 10<sup>th</sup>, Phil and I joined fellow GEBL's Jim and Debbie Brischke, Gordon and Karen Legg, and Jeannie McWilliams, along with about 30 other people for a beer and chocolate evening with Pete Slosberg, former owner and founder of Pete's Wicked Ale. Pete is now the founder of Cocoa Pete's Chocolate Adventures ([www.cocoapetes.com](http://www.cocoapetes.com))

The evening started with a round of pilsner to drink while waiting for all of the dinner guests to arrive at the Jolly Roger Taproom at Maritime Pacific. After everyone was seated, Pete led a talk about chocolate. He discussed some of the similarities of chocolate to beer – a natural product that is harvested and then fermented creating bitter to sweet flavors. The balance of white, milk and dark chocolates changes with the amount of roasting of the cocoa beans, and the percentage of cacao in the finished produce. This talk was paired with ten different chocolate samples ranging from domestic to European white, milk and dark chocolates. Within each taste, we discussed our flavor impressions – fruity, sour, spicy, caramel, milky, buttery, and vanilla were popular comments. (Sounds a bit like words used at a beer tasting...interesting.)

We then moved on to four Maritime Pacific beers paired with four of Cocoa Pete's chocolates.

*Caramel Knowledge* – caramel, dark chocolate paired with Porter

*Maltimus Maximus* - malt crunchies in milk chocolate paired with IPA

*Nuts So Serious* – Hazelnut butter and pistachios in milk chocolate paired with Pilsner

*Berry Berry Dangerous* – Real strawberries in dark chocolate paired with ESB

The dark chocolate pairings with malty beers were wonderful in my opinion. If you have never tried a Belgian Dubbel with Belgian Dark chocolate, you are missing out! (Bottleworks carries Westmalle Dubbel and Leonidas chocolates – surprise your significant other with this pairing. Sounds weird, but tastes wonderful!)

After this, a five-course dinner prepared by Jolly Roger Taproom chef David Miller was presented.

## **Toast**

*Islander Pale Ale*

## **First Course**

Spot Prawn & Smoked Andouille Jambalaya with Malted Milk Chocolate Dirty Rice

*Imperial IPA*

(This hot spicy dish worked very well with the strong refreshing bitterness of the IPA.)

## **Second Course**

Baby Spinach tossed w/fresh Strawberries, Chevre and dried Strawberry-Dark Chocolate Vinaigrette

*Salmon Bay ESB*

(The fresh strawberries in dark chocolate and the ESB were a perfect match.)

## **Third Course- Intermezzo**

Bosun's Black Porter Sorbet with pear and shaved dark Chocolate

*Old Seattle Lager*

(This course cooled down and refreshed the palate quite well.)

## **Fourth Course**

Broiled Steelhead with a Duxelle of fresh Morel & Chanterelle Mushrooms finished with a Chocolate Pistachio, Hazelnut butter, Balsamic reduction

*Portage Bay Pilsener*

(The flavor of the salmon was incredible and the pilsener paired very nicely with the bed of rice.)

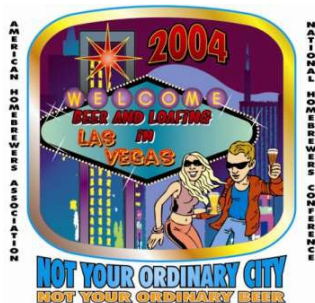
## **Fifth Course**

Sesame-Coffee Caramel Encrusted Banana, Batter fried atop coconut Tapioca served with malt syrup

*Bosun's Black Porter*

(This one pushed the limits of the sweet banana with the porter, but it still seemed to work.)

All in all, the evening lasted about four hours. The Maritime staff did a fabulous job of keeping everyone's glasses full along with serving and clearing many dishes. It was a great event, and I hope to see another similar offering soon. We owe a special Thank You to Jeannie McWilliams for letting us know about this event. Without her email notice, we could have easily missed this fantastic event. Thank you.



# Beer and Learning...

Part 4  
By Valerie Oliver

After that break I have almost lost where we were...ah, here it is - luckily I have a folder full of my memorabilia and half-legible notes from the trip...let's see...we went on a slight tangent last time delving into a study of process compliments of John Palmer's talk on the subject of sparge techniques. Well, we still have one more session for Thursday...and then the evening festivities begin!

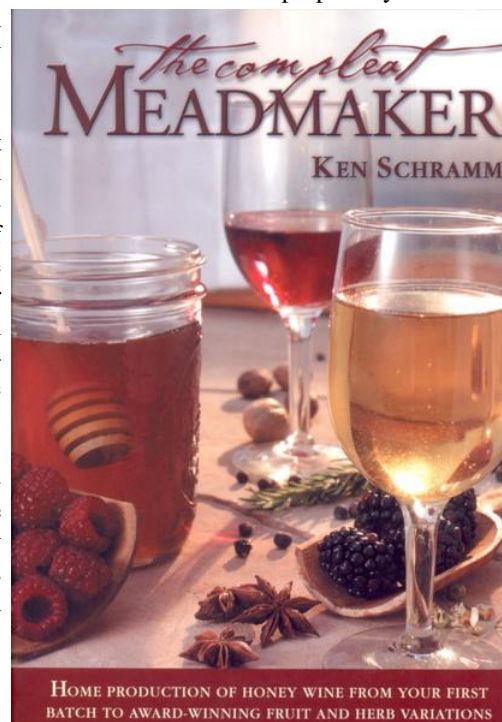
The next presentation I attended was entitled "Understanding Honey Fermentation," by Ken Schramm, author of *The Compleat Meadmaker*. He shamelessly, and with much humor that quickly became an audience participation game, plugged his book (which if you had attended you would know that it was available across the hall at the AHA reservation desk/bookstore). Remembering back to talks given by Jon Tobey there are many similarities in their ideas on process and ingredients. For instance, they have a common dislike for the use of clover honey in mead. Ken believes it gives an asparagus character to mead. As for process, Ken has not used heat or chemicals to 'sanitize' his must for many years. He stresses that sanitation is critical for all equipment used in the process, but feels that sanitizing the must is not a must (sorry, I had to). He thinks that plenty of strong-healthy yeast and a robust fermentation will overwhelm any possible infection.

He is a passionate believer that yeast nutrition is vital to a vigorous and happy fermentation. A major concern to him is the level of nitrogen, or more specifically Free Amino Nitrogen (FAN), available to yeast during fermentation for reproduction. Current experts believe that the levels of FAN needed are 300-500 ppm. Ken suspected that unlike beer wort, honey must does not have adequate natural levels of FAN for high-quality fermentation. He decided to conduct an experiment to begin to validate some of his ideas. He prepared several must samples using various varieties of honey and had them tested for FAN levels at Cornell University's Wine Lab. He found that his samples of four honey varieties had a range of 5-21 ppm of FAN, well below the needed levels. He had also sent a sample of fresh cherry juice and found that its FAN level was 262 ppm, but when diluted in the honey-must the levels would still fall short of the needed levels. This seems to prove that additions of FAN are needed for healthy yeast reproduction in most mead styles. Ken writes that, "you can get very good results using a combination of a good nitrogen source and yeast hulls as a source of the other necessary trace compounds." The nitrogen source he suggests is diammonium phosphate (DAP). He suggests using DAP at a rate of one teaspoon per gallon. During his talk he touched on the fact that other micronutrients are needed as well and can be increased with the addition of yeast hulls. One note: Jon Tobey does not like the additions of prepared yeast nutrients as he can detect them in the finished product. Ken points out in his book that some prepared yeast nutrients have urea as a source of nitrogen, "which some mead- and winemakers find objectionable." It would be interesting to find out if Jon finds mead that uses only DAP and yeast hulls as offensive as those with commercially prepared blends.

Due to financial cost Ken was only able to have two samples tested for wild yeast and bacteria to determine if his thoughts about not sanitizing the must were valid as well. A honey-must sample did have an abundance of wild yeast, but no bacteria. A cherry-juice-combined-with-must sample did have a significant number of bacteria thought to have been *Lactobacillus* and suspected to have come from the fruit. Unfortunately he had not requested the cherry-juice-alone sample tested for bacteria to confirm this idea. He concluded that this series of test only gave him more questions and ideas for further tests in the future...after he has saved additional money from selling more books (everybody now, in unison- "available across the hall").

Ken's book is another one I can recommend for anyone interested in meadmaking. A trait I have noticed about the authors involved in our hobby is that they are not happy to rest on their laurels; even after writing a successful and seemingly thorough book they still find new areas to delve into deeper understanding. This is much like everyone else involved in this hobby - for some reason we are inspired to learn more.

Here we are out of space again...look for more adventures next time...



## GEBL October Tasting Results

Style:8 English Pale Ale

Averages

Brewer	Brew	Cat.	Aroma	Appearance	Flavor	Mouthfeel	Overall	Total
Boddington	Boddington's Pub Draught	8A	7.75	2.83	11.83	2.83	5.75	<b>31.00</b>
Will Fredin	Ordinary Bitter	8A	7.42	2.42	12.75	3.25	6.25	<b>32.08</b>
Lori Brown	Special Bitter	8B	9.33	2.92	14.50	3.92	7.25	<b>37.92</b>
Fred Farris	ESB	8C	7.58	2.58	14.08	3.58	6.83	<b>34.67</b>

NOTE to TASTERS: Please add feedback notes/comments when we do club tastings. There were very few comments in October. Even if you make it kind of a general note, it can be good for the brewer. If an experienced brewer only gives another brewer 10 out of 20 flavor points for a beer, they should say why. -Eric (and your follow brewers)



## Events

**Hoptoberfest Friday, December 10:** Sponsored by the American Hop Museum in Toppenish this will be at the Yakima Convention Center. \$50.00 per person. See <http://www.americanhopmuseum.org/> for details.

**Evergreen State Fair 2005:** Think early about the 2005 Fair - entries will be the weekend of August 6 and 7, beer judging on Saturday August 13, wine judging on Sunday August 14. I'm expecting to publicize the show better, double last year's entries, have more demonstrations, have more hours with hosts in the department, have more fun. Not too many changes, we're just going to turn up the volume and see what shakes. I'll also do my best to take advantage of the GEBLs collective experience and talents to help be do this. Please contact me directly with any comments, suggestions, offers to help, etc. Thanks. More to follow.

## Style & Speaker Calendar

### GEBL

November- Scuttlebutt Brewing  
 December- Winter Warmers (Big Beers)  
**2005**  
 January- Porters  
 February- Speaker  
 March- Open Lagers  
 April- Speaker  
 May- Belgians

### AHA

Nov/Dec- IPA  
**2005**  
 January- Irish Red Ale  
 March/Apr- Sour Beers  
 May- Extract Beers  
 August- Belgian & French Ale  
 Sept/Oct- European Amble Lager  
 Nov/Dec- Baltic Porter



## Library Note

At the October meeting we voted to purchase two new books for the GEBL library, Radical Brewing by Randy Mosher and Farmhouse Ales by Phil Markowski (Culture and Craftsmanship in the Belgian Tradition). Farmhouse Ales has not been released yet, but is due around mid-November. Look for these books in the GEBL library soon!

# Happy Thanksgiving

