



The Brewer's League Journal



Volume 9, Issue 9

September 2004



The LAND of MILK and HONEY
The Evergreen State Fair...*Bee There!*
2004

Open Class Homemade Beverage Department
Proudly Presents the
Evergreen State Fair Homebrew Club of the
Year!



GREATER EVERETT BREWERS LEAGUE



Inside this issue

Boundary Bay	Page 2
European Adventure	Page 3 and 4
Beer and Learning	Page 5 and 6
Beer Events, More Fair News, Calendar, For Sale	Page 7



THE NEXT MEETING WILL BE Wednesday, September 8
at THE CELTIC BAYOU 7:00PM



All Roads Lead to Boundary Bay: Water(slides) with a Beer Chaser



By Valerie Oliver

Scot took Thursday off from work and we headed north to Birch Bay Waterslides (West on I-5 exit 270). We chose a mid-weekday to avoid the big crowds that are usually there on the weekends and coincidentally the weather on this day started out less than ideal for water sports. We drove through a large rain squall north of Mount Vernon, but by the time we reached Birch Bay the clouds were parting. The day turned sunny and warm and the park attendance stayed low. The water is not heated, which is perfect for scorching hot days, but on this day the high was only in the low 70's, so the water was a bit of a shock at first. After a few minutes your body adjusts and it is on with the fun. Luckily, they also have a large hot tub to warm yourself in between flume runs.

After a long day of getting wet a good meal and refreshments were in order, so we headed back south to Bellingham. My first thought was Boundary Bay (BB), but Scot has been less than enthused of the dining options there, so we were looking for a restaurant that we had once seen from the freeway. Mind you, we only get up here maybe twice a year and we couldn't remember which exit the restaurant was near. The street names all looked familiar. We got off the freeway and started driving around, heading in the direction we thought we needed to go. After several minutes of no luck we thought we would just start looking for anything that sounded good; again, no luck. Finally we were pretty sure we could find BB if we headed toward the water; we turned and went through an alley and there it was, not a block away. As I said earlier, we don't make it to Bellingham very often and we have never taken the same route to BB, it is more of a 'head toward the water' thing. As we pulled up in front of the building we decided that all roads in Bellingham lead to BB.

Their award winning pilsner was available, so we ordered one as we looked over our menus. There was a list of dinner specials that offered more than the usual upscale-pub-grub that they have had in the past. One disappointment is that they still don't offer a children's menu, but we ordered a cheese pizza, light sauce, for Emily. The pilsner is not your father's pilsner - huge hop boldness in all areas backed by malt. They were busy and our dinner was slow coming, but to her credit our server brought out the pizza as soon as it was ready. During the wait we ordered the recently released seasonal brew, Traverse Red Ale. This ale is very drinkable - more orange than red in color, big on malt flavor and body, hop bitterness just peaks out from behind the malt flavor, and even though it is dry hopped, which causes a haze, hop flavor and aroma are subtle. The Red is only available until September 18th, so plan a trip soon.

Shelley and Gary's Most Excellent European Adventure

Gary's version, part 1.

A while back my brother Bill, his wife Cheryl, Shelley, myself, and our son Eric decided that we would go to Europe this year. Eric didn't decide to go, he was told he wouldn't be left home alone. We finally settled upon two weeks in England and a week in Brugge, Belgium. During the finale planning stages while we were looking at airfares and all the transportation issues, three nights in Paris got added to the trip. We left Seattle 6:30 PM on Friday June 18 and got to England Saturday June 19 about noon. We flew the polar route and it never got dark on us. Very strange, but very cool. So we were now in the birthplace of pale ales and IPA! We had reserved a limo to take us from Heathrow airport to the cottage we rented about 30 miles southeast of London near the city of Maidstone in Kent. The driver stopped at a grocery store on the way so we could pick up some things to tide us over until the rental car got delivered Monday morning. Of course we had to get a few different beers as part of these things to tide us over.

We got settled into the cottage and tried some of these "English beers". They were nice. They were smooth, refreshing, not very hoppy, fairly low gravity, nice beers. I was disappointed! I'm thinking, "Here we are in the homeland of the IPA, my favorite style, and these are wimpy beers". There was an IPA that was 3.9% ABV and it couldn't have had an OG or IBU of 40! Damn, not what I was looking for, but we had just got there.

Once the rental car arrived we started visiting castles, pubs and seeing the beautiful countryside of Kent. Castles are VERY cool. The pubs are also very cool. Nearly all of them have several cask beers along with their other beers on tap. Many of the pubs are old and some of them are very old. We stopped at this one pub out in the countryside called "The Wheatsheaf", when we were between castle visits and it was obviously old. I asked the bartender about how old it was and he told me it was originally the hunting lodge of one of the early kings, maybe Henry II. He then said it was converted into a pub some 700 or 800 years ago. I lost it when he said that! The history over there is phenomenal. A totally different time scale than around here that blew me away.



Inside The Wheatsheaf

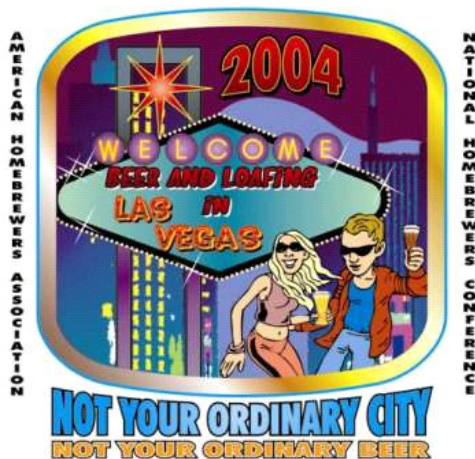
We did a lot of walking around while we were doing our tourist thing. Most of the cities we visited had an older district, often with narrow cobblestone streets where we would wonder around and check out the sights and shops. We usually had lunch at a pub that we found while walking, or sometimes one out in the countryside while driving. I gotta say that the food we had in the pubs, or in restaurants, did not impress me. I was eager to try “English style” fish and chips. The portions were substantial, but usually the cod was battered and fried with the skin left on and peas were served with almost everything and they were plain and kind of hard. Well, you don’t go to England for the food. One lunch I did like a lot was a baked potato topped with thick slices of bacon and then it had a big piece of brie melted over and into it, a very simple, very good lunch. We also tried dinner from a take-out Indian restaurant that was recommended to us and it was excellent.

Over the two weeks we were in England, I came to appreciate their beers a lot more. Being summertime may have influenced what was on tap. Mostly we found bitters, (especially on cask), and sometimes an English old in the pubs. You could also find stouts from Guinness and Young’s. The beers are not as strong or hoppy as our “over the top” northwest styles, however all the beers we tried were very well made. They were smooth, no bite or off flavors of any sort. I could have a couple or three pints with lunch and not have a problem since they weren’t that strong. I came to appreciate this since I did most of the driving. And this was driving a larger mini-van on the wrong side of these often very narrow winding roads with cars sometimes parked half on the road and ten foot high hedgerows so you couldn’t see around the next curve. Also, did I mention they have roundabouts? Driving was an adventure.

Among the beers we liked most were ones from Fuller’s, (especially their London’s Pride), Boddingtons, Samuel Smith, Shepherd Neame, Newcastle, and Young’s. I didn’t take notes on the brews that we sampled and most of the brews were not that different from each other, but there were a lot of good beers. They weren’t “Northwest Style” and when I got over that I was able to appreciate that they were very good, well brewed beers.



A view of Leeds Castle from where we had lunch on the castle grounds



Beer and Learning...

Part 3 By Valerie Oliver

Where were we? Ah yes... 'beautiful relationship, becoming one with homebrew'...right. It was Thursday afternoon; we had registered, judged, lunched, toasted, found the Hospitality Suite and started our formal education (the seminars) by visiting Belgium. On to the next seminar -

A presentation by John Palmer, author of the *How To Brew*, 2nd Edition book and the website, entitled "What to Expect When You Are Extracting" (ref. 1). This covered several topics related to extracting wort from all-grain. He talked about the malt analysis sheet and what it means to homebrewers. Methods for determining potential and actual mash efficiency were also explained. What really excited me most was the discussion of Batch Sparging and No-Sparge lautering. Most of us use Continuous Sparge, which is relatively new to brewing (last 300 years) and relies on a steady, low velocity flow for wort extraction. A false bottom is best for this method reducing worries of over- and under-sparged areas and giving a maximum efficiency of 75-85%. In the Batch Sparging (older) process the mash is rested, the liquid circulated to set the grain bed, drained and then re-infused, rested again, circulated and drained once more. A single pipe manifold works just as well as a false bottom with this method, yielding 70-80%. No-Sparge (oldest?) is exactly what it sounds like; infuse, rest, circulate, drain, you're done. Basically a first running wort, which tends to give a richer and smoother product. Again, a single pipe manifold works just as well as a false bottom. Efficiency is still good at 60-70%.

Because the efficiency is a little lower with these methods you will need to add 10-25% to your grain bill, which is not that much added cost for the homebrewer, and there are many advantages to these methods. Continuous Sparge takes more gear; usually a hot liquor tank connected to a sparge arm/ring for gently adding the sparge water, and works best with a false bottom. These other methods don't require the water to be sprinkled on, and will work just as well with a single pipe drain system. This makes it easier to use with a rectangular (standard picnic chest) mash tun (ref. 4). Time differences are another factor in favor of the Batch and No-Sparge methods. Continuous Sparge requires a minimum of 45 minutes of runoff time that must be constantly monitored by the brewer for the appropriate flow rates and pH drops near the end of the procedure. These other methods take only as long as it takes your mash tun to drain, as little as few minutes to around ten minutes, AND no monitoring required. All of this makes them easier methods for the new and experienced brewer to do – less equipment, less time, less monitoring. On top of all this these methods, with the increased grain bill, have a more stable pH during lautering and therefore reduce the risk of unwanted tannins, polyphenols and silicates that can dull the taste of the beer. As John says in his book, "These methods can produce a richer, smoother tasting wort with the same gravity as a standard recipe, but use a simpler lautering process that is more robust and pH stable."

I have read things here and there about these methods and have been curious to try them, but after the seminar at the NHC and further reading in John's book (which I bought at the conference from Beer, Beer, More Beer; at a discount I might add) I was motivated to do more research online and found several other

references. Like all other aspects of brewing there seems to be as many ideas about this topics as there are brewers, but here are some key observations I found from this material:

- Both lauter techniques require a bit of calculation to convert the standard recipe, but during my research I also found a few MS Excel spreadsheets that are available (or you could use them as a template to create your own), so you don't have to do all that math.
- Ken Schwartz suggests in his article, "A Formulation Procedure for No-Sparge and Batch-Sparge Recipes" (ref. 2), that the mash thickness should start at your normal preferred ratio (i.e. 1.2 qt/lb) for the appropriate mash chemistry and then add the needed water before circulation and runoff to reach the calculated volume.
- Most sources recommend that the two Batch Sparge runoff volumes be equal in size, meaning each should be half your desired start-of-boil quantity. The first water addition is more taking into account the water/grain absorption rate (i.e. 0.125 gal/lb).
- No-Sparge will require a larger mash tun (i.e. 8 + gal.) than Continuous Sparge (less than 5 gal.), so this method may not be practical for every recipe or every brewer and their current equipment. Jim Hilbing (ref. 3) concludes that the volume increase of the mash tun would be 30-40% for the No Sparge method. Batch Sparge (around 5 gal.) should alleviate this problem for most except those with the smallest mash tun.
- John Palmer prefers step mashing, so his book's discussion (and BYO article, see below) on No-Sparge includes calculations for multiple infusions to hit the various temperature rests.

For a short, straight forward and thorough introduction (has a sidebar of all the gory mathematical details for the geeks in the crowd) I highly recommended Schwartz's article available online.

This is one benefit of attending a conference like the NHC; I had an opportunity to learn more about something that interested me, that then inspired me to explore it further. I will definitely try one of these methods on my next brew day and report back what I learn from the experience. I hope I have inspired you to take a closer look at these new/old techniques as well.

References:

1. Palmer, John, "What to Expect When You Are Extracting" (available as a MS PowerPoint file at <http://www.realbeer.com/jjpalmer/brewing.html>); "Skip the Sparge," BYO, May-June 2002, pp 44-46 (similar information presented in his book); *How To Brew, 2nd Edition*, and his website with the first edition (alternative sparge methods not discussed here), <http://www.howtobrew.com/>.
2. Schwartz, Ken, "A Formulation Procedure for No-Sparge and Batch-Sparge Recipes" (<http://home.elp.rr.com/brewbeer/files/nbsparge.html>) and subsequent spreadsheet (<http://home.elp.rr.com/brewbeer/files/nbsparge.xls>).
3. Hilbing, Jim, "No Sparge Brewing" (<http://www.strandbrewers.org/techinfo/nosparge.htm>).
4. Conn, Denny, "Cheap and Easy Batch Sparge Brewing" (<http://www.tastybrew.com/articles/dennyconn001>).



BEER EVENTS

Great Canadian Beer Festival September 11-12: Victoria, BC. See <http://www.gcbf.com/> for more details.

Freemont Oktoberfest September 17-19 Solstice Plaza in Freemont. See <http://www.fremontoktoberfest.com/> for more details

Vancouver Autumn Brewmasters' Festival September 24: Vancouver, BC, Plaza of Nations, Plaza Stage from 5:00PM to 10:00PM. See <http://www.autumnbrewfest.com/> for more details.

Fish Brewing Co. Annual Salmon BBQ and Beer Tasting September 24: 3-9PM, at the Fish Brewing Co., Olympia

GEBL Pubcrawl September 25: More details at the upcoming meeting

Great American Beer Festival September 30—October 2: Denver, CO. See <http://www.beertown.org/> for more details.

GEBL

TASTING/SPEAKER CALENDAR 2004

September- Speaker: Tom Munoz
October- English Bitters
November- Speaker
December- Winter Warmers (Big Beers)

2004

Open Class Homemade Beverage Department
Proudly Presents this year's
HomeBrew Excellent Scores including the
beers that made it to the Best of Show round!



Fred Farris, Everett, WA:

Fruit Melomel (best of show round)

Grace Nilsson, Puyallup, WA:

Coffee Porter (best of show round)

Shelley Albright, Snohomish, WA:

Jalapeno Beer (best of show round)

Lori Brown, Brier, WA:

American Pale Ale (best of show round)

Belgian Tripel (best of show round)

Dave Brockmeyer, Bellevue, WA:

New England Style Cider

William Fredin, Granite Falls, WA:

Imperial IPA



The LAND of MILK and HONEY
The Evergreen State Fair...Bee There!
2004



Open Class Homemade Beverage Department
Proudly Presents this year's
Best Of Show Winners!

Homebrew:
William Fredin
Granite Falls, WA
Belgian Wit Beer

Best out of 60 entries



Wine:
Sue Gorton
Fall City, WA
Interlaken Grape
Best out of 46 entries



Soda Pop:
Eric Wilson
Everett, WA
Root Beer
Best out of 9 entries



For Sale

Complete Brewing Setup
Contact Bill Lammers
360-794-2013
william.lammers@att.net

Editors note: I met this guy at the fair. It sounds like a beginners kit with all the flash. It could be a good deal for someone you know that wants to start brewing.