



The Brewer's League Journal



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Strange Brewfest

By Lori Brown.

On January 29th and 30th, Water Street Brewing hosted their first (annual?) Strange Brewfest in Port Townsend. It was held in a tent behind the ale house (Brrr! This is January!)

Twelve breweries participated: Elysian, Pike, Big Time, Snoqualmie, Boundary Bay, Georgetown, Anacortes, Port Townsend, Elliot Bay, Far West, Silver City, and Hood Canal.

Phil and I arrived at 1 PM on Saturday. They were a little late in opening, but by 1:30 I was sampling a fantastic lager from Paul Wasik of Anacortes Brewing. It was a dark lager named Klosterbier. He told me that the smoked malt in this beer was smoked on his Weber grill. It is fun to hear a professional doing something like this. This was my favorite beer of the festival and I kept recommending it to everyone I talked to that day.



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There were many winter big beers to help take the chill out of the day. As more and more people showed up, I think the tent might have gotten a little warmer. This could also just have been the alcohol making me think it was getting warmer. Big bold brews, combined with big sample glasses, and lack of asking for beer tokens, added up to a very long day of sampling for me.

If I remember correctly, a number of GEBL's made it to the festival on Saturday: Jeannie, Dennis and Louise, Will and Linda, and Karen and Bob. I don't know about the rest of you, but I drank way too many great beers that Saturday, but I am pretty sure I had a great time...

NEXT GEBL MEETING — 7:00, FEBRUARY 10 AT THE ROCK IN LYNNWOOD
FEBRUARY GUEST SPEAKER — LARRY ROCK FROM CLICK DISTRIBUTING

AHA Club-Only Competition Program – GEBL in 2006

By Lori Brown.

Our very own GEBL club has been selected to host the Jan/Feb 2006 Club-Only Competition. Our style will be Belgian Strong Ale (category 18) including Belgian Blond, Dubbel, Tripel, Golden Strong and Dark Strong ales.

The Club-Only Competition program offers AHA Registered Homebrew clubs an opportunity to compete nationwide with other homebrew clubs. Each competition focuses attention on a specific style of beer or mead, giving clubs the opportunity to educate their members in these styles by focusing on them at club meetings or tasting events.

Each Club-Only Competition is sponsored by the AHA, and co-organized and judged by selected homebrew clubs nationwide. This also gives clubs a chance to learn more about homebrew competitions, beer evaluation, and judging procedures.

All AHA Registered Homebrew Clubs are eligible to compete. Only one entry may be entered from each club. Procedures for selecting a club's entry are determined by



the club, and vary widely—some clubs choose an entry during an informal tasting, while larger clubs often run a formal competition. This entry is then sent to the appropriate judging site. Currently, there are six competitions each year.

We will need judges, stewards, an organizer and an assistant organizer. I will discuss this event in greater detail the upcoming GEBL meetings.

Interesting Beer you probably are not familiar with...

De Dolle - Special Extra Export Stout

By Lori Brown.

I first came across this beer in the United States at the Barking Dog alehouse a few months back. On the way home from the Barking Dog, we stopped at Bottleworks to pick up a few provisions. I happened to notice that they had it too. I picked up a bottle and tucked it in the beer cellar and promptly forgot about it.

I pulled this out last weekend and chilled it to about 42 degrees. It was just as good as the bottle I had at the

Barking Dog. De Dolle is a Belgian brewery located in Esen. Like any good true-to-style Belgian beer, this did not fit nicely into any particular style category. The beer pours with a thick rich creamy head supported with a dark chocolate colored beer. The flavor is a mixture of chocolate, toffee, malt sweetness, and enough underlying hop bitterness to create a very balanced beer.

The yeast strain really seems to give this beer its character. There are so many complex layers of flavor blending nicely with the malt and hops. There is some spiciness, some restrained floral fruitiness, a few esters, and a warming alcohol to tie it all together.

This beer is not stout-like in the English or American tradition. It is more like a Belgian

Dubbel or Dark Strong. But again, trying to make a Belgian beer fit some exacting style description is really missing the spirit of Belgian brewing. In a country that values diverse beers and unique interpretations we just have to settle for not getting too narrow minded with style guidelines.

I highly recommend this beer for its uniqueness even among unique Belgian beers. Be sure to use a large glass, preferably a goblet-shaped vessel, so you can pour the entire bottle into your glass leaving about half the glass for the head.



Editor's Note

Thanks to everyone who sent in contributions, great or small, this month. The editor needs you to send articles, web links, brewing tips, recipes, reviews, comments, or complaints.

January contributor of the month is Lori Brown! One 12 oz bottle of Bridgeport Old Knucklehead Barleywine has got your name on it. I'll send that to you ASAP!

I've already started on the March Newsletter. The content deadline will be Friday, March 4. The best contributor, as judged by me, gets a 12 oz bottle of Big Hole Brewing Diablo Dark Ale (from Belgrade, Montana)

Eric J. Wilson, Editor – ejwilson@gte.net

Next Issue

- The GEBL Style calendar for 2005
- Highlights from the Hops & Props event at the Museum of Flight
- Recipe of the Month

2005 GEBL TASTING STYLE & SPEAKER CALENDAR

February – Speaker Larry Rock
March – Open Lagers
April – Speaker
May – Belgians

2005 AHA STYLE CALENDAR

January – Irish Red Ale
March/Apr – Sour Beers
May – Extract Beers
August – Belgian & French Ale
Sept/Oct – European Amber Lager
Nov/Dec – Baltic Porter

UPCOMING BEER EVENTS

February 12 - Hops and Props @ Boeing Museum of Flight. - \$50 in advance, \$60 at the door
<http://www.museumofflight.org/visit/2005hopsandpropsflier.pdf>

March 5 and 6 - CBG Cascadia Cup. Entries are due between February 18 and 28.
See <http://www.cascadiacup.com> for competition details

TBD – GEBL Spring Brew Tour. Itinerary being evaluated. Send suggestions to Fred.

April 9 - Homebrewfair. Jon Tobey reports: "We have underwriting now (Larry's and The Beer Essentials), and hopefully a good brewer turn out, but what we really need is judges. Judges and near judges. Judges and wannabe judges. Stewards. Brewers. Lecturers."
<http://www.homebrewfair.com/index.html>

May 7 - AHA Big Brew. (do we have a location yet?)
<http://www.beertown.org/events/bigbrew/index.html> for details

May 2005 – AHA club only Competition - Extract Beers. Entries due April 4-26, 2005. Judging will be held May 7, 2005. This competition covers All BJCP beer styles (Categories 1-23)*. Extract must make up more than 50% of fermentables. For more information, contact Wayne Smith at 352-466-3695.

BEER REVIEW

BRIDGEPORT OLD KNUCKLEHEAD BARLEY WINE STYLE ALE

Brewed in Portland, Oregon

Bottled or on tap, the first mouthful of this bountiful traditional barley wine is rich, strong, and memorable. Nurtured by its unabashedly high alcohol content (9.1%/vol.), the rounded, honey-like maltiness is a perfect foil for the fragrant hop character and inviting fruity aroma. The well-mannered, smoothly layered finish makes Old Knucklehead ideal for slow sipping. A Silver medal winner at England's 2002 Brewing Industry International Awards.

SUDS SOURCE

Located in Portland's historic Pearl District, BridgePort BrewPub, 1313 NW Marshall Street, occupies a century-old rope factory. The brewery is famous for its English-style ales. From: 365 Bottles of Beer for the Year Page-a-day Calendar. © 2005

YOU'VE GOT TO BE KIDDING!?!?!?

By Eric J. Wilson.

Take your least-likely beer drinking experience and combine it with an energy drink. Cans of a product called "B-to-the-E" showed up recently in our Albertsons store and I couldn't pass up the chance to try it out. OK, it's kind of like making a bet with yourself and losing. The tag line on the can is "Our new B-to-the-E provides caffeine, guarana, and ginseng in a great tasting beer."



http://www.anheuser-busch.com/news/BtoE_100404.htm

The folks at Budweiser are hoping the Red Bull and vodka crowd will go for this. While not awful, it's also not really beer. Pale as a Budweiser, with a greenish tint, and little or no carbonation. Hops are about non-existent, and the flavor has berry, ginseng and other tastes. I guess it's a bit like mixing a little beer into your bottle of Sobe Lizzard Fuel.

When I select a beer, I'm definitely not looking for a product to provide improved alertness, energy and memory.

It's also priced at about \$1.50 for a 10oz. can. For \$9.00 per six-pack just get the Snow Cap, OK??

GEBL JANUARY TASTING RESULTS – CONGRATULATIONS TO FRED FARRIS FOR A RIGHTEOUS ROBUST PORTER. WHAT'S NEXT, FRED, "IMPERIAL ROBUST PORTER?"

Style: Porters
Date: 1/13/05

| | | Averages | | | | | | | |
|---------|-------------|--------------------|------|-------|------------|--------|-----------|---------|-------|
| | Brewer | Brew | Cat. | Aroma | Appearance | Flavor | Mouthfeel | Overall | Total |
| Comm1 | Deschutes | Black Butte Porter | 12B | 8.39 | 2.67 | 14.61 | 3.72 | 7.39 | 36.78 |
| HB1 | Will Fredin | Brown Porter | 12A | 7.44 | 2.33 | 13.22 | 3.44 | 6.61 | 33.06 |
| HB2 | Lori Brown | Brown Porter | 12A | 7.33 | 2.17 | 13.28 | 3.39 | 6.94 | 33.11 |
| HB3 | Fred Farris | Robust Porter | 12B | 7.61 | 2.83 | 12.78 | 3.56 | 6.67 | 33.44 |
| HB4 | Gordon Legg | Robust Porter | 12B | 6.19 | 2.56 | 10.31 | 2.88 | 5.13 | 27.06 |
| HB5 | Jim Trimble | Robust Porter | 12B | 7.87 | 2.67 | 11.47 | 3.07 | 6.13 | 31.20 |
| Out of: | | | | 12 | 3 | 20 | 5 | 10 | 50 |

3rd
2nd
1st

The Urthels were Here, The Urthels were Here

By Lori Brown.

On Tuesday January 18, 2005, Bottleworks hosted an Urthel Belgian beer tasting complete with the Belgian brewer herself! Hildegard and Bas van Ostaden are a husband and wife brewing collaboration located in Ruiselede, West Flanders, Belgium. Hildegard is the brewer and her husband, Bas, is an artist. He designed the packaging and marketing for their beers. Urthel has only been in existence for about the last 4 or 5 years, and their business continues to grow each year. The beers have been available in the US for about the last three years.

They met at La Trappe, a Dutch Trappist brewery that no longer exists. (She wanted to also point out that Bas was not a monk at the time.) She is one of only two female brewers in the entire country of Belgium. She started out in engineering, and through peer pressure of friends and family, decided to study brewing.

Bas is working on an illustrated book containing his characters, the Erthels, and apparently got the idea of incorporating his gnome figures into the beer packaging after they struggled to find an identity for their products. The beer version of his characters became the Urthels. (I never did figure out why the spelling changed...) There were several stories about the Urthel on the label who is loosing his hair. Sounds like if you drink enough Urthel, it will help you keep your hair. (Bas pointed out that it is not working for him however.)



schedule a visit to one of the Trappist breweries a few years ago, and was told that females are not allowed. I thought they might make an exception for a local professional, but apparently not.)

As a special bonus, they were signing their bottles if you purchased their beer at Bottleworks that night. It is a fun keepsake that I will treasure from an entertaining evening. Bas and Hildegard also visited the Elysian the next night, but I was unable to attend. Thanks to Jeannie for supplying photo of Bas and Hildegard from the Elysian.

We sampled two beers that night. Urthel Hibernus Quantum Tripel is a 9% triple. It poured with a beautiful white head and was a slightly hazy golden color. It was a nice combination of crisp dryness with spicy sweetness. The other beer was Samaranth, described as a big bold 11.5% beer that is kind of close to our barleywine styles. After tasting it I decided that was not a bad way to describe it. Both beers were excellent and will continue to be available at Bottleworks.

It was a casual evening with plenty of opportunities to talk with both Hildegard and Bas one on one. It was fun to discuss brewing techniques and Trappist breweries with folks from Belgium. They even marvel at how hard it is to get Westvleteren 12 in Belgium! I found out that even Hildegard, a professional brewer, is not allowed into the Trappist breweries. (I tried to



GEBL Brewer of the Year for 2004 . . .

After long debate in the Executive Committee meeting, we decided to give the award for 2004 to the host of the Executive Committee meeting, who was providing all of the beer! There was no election recount this time, just glasses to refill.



. . . Is Lori Brown

Seriously, we took into account a stellar performance in the club tastings throughout 2004, as well as participation in GEBL events, leadership and organization in the club, newsletter contribution, and overall participation in GEBL events, in addition to being an awesome brewer. A tough job for anyone to do.

Lori's leadership of the club in 2004 was outstanding. Her brewing knowledge and skill are always cheerfully shared. I think it's safe to say everybody who can't confidently brew a Kolsch, will gladly try a pint of Lori's!! Congratulations on a great 2004!

2004 Tasting Results

The tasting results are also a big part of the choice of Brewer of the year. We had great participation in 2004. To weight the results, every brew entered in a tasting gets a point. Third place gets 2 points, Second place gets 3 points, and each first place gets 5 points. To all GEBLS – well done in 2004!

**Tasting Statistics for
GEBL Brewer of the Year 2004**

| Brewer (total entries) | Open Tasting 1/8/04 | Cider and Mead 2/12/04 | Extract/Partial Mash 4/8/04 | Browns and Milds 6/10/04 | Same Recipe 8/7/04 | IPA 8/12/04 | English Pale Ale 10/14/04 | Winter Warmers 12/9/04 | Firsts | Seconds | Thirds | Entered - no place | TOTAL PTS |
|---------------------------|------------------------|---------------------------|--------------------------------|-----------------------------|-----------------------|----------------|------------------------------|---------------------------|--------|---------|--------|--------------------|-----------|
| Lori Brown (7) | 3rd | 2nd | | 3rd | 1st | 2nd | 1st | 2nd | 2 | 3 | 2 | 0 | 23 |
| Fred Farris (6) | 1st | 3rd | | | 3rd | 3rd | 3rd | 3rd | 1 | 0 | 5 | 0 | 15 |
| Will Fredin (6) | 2nd | | | | | | 2nd | | 0 | 2 | 0 | 4 | 10 |
| Gordon Legg (4) | | | | 1st | | | | | 1 | 0 | 0 | 3 | 8 |
| Shelley Albright (4) | | | 3rd | | | | | | 0 | 0 | 1 | 3 | 5 |
| Bob Winchell (3) | | | 1st | | | 1st | | | 2 | 0 | 0 | 1 | 11 |
| Eric J. Wilson (3) | | 1st | | | 2nd | | | | 1 | 1 | 0 | 1 | 9 |
| Jim Brischke (2) | | | | | | | | | 0 | 0 | 0 | 2 | 2 |
| Jeff Dalziel (2) | | | 2nd | | | | | 1st | 1 | 1 | 0 | 0 | 8 |
| Scott Nordahl (2) | | | | 2nd | | | | | 0 | 1 | 0 | 1 | 4 |
| David Pearson (1) | | | | | | | | | 0 | 0 | 0 | 1 | 1 |
| Val Oliver (1) | | | | | | | | | 0 | 0 | 0 | 1 | 1 |
| Howard Holcomb (1) | | | | | | | | | 0 | 0 | 0 | 1 | 1 |
| Jim Trimble (1) | | | | | | | | | 0 | 0 | 0 | 1 | 1 |
| Mark Milrod (1) | | | | | | | | | 0 | 0 | 0 | 1 | 1 |
| Julie Wilson (1) | | | | | | | | | 0 | 0 | 0 | 1 | 1 |
| Karen Froelich (1) | | | | | | | | | 0 | 0 | 0 | 1 | 1 |

(46 total items tasted)

— entered - did not place

| | | |
|-----------------|---------|---|
| Points awarded: | First | 5 |
| | Second | 3 |
| | Third | 2 |
| | Entered | 1 |