



# The Brewer's League Journal



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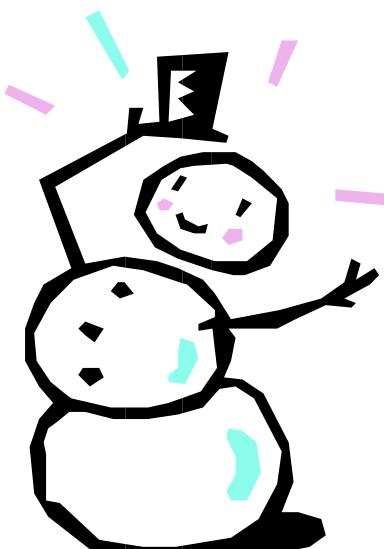
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## 2005 GEBL OFFICERS

No need for a recount, no hanging chads, no ballots left in the bottom keg: We have results we can certify after just one count. Here are the elected club officers for 2005:

President:	Val Oliver
Vice President:	Lori Brown
Secretary:	Karen Froelich
Librarian:	Jim Brischke
Treasurer:	Dennis Fugier
Membership Coordinator:	Fred Farris
Newsletter Editor:	Eric Wilson



## EDITOR'S PLEA

The editor needs you to send articles, web links, brewing tips, recipes, reviews, comments, or complaints. I've got a few great ideas on features I can add to the newsletter, but the bottom line is your content. Bribes might work. I'll reward the best contributor of the month with a beer. I'll begin working on the February newsletter right away, and I've got a few articles in hand to start with. The content deadline will be Friday February 4. The best contributor, as judged by me, gets a 12 oz bottle of Bridgeport Old Knucklehead Barleywine.

Eric J. Wilson, Editor – [ejwilson@gte.net](mailto:ejwilson@gte.net)

## EVERGREEN STATE FAIR - 2005

This is a shameless plug for my other job as the Superintendent of the Homemade beverages department at the Evergreen State Fair for 2005. If you've got ideas or want to help in 2005, let me know. More details to follow in the next few newsletters.

## NEXT ISSUE

- Highlights from the January officer's meeting and blizzard
- 2004 GEBL Brewer of the Year. The Winner is. . .
- Recipe of the Month

**JANUARY GEBL MEETING – HELD JANUARY 13 AT THE FLYING PIG**

**JANUARY OFFICERS' MEETING – HELD JANUARY 15 AT THE LORI BROWN BREWERY**

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## 2005 GEBL STYLE & SPEAKER CALENDAR

January – Porters  
February – Speaker  
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

## BEER REVIEW

### FREE STATE OLD BACKUS BARLEYWINE

*Brewed in Lawrence, Kansas*

Draft-only Old Backus's powerful alcohol (10%/vol.) and malt presence makes a strong impression as it barrels over the tongue and down the throat. Even its malty caramel aspect is alcohol-infused, giving it a sweet, sugary character. In the background, notes of wood and cherry add interest while hints of hop spice lend balance to the final swallows. A Bronze medal winner at the 2003 Great American Beer Festival.

#### SUDS SOURCE

*Free State Brewing Company, 636 Massachusetts Street, occupies a renovated trolley station in a historic downtown district. When it opened in 1989, Free State was the first new brewery to be licensed in Kansas since 1881.*

From: 365 Bottles of Beer for the Year Page-a-day Calendar. © 2005

## BREWING NOTES

*Brewing tips.* Fred Farris thanks Jason Savage and Howard Holcomb for their tip to grind the grain more finely to improve efficiency. Fred's brewery efficiency improved 10 points just by having a finer grist. Jon Tobey offered another efficiency tip that he got from Paul Wasik – that is to boil the mash and sparge water the night before you brew. Just bring it to a boil and turn off the heat. Jon said his efficiency improved by 10 points by doing this.

Shelley still has the following Club supplies available for purchase:

PBW (\$2.63 per lb.)  
Star San (\$11.58 per 32 0z. bottle).



## CANNED MICROBREW?? IS IT TRUE??

For those of you GEBL members who saw the recent e-mails, here's the scoop on the canned microbrews, direct from the Oscar Blues web site:

Brewed with hefty amounts of European malts and four kinds of American hops, it delivers a blast of hop aromas, a rich middle of malt and hops, and a thrilling finish. It weighs in at 6.5 % alcohol by volume.

Why squeeze such a big brew into a little can?

Because we think fun in the great outdoors calls for great beer. Our cans go where bottled beers can't, where flavorless canned beers don't belong. And no matter where you drink Dale's Pale Ale, our can protect it from light and oxidation far better than bottles do.

<http://www.oskarblues.com/brew.htm>

*(By the way, Portland Brewing Co. has been packaging McTarnahans Amber in cans for a few years, but they are a bit larger than typical microbreweries. Editor.)*

## GEBL DECEMBER TASTING RESULTS – CONGRATULATIONS TO JEFF DALZIEL FOR A GREAT RUSSIAN IMPERIAL STOUT, AND TO THE CLUB FOR THE “BIGGEST” TASTING OF 2004.

### GEBL Tasting Summary

Style: Strong Beers/Winter Warmers  
Date: 12/9/04

Brewer	Brew	Cat.	Averages					Total
			Aroma	Appearance	Flavor	Mouthfeel	Overall	
Comm1	(No Commercial)	0	0.00	0.00	0.00	0.00	0.00	0.00
HB1	Gordon Legg	Winter Warmer	0	5.23	1.85	8.54	2.54	4.54
HB2	Will Fredin	Imperial IPA	0	9.00	2.31	12.85	3.46	5.92
HB3	Shelley Albright	JubelAle	0	6.85	2.46	10.08	2.85	5.00
HB4	Lori Brown	Belgian Dubbel	0	8.31	2.92	13.00	3.62	6.38
HB5	Jim Brischke	Barleywine	0	7.38	2.54	11.08	3.38	5.92
HB6	Fred Farris	Jubel Clone	0	8.46	2.62	12.46	3.85	6.69
HB7	Jeff Dalziel	Russian Imperial Stout	0	9.33	2.92	14.58	4.25	7.50
HB8	Bob Winchell	Barleywine	0	8.08	2.77	12.08	3.31	6.31
HB9	Jim Trimble	Industrial IPA	0	8.25	2.75	12.25	3.13	6.50

Out of: 12 3 20 5 10 50



# Beer and Learning...

Part 5  
By Valerie Oliver

On your trip to the National Homebrew Conference with me, we have had a busy first day. It is a little after 5 o'clock in the evening and we have already registered, judged ten beers, toasted the opening of the conference, found the hospitality suite (several times), and attended three seminars during which we have learned about travel to Belgium, sparging techniques, and mead-making techniques and nutrition. Wow...now it is time to let our hair down.

The first evening at the NHC is an event sponsored by professional brewers. It is called the "Pro-Brewers Night Microbrew Festival" and is described as "A gathering of craft brewers from the Las Vegas area and elsewhere throughout the West. Meet the brewers and sample their products." A very pleasant way to say, "We're having a party and you're invited!" There were roughly twenty microbreweries present. There were about a half dozen breweries from the Las Vegas area, Rogue from Oregon, Alaskan from Alaska, Mudshark from Arizona and the rest came from California. Strangely none were from Washington state (?!). You will recognize the wide-distribution names of Sierra Nevada, Rogue, Alaskan, Gordon Biersch, and Stone breweries. The others represented local or regional breweries or brewpubs, many of them award winners as well, Oggi's, Barley's, BJ's, Russian River, Alesmith, Pizza Port, etc. All of them offered more than one beer, the only stipulation – bring your own glass. Now I started writing tasting notes, but after the two beers I realized I was going to run out of paper so I just kept track of who and what I was drinking. Then I kind of forgot after the seventh brewer I visited to write anything down. So let's just say we had fun.

One detail that disappointed the crowd was that there was not enough food at the event. The evening organizers had told us that there would be snacks available, but that we should have dinner before the festival. Well, most everyone thought that appetizer-like snacks would be plenty and most didn't eat beforehand. They ran out of food and that upset many, but luckily there was plenty of beer to drink so no one stayed mad for long.

The conference organizers had also set up bus shuttles to Fremont Street Experience starting at 9pm. For those who are not familiar with it I'll explain – five blocks of Fremont Street in the older part of downtown have been converted to a pedestrian-only promenade and it has a canopy that is a giant television screen that runs the whole length. The so-called Viva Vision shows animation and live-action video with earthshaking sound on the hour. It is quite an experience. After a few hours of enjoying what the pros had to offer, several of us caught a shuttle to spend some time looking up. Between shows there were several casinos that would help us part with our money. When we got back to the hotel the festival was winding down, but the hospitality suite was still (always) open. We had a nightcap (or two) and as midnight came and went, we tried to unwind from the grueling day we had just had. It was tough to keep up this pace and we still had two more days to go...

