



The Brewer's League Journal



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MARCH 2005

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◦◦ Winter Tastings ◦◦

By Karen Froelich.

December 18, 2004

Hosted by Shane Mields, Backwoods Brewery

“Took French in high school...it's supposed to be the language of love. Language of love my ass, sheep don't speak French.”

Mr. Mields offered an admirable collection of strong beers in addition to some provided by the participants. Door prizes and a white elephant gift exchange contributed to the mayhem. The following (sketchy) notes come from a variety of sources, which will remain unnamed to protect the innocent (hardly):

Avalanche by Snoqualmie Falls 2003 (sour, over-aged), 2004 (good to style)

Bi-frost Ale by Elysian (like a mini-barley wine, IPA hoppy and complex)

Pandora's Bock by Elysian (well-balanced, well aroma beer)

Polypphememus Barley Wine by Elysian (drank to “Turbo Lover”)

Jubelale by Deschutes 2003 (excellent, well-balanced, strong), 2004 (too malty)

Wreck the Halls by Full Sail (strong 6.5, unique hop, Shane would stick his dick in this beer)

Old #1 Barley Wine by Scuttlebutt 2003 (sour), 2004 (malty, sweet and strong, 12.9%)

Imperial Oatmeal Stout by Boundary Bay (black beer, roasty, chocolate, lingering)

Bigfoot Barley Wine by Sierra Nevada 2002 (mmm, good)

Urthel Samaranth (?)

Bob's Big Barley Wine 2000, 2002! (finished fantastic!, favorite of the night)

Brown Shugga by Lagunitas (tastes like it sounds, sweet and strong)

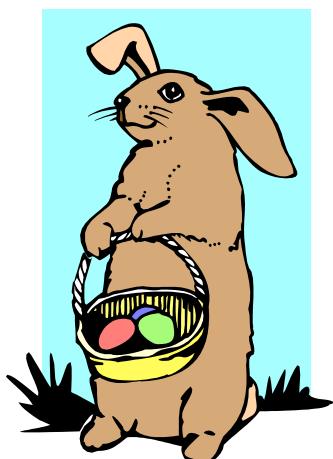
Double Diamond (copper color, malty, strong)

Winter Ale by Butte Creek (more than roasty, brown color)

Celebration Ale by Sierra Nevada 2002 (very hoppy)

Celebration Clone by Will (good beer, more like a pale ale)

Rogue (?)



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The above list does not reflect the order in which they were consumed. Only a choice few were left standing. Yet, they do not know who they are...

Reshpefully shumitted,
(whts my nam?)

K . . .

MARCH GEBL MEETING – 7:00, MARCH 10 AT THE ROCK IN LYNNWOOD
GEBL TASTING STYLE – OPEN LAGERS

Diamond Knot to Grow

By Fred Farris.

The Diamond Knot Brewing Company is planning on opening a second brewery this summer in the Mukilteo Harbor Point industrial park. The new 15 barrel production system will be situated in a 4,500 square foot area. Brian and Pat estimate that they will be able to nearly triple their production to approximately 3,000 barrels a year to meet the Puget Sound Area's unquenchable thirst for Diamond Knot IPA and Industrial IPA.

They will continue to operate the seven barrel brew house situated in the 300 square foot brewery in the back of the waterfront alehouse to produce the rest of the product line. The new brewery will be a production brewery and there are no plans to convert it into a second alehouse.

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Big, Big Thirst

(from Real Beer News)

THIRSTY ELEPHANT RANSACKS VILLAGE

There's no stopping a wild elephant looking for a beer. Three villagers in northeastern India were trampled to death and seven wounded by a wild Asiatic elephant searching for homemade rice beer, according to wildlife officials. The elephant strayed from a bigger herd. "The elephant herd came near the village looking for home-brewed rice beer. One of the animals strayed out from the herd and did the damage," the official said. "For a stiff drink, elephants would blast through walls ... they go berserk, at times plundering granaries and tearing apart huts, besides inflicting fatal attacks on human beings," elephant expert Kushal Konwar Sharma said.

<http://www.realbeer.com/>

NWsource.com SUMMER BREWFEST



When: Friday, June 17th 5 -9pm Saturday, June 18th & Sunday, June 19th 11am-8pm

Where: St. Edward State Park 14445 Juanita Drive NE, Kenmore, WA

Admission: Friday (no advance tickets available)
\$5 general admission or \$15 admission plus drinking (a glass and 4 beer tastes)

Saturday & Sunday \$12 early bird discount tickets at select locations between May 1st-May 31st
\$15 advance tickets after June 1st or \$20 at the gate.
Admission includes a 6oz tasting glass & 5 beer tastes.
Additional beer tastes are \$1.25.

Public Info: Visit www.washingtonbrewfest.com to view event details or call (206) 633-0422.

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.

February contributor of the month is Karen Froelich! One 12 oz bottle of Big Hole Brewing Diablo Dark Ale (from Belgrade, Montana) has got your name on it.

The best contributor to the April Newsletter, as judged by me, gets a 12 oz bottle of Grand Teton Brewing Company Sweetgrass IPA (from Jackson Hole, WY)
Eric J. Wilson, Editor – ejwilson@gte.net

Next Issue

- The GEBL Style calendar for 2005
- Preview of the April Pub Crawl
- First Feedback on Homebrewfair 2005.

2005 GEBL Tasting Style & Speaker Calendar

March – Open Lagers
April – Speaker
May – Belgians
June - Speaker
July – IPA
August - Speaker
Sept - Wheat and/or Rye
Oct - Speaker
Nov - Stout and/or Smoked
Dec - Winter Warmer
2006
Jan - Mead or Cider
Feb - Speaker
March - Irish Red or California Common

2005 AHA Style Calendar

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

Upcoming Beer events

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. Stewards. Brewers. Lecturers.” <http://www.homebrewfair.com/index.html>

April 23 – GEBL Spring Brew Tour. Itinerary being evaluated. See Fred and Gordy for Details.

May 7 – AHA Big Brew. At John Hartline’s House. <http://www.beertown.org/events/bigbrew/index.html> for details

May 12 – GEBL Meeting. Belgian Style tasting.

May 2005 – AHA club only Competition - Extract

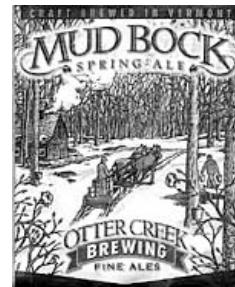
Beers. Entries due April 4-26, 2005. Judging will be held May 7, 2005. This competition covers All BJCP beer styles (Categories 1-23)*. Extract must make up more than 50% of fermentables. For more information, contact Wayne Smith at 352-466-3695.

Beer Review

OTTER CREEK MUD BOCK SPRING ALE

Brewed in Middlebury, Vermont

Immediately satisfying, Otter Creek’s full-bodied, chocolate-malt presence has hints of sweetened licorice. A light fizziness distributes the defining mild hoppy taste, bringing breadth and texture across the palate. The mouthfeel turns rich and lush as the vibrant components blend and interact. Toward the end, a deep, pervasive maltiness wells up from the dark-mahogany body. Here’s a filling springtime treat.



LAGER LINGO

Traditional bocks, originally brewed for consumption in the spring, are malty-sweet and dark in color, with roasted and chocolate taste qualities. There are about six types of bock in all, many of which are now available year-round.

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

Oh-my-Gosh - Ommegang

By Eric J. Wilson.

I recently found, and now am very fond of, a special brew produced by Ommegang Brewery in Cooperstown NY. **Three Philosophers Quadrupel** is a marvelous golden-brown strong Belgian ale with cherry lambic added.

This beer had all of the great qualities I expect from a strong Belgian plus great cherry flavor with just the slightest bit of lambic “pucker.” Good hop/malt balance as well.

Three Philosophers is definitely a beer worth seeking out. I found it at Central Market in Mill Creek. You should also be able to get hold of one at Bottletworks.

<http://www.ommegang.com/>



GET FUZZY (Thanks Fred for passing this comic along.)



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