



# The Brewer's League Journal



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Send me your best bad beer Christmas gift story for the December issue of the newsletter and I'll bring you a special surprise at the December GEBL meeting.

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## Brew Like a Monk

By Stan Hieronymus.

*This great new book is in our club library. Check it out, and other great information from the web site: <http://www.brewlikeamonk.com/>*

**What's in the book?**

*From the introduction of Brew Like a Monk.*

**Could you brew like a monk? Should you? Would you?**

In an interview a few years ago, Brother Pierre of Rochefort indicated you certainly could. He said:

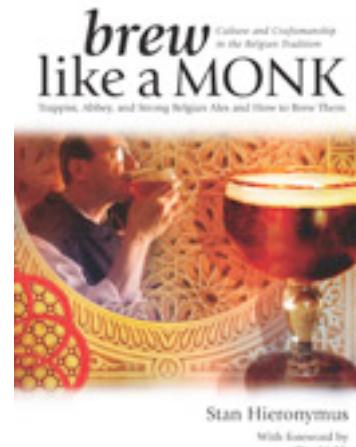
"Every brewer with some experience is able to copy our beers perfectly. After the bottling, the yeast cells still keep living for about six months. Anyone wanting our yeast can remove it from the bottom and cultivate it. We use the same culture for the main and second fermentation. Even the malts and hops we use are no secret. Anyone who is determined ... can do so easily. Some brewers do not want to reveal the spices they use for brewing. Well, we only use a dash of coriander."

He does allow it might not be quite that simple. "You know, if there were a secret, it is to be found in our attitude towards life, in our relation with God and with nature. We believe that everything growing on the field or in nature? and what you brew out of it is not merchandise but a gift. That is no laughing matter. We make our beers as natural as possible without too much profit seeking. The Trappists are not dealing with compromises regarding price or quality."

**So should you?**

For many commercial brewers, the challenge presents good enough reason. "When we finally brewed it, we were interested in doing it as a fun thing and as an academic exercise as brewers," said North Coast Brewing Company brewmaster Mark Ruedrich, talking about PranQster. The beer turned into a profitable regular for the California brewery, and the market for such beers continues to grow. For instance, at Victory Brewing Company in Pennsylvania, Golden Monkey (a tripel) became the brewery's second-best-selling beer, and The Reverend (a quadrupel) outsells every other beer Avery Brewing Company in Colorado packages in 22-ounce bottles.

For amateur brewers, dealing with the challenge may be reward enough. Is there anything comparable to the commercial profit some microbrewers enjoy? I don't brew to save money, but given that the cheapest 330ml bottle of Trappist beer sells for nearly \$4 in New Mexico, it is easy to justify the extra time and expense involved in brewing these beers.



Stan Hieronymus  
With foreword by Tim Neely

**NOVEMBER GEBL MEETING – 7:00, 11/10/05 AT SUPERIOR DISTRIBUTING, EVERETT  
NOVEMBER TASTING – STOUTS AND SMOKED BEERS**

## AHA Club-Only Competition Program – GEBL in 2006

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.

That time will go fast, so keep it in mind.

### Beer Review

#### AVENTINUS WHEAT DOPPELBOCK Brewed in Munich, Germany

This doppelbock's intriguing combo of chocolate, spice, and roasted caramel malt will make you sit up and take notice. Its expanding malty sweetness keeps pace with the rising wheat tartness. The alcohol bite (8%/vol.) mediates the sweet and tart aspects so that neither becomes overpowering. The sweet, sugary malt's lightly smoked character at the end is absolutely dynamite.



#### LABEL LORE

*Aventinus, Germany's original wheat doppelbock, is brewed by Bavaria's oldest weizen brewery. The ale combines qualities of a wheat beer (clove, tartness) and a doppelbock (high alcohol content, malty character) to make an unusual, full-bodied libation.*

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

## 2005 GEBL Tasting Style & Speaker Calendar

### 2005

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

Sept/Oct – European Amber Lager  
Nov/Dec – Baltic Porter

## Queens of Beers

Jeff Dalziel reports:

Congrats to Shelley and Lori for the 2nd/3rd in flights for the QOB

2005. Good job you two!

Here are the linked results:

<http://www.hazeclub.org/QOB/QOB05Results.html>

## Editor's Note

By Eric J. Wilson.

Good grief! The late newsletter editor has finally gotten it into gear and here's a newsletter (again). The "September" newsletter with a full wrap-up of the 2005 Evergreen State Fair is almost done, and before the December Issue, I'll have the "Lost Issues" – a collection of the stuff you should have been reading in May, June and July. For now it's time to relax, have a homebrew, and write the newsletters.

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

## Next Issue

- Send in articles and items to print
- Nominations for 2006 GEBL officers
- Preview of the great Christmas Party?

## The 5th Wave

By Rich Tennant

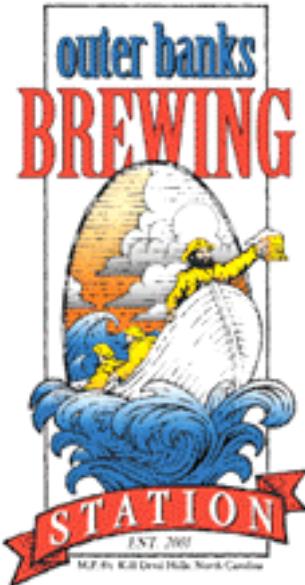


"I began homebrewing not because I like beer, but because I find the growth of acrospires beneath the husks of barley kernels to be absolutely fascinating."

## Deep South Brewing

By Fred Farris

Ever been to the South (The rumored beer desert of the USA)? Ever been to the North Carolina Outer Banks or Georgia? I have. And I was pleasantly surprised to discover that it is not the beer desert that is has been rumored.



I recently flew to visit one of my best friends who lives in historic Manteo located on Roanoke Island in the NC Outer Banks. Manteo is location where the first English settlers landed in North America in 1594. It is also the location of the Weeping Radish, a German style brewpub that was established in 1986. They primarily brew German style lagers and the beer menu included their staples: Corolla Gold (Munich Helles), Fest (Oktoberfest), Black Radish (Munich Dunkels), Weizen (Bavarian Hefeweizen) as well as their seasonal Pilsner. I went for the Hefeweizen and it was very tasty after a hot humid day out in the sun.

We then drove over to the “Beach” to the town of Kill Devil Hills, right next to Kitty Hawk where the Wright Brothers made their first flight in December 1903. It turns out that it is not only the home of the first powered flight, but also the Out Banks Brewing Station or OBBS. Established in 2000, the OBBS is located in the heart of the tourist area of the Outer Banks and caters to the tourist population. Their standard line of brews includes: Olsch (Kolch), Lemongrass Wheat (American Wheat), Sunshower Gold (Golden Ale), ESB,

and Prince of Darkness Porter. They also had a Rye Pale Ale on tap. We tried the Rye Pale Ale, ESB, and Olsch. My favorite was the Rye Pale Ale.

After nearly a week touring the Outer Banks, I flew to Atlanta, Georgia (Hotlanta) for a family reunion. The nickname Hotlanta is well earned as it got over 90 degrees and 95 percent humidity every day I was there. I nearly went into cardiac arrest when I opened the refrig door at my brother's house and only found MGD and MGD light. A quick trip to the local grocery

quickly cured that dilemma. We brought back a couple of local brews that were surprisingly excellent.

One of the beers we grabbed was from Terrapin Beer Company, out of Athens, GA. We really enjoyed their Rye Pale Ale. It turns out that this won first place at the 2002 GABF in the Pale Ale category. The other local beer that we really enjoyed was from Sweetwater Brewing Company, out of Atlanta. Their IPA, though not up to the Diamond Knot standard, was a very respectable 2<sup>nd</sup> place and helped get us through the hot humid days.

