



The Brewer's League Journal



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OCTOBER 2005

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Send me your best 2005 Oktoberfest story for the Novemeer issue of the newsletter and I'll being you a special surprise at the November GEBL meeting.

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AMERICAN HOMEBREWERS ASSOCIATION 7TH ANNUAL
TEACH A FRIEND TO HOMEBREW DAY
NOVEMBER 5, 2005

What is Teach a Friend to Homebrew Day?

By Eric J. Wilson.

The following is directly from AHA regarding this great brewing idea.

Dear Homebrewer,

The American Homebrewers Association's (AHA) 7th Annual Teach A Friend To Homebrew Day is coming up on Saturday November 5—as always the first Saturday in November.

Can you imagine life without homebrew? Scary isn't it! Believe it or not, there are millions of beer-lovers out there who have never experienced the wonders of homebrewing. Teach A Friend To Homebrew Day is your opportunity to help change that.

Teach A Friend To Homebrew Day is our way of sharing this great hobby with our friends and family. So, on November 5, gather those beer enthusiasts in your life who are not yet brewers and brew up a batch of homebrew.

Be sure to introduce your new brewing friends to the local homebrew supply shop and homebrew club, so they can get all the support they need to stick with the hobby.

For more details and to register your site online, see

www.beertown.org/events/teach/index.html. Afterwards, be sure to come back to let us know how your Teach A Friend To Homebrew Day party went by filling out the online remittance form.

Register by October 23 and we'll send you copies of Zymurgy For Beginners, the AHA's 24-page guide for beginning homebrewers, to hand out to your new brewers.

Happy Brewing!

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OCTOBER GEBL MEETING – 7:00, 10/13/05 AT SUPERIOR DISTRIBUTING, EVERETT

OCTOBER GUEST SPEAKER – MATT FROM CLICK DISTRIBUTING

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.

Novembeefest

From: Jim Hinken
The Impaling Alers are pleased to announce the 2005 Novembeefest homebrewing competition.

Novembeefest will be held Saturday, November 5 at Larry's Brewing Supply, 7405 S. 212th St. #103, Kent, WA 98032

Entries will be accepted from all 2004 BJCP/AHA beer style categories, including cider and mead. The style guidelines may be viewed at <http://www.bjcp.org/styles04/> Three bottles are required for entry with an entry fee of U.S.\$6. The standard AHA entry form and bottle labels may be used. Entry forms may also be downloaded from www.impalingalers.org. Entries will be accepted through October 30 and may be shipped to:

Larry's Brewing Supply
7405 S. 212th St. #103
Kent WA 98032,
206-872-6846

Entries may also be dropped off at:

Mountain Homebrew and Wine Supply
Bob's Homebrew Supply
The Beer Essentials
The Cellar Homebrew
Olympic Brewing Supplies

Upcoming Beer Events

April 23 – GEBL Spring Brew Tour. See Front page 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.

NW Brewing News Survey

By Jeanie McWilliams.

The next issue of Northwest Brewing News, which goes to print Nov 1 will be featuring a Reader's Choice Awards section.

To vote for your favorites go to www.brewingnews.com and click on Northwest Brewing News. You'll see the poll there! Let's make Washington breweries and pubs number 1.

Jeannie

2005 GEBL Tasting Style & Speaker Calendar

2005

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

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

Editor's Note

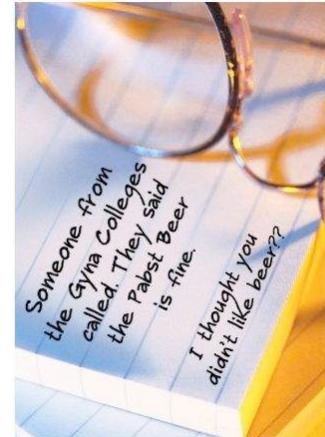
By Eric J. Wilson.

Good grief! The late newsletter editor has finally gotten it into gear and here's a newsletter. The "September" newsletter with a full wrap-up of the 2005 Evergreen State Fair is almost done, and before the November 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

Next Issue

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



Why men shouldn't take messages

Beer Review

THE SHIPYARD PUMPKINHEAD ALE

Brewed in Portland, Maine

Pumpkinhead's delightful, swiftly dispensed array of spices leaves vivid impressions of clove, cinnamon, and nutmeg throughout the mouth. The golden body stays sweet and pumpkinky throughout, abetted by a brush of hops on the tongue. At mid-bottle, a light touch of honey emerges. Available in September and October, this ale is made to be enjoyed at autumnal feasts.

LABEL LORE

Maine artist Kenny Henricksen created the pumpkin-headed horseman speeding across this ale's label. Presumably, that's a pint of Pumpkinhead Ale in the spooky rider's outstretched hand.

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



GABF 2005

Gorgon Legg writes:

Karen and I have just returned from a fabulous week at the Great American Beer Festival in Denver, where I watched 107 judges evaluate 2350 beers in 69 categories, over a 2 1/2 day period. The purpose of our trip was for me to get an idea of what the World Beer Cup will be like here in Seattle next April 10th and 11th.

Some of our local favorites did well this year at the GABF.

Brewery	Beer	State	Medals	Category
Big Time Brewing Company	Nemesis	WA	Gold	Old Ale/Strong Ale
Big Time Brewing Company	Tinderstick ESB	WA	Bronze	Extra Special Bitter or Strong Bitter
Elysian Brewing - TangleTown	Avatar Jasmine IPA	WA	Bronze	Herb and Spice Beer
Far West Brewing Co.	3 Threads Porter	WA	Bronze	Robust Porter
Pyramid Breweries	Pyramid Crystal Weizen	WA	Silver	American-Style Wheat Beer
Rock Bottom Brewery - Seattle	Faller Wheat Ale	WA	Silver	American-Style Hefeweizen
Snipes Mountain Microbrewery & Restaurant	Porter	WA	Silver	Robust Porter
Walking Man Brewing	High Road Scotch Ale	WA	Gold	Strong Scotch Ale

Navigate your way through the winners list on www.GreatAmericanBeerFestival.com. Find your own favorites by sorting by name, medal, style and state.

GEBL JULY TASTING RESULTS – IPA

CONGRATULATIONS JIM BRISCHKE FOR A GREAT IPA,
AND TO LORI AND BOB FOR CLOSE RUNNERS-UP!

Style: IPA
Date: 7/9/05

Brewer	Brew	Cat.	Averages						
			Aroma	Appearance	Flavor	Mouthfeel	Overall	Total	
Comm1	Indigo IPA	0	IPA	7.22	2.78	14.22	4.00	7.11	35.33
HB1	Eric Wilson	0	IPA	5.44	2.89	9.33	2.78	4.89	25.33
HB2	Bob Winchell	0	IPA	9.11	2.89	13.33	3.78	6.33	35.44
HB3	Shelley Albright	0	IPA	6.89	2.56	11.33	3.78	6.11	30.67
HB4	Fred Farris	0	IPA	6.44	2.78	10.44	3.22	6.44	29.33
HB5	Lori Brown	0	IPA	8.44	3.00	13.56	3.67	6.89	35.56
HB6	George	0	IPA	8.67	2.89	12.56	3.33	6.44	33.89
HB7	Jim Trimble	0	IPA	6.89	3.00	11.56	3.22	6.00	30.67
HB8	Tim Martin	0	IPA	7.22	2.89	11.00	3.11	6.22	30.44
HB9	Jim Brischke	0	IPA	8.63	2.88	13.38	3.88	6.88	35.63

Out of: 12 3 20 5 10 50

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



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George Washington's Porter

By Eric J. Wilson.

We had the great opportunity (or challenge) this year to do a home brewing demonstration at the Evergreen State Fair. This was done in cooperation with the Heritage Arts Display department, so we made some efforts to keep the methods and equipment in line with what our ancestors would have been able to do around 1870 or before. A few bits of modern equipment and chemistry, and propane heat kept the time manageable, but I think our pioneer forefathers would mostly recognize the process, and would ask for a pint of the finished brew!

Our master brewers were Shelley and Gary Albright and Fred Farris. Though we only attracted a spare crowd, those who did stop to watch were interested and had great questions. Shelley put together an all-grain porter recipe, and, y'all know Fred's system – we couldn't help but arrive at a final gravity of 1.070+ - a respectable Imperial Porter worthy of George Washington. We will look forward to doing this again next year, perhaps on a Saturday afternoon and we'll try to draw a bigger crowd.

