



The Brewer's League Journal



Volume 12, Issue 3

April 2007

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Monthly newsletter of the
Greater Everett Brewer's League
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2007 AHA STYLE CALENDAR

January: Light Hybrid
February: Scottish
March/April: Extract
May/June: Strong Ales
August/September: Bock
October/November: Pilsners

Next Scheduled GEBL
Meeting: April 12th, 2007

Place: LAZY BOY
BREWERY! ☺

Time: 7:00 PM

2007 GEBL CALENDAR

January: Light Hybrid
February: Wine for Beer Geeks
March: Bocks
April: Guest Speaker ~
Meeting at Lazy Boy Brewery
May: Belgians
June:
July: IPA
August: Fair & Picnic
September: Wheat & Rye
October:
November: English Pales
December: Winter Warmers
January '08: Porters/Stouts
February '08:
March '08: Open Tasting

Publisher's Note

Two months have passed, and I have not once been left high and dry without entries for the newsletter. Thank you everyone ... you all deserve to have a beer and relax. Some of you better not get too comfortable though. The May newsletter awaits entries from Beth Hall, Scott Hill, and Dave Hetteen. Plus, some of you have shirked your responsibilities and forgotten to write during your month ... don't think I haven't noticed! I am anxiously awaiting your entries as well. Let's keep up the good work, and continue doing those things that make us proud to be GEBL members CHEERS!



Trivia Corner

This month's quiz is "Name the Event".

The picture to the right was taken at a GEBL function. Name either:

A: The function

B: What *exactly* did they wish to have in their glasses?

OR

C: All of the above

First person with the MOST correct answer (s) wins the prize. Send entries to me at:

tinymayor@yahoo.com

Thanks for playing!!

Disclaimer: The person who submitted this picture, or any of their relatives, are ineligible for the grand prize.



Festivals:

Spring Beer and Wine Fest
April 4 - 7

Washington Brewers Festival
06/16/2007

Seattle International Beerfest
06/29/2007

Oregon Brewer's Festival
July 26 - 29

Portland, Oregon

St. Edward State Park, Kenmore

Seattle Center

Portland, Oregon

Pub Events:

2nd Annual IPA CASK-O-RAMA
11/1/2007

Beveridge Place Pub, Seattle,

DON'T FORGET:

Brewers Night

Anthony's Woodfire Grill, Everett

Monthly, every 3rd

GEBL Tasting Summary

Style: Bock
March 8,
Date: 2007

				Averages					
	Brewer	Brew	Cat.	Aroma	Appearance	Flavor	Mouthfeel	Overall	Total
Comm1	Scuttlebutt	Weizenbock	15C						
	Jim								
HB1	Trimble	Mai Bock	5A	6.92	2.00	10.85	3.46	5.62	28.85
	Jim								
HB2	Brischke	Mai Bock	5A	8.00	2.46	13.54	3.85	7.00	34.85
	Lori	Traditional							
HB3	Brown	Bock	5B	7.77	2.54	10.77	3.15	6.08	30.31
		Traditional							
HB4	Will Fredin	Bock	5B	8.23	2.54	13.92	4.08	7.54	36.31
	Bob								
HB5	Winchell	Dopplebock	5C	9.08	2.69	15.85	4.23	8.00	39.85
Out of:				12	3	20	5	10	50



Stephan Beaumont's *Brewpub Cookbook*

Jalapeño Beer Bread

3 cups all-purpose flour

5 tsp baking powder

3 Tbsp white sugar

1 ½ tsp salt

1 ½ cups abbey-style Belgian ale

½ cup shredded medium cheddar or Monterey Jack cheese

1 small jalapeño minced and sautéed

Place flour, baking powder, sugar and salt in a large bowl and mix well. Add the beer, cheese and pepper and blend together thoroughly. Pour the batter into a greased 9 x 5 loaf pan and bake in 350°F oven for 1 hour. Butter top while warm and serve.

Makes one loaf. Can also be put in 9x9 square.

Thanks Jackie Trimble for the great recipe!

As a side note, I was lucky enough to have this bread at a dinner Jackie hosted, and it was GREAT!



You like beer, right????? You live in Washington State, right??? Consider joining the Washington Beer Lovers (WABL).

WABL is part of the Washington Brewers Guild and was created for supporting and appreciating our wonderful Washington beer. WABL is a community which celebrates the fresh, local, award-winning microbrews produced in our state. WABL members enjoy the latest news about the Washington microbrew scene, exclusive offers by Washington breweries and sponsors, and opportunities to network with fellow WABL members, Washington brewers, and other industry partners through various social gatherings hosted by WABL.

With your WABL membership (\$25/year), you receive a WABL t-shirt, as well as a WABL Passport with a unique ID number for each member. The Passport is the official ID for the WABL members that grant your privileges at various events. The passport also lists an extensive list of Washington breweries. WABL members who visit 15 Washington breweries and collect stickers on their Passport will receive a t-shirt from select Washington breweries, or currently, you receive a WABL pint glass. Completed passports and entered in a drawing for a pair of tickets to Washington Brewers Guild events. Winners are contacted one month before each event.

For our wonderful beer festivals, WABL's receive a discount, early admission, and a specially brewed beer which only WABL's can have. Additionally, for the Summer Microbrew Festival, the WABL's will receive an extra taste token, as well as a glass glass, vs. the general public having plastic glasses.

Each month, a WABL newsletter is sent to each WABL member. The newsletter contains news on the monthly WABL event (an event {sometimes free} at a local brewery held exclusively for WABL members, new beer releases, special events at local breweries, festival information (including special WABL benefits) and much more!

All in all, being a WABL is wonderful. Since we joined WABL 14 months ago, we are on our 5th set of passports, have received discounts, early admission and special benefits at beer festivals, attended WABL events, gone on the Washington Brewer's Guild annual Yakima Hop Trip on the Hales double-decker bus (free, other than our hotel), as well as received a set of free tickets to the Winter Beer Festival, and a set of free tickets to the recent Cask Festival.

WABL is a wonderful extension to being a home brewer and we enjoy it very much. Consider joining today. Go to <http://www.washingtonbeer.com/> and select WABL for more information. For us, our \$25 annual fee is more than well worth it. Please join us in being a WABL!!

Dennis & Louise Fugier

Notes from the El Presidente

Lazy Boy Night

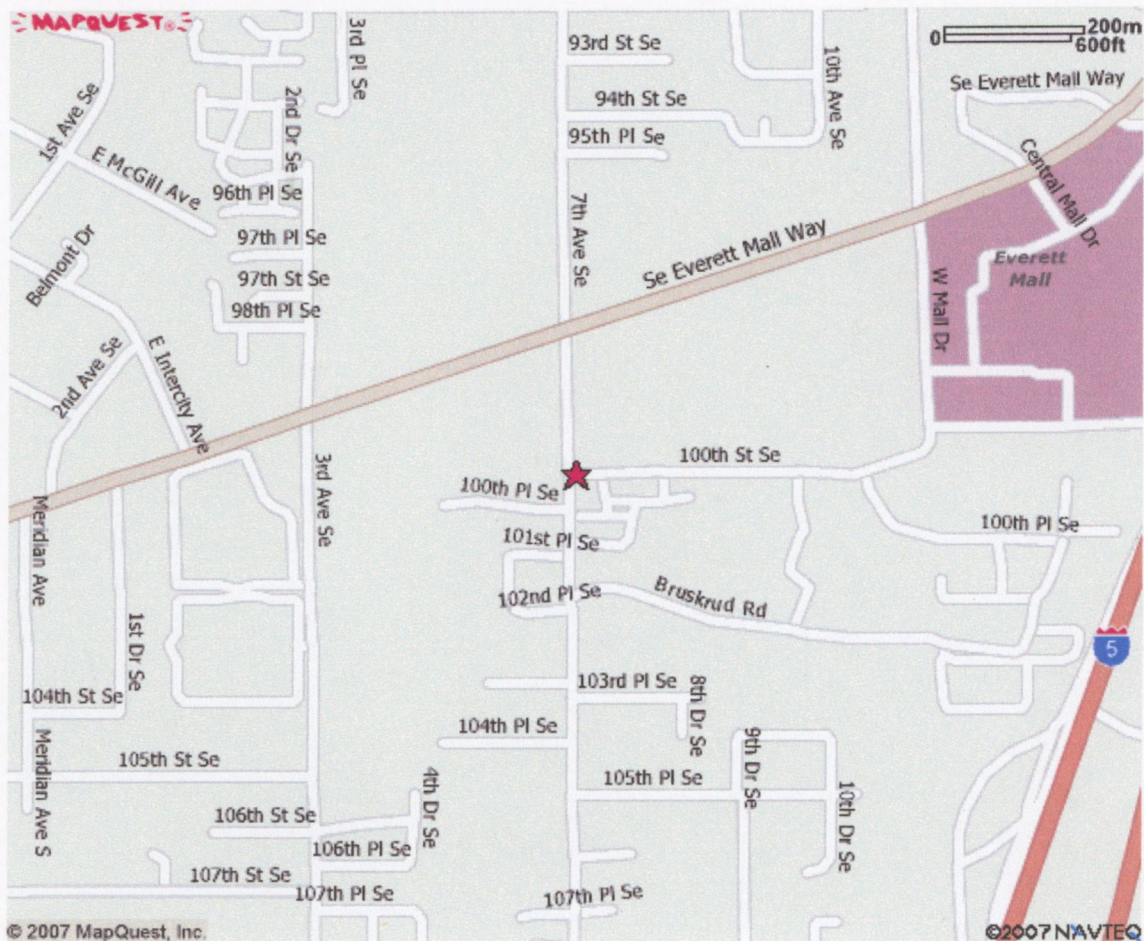
Next meeting will be held at Lazy Boy Brewing in Everett. It is the newest brewery in Everett and should make for a wonderful night. From my experience there will be plenty of samples. Owners Shawn Loring and Mike Scanlon are looking forward to sampling some local homebrew so feel free to bring some of you crafted ales and/or lagers. Since they are a production brewery please bring your own glass since they don't have a supply.

The inevitable question can you buy growlers. And the answer is yes.

Growlers (your own)	\$6
(New Lazy Boy)	\$9
Corny Kegs	\$40

More info can be found at: <http://www.lazyboybrewing.com/index.htm>

Here is a map to get there. 715 100th St Se, Everett WA, 98208-3762



AHA Big Brew

National Homebrew Day is Saturday May 5th. The Albright's have offered to host a potluck sign up and address will be coming soon on the GEBL groups. The national toast will be 10:00 am so all should be there by 9:00–9:30 to get the brew pots boiling. The more we brew the better. Talk to friends and partner up, or find a way to get your system mobile and get it to the Albrights for a great day.

Below is a brief summary of this year's recipe. You can go to

<http://www.beertown.org/events/bigbrew/index.html> to get more information. You are not limited to these brews but sometimes the bigger is better.

Griffin Spit IPA

Batch size: 5 gallons (19 L)

Anticipated OG: 1.073

Anticipated SRM: 10

Anticipated IBU: 190.3

Brewhouse Efficiency: 75 %

Wort Boil Time: 90 Minutes

For 5 gallons using a 6.5-gallon or greater boil.

9.0 lb (4 kg) Pale Malt (2-row)

3.0 lb (1.4 kg) Munich Malt

1.0 lb (0.45 kg) Crystal 40L

0.5 lb (0.22 kg) Cara-Pils Dextrine Malt

2.0 oz (57 g) Summit Pellet Hops, 19.0% alpha acid (20 min.)

2.0 oz (57 g) Summit Pellet Hops, 19.0% alpha acid (10 min.)

2.0 oz (57 g) Summit Pellet Hops, 19.0% alpha acid (5 min.)

1.0 oz (28 g) Summit Pellet Hops, 19.0% alpha acid (Dry Hop)

1 tsp. Irish Moss (15 min.)

Yeast: White Labs WLP002 English Ale Yeast or Wyeast 1968 London ESB Yeast

Mash grains at 154F (68C) for one hour.

Hailbrau Doppelbock

Batch size: 5.5 Gallons (21 L)

Anticipated OG: 1.076

Anticipated SRM: 13.4

Anticipated IBU: 27.5

Brew house Efficiency: 70 %

For 5.5 gallons using a 6.5-gallon or greater boil.

11.5 lb (5.2 kg) Munich Malt

3.5 lb (1.6 kg) Pilsner Malt

1.0 lb (0.45 kg) Carahell Malt

1 oz (28 g) Carafa Malt

0.25 oz (7 g) Hallertauer Mittelfruh pellet hops, 4.0% alpha acid (120 min.)

1.0 oz (28 g) Hallertauer Mittelfruh pellet hops, 4.0% alpha acid (90 min.)

1.0 oz (28 g) Hallertauer Mittelfruh pellet hops, 4.0% alpha acid (40 min.)

Yeast: White Labs WLP 820 or 830; or Wyeast 2112, 2178 or 2308

Note: This recipe requires a large dose of yeast; use a 1-gallon starter or pitch slurry from a previous batch.

Mash schedule: Step infusion, rests at 104F (40 C), 144F (62 C) & 158F (70 C).

Mash out at 170F (77 C).

Striking Gold Belgian Strong Ale

Batch Size: 5 gallons (19L) Anticipated OG: 1.077 Anticipated SRM: 4.4 Anticipated IBU: 31.0 Brewhouse Efficiency: 70 % Wort Boil Time: 60 Minutes

9.50 lb (4.3 kg) Pilsner Malt

14 oz (0.87 kg) Wheat Malt

7 oz (0.19 kg) Cara-Pils Dextrine Malt

3 oz (85 g) Aromatic Malt

1.33 lb (0.3 kg) Cane Sugar (10 min.)

0.67 lb (0.3 kg) Jaggery Sugar (30 min.)

1.75 oz (50 g) Kent Goldings pellet hops, 4.75% alpha acid (60 min.)

1.00 oz (28 g) Czech Saaz pellet hops, 3.50% alpha acid (5 min.)

Blend of Wyeast 3787 Trappist High Gravity & Wyeast 1214 Belgian Ale Yeast; or a blend of White Labs WLP570 Belgian Golden Ale & White Labs WLP500 Trappist Ale Yeast

Use a step mash with 30-minute steps at 142F (61C), 152F (67C), and 160F (71C). Mash out at 172F

Same Brew

This one is a true hop bomb of an IPA. It is styled after the Northwest IPA with lots of aggressive magnum hops and a large allotment of dry hops. I have experimented with many different types of dry hopping and I encourage you to do the same. Some examples are 1 oz. in secondary, $\frac{1}{2}$ and $\frac{1}{2}$ divided between primary and secondary, or use a third secondary (triary sp?) to hop in, or even hopping in the keg. Lori also posted an article online about double dry hopping you might want to reference.

Recipe:

Batch Size (Gal):	10.00		
Total Grain (Lbs):	24.50		
Anticipated OG:	1.071	Plato:	17.23
Anticipated SRM:	7.7		
Anticipated IBU:	63.2		
Brewhouse Efficiency:	75 %		
Wort Boil Time:	60	Minutes	

Grain

22.00 lbs. Pale Ale Malt (2 Row)
0.50 lbs. Munich Malt (light)
0.50 lbs. CaraPilsner
0.50 lbs. Crystal 80L

Hops

2.00 oz.	Galena 13.00%	60 min.
0.75 oz.	Columbus 15.50%	20 min.
0.50 oz.	Columbus 15.50%	5 min.
0.50 oz.	Columbus 15.50 %	Dry Hop
0.50 oz.	Columbus 15.00%	Dry Hop