



# The Brewer's League Journal



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## 2007 GEBL CALENDAR

January: Light Hybrid  
February: Wine for Beer Geeks  
March: Bocks  
April: Guest Speaker ~  
Meeting at Lazy Boy Brewery  
May: Belgians  
June: Surprise Lager Tasting  
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

**September: From the Latin *Septem* meaning seven. Hmmm ... what are seven important things about September?**

- 1. We recognize ourselves as worker bees on Labor Day.**
- 2. The start of a new school year.**
- 3. Fall begins September 23<sup>rd</sup>**
- 4. The first Sunday NFL games will be played.**
- 5/6. The World Rugby Cup and Women's World Soccer Cup will be played.**
- 7. September 22<sup>nd</sup> marks the start of Oktoberfest in Munich!**

**Did you know that every Oktoberfest begins with a keg of beer tapped by the Mayor of Munich who declares "*O'zapft is!*" (Bavarian: "It's tapped!"). The first *mass* is served to the Bavarian Minister-President. Only local Munich breweries are allowed to serve the special Oktoberfest beer in a *Bierzelt*, a beer tent which is large enough for thousands.**

**Now I know not all of us will be able to go to Oktoberfest this year, so I thought we could try having our own festivities at the upcoming GEBL meeting.**

- 1. Will, since you are closest to Mayor status, you will need to open the first growler and state "It's Pourable!"**
- 2. Gary, Fred, Dennis, Karen, and John .... You will all get the first glasses since you are the executive committee. Be sure to toast before you drink.**
- 3. Everyone else will then be served, and we will all be glad we are not in a tent ... those can be wet, stinky, and dirty.**

**~ I have proof of this. It's called the Oregon Beer Festival ~  
See you at GEBLFEST .... Linda**

Next Scheduled GEBL  
Meeting:  
September 13, 2007

Place: Superior  
Distributing

## GEBL Tasting Summary

**Style:** Belgium  
**Date:** 5/10/2007

				Averages					
	Brewer	Brew	Cat.	Aroma	Appearance	Flavor	Mouthfeel	Overall	Total
Comm1	Chimay	Grande Reserve	18D	9.47	2.82	16.00	4.12	8.06	<b>40.47</b>
HB1	Jim Brischke	Belgium Wit	16A	8.17	2.56	13.94	3.78	6.89	<b>35.33</b>
HB2	Fred Farris	Saison	16C	7.53	2.32	12.47	3.37	6.26	<b>31.95</b>
HB3	Shelley Albright	Belguim Specialty	18C	8.84	2.58	13.00	3.79	6.95	<b>35.16</b>
HB4	Will Fredin	Belguim Trippel	18C	8.75	2.50	13.00	3.75	6.69	<b>34.69</b>
<b>Out of:</b>				12	3	20	5	10	50

### 2007 AHA STYLE CALENDAR

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



#### **Festivals:**

Great Canadian Beer Festival	Victoria, British Columbia	Sept. 7-8
Lighthouse Festival	Rosehill Community Center	Sept. 7-8
Octoberfest	St. Edwards Park, Kenmore	Sept. 14 -15
Great American Beer Festival	Denver Colorado	Oct. 11 -13

#### **Pub Events:**

2nd Annual IPA CASK-O-RAMA Beveridge Place Pub, Seattle      Nov. 1

#### **DON'T FORGET:**

Brewers Night	Anthony's Woodfire Grill, Everett	Monthly, every 3 <sup>rd</sup> Thursday
Cask Night	Fred's Rivertown Alehouse, Snohomish	Every Tuesday
Cask Night	Diamond Knot, Mukilteo	Every Thursday

#### **Mark Your Calendars:**

Winter Beer Tasting      Phinney Ridge Neighborhood Association      11/10/07

# Trivia Corner

The start of a new school year is when I like to clean my closet. This year, Will and I cleaned together. When I came time for t-shirts, I was shocked to find that even I own 12 beer shirts ... I didn't think I had that many. Will's collection was clearly larger than mine, but it made me wonder what everyone else is harboring in their closets.

So, for Trivia Corner this month, I thought it would be fun to find out a few things:

1. How many beer t-shirts are in your closet?
2. Using our individual data, we could come up with a club total.

So, count your shirts. Bring your honest count to the next meeting, as there will be a prize for the person with the most beer t-shirts. Until then, happy counting!

## RECENTLY MADE A BAD BEER AND THINKING ABOUT DUMPING IT?

### Here are some things you can do with bad homebrew

#### LOOSEN RUSTY BOLTS

Pour some beer on them and wait a few minutes. The carbonation may help break up the rust.

#### CLEAR UP BROWN SPOTS IN YOUR LAWN

According to Andrew Lopez, a professional gardener, the fermented sugars in beer stimulate plant growth and kill fungi. He recommends spraying either home brew or Rolling Rock (both are chemical-free) on those annoying brown spots in your lawn. (Either that, or just stop peeing there.) "The grass will absorb the sugar in the beer and draw energy from it," Lopez explains.

#### PUT OUT A FIRE

Although certainly not as effective as a real fire extinguisher, a can or bottle of beer can mimic one if none is available. Simply shake and spritz. After all, beer is mostly water. This works on small grill flare-ups, and some people have been known to carry an emergency can in their car in case of engine fire. Or at least that's what they tell the state troopers.

#### POLISH POTS

In days of yore, the last bit of beer from spent kegs was collected and used to polish the copper vats in breweries. Greg Smith, general manager of the Idaho Brewing Company, is keeping the tradition alive by using beer to put a shine on the copper-top tables in his Idaho Falls establishment. "Because of its acidity," he explains, "you can just pour some on, let it sit for a while, then wipe it off. It also works well on Revere Ware pots."

### SHAMPOO HAIR

Not only is beer the remedy for a dull party, it's also the cure for dull hair. Dump a cup into a small saucepan and bring it to a boil over medium heat. Let it reduce until there's 1/4 cup left. This removes the alcohol, which can dry hair. Let the beer cool, then mix it with a cup of your favorite shampoo. Pour it into an empty shampoo bottle, then wash and rinse as usual. It'll give your hair more shine and luster.

### KILL SLUGS

Gather a few empty salsa jars (or similar wide-mouth containers) and fill them a third of the way with cheap beer. Then bury them about 15 feet from your garden, girlfriend, or whatever you're trying to protect. Make sure the rims are almost level with the soil surface. For some reason, slugs love beer. They'll find the traps, drop in, and drown. Do this in the evening, let them party all night, and give them an honorable burial in the morning.

### CATCH MICE

Slugs aren't the only pests with a fatal attraction to beer. According to Neil Herbst, owner of the Alley Kat Brewing Company in Edmonton, Alberta, you can also trap mice with it. He recommends setting out a few small pails or bowls of beer (his competitors', never his own), with a small ramp leading up to the lip. The mice will be attracted by the smell, hop in, drink their fill, then be unable to climb out.

### TIE A FLY

This tip is from the book *Curiosities of Ale and Beer*, published in 1889: Mix beer, chimney soot, walnut leaves, and a little powdered alum in a small pot. Bring to a boil, then chill. Dipping any natural materials you're using in this solution prior to tying is supposed to make for a tighter, more attractive fly. No promises as to whether it will catch more fish, though.

### TAME A WILD HAIR

A few drops of beer is sticky enough to subdue any sudden uprising on your eyebrow or scalp that you spot in a barroom mirror. Just wet your index finger and demurely slick it down. Think of it as Miller mousse.

**We always suspected it was the greatest substance ever invented. Now we have proof.**

*By Joe Kita, Men's Health*

## IPA Tasting @ DK2

*June 2<sup>nd</sup> the club held the IPA Same-Brew tasting at Diamond Knot. The club provided sandwich makings while the participants filled in with potluck. There were ten IPAs to taste as well as a couple of offerings from Diamond Knot. After we sampled a brew, we offered opinions, and then brewer would step forward to explain the details of his brewing. Two of the offerings were bottle conditioned, one was kegged a couple of days before testing, one did not get the notice of the mistake in the recipe, two got the notice a little late and added DME to make up the difference, and others began or ended with low gravity. This provided us with a prime opportunity to understand some of the unique tastes we were getting all from the same recipe. Good food, good brew, good friends and plenty of sunshine – what more could you ask for?*

*~ Jackie Trimble*