



The Brewer's League Journal

GEBL brewers of the year



Will Fredin and Jim Brischke are the GEBL brewers of the year for 2008. Fredin earned the most points in club tastings over the year while Brischke served as the club president, organized classes for those taking the BJCP exam and tied with Jim Trimble for second in points.

About GEBL

The Greater Everett Brewer's League meets the second Thursday of every month at the Milltown Sailing Association, 410 W. 14th Street, just north of the Everett Marina.

Club officers are: Jim Trimble, president; Will Fredin, vice-president; Laura Beck, secretary; Dennis Fugier, treasurer; Matt Moser, membership coordinator; Shelly Albright, Dan Stilwell, Jim Riley and Adam Orrick, newsletter editors; Karen Winchell, librarian, Linda Fredin, editor emeritus.

Newsletter submissions on anything related to beer and brewing are always welcome.

Annual club dues are \$25 for individuals and \$35 for families and are payable at the first meeting of the year.

The purpose of the club is to promote homebrewing and to help brewers make better beer.

Trimble era begins

Jim Trimble began as an extract brewer five years ago when he purchased equipment from a friend.

Now he usually has six homebrews on tap and is the president of the Greater Everett Brewer's League for 2009.

"I brew because I like lots of different styles and really enjoy seeing if I can come close to those styles," Trimble said. "Did I also mention I like beer?"

Trimble, who recently retired as a project manager at Boeing after more than 30 years on the job, now brews on an elaborate three-tiered system.

He recently built a club brew system that can be loaded into the back of the car and borrowed by any GEBL member.

Trimble enjoys brewing porters and stouts, but is also fond of pale ales. In fact, he said if he was stuck on a desert island with only one case of beer he'd pick Sierra Nevada pale ale.

Trimble has one simple goal for the club during the next year.

"I'd really like to see people get brewing," Trimble said. "Whatever it takes I'd like to see people brew on a regular basis rather than once in a while."

Trimble has three keys for making great homebrew.

"Clean, clean, clean," he said. "Did I mention I like beer?"

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TRIMBLE ERA... HE WANTS MORE BEER

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Other ideas for the club include creating a standard label for all growlers brought to the meetings with specific information that includes starting and ending gravity, ABV and any special ingredients or techniques.

Trimble, who lives in Lake Stevens with wife and GEBL member Jackie Trimble, said club meetings would continue under the same format.

On months when there is a speaker scheduled, the talk will begin at 7 p.m. with social activities to follow at 8 p.m. Trimble asked Jim Brischke and Will Fredin to form a committee to find speakers (see calendar on page 3).

Trimble has also asked treasurer Dennis Fugier to investigate the pros and cons of allowing club dues to be paid online through Paypal and how much that would cost per membership.

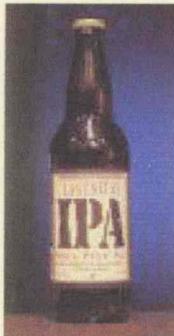
Trimble, Jim Brischke and Will Fredin will determine which styles will be used for the four same recipe beers this year.



Club president Jim Trimble

First club brew features unique twist

GEBL vice-president Will Fredin has announced from his palatial home office in Granite Falls that the first club brew this year will also be a unique one.



"Since IPA (India Pale Ale) has been on the tasting roster for at least the last five years, the club officers decided to take it out," Fredin said. "But before all the hop heads spit at their monitors in anger, the first club brew will be an IPA. However, there will be a twist."

While all brewers will use the same malt bill and the same yeast, the amount of hops and the hop schedule will be determined by each brewer.

The malt bill for five gallons is 12 pounds of Pale malt, 1 pound of Munich, 1 pound of Carapils and half a pound of C40. The yeast will be 1056 American Ale.

Malt kits and hop orders will be taken by Jim Trimble at our meeting on Feb. 12 with tasting dates still to be determined. The cost is \$17.60 for five-gallon all-grain kits (milled or not, including a XL smack pack of yeast), \$35.20 for a 10-gallon all grain kit, \$22.80 for a five-gallon extract kit and \$45.60 for a 10-gallon extract kit.

Trimble said he can get almost all hop varieties for this recipe or others for \$2 an ounce and he will be taking orders on Thursday.



Dates to remember

Month/Day	Time	Event	Location
February 12 GEBL meeting	7 p.m.	Speaker, Marc Beckelman	Milltown Sailing Association
March 12 GEBL meeting	7 p.m.	Open/Any beer	Milltown Sailing Association
April 9 GEBL meeting	7 p.m.	Wine for beer geeks	Balefire, Everett
May 14 GEBL meeting	7 p.m.	English Pale Ale	Milltown Sailing Association
June 11 GEBL meeting	7 p.m.	Speaker	Anthony's Woodfire, Everett
July 9 GEBL meeting	7 p.m.	Lagers (any style)	Milltown Sailing Association
August 13 GEBL meeting	7 p.m.	Speaker	Milltown Sailing Association
September 10 GEBL meeting	7 p.m.	Porters	Milltown Sailing Association
October 8 GEBL meeting	7 p.m.	Speaker	Milltown Sailing Association
November 12 GEBL meeting	7 p.m.	Spice, herb or fruit beers	Milltown Sailing Association
December 10 GEBL meeting	7 p.m.	Barleywine challenge	Milltown Sailing Association

Day	Time	Event	Location
Every Tuesday	7 p.m.	Cask night	Fred's Rivertown Ale House, Snohomish
Every Wednesday	7 p.m.	Cask night and open mike	Balefire, Everett
Every Thursday	7 p.m.	Cask Night	Diamond Knot, Mukilteo
Every third Thursday	7 p.m.	Brewer's Night	Anthony's Woodfire Grill, Everett
Saturday, February 7	Noon	WABL event at Big Al Brewing	Seattle
Friday, February 27	All week	6th annual barleywine bacchanal	Beveridge Place Pub, Seattle
Wednesday, March 18	7 p.m.	Support Washington Beer Night	Diamond Knot, Mukilteo
Saturday, March 28	Noon and 6 p.m.	Washington Cask Beer Festival	Seattle Center
Saturday, April 18	7 p.m. and 10 p.m.	Hops and Props	Museum of Flight
June 20-21	TBA	Father's Day Festival	TBA
July 4-6	TBA	Seattle International Beer Festival	Seattle Center
Every third Thursday	7 p.m.	Brewer's Night	Anthony's Woodfire Grill, Everett



— GEBL BREWER'S LOG —

Orrick studies at famed Seibel Institute

GEBL member Adam Orrick began classes last week at the Seibel Institute of Technology and World Brewing Academy in Chicago.

Orrick was accepted to study in the 12-week program that includes classes in both Chicago and Munich, Germany.

Orrick spent the last several weeks packing and moving and trying to read as much of the material for the classes as possible.

"Then when I study it for real it will just be a refresher," Orrick said.

Orrick has recently been working as a baker making bread so he's no stranger to making yeast behave. He was also a volunteer at Lazy Boy Brewing in Everett working with brewer Shawn Loring.

Before he left for his great brewing adventure, Orrick served as one the GEBL newsletter editors. He promises to send monthly updates.

Another pub crawl in sight

Pub crawl organizer extraordinaire Louise Fugier is working to organize another pub crawl, this one focusing on breweries on the east side of Lake Washington.

She is also looking at the possibility of setting up a tour of breweries in Portland.

Wilson honored by GEBL

GEBL member Eric Wilson was awarded a gift certificate by the club in appreciation of his service and dedication to the homebrewing community.

Wilson heads up the beer and wine competition at the Evergreen State Fair in addition to being a BJCP administrator in the state. He is currently working with WAHA to create a judging standard for Best of Show rounds at all competitions.



BJCP practice exam scheduled

Several GEBL members have signed up to take the BJCP exam in late February. There will be a practice exam at Big Al Brewing in Seattle at 1 p.m. on Feb. 21. The cost for the practice exam, which will last three hours and feature four examples to judge, costs \$10.

Register at <http://www.wahomebrewers.org>.

Fredin wins Barleywine, Belgian tastings

After the 2007 Christmas meeting many GEBLers were talking about how it would be fun to do a club brew of barleywine.

Just a few short days later Lori Brown threw down the gauntlet and the 2008 barleywine challenge was born. Eight brewers brought their best version of a barley wine to the holiday party.

Will Fredin won a bottle of commercial barleywine which didn't make it out of the building. Barleywines age well so brew today for the 2009 challenge.

Fredin also scored highest (34.38) in the Belgian Strong tasting at the January GEBL meeting with Bob Winchell (31.95) and Dan Stilwell (29.82) also entered.