



# GREATER EVERETT Brewer's League Journal

*The purpose of The Greater Everett Brewers League is to promote and educate homebrewers in the production of craft-style homebrewed beers. As an AHA social club we improve members brewing skills by providing mentoring and networking to fellow brewers, promote BJCP judging, evaluation and competition entry, as well as promoting the local craft beer movement.*

## The Sullivans Take 2010 Washington Homebrewer(s) Of The Year

By Roger Kee



GEBL members Tavish & Laura Sullivan were honored as the 2010 Washington Homebrewer(s) of the Year at the Washington Homebrewers Association (WAHA) annual awards ceremony that took place during the ExBEERience Festival held at Redhook Brewery on March 12th. They are the first husband and wife team, and the first GEBL members to win this distinctive title.

The WAHA website states "The purpose of the Washington Homebrewer of the Year (WHOTY) Award is to recognize Washington homebrewers who routinely place well in Washington competi-

tions around the state throughout the year.

While the WHOTY is only three years old, GEBL homebrewers have consistently been competitive to win this prestigious title for the past three years. Let's learn from their example and work towards bringing this back to GEBL for 2011 and beyond. I recently had a chance to interview Tavish and Laura as they reflected upon their 2010 season.

**Q. When did you decide to go after the WHOTY?**

**Team Sullivan:** We decided to go for the WHOTY when we saw how well we did in the 2009 standings. This was the year that we had tried to see if we

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## GEBL Members Do Well At The Cascade Brewers Cup

Winners of the 2011 Cascade Brewers Cup were also announced at the ExBEERience Festival on March 12th.

GEBL had an excellent showing at the 2011 Cascade Brewers Cup competition. Ten GEBL members came away with awards. Congratulations to Mike Floyd, Will Fredin, Dan Hansen, Roger Kee, Scot Oliver, Derek Ruffner & Marvin Kunkel, Brian Searfass, Dan Stillwell and Jim Weisweaver.

And special congratulations to Dan Stillwell for his second place Best of Show Strawberry Mead, Roger Kee for his second place Best of Show Cider and Mike Floyd for his third place Best of Show Belgian Blonde Ale.

# PUBCRAWL!

## April 16

By Louise Fugier



As of press time, we still have a few seats available for the GEBL 2011 pub-crawl. The remaining few seats will be sold on a first come - first served basis. The cost for GEBL members is \$35 and guests

or non-members are \$40. You can either mail me a check (email me at FugierFam at aol dot com for my address), or wait until Thursday's meeting. But when the bus is full, it's full.

We are stopping at 4 breweries, plus we have added one quick stop at a wonderful bottle shop (that has tap handles too! )

### Our Itinerary:

We start at the El Capitan Park & Ride, 9029 El Capitan Way in Everett. **Please arrive by 8:30, as the bus leaves at 8:45**, making a quick pick-up stop at the 44th Park & Ride in Lynnwood. (south of 196th by the old Levitz). Please notify me if you want to be picked up at that stop.

### Naked City Brewery 9:30-10:30

We will be sampling 3-4 beers, as owner (and former home brewer) Don Webb gives us a brewery tour & talks about the beers we will be sampling. This stop is before they open, so no growler fills are available.

### Schooner Exact Brewery 11:00-12:30

We will be sampling 3-4 beers, as well as having pizza lunch as we receive a brewery tour from either the brewer or owner. If you wish to have growler fills (\$8) or an additional pint (\$4), please arrange that in their tasting room.

### Georgetown Brewing 12:40-1:45

We will be sampling their beers. The brewery may be off-limits due to production, but we are working on getting access. We will have a host to discuss the beer, etc. with us.

### Malt & Vine 2:15-2:45

This is a very diverse bottle shop which also has several tap handles. We will make a quick stop for anyone that wants to purchase an additional pint on draft or in bottle. They have beers from Washington State, other parts of the country, as well as many, many international beers.

### Black Raven Brewing 3:00-4:00

We will be sampling 4 beers while Beaux and/or his brewers discuss their journey, give us a brewery tour and talk about the beers we will be sampling. If you wish to purchase growler fills or have an additional pint, please arrange that in their tasting room.

Our schedule is tight, so we need everyone to be back on the bus by the departure time. I have listed which breweries will fill growlers. If you are getting a growler filled, please be aware of our departure time at that brewery so that you can allow time to get it filled and pay for it yourself.

At some of the breweries, it may be a tight fit within the brewery itself, so we may have to tour in shifts. Please give our hosts your attention and thank them for their generosity, as some are providing great deals to us for the day. Remember, this is a day of fun, yet at the same time, we represent GEBL to the local craft brewing community.

If you are a WABL member, remember to bring your passport, as you will have the opportunity to receive 5 WABL stamps on Saturday.

There will be snack mix available to munch on the bus. Also, there is one small restroom on the bus.

It will be a long day of sampling and enjoying local craft beers, so if your ability to drive after the pub-crawl is at all impaired we can call you a cab, or perhaps another GEBL member can take you home. At all costs—DO NOT DRIVE HOME IF INTOXICATED! We want everyone to have a fun—and safe day.

# Fundraising for the National Homebrewers Conference

The GEBL Executive Committee has voted to use all funds generated by raffles over the next year to be used for club expenses for the 2011 National Homebrewers Conference (NHC) in San Diego this year (June 16-18) and the 2012 NHC that will be held in Seattle next year.

The NHC is put on by the American Homebrewers Association at a different city around the country each year. At the NHC over 1,500 homebrewers from all over the country get together to network and enjoy the camaraderie of fellow homebrewers. There are seminars on all facets of homebrewing and the awards for the National Homebrew Competition are given out.

As GEBL is the largest homebrew club in the Puget Sound area, the Executive Committee is asking everyone in the club to help GEBL be a major participant in the NHC when it comes to Seattle in 2012. GEBL's participation in the NHC in San Diego this year in many ways will be a dress rehearsal for that.

In order to cover costs for transporting the GEBL homebrews and club night booth to San Diego for this year's NHC we will be holding three raffles.

The first raffle will be this Thursday at the April club meeting. All members are encouraged to bring whatever they have for the raffle.

At Big Brew (Saturday, May 7th, at Dan Hansen's) we'll have a rare beer silent auction. If you have something in your cellar you can share, please do. If you don't, consider picking up something at a good bottle shop. If you're not going to be able to make it to Big Brew, you can bring a bottle to the April club meeting and we will make sure it gets to Big Brew (really!).

The final planned fundraiser will be a silent auction at the club meeting in May. Similar to the rare beer auction at Big Brew, but wide open. For example, a

day of brewing and festivities at an accomplished, award winning, member's home. It would be a great opportunity for a beginner or novice brewer to brew with a seasoned brewer. Maybe you want to do a dinner pairing for a few folks or just pick up gift certificate for a local brewery?

Let's all pitch in and help raise some funds so that the club can set a high bar for the NHC in Seattle next year!

## Phase One of the GEBL Barrel Project Complete

On March 26th brewers that had contributed to the first filling of the barrel met at Dan Hansen's to empty the barrel and receive their share of the bounty.

Sojen Cellars in Everett gave the 64-gallon oak barrel to GEBL last year. It had been used to age a red wine. After some discussion it was decided the first use of the barrel should be for a big, malty beer and it was agreed to brew a 1.090 OG Baltic Porter (Cat. 12C). A dozen or so members brewed up the beer last fall and after a period of lagering, the beer was put into the barrel back in January.

After three months of aging in the barrel a sample was taken and shared with the brewers that had contributed. The character of the beer had changed from a rich, malty sweet beer to a tart, complex flavor dominated by cherries, so it was decided that it was time to take the beer out of the barrel.

After discussion amongst the members that filled the barrel the first time, it was decided that the next use of the barrel should be for a Belgian Dark Strong Ale (Cat. 18E) along the lines of Westvleteren 12 or St. Bernardus Abt 12. A call for members interested in brewing for the second phase was sent out to the GEBL Yahoo group and fourteen brewers have stepped up to brew the beer.

The plan is to get the beers brewed and ready to fill the barrel again by June.

# BEER, WITH AND WITHIN FOOD

By Ingrid Brewmore



*Traditional Welsh Rarebit*

Have you ever had Welsh Rarebit? No, not rabbit! We're not going to cook the Easter Bunny today!

This dish is a cheesy, beery, and simple British dish that originated in the 18<sup>th</sup> century.

## Welch Rarebit

3 T. butter  
3T. flour  
12 oz. lightly hopped pale ale  
3 C grated sharp cheddar cheese  
1 ½ t. English dry mustard  
1 ½ t. Worcestershire sauce  
1/8 t. Tabasco sauce  
Toasted bread of your choice

Melt the butter in sauce pan. Add flour and stir until mixed, and the flour is slightly browned. Slowly add the beer while stirring. Continue to stir mixture until mixture comes to a boil and thickens. Add the other ingredients except the toast and stir until the cheese is melted. Pour mixture over the toast and enjoy with a beer.

Send your comments, thoughts, recipes or what the heck, anything to: [ingridbrewmore@hotmail.com](mailto:ingridbrewmore@hotmail.com).

# Gadget Guy

By Nate McLaughlin

## Thermostats— Not Always Equal

There will come the time where you will want to precisely control the temperature of something or another. It could be your mash with a RIMS system, fermentation temperature in a fridge, or even a converted freezer that is now a kegerator. You're going to want an adjustable "high" temperature thermostat and there are quite a few options out there but not all of them work well for all things.



On the low end of the price spectrum (which seems to have gotten more expensive since I last bought one) you have the Analog controllers. These work without a digital controller and usually have a larger temperature differential, up to 3 or 4 degrees. This means if you set your target temp at 40, it will

warm up to 44 before the switch trips and starts cooling, then it will go down to 36 before it shuts off. This is a large swing for fermenting and I would not suggest using something with such a large differential, they do however work decently for converted freezers and serving beer with, but other than that, take a pass. The probes are large and are prone to breakage or inaccuracy if pinched and are not readily replaceable. They can be found used at a reasonable price. They used to sell new for around \$45 but it appears that they now sell for prices around \$65 to \$70 which makes it a worse idea than ever before for it's limited functionality.

Stepping up to digital gives you a large array of choices, displays, purposes and customizing. The least customizable of all these is the Digital Johnson Controls (A419). It allows for either heating or cool-

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**Gadget Guy***(Continued from page 4)*

ing, but can't do both without changing a setting. The probes are replaceable and you can buy them pre-wired or without wires for custom installations. It is similar the single stage Ranco controller and neither of them have a way of calibrating the probe, you will have to calculate any variance in your head. My Ranco controller reads 5 degrees higher than it actually is. Both models can have a custom differential from 1 to however many degrees you want the temperature to swing. This makes them useful for nearly any purpose. The digital sampling rate may take it 10 to 15 seconds to respond to a shift in temperature, but it's a small price to pay for a smaller temp differential. These can be troublesome in some setups as they do not have any overshoot compensation, which means on a RIMS system you might overshoot your mash temp as killing the heat doesn't stop carry over. Prices range from \$65 to \$130 depending on the options—if it's dual stage and how long the cables that come with it are, if any.

Then you can step up to the highly customizable digital controllers. In this segment there is even a larger variable but it will require some electrical know how on your part.



First in the easy to understand group are the LOVE controllers by Dwyer Instruments. These are panel mount controllers that come in a large variety

of options. They are great for mounting in doors or small junction boxes, have light up displays that are easy to read from across the room with a quick glance. The LOVE controller of choice for me is the single stage Love TS2, but for about \$9 more you can pick up the dual stage version (TSS2). It will cost you another set of power cables but you can always put that off until you need it, better to have the option than regret not having it later. LOVE TS2 controllers can use both PTC and NTC temperature probes which come in a variety of lengths and types

in Brass, PVC, Stainless Steel, and resin coated brass. Check the stats as many of them can be submerged in water without the need for a thermowell. They can easily be switched to heating or cooling and have the same 1 degree differential as other digital controllers. The total cost is also more difficult to calculate as there is some variable in construction costs but it's about \$15 for a junction box and a extension cable to make it all work, which brings the cost in the range of \$75 to \$90.

Now we take a step into craziness. Proportional–Integral–Derivative controllers also known as PID controllers. Depending on what type you get, these will actually learn your heating and cooling systems to adapt and give the most accurate temperature possible. There is a steep learning curve with these and tons of options as well.



I use the LightObject JLD612 which can be purchased for under \$40 but they do require a relay as they only support 3 amps on the internal switch. This adds \$10 to \$20 to

the price and will require a larger junction box and possibly a heatsink for your relay depending on the amperage needed. These controllers work best for precision control, they have a very fast sampling rate and with a PT-100 thermocoupler (probe) it has a resolution of 0.1 degree. They also offer alarm trigger options if something hits a set temperature it will trigger whatever you have hooked up to it. Which is a necessity for glycol pumps as you will want to know if something has failed and the temperature is rising. They also have all the features of the LOVE controllers and many even have dual displays so you can see the target temperature and your current temperature. Your total cost with a PID system will range between \$60 and \$100 depending on your probe selection, relay amperage, and mount selection.

**GEBL Big Brew Saturday May 7th  
At Dan Hansen's  
More info @ the meeting Thursday!**

## The Sullivans Take 2010 Washington Homebrewer(s) of the Year

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could brew every BJCP style in one calendar year. We didn't reach that goal but we saw massive improvement in our scores and overall beer quality as we were trying to brew such an excessive amount. It came down to brewing every weekend, often twice a weekend trying to reach the goal of every style in a year.

**Q.** I understand that the competitions you entered last year were an absolute team effort. The rumor is that when you brew a batch, you alternate who the head brewer/recipe maker is from style to style. Can you confirm this rumor, and what are your specialties or favorite styles?

**Team Sullivan:** Yes, we can confirm the rumor. Neither of us exclusively cleans, designs recipes or watches the boil. The two roles are lead brewer (in charge of recipe selection, measuring ingredients, research, watching the boil, hop additions, etc.) and brewing support (cleaning mash-tun and boil kettle, hauling spent grain, beer fetcher, general gatherer of equipment, etc). It's a good system; so if one of us wants to brew while the other one is gone, we both know the whole process. Tavish tends to gravitate towards and be awesome at the lagers while Laura gravitates towards a lot of extremely tasty dark ales like browns and stouts - all our recipes have input from both of us even if one person is tasked with the recipe design.

**Q.** What was your biggest challenge during the 2010 WHOTY season?

**Team Sullivan:** Our condo being flooded by our upstairs neighbor—twice—right during lager season. We almost gave up towards the end because of it, but we had a good showing at the mead & cider cup which we entered right before we got flooded for the second time. After that, we were determined to get entries into Novembeerpfest to squeak out a win or at least place in the top 3.

**Q.** What three pieces of advice can you provide the GEBL faithful who are interested in competing for WHOTY?

### Team Sullivan:

1. Get a rhythm for brewing on your system. Hit all your numbers, boil and evaporate at the same rate, take the same time cooling, etc. In other words, be able to brew the exact same beer over and over and over.
2. Brew as many different styles as you can and enter them in competition or have them judged by BJCP judges in GEBL. Our experience trying to brew every style in 2009 helped us refine our process and was extremely informative in how different ingredients affect the final beer product. Also the feedback we got from competitions and other great judges in our club really helped us refine any errors in process.
3. Research and education. We read EVERYTHING we can get our hands on. We study style books, read Zymurgy, and other great books like Noonan's Lager Book, Ray Daniel's Designing Great Beers, Principles of Brewing Science, etc... We also have been working on judging a lot which has improved our ability to critically judge our own beers and diagnose faults.

There you have it! A recipe for competition success and a road map to WHOTY. Congratulations to Laura and Tavish!

**2011 WHOTY Update:** GEBL brewers have placed well at the Hop Madness, Cascade Brewers Cup and the JBLM Brewfest. Currently, GEBL homebrewers hold 10 out of the top 20 rankings for the 2011 WHOTY, so we have a strong chance to compete well for WHOTY again this year.

Next up is the Puget Sound Pro-Am.

Keep on brewing!

## New GEBL Logo to be Voted on at April Meeting

The entries for the new club logo have been rolling in and we'll have two voting rounds at the meeting on Thursday. First vote will narrow it down to the top three. The final vote will be the winner.

## MCAB XIV (2011 Season) Schedule

Competition	Location	Event Date	Entry Window
Upper Mississippi Mash Out	Minneapolis	Jan 28-29	Dec 20 -Jan 7
America's Finest City	San Diego	Feb 18-19	Jan 5- Feb 5
Boston HB Competition	Boston	Feb	
Bluebonnet Brew Off	Dallas		March
Regale and Dredhop	Denver		March
Drunk Monk Challenge Challenge	Chicago	March	
World Cup of Beer	SF Bay area	April 2	thru Mar 12
Spirit of Free Beer	DC	May	
Oregon Homebrew Festival	Corvallis, OR	May	
Aurora Brewing Challenge	AB, Canada	28-May	thru May 20
Blue Ridge Brew Off	Asheville, NC		Sept
SAAZ Interplanetary	Cocoa Beach, FL		Oct
Dixie Cup	Houston		Oct
FOAM Cup	Tulsa		Nov
Happy Holiday	St Louis		Dec

More information: <http://www.masterhomebrewer.org/>

## Upcoming AHA Club Only Competitions (COC)

**WOOD-AGED Category 22C, entry due May 5, 2011 (judged at our 4/14 meeting)**

MEAD Categories 24,25,26, entry due TBD August 2011 (judged at our 7/14 meeting)

SPECIALTY/HISTORIC Category 23 due TBD Sept/Oct 2011 (judged 1 month prior)

HEFEWEIZEN Category 15, entry due November 25, 2011 (judged at our 11/10 meeting)

DARK LAGERS Category 4, entry due TBD Jan/Feb 2012 (judged 1 month prior)

STOUT Category 13, entry due TBD Mar/Apr 2012 (judged 1 month prior)

SCOTTISH & IRISH Category 9, entry due TBD May 2012 (judged 1 month prior)

For more COC information: <http://www.homebrewersassociation.org/pages/competitions/club-only-competitions/schedule/2010-2011-competition-year>

# 2011 National Competition Schedule

COMPETITION	E V E N T DATE	FEES	BOTTLE COUNT	Entry Window
2011 MAZER Cup International- Boulder, CO (MEAD)	2-Apr-2011	6.00/entry	3 / entry	by 3/18/11
<b>MCAB: 17th World Cup of Beer- San Francisco</b>	2-Apr-2011	9.00/entry	3 / entry	2/18 thru 3/12
<b>NHC 1st Round NW Regionals @ Pyramid Alehouse</b> [registration opens mid-Feb]	2-Apr-2011	9.00/entry AHA mbr 14.00/entry non-mbr.	1/entry	3/21 thru 3/30 (5pm)
<b>WHOTY: Puget Sound Pro-Am</b>	30-Apr-2011	6.00 / entry	3 / entry	due 4/26/11
<b>MCAB: 19th Spirit of Free Beer- Washington DC</b>	14-May-2011	6.00/entry, 5.00/add	3 / entry	4/22 thru 5/6
<b>MCAB: 29th Oregon Homebrew Festival- Corvallis</b>	21-May-2011		3 / entry	
<b>NHC Finals</b>	6-Jun-2011			
<b>WHOTY: Skagit Fair</b>	TBD Aug 2011	5.00 / entry	3 / entry	
<b>WHOTY: Evergreen State Fair</b>	TBD Aug 2011	FREE	2/entry & 1 display	
Puyallup Fair	TBD Aug 2011	3.00 / entry	2/entry & 1 display	in person 10-4pm Aug
<b>MCAB: 29th Blue Ridge Brewoff- Asheville, NC</b>	TBD Sep 2011	6.00/1st five 10.00/add	3 / entry	
2011 Muse Cup- Ft. Collins, CO (MEAD & CIDER)	TBD Sep 2011	6.00/entry	2 / entry	
<b>WHOTY: Washington Mead and Cider Cup</b>	TBD Oct 2011	6.00/entry	2 / entry	
2011 Valhalla- West Chester, PA (MEAD)	TBD Oct 2011	7.00/entry	2 / entry	
<b>MCAB: 10th Saaz Interplanetary- Cocoa Beach, FL</b>	TBD Oct 2011	6.00 / entry	3 / entry	
<b>MCAB: 29th Dixie Cup- Houston</b>	TBD Oct 2011	7.00/entry	3 / entry	
<b>WHOTY: Novembeefest</b>	TBD Nov 2011	6.00/entry	3 / entry	
<b>MCAB: 10th FOAM Cup- Tulsa</b>	TBD Nov 2011	7.00/entry	2 / entry	
<b>MCAB: Happy Holiday HB- St. Louis</b>	TBD Dec 2011	6.00/entry	2 / entry	
<b>MCAB: 29th Blue Ridge Brewoff- Asheville, NC</b>	TBD Sep 2011	6.00/1st five 10.00/add	3 / entry	
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<b>MCAB: 29th Dixie Cup- Houston</b>	TBD Oct 2011	7.00/entry	3 / entry	
<b>WHOTY: Novembeefest</b>	TBD Nov 2011	6.00/entry	3 / entry	
<b>MCAB: 10th FOAM Cup- Tulsa</b>	TBD Nov 2011	7.00/entry	2 / entry	
<b>MCAB: Happy Holiday HB- St. Louis</b>	TBD Dec 2011	6.00/entry	2 / entry	

# 2010-11 GEBL Meeting Calendar

Date, Time	Event, Place	Activities
Thursday, Apr 14, 7 PM	General Meeting at Milltown Sailing Association	Speaker COC evaluation for Wood-aged beer (category 22C) - entry due May 5
Thursday, May 12, 7 PM	General Meeting at Milltown Sailing Association	Any extract beer (must be made with 50% or more malt extract in categories 1-23)
Thursday, Jun 9, 7 PM	General Meeting at Milltown Sailing Association	Speaker
Thursday, July 14, 7 PM	General Meeting at Milltown Sailing Association	Club judging for American Ales (Category 10) COC evaluation for Mead )categories 24, 25, 26) - entry due TBD in August
Thursday, Aug 11, 7 PM	General Meeting at Milltown Sailing Association	Speaker COC evaluation for Specialty/Historic (category 23) - due TBD in Sept/Oct
Thursday, Sept 8, 7 PM	General Meeting at Milltown Sailing Association	Club judging for German Wheat and Rye (Category 15). COC evaluation for Hefeweizen (category 15) - entry due November 25
Thursday, Oct 13, 7 PM	General Meeting at Milltown Sailing Association	Speaker
Thursday, Nov 10, 7 PM	General Meeting at Milltown Sailing Association	Club judging for Porters (Category 12)
Thursday, Dec 8, 7 PM	Holiday Party at Milltown Sailing Association	White elephant gift exchange and the return of the Barleywine challenge

## Local Craft Beer Events

Date	Event	Time	Place
Every Wednesday	Kill the keg	7 PM	Balefire, Everett
Every Tuesday	Cask Night	7 PM	Fred's Rivertown Ale House, Snohomish
Every Thursday	Cask Night	7 PM	Diamond Knot, Everett
Every third Thursday	Brewer's night	7 PM	Anthony's Woodfire grill, Everett

Date	Event	Location
June 17 to 19	Washington Brewers Festival	Saint Edward Park, Kenmore
July 23 and 24	Bremerton Summer Brew festival	Bremerton
August 13 and 14	4 Corners Brewfest	Shoreline



The Greater Everett Brewers League (GEBL) is an American Homebrewers Association club that typically meets the second Thursday of every month at 7 pm at the Milltown Sailing Association, 410 W 14<sup>th</sup> Street, at the Everett Marina.

Our website is at <http://www.gebl.org/>

Our correspondence address is:  
 GEBL  
 PO Box 13392  
 Everett, WA 98206

The GEBL Elected Club Officers for 2011 are:

- Dan Hansen, President ([president@gebl.org](mailto:president@gebl.org))
- Will Fredin, Vice President ([vicepresident@gebl.org](mailto:vicepresident@gebl.org))
- Randy Neumaier, Secretary ([secretary@gebl.org](mailto:secretary@gebl.org))
- Dennis Fugier, Treasurer ([treasurer@gebl.org](mailto:treasurer@gebl.org))
- Dave Hetteen, Membership Coordinator ([membership@gebl.org](mailto:membership@gebl.org))
- Eric Wilson, Librarian ([library@gebl.org](mailto:library@gebl.org))
- Bob Winchell and Pete Stachowiak, Newsletter Editors, ([editor@gebl.org](mailto:editor@gebl.org))

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