



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.

GEBL Hop Madness IPA Bracket Challenge Decided



Photo by Dan Stilwell

The 2011 GEBL Hop Madness IPA Bracket Challenge was held on Saturday, February 5th at Balefire Bar in Everett. This was the second year for the only homebrew competition that GEBL officially sponsors that is open to all homebrewers. This year saw tremendous growth with 135 total entries from as far away as Louisiana, Chicago and even one from Korea. Over 40 homebrew enthusiasts from all over the Puget Sound region gathered on the day of the competition to help judge the entries.

The IPA Bracket Challenge is a homebrew competition that evaluates entries according to the BJCP Guidelines as most competitions do and is a WAHA Homebrewer of the Year qualifying event. However, it is somewhat unique in that only IPAs are eligible (Categories 14A English IPA, 14B American IPA, 14C Imperial IPA and 23 Experimental) and it is very unique in that the 64 top scoring beers from the first round of judging are then put into competition brackets to determine the winners - ala the NCAA March Madness basketball tournament.

GEBL Hop Madness IPA Bracket Challenge 2011 Best of Show Winners

1st place - Mike Ritzer - Black IPA
2nd place - Ben Satterthwaite & Brian Tetreault - American IPA
3rd place - Jim Dunlap - English IPA
4th place - Dirk Baker - American IPA

After flights of 8 or 9 entries were scored by one of the dozen or so three-judge panels, the 64 top scoring entries were then seeded into one of four brackets by style (14A, 14B, 14C and 23). In each style's bracket the highest scoring beer was set head to head against the 16th highest scoring beer, the 2nd highest scoring beer for that style was set against the 15th highest scoring beer and so on.



Photo by Dan Stilwell

The judging format for the bracket portion of the competition is done in a sort of mini best of show style in that each three-judge panel gets only two beers that are going head to head in that branch of the bracket. They simply evaluate the two beers thumbs up or thumbs down and the winner goes on to the next round of the bracket and the loser falls out. It is a fast and furious scramble as the judge teams receive two beers, quickly make their decision and are quickly given two more beers to evaluate head to head. All 64 beers were processed

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Balefire Bar Under New Ownership



The Balefire Bar on the corner of Hewitt and Rockefeller in Everett, home to many GEBL events and founded by (sometimes) GEBL member Jon Tobey, has been sold.

The new owners are Cameron and Trevoli Handyside. Caroline Zebroski will be a minor partner and bar manager. Cameron is a life long resident of Everett and feels he is pretty in-tune with the craft beer scene. Caroline has been bookkeeper and bartender at Balefire.

Coincidentally, during the GEBL IPA competition that was held at Balefire on Saturday, the new owners and Jon met to sign the papers and make the sale official.

GEBL Same Brew Update

The schedule for the popular GEBL Same Brew program is taking shape as we step further into the new year.

Orders for "Big Chocolate Wood", Dan Hansen and Will Fredin's Pro-Am winning beer, can be placed with Jim Trimble at the February meeting or by contacting him by noon on Friday, February 18th. Delivery of the kits will be at the March 10th regular club meeting or you can make arrangements to pick them up anytime after February 26th at Trimble's home.

"Big Chocolate Wood" is based on a "double" Porter such as Deschutes Black Butte XXI. The recipe includes chocolate nibs and medium roast oak cubes on which to age the beer. (See the ingredients list on page 8).

The next Same Brew for 2011 will be a "Cascadia" Dark Ale - a black IPA, such as the one that just placed 1st overall in the GEBL Hop Madness IPA Challenge (see page 1). Orders for it can be placed at the March 10th regular club meeting or by contacting Trimble by noon on March 25th. Delivery will be at the April 14th regular club meeting, or again, make arrangements to pick up at Trimble's home after that.

The third Same Brew will be a Fresh Hop Pale Ale using fresh "wet" hops from the Yakima hop harvest this fall. Order and delivery dates will be determined by the hop harvest, but should be around the last part of August or the first part of September.

Plans for the fourth Same Brew are to have it in co-ordination with the Brewing Network's "Can You Brew It?" feature. Will Fredin has contacted the Brewing Network and they are very interested in working with GEBL on this for one of their podcasts. Details will be worked out in the near future.

Dues Are Now Due

Annual club dues are now payable for 2011.

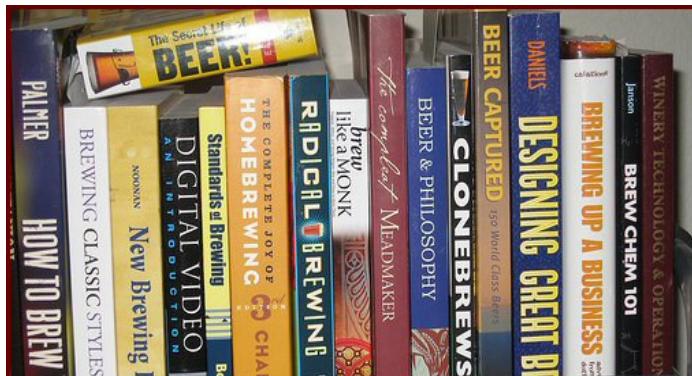
Dues are \$25 for individuals and \$35 for couples. Payment may be made by cash or check payable to GEBL. See Treasurer Dennis Fugier at a regular meeting or mail in a check, or better yet have your bank mail a check through their online bill payer service, to:

GEBL
PO Box 13392
Everett, WA 98206

To remain in good standing, members should pay their dues by the February meeting. Any member with dues not paid by the March meeting will be dropped from the roster and have their account deleted from the GEBL Yahoo forum.

GEBL Library

By Eric J. Wilson, GEBL Librarian
 ejwilson@frontier.com



We have an awesome club library, but it's not practical for any one of us to haul the whole thing around every month. I'm working on an update to the library list I can post on GEBL.org and fulfill specific requests. Otherwise I'll always try to have a variety of the books and magazines with me at each meeting to check out. We have many years of Zymurgy magazines – you can borrow an issue or a year's worth at a time.

Reminder: If you have a book checked out from before January 2011, please send me an email so I can make sure we have the whole library accounted for. The library is a benefit for club members, and there is no time limit on your check-out; but one to three months is a good limit to think about so we can keep these materials circulation.

At our March meeting we will be evaluating Stouts. There may not be time to really get one brewed and finished to support that, but so at least one of us can come to the tasting more knowledgeable, I am reprinting a portion of Ron Pattinson's review of Stout by Michael J. Lewis. This book will be available for checkout at the February meeting.

Stout (Classic Beer Style Series), by Michael J. Lewis, 1995, Review by Ron Pattinson (<http://www.europeanbeerguide.net/beerbook.htm>)

The Classic Beer Style Series is a noble attempt to document the world's classic types. Its volumes have covered the most widespread British, German and

Belgian styles. Designed with the homebrewer in mind, they discuss recipes and brewing techniques along with the history and characteristics of each beer.

I own most of the series and there isn't one from which I have picked up some useful snippets of information. Even Michael Lewis's "Stout", which at times had me frothing at the mouth.

The book is divided into six chapters: 1. Introduction, 2. The Origin of Stouts, 3. Commercial Brewing of Stouts, 4. A Taste of Stout, 5. Our Survey of Stout Brewers, 6. Brewing Stouts at Home. It would love to report that they were all of equal merit, but that is sadly not the case.

Let's start with the positive. As you might expect from an academic with decades of experience in teaching brewing science, the author is very strong on the technical aspects. The chapter on commercial brewing has some interesting detail about London and Dublin water. The description of the brewing process, though effectively limited to a description of Guinness in Dublin, also provides some useful insights.

The most interesting original material comes from the survey responses of breweries from around the world in Chapter 5. The survey covers the following topics: raw materials, mashing practices, kettle boiling, fermentation and conditioning, package and dispense, physical and chemical analysis. Nowhere else have I ever seen such detailed information about commercial brewing practices from. The breweries who responded are a very diverse bunch both in size and geographical location: SAB (South Africa), Banks (Barbados), Carlton (Australia), Castlemaine (Australia), Desnoe and Geddes (Jamaica), Kirin (Japan), Beamish & Crawford (Ireland), Asia-Pacific Breweries (Singapore), Hales Ales, Marin Brewing and Pike Place (all USA). For me, the book is worth buying for this chapter alone.

As an unashamed numbers junkie, the tables of analyses of various stouts (detailing OG, ABV, colour, calories) are also fascinating. They cover both modern and historical beers. It's difficult to complain about the quality and quantity of raw information packed into the 171 pages.

Beer Evaluation

By Tavish Sullivan

With this issue we start a new feature that will showcase a craft beer by evaluating it to the BJCP Guidelines. Readers are encouraged to "play along at home" by obtaining the beer being evaluated and judge it to the BJCP Guidelines themselves while considering these comments from a BJCP certified judge. - Editor

Redhook ESB

(Category 8C - Extra Special/Strong Bitter)

Aroma: Hop aroma is medium. The initial hop aroma profile is herbal, woody, and a light minty aroma when first poured. This fades to a very spicy and woody mixture. A medium light peppery spicy alcohol note is present behind the hop nose. The malt profile is moderately toasty and a large caramel note that is noticeable in the mid to end. No diacetyl present.

Appearance: Color is a rich copper and brilliantly clear. A medium size head when poured but starts to fade relatively quickly. The head consists of very dense small bubbles that fade to a very thin cap. The head persists all through the pint.

Flavor: Medium high hop bitterness that lasts to the finish without any lingering hop astringency. The hop flavor upfront is medium high and is very spicy with a black current profile. A bit of woody and herbal flavor lasts through the finish. A bready malt backbone supports the medium high bitterness and the moderate caramel flavors also complement the woody and herbal hop flavors in the finish. Very light fruity esters are present in the finish as well. Balance between hops and malt is decidedly bitter and a bit much for the style.

Mouthfeel: Medium light body with medium carbonation level. Some alcohol warming is evident in the throat and the chest but this is not overpowering or hot.

Overall Impression: This is a very sessionable beer that goes down easily. The range of the style allows

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Competition Focus

By Roger Kee



As the GEBL Competition Coordinator, I am pleased to provide a monthly column discussing the various aspects of homebrew competition, along with a competition schedule. Should you have a column idea, contribution or topic, please share with me so we can consolidate and produce a concise package of relevant information.

So you've mastered homebrewing fundamentals and are consistently producing quality beer. For some of us, the next step in perfecting our craft is to enter into competition and have our beer judged against BJCP Guidelines. There are many reasons and motivators that drive why people compete. There are a lot of tips and techniques that will be discussed in the future to help you prepare for and get your prize-winning brew to the judge's table. Competition brewing has varying degrees of involvement, to the point where it is almost a specific hobby in itself.

This month's article covers the variety of competitions available in order to help you plan your brew schedule to meet entry deadlines. First-off, there are all kinds of homebrew competitions happening throughout the year. I plan to talk about club oriented competitions in the future.

This month, I am specifically focusing on three major pipelines that lead to what I consider major awards for individual brewers.

Entry windows can be tight. Planning is essential in order to have your beer ready and at its best. Depending on how many entries you have, you will want to forecast entry fees, shipping costs, and bottle counts.

Roughly, I use the competition date to figure in when I have to brew a particular beer style, so that the beer is in its peak when it arrives (a moving tar-

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Beer, With And Within Food

By Ingrid Brewmore

Make Your Bed and Eat It Too



*Prime Rib on a Bed of Vegetables
So simple anyone can make it!*

Ingredients:

- Rib roast
- Root vegetables (I like to use carrots and potatoes)
- 1 large onion cut into eighths
- As many mushrooms as you like
- Olive oil for rubbing
- Salt and pepper
- Herbes de Provence (a French blend of herbs), or use any herbs that you like
- As many jalapenos if/as you like, cut in half
- (3) 12 ounce bottles of a good Porter

Directions:

Take the roast out of the refrigerator and let it get to room temperature. Cut the root vegetables into large chunks and put them into a large roasting pan. Add the mushrooms, onions, and jalapenos. Coat all vegetables with olive oil and season them with salt and pepper. Pour 2 bottles of porter into the pan.

Crack open the third beer and drink it.

Place the rib roast onto the bed of vegetables and generously coat it with olive oil. Season all surfaces of the roast with salt, pepper, and herbs.

Place the roasting pan into a 450° oven for 30 minutes. This high heat will seal the juices into the roast. After 30 minutes, turn the oven down to 350°. Roast it for another 60 minutes to get a rare to medium rare roast. Use the guide on your meat thermometer to get your roast to the doneness you like.

Let the roast set out of the oven for 20 minutes to set the juices before carving.

Gadget Guy

By Nate McLaughlin

Stop those hops!

Here is a problem that will plague everyone eventually. You want to keep as much of the vegetal hop matter out of your fermenter as possible but there are so many options out there with a wide variety of pricing.



The Blichmann HopBlocker

At the top end of the market there is the Blichmann HopBlocker, the middle range KettleScreen and the really cheap and reusable bags. I have tried all of them and you might be surprised at what I found works the best.

Starting at the high end (\$50) we have the Blichmann HopBlocker. It has two sizes of perforation around a tube that has a large surface area which prevents clogging from loose pellet hops but it has a major flaw: tipping. When installed in the Blichmann BoilerMaker kettles the hop blocker does not fit snugly and will move around quite a bit. This becomes a problem when the time comes to raise the guard up to reveal the smaller holes.

The problem could be easily alleviated by a small removable cap on the bottom. Blichmann is aware of the problem but opted for the open bottom because it is easier to clean. This is a huge failing and is why my HopBlocker sits in the bottom drawer of

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Strange Brewfest Lives On!

By Bob Winchell



Familiar friends of GEBL putting the strange in the Strange Brewfest

The 7th annual Strange Brewfest was held in Port Townsend, WA over the weekend of January 28-30.

The Strange Brewfest was originally the brainchild of local craft brewer Skip "The Wookie" Madsen. With the untimely demise of Water Street Brewing last year, where Skip was head brewer, many thought that meant the end of the Strange Brewfests. Traditionally held over the weekend between the end of NFL playoffs and the Super Bowl, what better time could there be for a beer festival to brighten everyone's post holiday, cold-and-dreary January funk? It's like a balm to a Washington craft beer fan's soul.

As it turned out this year's festival was at least as strange, and fun, as in years past. The Port Townsend business community knew what a boon to the local economy the festival was and stepped up to make it happen this year despite losing the festival's original venue. The event was moved just a block down Water Street to the American Legion Hall. This location actually worked out better in that the brewer's booths were inside the Legion's (warm and dry) large ballroom. The ballroom stage worked well for the live music that took place throughout the festival. There was also a fenced-in area outside with covered seating and food booths featuring stan-

dard brew eats as well as such wonderful delicacies as fresh, local oysters on the half shell.

What's so *strange* about the Strange Brewfest you ask? Well the beers, for starters.

A few of the brews offered by the two dozen local craft breweries were: a chanterelle mushroom beer,



a Belgian Tripel with agave nectar and orange marmalade, a smoked-rye beer (Ham on Rye), the Grand Salami (loaded with garlic and it actually did taste like salami), an Almond Roca Brown Ale, a Winter Warmer

with peanut butter (called the Nut Warmer), a Citra Hop IPA made with Sour Patch Kids candy, a Chocolate-Orange Stout and a 10% ABV Root beer.

My personal favorite was a bloody mary-like "red" beer. It was a light English-style pale ale infused with tomato juice, Sriracha hot sauce and horseradish. If you got there early enough you even got a spicy green bean in it!



Inside the American Legion Hall ballroom at the Strange Brewfest

The festival takes on an almost Mardi Gras like quality with people joining in the eccentric and eclectic fun by coming in costume. Additional frivolity included fire dancing, belly dancing, juggling, chain saw carving and a 9-foot tall stilt walker in a monster costume.

GEBL Hop Madness*(Continued from page 1)*

through the brackets until all that was left was an "Elite Eight".

The competition then shifts back into a more standard Best of Show format by a five-judge panel. They discuss the merits, and shortcomings, of each beer according to style to determine the 1st place winner for each of the four sub-styles and then decide the 1st through 4th place Best of Show winners of the competition.

New for this year, the bracket portion of the competition was streamed live on the internet so that entrants could watch real-time as their beers progressed through the large bracket hanging on the wall at Balefire.

Competition Focus*(Continued from page 4)*

get at best). You have to know generally the time-frame your beer peaks and how long it stays in that peak zone in case you need it for multiple competitions.

As an example, if you plan to enter sour or barley-wine categories for NHC 2012, you are in the zone right now for brewing them, so that they will have enough age on them to be competitive. For many of the sours you are 3 to 5 years late in my opinion.

WHOTY: The first competition pipeline available takes place within our state and is sponsored by Washington Homebrewer's Association (WAHA): Washington Homebrewer of the Year (WHOTY) and the Bert Grant Award. WHOTY has a series of approved qualifying events in which you accumulate points from each event as the year progresses with the highest score winning the WHOTY award at the end of the year. The Bert Grant Award is by invitation only. In basic terms, you qualify by winning or placing in the top three best of show from a WHOTY qualifying event. Bert Grant is a competition for the best of show winners.

The current schedule for the 2011 WHOTY season:
Cascade Brewers Cup - March
McChord Brewfest - March
Puget Sound Pro-Am - April
Evergreen State Fair - Aug

Skagit County Fair - Aug

Washington Mead and Cider Cup - Oct

Novembeerfest - Nov

For more information:

<http://www.wahomebrewers.org/competitions>

NHC: The second major pipeline is the National Homebrew Competition (NHC) sponsored by the American Homebrewers Association (AHA). First Round Entries are sent in to your region in April of the competition year. Winning style entries that score 30 or above from each of the NHC First Round Judging Centers receive ribbons from the AHA and qualify for entry into the NHC Final Round competition. Final Round entries are judged and awarded during the National Homebrew Conference in June. The specific details for our region:

The on-line entry registration will be available in mid-February 2011. The shipping/drop-off window for the First Round of the 2011 National Homebrew Competition is March 21 - March 30. All entries must be received at the correct shipping or drop-off location before 5 pm on Wednesday, March 30, 2011.

Shipping/Drop-off:

Seattle, WA NHC 2011 - Pyramid Alehouse Brewery

1201 1st Avenue South

Seattle, WA 98134

Contact: Tim Hayner

More information:

<http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition/participate/entry-shipping-drop-off>

MCAB: The third pipeline that is not as well known as the others is The Masters Championship of Amateur Brewing (MCAB). This competition is by invitation only. To be invited, you have to win your style class or place first in your category at an MCAB qualifying competition. The MCAB standards for an event to be designated as a qualifying competition are very strict and very high. Only categories 1 - 19 and category 22 are eligible for MCAB. MCAB qualifying, runs over the course of 1 calendar year with the MCAB occurring in January-February for the previous years' qualifiers.

Please see the competitions lists on pages 9 and 10.

Beer Evaluation*(Continued from page 4)*

for a lot of variety and interpretations with use of ingredients. It would be very difficult to grade this down if judging in a competition, but the ingredients used are not very typical of classical examples of the style. The hop bitter and flavor is a bit out of balance compared to the malt profile. Also the hops used for flavor are not the typical, such as English varieties, but since any hops can be used, the very spicy and woody hops are acceptable.

If judging this beer as a BJCP judge, I would be inclined to score this beer in the high end of very good (30-37 points) to the low end of excellent range (38-44 points) for total points.

Overall, this is a very good beer!

Gadget Guy*(Continued from page 5)*

my brewing toolbox. It works terrible with whole leaf hops because of the tipping problem and doesn't keep out the loose pellet hops because of the larger holes at the top.

Down the monetary scale we have the \$20 Bazooka



The Bazooka Screen

Kettle Screen. It's simple stainless steel screen that has been folded to

create a 11" filtering surface. These work great with whole leaf hops and are simple to install in any system with a 1/2" NPT fitting. The downfall of these is the surface area is so small that loose pellet hops will clog up the screen and you end up scraping it off to get your wort out and then end up stirring up the trub. I still use this on my keggle setup from time to time. It's inexpensive and does do a really good job when using whole leaf hops. The major downside is that it is hard to clean. I give mine a thorough hosing with a high pressure water from the garden hose. You can also toss it in your dishwasher.

But the cheapest and my preferred method of keeping hops clear of my fermenter is using bagged pellet hops. You can pick up an assortment of vegetable washing bags in many sizes at your local grocery store. Flip them inside out putting the hard to

clean seams on the outside. You can get yourself a fleet of bags for under \$20 and they come in handy for dry hopping, and a variety of other uses. You can also tie all the bags together and then lift them out when the time comes. That keeps nearly all of the hops out of your fermenter and won't clog up your chiller or valves.

Big Chocolate Wood

To make 5.5 gallons, the all grain kits for "Big Chocolate Wood" will contain:

16.50 lb Pale malt
3.00 lb Wheat
1.50 lb Crystal 80
0.75 lb Chocolate 350L
1.00 lb Carapils
1.00 lb Chocolate 475L
0.50 lb Black Barley

Extract (partial mash) kits will contain:

10.00 lb DME
1.00 lb Wheat
1.50 lb Crystal 80
0.75 lb Chocolate 350L
1.00 lb Carapils
1.00 lb Chocolate 475L
0.50 lb Black Barley

All kits will include:

1.25 oz Nugget Hops
0.55 oz Cascade Hops
0.55 oz Tettnanger Hops
4.00 oz Chocolate Nibs
1.00 oz Oak Chips

The yeast is Wyeast 1028 London Ale .

In Promash the grain bill clocks in at a whopping 1.109 OG. According to Jamil Zainasheff's pitching rate calculator at <http://www.mrmalty.com/calc/calc.html> you will need (2) XL packs of fresh yeast and make 4 Liters of a simple starter or 1.5 Liters with a stir plate.

Each 5-gallon all grain kit is \$28.69, a 10-gallon all grain kit is \$57.38, a 5-gallon extract kit is \$34.46 and a 10-gallon kit is \$68.92. XL yeast packs are \$5.28 each.

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)

BOCK Category 5, entry due April 16, 2011 (judged at our 3/11 meeting)

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	EVENT DATE	FEES	BOTTLE COUNT	Entry Window
MCAB: 10th Upper Mississippi Mashout- Minneapolis	Jan 28	8.00/entry	2 / entry	12/17 thru 1/7
WHOTY: 2nd GEBL Hop Madness IPA Challenge	Feb 05	6.00/entry, 4.00/add	3 / entry	1/21 thru 2/1
MCAB: 20th America's Finest City HBC- San Diego	Feb 18-19	6.00/entry	3 / entry	1/5 thru 2/5
MCAB: 15th Boston HBC- Boston	Feb 26	7.00/entry	3 / entry	by 2/12/11
WHOTY: 15th Exbeerience Cascade Brewers Cup	Mar 5 & 12	6.00/entry	3 / entry	(Register 2/4) 2/18-2/25
WHOTY: 4th McChord Brewfest	Mar 19	5.00/entry	2 / entry	(Register 2/1) 2/1-3/12
MCAB: 22nd Regale and Dreadhop- Denver	TBD Mar	7.00/entry	2 / entry	
MCAB: 13th Drunk Monk Challenge- Chicago	Mar 11-12	6.00/entry	3 / entry	2/18 thru 3/4
MCAB: 25th Bluebonnet Brew Off- Dallas	Mar 25-26	7.00/entry	3 / entry	1/21 thru 2/25
2011 MAZER Cup International- Boulder, CO (MEAD)	Apr 02	6.00/entry	3 / entry	by 3/18/11
MCAB: 17th World Cup of Beer- San Francisco	Apr 02			2/18 thru 3/12
NHC 1st Round NW Regionals	Apr 02	9.00/entry AHA mbr 14.00/entry non-mbr	1/entry	3/21 thru 3/30 (5pm)
WHOTY: Puget Sound Pro-Am	Apr 30	6.00 / entry	3 / entry	due 4/26/11
MCAB: 19th Spirit of Free Beer- Washington DC	May 14			
MCAB: 29th Oregon Homebrew Festival- Corvallis	TBD May		3 / entry	
NHC Finals	Jun 06			
WHOTY: Skagit Fair	TBD Aug	5.00 / entry	3 / entry	
WHOTY: Evergreen State Fair	TBD Aug	FREE	2/entry & 1 disply	
The Puyallup Fair	TBD Aug	3.00 / entry	2/entry & 1 disply	in person 10- 4pm Aug
MCAB: 29th Blue Ridge Brewoff- Asheville, NC	TBD Sep	6.00/1st five 10.00/add	3 / entry	
2011 Muse Cup- Ft. Collins, CO (MEAD & CIDER)	TBD Sep	6.00/entry	2 / entry	
WHOTY: Washington Mead and Cider Cup	TBD Oct	6.00/entry	2 / entry	
2011 Valhalla- West Chester, PA (MEAD)	TBD Oct	7.00/entry	2 / entry	
MCAB: 10th Saaz Interplanetary- Cocoa Beach, FL	TBD Oct	6.00 / entry	3 / entry	
MCAB: 29th Dixie Cup- Houston	TBD Oct	7.00/entry	3 / entry	
WHOTY: Novembeerfest	TBD Nov	6.00/entry	3 / entry	
MCAB: 10th FOAM Cup- Tulsa	TBD Nov	7.00/entry	2 / entry	
MCAB: Happy Holiday HB- St. Louis	TBD Dec	6.00/entry	2 / entry	

2010-11 GEBL Meeting Calendar

Date, Time	Event, Place	Activities
Thursday, Feb 10, 7 PM	General Meeting at Milltown Sailing Association	Speaker - Making Award Winning Extract Beers
Thursday, Mar 10, 7 PM	General Meeting at Milltown Sailing Association	Club judging for Stouts (category 13) COC evaluation for Bocks (category 5) - entry due April 16
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
Saturday, March 5th Noon - 5:00	ExBEERience Beer Festival	Redhook Brewery, Woodinville, WA
Saturday, April 9th, Noon-4:00 1st session 6:00-10:00 2nd session	Washington Cask Beer Festival	Seattle Center Fisher Pavilion



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 14th 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)
- Will Fredin, Vice President (vicepresident@gebl.org)
- Randy Neumaier, Secretary (secretary@gebl.org)
- Dennis Fugier, Treasurer (treasurer@gebl.org)
- Dave Hetteen, Membership Coordinator (membership@gebl.org)
- Eric Wilson, Librarian (library@gebl.org)
- Bob Winchell and Pete Stachowiak, Newsletter Editors, (editor@gebl.org)

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