



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 Exec Board Sets Club Vision

Dan Hansen awarded GEBL Brewer of the Year honors for second year in a row

Members of the outgoing Executive Committee for 2010 and the incoming Executive Committee for 2011 met on Saturday, January 9, for the annual transition meeting to set goals for the club for the coming year.

The outgoing 2010 members of the transition team chose Dan Hansen as GEBL 2010 Brewer of the Year. Hansen was the points leader in the bi-monthly style tastings and was recognized for other brewing achievements and contributions to the good of the order.

Incoming President Hansen challenged the transition team to craft a mission statement for the club. The team, which consisted of both long-term and relatively new members, worked together and designed a mission statement that declares that the purpose of GEBL is to foster education, mentoring and networking for homebrew enthusiasts. The new mission statement is featured on the masthead of this newsletter.

The team also set the club calendar for 2011 including styles for the bimonthly tastings and potential speakers and events for non-tasting meeting nights. The date of the GEBL Picnic was set for July 30th so as to be before the Evergreen State Fair beer competition entry day.

Four appointed positions to the Board were approved per the club by-laws. Roger Kee was appointed to act as Competition Coordinator, Tavish

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GEBL Barrel Project Underway



Photo by Dan Stilwell

On Saturday, January 9, GEBL members who had brewed a Baltic Porter for the barrel project met at Dan Hansen's to fill the 64-gallon oak barrel.

The barrel was given to the club last year by Sojen Cellars on Hewitt Avenue in Everett. A group of twelve or so members who showed interest in brewing for the project were polled and it was decided the first use of the barrel should be for a big, malty beer. The barrel could then be reused for a sour beer afterward.

A recipe for a Baltic Porter (Cat. 12C) was created. Because it was late spring by then, it was decided to wait until colder months to brew this lager beer. Kits were received in October and members set about brewing them. The recipe included 19 lbs. of grain

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Club-Only Competition Protocol Decided

The Executive Committee has created a protocol governing how club members can participate in AHA Club-Only Competitions on behalf of GEBL.

On the month before the COC entry deadline, during a club meeting but off to the side, a small panel of qualified members will judge the entries from members who wish to have their beer considered to represent GEBL at the COC. After the small panel evaluation, the winning brewer must provide the winning beer for open tasting for the club. The other brewers who submitted beers for evaluation are also encouraged to provide their beer for tasting and comparison.

If a beer is chosen by the panel to be eligible to represent GEBL, the club will reimburse the brewer for normal shipping and entry fees. The entrant is in charge of packaging and timely shipping.

Because the brewer's beer is representing the whole club at the COC, the final judging results will be posted to the GEBL Yahoo forum. The brewer is encouraged, but not required, to supply their winning recipe to the club.

AHA Club-Only Competition Calendar

1. BOCK Category 5, entry due April 16
2. WOOD-AGED Category 22C, entry due May 5
3. MEAD Categories 24, 25, 26, entry due TBD in August
4. SPECIALTY/HISTORIC Category 23 due TBD in Sept/Oct
5. HEFEWEIZEN Category 15, entry due November 25
6. DARK LAGERS Category 4, entry due TBD in Jan/Feb 2012
7. STOUT Category 13, entry due TBD in Mar/Apr 2012
8. SCOTTISH & IRISH Category 9, entry due TBD in May 2012

The GEBL IPA Bracket Challenge

By Linda Fredin



One March afternoon in 2010, while Will Fredin filled out his NCAA March Madness bracket, the idea for a bracketed beer competition was born. After some logistics were finalized, the competition was ready and entries were solicited and came in from all over the Northwest. A black IPA took home the

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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.

Brewer Close-up

By James Riley



Jim Trimble says he brewed 220 gallons of beer in 2010.

While on the surface that could be seen as a sign of a drinking problem, for Trimble it's actually a giving problem.

"I give away 80 percent it," he said. "I have two sons who both have kegerators."

Trimble just concluded his second run as the Greater Everett Brewer's League president. He decided not to run for a third term due to time constraints caused by his retirement from Boeing.

"Retirement is a busy job," Trimble said. "My plate is just really full right now."

He and wife Jackie Trimble have been traveling all over the world teaching ballroom dancing on cruise ships.

Before taking on the GEBL presidency, Trimble served three terms as the club's membership coordinator to give him a five-year run of being on the GEBL board.

During that time, he estimates the club has tripled in size from around 20 members when he first joined to the more than 60 now.

"It's just gone wild," Trimble said. "There's been so much growth that we must be doing something right. But it's a two-edged sword. When we had 20 members, we had 20 different opinions. Now we have 60. It's much harder to get consensus."

During his two terms in office, Trimble helped strengthen the club's constitution and shortened the business portion of the monthly meeting. He's also kept peace as the club has expanded and diversified.

"We have brewers who range from beginning to very advanced," Trimble said. "This could be a potential train wreck with some not getting what they want from the club. I hope the club can evolve into one that mentors novice brewers by having advanced brewers share their knowledge."

Although he admits that he is not really into entering a lot of competitions with his homebrew, his unique porter recipe that includes oatmeal, rye and honey malt has scored as high as 43 in different contests.

"I just kept adding things that I like and now I'm happy with the recipe," Trimble said. "It's the one that most people ask for."

His favorite beer at the moment is a cherry saison from a recipe borrowed from Shelley Albright. It's one of five beers that Trimble always keeps on tap at his home in Lake Stevens. His sixth tap rotates and serves up whatever he decides to brew on his Sabco system.

GEBL vice-president Will Fredin, who has served on the GEBL board for seven years, said the list of what Trimble has accomplished while in office is too long to list.

"He has shortened our (business) meetings, developed protocols and strengthened our constitution," Fredin said. "He is a great supplier for ingredients and has personally sorted through almost every club recipe. Jim and Jackie are very giving people and will help you on a moment's notice."

Trimble built a growing small homebrew supply business out of his home out of a desire to be able help himself and other members find reasonably priced equipment and supplies.

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Beer, With And Within Food

By Ingrid Brewmore



With the coming of the new year we welcome the return of that mysterious maven of all things pertaining to the marriage of beer and food, Ingrid Brewmore - Ed.

Let's get started with the basics. We all like beer and have had a beer with food. Pretty easy right?

One thing that I have learned in my years of experimenting is that there is a beer to go with any type of food. I like wine paired with a variety of foods, but beer connoisseurs have a big advantage over people who just drink wine. Wine does not go with some foods. Hot spicy foods needs to be paired with beer. Take a drink of any type of wine after taking a couple of bites of four star Thai or jalapeno Mexican and you will burn even more. Guzzle a smooth lager, pale ale, or IPA and the fiery capsaicin burn will be calmed and you will enjoy your meal. You will find a beer to match any food.

Remember there are always exceptions to the rules and others' guidelines. You will experiment on your own and set your own guidelines depending on your taste buds.

My general rules for pairing beer with food and cooking with beer:

1. Applying heat to hops will intensify the bitterness to an astringent, intolerable level. Do not add hoppy beers to hot dishes.

2. Serve and cook with light flavored beers with foods light in flavor. Non spicy chicken, fish, pork, and vegetable dishes pair well with beers that have a light malt and hop profile. These lighter brews also go well with mild cheeses.
3. Serve and cook with beer with moderate to high malt and hop profiles with beef, lamb, and game animals. This group of beers also goes well with spicy dishes, well seasoned foods, and medium to strong flavored cheeses.
4. Beers originating in a specific country go well with that countries native cuisine. For example: In Belgium, lambics pair well with the Belgian dish moules and frits. Belgian quads match great with beef carbonade and decadent dark Belgian truffles. In Germany, "Schneider Weisse" pairs well with any ham or spiced pork dish, potato salad, and sauerkraut. In England, session real ales go well with fish and chips and "Old Speckled Hen" pairs well with spotted dick.
5. If you are passionate about a beer, it will probably taste good with anything you eat.

That's it for now. Send me your input, recipes with beer and web site recommendations and I will distort them and put them into the newsletter.

INDULGE! ENJOY!

Ingridbrewmore@hotmail.com

From the News Wire

Bill would allow wine and beer tastings at farmer markets

Following in the steps of grocery stores, farmers markets soon may be allowed to offer wine and craft beer samples to customers.

Sponsored by state Sen. Jeanne Kohl-Welles, Senate Bill 5029 would authorize a pilot program for limited wine and beer tasting at farmers markets.

The bill would direct the state Liquor Control Board to choose 10 farmers markets for the pilot project, which would run from July 2011 to September 2012. Only one winery or microbrewery could offer samples at a market per day, customers would have to stay in a designated tasting location, and food would be available to customers as they drink their samples.

GEBL Exec Board Sets Club Vision

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Sullivan as Judge Development Coordinator, Mike Floyd as New Member Representative and Jim Brischke will continue as the GEGL representative to the Washington Homebrewers Association.

Dan Hansen graciously volunteered to have Big Brew Day at his house again this year. The AHA Big Brew Day is set by the AHA and is always the first Saturday in May, this year on May 7th.

The popular Same Brew styles were decided for the year and will be Will Fredin & Dan Hansen's 2010 Pro-Am beer "Big Chocolate Wood", a "Cascadian Dark Ale" in which brewers will get a kit to make a traditional American IPA and then choose the grains they wish to make it a dark ale, a fresh hop Pale Ale using fresh "wet" hops immediately upon availability of the 2011 Yakima crop and a clone of a commercial craft beer yet to be determined.

Also discussed was the possibility of doing a pub crawl of central Seattle breweries this spring.

GEGL Barrel Project Underway

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for 5 gallons plus 2 lbs. of DME in case the brewer's mash efficiency suffered due to the large amount of grain in their mash tun. Target OG was 1.090. Most beers finished out 1.020-1.030.

Now that the beer is conditioning in the barrel, the plan is to have some available for tasting at Big Brew Day on May 7th. We will be taking some to the National Homebrewers Conference in San Diego in June to be served at the GEGL booth there. Eventually those who contributed to the barrel will get back a few gallons of wonderfully wood aged beer in proportion to their liquid contribution.

The GEGL IPA Challenge

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champion title, but there were many other exceptional beers. It was a truly Northwest beer competition; there wasn't a beer without distinct hop flavors.

And now it's time for the GEGL IPA Challenge again! This year's IPA Challenge will be held on February 5th. Last year's competition had a total of 74 entries, and we are hoping to receive even more this year. Regardless of your IPA passion, there is a place for you in this competition. And don't be discouraged if your brew calendar is short on time. You can still join in the fun by volunteering to steward or judge. There are many ways for you to be a part of this exciting competition.

This year as an added feature we are going to try to have a web-cam at the competition allowing entrants to watch their beer progress through the bracket. Imagine getting the results as they happen!

For more information on how to enter, please visit the GEGL website www.gegl.org or email Will Fredin at teamoly@yahoo.com if you would like to volunteer, judge or have additional questions.

Brewer Close-up

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"When I started brewing I could see that it could get expensive so I started a small business and it just exploded," Trimble said. "I'm a cheap SOB and so it was a part of my core philosophy to never pay retail for anything."

Trimble does not see it expanding into a full-time job.

"A big part of it is just the sale of used equipment," Trimble said. "I have been able to find lots of used equipment and it seems to be pretty easy to find new homes for it."

Although he regularly serves as the chief steward for judging at the Evergreen State Fair, Trimble doesn't really put much stock in competition.

"Beer competition is not of high importance to me, although I don't mind it," Trimble said. "When you read the BJCP guidelines they are very broad and if a beer fits in the guidelines it should be a 50-point beer. I've never heard of a 50-point beer and I think there should be lots of them."

Although he won't be on the GEGL board this year, Trimble plans to serve the club in other ways.

2010-11 GEBL Meeting Calendar

Date, Time	Event, Place	Activities
Thursday, Jan 13, 7 PM	General Meeting at Milltown Sailing Association	Club judging for All Imperials (Brewers choice)
Thursday, Feb 10, 7 PM	General Meeting at Milltown Sailing Association	Speaker
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, January 22	Washington Beer Commission Belgianfest	Magnuson Park, Seattle, WA
Saturday, January 29	Strange Brewfest	American Legion Hall Port Townsend, WA



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 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.