



## 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 Members Attend National Homebrew Conference 2011 In San Diego



Fifteen GEBL members made the trek to San Diego, CA to attend the 33rd Annual National Homebrewers Conference put on by the American Homebrewing Association June 16-18th.

It was the first time GEBL made an official appearance at the NHC. The NHC is held annually at a different location around the country each year. Next year, 2012, the NHC will be held in Seattle.

Club members served our homebrew on Club Night, Friday the 17th, and again on Saturday morning in the hospitality room. There were approximately 1,900 fellow homebrewers in attendance this year. Bob and Karen Winchell volunteered to drive the club's 17 kegs down to San Diego for the event.

Other social events included the Brewing Network 6th Anniversary Party on Wednesday at the brand new White Labs facility, Pro Brewers Night on Thursday and the awards banquet to wrap it all up on Saturday night.

Besides the social events, there was brewing related education, competition, vendor giveaways and a little AHA business.

Over the 3 day event 36 seminars were held covering topics as diverse as fairly technical talks on hop boil chemistry and yeast culturing to an entertaining session on how NOT to brew.

One of the highlights for GEBL was pouring early Saturday morning in the hospitality room, which was also where the vendors had their displays. See "What's a Beermosa?" below for the whole story.

*(Continued on page 7)*

### What's a Beermosa?

By Olin Schultz,  
Founder of Beer, Beer, & More Beer

Sure, you've had a Mimosa, but have you ever had a Beermosa??

Well neither had the MoreBeer! crew until the 2011 National Homebrewers Conference in San Diego.

It was Saturday morning, the morning after the MoreBeer! sponsored Club Night, and everyone was a little worse for the wear. We were up till 3:00AM or later, first putting stuff away from Club

*(Continued on page 7)*

## GEBL Alumnus Joins Pike Brewing Company



Adam Orrick, former GEGL member and former head brewer at Grove Street Brewhouse in Shelton, WA, has hired on as a brewer at Pike Brewing Company in Seattle.

Adam spent two years at Grove Street as head brewer. At Grove Street he oversaw the start up of the first and only brewery in Shelton.

Previously Adam completed the Master Brewer Program at the Siebel Institute of Technology in Chicago, IL. As part of the Master Brewer Program he also studied at the Doemens Academy in Munich, Germany and traveled through Germany and other European countries to experience a wide range of international brewing techniques and technologies.

While Adam's decision was certainly not an easy one to make, he looks forward to the new challenges and opportunities that come with brewing at a major craft brewery such as Pike.

Though he just bought a house in Seattle, now that he's back on this side of the Puget Sound he plans on trying to make it to GEGL meetings when his schedule allows.

## Beerstock Is Just Around The Corner

By Brian Searfass

Beerstock is just around the corner and coming up fast. Saturday August 6th is the date for those who don't have it marked on their calendars yet. The July GEGL meeting will be the last meeting before the event, so if you plan on attending I will have the GEGL list and will be collecting names of attendees and admission donations at the July meeting.

As of right now we have 11 Washington clubs signed up for attendance with another two or three I am waiting to hear a final decision from shortly. I believe 11 was the total for last year, so if we can get a 12th it will be a new record. So if you know any clubs sitting on the fence, like say um, the Stilly Mashers, give em a push.

Everything is starting to come together. The taster glasses have already been ordered and Alison is working on some new shirt designs for this year. I believe the glasses will be similar to last year, but list the event as the 3rd annual which makes them commemorative.

If anyone is still turned off by the location being in Orting, I strongly encourage you to check out the website. Ski Lake Park <http://www.skiparklake.com/> The grounds are a beautiful and serene setting for summer camping. If you get a bit burned out on all the beer it would be a wonderful place to sneak off for a lazy romantic walk with your honey. Immaculate greens on the golf course and a beautiful lake are just some of the features.

GEGL will be setting up the same stand that was used at the NHC, so come out and see it in action. I'm sure we'll be ringing the beer gong at every keg change again, as well as tapping Eric's now somewhat famous carbonated tang.

Feel free to contact me at the meeting or via e-mail with any questions or concerns. [zenbrew1@gmail.com](mailto:zenbrew1@gmail.com). And you can also track the event status at the yahoo groups page at <http://groups.yahoo.com/group/Beerstock5060>

# Evergreen State Fair

By Eric J. Wilson

ESF O/C Homemade Beverages

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Time draws close to Snohomish County's biggest judging event for beer, wine and other homemade beverages at the Evergreen State Fair. The Fair is open to the public from August 25 to September 5. The Fair theme this year is **"Hungry for Fun?"**

It's my sixth year as organizer and department superintendent for Homemade Beverages and we have enjoyed phenomenal growth over that time. I hope this year is no exception.

Here's the Scoop:

## Entries

There is no entry fee. All rules and conditions are described in the handbook. All entrants and planned entries should be pre-entered online in the ShoWorks system by Friday, July 29. We can make adjustments to your actual entries when you bring the entries. Entries are physically received at the Fairgrounds on Sunday, July 31 and again on Monday, August 1. I can accept entries my mail or by appointment at my house (call first) from the last week of July until Thursday August 4.

The Fair website: <http://www.evergreenfair.org/>

Beverage Department handbook: [http://www.evergreenfair.org/Userfiles/Docs/2011-OC-Still-Life\\_HomemadeBeverages.pdf](http://www.evergreenfair.org/Userfiles/Docs/2011-OC-Still-Life_HomemadeBeverages.pdf)

ShoWorks on-line entry system: <http://egreen.fairmanager.com/>

## Judging

Judging for all department entries takes place before the Fair opens to the public. Beer and soda pop are judged on Saturday, August 13. Mead, cider and wine are judged on Sunday, August 14. Judges and stewards are needed on both days and lunch is provided. Judges can work for \$25.00 from the Fair or for compensation in Fair tickets. Stewards receive Fair tickets. All judges for beer, mead and cider receive BJCP points as appropriate.

## What will you get?

Every entrant gets score sheets and ribbons for their entries. Blue ribbons pay \$5.00 and red ribbons pay \$3.00. Additional awards include Best of Class and Best of Show awards, special prizes and additional ribbons for outstanding exhibitors, top BOS and flight placements count towards the WAHA WHOTY award.

There are special ribbons for presentation and creativity in recipe or labeling as judges on the display bottles, and your display bottles get to be seen by more than half a million fairgoers.

Individual entries and ribbons earned by brewing club members contribute to a club receiving the Club of the year award.

## Special Awards

This year is the second year for two special recognitions. The best Category 10A American Pale Ale, as judged on score sheets, wins the Gordon Legg brewer of the year award. The best Category 33A Dry Red Wine, as judged on score sheets, wins the Mike Dennis winemaker of the year award.

## Volunteer during the Fair

The other really important volunteer opportunity is to help staff the department booth during the Fair. Your four hours of time is compensated with tickets to get you parked and into the fair on that day, and the service is invaluable as a way to explain home brewing to the general public, generate interest in brewing clubs and events, and as a way to keep Eric & Julie from working themselves to death over the 14 day run of the Fair.

Please do not hesitate and do not delay to contact me with any questions, and to sign up to help with judging or with the booth during the Fair.

Thanks in advance!



# Competition Focus

By Roger Kee

The 2011 National Homebrew Competition is over and the results are posted at:

<http://www.homebrewersassociation.org/pages/competitions/national-homebrew-competition/winners>



GEBL (ranked 18th for AHA Club of the Year) had a record number of NHC entries (12) advance to the final round; and we can be proud of our brewers who made it happen:

- Dan Hansen
- Will Fredin
- Roger Kee,
- Brian Searfass,
- Mike Floyd.

The 12 GEGL entries were up against the best in the country. Each flight in the final round had the potential to have 30 entries (top three places from each of the 10 judging centers). Total entries to NHC was 6,996 (a new record) from 1,650 brewers and final round advancing entries totaled 790 (also a new record). Unfortunately, none of the GEGL entries placed. Three medals were awarded to Washington brewers.

It was very exciting to attend the awards dinner and wait to be called up to the stage for a medal. What a roller coaster ride! I was really hoping to medal in my 'rookie' season, especially in cider. We were all disappointed that none of our entries made it. For me, not medaling this year only motivates me to triple my efforts for 2012. We'll have 'home field advantage' and should be 'representing' our club and state. BRING IT!

We are still awaiting our judge sheets from the finals. I observed at the final round judging, each flight has three BJCP-ranked judges (certified or higher) with a national or higher as lead judge for the flight. The short version (check block) score

sheets were used. I expect that there will be very few comments made on the sheets, as they do not provide a lot of space for that. The entries were brought out of refrigeration and placed in coolers and were treated with the utmost respect by cellar crew and judges.

**BRIEFLY ON REGIONAL JUDGING:** The Homebrewer of the Year (Best of Show Beer) came from the Seattle judge center. And while we can improve and increase our judging pool, the Seattle judge center showed pretty well overall with 13 medals. These facts validate that we have some good judges in our region.

Here are the number of medals with major awards per judge center:

- San Diego – 14 (gold 5, silver 5, bronze 4) & Ninkasi
- Seattle – 13 (gold 4, silver 5, bronze 4) & Homebrewer
- Madison – 12 (gold 4, silver 4, bronze 4)
- Nashville – 11 (gold 2, silver 3, bronze 6)
- Denver – 10 (gold 6, silver 2, bronze 2) & Meadmaker
- Dallas – 8 (gold 3, silver 4, bronze 1) & Cidermaker
- Lodi – 8 (gold 1, silver 2, bronze 5)
- Indianapolis – 5 (gold 2, silver 2, bronze 1)
- Saratoga Springs – 3 (gold 1, silver 1, bronze 1)
- Canada – 0

The conference itself was a fantastic place to learn about all kinds of brewing topics, skills, processes.

With NHC 2012 looming a mere 11 months away, I invite you to get involved and attend one of the most fantastic homebrew events you'll ever experience. Get out there and brew for NHC 2012.

Next month's article will focus on Mead. Have fun!

## AHA Club Only Competition

At the meeting on Thursday we will be evaluating Mead Categories 24, 25 & 26 per our COC guidelines to represent GEGL for the August COC hosted by Prairie Homebrewing Companions of Fargo, ND.

# BEER, WITH AND WITHIN FOOD

By Ingrid Brewmore



## Chili Pepper Ale

The chili beer that I like to make starts with my Ballantine Ale (cream ale) clone. The peppers I use are jalapenos and poblanos. The jalapenos add most of the heat with their own unique flavor and the poblanos add more pepper flavor without a lot of extra heat. I figure to use 3 to 5 jalapenos and 1 poblano per a 5 gallon batch.

First I roast the peppers on the grill, cool them off, remove most of the skin and stem, and chop them into ½ inch pieces.

The peppers are added after fermentation is complete. I siphon off about 2 pints of beer into a sauce pan and add the peppers. Bring the mixture to a boil to kill off any wild yeasts or bacteria that might be left on the pepper. Cool the mixture and add all back into the carboy. I usually don't let the peppers set on the beer for more than five days. Strain out the peppers before kegging or bottling.

Another chili beer that I have made in the past is a Strong Scotch and habanero ale. The sweetness and smokiness of the ale balanced very well with the intense heat and unique flavor of the habanero pepper. I called this beer "Smoke and Fire".

To formulate your own recipe for good chili pepper ale, it is helpful to know what the flavor and heat profile of the pepper is that you want to use. If you don't already know this, I would recommend that you first go to the grocery store produce section and pick out some fresh hot peppers that are not going to surprise you with their heat content.

Next puree some of the pepper, one or more than one type, and stir it around in a beer and try it. Pick out the heat and flavor profile that you like, and you have a start of how to formulate your pepper ale.

When peppering ale, think of it like hopping beer, shoot for balance in the recipe and like in any ale the flavor profiles of all ingredients should match.

Enjoy!

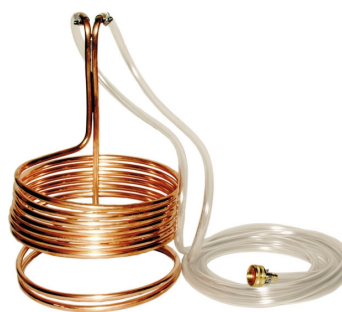
Send your comments to: [ingridbrewmore@hotmail.com](mailto:ingridbrewmore@hotmail.com) (c'mon people, email me!)

## Gadget Guy

By Nate McLaughlin

## Just Chill Out!

There will come a time in every brewers life where you are going to want to chill your boiling wort down and want to do it accurately. All of them are working as a heat exchanger, both objects trying to reach an equilibrium. There are many types of heat exchangers, but only 3 are very popular with the homebrewing crowd.



*An immersion chiller*

The simplest is the immersion chiller, which is usually copper but could also be stainless steel. The Immersion chiller uses chilled water or other coolant, the downside is you are worried about surface area with these

as the larger the surface the more area for heat ex-

change. One major issue is that it's trying to cool down all your wort, your kettle, and your burner/stand all at once which is hard to do and will expend excess energy that you don't need to use to cool.



*A counterflow chiller*



*The Blichmann plate chiller*

surface heat from the equation so you aren't spending time cooling down more than your wort, but how do you know what the temperature is of your chilled wort?

Immersion chillers make this part easy. You just watch the thermometer on your kettle or the one in your hand. But this become a bit more complicated when it comes to counterflow/plate chillers. You want to know what the exiting temperature is on your plate to know if you need to back off on your chilling water or the hot wort. There aren't a whole lot of options that are off the shelf ready for these things but here are the two that I've tried out and what worked best for me.



*The Blichmann ThruMometer*

The other two work in a similar fashion, the counterflow and the plate chiller. Both use chilled fluid moving in the opposite direction of wort flow to exchange heat. Counterflow chillers are usually a large copper pipe that has a smaller copper pipe inside of it and bent in a spiral much like an immersion chiller. Plate chillers use multiple plates for surface area and a counter flowing fluid to chill. Both of these methods remove the kettle and other

surface heat from the equation so you aren't spending time cooling down more than your wort, but how do you know what the temperature is of your chilled wort?

Immersion chillers make this part easy. You just watch the thermometer on your kettle or the one in your hand. But this become a bit more complicated when it comes to counterflow/plate chillers. You want to know what the exiting temperature is on your plate to know if you need to back off on your chilling water or the hot wort. There aren't a whole lot of options that are off the shelf ready for these things but here are the two that I've tried out and what worked best for me.

The Blichmann ThruMometer (\$30 MSRP), not the most accurate of readings. The ThruMometer uses a liquid crystal thermometer that reacts to the temperature

of the piece of machined aluminum that is it stuck to. There is no moving parts to break which is a plus if you're clumsy and like to drop things. But it is very difficult to make sure it's reading correctly and you are left to guess which shade of blue is the "accurate" shade of blue for that temperature range. My biggest gripe with this is that it only available for 3/8" sized hose.

Unfortunately everything in my Blichmann brewhouse is 1/2", ball valves, barbs, hose, fittings, etc. Which means you have to buy extra hose, barbs, and fittings to make this work. That will be OK if you're starting out and just building a brewhouse but really sucks if you're already set up for something else. I was able to get it to clamp down on the silicone hose to use this but it tore up the hose and looked really terrible along with some dripping.

After putting up with the ThruMometer and getting frustrated with the hose connectivity I decided I wanted a better solution. Something that was easier to read and reacted quicker. I came up with a better solution using some spare parts laying around the brewhouse.



*My plate chiller and thermometer set up*

reacts quickly to changes in temperature to really dial in the temp you want to pitch at.

My plate chiller has 1/2" MPT threads on all the connections. I used a stainless steel tee and a 1/2" threaded "short" thermometer. I put this on the exit of my wort side of the plate chiller so when the wort crosses it you get a perfect temperature reading and it

## National Homebrew Conference 2011

*(Continued from page 1)*

While no GEBL members won awards for their homebrew at the NHC, several members did make it into the final round with their beers, which is quite an accomplishment considering that over 7,000 beers were entered into the competition from around the country.

We can host the NHC here next year only because of the work done three years ago to get SB 5060 passed by the Washington state legislature and signed by the governor. Before this law was passed it was technically illegal to transport your homebrew out of your home. Obviously you can't have a homebrew conference with out homebrew. SB 5060 is the law we celebrate at Beerstock, which is coming up next month.

Stay tuned for more information about NHC 2012. As GEBL is one of the largest clubs in Washington we will be playing a big part in it.

See more pictures of NHC 2011 on page 8.

## Beermosa?

*(Continued from page 1)*

Night, and then later beating Wyeast in Beer Pong.

Such is the job of a MoreBeer! employee.

Anyway, Saturday morning we were back at our booth with dark circles under our eyes and black coffee in our hands. All of the company booths at this event are located in the hospitality room where the clubs are also pouring beer throughout the day.

The GEBL Club (Great Everett Brewer's League) was on the clock and amazingly they showed up!

They set up and started pouring. Diehard homebrewers/beer drinkers started to line up at 9:00AM in the morning to taste. Soon we started to hear a buzz in the room and noticed that several people were holding glasses of orange beer— like fluorescent orange beer.

“Hmmm.... what is that? “

“A Beermosa? Never heard of it. “

“Can I have a taste? Wow, it does taste like a Mimosa, but richer. “

“What is it? “

“It's a Belgian Tripel with Tang!”

Well, the MoreBeer! crew set down their coffee, had a beermosa, rubbed our eyes, and got back to work talking homebrewing. For the next hour everyone was talking about the Beermosa, recommending their friends to try it, and the whole room took on a great energy.

So we send out a personal thanks to the GEBL club for making that Saturday morning a little more fun!

Whenever we taste something totally unique and out of the ordinary we think about including it in our Signature Series of unique recipe kits designed by World Class Homebrewers.

At the show we talked with Dan Hansen, president of GEBL, and later followed up with a quick interview. We learned that the Tang was added on site and so we think it is better as a how-to than as an actual kit for sale. What follows is the story Dan told us of how the Beermosa came to be:

"Believe it or not, we didn't go in with intention of serving this as one of our concoctions.

Eric Rhoades, a member of our club, Greater Everett Brewer's League (GEBL), likes to serve carbonated tang at club beer events. After pounding your pallet with IPA's, he finds it a refreshing twist on drinking a few glasses of water. We made up a keg of tang figuring it would be a good for the morning shift.

A lot of us were fighting the hair of the dog that morning after a great Club Night and as we were getting ready to serve, I recalled having a beermosa at Snooze in Denver for breakfast at GABF. They served theirs with fresh orange juice and New Belgium Tripel.

Being the ingenious ones we are, we gave it shot with 1 part of Tang to 3 parts of Tripel. It instantaneously became a hit throughout the conference and we killed the keg of Tripel in less than hour.”





*A few GEBL members at the opening toast of NHC 2011*



*Saturday morning in the hospitality room where the Beermosa was born*



*Breakfast at the Toronado*



*Homebrew Chef Sean Paxton checking to make sure everyone is enjoying the dinner he created for the awards banquet.*



*You never know who you'll run into at the Toronado. GEBL members rub shoulders with homebrew celebrities John Palmer and Jamil Zainasheff (second and fourth from the left).*



*Haming it up at the awards banquet on Saturday evening.*



## 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: <a href="http://www.masterhomebrewer.org/">http://www.masterhomebrewer.org/</a>			

## Upcoming AHA Club Only Competitions (COC)

**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>

# Remaining 2011 National Competition Schedule

COMPETITION	EVENT DATE	FEES	BOTTLE COUNT	Entry Window	#of Entries in 2011	#of Entries in 2010
<b>WHOTY: Skagit Fair- Everett (Balefire) for judging</b>	8-Aug-2011	6.00 / entry	2 / entry	7/14 thru 8/4		47
<b>WHOTY: Evergreen State Fair-Monroe</b>	13-14 Aug 2011	FREE	2/entry & 1 disply	7/31, 8/1		339
<b>WHOTY: Best of the Bay- Bellingham</b>	20-Aug-2011	5.00 / entry, 4.00/add	3 / entry	8/6 thru 8/14		NEW
Puyallup Fair	NO INFORMATION FOR HOME-BREW at <a href="http://www.thefair.com">www.thefair.com</a>			CANCELLED?		90
<b>MCAB: 29th Blue Ridge Brew-off- Asheville, NC</b>	TBD Sep 2011	6.00/1st five 10.00/add	3 / entry			341
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			41
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			940
<b>WHOTY: Novemberfest</b>	TBD Nov 2011	6.00/entry	3 / entry			268
<b>MCAB: 10th FOAM Cup- Tulsa</b>	TBD Nov 2011	7.00/entry	2 / entry			474
<b>MCAB: Happy Holiday HB- St. Louis</b>	TBD Dec 2011	6.00/entry	2 / entry			436

## 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
July 23 and 24	Bremerton Summer Brew festival	Bremerton
August 6	Beerstock	Orting,
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.