



Volume 37

May 2018

The 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. This title has been made smaller for this important announcement.

Tasting Calendar

May: Historical
July: Candi Sugar
Order your sugar now and hope you brought your cash to buy some sugar tonight
Sept: Pale/Amber/Brown
Nov: Open German
Jan: Mead/Cider/Perry
March: Sours

Club Presentations

May: Big Brew, was a great success. Thanks to the Greens for hoisting. We might have a new stop for Big Brew for next year.

June: Wood and Wood Aging (Yikes since this is my talk I better get brewing. We will have the same base ESB malt beer with four different woods. They will be rather heavily wooded so we can taste the difference in the supplement.) Also trying some new interactive tech element.

Aug: Yeast

Oct: Hop Talk, Bring your Fresh Hop Beers, beer ready for lots of hop knowledge

Dec: Brew a Summer Barley Wine.

Tonight: Jim Ladd will be giving his Cascade Candi Sugar talk

GEBLs Commemorate Big Brew Day

David Allen

On Saturday, May 5, 30 or so GEBLers gathered to brew, assist with brewing or otherwise socialize in celebration of Big Brew Day. Seven brewers and their systems produced 50 gallons of beer, ranging from a Mexican lager mashed with edible crickets, to blondes, pales, and stouts. The traditional Big Brew toast went off at 10 a.m.:



And the brewing commenced:



Greater Everett Brewers League

Brewers of the Month

If you thought we were kidding about, the edible crickets, nope: a band of hardy souls munched them down, post-mash. Rumors that the crickets contribute 4 points of OG could not be confirmed.



Great times, great food, great beer and outstanding company. Huge thanks to Wendy and Greg for hosting!



Brewer of the Month:

The man who saved the GEBL board, Marcus Beltman. You might remember Marcus by being the guy who out of nowhere volunteered to be Secretary at the November meeting.



Marcus has been brewing/ fermenting beverages for close to seven years now. He first discovered craft beer at Keweenaw Brewery while in college at Michigan Tech. This brewery started his thirst for Stouts which has lasted to this day.

While in college Marcus was more into ciders and wines than craft beer brewing. In the fall he and his friends were known to scavenge free range apples and get up to 200 gallons of cider fermenting to help with the cold Michigan winters.

Marcus moved to Everett four years ago and actually found GEBL not through the usual route of Jim Trimble. It turns out he lives across the street from GEBL member Rocky Alberetson. After observing Rockey brewing in his driveway several time he finally came over and inquired. Being a fan of craft beer Marcus became a member not long after.



At Big Berw Marcus brewed a Blood Orange Stout for the June tasting of Candi Sugared Brews. Not much in the travels plans for Marcus, but he would like to study the difference between American Belgian style ales and their original precursors in Belgium.

Great Summer Beer. Lawson's Sip of Sunshine.

For 5.5 US gallons (20.82 L)

MALT

- 9 lb. (4.08 kg) pale two-row malt
- 2 lb. (0.9 kg) Vienna malt
- 1 lb. (0.45 kg) flaked oats
- 1 lb. (0.45 kg) dextrose @ 10 min
- 12 oz. (340 g) dextrin malt
- 4 oz. (113 g) CaraMunich malt
- 4 oz. (113 g) CaraRed malt

HOPS

- 1 oz. (28 g) Columbus/Tomahawk/Zeus, 14% a.a. @ 60 min
- 1 oz. (28 g) Citra, 12% a.a. @ 20 min
- 6 oz. (28 g) Citra, 12% a.a., whirlpool 20 min
- 3 oz. (28 g) Citra, 12% a.a., dry hop 3–5 days

WATER

- 1 g/gal calcium chloride
- 1 g/gal calcium sulfate

YEAST

- Chico ale yeast (American or California ale yeast)
2L starter
- **Original Gravity:** 1.076 (18.5° P)
- **Final Gravity:** 1.016 (4° P)
- **ABV:** 8%
- **IBU:** 100+
- **SRM:** 5.2

Mash grains at 152° F (67° C) for 60 minutes. Sparge at 168° F (76° C). Add dextrose 10 minutes before the end of the boil. Chill wort to 65° F (18° C) and ferment for 4 days, then allow temperature to rise to 68° F (20° C) and ferment to completion. Dry hop for 3–5 days, then rack and package.

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.

Brewer Moving on to the Second Round.

Congrats to several GEBLs advancing beers to the second round of the National Competition!

Dan Hansen-Pale American Beer and Strong European Lager
Will Fredin and Lori Brown-Dark European Lager
Lisa Searfass and Stephanie Fulsom-Standard Cider and
Specialty Cider
Dennis Nagy-American Wild Ale
David Allen-American Wild Ale and Belgian Tripel

Good luck to all and let's ALL brew up fantastic beers for Club Night and Social Clubs!

The GEBL Elected Club Officers for 2017 are:

- Tony Soper President (president@gebl.org)
- Jessie Free, Vice President (vicepresident@gebl.org)
- Marcus Beltman, Secretary (secretary@gebl.org)
- Bob Winchell, Treasurer (treasurer@gebl.org)
- Pete Stachowiak, Membership Coordinator (membership@gebl.org)
- Kerry Kerston, Librarian (library@gebl.org)
- Will Fredin and David Allen, Newsletter Editors, (editor@gebl.org)

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

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