



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

Sept: Pale/Amber/Brown

Nov: Open German

Jan: Mead/Cider/Perry

March: Sours

Club Presentations

Oct: Hop Talk, Bring your Fresh Hop Beers, and Cupcakes.

Dec: Time to start carbonating your barley wines for the tasting.

Elections:

It's time to start thinking about giving back to your club. All offices are open for nominations and volunteers. It's a little amount of work that will bring great rewards to your brewing.



What We did on our Summer Vacation

HomeBrew Con Portland



Close to 20 GEGL members headed to Portland for walking pub crawls, seminars, Festivals and more. Swag bags were filled with lots of hops and minds with a lot of idea. GEGL had a record number of second round beers but sadly no one go to walk across the stage. Congratulations to Dan Hansen and David Allen for advancing to the MiniBOS of their perspective categories. As they say there's always next year.

Personal highlights, The Reggie, Modern Times, and Great Notion.



Greater Everett Brewers League

Brewers of the
Month
Shelly Albright



Shelly Albright started brewing in 1995 and joined GEBL a few months after that. The club had less than 10 members at that time. Her first brew was all extract on the kitchen stove. Then her second batch was a partial mash and less than two years after that she was brewing all grain batches.

She has been through several different all grain systems, and is currently brewing on a 15 gallon system that was custom welded at Monroe State Prison and the frame/stand was designed and made by Jim Trimble. One cool feature of the system is the tip forward mash tun. The tipper makes cleaning out the spent grain a breeze. Gary (her husband) also helps with brewing equipment design and construction. Finally, she has a great motorized mill on wheels that Gary made for her.

Her go to beers are Citralisous, a citra, Mosaic hop forward beer, a Black Butte Porter clone, and recently brewed a Gose.

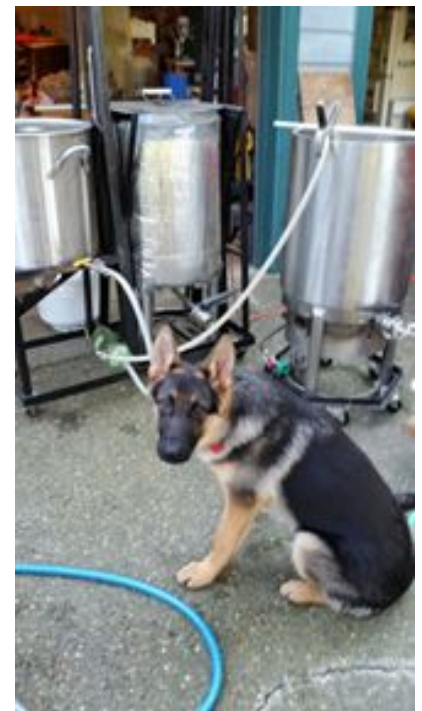
She also like to experiment with Belgian Lambics. Patients are a big key to successfully making a Lambic. Only time can produce the true Belgian Lambic flavors.



Golden Raspberry Lambic that won at this years ESF was a blend of young and old (some of it was 4 years old) lambic infused with yellow raspberries Grown from her garden.

Shelly and Gary have been on what most people would view as beer drinkers' vacations. Topping her list is a trip to Europe accompanied by beer friends from the club. The Fredins, Trimbles, and the Browns were great travel companies. Real Ale in England, Hefeweizens in Bavaria, lagers in the Czech Republic and of course all the different Belgian styles. The different Lambics are my favorite.

Locally Black Raven is her absolute favorite brewery, but Gary and her frequent several different breweries in the area.



Brew, The Brew Dog and Albright's System



Belgian Beer Sampler

Next Club Brew, The Hazy IPA
Today you can order a hazy IPA Kit. Please fill out the online form. Check your email.
Here are some tips from the Pros. (excerpts from AHA Tips on Brewing Hazy IPA's)

Hops
Don't add your hops during the boil. Well, you can add a few at first wort hop (less than 1 percent of the total hop bill) to prevent boil overs. You only need to add them during the whirlpool and when dry-hopping to get the flavors you're looking for in a New England IPA. Adding hops during primary fermentation has historically been seen as taboo because CO2 may carry the delicate hop aromas out of the beer. However, many New England IPA brewers are adding their hops during this phase in hopes that the yeast will distribute more hop particulates throughout the beer and help them remain in suspension.

Use super fruit-forward hops like Citra, Mosaic, Galaxy, Amarillo, and El Dorado more than traditional varieties like Centennial, Cascade, Chinook, and Columbus. That's not to say don't use the "C" varieties, but they aren't as fruit-forward as some of the newer hops out there.

Use a huge dry hop charge. Weldwerks uses up to three dry-hop additions over a 7 to 8 day period after primary fermentation.

Water and Mash
Use a high ratio of chloride to sulfate in your water treatment.

Use a single-temperature infusion mash. The Alchemist and Odd13 recommend slightly elevated mash temperatures to promote body, but Weldwerks mashes on the low end to accommodate a lower-attenuating yeast strain, usually around 148–149° F (64–65° C).

Odd 13 recommends including high-protein grains like wheat and oats. Weldwerks includes over 20 percent flaked wheat and flaked oats in the grist for Juicy Bits.

Yeast
Scott suggests either using Vermont Ale yeast from the Yeast Bay or London Ale III from Wyeast.

For those who where at at NHC in Portland Brewcraft was giving away free hazy IPA recipes. This recipe is from the recipe book they were handing out.

Please complete the online form to order this recipe

Prices for 5-gallons kits will be close:
All grain \$22.16
Extract \$\$27.26

Yeast per pack will be:
Wyeast 1318 London III \$5.28 US-05 \$2.76

I Can't Wait Hazy IPA Recipe

Details:
Target OG: 1.067
Target FG: 1.015
IBUs: 27
Target ABV: 6.8%
Target pH 5.2
SRM: 3.7
Mash @ 152 F for 60 min
Sparge @ 165 F to collect wort (volume depending on batch size

Grains:
6.5 lb Pale ale
2 lb white wheat
2 lb Oats, flaked
1.5 lb malted oats (Jim will Mill this as is needs a tighter setting)

Hops:
1 pellet of Mosaic first wort (seams like a good idea)

Whirlpool Hopping (20 min steep whirlpool)
1.5 oz Mosaic
.75 oz Citra
.5 oz Eukanot

Dry/Fermentation Hopping.
Place in fermentor around 1.025./ At or just past high krausen.
2 oz Mosaic
1.25 oz Citra
.75 oz Eukanot

Yeast: Wyeast 1318 London III or US -05

Timeline: Order By noon on Oct 19
Delivered Sept 26 through Oct. 1
Tasting: Late October.

Monthly Tastings Results

Insert tasting result here

Annual Results as of May

	total
Jesse Free	11
Will Fredin	5
Tony Ochsner	5
Jason Crutcher	4
Bob Winchell	3
Dan Stillwell	2
Walt Krein	2
Jim Trimble	1
Brian Searfass	1

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.

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



New Beer to brew for the Fall

Der Falke Kellerbier Recipe

Kellerbier merges the best of British cask ale with German malts and hops in a unique lager style. It has an atypical flavor profile that, depending on your finishing steps, can represent itself as a kind of German ESB or a Continental IPA.

ALL-GRAIN

Batch size: 5 gallons (19 liters)

Brewhouse efficiency: 72%

OG: 1.050

FG: 1.012

IBUs: 35

ABV: 5%

MALT/GRAIN BILL

6 lb (2.7 kg) Vienna malt

3 lb (1.4 kg) Pilsner malt

4 oz (113 g) Carafl II

4 oz (113 g) Melanoidin malt

HOPS SCHEDULE

0.38 oz (11 g) each Northern Brewer [8% AA] and Hallertau [4.5% AA] at 60 minutes

0.38 oz (11 g) each Northern Brewer and Hallertau at 30 minutes

0.38 oz (11 g) each Northern Brewer and Hallertau at 10 minutes

YEAST

Wyeast 2206 (Bavarian Lager)

DIRECTIONS

Mill the grains and mix with 3 gallons (11.2 l) of 163°F (73°C) strike water to reach a mash temperature of 152°F (67°C). Hold this temperature for 60 minutes. Vorlauf until your runnings are clear, then run off into the kettle. Sparge the grains with 4.3 gallons (16.5 l) and top up as necessary to obtain 6 gallons (23 l) of wort. Boil for 60 minutes, following the hops schedule.

After the boil, chill the wort to slightly below fermentation temperature, about 50°F (10°C). Aerate the wort and pitch the yeast.

Ferment at 50°F (18°C) for five days, and then allow to free-rise, but not higher than 64°F (18°C). Upon reaching terminal gravity, cold crash and bottle or keg the beer, and carbonate to about 1 volume of CO₂ for “cask-feel” lager or 2 volumes for more conventional carbonation.