



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.

Tasting Calendar

May: Belgian

July: Wheat & Rye

Sept: Fruit & Veg. / Herb

Nov: Porters & Stouts

Jan: UK Ales

(British/Scottish/Irish)

March: Lagers

Club Presentations

April: Whirlpool Hop
Talk/Tasting

June: What Happened? Off
flavors, bring your bad beer in
for feedback

Aug: Draft Systems & Gadgets

Events:

- Bike Tour: April 13th
- E-Town Throwdown:
 - April 27th
- Big Brew: May 4th
 - Location: Everett
- Club Picnic/BBQ:
 - Aug 3rd
- Beerstock: Aug 17th



5 Rights Brewing GRAND OPENING!

Congratulations to GEBL members R.J. & Kristi as they celebrate the grand opening of 5 Rights Brewing Company!

Located in the historic Carr's Hardware Building on 3rd St. in Marysville they opened their doors on March 22nd marking the beginning of a brand new chapter.

Opening with 24 beers on tap, 2 ciders, 1 kombucha and 1 root beer there's something for everyone. This new location is also family friendly and offers a delicious food menu available on site provided by Wander Coffee Bar.

With award winning beers and voted Small Brewery of the year in 2017 this is a brewery worth checking out. They also somehow found the time to do a collaboration with Reuben's Brews in Seattle with the creation of Crush the Groove, and also a 2nd with Georgetown Brewing called Arctic Delay IPA. One thing's for sure R.J. & Kristi and family have been busy to say the least!

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With the theme of this brewery centered around a culture of caring and having the highest standard for the every ingredient that goes into their beer it's no surprise they had a huge response on their opening weekend. With lines out the door it was obvious the community has welcomed 5 Rights Brewing to Marysville in a very big way. The below photo shows the aftermath of the grand opening weekend and all the empty kegs that resulted, what a great way to kick things off!

WEEKLY HOURS:

Thursdays & Fridays: 2pm - 10pm

Saturdays: 12pm - 10pm

Sundays: 12pm - 8pm

Stop by the brewery and try a pint or two and celebrate their great work!





What Does Brad Brown, Three Bull Brewing, & Salmon for Soldiers all have in common?

Brad Brown has teamed up with Three Bull Brewing to brew his recipe The "American Patriot" pale ale (formerly known as Freedom's American Pale Ale). This beer will be available at every Hops N Drops in the state. A portion of proceeds from the sales of this beer will be donated to [Salmon for Soldiers](#), a local nonprofit that takes veterans out fishing. Congratulations to Brad, who's also a veteran himself, for the honor of brewing his recipe on a

commercial system while also creating something that will help fellow veterans!

[Click this link to learn more about Three Bull Brewing and their story.](#)

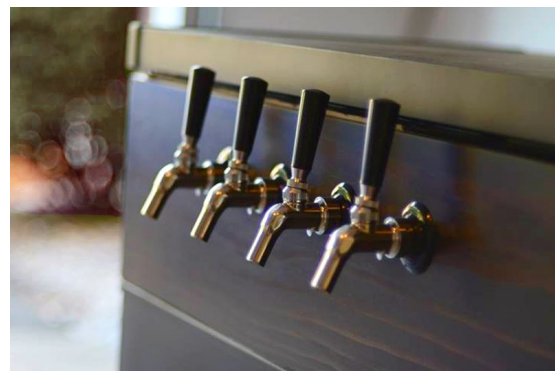


Article by Brad Brown

Kegging Beer Part 2: Valves, Tubing & Hardware

Regulator Outlet port – This port can have many styles of fittings however it is most often a shutoff valve. You can also add a splitter to the outlet port to split the Co2 to several kegs.

Check valves – Check valves are mechanical fittings that allow the Co2 to flow in only one direction. The goal is to never have beer flow backward into your Co2 line and into the regulator and therefore ruin it. This fitting can be a standalone feature in the line or can be built into the shutoff valve. Shut Off check valves have a small hole on the inlet side and you can't see through the valve.



Non-Check Valve

Check Valve

Tubing – There are many types of tubing to use for both Co2 and beer. You need the right size hose to fit the barbs on the connecting parts. Most homebrew applications have 1/4" barbs and for these, I use a 3/16" ID (Inside Diameter) by 7/16" OD (Outside Diameter) food grade tubing. The end of this thickwall tube needs to be heated in hot water so that it can slide over the barb connection. When it has cooled, it can't pull it off; it has to be cut off. I don't put hose clamps on the liquid hoses unless I am pouring nitrogen beer (30+ PSI). I do put hose clamps on the gas hoses because you can't easily see a gas leak and this is just extra insurance that it doesn't leak. It is recommended to use between 6 and 10 feet of beer line to give a nice pour.

Quick connects – There are many fittings to connect Co2 and beer. There are Sankey Type A, Type D, Type G, Type M, Type S, Type U, as well as Twin Probe, Golden Gate, Corny Ball Lock, and Corny Pin Lock. For the homebrewer, the most common are Ball Lock, Pin Lock, and some use American Sankey (Type D). All will have a barb to connect the gas and beer hoses. For this discussion, we will be talking about setups with 1/4" barb connections.

Corny keg connections are either Ball Lock (Pepsi) or Pin Lock (Coke). The quick connect can have either a 1/4" barb integral to the quick connect or a 1/4" MFL (Male Flare) fitting and the MFL will have a barb and nut to attach a hose to the fitting. The quick connect with the integral barb is good because it has one less opportunity for a leak. The quick connect with the 1/4" MFL fitting (with barb and nut) are good because you can take more of the system apart when cleaning. (Also a good option when purging air from a keg. This will be discussed later when we talk about racking beer into the keg.)

The Inlet and Outlet plugs that the quick connects attach to are different from each other. If you put a ball lock quick connect on the wrong plug, it is very difficult to remove. Gray quick connects are for Gas(In) and Black quick connects are for Beer (Out). Pin Lock quick connects are idiot-proof.

Kegging Beer Part 2: Valves, Tubing & Hardware Cont...

They attach to the post by sliding over pins that are in the post. The Gas/In post has 2 pins and the Liquid/Out post has 3 pins. (The easy way to remember is "In" has 2 letters and "Out" has 3 letters.) A Pin Lock quick connect cannot be put on the wrong post.

Sankey Quick Connects have the gas connection on the side of the housing and the beer connection is on the top of the unit. Sankeys have a tailpiece that screws onto the unit using a nut and a gasket. The tailpiece is often 3/8" barb but can be lots of other sizes. For the homebrewer, you probably want 1/4" barbs on the tailpiece. There is a really neat tailpiece that has been developed – 1/4" MFL tailpiece. If you sometimes use a Sankey and other times use a Corny fitting, the 1/4" MFL tailpiece allows you to connect a barb and nut to the fitting. Now you can switch back and forth without cutting lines (provided that your corny quick connects have the 1/4" MFL fittings).



Article by Jim Trimble will be continued next month with kegs and Faucets...



Congratulations to Tony Soper for taking the top spot overall and also for having the winning beer in last months Sours & Lambics tasting!

2019 Brewer of the Year

Brewer	Rank	Points
Tony Soper	1	6
Brad Brown	2	5
Jim Trimble	3	3
Rocky	3	3
Dave Hobson	5	2
Will Fredin	5	2
Jesse Free	5	2
Tony Oschner	5	2
Mike Brigham	9	1



Homegrown Hops 101

- 1) Plant rhizomes between Feb. and Apr..
Choose a sunny area to plant them, they prefer 6-8 hours of sunlight a day if possible. It's best to allow 2 - 3 feet between plants to avoid overcrowding.
- 2) Keep the soil loose and porous, they prefer areas with good drainage, standing water could rot your rhizomes. Preferred soil is sandy or a mix of sand & clay. Ph of the soil should be between 5.5-8.0.
- 3) Maintenance should be daily keeping the soil moist by watering daily for a short amount of time to prevent drowning them. Watch for aphids and the formation of powdery mildew.
- 4) When they get to about a foot long pick the strongest two to three bines and train them clockwise around some twine, trellis, or stake. They can reach 25 ft or longer at the height of the season so keep that in mind when you're setting up your hops for the season.
- 5) Harvest around September and make a fresh-hop beer with them straight from the bine or dehydrate them for use throughout the winter. Can't go wrong either way!

Article by Jason Crutcher

If you would like to be added to the GEBL email list send your request to: ed_andresen@hotmail.com

The GEBL Elected Club Officers for 2019 are:

- Tony Soper President (president@gebl.org)
- Jesse Free, Vice President (vicepresident@gebl.org)
- Maria Johnson, Secretary (secretary@gebl.org)
- Bob Winchell, Treasurer (treasurer@gebl.org)
- Pete Stachowiak, Membership Coordinator (membership@gebl.org)
- Kerry Kerston, Librarian (library@gebl.org)
- Jason Crutcher, Newsletter Editor, (editor@gebl.org)

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

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