



## 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

**March:** Sour/Lambic  
**May:** Belgian  
**July:** Wheat & Rye  
**Sept:** Fruit & Veg. / Herb  
**Nov:** Porters & Stouts  
**Jan:** UK Ales  
(British/Scottish/Irish)  
**March:** Lagers

## Club Presentations

**Feb:** Resilience Tasting & Raffle Fundraiser

**April:** Whirlpool Hop Talk/Tasting

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

**Aug:** Draft Systems & Gadgets

### Events:

- IPA Challenge: Feb 24th
- Hop Idol Feb 20th-27th
- Big Brew: May 4th
- Oktoberfest Road Trip to Leavenworth Sept/Oct.



### Brewing a batch of Resilience IPA, What could go Wrong?

David Allen and I decided to brew a 10-gallon batch of the Resilient IPA together on my old Sabco Brew-Magic system. I have been brewing on a Grainfather system exclusively for the last several years, so I was a little out of practice on the Sabco. This will become apparent as this Brew-Tragic story continues.

While chatting and heating the mash water in the hot liquor tank (HLT), I forgot to double check the temperature of the water with a separate thermometer before mashing in. We just looked at the dial thermometer mounted on the side of the keg and forgot to think about the fact that the burner was warming the dial and making it read incorrectly. So, as we mashed in with what we thought was 170-degree water for a 152-degree mash rest, we mashed in and hit 118 degrees! Rookie mistake – and I should have known better had I been brewing regularly on this system.

There is a burner under the mash tun, so we started heating from below. I never heat the mash this way. I just use the heat exchanger to raise the temperature if I am step mashing. But since we were so far under our desired **Cont on Page 4...**



## MicroHomebrew

### Tony Oshsner, Owner of MicroHomebrew

Tony got his start in homebrewing after he received a Mr. Beer Kit for Christmas in 2008. He made 4 or 5 official Mr. Beer Kit batches, had a great time and he was hooked. The kit batches grew to an extract kit and from there it grew steadily and Micro Homebrew was born in early in 2014. He's now been a GEBL member for about a year.

**Q: What brewing related goal or goals do you have for this year?**

**A:** I have accomplished a lot with my brewing but the one goal that has eluded me to this point is a medal from the National Homebrew Competition.

**Q: What's your favorite beer style to brew & why?**

**A:** I like to brew English and German styles because of the tradition of these beers and we can't really get great commercial examples here. I also brew some historical styles, currently working on my Kentucky Common. I am also working on a house pilsner. I guess I don't really have favorite style.



### Eric Wilson, Evergreen State Fair Homemade Beverages

Eric got his start in homebrewing after he bought his house in 1996. Don and Ralph from Homebrew Heaven taught a homebrewing class at their first shop on Rucker and he bought some equipment and a couple of extract kits and tried it out. He entered his beer in the Fair and visited GEBL in 1997, and the rest is homebrew history.

**Q: What brewing related goal or goals do you have for this year?**

**A:** Brewing goals this year are to keep the kegs full of nice sessional beer and try a few new things. I'm also looking forward to my 15th year running the Evergreen State Fair Homemade Beverage Department.

**Q: What's your favorite beer style to brew & why?**

**A:** My favorites to brew are Vienna lager and Kolsch. When they turn out right to style I feel like I have really accomplished an artful brewing session.





## **Lori Brown, BJCP National Beer & Mead Judge, Certified Cicerone**

**Q: How did you get started in homebrewing, and how long have you been a GEBL member?**

**A:** Back in 1996 one of my engineering co-workers shared his homebrewed beer with me. I was impressed. At Costco a short time later, I came across the Liberty Malt Supply homebrew starter kit and bought it on a whim. I figured it would just be one of those hobbies I would try and then move on from, but I was hooked after the first batch. The first beer I ever entered in a competition (1999 Cascadia Cup) made it to Best of Show so I felt like I was doing something right. Here it is 23 years later, and I still enjoy brewing, judging, learning, and drinking good beer. I have been a GEBL member for close to 20 years and served a number of terms as President, Vice President, and Newsletter Editor as well as being named GEBL Homebrewer of the Year twice. It is an honor to be named an

Honorary Member this year.

**Q: What brewing related goal or goals do you have for this year?**

**A:** First, I want to redeem myself with a successful brew day with David Allen LOL (see Resilient Brewers article). Beyond that, continue to be an active member of our club. I enjoy sharing my experience with other brewers as we all strive to make great homebrewed beverages.

**Q: What's your favorite beer style to brew & why?**

**A:** I like to brew beers that are hard to find commercially or hard to find while still fresh. Styles like Oktoberfest, Alt, Kolsch, German Hefeweizen, English Dark Mild, and fresh hop beers are some of my favorites to brew.



## **Jill Marilley, AHA Governing Committee Member**

**Q: How did you get started in homebrewing, and how long have you been a GEBL member?**

**A:** I was dating a guy who homebrewed and tried to learn by watching. It grew beyond those basic skills (and that guy). Member since 2011 or 2012

**Q: What brewing related goal or goals do you have for this year?**

**A:** To actually brew more than once! Starting in mid-February I'll be a member of the national Brewers Association board of directors as well as on the Governing Committee for the American Homebrewers Association and suspect that will kill some weekends. I'd like to get on a bit of a schedule so I can enter more competitions. I'm hoping to upgrade and simplify our brewing system too.

**Q: What's your favorite beer style to brew & why?**

**A:** I don't have a favorite because I like trying new recipes and beers to challenge my skill growth.



# Greater Everett Brewers League

## Brewing a batch of Resilience IPA, What could go Wrong? Cont from Page 1...

rest temp, we decided to use both direct heat and the heat exchanger to ramp up quickly. Somewhere along the way, we scorched the liquid under the false bottom, clogged the pump, and tripped the GFCI that controls the heat exchanger. After trying several different things, we were not able to continue without tripping the GFCI each time the heating element cycled on. We ended up mashing around 140 degrees.



Now that the system pump was clogged, or just not working correctly, we resorted to scooping and dumping sparge water from the hot liquor tank to the mash tun. Not ideal, but we were determined to persevere. We collected our run off and proceeded with our brew day. The boil went fine, and we were adding loose pellet hops to the boil. I should have known better with the quantity of pellet hops in this 10-gallon recipe. But, no – I did not suggest bagging the hops, using a hop spider, or placing a stainless steel scrubby under the outlet tube in the brew pot. All these options were readily available in my garage.

After the boil, we decided to recirculate through a second pump and counterflow chiller (CFC) to bring the temperature down to about 175 for our whirlpool hops. Hop matter clogged the counterflow chiller and the pump seized up (this was confirmed after the fact). I was sure I had an old immersion chiller somewhere in the garage, but I could not find it. Enough time had now passed that the brew pot temp was down to 175. We added the whirlpool hops – loose of course!

To drain the brew pot, we decided to remove the pump from the equation and used good old gravity to very slowly drain the brew pot through the CFC. It worked, but very, very slowly. Now we were running off into buckets via gravity and pouring into our two carboys. When we tried to run off directly to carboys, the gravity flow would stop. The slow flow rate meant the CFC was super-efficient – cooling our wort down to about 50 degrees. By adjusting the cold-water flow to a trickle, we were able to finish with 65-degree water in our carboys. At the end of the day, we even forgot to send half the dry hops home with David.

It was just one of those days where whatever could go wrong did go wrong, but our experience allowed us to adjust on the fly and use alternate methods. We just kept shaking our heads and laughing. Unbelievable! Over 40 years of combined brewing experience and we, mostly I, still made a bunch of rookie mistakes. We thought about changing the names in this article to protect the innocent. In the end, we decided we were not innocent, and the public shaming was our punishment to appease the brewing gods. Neither one of us had ever had a brewing day disaster like this one, and hopefully we never will again.

As I write this, the beer is wrapping up fermentation. We will see how it tastes at the February meeting. Good or bad, we still had a fun day together. Oh, and of course the Sabco and the CFC are working fine now. It was just one of those days. A simple temperature check of the HLT water temp and a stainless steel scrubbie under the brew pot outlet and our tragic brew day could have been avoided.

*Lori Brown*

## 2018 GEBL Brewer of the Year!

### Jesse Free

**Q: How did you get started in homebrewing, and how long have you been a GEBL member?**

**A:** I have to give all the Brewing credit to my awesome father-in-law Rob Pattermann. He began brewing a couple years before me, and taught me all the basics, even rallied the whole family to buy me my first set of equipment. That was 10 years ago, and we've brewed plenty of batches since together he many more to come. Have to thank my wife for allowing me to brew so much, she enjoys the product of the labor and research with pale ales and ciders.



I joined GEBL 3 years ago by means of most of us, the mayor of Homebrew, Jim Trimble. Who knew that little Craigslist ad for kegs would lead to this! I've learned ten-fold from our fellow members, and enjoyed a couple Homebrew conferences and many pints together. Blessed to be surrounded by this group of people and their willingness to share knowledge.

**Q: What brewing related goal or goals do you have for this year?**

**A:** I'm all over the board here....many ideas to have fun and play with flavors. I've got a solid pale ale recipe that I'm going to throw a sour yeast into (crossing my fingers), a couple Belgians lined up, a coffee porter and who knows what else. I'm thinking of doing more beers that incorporate herbs, Wood, homegrown things. My wife and I like to cook, so something like Dave Allen's rosemary amber ale has got wild ideas in my head (what can I grow then throw into a beer that pairs with food?)! However, there will always be a couple of my IPAs on tap!

**Q: What's your favorite beer style to brew & why?**

**A:** To be cliché....an IPA. But nothing mainstream, I manipulate how I use the hops and when in the process. I pair certain hops to gain a desired flavor and aroma profile. Session beers are fun...tricking people that think they are drinking a standard strength with bitterness, full body and flavor....then smirking saying "that's only 3.5% ABV."

**Q: What's the secret to your brewing success and do you have anything related to your brewing process that you think has been key to taking your brewing to the next level?**

**A:** Haha! That's what I enjoy about GEBL...there are no secrets! And I really mean that. I'll give anyone any recipe, walk you through the process, and invite you over for a brew day. And invite me your way too!

I do have 2 pieces of advice that have helped me:

- Know your Brewing process. Know it so well you can recite it backwards and keg two batches of beer, transfer another and all while brewing another batch without losing a step.
- Ask questions. I read a lot on brewing process, ingredients, theories, etc. But you will gain much more brewing knowledge by asking questions and sipping a beer with someone else.

## 2018 GEBL Brewer of the Year! Jesse Free Cont...

**Q: What has been your biggest homebrewing failure?**

**A:** Oh that's easy! Two years ago I was really into mexican lagers. Even was at Full Sail brewing tasting their early attempts before it was brewed commercially. So I did some research and brewed a batch...added a couple tablespoons of salt...like other commercial examples have had success with...and proceeded to dump 10 gallons due to the ocean flooding my mouth. It was gross. But I then brewed the same recipe again, without salt, and it was awesome. It's a summer favorite of mine.

**Q: Favorite or best recipe you'd like to share?**

**A:** I'll share any of them, just ask! My Vanilla Bourbon Oak aged Stout is delicious...especially after 4 years conditioning in bottles. My Session IPA with Australian and New Zealand hops is tasty too.



2019 Brewer of the Year		
Brewer	Rank	Points
Brad Brown	1	5
Jim Trimble	2	3
Dave Hobson	3	2
Will Fredin	4	1
Tony Soper	4	1
Jesse Free	4	1
Mike Brigham	4	1

Brewer	January - Cider / Mead / Perry				
	Min	Average	Max	Ranking	Points
Jim Trimble	33.0	38.6	48.0	2	3
Will Fredin	26.0	32.7	40.0	4	1
Brad Brown	27.0	38.9	47.0	1	5
Tony Soper	8.0	27.2	43.0	7	1
Jesse Free	14.0	28.1	42.0	6	1
Mike Brigham	14.0	28.8	44.0	5	1
Dave Hobson	11.0	35.2	46.0	3	2

If you would like to be added to the GEBL email list send your request to: [ed\\_andresen@hotmail.com](mailto:ed_andresen@hotmail.com)

The GEBL Elected Club Officers for 2019 are:

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

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