



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

Jan: Mead/Cider/Perry
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

Club Events:

- IPA Challenge: Feb 9th
- Big Brew: May 4th
- Oktoberfest Road Trip to Leavenworth Sept/Oct.

Announced tonight:

- Honorary Members
- Future Guest Speakers
- Resilience Fundraiser



Resilience IPA Fundraiser and Tasting

In late November Ken Grossman put in \$100,000 of his own money to seed the Camp Fire Relief Fund. This was followed by Sierra Nevada announcing they were going to make "Resilience IPA". An IPA where all of the proceeds from the sales of this beer would be going to Butte County fire rescue services. Over 1500 people have been displaced by the Camp Fire, many of them losing their homes and all of their possessions. Sierra Nevada also released this recipe to other breweries to brew and were hoping to get 200 to 300 breweries to join. At the start of the year over 1500 breweries, including several local ones, have jumped on board and sales have been through the roof. Ken Grossman predicts they are getting close to raising \$15 million dollars for the relief.

So what is GEBL doing? When the recipe was released to homebrewers a few members thought it would be a good idea to make the Resilience IPA for a club tasting and do a fundraiser. With a quick order at the end of the month, 19 GEBL members placed an order and we will be tasting everyone's results at the February Meeting. This tasting is also going to be associated with a fundraiser on the same night. **Cont on Page 2...**



Image courtesy [Brothers Cascadia's Facebook page](#). & [WashingtonBeerBlog.com](#)

Brut IPA the new IPA in Town!

What is a Brut IPA, where did this new style come from and how did it come to be? To find the answers to these questions you may want to take a short flight to San Francisco and stop in for a pint at Social Kitchen & Brewery.

Social Kitchen & Brewery has been credited with creating this style and like many new inventions this one was created almost by accident. If you were to make the journey and be fortunate enough to taste a Brut at this brewery you would immediately notice the amazingly effervescent and refreshing mouthfeel that finishes dry almost completely disappearing and begging for another taste. With little to no malt character it's the perfect base to showcase the hops! This wouldn't be possible without the addition of amyloglucosidase or AMG for short.

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Resilience IPA Fundraiser cont...

More about the fundraiser. At the February meeting we are asking you to bring your checkbooks (or paypal) and **quality items** to donate in order to support the people who have suffered in this tragedy. We will be holding a silent auction as well as passing the hat to collect donations for the Sierra Nevada Camp Fire Relief Fund. I encourage you all to go through your cellar and pick out a few bottles to give and share. We will have a Tilt, wireless hydrometer, and other brewing supplies. Remember donations are not limited to beer and can include outside personal experiences but the idea is to bring more than the medium shirt you won a brewers night 6 years ago.



In closing, Linda and I had the pleasure to have a few beers in the Sierra Tap room in December. The vibe in the town was very strong but we did overhear some shocking stories. One couple was talking about how they had just got done remodeling their home in order to host for the holidays. Due to the fire their home is now a total loss. Though GEBL's share may be small I feel it is a great time to give support to people in a time of need.

*** * See page 6 for the Resilience IPA recipe****

More information here:

<https://www.sierranevada.com/resilience-butte-county-proud-ipa#brewers>

Will Fredin



Time To Brew For NHC 2019!

Details are emerging for entering beers into this year's National Homebrewers Competition, the world's largest beer competition.

Dates and details to be aware of:

- Registration runs January 22-29. As always, you must be an AHA member to enter. If you're not a member but want to enter, you have until January 28 to join the AHA.
- In the Northwest, this year's first round judging will be in the Seattle area – I have not yet seen a location specified. Judging will take place March 29-31. Please consider volunteering for judging or stewarding – they'll need the help. The next nearest judging center is San Francisco.
- Shipping/delivery window will be March 1-14 for ALL judging centers.
- As before, when registering, you will first indicate how many entries you *want* to enter, up to 7 (an increase from 6 last year). The AHA will notify entrants how many they *may* enter by February 14. After that entrants will have 7 days to pay for their entries. This year, the fee has been raised to \$16 per entry.
- You may edit/change your entries up to the last day of the shipping window, March 14.

Last year, 6 or 7 GEBLs advanced entries to the Second Round. It's great when the club can make such a showing, so if you're thinking of competing, get brewing and put forth your best!

David Allen



The use of AMG in IPA's at Social Kitchen And Brewery was originally to try to lighten up the body and cut the sweetness out of their triple IPA. That idea led to putting the enzyme in a standard IPA to try to create a sparkling wine-inspired hybrid IPA. The recipe was honed and tweaked until they achieved a tropical yet resinous hop character; not grassy, earthy or piney, and the Brut IPA was born.

According to Social Kitchen the key ingredients to brewing a Brut IPA are Pilsner Malt, and adjuncts like flaked rice & corn. Of course it wouldn't be a Brut IPA without the amyloglucosidase enzyme and big tropical and resinous hops. A good yeast nutrient is also essential.

The jury is out on when to add the AMG enzyme but they believe you can get good results in the mash, while lautering or after flameout. Adding it during fermentation runs the risk of off flavors like diacetyl, which some brewers have had trouble with. The target gravity for this style is 1.000-1.002. It just needs to be dry enough to differentiate it from your typical West Coast IPA. Preferred yeast is California Ale, or American Ale.

If you want to learn more about this style you can find more information in the December 2018 BYO magazine.

Jason Crutcher

Social Kitchen And Brewery's Puttin On The Spritz Clone

Courtesy of Dec. 2018 BYO Magazine

(5 Gallon, all-grain)
OG = 1.053 FG = 1.001 - 1.003
IBU = 24 SRM = 3 ABV = 6.8%

INGREDIENTS

6 lbs Gambrinus Pilsner malt
3.75 lbs. flaked corn
5 oz Acidulated malt
1 lb rice hulls
.5 lb golden dried malt extract (helps with head retention)
6 mL Amylo 300 (amyloglucosidase enzyme)
.25 oz El Dorado Hops (15 min.) at 14% alpha acids
1.5 oz El Dorado Hops (0 min.) at 14% alpha acids
6 oz El Dorado Hops (dry hop)
2 oz Mosaic Hops (dry hop)
½ tsp. Yeast nutrient (15 min)
½ Whirlfloc tablet (15 min)
White Labs WLP051 (California Ale V)
or Wyeast 1272 (American Ale II)
Mangrove Jack's M36 (Liberty Bell Ale) yeast

STEP BY STEP

Mill the grains and dough-in with the rice hulls targeting a mash of around 1.25 quarts of water to 1 pound of grain and a temperature of 142 °F. Add amyloglucosidase enzyme to mash and hold mash at 142 °F for about 60 minutes or until enzymatic conversion is complete. Sparge slowly with 160 °F water (this will allow the mash to remain around 145 °F and let the AMG continue to work while lautering), collecting wort until the pre-boil kettle volume is 7 gallons. Once you reach a boil, mix in .5 lb of DME. Total boil time is 60 minutes, adding hops, Whirlfloc, and yeast nutrients as indicated. At the end of the boil, turn off heat, add the hops and whirlpool for 20 minutes. Chill the wort to 65 °F, aerate thoroughly, and pitch yeast. Yeast cells needed are about 185 billion. As the fermentation nears completion, add the dry hops. Bottle or keg and carbonate as usual.

Inspirational Beer Recipes to get you brewing something new!



Amber Ale With Rosemary

By David Allen

At our December '18 meeting, a few GEBLs asked about the recipe for my Amber with Rosemary, a beer I brew for fall and winter. It's great on its own, and pairs very well with roast pork, roast bird, and cuts of lamb.

My gravity numbers have been off all year – I don't know why – so I'm expressing the grain bill in percentages *by weight*. Build your grain bill according to your own efficiency numbers.

Target Gravity: 1.055

Final Gravity: 1.010 – 1.012

Grains:

79% Maris Otter Pale

15% CaraVienne

6% Crystal 120

Yeast: Wyeast 1272 (American Ale II).

Hops: @60 minutes, Northern Brewer to 28-30 IBU

About a week before you brew, buy (or clip from your garden) some fresh rosemary (the dried stuff in the jar won't deliver the goods). Dry enough to yield 1 tablespoon of roughly chopped rosemary. You don't have to chop it up fine, just fill the tablespoon. A little of this goes a long way, so don't be tempted to use more.

At flameout, drop the rosemary and let it steep for 10 minutes. Chill and rack to fermentor. Ferment 66-68 degrees F.

Resilience IPA

By Sierra Nevada

5 gallons

Target OG: 1.065

Target FG: 1.016

IBUs: 64

SRM:11

Grains:

11 lb. (4.99 kg) Rahr 2-Row (90%)

1.25 lb. (0.57 kg) Crisp Crystal 60L (10%)

Hops:

1.0 oz. (28 g) Centennial hops @ 80 min (33 IBU)

1.0 oz. (28 g) Cascade hops @ 15 min (8.5 IBU)

1.0 oz. (28 g) Centennial hops @ 15 min (15.5 IBU)

0.5 oz. (14 g) Cascade hops @ Whirlpool (2.6 IBU)

0.5 oz. (14 g) Centennial hops @ Whirlpool (4.7 IBU)

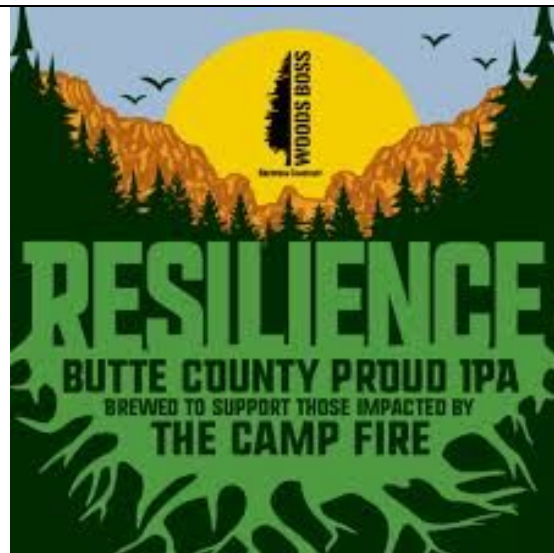
0.5 oz. (14 g) Cascade hops @ dry hop (0 IBU)

0.5 oz. (14 g) Centennial hops @ dry hop (0 IBU)

Mash grains at 152°F (66.7°C) for 60 minutes. If including a mash out step, raise temperature to 168°F (75.6°C) and hold for ten minutes. Sparge with 168°F (75.6°C) water to collect 6.53 gallons (24.7 liters) of wort.

Bring to a boil and add hops as indicated. At flameout, stir wort to cool slightly and add whirlpool hops. Let rest for 20 minutes before chilling the rest of the way to pitch temperature.

Pitch yeast. Ferment at 60–62°F (15.6–16.7°C). Add dry hops towards the end of active fermentation, when specific gravity is around 1.020–1.024 (5.1–6.1°P). Let rest for four days or until fermentation is complete.



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/>

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