Volume 45 *March 2019*

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

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

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

Resilience IPA Donations & the Towns Current Plan

Sierra Nevada's Founder Ken Grossman Started the Resilience IPA fundraiser hoping that maybe 200 breweries would join in the cause and it's now grown to 1,500 across the US and still growing.

Country Malt Group, which includes Great Western Malting and Canada Malting has also joined in the cause by donating 70 metric tons of malt to be used for brewing Resilience IPA. This donation is valued at $100,000 including waived shipping costs.

GEBL also joined in the cause with our Feb. silent auction fundraiser bringing in approx. $1,000 donated February.

Sierra Nevada, and Ken Grossman are now hopeful that they can raise $15 Million to help the town of Paradise California rebuild, but this is just the beginning.

The town of Paradise just this week made the decision to rebuild despite the toxic debris that now occupies the land. Click this link for more information on the current rebuilding plan.

By Jason Crutcher

Easy "Lambic" & "Gueuze" Program

Belgian Lambic and Gueuze are some of the most delicious and sought after of the "sour" beers. While production of true Lambic is not possible outside of Belgium you can approximate these beers at home. All it takes is your regular brewing equipment and a whole lot of patience. Below is a very easy recipe for creating your stock of beer for blending. Ideally, brew this recipe every 6 months and set it aside in a 6-gallon carboy. After about a year, this beer will take on Lambic characteristics that will continue to evolve as the beer ages. Gueuze is made from a blend of 1, 2 and 3-year-old Lambic. If you have been producing this recipe consistently and have beers of the various ages, you can start with a bit of the 3-year-old beer and blend in 1 and 2-year-old versions to develop your own "Gueuze" that will surely amaze your friends.

Extract "Lambic"
6 Gallon batch
OG = 1.056
FG = 1.010 or lower
IBU = 0 (Theoretically)
SRM = 3
ABV = Up to 5.5%

4 Pounds Wheat DME
4 Pounds Pilsen DME
3 ounces Well Aged Hops @ 90 Minutes
1 package Wyeast 1007 German Ale Yeast
1 package Wyeast 3278 Belgian Lambic Blend

Bring approximately 8 gallons of water (depending on your system) to a boil. Turn off the heat and stir in the dry malt extract. Return to the heat and bring back to a boil. Add 3 ounces of aged hops and boil for 90 to 120 minutes. Cool and transfer to your chosen fermenter. Top up as needed to 6 gallons. Add the 1007 German Ale and a blow off tube. Temperature control is not as important as with your clean beers but place the fermenter in a location that will keep it below 70 degrees. Two days into active fermentation add the 3278 Belgian Lambic Blend. Replace the blow off tube with an airlock when it is safe. Set the fermenter in a dark cool place and forget it is there for 3 years. (except, keep the air lock full)

I use extract for this recipe because it is extremely easy and quick. I also find the residual sweetness that brewers tend to complain about in extract batches is just what we need to keep the bacteria going. If you would rather do an all grain version, I would mash at about 158° to leave some less fermentable sugars. **Cont. on next page...**

Easy "Lambic" & "Gueuze" Program Cont…

Some recipes call for a ¼ pound of maltodextrin, but I find it unnecessary.

A couple of notes to consider:

1. Racking the beer off the yeast is not necessary when creating these beers. The combination of the Brettanomyces and bacteria will protect you from the off flavors associated with leaving the beer on the yeast for an extended amount of time.

2. Some online information suggests you can age these in traditional fermentation buckets since the small amount of air that will enter is beneficial for Brettanomyces fermentation. I still use glass, but I am not fanatical about getting a little air in when refilling the air locks.

3. Bottle dregs from your favorite Lambic or sour beers can be added to these batches to give you some variety in your blending stock. Often these beers are excellent to drink on their own but having a variety of related batches gives you more flexibility to create a beer that is to your own taste.

4. Another good way to vary your batches is to substitute a different clean yeast for the 1007 German Ale. Various Belgian yeast can be great. Versions can be made with just the 3278 Belgian Lambic Blend as well.

5. A small amount of oak in these batches can lend another layer of flavor that can enhance your final product. Just toss in an ounce or so when you pitch the yeast.

6. There is no right or wrong way to make these beers. You can choose to ferment these beers spontaneously by leaving them out to cool and letting them collect wild yeast and bacteria. The benefit of using the lab blended culture is they minimizes any risk of turning out beer that needs to just be dumped after waiting a year for it.

7. If you are just not patient enough to wait the 3 years, this recipe lends itself well to refermentation on various fruits. After about a year, you can rack your "Lambic" onto your favorite fruit. Typically, another 1 to 3 months will be needed to complete this step. The beer can be packaged and enjoyed at that point.

There are as many ideas about how to make these types of beers as there are brewers. This is just my way. Please experiment and try stuff that interests you. The only thing that is absolutely required to make good wild beers is patience. 😊

Cheers!

Tony Ochsner

Kegging Beer Part 1: Tanks & Regulators

Tank – Co2 tanks are aluminum or steel. Aluminum tanks are often preferred because they weigh half of what steel tanks weigh and they don't rust. Pricewise, they are about the same.

Tank Sizes – Co2 tanks are measured by how much Co2 they hold by weight (in pounds). Most common Co2 tanks are 5lb (16" tall), 10lb (18"tall), 20lb (30" tall), 35lb (48" tall), and 50lb (55" tall). Less common sizes are 2.5lb, 15lb, and 100lb. When choosing what size tank, be aware that larger tanks are much cheaper to fill than smaller tanks. A 20lb tank has four times the gas of a 5lb tank and costs about double. Tanks for other types of gases are measured by the amount of gas they hold and are measured in cubic feet.

Liquid in bottom, gas in top – When Co2 is compressed into a tank, the top section of the tank has gas and the bottom is liquid. The high pressure gauge will read approximately 750 PSI until all the liquid is turned to gas. As the gas in the top is consumed, the liquid in the bottom turns to gas. Tanks need to be upright so that gas (and not liquid) is being delivered to the regulator. When the tank is on its side, liquid Co2 could be delivered to your regulator and can ruin it. Note: There are Standard Co2 tanks and Siphon Tube Co2 tanks. Siphon Tube tanks are used when liquid Co2 is needed to be dispensed for very special applications (refilling paint ball tanks, etc.) Siphon Tube tanks are labeled with "S/T" or "Siphon" and often have the top of the tank painted orange (but not always). If you get a tank with a siphon tube, take it back ASAP. See following picture.

Test dates – Co2 tanks must be tested every 5 years. The latest test date is stamped into the neck of the tank and has the month followed by 4 small characters (signifying who the tester is) followed by the year. Tanks can only be filled if they have the test date less than 5 years ago. You can use tanks that are out of test date, you just can't fill it until it has been re-certified. Most people exchange tanks rather than getting their tank refilled so they always have a current test date. Most places won't charge you extra for exchanges if your tank is out of date. See picture above. Last test date was 09/2016.

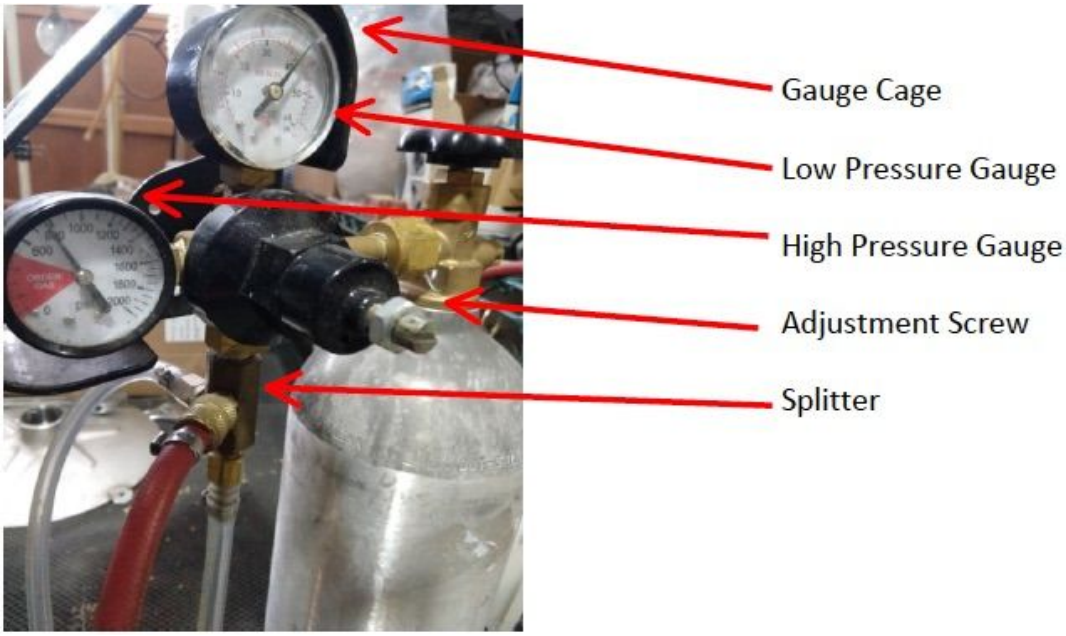
Kegging Beer Part 1: Tanks & Regulators Cont...

How do you determine if your tank is empty (or near empty)? There are two gauges on the regulator. The Low Pressure gauge displays the serving pressure. The High Pressure gauge displays the tank pressure. The only way to know how much gas is in the tank is to weigh it. Most tanks have the Tare Weight, or empty weight, stamped into the shoulder of the tank. (See above picture). It is designated by "T" or "TW" followed by the weight (either in pounds or kilograms). In this example, the Tare Weight is 11.3 KG which is 24.8 lbs. This 20 lb tank should weigh 44.8 lbs when full. To determine how much Co2 is left in the tank, remove the regulator and weigh the tank. When you get a new tank, check that there is a Tare Weight stamped into the shoulder. If the Tare Weight is not stamped into the neck, weigh the full tank and subtract the tank size from that weight and write the TW on the tank. Note: I hate having to remove my regulator to weigh the tank. Instead, I have written the weight of my regulator with hoses and quick connects on the back of the regulator. I can now measure the amount of gas left in a tank without having to remove the regulator.

Avoid beer disappointment – If you are going to be gone for a period of time, turn off the tank. It really sucks to come home and want a beer only to find that you had a leak and no gas left.

Regulator – Most regulators have 2 gauges. The high pressure gauge measures the pressure in the tank and the low pressure gauge measures the output pressure. The high pressure gauge will show lower pressure only when all the liquid had changed to gas. To adjust the outlet pressure, there a screw on the font of the regulator that when turned will increase or decrease the pressure. When connecting the regulator to the tank, be sure to use the flat washer/gasket that came with the tank and tighten the nut. I use a 1-foot long wrench and put all my weight on it.

Protecting your regulator – It is easy to knock over a Co2 tank when a regulator is attached and damage the gauges. The easiest method to protect you gauges is to put a bungee cord around the neck of the Co2 tank and tie to something solid so it can't be accidentally knocked over. Another method is to install a Gauge Cage. There are several styles and do a pretty good job of protecting the gauges.



Article by Jim Trimble will be continued next month...

GRAND OPENING!

The day is finally here where we can announce the OFFICIAL GRAND OPENING of the new Brewery & Taproom!

We got final inspection approval just this last week and only have a few final housekeeping things to get ready.

So mark your calendars and **come visit us the weekend of MARCH 22-24** as we celebrate the beginning of a new chapter.
We'll have 24 beers on tap, including our new "CRUSH THE GROOVE" collaboration with Reuben's Brews and our "ARCTIC DELAY IPA" collaboration with Georgetown Brewing. These are two fantastic beers that you don't wanna miss!

And we'll have **CROWLERS** available for some of our favorite beers that you can take home to enjoy as well.

We are OVER-THE-TOP EXCITED for this day to come and are so appreciative of the support and encouragement many of you have given us as we've worked to get here. We can't wait to celebrate with you!

IPA Bracket Challenge Winners!!

Dan Stilwell 2nd Place in Category 12C: English IPA

Batch Size: 5.00 gal
Boil Size: 6.50 gal
Color: 12.0 SRM
Bitterness: 58 IBUs
Est OG: 1.060 (15.4° P)
Est FG: 1.012 SG (2.8° P)
ABV: 6.5
Style: English IPA
Style Guide: BJCP
Equipment: Dan's setup
Boil Time: 60 min
Mash Profile: Single Infusion 152
Fermentation: Ale, Two Stage 67

Amount	Name
11 lbs 9.19 oz	Pale Malt (2 Row) US (2.3 SRM)
1 lbs 1.64 oz	Caramel/Crystal Malt - 80L (80.0 SRM)
1 lbs 1.64 oz	Munich Malt (9.0 SRM)
1.75 oz	Northern Brewer [8.5%] - Boil 60 min
1.00 oz	Northern Brewer [8.5%] - Boil 15 min
0.25 oz	Northern Brewer [8.5%] - Boil 5 min

Jesse Free 2nd Place in Category 21B5: Rye IPA

Red Dirt Rye IPA

(All-grain) 5 gallons OG: 1.073 FG: 1.017 IBUs: 75 Color: 12.6 SRM ABV: 7.45%	Hops: 0.75oz Chinook (first wort Hop) 0.75oz Magnum (first wort Hop) 1oz Chinook (0 min, end of boil) 1oz Magnum (0 min, end of boil) 1oz Cascade (0 min, end of boil)	Hops: 0.50oz Chinook (whirlpool steep, 20 min, 180 deg F) 0.50oz Magnum (whirlpool steep, 20 min, 180 deg F) 0.50oz Cascade (whirlpool steep, 20 min, 180 deg F) 1 oz Chinook (dry hop, 5 days) 1oz Magnum (dry hop, 5 days) 1oz Cascade (dry hop, 5 days)
Grains: 11# 2 row 3# Rye malt 3oz Chocolate malt 8oz Carapils 3oz crystal 120 8oz malted wheat	Yeast: Imperial Joystick A18 Directions: Mash in grains @ 152 deg F for 60 min. Sparge and collect runoff to obtain 6.75 gallons wort. Perform a 60 mIn boil and add hops as directed. Chill wort following whirlpool hop additions and pitch yeast when below 70 deg F wort temp. Ferment at 68 deg F through primary, rack to secondary and add dry hops as indicated. When complete, rack to keg or bottle condition.	

Beer Travels

Do you travel for your job and have some unplanned evenings? Or just looking for other things to do when you're on vacation. Try visiting a homebrew club in the city you travel to. I've tried it several times during work trips and have been able to connect with clubs in Tulsa, Philadelphia and several in Wisconsin. The clubs have all been very welcoming and interested in sharing stories about their club and hearing some of ours.

I think this is a great way to pick up ideas for club activities as well as meeting fellow home brewers. It's also a much better alternative to spending an evening in a hotel. I would encourage others to try to look up another club as you travel and share your experience with us. The AHA website has a great searchable database of clubs to give you some ideas. The timing may not always work but when it does, it's a great experience. AHA club database link

By Pete Stachowiak

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

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