*Volume 47* *May 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

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

## Club Presentations

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

**Aug:** Draft Systems & Gadgets

**Oct:** Cider Making

**Dec:** Holiday Party - Potluck & White Elephant Gift Exchange

## Events

**June 21st:** Skagit Valley Malting Tour @ 3:00pm

**Aug 3rd:** Club Picnic/BBQ

**Aug 17th:** Beerstock

**Aug 30th - Sept 2nd:** Hop & Brew School

**Oct 12th:** Oktoberfest Bus Tour Leavenworth 10:00am

## 17Th Annual Big Brew 2019!

GEBL was represented on the 17th annual Big Brew 2019 with 40 gallons of beer brewed for for the AHA national event!

# Timber! Tree Beers!?

**It Doesn't get more Pacific Northwest than this.**
**A tree in the brewing process**

The concept is not that far off from adding spruce needles or cedar branches to a hearty winter ale, or even these days a spruce tip IPA. But why stop there? Lets turn this up a few levels and take the flavor directly to the source, the tree itself. Now I can't take ownership of this wild idea, roughly a year ago the crew over at The Hidden Mother Brewery in Spokane, Washington pioneered the concept. These guys are even sponsored by Stihl chainsaws....how crazy is that? They wanted to instill the same outdoor essence and flavors of the great Pacific Northwest into their favorite beverage, beer of course! Check these guys out online, their beers are well balanced and delightful, over an array of beer styles. This concept caught my attention and I turned to them for advice, and like many brewers, they were happy to discuss this crazy idea and teach me the concept. Thankfully, the Hidden Mother Brewery crew is very willing to share their knowledge and openly discussed the concept with me in a few easy steps:

**Step 1:** Find a fresh tree. Not too old, but lively & aromatic. Pines, cedars or soft woods work well.

**Step 2:** Grab a chainsaw & cut tree down. Use the strait portion of the log as your through.

**Step 3:** Cut a "v" shaped trough to the center of the log from top to bottom. Add some clean and fresh branches for added flavor.

**Step 4:** Position log between mash tun & boil kettle. When ready to lauter, use the log as a trough from your mash tun to the boil kettle.

**Step 5:** Best to hold off drinking beer until after all the chainsaw work is complete!



## The Recipe

Technically, there is no “standard” recipe you would need for a tree beer, nor certain “style category” to try and fit this into. This part is up to your creative genius, and also desired flavor profile of your finished product. As I killed a cedar tree for my beer, I chose my base recipe of an Amber Ale. I believe the aromatics and flavor of the cedar will be more balanced with a more stable malt background of an amber ale, versus that of a lighter style. However if you were to use a pine tree, that flavor and aroma is much more subtle, and possibly a lighter IPA or blonde may be a good base to allow the tree flavor and aromatic to express itself, but not be overpowering.

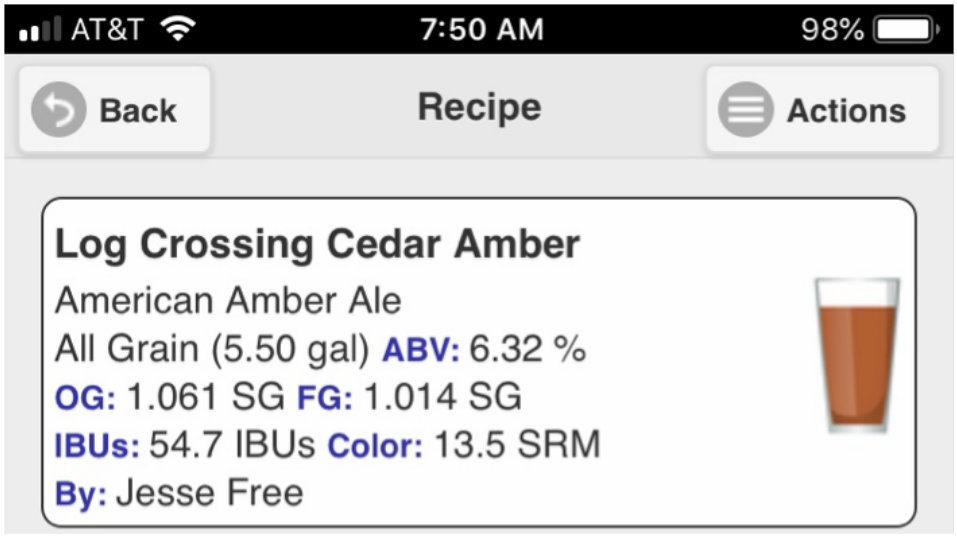
In regards to the grain bill, I kept it very simple focusing on pale, Munich and victory malts for my base. Adding in some crystal 40L for body, carapils for head retention, and a small amount of chocolate malt to aide in color adjustment. A standard mash temperature of 152 deg F over 45 minutes is my standard and works well. I didn’t adjust my water profile, but feel free to if you think it will side in your finished product.

Hop selection is the next most important aspect in this recipe, as it should compliment and blend well with the aromatics and flavor imparted by the tree. To keep this a fresh and outdoor flavor profile, I went with cascade and centennial hops to compliment the cedar flavor. These hops were added post-boil for flavor and aroma. My go-to bittering hop is magnum, as it provides a stable bittering and not overwhelming hop presence. The whirlpool hop addition of mosaic adds a bit of citrus, mango and pine to help give a fresh spin on the flavor.

Yeast selection is again your choice, and likely most dependent on your desired base style. For this project I went with Imperial Dry Hop A24, as my experience with it throws a ton of hop aroma and flavor, perfect to accentuate the cedar additions.

The brewing logistics are simple: 60 minute boil, ferment around 68 deg F and transfer and package when beer hits final gravity, usually 7-10 days later. So the next time you are logging an area, or hear someone yell “timmmberrrr” snag that log and brew a tree beer. Cheers!

Article by Jesse Free




## Malt

9 lbs - Pale Ale Malt
1 lb - Munich Malt
1 lb - Crystal 40L
1 lb - Victory Malt
8 oz - Carapils
1.4 oz - Chocolate Malt

## Hops

1 - oz Magnum - Boil 60 min.
1 - oz Cascade - Flamout
1 - oz Cascade - Steep 20 min.
1 - oz Centennial - Steep 20 min.
1 - oz Mosaic - Steep 20 min.

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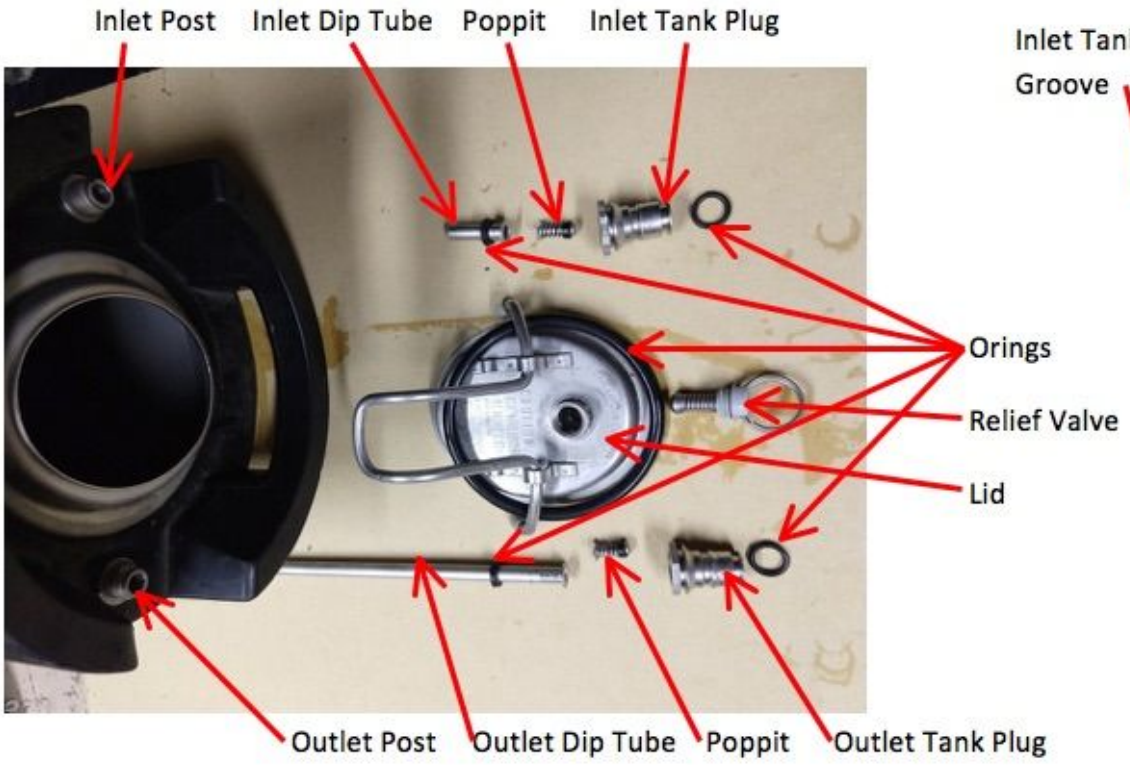
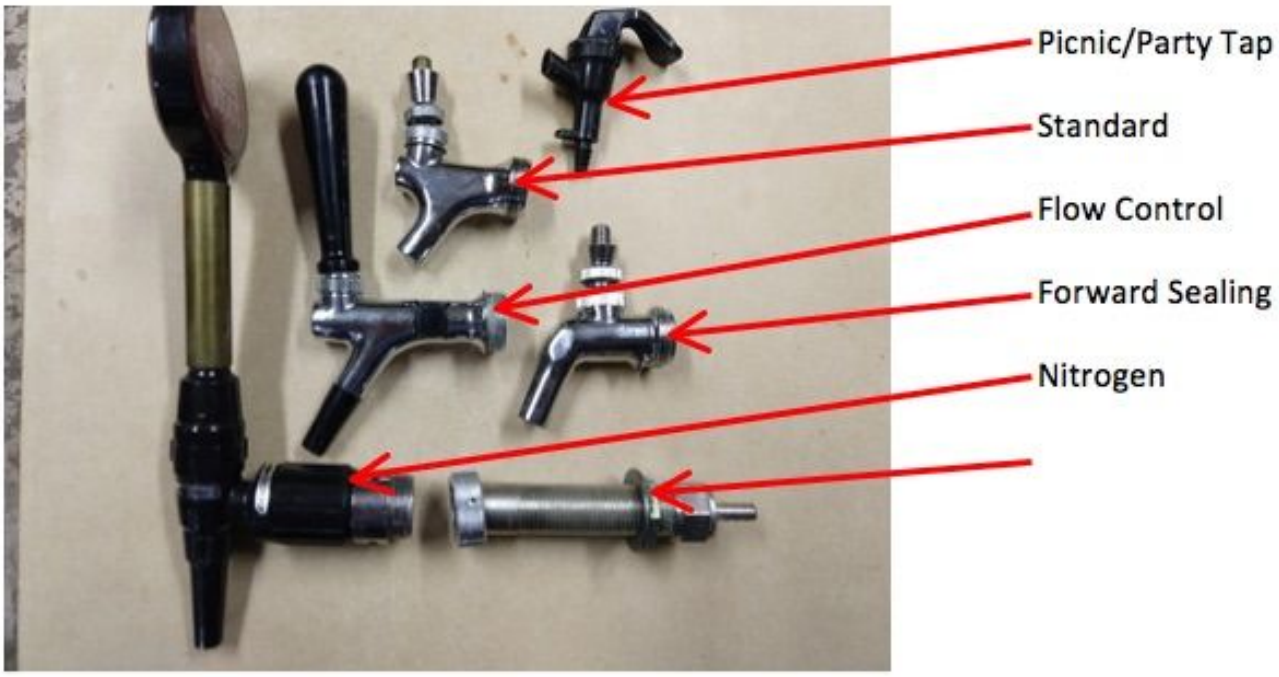
## Kegging Beer Part 3: Kegs & Faucets

Corny Keg - Below is the exploded view of the parts of the keg. Kegs are easy to take apart and assemble with a box wrench or a deep socket. The Inlet and Outlet Tank Plugs are not identical parts and need to be installed on the proper dip tube and post. All Inlet Tank Plugs will have a small groove cut in the foot of the plug. There are 5 o-rings in the keg. It is good practice to replace these once a year to avoid leaks.



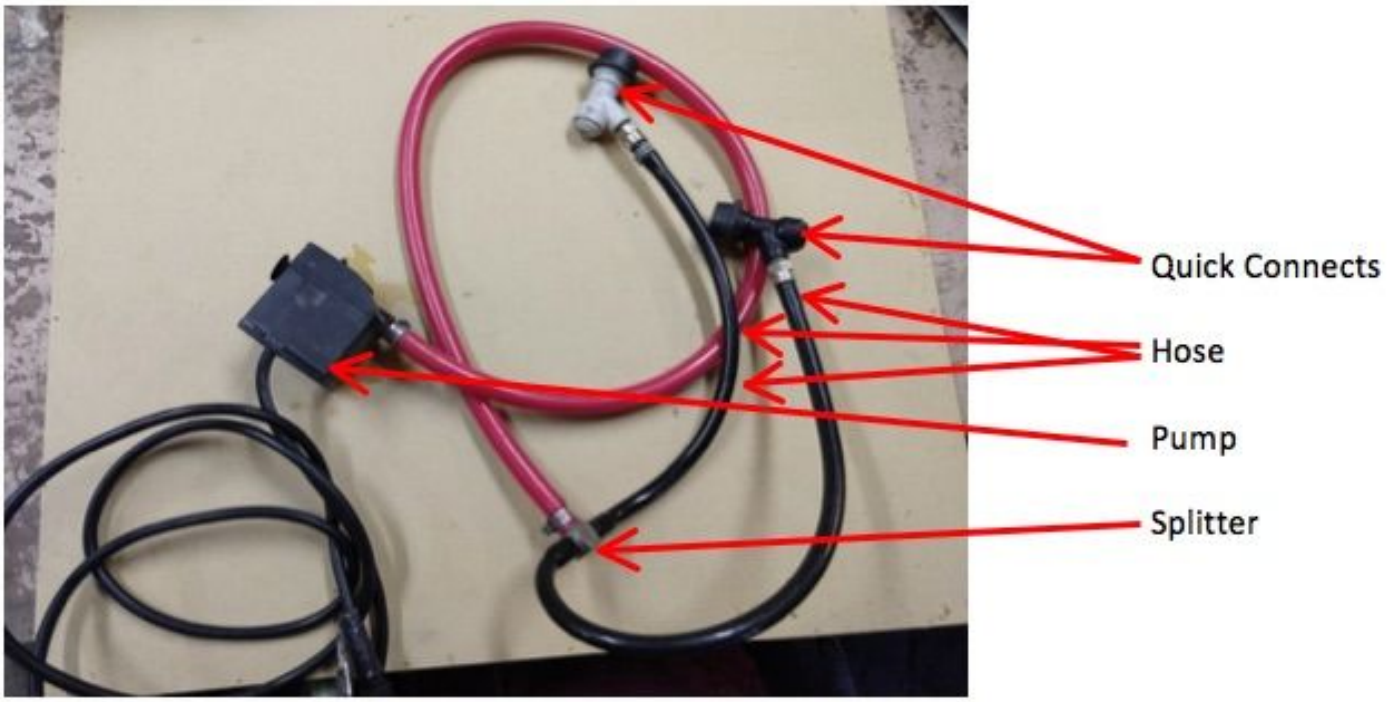

## Kegging Beer Part 3: Kegs & Faucets Cont…

Faucets – The most common faucets for homebrewers are: Picnic/Party Tap, Standard Beer Faucet, Forward Sealing Faucet, Flow Control Faucet, and Nitrogen Beer Faucet. The Picnic/Party Tap is cheap and easy to use. For those that want faucets installed in the wall or tower, you will also need a shank to go through the thickness of the wall. My recommendation is the Forward Sealing Faucets. They work great and never freeze up.




Cleaning the keg – To "Deep Clean" a keg, take all parts off the keg and put them inside the keg filled with a PBW solution. Let sit for half a day to let the PBW do the cleaning. Empty the keg and rinse with clean water. Another method of cleaning is to use a small submersible pump with quick connects and clean everything in place (no taking apart needed). This system consists of 1 small submersible pump, 3 lengths of hose, 1 splitter, and 2 quick connects. Place the pump in the keg, connect the 2 quick connects, add the cleaning solution, plug in, and let it circulate. Note, I remove the grey quick connect after a few minutes to increase the flow through the black quick connect. Otherwise, the solution will follow the least resistance and only a small amount of solution flows through the black quick connect. You can let the run for an hour or overnight. Rinse keg with clean water after cleaner solution. Some could argue that it won't get as clean as taking apart. This should clean everything that comes in contact with the beer but might not clean chunks that might have gotten stuck in Poppits, etc.

## Kegging Beer Part 3: Kegs & Faucets Cont…




Sanitizing the keg – Sanitizing a keg is not the same thing as cleaning a keg. Cleaning gets rid of the things you can see; sanitizing gets rid of the things you can't see (bacteria, foreign yeast, etc.) Fill the keg with sanitizer solution and let sit per the instructions on the sanitizer. Be sure to push the poppit on the outlet plug to let sanitizer flow into the dip tube.

Purging Oxygen from the keg – Avoid letting any oxygen get to your beer when kegging. If you rack the beer into the keg after sanitizing, the keg is full of air/oxygen. You can purge the oxygen from the keg by pumping Co2 into the keg. Co2 is heavier than oxygen, but it also mixes well with air. If you bring Co2 into the keg **slowly,** filling from the bottom up, all the oxygen will be pushed out. One method is to remove the Grey (Gas) Quick connect from the Co2 line, install the Black (Beer) Quick connect on the Co2 line, connect the Black Quick connect to the "Out" post, turn on the Co2 running **slowly** and let it fill from the bottom up. You can test to see if the keg is full of Co2 by sticking a burning flame from a lighter into the keg. If the flame goes out, it is full of Co2.

## Kegging Beer Part 3: Kegs & Faucets Cont…

Another method is to blend this step with the previous step of sanitizing the keg. When the keg is full of sanitizer, put the lid on the keg, connect a Co2 line to the inlet, connect the outlet quick connect with a hose that runs into the next keg to be sanitized. Turn on the Co2 and it will pump the sanitizer from the first keg while filling the keg with Co2 at the same time. There will be a small amount of sanitizer left in the keg and that is OK; it won't hurt you or the beer. If you try to dump the small amount of sanitizer out of the keg, you will also be pouring out the Co2.

Filling the keg – Now that the keg is sanitized and full of Co2, you can rack the beer into the keg. It is best to not fill it so full that it covers the inlet dip tube. If the inlet dip tube is submerged in the beer, you can get beer blowing back into the Co2 line if you are not very careful.

Force Carbonating – To Force Carbonate beer, you need Co2 in the keg with the beer under pressure and time. Cold beer carbonates quicker that warm beer. My rule of thumb is to have the keg under pressure at 40 Psi for 24 hours. The result is normally near an English style carbonation. You can always add more Co2 by connecting for a longer time.

Dispensing beer – There are many factors on dispensing beer from a keg. Hose diameter, hose length and regulator output pressure are the main factors. The longer the hose the higher the pressure is needed to do a good pour (there is resistance in the line so longer lines need higher pressure). Excessively long lines require very high pressures to push the beer. If the pressure it very high (15PSI or more) you are running a risk of adding more Co2 into the beer than what you want. About 1 PSI per 1 foot of hose is a good point to start pouring. If the beer is too foamy, turn the pressure down 1 PSI and test again. If not foamy enough, increase 1 PS1 and test.

If a beer is over-carbonated, it is difficult to overcome the excess foaming just by turning the regulator down. To decrease the Co2 in over-carbonated beer, disconnect the keg from Co2, shake the keg, release the pressure off the keg, shake again, release more pressure … This may take some time to release the Co2 out of the beer.

Article by Jim Trimble

# Greater Everett Brewers League

**Newsletter is on Vacation!**

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 |

## School's Out For Summer!

The newsletter is going on vacation for the summer! See you in September!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**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*