

**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

Nov: Porters & Stouts

Jan: UK Ales
(British/Scottish/Irish)

March: Lagers

Club Presentations

Dec: Holiday Party - Potluck &
White Elephant Gift Exchange

Events

Feb 8th: IPA Challenge

Feb 20th- Mar. 5th: NHC First
Round Shipping Window

**Election Time!**

Nominations will be accepted right up until we start voting, and write-ins will be a ballot option.

And the Nominees are....

President

- Jesse Free

Duties

To appoint chairpersons of committees and delegate authority to them in such areas as policy planning, budget development and management, public relations, community and membership development, fund-raising, and special events.

To preside at meetings of both the general membership and the Executive Committee and to provide an agenda of business.

Vice President

- Pete Stachowiak

Duties

To preside in the absence of the President, at all meetings of the GEBL. In the absence of the President, to serve as signature authority on behalf of the Executive Committee for contractual agreements.

GEBL Board Member Nominees Cont. Page 3...

Share your Hobby on Vacation

I had the opportunity to share some home brewing and beer information with fellow passengers on a recent cruise. We had several days at sea and I noticed that several of the upcoming ports had excursions to "explore the craft beer scene" in that port. I talked to the excursion director and offered to host a session and talk about home brewing, beer styles or any other beer information.



He thought it was a great idea and hoped it might spark some interest in those excursions. So we got it set up on the schedule and I had about 8 people show up. Another home brewer from the Yakima area also showed up and helped me with the discussion. We had some great questions about different beer styles, where to get ingredients and equipment and the process. It was a great way to spend a few hours and hopefully sparked some interest in the audience to try brewing themselves.

GEBL Board Member Nominees & Duties Cont...

Secretary

- | | |
|------------------|-----------------|
| • Angelo Comeaux | • Maria Johnson |
|------------------|-----------------|

Duties

To record and publish the minutes of all monthly meetings and Executive Committee meetings.
To act as liaison with other brewing-related organizations.

Treasurer

- | |
|----------------|
| • Bob Winchell |
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Duties

To assist the Executive Committee in determining accounting policies and procedures to provide for reliable and timely financial information. To prepare quarterly financial reports for Executive Committee and membership review. To maintain club financial accounts.

Librarian

- | | |
|-----------------|----------------|
| • Brian Collazo | • Robin Sparks |
|-----------------|----------------|

Duties

To assist the Executive Committee in determining minimum needs for the club library.
Archive and maintain annual newsletters and meeting minutes for the GEBL. Bring the library or the library catalog to each meeting of the GEBL and the Executive Committee.

Membership Coordinator

- | | |
|--------------|----------------|
| • Brad Brown | • Todd Johnson |
|--------------|----------------|

Duties

To assist the Executive Committee in determining membership requirements and providing ideas for continuing membership growth of the GEBL. Greet visitors at the GEBL meetings and make them feel welcome. This includes finding out a bit about the visitor so that the membership coordinator can introduce the visitor to the club members. Provide visitors who express an interest in the club with details regarding membership.

Newsletter Editor(s) ←SEEKING NOMINATIONS!

Duties

Inform members of the next meeting time and place. If more than one editor is elected, the editors shall select the Lead Editor. The Lead Editor is the focal point for all newsworthy articles and information.



Chomolungma Honey Nut Brown Ale **Best of Show: Gold 2019 Honey Beer Comp.**

Batch Volume: 5 Gallons
Original Gravity: 1.060
Final Gravity: 1.013
Bitterness: 25 IBU
Color: 25 SRM
Alcohol: 6.5%

Malts

4.6 lbs - Briess Brewer's Malt
1.4 lbs - Briess Munich Malt
.75 lbs - Briess Caramel 60 Malt
.5 lbs - Briess White Wheat Malt
.4 lbs - Dingeman's Chocolate Malt
.4 lbs - Dingeman's Aromatic Malt
.4 lbs - Dingeman's Special Roast Malt

2.5 lbs - Local minimally processed honey @ 30 min.

Hops

.2 oz - Northern Brewer 8.5% aa - Boil 75 min.
.2 oz - Northern Brewer 8.5% aa - Boil 60 min.
.2 oz - Northern Brewer 8.5% aa - Boil 45 min.
.7 oz - Willamette 5.5% aa - Boil 15 min.

Yeast

Preferred English Ale Yeast Strain

Brewing Notes:

Mash at 152°F for 30 minutes aiming for a mash pH of 5.2. Sparge at 165°F. Boil for 75 minutes. The wort pH should be 5.0 at knockout. Ferment at 65°F.

Wry Smile - Rye IPA **Denny Conn Recipe**

Batch Volume: 5 Gallons
Original Gravity: 1.074
Final Gravity: 1.020
Bitterness: 77 IBU
Color: 12 SRM
Alcohol: 7.2%

Malts

11 lbs - 2-Row Pale Malt
3 lbs - Rye Malt
1.25 lbs - Crystal 60° L Malt
.5 lbs - Cara-Pils/dextrin Malt
.5 lbs - Wheat Malt]

Hops

1.0 oz - Mt Hood 5.1% aa - Boil First Wort Hop
1.25 oz - Columbus 16% aa - Boil 60 min
.5 oz - Mt Hood 5.1% aa - Boil 30 min
1.5 oz - Mt Hood 5.1% aa - Flame out
1 oz - Columbus 16.6% aa - 7 days Dry Hop

Yeast

Wyeast 1450 Denny's Favorite 50

Brewing Notes:

Mash at 153°F for 60 minutes. Boil for 75 minutes, adding hops as indicated. Ferment at 65°F.

2019 Brewer of the Year

Brewer	Rank	Points
Jim Trimble	1	16
Will Fredin	2	8
Tony Soper	3	7
Jesse Free	4	6
Brad Brown	5	5
Bob W.	5	5
Dave Allen	5	5
Rocky	8	3
Dave Hobson	9	2
Tony Oschner	9	2
Mike Brigham	11	1
Pete S.	11	1
Kerry K.	11	1
Todd J.	11	1
Brian S.	11	1
Matt M.	11	1



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What Beer Styles To Pair with Thanksgiving Dinner?

- Traditional turkey: Amber ale or a lager-like Oktoberfest, brown ale, or a strong golden ale like triple
- Smoked turkey: A hoppy brown ale, Scotch ale, or porter
- Ham: Weizen, Weizenbock, Dubbel, or dark lager
- Pumpkin pie: Spiced ale, winter warmer, or old ale

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