

**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

Oct: Cider Making

Dec: Holiday Party - Potluck &
White Elephant Gift Exchange

Events

Oct 12th: Oktoberfest Bus Tour
Leavenworth

Bus Leaves Everett: 9:30am

Oct 12th: Cider Press

Oct 26th: Big Brew Day at
Micro Homebrew with Denny
Conn and Drew Beechum!

**Election Time is Coming Up Next Month!
Positions Up for Nomination & Election:****President**

Position objective – to provide leadership to the GEBL and the Executive Committee in planning policy and overseeing its implementation.

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

Position Objective – To assist the President in providing leadership and direction for the GEBL.

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.



2019 Cider Press Hosted by Wintercreek Farm Castle Rock, WA

When: October 12th 2019

Time: 9am til done

Who: Everyone interested in making cider

Cost: \$4.00 per gallon (final price may fluctuate depending on actual apple prices)

RSVP: <https://forms.gle/VY4Y7eJNAQCT6MhB7>

Fall is approaching and it is time to start planning for the Annual Cider Press.

This is a tremendous event for the whole family. Join us for this fun on 12-Oct-2019, beginning around 9 am 'til the last apple is squeezed. The event is held on the family farm of HoPS Club members, Garry and Traci Lienhard.

This is a potluck event, so bring your favorite something to share. Homebrew is also welcome with jockey box space available. Coffee and cocoa will be on hand.

Details - Please read fully!

1. This is a family friendly event. Both you and your kiddo's need to plan appropriate clothing/footwear for the environment; We are located on a farm.
2. This is a potluck. Please bring your favorite dish to share or something you can eat if you have specific dietary needs. We will provide breakfast nibbles for those early arrivals, coffee, tea, hot chocolate and something in a crock pot for lunch.
3. There will be a jockey box with available space to hook up your brews; Both pin and ball lock are available.
4. We respectfully request that you do not bring pets to the cider press. We appreciate your understanding.
5. Lastly, we've encountered some obstacles with typical kids doing typical kid things. As a matter of safety and responsible management of farm animals, equipment, and trash, we respectfully request that parents supervise their children at all times, while in attendance.

GEBL Board Member Duties Cont...

Secretary

Position Objective – To maintain accurate records of all actions of both the GEBL and the Executive Committee and to foster relationships with appropriate external entities.

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

Position Objective – To manage the finances of the GEBL.

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

Position Objective – To maintain the club education and published material in an orderly and proper fashion, and to make that same data available to members.

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

Position Objective – To act as a spearhead in representing the GEBL members to visitors and guests who attend the GEBL meetings and functions.

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)

Position Objective – To gather articles, advertising, newsworthy information for the monthly publication and distribution to the club membership.

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.

Micro Homebrew



Big Brew Day
Saturday October 26th
Hosted by Micro Homebrew

Denny Conn and Drew Beechum will be joining us to brew a batch and sign their books. Annie Johnson will be here brewing with Denny and Drew.

Our Big Brew Days are a lot of fun so please plan to stop by, check out all the different brewing systems, have a hot dog and pick up Denny and Drew's new book.

It would be great if we could get a few brewers from GEGL to bring some equipment and brew with us that day as well. If you can, please let me know so I can save you a space.



Milk Stout with Pumpkin, Coffee & Vanilla

Batch Volume: 5 Gallons

Original Gravity: 1.091

Final Gravity: 1.019

Bitterness 38 IBU

Color: 46 SRM

Alcohol: 9.5%

Malts

12.5 lbs - 2-Row Pale Malt

2 lbs - Flaked Barley

1.5 lbs - Pale Chocolate Malt

.5 lbs - Roasted Barley

.5 lbs - Midnight Wheat Malt

1 lb - Lactose [10 min.]

2 tsp Pumpkin Spice [1 min]

2 Fresh Madagascar Vanilla Beans, whol [7 days]

.5 lbs - Medium roast coffee beans [cold brew, add at bottling/kegging]

Hops

.8 oz - Magnum 13% aa - Boil 60 min.

1 oz - East Kent Goldings 5% aa - Boil 30 min.

Yeast

White Labs San Diego Super Yeast (WLP090)

Brewing Notes:

Mash at 153°F for 60 minutes. Boil for 60 minutes, adding hops. Chop vanilla beans and scrape out inside. Stuff collection into a small jar cover with vodka, let sit for about a week. Toss into primary fermentation. Make cold brew 12-24 hrs before bottling/kegging at to taste.

Mashing Pumpkins Spiced Saison Category #21: Spice/Herb/Vegetable Beer 2009 National Homebrew Gold Medal Winner

Batch Volume: 5 Gallons

Original Gravity: 1.080

Malts

10.5 lbs - 2-Row Pale Malt

.5 lbs - Wheat Malt

.5 lbs - Crystal 75° L Malt

.5 lbs - Biscuit Malt

1 lb - Dark Brown Sugar

1 lb - Libby's 100% pumpkin [in mash]

5 whole cloves [10 min]

3 cinnamon sticks [10 min]

3 T nutmeg [10 min]

Hops

1.0 oz - Styrian Goldings 5.4% aa - Boil 60 min.

.5 oz Czech Saaz 3% aa Boil 20 min

Yeast

White Labs WLP565 Saison I Ale Yeast

Brewing Notes:

Mash at 153°F for 60 minutes. Mash out at 168°F for 10 minutes. Add pumpkin at beginning of mash and add spices to boil at 10 minutes from flameout. Boil for 60 minutes, adding hops. Ferment at 70°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



Homebrewing Great Beer Simply While Having Lots Of Fun!

This sounds like a book worth checking out and you get pick it up at Micro Homebrew Oct. 26th and even get it signed! [Check out the article about their new book on Forbes.com](#) and if you can't make it to the signing you can find it [here on Brewerspublications.com](#).

Time is valuable and if you can save time and make great beer this book is probably worth every penny. You can also find a pile of good information for free by listening to their [podcast Experimental Homebrewing](#).

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