

**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



Leavenworth, Washington

**Sign Up now for the GEBL
Oktoberfest Bus Trip!**

When: October 12th 2019!

Cost: \$60

**Contact Jill Marilley to sign up or
to answer any questions you might have.**

Guaranteed to be a great time! Prost!

Congratulations David Allen!

At Last, A Medal

By David Allen



A couple years back, the club did a same-brew tasting based on my Saison. It was an honor to have my recipe chosen for that event. Since then, I've made a couple of recipe tweaks. The resulting beer advanced to the second round of the National Homebrew Competition and was awarded a bronze medal. After years of placing beers in the second round, finally, some hardware to show for it.

I tweaked the recipe, presented below, to return to some characteristics of my first Saisons which I found I really missed. I missed the presence of the Saison DuPont yeast, which Wyeast 3724 is generally acknowledged to be. This I now blend with Saison II yeast from The Yeast Bay. The second tweak was to bring back the flavor and aroma of the traditional Styrian Celeia (aka Styrian Golding) hop, which to me gives an earthy, slightly floral, slightly orange-like character.

I've had efficiency issues with the Belgian Pilsner malts I've been using, so I'm expressing the grain bill in percentages by weight. Adjust to your efficiency and batch size.

Target OG: 1.048

FG: 1.006 (drier is fine if you go below this)

IBU: ~24 + flameout

Grain Bill (Mash at 148):

82% Dingemans or Malteries Franco-Belges Pilsner Malt

12% Dingemans Belgian Pale Malt

4% Wheat Malt

2% Rahr 6-row Malt

Hops (75 minute boil):

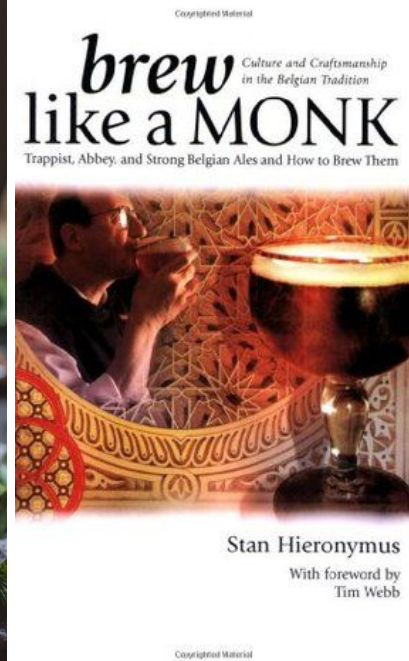
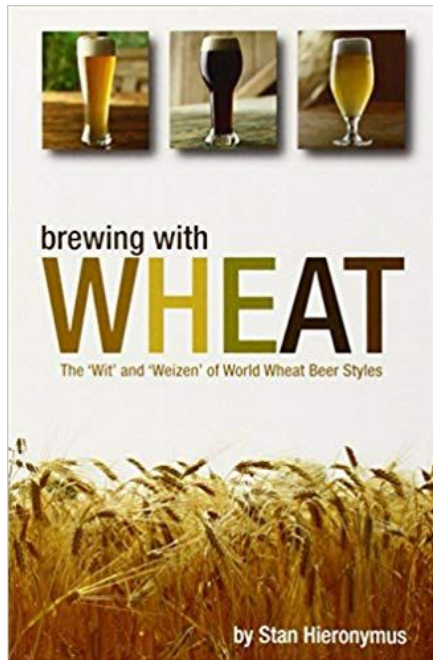
45 min – Styrian Aurora to ~17 BU

15 min – Loral to ~5 BU

5 min – Styrian Celeia to ~2 BU

Flameout – 2:1 ratio of Celeia to Loral. In a 5.5 gallon batch, this was 1 oz Celeia, .5 oz Loral

Yeast: One package Wyeast 3724, one vial The Yeast Bay Saison II. Make an appropriately sized starter. Ferment at 70-72.



At Last, A Medal cont...

To my great surprise, one of the judges of my Saison was noted beer author Stan Hieronymus (*Brew Like A Monk*, *Brewing With Wheat*, many others). The beer scored a 42, both judges suggesting it could use a bit more hop flavor. I will likely bump the Celeia a bit to achieve this. In his comments, Hieronymus also said ‘The bottle conditioning, small bubbles seduced me...’ (*...my beer ‘seduced’ Stan Hieronymus. #mindblown...*)

This comment brings us to the question of conditioning and packaging. Classic Saisons can be carbonated to as high as 3.5 volumes of CO₂ or more. Achieving this can be difficult, as this level of carbonation will likely cause standard brown beer bottles to explode. These levels can also be difficult to dispense from a keg, which is why many commercial draft Saisons are not carbonated this high. Do what you can – but do NOT risk exploding bottles. As for me, I package most of my Belgians in heavy-duty Belgian bottles, with cork and a wire cage. In a 5.5 gallon batch, I add 6 ounces of priming sugar and 6 tbps of yeast slurry, mix well and bottle. The bottles are stored at room temperature for 5-6 weeks, at which point I’ll try one. I don’t have the means to measure my actual CO₂ levels, but I generally get a fine white head, tight bubbles that persist. And of course, the wondrous sound of a cork popping.



Left Hand Milk Stout Clone

Batch Volume: 5 Gallons
Original Gravity: 1.068
Final Gravity: 1.016
Bitterness 19 IBU
Color: 41 SRM
Alcohol: 7%

Malts

7 lbs - Pale Ale Malt
1 lb - Roasted Barley
1 lb - Lactose [15 min.]
12 oz - Crystal 60° L
12 oz - Munich
12 oz - Chocolate Malt
8 oz - Flaked Barely
8 oz - Flaked Oats

Hops

.3 oz - Magnum 13% aa - Boil 60 min.
1 oz - East Kent Goldings 5% aa - Boil 10 min.

Yeast

California/Chico Ale Yeast

Brewing Notes:

Mash at 151°F for 60 minutes. Boil for 90 minutes, adding hops. Add lactose 15 minutes before end of boil. Ferment at 70°F, then condition at 60°F for at least one week.

Mid-Sember Knight's Dream 20A American Porter

Batch Volume: 10 Gallons
Original Gravity: 1.067
Final Gravity: 1.021
Bitterness 27 IBU
Color: 38 SRM
Alcohol: 6.0%

Malts

17.5 lbs - Maris Otter Pale Malt
2.0 lbs - Flaked Oats
1.5 lbs - Chocolate Malt
1.25 lbs - Crystal 40° L Malt
1.13 lbs - Weyermann Carafa I malt
8 oz - Black Patent Malt
8 oz - Acidulated Malt

Hops

1.2 oz - Magnum 12.4% aa - Boil 60 min.

Water

Ca 120 ppm, Mg 10 ppm, SO 92 ppm, Na 27 ppm,
Cl 165 ppm, HCO 208 ppm

Yeast

SafAle US-05 American Dry Ale Yeast

Brewing Notes:

Mash at 152°F for 60 minutes. Mash out at 165°F. Boil for 60 minutes, adding hops. Ferment at 66°F.

2019 Brewer of the Year

Brewer	Rank	Points
Jim Trimble	1	11
Tony Soper	2	6
Will Fredin	2	6
Brad Brown	4	5
Bob W.	4	5
Jesse Free	4	5
Rocky	7	3
Dave Hobson	8	2
Tony Oschner	8	2
Dave Allen	8	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



TOP 5 FALL BEER STYLES:

Style #1 – Oktoberfest

Style #2 – Pumpkin

Style #3 – Red/Amber Ale

Style #4 – Brown Ale

Style #5 – IPA



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