

**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.

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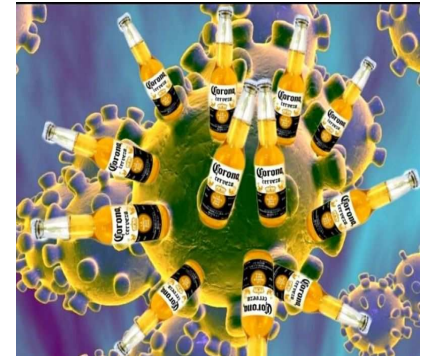
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Coronavirus: From Symptoms to Beer, Know Your Facts From Fiction



There are rumors that this coronavirus comes from/can be cured by alcohol(in particular, Corona beer). Is that true?

Nope.

"Beer or alcohol consumption doesn't either cure a person who's infected with a virus nor cause it. So there's no relationship there," Heck I don't think Corona beer is made In China. I just felt this had to be said. Also Please wash your hands and don't share glasses at the meetings. I don't think that had to be said.

At this point we are still having our March meeting. There will also be hand Santizer available, please don't hoard it or the toilet paper. Please bring money for the Raffle, some great prizes are available this week.

Finally, if you haven't paid your dues, please get them in this week.... Speaking of which, I better take care of mine now before they fire me from the newsletter. See you ...

Newsletter Editor:
Bryan Collazo

Conditioned and Wet Grain Milling for Beer

Have you ever had a problem with finely crushed malt creating a stuck sparge when home brewing? This week we look at how wet and conditioned milling can help reduce the chance of a stuck sparge by creating a more porous grain bed.

Why Wet Mill?

I knew little about wet milling or its variants until a recent article (Mar-Apr 2010, BYO Magazine) highlighted the technique. While rarely used in the US, this technique attempts to raise the moisture content of the grain by 20-30% using steam or a hot spray of water.

The wet grain is then run through your malt mill at a narrower than usual gap to split the interior from the grain husk. Done properly, you will get larger segments of intact grain husk. The advantage is a more porous grain bed without the dusty grain particles produced by dry milling. This can make a stuck sparge less likely.

Conditioned Milling

I do not recommend trying this unless you have a two roller grain mill such as the Barley Crusher, as other types of grain mills could get gummed up by the wet grains. Even then, one must be careful not to overexpose the grains, as grains that are too wet will gum up the mill.

Pure wet milling is difficult to duplicate in a home environment, but two practical conditioned milling options exist for the homebrewer. One is to use a short exposure to steam, while the second method requires spraying with hot water for a short period of time.

The steam option requires a large pot of boiling water and a false bottom. Put the grains in a large grain bag and set it aside. Then bring the pot to a boil. Once you have a strong boil going, place the bag over the steam rising from it for about a minute and a half. Then pull the bag out, stir it a bit and quickly mill it.

A second option, described in the BYO article, involves sprinkling hot water at 158F over the grains. Here it is best to treat a smaller amount of grain at a time over a lauter tun or false bottom, so the spray can reach all of the grains. Heat water to 158F and put it in a spray bottle or watering can, and lightly spray the grains for 60 seconds, allowing excess water to drop off. Allow the malt to sit for a minute or two to absorb as much water as possible and then mill it. Reportedly this technique results in a slightly higher water content than steaming.

The milling itself should be straightforward, but start as quickly as possible. Set the malt mill at a slightly narrower gap than normal, and proceed to mill. If the mill starts to get gummed up with wet grain, then stop as you have probably gone too far with the water. You want the husks to come out slightly wet and intact, but the inside of the grains to be largely dry. If too wet, let the grains dry for a bit before proceeding.

If you compare some dry milled malt to the conditioned malt you should see a marked difference particularly in the larger pieces of husk and reduced amount of grain dust. I will note that this is not a technique you should need for every batch. A properly set malt mill should produce a great dry mill crush and normal sparge for most beers.

However, if you are brewing a beer with a lot of sticky adjuncts such as wheats, unmalted barley, etc, you may want to consider giving this a try.

Run some dry malt through your mill at the end to help clean up any mess you have left, and then dry the entire mill. Its best not to leave gobs of wet malt sitting on your steel rollers.

Thank you again for your continued support!

Brad Smith
BeerSmith.com



Judging for this years compitionion will take place April 24-25 at Hellbent Brewing. The cup is a qualifying competition for the Washington Homebrewer of the Year (WHOTY).

This year three winning entries will be chosen by local breweries to be brewed on commercial system! Cairn Brewing, Crucible Brewing, and Whitewall Brewing Co. will be participating in the competition judging and will each select a beer from the Best-of-Show round to brew on their system.

Key Dates

Registration Window – Open now through April 19

Entry Drop-off window – April 1 – April 19

Judging – April 24 – 25 @ Hellbent Brewing

Awards Ceremony – May 3 @ Hellbent Brewing

<https://www.cascadebrewersguild.com/competition/>

Registration is now open! <https://www.cascadebrewersguild.com/bcoem/>

Wooly the Ram

Our White Elephant Ram has been getting around.
He has been trying beers from some great breweries.
Where will he be next!





First Round Judging: March 13 to April 5

First Round Digital Competition Package & Results: By April 30

<https://www.homebrewersassociation.org/national-homebrew-competition/>

Looking for GEBL Gear?

We are working with **Ink It Your Way** out of Lake Stevens for all these cool items! And ordering is as easy as visiting our personalized website below! All payments and ordering are direct through Ink It Your Way, and can be picked up when ready or shipped to your house (additional fee). My hat, shirt and bottle opener are already on the way!

<https://homebrew.spiritsale.com>



GEBL Crew Dickie's Shirt
From \$54.00



GEBL Hat
From \$20.00

INCREDIBLE GEBL RECIPES

If you have a great recipe to share or just something you like please send to editor@gebl.org so it can be included

From Tony Ochsner: A Kentucky Common that is pretty good. I have sent it to the second round of the NHC twice now and am trying again this year.

The recipe:

Banjo Riff Kentucky Common

OG 1.055

FG 1.014

IBU 25

SRM 13.9

ABV 5.4%

7.5 lbs Pale 2 Row -60.3%

4 lbs Flaked Corn – 32.1%

6 ounces Acidulated Malt – 3%

6 ounces Crystal 30L – 3%

3 ounces Midnight Wheat – 1.6%

.5 ounces Cluster 7.3% AA – 60 minutes

.5 ounces Cluster 7.3% AA – 20 minutes

.8 ounces US Golding 4.5% - 10 minutes (Can use

Cluster if US Goldings are not available)

1 ounces US Golding 4.5% - 0 minutes (Can use Cluster if US Goldings are not available)

2 packs Saflager S-23

Mash at 152° for 60 minutes

60 Minute boil

Ferment at 65° - This is one of the keys. The lager yeast at a warmer temperature imparts a slight fruitiness that works well with this beer.

One added note. Traditionally this beer was bunged with 3 or 4 points of gravity to go so it would carb as it finished. The beer could then be consumed in as little as 7 to 10 days from brewing.

I tried this a couple times and found that while it did work, the beer gets much better if you just do your regular conditioning.

Let know if you need anything else.

Tony Ochsner

From Pete Stachowiak I've made it several times and really enjoy it. I typically add a pound of 2 row malt as my efficiency isn't quite as good as the recipe suggests.

Reuben's Brews Robust Porter

INGREDIENTS

For 5 gal (18.9 L)

7 lb (3.18 kg) Maris Otter

1 lb (0.45 kg) Caramel 40

0.25 lb (0.11 kg) Caramel 80

1 lb (0.45 kg) Munich Malt

1 lb (0.45 kg) Pale Chocolate Malt

0.25 lb (0.11 kg) British Black Malt

0.25 lb (0.11 kg) Carapils

1.25 oz (38 g) Cascade hops, 5.5% a.a. (60 min)

0.75 oz (21 g) Cascade hops, 5.5% a.a. (10 min)

American Ale yeast

SPECIFICATIONS

Original Gravity: 1.059

Final Gravity: 1.013

ABV: 5.90%

IBU: 30

SRM: 28

DIRECTIONS

Single infusion mash at 152-153° F (67° C).

Ferment at 67° F (19° C).

Greater Everett Brewers League

Brewer Rankings,
Events, Tasting
Calendar and Club
Presentations

Brewer of the year rankings:

The monthly tasting scores influences the decision towards the GEBL Brewer of the year.
Here is an update after Lager tasting. First place 5 points, 2nd place 3 points, 3rd place 2 points, and participants get 1 point.

2020 Brewer of the year Ranking

	Rank	Total Points
Jim Trimble	1	5
Lori Brown	2	3
Pete Stachowiak	3	2
Dan Hansen	4	1
Tony Ochsner	4	1
Will Fredin	4	1
Kerry Kerston	4	1

The Greater Everett Brewers League (GEBL) is an American Homebrewers Association club that typically meets the second Thursday of every month at 7 pm at the Milltown Sailing Association, 410 W 14th Street, at the Everett Marina.

Tasting Calendar

March: Lagers Tasting & Raffle (styles 1-8)

May: Light Americans (styles 18A & B)

July: Sessions (any style, must be under 4% ABV)

September: German Open styles

November: IPAs!

January 2021: Wood Aged Beer (styles 33A & B)

March 2021: Dark British Beer (styles 16A sweet stout, 16B oatmeal stout, 16C tropical stout & 16D foreign extra stout)

Club Presentations

April: BJCP Judging: What it entails, How to judge, How to Improve – (GEBL BJCP Judges)

June: Club Same Brew & Hop Talk (coordinated brew with different flavor/aroma hops) – Jim, Pete, Jesse

August: Fermentation: What's causing those bubbles & What are your options for control? – Pete S.

October: GEBL Presidents Favorite Brew & Recipe Formulation – Tony S., Erik A., Will F., Lori B., Jim T., Dan H., Jesse F., plus others!

December: Holiday Party & Barleywine/Strong Ales

Events

April 27 - 28: @ Hellbent Brewing in Lake City.

<https://www.cascadebrewersguild.com/competition/>

March 13 and 14: NHC First Round, at Bosk Brew Works in Woodinville

March 28: Cardinal Craft Brewing Academy Saturday

<https://skagitfarmtopint.com/beer-run/>

April 17: Leavenworth Ale Fest Homebrew

<https://leavenworth.org/event/ale-fest-home-brew-competition/>

May 7: National Home brew day

Aug 15: Beer Stock

Aug 27 to September 7: Evergreen State Fair, See Eric Wilson to get your beers in

October 14: The anniversary of the day that homebrewing was legalized in the United States, thanks to President Jimmy Carter, in 1978.

November 3: Learn How To Home-brew Day

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:

- Jesse Free President (president@gebl.org)
- Pete Stachowiak, Vice President (vicepresident@gebl.org)
- Maria Johnson, Secretary (secretary@gebl.org)
- Bob Winchell, Treasurer (treasurer@gebl.org)
- Brad Brown, Membership Coordinator (membership@gebl.org)
- Robin Sparks, Librarian (library@gebl.org)
- Bryan Collazo, Newsletter Editor, (editor@gebl.org)

Our website is at <http://www.gebl.org/>

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