



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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Join Zoom Meeting

<https://us02web.zoom.us/j/83114787199?pwd=S DkxUHVOb3VXbW9DM zVrUHA5RGJiZz09>

Meeting ID: 831 1478 7199

Passcode: 093700

Las Vegas Brewery Boom

I visited several breweries while visiting Las Vegas in March and April this year. In 2012 there were only 27 breweries in all of Nevada, now there are 14 in Las Vegas alone, 6 opened since 2019. While talking to the breweries in the Artist district I learned of changes that allowed for a new boom in the Las Vegas area., This Artist district was developed about 3 years of ago by the City of Las Vegas. This was the questionable area north of the Stratosphere before you reach the old strip and the Fremont Experience. This area now supports Breweries, Coffee houses, Antique shops, restaurants and second hand stores. We spoke with Ricky, a manager at the Crafthaus that has a history in the Seattle brewing scene. He explained that up until 2019, to open a brewery, you needed licenses for brewing and a casino liquor license that includes gambling. This ended up costing close to a massive \$60,000 to even get started. The Crafthaus actually brews in Henderson, but lobbied for themselves and other brewers to eliminate the casino liquor license and now license costs are closer to \$6,500 allowing for all the new breweries. Not all are in the Artist district, but it is a good area you can walk from one brewery to another like when you are in Ballard. We visited both old and new ones.

During Covid lockdown breweries closed down for 60 days from March to May. After that you could open at 25% if you served food and the liquor board allowed breweries to be open if they added food items. They were able to open to 50% by April 1. We visited 3 breweries in March and 3 in April. I noticed that the breweries had quite a variety of beers, I think this is due to the tourists that come through the area.

The Crafthaus keeps 22 in house beers on tap. They brew in Henderson and the tap room is in the Artist district. At the Crafthaus

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they filled lines with Santizer during the lockdown to keep everything clean. Four of the employees did get sick for over a week and recovered. Beers pictured on the right are the:

- Evocation- Farmhouse Ale Saison
- Shamrock it- Green slushy with Silver Stat Blonde ale and lucky charms on top
- Zitron- Spicy Michelada. Sour Gose with a spicy chili added to it similar thing they do with Budweiser in some mexican restaurants but Ricky feels the sour gose works well with it... so it was interesting
- Hop Vegas- Ipa
- Cuckoo- Munich Dunkel
- Dry Heat - New England IPA



The Mad Fermentist taproom was the third one we visited in March. This was actually a tap room for the brewery and they brew at a cheaper location in Las Vegas. There was also a regular tap room downstairs. They opened 11 days before the lockdown but did well for that time. They had 9 beers on tap and I had 4 pictured to the right.

- Dynamic Equilibrium - German Helles Volvier Lager
- Consonance (Notorious P.O.G.) - German Hefeweisse Bier with Orange Blossom Honey, Tangerine, Pomelo and Meyer Lemon juice and zest.
- Dissonance - Bavarian Hefeweisse Bier
- Barrel Aged Citraic - West coast style DIPA lightly aged in a Bulliet rye bourbon seasoned barrel for 30 days.



The Banger Brewery has been around for 7 years. They have 24 taps with 12 of them their own. The brewery is on Fremont Street where they brew. Before Covid you could tour the facility and hopefully they can allow that again soon. We spoke with Sam, the assistant brewer who said that unfortunately some beers did not age well during the lockdown and had to be dumped. They have 2 10 barrel systems and 2 mash tanks. Over 40 locations on the strip have their beer on tap.

These were very good beers, Including:

- the El Hefe - Jalapeño Hefe: American Wheat infused with fresh roasted jalapeño, serrano, habanero, and green and red bell peppers. Aromatic on the front finishing with a hint of spice.
- Hazy and loathing - Loaded up with hops that include Azacca, Simcoe, Cashmere and

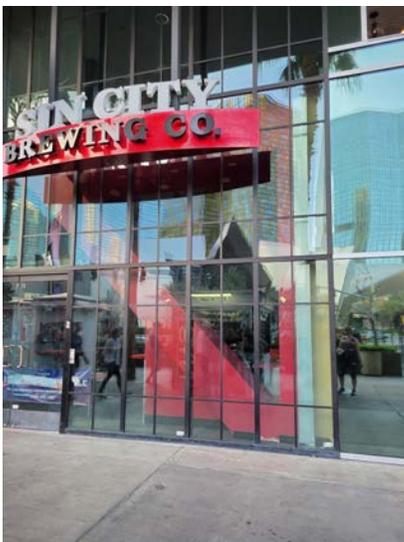
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Barrels from Grape Expectations in Henderson, Nevada.

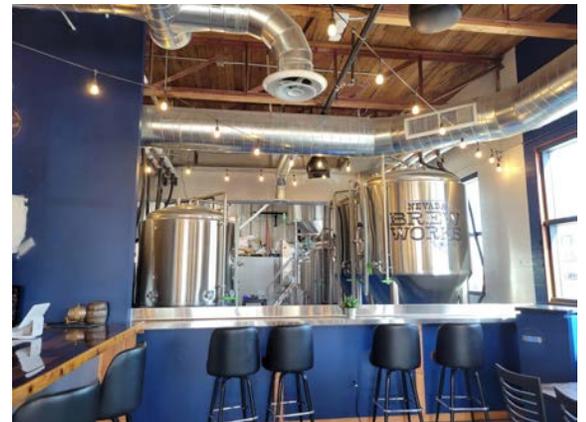
- The Flannel IPA - This single hop (Azacca) IPA with its Pale Malt, Yeast and hops all sourced from the pacific northwest.
- SHAGGY ASSASSIN - New England IPA grain build...Using Citra, Mosaic, Mandarina Bavaria and Zythos hops and Cal Ale yeast.
- SCORCHED MEADOWS - HAZY IPA - New England A Las Vegas Style Hazy IPA with a floral and citrus nose with a solid backbone that finishes crisp and a little drier (Vegas Style). Las Vegas translates as "The Meadows"

Nevada Brew Works was the last one. This was also a new brewery that opened in September 2 doors down from HUBL. They have 11 beers on tap as well as local taps. They also brew in house. This location serves their own food, but will also work with the new BBQ restaurant when it opens. These were pretty good beers and did well with the styles presented. The brewmaster was also a homebrewer before September.

- Ariana Rye PA - Well balanced lightly hopped rye with a portion of proceeds donated to local charity on behalf of the Ariana Rye Foundation.
- Red Rock Pale Ale - A crisp pale ale pleasantly hopped with mosaic and citra hops to create it's fruity aroma. The crystal malts allow for a subtle sweet finish.
- "Go Ugly Early" Tropical Hazy IPA - Purdue Alum of las vegas president Derek Delp helped brew this Hoppy tropical blend of mango and passion fruit with Sabro as Azacca Ekuanot and cascade hops.
- Golden Blonde Ale - Lightly hopped and brewed with Melanoiden and malted rye.



Not all breweries were able to survive Covid, I saw a couple empty locations like Sin City Brewing that was in the center of the strip near the Planet Hollywood Hotel and Casino. Overall the brew scene is looking good in Las Vegas and seeing the biggest growth in years. There are definitely other good ones I didn't make it to. If you are looking for a reason to go to Las Vegas, this is a good one and there is no shortage of beer. -Bryan Collazo



NATIONAL HOMEBREW DAY – First Saturday in May



NATIONAL HOMEBREW DAY

The first Saturday in May recognizes National Homebrew Day. Every year the American Homebrewers Association holds the Big Brew to celebrate the practice of homebrewing by bringing homebrewers together to make the same official recipes for side by side competition.

There are different breeds of homebrewers. Those who hold to time-honored traditions and those who push the edge of flavor and experimentation. Both express their personality with barley, hops, and yeast and a little something else.

Homebrewers dabble in a variety of styles. Where you enjoy lagers, ales, ciders, or a mead, there's a category for you. Discover your favorite homebrew and join the competition!

And, whatever your personal flair – honey, and ginger or hoppy and dark – if you are a homebrewer, this celebration is for you.

HOW TO OBSERVE #NationalHomebrewDay

Enjoy the flavor of a homebrew. Or, brew up your favorite homebrew and celebrate with other homebrewers. Use #NationalHomebrewDay to post on social media.

NATIONAL HOMEBREW DAY HISTORY

In 1988, the [American Homebrewers Association](#) presented before Congress National Homebrew Day to be observed the first Saturday in May.

HOMEBREW CON 2021 UPDATE INFORMATION



- The American Homebrewers Association has been following the situation around COVID-19 as it relates to Homebrew Con and after careful deliberation, we have made the decision to host the 2021 Homebrew Con conference online June 17-19.
- San Diego County remains under "widespread" level and government restrictions do not allow for large gatherings and/or festivals; convention centers remain closed and hotels can open lodging with modifications. Even small gatherings are limited in scope.
- Although the country is beginning to open and emerge from COVID, too many risks and health concerns remain to gather in large numbers. We cannot in good conscience risk the health and well-being of our attendees, speakers, sponsors, exhibitors, staff, volunteers, and the homebrew community.
- Curated exclusively for American Homebrewers Association members, 2021 Homebrew Con will be online June 17-19 and feature an all-star lineup of speakers, online meet-ups, and more!
- Registration begins on April 6 and early bird pricing is just \$99.
- We thank you for your membership and your support and look forward to seeing you online this June and in Pittsburgh, PA, June 22-25, 2022.

The Evolution of Home Brew

Some people argue that beer may be older than bread. After all, both use yeast. One cooks and one ferments. Fermentation could very well have been possible before fire had been utilized in cooking. Others claim that beer came from bread that had sat out too long and began to ferment.

Whichever came first, it is true that beer has been around for a while. Ancient Sumerians worshipped Ninkasi, patron goddess of brewing. Czech legend has the god of hospitality, Radegast, inventing beer. The Finnish creation myth dedicates more attention to the creation of beer than that of humanity.

Like many things, beer brewing has a rather cyclical nature. Home Brewing has experienced highs and lows in terms of popularity. Alcohol was made domestically in ancient Egypt. Wine and beer have long been common and even sacred beverages, wine being used in religious ceremonies for over 7,000 years. In fact, despite taboos, alcohol has been associated with religion for centuries. Many monasteries have brewing facilities; Martin Luther's wife brewed beer in the bathtub.

In ancient Sumer, throughout Europe, and in the colonial United States, it was common for women to do the brewing. After all, they did the cooking, so it made sense that they'd tend the beverages as well. It is often joked (and it is true) that in some places, beer is cheaper than water. During colonial times, beer was also safer than water, as it had been boiled and could not contain all the pathogens that water did.

Prohibition caused many Americans in the 1920s to start brewing their own alcohol. Cans of malt syrup would be sold with "warnings" not to boil in water with hops and then add yeast (instructions for making beer). When prohibition ended, the making of wine at home was legalized, but beer was overlooked in that act and home brewing of beer was not federally legalized until 1979. As of 2013 brewing is legal in all 50 states now. Individual states have their own laws on brewing limits, where the beverage can be consumed, and whether or not it can be sold.

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In 2010, it was discovered that Oregon's law did not allow for home brewed alcoholic beverages to be consumed outside the home. This meant that the home brew competitions that had been at state fairs for over 20 years had to stop. Home brewer's clubs were limited in what they could serve at meetings. With an onslaught of media attention, legislators quickly addressed the issue and by March 2011, the law was changed, and state fair competitions reinstated.

Regardless of legality, brewing has been a popular hobby throughout the history of society, and will most likely continue to grow. In modern America, craft brews are gaining popularity. Most of these brews started off as home brews and became commercial down the road.

There are many reasons people choose to brew. Some like the activity. Others find it cost-efficient. The "green" movement has increased the number of people who grow their own food. This also leads to more people producing their own beverages, including alcohol.

Brewing at home allows you to regulate the calories, alcohol content, and ingredients in your brew. People with allergies and diet restrictions might find it more convenient to make their own alcohol rather than hunt for wheat-less beer or low-calorie wine.

Home brewing also allows for flavor adjustment and experimentation that store-bought products just can't supply. Even the [white-house](#) has now joined the home brewing trend. Though this is the first beer brewed in the white house (that we know of), some of the founding fathers were known for their homemade brews, namely George Washington and Thomas Jefferson.

Nowadays, brewing your own beer seems to be all the rage. All over the country, hipsters, rednecks, artisans, pretty much a human from any walk of life can be a successful brewer if they put heart and effort into the practice.

Thank you again for your continued support!

Cheers,

Brad Smith
BeerSmith.com

HOW TO CALCULATE MASH AND SPARGE WATER AMOUNTS

Everyone's system is different when calculating amounts of mash and sparge water and temperatures.

The following is how I calculate my mash and sparge water temperatures and amounts:

- 1) How many gallons do I need in the fermenter? For me, 11 gallons
- 2) How much boil off and other loss do I get from my system? For my system, 2 gallons for an 11-gallon batch
- 3) how many pounds of grain? For this recipe, 20 lbs
- 4) What temperature is the mash to be processed at? For this recipe, 150 degrees
- 5) how much temperature loss do I get from strike water being added to my mash tun and grain added? Mine is 20 degrees

Using those numbers:

Mash water needed is $20 \text{ (lbs of grain)} \times 1.4 \text{ (ratio of how thick I like the mash to be, some like a thicker mash and use 1.3)} / 4 \text{ (converts quarts to gallons)} = 7 \text{ gallons of Mash water at } 170 \text{ degrees (150 degrees for the mash temperature plus the temperature loss of 20 degrees)}$

Sparge water needed is $11 \text{ gallons (amount to be in the fermenter) minus } 7 \text{ gallons (calculated mash water from above) plus } 2 \text{ gallons (grain absorption is } 0.1 \text{ gallons per pound of grain) plus } 2 \text{ gallons (boil off and other loss)} = 8 \text{ gallons of Sparge water at } 175 \text{ degrees}$

-Jim Trimble

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CLUB SCHEDULE

April 8: Mark, Michael & Jerret Hemlock State Brewing

June 10: Stan Hieronymous (stan@appellationbeer.com) Review of Brew Like a Monk book

July 8: Geoffrey Barker Fair Isle Brewing

September 9: Dick Cantwell (dickcantwell30@gmail.com) Review of Brew Like a Monk book

December 9: Jamil Zainasheff jzainasheff@hereticbrewing.com Recipe formulation; Brewing classic styles book

CLUB SAME BREWS

May: Blonde ale get your kit asap if you haven't already.

August : Belgian Wit

November: Double IPA

EVENTS

May 1: Big Brew Day Detail TBA

June 17 to 19 HBC

All dates are subject to change

Membership Drive: We are always looking for new members. Please let us know if you have anyone interested. As suggested by one of our members, wearing your GEBL gear helps start a conversation. If you have any ideas please let us know.

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 2121 are:

- President: Jesse Free (president@gebl.org)
- Vice President: Todd Johnson (vicepresident@gebl.org)
- Treasurer: Pete Stachowiak (treasurer@gebl.org)
- Secretary: Will Fredin (secretary@gebl.org)
- Librarian: Robin Sparks (library@gebl.org)
- Newsletter: Bryan Collazo (editor@gebl.org)
- Membership Coordinator: Randy Neumaier (membership@gebl.org)

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

Our correspondence address is: GEBL PO Box 13392 Everett, WA 98206