



## 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, promoting BJCP judging, providing evaluation and competition entry information, as well as promoting the local craft beer movement. This title has been made smaller for this important announcement.

## 2022 Calendar

September	Speaker	Comptition Brewing
October	Same Brew	Fresh Hop
November	Same Brew	Ajunct Beers
December	Social	Christmas Barley wine tasting
January	Same Brew	Stout

## Upcoming Homebrew Competitions:

### Lights Out Dark Beers 11/6.

The entry window is now open and entries are due by 10/28.. Make sure to register early as this will fill up quickly. This competition is put on by the Browns Point Homebrew Club and is focused on Dark beers only. All entries must be 18 SRM. From past experience they also have some fantastic prizes. I would strongly suggest entering.



## Sport and Beer.

After moving this moth meeting date so we all could watch the Hawks cook Russ it is apparent there are lots of sports fans in the brewing world. For those going down to watch the Mariners attempt at a playoff run dont miss the \$6 craft beers at T-mobile park . Not a type-0 \$6 12-oz cans. And the beers are not below average macro craft. Offers include:

Dru Bru, Hef. Georgetown Brewing, Bodhizafa IPA. Kulshan Brewing, Lager. Mac & Jack's Brewery, Log Boom Pale. Reuben's Brews, Crikey IPA. Big Sky Brewing, Moose Drool. and Mother Earth Brew Co., Bookoo IPA



You can also head over to the bullpens in section 185 to get for a huge selection including 2 cask ales. The Mariners winning games and winning over craft beer fans.



## Adjucts Beer Tasting Nov.

For the next same brew we are going to do adjuncts. Here will be a smorgashboard as an adjunct is nothing more than a non-malt source of fermentable sugars.

Start thinking about how you could brew with:

Belgian candi syrups of all colors

Unmalted wheat, barley, rye, oats, maize, and other grains

Honey, maple syrup, agave nectar, and other sugars

Fruit, pumpkins, and other natural ingredients

## Fresh Hops Next Month.

Want to repreesnt GEBL in Washington's first homebrew freshop smackdown? Its time to brew a fresh hopbeer. Here are a few hop brewing tips.

1. More hops the better. I have never overhopped a fresh hop beer. I usually do 6 lbs or more.
2. Usually 4 lbs of wet hop= 1 lb of hop cones.
3. Bitter with a touch oif a clasic bittering hop. Only need about 15-2o IBUS.
4. Put the hops in post boil, I usually fill my mash tun with hops and pump in there. After a 20 min soak I knock out.

Plus you can have you name on this cool belt



## GEBL'S 2022 Officers

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