



The Greater Everett Brewer's League Newsletter

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.

2023 Calendar

April 10	tasting	Pale Ale Same Brew
May 6	Big Brew Day	all day Saturday
May 8	judging	Belgian Brew Judging
June 12	presentation, discussion	How to Judge Beer
July 10	judging	Wheat Beer Judging

April Meeting

Our monthly meeting will once again be at Sound 2 Summit Brewery. Our main event – in addition to another beer-stuff raffle – will be **Pale Ale Same Brew**. 16 people have signed up to participate this year.

March Meeting Recap

Jim announced that Doug Milnor and Adam Frantz (Sound 2 Summit Brewery), and AJ Whitlow (5 Rights) are our new honorary members. We are looking for a volunteer to run the fresh hops brewing competition, to be held at the October meeting.

The winner of the 2022 Fresh Hop Competition was Matt Gibbs of Brown's Point Homebrew Club. Here are a few photos of Matt with the engraved belt.



The new Brewers of the Year are Ray and Vicki Garcia, who will be memorialized on our upcoming mash paddle perpetual trophy. Their award was for consistent high scores on beers judged, and for all the work they've done to improve the Club including our new website, updated Facebook and Slack setup. They'll now have the honor to pick a recipe for competitive brewing later this year.



Will introduced eight visitors, who all gave a quick summary of their brewing experience – decades all told!

VP Dan Hansen ran the lager tasting at the meeting, dividing the large group in half to taste and evaluate 11 different lagers. We used the 2021 BJCP guidelines for those that had them available, otherwise used the 2015 Guidelines. This was in addition to various other brews brought to the meeting by members, and of course Sound 2 Summit beer. Results from the tastings are shown on the next page.

March 2023 Lager Tasting Results

Brewer	Kerry K	Davet J	Will F	Tom F	Evlin & Dennis	Todd J	Clint H	Randy N	Tim M	Pete	Jim T	Dennis N
Style	3B	3B	2B	2B	3D	8B	2A	1B	6B	6A	8B	3D
Avg	34.1	36.3	36.7	35	40.9	37	35.3	36.6	32.7	36.4	40.6	37.4
Max	43	50	45	46	48	49	43	45	43	45	48	47
Min	24	27	27	20	25	24	19	22	20	19	32	17
Ranking	11	8	5	10	1	4	9	6	12	7	2	3

For reference, here are the style descriptions:

Beer styles (2021 BJCP Guidelines)	
1A	American Light Lager
1B	American Lager
2A	International Pale Lager
2B	International Amber Lager
3B	Czech Premium Pale Lager
3D	Czech Dark Lager
6A	Märzen
6B	Rauchbier
8B	Schwarzbier

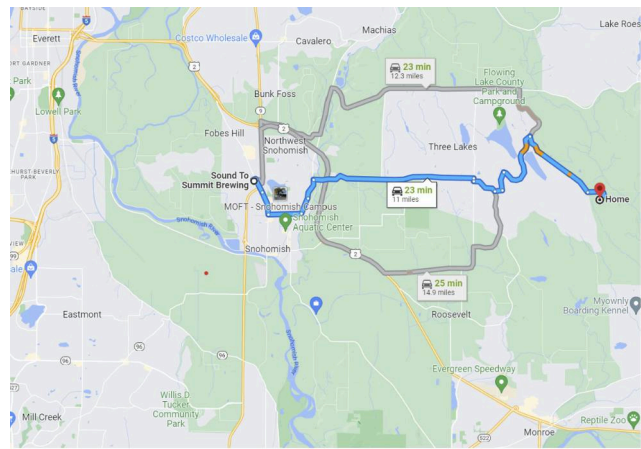
This was probably the most attended GEBL meeting in years, certainly since we started meeting in person after the pandemic. Thanks to Ray Garcia for posting many photos of the meeting on our Facebook page.



BIG BREW 2023 Saturday, May 6

Scott and Ashleigh Murray are happy to invite everyone to attend Big Brew 2023 at their house located at 21826 72St SE, Snohomish WA 98290. The location is off Mero Rd just east of Storm Lake about 20 minutes from Sound 2 Summit Brewing. Anyone wanting to brew should arrive by 9:00 am to set up and start brewing. We will have a short pause at 10:00 am to join

the national toast to home brewing. We will stop again around 12:30 pm for a GEBL-only toast, after which we'll begin the pot luck.



Pot luck? Yep – bring some food to share, and of course your favorite brew. More details below.

Our home is located on 20 acres with plenty of space to park. We will use our shop building which has significant capacity for both electric and gas based brewing systems. The shop itself has 1,200 square feet of floor space with two 240-20A outlets and four different 110-20A circuits located inside the shop and available for brewers using electric brew systems. The building also has a 6-foot overhang running the 40 feet length of the shop providing covered space for brewers using gas-based systems. We have at least 3 outside water spigots available if need for chilling purposes. We also have running water in the shop including a sink and two bathrooms.

Weather permitting, we will open the doors but the shop itself is heated if it is too cold. Plenty of other activities are available to consume the brewing “down time” including a dart board, foosball table, etc.



Recipe

The official recipe for this year is the Nearly Nirvana Pale Ale

Malt:

11 lb. 2-row malt (6.6 lbs. of DME for Extract brewers)

0.5 lb. Crystal 40

Mash @156-158°F

Mash out @168°F

Hops:

1 oz. Cascade @75

1 oz. Cascade @60

1 oz. Cascade @15

1 oz. Cascade @5

Yeast: Standard American Ale Yeast

Ferment at 66-70°F

Water

Our house is supplied by a well which is highly filtered and is soft and very high alkalinity. The water is quite good for porters and stouts, but I adjust the chemistry for IPA's and lighter beers. Based on a typical light profile. My following suggestion assumes 1.7qt/lbs based on the provided recipe.

Water Profile	Starting	<i>Suggested Addition for light/malty beers</i>	Ending
Calcium (Ca)	0		60
Magnesium (Mg)	0		6
Sodium (Na)	103	Gypsum: 1.63 grams	103
Chloride (Cl)	10	Calcium Chloride: 5.19 grams	95
Sulfate (SO ₄)	0	Epsom Salt: 1.82 grams	55
pH	9.4	Lactic Acid: 8.7 ml	5.3

I have a calculator and pH meter available for anyone that would like to look at alternatives. In addition I have a supply and will be happy to provide any additives anyone would like to use.



Pot Luck

As part of Big Brew 2023 we'll have a pot luck. Bring food you'd be happy to share. Anyone needing to finish up cooking at our place is welcome to do that. There is a full kitchen located inside the shop building. This includes a pellet grill, full cooktop and oven as well as a small toaster oven. However, we do not have a microwave.

We hope everyone can make it. Whether or not you intend to brew this year, please come and enjoy a beer and company.

Mystery Beer Picture of the Month

Where was this picture taken?



Hint – here's a picture of the entire bench, located in a valley that is home to the Old Schoolhouse Brewery



2023 Officers

President *Jim Trimble* president@gebl.org

Vice President *Dan Hansen* vp@gebl.org

Treasurer *Pete Stachowiak* treasurer@gebl.org

Secretary *Shelley Albright* secretary@gebl.org

Membership *Will Fredin* membership@gebl.org

Librarian *Gary Albright* librarian@gebl.org

Newsletter *Steve Macaulay* newsletter@gebl.org

Keep in Touch with Members

Quaffing some amazing brews, brewing a special batch, have a brewing question, planning a craft beer vacation and have some questions? Keep in touch with GEBL on our Facebook page. A great way for new and old members to keep in touch.

[GEBL Facebook here](#)

Got ideas for the newsletter, or some beer pics you'd like to share? Send them to:

newsletter@gebl.org