



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.

Upcoming Calendar

December 11	party!	Holiday Party
January 8	judging	Porter & Stout Judging
February 12	evaluating	Same brew: Red Ales
March 11	judging	Beers of Great Britain

November Meeting Recap



The meeting began with announcements. Jim just got 30 gallons of sour beer that Justice Brewing brewed a few years ago. Jim tasted them and they are very good. Before the owner Nate McLaughlin opened Justice Brewing, he was a member of

GEBL and won best of show at the Evergreen State Fair with his Flanders Red. Jim bottled a bunch of this beer (2 different sours) in 32 oz mini-growlers and they were sold at the meeting for \$2.50 each including the growler.

Jim also announced that the holiday party would be at our regular December meeting date (December 11) – more details in a separate article.

Dan said there was only one historical beer to taste. In addition, Jim brought 3

different pilsners with the same recipe but different yeasts.

Pete said the balance in our account was about \$2,300 after the liability insurance was paid. Pete also brought several bottles of one of the Italian grape ales he and Susan tasted on their recent trip to Italy. Rumors are that Pete and another member will brew up a batch and bring to a future meeting.



Brian was voted in as our newest member.

Elections for 2024 officers began at the meeting, with final voting available through that Wednesday. Here are our new GEGL officers:

- President: Bryan Collazo**
- Vice President: Randy Neumeyer**
- Secretary: Lori Brown**
- Treasurer: Pete Stachowiak**
- Librarian: Gary Albright**
- Membership: Will Fredin**
- Newsletter: Steve Macaulay**



We ended with a surprise tasting of Anchor Brewing Company's 2022 Christmas and New Years special ale, courtesy of Fred Ferris. The two 50-oz bottles were enough to provide a nice tasting amount to everyone at the meeting!

December Holiday Party

This will once again be a pot luck and white elephant gift exchange. Setup will be at 5:30 pm with the dinner/party starting at 6:00 pm. Note this is earlier than our normal meetings at Sound 2 Summit.

If you bring a white elephant gift, please pair it with a good beer. We will be voting on brewers' big beers. We will now call the big beer tasting, The Bob Winchell Barley Wine Challenge.

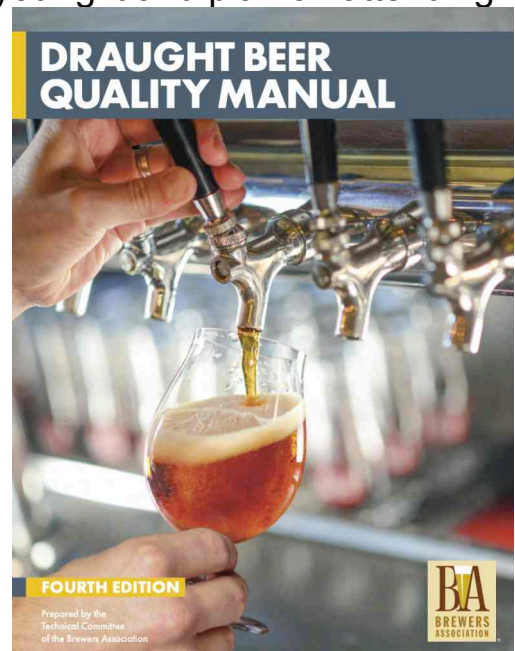
As to the white elephant gift exchange, here are the rules we used last year that may apply:

1. Suggested cost \$15-20
2. If someone steals your gift you have to go to the tree for a new gift
3. Gifts can only be stolen 3 times
4. If you are the first number drawn you get your pick of the room at the end of the night
5. If you plan to participate, please don't hide your gift and plan on attending until the end around 9:00 pm.

Draught Beer Quality Manual By Lori Brown

Questions about setting up, balancing, and maintaining your draft system? This extensive pdf (124 pages) is FREE to download from the Brewer's Association. Lots of great info for pros and homebrewers.

<https://www.brewersassociation.org/educational-publications/draught-beer-quality-manual/>



GEBL Board Meeting

The 2023 and soon-to-be 2024 Board of Directors met in late November to discuss and make decisions on dues, meeting topics and member benefits for the next year. There will be a lot more information on meeting topics and brewing projects in future newsletters, but here is an overview of what came out of the meeting:

1. Annual dues will be \$12 individual and \$20 family, with dues to be paid in January. Our preferred payment option is PayPal, but you can also catch Treasurer Pete at a meeting with a check.
2. Brewing for early 2024 are “Porters & Stouts” in January, “Red Ales, same brew” in February, and “Beers of Great Britain” in March. More on this at the holiday party in December, with updates in our monthly newsletter.
3. Other meetings from April through the following January will cover a wide range of brewing styles, including lagers, IPA, Saison, Mead, Fruit & Spice, and Strong Ales. We will also hope to have a speaker from BSG and a monthly meeting that will focus on Q&A about home brewing, as well as a sake tasting. Where there is a broad topic (like Strong Ales or Beers of Great Britain) we have a broad choice of what styles we want to brew and bring to those meetings. Should be fun!
4. We’d like to encourage members to bring their own home brews to each meeting so we can all sample during the social part of the meeting. We are a brewing club, so let’s show what we do at every meeting. There will be a special bonus for the top monthly brewer – more to come. Always feel free to buy a S2S brew at any time.
5. The Board meeting generated a lot of new ideas, and resuscitated past ideas that we’ll do again in 2024. We’ll increase our focus on member benefits to continue to expand the joys of home brewing. More to come!

Winter Fun by Eric J. Wilson

When November starts to make the Pacific Northwest feel dark and cold, what is better than a 14-day Caribbean adventure on the Viking Mars cruise ship! And if we are going to visit distant ports, we may as well enjoy the local brews. Among our tasty discoveries were a great selection of beers onboard the ship including AEGir IPA from Norway.



AEGir IPA

Other good Norwegian beers were available on tap on the ship. In Honduras the local favorite beers are Salva Vida and Imperial; both nicely made continental pilsners; a common theme in Central American beers!



Salva Vida



Imperial

The most popular local beer in Belize is Belikin. Along with a very well made pilsener, Belikin has a range of ales including a proper English stout and a black-and-tan; reflecting 300 years of British influence on the country. Landshark was another Belize beer that had to be tried just for the name. In Cozumel, Mexico we had to have some of the old favorite Mexican beers such as Dos Equis and Bohemia Vienna along with a great lunch of authentic Mexican food prepared for "cruise ship gringos" like us. Cheers!

More pictures on next page





Belikin



Landshark



Bohemia Vienna



Dos Equis lunch

Beer Pictures of the Month

2 full bottles of a 30-year old special event brew with no info on style, ABV or IBU

*14th International Mustang Meet
Helena, Montana*

September 4th, 5th and 6th 1993

*Brewed and Bottled by Kessler
Brewing Co., Helena MT*



2024 Officers

President *Bryan Collazo* president@gebl.org

Vice President *Randy Neumeyer* vp@gebl.org

Treasurer *Pete Stachowiak* treasurer@gebl.org

Secretary *Lori Brown* 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](#)