



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

July 10	judging	Wheat Beer Judging
July 22	annual picnic	
August 14	bring gadgets to display, describe	Gadget Night!

June Meeting Recap

The main event at our June meeting was weissbier. Lori Brown gave a very thorough presentation on the background and characteristics of weissbier, including how fermentation temperature affects taste profiles. We tasted a commercial weissbier and discussed flavors and scoring approaches. We then sampled and compared five same-recipe German Weiss brews from our membership and scored them based on what we'd learned from Lori. Since this was not a competition we did not compile the results and declare a winner.

July Meeting

July will focus on wheat beer judging. Updated information will be sent out via email.

July 22: Annual Picnic by Pete Stachowiak

Well it's finally summer so of course the annual GEBL picnic is just around the corner. This is typically been an informal potluck hosted at one of the members homes. This year my wife and I will be hosting at our house [12611 3rd Ave NE, Marysville 98271](https://www.google.com/maps/place/12611+3rd+Ave+NE,+Marysville+98271) on Saturday July 22. People can arrive any

time after 1 and we'll plan to do appetizers as people arrive and eat about 4. Plan to bring a dish to share and some beer if you'd like to share one of your creations.

Catch me at the July club meeting if you have any questions. This is always a fun event and we're hoping to get a good turn out again this year. (see Pete's email for more details)

Homebrew Con 2023: Is this the end? by Dan Hansen

Homebrew Con, the premier event for homebrewer education, took place from June 21st to June 23rd, 2023, at the Town & Country in San Diego. With attendees from all over the country, the event provided a platform for beer lovers and homebrewers to come together, learn, and celebrate their passion for craft beer and homebrewing.

This year's event was held at the remodeled Town and Country Resort in San Diego, CA, a remarkable departure from our last visit in 2015. The transformation is evident in every aspect of the resort, elevating the overall guest experience to new heights. The upgraded rooms now boast a modern aesthetic and improved amenities, providing a more comfortable and luxurious stay. The



Linda earns a 10 on entry from the slide

common areas have been tastefully redesigned, creating inviting spaces that exude elegance and sophistication. Additionally, the resort's facilities have undergone significant enhancements, offering a wider range of options for relaxation including fire pits throughout the resort, yard games, and a remodel pool including a water slide. The attentive staff, as we remember from our previous visit, continues to provide exceptional service, ensuring that guests feel valued and well taken care of.

The conference kicked off on Wednesday afternoon with our group of dedicated GEBL homebrewers that include Will and Linda Fredin, Todd and Maria Johnson, Dan Hansen, and Jill Marilley, venturing out to explore some of San Diego's finest breweries. One standout was North City Brewing, where we sample an impressive selection of IPAs and Pilsners including "Denny Kong IPA", collaborated with none-other, Denny Conn. The evening continued with the Brewing Network Anniversary Party at White Labs a lively celebration of beer, camaraderie, but nothing the likes of BNA6 held at the same location in 2011. (Ask Dan Stillwell for photos of that event) We topped off the evening at the Modern Times Welcoming Party that provided a perfect opportunity meet up with other homebrewers from across the nation.



BNA Anniversary Party with Beardy

Thursday morning saw Homebrew Con attendees eager to jump into the educational sessions. Unlike years past, we slept in until 10:00 and started with a provided breakfast. First session, salsa making, which piqued the interest of many. Homebrewers, known for their love of experimentation, were eager to take their culinary skills to the next level by incorporating unique flavors into their homemade salsas. Among the various salsas showcased, "Macha Salsa" stood out as an intriguing option, sparking inspiration for a few GEBLers to replicate it in their own kitchens upon return. (See recipe below)



It's all about the SWAG (Hats)

Throughout the day, the conference offered a diverse range of sessions catering to different interests and skill levels. From beginner-friendly talks on brewing basics to advanced discussions on yeast propagation and recipe formulation, there was something for everyone. Knowledgeable speakers shared their expertise, providing valuable insights and tips from mead making for homebrewers to homebrew beers from south of the border. In all, these sessions help refine techniques and expand brewing horizons.



Tom Schmidlin and legends the Hobecek brothers

club social, in particular, was a highlight of the conference, featuring over 20 different clubs. Crop dusting was in full force by this point and if you did not remember avoidance techniques, you soon did.

Saturday was a much more relaxed than past years with only two dedicated events that required pre registration. The GEBL crew took the opportunity to hydrate and enjoy the local Mexican cuisine in Old Town San Diego. The conference drew to a close on Saturday afternoon with National Homebrew Competition awards ceremony. We waited with bated breath to cheer winners in the PNW. Not a lot of luck this year, but we will look to next year and beyond.

Homebrew Con wasn't just about educational sessions, though. It was a vibrant community gathering where attendees had the opportunity to connect with other homebrewers and forge new friendships which many we have maintained over the years. The exhibit hall buzzed with excitement as participants explored booths showcasing the latest brewing equipment, ingredients, and innovative products. Many found themselves engrossed in passionate discussions about brewing techniques, recipe ideas, and the endless possibilities of homebrewing. Very apparent, is the move to the use of electric brewing systems as the primary source of heat.

In addition to the educational and networking opportunities, Homebrew Con provided memorable social events that brought attendees together in a relaxed and festive atmosphere including Pro-night on Thursday. The Friday night



Pro Brewer Night



Looking ahead, the next Homebrew Con will be coupled with the Great American Beer Festival in Denver on October 12th-14th, 2024 Exact details are to be determined, but with Homebrew Con and the Great American Beer Festival coming together, the homebrewing community eagerly awaits another unforgettable gathering that will undoubtedly be a great time. Cheers to the future and the exciting journey that awaits at the intersection of homebrewing and commercial brewing!



GEBL 2023 Homebrew Con Crew on the flamingo beach chair. Clockwise from upper left: Will Fredin, Linda Fredin, Jill Marilley, Maria Johnson, Todd Johnson

Making Salsa Macha

Salsa macha is a rich and flavorful Mexican condiment that originates from Veracruz. It is known for its spicy kick and complex taste profile with Chinese influence. Made primarily from dried chilies, nuts, seeds, and oil, salsa macha is a versatile sauce that can enhance a wide range of dishes. The chilies, typically a combination of arbol and pasilla, provide a smoky and fiery flavor, while the nuts and seeds add a delightful crunch and depth. This sauce is often used as a topping or dipping sauce for tacos, grilled meats, or roasted vegetables, adding a bold and delicious element to any meal.



Ingredients

- 10-12 dried arbol chilies
- 2-3 dried pasilla chilies
- 4 cloves of garlic
- 1/2 cup of peanuts
- 1/4 cup of sesame seeds
- 1/4 cup of vegetable oil
- 2 tablespoons of vinegar
- 1 teaspoon of salt

Here's a simple recipe for salsa macha:

Instructions:

1. Remove the stems from the dried chilies and discard the seeds. Toast the chilies in a dry skillet over medium heat for a couple

of minutes until they become fragrant. Be careful not to burn them.

2. In the same skillet, toast the peanuts and sesame seeds until they turn golden brown. Remove from heat and let them cool.
3. In a blender or food processor, combine the toasted chilies, garlic, peanuts, sesame seeds, vegetable oil, vinegar, and salt. Blend until you achieve a coarse texture.
4. Transfer the mixture to a saucepan and cook over low heat for about 10 minutes, stirring occasionally. This will allow the flavors to meld together.
5. Remove from heat and let the salsa macha cool to room temperature. Transfer it to a jar or airtight container for storage.
6. Enjoy your homemade salsa macha drizzled over tacos, grilled meats, roasted vegetables, or any other dish that could use a spicy and flavorful kick!

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

Beer Photo of the Month
==> next page

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](#)

Beer Photo of the Month: GEBL newsletter cover from 20 years ago (July 2003) – thanks to Librarian Gary Albright!



THE BREWER'S LEAGUE JOURNAL

Volume 8, Issue 7

July 2003

Inside this issue:

2003 European Driving Tour	
Featured Brewer	
Style Calendar	
EDT continued	
Featured Brewer	

**July is
American
Beer
Month!!!!!!**

Upcoming HB Competitions:

**August:
Evergreen State
Fair**

Puyallup Fair

**November:
Novembeerfest**

2003 European Driving Tour by Lori Brown

At first thought of drinking beer and driving in Europe, you must be questioning my better judgement. European DUI laws are incredibly stringent so you do not want to even consider driving after drinking. Period. However, if you know me and my husband Phil, this beer tasting, sightseeing, and driving vacation works out great for both of us. I am the beer geek in the family. My husband just does not get excited about beer, so he becomes the perfect designated driver.

Our 2003 European vacation oddly started out as shopping for a new car. We were looking at BMWs and discovered they have a European delivery program. Sensing the need to plan a vacation, we discovered more of the details. You can custom order your car from a local dealership, pick it up in Munich, drive it around for up to six months, drop it off in one of about 30 drop-off cities throughout Europe, and BMW ships it back to your local dealership. All European insurance, registration, and shipping, is included in your U.S. purchase price, which by the way, is discounted for the European delivery program. The money you save by taking delivery in Europe can pay for a significant portion of your trip. (I will get back to beer since this is a beer club article – but talk to me in person if you want more details about the car stuff.) This program sounded perfect – drive a performance car on the Autobahn, have the ability to visit small out of the way towns, and spend time in some of the famous regions responsible for classic beer styles. Where do we sign up?

Knowing we were going to plan a driving tour, we started mapping out some of the places that would be interesting to visit. After lots of reading, talking to friends, and recollecting past European visits, we ended up narrowing our itinerary to Germany, Belgium and France. In particular, we decided on Munich (Oktoberfest, European Lagers, Dunkels, Bocks, Dopperbocks, Weizens) Dinkelsbuhl, Rothenburg (just cool places), Bamberg (smoked beers), Cologne (Kolsch), Dusseldorf (Altbier), Westmalle (Trappist Dubbel and Tripel), Bruges (lots of Belgian beers!), and Paris (wine). These were all places with interesting history, architecture, and go figure – great beverages!

(Continued page 4)

**Next GEBL meeting will be at 7 PM July 10th at The Flying Pig.
Guest Speaker - Jason Cook, Head Brewer at The Flying Pig**