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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

June 12	presentation, judging	How to Judge Beer, Same Beer Tasting (German Weizen)
July 10	judging	Wheat Beer Judging
August 14	bring gadgets to display, describe	Gadget Night!

May Meeting Recap

The main event at our May meeting was Belgian brew judging. VP Dan Hansen sent out results to our email list after the meeting – here's a short recap:

This esteemed event brought together the crème de la crème of our GEBL Belgian beer brewers, who presented their finest creations for evaluation. After a rigorous assessment by the members, we are thrilled to announce the winners who emerged victorious from this highly anticipated competition.

And the winners:

Brewer	Shelly Albright	Kerry Kerston	Jim Trimble	Dennis Nagy	Will Fredin	Tim McTee	Pete Stachowiak
Style	25b	25b	25b	26a	26c	26c	25c
Avg	34.4	36.7	32.0	35.4	32.3	25.3	33.2
Max	42	41	38	41	43	33	40
Min	28	31	27	28	20	17	26
Ranking	3	1	6	2	5	7	4
Flight #	A	B	C	D	E	F	G

June Meeting

Our monthly meeting, June 12, will once again be at Sound 2 Summit Brewery. Lori Brown will start off the program by talking briefly about judging 101 and then about the weissbier style guidelines. We will then taste a commercial weissbier as a group and discuss flavors and

scoring approaches. Then we'll do the usual tasting drill: fill out the GEBL scoresheet for each one of the beers submitted. We encourage lots of table discussion for this part.

Recap, Big Brew

Big Brew 2023 was held Saturday, May 6 at Scott & Ashleigh Murray's place. Scott was the only brewer that day, but everyone brought food and ... beer! At 10:00 am 7 of us joined in the nationwide toast. By the time of the 12:30 pm GEBL toast we were up to 30+ people. Great beer, great food, excellent get-together and an all-around good time. Thanks again to Scott and Ashleigh for sharing their shop/brewery! Here are a few photos from that day:



German Weisse Beer

Exploring the Unique Delights of Bavarian Wheat Ales

By Dan Hansen

When it comes to wheat beers, German Weisse stands out as a true gem among its counterparts. With its rich history, distinctive flavor profile, and captivating appearance, this Bavarian classic has won the hearts of beer enthusiasts around the world. In this article, we will dive into the world of German Weisse beer, exploring its unique qualities, and delving deeper into its fascinating history.

German Weisse: A Timeless Tradition:

German Weisse beer, or Weissbier, traces its roots back to the 16th century in Bavaria, Germany. The Bavarian brewing tradition has always celebrated diversity, and the creation of a beer style brewed predominantly with wheat was a testament to this spirit of experimentation.

The Bavarian purity law, known as the Reinheitsgebot, was established in 1516, dictating that beer could only be brewed with water, barley, and hops. However, the introduction of wheat in brewing challenged this law. Initially, wheat was considered inferior to barley and was reserved for baking bread. However, brewers in Bavaria sought to utilize wheat to create a unique beer style that offered a refreshing alternative to the traditional barley-based brews.

In the 16th century, Duke Wilhelm IV of Bavaria granted a monopoly on wheat beer production to the Degenberger family, establishing them as the official brewers of wheat beer. This monopoly allowed the Degenbergers to refine and perfect the brewing process, leading to the establishment of the distinct Bavarian wheat beer style known as Weisse.

The brewing process of German Weisse involves a higher percentage of malted wheat compared to other beer styles. This contributes to its cloudy appearance and velvety mouthfeel. Additionally, the use of specific yeast strains, particularly the iconic German Hefeweizen yeast, plays a crucial role in developing the signature flavors and aromas associated with German Weisse beer.

Over time, German Weisse beer grew in popularity, becoming a staple in Bavarian beer culture. However, it faced challenges during the 19th century with the rise of bottom-fermenting lager beers. These new beer styles gained popularity due to advances in refrigeration technology and their ability to be stored for longer periods. As a result, German Weisse beer saw a decline in production and consumption.

Fortunately, in the 20th century, German Weisse experienced a revival, thanks in part to breweries such as Schneider and Weihenstephaner, who continued to uphold the tradition and craftsmanship of this unique beer style. Today, German Weisse is celebrated and enjoyed worldwide, and its production extends beyond Bavaria, with breweries across Germany and even internationally crafting their interpretations of this classic style.

Flavorful Distinction:

German Weisse beer offers a flavor experience that sets it apart from other wheat beers. It exhibits a harmonious blend of fruity and spicy notes, with hints of banana, clove, and even a touch of vanilla. These complex flavors are derived from the unique yeast strain used in its fermentation process. The fruity esters produced by the yeast impart a refreshing and lively taste that dances on the palate. The interplay of these flavors creates a balanced and satisfying profile that keeps beer enthusiasts coming back for more.

Comparing German Weisse to Other Wheat Beers:

While German Weisse shares the foundation of using wheat as a key ingredient, it differentiates itself from other wheat beer styles in several aspects.

Belgian Witbier:

Belgian Witbier, with its pale and cloudy appearance, is often spiced with coriander and orange peel. In contrast, German Weisse showcases a more pronounced yeast-driven flavor profile, with notes of banana and clove taking center stage.



American Wheat Beer:

American Wheat Beer tends to be cleaner and more hop-forward than German Weisse. It leans towards a lighter body, with a focus on showcasing American hop varieties. German Weisse, on the other hand, prioritizes the yeast character and strikes a balance between fruity and spicy notes.

Dunkelweizen:

Dunkelweizen, or dark wheat beer, is a variation of German Weisse that incorporates darker malts, resulting in a richer, maltier profile with hints of caramel and chocolate. While it retains the signature yeast-driven flavors, Dunkelweizen offers a distinctively different experience compared to the lighter and fruitier German Weisse.

German Weisse beer carries a rich history that is interwoven with the brewing traditions of Bavaria. From its humble beginnings as an experimental use of wheat to the establishment of a dedicated brewing monopoly, German Weisse has stood the test of time. Its distinct flavor profile, cloudy appearance, and velvety mouthfeel continue to captivate beer enthusiasts around the world.

Whether you're enjoying a classic German Weisse or sipping on a modern interpretation, each glass represents a celebration of centuries of brewing expertise and a testament to the enduring legacy of this timeless beer style. So, raise your glass and toast to the history and craftsmanship of German Weisse beer—a beverage that truly embodies the art and joy of brewing. Prost!

Recipe Formulation for German Weisse Beer:

Here's a basic recipe formulation for brewing German Weisse beer.

Ingredients(5.0 gallons):

5 lbs German wheat malt
4 lbs German Pilsner malt
0.5 lb German Munich malt
0.25 lb German Acidulated malt
0.5 oz Hallertau or Tettnang hops (60 minutes)
0.25 oz Hallertau or Tettnang hops (10 minutes)
0.5 oz Hallertau or Tettnang hops (0 minutes)
Liquid yeast: German Hefeweizen yeast strain (e.g., WLP300 or Wyeast 3068)

Instructions:

- Mill the grains and mash them in about 3.0 gallons of water at 122°F for 15 minutes to allow for protein rest.
- Raise the temperature to 149°F and continue the mash for 45 minutes to convert the starches into fermentable sugars.
- Raise the temperature to 158°F and mash for an additional 15 minutes
- Sparge the grains with hot water at 168°F to collect the wort.
- Bring the wort to a boil and add the bittering hops. Boil for 60 minutes.
- Add the aroma hops in the last 10 minutes of the boil.
- After the boil, cool the wort rapidly to around 68°F.
- Transfer the cooled wort to a sanitized fermenter and pitch the German Hefeweizen yeast.
- Ferment the beer at a temperature between 62°F and 65°F for approximately one week or until fermentation is complete.
- Optionally, perform a diacetyl rest by raising the temperature to the mid-70s°F for a couple of days to clean up any off-flavors.

Remember to sanitize all equipment properly throughout the brewing process to avoid any contamination. This recipe serves as a starting point, and you can adjust the ingredients and techniques to suit your preferences and brewing setup. Cheers!

Little Italy is Not Just for Wine and Pasta!

By Eric J. Wilson

Our recent road trip to San Diego included several days at a hotel on the edge of little Italy. Down town, the waterfront, and the Little Italy Neighborhood were all in walking distance. As with most places, San Diego breweries are still serving up hazy beers, but most have pilseners and Mexican lagers, and nice crisp, clear, balanced West Coast IPAs and pale ales. I enjoyed each one I tried! As a few of you may be headed to San Diego soon for some little beer event, I thought I'd share a few brewery notes.

On Kettner Street, between Ash and the Santa Fe train depot two tasting rooms vie for your attention. The Stone Brewing Kettner Tap Room serves up over 20 Stone beers from pales through stunning IPAs, dark beers, sours, etc. Salt and Lime Lager was a refreshing warm day thirst quencher and the large open-air patio is a gathering spot for the neighborhood.



Burgeon Brewing's Arbor tasting room also has crisp, clean tasty beers ranging from blonde ale and Mexican lager to IPAs and a really outstanding stout. They have a great pub menu and a light open seating area including outside seating. Nearby you can also find a Karl Strauss Brewery and Restaurant which I have enjoyed in the past.

<https://www.stonebrewing.com/visit/outposts/kettner>
<https://burgeonbeer.com/pages/the-arbor>

In the heart of Little Italy do not miss Bolt Brewery. It is yet another place with a great range of beers; all that we tried were tasty and well-made. The food choices are really good if you are not otherwise tempted by the awesome Italian food in the neighborhood. And Bolt serves up taster trays of beers, mimosas, and margaritas – there is truly a sampler for everybody! Nearby the dedicated beer traveler can also find the Ballast Point Little Italy tasting room.

<https://boltbrewery.com>



Oh, and since you can't live on beer alone (yes, that's true,) there is a nearby really interesting place called Extraordinary Desserts. And they live up to their name! Skip dinner and try this place out!

<http://extraordinarydesserts.com>

REMINDER

The Evergreen State Fair Homemade Beverage Competition is coming up soon!

Entries are July 30 and 31 at the Fairgrounds in Monroe.

Judging days are August 12 and 13, also at the Fairgrounds in Monroe.

The 2023 handbook has all of the details. It is posted on the Fair's web site.

(<https://evergreenfair.org/DocumentCenter/View/604/OC-Homemade-Beverages>)

And we have a FaceBook page for announcements and information.

(<https://www.facebook.com/ESFHomemadeBeverages>)

Beer Photos of the Month



2023 Officers

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[GEBL Facebook here](#)