



## 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.

### 2023 Calendar

<b>March 13</b>	Judging	Open Lagers
<b>April 10</b>	tasting	Pale Ale Same Brew
<b>May 6</b>	Big Brew Day	all day Saturday*
<b>May 8</b>	judging	Belgian Brew Judging
<b>June 12</b>	presentation, discussion	How to Judge Beer

\* at Scott & Ashley's, more details in April newsletter

### March Meeting

Our monthly meeting will once again be at Sound to Summit Brewery (thanks Doug!). Lots of great things to look forward to at this meeting, including **Open Lagers Judging**.

Join us as we sample and judge different lagers. These can be commercial or home brew. Members are encouraged to bring any lager for judging.

### Purging Oxygen from a Keg

Avoid letting any oxygen get to your beer when kegging. If you rack the beer into the keg after sanitizing, the keg is full of air/oxygen. You can purge the oxygen from the keg by pumping CO<sub>2</sub> into the keg. CO<sub>2</sub> is heavier than oxygen, but it also mixes well with air. If you bring Co<sub>2</sub> into the keg **slowly**, filling from the bottom up, all the oxygen will be pushed out. One method is to remove the Grey (Gas) Quick Connect from the CO<sub>2</sub> line, install the Black (Beer) Quick Connect on the CO<sub>2</sub> line, connect the Black Quick Connect to the "Out" post, turn on the CO<sub>2</sub> running **slowly** and

let it fill from the bottom up. You can test to see if the keg is full of CO<sub>2</sub> by sticking a burning flame from a lighter into the keg. If the flame goes out, it is full of CO<sub>2</sub>.

### February Meeting Recap



Our 2023 officers are hard at work, and we had a great meeting in February. At the top of the meeting we voted in Tim McTee as a new member. Tim is a long-time brewer and also a member

of Stilly Mashers (see Shelley's meeting minutes sent to all members).

Jim Trimble showcased 4 blonde ales for tasting: each with the same recipe but differed by fermentation temperature (55, 65, 75 and 85 degrees). Here are some observations courtesy of new member Tim:

***55 degrees:** most of the tables were picking up a bread-y, bisquit-y note on this sample. When I went back and tasted this sample again, I too was able to get this. I warmed that sample a little and was able to taste what I thought was diacetyl, and acetaldehyde.*

***65 degrees:** this sample was the cleanest of the bunch but some in the group thought that they could still pick up the green apple flavor of acetaldehyde.*

***75 degrees:** very strong acetaldehyde flavor.*

***85 degrees:** this sample I believe tasted of fusel alcohol. I think I heard Jim say, "It was nearly undrinkable".*

### 2023 Officers

**President** Jim Trimble  
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**Vice President** Dan Hansen  
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**Treasurer** Pete Stachowiak  
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### 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](#)