



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

October 9	Fresh hop entries due, cookies & beer	Cookies & Beer Pairing, Fresh Hop Beer Entries
October 20	informal tasting	Same Brew Saison
November 13	judging	Historical Beer Judging
December 11	party!	Holiday Party

Brewer	Jim Trimble	Pete Stachowiak	Will Fredin
Avg	26.5	25.7	36.1
Max	34	39	44
Min	15	20	28
Ranking	2	3	1
Flight #	B	C	D

September Meeting Recap

Jim reminded everyone that the Fresh Hop Challenge is coming up in October. Be sure to bring your beer entries by 6:30 pm to the October 9 meeting at Sound2Summit – bring at least 2 12-oz bottles or the equivalent for our judging panel. Jim also said that historical beers judging will be held at the November meeting.

Remember: historic beers for the November tasting. Now is a good time to start brewing them. Learn more about the style at the BJCP website. <https://www.bjcp.org/style/2015/27/historical-beer/>

Pete announced that election of 2024 officers will be at the November meeting, and that we'll need many new candidates to step up (only Pete and Steve are continuing). Will introduced guest Brian, and discussed the beer/cookie pairing that will be held at the October meeting. 6 to 8 members will be baking cookies. Doug Milnor suggested several S2S upcoming beers would be great for this event, including pumpkin ale, oatmeal stout and bourbon stout. GEBL will sponsor our S2S beverages at the meeting!



Eric Wilson presented awards to GEBL members from the recent Evergreen State Fair "Open Class Homemade Beverages" competition. A detailed article follows.



Dan said there were 3 homebrew IPA's to judge this evening, along with one or two S2S beers. Here are the results, with Will Fredin's Hazy IPA receiving the highest marks.

Finally, S2S owner Doug Milnor donated 25 lbs of fresh Citra hops!

Evergreen State Fair Open Class Homemade Beverages

By Eric Wilson

At our September meeting award winners from the 2023 Evergreen State Fair were announced awards were handed out. We only have 48 weeks until next year! Thanks much to all the volunteer judges, stewards, and hosts. And, of course, Mr. and Mrs. Wilson are long time GEBL members and are very grateful for our club's support every year! Here are the award winners and their categories.

We had 156 total entries this year - up from 126 last year. And we had 45 entrants compared with 33 last year; including one entrant from St. Louis MO who had a beer in the BOS round. Nine homebrewing clubs were represented compared to 5 last year. Lori Brown and Jim Trimble handled everything to make the beer judging day a success.

We had 108 beer entries. Up from 92 last year. Best of Show was a lambic from Dennis



Nagy of Monroe - and Dennis is the first three-time BOS winner at our competition! Not far behind were a dark British mild from Tim Frommer of Seattle, and wheat beer from Dominick Duffner of St. Louis, MO, and an English barleywine from Dan Hansen of Everett.

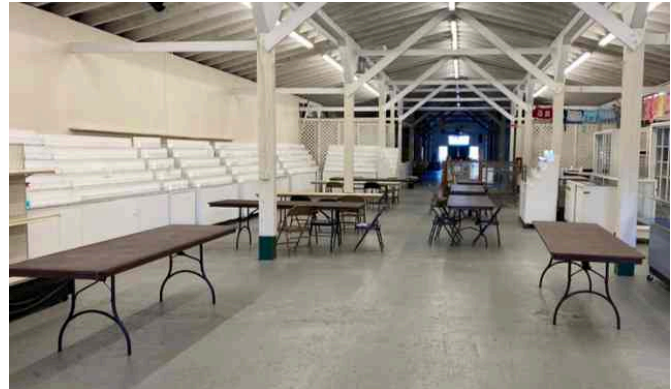
Soda pop: among the creme soda, root beer, blackberry, and rhubarb entries, Jackie Trimble's rhubarb soda rose pretty quickly to the top as the Best of Class and Best of Show. Congratulations!

We also lost a local and treasured friend recently. Bob Winchell and I started homebrewing and joined GEBL at about the same time in 1998 (yes - 4 decades ago!!) So to honor Bob we had a special prize this year for the best barleywine, wee heavy, doppelbock, etc. - Bob's best and favorite styles. Congratulations to Jim Trimble of Lake Stevens for his Wee Heavy which was in the Best of Show round and is the Bob Winchell outstanding beer this year.

We also like to celebrate homebrew clubs at our competition. And we had great participation from nine clubs - including Dominick representing for his club in St. Louis So we do a Club of the Year award with the club added to the trophy and a plaque. It requires at least three club members to enter and it totals up 1 point per club entrant, 2 points per blue ribbon, and the scores of the top three club member entries. The Greater Everett Brewer's League were the standouts this year and added their name to the trophy yet again. Cascade Brewer's Guild were not far behind and can probably challenge for the title next year. Rubber Band is a small group but they got 4 blue ribbons out of 10 entries - 40% blue ribbons - so they may be a contender next year.

Will Fredin, Dan Hansen, and Delaney Wardell were all class winners in beer with Jill Hansen picking up a Best Presentation award for her mead label. 10 GEBL members with

35 combined entries collected 11 blue ribbons and the cool stuff already mentioned. Well done GEBL. We sent out more details to the GEBL email list on September 13. Cheers!



October Meeting!



October 9 will be another great meeting. If you are brewing with fresh hops for our 2nd Annual Fresh Hops Best in Show competition, be sure to bring at least two 12-oz bottles or the equivalent of your brew to the meeting by 6:30 pm for our judging panel. Brewing rules are in the August newsletter and on our web site. The GEBL best fresh hop beer will go forward to the broader competition a few days later on October 14 at Sound2Summit Brewery.

But the main event at the October meeting will be cookie and beer pairing. 6-8 members will bring their home-baked cookies for our enjoyment, paired as appropriate with Sound2Summit brews – courtesy of the Club.



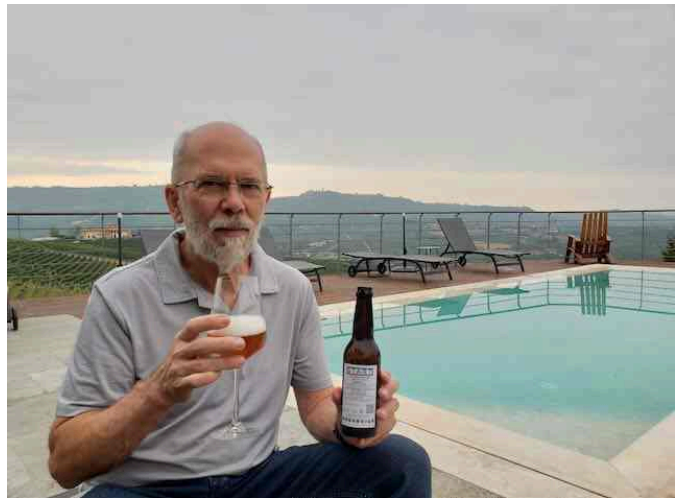
Beer and Holiday Cookies

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Pete and IGA

Last month we had a short article from Pete Stachowiak about IGA – Italian Grape Ale, BCJP style X3. Pete and Susan traveled to Italy right after our September meeting, with one goal to sample and find out more about IGA. Here's a picture of Pete early in their sampling adventures. We hope to hear more at our October meeting. Here's an article Pete sent from Italy for the newsletter:

Before we left the US on our Italian vacation, I wasn't very optimistic about being able to taste or buy the beer I had read about online. When I had requested a tasting appointment, the reply was that the winery was closed for harvest. When we arrived, I asked the woman that ran the guest house we were staying at if she knew where I'd be able to get some of the beer. When I showed her the name of the winery she said "oh that's Luca's winery, I know him very well because he's dating a good friend of mine, just email him and tell him you're staying here and see if you can meet him". I did and now the reply was that he would be open for sales on Sunday and to just show up between 10 and 6. We did except he wasn't there when we arrived but his 74-year-old mother graciously invited us in for a tasting of their wines and let me buy some of the beer also. She didn't speak any English but my wife knows enough Italian to get us through.



I'm trying my IGA (Italian grape ale), delicious.

The winemaker said he used a generic "brewers yeast ". He used a must from Dolcetto grapes and refrigerated it to 2-3 degrees Celsius until ready to use. He adds about 20% by volume of the must to the wort (so a gallon for a 5 gallon batch, seems like a lot?). I can see a potential problem with that much grape skin in the kettle plugging the discharge but it might settle out okay.

The must was added at flame out during whirlpool. We struggled with communication a bit on grain bill and hopping but the beer tastes like a lighter colored Belgian dubbel -- so I think a normal Belgian grain bill and very light hopping would work well. I'm not sure if the yeast was actually a Belgian strain or the beer just picked up some wild yeast from the must, but the beer definitely has a Belgian character.

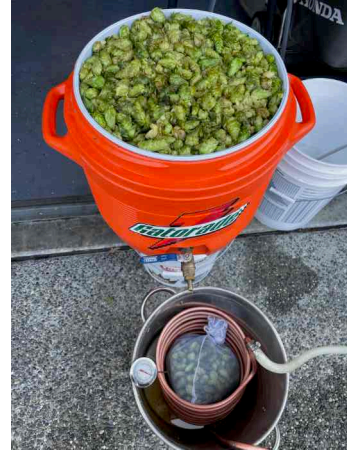
I'll have 2 bottles to bring to the October meeting so others can add input on a possible recipe. I'm looking forward to trying to make this beer. See you at the meeting.

Fresh Hop Adventures

The challenge is on for the upcoming Fresh Hop competition, in part thanks to Doug Milnor donating 25 lbs of Citra hops. Many of our members also grow their own hops, and the

upcoming competition should see lots of entries. Here are some photos from our hopping-good efforts over the past month:

Jesse Free: Here are some shots of my fresh hop IPA brew day! I grow the hops at my house, total of 9 bines with multiple varieties. This fresh hop IPA was a 5 gallon batch with 5 pounds of wet hops (Cascade & Chinook) added during whirlpool. Hops are located back in my mash tun and wort is circulated back through. Can't wait for you all to try it!



Lori Brown: Fresh hops at flame out.



Anonymous member:



And There's More Tasting on the Way

We will be tasting the club's same brew Saison in the side room of Sound 2 Summit Snohomish on Friday, Oct 20th at 7:00 pm. (Thanks Doug for hosting) This is an informal tasting and discussion open to all club members. Please don't hesitate to attend even if you don't have a beer. Feedback and discussion on the brewing process are always a highlight of these events. It is a great way to learn about a style and what small changes can do to a finished beer. If you haven't brewed yet you still have plenty of time.

Cheers – Will, Ray, and Vicki.

Explore the Evolution of Beer, from Stone Age Sludge to Craft Brews

This article in the Washington Post may be behind a paywall, but I got a complimentary link from a GEBL member that might work: <https://www.washingtonpost.com/food/interactive/2023/beer-history-types-timeline/>

The basics of this comprehensive article are to trace brewing history through the ages. My favorite subtitles: (1) Stone Age gruel with a kick, (2) Neolithic grog mash-up, and (3) Hoppy Viking brew. Makes for a fun read. Throughout the article they ask readers 10 questions about your preferences. My favorite is pasted here.

Question 10 of 10

**Peanut butter. Coffee. Banana. Sriracha.
Doughnuts. Lavender. Jalapeños. Ice cream.**

None of those things belongs in beer

Waze me to this brew pub

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](#)