



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

September 11	judging	IPA Beer Judging
October 9	Fresh hop entries due, cookies & beer	Cookies & Beer Pairing, Fresh Hop Beer Entries
November 13	judging	Historical Beer Judging
December 11	party!	Holiday Party

August Meeting Recap

The main event at our August meeting was gadgets. Here are some notes courtesy of Jim Trimble:

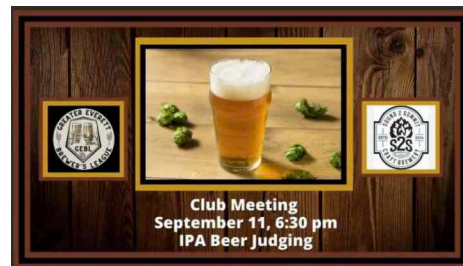
Dan Hansen showed a Tilt hydrometer system. The Tilt hydrometer allows you to check the specific gravity and temperature of your beer while it's fermenting, without having to open the fermenter. The Tilt floats on top inside the fermenter. You can monitor the progress of the fermentation using the Tilt app on a phone or other device like an iPad. Data can either be saved to the web if you have cell or wifi coverage where you brew, or saved to the monitoring device. More information here: <https://tilthydrometer.com>

Dan also demonstrated a homemade keg cleaner. It consisted of a 5-gallon plastic bucket and lid, sump/pond pump, PVC pipe, and ball lock quick connects. The PVC pipe is connected to the top of the pump and is placed in the bucket. The bucket lid has a cutout for the PVC pipe and additional cutout for cleaner to drain back into the bucket. There is a tee in the PVC pipe with connection to a hose and quick connect. The keg is placed upside down over the PVC

pipe and rests on the bucket and lid and the quick connect is connected to the beer out post. The cleaner is then sprayed into the keg and through the quick connect.

Jim Trimble showed how to take a dry hop canister and use it as a straining tool to separate hops from the beer when transferring into a keg without adding unwanted oxygen to the beer. The canister was modified by drilling two small holes in the top edge of the canister, sliding a rod through the holes, and resting the assembly on the inlet to the corny keg. This same tool can be used when transferring wort from the boil pot to a fermenter if the fermenter has a large enough opening for the canister.

Lori Brown showed the Grainfather electric brew system. It consists of the Grainfather boil pot and a hot water pot for heating sparge water. The system has a built-in pump, counterflow heat exchanger, and grain basket. There are models that are 110v and 220v that can do 5- or 10-gallon batches. One key element is the controller for setting the exact temperature desired for mashing and boiling. For more information: <https://grainfather.com>



September will be IPA beer judging. Since this will be the usual competitive judging, please bring at least three 12-oz bottles or two 22 oz bottles or the equivalent.

Coming in October

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 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. Stay tuned.



Shelley & Gary's hops



Linzer Cookie & American Porter



Gingerbread & English IPA



Sugar Cookie & Belgian Blond



Shortbread & Scottish Export



Peppermint Bark & Irish Stout



Peanut Butter & Imperial Stout

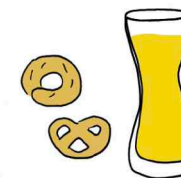


But the main event at the October meeting will be cookie and beer pairing. A few members will bring their home-baked cookies for our enjoyment, paired as appropriate with Sound2Summit brews – courtesy of the Club. No forms to fill out, just make your own judgements as to which beer pairs best with which cookie. GEBL bakers are thinking about lavender shortbread, ginger snaps, coconut macaroons and who knows what else!

Pizzelle & Belgian Tripel



Butter Cookies & Hefeweizen



Madeleine & Witbier



Beer and Holiday Cookies

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Farmhouse Fest

By Will Fredin

Attending the August 12th Farmhouse Fest in British Columbia was an extraordinary experience that is an inspiring event for any beer lover. From the moment I stepped onto the picturesque grounds until the final notes of music faded into the night, every element of this festival is dedicated to sour and funky beers as well as tremendously well-crafted ciders. Finally, for our funky adverse friends, this festival even includes an occasional great Canadian craft IPA, Lager, or a traditional Belgian beer. The collaboration Farmhouse beer 2023 was a "Pale as old as time" a Rustic Lager that was Triple Decocted.

This Festival is held at the UBC Experimental Farm and Orchard creating an amazing backdrop where you can share beers with a friend at a table or on a blanket under a tree. And the beers, there are so many amazing beers. With close to 35 different Canadian and European breweries bringing their finest funky ales. Not only is it always held on a beautiful Saturday in August it also is a free pour event leading to unlimited tastes. Finally, the reason I am a little apprehensive in writing this is that there is never a line. Picture this, free pours of 4 types of Cantillon with no line. Even with 4 oz pours the higher initial cost of this event is easily offset by the rarity and quality of the beer. Here is a little peek at the [brewery list and the tap list](#).

Linda and I along with the Nageys have attended this festival twice and will be heading back again next year. Tickets go on

sale around April and though it didn't sell out this year I would plan ahead.

More information can be found [here](#) and if you are not a big fan of beer they have a spontaneous wine fest the next day.



And Now For Something Completely Different

Treasurer Pete Stachowiak has suggested we consider collaborative brewing within the club of Italian Grape Ale – IGA. Yep, it is BJCP style X3 in the 2021 BJCP Style Guidelines. Pete and his wife will travel to Italy in September. They plan to sample several IGA's and report back on their findings. Pete suggests this could be a collaboration with winemakers in the club.

For more information on IGA, here are a few links:

<https://www.italiandelights.com/blog/craft-beer-italy-iga/>

<https://theitaliancraftbeer.wordpress.com/2019/11/07/what-is-a-iga-beer/>

<https://www.bjcp.org/beer-styles/x3-italian-grape-ale/>

Photos of the Month

Still in the family...

A few years ago we were going through some family photos and came across one that took us home brewers by surprise. We discovered Jason's Great Great Grandfather, Samuel Skersies, grew hops on the family farm near Salem, Oregon. The picture from the early 1900's is Jason's Great Grandmother, Martha Skersies, harvesting hops with her sisters. We did a little research and the hops were probably Cascade which is similar to the Cascade hops we grow today in Jason's back yard. It is nice keeping the family tradition alive!

Dave Cook

*Laurie and Nok Harvesting Hops
2023*

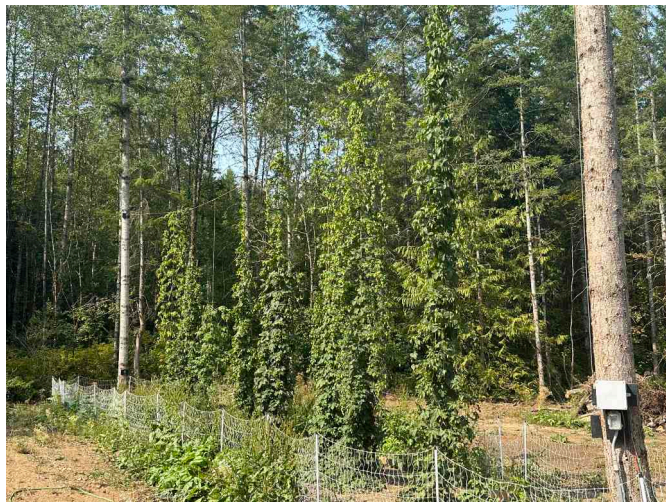


Grandma Martha and sisters harvesting hops around 1907



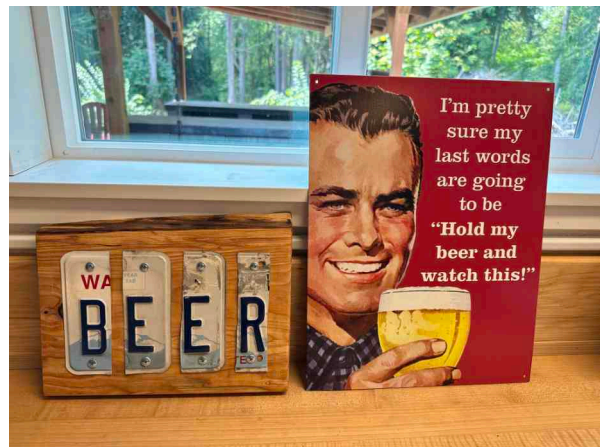
Dave and Jason growing Cascade hops

More Photos



Scott & Ashleigh's hops

New Beer Signs



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](#)