



Volume 96.5

April 2024 Special Edition

## 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.*

## SPECIAL EDITION



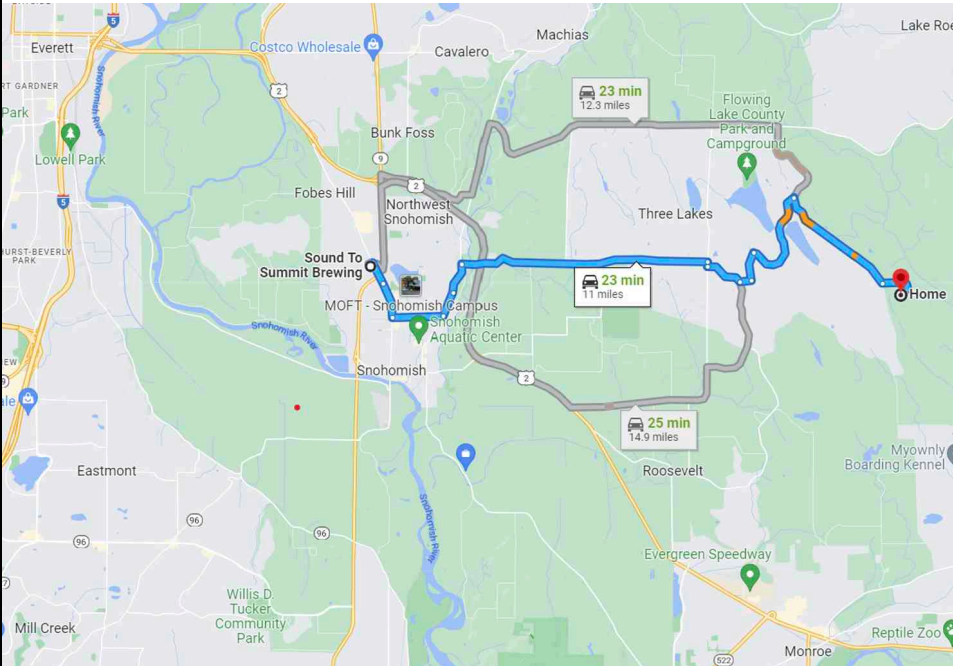
On May 4, homebrewers around the world will get together to celebrate Big Brew 2024. Big Brew is an annual celebration on the first Saturday of May that commemorates National Homebrew Day. It encourages beer enthusiasts and homebrewers of all walks of life to get together and make a batch (or two or three) of beer.

As announced at the April 8 meeting, this year's Big Brew will be held at Scott and Ashleigh Murray's place – same as last year. They are located at 21826 72nd St SE, Snohomish WA 98290. The location is off Mero Rd just east of Storm Lake about 20 minutes from Sound2Summit Brewing. Anyone wanting to brew should arrive by 9:00 am to set up and start brewing. We will have a short pause at 10:00 am to join the national toast to home brewing. We will stop again around 12:30 pm for a GEBL-only toast, after which we'll begin the pot luck.

Pot luck? Yep – bring some food to share, and of course your favorite brew. More details below.

“Our home is located on 20 acres with plenty of space to park. We will use our shop building which has significant capacity for both electric and gas based brewing systems. The shop itself has 1,200 square feet of floor space with two 240-20A outlets and four different 110-20A circuits located inside the shop and available for

running the 40 feet length of the shop providing covered space for brewers using gas-based systems. We have at least 3 outside water spigots available if need for chilling purposes. We also have running water in the shop including a sink and two bathrooms. Weather permitting, we will open the doors but the shop itself is heated if it is too cold. Plenty of other activities are available to consume the brewing “down time” including a dart board, foosball table, etc.”



The “Official Big Brew 2024 Recipes” can be found here on line, and also duplicated on pages 3-8 of this Special Edition of the GEBL newsletter:

[https://www.homebrewersassociation.org/homebrew-recipes-collection/big-brew-2024-official-homebrew-recipes/?utm\\_source=sfmc&utm\\_medium=Email&utm\\_campaign=AHA](https://www.homebrewersassociation.org/homebrew-recipes-collection/big-brew-2024-official-homebrew-recipes/?utm_source=sfmc&utm_medium=Email&utm_campaign=AHA)

# Official Big Brew 2024 Beers



## DARK LAGER

### Degobah Dunkel

ABV: 5-6%

IBU: 25

SRM: 16



## HAZY / NEW ENGLAND IPA

### Jabba Juice Hazy IPA

ABV: 6.6%

IBU: 30

SRM: 2-4



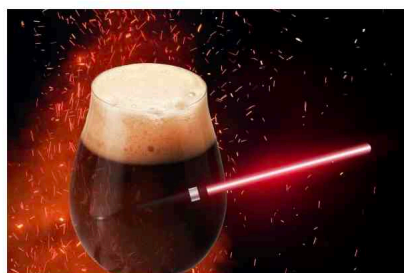
## AMERICAN PALE ALE

### Return of the Jedi Pale Ale

ABV: 4.5%

IBU: 60-65

SRM: 5



## PALE ALE

### The Empire Strikes Back Dark Ale

ABV: 5.5%

IBU: ~75

SRM: 30-35



## PALE ALE

### A New Hope Pale Ale

ABV: 4.85%

IBU: ~75

SRM: 4-5



AMERICAN HOMEBREWERS ASSOCIATION®

**BIG BREW** MAY 4 2024



## RECIPE

### Degobah Dunkel

*This recipe is courtesy of Big Brew 2024 sponsors Lallemand Brewing.*

Step into the murky depths of flavor with Degobah Dunkel, a brew inspired by the mystical swamps of a galaxy far, far away. Embrace the rich, dark side of this traditional German-style Dunkel, as roasted malts intertwine with hints of caramel and chocolate. Let the Force guide your palate, transporting you to a place where Jedi wisdom and the dark side dwell.



LEARN MORE:  
SCAN THE QR CODE OR VISIT  
[HOMEBREWERSASSOCIATION.ORG](http://HOMEBREWERSASSOCIATION.ORG)

**Yield:** 7.9 US gal. (30 L)

**ABV:** 5-6%

**IBU:** 25

**SRM:** 16

**OG:** 1.053 (13°P)

**FG:** 1.008 (2°P)

#### Ingredients

If these specific malts/hops/yeasts aren't available, substitutes are readily available. Your local homebrew shop can point you in the right direction!

#### Malts

- 14.5 lb. (6.6 kg) Pilsner malt
- 5.9 lb. (2.7 kg) Munich I malt
- 0.45 lb (0.2 kg) Chocolate Wheat malt

#### Hops

- 2 oz. (57 g) Hallertauer Mittlefureh hops, 4% a.a. (40 min)
- 0.3 oz. (9 g) Hallertauer Mittlefureh hops, 4% a.a. (20 min)
- 3 oz. (84 g) Saaz hops, 3% a.a. (10 min)
- 1.8 oz (50 g) Saaz hops, 3% a.a. (whirlpool)

#### Yeast

- LalBrew NovaLager™ yeast

#### Directions

Mash grains for 45 minutes at 150°F (65°C). Mash out at 167°F (75°C) for 10 minutes. Boil 60 minutes, adding hops as indicated. Pitch yeast around 64-66°F (18-19°C). LalBrew NovaLager™ has been hybridized to perform well as a lager yeast at warmer fermentation temperatures. Package and enjoy.

BROUGHT TO YOU BY:

LALLEMAND BREWING



RAHR MALTING CO.®





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**BIG BREW** MAY 4 2024



## RECIPE

### Jabba Juice Hazy IPA

*This recipe is courtesy of Big Brew 2024 sponsors Lallemand Brewing.*

This New England-style hazy IPA will transport you to a galaxy far, far away. The combination of Comet, Eclipse, and Galaxy dry hop additions bring notes of sweet citrus, peach, and passionfruit that will tickle your palette like the gentle hum of a lightsaber.



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**Yield:** 5 US gal. (18.9 L)

**ABV:** 6.6%

**IBU:** 30

**SRM:** 2-4

**OG:** 1.064 (15.7°P)

**FG:** 1.014 (3.6°P)

#### Ingredients

If these specific malts/hops/yeasts aren't available, substitutes are readily available. Your local homebrew shop can point you in the right direction!

#### Malts

- 9.5 lb. (4.3 kg) Pilsner (2-row) malt
- 1 lb. (0.45 kg) Flaked Oats
- 1 lb. (0.45 kg) Oat malt

#### Hops

- 0.5 oz. (14 g) Comet hops, 11% a.a. (60 min)
- 1 oz. (28 g) Citra hops, 11% a.a. (10 min)
- 1 oz. (28 g) Citra hops, 11% a.a. (0 min)
- 1 oz. (28 g) Comet hops, 11% a.a. (dry hop)
- 1 oz. (28 g) Eclipse hops, 16% a.a. (dry hop)
- 2 oz. (57 g) Galaxy hops, 14% a.a. (dry hop)

#### Yeast

- LalBrew Verdant IPA™ yeast

#### Directions

Mash grains for 1 hour at 153°F (67°C). Boil 60 minutes, adding hops as indicated. Mash out at 167°F (75°C) for 10 minutes. Ferment at 68°F (20°C). On the third day of primary fermentation, add the dry hop additions for ~5 days. Package and enjoy.

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**BIG BREW** MAY 4 2024



## RECIPE

### Return of the Jedi Pale Ale

*This recipe was designed by homebrewer Andrew Saunders and adapted by Big Brew 2024 sponsor Rahr Malting Co.*

Return of the Jedi Pale Ale reflects Endor, the forest planet home to the furry and ferocious Ewoks. This pale ale recipe has more piney and earthy hop notes to reflect the forest setting of the final battle between the Rebel Alliance and the evil Empire. Trub, trub!



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**Yield:** 6 US gal (22.7 L)

**ABV:** 4.5%

**IBU:** 60-65

**SRM:** 5

**OG:** 1.042 (10.5°P)

#### Ingredients

If these specific malts/hops/yeasts aren't available, substitutes are readily available. Your local homebrew shop can point you in the right direction!

#### Malts

- 5.5 lb. (2.5 kg) Rahr Pale Ale Malt
- 3.0 lb. (1.4 kg) Crisp Finest Maris Otter Ale Malt
- 0.75 lb. (0.34 kg) Rahr White Wheat Malt
- 0.5 lb. (0.23 kg) Rahr Dextrin Malt
- 0.5 lb. (0.23 kg) Simpsons Crystal Light Malt
- 0.25 lb. (0.11 kg) Weyermann® Munich Type 1

#### Hops

- 0.5 oz. (14 g) Citra hops, 12% a.a. (60 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (20 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (10 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (5 min)
- 3.0 oz. (85 g) Simcoe hops, 13% a.a. (dry hop)
- 3.0 oz. (85 g) Chinook hops, 13% a.a. (dry hop)

#### Yeast

- California Ale Yeast

#### Directions

Mash grains at 149°F (65°C) for 1 hour. Mash out at 167°F (75°C) for 10 minutes. Boil 60 minutes, adding hops as indicated. Chill beer and pitch yeast at 65°F (18°C) or at the temperature called for by your preferred yeast. Ferment at 65°F (18°C) for around 10 days. After primary fermentation, add the dry hop addition for 5-7 days. Package and enjoy.

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**BIG BREW** MAY 4 2024



## RECIPE

### The Empire Strikes Back Dark Ale

*This recipe was designed by homebrewer Paul Crowther and adapted by Big Brew 2024 sponsor Rahr Malting Co.*

Get a taste of the dark side with The Empire Strikes Back Dark Ale recipe. The use of a dark-roasted specialty grain deepens the color and adds mild roasted notes in the finish, while additions of Citra hops offer balance to reflect the lighter moments of Episode V. Brew or brew not... there is no try!



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**Yield:** 6 US gal (22.7 L)

**ABV:** 5.5%

**IBU:** ~75

**SRM:** 30-35

**OG:** 1.052 (12.9°P)

#### Ingredients

If these specific malts/hops/yeasts aren't available, substitutes are readily available. Your local homebrew shop can point you in the right direction!

#### Malts

- 5.5 lb. (2.5 kg) Rahr Pale Ale malt
- 3.5 lb. (1.6 kg) Crisp Finest Maris Otter Ale malt
- 1.0 lb. (0.45 kg) Weyermann® CARAFA® Type 3 malt
- 0.75 lb. (0.34 kg) Rahr White Wheat malt
- 0.25 lb. (0.11 kg) Weyermann® Munich Type 1 malt

#### Hops

- 0.5 oz. (14 g) Citra hops, 12% a.a. (60 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (20 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (10 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (5 min)
- 1.5 oz. (43 g) Citra hops, 12% a.a. (hop stand)
- 3.0 oz. (85 g) Citra hops, 12% a.a. (dry hop)

#### Yeast

- California Ale Yeast

#### Directions

Mash grains at 149°F (65°C) for 1 hour. Mash out at 167°F (75°C) for 10 minutes. Boil 60 minutes, adding hops as indicated. Allow the hop stand addition to soak for 20 minutes around 194°F (90°C). Chill beer and pitch yeast at 65°F (18°C) or at the temperature called for by your preferred yeast. Ferment at 65°F (18°C) for around 10 days. After primary fermentation, add the dry hop addition for 5-7 days. Package and enjoy.

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**BIG BREW** MAY 4 2024



## RECIPE

### A New Hope Pale Ale

*This recipe was designed by homebrewer Tyler Maybee and adapted by Big Brew 2024 sponsor Rahr Malting Co.*

A New Hope Pale Ale is as bright as Tatooine's twin suns. This <5% American pale ale is the kind of beer you would be drinking at Mos Eisley Cantina, the wretched hive of scum and villainy on Tatooine. Each sip is as refreshing as the last, making it perfect for the desert planet. May the wort be with you!



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**Yield:** 6 US gal (22.7 L)

**ABV:** 4.85%

**IBU:** ~75

**SRM:** 4-5

**OG:** 1.043 (10.7°P)

### Ingredients

If these specific malts/hops/yeasts aren't available, substitutes are readily available. Your local homebrew shop can point you in the right direction!

#### Malts

- 5.5 lb. (2.5 kg) Rahr Pale Ale malt
- 3.5 lb. (1.6 kg) Crisp Finest Maris Otter Ale malt
- 0.75 lb. (0.34 kg) Rahr White Wheat malt
- 0.5 lb. (0.23 kg) Simpsons Crystal Light malt
- 0.5 lb. (0.23 kg) Rahr Dextrin malt

#### Hops

- 0.5 oz. (14 g) Citra hops, 12% a.a. (60 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (20 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (10 min)
- 1.0 oz. (28 g) Citra hops, 12% a.a. (5 min)
- 1.5 oz. (42 g) Citra hops, 12% a.a. (hop stand)
- 3.5 oz. (99 g) Citra hops, 12% a.a. (dry hop)

#### Yeast

- Kveik Yeast (ex: OYL-061) or California Ale Yeast

#### Directions

Mash grains at 149°F (65°C) for 1 hour. Mash out at 167°F (75°C) for 10 minutes. Boil 60 minutes, adding hops as indicated. Allow the hop stand addition to soak for 20 minutes around 194°F (90°C). Chill beer and pitch yeast at 65°F (18°C) or at the temperature called for by your preferred yeast. Ferment at 65°F (18°C) for around 10 days. After primary fermentation, add the dry hop addition for 5-7 days. Package and enjoy.

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## Picture of the Month



*GEBL member Paul Pfeffer*

## Quote of the Month

“A fine beer may be judged with only one sip, but it’s better to be thoroughly sure.” – Czech Proverb

## 2024 Officers

**President** *Bryan Collazo* [president@gebl.org](mailto:president@gebl.org)

**Vice President** *Randy Neumeyer* [vp@gebl.org](mailto:vp@gebl.org)

**Treasurer** *Pete Stachowiak* [treasurer@gebl.org](mailto:treasurer@gebl.org)

**Secretary** *Lori Brown* [secretary@gebl.org](mailto:secretary@gebl.org)

**Membership** *Will Fredin* [membership@gebl.org](mailto:membership@gebl.org)

**Librarian** *Gary Albright* [librarian@gebl.org](mailto:librarian@gebl.org)

**Newsletter** *Steve Macaulay* [newsletter@gebl.org](mailto: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](#)

Got ideas for the newsletter, or some beer pics you’d like to share? Send them to:  
[newsletter@gebl.org](mailto:newsletter@gebl.org)