



### 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.

### Upcoming Calendar

<b>April 8</b>	tasting	Sake
<b>May 4</b>	Big Brew	all day Saturday**
<b>May</b>	judging	Any lager
<b>May</b>	tasting, discussion	Czech Dark Lager same recipe
<b>June 10</b>	speaker	TBD

**\*\*Location to be finalized by April meeting**

**See full 2024 calendar on last page of newsletter**

### March Meeting Recap By Lori Brown

Brian: Beerstock is July 27th on Ebey Island in Everett. GEBL has an 8-tap jockey box. Club will participate. Booth can be as simple (table with jockey box) or complex as we want (see article about Beerstock in this issue).

Gary: GEBL library dissolution is complete. All books have been raffled off, given away, or recycled.

Pete: Treasury has about \$2380. All IRS and government tasks have been completed. Dues are due - about 55 paid members to date.

Membership: Will not at meeting. About 30 people in attendance. Past members Jim Ladd, Mike Floyd, and Pete Maxson in attendance.

Randy: Tasting: 5 entries for the British Isle beer tasting.

Misc: Same-recipe CZ Dark Lager kits were distributed. Get those brewed and lagering. Tasting will likely be in May.

### April 2024 Meeting

Our next meeting will be Monday, April 8. Our event this month will be tasting and discussing sake, thanks to Dan Hansen. Here's a great article from Dan:

### Brewing Sake at Home: A Delightful and Rewarding Craft

**By Dan Hansen  
with assistance of chatGPT**

Sake, a traditional Japanese rice wine, has been enjoyed by many for its unique flavor and cultural significance. With the rise of home brewing enthusiasts, making your own sake at home has become a fascinating and enjoyable endeavor. Below, we provide a comprehensive guide on the equipment you need, the steps to follow, and a basic recipe to start your home brewing sake journey.

## *History*

Sake, Japan's iconic rice wine, has a history as rich and refined as its taste. Let's take a swift journey through its timeline:

**Origins (Before 300 AD):** The origins of sake are somewhat shrouded in myth, but it's believed to have been first brewed in Japan after the introduction of wet rice cultivation. Initially, it might have involved a process called "kuchikami no sake," where villagers chewed rice and nuts and spat them into a communal tub for fermentation. Yes, a bit less glamorous than modern methods!

**Nara Period (710-794 AD):** By this time, sake brewing had evolved. The government ran the sake breweries, indicating its importance in society. This era saw the shift from chewing to more sophisticated fermentation techniques.

**Heian Period (794-1185):** Sake brewing became more refined, and it was during this period that it started to be used in Shinto religious ceremonies and festivals, integrating it deeply into Japanese culture.

**Medieval Japan:** Sake continued to grow in popularity, becoming a favorite among the samurai class. It was also during this time that the role of "Toji," or master sake brewer, became a respected profession.

**Edo Period (1603-1868):** The Edo period brought significant advancements in sake brewing technology and techniques. The discovery of how to isolate and use koji mold (*Aspergillus oryzae*) was a game-changer, leading to higher-quality sake.

**19th Century:** The Meiji Restoration and the industrial revolution introduced modern machinery and techniques to sake brewing. This period saw a shift towards more consistent, high-quality production.

**20th Century:** World War II brought hardship to the sake industry due to rice shortages. However, post-war, the industry rebounded. This period also saw the development of new varieties, like Ginjo and Daiginjo, offering more refined and delicate flavors.

**21st Century:** Today, sake has become a global phenomenon, enjoyed worldwide. Its production has spread beyond Japan, and it's celebrated for its versatility in pairing with a wide range of cuisines, not just Japanese.

## *Sake Style*

**Junmai:** This type of sake is often considered the purest form, as it is made without any additives, relying solely on the natural ingredients of rice, water, koji mold, and yeast. The term "Junmai" can be translated to "pure rice," highlighting its adherence to traditional sake-making methods. Junmai sake is characterized by its full-bodied taste and slightly acidic flavor, which can vary from rich and umami-driven to light and crisp, depending on the brewing process. Due to the absence of added alcohol, Junmai typically has a robust rice flavor, making it an excellent pairing with a wide

range of foods, particularly those with strong flavors, as it can hold its own without being overshadowed.

**Ginjo:** The production of Ginjo sake involves a labor-intensive milling process, where at least 40% of the outer layer of the rice grain is polished away. This level of precision in milling allows the remaining rice to contribute to the sake's distinct light, fruity, and complex flavors. Ginjo sakes are often fermented at cooler temperatures, which extends the fermentation period and helps develop its signature aroma and taste profile. The result is a sake with a hint of sweetness and a smooth finish that sake enthusiasts appreciate for its elegance. Ginjo sake is well-suited to be enjoyed on its own to fully experience its delicate nuances or paired with light dishes that complement its refined characteristics.

**Daiginjo:** As a premium category of sake, Daiginjo takes the milling process even further, with at least 50% of the rice grain polished away. This intensive milling yields a rice kernel that is nearly free of impurities, allowing for a sake that is exceptionally fragrant and delicate. The brewing process for Daiginjo sake is meticulous, often involving hand-crafted techniques and close attention to detail. The flavor profile is typically very refined, with an emphasis on fruity and floral notes, such as apple, pear, or cherry blossoms. Because of its subtle and intricate flavors, Daiginjo is best savored on special occasions, served chilled, and often presented as a testament to the brewer's skill and artistry.

**Nigori:** Standing out among the clear and refined sakes, Nigori sake brings a bold and unconventional experience. It is often called "unfiltered" sake, although it is actually coarsely filtered to allow some of the rice sediment to remain in the liquid. This results in its signature cloudy appearance and contributes to its sweet and creamy taste. The texture of Nigori sake is unique, sometimes with a chewiness that can be quite different from other types of sake. The richness and sweetness of Nigori make it a delightful dessert beverage or a complement to spicy foods, as it can provide a soothing contrast. Nigori sake is also versatile in that it can be served chilled, at room temperature, or even warmed, depending on personal preference.

Each of these sake types embodies a different aspect of the sake brewing tradition, from the pure, straightforward expression of Junmai to the artful sophistication of Daiginjo. Whether you are a connoisseur or new to the world of sake, exploring these varieties can be a rewarding journey through the depths of flavor, aroma, and craftsmanship that define this storied Japanese drink.

### ***Essential Equipment for Home Brewing Sake***

Embarking on your home-made sake journey requires some specialized equipment to ensure a successful brew. Here's what you'll need:

- **Steaming Equipment:** A steamer to cook the rice perfectly. fairly large double- or triple-deck steaming vessel of at least 2-gallon capacity

- **Fermentation Vessels:** A container to ferment the rice, water, yeast, and koji mixture. two food-grade plastic open-topped primary fermenters (2.5-gallon and 5-gallon sizes)
- **Airlock:** Essential for allowing gases to escape without letting contaminants in.
- **Thermometer and Hydrometer:** For monitoring temperature and alcohol content.
- **Straining Bag:** To separate the liquid sake from the rice solids after fermentation.
- **Bottles and Caps:** For storing your finished sake.

### ***Ingredients***

- **10# - Sake Rice (Sakamai):** Specialized sake rice is preferred, but you can also use sushi rice as an alternative.
- **2.5# - Koji-kin (Rice Mold Spores/ Yellow Koji):** This is a mold that is used to convert rice starch into sugar. It's a critical ingredient in sake brewing.
- **Water:** Soft water is ideal for sake brewing.
- **Sake Yeast #9: Wyeast 3134:** Special sake yeast is recommended for optimal flavor.

Rice, Koji and yeast are available from MoreBeer.

### ***The Brewing Process: Steps to Crafting Your Own Sake***

Brewing sake is both an art and a science. Patience and attention to detail are key. Here's a step-by-step guide to the process:

**Rice Preparation:** Wash the rice thoroughly until the water runs clear, then soak for the recommended time before steaming until tender but not mushy.

**Koji Making:** Inoculate the cooked rice with koji-kin and maintain it at the appropriate temperature and humidity to allow the mold to work its magic.

**Shubo (Yeast Starter):** Create a yeast starter by combining koji rice, steamed rice, water, and yeast in a small container. This is where the initial fermentation kickstarts.

**Moromi (Main Mash):** After the shubo shows signs of active fermentation, transfer it to a larger fermentation vessel and add the remaining steamed rice, koji rice, and water in stages over several days.

**Fermentation:** Allow the mixture to ferment, checking and stirring daily. This can take anywhere from a few weeks to a month, depending on the desired strength and flavor profile.

### **Starter and Mash Build-up**

		<b>Yeast Mash Day 1</b>	<b>First Addition Day 8</b>	<b>Middle Addition Day 10</b>	<b>Final Addition Day 11</b>	<b>Totals</b>
Steamed Rice	ounces	12	20	48	80	160
		7.50%	12.50%	30%	50%	(10-lb)
Koji	ounces	4	7.5	11.25	17.5	40
		10%	20%	30%	40%	(2.5-lb)
Water	fl. Ounces	20	22	70	128	240
		8%	8%	28%	56%	

**Pressing:** Once fermentation is complete, strain the mixture to separate the liquid sake from the rice solids.

**Wari-mizu:** diluting water with water and back sweeten

**Pasteurization (optional):** To stabilize the sake, you may choose to pasteurize it by briefly heating it.

**Aging:** Store the sake in a cool, dark place to mature and develop its flavors.

### ***Final Tips and Considerations***

**Cleanliness:** As with all home brewing, maintaining a sterile environment is crucial to prevent contamination.

**Patience:** Sake brewing is a slow process; give your sake the time it needs to develop its character.

**Experimentation:** Once you've mastered the basics, try experimenting with different rice varieties, yeast strains, and fermentation times to create your unique sake.

With the right equipment, a bit of patience, and a passion for the craft, you can enjoy the fruits of your labor.

## Washington Beerstock, Saturday, July 27

2024 Washington Beerstock will be held in our region this year, on private property east of Everett. Here is information from the organizing committee's latest newsletter:

### **What is Beerstock?**

*Washington Senate Bill 5060 became the law of the land, allowing homebrewers to legally transport up to 20 gallons of beer per person for club meetings and tasting events. To celebrate the passage of Senate Bill 5060 and the changes to the earlier one-gallon law, local homebrewers stage a big party: Beerstock 5060.*

*This is the thirteenth Beerstock. Previously it was held at Ski Park Lake in Orting. In an effort to make the site more accessible to all clubs in the north and east part of the state, a new location is being tried this year just to the east of Everett. Access to all of Everett's shopping facilities is a nice convenience.*

*We celebrate our craft beer, wine, cider enjoying the tastes each club bring to share. We meet old friends, make new friends and develop our Washington brewing community.*

*Since alcoholic drinks are involved, attendees typically stay the night in tents or RVs. We are lucky to have the use of a private property that hosts an annual Freedom Festival attended by thousands. Complete with stage and power, a well-honed process for managing people, vehicles, tents and RVs will assist our Beerstock Parking Committee's effective management.*

*There will be entertainment, raffles and just plain fun for the whole family. This year there are some unique rules specific to the site we will be sharing in the next newsletter. Kids and dogs are welcome as long as owners' control and clean up after them. You are responsible for their behavior. Children do not need to be leashed!*

*Bands and Fire Dancers will be returning this year.*

*No food vendors are currently scheduled. Clubs are encouraged to bring their own sustenance and cooking equipment. Small generators, charcoal, and gas grills are perfect for this venue. If bringing a fire producing source, please bring a fire extinguisher for your and neighbors' safety.*

## **Theme**

*To Theme or not to Theme, that is the question.....”*

*In past years there have been different themes. This year the Organizing Committee would like to encourage each club to express themselves and design their beers and booth based on their own theme selection. If they don't want to have a theme, that's just fine too.*

## **Help Wanted**

*We need volunteers for many different functions. Time commitment is small when we all share the load. Please let us know if you are willing to lend a hand as we continue to staff the event. Send an email with your contact information and associated Club to Jon M Newton ([4barkingdogsbrewery@gmail.com](mailto:4barkingdogsbrewery@gmail.com)), subject: Volunteer Beerstock.*

More information to come....

## **Learnings of the Month: March 2024 By Jim Trimble**

Let's talk water. Most water that comes to our houses can make good beer. One thing that can create an off flavor is not using a good method to add water to the brew pot. Garden hoses can add “garden hose” flavor and/or aroma. If you are using a garden hose, taste the water coming out of the hose. Often it has a plastic taste. Potable water hoses are much better to use. They are built to not have flavors leach into the water. These hoses are a little more expensive, but worth it. Most potable water hoses are white so they stand out. If you don't have a potable water hose, then use a good bucket to carry the water from the spigot to the brew pot.

Thermometers. There is a Chinese proverb that says, “Man with two watches never knows what time it is.” Same is true of thermometers. Seldom do two thermometers match exactly. We need to know the temperature of wort when mashing, cooling, fermenting, etc. You should check your thermometer occasionally to make sure it is accurate. One method is to boil some water and put the probe in to see if it is somewhere near 212 degrees. Digital thermometers are nice, but they also need to be tested for accuracy. Some dial thermometers have a screw on the back for adjusting thermometers. Some don't have any method of adjusting and should be tossed if they are found to be off.

## **2024 Tasting/Judging Schedule**

<b>Month</b>	<b>Brew</b>	<b>Comments</b>
April	Sake	Dan will bring to taste, discuss
May	any lager	Judging
May	Czech Dark Lager, same recipe	tasting, discussion
June	speaker	Hopefully someone from BSG
July	IPA	Judging
August		Q & A on any brewing topic
September	Saison	Judging
October	Mead	
November	Fruit & Spice	Judging
December	Strong Ales and/or Barleywine	
January 2025	Browns & Ambers	Judging

### **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)

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**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)