



Volume 100 !!!!!

August 2024

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

August 12		Q&A on any brewing topic
August 17		GEBL Picnic
September 9	judging	Saison
October 14		Mead

**See full 2024 tasting /
judging calendar
on last page of newsletter**

Note: this is Volume 100 of the Newsletter!

July Meeting Recap

Randy ran the meeting in Bryan's absence. We had the usual announcements, including a reminder from several speakers that Beerstock is coming up on July 27 and it's time to register. Jim asked members to consider bringing (or donating if not attending) a keg of home brew, and bring a shot glass for tasting. We then held the IPA tasting competition.

August 2024 Meeting

Our next meeting will be Monday, August 12. Focus of the meeting is Q&A on any brewing topic. Bring your questions and you'll get answers.

GEBL Potluck Picnic

The Saturday after our meeting will be the annual summer potluck picnic: Saturday, August 17, noon to ??? p.m. at Jim and Jackie Trimble's. Their address is 2414 Cavalero Rd, Lake Stevens. Some GPS directs you to the back side of their property. If it tells you to turn from Cavalero Rd onto 26th St SE, don't. Their driveway is on Cavalero Rd 1/4 mile south of 20th St SE and 100 yards north of 26th St SE.

You can arrive early (12:00 noon) and the Potluck lunch will start at approximately 12:30. They have a propane grill and propane griddle available outside. Bring a dish to share with others.

And bring **BEVERAGES** to share. They have plenty of tables and chairs. GEBL will supply the glasses, plates, napkins, and utensils. No need to RSVP, just come.

BEERSTOCK

Only a few words about Beerstock, but LOTS of pictures thanks to President Bryan Collazo. Jim Trimble confirmed that he tasted more than 100 beers from 20 booths. He did take his own advice to bring a small shot glass. Pictures are on the next few pages.









San Diego Road Trip and Brewery visits

By Pete Stachowiak

Our daughter decided a few months ago to take a new job in San Diego so we offered to help move her and her dog south. Our son also volunteered to help with the move so it was a family "vacation" with a few beer and wine stops along the way.

We did an extended stay in Santa Rosa on our second day so we could do some wine tasting in the Sonoma area. After 3 wineries we decided to end the day at Russian Rivers Santa Rosa location. My first real experience with Russian River's beers was at the 2014 Grand Rapids National Home Brewers Conference. Russian River made a single hop pale ale for a seminar about developing new hop varieties. The hop had an HBC number (HBC438?) at the time and was code named "Ron Mexico" That hop ultimately became Sabro. I

loved the beer and knew we needed to stop when we were in the area. They currently have a single hop pale ale that's called "Row 2 Hill 56", a reference to the experimental hop yard in Yakima. The current version is using Simcoe hops and although I'm not usually a fan of that hop, this beer was delicious. We were too late for the annual Pliny the Younger release (which people line up for and sells out almost instantly) but enjoyed some great beer before continuing south.

Our next brewery stop was Thorn Street brewery in North Park, a small local neighborhood brewery.



I enjoyed a "Hopster Pot", a New England style hazy IPA before moving on to our daughter's new house to start the unloading and unpacking process.

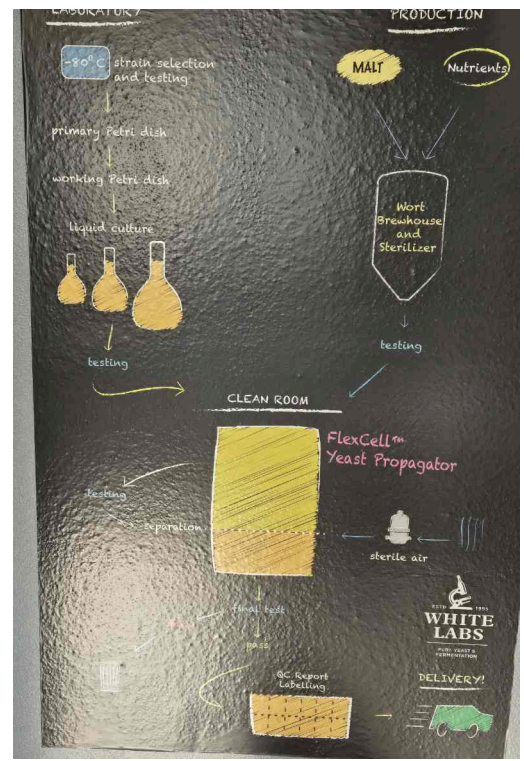
After a few days of unpacking and small projects we took a well deserved break and me up with my brother-in-law and his wife in the Miramar area of northern San Diego. He had recommended this location and I enjoyed the concept and the beers. They had 8 beers that were exactly the same recipe but with a different yeast, a great way to taste what the yeast contributes to the overall flavor. I loved the 2 versions of the Saison they had on tap. I would generally use a Saison yeast for this style but the farmhouse ale yeast worked very well also.

I loved the flask light fixtures above the menu board.



They also had a room set up as a class room so I made need to check out what they offer for classes as an excuse to return.

Our next stop was Eppig brewing located on San Diego's waterfront. The one air building design and the location made this a memorable stop. The brewery had a focus on German style beers and did a great job on everything I tried. I loved the mural they created on an wall that was the recipe for the first batch they brewed.





Our final stop before heading home was Hop Valley brewing in Springfield, OR, just outside of Eugene. They are a hop centric brewery but do offer some non-IPA beers. They have a series of beers they call the "Stash series", a reference to their secret stash of cryo hops. This is another brewery with close ties to the hop growers in Yakima. We got there pretty close to closing time but I had time to enjoy a great Bubble Stash, an IPA featuring Mosaic Cryo hops.



From there it was homeward bound.

A few non-beer observations:

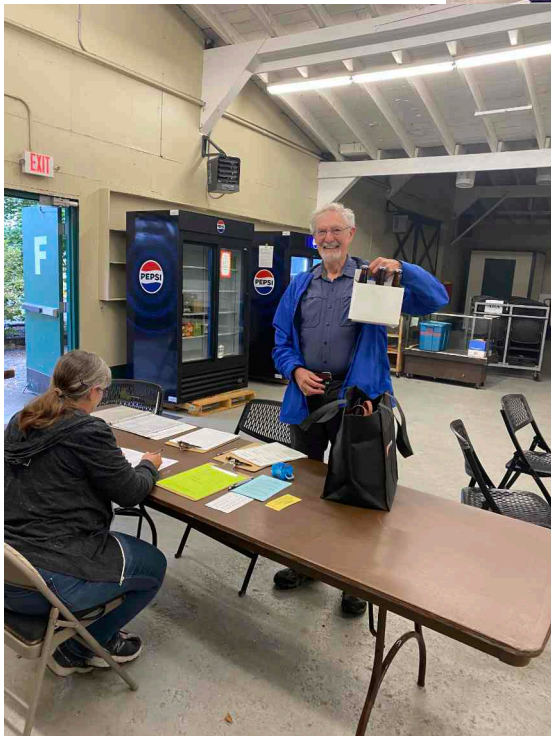
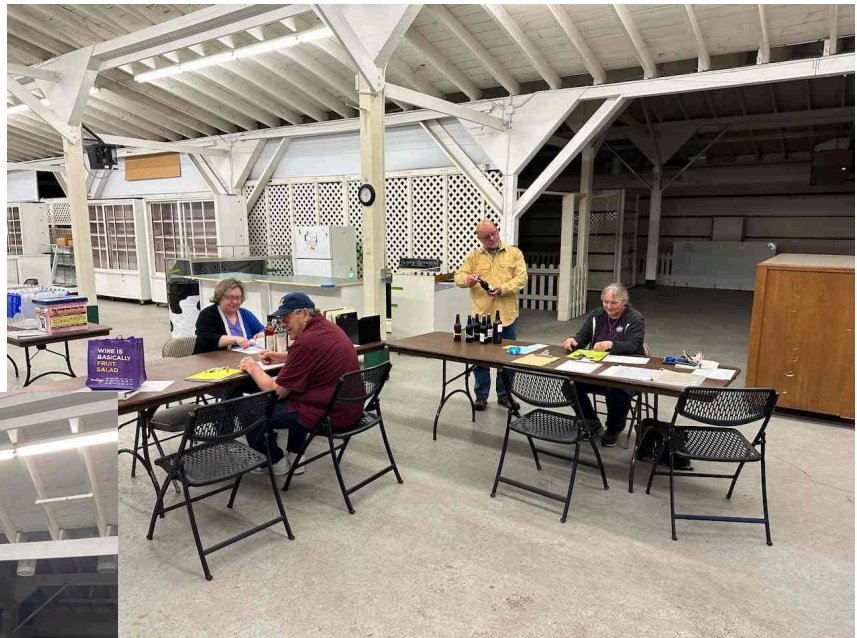
- I-5 north from LA to Oregon is a long boring drive. I thought Montana and Wyoming were bad but this is very similar only longer.
- We took a more western route on our way south and it was much more enjoyable. Driving through the redwoods and along the coast was a little longer drive but much more interesting.

- Everyone was telling us how horrible LA and San Diego traffic was. While it was very heavy at times it was much easier to navigate than Seattle because there are multiple north-south and east-west freeways that gives you some options around traffic.

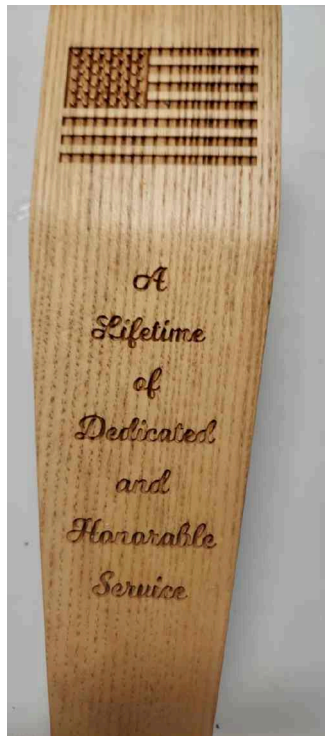
State Fair Coming Soon! By Eric Wilson

Thanks to all in GEBL we saw up at the Fairgrounds for entry days last weekend. We are looking forward to judging on Saturday the 10th (beer) and Sunday the 11th (mead, cider, wine) and we can always use just a few more judges and stewards. Let me know if you are interested.

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Dan Stillwell's Retirement Gift Tap Handle



2024 Tasting/Judging Schedule

Month	Brew	Comments
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

Vice President *Randy Neumeyer* vp@gebl.org

Treasurer *Pete Stachowiak* treasurer@gebl.org

Secretary *Lori Brown* 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](#)

Got ideas for the newsletter, or some beer pics you'd like to share? Send them to: newsletter@gebl.org