



Volume 104

December 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

December 9		Strong Ales &/or Barleywine
January 13	judging	Browns & Ambers

### November Meeting Recap

Bryan started the meeting by asking for nominees for officers. After a bit of discussion the membership voted the following people in as our 2025 officers:

Todd Johnson — President  
Jim Trimble — Vice President  
Pete Stachowiak -- Treasurer  
Lori Brown -- Secretary  
Will Fredin -- Membership  
Bryan Collazo -- Webmaster  
Steve Macaulay -- Newsletter

Our visitor at the meeting was Wes, whose favorite beer is scotch ale.

Eric Wilson announced that GEBL was the top brew club at the Evergreen State Fair this year and held up the plaque.

Randy said that there would be 5 fruit and spice beers to judge



tonight. The judging went forward with results to be announced later. Each beer was characterized in 2 different BJCP categories.

In addition we had tastings of several Fest beers, with each brewer providing comments on their processes:

Todd said he mashed grains overnight, turned off heat before going to bed, drained off water in morning, and refilled to 6-1/2 gallons to continue brewing.

Pete used neighbor's new higher end full grain system. He adjusted water chemistry a little, took a while to start fermenting but finished fine.

Jim had 2 beers. The first was





step-mashed, 90 minute boil, fermented initially at 50 degrees and a week later upped to 65 degrees to finish. The second beer used a different german-style yeast.



We ended beer tasting with Lori's marzen. She kegged the beer only 12 days ago and expects it will get better with time. She provided details on mash and fermentation.



There was also a bit of unofficial tasting going on throughout the meeting, comparing Scott and Steve's bourbon stouts with a popular commercial stout. The 5 tasters determined that both home brews were delicious and better than the commercial brew. Completely unbiased of course.



### **December 2024 Meeting**

Our next meeting will be Monday, December 9. We will taste strong ales and barleywine. This is also our annual pot luck party and gift exchange! We will be meeting about 5:30 p.m. to set up and start at 6 pm. More importantly there will be a white elephant gift exchange. Gifts should run around \$20, so please include a beer item so nobody is disappointed. It could be a beer themed gift but throw a beer in there whether it's a game, a beer holder or something else.

This is also a potluck so make sure to bring good food item to share. Please include allergy info if possible. We do have a few with Gluten issues.

### **Breweries in Lebanon, Oregon By Eric Wilson**

If you find yourself staying for a day or two in the middle-Oregonian hamlet of Lebanon, there are two interesting breweries along the main street. Barsideous Brewing has an interesting lineup of beer styles and food served up in an old theatre building. The pizza was particularly good. Conversion Brewing has a lineup of really well-crafted beers and a good menu of pub food to match with them. Their "Tears from Heaven" IPA with saison yeast was a real treasure! (pictures on next page)





## San Diego Homebrew Club By Pete Stachowiak

I had an opportunity to attend a homebrew club meeting while I was in San Diego last week. I enjoy seeing how other clubs run their meetings and hopefully pick up a few ideas that we can use for GEBL.



First a little history. I first heard about QUAFF (Quality Ale fermentation fraternity) when I attended a National Homebrew conference in San Diego a few years ago. They're one of the largest clubs in California with about 200 members. They're also nationally recognized, having won 10 national homebrew club of the year awards since 2001 including the 2024 award. The 2024 award was due to their 12 individual medals in the homebrew competition, 9 of which were for various mead categories. There were a lot of excellent meads to sample at the meeting.

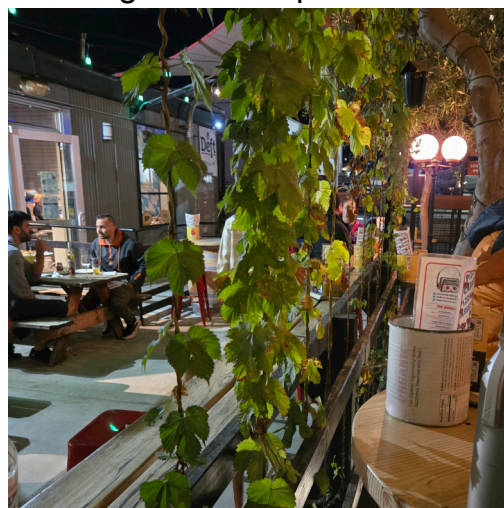
**SCHF**  
**SOUTHERN CALIFORNIA HOMEBREWERS FESTIVAL**  
**MAY 2-3, 2025 @ VAIL LAKE IN TEMECULA, CA**

**Camping**  **+ Brew**  **= FUN**

- Gsheet sign up & all the details
  - "SCHF 2025" by ~Jan 15, 2025
- Adding name to Gsheet = commitment to pay for campsite
- Will need kegs for the QUAFF bar
- Camping not your thing
  - Free shuttle from Temecula hotel
  - Limited cabins
- Watch for emails with more details



Their meetings are held in an outdoor beer garden (The Garten) in the Mission Bay area. The venue has a brewery, winery, meadery and a wood fired pizza restaurant that share the common patio. The patio is ringed with hop vines



adding to the atmosphere. With San Diego's weather, it's a great year-round location for the meetings.

## Meeting Overview

- Welcome Guests and New Members
- Upcoming: Club Night, Holiday Party, SCHF Campsite Callout
- Feature Presentation: Brew Day Gear and Kegerators
- 2025 Mentorship Program
- November Club Only Competition Results
- Announcing our 2024 Homebrewer of the Year and Rising Star
- 2025 Club Only Competitions
- Shameless Plugs



The November meeting featured 5 presentations from club members about brewing and serving gadgets and updates on upcoming events (12 days of Christmas bottle exchange, their December holiday party, the spring SoCal brewfest which is similar to our Beerstock, and their 2025 mentorship program).

They also announced the awards from their October club only mead competition. They had 35 entries from club members, several of whom won national awards. The results from that competition also determined their club, home brewer of the year winner.





I saw several ideas that I think we could consider for GEBL:

- A mentorship program to help newer brewers gain confidence and skills from more experienced members
- A “rising star” award in addition to the club homebrewer of the year for newer brewers.
- They have 4 or 5 volunteers every meeting to bring a homebrew to the meeting, say a few words about the beer and serve it to other members.
- This was my third out-of-area club that I’ve been able to visit over the past 10 years and I’ve thoroughly enjoyed each opportunity. Granted, a number of things all have to line up for it to work but I’d encourage others to try it yourself.

### **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)