



### 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

June 10	speaker	Kevin Sullivan, BSG
July 8	judging	IPA
August 12		Q&A on any brewing topic
September 9	judging	Saison

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

### May Meeting Recap

Bryan welcomed the members and one returning visitor, Jay Woodward. Randy said that he is compiling past tasting results and they will hopefully be in an upcoming newsletter.

Jim reported that the Beerstock committee is active, and said that Beerstock is really worth attending. He welcomed other members to join the small committee. He suggested members bring small tasting glasses to the event (July 27) rather than regular beer pint glasses so we can "last the day" tasting all the beers that will be available.

Pete said we have a lot of stuff for tonight's raffle, and the raffle numbers were read throughout the meeting.



Randy showcased the lager tastings, consisting of three entries.

The last hour+ of the meeting consisted of 9 separate "same recipe" Czech dark lagers. Will said that the recipe was based on a Gordon Strong recipe and he worked with Lori to refine the home brew recipe.

Pete had two entries. He brewed a 10 gallon batch and separated 5 gallons for fermentation with dry yeast and the remaining 5 gallons with liquid yeast.

Jim described two entries from Ryan DeMoss. The first involved pitching the yeast after a fast chill, and the second was pitching after an overnight chill.

Lori described her entry, utilizing a decoction process of separating a portion of the mash to boil before returning back into the rest of the mash.

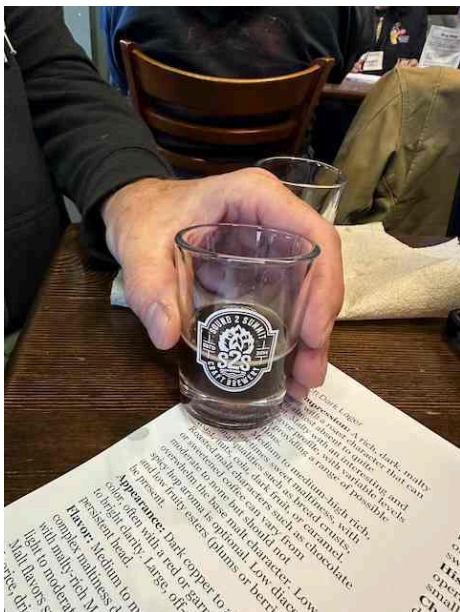
Jason and David Cook tried something different with their entry: fermenting under pressure at 62 degrees F, and fermentation was done in 4-1/2 days.

Will's entry also involved decoction. He also described the process he used to ramp temperatures in his process.

Justin's entry was an extract brew, and he expects his next brew to be full grain. Steve's entry was his first attempt at a lager, using two liquid yeast packs and doing most of his lagering in a keg.



After everyone tasted all 9 entries, Jim observed that all the lagers were very good.



### June 2024 Meeting

Our speaker will be Kevin Sullivan from BSG. He will have samples and talk about new things in home brewing.

### Historic Beer Quotes

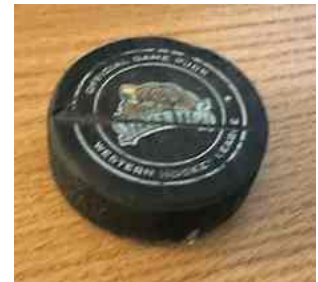
- “Beer is proof that God loves us and wants us to be happy.” – Benjamin Franklin
- “Beer, if drunk in moderation, softens the temper, cheers the spirit, and promotes health.” – Thomas Jefferson
- “Whoever drinks beer, he is quick to sleep; whoever sleeps long, does not sin; whoever does not sin, enters Heaven! Thus, let us drink beer!” — Martin Luther
- “Give my people plenty of beer, good beer, and cheap beer, and you will have no revolution among them.” – Queen Victoria

## Elevate Your Bottling Process By Steve Macaulay

My last-century bottle capper works perfectly with normal 12 oz bottles and the bigger 22 oz ones but falls short – literally – for the shorter and wider 12 oz bottles. A while ago a friend gave me some Alaska Amber bottles of the shorter variety. Choices were (1) get a more adjustable capper, (2) buy a dual-lever hand capper, or (3) do something to raise the bottom of the short bottles.



Having scrap lumber, free time and the right woodworking tools, I went with option 3. Using a jar lid as a template I cut out a circular puck using my band saw, finishing up with a router and sander. Works perfectly. I described this to a friend as my “bottling puck”, and he asked why I didn’t use an actual ice hockey puck. Turns out an ice hockey puck is just about the right diameter and height – and several GEBL members are ice hockey players.



### “Clean, Sanitize and Sanitize”

Interesting article posted on May 29, 2024 and just forwarded by a member who saw this (copyrighted, so here’s a link):

<https://labelpeelers.com/label-peelers-blog/how-to-clean-and-sanitize-home-brewing-equipment/>

## 2024 Tasting/Judging Schedule

Month	Brew	Comments
June	speaker	Kevin Sullivan, 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)

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**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)