



### 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

May	judging	Any lager
May	tasting, discussion	Czech Dark Lager same recipe
June 10	speaker	TBD

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

### April Meeting Recap

Bryan started the meeting with the announcement that Big Brew 2024 will be at Scott & Ashleigh Murray's place. Details will be in a Special Newsletter (sent to all members right after the meeting). He also said that GEBL will be participating in Beerstock this year, with some details in the April newsletter. Bryan then introduced Dan Hansen for Dan's presentation and tasting of sake as a follow-up to Dan's article in the April newsletter.

Dan has a great introduction to sake in the April 2024 newsletter. At the April 8 meeting he reviewed some of the history of sake, generally how to make it as a home brewer, and we ended with three different sakes to taste: 2 commercial and one (Dan's) home brew.

Sake is an ancient Japanese rice wine, a produce of polished rice, koji, water and yeast. Koji is a mold that grows on rice, and it is sold commercially at several online brewing supply stores along with

the special rice and yeast used to brew sake. Dan cautioned that sake is typically much higher in alcohol content than beer, typically in the range of 13-16 percent.

The first tasting was a Japanese commercial sake, "Tozai Snow Maiden Junmai Nigori". Dan's April article described Junmai as often considered the purest form of sake, with "Junmai": translated as "pure rice". This commercial sake is cloudy and unfiltered, with "Nigori" described as unfiltered sake with a richness and sweetness that makes it "...a delightful dessert beverage or a complement to spicy foods...."

The second tasting was a much more clear-appearing sake made in Oregon by Mura Mura. We tasted their Mura Mura Junmai Ginjo. Once again, "Junmai" is the "pure rice" variant. According to Dan's earlier article, "Ginjo" has a distinct light, fruity and complex flavor, brought about by cold fermentation and a labor-intensive rice milling process.

The third tasting was Dan's home brew. He described the multi-step process he used to brew the sake, beginning with steaming the polished rice and going through multiple brewing steps with the rice, water, koji and special sake yeast. Dan's sake was also clear in appearance, similar to the Mura Mura Junmai Ginjo. Dan said that after making his sake, the options are to add sulfate

or – as he did – pasteurize. His home brew ended fermentation at around 19-1/2 percent ABV, after which he added a mixture of water and dissolved sugar to get to a taste he enjoyed.

Listening to people around the room, everyone appreciated the differences among the three tastings.



### May 2024 Meeting

Our next meeting will be Monday, May 13. Our events this month are two-fold: (1) competitive judging of any lager, and (2) tasting and discussion of the same-recipe brew of Czech Dark Lager.

### Washington Beerstock Update , Saturday, July 27

This is a reminder that 2024 Washington Beerstock will be held in our region this year, on private property east of Everett. Only a few changes from our last newsletter article: the organization will now be a designated non-profit (Washington State Homebrewers Collective), and there are a few more details about what a membership involves including a \$10 membership fee. As an AHA Club, GEGL members qualify. More details to follow as the GEGL committee gets more involved.



## Pre-Big Brew?

Before we get to the article on Big Brew 2024 and all the Star Wars puns/light sabers, etc., a few members brewed their 2024 Big Brews in advance and brought them to the event. Here is one picture of a prominent GEBL member's brewing experience.



## May the Fourth Be With You! Summary of Big Brew

Wow – another great GEBL Big Brew! Thanks to Scott & Ashleigh for hosting us for the second year in a row. No one brewed on the day, but several brewed some of the official Big Brews a few weeks in advance and brought them to the party. Bryan brought his Jabba Juice Hazy IPA (along with his Lightsaber) and Steve brought his A New Hope Pale Ale. That was in addition to a wide variety of home and commercial brews brought by many others.



The 10 am national Big Brew toast had the early folks, enjoying a 15% ABV Reuben's Stout Limits.





By the time of the 12:30 pm toast we had the full crew! There might have been some tastings before these pictures were taken....



So, a great time, lots of beer and other talk, great food, and Eric (in the back of the group pic) reminded us that it's time to start thinking about State Fair entries (see article in this issue).

Next gathering: May 13 monthly meeting at S2S. Bring your favorite beers for the social part, your lagers and same-recipe Czech Dark Lagers for more serious analysis, and another great time to talk about our favorite beverage.

## CO<sub>2</sub> Cylinder Empty?

By Jim Trimble

I often have people wanting to swap out CO<sub>2</sub> cylinders that are fairly full.

CO<sub>2</sub> in a cylinder is different from oxygen, nitrogen, etc. At approximately 750psi, CO<sub>2</sub> turns into a liquid and therefore is in liquid form when in the cylinder. The liquid is sitting in the bottom of the tank and gas is floating above the liquid. The high-pressure gauge on the regulator will read approximately 750 psi until all of the liquid CO<sub>2</sub> has turned into gas. Therefore, the high-pressure gauge doesn't tell you how much gas is left in the tank (nitrogen, oxygen, etc are in a gas form in tanks and the high-pressure gauge gives you some idea of how full the tank is.)

The only way to know how much CO<sub>2</sub> is left in the tank is to weigh it. Most CO<sub>2</sub> tanks have a Tare Weight stamped into the neck. That tells you the weight of the tank when empty. By weighing the tank and subtracting the Tare Weight, you can determine how much CO<sub>2</sub> is left in the tank. A 5 lb. CO<sub>2</sub> tank has approximately 5 lbs of CO<sub>2</sub> in it when full.

In the example of a 20 lb. CO<sub>2</sub> tank, the "T 11.3 kg" means that this tank weight 11.3 kilograms (or 24.9 lbs) when empty. The tank should weigh approximately 20 lbs more than the Tare Weight when full.





## News from Around the Brewing World

Beer news is everywhere! Many GEBL members subscribe to the free daily Washington Beer Blog (<http://washingtonbeerblog.com>), and there are also many beer-related articles in the regular news. Here are a few over the past month.

### An African-style lager with a mission, from Watts Brewing Company

© KENDALL JONES © APRIL 16, 2024



*([Link to full article](#)) Watts Brewing will release a new collaboration beer later this month. Lowland Lager is an intercontinental collaboration beer involving Watts Brewing Company of Woodinville, Washington, and Hope for Life, an organization providing important social services in Rwanda. It is a cause with which the brewery's owners have a personal connection. Join the brewery for a release event at the taproom in Woodinville on Sunday, April 28th.*

*Following the release, Watts Brewing will partner with craft-focused beer bars to host events to raise money and awareness for Hope for Life. Details are still coming together for those events. Keep an eye on Watts Brewing's social media channels for information as it becomes available.*

*"Hope for Life is a non-profit in Rwanda that empowers youth to escape homelessness and reunite with families," said Evan Watts of Watts Brewing. "Those they serve receive shelter, education, nutrition, health care, counseling, and job training. We're excited to brew this beer with them to raise both awareness and funding for their life-changing mission!"*



## Brewed from old bread crusts, the world's oldest beer recipe is experiencing a revival

3 days ago

By Becca Warner, Features correspondent

Share

[Here is a link](#) to an article about brewing with bread crusts – or rather, buying beer that is made with bread crusts.



(Credit: Tom Moggach)

Tom Moggach

An ancient recipe for Mesopotamian beer has survived the millennia to find new life as a modern drink, with a lower carbon footprint than many of its rivals thanks to its use of old bread crusts.

## Brewing Experience Night, 5 Rights Brewing Company By R.J. Whitlow Co-Owner and Head Brewer

We are hosting our next Brewer's Experience Night here at 5 Rights on Thursday, May 16th. We will be hosting Sam Pecoraro, Brewmaster of Von Ebert Brewing in Portland. Sam has won multiple medals from World Beer Cup, Great American Beer Festival, Best of Craft Beer Awards and many other competitions. Sam and his team are very highly regarded for their pilsners, lagers as well as their hop-forward offerings including recently taking the Gold at World Beer Cup in the highly competitive German Pilsner category.

A promotional graphic for 'Brewer's Experience Night'. The background is a bright yellow. On the left, the text 'BREWER'S EXPERIENCE NIGHT' is written in large, bold, black letters. Below this is a black silhouette of a pig with the text 'PDX. USA' and 'Von Ebert' in a stylized font. In the center is a portrait of Sam Pecoraro, a man with a beard and glasses, wearing a dark shirt. To the right of the portrait is a tall, slender glass of beer with a thick head of foam. Below the glass is the price '\$40'. On the far right, the text 'THURSDAY MAY 16, 2024 6:30pm - 8:30pm' is displayed. Below the date, there is a list of activities: 'Interactive Presentation', 'Q&amp;A w/ the brewer', 'Beer Tasting', and 'Food Pairing'.

Our event's theme will be centered around brewing Pilsners and lagers and will feature several of Von Ebert's award-winning beers and offerings from 5 Rights



as well. We will also have food pairing to go along with the featured beers. The event will start at 6:30 PM and include:

- Interactive presentation and discussion about Von Ebert Brewing and all things lager and Pilsner brewing.
- Q & A session w/ Sam.
- Four tasters of Von Ebert Lagers/Pilsners.
- Four small plate food pairings plus dessert.

Tickets are \$40. Reserve your ticket in advance and pay for it on the event day. Call the taproom, email [info@5rightsbrewing.com](mailto:info@5rightsbrewing.com), or message the brewery on [social media](#) to reserve your spot.

### More Brewing Celebration News

While the GEBL Big Brew was having our second toast of the day on May 4th, friends in Sacramento, California were having their own celebration. This was not a “Big Brew” event since it was a celebration of Sacramento’s craft beer community. But it was still a BIG celebration, with sponsorship at Cal Expo (state fairgrounds) by more than 20 local craft breweries.



A bit more about this celebration:

*Sacramento Beer Week, organized by the Sacramento Area Brewers Guild, is an annual 10-day celebration of the Sacramento region’s craft beer community. Over the course of the week, breweries, taprooms, restaurants and more are invited to organize unique events that showcase Sacramento’s craft breweries. The Sacramento Area Brewers Guild hosts an annual signature beer festival during Sacramento Beer Week that brings craft brewers and beer enthusiasts together. Get ready to discover new breweries, try new styles of beer and experience events you can’t find anywhere else!*

## Entries for Evergreen State Fair By Eric Wilson

Hey GEBL - the 2024 Evergreen State Fair is just around the corner. Julie and I have been running the Homemade Beverage Competition at the Fair since 2005 and it keeps getting better each year! We accept and judge entries in beer, mead, cider, wine, and soda pop categories. There is no entry fee and you may enter up to six items per person.

We employ a lot of volunteer help to set things up, to judge and steward on the entry days, and to host in the booth during the Fair to help encourage other people to try out home brewing. [Here](#) is information about the fair.

Here is a [link](#) for Open Class entries including the handbook for Department G - Homemade Beverage Department with the dates, instructions, and categories.



Pre-enter in [ShoWorks](#) to make our process simple and easy. You can always make a few changes with your physical entries if needed.

Key dates to remember:

- Entries will be July 28 and 29 at the Fairgrounds in Monroe
- We can receive entries at my house from July 29 through August 1
- Beer and soda pop judging is Saturday, August 10
- Wine, mead, and cider judging is Sunday, August 11

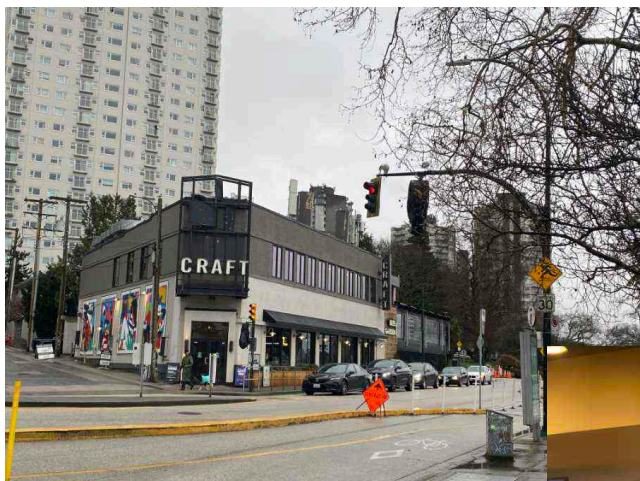
And, please - for more information, do not hesitate to send us an email.

Eric And Julie Wilson  
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## Brews in the Great White North By Eric J. Wilson

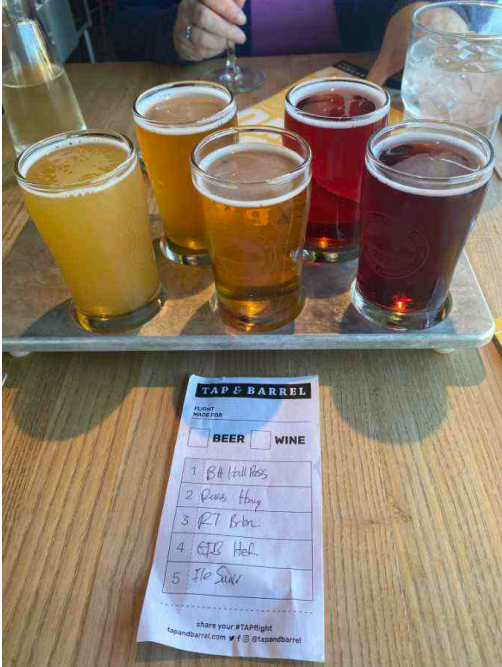
In March we were able to make a get-away for a few days to Vancouver BC for the first time in a half-dozen years. Vancouver never disappoints. From our West-end Sylvia Hotel on English Bay we could sample a lot of British Columbia beers within walking distance. The Sylvia Hotel bar always has Hojne Dark Matter on tap - so that is a good start! There is a nice new (to us) brewery and pub inside nearby Stanley Park. Stanley Park Brewing has a great range of English and PNW style beers and great food.

About a block from the hotel is the Craft Beer Market. The downstairs lobby has a window into a room with a long rack of kegs supporting the 100 taps upstairs. Many local and international brews are available, every seat has a great view of English Bay, and the food is pretty good.





On nearby Granville Island (think Pike Place Market on speed!) there is a great restaurant called Bridges Tap & Barrel and they do have a lot of great taps! many local choices, great food, and a great view. There is no excuse to leave Vancouver thirsty!



## ***2024 Tasting/Judging Schedule***

<b>Month</b>	<b>Brew</b>	<b>Comments</b>
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)