



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

September 9	judging	Saison
October 14		Mead (& fresh hop judging)
November 11	judging	Fruit & Spice
December 9		Strong Ales &/or Barleywine

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

August Meeting Recap

Bryan asked for various reports. Pete said our account balance is about \$2,100 after paying insurance. Will said no new members at the meeting. Eric said there were 363 days until next Evergreen State Fair judging! He thanked the extensive support from GEBL, especially Julie (check in, lunch), Jim (managed stewards and other activities) and Lori (managed judging). Jim reminded us that the picnic is Saturday, August 17 at their place (details in August newsletter), eat at 12:30 pm, and asked everyone to bring food and beer.

Bryan reported on Beerstock. He, Lori, Jim and Brian were there. There were 21 brew clubs with about 100 beers available to sample. There was music most of the day with a cool fire show that night. There were at least 8 different meads. He said that Beerstock would likely be back down south next year, and hopefully alternate between north and south.

As to our fresh hop competition, Bryan sent invitations to 8 other clubs. We will select our best beer for the competition at the

October 14 meeting, with judging to be arranged for Thursday, October 17. Lori said the requirement is brewing with at least 50 percent fresh hops. She suggested brewing pale ale rather than an IPA. For the club meeting, brewers should bring 2-3 12-oz. bottles and hopefully more for everyone to have a good taste – so perhaps a 6-pack each.

Doug said that Sound-2-Summit orders fresh Citra hops around the end of August, with delivery by mid-September depending on when the hops are ready. He suggested that club members could add to that order since it would be easy to add 10-20 lb to their regular order.

As to this fall's same-recipe brews, Will just sent out a poll to members asking for their preferences.

We then moved into the meeting program: questions and answers about brewing. Here is a sample of Q&A's:

Jim asked about the pros and cons of skimming off foam before starting the boil. Shelley said she started skimming 26-27 years ago, with a goal of getting clearer beer. While it generally did not meet that goal, skimming helps to avoid a boil-over and reduces trub. Will agreed skimming will reduce trub, but the protein in foam does not really get into the beer.

Randy asked what hacks everyone does on brew day: Jim brews 10 gallons at a time, one extract and one full grain. Lori hydrates the year the night before. Will uses Fermcap drops to reduce foam, saying that a few

drops of olive oil would do the same thing but imparts some taste. Will also brews two batches staggered.

There was some discussion about favorite “weirdest” beers at Beerstock, with several people mentioning a Czech lager with glitter.

Justin asked people to speak about uncommon beer ingredients. Responses included using ginger for dry hopping, peppers in beer, cold-brew coffee added to a porter and a few other examples. Eric recalled that's an early GEBL member years ago added cherry syrup to a stout.

The meeting ended with a discussion of the upcoming Freedom Fest on Ebey Island, with Pete and others commenting on the high quality of the music. It will be 4 days over the Labor Day weekend.

September 2024 Meeting

Our next meeting will be Monday, September 9. We'll be judging Saison entries.

Best water dispenser you've seen at a brewery?

Bonus points if you can name the venue.

Answer on last page



2024 Potluck Picnic

A bunch of the GEBL faithful came to Jim and Jackie Trimble's place for our summer potluck. Everyone brought great food, an excellent array of beers and Will's special mead, and lots of stories. Here are a few pictures:



US, PNW hop acreage down 18% in 2024

Here's a link to an article in Oregon Brews and News, discussing the decline in hop field acreage associated with the downturn in beer sales. Thanks to Todd Johnson for finding this article.

The web link had some problems, but here's a short clip from the article:

"Fresh hop season is at hand, with many Northwest farms having begun their hop harvest. But some news out of the Oregon Beverage Alliance has put a damper on the excitement this year.

The alliance reported that according to the U.S. Department of Agriculture, hop acreage decreased this year by 18%, and the Northwest, the world's largest hop-growing region, was no exception, being down 18% as well, compared with 2023."

Evergreen State Fair Competition Results By Eric J. Wilson Superintendent, Homemade Beverages Evergreen State Fair

GEBL – Thanks for your support for the Evergreen State Fair 2024 Homemade Beverage Department.

Ten GEBL members entered 37 items in our show this year. Though total entries were a bit down, we still had plenty of work to do on our judging days. GEBL member Lori Brown coordinated the beer flights and judge assignments and she kept us all on track and on schedule through best of show judging. Jim Trimble continued his longstanding role as cellarmaster. We had great support from GEBL members for judging and stewarding, along with some friends from CBG, BREW, and Stilly Mashers.

Tavish and Laura Sullivan again anchored the mead and cider judging on Sunday. I did my usual "boss" thing both days, Julie fixed lunch for everyone, and Liza checked every bit of math on the flight sheets! GEBL was there to help and it is very much appreciated.



Our 2024 results and display department feature a lot of familiar names. The Best of Show beer was won by a French Saison by Kerry Kerston (GEBL and Rubber Band). 6th place was an American Barleywine from Tim McTee (GEBL and Stilly Mashers.) Class winners also included GEBL's Dave Cook and Jim Trimble. In Soda Pop Jackie Trimble won Best of Show with her Lemon Cream Soda and she took third place with her Rhubarb Pie Soda.



Blue ribbons, member count, and top individual results secured another appearance for GEBL on the Club of the Year trophy. Cheers to our club!



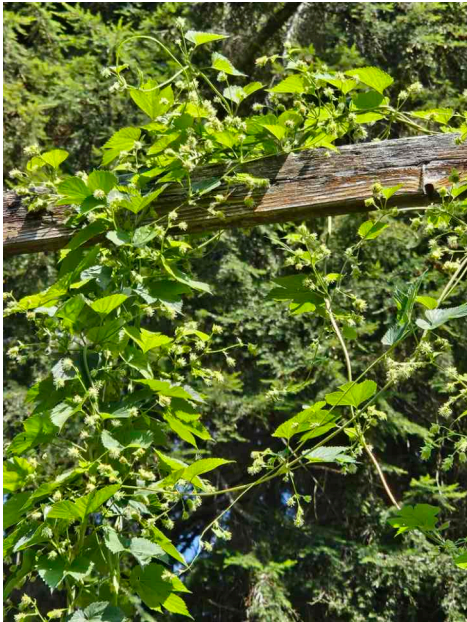
Full details for GEBL member entries are on the next page.

First Name	Last Name	Class	Class Description	Description	Place	Special
Lori	Brown	03D	Czech Dark Lager	Czech Dark Lager	White	
Lori	Brown	22C	American Barleywine	American Barleywine	Blue	Creative
Lori	Brown	83A	Varietal, Red, Dry	2022 Syrah	Red	
Dave	Cook	03D	Czech Dark Lager	A refreshing dark beer	White	
Dave	Cook	20C	Imperial Stout	A dark beer for those cold winter nights	White	
Dave	Cook	25B	Saison	Refreshing Belgian Beer	White	
Dave	Cook	30A	Spice, Herb or Vegetable Beer	Base style is 20b with coffee	Blue	BOC
Ray and Vicki	Garcia	03D	Czech Dark Lager	Into The Darkness - Brewed as part of GEGL Club Same Brew	White	
Ray and Vicki	Garcia	13C	English Porter	Beary Manilow - Hints of roast and chocolate.	Red	
Ray and Vicki	Garcia	21H	Specialty IPA: Hazy IPA	Ray's Haze - Hazy IPA with Simcoe, Citra and Mosaic hops	White	
Ray and Vicki	Garcia	25B	Saison	That's What You Get Grisetite - Grisetite style Saison.	White	
Todd	Johnson	03D	Czech Dark Lager	Black Lager	HonMention	
Todd	Johnson	05D	German Pils	Italian Pilsner	White	
Todd	Johnson	18B	American Pale Ale	Pale Ale, American	White	
Todd	Johnson	20B	American Stout	Golden Stout	Red	
Steve	Macaulay	19A	American Amber Ale	home brew American Amber ale	White	
Steve	Macaulay	20A	American Porter	coffee-infused porter, coffee from Vista Clara in Snohomish	Red	
Steve	Macaulay	21A	American IPA	American IPA with tangerine zest	Red	
Scott	Murray	16A	Sweet Stout	My first sweet stout	Red	
Scott	Murray	18B	American Pale Ale	Pale ale with light hop	HonMention	
Scott	Murray	19A	American Amber Ale	Amber ale light hop	White	
Scott	Murray	33B	Specialty Wood-Aged Beer	Hopped pale ale with brandy soaked oak chips	White	
Dennis	Nagy	21A	American IPA	Modern West Coast IPA	White	
Dennis	Nagy	27F	Historical Beer: Pre-Prohibition Lager	July 4th CAP	Red	
Dennis	Nagy	27F	Historical Beer: Pre-Prohibition Lager	Old Man Pilsner	Red	
Paul	Pfeffer	01C	Cream Ale	Cream Ale	Red	
Paul	Pfeffer	21A	American IPA	American IPA	Red	
Jackie	Trimble	91D	Fruit Flavored	Lemon Ginger Soda	Blue	
Jackie	Trimble	91D	Fruit Flavored	Rhubarb Pie	Blue	3rd BOS
Jackie	Trimble	91E	Other	Lemon Cream Soda	Blue+Ex	BOC, BOS, OutExhibit
Jackie	Trimble	91E	Other	Orange Cream Soda	Blue	
James	Trimble	03D	Czech Dark Lager	Czech Dark Lager	White	
James	Trimble	09C	Baltic Porter	Baltic Porter	Blue	BOC
James	Trimble	13C	English Porter	English Porter	White	
James	Trimble	17D	English Barleywine	English Barleywine	Red	
James	Trimble	25B	Saison	Saison	White	
James	Trimble	33A	Wood-Aged Beer	Oak Burbon aged English Porter	Red	



Hop Pictures from Gary Albright

Rushing to get out the August newsletter, Gary's July hop photo didn't get published. So this month we have 3 hop pictures: the July picture plus 2 pictures of what his Nugget and Cascade hops look like a few days ago. Fresh hop competition coming up soon!



Water dispenser answer: Larrabee Lager Company, Bellingham, WA

2024 Tasting/Judging Schedule

Month	Brew	Comments
September	Saison	Judging
October	Mead	(fresh hop judging)
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