



Volume 115

November 2025

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

2025 Tasting/Judging Schedule

Month	Brew	Comments
November	Belgian Beers	Judging
December	Potluck Dinner/Gift Exchange, Big Beer Challenge	
January 2026	Open Lagers	Judging

October Meeting Recap

We opened the meeting and asked for announcements. Karen said she was the only GEBL member at Beerstock this year, and the organizers are looking at Sedro Wooley for Beerstock in 2026. Jim asked for a volunteer to put together nominations for 2026 officers, and



Shelley agreed to take that on. Tom said he had some glass carboys for sale and would offer great prices for GEBL members.



Tom and friend

Pete reported on the fresh hop competition. He said one of Paul's beers will represent GEBL in the interclub competition later in the week. Each brewer offered comments on their beer. Here are a few:

Lori said her fresh hop entry is similar to



Sierra Nevada's Celebration Ale. Will said he used "estate-grown" hops – he

has no idea what they are! Since he only finished 2 days ago he did not dry hop. He will dry hop his beer with Cascade in the keg. Justin said he harvested his fresh hops at the end of September. Paul included in his comments a description of his home-made hop dryer.

Will said the main event tonight is same-recipe pale ales, each using a different hop. There are 8 entries, and Will prepared placemats with information on each beer. The center of the placemat lists each brewer, the timeline when they brewed and kegged, and the OG & FG. The flip side of the center lists the hops and hop traits for each brewer's beer. Each brewer offered comments on their beers.





Name	Hop	Brew->Keg	OG->FG
Lori	Citra	9/25->9/26	1.050->1.012
Lori	Mosaic	9/25->9/27	1.050->1.012
Jim	Strata	9/18->10/3	1.050->1.010
Scott	Cascade	9/1->10/7	1.052->1.008
Will	Sabro	9/29-> 10/11	1.054->1.012
Tim	Azacca	9/20->9/30	1.051->1.012
Justin	Alora	9/25->10/11	1.050->1.011
Taylor	Galaxy		

Name	Hop	Traits
Lori	Citra	Intense citrus (grapefruit, lime, or-
Lori	Mosaic	Tropical fruit (pineapple, mango,
Jim	Strata	Complex fruit (citrus, tropical, stone fruit),
Scott	Cascade	Floral, spicy, citrusy (orange / grapefruit),
Will	Sabro	Creamy coconut, tropical & stone fruits, va-
Tim	Azacca	Tropical fruit (mango, pineapple), citrus, or-
Justin	Alora	Peach, apricot, sweet melon, yuzu / citrus
Taylor	Galaxy	Passionfruit, peach, citrus, tropical fruits

2026 GEBL Meeting Ideas?

Hey GEBL members! What do you want included in our 2026 GEBL meetings? Think about what appeals to you for meeting topics and activities. We will discuss them at the November meeting.

The GEBL board will be coming up with our 2026 schedule at the end of the year and everyone's input is important. Let's discuss what beer styles to taste, same brew recipe ideas, guest speaker topics, member presentations, or even better - something new we should try. If you cannot make it to the meeting, please submit your feedback to anyone on the board (emails listed at the end of this newsletter). Thank you!

GEBL Elections for 2026

GEBL officer elections for 2026 will be held at our November meeting. Right now we are looking to fill the secretary position and anyone that would like to run for any of the other positions.

The following are members that will run for next year's officers.

President: Shelley Albright

Vice President: Lori Brown

Treasurer: Pete Stachowiak

Secretary:

Membership: Will Fredin

Librarian/Webmaster: Bryan Collazo

Newsletter: Steve Macaulay

Preserving Fresh Hops at Home

By Paul Pfeffer

For those of us who are fortunate enough to come across or grow fresh hops to use in our beer recipe, here's a very simple way to preserve them for future brews.



For the past 10 years my neighbor's outside stairwell and light post has been the right place for a wild cascade hop plant to produce robust whole cone hops. I usually harvest 10-15 pounds of fresh cones.

Picking your hops at the right time:

This is by far one of the most important steps. The hop cones should be harvested when the cones have reached their peak budding. This would be before any of the leaves on the plant start to brown and the cones are fully mature and bright green. The lupulin inside the hop cones should be bright yellow and not brown.

Preparing the hops for drying:

This, by far, is the most time consuming step. Before you start I would strongly suggest wearing disposable gloves. The lupulin is a very sticky and will stain your hands.

To start, each of the hop cones must be separated from the leaves and vines by pulling or using scissors. By the way, this would be a good time to bribe your friends to help you by inviting them to share the fresh hop IPA you eventually brew. Once the cones are separated from the vines and leaves, you're ready to start the drying process.

Building the hop drying box:

Building a hop drying box is rather simple to do and doesn't require any special skills. For me I used some spare, clean, second hand lumber and an wide-gauge metal screen.

To build a hop box you need the following materials:

1. Portable heater with built-in fan.
2. Two wooden 3'x3' boxes with a false bottom to fit the heater. (You



will need to cut a hole for the heater to blow inside.)

3. One-eighth to one-quarter inch screen between the two boxes to hold and allow the warm air to circulate & dry the hop cones.

4. Removable plywood covers to control the amount of air circulation and temperature.

Drying and preserving the hop cones:

The drying of the hops is an easy process. For approximately 10 pounds of hops I run my heater on the low temp and the fan on the high settings. Using the plywood covers, I cover the top of the box except for a 3 – 4” gap at the side of the top opening for good air circulation. For the first 6 hours, I maintain a 100-150 degree Fahrenheit temperature. This can be achieved by either by turning the heater down or opening up the space on the covers. I hand mix the hops every 2 hours during the drying process.

Depending on the ambient temperature, the hops should be finished within 24-36 hours. Ideal end hop moisture is 8-10%. If you don't have a moisture meter I suggest comparing the hop dryness to some commercially processed hops.

I store the finished hops by vacuuming packing in 1-2 pound packages and freeze them until ready to use.

I hope this helps with your home preservation of fresh hops. I plan to bring my setup to a future GEBL meeting for members to view and ask questions.





Remember
if you replace
only 4 letters
in milk
it becomes
beer.

2025 Officers

President *Todd Johnson* president@gebl.org

Vice President *Jim Trimble* vp@gebl.org

Treasurer *Pete Stachowiak* treasurer@gebl.org

Secretary *Lori Brown* secretary@gebl.org

Membership *Will Fredin* membership@gebl.org

Librarian/Webmaster *Bryan Collazo* webmaster@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