

#### Volume 113

#### September 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	
September	Guess That Beer!		
Sept/Oct	Fresh Hop competition		
October	Same Recipe Pale Ales		
November	Belgian Beers	Judging	

The full schedule for the year through January 2026 is on the last page.

#### **August Meeting Recap**

We held the meeting outside since it was a nice evening in the shade. Todd kicked off the meeting with a few



announcements, and asked Eric to comment on the previous weekend's Evergreen State Fair home beverage judging. Eric said it went very well, with over 100 beers judged on Saturday and a number of wine, mead, cider and soft drink entries judged on Sunday.





Will introduced two guests. Scott said he has brewed for 15 years, and his favorites are IPA's and pilsners.



Ryan said he has brewed cider and fruit wines for 6-7 years. He said he really loves the science behind brewing.

Todd said tonight's event will be judging 4 beers fermented with Kveik yeast (see June 2025 newsletter for Lori's article on Kveik yeast). Next month's program will be "Guess That Beer".



Jim ran the judging of the four beers, with each table collectively filling out a single score sheet. After a nice evening of tasting and discussion the score sheets were turned in. Here are the results:

#### Kveik Yeast Brewing Results

Brewer	Beer	Avg Score
Jim Trimble	IPA	36.33
Will Fredin	German Pilsner	33.83
Pete Stachowiak	Hazy IPA	33.83
Todd Johnson	Pale Ale	29.83

And here are a few pictures of our youngest member, Faelan!



#### **September Meeting**

The next meeting is Monday, September 8. We will play "Guess That Beer!" See Todd's email for more details.

#### **News From the Beer World**

From a <u>recent article</u> in the Washington Beer Blog:

The American Craft Beer Hall of Fame just announced the inaugural class of Landmark Craft Beers. The beers that earned this honor are Sierra Nevada Pale Ale, Samuel Adams Boston Lager, Anchor Steam Beer, Celis White (witbier), and Anchor Liberty Ale.

The Landmark Craft Beers program acknowledges some seminal beers that helped shape the craft beer industry. The program honors individual beers that left a lasting mark on American brewing and drinking culture, recognizing those that helped define, advance, or transform the craft beer movement in the U.S.

"In the story of American craft beer, certain individual beers stand out not just as commercial successes, but as cultural and historical milestones," explained Marty Nachel, Founder and President of the American Craft Beer Hall of Fame. "Landmark Craft Beers is our way of shining a spotlight on those truly pivotal creations—beers that helped start revolutions, inspired brewers, and changed how Americans think about what beer can be."

The **inaugural class of Landmark Craft Beers** includes five foundational brews, as voted on by the Hall's distinguished group of electors and advisors:

- Sierra Nevada Pale Ale The beer that brought Cascade hops to national prominence and helped define the American Pale Ale style.
- Samuel Adams Boston Lager The iconic beer that helped bring fullflavored beer to mainstream audiences in the 1980s and put American craft beer on the global map.
- **Anchor Steam Beer** The resurrection of a genuinely American beer style that helped define the image and concept of craft beer for decades to come.
- **Celis White (Witbier)** A revival of a nearly extinct Belgian style that brought traditional wheat beer to American craft drinkers.
- Anchor Liberty Ale An early pioneer in creating the modern concept of American IPA, and an early standard bearer for what would become the country's most important beer style.

# Pictures From the Home Beverage Competition 2025 Evergreen State Fair

(Thanks to Eric Wilson. Detailed article will be in the October newsletter)







#### More From the Evergreen State Fair

### (Detailed results including Best-of-Show will be in October newsletter)

Evergreen State Fair Open Class Homemade Beverages

2025 Fair Theme:

"Where the Magic Comes Alive in 2025!"

#### 2025 Totals:

52 Entrants

9 Brew Clubs

163 Entries

104 beers

11 meads

8 ciders

1 fruit and country wines

27 grape wines (vinifera)

11 soda pops and shrubs

1 label entry

For more information please contact me as follows:

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Homemade Beverage Department ejwilson@frontier.co

#### Club of the Year Data 2025

To be eligible for the Club of the Year a club must have at least three members with entries. We award one point for each member, two points for each blue ribbon, and add the points awarded to the top three individual entries.

(Wine scores are adjusted as needed (1:2.5) if they are included.)

2025 Eligible Clubs with three or more entrants:

Club	Members	Entries	Blues	Blue %
Rubber Band	15	34	6	18%
Cascade Brewer's Guild (CBG)	3	14	2	14%
Greater Everett Brewer's League (GEBL)	8	35	10	28.5%
Stilly Mashers	3	9	4	45%

Ton Entries:

Rubber Band	Ken Davis	Kolsch	42
	Patty Kerston	Saison	42
	Ernes Isakagic	Hazy IPA	40
CBG	Joseph Yonke	Hazy IPA	40
	Tim Frommer	Saison	38
	Nic Templeton	Rauchbier	33
GEBL	Jackie Trimble	Root Beer	46
	Dennis Nagy	CAP	42
	Justin York	Lemon Tea Hard Selzer	41
Stilly Mashers	Jon Birdsong	Root Beer	47
	Daniel Howe	Bochet Mead	44
	David Dingman	Pre-Prohibition porter	39

Totals:

Club	Members	Blues (x2)	1	2	3	Total
Rubber Band	15	12	42	42	40	151
CBG	3	4	40	38	30	118
GEBL	8	20	46	42	41	157
Stilly Mashers	3	8	47	44	39	141

### **Congratulations to**



The Greater Everett Brewer's League (GEBL)



The 2025 Evergreen State Fair Homemade Beverage Club of the Year

#### From the Editor

We are working to get most past newsletters up on our new web site. My goal is to include one past "golden" article in each future newsletter. Most past newsletters were printed and mailed, limiting page size to keep costs down. In recent years newsletters have been sent by email and posted to our web site. Like newsletters over the past year, future ones will vary the number of pages based on what's happening in the beer world and what our members send in.

A bonus this month is on pages 9 and 10 of this newsletter -- the first edition of the Brewer's League Journal, the "Monthly Newsletter of the Greater Everett Home Brewer's League" published March 1996. A few months later the club name had changed to the Greater Everett Brewer's League.

## From December 1999 GEBL newsletter, "The Brewer's League Journal"

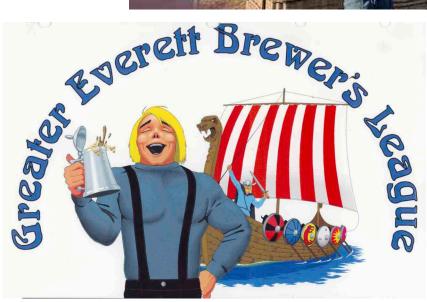




"The best beers are the ones we drink with friends" – Anon.

Jay at work





#### **Our First Newsletter!**



### Brewer's League Journal

Monthly Newsletter of the Greater Everett Home Brewer's League Vol. I No. I March 1996

### Organizational Meeting Held at Buck's Cafe

#### Let's Get Going!

The initial meeting of our proposed Home Brewer's club was held at *Buck's American Cafe* on Hewitt Avenue Wednesday March 13th from 7:00 PM to about 9:00 PM.

Basically this meeting was held to determine whether there was sufficient interest in organizing a home brewing club to warrant the attempt. It seemed as though there is. We had twelve people show up and all seemed enthusiastic about putting something together.

The discussion basically centered on the value of an organized club and what kinds of activities could be expected. Those activities included:

- I. A defined style of the month for each month published in the first newsletter of the year.
- 2. An organized contest tasting of the style of the month during each monthly

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meeting. This tasting would be done under recognized beer judging guidelines, allowing all to learn from each other and from the judging experience. Winners of the tasting contest would be published in the following month's newsletter.

- 3. Speakers from the industry (micro brewery, hops, winery) would be invited occasionally for meetings.
- 4. Association with the AHA in order to host "Club Only" competitions and intra-club competitions.
- 6. Monthly raffle of donated home brewed samples.
- 7. Tours of local breweries.
- 8. Monthly newsletter.
- 9. Sponsorship by *The Home Brewery*. This will allow each club member a discount on all purchases (certain sale items excluded) made at *The Home Brewery*'s Everett location. There will be other advantages of this sponsorship to be defined by Don And Ralph at *The Home Brewery*.

In my opinion (and I'm always eager to share those), the single biggest advantage of organizing even informally is the discussion that takes place between fellow home brewers. The value of that alone makes it worth attending a monthly meeting. New friends, new advise, new recipes etc, etc., etc.

So I volunteered to post the initial few newsletters and establish this year's style calendar to help keep it rolling. Our next meeting is scheduled for Thursday, April 11th from 7:00PM until we're tired of each other. The

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meeting will be held at *Buck's American Cafe* again, so mark your calendars and make plans to attend. I think you will enjoy the experience.

#### **Next Meeting:**

Thursday April 11th 7:00 to 9:30 ish Buck's American Cafe, Everett, WA Style: Bock

#### 1996 Style Calendar

This year will be our first for a style calendar / tasting schedule. This schedule follows the AHA Club only Competition schedule to some degree (see article below), so if we formalize into a club, we will be able to participate. Some of these beers will be "old friends" to you long time brewers, but we'd like to encourage you "first-batch" brewers to participate without fear. There is no better learning experience than that of sharing your beers with other people. I hope there is a style in here for each of you. Participate as often as you like.

January 97: Brown Ale

Feb. 97: Altbier and Heavy Ales (Strong Ale, Scotch Ale

and Old Ale)

March 97: Stout (Dry, Sweet,

Imperial)

April: Open (bring what you

got)

May: Pilsner

June: Wheat and Bad Beer

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July: Mead, Metheglin,
Pyment, Cider, Wine
August: Pale Ale (English,
American and India)

September: Porter

October: Fest Beers (Oktoberfest,

Marzen etc.)

November: Belgians and Fruit beers December: Christmas beers

BREW ON BROTHERS & SISTERS

## AHA Club-Only Competitions:

An AHA Club-Only competition is a competition open to only AHA registered homebrew clubs. One entry is selected to represent the club in the competition. The AHA sponsors six of these competitions each year, and the 1996 list is in. More information about the individual competitions will be provided in future issues should we decide to formalize our club and seek recognition by the AHA. The Club-Only competition entry date schedule is as follows:

January 22,	Hail to Ale
	Altbier
May 13,	Bock
August 12,	Mead
October 21,	Fest Beers
December 2,	Belgians

#### Plank Owners

An old tradition dating back to who knows when, but nonetheless worth mentioning. Plank Owners were those crew-members who were assigned to a specific ship on the date it was commissioned. Who cares, you ask, well we could apply the same principal to our club formation. I'm not particularly in favor of special favors (unless they apply to me), but Plank Owners were generally revered as being special and as having an ownership in the ship, thus the Plank Owners (original members) of our little organization would occasionally find themselves eligible for some benefit or other and generally regarded with some awe by those lowly newbies (new members). Let's discuss it at our next gathering.

## A Beer Celebrity's Recipe

This recipe, as well as other famous recipes can be found in *The 1996* American Craft Brewers Calendar.

The calendar lists classic beer-style recipes by the month in which they should be brewed for optimum enjoyment. Rocktoberfest (a Maerzen recipe) is offered by Greg Noonan, brewmaster at Seven Barrel Brewery and author of Brewing Lager Beer and Scotch Ale of the Classic Beer Style Series.

Ingredients:

1.25 lbs Caramel 50 Malt

1.75 lbs Carapils Malt

5.00 lbs Light malt extract

1/4 AAU, Hallertau, Liberty or Mt. Hood at boil

2.5 AAU, Hallertau, Liberty or Mt. Hood at 45 minutes.

9 AAU, Hallertau, Liverty or Mt. Hood at 15 minutes.

Procedure:

Pitch with 10-14 grams of neutral, lager yeast. Ferment @ 45-55 F. After 7-10 days, lager for 1 to 3 months below 50 F. Prime with 3/4 cup corn sugar.

Greater Everett Brewer's League 6709 44th Street N.E. Marysville, WA 98270





### 2025 Tasting/Judging Schedule

Month	lonth Brew	
September	Guess That Beer!	
Sept/Oct	Fresh Hop competition	
October	Same Recipe Pale Ales	
November	Belgian Beers	Judging
December	Potluck Dinner/Gift Exchange, Big Beer Challenge	
January 2026	Open Lagers	Judging

#### 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: <a href="mailto:newsletter@gebl.org">newsletter@gebl.org</a>