



### 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
April	Speaker and Bodhi clone tasting	
May	Wheat Beers	Judging
June	Same Recipe Pale Ales	

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

### March Meeting Recap

Todd started the meeting with a few announcements, including an appeal about who would be willing to host Big Brew this year (Saturday, May 3). Jim and Jackie Trimble volunteered to host this year – more details later.

Linda Fredin introduced Max as a potential new member, having attended 3 meetings. After Max stepped outside he was unanimously voted in!



Eric Wilson announced that it was only 132 days before entries will be due for the homemade beverage competition at the Evergreen State Fair. He and Julie will once again run the competition. More details will be in the April newsletter.

We then shifted to Session Beer judging. After the meeting Jim provided the results. Five beers were submitted:

- 1st place is Justin York's Smash Pale Ale with average score of 35.00.
- 2nd place is Jim Trimble's with Pre-Prohibition Pilsner with average score 34.52
- 3rd place is Lori Brown's Smoked beer with Scotch Export as the base beer with average score of 33.86
- 4th place is Will Fredin's Brown Ale with an average score of 32.33
- 5th place is Taylor McElhose's German Pilsner with an average score of 31.90





## April Meeting

The next meeting is Monday, April 14. The focus of the meeting will be brewer-of-the-year Jim Trimble's same-recipe Bodhi clone – announced via a club email after the March meeting. We'll discuss similar and different flavors with any observations from the individual brewers. Matt Edwards, head brewer at Georgetown Brewing, is the creator of Bodhizafa and will be at our April meeting to sample and discuss our Bodhi clone beers. Bring questions to ask him.

## News from Around the Beer World

Some but not all members get the daily Washington Beer Blog. We'll continue to post some of the highlights each month, including these.

Yakima Chief Hops announced that Brulotte Farms is closing its doors after 81 years. *Brulotte Farms is one of over a dozen grower-owners who make up Yakima Chief Hops, one of the world's premier hop suppliers. The Brulotte family has farmed hops for six generations. Today, Yakima Chief Hops announced that Brulotte Farms is closing its doors after 81 years. The family farm is located in Toppenish, just outside of Yakima.* Here's a link to the full article: [https://washingtonbeerblog.com/after-6-generations-brulotte-farms-will-no-longer-grow-hops/?utm\\_source=rss&utm\\_medium=rss&utm\\_campaign=after-6-generations-brulotte-farms-will-no-longer-grow-hops](https://washingtonbeerblog.com/after-6-generations-brulotte-farms-will-no-longer-grow-hops/?utm_source=rss&utm_medium=rss&utm_campaign=after-6-generations-brulotte-farms-will-no-longer-grow-hops)

## California Common Steam Beer Event By Paul Pfeffer

On March 20<sup>th</sup> at S2S GEBL hosted a fun beer tasting event that was attended by 16 members. Eight Cal Common beer samples were available for this event. This was not a formal beer judging event, however, there was plenty of feedback from each brewer!

The sampling started with each brewer sharing their brewing process, techniques, measurements, tips and tricks. This also included some of the brewers admitting their brewing mishaps! There was a lot of commentary on the eight samples. It was a wonderful way to taste a recipe and learn about different brewing techniques.

What is Cal Common style of beer? Here's a good description provided by Will:

"California Common or Steam beer is a lightly fruity beer with firm, grainy maltiness, interesting toasty and caramel flavors, and showcasing the signature Northern Brewer varietal hop character. As well it is a lager yeast fermented at warmer temperatures."

Per BJCP Definition:

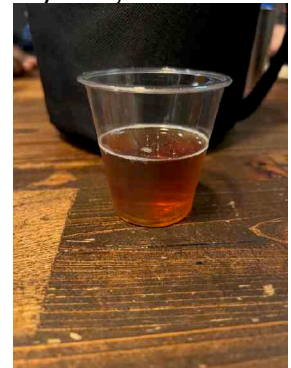
Aroma: Typically showcases rustic, traditional American hops (often with woody, rustic or minty qualities) in moderate to high strength. Light fruitiness acceptable. Low to moderate caramel and/or toasty malt aromatics support the hops.

Appearance: Medium amber to light copper color. Generally clear. Moderate off-white head with good retention.

Flavor: Moderately malty with a pronounced hop bitterness. The malt character is usually toasty (not roasted) and caramelly. Low to moderately high hop flavor, usually showing rustic, traditional American hop qualities (often woody, rustic, minty). Finish fairly dry and crisp, with a lingering hop bitterness and a firm, grainy malt flavor. Light fruity esters are acceptable, but otherwise clean.

It was truly an enjoyable event and I believe everyone who attended felt they gained knowledge on how to brew a better beer! As a group, we felt all eight beer samples were done well. However, after consulting with everyone, it seems 2 beer samples stuck out as being closest to the BJCP style. Drum roll.....Congratulations Jim and Justin!

Special thank you to Doug for hosting this event at S2S.



## Wasatch Premium Ale

By Will Fredin

My first craft beer was a Sierra Nevada Pale Ale, but I fell in love with Wasatch Premium Ale. It was malty, robust, and had that classic Cascade hop punch—an American brown ale full of flavor, even at just 3.2% alcohol by weight. The first beer made me think, “I want to make something like this.”

Living in Utah, I started homebrewing soon after and eventually landed a job at Wasatch. The place had real history—Greg Schirf founded it in Park City in 1986 and helped change state law to open Utah’s first brewpub in 1989. When demand grew, the brewery expanded to a production facility in Salt Lake City, and I was lucky enough to be part of that next chapter.

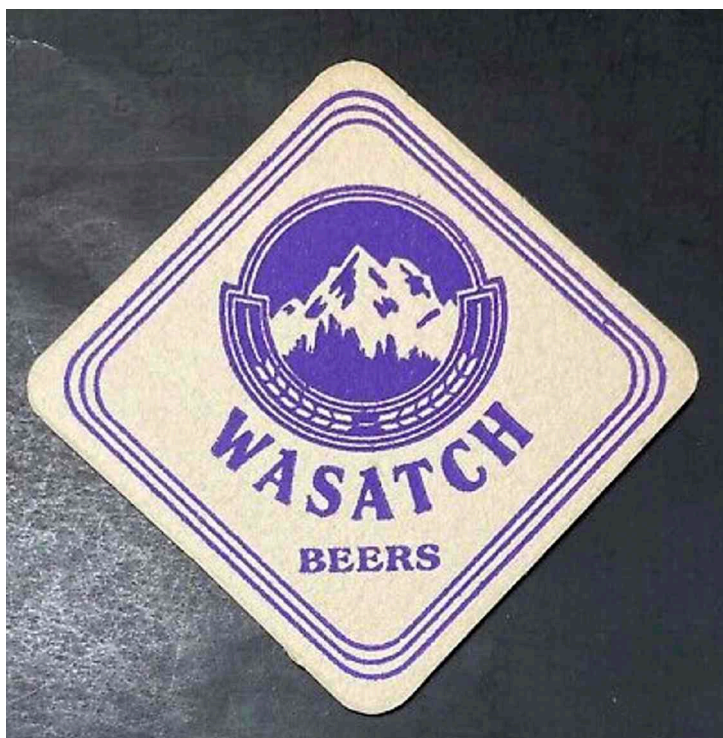


Utah’s unique alcohol laws, especially the odd, 3.2% by weight (about 4.0% by volume) cap for draft beer, really forced craft brewers to get creative. Working under those limits stretched our skills in the best way—it was all about balance,

depth, and squeezing every bit of character out of a small grain bill. You couldn't rely on high ABV to carry a beer; you had to make every malt and hop choice count.

When brewing session beers, I learned a few key tricks: use high-quality base malts and specialty grains to build body and complexity, and choose yeast strains that enhance mouthfeel without drying the beer out too much. One of the biggest moves was mashing high, sometimes as high as 156–158°F. That helped leave some residual sugars and gave the beer a fuller mouthfeel, even at low ABV. For hops, late additions and dry hopping let you dial in bright aromas without overwhelming bitterness. And above all, keep things clean—flaws are way more obvious when your beer is light and low-alcohol.

Wasatch Premium Ale does all of these things incredibly well. It's a perfect example of how to brew within Utah's 3.2% ABW (4.0% ABV) limits without sacrificing depth or drinkability. The beer delivers a malty backbone, subtle sweetness, and that signature Cascade hop bite, all wrapped up in a smooth, medium-bodied brown ale. It was the first beer that really opened my eyes to what a session ale could be—and it's still one of the best examples out there.



Here's a solid clone recipe I've used that gets pretty close:

Wasatch Premium Ale Clone (5-gallon batch)

Style: American Brown Ale (Session)

OG: 1.040 FG: 1.010 ABV: ~4.0% IBUs: ~28

Mash Temp: 156–158°F for 60 minutes

Boil Time: 60 minutes

Grain Bill:

- 5 lbs Maris Otter or American Pale Malt
- 2 lbs Munich 10L
- 0.5 lbs Victory Malt
- 0.25 lbs Chocolate Malt

Hop Schedule:

- 0.5 oz Cascade @ 60 min
- 0.5 oz Cascade @ 45 min
- 0.5 oz Chinook @ 10 min
- 0.25 oz Chinook and 0.75 oz Cascade dry hop for 3–5 days for extra aroma

Yeast:

- Wyeast 1056 (American Ale)
- Ferment at 67–60°

This recipe focuses on building body and flavor with a rich malt base and a classic Cascade hop profile—just like the original. Mash high to leave some residual sugars for mouthfeel, and don't be afraid to play with the late hop additions for a little extra citrus and pine. It's a smooth, easy-drinking ale that still brings a lot to the glass.

# Evergreen State Fair Beverage Competition

By Eric Wilson

Evergreen State Fair 2025 is rapidly approaching! Entry dates at the Fairgrounds in Monroe are Sunday, July 27 and Monday July 28. And I will accept entries at my house in Everett through Thursday, July 31. No fee to enter, up to six entries per person.

We also can use judges, stewards, helpers, and hosts to make the judging events and the Fair display successful!

## How to Enter Beverages in the Fair

- 1) Go to the Fair web page. <http://www.evergreenfair.org>





2) From **The Fair** link on the left choose **Competitive Exhibits**

## Competitive Exhibits And Exhibitors

### Entry Information

The Exhibitor Handbook sections containing all of the information on how, what and when to enter your projects into the 2014 Fair are now on-line!

Show off your hard work! Enter one or more of our competitive categories and try to win a ribbon.

Scroll down or [click for the 4H departments](#) - these are for enrolled 4H members only

Scroll down or [click for FFA departments](#) - these are for enrolled F.F.A. members only.

Scroll down or [click for Open Class departments](#) - anyone can enter into these categories/departments.

[Click here for the 2014 Fair RV Reservation form.](#)

We encourage everyone to enter **ON-LINE**. Print the sections you are interested in, so you have all of the code numbers in front of you to do your on-line entries. **For these Open Class departments only, if you cannot enter on-line, you may still enter your items on the department's specific walk in entry dates: General Agriculture, Baking, Food Preservation, Food Contests, Honey, all Decorative Arts, Handspinning and Floriculture.**

For questions about showing or entering contact [Sherry](#) via email. Or call us at 360-805-6700

3) Under **click for Open Class Departments** you will find the **Department G Homemade Beverages** link to the handbook to look up rules and entry categories

<http://www.evergreenfair.org/Userfiles/2014%20OC%20Still%20Life%20Homemade%20Beverages.pdf>

4) Under the **ON-LINE** link you will be directed to ShoWorks to set up a user profile and enter your items online.

<http://egreen.fairmanager.com>

5) If you miss the deadline for online entries, we can still add your items at the time you bring them for the physical entry days as described in the department handbook.

## The Beer Drinker's Year

	<b>WINTER</b> Dec–Feb Imperial Stouts Barleywines (American & English) Winter Warmers Red & Brown Ales Doppelbocks	
	<b>SPRING</b> March–May Hefeweizen / Witbier Bocks & Maibocks Saison / Farmhouse Ales Pale Ales	
	<b>SUMMER</b> June–Aug Pilsners / Kölsch / Lagers Session IPAs Gose / Berliner Weisse Fruited Sours Cream Ales	
	<b>AUTUMN</b> Sept–Nov Oktoberfest / Märzen Pumpkin Ales Amber / Red Cascadian Dark Ales Wet-Hopped Beers	

### Cascade Cup Winner

GEBL member Scott Murray entered several beers in the Cascade Cup, and won gold medals for his amber ale and (legendary) bourbon barrel stout. Here's a picture of Scott and Ashleigh with baby Faelan.



## Beer Equipment for Sale

Remember Karen Winchell's great article last month honoring Bob? Karen has several pieces of brewing equipment for sale:

3-tier brew stand with kettles (a three-tier "John Beer" brew system with 15 gallon kettle (comes with propane tank, hot liquor tank, mash tun, chiller and water filter) – \$300



Blichmann Fermentor conical fermentor – \$300



Corny kegs – \$20 each

Carboys (not pictured) – \$40.00.

Contact Karen Winchell at either an upcoming meeting or by phone at 425-238-0785.

## Quick Trip to the Great White North By Eric Wilson

What better for a long birthday weekend than a drive up north and a few days of enjoying the sights, sounds, and tastes of Vancouver. Highlights may have included otters at the Vancouver Aquarium, Purdy's Chocolates, and brunch at Joe Forte's Seafood and Chop House (twice).

Stanley Park Brewing does not disappoint with some interesting specialties on tap including a Bamberg-style smoked beer and a pumpernickel rye ale. Stanley's bar and grill serves up one of the best burgers in Vancouver (bison patty, blue cheese, wild boar bacon, and all of the trimmings!) and a Powell's brewing dark ale was perfect. Closer to our hotel on English bay, we found a cool shop called fresh solo pasta. They make about a dozen kinds of fresh pasta with the machine in the front window and have about eight fresh made sauces. That's all they do - and it is pretty awesome! (And, yes, we found another shop just a block away with ice cream for afters!)



## 2025 Tasting/Judging Schedule

Month	Brew	Comments
April	Speaker and Bodhi clone tasting	
May	Wheat Beers	Judging
June	Same Recipe Pale Ales	
July	IPA	Judging
August	Guess That Beer!	
September	Any Kveik Brews	Judging
Sept/Oct	Fresh Hop -- competition	
October	Lager Talk	
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](mailto:president@gebl.org)

**Vice President** *Jim Trimble* [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)

**Membership** *Will Fredin* [membership@gebl.org](mailto:membership@gebl.org)

**Librarian/Webmaster** *Bryan Collazo* [webmaster@gebl.org](mailto:webmaster@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)