



Volume 110

June 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

Month	Brew	Comments
June	Lager Talk	
July	IPA	Judging
August	Any Kveik Brews	Judging
September	Guess That Beer!	

The full schedule for the year through January 2026 is on the last page. See some important changes!

May Meeting Recap

Todd started the meeting with a few announcements. There were no guests



at the meeting this time. Karen announced that Beerstock 2025 will be back in Orting the first weekend of August. Everyone will have to register, with pricing similar to last year (~\$20).



Eric reminded everyone that beverage entries to the Evergreen State Fair will be the last weekend in July, and everyone can enter up to 6 different beverages.

Judging will be done in mid-August. Pete said that the club continues to be in good financial shape.

Jim said we had two entries for wheat beer judging: an American Wheat Beer (BJCP category 1D) and a Belgian Witbeer (category 24A). Jim tallied up the judging results after the meeting: Taylor McElhose's American Wheat had an average score of 34.67, and Jim Trimble's Belgian Wit had an average score of 35.67.

June Meeting

The next meeting is Monday, June 9. We've moved around the schedule for a few months for the rest of the year, and the focus of the June meeting will be Lager Talk.

Big Brew 2025

aka Little Brew Big Drink!
By Lori Brown

Thank you to Jim and Jackie for hosting another fun GEBL gathering. Karen was our lone brewer of the day, and she had lots of “helpful advice” from the peanut gallery. She brewed the Bodhi clone beer on a Grainfather brew system.

There was plenty of tasty food to go along with many delicious beverages. Just when you thought the party was winding down, more tasty beverages came out. Gotta love this group!

Our newest GEBL even made an appearance. At just 11 weeks old, it will be a while until Scott and Ashleigh’s daughter is legal, but she is already a big hit with us.

Get the first Saturday in May on your 2026 calendar. Next year will be the 30th Anniversary of GEBL and you know it’s going to be fun!



Homebrewing Tips for Brewing with Kveik Yeast

By Lori Brown

We will be judging Kveik beers at the August meeting. July is typically a pretty warm month for brewing if you don't have temperature control during fermentation. What is a brewer to do? Brew with Kveik yeast!

In recent years, Kveik yeast has taken the homebrewing world by storm. Originating from traditional Norwegian farmhouse brewing, Kveik (pronounced "kviik") refers to a family of yeast strains passed down through generations of brewers in Norway. These yeasts are renowned for their resilience, versatility, and unique flavor profiles. Whether you're a novice homebrewer or a seasoned veteran, brewing with Kveik offers a range of advantages and some important considerations.

Here are key tips for getting the most out of your Kveik yeast.

1. Embrace the Heat

One of the most remarkable qualities of Kveik yeast is its ability to ferment cleanly at high temperatures. Most strains thrive in the 85-100°F (29-38°C) range—far above what traditional ale yeasts can handle without producing off-flavors. In fact, some Kveik strains perform best at these elevated temperatures, producing fruity esters and fermenting rapidly, often finishing in as little as 48 hours.

This makes Kveik perfect for brewers in warmer climates or those without temperature controlled fermentation equipment. However, be mindful of the specific strain you're using. For example, Voss Kveik tends to produce orange-citrus esters, while Hornindal might give you tropical fruit and mild funk.

2. Don't Overpitch

Kveik yeast is incredibly potent, and overpitching is a common mistake. Because traditional Kveik cultures were often dried and stored between brews, they're used to being underpitched. You can easily get a vigorous fermentation with only a fraction of the pitch rate used for typical ale yeasts. Often just 1-2

teaspoons of slurry per 5 gallons is sufficient. This not only saves yeast but also helps to maximize the expression of those desirable esters.

3. Go Fast, But Don't Rush

One of Kveik's main appeals is its speed. Primary fermentation can be complete in a couple of days, and beers are often drinkable within a week. That said, always monitor gravity and taste before packaging. While it's tempting to bottle quickly, rushing can lead to over-carbonation if fermentation hasn't completely finished. A few extra days for conditioning is usually worth the wait.

4. Experiment with Styles

Kveik yeast is most often associated with hazy IPAs and farmhouse ales, but don't be afraid to branch out. Its clean fermentation at high temperatures also makes it suitable for pseudo-lagers, pale ales, and even darker styles like stouts and porters. Each strain has a unique flavor profile, so test different strains to match them with your recipe's goals.

5. Save and Reuse

Kveik is remarkably resilient and stores well. It can be dried and stored for months, or kept as a slurry in the fridge for reuse. Many homebrewers harvest directly from the fermenter and reuse it multiple times with consistent results. Just make sure to maintain sanitary practices when harvesting and storing yeast.

Final Thoughts

Kveik yeast opens new doors for homebrewers seeking speed, flexibility, and unique flavor. With its forgiving nature and robust fermentation capabilities, it's an ideal choice for both experimental brewers and those looking for dependable results without advanced temperature control. Try it in your next batch and enjoy the fast, flavorful world of Kveik brewing.

Additional articles for more exploration:

Top 5 tips for using Kveik!

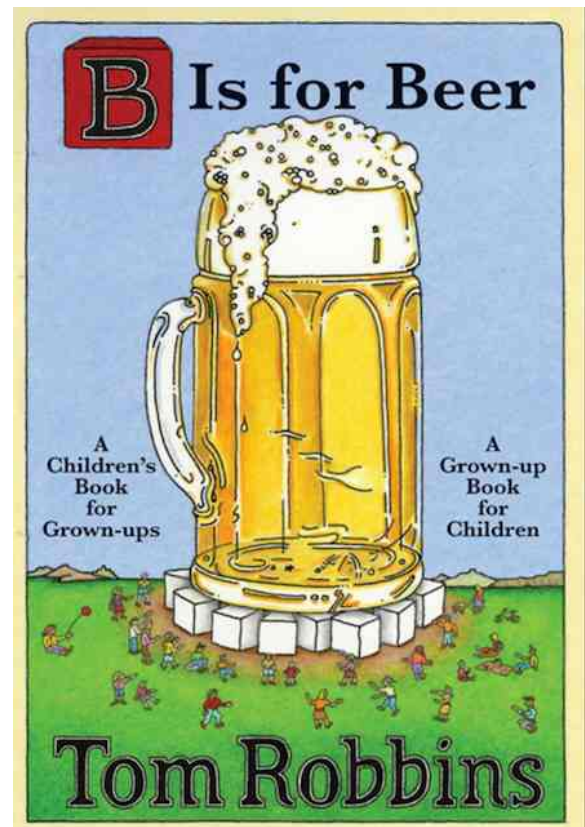
https://www.morebeer.com/articles/Kveik_Tips

Kveik - A Gift from Our Nordic Cousins

https://www.morebeer.com/articles/Kveik_Nordic_Gift

Traditional Norwegian Kveik

<https://byo.com/article/traditional-norwegian-kveik/>



Beer list from restaurant
in Winthrop, WA

Evergreen State Fair Reminder

Yes, the cherished (or dreaded) Evergreen State Fair is coming right up. Entries will be accepted on July 27 and 28 as described in the handbook – you have a quick 2 months to plan on bringing your best! I also will be asking for volunteers to help judge and steward for the judging days which will be August 9 and 10. All level of experience are welcome and you do get paid – judges with money or Fair tickets and stewards with fair tickets. And we fix lunch for everyone!

<https://www.evergreenfair.org>

Handbook for Department G - [Homemade Beverages \(PDF\)](#)

Eric J. Wilson - ESF Homemade beverages

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A Kwick Kalama Getaway

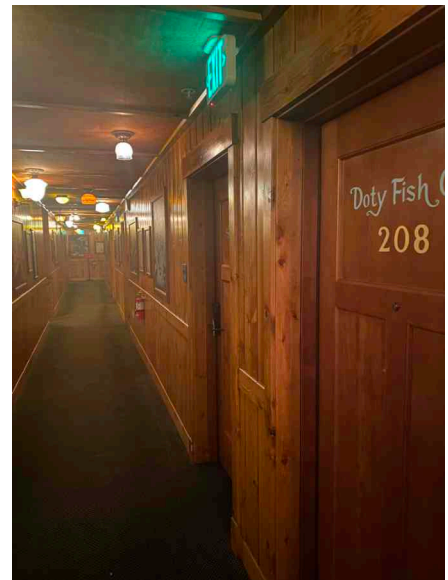
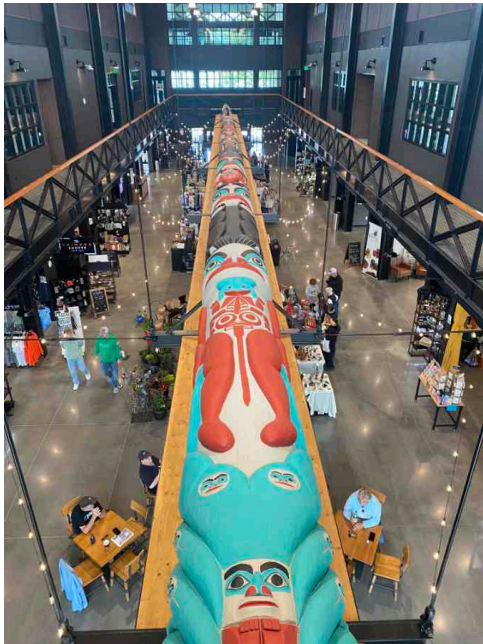
By Eric Wilson

We decided to have a fun two-night weekend getaway close to home at the McMenamins Kalama Harbor Lodge. (<https://www.mcmenamins.com/kalama-harbor-lodge>). We thought it would be fun to try and it opened up a Friday of Portland adventuring with just a 45-minute drive south.

It was a lot of fun. This purpose-built lodge is styled like an old Hawaiian hotel with the usual McMenamins craziness; hidden rooms, unusual light fixtures, over-the-top art, Hawaiian/tiki décor everywhere, fire places, and other cool details throughout the four-story lodge. A large McMenamins Pub and Harbor Lounge are on the ground floor. The Lounge often has live music. Wandering upstairs, the Cloud Bar on the fourth floor has sweeping views of the Columbia River.

The rooms are spacious and comfortable; the food is good, and, as a McMenamins they have their own beer, wine, and spirits available to serve at the various venues. Walking south along the river eventually leads past a cool local market building to the Ahles Point Cabin, a casual bar with a deck out front to watch ships go by on the river. A walk or short drive the other direction ends up at the Cove Bar in the Kalama Marina. And back in the main lodge, the Kalama Lodge Market has many of the McMenamins beverages and merch

available to add to your hoard at home. Kalama itself has a few cool places to eat, coffee shops, antique stores, etc. This is a really nice getaway spot close to home.



2025 Tasting/Judging Schedule

Month	Brew	Comments
June	Lager Talk	
July	IPA	Judging
August	Any Kveik Brews	Judging
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

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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