



Volume 109

May 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
May	Wheat Beers	Judging
June	Same Recipe Pale Ales	
July	IPA	Judging

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

April Meeting Recap

Our April 14 meeting was attended by more than 40 people. Todd started the meeting by reminding us about what will be covered at the May and June meetings (see calendar). Eric reminded everyone that Evergreen State Fair entries for home-made beverages are due in late July, with more details in the April newsletter. Todd announced that Big Brew 2025 will be held on Saturday, May 3 at Jim & Jackie Trimble's house. Jim polled the members and it looks like the consensus is to hold the traditional toast at noon.

Will introduced 3 guests who gave us some background on their brewing



experience and interests. Karen said she was representing GEBL on the organizing committee for Beerstock this year, which will be held at the 2023 location.

Todd introduced our guest speakers: Matt Edwards and Tina Anderson from Georgetown Brewing Company. Matt was the one who developed the recipe for Georgetown's Bodhi IPA in 2014, which began commercial production in 2015. Tina has worked for Georgetown for 5 years with earlier years in various brewing positions in California and Oregon.

Matt said that in 2014 he wanted to brew a beer in addition to Lucille to compete with a prominent out-of-state IPA. He mentioned several well-made beers that were inspirations for a new recipe. He brewed a trial and took a growler of it to an Ultimate Frisbee tournament. It was a hit and Georgetown came out with their first commercial batch in 2015.

Tina provided some of her



brewing background. She started brewing in 2014 and joined Georgetown 5 years ago. She enjoys brewing clean West Coast style ales.

Matt said the name Bodhi was inspired by a character in the 1991 movie Point Break (editor: the character “Bodhi” was played by Patrick Swayze, and the character “Johnny Utah” was played by Keanu Reeves). Following this history of the beer, Matt and Tina answered questions while we sampled 9 Bodhi “clones” brewed by GEBL members. Throughout the Q&A the individual home brewers described their brewing techniques and Matt commented on the qualities of each beer.



Matt and Tina said that they have 57 fermenters and typically go through 15 generations of the same yeast before pitching fresh yeast. Matt said that a real challenge is the range of taste profiles from, different growers/suppliers of hop varieties, particularly Citra, Chinook and Mosaic. They deal with this in part by

blending different fresh batches of beer to maintain a target taste profile. He suggested that we should treat IPA's like milk – drink as fresh as possible.



Will asked if Georgetown changed salts for the water profile for different beers, and they said yes. Matt also commented that they ferment Bodhi fairly dry, down to a specific gravity of 1.009. He said

the older Bodhi was darker in color, but their new system changed that. Heating the wort is done more gradually, so there is less caramelization. He said oxidation will also darken beer.

Lori asked how they define the unique Bodhi taste. Will mentioned pineapple, pine and a peachy aftertaste – what he characterized as a “fruit salad”. He also mentioned that they are starting to work with the new Crush hops, aiming for a new seasonal beer.

Pete asked how Georgetown developed a relationship with Costco, which has Bodhi and other Georgetown beers on the floor. Matt said they went into the relationship slowly and cautiously on both sides. The relationship works well, but they were not able to get Costco to cold store the beer. However, the very high turnover does help keep the beer fresh.

Here is a list of the home brewers whose Bodhi clones we tasted:

Will	Lori
Pete	Ray & Vicki
Bryan	Justin
Taylor	Todd & Maria
Ryan	Jim

Lori asked Matt how weird it was to have home brewers trying to emulate Georgetown beers. Matt said he started as a home brewer as many commercial brewers do, and they are flattered by the attention as well as the quality of the Bodhi clones at tonight’s meeting.

The last beer we tasted was Justin’s Bodhi clone that he separately dry-hopped with roasted coconut. Matt said it was “clean, tasty, and was like a pastry in a glass”.



May Meeting

The next meeting is Monday, May 12. The focus of the meeting will be judging wheat beers.

Big Brew 2025

This is a reminder that Jim and Jackie Trimble will be hosting Big Brew on May 3. Jim sent a reminder out by email on April 22.

If you plan to brew at their house, let Jim know ASAP to work out the details (jimtrimblejr@gmail.com). They will need to know what you need in order to brew there. The toast will be at noon so you can arrive before that to prepare. They will have a potluck lunch starting about 12:30.

Address is 2414 Cavalero Rd, Lake Stevens, WA 98258.



So what is the “official” Big Brew recipe this year? While we did barleywines earlier this year and probably most will not brew another for Big Brew 2025, here’s the official recipe:



Big Blimp! American Barleywine

The official homebrew recipe for Big Brew 2025 is based on Donna and Larry Reuter’s award-winning American barleywine that took home the gold in the 2019 (Providence, R.I.) and 2023 (San Diego, Calif.) National Homebrew Competition Final Rounds. The recipe has been updated with high-quality ingredients from the Big Brew 2025 sponsors, Lallemand Brewing and Rahr Malting Co. Expect a bold and hoppy strong ale of the highest caliber!



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Yield: 5 US gal. (18.9 L)

Original Gravity: 1.096 (22.9°P)

Final Gravity: 1.018 (4.6°P)

ABV: 11.2%

IBU: 100

SRM: 17

Malts & Adjuncts

19 lb. (8.62 kg) Simpsons Finest Maris Otter

1 lb. (454 g) Simpsons Crystal Light Malt

8 oz. (227 g) Simpsons Crystal Medium Malt

4 oz. (113 g) Dingemans Special B®

4 oz. (113 g) Rahr Dextrin Malt

1 lb. (454 g) dextrose in boil

Hops

0.75 oz. (21 g) Cascade, 5.8% a.a., FWH

0.75 oz. (21 g) Centennial, 12.8% a.a., FWH

0.75 oz. (21 g) Chinook, 10% a.a., FWH

1.25 oz. (35 g) Cascade, 5.8% a.a., whirlpool

1.25 oz. (35 g) Centennial, 12.8% a.a., whirlpool

1.25 oz. (35 g) Chinook, 10% a.a., whirlpool

1 oz. (28 g) Cascade, 5.8% a.a., dry hop 4 days

2 oz. (57 g) Centennial, 12.8% a.a., dry hop 4 days

1 oz. (28 g) Chinook, 10% a.a., dry hop 4 days

Yeast

2 packs (22 g) LalBrew BRY-97™

Water

Ca 5 ppm, Mg 42 ppm, Na 60 ppm, Cl 80 ppm, SO₄ 20 ppm

Additional Items

1 tsp. Irish moss @ 10 min

Directions

Mash at 150°F (66°C) for 90 min. Target mash pH of 5.3. Batch or fly sparge for 15 to 30 min. Boil 90 min. Begin chilling. Add whirlpool hops when wort reaches 190°F (88°C) and whirlpool 30 minutes while continuing to chill wort to 60–62°F (16–17°F), then aerate and pitch yeast. Dry pitching without rehydration is recommended (more straightforward process, more consistent fermentation performance, and reduced risk of contamination). Ferment 21 days in primary at 60–62°F (16–17°C), then dry hop for 4 days. Keg with 3.5 oz. (99 g) of corn sugar in a simple syrup (mixture of water and sugar, typically 1:1) and allow carbonation to develop over 2 weeks. Crash cool to 30°F (-1°C) and hold 2 weeks, then age until ready to serve.

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Want to Know More About Malts?

Waaaay back during the pandemic when GEBL held Zoom meetings, some very important beer stuff was discussed (like every meeting). At the November 2020 meeting Lori Brown gave a lengthy presentation on malts. The presentation included an “interactive tasting of 9 different malts” (many on the call got malt samples in advance). Like many Zoom meetings there was lots of Q&A. GEBL members on the video call included Will and Linda, Tom Freeburg, Jesse Free, Kerry Kerston, Jim, Ray and Vicki, Shelly, Pete, Todd, Tyler Claus and Brad Brown. Lots of discussion about brewing characteristics of individual malts. Well worth your time if you have a spare hour and 23 minutes! The last 20 minutes includes a discussion about how to craft a malt bill based on the characteristic of the various malts. Here’s the YouTube link:

<https://www.youtube.com/watch?v=8pEmUaRVLEg&t=144s>

If you don’t want or need to see it all, here’s a table of contents on the video timeline (minutes:seconds) when key subjects were discussed.

SUBJECT	TIME
Barley	2:36
Six Row Barley	8:22
Steeping	9:19
Well-Modified Malt or Under-Modified Malt	9:39
Base Malts	12:56
Pilsner Malt	16:55
Pale Ale Malt	24:22:00
Maris Otter	33:49:00
Taste the Munich	38:00:00
Wheat	41:56:00
Taste the Wheat Malt	42:06:00
Toasted Wheat	44:51:00
Caramel Malts	50:12:00
Kilned Roasted Malts	56:02:00
Victory	58:44:00
Chocolate	1:00:38
Roasted Malt	1:02:04
Make a Malt Bill	1:03:21

Beers of Ecuador

By Jim Trimble

Jackie and I went to the Galapagos Islands March 28 through April 3. Needless to say, we had a great trip seeing lots of animals that can only be found in Galapagos. The Galapagos Islands are part of Ecuador and is located on the Equator. Temperature was 80 to 90 degrees every day and evening

were in the upper 70's. We were based on a 90-passenger ship and did all activities using zodiac boats to take us to shore landings for hikes or snorkeling in the clear waters.

This land iguana is about 30" long and had no fear of people. They don't see us a predator so they are easy to get near to.



This tortoise is about 5 feet long and 3 feet tall

This a Blue Footed Boobie



Being in such a warm climate, beers were of the lighter varieties. Our ship had 5 Ecuadorian beers to choose from, unfortunately they were out of the stout. The others are as follows:

Cerveza Club Premium was a light lager that could be described as a Mexican Lager. Clean, easy drinking pilsner. We had it on draft in a restaurant before going to the ship and it was terrific. On the ship was a different story. It was packaged in a green bottle and most of them were skunked. Needless to say, we kept trying more of them looking for the really great one.



Santana Irish Red had low malt and hop aroma, slight roasty malt flavor, medium carbonation and stored in a brown bottle! It was a very clean beer and easy to drink.



Santana Amber had low malt, medium hop earthy aroma, medium carbonation and stored in a brown bottle! It was a very clean beer and easy to drink.



Santana Pale Ale had low malt and hop aroma, malty flavor and low hop bitterness/flavor, medium carbonation and stored in a brown bottle! We in the Northwest would classify it as an American Blonde. It was a very clean beer and easy to drink.



I've been "Tilted"

By Steve Macaulay

At a GEBL meeting in October 2022 the other members at the table were raving about Tilt floating hydrometers (<https://tilthydrometer.com/products/copy-of-tilt-floating-wireless-hydrometer-and-thermometer-for-brewing>). They are a Bluetooth device that floats in a fermenter and can be monitored by a cell phone, iPad, etc. using the Tilt app. If the fermenter is within your Wifi network, you can have the data saved in the cloud (default is Google Sheets).

After seeing their data – the device tracks specific gravity and temperature frequently throughout fermentation – I was sold. Just toss into the fermenter after a quick calibration and you're good! I almost always use a standard hydrometer to measure starting and ending specific gravity, and they always agree.

I was a fan until recently. One of my Tilts in my Bodhi clone batch was showing 1.058 after a week of fermentation, down from the initial 1.060.

Figuring the fermentation had stalled and after a bit of GEBL member advice, I pitched more yeast. Nuthin'. Had I adequately cleaned and sanitized the fermenter? Yep. Could I compete in the Bodhi clone competition at the April meeting? Nope.

Tossed that batch, successfully made a tasty pale ale using my other Tilt, and started a batch of amber ale using the same Tilt as the Bodhi clone batch. Yep – same problem. Started at 1.062, and after 4 days it read 1.058. Lifted the fermenter lid, saw all that great yeast action, tossed in my other Tilt and it read 1.031. The next morning the offending device still read 1.058 and the other had dropped to 1.029 and continued to drop to my expected FG.



So ... “trust but verify” is good advice. I had not measured the FG of the Bodhi “failure” with my hydrometer, and I suspect it had nearly fully fermented by the time I tossed the batch. I’m a fan of data and will still use Tilts (after I change the battery on the bad one, recalibrate, and check to see it’s actually working), but the classic advice of simply fermenting ales for 2 weeks has never failed me.

2025 Tasting/Judging Schedule

Month	Brew	Comments
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

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.

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Got ideas for the newsletter, or some beer pics you'd like to share? Send them to:

newsletter@gebl.org