



Volume 120

April 2026

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

| | | |
|-------|---------------------------------------|---------|
| April | speaker: Dan Custer | |
| May | Pale Ales & International Blondes | Judging |
| June | TBA (idea is GEBL Pro-Am competition) | |

The complete calendar through Jan 2027 is on the last page of the newsletter

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March Meeting by Amy Townsend

GEBL Meeting March 9, 2026 at Sound to Summit Brewery, Snohomish. Shelley introduced our guest from American Home Brewers Association: Mike Brennan.



- AHA is now independent, this should expand opportunities for competitions and allow a focus on homebrewing over commercial craft brewing.
- This year's National Homebrewing Competition is coming up. First round of local judging will be April 17th & 18th, locations TBD.
- No entry fees for first round of NBC
- BJCP Judges needed
- Stewards needed
- Mike Brennan is running for the AHA Board of Directors

VP report – Lori

- Judging of British, Scottish, and Irish Beer styles, 4 entries.
- Tasting and sharing process for coffee porters, there were 8 to sample.

Treasurer report – Pete

- 55 paid members so far
- 12-15 former members not paid
- IRS non-profit status renewed
- Account balance: \$1,960
- Raffle tickets for sale tonight

Membership report – Will

- Bill back for 2nd visit
-
- Potential new member: Brendan, long time brewer, likes Belgian beers
-
- Potential new member: Bob, brewing since 2012, owns a meadery, likes lagers



Upcoming brews – Will

- Lori's pilsner recipe coming soon
- Big Brew: Belgian single is our choice to brew, probably at Jim's

Newsletter– Steve

The monthly newsletter is posted on the web if you miss the email. A list of upcoming events will soon be on the web page as well as on the calendar.

Evergreen State Fair – Eric

- Taking signups now for judges and stewards
- August 2nd & 3rd are entry days
- August 15th & 17th are judging days



- Volunteers receive either fair tickets or some payment, plus lunch.



Shelley – Rising Star Award for 2026 is Taylor McElhose

The remainder of the meeting consisted of judging four beers submitted for the meeting theme: British, Scottish and Irish Beer styles, and tasting of 8 (!) same-recipe coffee porters.

Judging results (from Lori):

**2026 GEBL Tasting Results
March - British, Irish and Scottish beers**

| Brewer | Style | Beer | Average | Result | Points |
|------------------|-------|-----------------|---------|--------|--------|
| Avery | 11A | Ordinary Bitter | 39.0 | 3rd | 2 |
| Jim Trimble | 15A | Irish Red Ale | 37.9 | | 1 |
| Tim McTee | 15A | Irish Red Ale | 41.6 | 1st | 4 |
| Lori Brown | 17D | English Barleyw | 40.6 | 2nd | 3 |

Points awarded: 1st 4
2nd 3
3rd 2
Entry 1

April Meeting

Our next meeting will be Monday, April 13, starting at 6:30 pm at Sound2Summit in Snohomish. Our speaker will be S2S brewer Daniel Custer. Dan sent us this picture as a preview of several home brews he will bring, in addition to his talk.



Bottles and Caps

So you are thinking of entering the Fair this year, or any other beer, mead, or cider competition. We should chat a little bit about your bottling and presentation of entries. It can make a bigger difference that you might think. For the Fair here are the entry requirements for beer, mead and cider:

17. Each Beer/Mead/Cider/Sake entry submitted will consist of 3 bottles: 2 standard 12-oz amber or brown bottles of the entry for judging and 1 display bottle (of any size). The display bottle must be empty or filled with water. Judging bottles should not have

*commercial labels, printed caps, or raised logos on the bottle.
Green or clear bottles will not be accepted for beer division judging.*

Some competitions are very strict about entry requirements – so always read them through carefully. At the Fair, our primary purpose is education, and as such we really will accept entries in most reused beer bottles – embossed (like New Belgium bottles), green, clear, 22-oz, and even cans. We have accepted Belgian beers in corked and caged bottles. We really do want you to have a chance to have your entry judged.

However, the entry rules are there for a reason. We strip off any paper labels so the judges just see the bottle, the cap, and an entry number on top. 12-oz amber bottles assure that most entries look the same, are brought to the table at the same temperature, and nothing is distinctive about them until they are opened. And although it has no points associated with it, the first thing the judges comment on is “Bottle Inspection.”



BEER SCORESHEET



<http://www.bjcp.org>

AHA/BJCP Sanctioned Competition Program

<http://www.homebrewersassociation.org>

| | |
|--|--|
| Judge Name (print) _____ | Category # _____ Subcategory (a-f) _____ Entry # _____ |
| Judge BJCP ID _____ | Subcategory (spell out) _____ |
| Judge Email _____ <small>Use Avery label # 5160</small> | Special Ingredients: _____ |
| BJCP Rank or Status: <input type="checkbox"/> Apprentice <input type="checkbox"/> Recognized <input type="checkbox"/> Certified | Bottle Inspection: <input type="checkbox"/> Appropriate size, cap, fill level, label removal, etc. Comments _____ |

The first thing the judges will do is inspect the bottle for appearance, cleanliness, fill level, and they will sometimes use a flashlight to look for yeast at the bottom and they will jot down a few comments. It's true, filling from a keg makes the fill level and yeast less of a factor than for bottle-conditioned beers, but judges will remark on it. And while it should not matter, sometimes I hear judges looking at an entry and recognizing that several came from the same entrant because of unusual bottles or caps.

So here is my bottling advice from two decades of observation when you are considering bottling entries for the Fair or any other competition this year. Take it or leave it.

1. Always keep handy a supply of the “good” bottles – the heavy, dark, 12-oz longnecks are the best. Ask your friends to save them for you, or you can always buy a case at the homebrew store and use those for your competition beers; use the odd sized, colored, embossed, oversized, etc. for the bottles you share with friends and family.
2. Before filling really check every bottle to make sure they are completely clean – no trace of old yeast, dust, or cobwebs! Wash and sanitize them

- every time – even if you are in a hurry (trust me!)
3. Buy a bag of plain gold or silver crown caps and use those for the bottles you are going to enter in competitions. Other colors or patterns are cool, but they will sometimes make your entries all recognizable as coming from the same brewer.
 4. Be mindful of the fill level. It should not matter so much for kegged beer, but it does make an impression on the judges.
 5. For competition entries, it is best practice to rubberband a paper tag with your name and the entry category/style to each bottle. If you use sticker labels, tape, plastic bags, etc., we just have to strip that off and throw it away before judging; rubberbands and plain paper strip off quick! If you rely on your colored caps or a letter written on a cap to remember which entry is which, eventually you will get one wrong (again – trust me!)
 6. Always fill an extra bottle or two so there is one to open at home just before entry day. It will sometimes keep you from sending bad beers to judges, or confirm that you got the carbonation, aroma, and flavor just right! Plus, you get to enjoy a beer. For extra credit – when bottle-conditioning I usually fill one Corona bottle so I can see how much yeast and sediment will be on the bottom of the dark bottles.

Most important – remember to relax, don't worry, and have a homebrew! For the Fair our main purpose is to educate and support home brewers at all levels of experience. Enter what you have made, study the feedback from judges, and keep improving your art. Cheers!

And Now for Something Different!

A search into our newsletter archives revealed this Evergreen State Fair home beverages photo from the August 2007 newsletter. A few familiar faces including younger Eric!



Another Blast From the Past (From February 2005 newsletter)

GEBL Brewer of the Year for 2004 . . .

After long debate in the Executive Committee meeting, we decided to give the award for 2004 to the host of the Executive Committee meeting, who was providing all of the beer! There was no election recount this time, just glasses to refill.



. . . Is Lori Brown

Seriously, we took into account a stellar performance in the club tastings throughout 2004, as well as participation in GEBL events, leadership and organization in the club, newsletter contribution, and overall participation in GEBL events, in addition to being an awesome brewer. A tough job for anyone to do.

Lori's leadership of the club in 2004 was outstanding. Her brewing knowledge and skill are always cheerfully shared. I think it's safe to say everybody who can't confidently brew a Kolsch, will gladly try a pint of Lori's!! Congratulations on a great 2004!

Coming Next Month Strange Brews from the Great White North! (Or, Not so Strange)



2026 Tasting/Judging/Event Schedule

| Month | Brew | Comments |
|--------------|---------------------------------------|-----------------|
| April | speaker: Dan Custer | |
| May | Pale Ales & International Blondes | Judging |
| June | TBA (idea is GEBL Pro-Am competition) | |
| July | IPA | Judging |
| August | event: Sensory / Off-Flavors | |
| September | Historic Beers (BJCP cat. 27) | Judging |
| October | speaker: Other Fermentables | |
| mid-October | Fresh Hop Competition | |
| November | Porters & Stouts | Judging |
| December | Potluck Dinner/Gift Exchange | |
| January 2027 | German Beers | Judging |

2026 Officers

President *Shelley Albright* president@gebl.org

Vice President *Lori Brown* vp@gebl.org

Treasurer *Pete Stachowiak* treasurer@gebl.org

Secretary *Amy Townsend* secretary@gebl.org

Membership *Will Fredin* membership@gebl.org

Librarian/Webmaster *William Seeds* 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