



Volume 124

August 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

Month	Brew	Comments
August	event: Sensory / Off-Flavors	
September	Historic Beers (BJCP cat. 27)	Judging
October	speaker: Other Fermentables	

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

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Notes from July Meeting by Amy Townsend

Lori: Pro-am recap, Beer Wars reminder. It was decided to choose the beer during the August meeting. Also in August, a sensory workshop for off-flavors.

Pete, Membership: Dan there for his 2nd visit. He has a lot of fruit and grape trees and makes ciders, wines, and mead. Rick, Pete's neighbor there for his first visit. He enjoys making fruit wines and extract brewing.

Pete, Treasurer: \$1650 - current account balance, should be more than enough for the rest of 2026. Memberships are

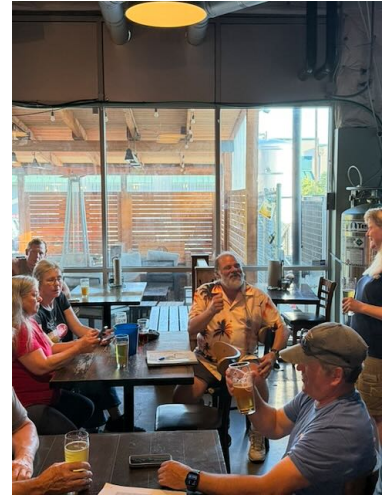
slightly down and expenses are also down.

Tim McTee: Fresh Hop Competition Update: Entries due Aug. 16th, judging is August 24th. 50% of the hops in the beer should be fresh hops.

Eric: Evergreen State Fair Competition: Judging is August 15th and 16th.

We tasted and judged 5 very good IPAs.







**2026 GEBL Tasting Results
July - IPA's**

Brewer	Style	Beer	Average	Result	Points
Lori Brown	21B	Session IPA - American IPA	33.50	2nd	3
Pete Stachowiak	21C	Hazy IPA	23.00		1
Jim Trimble	21A	American IPA	41.75	1st	4
Steve Macaulay	21A	American IPA	30.75	3rd	2
Phil Knudson	21A	American IPA	25.75		1



Points awarded:

1st	4
2nd	3
3rd	2
Entry	1

Czech Pilsner Tasting (Notes from Jim and Lori)

12 people attended the Pilsner same recipe tasting on July 7. Many methods were used to mash the grain. The various decoction mashes added a subtle nuance but require a significant brew day time commitment. Proper water treatments and step mashes produced great results. The consensus seemed to be that it wasn't worth the extra time to do the various, time consuming mashing.

Those that brought beers were Jim Trimble, Lori Brown, Delaney Wardell, Tim McTee, Justin York, and Dave & Jason Cook.



August Meeting

Focus of the August meeting is sensory/off flavors. Don't miss this opportunity! More to come by email.



Home Brewing Club of the Year by Eric J. Wilson

Home Brewing clubs have always been the “big engines” that help support the Evergreen State Fair Homemade Beverage department. Club members enter many great beers, meads, ciders, wines, and soda pops; then support our judging events, and they volunteer for host shifts during the Fair to help educate the public.

We recognize a Home Brewing Club of the Year every year with a plaque and their name on a trophy on display in the department. The award recognizes the outstanding performance of clubs new and old, big and small; and how they help educate and elevate the hobby for members and guests.

The criteria for being eligible is simple. At least three members from a club must be entered in the competition. The club name can be selected in ShoWorks with your online entries but we also check with each person on entry day so everyone gets counted.

The award for Club of the Year is based on total points as follows:

- The scores of the top three individual entries are added together. (wine entries have their awarded points adjusted to the 50-pt beer scoring scale). So if three club members each had a 40-point beer, that would be 120 points.
- We award one point per member of the club with entries.
- We award two points for each blue ribbon earned.

With this system, small and large clubs compete on a fairly even basis. Is there any advantage for many club members to enter? A little bit at one point per member. Is there any advantage for club members to enter a lot of entries? Not as much as the top three entries are weighted the most, and otherwise blue ribbons help the total. But clubs are pretty good at helping each other out, and club meeting tastings are a good way for a club to help members know what their strongest entries will be. And while we only have one award, the efforts of every brew club are always appreciated and help make our Evergreen State Fair Homemade Beverage department successful every year. Cheers.





Tobermory Brewing Co. & Grill by Eric J. Wilson

Just how far would you go for the perfect beer flight? Perfect may be subjective, but recently a vacation took me to a tiny harbor town on Lake Huron and to the Tobermory Brewing Co. & Grill and I was able to enjoy a really good flight.

Tobermory is on the Bruce Peninsula that extends northwest into Lake Huron where the main lake meets Georgian Bay. If you drive west and north out of Toronto just as far as you can go without getting on a boat, you will find Tobermory. And a quick walk around the harbor on a very warm June day brought me to this nice little brewery.

I ordered a flight of their house beers (except for the blond) and a dish of poutine, because in Canada, you must have the fancy fries! It was a quiet day and I was able to have a chat with the bartender. Their brewer likes trying nearly any beer style he can and he was very interested in my opinion of their IPA which he really hoped was a great example of West Coast style IPA.

The light lager and grapefruit radler were both very light and refreshing; perfect brews for a hot summer day. The amber was malty and delicious with nicely balanced hops. The Fathom Five Dark Ale was complex; chocolaty and roasty and with a bold hop profile – not exactly a porter or stout, but it was really

smooth and tasty. It was reminiscent of Hoyne Dark Matter from Vancouver BC.

And as for the IPA – yes, it was spot on – a malty, hoppy, crisp, bright, and clean West Coast IPA any brewer in our area would be proud to serve. Cheers.



Cheers from Salzburg, Austria at the Stiegl Brewery By Paul Pfeffer



<i>2026 Tasting/Judging/Event Schedule</i>		
Month	Brew	Comments
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

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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