



Volume 126

October 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

2026 Tasting/Judging/Event Schedule		
Month	Brew	Comments
October	speaker: Other Fermentables	
mid-October	Fresh Hop Competition	
November	Porters & Stouts	Judging
December	Potluck Dinner/Gift Exchange	
January 2027	German Beers	Judging

In This Issue

September meeting
30th Birthday Party
Great Moments in GEBL History
Fresh Hop Competition Update

September Meeting

Shelley started the meeting by announcing that the GEBL 30th birthday party will be at Jim and Jackie Trimble's on Saturday, October 10. Election of 2027 officers will be at the November meeting.

Eric said that entries for the 2027 Evergreen State Fair home made beverage competitions are due in "only" 318 days! He said that GEBL member Phil Knudson placed 3rd place in the beer Best-of-Show round with his Irish Stout. Jim Trimble was the 2026 "sweepstakes" winner with the top three combined scores for his mead, beer and soda pop entries.

Tim reminded us that fresh hop beer entries are due on October 17, and that the GEBL internal competition will be at the October 12 meeting (see more details in this newsletter).

Will referred us to the announcement sent out by email regarding the 30th birthday beer competition. There is a tight window for ordering ingredients (it was 2 days after this meeting).

Will also asked everyone to consider being a beer judge or steward for the inaugural [Pedal to the Kettle Homebrew Competition](#) organized by the volunteer Beer team at Flying Bike Cooperative Brewery. Here are the details:

DATE
Saturday October 10

LOCATION
*The judging will take place on Saturday October 10 at [Flying Bike Cooperative Brewery](#). Doors open at 8 AM; judging starts at 9 AM.
8570 Greenwood Ave N, Seattle, WA 98103*

We are excited to open this competition to all home brewers (not just co-op members) for the first time!

Registration for Judges, Stewards,

and Beers are open now at the competition site, <https://beerawardsplatform.com/pedal-to-the-kettle>

We will provide morning coffee/snacks and lunch for all judges and stewards. If you have any dietary restrictions or requests, please let us know by the end of September so we can plan appropriately.

Please feel free to share this with your clubs and fellow judges!

We will be judging using electronic scoresheets, so please make sure you bring your computer or tablet with you. Hint hint a laptop or tablet with a keyboard will make judging easier.

Please let me know if you have any questions or concerns!

Thanks for your support, please email with any questions!

*Katherine Gooding
Competition Chair
Flying Bike Co-op Brewery - Member Driven Beer Committee*

Lori kicked off the “historic beers” judging. Lots of fun, excellent beers. Here are the results:

**2026 GEBL Tasting Results
September - Historical Beers**

Brewer	Style	Beer	Average	Result	Points
Lori Brown	27	Kellerbier - German Pils	39.75	3rd	2
Will Fredin	27	Kentucky Common	41.00	2nd	3
Jim Trimble	27	Kentucky Common	28.50		1
Phil Knudson	27	Roggenbier	44.25	1st	4

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



30th GEBL Birthday Party By Jim Trimble

GEGL is 30 years old this year and we are going to have a birthday party.

Place - Jim & Jackie Trimble, 2414 Cavalero Rd, Lake Stevens, WA 98258

Date - October 10

Time - 4:00 until ???

Agenda: If the weather is good, we will be outside on the deck; if not, we'll be inside. We might have a bonfire sometime after dinner.

Jackie and I will supply pulled pork and buns, and all the plates, glasses, etc. Bring a dish to share as well as any beers you want to share. I have lots of beer on tap.

Great Moments in GEBL History – 2012 Bellevue NHC

By Pete Stachowiak



The theme for the 2012 National Homebrewers Conference was “Brewing with Bigfoot”. The event was held at a hotel in Bellevue which provided GEBL a great opportunity to showcase its beers and creativity with a national crowd. Several GEBL members, Dan Stiwell, Dan Hansen and Will Fredin were part of the local committee that helped to organize the national event.

The conference kicks off with a keynote speaker and the first evening is “Pro Night” where professional breweries from the region will pour their beers for the crowd. Craft beer pioneer, Charlie Finkel from Pike brewing presented the keynote address to the over 1800 attendees. Several GEBL members volunteered to bartender at several of the booths.







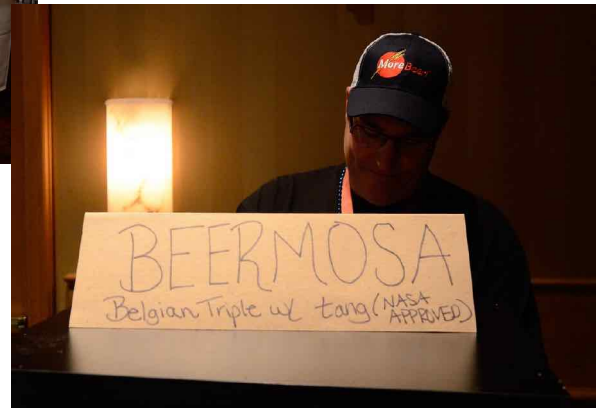


The second night of the conference is always “club night” where any club attending can set up a bar in the banquet room and serve their homebrew to the crowd. Local clubs usually have an advantage because they don’t have to transport props and supplies to set up a unique bar. GEBL chose a theme of “Seattle Rock legends” for our bar and created a rock concert stage complete with a Back Stage area to serve special beers to the VIP’s. About 40 GEBL members attended the conference so we had plenty of help to set up the elaborate bar and bring beer to share (more on that later).

The bar carried the rock concert theme in several ways. A large bigfoot hand fingered a giant guitar neck in front of the bar. We also had a jockey box that looked like an amp with guitar tap handles. A rack with stage flood lights surrounded it. Behind the bar, mimicking a song list, we had 2 “Now Playing” monitors listing the current brews on tap.

A big projection screen above the bar played rock videos from several Seattle rock icons including Jimi Hendrix, Heart, Nirvana, Pearl Jam and Alice in Chains. The showstopper of our rock legends video was a homemade video featuring several GEBL members performing a parody of Dr Hook’s song “Cover of the Rolling Stone”. We changed the words to “get my picture on the cover of Brew Your Own” and added brewing references. The first time it played in the video loop we got most of the banquet hall crowd’s attention and by the second playing, most of the audience was singing with us. While we didn’t get our picture on the cover, there was a staff member from the BYO magazine in attendance and he did an article on GEBL for the magazine. Mic drop!







Just so you don't think that the conference is all just fun and drinking, there are educational sessions with topics on brewing techniques, equipment, ingredients and brewing chemistry. But there are "social hours" during the breaks between speaker sessions when clubs can volunteer to serve beer.



GEBL had several of these social hours that served single hop pale ales. We had collaborated with Hop Union to provide the hops, one of which was an experimental variety called HBC342. The highlight of the early morning social hours was GEBL's beermosa (a Belgian tripel mixed with carbonated Tang). Although it sounds weird it was a big hit. The BYO article even mentioned many of the attendees walking around one morning with a fizzy orange beer. A group for GEBL's women brewers collaborated with women from several other Everett area clubs to create a witches brew that was served at one of the social sessions.







The conference wrapped up on Saturday night with a banquet and awards ceremony. GEBL member Roger Kee was awarded “Cider Maker of the Year”, a first for GEBL. The award is based on a best of show judging round among the gold medal winning ciders for the year. GEBL also received an “unofficial award”, the “Golden Urinal” for the club that brought the most kegs to the conference. GEBL brought about 140 kegs to the event. While not all the beer was consumed, it definitely was enjoyed!

A big thank you to Dan Stilwell for all of the photos!

Fresh Hop Competition Update By Tim McTee

Fresh hop season is here, and it is time for our club's annual competition! There is nothing quite like picking fresh cones straight from the bine and getting them into your brew within hours.

Quick Tips for Fresh Hop Brewing

- Source Early: Get those late season hops(Citra, Mosaic, Simcoe)
- Expect Trub Loss: Fresh hops carry a lot of moisture and plant matter—plan your batch sizes accordingly.
- Keep It Clean: Since these bypass the kiln, pay extra attention to your process to prevent hop creep.
- Drink Fast: These beers fade quickly, so treat your batch like liquid gold and enter it fresh.

Competition Details

- GEBL Club Entry Judging: Judged at the October 12th meeting
- All Entries Due: October 17, 2026
- Judging Date: October 24, 2026 at 5 Rights Brewing (Marysville, WA)

Drop-Off Locations

- Sound to Summit Brewery – Snohomish, WA
- Micro Homebrew – Kenmore, WA
- Northwest Brewers Supply – Burlington, WA
- Jon's Homebrew and Wine Supply – Puyallup, WA (South Sound drop-off)

Let's bring home the belt to GEBL! Happy brewing!

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

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