



Volume 125

September 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
September	Historic Beers (BJCP cat. 27)	Judging
October	speaker: Other Fermentables	
mid-October	Fresh Hop Competition	

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

In This Issue

August Meeting
Beer Wars
Evergreen State Fair
Homebrew Results

August Meeting

(Pictures and handouts speak for themselves)

The focus of this meeting was tasting and recognizing off-flavors in beer. Lori lead the discussion, and the "off flavors" were from an industry kit. The following notes are from Lori.



Keys to Preventing Beer Defects

Tips from Lori Brown, BJCP National Beer, Mead, and Cider Judge, Certified Cicerone, and award-winning homebrewer for over 30 years.

ALWAYS practice good CLEANING and SANITATION!

Water:

- Eliminate chlorine/chloramine from water with a charcoal filter or Campden tablets.
- Don't use a garden hose. Use food grade beer tubing/hoses.

Hops and Malt:

- Use fresh, quality ingredients.
- Store hops in the freezer in low oxygen (nitrogen purged) bags.
- Mill grains as close to brew day as possible.

Boiling:

- Do not cover brew pot during the boil.
- Ensure vigorous, rolling boil.
- Increase boil time to 90 minutes for pilsner malt.

Chilling:

- Minimize hot wort stand/whirlpool times.
- End of boil to fermentation temperature in under 2 hours. Quicker is better.
- Chill wort quickly.

Fermentation:

- Use yeast nutrients.
- Oxygenate the wort at yeast pitch.
- Pitch sufficient quantity of pure healthy yeast.
- Keep clear fermenters out of direct sunlight and fluorescent lighting.
- Control/adjust fermentation temperature based on yeast strain.
- Include a diacetyl rest at the end of lager fermentations.
- Allow fermentation to finish.
- Rack beer off sediment.

Packaging:

- Minimize oxygen/splashing except at yeast pitch.
- Purge kegs with CO2 prior to filling.
- Clean your draft lines and faucets on a regular basis.
- Store beer in a cool, dark location, under 55 degrees or in refrigerator at 38 degrees.
- Serve beer in an appropriate amount of time. Fresh beer is usually best!

Papery (Trans-2-nonenal)	Isovaleric acid	H2S (Hydrogen sulfide)
Description: Old paper, cardboard, stale, oxidized Common sources: Product of aeration, oxidation, staling, aging, warm storage temperature	Description: Cheesy, old hops, sweat socks Common sources: Use of old, degraded hops. Oxidation of hop oils and alpha acids during storage.	Description: Rotten eggs, sulfur Common sources: Fermentation (in healthy fermentation, CO2 removes H2S), or contamination
DMS (Dimethyl sulfide)	Diacetyl (2, 3-Butanedione)	Contamination (Lactobacillus)
Description: Canned corn, cooked vegetables, mouthcoating Common sources: Short, non-vigorous wort boil, slow wort cooling (long whirlpools), or contamination	Description: Butter, butterscotch, movie theater popcorn topping, slick mouthfeel Common sources: Contamination (unclean draft lines), or fermentation (racking too soon, unhealthy yeast)	Description: Sour cream (lactic), buttermilk, rancid butter, silky texture Common sources: Contamination (Lactobacillus), unclean draft lines







Stilly Mashers vs GEBL at Beer Wars

August 22, 2026

By Lori Brown

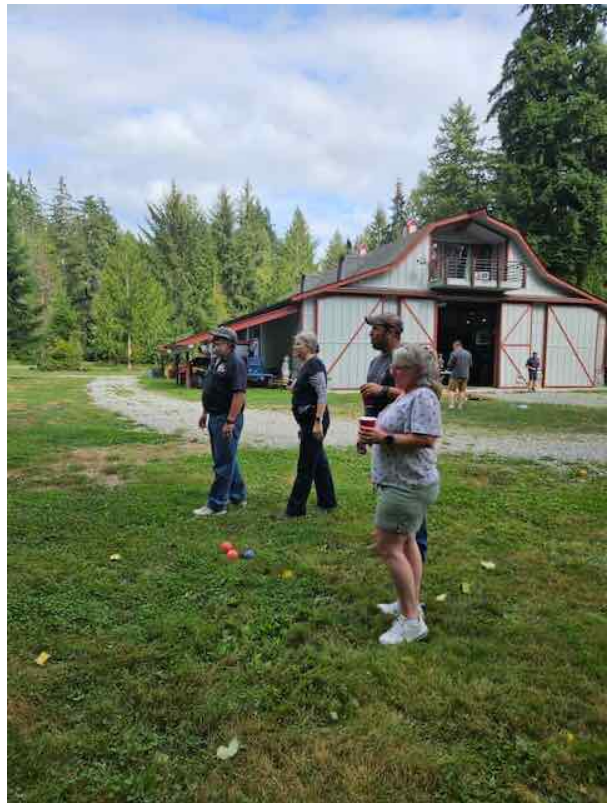
The Beer Wars challenge idea was created by the Stilly Mashers brew club. The idea was friendly competition and building friendships between our club members. Mission accomplished.

GEBL was up 2-1 after the beer portion of Beer Wars. We then went down 0-2 in yard games. Down 3-2 overall after 5 events, GEBL forfeited the final yard game due to attrition. We really needed some more GEBLs to balance the great Stilly Masher turn out.

Dennis and Evelyn were fantastic hosts with a great venue. Excellent food, beverages, and community made for a great day.

(The following pictures are from Amy Townsend and Lori Brown)











Evergreen State Fair Homebrew Competition Updates

(The following pages are updates from Eric Wilson and crew as they continue to work the Evergreen State Fair homebrew competition)

Evergreen State Fair Open Class Homemade Beverages – 2026

Best of Show – Beer

There were **99** beer entries this year.
11 beers advanced to Best of Show judging.
A panel of three BJCP judges evaluated all BOS entries.

Place	Entry	Winner
Best of Show	Dark Saison	Scott Jewell Kirkland, WA
2nd	Rye Barleywine	Adam Chumbley Stanwood, WA
3rd	Irish Stout	Phil Knudson Lake Stevens, WA
4th	"Jenny Utah" Pale Ale	Hector Cardenas Lynnwood, WA
5th	Cream Ale	Adam Chumbley Stanwood, WA
6th	"Clean Sweep" Kölsch	David Kump Arlington, WA

Evergreen State Fair
Open Class Homemade Beverages – 2026

Best of Show – Mead and Cider

There were 44 mead and cider entries this year.
6 meads and 6 ciders advanced to Best of Show judging.
A panel of judges evaluated all BOS entries.

Place	Entry	Winner
Best of Show Mead	Blueberry Lemon Mead	Jon Birdsong Arlington, WA
2nd	BananasFoster Bochet	Thomas Carter Mukilteo, WA
3rd	Pineapple Mead	Nic Thompson Arlington, WA

Place	Entry	Winner
Best of Show Cider	Apple Cider with Quince	Wolff Maas Woodinville, WA
2nd	Apple Cider with Dry Hops	Wolff Maas Woodinville, WA
3rd	Apple Cider with Ginger	Wolff Maas Woodinville, WA

Evergreen State Fair
Open Class Homemade Beverages – 2026

Best of Shows –Wine

There were 26 wine entries this year
A panel of seven judges evaluated all BOS entries.

Place	Entry	Winner
Best of Show Fruit and Country	Black Cherry Wine	Rick Jukovic Marysville, WA

Place	Entry	Winner
Best of Show Vinifera	2024 Cabernet Sauvignon	Roger Cook Marysville, WA
2nd	Syrah	Kevin Weinand Kirkland, WA
3rd	2025 Siegerrebe	Dean Ballard Seattle, WA
4th	2024 Aglianico	Dean Ballard Seattle, WA
5th	Huckleberry Riesling	Bob Kampman Monroe, WA

**Evergreen State Fair
Open Class Homemade Beverages – 2026**

Best of Shows – Soda Pop & Shrub

There were **16** soda pop and shrub entries this year.
A panel of judges evaluated all BOS entries.

Place	Entry	Winner
Best of Show Soda Pop	Scratch Made Root Beer	Jon Birdsong Arlington, WA
2nd	Cherry Cola	Jackie Trimble Lake Stevens, WA
3rd	Smurf Blue Raspberry	Jackie Trimble Lake Stevens, WA

Place	Entry	Winner
Best of Show Shrub	Strawberry, Raspberry, & Champagne Vinegar Shrub, hot pressed.	Emily Skolrud Snohomish, WA
2nd	Strawberry & Red Wine Vinegar Shrub, hot pressed.	Emily Skolrud Snohomish, WA
3rd	Strawberry, Rhubarb, & Apple Cider Vinegar Shrub, hot pressed.	Emily Skolrud Snohomish, WA

**Evergreen State Fair
Open Class Homemade Beverages – 2026**

Sweepstakes

Entrants who enter in at least three divisions in the competition (beer, mead/cider, country wine, wine, soda pop) are eligible to be awarded the Sweepstakes award for their top three scores in different divisions.

This year three entrants met the criteria –
Jon Birdsong of Arlington, WA, Jordan deKoekkoek of Bothell, WA,
and Jim Trimble of Lake Stevens, WA.

It was a really close competition, and our 2026 winner is:

Jim Trimble of Lake Stevens, WA.

Facts and Data:

Jon	Birdsong	91C	Scratch Root Beer	41	Blue
Jon	Birdsong	42C	Blueberry Lemon Mead	39	Blue
Jon	Birdsong (108 points)	18B	American Pale Ale	28	White
Jordan	DeKoekkoek	52B	The Fruited Plain: Cider with Peach and Mango Petillant and Semi-sweet	43	Blue
Jordan	DeKoekkoek	21C	Spacious Skies: Black IPA with golden light and dark malts, simcoe/cluster/fresh cascade hops	28	White
Jordan	DeKoekkoek (99 points)	91D	Sea to Shining Sea: Soda with Strawberry, Blueberry, and Coconut	28	White
Jim	Trimble	41B	Cinnamon Mead Still and Semi-sweet	44	Blue
Jim	Trimble	15A	Irish Red	37	Red
Jim	Trimble (113 points)	91A	Cinnamon Cream Soda	32	Red

*All three gentlemen make excellent homemade beverages across the
style guide categories and are well deserving entrants. Cheers!*

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

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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