



The Greater Everett Brewer's League Journal

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, promote BJCP judging, evaluation and competition entry, as well as promoting the local craft beer movement.

In case you missed email, today's meeting is at:

Zoom Meeting
<https://us04web.zoom.us/j/683561065?pwd=U3dmYjJRZS81aEIGeUVL RDEzZzkwdz09>

Meeting ID: 683 561 065

Password: 04092020

Table of Contents:

Pg 1 to 2: Kegging with a Beer Gun

Pg. 3 to 4: Storing Your Beer Brewing Hops, Grains and Yeast

Pg. 5: Competitions and Woolly the Ram

Pg. 6 to 7: INGEBLIDIBLE RECIPES!

Pg. 8: Brewer Rankings, Events, Tasting Calendar and Club Presentations

How to join a Zoom meeting...
<https://support.zoom.us/hc/en-us/articles/201362193-How-Do-I-Join-A-Meeting->

Kegging with a Beer Gun

Kegging your home brewed beer is a great time saver. Once I started to keg my beer, I never went back. However, kegging presents a dilemma for the home brewer who wants to compete, as most competitions require bottled beer. Also you sometimes want to share a bottle of homebrew with your friends.

A beer gun or counter-pressure bottle filler provides the best of both worlds - allowing the brewer to bottle beer directly from the keg without losing carbonation. Virtually all commercial breweries use counter-pressure bottling systems to fill their production beer bottles.

Counter pressure bottle fillers come in many shapes and sizes. One common design is the T shaped filler shown to the right. Another popular alternative is the Beer Gun, a counter pressure filler with a simplified trigger system to provide one-handed operation.

How a Counter Pressure Bottle Filler Works

The premise behind a counter pressure bottle filler is to fill the bottle while it is under constant pressure to prevent foaming and loss of carbonation. The actual process takes place in stages:

- **In the first stage, the bottle is filled with CO2 to purge all of the air from the bottle**
- **Second, the bottle is pressurized so that the CO2 in the bottle is at the same pressure as the carbonated beer to be added**
- **Third, the bottle is filled, and CO2 is allowed to escape from the bottle as beer displaces it while maintaining constant pressure**
- **Finally the filler is removed and the bottle is quickly capped**

If the steps are done properly, the beer will be under constant pressure during the entire process and will retain its carbonation.

Cont next page....

Greater Everett Brewers League

Recently the [Blichmann Beer Gun](#) has become a very popular bottle filler. The advantage of the beer gun is that it replaces a complex system of separate valves on the older T-fillers (pictured above) with a simple trigger system making single handed operation possible. This lets you hold the bottle with one hand and fill with the other. Using the older models usually requires two people - one to hold the bottle while a second person operates the valves on the filler. Here's a [video of the gun in action](#).

Counter Pressure Bottling in Practice

While the theory is straightforward, using a counter pressure bottle filler the first few times can be a challenge. Here are some tips I've learned to help keep things under control:

- Keep the keg at serving pressure, and if possible use a filling line that is approximately the same as your normal serving line. This will assure that the bottle is carbonated at the correct pressure.
- Chill the bottles in the refrigerator before using so there is no change in temperature when the beer contacts the bottle.
- The bottles must be sterilized, which presents a challenge since they also should be cold. One trick I've used is to fill them with an iodophor solution before putting in the fridge, then dump before filling.
- Make sure that the bottle filler is properly seated before filling. I've had more than one popout and make a big mess.
- Fill the bottles nearly to the brim, as removing the filler will leave you with the correct amount of headspace.
- Moderate spillover when removing the filler is normal due to the pressure release before capping.
- Cap as quickly as possible after removing the filler to minimize the chance of air getting into the bottle.

I also recommend reading our summary on kegging your homebrew beer linked above. Thanks for reading!

Brad Smith

Greater Everett Brewers League

Storing Your Beer Brewing Hops, Grains and Yeast

Fresh ingredients are one of the keys to great beer. More than once I've been burned by old or improperly stored brewing ingredients resulting in flat, cardboard tasting beer. So this week I'm going to share some of the lessons I've learned about keeping ingredients fresh.

Brewing Extract

Fresh extract is really important for beginning home brewers, but light, heat and oxygen are enemies of your extract. Heat will, over time, make the malt darker and also break down the maltose. Light also breaks down malt, and can create skunk like flavors. Oxygen will oxidize your malt, leaving you with cardboard or stale beer flavors. This is true for both liquid and dry extract.

First, you are always better off purchasing fresh extract than extract that was canned and left on a shelf for several years. Second, your malt should be stored in an oxygen barrier container if possible, and finally extract belongs in the refrigerator, not in your garage or basement. Extract that is sealed properly and refrigerated can last up to a year, though I recommend using it within 6 months if possible.

Malted Barley Grains

Whole malted grains can safely be stored for a year or more, so purchasing in bulk is fine. However, you still want to avoid excessive heat and moisture. Heat can degrade the grains, and moisture can result in mold, bugs or infection (souring). Store your whole grains in a cool dry place, ideally away from sunlight. You can use the refrigerator if you have space, but its not necessary for whole grains.

Crushed grains present a larger problem. Crushed grains are prone to oxidation, and more susceptible to heat, light and moisture than whole grain malt. I recommend keeping crushed grains in sealed containers and placing them in the refrigerator until you are ready to use them. Stored in this way they can last a few months, however I personally try to use my crushed grains within a few weeks of milling whenever possible. The best solution is to purchase bulk grains in whole form, store them properly, and purchase a good malt mill such as the [Barley Crusher](#) to mill them as needed.

Cont next page....

Greater Everett Brewers League

Storing Hops

Hops are also susceptible to moisture, light, oxygen and heat degradation. Both the alpha bittering acids and the aroma oils degrade over time. Each variety has different storage characteristics – [measured by the Hop Storage Index \(HSI\)](#) – which is the percent of alpha acids lost in six months if you store your hops at 68 F (20 C). You can extend this time by storing it colder – ideally in your freezer.

However the HSI does not tell the whole story, as it only measures alpha acid loss. Oxygen also degrades hops, so to protect your hops you need to put them in an oxygen barrier container such as the vacuum sealed foil packets than many brands now are distributed in. Ziplock bags are not a good option – they don't really seal out all of the oxygen. Also you want to keep them from light. So to make your hops last as long as possible keep them in sealed foil pouches, and store them in your freezer.

Storing Yeast

Dry yeast packets are the easiest to store. Just keep them in a cool, dry place – or perhaps the refrigerator if you want them to last a bit longer. However, even a shelf stored packet can last for more than a year, as they only lose about 1-2% of their viable yeast cells per month. Dry yeast is also nice to work with as you don't usually need a starter – and can just hydrate the yeast 20 minutes before pitching in a little warm water.

Liquid yeast vials or smack packs are an entirely different story. They are more prone to heat and light degradation and also lose significantly more cells as they age. Liquid yeast really must be kept refrigerated – you can't store it on the shelf. Even then, liquid yeast loses about 20% of its viable yeast cells per month, which means it has a useful shelf life of about six months. Unless the package is brand new, most beers will benefit from [a yeast starter](#) when working with liquid yeast – a good starter will ensure you are pitching the ideal number of cells for your batch.

by BRAD SMITH on FEBRUARY 8, 2014

Greater Everett Brewers League

Competitions are being delayed



Currently exploring options, but planning to do a single round judging. First round was cancelled



Currently postponed and trying to reschedule for either June, July, September or October. TBD



Also Cancelled.

Wish I had more on these two items but with the current situation, this is the best we can hope for.

Wooly the Ram

Wooly the Ram is currently being safe and self Quarantining. Still a great time to homebrew. Wooly is currently drinking a Lambic that was brewed about a year ago.



Image by Robin Sparks

Greater Everett Brewers League

INGEBLIDIBLE RECIPES !

If you have a great recipe to share or just something you like please send to editor@gebl.org so it can be included

5 Recipes for Repurposing Spent Grain

The do-it-yourself process doesn't have to end when your brew day wraps up!

Spent grain is a brewing byproduct—grain that was used to make beer and is no longer needed after mashing or steeping. While it's easy to throw it away, there are actually quite a few things you can do with spent grain, from composting to baking.

We've compiled 5 recipes that use spent grain so you can reduce waste and put it to good use!

1. Peanut Butter Banana Spent Grain Dog Treats

Our pups are often right by our sides on brew day, but they don't get the joy of drinking a beer after all that hard work. Luckily, you can repurpose leftover brewing grains into dog treats. Don't forget: never feed your dog any sort of hops!

2. No-Knead Spent Grain Pizza Dough

You're relaxing after your brew day. What could be better than a hot slice of pizza and a cold homebrew? How about pizza made with some of the grains from your brew!

3. Spent Grain Latkes & Avocado Cream Paired With English-style Bitter

There's nothing quite like a crispy potato latke! Learn how to incorporate spent grains into your next batch of latkes and pair with this perfect English-style bitter beer—homebrew recipe included!

4. Brewer's Bread

When the mash and boil are finished and your wort is happily mixing with yeast in the fermenter, whip up some brewer's bread with your leftover spent grain!

5. How to Make Spent Grain Flour

If you want to save spent grain for baking later, making spent grain flour is a great way to prepare it for storage. Simply substitute in some spent grain flour in your favorite recipes that call for traditional flour!

Links found at

<https://www.homebrewersassociation.org/how-to-brew/5-recipes-for-repurposing-spent-grain/>

By Duncan Bryant & Rachel Staats, American Homebrewers Association

Greater Everett Brewers League

Kettle Sour by Robin Sparks

So this is my base recipe for my kettle sour. I change it up sometimes to experiment and learn.

Grain Bill

4 lbs. Copeland Pale

5 lbs. White Wheat

2 lbs. Spelt

2 lbs. Flaked Wheat

1 oz German Tettnanger (pellet)

Sweet Cherry Puree (1 48 oz can)

Wyeast 5335 Lactobacillus (1 pkg)

Wyeast 3944 Belgian Witbier (2 pkg)

Wyeast nutrient

Whirlfloc

Mash @ 150F for 60 minutes. I try to keep the temp stable within a few degrees., 6 gallons wort

Transfer to fermenter, pitch Lacto @ 78F.

Measure pH twice daily, stop souring at about pH 4.5 and move to boil. My batches usually sour in a day and a half

Boil:

At 60 minutes, add 1 oz German Tettnanger

10 minutes, add 2.64g Wyeast nutrient

5 minutes, add 1g Whirlfloc

Cool to 75F, move to fermenter, pitch yeast

After 1 week, add to Cherry Puree for second fermentation – continue fermentation for 2 more weeks.

I'm looking for an OG of about 1.058 and FG at about 1.014

Greater Everett Brewers League

Brewer of the year rankings:

The monthly tasting scores influences the decision towards the GEBL Brewer of the year.

Here is an update after Lager tasting. First place 5 points, 2nd place 3 points, 3rd place 2 points, and participants get 1 point.

2020 Brewer of the year Ranking

	Rank	Total Points
Jim Trimble	1	5
Lori Brown	2	3
Pete Stachowiak	3	2
Dan Hansen	4	1
Tony Ochsner	4	1
Will Fredin	4	1
Kerry Kerston	4	1

The Greater Everett Brewers League (GEBL) is an American Homebrewers Association club that typically meets the second Thursday of every month at 7 pm at the Milltown Sailing Association, 410 W 14th Street, at the Everett Marina.

Tasting Calendar

May: Light Americans (styles 18A & B)

July: Sessions (any style, must be under 4% ABV)

September: German Open styles

November: IPAs!

January 2021: Wood Aged Beer (styles 33A & B)

March 2021: Dark British Beer (styles 16A sweet stout, 16B oatmeal stout, 16C tropical stout & 16D foreign extra stout)

Club Presentations

June: Club Same Brew & Hop Talk (coordinated brew with different flavor/aroma hops) – Jim, Pete, Jesse

August: Fermentation: What's causing those bubbles & What are your options for control? – Pete S.

October: GEBL Presidents Favorite Brew & Recipe Formulation – Tony S., Erik A., Will F., Lori B., Jim T., Dan H., Jesse F., plus others!

December: Holiday Party & Barleywine/Strong Ales

Events

May 2: National Big Brew day (currently still scheduled at Brad Browns, subject to change.)

May 7: National Home Brew Day

Aug 15: Beer Stock

Aug 27 to September 7: Evergreen State Fair, See Eric Wilson to get your beers in

October 14: The anniversary of the day that homebrewing was legalized in the United States, thanks to President Jimmy Carter, in 1978.

November 3: Learn How To Home-brew Day

If you would like to be added to the GEBL email list send your request to: ed_andresen@hotmail.com

The GEBL Elected Club Officers for 2019 are:

- Jesse Free President (president@gebl.org)
- Pete Stachowiak, Vice President (vicepresident@gebl.org)
- Maria Johnson, Secretary (secretary@gebl.org)
- Bob Winchell, Treasurer (treasurer@gebl.org)
- Brad Brown, Membership Coordinator (membership@gebl.org)
- Robin Sparks, Librarian (library@gebl.org)
- Bryan Collazo, Newsletter Editor, (editor@gebl.org)

Our website is at <http://www.gebl.org/>

Our correspondence address is: GEBL PO Box 13392 Everett, WA 98206