



### 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.

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How to join a Zoom meeting...

<https://us02web.zoom.us/j/89502014676?pwd=VkrWTUFlkOWliVVM1UTdSU0Rja3BIZz09>

Meeting ID: 895 0201 4676

Password: 07092020

## Home Brewing Today



Hi everyone, I hope everyone is doing well and had a happy fourth of july and is still brewing during the current events. I wasn't sure what a good lead article would be since we don't have the Fair, or Beer stock or any current beer competitions going on. No HomeBrew Conference either.



At least many of the small breweries, including several that are current or former members of our club such as At Large and 5 Rights brewing have finally opened. Hopefully when we get going again, we will have many new members that began brewing because of the lock down and had time to try out the hobby that they always wanted to try.

I will be sending out requests before the next meeting for pictures and updates of home brew related things you are doing and trying. If you have new brew equipment, maybe hops you are growing or just tried out a new recipe. I myself am trying a new brewing message that is included on page 3 of recipes just for something new.

I hope to see everyone in person again soon and I hope everyone keeps brewing.

Till Next month, Bryan Collazo



## Making Full Bodied Beer at Home

For many beer styles such as traditional ales, browns, porters and stouts, a full body beer style is very desirable. Full body beers have complex character, better head retention and enhanced mouthfeel. Higher body is achieved by raising the final gravity (FG) of a beer without producing an incomplete fermentation. Body can be enhanced by adding unfermentable (complex) sugars, and also by increasing the amount of protein in the brew. Making full body beer at home can easily be done if you use the following four tips:

### **Use more Carmelized and Roasted Malts**

Malts that have been carmelized like caramel or crystal malts have long chains of sugars that are called dextrans. Even lighter caramel malts such as Carapils have dextrans in them. Dextrin sugars are carbohydrates that are almost tasteless, do not ferment, and subsequently remain in the finished beer enhancing the mouthfeel and perceived body to the brew. A pound of Carapils or caramel malt will significantly enhance the body of an average 5 gallon batch of beer. Malto-dextrin powder is another adjunct that can be added to enhance the amount of dextrin and therefore body of the beer. Roasted malt, chocolate, and special malts have a high proportion of other unfermentable sugars, and similarly increase the finished body while adding sweetness, raising FG, and enhancing flavor. This method works well for malt extract brewers as well as all grain brewers.

### **Add Unmalted Grains**

Unmalted grains and many non-barley grains contain a large percentage of proteins. Examples include Wheat, Oatmeal, Flaked Barley, unmalted barley and undermodified malts. Proteins do not ferment and can have a profound effect on enhancing mouthfeel. Unfortunately proteins also reduce clarity of the finished beer, so large amounts of protein enhancing ingredients are best used in darker beers (Oatmeal Stout) or beers that are characteristically cloudy (many wheat beers). Note that many unmalted grains such as wheat, flaked grains and unmodified grains require mashing, and are not suitable for steeping in a malt extract beer.

### **Use a Higher Mash Temperature**

A third method for enhancing beer body is to increase the temperature when mashing. A higher temperature during the sacchrification step (convert at around 156-157F) will reduce the effect of the beta amylase enzyme leaving larger sugar chains in the beer. These long unfermentable sugar chains will remain in the beer resulting in a higher final gravity and enhanced body. If you are using BeerSmith, simply select any of the "Full Body" mash profiles to convert your mash at a higher temperature.

### **Use a Low Attenuation Yeast Strain**

Select a brewing yeast strain with low average attenuation. Low attenuating yeasts will consume fewer complex sugars leaving a higher final gravity and ultimately a beer with more body. Select a yeast with average attenuation below 70% if possible. Examples of low attenuation yeast include many English, European and traditional ale yeasts, Alt and many of the English and British ale yeast variants.

Combine all four of these methods for your next complex English Ale, Porter or Stout to make a full bodied beer! Have a great week and happy brewing!

Cheers, Brad Smith, BeerSmith.com, Follow BeerSmith on Twitter and Facebook

## INCREDIBLE GEBL RECIPES

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

### Pineapple Tepache

Thanks to the ongoing apocalypse, I was browsing You Tube for brewing ideas and came across this home brewing idea. The first video called it pineapple beer and then admitted it wasn't actually beer, but it is still home brewing using wild yeast from the pineapple. This can be brewed in 48 hrs and is fairly low in alcohol but would be a refreshing summer drink. I am currently making about a one gallon batch per the recipes and will try to refine it to see what happens. <https://www.thespruceeats.com/pineapple-tepache-recipe-4078751>

#### Ingredients

- 1 gallon water
- 1 large cone of *Piloncillo* (about 1 pound, or approximately 1 pound of brown sugar)
- 1 whole ripe fresh pineapple
- 1 cinnamon stick

Heat the water in a large pot until it starts to boil. Take the pot off the stove, and add the piloncillo or brown sugar so it will dissolve while we are working with the pineapple. (If you are using piloncillo, the dissolving process will take longer; stir the water occasionally with a wooden spoon and break the piloncillo up as it softens to help this process along.) Once the sugar or piloncillo has dissolved into the hot water, place the pieces of peel into the pot. Add the stick of cinnamon. Cut the fruit of the pineapple into slices or chunks, reserving the fibrous core. Store the fruit for another use.

Cover the pot with a dishtowel, and set it on the kitchen counter or another place (at room temperature) where it is easily accessible but out of the way. The towel will keep out any foreign matter while allowing air to reach the mixture, allowing for successful fermentation.

After 24 to 36 hours, check your tepache. If you see a bit of frothy white foam on the surface of the water, it's fermenting. You can drink it as is, or let it continue to brew another day or so. If you do not see any white froth, cover the pot again and check it after another 24 hours; the time necessary for fermentation will vary according to the temperature, ripeness of the pineapple, and other factors. Once your tepache has reached the desired level of fermentation, strain out, and discard all the solids.

Transfer the liquid to a pitcher and refrigerate. Refrigerated tepache will keep for up to a week, very slowly continuing to ferment more. Before serving, take a test drink. Add more water or sugar to taste. (We almost always dilute mine with more water.) Serve over ice, if desired.

\*If you have a beer recipe that you like, please send me a copy and I would be happy to post it. Add any information or history you would like included



# Greater Everett Brewers League

Brewer Rankings,  
Events, Tasting  
Calendar and Club  
Presentations

## 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

**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

**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

**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

**May 2021:** End of the Apocalypse

If you would like to be added to the GEBL email list send your request to: [ed\\_andresen@hotmail.com](mailto:ed_andresen@hotmail.com)

The GEBL Elected Club Officers for 2019 are:

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

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

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