



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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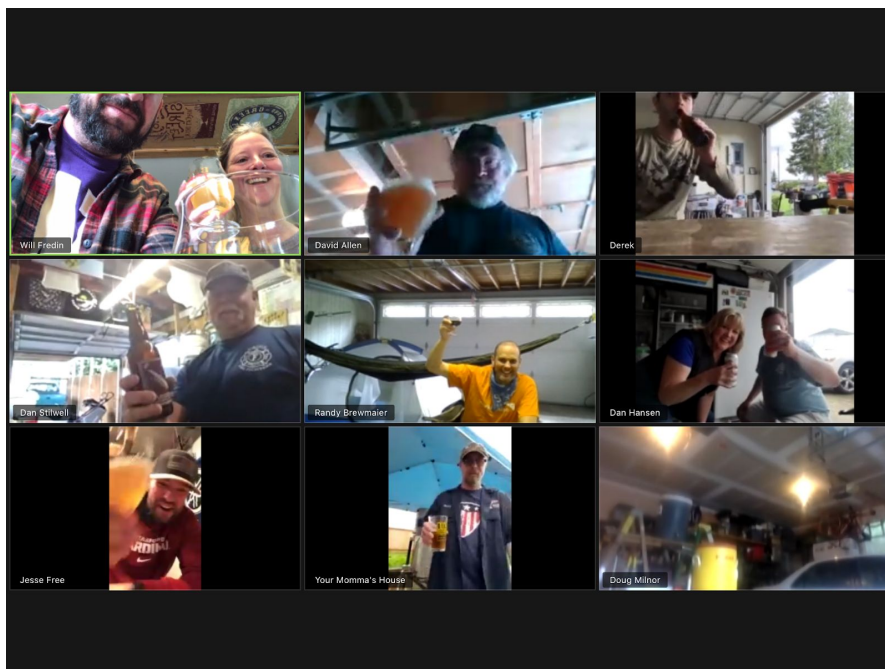
How to join a Zoom meeting...

<https://us02web.zoom.us/j/88467493411?pwd=czhGWjZxUHJsYzR4STdVREU5WExidz09>

Meeting ID: 88467493411
Password: 05142020

BIG BREW DAY 2020

On May 2nd GEBL hosted its first virtual big brew however we brought it big. This was the biggest big brew in the past 10 years with 125 gallons of Homebrew brewed from 14 different brewers.



Run down of the Brews

- The top dog was the 20:gallons put up by Jim Trimble with an IPA and a Porter.
- Doug Milnor paid homage to our most recent NHC medal winner [Dave Allen's saison](#) recipient. Doug's thoughts
 - The bonus was that I found David Allen's Saison recipe on Homebrewers Association recipe. The unfortunate component is that I had to do a lot of substitution primarily with the hops based upon my dealers (Jim Trimble) supply. I modified the grain bill a tad as I like my beer a little darker, so I also added a little Crystal80. Met every one of the pre-fermentation parameters David set forth, well my OG was 1.050 vs 1.048 – everything else was spot on. CONT. pg 2

Greater Everett Brewers League

- IPA was of course the club favorite of 6 brewers ranging from a double milkshake IPA to an English
- There were 4 different wild ale beers executed.
- Nicely we were not exclusive to beer as Randy N made a pineapple cider.
- Winning the gravity championship goes to Dan Stilwell with a 1092 Abyss Clone

Dave Hetteen's big brew ipa. 10 AM toast picture. Dave brewed a regular IPA, because he is low on homebrew. Being a little rusty on his system. Dave chose and IPA, because he has done a lot of them and so I know they are easy.



Jessie Free's: My lambic brew day went as planned & now the wait begins...for years to blend this with others already sitting there.

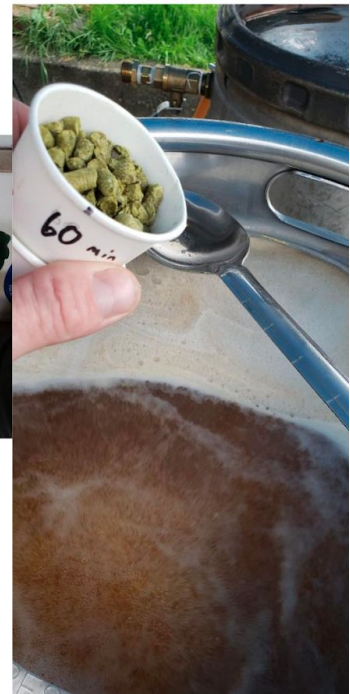
The highlight of the day was kegging my Baja 500 Mexican lager. It turned out great! Hit the targets, beautiful color and clarity....and it smells like there is already a lime in your beer. Just in time for today! Cinco de Mayo! Cheers!



Eric Wilson : Brew day on Saturday went fine, and I rocked the day in an old-school GEBL shirt. I made 11 gallons of Ballantine pre-prohibition IPA and with 3 gallons of the same wort, I made a gruit kind of thing in a separate kettle with rose petal candi-syrup, an ounce of mugwort, and just a hint of Hallertau hops because it needed something!! OG on that rose-thing was 1.115 so watch out!



CONT....



"Marked Safe and Isolated From The Brits,"
English IPA.



Dave Allen: Split one batch between 2 Brett cultures.
Named them Yin and Yang.

Overall it appears that Big Brew Day was the Biggest.
Everyone had fun and we got to see a lot of home
systems we wouldn't normally get to see.

If you would like more information about what happend
on the national Big Brew Day, you can check here:

<https://www.homebrewersassociation.org/aha-events/national-homebrew-day/>



Article by **will fredin**
Photos by various



If you want to check this out, there is a fee, but there is great online access to the event, check it out here: <https://na.eventscloud.com/ereg/index.php?eventid=542491&>

Wooly the Ram

Tired of quarantine on his home planet. In his search for intelligent life, he called on his old friend in a galaxy far, far away... and had a craft brew.



by Robin Sparks

Beer Blending Strategies for Home Brewers

This week I take a look at the often overlooked topic of blending two beers either to correct a flawed beer or make a more complex finished beer.

Why Blend Your Beers

The vast majority of beers are made in a straightforward way – you brew a recipe, ferment, age and enjoy it. While this is great when everything in your recipe works perfectly, life is not always perfect.

Many wine makers, by contrast, are master blenders. The “Bordeaux” style, for instance, is crafted from a number of different wines blended after fermentation. Blending the wines produces high quality but also consistency in flavor from year to year.

Blending beer lets you correct minor and even major flaws in a brew, and in some cases also lets you produce a beer that would otherwise be very difficult or time consuming to create using traditional methods. So rather than dumping a brew that did not turn out just right, I encourage you to think outside the box and blend your way to a better beer.

Blending to Correct a Flawed Beer

One of the first applications of blending is to correct a flawed beer. You can do this either by blending in a beer you already have on hand or brewing a beer to specifically address the flaw in your first beer.

Lets look at brewing a beer specifically to blend with a flawed beer. This is easiest to do when the beer has an obvious imbalance such as too much or too little bitterness, a thin or overly heavy body, or an obvious flavor issue such as too much roast flavor. In this case the antidote is obvious – brew a beer that will correct the flaw. If the original is over-hopped, then you under-hop the second beer. If too thin, then make another with the same recipe but too much body. The goal is to generate a beer that, blended with the original, produces a balanced finish.

A second strategy is to brew a “cover-up” beer. This approach can be used to “cover up” flaws in the original beer, and can be used to correct more extreme off-flavors. Usually this means brewing a dark, heavy beer whose flavors will mask any flaws in the original beer. For example a pale ale with an obvious flaw like DMS (a cooked corn flavor) could easily be corrected if I blend it with a heavy stout to produce a blended porter. You could take a light lager with flaws and make a dark bock beer to produce a dark lager. A light beer that has some souring from an infection could be blended with a heavier sour beer to make an intentionally soured beer to make a sour style.

[Blending to Create a Particular Flavor](#)

A third strategy I use for blending beer is joining two beers to create a specific desired flavor. Here we may not be correcting a flaw but instead simply adding a flavor to make an otherwise dull beer interesting. You can blend two beers you already have on hand – such as an Imperial Stout and a Sour, or brew a beer to blend. This can also be done with fruits, flavorings, sours, hop extracts and spices.

For example you could blend a sour beer or directly add lactic acid into an otherwise normal ale to create a sour ale. Add fruit flavoring, or fermented fruits to taste to make your own fruit beer. Add a spiced tea with your favorite spices to taste to spice your beer to the exact level you like. You can use isomerized hop extracts to add hop flavor after your beer is completely done to get a different finish or bitterness level. Add liquors or bourbon to the finished beer to give it a fruit, spiced or even bourbon barrel aged finish without the barrel. Add mead to a beer to create a braggot.

For this approach I find it best to start with a fixed amount of beer, say 100 ml, and then add a measured amount of the flavoring (or flavored beer) until I get the precise flavor balance I want. Once you have the right mixing proportions simply scale it up to the size of the batch you’ve made to get the right balance up front.

So the next time you brew a beer that did not come out perfect, don’t dump it – blend it! Thanks for joining me on the [BeerSmith Home Brewing Blog](#). Be sure to sign up for [my newsletter](#) or my [podcast](#) (also on [itunes](#)...and [youtube](#)...and [streaming radio station](#)) for more great tips on homebrewing. Also check out the [How to Brew Video series](#) I shot with John Palmer if you want to learn more about all grain brewing.

by BRAD SMITH on JANUARY 30, 2018

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.... I REALLY HOPE THIS HAPPENS

Events

Aug 15: Beer Stock **CANCELLED**

Aug 27 to September 7: Evergreen State Fair **CANCELLED**

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

YOU REACHED THE END OF THE NEWS LETTER