



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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2020 GEBL IPA Bracket Challenge

The 2020 GEBL IPA Challenge went off with great success. This year's event went off with great success. The event was held at Lazy Boy Brewing and was sponsored by Five Rights Brewing, NorthWest Brewers Supply, Micro Homebrew, Hops Direct LLC., Jon's Homebrew and Wine Supply, Sound Homebrew Supply, Farmstrong Brewing, At Large Brewing and Taproom, and Lazy Boy Brewing Co. of course.

Winners of the event were:
Best of Show 1st place: Matthew Hibbs.
Browns Point Homebrewer
Best of show 2nd place: Rebecca McDaniel
Best of show 3rd place: Brian Scott Beer
Renegades of Everett Washington

The highest score for a beer went to Rob Rothschiller

Coolest name went to Will Fredin for **AS HAZY AS THE IMPEACHMENT TRIAL.**

Thanks as well to all the volunteers that helped make this event happen. This event is the main method for GEBL to raise funds for the club.



Will explaining his Cool Beer name



BOTTLE CONDITIONING: CROWN CAP VS. SWING-TOP WITH EXBEERIMENT RESULTS!

One of the most common methods for carbonating beer, particularly among newer homebrewers, is bottle conditioning whereby controlled refermentation occurs in the package. Typically, brewers blend a specific amount of priming sugar with the fermented beer, transfer it to bottles, then seal those bottles such that the CO₂ produced during the conditioning process gets absorbed into the beer, thus carbonating it. A tight seal is also necessary to prevent oxygen from entering the vessel and potentially ruining the beer.

Brewers who rely on bottle conditioning have a few options when it comes to sealing their filled bottles, the most popular being crown caps, which get crimped over the lip of the bottle to form an airtight seal. As a one-and-done product, crown caps typically get tossed once removed from the bottle. An arguably more economical alternative is swing-top bottles, which are also referred to as Grolsch-style, flip-top, and keeper bottles. Instead of a cap being crimped in place, the seal on a swing top bottle is achieved with a rubber gasket affixed to a porcelain stopper that is held in place by hinged wires **cont on pg 3...**



Both crown caps and swing tops are successfully used by many brewers, though opinions abound as to which is better at retaining CO₂ while resisting oxygen ingress. While I don't tend to bottle condition much these days, I was curious whether either sealing method would lead to a noticeable difference and put it to the test.

A total of 21 people of [varying levels of experience](#) participated in this xBmt. Each participant was served 2 samples of beer from a crown cap bottle and 1 sample of beer from a swing-top bottle in different colored opaque cups then asked to identify the unique sample. While 12 tasters ($p < 0.05$) would have had to accurately identify the unique sample in order to reach statistical significance, only 7 did ($p = 0.58$), indicating participants in this xBmt were unable to reliably distinguish an American Pale Ale conditioned in a crown cap bottle from one conditioned in a swing-top bottle.

My Impressions: Out of the 10 triangle tests I attempted, I ended up picking the odd-beer-out 8 times, which is arguably quite consistent. While the beers smelled and tasted identical, I noticed the one from the swing-top bottle was ever so slightly less fizzy than the beer packaged in a crown cap bottle. The difference wasn't drastic at all, and there's no doubt my performance was biased by my awareness of the variable.

Bottle conditioning is often the first carbonation method utilized by new homebrewers because it requires less equipment and has a lower associated cost. Some commercial breweries also choose to bottle condition, with some claiming it contributes higher quality carbonation and foam to beer. While crown cap bottles are most popular, swing-top bottles also get used fairly regularly, and some have developed a belief one is better than the other. The fact tasters in this xBmt were unable to tell apart a Pale Ale conditioned in either a crown cap or swing-top bottle suggests the type of seal did not have a noticeable impact.

These findings seem to indicate crown caps and swing-tops can be used to achieve the same ends with neither being any better or worse than the other. With respect to my own triangle tests, I can't help but wonder the extent to which time in the bottle may have contributed to my performance, as I did my trials over a week after tasters. It seems plausible that some gas may have escaped the swing-top seal in that time, thus reducing the perceptible fizz just enough for my biased tongue to notice. Or perhaps the explanation has to do with one complaint I've heard about swing tops— the rubber gaskets aren't always uniform between bottles, which can lead to poor seals. Regardless, the difference was slight, which the fact exactly 1/3 of tasters picked the unique sample supports, and neither showed signs of oxidation.

As I imagine is the case for most homebrewers, I started off bottle conditioning in crown cap bottles because that's what came with my kit. The few times I used swing-top bottles worked out just fine, I didn't perceive it as having any noticeable impact. I keg the large majority of my beer these days, but if I was going to bottle, I wouldn't shy away from swing-tops for standard beers, as they provide an element of convenience. For beers I plan to age for awhile, I might go with crown caps to eliminate the concern of rubber gaskets drying out or not being seated properly.

Author: Phil Rusher Full Article at :

<http://brulosophy.com/2020/01/20/bottle-conditioning-crown-cap-vs-swing-top-exbeeriment-results/>



Brewing Fruit Beers at Home Part 1 of 2

Brewing fruit beer is not for everyone, but a properly balanced fruit beer can be light and refreshing on a hot summer day. This is part one of our two part series on brewing fruit beer. Beers that include fruit vary widely in taste, style and strength. Whatever the style, a properly balanced fruit beer should not betray the underlying beer - fruit beer is beer with a touch of fruit flavor and not a wine cooler!

History

According to Randy Mosher's Radical Brewing book, fruit beer is a relatively modern invention of the 20th century. He notes that ancient Egyptians referred to the use of dates and pomegranates, but only a few passing references can be found for fruit in intervening years until the 1930's. Many of the most famous Belgian fruit beers like Kriek started at that time, with Framboise to follow 20 years later.

Fruit beers, like many styles, have enjoyed a resurgence with the microbrewery explosion the last 20 years in the United States. Wheat based fruit beers, in particular, have become popular enough to even be adopted by major US breweries.

Many of these beers contain no actual fruit. Instead they brew a light wheat beer and add artificial fruit flavorings to provide a touch of fruit. Home brewers can do the same thing by purchasing fruit flavoring from a homebrew supply shop and adding an appropriate amount to their beers. Some commercial brews also use fruit extract. This works well for fruits like raspberry and apricots that maintain their flavor after fermentation.

Fruit to Use in Beer

Some fruits fair much better in beer than others. Fruits like uncooked blueberry and peach tend to lost much of their flavor when used in beer. Others like apricot and raspberry hold up well, while cherries fare well but often require extensive aging.

Here are a few popular fruits to consider for fruit beer:

- **Cherries** - Traditionally used in many Belgian beers. Ripe, sour cherries are best as they blend well with the malt flavors. Generally a lot of cherry is needed, as much as 2-4 lbs per gallon of beer, which is why many cherry based Belgian beers are expensive. Also, cherry beers sometimes need extensive aging.
- **Peaches** - Peach is one fruit that fades when used in beer. Apricot is a good substitute that creates a flavor similar to peach in the finished beer. Peach flavoring is also a possibility if you are determined to have peach.
- **Blueberry** - Another fruit that does not hold up well in beer. Some brewers claim that cooked blueberry holds up better than uncooked. **Cont pg 5**

- **Raspberry** - Raspberry is one of the best fruits to use with beer. The flavor and aroma hold up well to fermentation, and come through well in the finished beer. The flavor is strong even at a rate of 0.5-1 lb per gallon, making raspberry a favorite of commercial beer brewers.
- **Blackberry** - Blackberry, like raspberry, is another great fruit to use in beer. However, they do not come through as intensely as raspberry, requiring a larger usage rate of 1-3+ pounds per gallon. The color also carries over well to the finished beer.
- **Strawberries** - Strawberry is generally a poor choice. The flavor, aroma and color fade quickly. If you are going to use strawberry you need fully ripe berries, must use a lot of them (2-5 lb per gallon) and you must drink the beer as young as possible as the flavor and aroma will be gone before you know it.
- **Apricots** - Much better than peaches, but produce a peach like flavor in the finished beer. If you want peach flavor, use apricots at a rate of 1.5-4 pounds per gallon. Apricot extract also produces good results.
- **Apples** - Produce only a mild flavoring. Generally apples are best used with meads and hard cider as they tend to be acidic in flavor.
- **Other Fruits** - A variety of other fruits are less commonly used in beers and meads to include pears, dates, bananas, plums, mangos, pomegranate, etc... Most of these fruits produce only a mild flavor and aroma, though they add considerable fermentable sugars. I've had some success with passionfruit and mangos, which both have strong aroma and flavor.

Hopefully you now have some idea of which fruits are better to use in your fruit beer. I find that apricots and raspberries produce some of the finest results. In part two of this article next week we will cover the finer points of designing a fruit beer recipe and the physical process of brewing and aging your fruit beer.

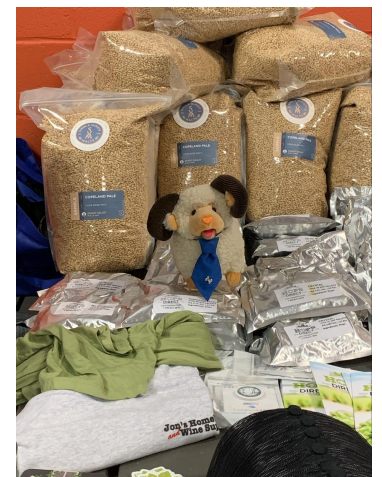
Thank you again for your continued support!

Brad Smith
BeerSmith.com
Follow BeerSmith on Twitter and Facebook

Wooly the Ram



Our White Elephant Ram has been getting around. He has been trying beers from some great breweries and even showed up at the GEBL IPA challenge.



Hop Landscapes On A Blank-Canvas Malt Bill

By David Allen

This is hardly a new idea, but I've never been much interested in the SMaSH concept – single malt and single hop brewing, mostly used to get acquainted with a particular hop. There are a lot of great reasons brewers do it, but I find the concept kind of boring. But I still love learning about hops, trying new ones, and finding what combinations, in what proportions, work well. So over the years I've developed a few 'blank canvas' malt bills and brewed them with numerous combinations to see how well – or not – they work. The malt bills are still useful when evaluating a new hop: I'll showcase that hop and, based on its descriptors, add another (or two) to complement.

Here's an example – an American IPA:

- 10 lbs American 2 row
- 2 lbs your favorite Maris Otter
- .5 lbs Munich (biscuit is also nice)
- .25 wheat, because wheat. Or dextrin malt, if you prefer
- 1.060 OG @72% - adjust to your efficiency

This bill will provide a solid malt backbone with a bit of breadiness (I personally don't use crystal in IPAs). Your late hop experiments will work well with this. Now, select some hop combinations and paint with them against this background. Here are a few I've had fun with:

- Amarillo/Denali (Denali, if you haven't used it, throws rich pineapple). You decide the proportions and calculate the bitterness. Like it? Next time, reverse the proportions and note the differences
- Loral/Citra/Chinook. Use the Citra as an accent – a little goes a long way – and put the Loral in front. Let the Chinook add some late-addition accent as well, for some dankness and darker fruit. Again, if it shows promise, you can start tweaking the proportions
- Medusa, a neomexicanus that throws strong peach/melon/citrus flavors. It's very low alpha so you'll want to complement with one that's higher, but won't compete or clash. Loral or Amarillo could be nice here, but not in large doses. You can always throw in a bittering charge
- Every Mosaic combo you ever wanted to try. Or the Idaho 7 you haven't gotten to yet and...?
- And yes, this makes a fine canvas for your classic C-hops. By using a constant malt bill such as this, you're free to adjust your proportions until you brew a classic old school West Coast IPA

Other styles lend themselves well to this. An American wheat, perhaps – take equal parts 2 row and wheat, add about .5 of Munich, to a gravity of 1.045. I like citrus/other fruit here, and there are endless combinations:

- Glacier/Azacca
- Loral/Mandarina
- Azacca/Hallertau Blanc
- What else ya got? The right herbal hops will work well too. Brew some of these for summer.

The concept can work for so many styles: English Bitter, Belgian Blond, American Brown...formulate a canvas and let your hop-addled imagination paint flavor landscapes.

NATIONAL HOMEBREW COMPETITION

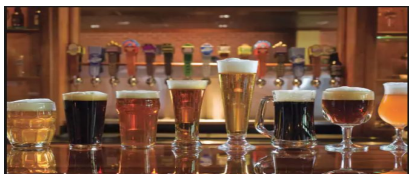
Acceptance Email, Entry Registration & Payment: Notified by February 14 (7days to pay after Notification)

First Round Shipping Window: February 20 to March 5

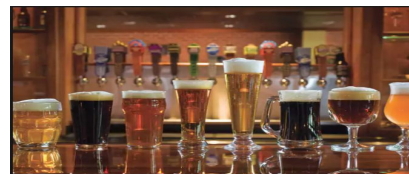
First Round Judging: March 13 to April 5

First Round Digital Competition Package & Results: By April 30

<https://www.homebrewersassociation.org/national-homebrew-competition/>



Brew of the Night



See how this block is blank? Send me
some recipes

So I looked back at previous letters and we had a couple recipes a month here, So if you have a recipe you really liked and want to share it, please send those to editor@gebl.org

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

January: UK Ales Tasting (styles 11-17)

March: Lagers Tasting & Raffle (styles 1-8)

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

February: Brewing up a Business – Derek Wyckoff – 192 Brewing

April: BJCP Judging: What it entails, How to judge, How to Improve – (GEBL BJCP Judges)

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

Feb 20th- Mar. 5th: NHC First Round Shipping Window

Feb 29th: Washington Beer Open House

March: Cascade Cup

March 13 and 14: NHC First Round, at Bosk Brew Works in Woodinville

March 28: Cardinal Craft Brewing Academy Saturday

<https://skagitfarmtopint.com/beer-run/>

April 17: Leavenworth Ale Fest Homebrew

<https://leavenworth.org/event/ale-fest-home-brew-competition/>

May 7: National Home brew day

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