



### The Greater Everett Brewer's League Journal

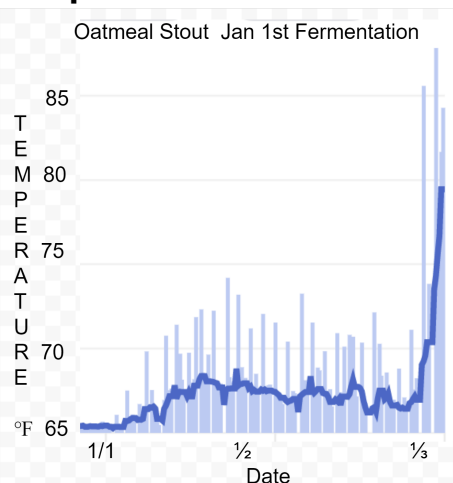
The purpose of The Greater Everett Brewers League is to promote and educate homebrewers in the production of craft-style homebrewed beers. As an AHA social club, we improve members' brewing skills by providing mentoring and networking to fellow brewers, promoting BJCP judging, providing evaluation and competition entry information, as well as promoting the local craft beer movement. This title has been made smaller for this important announcement.

## 2022 Calander

Below you will find a tentative calendar for the 2022 year. We hope to provide a variety of

Month	Event	Topic
January	Guest	Heretic Brewing
February	Guest	Audacity Brewing
March	Guest	Mieter
April	Same Brew	Vienna Lager Same Brew
May	Guest	Pilsners
June	Same Brew	Imperial Yeast
July	Club Event	Picnic/BBQ & Beer Pairing
August	Guest	Bosk
September	Guest	Crucible
October	Same Brew	Fresh Hop
November		
December	Social	Christmas & Barley Wine
January	Same Brew	Stout

## Does your Ale Fermentation Temp look like this?



Well if it was, you would be probably freaking out. But those are actually the Covid numbers for Snohomish county over the last 3 months. (Axis titles changed) Current cases are the main consideration for the board when it comes to discussing and deciding whether or not we should meet in person. This is a standing board agenda item and will be evaluated on a monthly basis. As of now, we are electing to stay remote.

## Vienna Lager Same Brew April

### Vienna Club Brew

Vienna Lager (7 A)  
**Type:** All Grain  
**Batch Size:** 5.50 gal  
**Boil Size:** 6.83 gal  
**Boil Time:** 70 min  
**End of Boil Vol:** 6.25 gal  
**Final Bottling Vol:** 4.50 gal  
**Fermentation:** Ale, Two Stage  
**Taste Notes:**

Amt	Name
4 lbs	Pilsner (2 Row) Ger (2.0 SRM)
3 lbs 8.0 oz	Vienna Malt (3.5 SRM)
3 lbs	Munich Malt (9.0 SRM)
3.0 oz	Carafa II (412.0 SRM)
1.50 oz	Hallertauer [4.80 %] - Boil 60.0 min
1.00 oz	Hallertauer [4.80 %] - Boil 10.0 min

**Est Original Gravity:** 1.053 SG  
**Est Final Gravity:** 1.012 SG  
**Estimated Alcohol by Vol:** 5.4 %  
**Bitterness:** 28.7 IBUs  
**Est Color:** 11.9 SRM

Hopefully, you got a chance to get an order in. We will be doing the tasting at the April meeting so everyone will have plenty of time to brew and have a nice 6-week lager. The key is to not drink it all before the meeting. Also if you didn't get a chance to brew we will have some additional tasters available at the Bottle swap.

### Mashing Lagers, The Hochkurz Way.

I might suggest you investigate the Hochkurz mash. For me, it adds to head retention and makes a crisper beer. I also keep the second step a little closer to 155.

[Hochkurz](#) [Lagering](#)  
[Brewlosophy](#) [Hochkurz](#)  
[Mashing temp options.](#)

## GEBL'S 2022 Officers

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I last edited the newsletter in Dec 2018. Since then we have gone from episode 48 to 78. I would like to thank the past editors (Jason and Bryan) for taking on this task and for the great job they did. Through this year I hope you will see the newsletter evolve and update. We have begun a Facebook page as a place to share, communicate, and check-in with club members. Our website is undergoing some revisions, it will still be the source of our emails and landing place for the outside world to check in on the club. The newsletter will become a quick handout merely to track events and quick check-ins

Join the Private GEBL Facebook here.

