



### 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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Time: Oct 8, 2020 06:30 PM Pacific Time (US and Canada)

Join Zoom Meeting

<https://us02web.zoom.us/j/84181907083...>

Meeting ID: 841 8190 7083

Passcode: 894746

One tap mobile

+12532158782,,841819 07083#,,,,,0#,,894746# US (Tacoma)

Dial by your location

+1 253 215 8782 US (Tacoma)



# OCTOBER MEETING

**This has been the scariest year for everyone I assume hopefully you have something great brewed for this Halloween whether its a pumpkin brew or an Oktoberfest classic, Lager or other German beer.**

**I hope everyone got a chance to grab some crowlers for the meeting on thursday or arranged to meet with someone who did. Skagit Valley College has a great program and it will be fun to try out the beers they are making.**



## Six Tips for Minimizing Beer Brewing Losses

by BRAD SMITH on SEPTEMBER 16, 2019



This week I have 6 tips for minimizing your beer brewing losses when home brewing:

1. Bag or Strain Your Hops – Hops matter is one of the largest contributors to trub losses in your brewing kettle, particularly given today's highly hopped beer styles. Whether you are boiling, whirlpooling or dry hopping it is best to bag your hops or use some kind of hop strainer device (this is the one I use) to reduce the losses from hops.
2. Use a Refractometer – While it does require some extra calculations to determine the gravity of fermenting wort with a refractometer, you need only a few drops to take a reading, while a hydrometer requires roughly 8 oz (0.25 l) of beer to get a good reading.
3. Do a Vourlauf for All Grain – The “vourlauf” is a step taken at the beginning of the sparge process in all grain brewing where you draw the first few quarts of wort and place it back in the mash tun. This is generally done until you get clear wort coming from the lauter tun with no visible grain bits. The purpose of the vourlauf is to allow your grain filter bed to “set up” so it is ready to filter out grain particles. This will result in less grain trub in the wort during and after the boil.
4. Minimize Transfers – Every time you transfer your beer from one container to another you will lose some wort or beer. Unless you are aging your beer for an extended period, a secondary fermentation may not be needed. Even if you are transferring from pot to secondary you can, consider transferring the trub with the wort. Brulosophy did an interesting exBEERiment on this here.
5. Consider a Conical Fermenter – Conical fermenters for beer brewing help by compacting your trub, yeast and sediment in the bottom of the fermenter, and also make it easy to remove it. This means you will have less wasted beer when using a conical. Here are some advantages of conicals and there are a wide variety of plastic and stainless conicals available now.
6. Cold Crash Your Beer – Dropping the temperature of your finished beer will aid in the flocculation and settling process. It will help yeast, proteins and polyphenols to settle out of the beer more quickly and will reduce the required aging time. A compact sediment layer results in less waste when ready to bottle. In addition, cold crashing can improve your beer clarity.

Those are six useful tips to help minimize your beer brewing losses so you can enjoy more great home brewed beer!

## INCREDIBLE 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

### Maple Pumpkin Ale (For Beginning Homebrewers) Recipe

JOE POSTMA



This recipe is designed for beginning homebrewers. It can be brewed by anyone with the basic equipment setup and a pot large enough to boil 6 gallons. I've adjusted this recipe to produce 4.5 gallons instead of the usual 5 gallon batch. The fermentation of this beer tends to be more active than most, and the pumpkin makes it a little sticky. A 4.5 gallon batch will ensure that your fermentation vessel won't overflow during the first few days of fermentation. When you bottle, remember to reduce the amount of priming sugar to account for the smaller batch, or your beer may end up over carbonated.

### Ingredients

- 4.8 pounds light dry malt extract
- 12 ounces crystal 20L malt, crushed
- 3 ounces chocolate malt, crushed
- 30 ounces 100% natural canned pumpkin
- 1/2 ounces Northern Brewer Hops - 60 minutes
- 14 fluid ounces grade B dark maple syrup
- 1 teaspoon McCormick's pumpkin spice
- 1 package Safale US-05

1. Spread the pumpkin into a shallow pan and bake at 350°F for 60 minutes.

2. Tie the crystal 20L and chocolate malt in a small mesh hop bag. Place the bag in 5.5 gallons of water in a 7.5 gallon pot and immerse the grain.
3. Begin to heat, making sure mesh bag isn't sitting directly on the bottom of the pot. Remove the grain bag when the temperature reaches 170°F.
4. Bring wort to a vigorous boil. As water is heating, slowly add 4.8 pounds of light dry malt extract and the baked pumpkin, stirring constantly until completely dissolved. When the boil begins, add 1/2 ounce Northern Brewer hops in a mesh bag.
5. After a total of 55 minutes has passed, add the maple syrup and the pumpkin pie spice.
6. After total of 60 minutes of boil, remove from heat. Warning: After wort cools below 180°F everything that touches it should be sanitary, and exposure to open air should be limited as much as possible.
7. Cool wort by placing pot in ice bath or by using a wort chiller until it is at 65°F. Transfer to sanitized fermentor (either a carboy or a fermentation bucket).
8. Use a sanitized auto-siphon racking cane to remove enough wort to take a gravity reading with your hydrometer. Make a note of this number, since you will be using it to calculate the actual alcohol content when it's done fermenting. The reading should be around 1.057. Cover fermentor with a sanitized stopper and airlock.
9. Agitate vigorously for at least 5 minutes or aerate using pure oxygen for 1 minute. Add 1 package of Safale US-05
10. Ferment for at least 14 days at 64-68°F
11. Bottle after conditioning is complete, using enough priming sugar for a medium level of carbonation.

# Greater Everett Brewers League

Brewer Rankings,  
Events, Tasting  
Calendar and Club  
Presentations

## Tasting Calendar

(Tentative)

**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

**October:** Cardinal Craft tasting and education

**December:** Holiday Party (crossing fingers) Possibly other options TBD

## 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

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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))

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