



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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Welcome to the Sepoctember Newsletter

Hi all, lots going on and back on track and excited for the club. I was able to enjoy some great beer while in California in September. Pliny the Elder, Ballast Point and a couple others. I hope everyone else is enjoying some great beers. Elections, new recipes and events ahead.

I hope everyone else has plans for the holidays and some great homebrew. If you have anything for the year end issue, please send those in. Otherwise we are looking forward to a new newsletter next year.



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OFFICER ELECTIONS!

Hey, it's almost 2022! Time for new club officials! Let's get some new people in the club and get people excited! All officer positions listed below, If you are interested in running for a position, please email Jesse by 11/12 to be included on the ballot. Elections will be conducted via google survey this year.

President – meeting planning, communication, coordination of events, etc

Vice President – tasting month coordination, Club same brews, take over in absence of President, etc.

Treasurer – Holder of financials, dues, raffle coordinator, meeting location, etc.

Secretary – meeting minutes, assist in other activities, etc

Membership Coordinator – membership enrollment, new members, coordination of active/past members, etc

Librarian/Gear Coordinator – coordinates library & use of club equipment, etc*

Newsletter Editor – monthly newsletter, communication of news to club, etc. The most fun you will ever have and want to run for immediately.



* must be willing to chase grown men around to locate jockey boxes. Must also be willing to release hurt feelings between those grown men. Won't need to actually worry about books. Nobody ever checks them out.

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GLUTEN FREE BREWING Ghostfish Brewing Company

So in September we discovered my wife is gluten intolerant. So this is an article I have discovered covering Gluten free beers by Ghostfish.

Posted on January 17, 2014 | by admin

This is the first in a series of posts by our brewmaster, Igliaison Jones, on gluten-free homebrewing.

Like most brewers today, I started out homebrewing, and owe much of my current brewing knowledge to the homebrewing community—especially the gluten-free forum at homebrewtalk.com, where I still occasionally participate. In the interest of giving back to the community that nurtured me, I intend to share a homebrew recipe every month until I run out of recipes to share. These won't be beers that are in production or development here at Ghostfish, since we are still a very, very young brewery and need to protect our "trade secrets" until we are firmly established. However, they WILL be beers that I've brewed in the past and thoroughly enjoyed, and which I'm confident are better than almost any GF beer you can buy at the store. Some of them will be familiar to anyone who's followed my old blog, or my posts on homebrewtalk, but some of them have never been shared before. All of them will be appropriate for novice homebrewers, and can be made with ingredients readily found at the larger online homebrew shops. That means they will be extract-based, with the occasional addition of non-malted steeping grains.

Before I jump into a recipe, however, I'd like to just cover some basics on ingredients and techniques specific to gluten-free brewing. I won't cover general brewing techniques, those are covered supremely well in books like Charlie Papazian's Complete Joy of Homebrewing and John Palmer's How to Brew, at least one of which should be in every homebrewer's library.

Basic Ingredients

As with most commercial gluten-free beers, you should plan to rely heavily on sorghum grain extract (NOT to be confused with sorghum cane molasses, which is readily available at grocery stores but is made through a very different process and has a very different flavor) as well as rice extract (available either as a syrup or as "rice syrup solids", which are more or less interchangeable in my experience). You will also want to add maltodextrine (aka maltodextrin or malto-dextrin), but make sure it is corn- or tapioca-derived. Maltodextrine adds body and improves head retention and is quite necessary for making GF beer with proper mouthfeel and appearance.

Special Ingredients

This is where homebrewers really have the opportunity to improve the quality of their beer beyond what is available commercially. The fact is, GF commercial brewers (yes, even us) have a bottom line to answer to, which limits the sort of ingredients we can include (and how much of them we can rely on). Many of my old homebrew recipes, if we were to produce them commercially, would end up costing upwards of \$15 to \$20 for a four-pack of 12 oz cans, for example.

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Homebrewers, however, do not have any accountants to answer to (except perhaps their significant others), and can spend whatever they like on ingredients to make the best beer possible. These ingredients might be things like chestnut chips, Belgian candi syrup, raw unfiltered varietal honey, coconut palm sugar, raw agave nectar, Lyle's golden syrup, and so on. Homebrewers also generally have a better selection of hops than a small start-up brewery, since commercial brewers either have to contract for a whole year in advance, or take what's "left over" on the spot-purchase market. This means that high-demand hop varieties, such as Citra, Amarillo, Mosaic, and Nelson Sauvin, are difficult for a small start-up brewery to get their hands on—even big craft breweries often have to wrangle over them!

Steeping Grains

One of the unique aspects of gluten-free homebrewing is the use of unmalted steeping grains. Barley-based homebrewers often use steeping malts in a "partial mash" for color and flavor, and then finish off by adding some malt extract to achieve the target gravity. When steeping unmalted grains, such as roasted buckwheat, "forbidden" black rice, or oats, there are no enzymes to convert the starches to sugars, and even using the amylase formulas available on the homebrew market, it can be difficult to successfully mash unmalted grains to get any sugars out of them. However, they can still be useful in adding some color and flavor, and I made many good beers with unmalted steeping grains.

The thing to bear in mind, though, is that you generally want to AVOID getting too much starch into solution, so you want to steep the grains below gelatinization temperature. Since most gluten-free grains have a gelatinization temperature that is higher than usual mash temps, steeping at 150°F is usually safe; just, whatever you do, do NOT boil them! If you steep too hot, you will get an excess of starch in your beer that will make it impossible to clear (no matter how much whirlfloc you add or how many times you rack and cold-crash). You may even get a starchy flavor that will not be pleasant.

When using steeping grains, I generally recommend adding some alpha-amylase after you remove them but before you start the boil, just to reduce any stray starches that did make it into the wort. It's not totally necessary, but it can help. Just don't expect to get anything fermentable from the process.

Yeast

I've yet to find any brand of dry yeast on the American market that is not 100% gluten-free. Liquid yeasts are playing the PPM game, meaning they might be safe for some drinkers but not others. If you really, really want to, there are ways of "washing" liquid yeast to make it truly gluten-free, but with the steadily-growing variety of dry yeasts, I have never felt compelled to bother with that. If you are able to control fermentation temperatures, you can coax a surprising variety of flavors out of the dry yeasts that are available. My opinion is that almost any beer style can now be achieved with dry yeast alone; the main exceptions are the beers that historically relied on wild organisms, such as *Brettanomyces* and *Lactobacillus*, but even these can be attained using traditional fermentation techniques using wild-harvested organisms.

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BEER CALENDAR FOR THE REST OF 2021

November Beer Holidays

November 4, International Stout Day:

Stouts, a strong flavored beer, are ideal to partake in today. There are so many dark, full-bodied stouts around. You'll be hard-pressed to stop at just one. We lean towards the dry Irish Stout on this day. Cheers!

November 6, Learn How to Homebrew Day:

It's the best time to get your friends and family involved who have always wanted to learn the art of homebrewing, but have not yet given it a try.

November 11, Veterans Day:

For all those who have served, we thank you for your service and raise a glass to you! Make sure you buy a veteran a beer today!

November 12, National Happy Hour Day:

From 1913 when the practice was begun by the Navy as a morale booster, to 1956 when the practice became mainstream, the idea of heading to your favorite hangout for a few drinks has been around for quite some time. It's 5 o'clock somewhere – especially today!

November 24 (Day before Thanksgiving), Drinksgiving:

Ahhh, it's Drinksgiving!

It's time to have some fun and enjoy the celebration before the chaos that is Thanksgiving tomorrow. Have a couple drinks with your old friends and toast the fact that you're finally home for the holidays!

November 25 (last Thursday of November), Thanksgiving:

Let's wake up hungover, eat a lot of food, drink alcohol, and gather around the table! This day marks the beginning of the holiday season, as well as more time to talk about politics, relationship prospects, and other uncomfortable subjects with relatives from far and wide.

November 28, Small Brewery Sunday:

After the tough economy of 2020 and 2021, small business could really use our support, and

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today is the perfect day to show it. Buy your favorite beer and show your support for these small businesses today!

December Beer Holidays

December 1, Beer Advent Calendar Day:

This is the day to start drinking your beer advent calendar! Enjoy one beer (or a few) every night leading up to the Christmas holiday!

December 5, National Repeal Day:

Today 88 years ago, the Prohibition-era 18th Amendment was repealed! Without this repeal, alcohol, and the entire brewing world, would not exist as we know it. Happy National Repeal Day!

December 10, National Lager Day:

We recommend a few winter lagers to enjoy along with the cooling outdoor temperatures today. Cheers!

December 24, Christmas Eve:

You can have some traditional German gluhwein or a Christmas Ale or leave Santa a beer and spent-grain cookies that go perfectly with it.

December 25, Christmas:

In addition to being Christmas, today is also the day to drink up all those beers you didn't get to in your Beer Advent Calendar.

The people who stayed up-to-date by drinking their calendar every day in December deserve a big pat on the back! For the ones who did not, cheers!

December 31, NYE:

Get ready to celebrate the end of the year the right way – having fun! Make sure to live up to the name of National Hangover Day, which falls tomorrow on the first day of the new year.

by Karl Steinmeyer | Updated: May 5, 2021

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INCREDIBLE GEBL RECIPES

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

Winter Spiced Ale Recipe

The holidays are upon us. To be ready for the coming holidays it might be time to brew a nice winter beer to enjoy on the cold nights.

Christmas in a Bottle

(5 gallons/19 L, all-grain)

OG = 1.090 (21.6 °P) FG = 1.022 (5.6 °P)

IBU = 43 SRM = 20 ABV = 9.0%

On a cold winter's night, build a fire and pour a glass of this beer to make a memorable beer moment.

Ingredients

17.5 lb. (8 kg) Crisp Maris Otter or British-style pale ale malt (3 °L)

11 oz. (312 g) Briess crystal malt (80 °L)

3.5 oz. (99 g) Briess black patent malt (525 °L)

10.4 AAU Horizon hops (60 min.) (0.8 oz/23 g of 13% alpha acids)

1/2 tsp. Cinnamon (ground, dry), (1 min.)

1/4 tsp. Ginger (ground, dry), (1 min.)

1/8 tsp. Nutmeg (ground, dry), (1 min.)

1/8 tsp. Allspice (ground, dry), (1 min.)

0.5 lb. (227 g) Lyle's Black Treacle (100 °L) (optional)

White Labs WLP013 (London Ale), Wyeast 1028 (London Ale) or Danstar Nottingham yeast.

Step by Step

Mill the grains and dough-in targeting a mash of around 1.5 quarts of water to 1 pound of grain (a liquor-to-grist ratio of about 3:1 by weight) and a temperature of 152 °F (67 °C). Hold the mash at 152 °F (67 °C) until conversion is complete, which should be less than 60 minutes. Raise the temperature to mash out at 168 °F (76 °C).

Sparge slowly with 170 °F (77 °C) water, collecting wort until the pre-boil kettle volume is around 6.5 gallons (25 L) and the gravity is 1.070 (17 °P). Optionally, add treacle to the wort stirring thoroughly to avoid scorching.

The total wort boil time is 90 minutes. Add the bittering hops with 60 minutes left in the boil. Add Irish moss or other kettle finings with 15 minutes remaining and the spices with one minute left in the boil. Chill the wort rapidly to 67 °F (19 °C), let the break material settle, rack to the fermenter and aerate thoroughly.

Pitch 15 grams of properly rehydrated dry yeast or use three liquid yeast packages. Alternatively, make a 5-liter starter using one package of liquid yeast, letting the starter ferment out fully and pitching only the resulting yeast into the wort.

Ferment at 68 °F (20 °C), raising the temperature to 70 °F (21 °C) during the last 1/3 of fermentation to help reduce diacetyl and assure complete attenuation. Allow the lees to settle and the brew to mature without pressure for another two days after fermentation appears finished.

Written by Jamil Zainasheff

Brewer Rankings, Events, Tasting Calendar and Club Presentations

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Club Calendar and Information

CLUB SCHEDULE

November 11: Happy Veterans Day!!! Thanks for your service!

November 11: Eclectic Brews GEBL mtg and tasting!. Dick Cantwell Guest speaker

December 9: Jamil Zainasheff jzainasheff@hereticbrewing.com Recipe formulation; Brewing classic styles book

January 1: National Hangover Day

EVENTS

GEBL IPA Challenge - HELP NEEDED!

We need a devoted group of 3-4 folks to take on the GEBL IPA Challenge! There is still time to plan, coordinate and conduct the event in 2022! Many clubs are asking us to perform the event again, but this needs to be a team effort! It is also the only form of income for the club, besides club dues, which will contribute to meeting location & activities again when safely available

Membership Drive: We are always looking for new members. Please let us know if you have anyone interested. As suggested by one of our members, wearing your GEBL gear helps start a conversation. If you have any ideas please let us know.

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 2121 are:

- President: Jesse Free (president@gebl.org)
- Vice President: Todd Johnson (vicepresident@gebl.org)
- Treasurer: Pete Stachowiak (treasurer@gebl.org)
- Secretary: Will Fredin (secretary@gebl.org)
- Librarian: Robin Sparks (library@gebl.org)
- Newsletter: Bryan Collazo (editor@gebl.org)
- Membership Coordinator: Randy Neumaier (membership@gebl.org)

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

Our correspondence address is: GEBL PO Box 13392 Everett, WA 98206

If you would like to be added to the GEBL email list send your request to: ed_andresen@hotmail.com