



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

Month	Event	Topic
March	Guest	Mieter Brewing
April	Same Brew	Vienna Lager Same Brew
May	Same Brew	Jamil Recipe Southern English Brown
June	Same Brew	Belgian Pale w/Imperial Yeast
July	Club Event	Picnic/BBO & Beer Pairing
August	Guest	Bosk Brewing
September	Guest	Crucible Brewing
October	Same Brew	Fresh Hop
November		
December	Social	Christmas Barley wine tasting
January	Same Brew	Stout

The May Same Brew Southern English Brown From Jamil Zainasheff's suggestion

Type: All Grain
Batch Size: 6.00 gal
Boil Size: 7.35 gal
Boil Time: 70 min
End of Boil Vol: 6.77 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

7 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain
1 lbs	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain
10.0 oz	Caramel/Crystal Malt - 120L (120.0 SRM)	Grain
8.0 oz	Special Roast (50.0 SRM)	Grain
6.0 oz	Pale Chocolate Malt (200.0 SRM)	Grain
4.0 oz	Carafa II (412.0 SRM)	Grain
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop
1.0 pkg	London ESB Ale (Wyeast Labs #1968) [124.21 ml]	Yeast

Mash at 153 °F with 17.5 qt of 165 °F water for 60 Min.
 Ferment at 68 °F

[The order form can be found here.](#)

[Beersmith Recipe Link.](#)

Southern English Brown

If you were on the call in January with Jamil one of his favorite beers from his book was the Southern English Brown(SEB). Now you cant find SEB in the BJCP guidelines as 11B anymore. This traditional English session ale has moved and has been recategorized as *Category 27 Historical Beer*. The Historical Beer category contains styles that either have all but died out in modern times or that were much more popular in past times and are known only through recreations. So the SEB now has a new home in the guidelines.

Here is a bit of information from BJCP guidelines about our next same brew.

History: Developed by Mann as a bottled product in 1902. Claimed at the time to be "the sweetest beer in London." Pre-WWI versions were around 5% ABV, but the same general balance. Declined in popularity in the second half of the 20th century, and is now nearly extinct.

Overall Impression: A luscious, sweet, malt-oriented dark brown ale, with caramel and toffee malt complexity and a sweet finish.

Vital Statistics: OG: 1.033 – 1.042
 FG: 1.011 – 1.014 IBUs: 12 – 20
 SRM: 19 – 35 ABV: 2.8 – 4.1%.

[More about London Brown.](#)

The Salts

To add to this beer we are going to try to provide some information about the salts to add. We will provide a simplified addition from BrunWater and then a more in-depth workup from BeerSmith. Both targets are for Balanced Brown ale. All salt additions are based on Everett Tap water and 6-gallon batches.

BrunWater:

	Mash	Sparge
Gypsum CaSO ₄	1.1 g	1.2 g.
Calcium Chloride CaCl ₂	1.1 g.	1.2g.

BeerSmith3 (A little more here)

0.14 g	Baking Soda	Mash
0.45 g	Epsom Salt (MgSO ₄)	Mash
0.77 g	Salt	Mash
0.79 g	Calcium Chloride	Mash
1.68 g	Gypsum (Calcium Sulfate)	Mash
0.13 g	Baking Soda	Sparge
0.45 g	Epsom Salt (MgSO ₄)	Sparge
0.76 g	Salt	Sparge
0.79 g	Calcium Chloride	Sparge
1.67 g	Gypsum (Calcium Sulfate)	Sparge

Why are these different? That's a good question for another day.

GEBL'S 2022 Officers

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