



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
May	Same Brew	Jamil Recipe Southern English Brown
June	Same Brew	Belgian Pale w/Imperial Yeast
July	Club Event	Picnic/BBQ & 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

How much water for your Brew.

At times man people can struggle to calculate how much water you will need for your mash and sparge. The calualltions are as easy but you need some initial information

Pre-Calculation:

A = Amount of grain in pounds

B = How much water your system boils off during the boil

C = How many gallons of wort to end up in the fermenter (not the keg)

Once you know your values you:

Calculate Mash water. This is done by multiplying you lbs of grain usually by 1.25-1.4 gallons.

Caluate sparge water

This is a subtraction problem from what you want in the fermentor minus your mash water pulse the boil off and absorption of water by the grain. Usually gaiun absorpction is about .1 times the total pound of malt.

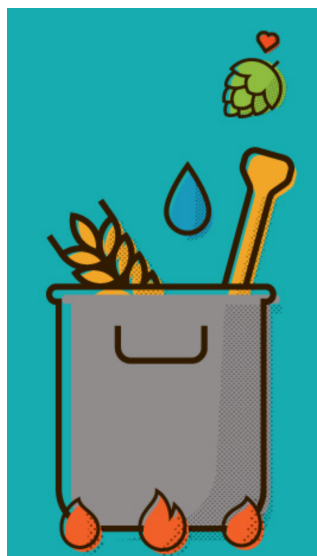
[A better breakdown and examples can be found here.](#)

May Is Big Brew Day

In 1988 the U.S. Congress declared May 7th as National Homebrew Day, to celebrate that occasion the AHA created Big Brew Day to take place the first Saturday in May with homebrewers across the world participating in homebrew demos and trials of an official recipe.

This year we will be meeting at the Trimbles for the SuperBowl of Homebrew. Brewing festivities start at 8:00 am and the official nationwide toast is at 10:00 AM. A potluck lunch will be held at 1:00. Please RSVP here if you can make it. [RSVP](#)

Currently 23 nations have pledged to brew over 6000 beers. It is a great place to get tips from your fellow brewers, see other systems, and share some great brews. Looking forward to seeing you all.



This year's Big Brews are:

[Tha CommUNITY American](#)

[Lager](#) was contributed by April Dove, a homebrewer in South Carolina, using her brewing education to make a difference in the brewing community.

This simple and delicious American lager is an approachable first step into lagering since the temperature can easily be achieved with something like a cold water bath, towel, and fan.

[Dark Inception Imperial Porter](#)

was contributed by Marcus Baskerville of San Antonio's Weathered Souls Brewing Co., and the leading force behind the Black Is Beautiful collaborative brewing project.

Dark Inception Imperial Porter is a thick-bodied, flavorful beer that features additions of raspberry, cacao, and vanilla, and is bursting with notes of toffee, caramel, coffee, chocolate, malt, liqueur, and fruit. It's a perfect pairing with rich desserts or as a standalone finale for your evening.

GEBL'S 2022 Officers

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