



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 Calendar

August	Guest	Bosk Brewing
September	Guest	Crucible Brewing
October	Same Brew	Fresh Hop
November	Same Brew	Adjunct Heavy
December	Social	Holiday/Barley Wine
January	Same Brew	Stout

Upcoming Homebrew Competitions:

As we start to have more in person competitions it is important for all to not only enter but also volunteer. Judging is the best way to improve your palate and learn more about the specifics of a style.

The Evergreen State Fair is a great way to get your feet/palate wet again or even for the first time and support our club.

Please contact [Eric Wilson](#) if you can help on the 13th. More information about the Fair and other up and coming events below.

Comp	Entries due	Judging Day
Evergreen Fair	8/1	8/13/22
Best of the Bay	7/31	8/7
Cascade Cup	9/3/22	9/9/22
Lights Out Dark beers only	10/28	11/6

[Link to registration information.](#)

The Fair

Evergreen State Fair Homemade Beverages 2022

After the pandemic and a two year hiatus, the Fair is back this year and so are entries for the Homemade Beverage Department at the Evergreen State Fair in Monroe, WA. It will be my 16th year as organizer and I want another reason to thank each of you for your support of this competition. We have no way to predict our entry volume after two years away, so we will try to be flexible.

The Fair (cont.)

Facts and Dates:

- There is no entry fee.
- There is a limit of six entries per person this year.
- Pre-register your information and entries in ShoWorks (<https://egreen.fairwire.com>)
- Entries - July 31 and August 1 at the Monroe Fairgrounds.
- Entries by mail or drop off at my house in Everett no later than August 4 - see the handbook.
- Beer and Soda Pop Judging - Saturday, August 13, beginning at 9:00 at the Monroe Fairgrounds.
- Wine, Mead, and Cider Judging - Sunday, August 14, beginning at 9:00 at the Monroe Fairgrounds.

Judging for all department entries takes place at the Fairgrounds in Monroe before the Fair opens to the public. Judges and stewards are needed on both days and lunch is provided. Judges can work for \$25.00 from the Fair or for compensation in Fair tickets. Stewards receive Fair tickets. It is ok to sign up to work both days. The Fair is open to the public from August 25 to September 5. More information about the Fair is in the links below.

Facebook page for the department: <http://www.facebook.com/ESFHomemadeBeverages>

The Fair website: <http://www.evergreenfair.org>
 Beverage Department Handbook: <https://wa-evergreenstatefairgrounds2.civplus.com/DocumentCenter/View/604/OC-Homemade-Beverages>

Eric and Julie Wilson
 ESF O/C Homemade Beverages

Big Brew Famous Root Beer Mead.

Hobson's Choice Root Beer Mead

For 2 gallon batch scale accordingly

- 2 Gallons Water
- 3 lb Clover Honey (raw is preferred)
- 1/4 tsp Yeast energizer
- 1 tsp DAP
- 4 tsp Nelsons Really Root Beer tea
- Yeast D71
- 1.5 g potassium sorbate

IG 1.046 desired final Sg 1.015

Combine Honey and water. Heating up the honey like you do for liquid malt extract helps. Start the yeast with 108F or cooler water and the yeast energizer. Place the root beer tea in a hop bag or an empty tea bag such as t-sac Tea Filters. Add the hop bag and the DAP to the Honey water and pitch the yeast. Monitor SG daily until you a close to the desired final. Stop fermentation by chilling the mead and adding the potassium sorbet. After the lees have settled racking a keg and pressurize for 3 volumes of CO2.

Since this is a sweet mead it would be very difficult to bottle condition.

David Hobson

[GEBL Facebook here.](#)

