



The Prez Sez

Secretary's Corner

Talkeetna Beer Trippin'

2012 National Homebrew Day
"Big Brew" & "Brew-a-thon"

Benefits of Membership

Sud's Corner

Keg Raffle

Wedding Bells-John & Rose
Tie the Knot

Stainless Steel Fermenter Kits

2012 E.T. Barnette Homebrew
Competition

History Corner: Seriously Old-
School BJCP, part 1

Brewer's Profile:
Don Lewellyn

THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

APRIL 2012

Prez Sez

by *Tim Strayer*

As President of the club I am always trying to do my best to ensure we don't forget anything at the club meetings including email notices, and the newsletters of course. Well, 'anything' usually turns into 'everything' pretty quickly, meaning that there truly is a lot of stuff going on in the world of beer, even in our Alaska GNBC World! As I glanced through some of our past issues of the newsletter, I forget just how much valuable information there is in those newsletters. For instance:

Fermentation Temperature Control 101: April 2011
Homebrew Gadgets – CIP for Cornies: April 2010

Here's an event to take note of: the Flanders Red Ale Brewing in the May 2010 newsletter.

So, when you get a few extra minutes of time take a look at some of the past issues on our website. You might just find yourself a small article of beer brewing improvements, life altering philosophies, or just flat out mental amusement.

I don't know about you, but I have started brewing more 10 gallon batches than 5 gallon. Why? Well, time is the real currency in brewing – not so much dollars. So if I can brew 10 gallons for the same "cost" (time), why not? But it does present some challengers when it comes time for fermentation as most of us don't have inexpensive vessels for fermenting 10 gallons of wort....UNTIL NOW! Read the article within about Sanke Fermenting...and then go buy a raffle ticket for one of our kegs!

The bottom line is that this month's newsletter is packed full of stuff. We have tons of events coming up over the next three to four months (yes, I know I said that last month too – but its true!) Be sure to take a peak at the calendar both in this newsletter and on our facebook page.

Read about the upcoming keg raffle. Here's your opportunity to score one of a number of stainless steel kegs the club was given and will raffle off to lucky brewers in need of these adaptable, useful brewing items. Another article addresses how to get the most out of your keg and some ideas for preparing it for brewing and maintaining it over time.



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NEWSLETTER EDITOR

DEBBIE GRECCO

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This upcoming weekend is the Talkeetna Beer Trippin' event hosted by Denali Brewing Company. Ask anyone who's attended in the past, and you'll be treated to a recount of excellent beer events over the weekend in one of Alaska's most historical and fun locations.

I hope you are brewing in anticipation of the July 14, 2012 E.T. Barnette Homebrew Competition in Fox, Alaska. This continues to be a premier competition with excellent prizes, a chance for a trip to the interior and even your ability to support the gig with your judging skills. See the related article. Just a week later on July 21 is the Golden Days Beer Festival in Fairbanks. Here's another great excuse to wind your way north and visit the interior.

There's much ado in Alaska brew! Stay warm and brew strong.

Flame out, Prez Tim



Secretary's Corner

by Julie McDonald

Meeting Minutes: March 20, 2012

I'm sitting here in Hau'ula (windward side of Oahu) with my iPad and a Corona full of lime slices looking out to the incoming tide with the sun dancing off the surf. Tim and I just finished up a three-hour hike, not far from the house, and came back to make some awesome grilled chicken, fresh mozzarella and sun-dried tomato pasta. After that hike a Corona with lime is mighty refreshing. It's my lawn-mowing beer so I figured since I'm not mowing any lawns while I'm here it could double as my post-hike beer.

Obviously we were absent from the March meeting but Aaron took notes (thanks, Aaron) and I figured I'd give up minutes of writing on my iPad for the sake of the Club while basking in the sun.

General Biz

Prez Tim Strayer called meeting to order at 7:15p.

Tim made introductions and new member were greeted.

Accomplished mead makers were pointed out for newbies interested in receiving help.

Tasting etiquette for meetings was discussed.

GNBC snifter glasses were offered up for sale.

Club raffle was discussed and bringing commercial brews for the raffle was encouraged.

The keg raffle was announced, kegs presented for inspection and ticket sales to continue through brewathon in May.

Old Biz

Beer Trippin' weekend is listed on the club's FB page for those interested in more info. <https://www.facebook.com/events/236076666465233/>

Dennis Sessler addressed the dispersing of past club brew beers. Apr 14 10AM at his house in Eagle River. Future brews intended for the kegs were brought up but no final details given.

New Biz

Announcement of James Barber resigning from board and appointment of Jim Lamb as replacement.

Dan Bosch addressed Snow Goose Breakup comp coming up. Announcement of COC comp beer being chosen from winning category 9 beer. More info on this comp is available on our FB page: <https://www.facebook.com/events/186304921469269/>

Karl Morgan addressed the upcoming Haines comp and associated events. When more info is provided on this it will be added as a FB event or a link will be provided if the good people that host this event create their own FB event page.

BJCP new testing format was discussed, with upcoming tasting test for those interested.

Kevin Soboleski discussed the May 5 (or week later depending on snow) brewathon with new location, as well as keg raffle.

Lisa Peltola discussed the May 19 house crawl. Looking for hosts as well as folks who want to participate. A Facebook event page will be created for this before this newsletter goes "to print".

Eklutna campout on June 22-23 was announced. A volunteer for organizer was requested, Dennis Sessler accepted responsibility. A Facebook event page will be created. Stay tuned for more info.

John and Rose made their wedding announcement. April 28 at 3PM in the Snow Goose basement. Will be much like a brew meeting, and John will be bringing food (40 pizzas??). Congrats to the happy couple. This was a general invite to the entire home brew club.

A volunteer coordinator was being requested for the Christmas party. If you are interested please contact me or any one of the board members. You can reach me at juzy@gci.net

Dennis Sessler talked about the NHC in Seattle and talked about the beer that Alaksan Brewing and Seve Jayich will make for the event.

Ideas and/or volunteers for the April meeting educational speaker were sought.

Website overhaul was brought up but neither volunteer, Joe Saunders or Clancy Derrick, was in attendance to discuss further.

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

Midnight Sun Brewery Tours and

Brew Debut: 6:00 PM 344-1179

*30 - 1.....GNBC Beer Trippin' Event in
Talkeetna: Winter Camp Out*

*7.....Snow Goose Breakup Homebrew
Competition*

10 AM In the Basement

*17.....GNBC Club Meeting at the Goose
7 PM in the Basement*

*19.....GNBC House Crawl
Noon - 7:30*



Break for food and refreshment.

8:15p - reconvene for guest speakers, Dana and Shaun from King St Brewery, talked about top brewing tips as well as their experiences in starting up a brewery.

?(9ish) meeting adjourned, further merriment ensued

The next GNBC Club meeting is slated for April 17, 2012, at 7 pm.

A - J Setup (arrive 6:30ish)

K - P Clean-up

Q-Z Food

Miscellaneous

TAP (Training for Alcohol Professionals)

Upcoming TAPs classes held at CHARR's Charlie H. Selman Training Center located at 1503 W. 31st Avenue, Suite 101 Anchorage.

Remember this is required if you plan to volunteer to steward at any fests or competitions or tastings this year. Here's the latest schedule:

04/03 Tuesday 1:00pm
04/04 Wednesday 9:00am
04/12 Thursday 1:00pm
04/14 Saturday 11:00am
04/17 Tuesday 5:30pm
04/18 Wednesday 1:00pm
04/23 Monday 1:00pm
04/26 Thursday 9:00am
05/01 Tuesday 1:00pm
05/02 Wednesday 9:00am

Renewal certification is available at the CHARR office Monday through Friday 10:00am to 4:00pm.

Renewal testing is also available with proof of previous training following Saturday classes at 2:00pm

Well that's it for another edition of The Secretary's Corner. We'll see y'all in Talkeetna for Beer Trippin'. We get back to ANC on Friday, the 30th, and plan to head straight to T-town. Ciao for now!



2012 Homebrewer of The Year Categories

Fur Rendezvous HBC

- Category 7
- Category 10
- Category 13
- Category 15
- Category 18
- Category 23

Snow Goose HBC

- Category 4
- Category 5
- Category 6
- Category 9
- Category 14
- Category 20

Anchor Town HBC

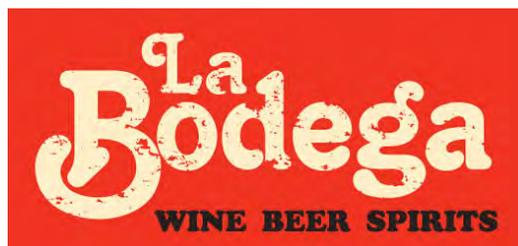
- Category 1
- Category 2
- Category 3
- Category 11
- Category 16
- Category 21

Equinox Mead HBC

- Category 24
- Category 25
- Category 26
- Category 27
- Category 28

Humpy's Big Fish HBC

- Category 8
- Category 12
- Category 17
- Category 19
- Category 22
- Side Challenge



TALKEETNA BEER TRIPPIN' 2012

"DARK SIDE OF THE BREW"

SCHEDULE OF EVENTS

Friday, March 30, 2012

5:00-8:00pm | Welcome Dinner @ Twister Creek

Make this your first stop when you roll into town Friday night. In addition to its full lineup of beers, Denali Brewing will have several specialty brews available and Twister Creek will be serving up its righteous menu of delectable edibles.

Saturday, March 31, 2012

Keg fill drop offs @ Denali Brewing Company Tasting Room

Starting at 9am and continuing throughout the day, drop off your kegs, let us know what you want in them and we'll have them cleaned, filled and ready to take home on Sunday.

10:00am | Soda Share @ Flying Squirrel Bakery Cafe

Bring your homebrewed soda to this inaugural event and get good and sugared up for Beer Trippin's big day! There's no better accompaniment to a cold pop than the Squirrel's gourmet baked goods and deli items!

11:00am | Deadline for entries in the Golden Carboy Homebrew Contest

Please turn in all entries at the Denali Brewing Company Tasting Room.

1:00 | Beer + Pizza @ Mountain High Pizza Pie

You can't resist this classic combination. Not to mention DBC will tap up a few special brews available nowhere else and never again!

3:00-5:00pm | Homebrew Taste + Share @ Twister Creek

Bring your best, as a section of Twister Creek will be devoted to homebrew, homebrewers and the magic that happens when the two collide. This is a private event, so please bring your GNBC membership card.

5:30pm | 2012 Golden Carboy winner announced @ Twister Creek

Your chance to see the trophy you want your name on.

6:00pm | First Tap of 2011 Golden Carboy winner @ Twister Creek

Last year's winner was Aaron Christ's vienna lager. Swill your first glass here.

7:00pm | Live Music @ Twister Creek

Kevin Worrell of Beer Money brings his happy spirit, soulful songs and big love for beer.

Sunday, April 1, 2012

Keg fill pick ups @ Denali Brewing Company Tasting Room

Starting at 10am and continuing until 6pm, pick up filled kegs before heading home.

10:00am | Farewell Breakfast @ Talkeetna Roadhouse

Soak up your hangover blues with the Roadhouse's world-famous breakfast and the first beer brewed by the homebrew class of Northern Sunitna Institute's Folk School. All proceeds of the sale of this beer go directly to NSI.

1:00pm | Brewery Tour @ DBC Spur Road Brewery

Come check out DBC's new digs!

BEER
TRIPPIN'
2012
TALKEETNA, ALASKA

**When it comes to outdoor activity and local Alaskan flavor, Talkeetna ROCKS! Go exploring!
Town and trail maps will be available at Twister Creek & Denali Brewing throughout the weekend.**

2012 National Homebrew Day 'Big Brew' & 'Brew-a-thon'

By *Kevin Sobolesky*

As we fervently hope the snow recedes and leaves us with a world we were once familiar with, it becomes time to consider making enough beer to last through a summer of outdoor fun. As part of the National Homebrewers Association 'Big Brew' event, we will be hosting a 'Brew-a-thon' where we will bring our brew rigs and make many batches of beer. This event is open to those who just want to observe and socialize as well, so please invite curious non-brewers.

Due to big snow in town and the fact that John Craig's place is still buried, the location has changed this year. With the blessings of John and Rose Craig, we're moving the event all way down Jade Street to where it meets 9551 Emerald Street. This is at the very west end of Dimond blvd in South Anchorage between Jewel Lake Road and Sand Lake Road . Turn onto Emerald heading south and it's the one-story split level where Emerald Street ends at Jade Street.

Not to worry, John and Rose will still be involved, and I will rely on John to deliver the invocation at 9:00AM, after which he will be grilling up a storm! While the club will be providing grilled meats, we do request that those who come bring a large portion of your favorite dish (with the necessary serving utensils) to share.

We will have a few brewing stations available for those that don't have the equipment, but wish to brew. A sign-up sheet will be at Arctic Brewing Supply (ABS) during the month of April. You can brew under the guidance of an experienced brewer or an experienced brewer can choose to donate their equipment and/or demonstrate actual brewing; of course, you can just show up to observe as well. We will have stations brewing with both extract and all-grain. If you are unable to make it over to sign-up, please send me an email at metkonig@gmail.com and I can sign you up.

Dont forget that the Keg Raffle will take place at 1:00 p.m. - you can still buy tickets at the next club meeting and/or on the day of the raffle.

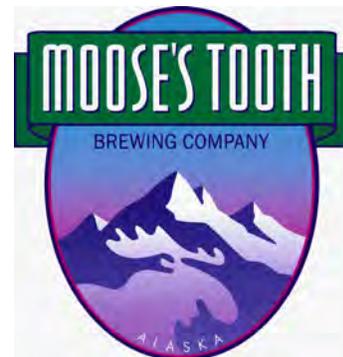
All brewers should bring samples of their own homebrew to share. It's a great opportunity to get some feedback on your brews.

Please be considerate to the neighbors when parking! That includes blocking mailboxes and driveways.

Summary:

May 5th (1st Saturday)
Setup at 8:00AM, Toast at 9:00AM, Break-down by 9:00PM
9551 Emerald Street
Bring your brewing gear, home-brew, food and good cheer!

If you have any questions, shoot me an email a metkonig@gmail.com



Benefits of Membership

by *Tim Strayer*

Just a reminder to all of our club members that your inexpensive club dues of only \$25.00 score you some amazing benefits. Here are just a few below, but we are always working on more:

- Access to exceptional member only functions such as the January Brewers Guild/ GNBC meeting where you get to rub elbows with almost all of the brewers in the State of Alaska! And enjoy some complimentary fine brews!
- Regular updates of on going beer related events around the state and nationally.
- 10% Discount from our wonderful friends and long time club supporters at Arctic Brewing Supply. This single benefit alone pays for the membership in no time at all!
- 10% Discount from La Bodega's unique and ever awesome selection of brews!
- 10% Discount from Wine House – beer, wine, liquor at 3 locations in Anchorage. Mention the owners name "TC" if you get any funny looks when you present your card.
- 5% Discount from www.alaskahomebrew.com use code "GNBC" on checkout.

So use your card, and use it frequently! If you're not a member, you can contact any GNBC board member for details on how to become part of our fabulous gathering of homebrewers and beer lovers.

MEETING SETUP	
A - J	Setup
K - P	Cleanup
R - Z	Food
A - J	Cleanup
K - P	Food
R - Z	Setup

Sud's Corner

by *John Craig*



Beer, Beer, Beer, damn; I love the stuff! This winter with our record breaking snow, we find our yard one big snow cave. It might be a while before it melts. So this year we are going to do things differently for the upcoming Brewathon in May.

We will have a new location not too far from the Jade Street Beer Gardens. It will be held on the north side of Dimond Blvd on Emerald Street. Our fellow neighbor and homebrewer Kevin Sobolesky will have it at his folk's house.

I believe they have a larger yard than ours, plus a paved circle drive. Kevin's dad has been plowing snow all winter so his place will thaw out a lot faster than our place, that's for sure.

Rose and I are giving him our support and we will take care of the bar-b-que during the event. How many gallons of beer in one Alaska afternoon can we make?

Also, Rose and I are getting married on Saturday, April 28th in the afternoon at 3 PM and would like to invite our friends of the homebrew club to join us. It will be Hawaiian style. No shotguns allowed. No gifts or presents please, just a happy smile will do. See you on the lower level of the Snow Goose Restaurant and Sleeping Lady Brewing Company. P.S.: I do enjoy a good beer!

Keg Raffle

by *Tim Strayer*

The fine folks at Odom Distributing donated six (6) used stainless steel kegs to the GNBC. Many thanks to John Burket for supporting the club!

Attached is a photo of two of the kegs that are representative of all of them.

They are a "diamond in the dirt" (rough was a little too much, they are stainless steel kegs after all).

All you need to do is apply a little TLC and they are as good as new for you to use as you see fit. The options are endless. These kegs can be modified to be used as boil kettles, hot liquor tanks, mash tuns, fermentors, or adapted to any other brewing need. In fact, I have been told that several members of the club have the tools to cut and fabricate changes. If you are one of these people, make your services known at the next meeting - perhaps consider bartering your services for beer!

The board has tossed around various ideas for their use, but the final decision was to simply put them up for a fundraising raffle! This will be a special raffle separate from our commercial brew raffle.

Here are the details of this event:

- There are six (6) kegs in total to be raffled off in as-is condition.
- Raffle tickets will be sold for \$10.00 each.
- There will be a maximum of 20 tickets sold per keg. If you buy all 20 tickets, you own a keg!
- You can choose to allocate your ticket purchases to one or more kegs.
- The raffle date is set for May 5, 2012 - this is the day of the annual "Brew-a-thon — BIG BREW" (more details on this event soon). Our hope is that we have sold all of the tickets by that time, including that day. You do not have to be present to win.
- Board member, Kevin Sobolesky metkonig@gmail.com will be managing the raffle ticket sales and details.
- Support your club, buy some tickets!



Wedding Bells – John and Rose To Tie The Knot

by *Jim Roberts*

It was just last month that I had the honor of announcing John Craig's 70th birthday. Little did I know that John had a secret. He'd alluded to this here and there, but no amount of coercion or even beer could tease the news out of him. Despite his consistent jovial being, sometimes John can be downright calculating.

That was about to change. I got a late notice of an impromptu birthday party at Café Amsterdam for another one of my favorite beer luminaries, Ken Pajak. The gig was slated for Sunday the 18th at 6 pm. Of course, I wouldn't miss it. I timed the day so that I could enjoy dinner with my cohort in foam and fellow beer writer, Bill Howell.

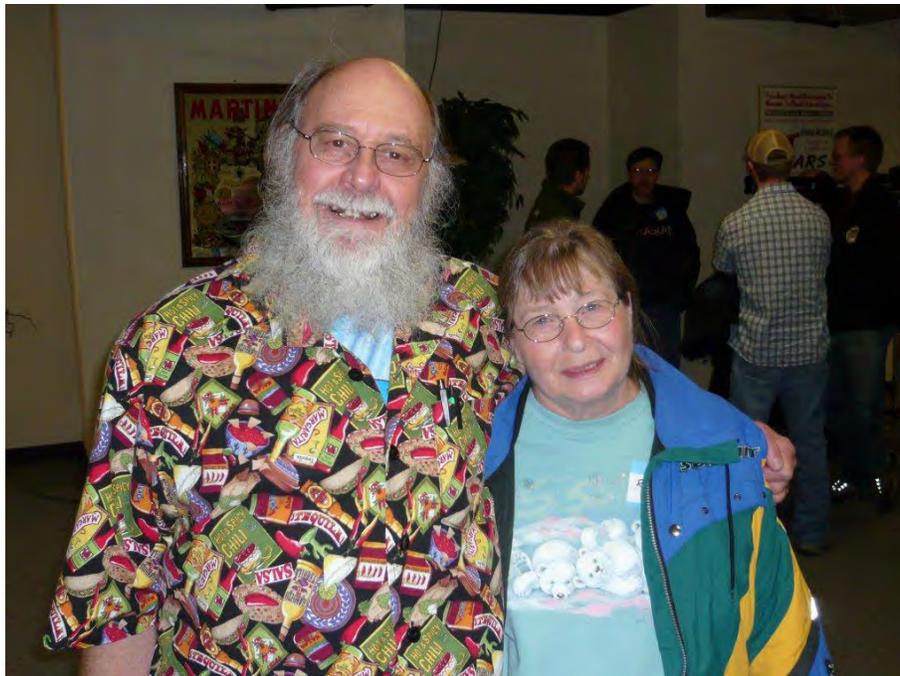
For those of you that don't know, Bill Howell is the 2010 Beer Drinker of the Year (<http://beerpulse.com/2010/02/alaskan-wins-2010-beer-drinker-of-the-year/>) in America, but even more staying is the fact that he has his own Kenai Peninsula beer blog (<http://alaskanbeer.blogspot.com/>), writes a beer column for the Redoubt Reporter (<http://redoubtreporter.wordpress.com/>) and teaches a beer class at the Kenai River College.

We enjoyed dinner and passed on the Olive Garden's skimpy and lackluster tap line (Alaskan Amber, Bud Lite and Blue Moon) and headed to Café. There, a bunch of Ken's friends had assembled and were plowing through a variety of beers that included some incredible vintage stock from not only Ken's collection but from noteworthy beers brought by the guests. Of course, John Craig was in attendance.

It wasn't until we were leaving that John waved me down and caught me just outside the door. It was here that John told me that he and his lovely and long time partner in life Rose were getting married. I pumped his hand vigorously and was full of congratulations for something that was a long time in coming. Both John and Rose have been fixtures in the brewing community and have both imparted such joy and richness that this celebration will be fitting. And you're invited!

Plan on attending this Hawaiian themed event in the basement of the Snow Goose Restaurant and Sleeping Lady Brewing Company on Saturday, April 28th, at 3 PM. Read John's Suds Corner article elsewhere in the newsletter, but in true Craig style John says:

"No shotguns allowed. No gives or presents, please, just a happy smile. P.S., I do enjoy a good beer." See you there.



Stainless Steel Fermenter Kits

Note from the Prez: This information was taken from www.brewershardware.com. This is not an endorsement of their product or website but we thank them for the information!

Stainless steel is the best option for fermentation. It's impervious to oxygen and light. It's also much safer than glass. (search any home brewing forum for "carboy" and read the horror stories about broken carboys!) Unfortunately it's also very expensive. Conical fermenters are the best of the best option, but also out of reach of the typical home brewer with starting price tags well over \$400. The problem is also compounded if you're home brewing 10 gallon batches since most carboys and other fermenters are limited to about 5 gallons.

So what's a homebrewer to do?

It turns out, a Sanke Keg makes a great fermenter! You don't even have to cut it up or try to fabricate some crazy lid that'll never quite seal right. Like everything home brewing related, there are as many solutions to using a Sanke Keg as a fermenter as there are brewers. The low-budget method is to heat up a 6.5 gallon carboy cap and stretch it over the opening. Add a stainless steel racking cane and a blow-off hose and you're good to go.

A More Elegant Solution:

The carboy cap method of converting a Sanke Keg to a fermenter is effective and cheap, but if you're looking for something a little more elegant, a little cleaner and longer lasting, then our stainless steel Sanke Keg Fermenter Conversion Kit is the answer. Made from all stainless steel, it starts with a 2" sanitary Tri-Clover cap. A 3/8" compression fitting is machined and then welded into the cap. This allows the user to position a Linear Racking Arm as needed for sediment free transfers and for collecting yeast. finally a polished stainless steel thermowell and a 1/2" blow-off port are welded into place.

Features:

- All Stainless Steel Construction.
- Fits American-Style Commercial Sanke Kegs.
- TIG Welded for a life-time of service - No End-User Welding Required!
- 3/8" Polished Linear Racking Arm for Sediment Free Transfers.
- .29" ID Polished Thermowell For Accurate Temperature Monitoring and Control.
- Built-in 1/2" Blow-Off Port
- American Sanke Keg NOT included.



Cleaning:

Its not as bad as you think!

Cleaning the a Sanke Keg is best done using Powdered Brewery Wash (PBW), Oxyclean or an equivalent cleaner and hot water. The easiest way to do this is to mix a few gallons of cleaner in the keg and put it up on a burner. Be sure the opening is not obstructed (remove the Sanke Fermenter Conversion Kit completely) and bring the solution to a boil. Shut off the flame and allow the keg to cool back down. Once it is cool, you can roll the keg on the ground and/or us a carboy brush (or "carboy cleaner" that attaches toyour drill) to reach the inside of the top. The steam will have loosened the kreusen ring and the PBW solution should take care of the rest. Rinse your fermenter well and and turn it upside down to drain.

So consider buying a raffle ticket for one of those fantastic club kegs and you can create your own fermenter for your next 10 gallon batch!



July 14, 2012 E.T. Barnette Homebrew Competition - Fox, Alaska

This is an AHA/BJCP sanctioned competition.

The Grand Prize for Best of Show is \$500! Prizes will also be awarded for 1st, 2nd & 3rd places.

Entry Fee: Please include a check or money order for \$5.00. Checks or money orders should be made out to Scott Stihler.

Number of bottles required: Three 12-16 oz. brown or green bottles per entry. Crown topped bottles are preferred but flip-top (i.e. Grolsch type bottles) are okay. The bottles should be free of any ink, paint or labels. *Entries with labels will be disqualified and the corresponding entry fees will be considered donations to the prize fund!*

Entries will be accepted: June 18 to July 11, 2012 at 5:00 p.m. - No Exceptions!

Judging: Judging will take place on Saturday, July 14th at the Silver Gulch Brewing and Bottling Company in Fox starting at about 10:00 a.m. The best entry from each of the seven judged categories will be entered into the final round of judging to determine the Best of Show.

Categories: 2, 8, 10, 12, 13, 14, 20/21A

Website: <http://www.mosquitobytes.com/Den/Beer/Events/Events.html>

Note that depending upon the number of entries in each of the seven categories it may be necessary to consolidate two underrepresented categories or subcategories into a single one.

Entry Shipping: Entries should be shipped by FedEx, UPS etc. to the following address:
ETBHCc/o Silver Gulch Brewing and Bottling Company
2195 Old Steese Highway
Fox, Alaska 99712
(907) 452-2739

There is no mail delivery to the above address! Items mailed to that address go to a post office not frequented by the folks at Silver Gulch. Aside from the legalities (or lack thereof) of sending entries via the U.S. Postal Service, doing so more than likely will result in them not being picked up in time for the competition. Please do NOT use the U.S. Mail for shipment of your entries!!! Shipping to Alaska is a bit more expensive than doing so in the contiguous United States. To save yourself some money you might wish to consider entering the competition with a friend and sharing the shipping costs.

Please note that FedEx Overnight Delivery and UPS Red to Alaska are NOT delivered the next day. Although one pays for this service such packages are delivered in two business days. Likewise, FedEx Second-day Delivery and UPS Blue to Alaska are really delivered in three to five business days. Please keep this in mind when shipping your entries.

Due to the large area covered by the 99712 zip code NONE of the private carriers (e.g. FedEx Ground, UPS Ground, DHL, Airbourne Express etc.) will ship to the brewery via their *ground based* service. Please do NOT ship your entries by ground based carriers. Although this service is less expensive, the entries will likely not arrive at their intended destination until well after the competition.

When packaging your entries please be sure to use large amounts of bubble wrap and other packing materials. An employee of FedEx recommends that packages should be able to sustain a three-four foot fall and remain intact. Although this may seem a bit excessive please note should it become apparent that entries have broken in transit, some shipping companies may not deliver your package; such packages would simply be thrown away.

We recommend placing each bottle within a large zip-lock bag prior to bubble wrapping. We also recommend placing the paperwork and entry fees in a ziplock bag. If shipping multiple entries please place all of the paperwork at the top of the package to act as a sort of packing list. Lining the shipping box with a garbage bag which is then sealed around all of the entries, packing materials etc. is also not a bad idea. Taking such precautions should ensure that the package still be delivered despite any mishaps which may happen along the way.

I believe shipping via FedEx tends to be a bit less expensive than UPS. However, one should be warned that FedEx has changed their alcohol shipping policy. All declared and undeclared alcohol shipments that break are treated as Dangerous goods spills. The FedEx policy for alcohol shipping is such that only known shippers are allowed to do so.

If a package containing a homebrew entry were to break AND leak, the Dangerous Goods person at FedEx would be required by policy to contact their legal department.

Although with proper packaging one can guard against entry breakage and possible leaks things still can happen. Therefore, please use extreme caution should you choose to ship your homebrew entries via FedEx.

Entry Drop off: Entries may also be dropped off at the Silver Gulch Brewing and Bottling Company's retail store after 4:00 p.m. on week days and after 11:00 a.m. on weekends. Please have the entries in six-pack carriers and/or boxes (i.e. make the entries as self-contained as possible).

Entry/Bottle ID Forms: The Entry and Bottle ID Forms may be printed from the links below. We recommend you use them, however, the standard AHA/BJCP forms may also be used. If the AHA/BJCP forms are used please be sure to include your T-shirt size and e-mail address. Since bottles have been known to break in transit we recommend putting the Entry Form and your check or money order in a separate zip-lock bag. Also please attach Bottle ID Forms to each of the three bottles per entry with rubber bands (Please do NOT use tape or glue!). If the tape or glue is used to attached these forms to the bottles, the offending entry or entries may be disqualified and the entry fee considered a donation to the cause. Whether or not such an entry is disqualified depends upon the degree to which the tape and/or glue was used AND mood of the Registrar and Organizer at the time said entry or entries were checked in. Yes, these criteria are rather arbitrary. However, one can avoid this issue entirely by simply NOT taping or gluing the Bottle ID forms to the bottles. Website: <http://www.mosquitobytes.com/Den/Beer/Events/Events.html>

Three bottles per entry are required just in case there are sufficient entries to warrant multiple flights during the initial round of judging. Also the additional bottles are added insurance against the loss of an entire entry due to breakage. Because of the logistics involved unused bottles will not be returned. Sorry.

Please indicate on the Entry Form which of Category and Subcategory to which you wish to entry your beer. A complete listing of the BJCP style guidelines may be found at the following URL: <http://www.bjcp.org/2008styles/catdex.php>.

Note that one MUST indicate the *Classic Beer Style* for entries in the Fruit/Spice/Herb/Vegetable Beer category. Please indicate the classic beer style in the space provided on the Entry Form and include the category number and subcategory letter. For example, for a Basil, Rosemary and Asparagus Mild the classic beer style would be Category 11: English Brown Ale; Subcategory A: Mild. *Failure to indicate the classic beer style for Fruit/Spice/Herb/Vegetable Beer entries will result in beer styles being assigned to the entries at random!*

Extra awards: In addition to the normal competition we have the Battered Bottle Cap Award for the most humorous beer name and the Globe Trotter Award for the farthest traveled entry. We also give out the Club Spirit Award which is to recognize and honor homebrew clubs which support our competition. Individuals who support the competition above and beyond the call of duty are also recognized. Three or more separate entrants specifying their respective homebrew club will receive this prestigious award. Individuals with five or more entries and, therefore, have plenty of club spirit all by themselves, will also receive the Club Spirit Award. In 2009 we introduced *The Order of the Bronze Hyphen*. A hyphen as in what separates the words anal and retentive. This award is given to those entrants who show a high degree of attention to detail and legibility when filling out their paperwork. These entrants not only filled out the paperwork completely and legibly but they also took measures to prevent and contain breakages without bordering on the excessive.

A few FYIs for new entrants:

(1) This is pretty much an internet based competition. We will notify you of developments with respect to the competition via e-mail.

(2) We try to stay out of the way of the good folks at Silver Gulch as much as possible. We will come in on the evening/night of the final day in which entries are accepted (i.e. July 11) to check them in. Prior to this please use your tracking number to check on the status of the entry package.



(3) Please check your e-mail on Thursday, July 12. After checking in entries we send an e-mail to the entrants telling them that their entries arrived okay. If there is some sort of problem with an entry we will notify you at that time as well. Since we often do not finish checking in entries until 1:00 or 2:00 a.m., the e-mails may not be sent out until the next morning. We generally send them out when we get back home but if we are particularly tired we may blow that off until the next morning (i.e. later in the day).

If you do not have an e-mail account and there is some sort of problem we will call you some time on Thursday.

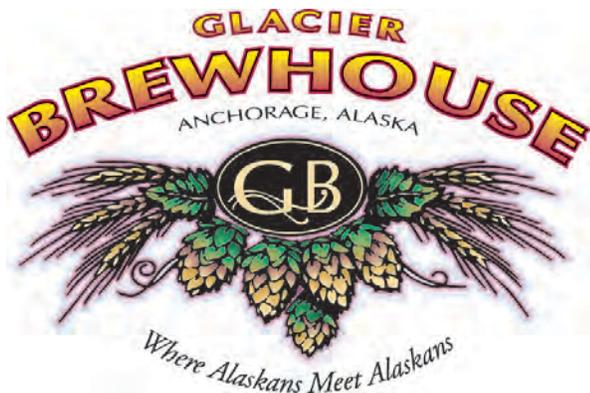
(4) We will notify the Best of Show winner with a phone call from the Silver Gulch shortly after the overall winner has been determined. We are generally finished with the judging between 4:00 p.m. and 7:00 p.m. ADT (i.e. 8:00 p.m. and 11:00 p.m. EDT).

(5) A results webpage is constructed and generally posted on the Sunday following the competition. We will send out an e-mail notifying the entrants that the results are posted and provide a direct link to the results webpage. Please do not ask us for the results prior to this.

(6) On the Monday following the competition (i.e. July 16) a certified check for \$500 will be mailed to the Best of Show winner via U.S.P.S. Express Mail.

(7) The entrants' prize packages and competition score sheets are generally mail out 2-3 weeks following the competition. An e-mail will be sent out to the entrants notifying them that the prize packages are on the way. We need experienced judges to help out with the judging on July 14!!

If you'd like to judge or need more information about the E.T. Barnett Homebrew Competition please contact Scott Stihler at home - (907) 474-2138, work - (907) 474-5450 or stihlerunits@mosquitobytes.com.



History Corner: Seriously Old-School BJCP, part 1

by *Aaron Christ*

In my perusal of archaic German beer texts, I recently stumbled upon what is an early ancestor of beer tasting and style profiling—one might say the great-[insert lots of greats here] granddaddy of the BJCP. Heinrich Knaust penned a book in 1575 titled *Fünff Bücher von der Göttlichen und Edlen Gabe der Philosophischen, hochwertigen und wunderbaren Kunst Bier zu brawen* (Five books on the divine and noble gift of the philosophical, precious and wonderful art of brewing beer)—quite a lofty title, to say the least. The second “book” is where things get started with beer assessment, after the initial section on philosophical, religious and historical aspects of beer.

Although Knaust doesn't have the same level of descriptors that have developed over the last 440 years, we certainly can see their roots, as well as the basis for some old wives' tales. On the color of beers he notes:

“Beers get their colors from the grains or hops. If the barley is better dried and the hops are riper then the beer gets a better color and will be hotter [alcoholic]. One can also determine from the color which beers are strong and weak. Namely, the beers with better color are of a stronger temperature and art. Others with not so good a color will be found to be not so strong.”

By 'better dried' one might infer a higher degree of malting, and that would certainly jive with what we know today. The notion that darker beers are inherently stronger is still a common misconception. Regarding the aroma of beer Knaust writes:

“Beers all have a similar aroma, likewise a similar flavor in that they can be differentiated from other boiled liquids and juices. But this common aroma still has many special qualities through which one can grasp large differences. One finds several beers with spicy aroma and taste, like the aforementioned Torgisch beer, Dantz and Lübisch Red beer. These beers... strengthen the hearts and minds of man.”

I found this a profound revelation despite its obviousness. Beers are all indeed easily identified as such, yet have such a wide varying array of underlying aromas. He doesn't delve into the myriad of descriptive terms we use today when judging beer, but that notion is clearly present. He continues with flavor assessment by writing:

“The flavor component of beers has a much bigger difference. Even under the similar flavor of old [aged] beers, some are refreshing, some a little bitter, some a little spicy, some have a wine-like flavor—especially white [wheat] beers that have lain [an extended time]. Like the Hamburger und Gosler beers, one finds beers as if they were salted... These beers... induce more thirst than they satisfy.

There are also beers that have a terrible flavor. [From] the brewer's sloppy handling, the beers taste like the casks, and they also often sit a long time and sour with age. Others taste burnt, due to the fire being too large under the kettle and neglecting to stir enough. Some beers taste and smell like smoke, especially those that use straw, twigs or ... green wood, as is done in regions with little wood.”

Now he's using associative descriptors that we know and recognize today. Beyond describing some off flavors, he goes on to describe possible causes for them. Interesting that he would bring up smoked beers as a flaw, especially considering the crude technology for malting at the time which one would believe would lend a little smokiness to all malts. This really points out how much they were able to achieve, despite lacking our modern technology.

Knaust would certainly do great work as a judge at any competition, and his score sheets would likewise be well filled out! A descendent of the Gosler beer he mentions is even available here in Anchorage. I've seen Gose in both LaBodega and the Brown Jug warehouse, so you could taste a connection back through the ages.

The third “book” is page after page of beer descriptions from different German and a few international locations. In the next installment, I'll pull a few of the more interesting ones out and take a tour.

Brewer's Profile: Don Lewellyn

by *Joe Michael*

This continues an ongoing series of Q&A style interviews with Great Northern Brewers Club members and Alaska craft brewers. In this series, I profile club homebrewers and professional craft brewers from Alaska. Hopefully, it will give new and old club members alike a fun insight into the homebrewers that walk amongst us, and those currently residing on Mt. Beerlympus amongst the Alaska craft brewing immortals. I will attempt to pose the same questions to all participants in an effort to keep a uniformity of style. Think GNBC-meets-"Inside the Actor's Studio". I hope everyone enjoys reading their answers as much as I did! ~Joe Michael, Treasurer

GNBC Homebrewer Profile: Don Lewellyn

How long have you been a home brewer?

My wife and I have been brewing beer for about 6 years now. We started brewing together from day one. What is the first homebrew you ever attempted? How did it turn out?

The first beer I brewed (with my wife) was an IPA from extract. It tasted horrible! Only later did we learn that just a couple mistakes can really change the final product. Oh, and one small tip for the beginners, if your beer has shown very little activity 5 days after pitching the yeast, it is not done fermenting.

What is your favorite style to homebrew?

Imperial "Anything". As Yoda might say "Brew Big or Brew Not". I would like to take this opportunity to submit "Brew Big or Brew Not" as next year's Talkeetna Beer Trippin' theme.

What is your least favorite style to homebrew (or something you may never brew again)

3.2% beer. Hey, what does a kayak and 3.2% beer have in common? They're both close to water.

What is your preferred method of homebrewing (extract, all-grain, etc)?

I prefer All Grain. We have made several quality beverages from extract and extract is great if you have more time than money. But from the moment we decide to go All Grain, it quickly became more money than time.

What is the strangest thing you have ever brewed or fermented?

We have not done any weird or strange brews. My focus right now is process and recipe perfection. When I'm comfortable with the foundations to brewing traditional beers, I will venture into the unorthodox.

Is there something you would like to attempt to brew that you have not yet tried?

A pilsner, actually, I have not brewed that style yet.

What is the strangest/kitchiest/most unique or interesting item relating to beer or homebrewing that you own?

I own a restaurant style, stainless steel ladle with a wire mesh. You know the flat one used for scooping items out of the deep fryer? It works great for rinsing a grain bag after steeping.

Alaskan summers, winters, or fall?

Summers. Fall? What Fall?

What is in your "desert island six pack"?

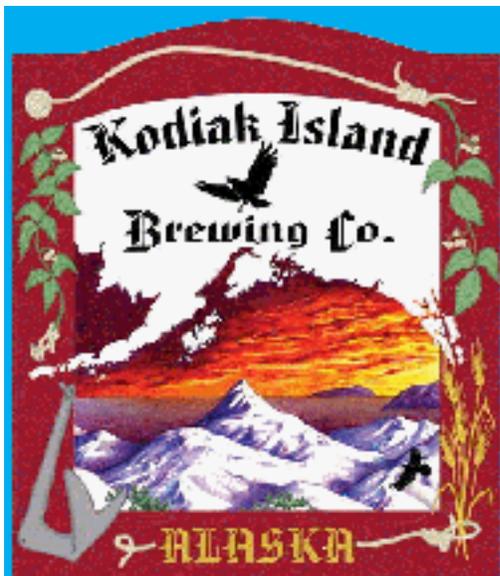
I have way too many favorites to just pick six. (The logical answer, Captain Kirk would be a German beer, as you will not find any ice in the desert.)

What is your "I'm slummin' it" beer?

PBR

What is your proudest moment or achievement in homebrewing so far?

Back to Back "Best of Show" for Humpy's Big Fish competition Dec. 2010 and Dec. 2011. Has anyone ever won three years in a row?



The Northern Brewer is a monthly newsletter published by the Great Northern Brewers Club for distribution to all club members. Subscriptions are a part of club membership and may be obtained by joining the club. Membership is open to everyone over the age of twenty-one. Please send \$25 to:

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The Great Northern Brewers Club and the American Homebrewers Association remind you to.....Savor the Flavor Responsibly



The *Northern Brewer* welcomes letters, opinions, articles, ideas and inquiries. You can contact the editor, Debbie Grecco at:

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**NEXT MEETING: April 17th, 2012 7:00 PM
at the Snow Goose**