



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

AUGUST 2014

The Prez Sez

by Peter Hall

Oh warm days of summer, you pull at me and make my heart ache. I love everything that comes with a beautiful Alaskan summer, but I miss the cool temps in which to easily brew my beer too. The sun is out again today and it is hard

to sit down to write an article. I will continue on in my conflicted mood, hopefully turning out something readable. I at least have some good material to work with. We have had some good events go bye, have had the GNBC well represented in competition, and have great events on the horizon.



BBQs certainly are an easy way to celebrate the summer. Especially when set in such nice locales as the Anchorage Hillside and Eagle River. The Loughrey's were tremendous hosts for our July BBQ that went swimmingly. There were dynamite grilled products, ambrosial beer from all over the world, and a wide variety of jazzy salads. Thank you for hosting us at your beautiful home! Coming up very soon we will be headed out to the enthusiastic host's home of Rick and Eileen Levinson. Summer is a spaced out time for the GNBC, but these barbecues pull us all together very nicely. Check out the brief expansion down below.

The GNBC has been well represented in a number of competitions throughout the state. Most recently, Steve Jayich took best of show at the E.T. Barnette homebrew competition in Fairbanks. Also giving a strong showing were stalwarts such as Ted Rosenweig and Jeff Shearer. Congratulations on your hard work, and thank you for representing us so well. Very soon we will have a couple competitions of our own. The Anchor Town Invitational is back on! The date has moved a bit, but it is happening for sure. The brightest side is that you still have time to brew something for the competition, if for whatever reason you have not already. Just after Anchor Town is of course the Equinox mead competition. Necessary information can be found later on in the newsletter. Make sure you have your entries ready and I will see you there!

Elections are a ways away, but I'm gonna bring it up anyway. There will be a shake up or two happening in leadership this November. It is very important to me that we have good people running the details of the GNBC. If you think that you can help, please contact me. If you have questions, please contact me. If you would like to say hi, I

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NEWSLETTER EDITOR

DEBBIE GRECCO

would be happy to say hi back. Whatever is up, send me an email at president@greatnorthernbrewers.org

Before you know it, we will be back to regular meetings. Regular meetings mean a new membership year. It's renewal time! The 2013-2014 membership year is coming to a close. Make haste over to our website to expeditiously sign up for another fun filled and educational year with the GNBC! Kat is a most adept membership coordinator. Check out her update. Thank you to everyone for your participation with the club.



I try to make this an entertaining enough read as well as fill everyone in on the top crop of the news. If there was anything that I missed, send me an email. Please don't be afraid to contact me. I'm grooming you to take over for me...

Keep your brews hot and beers cold
Prez Peter



Secretary's Corner

by Jeff Shearer

Earlier this summer my wife and I flew out to Dutch Harbor and took the M/V Tustumena back to Kodiak. We had 24 hours to spend in Dutch before our ferry departed so aside from walking around the docks and checking out the mountains of crab pots, I ducked into a couple of the local bars. Three hours by air away from the road system in Alaska, I was expecting nothing but a very poor selection of macro-brews in a can. I wasn't even optimistic enough to expect anything on draft. Imagine my surprise when I see Deschutes, Stone, Rogue, and several other well-known craft breweries both on draft and in bottle. Wow, who knew? Where else in Alaska can you fly three hours away from Anchorage and find a selection like that? I guess they keep a good stock on hand for all those lower 48-based fishermen.

We spent the next three days on the ferry to Kodiak. Luckily, we had the forethought to bring a cooler onboard with our favorite beverages as we soon found despite the Tustumena having a bar, that didn't mean it was a reliable place for a drink. The bar area had about 7 seats and was open for 1 hour each day from 6 – 7, the same time as the dinner service. The problem was the bar tenders were also the wait staff working the dining room for dinner and were more than busy with the tables to pay attention to the bar. When I returned home I read an article in the Dispatch that said "new state ferries won't have bars." The article talked about how the state is losing money by running the bars on the ferries. I had to laugh; it is difficult to make money when you're never open.

Rules of Conduct:

All GNBC Members have been asked to sign an updated Rules of Conduct form. Please contact Ross/Membership Coordinator for a form or you can obtain a Rules of Conduct form at our next GNBC meeting. This implementation will continue at each meeting for the current year/ annual membership.

We will have some new procedures for our events and meetings. Our monthly meeting will now have a designated start and ending time, as well as a last call to serve homebrew at 9pm. Lights out, closed up and a final walk through will be conducted at 9:45pm by a GNBC officer/ board member.

GNBC Glasses for Sale:

Glasses are available for purchase with two options available. We still have a few of last year's glasses available for \$5 each. This year's glasses are available for \$7 each. Look for them at each club meeting or contact us to order yours.

Events:

Rick and Eileen Levinson Picnic, Eagle River
look for details in the August newsletter.

Upcoming Competitions:

Anchortown Homebrew Competition
September 14 (yes, Sunday) – see newsletter or check Facebook for details
Thank you John Trapp for making this happen!
Homebrewer of the Year points going to categories 1, 6, 10, 11, 18, and 22

Equinox Mead Competition at Celestial Meads
September 20 – see newsletter or check Facebook for details
Breck and Michael run a great competition; this one is worth entering and judging – open to all meads and ciders.
Homebrewer of the Year points going to categories 24, 25, 26, 27, and 28

Miscellaneous:

TAP (Training for Alcohol Professionals) classes are held at CHARR's Charlie H. Selman Training Center located at 1503 W. 31st Avenue, Suite 101 Anchorage, AK. This certification is required if you pour or steward at any fests or competitions. For the latest training schedule, check out their website: <http://alaskacharr.com/training/tap-schedules/>

Remember if you have ideas for educational segments or guest speakers, or beer/ homebrew related events feel free to post them on our Facebook page or contact me at shearer.jeff@gmail.com.



EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

*Midnight Sun Brewery Tours and
Brew Debut: 6:00 PM 344-1179*

.....7 (Thursday)

*Humpy's Great Alaskan Alehouse
Beer Camp Across America
Sierra Nevada Brewing Company
7 pm: \$20 pp*

.....9 (Saturday)

*Soldotna Sports Center
Kenai River Beer Festival
5-10 pm: \$30 pp*

.....12 (Tuesday)

*GNBC Summer BBQ!
Rick Levinson's House
6 pm ??*

.....16 (Saturday)

*Millennium Hotel Anchorage
Beer and Bacon Festival
Noon-7 pm: \$45 pp*

.....20 (Saturday)

*Talkeetna (Hangar)
Talkeetna Brewfest
Time/Cost TBD*



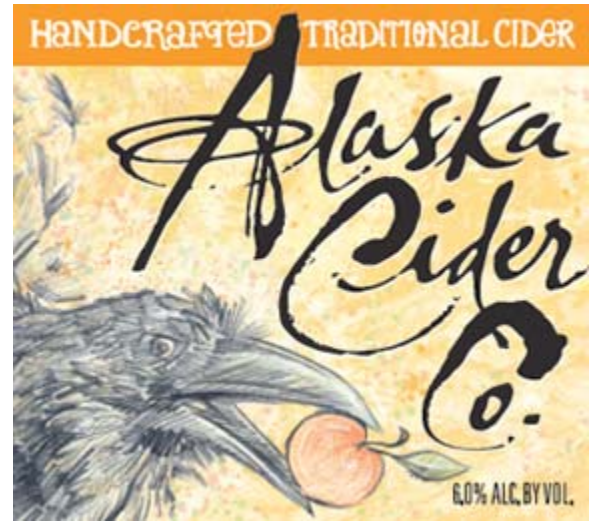
Orange Blossom Mead

August 2nd is National Mead Day. Here's a mead recipe using Orange Blossom honey that's quick and easy. We're all busy on summer weekends but keep reading and you will see why it only takes a few minutes to get a batch of mead ready for the fermenter. The hard part comes in applying a high degree of patience to allow the mead to properly age over the coming months to reach its peak.

If you've never made mead before, here are a few things to keep in mind. Unlike brewing beer, where your brew day is measured in hours, you can get a batch of mead ready to ferment in a matter of minutes. Basically, you're mixing water, honey, nutrients, and yeast. Proper fermentation techniques and time is all that's left. There's no grain to mash, no hops to weigh, and no waiting for water to boil. Honey has a variety of floral aromatics that you want to preserve in the final product. Boiling drives off these aromatics, so you can heat the water (to about 130 F) to help dissolve the honey but do not boil. Unlike malted barley, honey lacks nutrients that yeast need for a healthy fermentation. So you'll want to add yeast nutrient and diammonium phosphate to keep the yeast happy.

For a 5 gallon batch, you'll need 12 lbs of Orange Blossom honey, 3 tsp yeast nutrient, 2 tsp diammonium phosphate (DAP) or Fermaid-K, and 2 packets Lalvin D-47 yeast.

1. Clean and sanitize your fermenter (carboy or bucket) as normal.
2. Heat 1-2 gallons of de-chlorinated water to 130 F.
3. Pour in honey, add nutrients / DAP, and stir vigorously until completely dissolved. Use additional warm water to clean out honey container.
4. Top off the fermenter with additional de-chlorinated / cooled water to reach target volume of 5 gallons. Depending on the sugar content of the honey, this should give you an original gravity somewhere between 1.090 and 1.100, give or take. Conversely you can incrementally add water and take periodic gravity readings if you have a specific starting gravity you're targeting.
5. Rehydrate 2 yeast packets in a cup of 100 F water and ½ tsp Fermaid-K. Allow yeast to rehydrate for about 15 minutes.
6. Oxygenate the must (i.e. honey / water mixture) well.
7. Once yeast is rehydrated, pitch and ferment at 65-69 F. Fermenting warmer will generate fusel (i.e. headache forming) alcohols. Unless you have very little head space in your fermenter, you can usually get by with an airlock (rather than blow off tube) during primary fermentation for meads.
8. After fermentation is complete (2-4 weeks), rack the mead to a secondary carboy and allow to age in a dark quiet area until ready to bottle (6-12 months). If you have a large head space in your secondary carboy, you may wish to top up with boiled / cooled water to limit the surface area exposed to oxygen.
9. Bottle, serve, and drink.



See September GNBC recipe section for tips on back sweetening meads and ciders as well as bottling still or sparkling meads / ciders. Interested in sharing a recipe with the club? Send recipes to shearer.jeff@gmail.com



Membership Renewals

By: Kat Karabelnikoff

Wow, is it August already??? Summer is going by fast so I figured it was time I give everyone a friendly reminder for NEXT MONTH. Yes, September is coming up quickly and that means we have one month left and then we are officially back to having a regular monthly meeting so please RENEW your memberships now and if you renew before September 13th you will be able to pick up your 2014/2015 membership card at the September meeting, along with three tickets for the raffle. If you can't make it to the September meeting don't worry. Any cards not picked up at the meeting will be mailed out that week.



The cost for membership is \$30.00 annually per household (don't forget to include your spouse's name so they can have their own membership card and get the benefits too.) or \$350 for a lifetime membership.

You can renew your annual membership online on our website <http://www.greatnorthernbrewers.org/membership.html> with a credit or debit card or send a Check or Money Order (made payable to Great Northern Brewers Club) to:

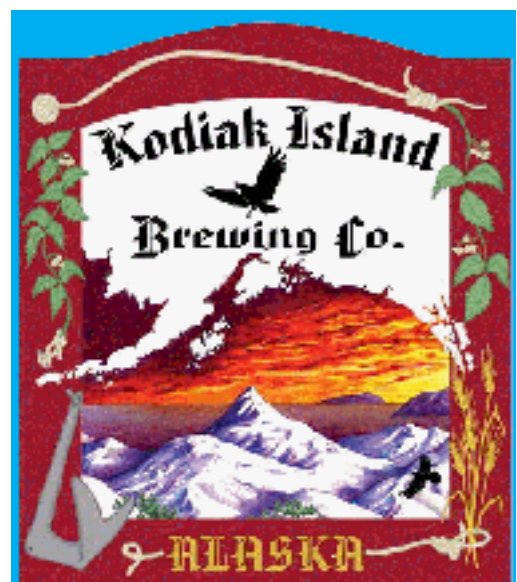
GNBC Membership Coordinator
c/o Kat Karabelnikoff
PO BOX 210923
Anchorage, AK. 99521

If renewing online or via mail please don't forget to include your Name (and spouse's too if applicable), Full Address (street, city, and zip code), Phone Number, and Email.

You can contact me Kat Karabelnikoff at membership@greatnorthernbrewers.org if you have any questions.

I look forward to seeing all the familiar and new faces at the September Meeting!
Cheers,

Kat K



Sudz Corner

by John Craig

NOTE: The following article is a reprint from the August 1992 Newsletter and is some "classic John Craig," if you know him. John is one of GNBC's longest standing and certainly most committed GNBC members. John's been contributing to our newsletter longer than I've been editing it (26 years). I always cherish John's words and love to read what he has to write in his bumpy, but endearing prose. Thanks once again for contributing, John! I think I was president in 1992-1993, but I can't remember. I'll have to ask John

Jim Roberts

As I find myself wandering along the banks of lakes and streams in search of dog fish, Irish Lords, or whatever is spawning, running, or migrating at the time. With the feel of devil's club in my jeans, I stumbled onto a gravel bar and looked at the whirlpool of sky-blue water.

Into the clear reflection I spotted something moving side to side, riding the current and swirling around on the bottom. As I stood there, waist deep in my waders, I could not identify what type of species was moving about down there. Gee, could this be a new fish that hasn't been discovered by Fish and Game?



I am in the middle of nowhere, fish are finicky I wonder what they are feeding on. Eagles are flying overhead, a slight breeze is blowing. I feel the flapping of mosquito wings in my left ear.

I spin cast my eight pound test line into the pool. The school of fish I have been studying really hasn't moved much. They are just dancing in the same spot. Maybe they are still in shock from the harsh winter. Maybe their bellies are stuffed full of bugs from the air.

On my next cast, the lure was pulled along the bottom. It snagged and came to a complete stop. I gave it a little tug as tiny bubbles worked their way to the surface. I gave the line a hard jerk. It moved and wiggled and tried to wobble away. Is it edible? Well, it moved, and whatever moves is alive, and if it's alive, it's edible, must be seized quickly and landed ashore

before it can escape.

With a lot of snagging and reeling, I brought ashore a beer can! I found a whole species, each hooked through the lips.

Well, at least I caught my limit. This was true combat fishing with no catch and release. Hook, line and drinker; this was the work of a beer can slob!

As a true beer lover and homebrewer, let's all be true outdoors people and pick up our empties. Leave the bottles at home unless you are going to act responsibly. Broken glass cuts dog's feet and is hard on tires. Homebrew can be bottled in one-liter plastic soda bottles if desired and can roll around in the back of a pickup truck.

Have fun, but most of all, treat the environment and your camping and fishing neighbors with respect. Everyone will get more enjoyment if you do. Happy Fishing! Suds



August BBQ

by Rick Levinson

We are looking forward to hosting the GNBC August get-together on Tuesday, Aug. 12. We will start at 6 pm and go till folks tire out. Come early, come late, we will be happy to accommodate you. It will be similar to the July session at the Loughreys, but a little more compact, and unfortunately, no lake nearby (but lots of forest). Folks can bring food, brew, or other drink to share, something to barbecue, and any other comforts or outdoor games.

Below are directions to our home in Eagle River Valley.

Take the Glenn Hwy east/north to the Eagle River Lp-Hiland Rd exit.

Turn Right onto Eagle River Loop, and drive 2.5 miles to 3rd stoplight.

At 3rd stoplight, turn right onto Eagle River Road. Walmart is on Right Drive 2.7 miles up Eagle River Road.

Turn left onto Myrtle Drive. Go 1 short block.

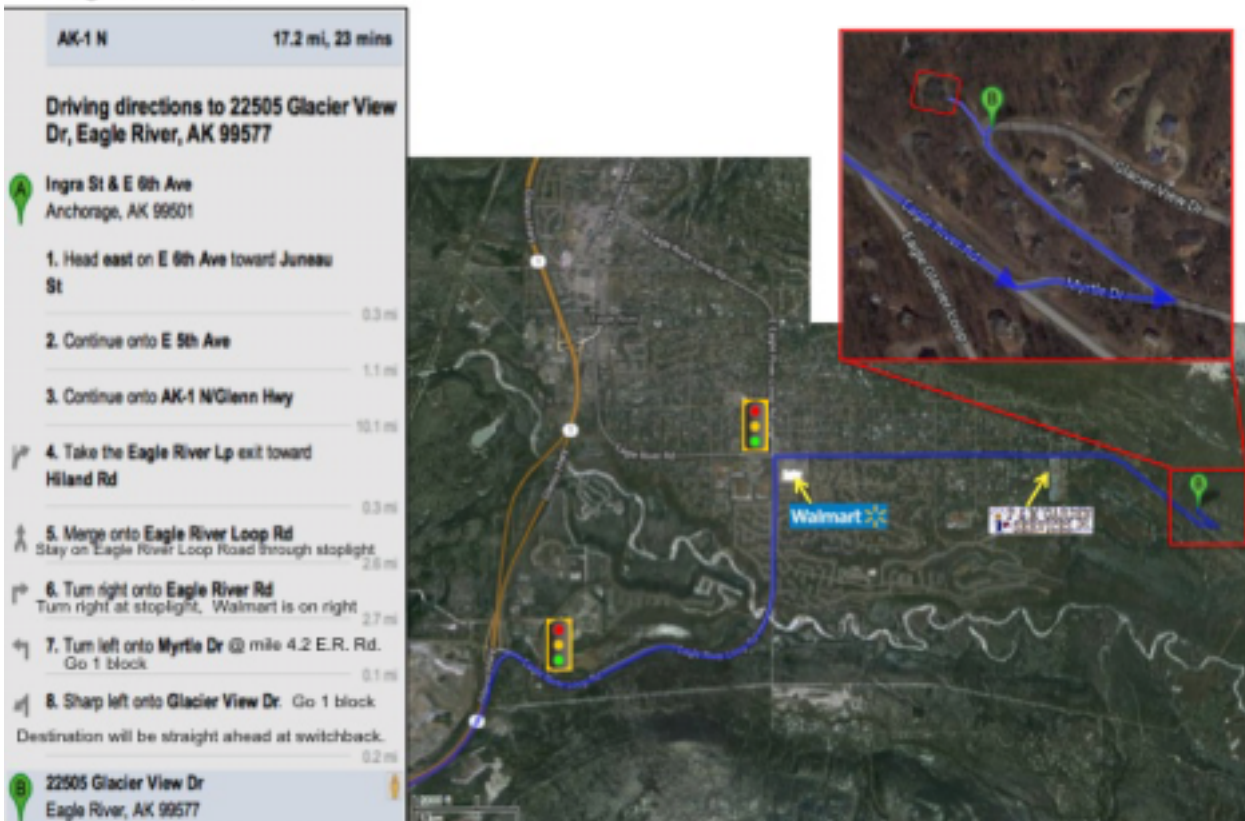
Make a sharp left turn onto Glacier View Dr. and go 1 long block to a switchback.

Our driveway is straight ahead on that switchback.

There is a visqueen greenhouse along the driveway.

Please be cognizant not to block neighbors' driveways or driver's view along the inside of the switchback.

Rick & Eileen Levinson's Home (907) 694-5135
22505 Glacier View Dr.
Eagle River, AK



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 \$30.99 to:

Great Northern Brewers Club
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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: August 12, 2014, 6 pm: BBQ at the Levinson's