



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

AUGUST 2015

The Prez Sez

by Peter Hall

I know I am lucky to live in such a wonderful place. I have access to beautiful summer days that produce all manner of delicious plant and animal life. Modern logistics has even allowed me to have access to some of the best locally produced and worldwide



sourced beers available anywhere. The GNBC and its members all do our best to take part. It can be easy to see at one of our summer time barbeques.

As evidenced by the actual abundance of newsletter contributions this month, people are very eager to take advantage what is left of the season. Some members are also being very proactive and giving us a big heads up for a few changes in the activity pipeline. I'll try to keep this succinct. Sometimes I have a lot to cover, but contributions well take care of that this time around.

Barbequing is one of the things that the GNBC know how to do. I don't simply mean that we can cook the food. We manage to get a large group together with no more information than a place to meet. There is always more than enough food and beverage to go around. Large tables and a large deck help tremendously to have a successful party. Ira Edwards has both of those things and was kind enough to welcome the GNBC on July 7th. Thank you Ira! We have another summer BBQ coming up very soon now too. The Loughrey's have a huge deck and have invited us our to their beautiful lake side home. I hope to see you all there on August 11th.

Competitions have for a long time been very stable. We knew when they were coming and what to expect when we got there. It seemed like things were maybe getting a little stale, so there are some small shake-ups happening. Please review the article from Mike Fisher about the upcoming Anchor Town competition. It has found a very nice new home on a different date. I would love to see a great turnout for this slightly retooled comp. Dan Bosch has also submitted an article this month for some very exciting changes for the Fur Rondy comp. I know that Fur Rondy is very far away, but this is great news to be aware off. Other competitions are yet to be solidified, but those are this only real shakeups. Equinox mead competition will still happen somewhere near the equinox and Big Fish will probably happen the first Saturday of December. Please be aware that these are coming. There is plenty of time to have something available to enter in every one of these competitions.

The Prez Sez

Secretary's Corner

Anchor Town Date Change

GNBC Summer BBQ

Membership Renewals

Culmination Voulenters

Back to Basics

INSIDE

GREAT NORTHERN BREWERS CLUB
PMB 1204
3705 ARCTIC BOULEVARD
ANCHORAGE, ALASKA 99503

GNBC WEB SITE:

WWW.GREATNORTHERNBREWERS.ORG

NEWSLETTER EMAIL

bushy@alaskan.com

PRESIDENT: PETER HALL

alaskabrewer@gmail.com

VICE PRESIDENT: Mike Fisher

mikefisher.ak@gmail.com

TREASURER: JODIE MACK

treasurer@greatnorthernbrewers.org

SECRETARY: JEFF SHEARER

secretary@greatnorthernbrewers.org

BOARD OF DIRECTORS

JIM O'TOOLE

jiminak46@hotmail.com

KEVIN SOBOLESKY

metkonig@gmail.com

JASON LEWIS

lakeman775@gmail.com

SEAN MACK

seanmack@yahoo.com

CHRIS CRUTHERS

christopher.cruthers@gmail.com

NEWSLETTER EDITOR

DEBBIE GRECCO

bushy@alaskan.com

The time is here again to start talking seriously about elections. This has been my third year as president. It has all been great fun, but I will not be back as president for a 4th year. I want to give someone else a chance to lead. I will be running for some other available position though. Elections are in November, and I would be very happy to start adding names to the ballot as soon as you would like to contact me. I really appreciate having the opportunity to have a real election, rather than having only a write in for the opponent. Please contact me if you have any questions.

Our membership year happens to be nearing its end. Kat has been nice enough to offer up an article and some benefits for renewing early. You are always welcome to renew for the next membership year, starting in May. If you are anything like me, you wait until the last second and stress out the poor membership coordinator. Kat is trying hard to mitigate the stress of procrastinators.

Hopefully you have made it to the end of this article and have a desire to continue on. There was no reason for me to write a huge article and cover everything that was sent to me this month. Please do read on and let me know if you have any questions/comment/concerns.

Keep your brews hot and beers cold – Prez Peter



Secretary's Corner

I got involved in the "Brew Dogs" episode in Alaska a couple of years ago and was thinking about that today for some reason.

I had heard that the Brew Dogs crew was going to be filming at Café Amsterdam at a certain time one day so I headed over there and sat around with a few regulars and a considerably larger crowd of potential TV stars than the bar normally sees.

I don't remember everyone who was there but I remember that it was the day that I met Roy Chapel, the manager of the Brown Jug store out on Old Seward, south of Dimond. He was doing some outreach that day, wanting to see what the Brew Dogs people were up to but, as he was wearing his company logo on his shirt, he wasn't able to sip a brew. He was really there in a professional capacity. There were a couple of other "industry" people there too but that was many beers ago so don't ask me to ID them.

We sat around for a while waiting for something to happen, making it a nice afternoon for Ken and Shawna who were buzzing around like they always do, moving at a speed directly proportional to how many customers are in the store and what needs to be done. The restaurant was open but I think I remember them making a pot of something or other for those of us just there for the beer, not an infrequent occurrence there.

Eventually a woman showed up with a nice digital camera, a tripod, and a really cool three foot or so wide rack that connected the two and which allowed the camera to be panned parallel to the subject. She shot a bunch of photos, talked to nearly everyone there without taking any notes, and left. That was it.

No James. No Martin. Just a blonde with a fancy camera setup. How the hell were we to know that she was even with the Brew Dogs crew? Maybe she was just some pervert wanting some un-posed shots of some Alaska hunks sucking down the suds. I almost felt violated, if not deluded by my earlier hope that this was going to be my big chance at being a TV star.

But hey, I was in Café Amsterdam, my favorite "bar" in Anchorage or just about anywhere for a number of reasons. Ken and Shawna are great people running a great business and I think we should all support people like them. I urge you all to stop by there before the end of summer and check out Shawna's garden growing on the sidewalk outside the place and ask her about the tomatoes. After that, ask Ken to show you his artichoke plant. You'll feel like buying both of them a drink even when you know that they can drink anything they want without you.

I didn't start out writing an endorsement of Café Amsteram; I started out writing this with the idea of wondering what people think of when they think of their favorite bar. Since I started drinking I've had many "favorite" bars in the many places I've spent any amount of time. I still remember the phone number of the Arctic Bar in Ketchikan and I haven't lived there since 1986. That was a "favorite" bar that makes the O'Toole Hall of Fame.

At my age and with my lifestyle, I don't spend much time in bars anymore but I totally understand the attraction and value in having a "Cheers" type place to hang out and not worry too much about life outside the place. A place where the bartender will shout your name when someone calls to see if you are there, even though you are sitting directly in front of that bartender and he's looking you in the eye. A place where the people who work there are looking out for you and wanting you to enjoy yourself while you're there.

They don't even have to know your name.

Calendar:

8/7-8/9

49th State Brewing Augtoberfest

Healy, Ak

Noon until ?????? each day/Cost TBD

8/8

Kenai Peninsula Beer Festival

Soldotna Sports Center

5-10:00PM/\$30

8/22

The Culmination Beer Tasting

Anchorage Brewing Company

4-8:00PM/\$100 (Sold Out, but you can maybe pour)

8/28-8/29

Midnight Sun Brewing Anniversary Campout

Cooper Landing

Time/Cost TBD



EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

Midnight Sun Brewery Tours and

Brew Debut: 6:00 PM 344-1179

8.....*Kenai River Brewfest*

Soldotna Sports Center 5-10pm

11.....*GNBC BBQ at the Loughrey's*

22.....*Anchorage Brewing Company*

The Culmination Beer Tasting

4-8pm \$100pp



9/18
Denali Brewing Company Brewfest Beer Dinner
Time/Cost TBD

9/26
4th Annual Capital Brewfest
Juneau Arts and Cultural Center
1-5:00PM/Cost TBD
Ticket sales begin 7/1

Bodegafest
10/12
Place and time TBD



Anchor Town Date Change

by Mike Fisher

We have decided that late October would work better for the next Anchor Town competition. This change means you will have an extra month to brew, condition, and age your beers before entering them in the competition.

The NEW date for the seventh annual Anchor Town Invitational Homebrew Competition will be Sunday, October 25. Entries will be accepted on Friday, October 23.

More details about entry drop-offs and judging will appear in future newsletters, but in the meantime start planning (and brewing) your entries. All beer styles will be accepted for the competition, but the following categories count toward the 2015 Homebrewer of the Year award:

- 6. Light Hybrid
- 12. Porter
- 13. Stout
- 18. Belgian Strong
- 22. Smoke Flavored/Wood Aged

Even if you don't enter, we always need judges and other help for the competition. Let me know if you want to volunteer, and block off October 25 for a fun-filled day of judging.



GNBC Summer BBQ at the Loughrey's

by *Julie McDonald*

The Great Northern Brewers club is lucky enough to have members that graciously open their homes to welcome out members for outside events that feature the best of what our club has to offer: good friends, good beer and a good time.

The Loughreys, long-standing members of our club, have invited homebrewers to the spacious home on the Upper Hillside in Anchorage for a summer barbeque on Tuesday, July 11th. This event is family-oriented and invites not just the brewers but their families to enjoy an evening the (hopefully) sun for outside recreation in a pristine setting with enough activities to keep everyone occupied. Jeff's back yard opens to a lake with paddle boats and a recreation area where volleyball, horseshoes, fishing and expansive views are the norm.

Come prepared to let the kids run around and enjoy themselves while you share a few bevvies with friends, and be summer-time merry like can only happen in Alaska in July. Bring everything you need to be comfortable, including something to throw on the grill for you and your family, homebrew to consume and share, and your favorite frisbee, volleyball, catcher's mitt, or whatever to engage others in good, vibrant outdoor fun. This year's event will begin at 6 pm and last until whenever you and your family get worn out.

To get to the gig, head up O'Malley and look for Stoneybrook Road on the right, towards the top. If you get to Hillside Rd., you have gone too far. Go to the end on this short road and take a left on Mountain Lake Drive. This will quickly turn into Lake O' The Hills Circle. The lake will open up on your right. Follow this around toward the end, and Jeff's place is at the end. His address is 7051 Lake O' The Hills Circle if you want to put it into Google maps. Please respect other homes when you park because it can be crowded. Come and enjoy a good time we hope to see everyone there.



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 on the 3rd Tuesday of the Month, so please **RENEW** your memberships now and if you renew before September 12th you will be able to pick up your 2015/2016 membership card at the September meeting, along with a special ticket for a membership renewal prize (you must be present to win this one). **Yes that's right, you will be entered to win something "extra special" just for renewing online or by mail before the September Meeting.**

You will also be able to renew you membership at the September Meeting with cash, check or debit/credit card.

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 following 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



Culmination Volunteers!

We are collecting volunteers for the latest edition of the Culmination Fest. If you would like to volunteer you **MUST** have a current TAM/TIPS/TAPS card, no exceptions. Please fill out the information below and email to: volunteer@specialtyimports.com

In order to volunteer you will need to:

1. email Heather at Specialty Imports: volunteer@specialtyimports.com
2. In the subject line please write: Culmination Volunteer 2015
3. Provide the following info:
 - Full Name:
 - Birthdate:
 - Drivers License #:
 - TIPS or TAM #:
 - TIPS or TAM exp date:
4. Provide a photo of your TAMs/TAPS/TIPs card, nothing fancy needed a simple phone attachment is fine.
5. if you prefer to pour for a particular brewery (posted on the website www.theculminationfestival.com) you may request that table. We will try to accommodate, but no guarantees. The only guarantee is that it will be spectacular at every table and we highly encourage people who are passionate and knowledgeable about their table.

Tables will be assigned ahead of time and information packets, on the assigned brewery, will go out to you about a week before the fest so that you can familiarize yourself with the brewery and the products you will be pouring.

Volunteers will fill up "first come, first served" so email Heather ASAP if you want to volunteer and can provide the above information. If you have any questions that aren't already addressed above you can direct them to Heather at the email address provided above. Thanks to all!

Back to Basics

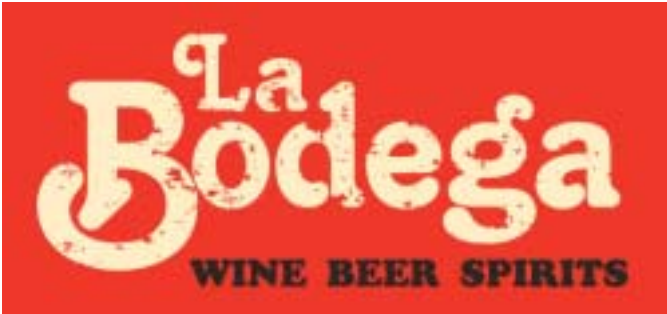
by *Jeff Shearer*

Greetings GNBCers! Hope your summer is going about its usual Alaska whirlwind pace. Despite my best intentions of wanting to contribute to the newsletter, I'm just now getting a chance to put fingers to keyboard. Cara and I did manage to sell our house in Anchorage, move to Montana, buy a house, and move in. Did I mention there was a 2,500 mile drive across international borders with two cats involved?

During that transition I had a lot of time to think about homebrewing, but no time to actually brew. I am happy to report the craft brewing scene in the Missoula area is thriving. It appears Montanans appreciate quality beer as much as Alaskans. I have not had time to get involved with the Missoula brew club – the Zoo City Zymurgists. For some reason, I'm even having crazy thoughts of starting a brew club in the Bitterroot Valley. Evidently I'm anticipating too much free time on my hands. But, back to homebrewing. After my brew kettle sat idle for seven long months, I got back into the swing in mid-July. Wow that felt good!

Upon my return to the brew kettle, I committed myself to getting back to basics. When a routine becomes familiar, I can be guilty of cutting corners. Brewing was no exception. But there'd be no half measures with my new commitment. I jumped right in with a very thorough cleaning of all my brewing equipment. I mean really thorough! Admittedly, I was a bit embarrassed when I saw how much crud came off my immersion chiller. I disassembled all my keg valves and stems and gave them the same treatment. New beer line in the kegerator, cleaned kegerator faucets, new plastic brewing hoses, calibrated refractometer, kettle and MLT thermometer calibrated as well, flamed the scissors before cutting open the yeast packets, and so on. Will this new attention to detail make my beer taste any better? Maybe, maybe not. If not, I have little to blame but brewer's skill. With that I can live.

I spent a year writing homebrew recipes for the club newsletter. Formulating, debating, and revising recipes is fun. It's what homebrewers do. But recipes are a minor component of brewing good beer compared to sanitation, process, and technique. Yes, recipe does count for something. You can't brew a great Kolsch without the correct yeast or using 10% roast malt. But you'll never brew any style well using dirty equipment. A professional brewer once told me he was nothing but a glorified janitor. I think it was his way of saying cleaning and sanitation are the less than glorious, yet absolutely critical, aspects of the job to making good beer. Stuck in a rut with your brewing? Break out the rubber gloves, dissolve some Powdered Brewery Wash, and start scrubbing. It'll give you a new perspective on your hobby. If nothing else I'll bet you appreciate your next pint just a bit more. Cheers!



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
Attn: Treasurer
PMB 1204, 3705 Arctic Blvd
Anchorage, AK 99503

The Great Northern Brewers Club is a non-profit corporation incorporated in the State of Alaska and registered with the American Homebrewers Association.

This newsletter may be copied or reprinted with the permission of the editor.

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:

Online: bushy@alaskan.com
Phone: 333-8985
Mail: 6933 Soyuz Circle
Anchorage, Ak 99504

GNBC Web Site: www.greatnorthernbrewers.org



Great Northern Brewers Club
PMB 1204
3705 Arctic Boulevard
Anchorage, AK 99503

**NEXT MEETING: August 11th 2015
GNBC BBQ at the Loughrey's**