



THE

# Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

DECEMBER 2013

## The Prez Sez

by Peter Hall

**I**t's crazy how time can fly. There are so many things running together in my head that it is blurring together! Obviously I need to keep everyone updated as much as I can. I will take a good breath of

the crisp, cold air and try to line out all of our upcoming fun. Some details are a little sparse, but the dates are still there. I will, of course, keep everyone updated.

I try not to include much of my personal life into the Prez Sez, but this news is too big for me not to include. I think you might be interested by what I have been brewing recently. This can be sort of construed as brewing. My wife, Shannon, has been working on brewing up our son, Clark Sylvester, for the last nine months. He finally made his arrival, a little late, and was born on 11/11 at 13:13. I look forward to introducing him to my brewing hobby and the GNBC. I see a lot more root beer in my future. I'm sure that all my friends in the GNBC will be happy to say hello too.

There are events coming in this week that I'm sure everyone will be attending. First there is the Humpy's Big Fish competition. Entries are being collected on Monday December 2, 2013 from 12 to six. The competition will be starting at 10 am on December 7 at Sub Zero. Humpy's puts on a great show for us, with great food to snack on and great prizes to be won.

Also on December 7 we have our annual Christmas Party. The safari theme should fit in very nicely with the variety of animals at the Zoo. Things are changing a little this year, but I really think it's all for the better. Starting with set up at 6pm we will be at the Gateway complex at the Alaska Zoo. There is excellent and plentiful parking available. Part of making sure everyone gets home safe, you can leave your vehicle overnight if need be. The party will really get rolling at about 7 and run until 11pm. We then need to be all cleaned up and out by midnight. Beer and wine is welcome, but please leave the hard liquor at home this time. I'm sure we will have a great turnout and I look forward to seeing all the great attire.

Details are still being hammered out for our January meeting, but I assure you that it will still be taking place on Thursday, January 16. Plan on the format being similar to



The Prez Sez

Secretary's Corner

Membership Card Problems

Competition Brwewing

Single Yeast

Beer Art

2014 HBOTY

INSIDE

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

**GNBC WEB SITE:**

[WWW.GREATNORTHERNBREWERS.ORG](http://WWW.GREATNORTHERNBREWERS.ORG)

**NEWSLETTER EMAIL**  
[bushy@alaska.com](mailto:bushy@alaska.com)

**PRESIDENT: PETER HALL**  
[alaskabrewer@gmail.com](mailto:alaskabrewer@gmail.com)

**VICE PRESIDENT: ROSS ALDRIDGE**  
[membership@greatnorthernbrewers.org](mailto:membership@greatnorthernbrewers.org)

**TREASURER: TIM BISSON**  
[tbisson123@yahoo.com](mailto:tbisson123@yahoo.com)

**SECRETARY: KAT KARABELNIKOFF**  
[kkarabelnikoff@gmail.com](mailto:kkarabelnikoff@gmail.com)

**BOARD OF DIRECTORS**  
**JIM LAMB**  
[jd lamb@anmc.org](mailto:jd lamb@anmc.org)

**ANDREW SCHMITT**  
[aschmitt19@gmail.com](mailto:aschmitt19@gmail.com)

**SEAN O'DOWD**  
[scdowd@gmail.com](mailto:scdowd@gmail.com)

**KEVIN SOBOLESKY**  
[metkonig@gmail.com](mailto:metkonig@gmail.com)

**MATT WALLACE**  
[dubious.chewy@gmail.com](mailto:dubious.chewy@gmail.com)

**NEWSLETTER EDITOR**  
**DEBBIE GRECCO**  
[bushy@alaska.com](mailto:bushy@alaska.com)

last year's event. There will be a change or two, and hopefully all for the better. I will have the details for our January meeting very soon and will let everyone know what is going on.

Alaska beer week is right around the corner also. There are always a huge number of beer dinners put on and more beer than anyone can really drink, unless it was actually your full time job. Keep an eye out for dinners and other events. There is usually a roving pack of GNBCers moving around between everything, so I'm sure you will run into a friend or two.

I hoped to have a little longer article to write. Things are still a little fuzzy from all the turkey and family time. Please email me if you have any questions at all at [alaskabrewer@gmail.com](mailto:alaskabrewer@gmail.com). I will do everything I can to keep everyone updated. This is a fat time of year for sure. We have Thanksgiving, Christmas, and Ak Beer week all in a row. The last isn't exactly a holiday, but the gravy train certainly keeps on rolling. From the Prez, and the rest of the board, have a Merry Christmas and Happy New Year!

Keep your brews hot and beers cold. Prez Peter



## Secretary's Corner

*by Kat Karabelnikoff*

Congratulations to all of the GNBC Elects and Thank you for volunteering your time. Our club is built on the efforts of our officers, board members, and members. I enjoyed helping the club out the last year, and although I wasn't able to run again this year due to scheduling conflicts with my business and the monthly meeting, I hope that in the years to come I will be back to help GNBC and learn so much more about homebrew and the great people that are a part of the club. With that said this will be my last Secretary's Corner. Thank you all for helping me learn the ropes of home brewing and being such a great group of beer, wine, mead and so much more creators and connoisseurs. Until next time Cheers!

We had over 50 members in attendance at the November meeting, and a handful of new faces and guests.

### **Old Business:**

We held the election and everyone left happy! Congratulations our newly elected officers and board members! Here are the results for our 2013 elections; this group will take or continue their position at the January meeting:

Prez: Peter Hall  
VP: Andrew Schmitt  
Secretary: Jeff Shearer  
Treasurer: Jodie Mack  
Board:  
Sean O'Dowd, Matt Wallace, Kevin Sobolesky, Sean Mack, and Jason Lewis

Thanks again to all of the outgoing officers, board members for your time and efforts!

**New Business:**

GNBC members, I'm pleased to announce that we have a new "friend"! Tom Faughnan, the owner of, the Alaska Wine Guy, which if you didn't know just opened up next door to New Sagaya in midtown last month and when asked about be-friending the club, Tom was more than willing to participate in giving our members a 10% discount at his store. So please stop in, check out this great new store and let's return the favor and support this new business. Make sure to take and show them your current membership card for a discount!

As always we are grateful and thankful for our current and new friends and supporters of the GNBC club!

**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 for \$5 each, contact us and we will get you some!

**Events:**

Dec 7<sup>th</sup>, 2013

Humpy's Big Fish Homebrew Competition –

Location: Sub-Zero

Time: 10am – All are welcome to help judge, even if you've never judged before. Entries will be accepted Monday December 2<sup>nd</sup> at Arctic Brewing Supply, from Noon to 6 PM. There will be no entry fee, and all categories are welcome. Contact Ross Aldridge at artratt@gmail.com with any question

Dec 7<sup>th</sup>, 2013

**GNBC X-mas Party-** We are going on Safari at the ZOO!

Location: Gateway complex at the Alaska Zoo, 4731 O'Malley Rd

Time: 7pm-11pm

There will be a prize for best costume and Hot Dish will perform a set to bring in the holidays in ole bluegrass fashion! If needed you may leave your vehicle in the zoo lot. Rumor has it there could be a Magic bus to offer rides home or two but space is limited so reserve your seat! Dust off the gorilla suit and bring out the barley wine and we will see you at the party!! Questions please call Jason Lewis 503-957-4871 or text if you can help or want to arrange rides on the bus.

# EVENTS

*Every First Thursday*

*Moose's Tooth First Tap*

*Every Friday*

*Midnight Sun Brewery Tours and*

*Brew Debut: 6:00 PM 344-1179*

2.....*Humpy's Bigfish Homebrew*

*Competition Entries accepted at*

*ARctic Brewing Supply*

7.....*Humpy's Bigfish Homebrew*

*Competition Judging 10:00 AM*

7.....*GNBC Christmas Party Safair Style*

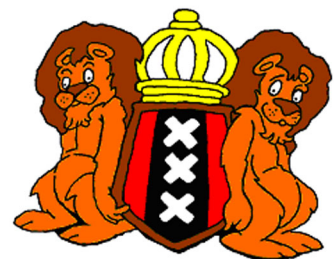
*at the Alaska Zoo 7:00 PM*

16.....*GNBC Monthly Meeting*

*7:00-9:00 at the Goose Theater*

17-18.....*GABBF*

## CAFE



## AMSTERDAM

January 17 & 18, 2014

Great Alaska Beer & Barley Wine Festival - Anchorage, Alaska

Location:

William A. Egan Civic & Convention Center

555 West Fifth Avenue

Anchorage, Alaska 99501

Times:

January 17 at 6:00 - 10:00 p.m. (last pour is at 9:30 p.m.)

January 18 at 2:00 - 5:00 p.m. - Connoisseur Session (last pour is at 4:45 p.m.)

January 18 at 6:00 -10:00 p.m. (last pour is at 9:30 p.m.)

Costs:

Regular sessions: \$40.00 per person which includes a 6 oz. commemorative tasting glass, 30 samples, an ID band, and an official program guide.

Connoisseur Session: \$50.00 per person which includes a 6 oz. commemorative tasting glass, 30 samples, an ID band, and an official program guide. Breweries are encouraged to bring something special that will be only available during this session.

Tickets are available for purchase at the Sullivan Arena Box Office and online through Ticket Master ( <http://www.ticketmaster.com/search?q=Beer+Barley+Wine+Festival>). Tickets will also be sold at the door should the sessions not be sold out prior to the event time.

Note that when purchasing tickets through Ticket Master there is an additional "convenience" charge of \$9.30 per ticket for the regular sessions and \$10.00 per ticket for the Connoisseur Session giving a total of \$49.30 and \$60.00 per ticket respectively.

Attendees MUST be at least 21 years old - NO EXCEPTIONS!

There will also be a commercial Best Barley Wine Competition as well as live music.

Snack-type food will be available for purchase.

Proceeds of the regular sessions will benefit the American Diabetes Association. Proceeds from the Connoisseur Session will benefit the Brewers Guild of Alaska.

For more information please go to: <http://www.auroraproductions.net/beer-barley.html>

The promoter of this event is Aurora Productions. Should you have any questions please contact them at:

Aurora Productions, Inc.

3401 Denali Street, Suite 202B

Anchorage, Alaska 99503

Phone: (907) 562-9911; Fax: (907) 562-9889

[info@auroraproductions.net](mailto:info@auroraproductions.net)

### Miscellaneous

TAP (Training for Alcohol Professionals) Pre-registration is NOT required!

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 feasts or competitions or tastings this year.

Here's the latest schedule:

12/10	Tuesday	1pm
12/14	Saturday	11am
12/16	Monday	5:30pm
12/18	Wednesday	9am
12/27	Friday	9am
12/30	Monday	1pm
1/7	Tuesday	5:30pm

### 2013 Homebrewer of The Year Categories

#### Fur Rendezvous HBC

- Category 3
- Category 5
- Category 14
- Category 19
- Category 23

#### Snow Goose HBC

- Category 2
- Category 7
- Category 8
- Category 15
- Category 21
- Category 22

#### Anchor Town HBC

- Category 1
- Category 6
- Category 9
- Category 11
- Category 12
- Category 17

#### Equinox Mead HBC

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

#### Humpy's Big Fish HBC

- Category 4
- Category 10
- Category 13
- Category 16
- Category 18
- Category 20





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

-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 kkarabelnikoff@gmail.com or for those who need to speak with me if you don't use e-mail or what not please call me (907) 947-7393 or I can get you in touch with any one of our board members or officers. All e-mail contact info can be found on the club's webpage and in each newsletter. Thanks for reading, hope to see you all at the December Xmas Party/ meeting!

Volunteers Needed for the 2014 Great Alaska Beer & BarleyWine Festival  
Egan Convention Center  
January 17-18, 2014  
For more information, please contact  
info@auroraproductions.net

Aurora Productions will provide each volunteer a General Session Pass (valued at \$40) for either the Friday, January 17 or Saturday, January 18, 2014 event for volunteering.

General Session Pass includes

6 oz. Commemorative glass, 30 samples, ID band, and official program.

Must be a minimum of 21 years of age and have a TAPs Card to pour alcohol!

A Proud sponsor of the  
American Diabetes Association



## Membership Card Problems!!!

*by Ross Aldridge*

**B**riefly, I know there are problems, and that people are not receiving their membership cards. If you have not yet received your membership card, contact me at [gnbc.membership@gmail.com](mailto:gnbc.membership@gmail.com) AS SOON AS POSSIBLE so that I can either have it for you at the Christmas party, or get it back in the mail.

If the problems persist, we will be evaluating new methods of getting the cards to our membership.

I apologize for the difficulties, and I am working hard to fix them. Thank you for your patience.



# Homebrew Competitions

*by Jeff Shearer*

Whether you've never entered a homebrew competition, have only dabbled here and there, or are a seasoned pro, there are a variety of reasons to consider participating. One of the biggest reasons? Unbiased feedback. Let's face it, your spouse, friends, or neighbor will always tell you your beer is great. The flow of beer in their glass depends on such kind words. But the blind panel tasting of competition judging knows no friendship! Are you sensitive to criticism? Judges provide constructive comments on how to improve your beer, nothing personal here. Competitions are a great way to see how your beer and brewing skills stack up against your fellow homebrewers. There's a little competitive spirit in all of us, right? Let's not forget the other side of competitions – judging. Helping as a judge will greatly improve your ability to self-critique your own beer and ultimately improve your skills as a brewer.

## What to enter?

Maybe you're wondering just what beers you should enter into a competition. Well that mostly depends on your objectives. Is the competition open to all BJCP styles or just a few? If you want feedback on a specific recipe, you have your answer. If your competitive nature is shining through, it may take a bit more thought. Enter hop forward beers, like IPAs, when they're fresh. A one year old IPA probably isn't going to score well, nor is a one week old Barleywine. Thinking about a competition a few months down the road? Consider what styles you might want to enter and work backwards from the competition date so that beer is hitting its peak when the judges pop the cap. Remember, your beer will be judged against the BJCP style guidelines for the category you entered. If you like your Brown Ales at 8% ABV and 65 IBUs it may fit better in the Specialty Beer category as an Imperial Brown Ale rather than entering it as an American Brown Ale. Did you undershoot your original gravity on that Scottish 80 Shilling? No worries, enter it as a Scottish 70 Schilling.

## Bottling and packaging

Most competitions require two to three unmarked bottles per entry, or maybe one 750 mL bottle of mead or cider. Whether you buy a case of new amber bottles or are reusing bottles, pay extra attention to cleaning and sanitation. You can be a little lax in your approach if you're just filling a growler that'll be consumed a few hours later at a party. Don't be lax when bottling for a competition. It may be a week or a month (for some national competitions) between the time you submit your entry and when the beer is judged. Take the same steps in preparing your bottles as you would with your fermenter. If you're reusing bottles from your favorite craft beer, first will be the task of removing the label. You'll find some brewery labels are easier to remove than others. A good soak in OxiClean has worked on all but the most stubborn labels for me. Presentation matters, you do not want to submit bottles with partially scraped off labels and glue.

If you bottle condition your beers – you're set. If you need to transfer beer from keg to bottle, you have a few options. You can take the simple approach of filling the bottles directly from your kegerator faucet, build a simple counter pressure filler with a picnic faucet, racking cane and drilled stopper, or spend the money on a Beer Gun or stainless steel counter pressure filler. Regardless of your approach, the concept is the same. You want to slowly fill each bottle in a sanitary manner while minimizing foaming. When you cap your bottle a little foam helps purge the oxygen, you'll often here the phrase 'cap on foam.' Too much foam may leave the judges with an under-carbonated beer. Carbonation impacts many aspects of a beer so it is important to perfect your bottling technique. Two tips that have helped me minimize foaming; always 'push' the beer with low pressure, often in the 2-3 psi range, and chill down the beer and bottles prior to filling. I place my bottles in the freezer prior to filling. The colder the beer and the bottle, the more carbon dioxide will stay in solution. It is simple physics, don't argue. Still skeptical? Let that champagne bottle warm up to room temperature before you pop the cork this New Year's. Sometimes filling the bottle raised a few feet above the keg helps. Experiment with your process to see what works best for your set-up before you bottle for a competition.

Now that your bottles are filled go to the BJCP website and print off some entry recipe forms and bottle labels. Fill out these forms completely. Yes, it can be a pain if you're submitting multiple entries but if the competition organizer or judges have a question about your entry a completed entry form may be your only hope. Submitting something in the Specialty Beer category? Don't forget to specify the style of base beer on the entry form.

Getting your entries to the competition may require delivering them in person or shipping them via FedEx or UPS. Obviously, delivery in person is always preferred. A huge thank you to Pete and Lisa at Arctic Brewing Supply for serving as a drop off site for competitions in Anchorage and around Alaska! This is a huge service to competitors and competition organizers. If you need to mail your entries, a little extra care in packaging goes a long way. Individually wrap each bottle with bubble wrap, place the bottles in the center of a sturdy cardboard box and stuff newspaper or other packaging material around the outsides. If your bottles can't move around inside the box, the chances of them breaking are greatly reduced. Don't skimp on tape when sealing the box, at minimum place three strips across the bottom and three across the top.

It's go time!

The day of the competition is here. Rather than frantically pacing at home as you await the results, show up and help judge. You can't judge the categories you've entered but your assistance with other categories will be greatly appreciated. If you're new to judging you'll be paired up with someone more experienced. It is amazing what you'll learn when judging a beer with someone with a different, maybe more refined, palate. Personally, I learn far more by helping judge competitions than I do from the feedback I get on my competition entries. When you get your judging sheets back, take the time to look them over and read the comments. Pour a pint of the beer you entered and taste it as you read the score sheets. Can you pick up the flavors and aromas the judges noted? Did the judges point out a flaw that you knew was there but couldn't put your finger on?

Didn't get the score you were hoping for? Fear not, look for ways to improve and try again. And while competitions are a great way to get unbiased comments on your beer one set of score sheets shouldn't be considered the definitive verdict on your beer's quality. Sometimes your beer is judged by a group of inexperienced judges unfamiliar with a certain style. Sometimes your entry's score is a reflection on the luck of the draw in the order it is judged. If your Imperial IPA is judged 10<sup>th</sup> in a flight of 10 IPAs it is possible the judges' palates were fatigued and they may have had a harder time picking up on the characteristics of your beer versus the nine hop bombs that preceded it. Thus, if you really want good feedback on a given recipe, enter that beer into a bunch of different competitions. Your beer and your brewing skills will only improve.

Missed the Humpies Big Fish homebrew competition this year? Then here's an early notice, the Fur Rondy homebrew competition is usually scheduled for mid-February. See you there!



## Single Yeast Series

*By Ross Aldridge*

So, I talked briefly about this at the November meeting, but now it's come time to do it. We have a very limited window of opportunity to get some great wort from King Street Brewing, and I am jumping on it. So, if you are willing to commit to fermenting a batch of beer, contact me at [artratt@gmail.com](mailto:artratt@gmail.com) or call me at 907-770-0231. We will be collecting the wort in January, on the day of brewing (date and time will be forthcoming in very short order), then pitching two (2) vials of White Labs yeast. Yeast will be decided on ahead of time, and the brewers will need to pick them up from Arctic Brewing Supply themselves, before picking up their wort. Please only volunteer for a yeast if you know you can ferment it at the appropriate temperature. We are going to try one Lager, in the interests of giving that batch plenty of time, the tasting will be in April, time and location to follow. This looks to be a great time, so please volunteer!

# Beer Art!

by *Scott Claendaniel*

I have oil paintings and art prints of beer for sale at my online shop [www.realartisbetter.etsy.com](http://www.realartisbetter.etsy.com). Anchorage customers can get free shipping by entering the coupon code ANCHORAGELocal. I am also accepting commissions for custom beer paintings, which would make a very thoughtful gift for any beer enthusiast. Also, I'm running a contest for a chance to win a free custom beer painting of the winner's favorite beer. The contest ends December 13th. People can enter here: <http://woobox.com/m6haci> I attached an image. Let me know if you need any other information from me! I would really appreciate this shout-out! Cheers!  
Scott Clendaniel

## GNBC HBOTY 2014

### Fur Rondy

- 2. Pilsner
- 9. Scottish & Irish Ale
- 14. IPA
- 15. German Wheat & Rye
- 20. Fruit Beer

### Snowgoose Break Up

- 4. Dark Lager
- 7. Amber Hybrid
- 8. English Pale
- 12. Porter
- 16. Belgian & French Ale
- 21. Vegetable Beer

### Anchor Town

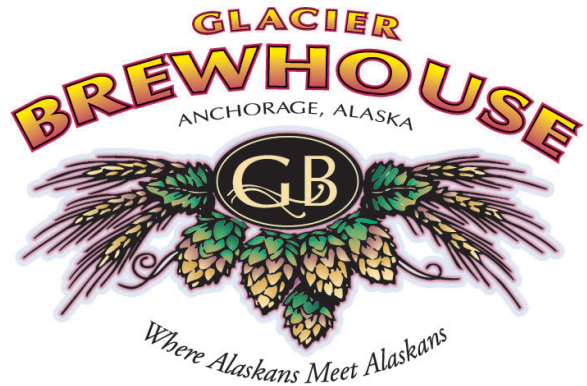
- 1. Light Lager
- 6. Light Hybrid Beer
- 10. American Ale
- 11. English Brown
- 18. Belgian Strong Ale
- 22. Smoke Flavored/ Wood Aged Beer

### Big Fish

- 3. European Amber
- 5. Bock
- 13. Stout
- 17. Sour Ale
- 19. Strong Ale
- Side Challenge: 26B Braggot

### Equinox Mead & Cider

- 24. Traditional Mead
- 25. Melomel
- 26. Other Mead
- 27. Standard Cider & Perry
- 28. Specialty Cider & Perry





**T**he 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:

Great Northern Brewers Club  
Attn: Treasurer  
PMB 1204, 3705 Arctic Blvd  
Anchorage, AK 99503

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

**T**his 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@alaska.com  
Phone: 333-8985  
Mail: 6933 Soyuz Circle  
Anchorage, Ak 99504

GNBC Web Site: [www.greatnorthernbrewers.org](http://www.greatnorthernbrewers.org)



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

**NEXT MEETING: Saturday, December 7th - Alaska Zoo - 7-10 pm**