



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

DECEMBER 2014

The Prez Sez

by *Peter Hall*



There is finally snow on the ground and even though the sun is very scarce, I feel brighter. The snow is thin and a little sloppy, but I'll take it. Whatever the weather, we have a myriad of events that can keep us all entertained. Details on Beer Week are about as sparse as usual for this time of year, but I will put together everything I can for you here.

Last month we finally held our elections. We had a great turnout for the meeting and participation was sprightly. The incumbency rate is high (as usual in almost any elected office) but a few new board members managed to sneak in. The GNBC leadership for 2015 is as follows: Prez – Peter Hall, Vice Prez – Mike Fisher, Secretary – Jeff Shearer, Treasurer – Jodie Mack, Board Members – Kevin Soboleski, Jason Lewis, Sean Mack, Chris Cruthers, Jim O'Toole. Kat Karabelnikoff is back for another year as membership coordinator. You can find emails for everyone in the along the left of this newsletter or, of course, you can contact me.

It's party time! We have a long day to attend to on Saturday, December 6th. First up we have the 20th Annual Humpy's Big Fish Homebrew Competition. I plan to be there at 9am to make sure everything is set up and ready for the start at 10am. We have just about 100 entries to work on with an impressive showing of sours. Humpy's is always the consummate host and I have no doubt they will help us to have another great competition. If you are new to judging, this is the competition to go to. All of the experienced judges know that Humpy's takes care of us so well, so pairing up experience with inexperience is not a problem.

Keeping the good times rolling, we also have the GNBC Christmas Party on December 6th. We will be meeting up at the Gateway Hall of the Alaska Zoo at 4731 O'Malley Rd at 7pm. 2 Cent Acre is back to rock the old fashioned speakeasy. This is our second year at the Zoo. The first year seemed pretty popular so we decided to go back again. One thing I learned from last year is that the raffle does not work well. It is too much of an interruption to the party. We have an alternative that is very quickly discussed in the article down below.

The Prez Sez

Secretary's Corner

20th Annual Humpy's Big Fish Homebrew Competition

Rondy Homebrew Comp Early Announcement

Speak Easy Christmas

GNBC Beer Dinners Return

Holiday Shopping Made Easy

Barley Wine Recipe

Suds Corner

Newsletter Editor Email Change Notice

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

GNBC WEB SITE:

WWW.GREATNORTHERNBREWERS.ORG

NEWSLETTER EMAIL

bushy@alaska.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



A date is set, but little else. I am really just about 99.9% sure that we will be at the Snow Goose Theater on January 15th for the Beer Week meeting. I hope that you don't feel that I am leaving you in the dark. I will certainly pass along any info I have as it comes available. I have a few sources of information, but far and away the best is www.akbeerweek.com. You are of course always welcome to contact me at president@greatnorthernbrewers.org. I do know that the party will be a great time. You could probably still call it "the new system" even though we have been doing it for two years now.

Many of you can probably imagine how this party will go. Do make sure that your membership is current to that we know how many invitations we need. BE ON A LOOKOUT for updated info in this event.

Competitions seem to always be around the corner. I'm stretching a little to include this, but I have info so I will. You actually have time to get a few things brewed. We do not have HBOTY categories picked out yet for 2015, but as usual, I will get the info to you ASAP. Fur Rondy Competition has been set for Saturday February 21. There is an article down below with a little more info.

I look forward to another year as GNBC Prez. Three years is a bit of a stretch, but I think I can handle it. I hope that I am doing a good job, and really am trying to lead by example. I ask all the time for judges for competitions. If you show up, you should see me there too. If ever I am lacking (like in coordinating educational segments for meetings) do not hesitate to let me know. I try to avoid spamming your emails, but if I'm not providing enough, LET ME KNOW. You can contact me at president@greatnorthernbrewers.org. Keep your beers hot and beers cold
-Prez Peter



Secretary's Corner

by Jeff Shearer

In case you missed it, November's club meeting hosted our annual club elections. Congrats to the new board and officers. You'll recognize most faces from last year. Also, you may have noticed Jodi, our club treasurer, taking credit cards as payment for raffle tickets. Yes, GNBC is slowly catching up with technology, no more digging into the wallet for cash if you're looking to purchase raffle tickets, glassware, or even club memberships.

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:

Still some left, but these will be harder to find after the January club meeting. \$7 each. Buy a few extra as they'll need to last you until January 2016, the next time we'll have new glassware for sale.

Events:

Humpie's Big Fish Homebrew Competition
Saturday, December 6th: 10:00 AM at SubZero, see details in this newsletter

GNBC Club Christmas Party
Saturday, December 6th: 7:00 PM till 11:00 PM at Anchorage Zoo, details in newsletter.

Hard Rock Café / Alaskan Brewing Company Beer Dinner
Tuesday, December 9th.

Winter Warmer Beer Dinner – Glacier Brewhouse
Tuesday, December 9th at 6:30 PM. \$80 / person, call 907-274-2739 for reservations

Twelve Days of Barleywine – Glacier Brewhouse
December 10th – December 21st

Arkose Brewery Olde Colony Winter Ale Release / Colony Christmas Celebration
December 12th – 14th, Palmer, AK

Great Alaska Beer and Barleywine Festival
January 16th – 17th, Egan Center.

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*

*6.....Judging for the Humpy's Big Fish
Homebrew Competition 10 AM
at Subzero*

*6.....GNBC Speak Easy Christmas
Party at the Alaska Zoo
7-11 PM*

*9.....Hard Rock Cafe
Alaskan Brewing Company Beer
Dinner Time/Cost TBT*

*10-21....Glacier Brewhouse 12 Days Of
Barleywine Celebration
Pay As You Go*

*15.....Fur Rendezvous Homebrew
Competition
Snow Goose
Time TBD*

*16-17....Great Alaska Beer and Barley Wine
Festival
Egan Convention Center
Various Times/Costs*



Speak Easy Christmas

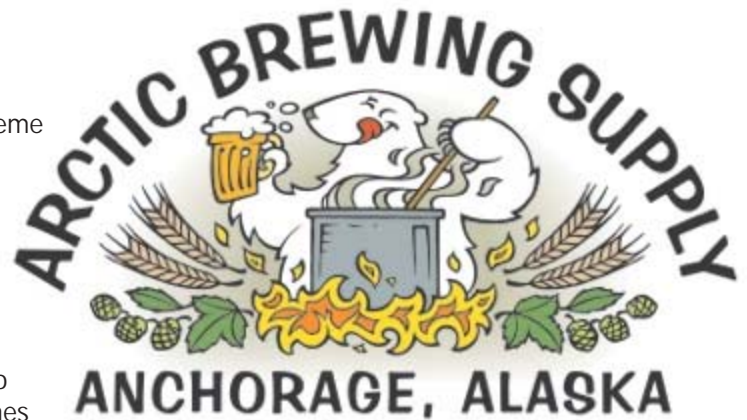
by Jason Lewis

Come one come all!

to the 2014 homebrew club Christmas party! This year's theme is "speakeasy," so come as a 20's themed character.

This year 2 Cent Acre will play again as they did last year Yay! We will not be having a raffle. Instead we will have a tip jar for the band. We will be having the party at the zoo (located at 4731 O'Malley Rd) starting at 7pm on Dec 6th.

Please bring as much homebrew and food as you would like to share. Just in case, the club will be providing pork sandwiches and homebrewed beer! See you there!

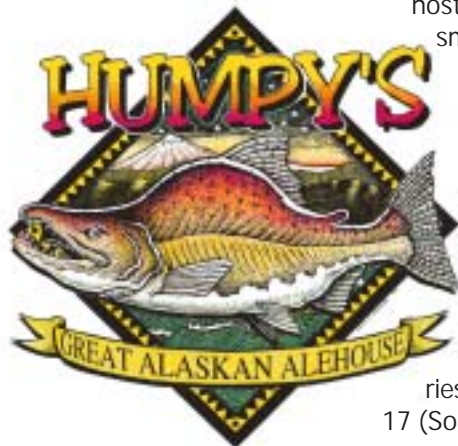


20th Annual Humpy's Big Fish Homebrew Competition

by Peter Hall

The one and only! For the twentieth year; Humpy's Big Fish, one of the biggest

Homebrew competitions in Alaska takes place NOW! Midnight sun has graciously offered to host the Grand Prize Winner, within reason (if the winner is a five year old, oak aged, smoked gruit, we'll probably need to go with the runner up.) Humpy's is hosting the GNBC (and whoever may be so bold as to take us on) at Sub Zero.



The competition will be December 6th. Tasting will begin promptly at 10:00 AM, at Sub-Zero (612 F St). All are welcome to help judge, even if you've never judged before. Especially if you have never judged before, this is a great competition to get acquainted with.

Entries will be accepted Saturday November 29th, at Arctic Brewing Supply, from 10am to 5pm. There will be no entry fee for GNBC members, and all categories are welcome. I'm sure if you are in the running for HBOTY you already know those categories, but just in case. HBOTY categories include, 3 (European Amber), 5 (Bock), 13 (Stout), 17 (Sour), and 19 (Strong ale) with a side challenge for 26b (Braggot).

Contact Peter Hall at president@greatnorthernbrewers.org with any questions.



Fur Rondy Homebrew Competition – Early Notice

by Jeff Shearer

The 2015 Fur Rondy Homebrew Competition is taking shape. We have a date, time, place, and a partnering brewery. I'm thrilled to have Arkose Brewery in Palmer joining us this year! The competition will be **Saturday, February 21st** in the Snow Goose basement. Judging will start at 10:00 AM. The competition will be open to all categories of beers, ciders, and meads. Entry drop-off will be Saturday, February 14th from 10:00 AM till 5:00 PM at Arctic Brewing Supply. Stay tuned for the January newsletter for more details.

Judges: we're working on some extra incentive for you!

Fur Rondy Side Challenge: this year's side challenge will be a session beer. What is a session beer? A low alcohol, yet full flavored, ale or lager where upon consumption of several pints still leaves you fully functional for the day's tasks. Possible entries for this challenge are far ranging. They could be a classic style like an English Bitter or Mild or a creation of your own, perhaps a 'small' IPA. The only caveat is entries must be 4.5% ABV or lower. If you're looking for some commercial examples to get the creative juices flowing, my two favorites are Firestone Walker's Pale 31 and 21st Amendment's Bitter American.



American Barleywine

by Jeff Shearer

Here's your chance to end 2014 with a bang! American Barleywines represent the biggest of all the beer styles. Bold, complex, malty, and warming, barleywines are a rewarding treat for those who can master the technical skills needed to brew these beers well. I offer this recipe as a challenge. I'm hoping a handful of club members brew this recipe, age the beer a full year and enter it into next year's Big Fish or the 2016 Fur Rondy homebrew competition.



Barleywine recipes are generally simple in nature. Those of us fortunate enough to taste Anchorage Brewing Company's Deal with the Devil can attest that barleywine recipes need not be complex to make a great beer. The flavor complexity of barleywines comes, in part, from an extended boil where Maillard reactions result in sugar caramelization and from aging where low levels of alcohol oxidation generate sherry or dark fruit-like flavors.

This recipe uses Maris Otter (for the all-grain option) for the base malt as a way of adding complexity without the need for lots of specialty grains. Keeping specialty grains to a minimum along with the simple sugar addition will aid in yeast attenuation. The chocolate malt addition is simply for color, you can leave it out without affecting the flavor profile. Add the corn sugar to the fermenter (rather than the boil) a few days after fermentation has started. Simply boil the sugar in a small amount of water for five minutes, then cool and add to the fermenter. This technique is commonly used with Belgian candy sugars when brewing higher gravity Belgian beers.

The premise being that adding simple sugar later in the fermentation process gives the yeast an easy food source to consume during a time when they're otherwise stressed. If added at the beginning, the yeast immediately consume the simple sugars first before tackling the more complex sugars which are more difficult to convert. Sort of like filling up on dessert before eating a large steak.

Further on the topic of yeast management, you're going to need lots of healthy yeast. Don't waste a batch of wort by pitching one or two vials of yeast and calling it good. The best approach is to brew a smaller beer (e.g. Blonde Ale, Pale Ale, or Scottish 60 Shilling) to grow up a good supply of yeast, then wash the yeast and re-pitch it into the barleywine. See last April's newsletter for further guidance on yeast washing. With the extended boil time, keep a close eye on the evaporation rate and pre-boil gravity. Adjust your pre-boil gravity with dried malt extract or water if needed. Fermentation temperature control is critical. If you pitch plenty of healthy yeast (as you should) the fermentation is going to be wild! Keep temperatures in check to avoid fusel alcohols. And in case you need a reminder – use a blow off tube!

Batch Size: 6 gallons

OG: 1.110

FG: 1.022

IBU: 91

Color: 15 SRM

Alcohol: 11.8%

Boil: 120 minutes

Pre-Boil Gravity: 1.087

Pre-Boil Volume: 8.0 gallons

Extract: Weight Percent

Pale LME 18.4 lb (8.33 kg) 89.4

Corn Sugar 1.5 lb (0.68 kg) 6.0

Steeping Grains:

Caramunich 60L 1.0 lb (0.45 kg) 3.9

Chocolate 350L 0.2 lb (0.08 kg) 0.7

Hops:

Magnum (14% AA) – 46 grams @ 60 minutes; 64 IBUs

Chinook (13% AA) – 34 grams @ 30 minutes; 22 IBUs

Centennial (10% AA) – 28 grams @ 0 minutes (5 min steep); 2 IBUs

Cascade (5.5% AA) – 28 grams @ 0 minutes (5 min steep); 1 IBU

Chinook (13% AA) – 28 grams @ 0 minutes (5 min steep); 2 IBUs

Yeast:

White Labs WLP001 Cal Ale, Wyeast 1056 American Ale, or Safale US05 dry yeast.

All Grain Option:

Replace Pale LME with 22.6 lb (10.25 kg) of Maris Otter 2 Row malt. Mash at 150 F for 90 minutes.

* Recipe calculated for 70% mash efficiency. Use malt percentages to scale batch size. Interested in sharing a recipe with the club? Send recipes to shearer.jeff@gmail.com



Holiday Shopping Made Easy! GNBC Logo Gear For Giving or For You

by Julie McDonald

It's just about time to get holiday shopping underway. What makes a great gift for your special GNBC homebrewer? GNBC logo gear, of course! Check out these two options:

1. Alaska Textiles – We now have a webstore at Alaska Textiles. Items are still being added to the store, but you can go check it out and if you don't see items that you want let me (Julie) know and I'll contact them and see about getting them added to our store.



- Check it out online at <http://gnbc.alaskatextiles.com/>
- Embroidery cost varies, depending on the number of stitches. For example a baseball cap with front logo and back logo will cost the price of the cap plus an additional \$16.29. For a shirt, the price of the shirt and an additional \$21.56. If things are ordered in multiples the cost of embroidery is discounted.

2. Land's End Business Outfitters – Get hats, fleece, Ts, bags, water bottles, scarves, aprons, etc.

Our Company Store is up and running... all YOU have to do is use it! Here's how:

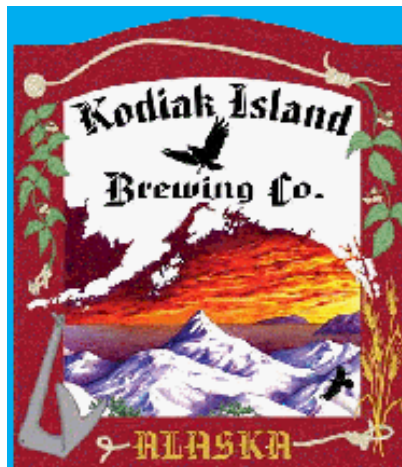
- Log on to your favorite browser.
- Enter this URL: ces.landsend.com/gnclub there is no need to add the http:// prefix to this, just cut and paste it as is.
- You will need to register before you can order, it's a simple procedure, doesn't take long. Just click on "Sign In". It brings you to a sign in page, click "register with us" and voila, enter your info.
- There are no restrictions on what we can order. But keep in mind that some products are only available in bulk quantities. So be aware of that before placing your

order.

- Embroidery cost is between \$13.00 and \$14.05 per application depending on which fabrics/products we order.

So there you have it!

Now get busy getting your club gear ordered and on its way!!!! The holiday shopping countdown has begun!



Suds Corner

by John Craig

With Rose and dog "Brewery" being gone for six weeks as Rose visits family in Oregon, I find myself busy with Man Cave projects, spending as much time as possible at our new Talkeetna Grizzly Beer Camp we are building. Out there these days, it's just me, the camp-robbers, ravens, the loney wood pecker and that darned squirrel that drives me crazy.

In the last month, the 35 acres has new ATV trails and I'm now doing busy doing trail signs. This is a place to escape the big city, traffic and the rush-rush of life. It's all about being wild and free in the back country. For some of us, wilderness beer drinking is an annual ritual. More than once beer has saved my life in the woods. I would have died of thirst or have come down with beaver fever from creek water. With bullets between my legs and being in places I shouldn't be as I was bait for bears, beer was my savior. Stories to be told!

For others, it's a once-in-a-lifetime dream come true. Either way, the freedom and challenge that comes with living in the wilderness is what beer drinking at Grizzly Bear Camp is all about. Back country beer drinking isn't for everyone, but the wilderness at beer camp is different. It's a place to enjoy yourself in the woods with mother nature. We have a creek on the back side with a beaver house, a nice place to enjoy a beer with a bear. Also we named it Growler Creek, which is off Growler Trail. There are lots of ATV trails to take you to Grizzly Beer Camp.

1. Beer Can Trail
2. Moose Snort Trail
3. Brewer Trail
4. Growler Trail
5. Suds Trail
6. Short Cut Trail
7. Kegger Trail
8. Beaver House Trail
9. Bear Ass Trail

As you can see, I've been busy! This is a dream come true for me with 35 acres and I love beer so what else is there to do in life? It keeps me young!

Email Change

by Debbie Grecco

Just a heads up that your Newsletter Editor's email address has changed. Instead of bushy@alaska.com, it's now bushy@alaskan.com.

Note that your newsletter submissions should continue to be sent to your President, Peter Hall because he gathers them and sends them to me all in one batch each month. Still, feel free to email me with any beer-newsy material you think might be appropriate for the club and our newsletter and I can coordinate it.

Happy, Hoppy Holidays!



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@alaska.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: December 6, 2014
7:00 pm at the Alaska Zoo**