



THE

# Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

FEBRUARY 2014

## The Prez Sez

by Peter Hall

Right now is the calm between storms. There was all the craziness of the holidays that lead right into beer week and our January meeting. Coming up before you know it is spring and the myriad of events associated with it. My head, as usual, is spinning. The strong beers and crazy weather are certainly not helping.



That all considered this winter was a pretty fun and fantastic ride. Alaska Beer Week and the Great Alaska Beer and Barley Wine Festival were another mammoth success. There was so much to choose from and we all had some very difficult decisions to make. We all would not have known what we were missing if not for <http://www.akbeerweek.com/>. You could quickly pick out what seemed most interesting as well as be very well away of what you could not possibly make it to. Some GNBC members were even so nice as to upload a few pictures there. Thanks to Midnight Sun Brewing Company's Barb Miller for putting it all together.

Our beer week January meeting was also a huge success. There were a few small changes, but I think it was all for the better. It is a meeting that wouldn't be near what it is, if it were not for the Brewers Guild of Alaska. A huge thank you goes out to James "Dr. Fermento" Roberts and all of the members of the Guild for all of their support. I had a great time listening to the presentations from Peter Bouckear and Kim Jordan of New Belgium and Dick Cantwell of Elysian. The food and beverages were delicious and plentiful. I saw a lot of happy faces talking with other happy faces. A lot of happy beer was consumed as well.

I'm sure that the January meeting will change again in the future. The GNBC has so much support from the variety of distributors, merchants, and of course the Guild. So long as we have a room big enough to fit us, we will have a good time. I think we may have set a record for how fast we did the raffle too. All the raffle donations are an enormous help. It was a great fundraiser for the club. Funds that can quickly turn back around to helping make sure all of our events are great.

The Prez Sez

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Events, events, events... Before you know it, it will be spring again! The weather for the last month has been terribly spring like, but it's not here quite yet. It is time to start talking about it though. As Fermento is quick to point out, "we only have one more winter and spring before summer this year."

The very first GNBC competition of the year, Fur Rondy, I'm sure went swimmingly on February 1. This was your first chance to garner points for HBOTY 2014. If you did not make it to this competition to enter or judge, you missed out. Every competition is a chance for a brewer to advance their skills. As an entrant, you receive an unbiased opinion on your beer. As a judge, you learn with every competition new ways to better taste and describe beer. Keep an eye out for results and be ready to enter in the Snow Goose competition in April.

Brooms and brews is definitely happening again this year, but we don't yet have the date solidified. Last year in February the GNBC headed over to the Anchorage Curling Club to give curling a try. We shared a few nice beverages and managed to not break anything. Keep an eye out for this. I will be sending many emails in the next few months for sure.

Dates that have been solidified are for Talkeetna Beer Tripping. The calendar is just beginning to populate for the weekend of April 4-6. If you have not been out for this event before, you need to set your priorities straight. We all have a great chance to hang out with our Talkeetna friends at Denali Brewing. You can do things like; eat lots of delicious pizza, bake muffins made with beer, take over the local bar for a special musical performance, even enter a homebrew competition for the chance to brew with DBC. If you have not already booked a room, do so ASAP. We are a big club going to a small town. I will be sending out information as it becomes available.

Rounding out my 3 month limit I like to cover in these articles, the Snow Goose home brew competition in April. There is certainly still time to brew a fresh batch or two for this competition. Check out the 2014 HBOTY styles below and get crackin.

As always, if you have questions/comments/concerns email me at [alaskabrewer@gmail.com](mailto:alaskabrewer@gmail.com).

Keep your beers hot and brews cold.

Prez Peter



## Secretary's Corner

by Jeff Shearer



### Old Business:

The club held our joint meeting with the Alaska Brewer's Guild on January 16<sup>th</sup> at the Snow Goose. Approximaely 200 club members and craft brewing industry folks were in attendance. A special thanks to all the club members, the AK Brewer's Guild, and the Snow Goose for making the meeting a great success. Dick Cantwell of Elysian Brewing Company and Peter Bouckear and Kim Jordan of New Belgium Brewing Company were the guest speakers. A special thanks to the club members who brought their homebrew for others to try, we had a great selection. I was pouring at the GNBC table and can attest that many bottles were empty by the end of the meeting.

### 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 some 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:

#### ***Fur Rondy Homebrew Competition***

February 1, 2014 at the Snow Goose.

Open to all BJCP styles; entry free for GNBC members, \$5 / entry for non-members. Turn in entries from 11:00 to 6:00 on Friday, January 31<sup>st</sup> in the basement of the Snow Goose.

#### ***BJCP Classes***

##### ***February 9 - April 13, 2014***

Study Course for the Beer Judge Certification Program Examination - Anchorage, Alaska

Description of the Study Course: This course is limited to 30 people.

Classes will be offered on Sunday afternoons from February 9 until April 13. There will a total of nine classes plus a mock exam.

Note that the next BJCP Examination will not be until May 2015 and it is limited to only 12 participants. There will likely be another study course prior to it. There is, therefore, a good chance that one will not be able to take the BJCP Exam until a later date. Another exam is scheduled for September 2015.

Time: The first class of the preparatory course will be on February 9 starting at 5:00 p.m.

Location: The preparatory and examination course will be held in at Café Amsterdam (530 East Benson #3).

Costs: \$50.00 which covers the cost of a 250-300 page, 3-ring bound study guide and the costs of the commercial beers sampled and evaluated during the course. The \$50.00 fee is due at the first class.

# EVENTS

*Every First Thursday*

*Moose's Tooth First Tap*

*Every Friday*

*Midnight Sun Brewery Tours and*

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

*01.....Fur Rondy Homebrew Competition  
at the Snow Goose*

*09.....BJCP Classes at Cafe Amsterdam  
Sunday's 5:00 pm runs through  
April 13th*

*18.....GNBC Monthly Meeting at the  
Snow Goose 7:00 pm*

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For more information regarding the BJCP, examination and competition schedules and a BJCP examination study guide (a different study guide than the one used in the short course) go to the following URL: <http://www.bjcp.org>.

For more information about this BJCP examination and/or the short course contact Kevin Sobolesky at [metkonig@gmail.com](mailto:metkonig@gmail.com). Note that space is limited so if you are interested in taking BJCP exam and/or the study course please contact Dennis Urban to reserve a place for you.

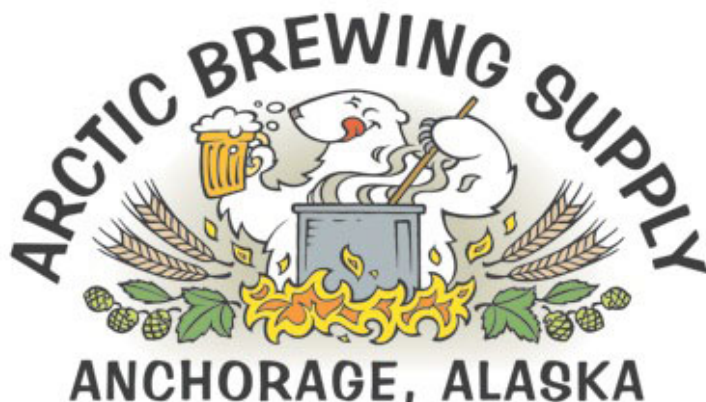
#### Miscellaneous:

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. Here is the latest schedule:

2/3/2014 - Monday 5:30 PM  
 2/6/2014 - Thursday 12:30 PM  
 2/11/2014 - Tuesday 10:00 AM  
 2/15/2014 - Saturday 11:00 AM  
 2/18/2014 - Tuesday 5:30 PM  
 2/20/2014 - Thursday 10:00 AM  
 2/24/2014 - Monday 10:00 AM  
 3/3/2014 - Monday 5:30 PM  
 3/6/2014 - Thursday 12:30 PM



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](mailto:shearer.jeff@gmail.com).



#### 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



## February Homebrew Recipe - Dry Irish Stout

It's February and you don't need a calendar to know St. Patrick's Day is approaching. What better way to show your support for that mid-March celebration than by brewing a Dry Irish Stout? Dry Irish Stouts should be just that – dry! The recipe itself is fairly simple; the dryness comes from the big dose of dark roasted barley and a low finishing gravity. This calls for a high attenuating yeast and a low mash temperature for you all-grainers. Yet, this dry finish should be accompanied by a smooth, creamy mouth feel – enter flaked barley. Keeping carbonation levels low (1.0 – 1.5 range) will help with the mouth feel as well.

Batch Size: 6 gallons  
OG: 1.045  
FG: 1.010  
IBU: 35  
Color: 29 SRM  
Alcohol: 4.6% ABV  
Boil: 60 minutes  
Pre-Boil Gravity: 1.038  
Pre-Boil Volume: 7 gallons

Extract: Weight Percent  
English Pale LME 5.95 lb (2.7 kg) 81.2

### Steeping Grains:

Flaked Barley 1.0 lb (0.45 kg) 9.4  
Black Roasted Barley (500L) 1.0 lb (0.45 kg) 9.4

Hops: IBU  
Fuggles (5.5% AA) 60 minutes 1.5 oz (42 g) 28.7  
East Kent Goldings (5% AA) 30 minutes 0.5 oz (24 g) 6.6

### Yeast:

White Labs WLP004 Irish Ale, Wyeast 1804 Irish Ale, or Fermentis US-05 dry yeast. Ferment at 65 F (18.3 C).

### Steeping Grains:

Steep Flaked Barley, Black Roasted Barley, and ½ lb (0.23 kg) Maris Otter malt at 122 F for 15 minutes, then raise temperature into the 150 range and steep as normal. Since Flaked Barley cannot convert itself the Maris Otter will help provide the enzymes needed to break down the flaked barley proteins.

### All Grain Option:

Replace English Pale LME with 8.6 lb (3.9 kg) of Maris Otter malt. Mash at 122 F for 15 minutes, then raise to 150 F.

\* 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](mailto:shearer.jeff@gmail.com)

## MEETING SETUP

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

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*Palmer, Alaska*



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



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**NEXT MEETING: February 18th, 2014  
7:00pm at the Snow Goose**