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GABBF Volunteers Needed

# THE

# Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

JANUARY 2011

## Prez Sez

by Dennis Sessler

Oh where did 2010 go? I'm sure I will be asking myself that for months to come. I am not one to dwell in the past, always looking forward to what the future holds. I've made my New Year's resolutions, how about you?



There are a ton of events coming up this month; January will leave you exhausted if you're not prepared. I used to think that December was that way until I joined the GNBC. Between our meetings, prepping for the new year, getting everything lined up for the Great Alaskan Beer and Barleywine Festival (GABBF), the first month of the year has never failed to deliver more than one dedicated beer connoisseur could ever ask for.

The second week of January will be consumed by Alaska Beer Week. Barb Miller of Midnight Sun Brewing Company so dutifully named the week of the GABBF, AK Beer Week. Thanks to Barb for launching the initiative; she's done the lion's share of the work in putting it all together. There are so many beer dinners, beer tastings, of course our own GNBC meeting, and then of course the GABBF on Friday and Saturday. If that wasn't enough, the local Breweries, Brew Pubs, and restaurants all manage to put something together on Sunday to wrap up the week. If you're exhausted already don't fret! All you have to do is pace yourself, pace, pace, pace. You must make sure you drink plenty of water and eat plenty of food. Anyway, I will write more about this later with a list of events that have come my way so far.

Let me get on with all the past business. In December the GNBC and Humpys held the Humpys Big Fish Homebrew Competition. I want to thank Jason Ditsworth for coordinating this annual event. He did a great job rounding up all the entries, and getting the competition ready to go the following weekend. I want to also thank Billy Opinsky and the whole crew at SubZero/Humpys for putting on a wonderful spread and putting up with us. The kitchen crew was working hard to get ready for their employee's Christmas party. I had a great time helping out and for everyone that showed up for the event I thank you also for helping us judge and give valuable feedback to all the entrants. For those who entered, the award ceremony will be held in February, usually after our monthly club meeting. I will keep the membership up to date on all the particulars as they become available. A special thanks also to Arctic Brewing Supply for allowing the club to accept entries the week before we had the competition.

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Later in the newsletter you will find the Big Fish winners list. Congratulations to Don Lewellyn and Tim Strayer for their co-brewed Double IPA, and to Breck Tostevin for his Sweet Mead. I look forward to tasting their commercial examples that Midnight Sun Brewing Co. and Celestial Meads will be cranking out soon, and not so soon. Those meads take a little longer to get done.

The following weekend the GNBC held its annual holiday party at the Snow Goose. Our theme was Toga this year. I want to thank Joe Michael and Julie McDonald, this year's party coordinators. They did a wonderful job, and all in attendance had the time of their lives. Thanks again to everyone else who helped with setup, cleanup and who brought food. See Julie's Secretary Corner article, for her recap of the Toga Party and also the upcoming club and beer diner events.

Our next meeting will be January 13<sup>th</sup>. That's a Thursday night and our meeting will coincide with the GABBF. This will be our largest and most attended meeting of the year. Almost all the commercial brewers who are attending the beer festival will be in attendance. If this is your first Barleywine Festival meeting, you will be in for a treat. You will have the chance to meet most all the brewers that make your favorite micro beers. It is a wonderful chance for you to have them taste your wonderful beers. I know I've made many of friends offering them some homebrew. We will knock out our club business and award the Homebrewer of the Year Trophy's and other awards. Our club business will be very quick because we have a list of special guests that will be speaking to our club. Below is a list of people who have been asked to speak with us.

**Ken Grossman**, Ken co-founded the Sierra Nevada Brewing Co. in 1981. The company has built its business gradually, adding new capacity as demand has warranted and exercising care in market expansion. Despite their circumspect approach, the company has been growing like a weed, boosting its business 26% last year off a respectable base. Sierra Nevada is now the 11th largest US brewer, producing 382,050 barrels last year.

**Lyn Kruger** worked for South African Breweries as Development Microbiologist and Microbiology Consultant. She holds her B.S. in Microbiology and Chemistry from Rhodes University and her M.S. in Fermentation Microbiology from the University of Witswatersrand. Lyn is currently President & COO of Siebel Institute and is involved with various courses, lab services and microbiological media.

There will be many other special guest milling around at our meeting, feel free to introduce yourself and share with them your tastiest beers, ask as many questions as you can. You won't be able to see this many brewers in any one place, till next year of course. Remember that they have agreed to come to our meeting, make them all feel welcome. Please show your respect to all the guest speakers. If you wish to converse with others please remove yourself to the back part of the basement so that members and guest can here the speakers.

After we have taken care of all the club business and guest speakers and guest introductions, we will turn over the meeting to the Rolling Blues Band; this meeting is almost like our holiday party. So be ready to dance. There will be plenty of chances to socialize; we will also be having our monthly raffle in between songs, so bring some commercial beer for the raffle and some cash to buy tickets. And please don't forget a designated driver, be responsible at all times.

After our January meeting the next big club event will be the Fur Rondy Homebrew competition. It is slated for February 5<sup>th</sup>. Now is the time to brew and bottle all the beers and meads. Check out which entries will garner points for the Homebrewer of the year competition in the newsletter side bar and get brewing. The GNBC board has also added either cash of brewing supplies or equipment in the form of gift certificates as an added bonus to winner at all the GNBC homebrew competitions. The amounts will be decided later with final award amounts being decided on by the competition organizer. This alone should be incentive enough to enter all those wonderful beers and meads. Check out my last call article for the Fur Rondy Homebrew Competition later in the newsletter.

Our February club meeting will be on February 15<sup>th</sup> at the Snow Goose, start time is at 7pm, feel free to show up early to socialize, help set up, etc. Take note in our monthly newsletter, there is a list of member's duties for the monthly meetings. Someone has to setup, cleanup and bring something to eat. An unwritten rule is you **must** bring your homebrew; we don't care, bring your beer, mead or cider. It is the best way to have your batches sampled and evaluated for noticeable flaws. All of the experienced members are willing to sample and give positive feedback on how to remake the next batch better. Try to remember to bring a little information with you, so you're able to explain how the beer was made.

Steve Schmitt, organizer of the Big Fish "Side Challenge" has a little recap of this year's competition, congratulations to Steve for swaying the judges with his artfully crafted HAC Belgian Stout. It was a big one, both in alcohol and very Belgianesque. Good Job! Steve has decided on what next year's competition style will be. Check out his article in the newsletter and start thinking about where you might want to go with this, as always this one has very few boundaries.

In Decembers Newsletter I wrote an article on Brewing literature, books and magazines etc. One of my coworkers brought in Beer magazine, which he had purchased at a local book store. After reading through it, I saw an article titled "Recycle: Other Uses For Beer Cans & Bottles". The other day I was contacted by fellow GNBC member and local artist Scott Clendaniel. He wanted to let me know that he has been painting beer art for some time. It's been well over a year he has been painting his current series titled, "99 Bottles of Beer" All 99 beer paintings are complete, and his art show will take place at Midnight Sun Brewing Company in Anchorage on January 7th, 2011 at 5 PM. All 99 beer portraits will hang on one wall, and we will count down the number of beers every time someone "takes one down and passes it around." Mark your calendar, stop on by and show your support. Check out his article and some samples of his artwork. You can check out his artwork prior to the event at his Facebook page, **99 Bottles of Beer on the Wall**, I believe there is also a link to it on the clubs Facebook page. I am glad to see that Scott has found a way to recycle beer bottles and can, if only till he is done using them as his inspirational subject. I am putting in my order right now for a painting of Old Milwaukee in a can, with the old pop top lid and a beer bong on the side. In closing I hope that I see all our club members at the January meeting, remember it on a Thursday. All the guest brewers that come to the meeting are always impressed of how many members we have and the quality of homebrew that we produce. Let's show them that we are the best homebrew club in the nation. Remember to have a plan, we will have a live band during the meeting and if last year is any inclination we will be partying to the wee hours of the morning. I hope everyone had a wonderful Christmas and a Happy Brew Year to all. Don't forget to think before we drink, and keep the flame to your kettles and BrewOn!

# EVENTS

*Every First Thursday*

*Moose's Tooth First Tap*

*Every Friday*

*Midnight Sun Brewery Tours and*

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

7.....99 Bottles of Beer Att on the Wall

5 - 8 PM at Midnight Sun

8.....Celestial Meads Open House

4 - 8 PM at Celestial Meads

11.....Geek Out Beer Dinner at MSBC

11.....North Coast Beer Dinner at

Cafe Amsterdam

12.....Kassiks' Beer Dinner at Suite 100

6 - 9 pm

12.....Humpty's Brewer's Reception

Dinner - Time/Cost TBD

13.....GNBC Meeting - Brewer's

Reception - 7pm - ??

14.....GABBF Evening Session

Egan Center - 5-9 pm

15.....GABBF Connoisseur's Session

Egan Center - 2-5 pm

15.....GABBF Evening Session

Egan Center - 6-10 pm

16.....GABBF Farewell Brunch at the

Spenard Roadhouse: 9 AM - ?

CAFE



AMSTERDAM

# 2010 Humpy's Big Fish Homebrew Competition Results

*Judged By The Great Northern Brewers*

## **Big Fish Side Challenge, Belgian Stout**

1. Steve Schmitt
2. Don Lewellyn
3. Andrew Regner

## **Beer**

### **Category: AMERICANALE**

1. Pete Pritchard, American Pale Ale

### **Category: BELGIANANDFRENCHALE**

1. Andrew Regner, Belgian Specialty
2. Aaron Christ/ Sean Farley, Biere de Garde
3. Kevin Sobolesky, Witbier

### **Category: BELGIANSTRONGALE**

1. Ted Rosenzweig, Belgian Blond Ale
2. Ted Rosenzweig, Belgian Tripel

### **Category: BOCK**

1. Sean Farley/ Aaron Christ, Doppelbock
2. Aaron Christ, Doppelbock

### **Category: DARKLAGER**

2. Rick Levinson, Schwarzbier (Black Beer)

### **Category: ENGLISHBROWNALE**

1. Aaron DeBruhl, Northern English Brown
2. Matt Wallace/ James Barber, Northern English Brown

### **Category: ENGLISHPALEALE**

1. Kevin Sobolesky, Special/Best/Premium Bitter

### **Category: EUROPEANAMBERLAGER**

1. Aaron Christ, Vienna Lager

### **Category: FRUIT BEER Place**

1. Aaron Christ, Fruit Beer
2. Sean Farley, Fruit Beer
3. Frank Bell, Fruit Beer

### **Category: GERMANWHEATAND RYE BEER**

1. Frank Bell, Dunkelweizen
2. Aaron Christ, Weizen/Weissbier

## 2011 Homebrewer of The Year Categories

### **Fur Rendezvous HBC**

- Category 12
- Category 18
- Category 19
- Category 23
- Category 28

### **Snow Goose HBC**

- Category 1
- Category 3
- Category 4
- Category 6
- Category 16

### **Anchor Town HBC**

- Category 7
- Category 10
- Category 13
- Category 15
- Category 27

### **Equinox Mead HBC**

- Category 24
- Category 25
- Category 26

### **Humpy's Big Fish HBC**

- Category 2
- Category 5
- Category 9
- Category 14
- Category 22



**Category: INDIA PALE ALE (IPA)**

1. Don Lewellyn/Tim Strayer, Imperial IPA

**Best of Show Beer**

2. Kevin Sobolesky, English IPA
3. Bill Howell, American IPA

**Category: LIGHT HYBRID BEER**

1. Frank Bell /Brian Noonan, Kolsch

**Category: PILSNER**

1. Shawn Plew/ Crystal Plew, Classic American Pilsner
2. Ernest Franklin, Bohemian Pilsner
3. Pete Pritchard, Bohemian Pilsner

**Category: PORTER**

1. Dan Bosch, Robust Porter
2. Bill Howell, Robust Porter
3. Ted Rosenzweig, Baltic Porter

**Category: SCOTTISH AND IRISH ALE**

1. Bill Howell, Strong Scotch Ale
2. Joe Michael, Strong Scotch Ale
3. Kevin Sobolesky, Strong Scotch Ale

**Category: SMOKE-FLAVORED AND WOOD AGED BEERS**

1. Dennis Sessler /Dena Sessler/Julie McDonald, Other Smoked Beer
2. Frank Bell, Other Smoked Beer
3. Steven Kunemund, Wood-Aged Beer

**Category: SOUR ALE**

1. Flash Lubitsh White, Flanders Red Ale
2. Ted Rosenzweig, Flanders Brown Ale/Oud Bruin

**Category: SPECIALTY BEER**

1. Don Lewellyn/ Tim Strayer, Specialty Beer
2. Ernest Franklin, Specialty Beer
2. Flash Lubitsh White, Specialty Beer

**Category: SPICE/HERB/VEGETABLE BEER**

1. Aaron Christ, Spice, Herb, or Vegetable Beer
2. Frank Bell, Christmas/Winter Specialty Spiced Beer
3. Nicholas Strohmeyer, Christmas/Winter Specialty Spiced Beer

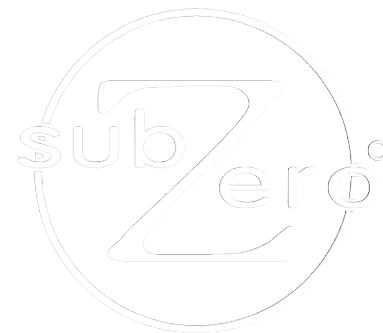
**Category: STOUT**

1. Tim Bisson, Russian Imperial Stout
2. Bill Howell, Russian Imperial Stout
3. James Barber, Foreign Extra Stout

**Category: STRONG ALE**

1. Mary Rosenzweig, American Barleywine
2. Ted Rosenzweig, American Barleywine

<b>MEETING SETUP</b>		
A - J	JAN	Setup
K - P		Cleanup
R - Z		Food
A - J	FEB	Cleanup
K - P		Food
R - Z		Setup
A - J	MAR	Food
K - P		Setup
R - Z		Cleanup



**Mead and Cider**

**Category: MELOMEL (FRUIT MEAD)**

1. John Sather, Other Fruit Melomel
2. Breck Tostevin, Pymment (Grape Melomel)
3. Breck Tostevin, Other Fruit Melomel

**Category: OTHER MEAD**

1. Breck Tostevin, Open Category Mead

**Category: SPECIALTY CIDER AND PERRY**

1. Dan Bosch, Applewine

**Category: TRADITIONAL MEAD**

1. Breck Tostevin, Sweet Mead

**Best of Show Mead**

2. Joe Michael, Semi-Sweet Mead
3. Joe Michael, Dry Mead

# 2011 Home Brewer of the Year Categories

by Dennis Sessler

**B**elow you will find the list of BJCP Categories that will garner points towards the coveted Home Brewer of the Year. A traveling trophy is awarded to the homebrewer who throughout the year accumulates the most points.

This Award is presented at the January GNBC club meeting which coincides with the Great Alaskan Beer and Barley Wine Festival.

Here is the run down on how points will be scored:

- Each Category has several sub categories, **only** your highest scoring entry per category will be awarded points. This will minimize the shot gunning affect.

- Points will be awarded as follows

1<sup>st</sup>-6 points

2<sup>nd</sup>-4 points

3<sup>rd</sup>-2 points

If your HBOY entry wins Best of Show you will earn another 2 points

## Fur Rondy Home Brew Competition

Category	Name
1	Light Lager
4	Dark Lager
5	Bock
19	Strong Ale
22	Smoke Flavored/Wood Aged Beer
23	Specialty Beer

## Snow Goose Break -Up Home Brew Competition

Category	Name
3	European Amber Lager
6	Light Hybrid Beer
8	English Pale Ale
10	American Ale
15	German Wheat and Rye Beer
20	Fruit Beer

## Anchor Town Invitational Home Brew Competition

Category	Name
2	Pilsner
7	Amber Hybrid Beer
14	India Pale Ale (IPA)
17	Sour Ale
21	Spice/Herb/Vegetable Beer
27	Standard Cider and Perry

## Equinox Mead Competition

Category	Name
24	Traditional Mead
25	Melomel (Fruit Mead)
26	Other Mead

## Humpy's Big Fish Home Brew Competition

Category	Name
9	Scottish and Irish Ale
11	English Brown Ale
12	Porter
13	Stout
16	Belgian and French Ale
18	Belgian Strong Ale
28	Specialty Cider and Perry

Keep in mind that with exception to the Snow Goose Spring Break-Up Competition and the Equinox Mead Competition all the other competitions are open to all 28 BJCP Categories. But only these preselected categories will garner points in this year long competition. Also keep in mind that every competition except the Anchor Town Invitational has the added bonus that your home brewed beer or mead could be brewed professionally by one of our sponsoring breweries.

So now that the criteria have been set let's get those winning recipes formulated and get brewing. The first competition (Fur Rondy) is just around the corner in February. All style guidelines can be found on the BJCP website at <http://www.bjcp.org/2008styles/catdex.php>

## Treasurer's Report

by Breck Tostevin, M.B.

**T**he Club's finances are sound. Membership is on the upswing. We have many new members and new energy in the club. We have adopted a policy of putting lifetime memberships into a separate savings account to account for their long-term funding status.

The Board approved increasing the budget for homebrew competitions in order to fund prizes for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place overall winner awards for those competitions in which the sponsor is not already providing such awards.

We look forward to having additional educational experiments and brewing events this coming year. If you have any ideas that you would like to work on, please talk to me or an officer/board member.

If you are interested in details on the club's finances from last year or the budget for next year, please contact me at [keegan@gci.net](mailto:keegan@gci.net)

Thanks for your support of the Great Northern Brewers Club!

# 99 Bottles of Beer on the Wall Art Show

by *Scott Clendaniel*

I am Scott Clendaniel, an Anchorage artist, and beer enthusiast. I've been a home-brewer for 14 years, and member of GNBC for 3 months (I'm kicking myself for not joining sooner).

In 2006 I started painting portraits of beer. First I did ten paintings that portrayed the color spectrum of beer from light to dark. I called that show "Color of Beer". The show was very successful, and I wanted to keep painting beer. Naturally, the next step was to paint 99 paintings of beer bottles as a tribute to the popular, yet obnoxious folk song "99 Bottles of Beer on the Wall". I started the project in 2007, and now I am finally ready to display all 99 hand-framed oil paintings, 6"W x 12"H. Some of my favorites are New Castle, the Viking, Red Chair IPA, Obsidian stout, and Pacifico, among several others to name a few.

Come and join me for an art opening that will take place at Midnight Sun Brewing Company's First Firkin' Friday on January 7<sup>th</sup> at 5 PM. The paintings will be displayed for one month. More information is available at [www.beerpaintings.com](http://www.beerpaintings.com). You can preview the paintings on my Facebook page called 99 Bottles of Beer on the Wall.



# The Big Fish Side Challenge – 2010 & 2011

This year we had a number of stellar entries in the Big Fish Side Challenge including a couple with truly spectacular names in keeping with the Jerry Springer Theme.

Let me refresh the memory of those scoring along at home – to start with the Side Challenge is supposed to be fun/quirky/whatever – anyone taking it seriously will have their entry judged in the men’s bathroom. The challenge this year was to produce a Belgian Stout which gave the brewers wide latitude as to their personal definition of what a Stout would be like in Belgium. As usual, size does matter (the 3 Liter Jeroboam entered garnered full points in this respect) and innuendo always scores highly in regard to an entries name; this year extra credit was awarded to those entries which incorporated the ‘Jerry Spring Theme’ into their name.

The top three entries and their names are listed below:

1<sup>st</sup> Place: Steve Schmitt, Imperial Belgian Stout named ‘The Pole Dancing Midget Gets Bitch Slapped’

2<sup>nd</sup> Place: Don Lewellyn, Belgian Stout (of some sort) named ‘Fillip My Crackin Gay Belgian Stout’ – entered in a really big bottle

3<sup>rd</sup> Place: Andrew Regner, Belgian Stout, no name given (it must be noted that this beverage must have been pretty damn good to place in this competition without a name – extra ‘style points’ were awarded for entering 6, 12-ounce bottles)

Honorable Mention: Breck Tostevin, Belgian Funk Stout named ‘I am going to pound your dirty cheating skank ho hillbilly garden gnome ass until the body guards pull me off – Delirium Nocturnum’

Drum roll please..... Announcing the 2011 Side Challenge – **The Belgian Specialty WTF Challenge**. As usual this competition will be judged during the Big Fish Competition on the first Saturday in December, 2011. Points will be distributed according to the following rubric:

50 points – Standard BJCP scoring in regard to aroma, appearance, flavor, yada yada. Base beer recipe for this challenge is a Belgian Specialty – whatever that means to you

10 points – size of entry – we like em’ big around here

20 points – entry name – innuendo always scores highly

20 points – WTF factor – as noted earlier, this is the Belgian Specialty WTF Challenge. If your entry includes standard Belgian Stuff (orange peel, coriander, star anise, etc.) you may do well in a ‘regular’ competition but we’re looking for the WTF factor here. The judges will allot up to 20 points for the entry based upon the unique nature of the specialty ingredients used in the recipe. Think of it this way: allspice will probably deserve 1 point while pickled *Himalayan goat foreskin as an adjunct will make the judges say WTF and award 20 points.*

100 total points available.

Kudos goes out to Barb Miller for her assistance in fine-tuning the specifics for the 2011 Challenge.





# American Homebrewers Association- Club only Competition (AHA-COC)

by Dennis Sessler

Here is the upcoming AHA COC schedule. These competitions are not open to anyone, we as a club will be conducting an evaluation to find the best one to forward to the event site. Entry fees and shipping cost are all paid by the GNBC. Get brewing and **bring your beers to the club meetings** to have them evaluated and possibly entered as the GNBC club entry.

**\*January/February 2011 "Battle of the Bitters" (English Pale Ales)**, BJCP Category 8 styles. Evaluations will take place at our January 13th GNBC club meeting at the Snow Goose. Bring 4 bottles; shipments to the competition are due January 28<sup>th</sup> in California. **BRING YOUR BITTERS**

**\* March/April 2011 Bock**, BJCP Category 5 styles. Evaluations will take place at our February 15<sup>th</sup> GNBC club meeting at the Snow Goose. Bring 4 bottles; shipments to the competition are due March 15<sup>th</sup> in Oklahoma. **BRING YOUR BOCKS**

**\* May 2011 Angel's Share – Wood-Aged Beer**, BJCP Sub-Category 22C. Evaluations will take place at our April 19<sup>th</sup> GNBC Club meeting at the Snow Goose. Bring 4 bottles; shipments to the competition are due March 15<sup>th</sup> in California. **BRING YOUR WOOD**

This competition schedule will take us through the next membership year. Please consider brewing one or more of these beers and help represent the GNBC in the AHA's national COC competitions. All points garnered in these competitions will count toward the AHA Homebrew Club of the Year, which is awarded every summer during the National Homebrew Competition.



# Alaska Beer Week Events: Jan 7<sup>th</sup> – 16<sup>th</sup> 2011

by *Brewers Guild of Alaska*

**H**ere is what the BGA, has up on their website so far. You may want to book mark this page (<http://www.brewersguildofalaska.org/index.php>) because more events are sure to hit the site very soon. Let's support those who support us! And as always think before you drink and let's have a great Alaskan Beer Week!!

## **\*AK Beer Week FRI JAN 07.2011**

5:00 – 8:00 PM Midnight Sun hosts First Firkin Friday. ART = 99 Bottles by Scott Clendaniel. FIRKIN = XXX Black Double IPA. More info: <http://midnightsunbrewing.com>.

## **\*AK Beer Week SAT JAN 08.2011**

4:00 – 8:00 PM Celestial Meads Open House. Visit <http://celestialmeads.com> for directions and info.

7:00 – 9:00 PM Anchorage Yoga hosts YOGA, ROCK and BEER with Randie Mead! (Yoga to rock music with some cool beer afterwards.) Anchorage Yoga Studio 701W 36th Street. More info at <http://anchorageyoga.com/workshops> and <http://midnightsunbrewing.com>. Namaste.

## **\*AK Beer Week SUN JAN 09.2011**

## **\*AK Beer Week MON JAN 10.2011**

## **\*AK Beer Week TUE JAN 11.2011**

5:30 PM Midnight Sun Brewing Company presents Geek Out Session: 02 BEER + CHEESE. 6 courses featuring incredible cheeses, paired with 6 fabulous beers. \$75 per person, includes gratuity. Call MSBC's Loft at 344-6653 to purchase your tickets.

6:00 PM Cafe Amsterdam hosts a special beer dinner, featuring North Coast beers, with guest speaker Mark Stratton.

## **\*AK Beer Week WED JAN 12.2011**

6:00 PM Spenard Roadhouse presents a beer dinner, featuring beers from Kenai River Brewing Company. Guest speaker is KRBC owner/brewer Doug Hogue. Please check <http://spenardroadhouse.com> for more details.

6:00 PM Kinley's Restaurant presents a beer dinner with beers from Anchor Brewing Company and Brew Dog Ales with guest speaker Dana Blum.

EVENING McGinley's Pub hosts Pike Brewing Company beers and special guest Charles Finkel.

## **\*AK Beer Week THU JAN 13.2011**

7:00 PM Great Northern Brewers Club meets at the Snowgoose Restaurant. In conjunction with the Great Alaska Beer and Barley Wine Fest, fest guest Ken Grossman from Sierra Nevada—along with other visiting brewers—will speak to this crowd. Check out <http://greatnorthernbrewers.org> for more deets.

9:30 PM Celebrator Publisher Tom Dalldorf puts together his AK version of Rolling Boil Blues Band to entertain the crowd apres-meeting.

## **\*AK Beer Week FRI JAN 14.2011**

5:00 – 9:00 PM Great Alaska Beer & Barley Wine Festival at Egan Center in downtown Anchorage. Buy your tickets online at <http://auroraproductions.net/beer-barley.html>. Over 200 beers in one venue, including special brews from all of Alaska's brewers.

## **\*AK Beer Week SAT JAN 15.2011**

2:00 – 5:00 PM CONNOISSEURS SESSION Great Alaska Beer & Barley Wine Festival at Egan Center in downtown Anchorage. Buy your tickets online at <http://auroraproductions.net/beer-barley.html>. Over 200 beers in one venue, including special brews from all of Alaska's brewers.

6:00 – 9:00 PM Great Alaska Beer & Barley Wine Festival at Egan Center in downtown Anchorage. Buy your tickets online at <http://auroraproductions.net/beer-barley.html>. Over 200 beers in one venue, including special brews from all of Alaska's brewers.

## **\*AK Beer Week SUN JAN 16.2011**

9:00 AM – ?? Farewell Brunch at Spenard Roadhouse. End AK Beer Week here with brunch specials for festgoers. Make sure to wear your GABBF wrist band! Check out <http://spenardroadhouse.com> for more details.

# 2011 Fur Rondy Homebrew Competition (February 5<sup>th</sup>, 2011)

by Dennis Sessler

That's right; it's time for the Fur Rondy Homebrew Competition. Our club actually has little association with the actual festival, probably because we take care of everything on our own. It's a great way to kick off the New Year. The daylight is slowly making an appearance. In fact the second week of February is about the time that the sun actually makes its appearance on my home. Well enough about all the winter stuff and on to the details.

The competition will be held on **Saturday, February 5<sup>th</sup>** at the Snow Goose. This will be the first competition in 2011 to garner as many points as possible towards the 2011 GNBC Homebrewer of the Year Competition. The categories, which will garner points towards the year long competition, are Categories 1 Light Lager, 4 Dark Lager, 5 Bock, 19 Strong Ale, 22 Smoke Flavored/Wood Aged Beer, and 23 Specialty Beer. But by no means are you restricted to just enter those beers, enter as many categories as you like.

Judging will begin at **10:00 a.m.** and as always there will be a need for plenty of judges and stewards. This competition is an AHA/BJCP sanctioned competition so all beer, mead and cider categories will be open for entry. You can find the current style guidelines at <http://www.bjcp.org/stylecenter.html>. And entry forms can be found at [http://www.bjcp.org/docs/SCP\\_EntryRecipe.pdf](http://www.bjcp.org/docs/SCP_EntryRecipe.pdf).

Entries will be accepted at the Snow Goose in the basement on **Friday February 4<sup>th</sup>**. From **11:00 am to 6:00 pm**. There will be **no fees** for your entries. It will cost you \$5.00 per entry for the first 5 entries, after that no additional fees. Better yet you might as well pay the cost of a membership. It's only \$25.00. You will need to provide three 12 oz. bottles for each beer entry. Mead and Cider entries can be three 12 oz bottles or one 750 ml bottle. If you are unable to drop off entries during that time please feel free to contact me to make other arrangements. Bottles should be clean and void of commercial beer labels.

This year's competition will award a Best of Show Beer and a Best of Show Mead or Cider. There will be unique prizes for both of the Best of Show winners plus all the great Fur Rondy medals and notoriety.

I have contacted Kassik's Brewery and they will be helping on the Best of Show Panel and will be selecting a beer to brew at their brewery with the homebrewer.

Last year Frank and Deb Kassik added the additional bonus of providing a \$150.00 gift certificate to defer the cost of lodging/food while the winner goes down to the Kenai Peninsula to brew his/her batch of beer. That beer will be eligible to be entered at the Great American Beer Festival Pro-Am Competition in September 2012 in Denver CO. I will have all the leftover beer/meads and ciders along with all the judge evaluation sheets and the awards at the February 15<sup>th</sup> homebrew club meeting.

Let's make this a great competition. Dust off your mead and ciders, brew those beers and let's get ready to "Rondy!" For more information contact me at [sessak@mtaonline.net](mailto:sessak@mtaonline.net).





## Getting a Proper Beer Education

by *Dennis Urban*

The Great Northern Brewers Club is sponsoring the Beer Judge Certification Program (BJCP) classes again next year. The primary objective of this course is to help you pass the BJCP exam, but many have taken this class in the past with no intention of taking (or passing) the exam because it is a great way to improve your knowledge of beers - not only for judging and evaluating beers but also making and enjoying beer and of course impressing your friends and coworkers.

Classes will be on Sunday evenings from 5 to 8 pm at Cafe Amsterdam beginning on January 23<sup>rd</sup>, 2011. There will be a total of nine classes with the 10<sup>th</sup> session being a mock exam. The class size will be capped at 50 participants and will be first come first served on the first day of class.

A typical class consists of a couple hours of lecture and discussion, followed by tasting and evaluating beers. Because of new restrictions by the BJCP only 12 participants will be able to take the actual exam and the earliest exam data I could secure for next year was November 6, 2011. We still have not decided the fairest way to select who gets to take this exam if we have more than 12 wanting to take the certification exam. If there is enough interest I can schedule another exam without this associated course.

We have not determined the total cost of the course yet, but should have a final cost by next month. My latest guess is \$35 for the course manual and \$30 for the beers we sample. The exam costs \$50 for first time takers and \$30 for re-takes.

Something that has been missing the last couple of courses is brewing a beer at someone's house to demonstrate all the steps necessary to brew an all-grain beer. If you are experienced all-grain brewer and willing to have a group of people over to your house to watch you brew please let me know. I am also looking for National ranked judges that are interested in helping teach the course or proctor the certification exam.

If you are interested in taking this course please send an email to [dlurban@gci.net](mailto:dlurban@gci.net), contact one of the GNBC board members or sign up at Café Am. I also want to extend a special thanks to Ken and Shauna at Café Amsterdam who fully support this course and have donated their time and the use of their restaurant for these classes again next year.



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## Secretary's Corner

by Julie McDonald

Meeting Minutes: December 11, 2010, 7p:

This meeting was our annual holiday party at the Snowgoose, so no actual club biz took place. If you missed it, you missed out! The creativeness of this club never ceases to amaze me! The togas were fantastic, albeit a little troublesome with possible wardrobe malfunctions looming around every corner!

The food theme was Mediterranean and, from what I sampled, we have some excellent cooks in the group. But that's not really surprising since we have some excellent brewers as well!

Dancing proves to be interesting while wearing a toga. There were wagers on how long it would take for certain people's togas to fall to the ground.

Jason Ditsworth provided us with a vertical sampling of Jubelale, 2001-2010. Yes, I sat and sampled each of the 10, and my favorite was 2005. Thanks Jason!

The Prez held a contest for best togas. Our three finalists were Tim & Jen Bisson, The trio of John, Judy, & Mel, and Rick & Eileen Levinson. The winners were the Levinsons, with a burgundy toga adorned with a lime green, sparkling sash, their heads wearing crowns of hop vines! What did they win? Well the opportunity to drink a fantastic bottle of Midnight Sun Brewing's "M" or to put it on Ebay and sell it for \$1000!!!!

I want to take a moment to thank Joe Michael for coordinating this year's event, as well as for helping Tim and I with the set up and decorating. And I want to thank each of you for participating and making this a festive event! And, I'd like to thank you for not walking home with my decorations ;-). That's always appreciated. I only lost two battery powered candles this year.

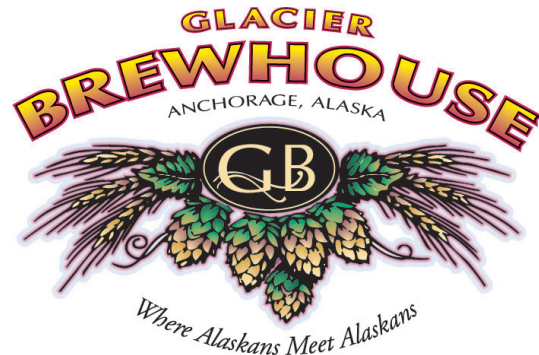
**Next meeting is Thursday, January 13, 2011**, during Alaska Beer Week, at the Snowgoose, I think we plan on being downstairs again. We will keep you updated on that.

Old Biz

\*Elections were held in November. In case you didn't read the info in the last newsletter, the results are as follows:

President - Dennis Sessler  
Vice President - Joe Michael  
Treasurer - Breck Tostevin  
Secretary - Julie McDonald  
Board Member - Frank Bell  
Board Member - Shawn Plew  
Board Member - Matt Wallace  
Returning for another year of board member service are:  
Board Member - Tim Strayer  
Board Member - Jim Lamb

Congratulations to all!



If you have any questions, concerns, or burning issues please let a GNBC Officer or Board member know. Each of us is very excited to ensure that GNBC remains one of the best homebrewing clubs in the nation with a strong emphasis on education, peer support, and fun.

\*Humpy's Big Fish Comp took place on December 5<sup>th</sup>, 2010. Congrats to Don Lewellyn and Tim Strayer for their Imperial IPA entry that took Best of Show. Congrats to Breck Tostevin for his sweet mead, also winning Best of Show. AND to Steve Schmitt for winning the side challenge, Belgian Stout. For all results you can check out our website: <http://www.greatnorthernbrewers.org/competitions/2010humpysbigfish.pdf>

New Biz:

**Jan 13, 2011, 7p, Club meeting for Alaska Beer Week**

- Additional volunteers are needed for set-up. Contact me at [juzy@gci.net](mailto:juzy@gci.net) if you have the time to get to the Snowgoose early to help with set-up. 6pm would be nice. Breakdown of set-up, food, and clean-up: A - J Setup, K - P Cleanup, R - Z Food
- Presentation of Hombrewer of the Year and **New** Homebrewer of the Year.
- Guest speakers will be announced soon.

Jan 15-17, 2011 Great Alaska Beer and Barleywine Festival

- If you would like to volunteer, please contact Jeremy Hegna at Aurora Productions (907) 562-9911 (office) or email [jeremy@auroraproductions.net](mailto:jeremy@auroraproductions.net)
- Tickets are on sale now thru Ticketmaster

Jan 23, 2011 BJCP Classes begin at Café Amsterdam

- Sundays, 5-8p
- Please check this link to our Facebook page for more info: [http://www.facebook.com/Gnbc1?v=app\\_2309869772&ref=ts](http://www.facebook.com/Gnbc1?v=app_2309869772&ref=ts)

**Upcoming TAMs classes held at CHARR's new** Charlie H. Selman Training Center located at 1503 W. 31<sup>st</sup> Avenue, Suite 101 Anchorage.

- Remember this is required if you plan to volunteer to serve or steward at the GABBF or any other fest or competition.

01/03	Monday	1:00pm
01/06	Thursday	5:30pm
01/11	Tuesday	9:00am
01/13	Thursday	1:00pm

Montly Beer Dinners

- We aren't holding a beer dinner for the month of January. There are just too many fabulous beer related events going during Alaska Beer Week (Jan 11-17, 2011)
- We have tentative dinners in the book for February and March. Details will be forthcoming.
- If you are not part of the GNBC Beer Dinner group and would like more info, please contact me at [juzy@gci.net](mailto:juzy@gci.net). We can get you on the email list and you'll be kept up to date on all dinner announcements and related info.



# Hops (Past, Present, and Future)

*By Dennis Sessler*

*"The first documented instance of hop cultivation was in 736, in the Hallertau region of present-day Germany, although the first mention of the use of hops in brewing in that country was 1079. Not until the thirteenth century in Germany did hops begin to start threatening the use of gruit for flavoring. In Britain, hopped beer was first imported from Holland around 1400; but hops were condemned in 1519 as a "wicked and pernicious weed". In 1471, Norwich, England, banned use of the plant in the brewing of beer, and not till 1524 were hops first grown in southeast England. It was another century before hop cultivation began in the present-day United States, in 1629." Excerpt from Wikipedia.*

Oh, how far we have come in 932 years. I wonder what those first cultivated hops might have tasted like in a beer during that age. One thing that is a constant is that our world is ever evolving. As the world gets more technologically advanced, so do the little things in our exciting and wonderful hobby.

Things like the brewing basics haven't changed much in hundreds of years. The process is much the same, but technology has made it easier to brew consistent, quality and repeatable beers. Malting techniques have changed. The farmers are making better quality barley, and with more production prices have remained relatively low. Lets' just hope that some scientist **DOESN'T** develop an economical way to convert barley and wheat into ethanol like they did with corn. Uncle Sam would be sure to subsidize it and they in turn would destroy the beer industry in very short order!!!

The last of the big ingredients is hops. In my short few years as a homebrewer I have seen some varieties come and go. But in general when you go down to Arctic Brewing Supply, Pete and Lisa have maintained the standard hops used by most homebrewers. A few years ago, while my better half and I were designing an authentic Baltic Porter, we did our research and figured if it was going to be authentic, we had better use some polish hops. So, we special ordered hops from (you guessed it) Rzeczpospolita Polska. This was a feat unto its own.

After 2 months of emailing back and forth via Google Translator to a hop famer from Poland, our shipment was on its way. About 30 days later, and after a thorough inspection at US Customs, the hops arrived in my mailbox. Thank goodness it was winter. The cold was doing its part to preserve the one-kilo garbage bags of Lubinski and Marynka hops.

We used these hops to brew the beer, and with the authentic hops used, it gave our Baltic Porter that hint of liquorice flavor that is expected in this vintage style. I'm not sure how we could have gotten this flavor attribute without these hops; using black liquorice would have been over the top and way out of style. Sometimes, to make something to style we are bound by the tried and true: water, barley and hops. Most of the time, the brewing process needs to be **spot on** to make a stylistic twin of a world renowned beer.

Although I personally find great pleasure in doing everything I can to duplicate a classic beer, sometimes I like to tweak it just a tad. Sometimes I really like to crank it up. A couple of weeks ago, I stopped into Sleeping Lady Brewery and was chatting with Gabe Fletcher of Anchorage Brewing Co. He was letting me sample one of Greg and Gabe's collaboration beers named "Anticipation". It was a single malt double IPA, that was hopped too many times to remember. It tasted great, and I immediately feel in love with a new hop used in this beer, named Apollo.

Instead of the usual grapefruit, and citrus aroma found in most DIPAs, the aroma in this beer was like a tangerine. It was all over the nose, and tasted just as great on the tip of my tongue.


This got my wheels turning. With craft breweries at the forefront of beer evolution, what better way for homebrewers to learn, than to sample their wares, see what you like, do some research on hops, and ask the brewers, what is it that they use? Although brewers may not give you percentages of grain, hops and mash temperatures, etc., they will tell you what yeast, hops they used. They may even tell you the grains they used.

Homebrewing is the stage for beer gone crazy. Everything you brew will fit into some category at a competition. Never fear. Have fun when making your next double or triple IPA, get some crazy hop from South Africa, New Zealand or from Argentina. Experiment with something new; something nobody else has tried in Alaska. Learn how to use that hop. Learn how to perfect it, You're not sure that's even possible, but sure is worth trying isn't it?

Below is a list of some hops that caught my eye, most of them I have never heard of and are fairly new to the breeding programs around the world. I have used some while homebrewing and they deserve to be used more in my upcoming beers. I would suggest doing some research online and seeing where these can be found for sale. A more complete list can be found at <http://www.hopsteiner.com/>.

Remember when looking for a new hop with good to great bittering and with great aroma character: you want to select a hop with the Cohumulone levels no more than 30% of Alpha Acid levels. Any higher than that and it tends to leave a very harsh and unpleasant bitterness. I am sure there are ways for the professional brewers to counter this effect, but for the average homebrewer it is best to use less of these hops.

If you decide to buy a pound or so off the internet, and you have used all that you can, consider hop sharing with members of the GNBC or contact Pete and Lisa at Arctic Brewing Supply and they may be able to buy your unused portion of hops. Make sure that you take care of them. Vacuum seal and freeze your unused portion to retain all the great aroma and freshness.

Apollo		Outeniqua	
		Phoenix	
Bor		Santiam	
		Premiant	
Bravo		Strisselspalt	
		Super Galena	
Delta		Super Steirer	
		Tomahawk	
Lublin		Zeus	
Marynka			
Nelson Sauvin			
NZ Saaz			
NZ Sticklebract			
NZ Pacific Gem			
NZ Pacific Hallertau			





# Drink Some Lousy Beer and Learn a Lot

by James “Dr Fermento” Roberts

**E**ditor’s Note: This article originally appeared in the December 16<sup>th</sup> edition of the Anchorage Press, but has been extensively modified for the GNBC membership by the author.

The art of evaluating beer, as any seasoned homebrewer knows, is more that telling the homebrewer whose beer you’re checking out or your favorite publican that a beer sucks. And, it’s not that you’re wrong. There are many beers out there that suck, but you’ll carry a much bigger stick if you can explain why. A beer that sucks is different than one you don’t care for because the style isn’t up your particular alley. To be technically correct, a beer sucks if there’s something wrong with it. There are a lot of things that can go wrong with a beer and cause it to deliver something far from what the brewer intended. Having the language to describe these elements is what takes a homebrewer out of the rookie stage and toward becoming a true beer aficionado and being able to artfully present your argument for or against a certain brew.

There’s much more to beer vocabulary than the descriptors of hoppy, malty, boozy, fruity, fizzy and flat, to name a few of the more common sentiments that people experience when they enjoy or don’t enjoy a beer. But where does the aspiring homebrewer do to develop this language?

I took the grueling Beer Judge Certification Program (BJCP) a number of years ago, and aside from learning the ins and outs of the 97 or so recognized styles and sub-styles of beer, I learned to dissect a beer on my palate. And, by testing out of the program, I was able to certify my palate to the standards of the American Homebrewer’s Association so that I could be respected as a certified beer judge. Part of that process was painstakingly exposing my palate to the elements within a beer, and some of the things that can go wrong with beer. This was done, at least in part, by a meticulous, carefully administered sensory evaluation seminar where beers were purposely infected with compounds in varying concentrations so I knew what I was tasting, why it tasted that way, and what could have gone wrong throughout the life cycle starting with the beer’s manufacture and ending in the glass.

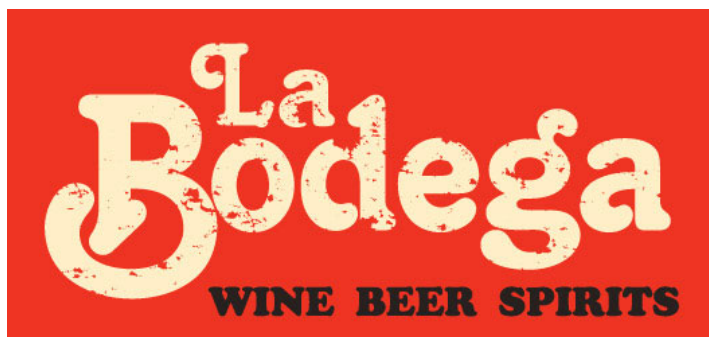
I added a lot of vocabulary to my repertoire including terms like diacetyl, dimethyl sulfide, acetaldehyde, astringency, oxidation, light struck, and other sensory perceptions that sometimes are felt more than they are tasted, depending on a palate’s individual sensitivity to the various compounds. I certainly began to understand that my palate is unique, just like yours is. But best of all, I was able to come away from the whole thing with the ability to tell that same homebrewer or publican that “this beer is problematic because it’s light struck. Somewhere along the line, the beer’s been exposed to light for long enough to alter the chemical composition to the point that a skunky aroma masks the beer’s other, more delicate aromas and flavors.” These are points that are hard to argue when armed with knowledge of what can affect a beer and how.

You may not be up for the entire BJCP curriculum. I have a Master’s Degree in Human Resources Management Development, and it took me four years on top of my Associates and Bachelor’s degrees to obtain this distinction. I’d almost rather go through that again, that endure the entire BJCP course that involves an intensive, quick immersion into biology, biochemistry, water chemistry, biology, physics, and of course beer manufacture, packaging and consumption. The four hour essay test was the lesser of evils in testing out of the program. The challenge was scoring four beers, with critically defined parameters, in 28 minutes, and hoping that my score was within seven points of the national proctor’s same evaluation of the beer, lest the entire test be thrown out. I squeaked by with a slim margin, and now fight to maintain my certification by judging in the minimum number of nationally sanctioned beer judging events every year.

If you want to take the entire course, it’s hosted by our club and will take place this year on Sunday evenings from 5-8 pm at Café Amsterdam, and classes will begin on January 23, 2011. There will be a total of nine classes with the 10<sup>th</sup> being a mock exam. The 9<sup>th</sup> and last official class is on March 27<sup>th</sup>. The course is anticipated to cost around \$150, although the final cost has not been determined yet because it includes the market cost of the numerous beers used to explore the styles throughout the course and the cost of printing the materials and taking the test. Still, to reserve one of the 50 seats in this popular course, contact Café Amsterdam at (907) 274-0074.

Still, you don't want to take the entire course, you still have an opportunity to understand your palate at a very deep level. During this year's January 14<sup>th</sup> and 15<sup>th</sup> Great Alaska Beer and Barley Wine Festival, the Brewer's Guild of Alaska is bringing up the famed Seibel Institute of Technology to conduct the four hour Beer Sensory Evaluation Seminar on Friday the 14<sup>th</sup>. The Seibel Institute of Technology's Brewing School is revered as one of the very best on the globe and many professional brewers attend the intensive training there to hone their skills back at the brewhouse. The Guild brought Seibel up so that Alaska's professional brewers, many of which have been through this exact course at the Chicago campus, might "tune up" their palates by going through this professional seminar once again. The Guild is offering remaining seats to anyone interested at the tune of \$100 a seat. Tickets can be purchased at Arctic Brewing Supply (8401 Sandlewood Place – 907-561-5771). Note that the BJCP also has a sensory analysis portion in the course, so you will get essentially the same thing through the BJCP course, but there are differences.

Not only is the Seibel course a relatively inexpensive way to gain some serious beer knowledge and understanding, attending will also put you in the presence of just about every professional brewer in Alaska; something that doesn't happen very often.



# GABBF Volunteers Needed

by *Jeremy Hegna*

Greetings....to the Mega Force!!! The Future Volunteer Staff for the 2011 Great AK Beer and Barley Wine Festival!!!!

We're hoping to have all of you back in January....this (coming) year's dates are January 14 & 15th at the Egan Center. At this point, until I've gone through all of the "returning" volunteer's information, I would like to keep everyone in the same position that they were in last show. AFTER I've gone through everything, YES, there will be an opportunity to move around if you'd like. First though, I need to know who's coming back, who's certified to pour, and who is available when.

Again, as in years past, you **WILL BE** granted free admission to the session of your choice (with a glass and samples). First time volunteers **MUST** volunteer for their shift first before attending a free session. Generally, first time volunteers will either work Friday night or Saturday's Connoisseur Session. If you could copy and paste this article into an email with the information below filled out, that would be GREAT! I will be in touch with everyone, either via email or phone to confirm your position.

There are over 350 volunteers every year that make this show possible. Once again, Aurora Productions would like to thank each of you in advance for your help this year. If you are interested in being a pourer this year...but haven't done it in the past, I will be scheduling a few TIPS classes (Formal Alcohol service training good for 3 years and throughout the United States....not just Alaska) in the months December and January (just before the show), depending on demand. The price is about \$35....and is NOT essential for being a volunteer at the festival....ONLY to be a pourer. If you are interested, please note that in your return email.

Name:

Phone # (and best time to reach you):

Email address:

TIPS/TAM certified:

Do you remember which day you worked last year?:

Do you remember which shift you worked last year?

Do you remember what you did? (Bread. Wristbands. Glasses. Pouring. Etc):

Is the same schedule that you worked last year going to be OK this year?

Are you interested in TIPS training in December to become a pourer?

Again....if you could simply copy and paste this article into an email with your answers and send to [jeremy@auroraproductions.net](mailto:jeremy@auroraproductions.net) that would be the most efficient. Please try to limit your response to ONE email....again, as there is a LOT of you! IF you have a friend or family member that would also like to volunteer....please add their information as well....after I have all of our returning volunteers in place, we will accommodate any new folks as best we can to coordinate with your schedule. Friends and Family of yours will have first shot a volunteer position.

PLEASE USE EMAIL AT THIS TIME!!! (For all responses, requests, and/or concerns!!!) We are excited to have all of you back in 2011!

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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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PMB 1204  
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**NEXT MEETING: Thursday, January 13th 2011  
7 PM at the Goose**