



THE

# Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

JANUARY 2014

## The Prez Sez

by Peter Hall

I have, "You Spin Me Round," in my head as I write this article. 2013 is ending. I look back at all that we have done and am happy for the continued success of the club. 2014 is roaring into focus. I am lucky enough to have been brought back in for another year as Prez. It has my head spinning thinking of all that we have to look forward to.



It is a good thing that I have many people in the GNBC here to help me along the way. There are so many events to keep track of that I would be totally lost if it were not for the Board and a number of members that regularly step up to help out. I want to be sure to explicitly thank everyone who has helped the GNBC have a great year. Thank You!! Hopefully I will be able to tell you in person the next time we see each other. I may even ask you if you are willing to help out with similar events in the future. We have lots of them to choose from, and I'm happy to take suggestions/volunteers for more.

Big Fish was the smashing success that it always is. There were many entries that left judges working for hours to whittle down to the winner and best of show. I'm really not sure, but this may be the first time that BOS at Big Fish has been taken by a cider. Jeff Shearer must have some special secrets. He at least made it sound very easy to turn out a very delicious cider. He has actually decided to start offering brewing (and possibly other beer related) recipes/secrets for our newsletter. Check that new section out below.

On the same day as Big Fish, the Christmas party was a clamorous good time. It was a lot to take on for those who participated in both, but it made for a very long and amazing day. On December 7 we all met up at the Alaska Zoo for a night of boisterous 2 Cent Acre, great friends, delicious food, and scumtrulecent beverages. Jason Lewis stepped up to coordinate the whole shindig. He was a very enthusiastic coordinator and I think he did a great job. The party was at a bit of a premium, but was well worth it. I hope that we can have many more parties like it in the future, and know that we will so long as the club is there to support it.

The huge co-sponsored party with the GNBC and BGA is right around the corner. Peter Bouckart and Kim Jordan of New Belgium Brewing will be covering the keynote speaker spots this year. This event brings out a majority of the commercial breweries from around the state. There are some minor changes this year to how every-

The Prez Sez

Secretary's Corner

HBOTY Results

BJCP

GNBC January Meeting

Alaska Beer Week News

Recipe Selection

Fur Rondy

**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: ANDREW SCHMITT**

[aschmitt19@gmail.com](mailto:aschmitt19@gmail.com)

**TREASURER: JODIE MACK**

[jodiemack11@gmail.com](mailto:jodiemack11@gmail.com)

**SECRETARY: JEFF SHEARER**

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

**BOARD OF DIRECTORS**

**SEAN O'DOWD**

[scodowd@gmail.com](mailto:scodowd@gmail.com)

**KEVIN SOBOLESKY**

[metkonig@gmail.com](mailto:metkonig@gmail.com)

**MATT WALLACE**

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

**SEAN MACK**

[seanmack@yahoo.com](mailto:seanmack@yahoo.com)

**JASON LEWIS**

**NO EMAIL ADDRESS**

**NEWSLETTER EDITOR**

**DEBBIE GRECCO**

[bushy@alaska.com](mailto:bushy@alaska.com)

thing ran last year. It should be mostly the same, and the changes that have been made are largely intending to make it a great night well into the evening. Check out the article below for a full rundown. Also, if you are on Facebook, the GNBC Facebook page is regularly updated with the most current information.

Beer Week is almost here! Most of you, I'm sure, are already lining out your plans for all the great events that come around each AK Beer Week. There is so much to choose from and keep track of that it's easy to get lost. Someone eventually had to start documenting it all to help us less organized people have a great time. Barb Miller has worked the last few years to put together a website to keep everything neatly lined out for people like me. This year, she has asked up to help her to document all the great times we have. If you happen to use Instagram, you can help out! Of course, there is an article below that expands on this nicely.

As always, please email me at [alaskabrewer@gmail.com](mailto:alaskabrewer@gmail.com) if you have any questions, comments, or concerns. I will do my best to get back to you ASAP. Especially around Christmas and New Year's, it may take an extra day or two, but I will get back to you. I hope you have a fantastic and wonderful New Year and I will see you all at our January 16 meeting at the Snow Goose. Be sure to have your current GNBC cards!!! Keep your brews hot and beers cold,  
Prez Peter



## Secretary's Corner

*by Jeff Shearer*

### Old Business:

December 7<sup>th</sup> was a busy day for the club. The Humpy's Big Fish Homebrew Competition kicked off mid-morning and the GNBC Christmas Party followed up that evening. The Alaska Zoo provided the venue for the party with entertainment by 2 Cent Acre. As with any GNBC party, good food and homebrew were plenty. Thanks to all the members who made the party a success.

### 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:

Great Alaska Beer and Barleywine Festival – Anchorage, AK  
January 17 & 18, 2014

CONTACTS

**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)



# EVENTS

*Every First Thursday*

*Moose's Tooth First Tap*

*Every Friday*

*Midnight Sun Brewery Tours and*

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

*04.....Tap Root Public House*

*White Album Beer Event*

*9 pm - Pay As You Go*

*09.....Glacier Brewhouse Beer Dinner*

*6:30 pm \$69.95 pp*

*13.....Jack Sprat (Girdwood)*

*Merchant du Vin Beer Dinner*

*Cost/Time TBD*

*13.....Eagle River Alehouse Beer Dinner*

*Denali Brewing Company*

*Cost/Time TBD*

*13.....Anchorage Curling Club*

*DBC Beer Dinner*

*Cost/Time TBD*

*15.....SubZero/Humpy's Belgian Dinner*

*Cost/Time TBD*

*16.....GNBC Monthly Meeting*

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

*17-18.....GABBF*

## CAFE



## AMSTERDAM

### 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:

1/7/2014	Tuesday	5:30 PM
1/9/2014	Thursday	1:00 PM
1/15/2014	Wednesday	9:00 AM
1/18/2014	Saturday	11:00 AM
1/20/2014	Monday	1:00 PM
1/21/2014	Tuesday	5:30 PM
1/28/2014	Tuesday	9:00 AM
1/30/2014	Thursday	1:00 PM
2/3/2014	Monday	5:30 PM
2/6/2014	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).



## Homebrewer of the Year Results

	<i>Fur Rondy</i>	<i>Break Up</i>	<i>Equinox</i>	<i>Big Fish</i>	<i>Total</i>
Jeff Shearer	10	38			48
Tim Bisson	4	12			16
Steven Kunemund			12		12
Tyler Doi	6	6			12
Doug Griffin	6	6			12
Dan Bosh		8			8
Aaron Christ	8				8
Karl Morgan			8		8
Ted Rozenweig	6				6
Andrew Schmitt			6		6
Imre Manyoky		6			6
Kyle Tucker	4				4
Ernest Franklin		4			4
John Trapp			4		4
Breck Tostevin			4		4
Ken Killian		2			2
Clint Doriot			2		2

### 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



## Fur Rondy!

*by Dennis Sessler*

A new year is upon us and that's right; its Fur Rondy time. I hope you have been brewing like mad men and a woman because winter is the best time to do so. This year's Fur Rondy Homebrew Competition is registered with the AHA/BJCP and we are ready to go.

The competition will be held on Saturday, February 1st at the Snow Goose. This will be the first competition in 2014 to garner as many points as possible towards the 2014 GNBC Homebrewer of the Year Competition.

The categories which will garner points towards the yearlong competition are;

<b>Category</b>	<b>Name</b>
2.	Pilsner
9.	Scottish & Irish Ale
14.	IPA
15.	German Wheat & Rye
20.	Fruit Beer

By no means are you restricted to entering beers from just those categories. Enter as many different styles as you like.

Judging will begin at 10:00 AM 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 and entry forms at <http://www.bjcp.org/sitemap.php>.

Entries will be accepted at the Snow Goose in the basement on Friday January 31 from 11:00 am to 6:00 pm. For current GNBC members, there is no entry fee, for non-members, a \$5.00 fee per entry. 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. You will also need to bring a copy of your recipe with you. If you are unable to drop off entries during that time please feel free to contact me to make other arrangements.

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 will have all the leftover beer/meads and ciders along with all the judge evaluation sheets and hopefully the awards at the February 18th homebrew club meeting.

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

# Beer Judge Certification Program 2014 Class

by *Kevin Sobolesky*

**H**owdy folks! It's been a long time coming, but we've got ourselves a Beer Judge Certification Program (BJCP) class! As some of you know, this class is intended to train the student to judge homebrew competitions in the manner and technique of the BJCP. This class focuses on classic world beer styles and will prepare you to take the BJCP tasting or written exams and become a certified Beer Judge. Head to <http://www.bjcp.org/index.php> to familiarize yourself with the program.

This class is for 30 students and extends over 10 Sundays with a mock exam at the end to prepare for the official tasting exam. The next BJCP certified tasting exam (12 seats are available) is scheduled for May of 2015. We will be doing another class in the Winter/Spring of 2015 in preparation for that exam. The following September/October of 2015 will have another 12-seat Tasting Exam and a 12-seat Written Exam.

Each class will have a lecture portion about some aspect of beer history, production, and/or ingredients, and during the class we will taste several beers exemplifying the classic styles as defined by the BJCP.

This is also a call for instructors and servers (you need your TAPS card to do this!) who wish to volunteer. Please contact me at the email below.

## How to sign up:

Contact myself at [metkonig@gmail.com](mailto:metkonig@gmail.com) or in person at the January homebrew club meeting. The class is capped at 30 people, on a first come first serve basis. We will start a waiting list if anyone does not show up for the first class. If you have any questions please direct them to me.

## Where:

Cafe Amsterdam (Next time you see Ken and Shauna say thanks!)  
503 E. Benson #3

## Cost:

\$50 a person due at the first class

## When:

1st class is on February 9th at 5 PM

## Current schedule:

Feb 9, 16, 23

March 2, 9, 16, 23, 30

April 6, 13

## MEETING SETUP

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

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

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

**Where:**  
Cafe Amsterdam (Next time you see Ken and Shauna say thanks!)  
503 E. Benson #3

**Cost:**  
\$50 a person due at the first class

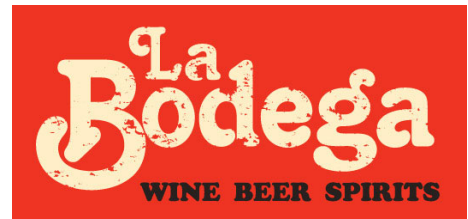
**When:**  
1st class is on February 9th at 5 PM

**Current schedule:**  
Feb 9, 16, 23  
March 2, 9, 16, 23, 30  
April 6, 13



# January 16, 2014 Meeting!

by Julie McDonald and updated by Peter Hall



**Please pay close attention as there are many NEW items this year!**

First and foremost, and this will be repeated several times in this announcement:

\*\*\*This is a GNBC member and BGA member event ONLY. Visiting brewers and dignitaries are also welcome as BGA and GNBC guests.\*\*\*

There will be two parts to the meeting:

7-9 p.m. (you can arrive as early as 6:30)

- Club Business: Upcoming events, Award presentation, and your new board members
- Beer Tasting: Many to choose from! But you have to contribute to make it a success.
- Education (speakers): Peter Bouckear and Kim Jordan of New Belgium Brewing
- Raffle: We will have donations from all of our club members, and our friends at Odom and probably from Specialty and K&L as well. Please be sure to bring something for the raffle: anything beer/mead brewing related goes!

9-11:30 p.m.

Social Gathering

Cash Beer Bar \*\*\*\*\* (14 taps and participating breweries have been encouraged to bring something special. \$4 pints after 9)\*\*\*\*\*

Music from the Rolling Boil Blues Band

\*\*\*This event is NOT open to the general public.\*\*\*

\*\*\***UPDATED** Your GNBC Membership card and current photo ID it required for entry. BGA, and Industry must all have invites.

We will of course have someone posted at the door to make sure that there is no problem with entry for all GNBC members **UPDATED**\*\*\*

## MEMBER DUTIES:

- \* be responsible and have a ride home if you are going to drink.
- \* If anyone can arrive between 6:15-6:30 to help with set-up that would be amazing. We also need a small crew to stay after 11:30 to help with clean-up.
- \*And last, there will be NO potluck this year. ALL food is being provided by the BGA and the GNBC through the Snowgoose.

PLEASE READ THIS BOTTOM SECTION A COUPLE OF TIMES TO BE SURE THAT YOU ABSORB AND UNDERSTAND WHAT IS BEING ASKED OF YOU:

- THIS meeting is co-sponsored with the Brewers Guild of Alaska. This meeting is a private tasting/educational speaker event exclusive to GNBC members and Brewers Guild members (and their invited industry members/guests) only.
- GNBC members may bring one additional guest at the time they check-in through security (e.g. spouse, significant other, best friend (please no pets, ok?))
- YOU must show your GNBC membership card and a valid and clean driver's license (e.g. no red stripe) to the security guard. ABSOLUTELY, NO EXCEPTIONS.
- PLEASE wear your lanyard with GNBC ID visible.
- THERE will be security at the door to check both IDs.
- WE will have a board member at the door to make sure everything is flowing well.
- PLEASE make sure that this person sees you. We are working to make sure we have an accurate count of the numbers of members participating in this event. We will certainly be able to accommodate new members. **UPDATED**
- THERE will also be several GNBC members at the door collecting your homebrew; your really cool, old, dusty, unique commercial beers; and your awesome raffle donations.

- PLEASE LABEL YOUR HOMEBREW with your name and beer style at minimum before you come -read on as to why.
- YOUR raffle donations will be lovingly taken to the stage and proudly displayed (thank you!) by one of our GNBC volunteers.
- YOUR homebrew and commercial brew that you are sharing will also be lovingly taken to the designated homebrew tasting table. All beer brought into the theater must be taken to this table and poured by our TIPS/TAPS certified GNBC volunteers working that table. No open bottles, growlers, etc. will be permitted on the tables. This is a significant change. We understand completely but this is one of the necessary changes required. Don't let this deter you - but rather we ask that you be open minded and bring your beer and impress some of the best brewers in the world.
- YOU MUST HAVE YOUR BEER INSIDE THE THEATER BEFORE 7 P.M. If needed, you can drop your beer off at the Goose the day before or earlier that day. Kegs are acceptable (but not encouraged for space reasons) but please be sure that you provide all necessary serving equipment (I encourage you to consider a portable CO2 charger - Arctic Brewing has these). When you bring your beer to the Goose, just let them know its for the meeting in the theater Thursday night. They will have a special area in their beer cooler. Our table volunteers will setup your beers for you Thurs night.
- DO NOT bring any outside glassware or cups to the meeting All glassware/cups will be provided by the Goose.
- THERE will be plenty of water available to cleanse your palette between tastings.
- THERE will be all kinds of amazing commercial beer on tap for you to taste as well. These will be served by the Goose staff.
- THERE will be a LARGE quantity of food available this year due to a significant increase in the food budget by the Brewers Guild (Thank you!).
- BECAUSE of the increase in food, please do not bring any potluck items.
- ALL beer will be available for tasting from approximately 7:00-9 p.m. (last call at 8:45)
- WE will hold the raffle at approximately 8:45. All winnings will be bagged They must be taken to the coat room or out to your vehicle.
- AT 9 p.m., all cups must be cleared from the table; all homebrew and commercial beers brought in must be capped, bagged, and taken to the coat room or out to your vehicle.
- FROM 9-11:30 (last call 11 p.m.) the Goose will have the upstairs bar open for beer/wine/liquor purchases, and they will also have a beer and soda bar at the back of the theater available for purchase. \*\*\*\*14 taps of great offerings from participating breweries at \$4!!!!\*\*\*\*\*
- PLEASE remember that no beer in cups/glasses may leave or enter the theater area.
- THE Rolling Boil Blues band will be kicking it shortly after 9 p.m.
- HANG out because WE HAVE 14 TAPS of special offerings at \$4 to enjoy while you listen to the great music!!!!!!!
- LAST call is at 11 p.m. Upstairs bar may still be open at that time.
- PLEASE go back to the top and read all of this again.

On behalf of the GNBC, Brewers Guild of Alaska, and Snow Goose we want everyone to have a great time. We ask that you think when your drink and definitely plan ahead for a safe ride home, whether you are driving yourself or other pre-arranged ride.

I think that covered everything, though I'm sure it really didn't. Please DO NOT BE AFRAID TO EMAIL ME @ [alaskabrewer@gmail.com](mailto:alaskabrewer@gmail.com) if you have any questions or concerns. Watch out for more emails in the near future!



# AK Beer Week News

By Julie McDonald

Hey there, homebrewers and beer aficionados! I have great news to share. Barb Miller has been hard at work getting the new website up for AK Beer Week. You can check it out here: <http://www.akbeerweek.com> AK Beer Week 2014 is FRI JAN 10 thru SUN JAN 19, tons of events that lead up to the Great Alaska Beer and Barleywine Festival!

- If you'd like to check out the press release, click here: <http://akbeerweek.com/press-releases/PR%202013-12%20AK%20Beer%20Week.pdf>
- And the first newsletter is posted here: <http://us3.campaign-archive2.com/?u=09006007e83df5054f95ca344&id=0a530e1167&e=3557244308>
- You can also check out all of the events that will be going on during beer week at this link: <http://www.akbeerweek.com/events/?start=20140101&months=1>
- You can submit events at the previous link, as well. Basically, you'll just want to bookmark <http://www.akbeerweek.com> so that you can easily access it for all of your beer week needs!

She has made some changes to the website this year. It is a totally new format, which will incorporate Instagram photo streams from 8 companies/organizations, plus sponsors. GNBC is one of the special 8 on her list. We have opened an Instagram account so that our members can add their own pictures from whatever Beer Week activities they attend. Here's how it works:

- you will need to have the Instagram app installed on your smartphone or device
- go to your app store and download the free Instagram app for your device
- you will need to have the GNBC user name and password in order to load any photos to our account
- if you already have an Instagram account, make sure that you log out of it and log into the club's account before adding photos for streaming
- take photos using the Instagram app, use this tag in the photo caption #akbeerweek and then "post". Only the photos that use that tag will end up on the AKBeerWeek photo stream
- if you want to participate in this and would like the club's Instagram user name and password to access our account, please contact me at [juzy@gci.net](mailto:juzy@gci.net) or by text at 907-240-3688. You can also reach me by privately messaging me on the club's Facebook page <https://www.facebook.com/Gnbc1>

So, there you have it! A new, fun, interactive way to share your AK Beer Week photos with everyone! Go check out the new website, sign up for the newsletter and bookmark the events page! Mark your calendars (January 10-19) and get ready to enjoy AK Beer Week leading up to the Great Alaska Beer and Barleywine Festival!



# Recipe Section

## Southern English Brown

From: Jeff Shearer

Chances are unless you've made a trip across the pond, you've never enjoyed a pint of Southern English Brown Ale. Commercial examples are rare at best but this sweeter, lower gravity cousin to Newcastle Brown Ale is a real treat. This malty-sweet ale will carry caramel and dark fruity notes, a perfect session alternative to those higher gravity winter warmers during the dark months. A smooth, creamy mouth feel is important in this style so aim for a carbonation rate in the 1.0 to 1.5 volume range and serve at draught temperatures. Forgot to prepare a yeast starter? No worries here, no starter needed with the beer's low starting gravity. In fact, this is an excellent beer for generating a big pitch of yeast for that next English Barleywine.

Batch Size: 6 gallons  
OG: 1.038  
FG: 1.013  
IBU: 15  
Color: 23 SRM  
Alcohol: 3.3% ABV  
Boil: 60 minutes  
Pre-Boil Gravity: 1.032  
Pre-Boil Volume: 7 gallons

Extract:	Weight	Percent
English Pale LME	4.76 lb (2.16 kg)	71.4
Steeping Grains:		
Crystal 80L	1.0 lb (0.45 kg)	10.4
British Crystal 135L	9.0 oz (0.26 kg)	6.5
Special Roast	8.0 oz (0.23 kg)	5.3
British Pale Chocolate 200L	6.0 oz (0.17 kg)	3.9
Midnight Wheat 500L	4.0 oz (0.11 kg)	2.5
Hops:		
IBU		
East Kent Goldings (5% AA) 60 minutes	0.85 oz (24 g)	15

### Yeast:

White Labs WLP002 English Ale, Wyeast 1968 London ESB, or Fermentis Safale-04 dry yeast. Ferment at 67 F (19 C).

### All Grain Option:

Replace English Pale LME with 6.3 lb (2.88 kg) of Maris Otter malt. Mash at 154 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)



Palmer, Alaska



**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: at the Snow Goose**