



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

JANUARY 2015

The Prez Sez

by Peter Hall



The hardest part of writing an article is just finding exactly where to start. I usually try to say something about the weather, but I would rather not this time around. I sort of just did, so....the weather sucks. Ok, I'm done. You are new to the Alaska beer scene all together if you didn't already know that we have a very full calendar coming up. I may possibly find a few things to talk about.

I have gratitude that I am happy to share. First, I would like to thank the GNBC. 2014 was another tremendous year and the GNBC kept the party rolling all year long. I'm happy to be back for another year as Prez, but I certainly could not keep this club together on my own. I have the board, executives, and many members who regularly step up to help out with our well populated calendar. Thank you, hopefully I say it enough in person! I will be back to ask you all for assistance in the coming year.

Big Fish was a tremendous triumph. It always is. Thanks to everyone that makes this a great competition. It was sort of a twilight zone of a competition. There were nine sour beer entries and only three IPA's out of 97 total entrants. How did that ever happen? Thank you to Humpy's for hosting us for this 20th anniversary competition. Hopefully we can continue to grow this competition through the coming years. I half-took the reins this time around and should have total control of it next year. I would be fraught and overjoyed to see 150 entries in 2015. We should have a whole new batch of BJCP judges by then to handle them all. Check out the article below to clue in on the BJCP stuff. There are many competitions to be had between now and then. I will see you all at Fur Rondy!

December is now gone and the GNBC did everything it could to send it packing with a bang. The Christmas party was held the same day as Big Fish. The Alaska Zoo graciously let us stay a little past the end of our reservation time. We were ready to party! 2 Cent Acre was back to get our feet moving with verve and great success. Thank you! I had many great beverages with many great friends and danced around like a fool. I hope that you all had as much fun as I did. Thank you all for respecting the space and helping me to leave the room in (hopefully) better (at least as good) condition than we found it.

The Prez Sez

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HBOTY

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A new year is here, and to usher us all into it in varying degrees of sobriety is Alaska Beer Week. The event list continues to grow every year. I could be happy to meet the dogged individual capable of going to every event. This individual would have to be some kind of time wizard because there are more events than hours in the day to contain them all. Akbeerweek.com is an excellent reference to try to plan your attack. I will be hitting my favorite beer dinner, and know I will see a number of familiar faces there.

Our huge beer week gathering is of course upon us as well. This year's featured guest is the magnanimous Greg Koch of Stone Brewing. I'm excited for this great gathering and my chance to meet the people that travel all the way to Alaska for GABBF. GNBCers should be well aware of the way this event runs by now. This will be our third year under the newer guidelines. Things have gone so well the last two years that it is getting more and more comfortable for everybody. I will send out emails and there is a full rundown on Facebook to help you understand the evening. Just be sure, absolutely sure, that you have your GNBC membership card. YOU WILL NEED IT! Please contact Kat at membership@greatnorthernbrewers.org if you need help in that area.

Regrettably there is an event that is dramatically changing on the beer week calendar and may be falling off the GNBC event calendar all together. The Anchorage Curling Club has been experiencing some technical difficulties with their ice making equipment. The beer dinner that has been held at ACC has been saved, but with a dramatic venue change. Our usual April "learn to curl" event will probably have to be skipped over this year. I hope that we will be able to help the ACC get back to pushing around very heavy stones sooner rather than later. If anyone from the ACC or the GNBC has ideas of how we can do that, please let me know.

Conveying information can be easier said than done. Sometimes I have to be presented a question before I have the wherewithal to answer it. If you have questions, I have answers. Or at least I know who to talk to that does have answers. I hope to see you all on January 15 at the Snow Goose Theater to hang out with all of our BGA friends and greet all the visiting beer luminaries. We sent 2014 out with style and now we will greet 2015 with gusto. Contact me at president@greatnorthernbrewers.org with any questions/comment/concerns you may have.

Keep your brews hot and beers cold, Prez Peter



Secretary's Corner

by Jeff Shearer

Wow, December 6th was quite the rockin' day for the brew club. The Humpy's Big Fish homebrew competition kicked off the day and did not disappoint. SubZero was a gracious host and the club turned out some great brews. The day's activities transitioned from downtown to south Anchorage for the evening. Jason Lewis and crew did a wonderful job with the party. Thanks to 2 Cent Acre for the live music and the Anchorage Zoo for the great venue.

I've resolved to make 2015 the year of the big brew, or at least kick off the year that way. I've brewed a lot the past couple years but I've never brewed an American Barleywine, Russian Imperial Stout, or Eisbock. By February I hope to have all three checked off my list. I even participated in Glacier Brewhouse's 12 Days of Barleywine for inspiration. Once I get those three big beers brewed and stashed away for aging I plan to brew less frequently and focus mainly on lagers. I also expect by February I'll change my mind and come up with entirely different brewing plans. Fickleness is a luxury afforded to those whose brewing efforts are only 5 gallons deep.



Events:

January GNBC Club Meeting with Alaska Brewer's Guild

Thursday, January 15th – Snow Goose Restaurant
Mentioned elsewhere in this newsletter but worth mentioning again. If you only attend one club meeting this year, make it this one.

Great Alaska Beer and Barleywine Festival

Friday and Saturday, January 16th – 17th – Egan Center. Go here for info: <http://auroraproductions.net/beer-barley.html>

Fur Rondy Homebrew Competition

Saturday, February 21st – Snow Goose Restaurant (basement)
Entry drop-off will be Saturday, February 14th at Arctic Brewing Supply
See details in February newsletter

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.

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

*Midnight Sun Brewery Tours and
Brew Debut: 6:00 PM 344-1179*

9.....AKBW Kick Off Party Crossbar
Anchorage 6-9 pm: Pay As You Go

13.....Snow Goose Restaurant Taps and
Apps Event 6 pm: \$25 pp

14.....AKBW Beer Dinner at SubZero

14.....Sullivan's Steak House Denali
*Brewing/Alaskan Brewing
Collaboration Beer Dinner
6 pm: Cost TBD*

15.....Café Amsterdam I'll Have Another
*Collaboration Release Party 3 pm:
Pay As You Go*

15.....GNBC Special Meeting
7:00 - 9:00 pm in the Theater

16-17....Great Alaska Beer and Barley Wine
Festival Egan Convention Center

14.....Fur Rendezvous Homebrew
*Competition Entries Due at Arctic
Brewing Supply 10-5 p.m*

17.....GNBC Monthly Meeting
7:00 pm

21.....Fur Rendezvous Homebrew
*Judging at the Goose Downstairs:
10 a.m.*

Miscellaneous:

TAP (Training for Alcohol Professionals) classes are held at CHARR's Charlie H. Selman Training Center located at 1503 W. 31st Avenue, Suite 101 Anchorage, AK. This certification is required if you pour or steward at any fests or competitions. For the latest training schedule, check out their website: <http://alaskacharr.com/training/tap-schedules/>
Remember if you have ideas for educational segments or guest speakers, or beer/ homebrew related events feel free to post them on our Facebook page or contact me at shearer.jeff@gmail.com.



January 15, 2015 GNBC 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):

Greg Koch – CEO and Co-Founder of Stone Brewing Co.

- 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.

*** Your GNBC Membership card and current photo ID is 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 ****

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 drivers 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.
- **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 approx 6:30-9 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 if you have any questions or concerns. Watch out for more emails in the near future!

Suds Corner

by *John Craig*



Ho-Ho-Ho——

Family, friends, neighbors and wandering moose——

It's that time of year again; the spirit of Christmas. From our house to your house, we had another busy year. I was laid up for about eight months, healing from hop and foot problems. Now days, it's arthritis in the food that's giving me lots of problems. I'll take care of this in 2015. Happy New Year!

Rose is going great. I don't know what I would do without her. She has been busy with the sewing machine making beer growler bags. She has lots of energy and tries to keep me happy. I'm an old goat, and she does her best with me.

Our dog Brewer is a super dog. I thin he is part human in a way. He is our best friend and buddy. The squirrel drives us crazy; we hope some day and wish for Brew-Brew to get that critter. He also swims with a beaver below our cabin. He loves his toy duckie from last Christmas.

We have been busy on our new project this year. Our Grizzly Bear Campground on our new 35 acres of land we brought (when the ground was frozen and a dozer cut ATV trails into the property) gives us lots of firewood. It's a project to keep us young in life and we do love being outdoors in the woods. It's a dream come true for me, for beer is life.

As I get older my body is wore out and I feel it in my left foot as I drag it. I see a doctor next week. Also, my sister and her husband passed away last month. They went to God. They were true to their church. Bless them both.

Also, my mouth has got me into a lot of hot water this year. What's new, saying things I shouldn't, say, hurting people's feelings and all kinds of weird things. Maybe it comes with old age. I heard about the grumpy old fart; in my younger age, I heard stories about him.

Next year all I wish for is being a better person; to treat people with respect.

With Christmas! This Old Scrooge! Bless you all!

John, Rose and Brewer



Fur Rondy Homebrew Competition

by Jeff Shearer

Late winter in Anchorage brings our town's annual celebration: Fur Rondy! Once again the brew club is following suit. The **Fur Rondy Homebrew Competition** will be **Saturday, February 21st** in the basement of the Snow Goose Restaurant. Judging will start promptly at 10:00 AM. We're excited to have **Arkose Brewing** in Palmer join us this year!

This is an AHA / BJCP registered event. The competition is open to all styles of beer, mead, and cider. Points will be awarded towards GNBC's Homebrewer of the Year competition by placing in the following categories: Pilsner, Scottish & Irish Ale, IPA, German Wheat & Rye, Fruit Beer, and the Side Challenge (English Mild, see below). Awards will be provided for 1st, 2nd, and 3rd place finishes. Special awards will be provided for Best of Show Beer and Best of Show Mead / Cider. Additionally, random awards may be presented at the competition organizer's discretion.

Entry drop-off will be Saturday, February 14th from 10:00 AM till 5:00 PM at Arctic Brewing Supply. You will need to provide three 12 oz. bottles for each beer entry. Mead and cider entries may be three 12 oz. bottles or one 750 mL bottle. All entries must have proper BJCP recipe forms (<http://www.bjcp.org/sitemap.php>). Entry fee is \$5 / entry for non-GNBC members. Please contact me (shearer.jeff@gmail.com) to make other arrangements to submit entries.

Judges: we need judges of all ranks: BJCP certified, non-BJCP, experienced, and novice. Never judged before? No problem, we'll pair you with an experienced judge. For the BJCP judges needing a bit of incentive, we'll have gift certificates to a local establishment as a thank you for your help. Fur Rondy Side Challenge: this year's side challenge will be an English Mild.



The side challenge winner will have the opportunity to assist Arkose Brewing in brewing their Maiden Mild this spring!

A Mild (BJCP category 11A) is a low ABV malt-focused session ale often served on cask. The small grain bill means you can go from grain to bottle in a couple weeks. Brewers competing for Homebrewer of the Year, the double points earned for a win in the side challenge means an English Mild should be next on your brew list.



Beer Judge Certification Program 2015 Class

by *Kevin Sobolesky*

Howdy folks! It's time for another BJCP class!

As some of you know, this class is intended to train the student to judge home-brew competitions in the manner and technique of the BJCP in preparation of taking the BJCP tasting exam. This class will teach BJCP tasting and grading methods as well as the history of brewing and regional beer styles over the 10 classes. At the end of the class, there will be a 12 seat BJCP Judging Exam in May and then another 12 seat Judging Exam and Written Proficiency Exam in September and October, respectively.

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 and teach the judging and scoring methods.

Exams:

May 10th - Beer Judging Exam (12-seat tasting)

Sep TBD - Beer Judging Exam (12-seat tasting)

Oct 17th - Beer Written Proficiency Exam

Seats for the exams will be open to enrollment during the BJCP class.

Note that you need to take the Online Entrance Exam before you are eligible to sit for the tasting exam, and then you require a passing score on that before you are eligible to sit for the written exam. Also be aware that the Entrance exam result is only good for a year after taking it, so it's recommended only to take it once you've secured a seat for a tasting exam. Also, you require 5 experience points from judging events before you can sit for the written exam.

More details can be found here: <http://www.bjcp.org/examcenter.php>

Experience Points:

These are awarded for judging in BJCP sanctioned home-brew competitions, and can be retroactively applied to your judge rank if you judge prior to taking the exam(s). Judging home-brew events is the best way to prepare for the BJCP class and the exams, so please participate! Even if you've never judged before, it's a fun and informing experience and well worth the cost of free beer!

Style Guidelines:

There's change-a-coming! The 2014 Style Guidelines will become official in 2015. There are major changes to how beers are grouped and several additional and renamed styles. This means that during 2015, the home-brew judging exams happening in the first half of the year will use the 2008 guidelines, while the rest of the year will use the 2014 guidelines. This means that the May tasting exam will be 2008 and the September tasting exam and October written exam will use the 2014 guidelines. Students will be provided a copy of both for the class, and example beers will be identified by their old and new style categorizations.

How to sign up:

Contact myself at metkonig@gmail.com or in person at one of the home-brew club meetings (I will have a small presentation at the January 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:

Sundays at 5pm, starting on February 8th

Current schedule:

Feb 8, 15, 22

March 1, 15, 22, 29

April 12, 19, 27

Stewards:

We will be needing volunteers with valid TAPS cards to help pour and serve the beers for the class. This is a great way to get exposure to the class material for free or if you don't get a seat. If you are interested, please contact me at metkonig@gmail.com.



Black IPA

by Jeff Shearer



By my 'back of the napkin' calculations, I've brewed 39 different recipes in the past two years. Of all those recipes, the one I'm most proud of is this Black IPA recipe. And, it's not even my recipe! Listed here is the recipe for the 21st Amendment's Back in Black (available in cans at Anchorage-area grog shops). So perhaps I should rephrase my previous statement – I'm most proud of my efforts in brewing this recipe. It is the one time I was successful in taking a craft brewery's recipe and cloning their beer. Not as easy a task as one might think. At least to the unsophisticated palate of me and my friends, we were unable to detect any difference between my beer and the commercial example during a blind tasting. This beer was also my highest scoring entry in any competition I've entered to date. To listen to a podcast interview with Shaun O'Sullivan (co-owner, 21st Amendment Brewing Company) on brewing Back in Black and information on cloning this beer, go here: <http://thebrewingnetwork.com/shows/807>

Back to the topic of blind tasting, being able to objectively self-critique your beers is one tool that'll greatly improve your brewing skills. The key is being objective. If you know which beer is yours or the commercial example ahead of time, there's no way to truly be unbiased in your evaluation. This is one reason competitions do not want any other markings or labels other than entry number and style on bottles. A blind triangle test is one way of taking bias out of the evaluation process.

Here is how to perform the test. Gather several friends (or brew club members) at a table and provide each person with three glasses of a beer sample. The glasses should be marked A, B, and C (or 1, 2, 3, etc). One glass for each person will contain the 'test' beer (i.e. the beer you want evaluated). The other two glasses will contain the 'calibration' beer.

The calibration beer would be the commercial example you're trying to clone or another beer you brewed where one ingredient or technique (e.g. comparing first wort hopping to a standard 60 min hop addition) was modified. Conversely, you can pour the test beer into two glasses and the calibration beer into one glass. Only the person pouring the beer knows which glasses contain which beer. Next, ask the judging panel to pick out the one beer that is different. To go a step farther, ask them to identify what aspect (e.g. roastiness, bitterness, mouthfeel, etc) of the beer is different. If they're unable to ID the one glass that is truly different from the other two, the beers are the same. This can be good if you're trying to clone a specific beer or bad if you're looking to modify a certain aspect of a recipe's profile.

Batch Size: 6 gallons
OG: 1.071
FG: 1.018
IBU: 46^a
Color: 23 SRM
Alcohol: 6.5 %
Boil: 90 minutes
Pre-Boil Gravity: 1.061
Pre-Boil Volume: 7.27 gallons

Extract:	Weight	Percent
Pale LME	10.0 lb (4.53 kg)	77.8%
Munich LME	1.52 lb (0.69 kg)	11.9%

Steeping Grains:

Caramunich 60L	0.95 lb (0.43 kg)	6%
Carafa II Special (dehusked)	0.68 lb (0.31 kg)	4.3%

Hops:

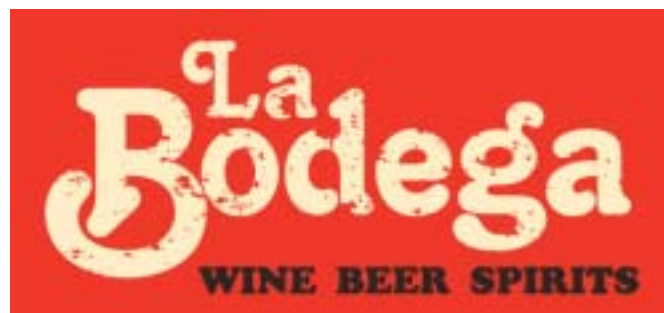
Warrior (17% AA)	– 16.5 g (0.58 oz)	@ 90 mins
Centennial (10% AA)	– 22 g (0.78 oz)	@ 20 mins
CTZ (13.9%)	– 15 g (0.53 oz)	@ 0 mins ^a
Simcoe (12% AA)	– 29 g (1.02 oz)	dry hop
Centennial (10% AA)	– 58.5 g (2.06 oz)	dry hop

Yeast:
White Labs WLP001 Cal Ale, Wyeast 1056 American Ale, or Safale US05 dry yeast. Ferment at 68 F.

All Grain Option:
Replace Pale LME with 12.3 lb (5.58 kg) of US 2 Row malt and Munich LME with 1.87 lb (0.85 kg) Munich 10L. Mash at 154 F for 60 minutes.

^a The Rager formula calculates 46 IBUs, however, whirlpool the beer for 15 minutes after flame out to continue hop isomerization and elevate bitterness levels.

* 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



The Joy of Small Batch Brewing

by *Mike Fisher*

When you think of brewing, what's the first number that pops into your head? Is it 5? Or 10 or 15 or more? Many brewers will brew 5 gallon batches, give or take a little, and some eventually move up to higher volumes. Most of the kits available locally and online are geared toward 5 gallons, and batches are usually brewed in multiples of that volume. But have you ever thought about brewing in fractions of that volume?



While small batch brewing has a different meaning for each brewer, I tend to think of either 2 to 2.5- gallon batches or 1-gallon batches. While some may scoff at the time and effort involved to brew such a small quantity, I think small batch brewing is a great creative outlet for many brewers.

There are many advantages to brewing smaller batches that might appeal to you:

Experimentation: If you're like me, you haven't met an organic substance that you didn't consider fermenting. Prickly pear cactus pale ale, anyone? Or perhaps you want to make a *real* pepper beer, but you're not sure how many (or few) peppers you'll need for your Carolina Reaper IPA. How about a beer with all of the citrus fruits? With beers like these, a few small batches may be in order to get the quantities right and, even then, I'm not always sure I want more than a gallon or two.

A shorter brew day: my 2 to 2.5-gallon batches usually take only two-thirds of the time needed for a 5-gallon batch, mostly due to heating and cooling smaller volumes.

Lower cost: I recently brewed an imperial stout that used almost 6 pounds of grain for seven — yes, seven — 12oz bottles of beer. While mash efficiencies may have been better with a larger batch, full-size batches of giant beers can get very expensive.

Ability to drink it: With an active imagination, I often have way too many ideas of beers I'd like to brew (see Experimentation, above) and it's hard enough to get through them all. By brewing in smaller batches, I can brew a lot but still keep the towers of bottles around the house to a more manageable level.

Reduced space requirements and easy handling: Towers of bottles aside, brewing in smaller batches doesn't require as much space in terms of the brew day, fermentation, and equipment storage. I've brewed several one-gallon batches on my stovetop. In fact, Brooklyn Brew Shop promotes itself with the idea of brewing in your kitchen, even in a tiny apartment. Moving around a gallon or two of wort also happens to be a lot easier on the back than carrying seven gallons.

There are, of course, a number of disadvantages. Some of the big ones are:

Limited quantity of great beer: When you nail a recipe, it is disappointing to only have a few six-packs. Counterpoints: once you've crafted a great recipe, you can always scale it up to a larger batch. Plus, you may not need to scale up that giant beer anyway.

Effort per gallon: Yes, you're still devoting a lot of time and effort to a small batch of beer.

More space requirements: If you are already set up for 5-gallon batches, you will probably need to get smaller fermenters and supporting equipment, so you may end up increasing your storage space requirements. Counterpoint: you don't need *that* much more space, and this isn't an issue for those starting out.

Bottling is a must: If you've switched to kegs, small batch brewing may force you to buy some smaller kegs or — brace yourself — start bottling again. Counterpoint: you won't have a lot of bottles, and you can treat these small batch beers as treasured delicacies that you can age in your cellar and enjoy for years to come, or dump off at a party without any personally identifiable information.

So what equipment will you need to make small batches? If you'd like to try 2 to 2.5-gallon batches, Arctic Brewing Supply has 3-gallon glass carboys that use the same stoppers as the larger ones, and the rest of your equipment should work just fine. For 2-gallon batches, you can always pick up a Mr. Beer kit from your local hardware store; all kidding aside, the 2.5-gallon plastic keg works very nicely for secondary additions. For 1-gallon or smaller batches, you will need some new equipment.

Arctic Brewing Supply sells the 1-gallon jugs, smaller stoppers, mini auto-siphons, and other items you might need. Alternatively, you can buy the equipment there and snag a jug from one of the fine bottom-shelf wines. You can also find complete 1-gallon brewing and recipe kits from some sites online, including Brooklyn Brew Shop, though most recipe kits are significantly more expensive than buying ingredients locally. If you don't already have a sensitive scale, you will probably need to buy one since specialty grains and hop additions can get pretty tiny, especially for 1-gallon batches.

In terms of recipe formulation, you can simply scale down your recipes to the desired volume. I usually pitch dry yeast for my smaller batches since liquid yeast can get pricy. For 1-gallon batches, you can pitch half a packet of yeast (great for doing two batches at a time) and for 2 to 2.5-gallon batches I'll pitch the full packet, pouch, or vial. An added bonus is that you usually don't need to worry about using multiple packets or making a starter for these smaller batches, though brewing software and online calculations can confirm this.

There are a lot of resources for small batch brewing. My favorite brewing podcasts, Basic Brewing Radio and Basic Brewing Video, have featured a number of episodes about small batch brewing. Video podcasts include recipes in the video and sometimes as PDFs on the website. Brooklyn Brew Shop published a book with 52 small-batch recipes, which are the basis for the kits they sell. While many of the recipes seem bizarre (and most if not all violate the Reinheitsgebot), I've enjoyed most of those I've brewed. The book includes the 5-gallon recipes as well, and I recently brewed a full-size batch of their Chestnut Brown Ale. Other resources are available online, with articles and recipes geared toward smaller batches.

While the 5-gallon batch may be the staple of many of you, I encourage you to consider small batch brewing the next time you feel like crafting something unique.

HBOTY

Name	Fur Rondy	S Breakup	A Town	Eq Mead	Big Fish	Total
Jeff Shearer	14	24		4	22	64
Matthew Pustina	18	18			2	38
Tyler Doil	14	20				34
Doug Griffin	14	20				34
Steven Kunemund				18	8	26
Dan Bosch		14		10		24
Breck Tostevin				12	12	24
Ted Rosenzweig					20	20
Nicholas Pustina		18				18
Jason Ditsworth				10		10
Michael Bowles	2	8				10
Chris Ferguson					8	8
Rick Levinson		6		2		8
Yondi Liriano				8		8
Mike Cragen		6				6
Joel Everard				6		6
Rick Hitz					6	6
Steve Schmitt				6		6
Ernest Franklin	4					4
Tracey Lewellyn				4		4
Grant Lindren		2				2

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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: Thursday, January 15, 2015
7:00 pm at the Goose In The Upstairs Theater (Special Meeting)**