



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

JULY 2011

Prez Sez

By Dennis Sessler

A hhhh..... someone put the brakes on summer, I know that officially it just arrived but, come on: we're losing daylight already and the nice week of sun and warmth has taken a hiatus. I've just returned from a two week vacation, the first at Scout camp with my oldest son which left me thirsty for a beer to calm my nerves. Yes, a week with a 17 cub scouts between 6 and 8 year old and having a beer at night just don't mix. It's against camp policy and for good reason.



My second week was spent with family in southern California. It was the first time that I have ever been there and we did all the fun kids stuff, Sea World, San Diego Zoo and Safari Park. We did manage to drag the boys and my parents to some breweries, brew pubs and one great winery. For some reason the boys just can't get into the brewery tours and such. All they can say is they look the same and all it makes is beer dad. Well I guess they are right.... I really could care much less about seeing the brewery end, Dena and I wanted to savor what So Cal had to offer.

I must first mention that we were on vacation in the San Diego area at the exact same time as the AHA National Conference. Originally I wanted to kill two birds with one stone and do the family vacation, all the kids stuff and attend the conference. I'm so glad that I reconsidered and decided to enjoy the quality time with family instead.

The first venue that we attended was for dinner and beer on our first night in town. The average sized establishment was called Oggi's Pizza and Brewery it was located in Encinitas just a few blocks from our hotel. Oggi's featured great food decent beers, but nothing spectacular.

During our day trips through all the parks with the kids we did manage to choke down a few very expensive lite lagers made by the big three. On our second night in town, Dena and I got away for a nice dinner alone. My parents were along on this vacation and had our boys. We went to a nice dinner at a local Italian restaurant, and then hit the local watering holes on the strip.

The first place we stopped was Encinitas Ale House Bar and Grill. As with most places we visited in California, it was standing room only. They served a host of Belgian style ales, and if I remember right they had a good 30 -40 beers on tap at any one time, and 90 percent of those were Belgian Ales.

The Prez Sez

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Mead Competition

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NEWSLETTER EDITOR

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After two beers we hit the sidewalk and walked down to the Lumberyard Tavern and Grill. This place had more of a sports bar atmosphere but featured about 10 local beers on tap. Dena and I both ordered two different DIPAs and shared them, comparing the malt and hops. They were ok, but nothing spectacular. We were beginning to see that So Cal beers were just average to us, nothing that would knock your socks off.

Another two days would go by before we had our chance to visit Stone Brewing Co. Maybe it was because the Homebrewer's Conference was in town but this place was an absolute zoo. We were unable to sample any beers, there was a 3 hour wait for a brewery tour and an hour and half wait for a table to sit down. We ordered a growler of Stone's Runitation IPA and hit the road. We found a local park, had a nice picnic lunch, drank that growler dry and let the boys' burn off the pent up energy from being in a van most of the afternoon.

After leaving the park, we stopped by Lost Abbey/Port Brewing Co. Again this place was packed, elbow to elbow, but Dena and I plowed our way through the masses and ordered two pint of Serpent Stout. It was Port Brewing Co. Russian Imperial Stout, and was hands down the best beer we tasted on the whole vacation. We had to have a growler of this to go. I was floored that minus the cost of the growler we were only out \$4.00. Damn, we should have bought more. On Sunday, our last day in town, we ventured to Pizza Port Brewpub in Solana Beach. Again this place was crazy. Great pizza, one of the best I've ever had. The beers that they served were about 50% of what they made on site and the remainder was guest taps.

I saw on the board that Pliney the Elder was on tap and had to have my first glass. I've read so much in magazines about this beer and couldn't wait to get my lips on it. Well in my humble opinion, everything was absolute hype. I was not impressed, the beer was thin, and not all that hoppy. I looked at Dena and said I wish I was on the deck at the Goose drinking a Fish On IPA. Maybe I just got a bad sample, but I really don't think so. All the beers that we tasted in So Cal were thin in both malt and hops. Only one beer compared to the beers that I love and enjoy here in Alaska and that was Serpent Stout.

Needless to say I was more than ready to get back home with the peace and quiet I've come to enjoy in our bars and brewpubs. The air is so much cleaner and maybe that's why the beers tasted so different. When I first arrived in LA, I thought to myself why in god's name would this many people live here, and when I left I thought the same exact thing. It still boggles my mind, Why?



Well, on to upcoming Club events. Check out Julie's Secretary Corner article. She has all the information to keep you up to date on upcoming club events this month. Dena and I have decided that the August Club picnic will be on August 11th at our home in Eagle River. Last year was the first time that we hosted the whole club for a picnic and we thoroughly enjoyed everyone's company. I will write a more detailed article in next month's newsletter on this upcoming event.

On a congratulatory note, the GNBC club members who entered the Haines Homebrew Competition over Memorial Day weekend raked in a ton of awards. Tim Bisson took Best Of Show with his 18 month old Russian Imperial Stout. Congratulations to all who entered and placed. You will find the winners list later in the newsletter. Please read all the other articles pertaining to upcoming homebrew competitions and get brewing. If you want to get out of town soon, the ET Barnette HBC is coming up soon and they will be looking for entries soon and both novice and experienced judges to venture north for this wonderful competition.

I hope that everyone is having a safe and wonderful summer, fishing, brewing and enjoying all the wonderful time with friends and family. Please think before you drink, keep the flame to your kettle and Brew On!!



Secretary's Corner

by Julie McDonald

Meeting Minutes: June 17-19, 2011

This was the date of the campout, what serves as our June meeting. I was not able to attend this year so I have no details of mad activities and whatnot. But I did hear that much fun was had and that the weather was pretty fine for a change.

Just the same, here are a few tidbits from last month's newsletter in the New Biz section:

July Summer Picnic, Jeff Loughery's home in Lake of the Hills on Hillside, July 13, 6p

- Everyone is asked to bring a dish, something for the grill and of course your wonderful homebrews, meads and ciders!
- Family friendly- **paddle boats available**
- **Please see Dennis' write-up on this event further into the newsletter**
- **There is also an event posting on our Facebook page for your convenience**

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

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

04.....*John Craig Open Invite in Talkeetna RSVP: See related article*

08.....*Alaska Cider Company Release at Café Amsterdam: 6-8 pm*

13.....*GNBC Summer Picnic at Jeff Loughery's House: 6 pm - ??*

16.....*Fairbanks Golden Days Beer Festival: 3-10 pm*

20.....*Last Day Entries Accepted for E.T. Barnette Competition*

23.....*ET Barnette Judging - Fox 10 am: See related article*

11.....*GNBC Summer Picnic at the Sessler's House*

13.....*First Annual Kenai Peninsula Beer Festival: 4-10 pm*

19.....*Anchortown Invitational Homebrew Competition Entries Accepted at Arctic Brewing Supply 11:30 am – 6 pm*

21.....*Anchortown Invitational Homebrew Competition Judging at Café Amsterdam*

16.....*Equinox Mead Competition Entries Accepted at Celestial Meads 5:30 – 7:30 pm*

17.....*Equinox Mead Competition Judging at Celestial Meads Noon – 3 pm*

ET Barnette Homebrew Comp, July 23rd, Fox, Alaska

- This is an AHA/BJCP sanctioned competition.
- The Grand Prize for Best of Show is \$500!
- Prizes will also be awarded for 1st, 2nd & 3rd places.
- Entry Fee: Please include a check or money order for \$5.00. Checks or money orders should be made out to Scott Stihler.
- Number of bottles required: Three 12-16 oz. brown or green bottles per entry. Crown topped bottles are preferred but flip-top (i.e. Grolsch type bottles) are okay. The bottles should be free of any ink, paint or labels. *Entries with labels will be disqualified and the corresponding entry fees will be considered donations to the prize fund!*
- Entries will be accepted: June 27 to July 20, 2011 at 5:00 p.m. - **No Exceptions!**
- Categories: Bock (5A-D), English Pale Ale (8A-C), American ale (10A-C), Porter (12A-C), Stout (13A-F), India Pale Ale (14A-C), and Fruit/spice/Herb/Veg beer (20 & 21A)
- Judging will take place Saturday, July 23rd at the Silver Gulch Brewing and Bottling Company in Fox starting at about 10:00 a.m.
- Entry Shipping: Entries should be shipped by FedEx, UPS etc. to the following address:

ETBHC
c/o Silver Gulch Brewing and Bottling Company
2195 Old Steese Highway
Fox, Alaska 99712
(907) 452-2739

- There is no mail delivery to the above address! Items mailed to that address go to a post office not frequented by the folks at Silver Gulch. Aside from the legalities (or lack thereof) of sending entries via the U.S. Postal Service, doing so more than likely will result in them not being picked up in time for the competition. Please do NOT use the U.S. Mail for shipment of your entries!!!

Next meeting: Remember that indoor Snow Goose meetings have concluded for the summer. Our next official function is the BBQ at the Loughery's in July.

MISCELLANEOUS:

**Take note that Alaska CHARR has changed the name of the former TAMs training to TAP (Training for Alcohol Professionals)
Upcoming TAPs classes held at CHARR's Charlie H. Selman Training Center located at 1503 W. 31st Avenue, Suite 101 Anchorage.**

- **Remember this is required if you plan to volunteer to steward at any fests or competitions or tastings this year.**
- 07/05 Tuesday 1:00pm
- 07/09 Saturday 11:00am
- 07/12 Tuesday 9:00am
- 07/14 Thursday 5:30pm
- 07/18 Monday 1:00pm
- 07/20 Wednesday 9:00am
- 07/25 Monday 1:00pm
- 07/27 Wednesday 5:30pm

2011 Homebrewer of The Year Categories

Fur Rendezvous HBC

- Category 1
- Category 4
- Category 5
- Category 19
- Category 22
- Category 23

Snow Goose HBC

- Category 3
- Category 6
- Category 8
- Category 10
- Category 15
- Category 20

Anchor Town HBC

- Category 2
- Category 7
- Category 14
- Category 17
- Category 21
- Category 27

Equinox Mead HBC

- Category 24
- Category 25
- Category 26

Humpy's Big Fish HBC

- Category 9
- Category 11
- Category 12
- Category 13
- Category 16
- Category 18
- Category 28



- *Renewal certification available at the CHARR office Monday through Friday 10:00am to 4:00pm.*
- *Renewal testing is also available with proof of previous training following Saturday classes at 2:00pm*

Announcing the 2011 Big Fish Side Challenge – The Belgian Specialty WTF Challenge.

This competition will be judged during the Big Fish Competition, the first Saturday in December, 2011. Points will be awarded according to the following:

- 50 points – Standard BJCP scoring in regards to aroma, appearance, flavor, etc. Base beer recipe is Belgian Specialty – whatever that means to you.
- 10 points – size of entry - that's right, the judges like things on the large side of life
- 20 points – entry name – innuendo tends to score big
- 20 points- WTF factor – Judges are looking for the unique nature of your specialty ingredients. The usual orange peel, star anise, and coriander aren't going to cut it this time.
- 100 points total available

Monthly Member Beer Dinners

- **Still looking for hosts for July beer dinner, if any is interested.**
- contact Juzy@gci.net for more information or to be put on the GNBC beer dinner email list

**D I M O N D
L I Q U O R**



Fourth of July Weekend 2011 Open Invitation to the Craig's Property

by Julie McDonald

If you didn't get your Talkeetna fix during Talkeetna Beer Trippin' weekend in March, you might want to mark your calendars for Fourth of July Weekend. John & Rose Craig have issued an open invitation to all GNBC members to come stay at their property in Talkeetna for that weekend.

John would, also, like to see GNBC members put together a float for the Talkeetna 4th of July Parade.

Some info on the Craig's property:

- 10 campsites
- 4 outhouses
- Plenty of parking
- Fire pits

If you plan to go, you will need to bring camper/tent, food, water, beer (that's a given), and whatever else you may need to get through the long weekend.

John would like you to call him if you want more information or if you have any ideas on a float design. His number is 243-6540.



GNBC Summer Picnic

by Dennis Sessler

The Great Northern Brewers Club is lucky enough to have members that graciously open their homes to welcome our members for outside events that feature the best of what our club has to offer: good friends, good beer and a good time.

For as long as I have been in the club, Jeff Loughery, a long-standing member of our club, has invited homebrewers up to his spacious abode on the Upper Hillside in Anchorage for a summer barbeque on July 13th. This event is family-oriented and invites not just the brewers, but their families to enjoy an evening in the (hopefully) sun for outside recreation in a pristine setting with enough activities to keep everyone occupied. Jeff's back yard opens to a lake with paddle boats and a recreation area where volleyball, horseshoes, fishing and expansive views are the norm.

Come prepared to let the kids run around and enjoy themselves while you share a few bebies with friends, eat and be summertime merry like it can only happen in Alaska in July. Bring everything you need to be comfortable, including something to throw on the grill for you and your family, homebrew to consume and share, and your favorite Frisbee, volleyball, catcher's mitt, or whatever to engage others in good, vibrant outdoor fun. This year's event will be on July 13th beginning at about 6 pm and lasting until...whenever you and your family get worn out.

To get to the gig, head up O'Malley and look for Stoneybrook Road on the right, towards the top. If you get to Hillside Rd., you have gone too far. Go to the end of this short road and take a left on Mountain Lake Drive. This will quickly turn into Lake O' The Hills Circle. The lake will open up on your right. Follow this around toward the end, and Jeff's place is at the end. His address is 7051 Lake O' The Hills Circle if you want to put it into Google maps. Please respect other homes when you park because it can be crowded. Come and enjoy a good time I hope to see everyone there.



E.T. Barnette Homebrew Competition 2011 Call for Judges

by *Scott Stihler*

We need BJCP judges and/or experienced brewers to help judge the AHA sanctioned E.T. Barnette Homebrew Competition!!!

Judging will take place on Saturday, July 23rd at the Silver Gulch Brewing and Bottling Company located in Fox, Alaska (a small mining community ~10 miles north of Fairbanks).

The seven judged categories will be: Bock (5A-D), English Pale Ale (8A-C), American Ale (10A-C), Porter (12A-C), Stout (13A-F), India Pale Ale (14A-C), and Fruit/Spice/Herb/Vegetable Beer (20 & 21A).

Once again judges can pre-register and hand carry their entries thereby saving on the shipping costs. All they need to is fill out the Entry forms and mail it to us along with the corresponding fee payment. On the day of the competition the judges simply show up with their chilled entries in hand. Be sure to attach Bottle IDs to each of the bottles with rubber bands so we can distinguish which entry is which.

Please mail your pre-registration materials to:

Chérie Stihler
P.O. Box 84988
Fairbanks, AK 99708

Please mail in the pre-registration information etc. early enough so that it is received no later than the entry deadline (i.e. July 20). This will allow us to register those entries along with all the others.

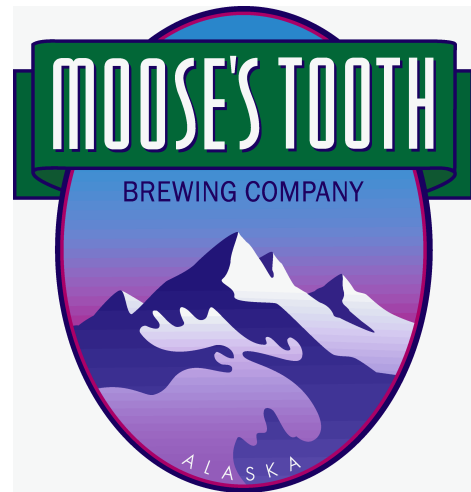
I hope you can help us out with judging of this year's the E.T. Barnette Homebrew Competition.

For more information about this competition please go to the following URL:

<http://www.mosquitobytes.com/Den/Beer/Events/Events.html>.

If you are interested in judging please contact Scott Stihler stihlerunits@mosquitobytes.com or (907) 474-2138.





E.T. Barnette Homebrew Competition

by Scott Stihler

Announcing the 15th Annual E.T. Barnette Homebrew Competition!

This is a AHA/BJCP sanctioned competition. The grand prize for Best of Show is \$500!!!

Great prizes and custom medals will also be awarded to the 1st, 2nd and 3rd place winners of each of the seven judged categories.

The seven categories that will be judged are: Bock (5A-D), English Pale Ale (8A-C), American Ale (10A-C), Porter (12A-C), Stout (13A-F), IPA (14A-C) and Fruit/Spice/Herb/Vegetable Beer (20 & 21A).

Entries will be accepted: June 27 - July 20, 2011

Entry fees: Submit three 12-16 oz brown or green crown capped bottles and a check or money order for \$5.00 in U.S. funds per entry.

Judging: Judging will take place on Saturday, July 23rd.

Location: Fox, Alaska (a small mining community ~10 miles north of Fairbanks)

More information as well as Entry and Bottle ID forms may be found at the following URL: <http://www.mosquitobytes.com/Den/Beer/Events/Events.html>

Should you have any questions or are interesting in judging contact Scott Stihler at stihlerunits@mosquitobytes.com or (907) 474-2138.

Great Alaska Craftbeer and Homebrew Festival Winner's List

Best of Show: "Bigger & Blacker", RIS, Tim Bisson

Best of Division 1 (Flights 1-4): Northern German Altbier, Aaron Christ

Best of Division 2 (Flights 5-8): Bigger & Blacker, Tim Bisson

Best of Division 3 (Flights 9-12): Nina's Tripel, Amy Lamonica

Best of Division 4 (Flights 13-16): Scorch's Sexspearmint, Scorch

Flight 1:

Light Lagers, Pilsners, European Amber Lagers (5):

1-Bohemian Pils, Steve Pierce

2-Shop Pilsner 50, Arne Oydna

3-none

Flight 2:

Dark Lagers & Bocks (7):

1-Munich Dunkel, Steve Pierce

2-Bohemian Dark Lager, Tom Albert/Jim Highfill

3-Carafa Lager, Dan Taylor

3-Dopplebock, Steve Pierce

Flight 3:

Light & Amber Hybrids, English Pale Ales (7):

1-Northern German Altbier, Aaron Christ

2-Kolsch, Aaron Christ

3-Alpineglow Ale, Ray Vinzant

Flight 4:

Scottish & Irish Ales (5):

1-Drunken Man Skirt Wee Heavy, Michael Lamonica

2-Hogline, Tim Bisson

3-none

Flight 5:

American Amber & English Browns (6):

1-2 "C's" Amber, Venietia Santana/Eric Coffee

2-Greenhouse Raising Mild-Special Edition, Michael Lamonica

3-Greenhouse Raising Mild, Michael Lamonica

Flight 6:

Porters & Stouts (7):

1-Baltic Porter, Steve Pierce

2-St. Patty's Swiller, Michael Lamonica

3-Tropical Nights, Michael Lamonica

Flight 7:

And Stouts (7):

1-Expat Foreign Extra Stout, Kevin & Cindy Buchfield

2-Dark Valentine II, Michael Lamonica

2-No Brain Cells No Problem, Kevin & Cindy Buchfield

3-Foreign Policy Stout, Bethany Burgess

Flight 8:

& more Stouts (7):

1-Bigger & Blacker, Tim Bisson

2-Imperial Stout, Tom Albert/Jim Highfill

3-none

Flight 9:

American IPA's (5):

1-Rachel's Over, Marko & Meghan Marjanovic

2-Hoist one to the Hops! (the cat), Tim Bisson

3-Tantrum IPA, Rachel Finn & Michael Kulachosky

Flight 10:

German Wheat & Rye, Belgian & French Ales (5):

1-Hefeweizen, Aaron Christ

2-Rye, James Kohler

3-Ho Ho Woah, Amy Lamonica

Flight 11:

Belgian & French Ales, Sour Ales (7):

1-Biere de Garde, Aaron Christ

2-Anderson Ale, Micah Sommers

3-Lollygag, Tim Bisson

Flight 12:

Belgian Strong Ales (5):

1-Belgian Dark Strong, Steve Pierce

1-Nina's Tripel, Amy Lamonica

2-none

3-All Hallow's Eve Dark Strong, Amy Lamonica

Flight 13:

Fruit beers (5):

1-Cherry Hefe, Aaron Christ

2-none

3-none

Flight 14:

Spice, Herb, Vegetable beer & Wood aged beers (6):

1-Ho Ho Woah, Amy Lamonica

2-Bourbon Barrel Ale, Tom Albert/Jim Highfill

3-Spruce Tip Ale, Tom Albert/Jim Highfill

Flight 15:

Specialties (7):

1-Big Golden Somethin', Amy Lamonica

2-Imperial Black Pils, Steve Pierce

3-Mistee's Spruce-Tip Ale, Ray Vinzant

Flight 16:

Meads & Ciders (6):

1-Scorch's Sexspearmint, Scorch

2-Cleveland Sunset, Travis Hreha

3-none

Jalapeno vs. Your Homebrew Beer and the Pepper Burn

By *Tim Bisson*

There is much debate over whether or not beer enhances or decreases the effect of spicy food on one's palate. Some claim that beer will quench the pepper burn; others say it increases. Some folks tout that highly bitter beers actually make the food hotter. They state that beer's bittering chemical (iso alpha acids) intensifies the spice burn. Others say that the hop bitterness has no effect on the spice tingle. With all of these deliberations going on, there must be some general truths to beer's effect on hot peppers. The following is a breakdown on how beers interact with spicy foods.

First, let's consider what gives hot food its burn. The heat in spicy peppers comes from capsaicin; an odorless, tasteless chemical that causes your tongue or whatever it touches to burn. As many people know, water does not cut the heat. It only spreads it around your mouth. Likewise most beer does the same thing. But most beer is not craft beer. Most beer is a commercial light lager which is low in sugar and alcohol and high in carbonation and is very close to water. All of these qualities contribute to why most big name, commercial beer does not quench the pepper burn. Many craft beers, however, have more sweetness, lower carbonation and higher alcohol than light lagers. These traits give craft beer a fighting chance against the mighty capsaicin. See more below

For a good primer on the pepper burn, check out:
http://www.thechileman.org/guide_heat.php

1. Sweetness

Sugars bind to pain receptors easier than capsaicin. So, beers with lots of residual sugar will help quench the burn. Doppelbock comes straight to mind. Its malty sweetness coats your mouth and impedes the burn. Malty but hoppy IPAs provide lots of sweetness and will also cut the heat. Then, the floral and citrus character finds a home with spicy Thai or Indian curries.

2. Alcohol

The capsaicin burn is also cut by alcohol, fat and acids. Milk works to cut the heat as does lemon juice or fatty foods like peanut butter. Most beers are too low in alcohol to have much effect. So, this part of beer does not help to tame the flame. But, some beers in the 10+% range will, over time, cut the heat of the dishes by lifting alcohol soluble capsaicinoids off the palate. But, in general, the alcohol in beer is not going to cut the heat much.

3. Carbonation

Carbonation enhances the pepper burn. Carbonation in any beverage forms carbonic acid on the tongue which activates pain receptors. This was noted by UC Davis neurophysiologist Earl Carstens back in the year 2000. Combine this with capsaicin which burns your tongue and the burn is only enhanced. Also, carbon dioxide's active nature spreads the capsaicin around the mouth faster. Commercial light lagers are very highly carbonated while most craft beers are not nearly as carbonated. This is because much of the flavor in craft beer is adversely impacted by high levels of carbonation. So, craft beer is carbonated and it may enhance the pepper burn slightly, but not nearly as much as a light lager or a soda. Also, a cask conditioned or nitrogenated beer would not increase the pepper burn.

More on UC Davis neurophysiologist Earl Carstens' work can be found at:
http://www.news.ucdavis.edu/search/news_detail.lasso?id=5465



4. Hop Bitterness

Several places on the internet say that hop bitterness increases the spice burn or the effect of capsaicin. Personally, I have not noticed this correlation but to each his own, right? I searched for this relationship on the internet and did not find any scientific evidence supporting or retorting this statement. But, I did find lots of hearsay and opinion on it. Charlie Papazian, President of the American Homebrewers Association, conducted a Twitter survey on this topic. From the responses received, there was no consensus. Many folks commented on how the carbonation, alcohol and residual sugar levels have more impact on the spice burn than the hop bitterness levels.

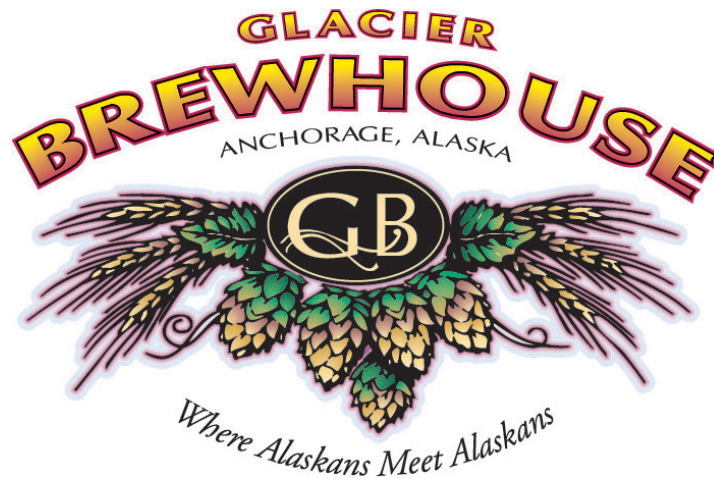
Charlie's article on hop bitterness and heat can be found at the link below:

<http://www.examiner.com/x-241-Beer-Examiner~y2009m11d12-Beer-and-chili-enthusiasts-debate-Does-hoppy-beer-intensify-chili-heat>

Summary

In the end, of the four variables above, residual sweetness in craft beer will have the largest impact on the effects of pepper burn. Carbonation will increase the burn slightly. Alcohol will eventually wipe out the burn but not at the levels found in most beer. The verdict is still out on whether hop bitterness enhances or puts out the effect of capsaicin.

One thing to note is that most craft beer will handle the pepper burn better than light lagers like Budweiser, Miller or Coors. This is because most craft beers have more residual sweetness, lower carbonation levels and higher alcohol levels than the light lagers. As with everything beer and food, find what you like and keep on loving it.



Forth Annual Anchor Town Invitational Homebrew Competition

by John Trapp

We now have a date for the forth annual **Anchor Town Invitational Homebrew Competition – August 21st** at Café Amsterdam! There's still time to brew, so fire up the kettles and make a few batches. Entries will be accepted at Arctic Brewing Supply on Friday August 19th from 11:30 until closing (6:00 p.m.). Once again, do NOT bring any entries to Café Amsterdam as they are busy running a restaurant and bar, and might just drink your beer. Also, this competition is on a Sunday afternoon and we'll need as many judges to help out so we don't stay late. So please plan on judging on the 21st at 3pm at Café Amsterdam.

There will be no entry fee and all categories are open. We have some great prizes to give out, including the "Brass Tap" award (compliments of Arctic Brewing Supply) given to the brewer with the highest average scores. Last year we had cash and gift certificates on top of medals for first place, and plaques for best-of-show. Ken Pajak is also planning on hanging some kind of trophy in the restaurant with the BOS names on it, so now there are bragging rights to be had. This is turning out to be one awesome competition to enter; I hope to see a lot of entries for our forth annual competition. Good luck to all.



Fourth Annual Celestial Meads Equinox Mead Competition

by *Breck Tostevin*

Attention Mead Makers and Judges! The Fourth Annual Celestial Meads Equinox Competition takes place on Saturday, September 17. Get those meads bottled and ready.

Entries will be accepted at Celestial Meads on Friday, September 16 from 5:30-7:30 pm. Please bring two 10 to 14 oz bottles or one 750 ml bottle and an AHA/BJCP recipe entry form for each entry. Here is a link to the form: http://www.beertown.org/homebrewing/pdf/entry_recipe.pdf

Entries shipped from out of town must arrive at Celestial Meads by Wednesday, Sept. 14.

You can enter more than one mead per subcategory. The Equinox Mead Competition is an official Brewer of the Year Event. So don't get left on the long ship on this one. The Best of Show of Mead may be made by Celestial Meads as deemed appropriate by Meadmaster Mike Kiker.

We need judges and stewards. If you are interested in learning the differences between judging mead and beer, or you are simply a mead lover, this is the event for you. We can team inexperienced judges up with more experienced judges. If you are interested in judging, please send me an email.

Judging will be held at Celestial Meads, 600 W. 58th Ave., Suite B. in Anchorage from Noon to 3 p.m. on Saturday, September 17. Please contact me at 884-1819 or keegan@gci.net for more information.



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Great Northern Brewers Club
Attn: Treasurer
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Anchorage, AK 99503

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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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**NEXT MEETING: July 13th, 2011 6:00 PM
GNBC Summer Picnic at Jeff Loughery's House**