



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

JULY 2014

The Prez Sez

by Peter Hall



Do I have fish on my brains, or do I have fish brains? I've been forgetting things recently and have been terribly distracted. Brewing has predictably slowed down for me this summer. I'm eager to get outside and enjoy what I worked on over the winter now.

The sun is out again and I'm thinking about the tides in the Kenai area. This fog may clear with a full freezer, but I can never be so sure. As long as I can keep everyone updated on GNBC events, I'm sure you will all be happy enough with my mush for brains.

Another successful summer campout has passed by and I would like to say thank you to everyone who could make it out. It was a little rainy and participation a little low, but those who were there had big smiles on their faces. I certainly did. It was my and my wife's first camping trip with our son, there were great beverages aplenty, more delicious food than you could possibly eat, I didn't get too wet, and people seemed to like my dog. The rain could not get us down! A small stream flowing through one couple's tent put a damper their night's sleep. After packing up and drying out, even they managed to make it back in time for dinner. Next year we will be at Trail River. There were some requests for a date change. Keep an eye out for info as next summer approaches.

On Tuesday, July 8, we will be headed back out to the beautiful home of the Jeff Loughrey and Cathie Straub. They have been inviting out to their home for a few years now, and I'm sure that most GNBCers are quite familiar. If not, come out and acquaint yourself. There is a big table to share whatever you would like, and a barbecue with plenty of room to accommodate a variety of grillables. The gig starts at 6:00 and goes until "whenever." In August we will be headed out to the Levinson's Eagle River home. As long as the GNBC has active members and good friends, we will continue to have a great variety of events to keep us entertained. Thank you!

I have made this plea before, and actually right in the same time frame. I need your help/participation! I will do everything that I can to make sure that the calendar is filled, but I need a lot of help to keep everything running smoothly. This month the newsletter is rather scant. It's happens about every summer and really doesn't bother

The Prez Sez

Secretary's Corner

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GNBC Summer BBQ at the Loughrey's

GNBC Article Submission Guidelines

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NEWSLETTER EDITOR

DEBBIE GRECCO

me much. I would still much appreciate anything that anyone would like to contribute. Had a beer adventure recently? Had , in one way or another, a spectacular brew day? I would be overjoyed to hear about it. As far as events, when I ask for help or solicit a coordinator I'm talking to you. After securing the site for the Eklutna, coordinating that campout meant picking the theme for Saturday night and writing the newsletter article. I asked for three months for someone to step up and had no volunteers. If you are available, help (me) the GNBC.

Hopefully I have covered what needs to be covered. I have a sneaking suspicion that I have not. Please contact me at president@greatnorthernbrewers.org if you have any questions/comments/concerns. I will do my best to get back to you ASAP. Being summer ASAP is on a sliding scale depending on the sun and the fish but I will get back to you. I will hopefully be able to pass along any beer related info as it comes available to me, so keep an eye on your email inbox.

Keep your brews hot and beer cold

Prez Peter



Secretary's Corner

by Jeff Shearer

Old Business:

It's summer! May marks the month where the club transitions from our usual 3rd Tuesday meetings at the Snow Goose outdoors to various activities. The campout was a success despite the rain.

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 a few 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

July 8, 2014: GNBC Barbecue at the Loughrey's

Location: 7051 Lake O' The Hills Circle

Time: 6pm – they kick us out

Cost: Something to share - Food and or beverage and a smile.

Description: The club will be hosted at a beautiful hillside home where recreation possibilities abound. Contact president@greatnortherbrewers.org with questions.

July 12, 2014: Golden Days Beer Fest - Fox, Alaska

Location: Silver Gulch Brewing and Bottling Company's Beer Garden (2195 Old Steese Highway)

Time: 3:00 - 10:00 p.m.

Cost: The cost is \$20.00 which gets you a total of 10 samples and a tasting glass. Tickets may be purchased in advance at Silver Gulch's retail store or at the gate on July 12.

Description: There will be over 150 beers available for sampling. Note that multiple tickets may be required to sample some of the rare or harder to find beers. Food will be available to purchase.

For more information contact Silver Gulch at (907) 452-2739.

The above information is as of 02/22/2014. The date and time are not likely to change though some of the other details may change a bit

July 17th: E.T. Barnette Homebrew Competition - Fox, AK

Silver Gulch Brewing Company

10 am: Cost Per Entry Fee

Grand Prize: \$500 for Best of Show! Plus plenty o' beer schwag for other place winners.

See May newsletter for details or go here: <http://www.mosquitobytes.com/Den/Beer/Events/Events.html>

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:

July

7/2 Wednesday 1pm

7/8 Tuesday 5:30pm

7/10 Thursday 1pm

7/18 Friday 1pm

7/19 Saturday 11am

7/22 Tuesday 5:30pm

7/24 Thursday 10am

7/28 Monday 10am

August

8/1 Friday 1pm

8/4 Monday 5:30pm

8/7 Thursday 10 am

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.



EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

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

08.....GNBC BBQ At The Loughrey's
6:00 - ??

12.....Golden Days Beer Festival
Silver Gulch Brewing

17.....ET Barnett Homebrew Comp
Silver Gulch Brewing



CAFE



AMSTERDAM

GNBC Recipe of the Month: Cream Ale and Standard American Lager

Remember those Wrigley's Doublemint gum commercials from the 1980s? Well here's an easy way to double your fun (without doubling the workload). The primary difference between a Cream Ale and a Standard American Lager is the yeast. By brewing the same base beer, you can split the batch into two fermenters, pitch different yeasts, and have two different beers. Both beers should finish dry (the Standard American Lager more so than the Cream Ale). Residual sweetness is not a characteristic you want in either beer. The 9% corn sugar in this recipe will help with yeast attenuation. One difference is the Standard American Lager should have a slightly lower starting gravity. To achieve a lower starting gravity for the lager, add 2.6 gallons of boiled / cooled wort to your lager fermenter, and then add 0.35 gallons of boiled / cooled water before pitching yeast. The remaining wort becomes the Cream Ale batch. These lawn mower beers are best consumed fresh, so enjoy them before summer ticks away!

Batch Size: 6 gallons

OG: Cream Ale - 1.051; SAL - 1.045

FG: Cream Ale - 1.012; SAL - 1.008

IBU: 17

Color: 2.1 SRM

Alcohol: Cream Ale - 5.1% ABV; SAL - 4.8% ABV

Boil: 90 minutes

Pre-Boil Gravity: 1.038

Pre-Boil Volume: 7.75 gallons

Extract: Weight Percent

Pilsner LME 5.46 lb (2.48 kg) 73%

Steeping Grains:

Flaked Corn 2.0 lb (0.90 kg) 18%

Pilsner malt ^a 1.0 lb (0.45 kg)

During Boil:

Corn Sugar 1.0 lb (0.45 kg) 9%

Hops: IBU

Crystal (3.5% AA) 60 mins 1.2 oz (35 g) 15

Crystal (3.5% AA) 10 mins 1.0 oz (28 g) 2

Yeast:

White Labs WLP001 California Ale, Wyeast 1056 American Ale, or Fermentis Safale US05 dry yeast for the Cream Ale. White Labs WLP840 American Lager, Wyeast 2007 Pilsen, or Saf Lager-23 yeast for the Standard American Lager. Ferment the Cream Ale at 68 F (20 C) and the Standard American Lager at 50 F (10 C).

All Grain Option:

Replace Pilsner LME with 7.93 lb (3.60 kg) of Pilsner malt. Mash at 151 F for 60 minutes.

^a Pilsner malt is steeped with flaked corn since the corn lacks the enzymes needed to convert starches to sugars. You could substitute US 2 Row for Pilsner malt.

* 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





GNBC Summer BBQ at the Loughrey's

by Julie McDonald

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

The Loughreys, long-standing members of our club, have invited homebrewers to the spacious home on the Upper Hillside in Anchorage for a summer barbeque on Tuesday, July 8th starting at 6 pm. This event is family-oriented and invites not just the brewers but their families to enjoy an evening 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 bevies with friends, and be summer-time merry like 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 begin at 6 pm and last 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 on 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 we hope to see everyone there.



GNBC Article Submission Guidelines

by *Jim Roberts*



Your newsletter editors are Debbie Grecco and Jim Roberts.

Debbie Grecco: (907) 250-0388: bushy@alaska.com

Jim Roberts: (907) 263-7006: jroberts@peakalaska.com

Your newsletter editors use a combination of Microsoft Word, Adobe PageMaker, Adobe Powerpoint and Acrobat Distiller and Reader to create the newsletter.

Newsletter submissions are welcome in any format, even hand written, but there are some things you can do to improve the efficiency with which your editors conduct their work

- Disregard fancy fonts and characters. Everything is converted in PageMaker anyway
- Add a name for the article and who wrote it on a line below it. Bolding and underlining for emphasis are okay.
- Graphics (generally, logos and pictures) should be sent as a separate attachment, but with the same email as the document, if possible. If they are added to your document, there is always the risk that we cannot take them out to be re-used in Pagemaker and Photoshop.
- Avoid embedding elements from other programs where possible such as Excel, Publisher and the like; they don't always convert exactly in PageMaker which requires the editors to sometimes re-type the entire piece.
- The deadline for submission is the first day of each month. If you cannot make that deadline and have something critically important to include, contact the editors. If there are not calendar items looming in the immediate future, the newsletter can be delayed for legitimate reasons.
- The editors do a decent job of correction for spelling, punctuation, grammar and other mechanical issues with submitted work. What editors often cannot do is research missing information such as times, dates and costs of events and the like.
- Don't assume that everyone is familiar with the acronyms you are using. Understand that the newsletter reaches a broad audience that contains experienced and inexperienced brewers alike. It's always safer to write to the lowest common denominator. Spell out the acronyms as a rule.

The bottom line is that although the editors will work as best they can with anything you submit, and the most important thing is that you submit, little things go a long way in making the editing, layout and submission task easier.

The 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 \$30.99 to:

Great Northern Brewers Club
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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 8, 2014: Summer BBQ at the Loughrey's