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Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

MAY 2010

Prez Sez

by Dennis Sessler

Why is it that weather seems to be a hot topic with my Prez Sez article, and every other conversation for that matter? No replies to this one please! I'm thinking it must be how weather can greatly affect our favorite hobby: homebrewing. My job is based on the weather at least in the winter. When October comes, I am ready for the snow. When April comes, I hope the snow all disappears as fast as possible, and doesn't bring flooding issues. This spring has been pretty gradual on both fronts. For the later I am very thankful to Mother Nature.



For some of us homebrewers we brew inside, extract all grain, partial mash on top of our stove tops. Some of us do it in the garage or totally outside. I personally enjoy mashing inside and doing the boiling part outside, with less moisture running down the walls and windows in my house. I remember the first few batches I did on the stovetop. I had the boil overs to deal with and thought I could wait until the next day to clean the stove. This was a big mistake. But I did love the smell of the wort and hops boiling away. Somehow boiling outside loses a little of that aroma thing.

When Dena and I went crazy on our home remodel a few years ago, we have always had the dream of building a detached garage of sorts. It would look like a garage from the outside, but be decked out on the inside with an underground cellar, walk in cooler, nice bar where I get the privilege of serving everyone at least the first pint from the through-the-wall taps. We have had dreams of an antique slot machine for all to enjoy, and a Cigar Store Indian standing by the entrance door with a humidior for those who enjoy a fine cigar. This place will be decked out like you wouldn't believe. I'm talking about things like a big flat screen TV to enjoy all those Green Bay Packer games, Nascar races, and of course play some Guitar Hero (but no Farmville).

Toward the back half would be the brewing area, all set up to brew like a "Nano" pro. We have been building our system for as many years as we have been remodeling. I have all the kettles welded up with sanitary fittings. Pumps and burner have been bought. All I need to do is get that stand welded up and pick up those special hoses and sanitary clamp gaskets. Sounds like a minor speed bump, but with a fully operational setup, using a 10 gallon water cooler as a mash tun and a 1/2 barrel keg as a boil pot all that will come to an end in due time. I have a suggestion for everyone, keep your dreams in life, and your hobbies, reach for the stars and settle for the moon. Some day we will all get there I have no doubt. My two boys may be enjoying their first legal homebrew, but damn it I will get there someday and I hope you all will too.

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In this month's newsletter here is what we have in store for you. Jennifer Bisson is bringing you up-to-date on all the upcoming club affairs discussed at our last club meeting on April 20th. We will be reprinting Tim Strayer's article on this year's Brew-A-Thon. By the time you get this month's edition, everyone will be toasting at John and Rose Craig's home on Jade Street. John and Rose have hosted this wonderful event for the club for many years. John and Rose, if you're reading this, on behalf of the GNBC we thank you both. I hope all members were able to attend and bring a friend who is interested on starting their journey to brewing their own beer. This is a great educational event; I got a lot of inspiration on brewing and building my own brewing setup from this annual event.

There will a couple of articles pertaining to sanctioned competitions that will be held in Alaska, but not sponsored by the GNBC. If you are able to enter please think about it. There will be no shipping charge to get your beer and meads to Haines and Homer this year. All information on entering will be in this newsletter.

While on the topic of competitions, Scott Stihler from up in Fairbanks is looking for judges and entrants for this year's E.T. Barnette Homebrew Competition. This is a wonderful competition with a grand prize of \$500. The shwag that the winners take home is the bomb; and their hot sauce is to die for. See Scotts article for applicable BJCP categories that will be judged this year and how to enter and judge at this year's event.

Dan Bosch did a wonderful job running the Snow Goose's Spring Break-up Competition back in early April. Thanks to all who assisted during the competition whether judging or stewarding. Awards were presented at the April 20th club meeting. To finish out the competition part of my article, I am proud of two fellow GNBC members winning the "Golden Carboy" at the inaugural Talkeetna Beer Trippin' event held in late March. A good time was had by all! The winning beer was selected by the locals in Talkeetna;



it was an Apricot Wheat that was brewed by Lisa Lamb and Kerri Canepa. There beer will be brewed at Denali Brewing Company, and will be served to many of those thirsty tourist this summer. Thanks to everyone at Denali Brewing Company and Twister Creek Restaurant for your wonderful hospitality. I hope it was a true success on your part and am looking forward to the second annual event.

Joe Michael wrote a great article for this year's summer camp out, which will be held at Eklutna Lake Campground. I am looking forward to the Saturday night dinner theme and maybe some coconut tops and grass skirts. We will see where this goes!!!!!! I hope to see the conch back at the bonfire this year it would be most appropriate. Whoever has this thing, please make sure it makes its ritualistic appearance.

If you're looking for GNBC-styled summer clothes or any other seasonal clothes for that matter, check out Julie McDonald's article on where everyone can get outfitted. FYI, the club has been passing the idea of buying more GNBC glassware and possibly hats which will be for sale. Keep an eye out for these items because they won't last long. I have written a couple of articles, one about "Seasonal Brewing" and another about the American



Homebrewers Association, Club only Competitions. I have reprinted the schedule for the next year so get brewing and save a few bottles for the dates when we will evaluate them. If you're ready for summer and golfing, check out Jason Ditsworth's quick article on this year's co sponsored Golf tournament. This is a wonderful time to volunteer and help a great cause.

To finish up I want to thank everyone again who participated in the Flander's Red Club Brew on April 17th. A great time was had by all. About 80 gallons of beer was brewed and is happily fermenting away in my garage. See Dr. Fermento's article on this epic brew. He cruised around from brewhaus to brewhaus checking out their setups, taking pictures and drinking some of their beer. He is a much better writer than me so I asked him to take this one on. I will be posting updates on this beer as it progresses along; it should be making its travel to the barrel here in another week or so. I have asked all club members to help pick the name of this beer, please email me your suggestions to sessak@mtaonline.net. I received a bunch of great names at the last meeting, albeit a few were missing the author's name. A special prize will be given to the winning name.

I hope everyone, gets a chance to brew something sooner than later, maybe even at Brew-A-Thon. Let's think before we drink and enjoy life to the fullest. Until we meet again...Brew On!



American Homebrewers Association Club only Competition (AHA-COC)

by *Dennis Sessler*

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

***AUGUST 2010 Meads**, BJCP categories 24,25, and 26. Evaluations will take place at the summer picnic at Jeff Loughrey home July 14th. Bring 4 bottles; shipments to the competition are due July 30th in Colorado.

***September/October 2010 "Pucker Up" Sour & Wild Ales**, BJCP Category 17 styles, plus American Wild Ales, and Specialty Wild Ales. Evaluations will take place at the August picnic at the Sessler's house. Bring 4 bottles; shipments to the competition are due September 9th in California.

***November/December 2010 Strong Ale's**, BJCP Category 19 styles. Evaluations will take place at our October 19th GNBC club meeting at the Snow Goose. Bring 4 bottles; shipments to the competition are due November 30th in California.

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Thursday

Midnight Sun Brewery Tour:

6:00 PM 344-1179

01.....*Brewathon at John and Rose's House (Jade Street Brewery)*

01.....*Southeast Alaska Craft Beer Festival and Homebrewing Competition in Haines*

15.....*Midnight Sun Brewing Company 15th Anniversary Party*

18.....*GNBC Monthly Meeting at the Goose*

28-29.....*Haines Brewfest*

25-27.....*GNBC Summer Camp Out at Eklutna Lake*

14.....*GNBC Summer Picnic*

17.....*E.T. Barnette Homebrew Competition*

24.....*Humpy's/GNBC Golf Tournament*

CAFE



AMSTERDAM

***January/February 2011 "Battle of the Bitters" (English Pale Ales)**, BJCP Category 8 styles. Evaluations will take place at our November 16th GNBC club meeting at the Snow Goose. Bring 4 bottles; shipments to the competition are due January 28th in California.

*** March/April 2011 Bock**, BJCP Category 5 styles. Evaluations will take place at our November 16th GNBC club meeting at the Snow Goose. Bring 4 bottles; shipments to the competition are due March 15th in Oklahoma.

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

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



2010 Homebrewer of The Year Categories

Fur Rendezvous HBC

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

Snow Goose HBC

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

Anchor Town HBC

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

Equinox Mead HBC

- Category 24
- Category 25
- Category 26

Humpy's Big Fish HBC

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



Great Alaska Craft Beer and Homebrew Festival

by *Karl Morgan*

The Great Alaska Craft Beer and Home Brew Festival scheduled for the 28th -29th of May. I am planning to leave on the 22nd of May for a combined mini vacation and to attend the beer festival and to help out with the judging for the competition.

If you are interested in sending beers or meads to the competition I will be picking up all of your entries at the GNBC meeting on the 18th of May. I have also checked with Arctic Brewing Supply and they have agreed to accept entries. Last year the competition had 80 entries; it would be great to more entries submitted from the brew club.

Last year over 750 people attended the festival and it sounds like it will be getting even larger with over 100 beers on tap and more breweries scheduled to attend. Please feel free to contact me and I will be glad to deliver your entries to the competition. I can be reached at either of these numbers 688-4390 home or on my cell at 862-8332. If you have any questions about the competition, entry, judging or the festival itself, please contact Rachael Juzeler of Alaskan Brewing Company at qualitycontrol@alaskanbeer.com or rjuzeler@alaskanbeer.com.

National Homebrew Day: The Brew-A-Thon

by *Tim Strayer*

It's that time of year again where brew clubs across the entire United States (and locations around the world) celebrate their passion for beer by joining together for a day of brewing.

Beginning in 1988, the United States Congress has recognized the first Saturday in May as National Homebrew Day. The American Homebrewers Association created "Big Brew" as an annual event to celebrate National Homebrew Day. Big Brew has been held every year since this formal declaration by Congress, and the Great Northern Brewers continues to celebrate this history as well by holding an event we call "The Brew-A-Thon". This event also provides the opportunity for experienced home brewers to share hands-on knowledge with those that desire to learn for the first time, or improve their current skills.

This year the brew-a-thon will be held at John and Rose Craig's house located at 8757 Jade Street. The ceremonial toast and brewing kickoff will take place at 9:00 a.m. and last until John kicks us out. However, if you will be providing brewing equipment, please arrive at 8:00 a.m. to allow enough time for setup. Thank you in advance to John and Rose for providing the wonderful brewing grounds!

We will have several brewing stations available for brewing. A signup sheet will be at Arctic Brewing Supply (ABS) where those that don't have equipment can brew under the guidance of an experienced brewer or an experienced brewer can choose to donate their equipment and/or demonstrate actual brewing, and of course you can just show up to observe as well. We will have stations brewing with both extract and all-grain. If you are unable to make it over to signup, please send me an email at tim@strayermail.com and I can sign you up.

Here is the scoop on food and drink: All brewers should bring samples of their own homebrew to share. It's a great opportunity to get some feedback on your brews. The club will be providing various grilled meats and some beverages, but we do request that those that come bring your favorite dish (with the necessary serving utensil) to share.

For more information take a look at the AHA website: <http://www.homebrewersassociation.org/pages/events/national-homebrew-day>

Come join us for a day of great education and good times!

MEETING SETUP

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

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

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



GNBC Summer Campout “King Kamehameha Style”

by Joe Michael

Contrary to some of the curveballs Mother Nature is throwing our way lately, it looks like another beautiful Alaskan summer is starting to show its face! Summer’s arrival means a lot of different things to different people, and for GNBCers, one of those things is the annual campout. Every summer, intrepid homebrewers venture out from the comforts of high-speed internet and indoor plumbing to come together at a campsite for good food, good brews, and good company in the great outdoors.

Everybody put on your good weather dancin’ shoes and focus those positive thoughts on the weekend of June 25-27, 2010. With the economy as fabulous as it has been lately (sarcasm intended), and to better accommodate those that don’t want to overnight but would like to join some of the revelry, this year’s campout will again be held at the Eklutna campground. We hope that a location a little closer to your home which will allow more of you to join in the fun, and save a little gas money in the process!

No campout would be complete without some great food! This year’s theme is going to bring a little aloha to the club, luau style. For our Saturday evening meal, plan on bringing luau style food to share in the group potluck. If other campouts and club potlucks of the past are any indicator, we’ll be dining as well as King Kamehameha himself!

No group gathering would be complete, of course, without an abundance of homebrews and good craft beers. Bring your brews, meads, and ciders to show off and share with your fellow homebrewers!

It’s a family affair too! Summertime is a great time to enjoy the benefits of the GNBC and spend some quality time with the family as well! Bring the whole brood along to commune with nature around the campfire. It’s always great to see everybody having a good time with their loved ones!

More information will be forthcoming about the minutiae of this event - the earliest you can show up, the latest you can stay, exact directions, and more food details. For now, take a pen to your favorite calendar, update your Google, and write it on the back of your hand - whatever! Just save the date: June 25-27, 2010. Come on out and get your smores on with us at the 2010 GNBC campout!

Anyone with questions or a desire to help out is welcome to contact me via email at joeofak@gmail.com, or under the name “Alaska Joe” for you Facebookers. Thanks!



Secretary’s Corner

by Jennifer Bisson

What we learned at the last meeting?

Bill gave a great talk about the Methode Champenoise and his experience working for Hans Kornell Champagne cellars during the late 1970’s. Check out the history and method information sheet he presented.

What happened since or at the last meeting?

April 17. The GNBC home brewing team brewed a Flanders Red Ale. Over 70 gallons of wort brewed at six different locations. Check out Dr. Fermento's article for more information.

Saturday, April 3. The Snow Goose Break-Up home brewing competition. See Dan Bosch's article for the wrap-up and scores.

What is happening now?

Saturday, May 1. Brew-a-thon! Demonstration brews, grilled meat and interesting conversation at John and Rose Craig's house on Jade Street. National Home brewing toast at 9am. See Tim Strayer's article for more information.

May 8. 4th Annual Goblets of Gold home-brewed Mead competition in Homer. See Ring of Fire's article for more information.

What does the future hold?

May 28-29 Memorial Day. Haines Brewfest. See Karl Morgan's article for more information.

June 25-27. Summer Luau Campout at Eklutna Lake. See Joe Michael's article for more information.

July 17 ET Barnette Home brewing competition in Fox, Alaska. See Scott and Chrie Stihler's article for more information.

July Picnic. July 14th, Jeff Loughrey home, more information coming.

July 24. Golf Tourney Moose Run up Arctic Valley Rd. See Jason Ditsworth or Mike Hartman for more information.

August TBD. Anchortown Invitational. See John Trapp for more information

Do you like pairing beer with your meals? Join in the fun at one of the upcoming in-home beer dinners or host one at your own home. Contact Julie at juzy@gci.net for more information.

August 26 - September 6. Alaska State Fair. The Home brewing competition will be somewhere in there.

August Picnic. See Dennis Sessler for more information.

Ongoing Events

Do you like trying new beers? If you have plenty of experience or none at all find out how you can be a beer judge at one of the 2010 homebrew competitions. Make this year your year to get involved!

Wow, have you heard about the White Labs vial redemption prizes? 5000 vials and Chris White will come to your house and brew with you. See the web-site http://www.whitelabs.com/beer/homebrew_customerclub.html for more information

Important Dates in Beer History

May 16, 1927. US Supreme Court ruled that bootlegger must pay income tax.

Mark Your Calendars...

Humpy's/GNBC Golf Tournament

Benefitting the First Tee Alaska Program

July 24, 2010 - 7:00 AM Shotgun Start

4 Person Team Scramble - \$400 per team

Sign up information and further details will be published in the June newsletter and posted at Humpy's. If you would like to help with organizing or volunteer on the day of the tournament please contact Mike Hartman (brewmaster@gci.net) or Jason Ditsworth (jditsworth@gci.net).



The 4th Annual GOBLETS OF GOLD Mead Competition

by Ring of Fire Meadery

The 4th Annual GOBLETS OF GOLD home-brewed Mead Competition sponsored by the Q & Q Brewer's Guild and Ring of Fire Meadery is open to all entrants.

Judging will be on May 8, 2010 at 9 am, public awards ceremony/BBQ at 4pm at the Ring of Fire Meadery back lawn.

\$5.00 fee per entry, AHA sanctioned competition rules, standard AHA entry form required, standard AHA bottle ID forms required rubber banded to each bottle, minimum of one at least 25 oz (750ml) bottled required per entry although 2 bottles are suggested, if 12 oz. bottles are entered we need THREE! Go to <http://www.bjcp.org/compcenter.php> and look in the section competition supplies to find the entry forms and bottle ID forms.

Get your entries to Arctic Brew Supply by May 1. All entries will be delivered to Homer for this great competition. Call 399-MEAD for details.

Club Logo Gear: Be stylin' for summer!

by Julie McDonald

Spring is in the air! Get stocked up on your favorite spring/summer apparel and accessories emblazoned with the Great Northern Brewer's Club logo!

Check out these two options.

1. Alaska Textiles - The GNBC logo is on file for application to tee shirts, jackets, hats, etc. They are located at Fireweed and Spenard, next to Alaska Cleaners.
 - Call them at 265-4880
 - check them out online at <http://www.alaskatextiles.com/>
 - Embroidery cost varies, depending on the number of stitches. For example a baseball cap with front logo and back logo will cost the price of the cap plus an additional \$16.29. For a shirt, the price of the shirt and an additional \$21.56. If things are ordered in multiples the cost of embroidery is discounted.
2. Land's End Business Outfitters – Get hats, fleece, Ts, bags, water bottles, scarves, aprons, etc. Our Company Store is up and running... all YOU have to do is use it! Here's how:
 - Log on to your Internet Explorer browser, their websites do not run on Mozilla Firefox, they run best on IE.
 - Enter this URL: ces.landsend.com/gnbclub there is no need to add the http:/ prefix to this, just cut and paste it as is.
 - You will need to register before you can order, it's a simple procedure, doesn't take long. Just click on "Sign In". It brings you to a sign in page, click "register with us" and voila, enter your info.
 - There are no restrictions on what we can order. But keep in mind that some products are only available in bulk quantities. So be aware of that before placing your order.
 - Embroidery cost is between \$13.00 and \$14.05 per application depending on which fabrics/ products we order.

Now get busy getting your club gear ordered and on it's way just in time for fishing and camping!



“Seasonal Brewing” vs “Brewing for the Season”

by *Dennis Sessler*

A recent poll conducted by a fellow homebrew club in the New England part of the lower 48, asked the question; “Within what season do you home brew the most?”. The results, I think, are further from the truth especially when compared to our brewing schedules here in Alaska. New Englanders seem to brew pretty consistently through the four seasons. There is a slight increase in homebrewing in the summer and fall compared to the winter and spring. Most respondents complained about brewing outside in the cold-dark days of winter and also complained about brewing during the heat of summer. The latter I totally understand.

If I had to guess, the majority of GNBC members brew about 85% of their beers between fall and spring. It only makes sense that with our short summers, we strive to enjoy them as best we can, and standing over the boil pot on a nice 80F day is not my idea of fun, OK maybe a little. There is notorious bumper sticker that reads “A bad day of fishing is better than my best day at work,” That adage holds true for me, I would rather be brewing than working; who wouldn’t?

With all this said, as a homebrewer, if you have the capacity to crank out multiple batches of beer during the fall-spring seasons, you should be able to hold over till the temps start to cool off around August. When I first started homebrewing, all my beers were bottle conditioned. That meant a two-three week fermentation and another two weeks in the bottles before I could even enjoy one. I had to brew all year just to keep up with the demand. As I acquired more bottles I was able to step up the brewing regimen to start building that stash to last all summer.

After about two years of bottling, I converted to kegging all my beers, meads and ciders. I was able to brew a lot more beer and store all the carbonated kegs in a medium sized temperature controlled chest freezer. The only time I would break out the bottles would be to use my “Beer Gun” to bottle beers for one of our sanctioned homebrew competitions.

It is great to have the flexibility to brew whenever I want and be able to successfully store all the goods. If your brewing volume is limited by storage issues, consider a setting up a brewing schedule and start brewing for the season. What this means is that most beer styles are traditionally brewed and enjoyed during a particular part of the year. It’s all about history; all of the styles are. Up until the 18th century, there was no refrigeration, so breweries would brew seasonally. Most beers were brewed fall thru spring and then barrels of beer would be stored in caves, cellars or wherever the beer could be stashed to prevent the dog days of summer from spoiling it. This is about the same time in history when the lager strains of yeast were discovered and the European continent saw a massive rise in the popularity of light lager beers.

Below you will find a list of all 28 BJCP categories, and you will see in the table the time it will take to brew and mature these beers and what the best time of year to enjoy them, at least for me. This will give you a potential timeframe to brew these beers and have them ready to enjoy at the proper time of year.

1. LIGHT LAGER.

- 1A. Lite American Lager.
- 1B. Standard American Lager
- 1C. Premium American Lager
- 1D. Munich Helles
- 1E. Dortmunder Export

*Brew all these in the fall and enjoy the following spring/summer
6 months to brew and lager minimum

2. PILSNER.

- 2A. German Pilsner (Pils)
- 2B. Bohemian Pilsener
- 2C. Classic American Pilsner.

*Brew all these in the fall and enjoy the following Spring/Summer
6 months to brew and lager minimum

3. EUROPEAN AMBER LAGER.

- 3A. Vienna Lager.
- 3B. Oktoberfest/Märzen.

* Historically both were brewed in the spring and lagered through the summer, 6 months to brew and lager, Traditionally served at “Oktoberfest celebrations”

4. DARK LAGER.

- 4A. Dark American Lager.
- 4B. Munich Dunkel
- 4C. Schwarzbier (Black Beer)

* All are dark lagers, great for enjoying in the late fall early winter, 6 months to brew and lager

5. BOCK.

- 5A. Maibock/Helles Bock.
- 5B. Traditional Bock.
- 5C. Doppelbock
- 5D. Eisbock.

*Maibock (MAYBOCK) brew in the fall enjoy in April/May
* All the other bocks are enjoyed traditionally during the Christian Lent season, brew in the summer and enjoy in February the following year. Eisbock may take a little longer to lager and come around.

6. LIGHT HYBRID BEER.

- 6A. Cream Ale.
- 6B. Blonde Ale.
- 6C. Kölsch.
- 6D. American Wheat or Rye Beer.

* great summer " lawnmower beers" brew in February/March and enjoy all summer.

7. AMBER HYBRID BEER.

- 7A. Northern German Altbier.
- 7B. California Common Beer
- 7C. Düsseldorf Altbier.

* hybrid beers brewed with lager yeasts at warmer temperatures. Brew in the summer, enjoy late fall early winter.

8. ENGLISH PALE ALE.

- 8A. Standard/Ordinary Bitter.
- 8B. Special/Best/Premium Bitter.
- 8C. Extra Special/Strong Bitter (English Pale Ale)

* I enjoy all these beers in the spring, brew in January/ February and enjoy them fresh and dry hopped.

9. SCOTTISH AND IRISH ALE.

- 9A. Scottish Light 60/-.
- 9B. Scottish Heavy 70/-.
- 9C. Scottish Export 80/-.
- 9D. Irish Red Ale.
- 9E. Strong Scotch Ale.

* Brew all these beers in late winter; enjoy the 60/-80/ beers in spring and early summer. Irish Red is a great summer beer, Strong Scotch Ale is best enjoyed the following fall and winter. It will need the extended aging to mellow it out!

10. AMERICAN ALE.

- 10A. American Pale Ale.
- 10B. American Amber Ale.
- 10C. American Brown Ale.

* I like these beers soon after the new hop crop comes out, so brew in early winter and enjoy them fresh and dry hopped. Vacuum seal the fresh hops to brew later in the winter for fresh hoppy beers in the spring

11. ENGLISH BROWN ALE.

- 11A. Mild.
- 11B. Southern English Brown
- 11C. Northern English Brown Ale

* Brew in the summer and enjoy on those dwindling days of daylight in September

12. PORTER.

- 12A. Brown Porter.
- 12B. Robust Porter.
- 12C. Baltic Porter.

* Here we go, winter beers, brew in late summer and enjoy during the winter months. The Baltic Porter is a lager and will take a year to age and come in to its own. Enjoy them between October and March.

13. STOUT

- 13A. Dry Stout
- 13B. Sweet Stout.
- 13C. Oatmeal Stout
- 13D. Foreign Extra Stout
- 13E. American Stout
- 13F. Russian Imperial Stout

* More winter beers, brew in the summer and enjoy in the winter, RIS will take more than a year to mellow out, brew it big and let it rest for some time before enjoying. Great beers when sitting next to the fireplace on cold winter nights.

14. INDIA PALE ALE (IPA).

- 14A. English IPA.
- 14B. American IPA.
- 14C. Imperial IPA.

* More fresh hop, highly bittered beers, brew in early winter when the new hop crop comes out. I enjoy these beers all year long.

15. GERMAN WHEAT AND RYE BEER.

- 15A. Weizen/Weissbier.
- 15B. Dunkelweizen
- 15C. Weizenbock.
- 15D. Roggenbier (German Rye Beer)

* All these beers are brewed and enjoyed in 2-3 months, except the Weizenbock, it will take 7-9 months to mellow. Weizens are great summer beers, all the others are nice fall and winter beers.

16. BELGIAN AND FRENCH ALE.

- 16A. Witbier.
- 16B. Belgian Pale Ale
- 16C. Saison.
- 16D. Bière de Garde
- 16E. Belgian Specialty Ale.

* Brew all in the spring and enjoy in the summer, Belgian Specialty's are a mixed bag and can be brewed and enjoyed whenever.

17. SOUR ALE.

- 17A. Berliner Weisse
- 17B. Flanders Red Ale.
- 17C. Flanders Brown Ale/Oud Bruin
- 17D. Straight (Unblended) Lambic
- 17E. Gueuze.
- 17F. Fruit Lambic.

* Berliner Weisse are traditionally enjoyed in the summer. All these take a long time to brew and age/sour. You must have patience with these beers. Brewing and aging can take up to 2 – 3 years.

18. BELGIAN STRONG ALE.

- 18A. Belgian Blond Ale
- 18B. Belgian Dubbel
- 18C. Belgian Tripel.
- 18D. Belgian Golden Strong Ale
- 18E. Belgian Dark Strong Ale.

* 3-4 months to brew and age these beers, enjoy whenever. They are easy to enjoy in the summer months despite their HAC (High Alcohol Content)

19. STRONG ALE.

- 19A. Old Ale.
- 19B. English Barleywine
- 19C. American Barleywine

*Big MASSIVE beers, up to 1 year to brew and age sometimes more, great winter beers

20. FRUIT BEER.

*Brew in the spring, and enjoy in the summer.

21. SPICE/HERB/VEGETABLE BEER.

- 21A. Spice, Herb, or Vegetable Beer.
- 21B. Christmas/Winter Specialty Spiced Beer

* Brew and enjoy whenever, and save a bottle for John Trapp, J/K
* Brewed to be served during the holidays, plan accordingly

22. SMOKE-FLAVORED and WOOD-AGED BEER.

- 22A. Classic Rauchbier
- 22B. Other Smoked Beer.
- 22C. Wood-Aged Beer.

*Brewed and aged to be consumed during the wet fall months and into winter and spring.

23. SPECIALTY BEER.

* Brewed and enjoyed whenever, catch all category

24. TRADITIONAL MEAD.

- 24A. Dry Mead.
- 24B. Semi-sweet Mead.
- 24C. Sweet Mead

*Ferment and aging take 6-12 months, enjoy whenever
They get better with time!

25. MELOMEL (FRUIT MEAD).

- 25A. Cyser.
- 25B. Pymment.
- 25C. Other Fruit Melomel.

*Ferment and aging take 6-12 months, enjoy whenever
They get better with time!

26. OTHER MEAD.

- 26A. Metheglin.
- 26B. Braggot
- 26C. Open Category Mead

*Ferment and aging take 6-12 months, enjoy whenever
They get better with time!

27. STANDARD CIDER AND PERRY.

- 27A. Common Cider
- 27B. English Cider
- 27C. French Cider
- 27D. Common Perry
- 27E. Traditional Perry.

*Fresh apples and pears are harvested in the fall, ferment
and enjoy accordingly. These refreshing drinks are enjoyed
best in the summer.

28. SPECIALTY CIDER AND PERRY.

- 28A. New England Cider
- 28B. Fruit Cider.
- 28C. Applewine
- 28D. Other Specialty Cider/Perry

*Fresh apples and pears are harvested in the fall, ferment and
enjoy accordingly. These are normally higher in alcohol than
Category 27, may take longer to age.

This is only my personal preference of when to brew and enjoy these styles of beer. Some of these styles I really don't enjoy that much, others I don't mind having every month of the year. In general, most big beers are best served a little warmer and during the cold months. Lighter colored, lower alcohol beers are better served colder and during the summer months.

I hope this brewing schedule will help everyone, plan the next batch of beer. If you cross referenced this with beer styles that will be accepted for each of our club's sanctioned homebrew competitions, you will be ahead of the brewing curve when it comes to planning when to brew the beers for the freshest taste vs. needing to age a beer so it can obtain its peak flavor and maturation.



Flanders Red Ale Brewing

by *Dr. Fermento*

Although I didn't find the event well publicized, on Saturday, April 17th, I participated in the GNBC Club Brew where six different teams of brewers made a Flanders Red Ale and brought it to Dennis and Dena Sessler's house for fermentation in the Sessler's skookum stainless steel soup kettle which gobbled up all 80 gallons of the brew.

The beer will ferment, then be transferred to an oak keg where it will snooze peacefully for the better part of a year. Details were sketchy on future blending opportunities, but I trust these brewers bold aspirations and was indeed lucky to be a part of the event.

For those of you that know I haven't brewed a beer in over five years, relax. I didn't break my dry spell. Rather, I gathered up Kathy Phillips from KUDO, the AM radio station that produces the weekly Beer 101 talk show (Thursdays at 2:00) and Sean Rodriguez from Alaskan Brewing Company and did a house crawl of sorts, visiting the independent brewers, taking pictures and partaking in entirely too much well produced homebrew. Now that I'm not a slave to Hope Mining Company any more, I'm able to attend and participate in more great club events. This was also an exposure trip for Kathy and Sean, both of which had precious little experience with homebrewing. It turned out to be a fun and fascinating day.



The first thing I noticed was that I'm really out of touch with homebrewing as an art; especially on the process side. This was evidenced in the first stop at Aaron Christ's house. I was playing referee and translating for both Kathy Phillips and Sean Rodriguez as Aaron explained some of the brewing process. I got to the point of explaining that Aaron would likely use a hydrometer to take a reading from the unfermented wort to determine what the alcohol content of the beer was once it was finished. Aaron gently chided me and said "We don't much use hydrometers any more, Fermento," and he pulled what looked like a pipe out of his pocket. At first I thought he was going to offer up a hit, but it turned out to be this refractometer thingie that's held to the light and instantly provides a reading, in Brix, I believe, which is faster, simpler, less messy and more practical than what I did in my antiquated ways the last time I put the heat to the kettle.

And, on the flip side of that, I noticed that some of the same tried and true brewing practices remained intact. Yup, brewers still used propane to heat all sorts of brewkettles. Yup, brewers still figure out to turn just about anything into something suitable for a mash tun. And of course, I was handed enough delicious homebrew that day to remind me just how good the stuff was and just how friendly all brewers tend to be.

We made a number of stops, working our way through Jen and Tim Bisson's place, Breck Tostevin's and then on to Steve Schmitt's before having to stop for a bite at The Spenard Roadhouse. I sensed my guest's enthusiasm to the point of inviting them to the upcoming Great Northern Brewer's Brewathon. I said "If you really want to see a broad diversity of brewing systems, this is the place." Oh, and it's my guess that never again might you see so much propane, fire, snaking hoses, water and joyous drinking than at the Jade Street Brewery," referring to the Craig home where the event will take place on May 1st.



Our final stop was at the Sessler home where all of the brewers that participated in the project gathered to contribute their wort to Dennis and Dena's massive brewkettle, which is actually a huge stainless steel commercial soup kettle that they'd obtained through military surplus. This got a coinciding "Wow!" out of both of my guests. They were also impressed with the periphery people that showed up just to show support, or as we all suspected, to enjoy the great barbeque and abundant beer.

Dennis was running around like a beheaded chicken amidst both beer and guest panic issues. He still managed to direct getting all of the beer decanted into the massive fermenter and get the yeast on board. People came and went through this melee of brewers, and everyone seemed to be having a great time.

As usual, thanks to some tight organizational efforts of some dedicated brew club members, this turned out to be a fulfilling day, especially for me and my guests.



E.T. Barnette Call for Judges

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 31st 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: European Amber Lager (3A-B) 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 28). 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.

CHAMPAGNE/SPARKLING WINE 101

Overview of the Traditional French *Méthode Champenoise*

by *William Loskutoff*

Méthode Champenoise is used in making expensive high-end champagnes. *Méthode champenoise* consists of 5 steps: 1) blending of the base wine or *cuvee*; 2) adding sugar, yeast and yeast nutrients (*liquer de tirage*) to the *cuvee* at bottling; 3) laying down the bottles or “*en tirage*” so yeast can consume the sugars and produce alcohol and CO₂; 4) moving the dead yeast cells to the top of the bottle by riddling or *remuage*; and 5) removing the yeast plugs from the top of the bottle by disgorging or *dégorgement* and adding the *dosage* prior to cork and bail.

HISTORY: Discovered in France in mid-16th century, further developments in 19th century. Gained mass popularity in United States during 1970s and early 1980s by proliferation of European producers into Napa Valley, California.

1531-Benedictine Monks at Abbey Saint Hilaire south of Carcassonne, France-described natural phenomenon seen in cold cellars. The oldest recorded sparkling wine is Blanquette de Limoux invented by the Abbey Saint Hilaire monks.

1662-English physician Christopher Merret documented addition of sugar to create second fermentation and was first to call the process *méthode champenoise* in presentation to Royal Society.

1690s- Benedictine Monk Cellarmaster at Abbey of Hautvillers, near Reims, France, Dom Perignon. Credited with inventing the *English glass* and cork to withstand the high pressures developed in the bottles.

1729-Ruinart established very first Champagne house.

1743-Moët & Chandon established Champagne house in Epernay, France.

1785- Florenz-Ludwig Heidsieck established the forerunner of all the Heidsieck Champagne houses.

1801-Jean-Antoine Chaptal quantified the proper amount of sugar to set the alcoholic strength.

1810-Madame Nicole-Barbe Clicquot developed process of *remuage* (riddling) and *dégorgement* (disgorging).

1844-Adolphe Jacquesson invented the *muselet*, the wire cage/metal cap that retains sparkling wine corks.

1879-French Champagne houses unite to fight curse of phylloxera, disease affecting most vineyards at the time.

1890s-Korbel Brothers begin producing sparkling wines in Sonoma County, California using *méthode champenoise*

1958-Hanns Kornell Champagne Cellars introduces sparkling wines in Napa Valley, California using *méthode champenoise*.

1965-Schramsberg Champagne Cellars begins producing sparkling wines using *méthode champenoise* and circa 1870s dug cave cellars in Napa Valley, California.

1970s-Freixenet of Spain develops mechanized Gyropalettes to accomplish riddling or *remuage* .

1972-Schramsberg Blanc de Blancs vintage 1969 served at Nixon White House for “Toast to Peace” with China.

1976- Domaine Chandon owned by Moët & Chandon releases first sparkling wines in Napa Valley.

1981-Hanns Kornell Champagne Cellars annual production peaks at 80,000 cases.

1988-Taittingers Domaine Carneros releases first sparkling wines in Napa Valley

1995-Domaine Chandon annual production reaches 500,000 cases.

2003-Belgian Brewery Bosteels releases *Deus Brut de Flanders* Belgian golden ale using méthode champenoise.

2006-Allagash Brewing Company releases *Reserve* line of specialty Belgian ales utilizing méthode champenoise.

2009-Korbel Champagne Cellars annual production reaches 1,200,000 cases.

2009-Midnight Sun Brewery releases *Jupiter* Belgian golden ale utilizing méthode champenoise

TYPES OF CHAMPAGNE: There are six main styles of champagne/sparkling wine based on levels of dryness or sweetness which is controlled by the wine maker. Most of the base wines are made up of blended varieties or *cuvées* of chardonnay, pinot noir, pinot meunier, and pinot gris, although some champagnes are made solely with chardonnay.

<u>Style</u>	<u>Amount of Residual Sugar per litre</u>	<u>Level of Sweetness</u>
Extra Brut	0.6%	Very dry
Brut	1.5%	
Extra Dry	1.2-2.0%	
Sec	1.7-3.5%	
Demi-Sec	3.3-5.0%	
Doux	>5.0%	Sweet

METHODS OF MAKING CHAMPAGNE/SPARKLING WINE:

Méthode Champenoise is one of four methods of making champagne or sparkling wine.

- Simply adding CO₂ to the wine as its bottled;
- *Charmat* Bulk process of adding CO₂ in a tank before bottling;
- The German *Transfer* process which filters out the sediment in large tanks prior to bottling; and
- **Méthode Champenoise** traditional method of producing CO₂ in each bottle.

MÉTHOD CHAMPENOISE-Very Labor Intensive - The Very Best Champagnes

SELECTING THE CUVÉE-The blended wine-*cuvée* is fermented in a stainless steel tank. It ferments for 2 to 3 weeks, and then sits for up to five months. *Cuvées* can be produced from grape varietals such as Chardonnay or Pinot Noir, or can be a mixture of several varieties. Most champagne is made from mixed *cuvées*.

ADDING THE TIRAGE-When the winemaker decides to move forward, the wine is bottled with extra sugar, yeast, and yeast nutrient (*tirage*) and capped with a temporary soda-cap.

LAY DOWN AND AGING-This process can go for 3 to 5 years or more. When this second fermentation and resting period is over, the yeast and sediment (lees) must be removed from the bottle. Most bottles produce enough CO₂ to develop 90-120 psi pressure in each bottle. Stacks of 1,000-750 ml bottles are generally used in the industry.

RIDDLING TO MANIPULATE THE DEAD YEAST-The bottles are put into a riddling rack, which slowly rotates the bottle from a horizontal position up to a near-vertical one. This allows the lees to slowly slide down into the neck of the bottle. *Remueur* refers to the person who riddles the bottles. A normal day for a *Remueur* is to turn more than 70,000 bottles a quarter-turn. Hand riddling takes roughly 8 to 12 weeks. Automated gyropalettes require 4 to 5 weeks.



Cellar with rows of riddling racks (*Pupitres*)



Cellar with computer-automated Gyropalettes

DISGORGING AND ADDING DOSAGE-The bottles are kept upside-down and the necks are placed into a glycol-brine solution to freeze the sediment plug near the top of the bottle. Once the plugs are frozen, the bottles are positioned upright and the temporary soda-cap is removed. With the bottle contents under pressure, the yeast-sediment plug is disgorged from the bottle. Once the lees plug is removed, a final champagne and sugar mixture (*dosage or liqueur d'expédiation*) is added prior to corking and bailing. The bottle is now ready for labeling and packing and transport to market.

FURTHER READING:

www.wineperspective.com/making_champagne

www.winepros.org/wine101/sparkling.html

www.winesparkle.com/what.html

www.wineintro.com/champagne/basics.html

www.maltosefalcons.com/tech/methode-champenoise-beer

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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: May 18th, 2010
7:00 PM at the Goose**