



The Prez Sez

Fourth of July Weekend 2011

2011 National Homebrew
Toast and Brewathon

GNBC Housecrawl Update

Snow Goose Break-up
A SmaSHing Hit

Snow Goose Break-up
Homebrew Competition
Results

HOBTY Points

Goblets of Gold V

Slurp & Burp Open 2011

Secretary's Corner

19th Annual Great Alaska Craft
Beer and Homebrew Festival
Haines

Meadlennium 2011

E.T. Barnette Homebrew
Competition

Homebrewing Gadgets and
Gismos

THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

MAY 2011

Prez Sez

By Dennis Sessler

Tick tock, Tick tock, is time running out for you to brew up those summertime lagers? I've been following a lot of the club members on Facebook lately and they have been brewing everything including Stouts, Belgian Wits, IPA's and a myriad of lagers. You all are brewing fiends! I've noticed some of the beginner brewers

have been expanding their all grain setups, building larger mash tuns, going high tech with pumps, and fancy brewing sculptures. I can hardly wait to see what everyone's got cooking on National Homebrew Day (Brew A Thon). Like most beginners, homebrewers find a niche, whether its extract or all grain and in a matter of less than two years, watch out because the passion to expand and go farther than they had ever felt possible emerges. Dena and I have made some wonderful lifelong friends here in the club. Every time they see us they thank us for spreading our passion for this great hobby, sometimes if it even hits the pocket book a little too hard.

I would like to start a new idea for articles; whenever you build something neat for your home brewery, something that makes your process a little more refined, send me a quick note with some particulars, some pictures and we will get them submitted into our newsletters for all the members to see. After all Brew A Thon only happens once a year. If you have built a new mashtun, a new brewing sculpture, or like this month's addition, a magnetic stir plate that is made for the vortexed challenged, notes on these and some pictures would be great. Who will be the next submission to the "Homebrewing Gadgets and Gismos" submission? Only time will tell.

We'll talk about your chance to show all the members all the neat stuff you use to brew with. That's right, it's National Homebrew Day, aka "Brew A Thon." As always it's the first Saturday of May and this year it falls on May 7th, the day before Mother's Day. So be nice to those mothers out there. Have fun on Saturday, but don't forget Sunday. I would suggest flowers and all that good stuff ahead of time, remember to pile on the brownie points ahead of time for that special mom. Check out event coordinator Tim Strayer and host John and Rose Craig's article on Brew A Thon.

John and Rose have hosted this annual event for years now. They love having us over, so let's do our part and help out where we can, make this club function a memorable event. Tim will be coordinating set up on Friday the 6th, and then make it a point to stop on by the Moose Snort Brewery, whether you are brewing or not, make an appearance, bring some homebrew and food to pass. Have a great time and most important bring a friend. Bring someone you would like to introduce to the wonderful hobby of homebrewing.



GREAT NORTHERN BREWERS CLUB
PMB 1204
3705 ARCTIC BOULEVARD
ANCHORAGE, ALASKA 99503

GNBC WEB SITE:

WWW.GREATNORTHERNBREWERS.ORG

NEWSLETTER EMAIL

bushy@alaska.com

PRESIDENT: DENNIS SESSLER

sessak@mtaonline.net

VICE PRESIDENT: JOE MICHAEL

joeofak@gmail.com

TREASURER: BRECK TOSTEVIN

keegan@gci.net

SECRETARY: Julie McDonald

juzy@gci.net

BOARD OF DIRECTORS

Frank Bell

fbell@alaskapacific.edu

JIM LAMB

jdlamb@acsalaska.net

Shawn Plew

shawnplew@yahoo.com

TIM STRAYER

tim@strayermail.com

Matt Wallace

dubious.chewy@gmail.com

NEWSLETTER EDITOR

DEBBIE GRECCO

bushy@alaska.com

After a long day of brewing, everyone please remember to clean up all of your belongings. Let's leave John and Rose's place in better shape than we found it. Cleanup will be planned most likely on Monday evening, an email will be sent out to all members if a cleanup is needed.

Our next monthly meeting will be at the Snow Goose on May 17th at 7pm. This will be our last club meeting at the Goose till September 20th. We take the summer off from the sit down meetings and instead do monthly events such as the Summer Camp out in June and picnics in July and August. Save the date for the Summer Camp out, it's June 17th -19th. It is being held at Trail River Campground. It is between Moose Pass and Seward on the Seward highway. The GNBC has secured the Group Site #1 for all you members. Please come down and enjoy the weekend. There is plenty of fishing in all directions that time of year. There will be more information emailed to membership in the coming weeks from this year's coordinator. Please stay tuned and in the mean time clear your schedule.

Our next GNBC event will be the House Crawl. It is scheduled for May 21st; this event is limited to a small amount of people. This year it is limited to 29. I've talked with Lisa and she still has 2 open seats on the bus, all the stops have been planned and fun will be had by all. This is no doubt one of the clubs premier social events. In just a few weeks there will be stories galore and some wonderful pictures to boot. Please, all members that will be partaking in this event, HAVE FUN, BE COURTOUS, and BE SMART. Arrange for a designated driver well ahead of time.

As always, this newsletter wouldn't be complete unless we were plugging a homebrew competition in one form or another. This month we have four of them to inform you on. Of local interest, Ring of Fire Meadery located in Homer Alaska host the Goblet of Gold competition every year. This is only open to meads, ciders and such. Check out the article later in the newsletter for all the specifics.

After that we have the 19th Annual Great Alaska Craft Beer and Homebrew Festival. It is held in Haines Alaska on May27th, and every year a few GNBC members make the annual trek through Canada down to Haines. Entries will be hauled down to Haines by Karl and Deb Morgan again this year. If you are interested in entering this competition you will need to contact Rachel Juzeler and let her know what beer/styles you will be sending down so she can have everything plugged into her database prior to judging day. Check out Rachel's article on what you will need to do to get entered. More emails to the membership will be forthcoming on how to get your entries to Karl and Deb, until then be on the lookout.

Another mead competition? What 's going on here? I'm still trying to figure this one out myself. This one's called Meadlennium 2011, I'm not really sure if this is a spinoff of the original competition or a resurrection of one that drowned in its own mead. The jury will be out for a while on this one for a while. Every year there are 2 or 3 national mead competitions open to homebrewers, each at one time held a tremendous amount of clout. This could be your ticket, if you have what it takes to put your notch on the US map of "Mead Bezerkers." Check out all the particulars on this event. It's being held in Florida on May 28th, but entries are due on May 6th. Get those meads ready to fly is all I can say, and good luck to everyone who enters.



The last competition is up in Fox Alaska, and is in July. Yes it's the famed ET Barnette Homebrew Competition. Check out event coordinator Scott Stihler first call article and call for judges. You will see this information over the next month or 2 and if you're interested in attending this year's competition to judge or steward please contact Scott and make arrangements. This competition pays \$500.00 for the Best of Show prize. It is only open to certain BJCP categories so check it out and get brewing there is plenty of time to brew, bottle and enter for this great competition. The prizes are out of this world, trust me!

As you brew your next batch of beer, invite a friend and teach them why you like to homebrew, or better yet teach your better half, homebrewing is so much more fun with a better half. The next few months will have plenty of GNBC sponsored events to keep you occupied. Until we meet again please think before you drink and keep the flame to your kettle.



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 to let him know you're coming and in case you want more information or if you have any ideas on a float design. His number is 243-6540.

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

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

07.....*National Homebrew Day Toast and
Brewathon: John Craig's:
9 am Toast: Brewathon: 9 am-??*

14.....*Goblets of Gold Mead Competition
Ring of Fire Meadery: 10 am*

17.....*GNBC Monthly Meeting at the
Goose 7:00 pm*

21.....*Midnight Sun Brewing Company
16th Anniversary Celebration
Noon - ?? Pay As You Go*

27/28.....*Great Alaska Craft Beer and
Homebrew Festival (Haines)*



DIMOND LIQUOR



2011 National Homebrew Toast and Brewathon

by John "SUDS" Craig

I Love Beer! Beer, Beer, Beer, and more beer is making me thirsty for our annual GNBC Brewathon. In this event, we worship the Beer Gods up in Suds' Heaven. This is the reason Rose and I am inviting homebrewers over to Jade Street Beer Gardens on Saturday, May 7th for the event. The event is part of a nationwide coast-to-coast brew day (even in outer space). Homebrewers gather to make as much beer, mead or hooch as possible in a one day session. We start setting up at 8:00 AM and celebrate the "Coast to Coast Homebrew Toast" at 9:00 AM sharp, brew all day, cook, socialize and wrap up around 9:00 PM.

The objective is to have about 10 brew stations set up in the yard for everyone's use, but if you're particular and like to share with others, bring your own brew supplies, equipment and don't forget propane, burners, your own carboys for your beer, and even rubber boots; it can get sloppy and wet out there. This is as much an educational event as it is social and you should invite curious non-brewers to attend with you and show them the foamy ropes. This is as much of a brewing equipment road show as it is a brewing session, so plan to demonstrate your set up and learn from others at the same time.

As always, there will be a BBQ/Potluck all day long, so bring along something for the grill and something to share with others, and don't forget your stash of homebrew. What makes the event great is a large array of something people can dip into, throw on the grill and toss on a plate while drinking great homebrew.

We've had lots of fun over the years at this annual event, so we hope to see you at 8757 Jade Street (west on Dimond, past Jewell Lake Road and right on Jade Street. We're at the corner of Jade and 88th.) If you get lost, call us the day of the event at (907) 243-6540. There is lots of parking along Jade Street, but please respect our gracious neighbors who have tolerated (and participated in) this event over the years. Try not to block driveways or mailboxes and access to other people's property. Common sense should prevail. Keep our driveway open as well as ordered by the Fire Marshall as part of the permit we need to have a campfire in our back yard.

GNBC board member Tim Strayer will be facilitating the details of this event and has included a summary below. PLEASE read! If you should have any questions, please don't hesitate to contact him at 907-243-0174 or email at tim@strayermail.com.

We hope to see you at this great event. May the beer Gods be with us!

If you are brewing, please fill in your information on the signup sheet at Arctic Brewing Supply for either Extract or All Grain. Or you can email Tim directly.

If you don't have equipment, no worries! If you do have equipment (or extra equipment), please consider lending it for the day (and your expertise) and be sure to label it so it can find the right home at the end of the day. We will have several stations setup for your use. An experienced brewer will work with you and/or let you use their equipment.

IMPORTANT THINGS TO KNOW:

- 1) The brewing location is 8757 Jade Street (Home of John and Rose Craig). 8:00 a.m. equipment setup, 9:00 a.m. Opening Toast
- 2) You don't have to brew to attend. You can just observe and ask questions!
- 3) You must provide the ingredients for your brew (other than water)! We will have at least one strain of common yeast available for your use donated from a local brewery, but you are welcome to bring your own. The wonderful staff at Arctic Brewing Supply can provide all that you need.
- 4) You must provide a carboy/bucket w/airlock to transport your brew home.
- 5) All brewers should bring samples of their own homebrew and/or unique commercial brews to share. It's a great opportunity to get some feedback on your homebrews.
- 6) The club will be providing various grilled meats and some beverages, but we do request that everyone who comes to BRING A LARGE PORTION of your favorite dish (with the necessary serving utensils) to share.
- 7) Recipes: You may choose to brew your favorite beer style, or if you would like to share in the National Big Brew 2011 theme, select one of the selected styles from the AHA website (below). This year's choices are an IPA, Porter, and Wit.
- 8) And lastly, it goes without saying but please remember that this is an educational event. Please share your food, brew, passion, and good humor with those around you.
Always remember to drink responsibly.

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

For more information about the Great Northern Brewers brew club, visit our website at <http://www.greatnorthernbrewers.org> or Facebook page at: <http://www.facebook.com/gnbc1>

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

Again, any questions please contact Tim Strayer at 907-243-0174 or tim@strayermail.com.

House Crawl 2011 "Update"

by *Lisa Petrola*

There are still 2 spots left on the 2011 House Crawl. Anyone interested in participating should contact me A.S.A.P.

This is sure to be an incredible day filled with great beer, great food, goofy games and a fun group of people! May 21st is also Midnight Sun's anniversary celebration and I was in need of another stop, so they graciously invited us to be the first stop on the crawl. We will be in the brewery for a private party and are working with Ben and Barb to come up with a game and no doubt they will pull out some interesting beers for us to sample. Each stop will be an hour with 1/2 hour in between stops to load up and get to the next destination. Each stop will feature its own homebrew, provide a snack and plan a goofy beer game. Our stop will be the dinner stop and we will plan on being at our house for at least 1 1/2 hours. That will put us at our house around 5 pm and getting dropped off at the last stop around 7 pm. I will be totaling up the overall winners from the beer games and will give out some nice prizes. It will once again be an Aloha theme; I can't resist flowered shirts and bright colors. Everyone should bring their favorite travel mug; I will also be giving out a prize for the best shirt and best glassware. (The winner of these two prizes will be voted on by everyone on the crawl.)

Please remember you will be responsible for arranging a safe ride home from the last stop. The cost for the event is \$30 per person.

Lisa Peltola

561-5771 work

350-0376 cell

Meet at Mark & Pat Ryan's, bus leaves at noon

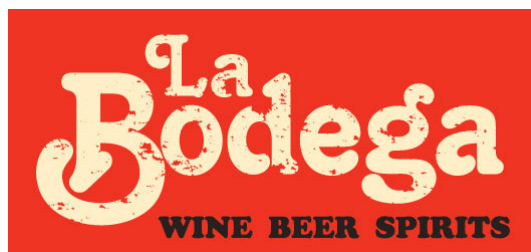
1st stop: MSBC

2nd stop: Jim Werner

3rd stop: Don & Tracey Lewellyn

4th stop: Lisa Peltola & Pete Dohm

5th stop: Bruce Mills & Windi Brammer



Snow Goose Break-Up: A SMaSHing Success

by Dan Bosch

The 2011 Snow Goose Break-up was a SMaSHing success and I really want to thank Gary and Greg at the Snow Goose for all their support. This competition would be nothing without their help. This year we had 46 entries with Brewers Challenge, the SMaSH beer, drawing the most entries at 14. The new ale oriented groups of BJCP categories were also a great change and made for a dynamic field. The SMaSH beers were separated into two flights of seven each for judging: one flight was American style pale ales and IPA, while the other was light ales like Blondes and Kolsch. The top two of each flight was passed into SMaSH out round with the winner going to the BOS round. Greg, the head brewer at the Snow Goose, was able to judge the SMaSH out and the BOS round and was enthusiastic about the winner American Pale Ale by Frank Bell and Steve Kunemund, and has already met these gentlemen and planned the brew. Frank and Steve take home a 7.5 gallon conical fermentor for his best of show victory, as soon as we can find the dam thing. It appears to have walked off and hide some place. However, we will soon track it down and return it to the victor.

The top four beers that made the SMaSH out round (Frank also coined term SMaSH out) were an American IPA with Maris Otter and Citra hops by Steve Jayich, a Pilsner and Spalt Kolsch by Aaron Christ, a Pilsner and Citra Blonde by yours truly and a creative American IPA with Munich (10L) and Chinook. Steve Jayich took home the Brewers Challenge Trophy.

Here is what I am thinking, after a couple of my own SMaSH beers. The Brewers Challenge will be a SMaSH beer every year. Next you will be able to enter your well-crafted and nicely aged Barley Wines and Wheat Wines, how about a traditional all brown malt Porter? The possibilities are endless. We also need an engraved traveling trophy much like the Stanley Cup. I would like to suggest some kind of heavy beer drinking vessel that can have the victor's name etched on it every year – some type of vessel they can savor beer out of for the following year. This traveling "trophy" would be presented to the next victor, by the previous year's victor much like the Green Jacket presented at US Masters Golf Tournament. Much drinking and merriment would ensue during the pass of this prestigious trophy. Maybe I'm crazy, but this sounds better with each beverage. In any case, this is an idea that can be fleshed out over some more adult beverages. Cheers and start planning your SMaSH beer for next year's Break-up, so you can have your name etched into brewing immortality. This trophy will undoubtedly become the most coveted prize in all of Beerdom.



Snow Goose Break-up Home Brew Competition Results

Number of Entries: 46

Largest Category: BC SMaSH: 14 (Judged in two flights)
SMaSH Chosen for BOS round in SMaSH out of top two from each SMaSH flight.

Category of this Flight: BJCP Category # 3 Euro Amber Lager

Place

1	John Trapp	3B	Oktoberfest
2	Steve Jayich	3B	Oktoberfest
3	Andrew Jones & Melanie Smith	3B	Oktoberfest

Category of this Flight: BJCP Category # 6 Light Hybrid Ale

Place

1	Aaron Christ	6C	Kolsch
2	James Barber	6D	American Wheat
3	Andrew Jones & Melanie Smith	6B	Blonde

Category of this Flight: BJCP Category # 8 English Pale Ale

Place

1	Starsky Stubbs	8C	ESB
2	Steve Jayich	8B	SB
3	Frank Bell & Brian Noonan	8C	ESB

Category of this Flight: BJCP Category # 10 American Ale

Place

1	Frank Bell & Steve Kunemund	10A	Am Pale	Best Of Show
2	Brian Noonan & Frank Bell	10A	Am Pale	
3	Jeff Shearer	10A	Am Pale	

Category of this Flight: BJCP Category # 15 German wheat/rye

Place

1	Aaron Christ	15A	Hefeweizen
2	James Barber & Matt Wallace	15B	Dunkelweizen
3	Andrew Jones & Melanie Smith	15A	Hefeweizen

Category of this Flight: BJCP Category # 20 Fruit Beer

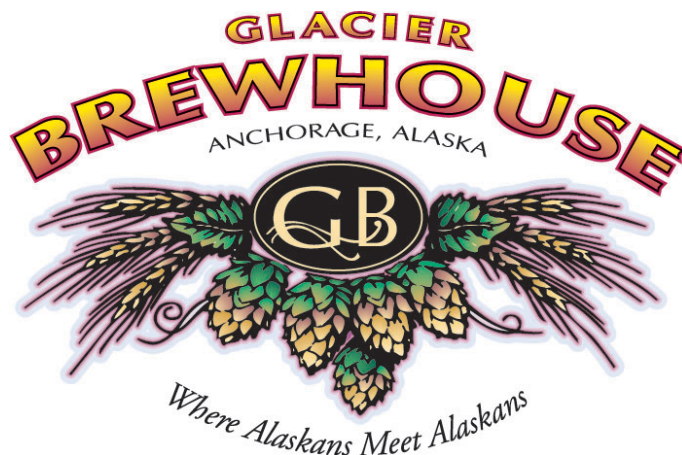
Place

1	David Short	20A	Am Wheat/Apricot
2	Andrew Jones & Melanie Smith	20A	Blonde/Pomegranate
3	Aaron Christ	20A	Hefeweizen /Cherry

Category of this Flight: Brewer's Challenge -SMaSH

Place

1	Steve Jayich	AIPA	Maris Otter/Citra
2	Dan Bosch	Blonde Pilsner/Citra	
2	Aaron Christ	Kolsch Pilsner/Spalt	
2	Jeff Shearer & Ray Vincent	AIPA	Munich 10L/Chinook



HOBTY Points

Name	Fur Ronyd	Spring Break-Up	Anchor Town	Equinox Mead	Big Fish	Total
Frank Bell	10	10				20
Aaron Chirst	6	14				20
Andrew Janco	8	10				18
Melanie Smith	8	10				18
Brian Noonan	6	6				12
Tim Strayer	8					8
Steve Jayich		8				8
James Barber		8				8
Steve Kunemund		8				8
Sean Farley	6					6
Tim Bisson	6					6
Steve Pierce	6					6
Mike Lanzarone	6					6
John Trapp		6				6
Starsky Stubbs		6				6
David Short		6				6
Don Lewellyn	4					4
Breck Tostevin	4					4
Matt Wallace		4				4
Dennis Sessler	2					2
Dena Sessler	2					2
Julie McDonald	2					2
Jeff Shearer		2				2

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





Goblets of Gold V

by Rachel Livingston

The Goblets of Gold V annual homebrewed mead competition is just around the corner. This competition is open to all mead BEZERRERS nationwide. The competition is open to AHA/BJCP categories 24, 25, and 26.

Here's all that it's going to cost you GNBCers to get those delectable meads down to Homer! Each entry is \$5.00. We do require that you send at least 36 fl oz. And we highly recommended the minimum volume in at least **2 (TWO)** bottles. We want to make sure that we have sufficient samples for our judges to evaluate should your meads advance to the Best of Show round. You will also be required to provide us a Standard AHA entry & Bottle ID forms available on the web at <http://www.bjcp.org/compcenter.php>

If you prefer not to ship or drop off your entries at the Meadery and you live near Anchorage you may drop them off at Arctic Brewing Supply. **Entries will be accepted until 6 pm on Thursday May 12th.** Entries will also be accepted until 5 PM Friday May 13, 2011 at the Meadery. Entries may also be shipped to the Meadery, at 178 East Bunnell Avenue, Homer, AK 99603-7843 and must arrive no later than Thursday May 12th. If you find the need to contact us for more information please call (907) 235-2656 or email us at ringoffiremeadery@alaska.net.

Please see our attached flyer if you are able to come visit us for a fun filled day of judging and celebration. We will be holding the Awards Ceremony and BBQ on the Ring of Fire Meadery back lawn at 4 PM on Saturday May 14, 2011.

We hope to see as many of you GNBC club members as possible. Your contribution in both meads and judging is very much appreciated.



14th Annual Slurp & Burp Open

June 4, 2011

This Is An AHA Sanctioned Homebrew Competition and Raffle

Hosted by: **Strange Brew Homebrew Club** of Newberg, OR. www.strangebrew.org

CONTEST DATE: Saturday June 4th at 9:00 AM- 4:00PM. Awards Ceremony & Raffle about 4:30PM

LOCATION: Fearless Brewing Company www.fearless1.com

326 S Broadway, Estacada, OR

AWARDS: GRAND PRIZE - 15 GALLON STAINLESS STEEL BREW POT (Best of Show)

1st PLACE - All 31 Categories To Be Judged Will Receive A Prize

MEDALS - 1st, 2nd, 3rd Place In Each Category

BEST NEW BREWER - Brewer For A Day With Ken At Fearless

ELIGIBILITY: Must be over 21 to enter and/or judge beer. The entrant must personally make all entries. Judges cannot judge a category in which they have entered.

ENTRY FEE: \$6.00 per entry. Make checks payable to Strange Brew.

HOW TO ENTER: Home brewers can enter as many beers as they want per category. No Limits. Judging will be for all 31 S&B beer styles, meads, and ciders. See S&B Style Guide. A complete entry form must accompany each entry. (3) 10 to 16 oz bottles per entry. Each bottle must be free of all identifying marks and labels. Caps should be blackened out if not plain. However, with the shortage of plain bottles we will be accepting Bridgeport, Widmer, Deschutes and other nationally distributed bottles that are embossed. Attach a bottle ID form to each bottle with rubber bands ONLY. Judging is per the BJCP categories and style guidelines.

WHERE TO MAIL ENTRIES:

Slurp & Burp - Contest Entry
C/O Brew Brothers
2020 NW Aloclek Dr, Suite 104
Hillsboro, OR 97124
(888)528-8443
(971)222-3434

DROP OFF LOCATIONS:

Above The Rest, Tigard, OR
Aycocks Knives, Salem, OR
Bader Brewing Supply, Vancouver, WA
Brew Brothers, Hillsboro, OR
Brewers Haven, Boise, ID
Corvallis Brewing Supply, Corvallis, OR
Home Brew Heaven, Salem, OR
Hood River Brewers Supply, Hood River, OR
Jackpot Brewing, Battle Ground, WA
Lets Brew, Portland, OR
Main Street Brewing Supply, Hillsboro, OR
Nampa Brewing Center, Nampa, ID
Steinbarts, Portland, OR
Randy Scorby, Baker City, OR (541)519-2542
Valley Vintners & Brew, Eugene, OR

DEADLINE FOR ALL ENTRIES: Friday, May 20, 2010 @ 5:00 PM.

MORE RULES: Entries will be judged by BJCP certified judges where possible. Competition organizers will settle any conflicts. All decisions will be final. Strange Brew members will have entries in this competition.

RESULTS: Will be posted on our web site www.strangebrew.org and score sheets mailed to you.

QUESTIONS? Contact SNB Competition Coordinator Steve Mueller at (360)687-2520 columbushops@gmail.com

INTERESTED IN JUDGING or MEMBERSHIP? Contact Paul Johnson at (503)810-7624 PJ@strangebrew.org

Secretary's Corner

By Julie McDonald & Tim Strayer

Meeting Minutes: April 15, 2011, 7p.m.

*Meeting was called to order by VP, Alaska Joe, filling in for Prez, Dennis Sessler

*Board Member Tim Strayer filling in for Secretary, Julie McDonald

*Welcome to new members, 8 new members

MEETING SETUP

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

Old Biz:

Talkeetna Beer Trippn' – Post event wrap-up.

- Congrats to Aaron Christ for winning the Golden Carboy comp with his Vienna lager, which will be brewed with Denali Brewing Company for release at, next year's Beer Trippin' event.

GNBC 15 Gallon Conical Fermenter Tank Group Buy

- The conical fermentor club buy has been processed and are in shipment. Shipping costs were less than expected, so overall cost is closer to \$70 each.
- For more information, contact Kevin Sobolesky 907-903-1056 or metkonig@gmail.com

April 2, 2011, Snowgoose Spring Break Up competition – Post event wrap-up

- Leftover entries were returned or given away; if you weren't in attendance to receive your leftover submissions know that they went to a loving home.

New Biz:

April Homebrew Swap and Sell

- Being rescheduled for May meeting
- Confirmation will be forthcoming

Brew-a-thon (AHA Big Brew), May 7, 2011

- At John and Rose Craig's Jade Street home
- Set up should be about 8a
- Group toast at 9a
- Bring a dish to share
- Bring whatever equipment you need (canopy, brewing equip and supplies, etc.)
- Water will be provided
- The night before set-up will be coordinated and info will go out to the club
- Contact Tim Strayer for more info on this event or see our Facebook events page



GNBC House Crawl, May 21, 2011

- This is a fun event where 25 club members take the Magic Bus and house hop
- Each stop offers games and food and beverage
- We are still looking for one more volunteer.
- The 1st, 2nd, 3rd, & 4th stops are filled; we need ONE more stop to round out the event. Jim Werner is the 1st stop, The Lewellyn's are the 2nd stop, Pete & Lisa will be the dinner stop (3rd stop), 4th stop is filled, just looking for that final stop. Each stop will be about an hour (Pete's & Lisa's stop = 1.5 hours). This gives us time to travel between stops.
- Cost is \$30pp
- Please call Lisa at Arctic Brewing Supply to reserve a seat or sign up for the last available stop.

Ring of Fire Goblet's of Gold Mead Comp, Saturday, May 14 · 4:00pm - 7:00pm

- Location:** Ring of Fire Meadery's Back Lawn, 178 E Bunnell Ave, Homer, AK
- Entries open to all US Home-mazers.
- All recognized AHA/BJCP mead categories judge style guidelines: 24, 25, 26.
- \$5 per entry
- 36 oz. recommended minimum volume in at least 2 bottles, but any volume entry accepted.
- Standard AHA entry & bottle
- ID forms available on the web at BJCP.org.
- Anchorage area entry drop is Arctic Brewing Supply, entries accepted until 6 pm on Thursday May 12th.
- Entries Accepted until 5 PM Friday May 13, 2011 at the Meadery,
- competition judging Saturday
- Awards Ceremony and BBQ on the ROFM back lawn at 4 PM on Saturday May 14, 2011



Meadlennium 2011, May 28th - Judging & Stewarding of the meads, May 29th -12:00p Mead Making Event

- Where: Renee and Steve DellaSala

1700 South Magnolia Avenue

sanford, FL 32771

- Enter your meads in the competition and/or help judge some great meads. The competition is now paired with Central Florida Home Brewers' annual Mead Making event. If you are entering, please get your meads to them by May 6th. For out of town mead makers the address below is where to ship your entries.
- More info is on the website: <http://www.cfhb.org/mead>

Registration is now open

- Entries due date: May 6th
- Ship your entries to:

Meadlennium 2011

c/o Kathleen Hicks

1461 La Paloma Circle

Winter Springs, FL 32708

- If you have any questions, please feel free to call Josh at 407-463-6350.

Josh Brengle, CFHB President, Competition Organizer, mead@cfhb.org



Haines Brewfest, Memorial Day weekend

- Carl will transport for the club.
- Bring your entries, \$5.00, and completed forms to the next club meeting.
- For more info on brewfest: <http://seakfair.org/beerfest>

One last bit of new biz: John Trapp will not be able to run the Anchortown Homebrew Comp and we are looking for someone to take the lead on this. Contact Dennis, Joe, or anyone else on the board if you are interested.

Next meeting is Tuesday, May 17, 2011, 7p.m. Snowgoose, downstairs. Assigned duties are as follows: A - J Clean-up, K - P Food, R - Z Set-up

End of club business: 8:15p

Informational Segment: More on Yeast by Ben Johnson, Head Brewer Midnight Sun Brewing Co.

- Ben spoke about the various strains of Brett and Lacto.
- Provided examples/samples of Uranus (a Brett beer), and the AK wild yeast beer "Open Container".
- MSBC have hired a new employee (Meredith) to begin managing their lab.
- Some early plans are to dissect the AK Wild Yeast with an attempt to isolate and prop up some for brewery use.
- Ben encouraged home brewers to try using Brett and not to worry about the fears of brewery infestation. As long as you are **very** clean, you will likely be just fine. Some breweries don't even use separate equipment with the standard yeasts/beer (e.g. Goose Island).
- Ben invited anyone over to check out the lab and processing in the near future.

Meeting adjourned at 8:40ish

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.**
- 05/05 Thursday 5:30pm
05/10 Tuesday 9:00am
05/14 Saturday 11:00am
05/16 Monday 1:00pm
05/18 Wednesday 9:00am
05/24 Tuesday 5:30pm
05/26 Thursday 9:00am
05/30 Monday 1:00pm
- *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 Beer Dinners

- We have a June beer dinner planned and announced, and at the time I wrote this it was still wide open.
- When: Saturday, **June 11**, 2011
- Hosts: Ryan Knight
- Time: 7:00p
- Theme: Seafood. All courses but dessert will have something to do with seafood. A grill will be provided for anyone wishing/needing to grill their food.
- Challenges: **PLEASE TAKE SPECIAL NOTE OF THIS:** Our host has allergies. Therefore please make sure that your courses do not contain any rice or wheat products. There are no beer challenges at this point, but mead is always a welcome pairing, especially when someone has allergies to wheat products.
- Max guests: 8 (+ Ryan =9)
- Courses available:
- Welcome beer/mead: _____
- App & beer/mead: _____
- Salad & beer/mead: _____
- Entree & beer/mead: Ryan - grilled salmon w/beer/mead TBD
- Dessert (non-seafood) & beer/mead: _____
- Post dinner beer/mead: Kerri - beer/mead TBD
- If you are not part of the GNBC Beer Dinner group and would like more info, please contact me at juzy@gci.net. We can get you on the email list and you'll be kept up to date on all dinner announcements and related info.

19th Annual Great Alaska Craft Beer and Homebrew Festival 2011

by *Rachel Juzeler*

HOME BREW COMPETITION ENTRY INSTRUCTIONS

2 Bottles required per entry

*Entry Fees: \$5. First entry \$3.00 Each additional entry

all entries must be submitted by Wednesday May 25

(Unless prior arrangements are made with Rachael– rjuzeler@alaskanbeer.com)

1. Determine what style of beer you are entering according to BJCP style guidelines. (Found at drop off location or www.bjcp.org)
2. Fill out an entry/recipe form per entry.
3. Fill out bottle i.d. forms and rubber band to each bottle. All bottles should be unmarked except for the bottle i.d. form.
4. Submit your paperwork, entries with labels, and proper entry fee to the drop off location. (Entry/recipe form and payment may be rubber banded to bottle also – checks payable to Rachael Juzeler)

Judging will take place on the S.E. Alaska Fairgrounds

* Friday May 27*

Awards ceremony to be held during the festival

Saturday May 28

AHA and BJCP CERTIFIED

Meadlennium 2011

Saturday and Sunday, May 28 & 29th
12:00 Noon @ DellaSala's Home

Meadlennium 2011 rapidly is approaching and I wanted to personally extend an invite to you. Enter your meads in the competition and help us judge some great meads. This year we decided to push the date back to May 28th & 29th (instead of January in years past), as well as change the location to Sanford, FL (just off I-4). We also decided to pair the competition with our annual Mead Making event. If you are entering, please get your meads to us by May 6th. We will be setting up the Florida mead railroad shortly. For out of town mead makers the address below is where to ship your entries.

More info is on the website: cfhb.org/mead. Registration will open on April 20th.

When:

May 28th - Judging & Stewarding of the meads

May 29th - Mead Making Event

Where: Renee and Steve DellaSala
1700 South Magnolia Avenue
Sanford, FL 32771

Entries due date: May 6th

Ship your entries to:

Meadlennium 2011
c/o Kathleen Hicks
1461 La Paloma Circle
Winter Springs, FL 32708

If you have any questions, please feel free to call me at 407-463-6350.
Cheers.

Josh Brengle
CFHB President
Competition Organizer
mead@cfhb.org



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 do 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.

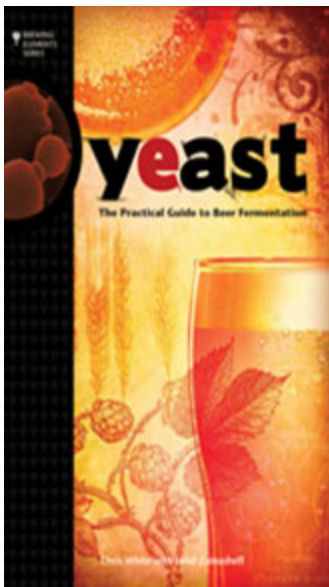


Homebrewing Gadgets and Gismos

by Dennis Sessler

In the last couple of weeks I've received a couple of emails from club members who have obviously been in discussion over the last couple of months. We have talked in generalities and in details about yeast, styles, ways to ferment, and other topics related to homebrewing. I had mentioned at the February Club meeting about the book, **Yeast: The Practical Guide to Beer Fermentation** by Chris White and Jamil Zainasheff.

As mentioned, I've been paging through this and taking my sweet time. This book has a tremendous amount of information that will bring a new dimension to your homebrewing arsenal. After the GNBC Russian Imperial Stout brew in early March, we again hit on some very important information at our March club meeting pertaining to fermentation and temperature control. This was expounded on in several articles in the April newsletter on brewing lagers, and how to maintain the proper ester profiles in your ales by controlling the temperature, especially when brewing in larger quantities.



About a week later I received an email from fellow club member Andy Janco, he has also been reading this book in great detail and has begun to experiment with testing and isolating specific cells for the purpose of counting and seeing what's going on in the mix that we as homebrewers call a yeast slurry.

Here is an excerpt of his email to me ***"I have an idea for you to consider. I have been reading Chris White and Jamil Zainasheff's new book on yeast. I don't think I'm alone in this. It has inspired me to create a little yeast lab and I have found that it is very valuable to practice the tests and methods described in the book. It's one thing to read it, it's another thing to do cell counts with a hemocytometer in a lab. It seems that others could benefit from some lab time to practice the tests and material in the book. I am not a microbiologist, but I have much of the equipment and would be open to creating a lab/study group. We could use the book as a guide. If there are more able people, I would love to find someone experienced. If not, my limited background has done me well so far. Do you think others would be open to a weekly/biweekly yeast lab group?"***

I know that we have other club members who have done this in the past, isolating specific strains of yeast from commercial beers in an attempt to brew that perfect Orval clone. I know that past president Ira Edwards had slides of yeast from his trip to Europe years ago. There have been many members who have delved into this arena for sure. So I'm throwing this out there for all you veteran members. Between the veteran club members, commercial brewers like Ben Johnson of Midnight Sun Brewing Co. and their budding laboratory. We have an opportunity to teach new and inspiring members the infinite world of yeast like no other homebrewer ever gets the chance to see. Always remember this adage when homebrewing, ***"brewing is nothing more than water, malt, hops and yeast. But these four individual parts must come together in perfect harmony in order for you to make spectacular beer"*** So take the first leap and learn all you can on



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 \$25 to:

Great Northern Brewers Club
Attn: Treasurer
PMB 1204, 3705 Arctic Blvd
Anchorage, AK 99503

The Great Northern Brewers Club is a non-profit corporation incorporated in the State of Alaska and registered with the American Homebrewers Association.

This newsletter may be copied or reprinted with the permission of the editor.

*The Great Northern Brewers Club and
the American Homebrewers Association
remind you to.....Savor the Flavor Responsibly*



The *Northern Brewer* welcomes letters, opinions, articles, ideas and inquiries. You can contact the editor, Debbie Grecco at:

Online: bushy@alaska.com
Phone: 333-8985
Mail: 6933 Soyuz Circle
Anchorage, Ak 99504

GNBC Web Site: www.greatnorthernbrewers.org



**Great Northern Brewers Club
PMB 1204
3705 Arctic Boulevard
Anchorage, AK 99503**

**NEXT MEETING: May 17th, 2011 7:00 P.M.
at the Snow Goose**