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THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB
MAY 2016

The Prez Sez

by *Peter Hall*

Kevin has been lucky enough to get out of the country for a few weeks, and I guess I felt up to doing a little writing. I will keep this short and sweet. There are a number of quality articles to peruse in this newsletter.

Spring exploded in the last week! The GNBC calendar is shifting appropriately for sunnier days. Barbeques and campouts abound. There's not much is planned yet. The campout is squared away, but the BBQs still have some sorting out.

Stay tuned to future newsletters and emails to know where to be.

Competitions are always just around the corner. Coming up very soon is the IPA Masters Competition at 49th State Brewing in Anchorage on April 30. This is a heavily remodeled competition with some new hosts. Please review the article elsewhere in the newsletter if you needed any reminders. I hope to see you all there helping contribute with entries and your judging prowess.

The Anchor Town Invitational Homebrew Competition is a ways out, but inside is an article for that as well. Now is the time to get the next few batches ready.

An easy opportunity to make several batches in the company of other GNBCers churning through batches is at Brewathon. We will be back at 9551 Emerald Street on May 7 to show off our own systems and make a whole bunch of beer. Please check out that article inside too.

I hope this works well to help keep everyone informed of upcoming events. There is some quality content in this newsletter that's worthy of a read. I always appreciate receiving items to include in the newsletter. I'm not generally going to be writing the Prez Sez, but I am still the collection point to send out to the editors. If you have questions/comments/concerns, or have a contribution for the newsletter, email me at treasurer@greatnorthernbrewers.org

Keep your brews hot and beers cold,
Peter.

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Secretary's Corner

by Jim O'Toole

This won't be as wordy as most of my articles for a couple of reasons. I am writing it on a tablet with a digital keyboard that my fat fingers and age-related (I swear that's all it is) shakes are not well suited for and I am in Hawaii, hanging out just a few minutes' walk from the Kona Humpy's that we hit for happy hour a few hours after we arrived on Saturday. Again....that has nothing to do with "the shakes."

I know you don't want to hear about the weather, but its 88 degrees and too hot for me and the girls walking around in bikini or tank tops. I'll just mention a couple of beers I've had and let you get out in the perfect 50+ degree weather in Anchorage.

Just a ten minute walk from where we (Kathy and I) stay is Kona Brewing and the pub always has something new on tap. This time it's an I'iwi POG ISA. I know what the POG means; it's a juice made from Passion fruit, oranges and, guava that I drink a lot of when I am in Hawaii. It is sold in every grocery store in Anchorage too but it just isn't the same there for some reason.

I had to ask about the "ISA" and learned that it means "India Session Ale." Now I am not going to look this up in the BJCP guidelines but I'm certain that if that is or isn't a recognized beer style, Kona Brewing could care less.

All I can tell you is that it was tasty on a hot day with the POG aspect coming through much stronger on the nose than in the taste and finish which had a really nice bitterness to it.

We like the food at Kona Brewing and I especially like the fact that they make all of their breads and pizza dough from the brewery's spent grains. We decided to wait on eating as there was a street fair going on a few blocks away and we wanted to check out the food that was offered there.

This turned out to be a big mistake because, other than one booth offering Korean food, our options were limited to kettle korn, various healing teas and other concoctions, along with some island style popsicles.

We ended up at the Paradise Cafe, across from the harbor where the swimmers launch for the Ironman Triathlon and where we have had decent meals before.



Kathy had the fish tacos which were not as good as the ones at Humpy's and I had an excellent Lilikoi basted chicken breast that was as well prepared as just about any chicken dish not done at Stone Brewing where their Suntory Chicken is described as "The Kobe Beef of poultry" with total accuracy.

To go with the chicken I chose, from the fairly extensive craft beer list, a Golden Sabbath (hey, it IS Sunday), and a strong golden Belgian coming in at 8%ABV and 30 IBU's from the Big Island Brewhaus, a few miles north of here.

Do you ever take a shot in the dark and nail it? This was one of those times. The fruitiness apparent in the beer complemented the sweetness of the passion fruit glaze on the chicken, and the hoppy finish put the meal over the top with every bite and sip.

We will head up to Kamuela (Waimea) one of these days and stop by the Big Island Brewhaus to see what their menu and full beer selection offerings consist of, but I am sure it will be at least as good as what we had here today in Kailua.

Life is good here, but it really is a little too hot and, to be honest, not all of the women in bikinis and tank tops are as hot as the weather. The beer's tasty and cold, so it's survivable.

Events!

4/30/2016
IPA only beer competition
Check out article!

5/7/2016 (Saturday)
Brew-a-Thon

6/11/16
Brewbies Alaska Run for Women
8:00 AM: See Related Article

June Summer BBQ
Details coming soon

July Summer BBQ
Details Coming Soon

8/5-7/2016
GNBC Summer Campout
Eklutna Campground
More details later

10/23/2016
Anchor Town Homebrew Comp
King Street Brewing
Check out Article!



EVENTS

Every First Thursday
Moose's Tooth First Tap

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

30.....*IPA Master's Competition*
10 am at 49th State Brewing Company - Anchorage

30.....*49th State Brewing Seasonal Grand Opening*
4pm at 49th State Brewing Company - Healy

7.....*GNBC Annual Brew-a-Thon*

17.....*GNBC Monthly Meeting*
7pm at 49th State Brewing Company - Anchorage



CAFE



AMSTERDAM

Anchor Town Invitational Homebrew Competition

by Mike Fisher

It's just starting to turn green. The leaves have emerged from buds, and gulls are squawking all around us and it's not too early to start planning our fall beers, specifically the beers we're going to enter in the Anchor Town Invitational Homebrew Competition.

The 2016 Anchor Town competition will take place on Sunday, October 23 at King Street Brewing Company. Drop-off details will be announced once they have been confirmed, but the plan is for entries to be accepted either the 22nd or the 15th.



We will judge according to the 2015 BJCP Style Guidelines. All beer styles are welcome at the competition, but the styles that count toward the GNBC Homebrewer of the Year award are: Standard American Beer (1), International Lager (2), Brown British Beer (13), Irish Beer (15), Dark British Beer (16), and American Wild Ale (28).

We have a special side challenge this year that I have called "Funky Fermentables." While the funky bugs get recognition under the American Wild Ale category, the side challenge is looking for rare or unusual fermentables.

What do I mean by funky? It could be anything from starchy root vegetables sourced from Africa to the juices of exotic fruits, and from candy used in place of candy sugar to the addition of colorful breakfast cereal. I in fact just brewed a Swedish Fish Tripel, which tastes great but also afforded me the opportunity to sit back, relax, and wash the fish jump in the boil kettle on brew day.

Rare or unusual non-fermentables are okay, too, in case you've been dying to brew that historical chicken beer or have wanted to add dry-porking of a bacon beer to your résumé.

The only limit is your imagination, though you should probably aim for something that tastes good. The judges will thank you for that.

Get those creative juices flowing! Contact me at vp@greatnorthernbrewers.org if you have any questions or want to bounce any ideas off of me.



2016 E.T. BARNETTE HOMEBREW COMPETITION

Announcing the 20th Annual E.T. Barnette Homebrew Competition!

This is a AHA/BJCP sanctioned competition.

The grand prize for Best of Show is \$500!!!



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

The seven judged categories will be: Pale Malty European Lager (4A-C), British Bitter (11A-C), Dark British Beer (16A-D), Pale American Ale (18A-B), Amber and Brown American Beer (19A-C), Belgian Ale (24A-C), and Fruit/Spice/Herb/Vegetable Beer (29A-B and 30A).

Entries will be accepted: June 20 - July 13, 2016

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

Judging: Judging will take place on Saturday, July 16th.

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

More information as well as Entry and Bottle ID forms may be found at the following URL: <http://ow.ly/K57M3>.

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



Alaska IPA Masters Championship

by Dan Bosch

The Alaska Masters IPA Championship – sponsored by the 49th State Brewing Company and Anchorage Brewing Company (ABC) - will be held Saturday April 30th at 49th State Brewing on 3rd Avenue in Anchorage.



As the name implies, the competition will only be open to India Pale Ales using the 2015 BJCP style guidelines as the source for your inspired brewing. We want you to enter your sour IPAs, fruit IPAs, Rye IPAs, black IPAs, white IPAs, red IPAs, English IPAs, American IPAs, Imperial IPAs, wood aged IPAs. I believe you get the idea.

We want brewers to get creative, and brew outside their comfort zone. There will be three brewers' challenges. The club challenge will be a "Worldwide IPA." Entrants must have at least one ingredient from each continent with the exception of Antarctica. The ABC brewers' challenge will be a Brett IPA while the 49th State Brewing Company is looking for a seasonal IPA.

Brewers from the 49th and ABC will be on hand to judge their challenges. Both breweries are looking for a **worthy** IPA to brew and have a party around. Remember ABC's IPA must be a Brett fermented, and the 49th a seasonal IPA – the brewer should mention which season his IPA best fits. Either one of these may be Best of Show. There is still plenty of time to brew for this competition. I am brewing for this event Monday, Seward's Day.

Entries can be dropped off at Arctic Brew Supply Friday, April 29th from 1 PM to closing. We will need plenty of fresh judging palates for this event. Judges please arrive at the 49th State Brewing Company in Anchorage on Saturday April 30, 2016 at 10 AM. I hope I have wetted everyone's thirst for an IPA. Who will be crowned the Alaska IPA Champion?

MEETING SETUP

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

Barrel Aging Part 1.

by Brian Hall

Barrels can be fantastic primary or secondary fermenters. Here are my answers to two questions commonly seen regarding barrel aging beers.

What do you do when you get a barrel?

When I know I'm going to be getting a barrel, I try to have beer ready to put into it. If I'm using the barrel as a primary fermentor as well as aging vessel, I align a brewday for within a few days of getting the barrel. Many people freak out (or so I've read) and think they have to fill their barrel with a holding solution if they aren't going to be filling it immediately. My advice is DON'T DO IT!

Odds are the barrel you just received was not emptied hours ago. It's probably been sitting in a warehouse for days, if not weeks; it's hard to tell. A few more days probably won't hurt anything.

You want to leave as much flavor in the barrel as you can. You probably won't get a chance to use a 'fresh' barrel (fresh meaning the last thing in it was spirits/wine) as often as you'd like, so use that flavor for something wonderful! Rumor has it when Allagash Brewing first started getting their barrels, they would rinse them out and clean them prior to use. After immediately seeing the tan liquid flowing down the drain, they realized the flavor potential they were missing out on and promptly changed methods.

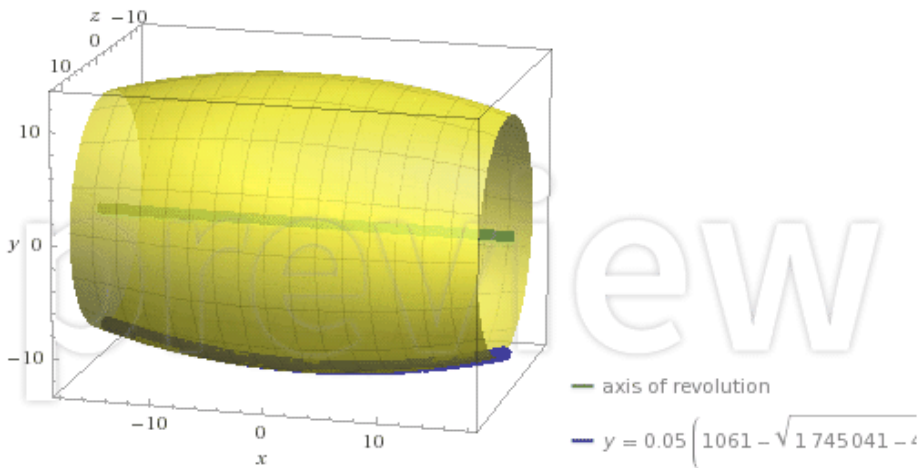
So, what *should* you do? Fill it! Figure out a style that will go best with the type of barrel and its previous contents. Try to maximize that flavor contribution. If you're sitting on the edge of your seat thinking about sour beer (as I am often), don't worry - you can do that after you're done aging this first beer unless you want big wine/spirit flavors in your sour beer. I've done both with great results.

More often than not, I run a clean beer through the barrel first and then follow up with a sour beer afterwards.

How long should I leave the beer in the barrel?

Time spent in a barrel mainly boils down to personal preference. I have a small nail in each the side of all my barrels and taste them every couple weeks (although the sour beers not as often.)

An important consideration for smaller barrel users is that you have a much larger surface area to volume ratio. Approximating a barrel stave as a circular arc, and subtracting for the thickness of the staves/endcaps (which I approximated at 1"), we can use some calculus to rotate the stave about the x-axis of an imaginary barrel located at the origin.



Computed by Wolfram|Alpha

A barrel with a volume of 58.5 gallons has a surface area of approximately 2997 square inches. A barrel with a volume of 10.2 gallons has a surface area of 983 sq in. Therefore, the smaller barrel has a SA:V ratio of 95 and the larger barrel 51. Using these ratios we can determine how much time a beer should spend in a smaller barrel if you're looking for that "big barrel" flavor.

	Advertised Volume (gal)	Calculated Volume (gal)	Height (in)	Width (in)	Belly (in)	Surface Area (sq in)	SA:V Ratio
	5	6.47	15	10.5	12	707.2962948	109.3193655
	10	10.285	19	12	14	983.3766708	95.61270499
	15	16.9	22	12.75	16	1306.642578	77.31612885
	30	34.45	28	16.25	19	2097.038405	60.87194208
Whiskey std	53	58.5	34	19	24	2997.057473	51.23175168
Wine lrg	65	71	33.5	21.5	26.5	3401.250601	47.90493805

Ad-

advertised volume is the volume listed with the given height width and belly measurements. Calculated volume is what came out when I integrated the curve. Surface area is the inside of the barrel. These calculations assume the outer staves rest on a perfect circle. They also assume the measurements given were true. I have not actually measured all these barrels, this is for hypothetical purposes.

What does this mean for a homebrewer? If you hear about your favorite brewery getting some great flavor from aging their barleywine in a whiskey barrel for a year, you might want to think about 5-6 months for your own project. If you're using a 5 gallon barrel, you'll want to leave your beer in for about 1/3 of the time as your favorite brewery ages their beers. However, as awesome as all the math is, taste should ultimately decide.

Keep in mind that if you're using barrels to age sour beer, the yeast and bacteria will still work at normal times (as far as I know.) Don't think that just because you're going to put your beer in a 1 gallon barrel means you get a great lambic in 1/10th the time! Cheers, and happy barreling!

2016 Brewathon

by *Kevin Sobolesky*

Hello Brewers!

This year's Brewathon will take place on Saturday May 7th. Brewathon is an event where homebrewers gather together to brew beer outdoors, share their skills, knowledge, and even a homebrew or two.

Anyone interested in bringing their gear and brewing a batch is welcome! Anyone who wants to observe and learn about beer making is welcome! Random passers by and stray pets are welcome!

As is tradition, we will be grilling up many savory treats and food items. We encourage attendees to contribute to the potluck with a side dish for your fellow brewers.

Midnight Sun Brewing Company will be donating yeast for people to use (It will be a neutral Scottish Ale yeast).



The event is being held at 9551 Emerald Street. This is at the very west end of Dimond Blvd in South Anchorage between Jewel Lake Road and Sand Lake Road. Turn onto Emerald Street heading south (left turn if you're heading west coming from Jewel Lake) and it's the one-story split level where Emerald Street ends at Jade Street. We will have some extension cords for pumps as well as a network of garden hoses for cleaning and filling. Note that we will have a carbon filter on the hose bib but separate hoses for cleaning and filling, so if in doubt, please ask "is this water dechlorinated?" We have no desire to produce any chlorophenols if we can help it.

Will we start setting up at 8AM, with the invocation and kick-off at 9AM, and tear down and clean up at 5PM.

If you are interested in teaching new brewer(s), please email me at metkonig@gmail.com with the style of beer you are making, whether it's All-Grain or Extract, and how many people you would be interested in hosting. It's right good fun to share the hobby with new people, and there are people out there who don't even know they want to brew their own beer yet! Let's give them the chance.

Likewise, if you are looking to be taught how to brew and/or have no gear, please email me at metkonig@gmail.com and I will do my best to set you up with a brewer and/or gear.

This is also a great place to get feedback on your homebrew (or commercial brew for that matter). We will have numerous beer experts and ranked beer judges to give you careful, thoughtful, and most of all, thorough, examinations of your brews. If you don't know what went wrong, or what hard-to-articulate character should be there, someone here might.

Please be considerate to the neighbors when parking! That includes blocking mailboxes and driveways. There should be plenty of spots along Jade, Emerald and Byrd lane. There will room to pull up big rigs in the driveway to offload as well.

Also if you wish to volunteer to help set up or clean up, please let me know! We can't have the event without some helping hands. metkonig@gmail.com

Alaska Run for Women GNBC Team Brewbies

by Julie McDonald

Registration opened April 15, 2016, for The Great Northern Brewers Club walk/run team, The Brewbies, in the 23rd Annual Alaska Run for Women slated for June 11, 2016.

See our Facebook event page here: <https://www.facebook.com/events/1716784728536065/>

The Alaska Run for Women is Alaska's premier women's running event that raises money for breast cancer research and support, detection and awareness programs. Although it's women who are doing the walking and running, men are encouraged to participate as volunteers, cheerleaders or phantom donors.

If you haven't participated in the event in the past, this is the year to get involved! You don't have to run, you can walk, or you can run some and walk some. Check out this info for more detail:

2016 START TIMES

We start in waves to help decrease congestion along the course.

The PARTY WAVE is for participants doing the 5-mile untimed event, but looking for less of a "race" feel. Join this group if you are a walker, will have a stroller, or if some of you want to walk/run together as a group.

- * 8:30 a.m. 1-mile run/walk start / Corral at 8:10 a.m. at the Sullivan Arena
- * 8:45 a.m. 5-mile TIMED run/walk start / Corral at 8:15 a.m. at the Sullivan Arena
- * 9:00 a.m. 5-mile untimed run/walk start / Corral at 8:30 a.m. at the Sullivan Arena
- * 9:10 a.m. 5-mile untimed PARTY WAVE & STROLLERS / Corral at 8:40 a.m.

You can pick which event option works best for you. If you are an avid runner and would love to have your time recorded, opt for the 5 mile timed start. If you are just out to have some fun with friends or if you are walking with a stroller you would pick the 5 mile Party Wave

If interested, contact me, Julie McDonald, juzy@gci.net, 907-240-3688 for more information

You can register online, after April 15, at www.akrfw.org & click on "Register". *Be sure to indicate The Great Northern Brewers Club Brewbies under the team selection.

*I debated purchasing team t-shirts but they are just not cost effective for a small quantity and I'd rather that our \$\$ go to registration donation rather than a shirt. We have made shirts in the past and I still have 2 old club logo iron ons from past teams, I've also ordered 6 new ones that I hope are of better quality, if anyone wants them. They will be \$5 a piece, unless we get reimbursed by the club for them. You can make your own or just pick a black T-shirt for race day. Please remember that if you choose a hat, choose any color other than pink, unless you are a survivor. Pink hats are reserved for survivors in the race.

YOUR ENTRY FEE IS A DONATION!

Your Entry Fee is a donation only. In order to include all women regardless of economic circumstances, there is no set registration fee. There are also no participant processing fees, so more of your donation can continue to be used to help all women and men in the fight against breast cancer. We encourage you to consider a donation at any level to help in the fight against this disease. The recommended registration donation is \$25

For anyone that cannot run/walk but would like to volunteer, here is the link to volunteer sign up: <https://www.akrfwregistration.org/volunteer.php>

Please check out the race website, especially the race day information. It has info for shuttles and other things you may want to know.

Thanks,
Julie McDonald

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:

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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 17th, 2016
49th State Brewing Company Anchorage 7:00 PM**