



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

NOVEMBER 2011

Prez Sez

By Dennis Sessler

After two years of cranking out my monthly articles, I've been pondering what I can inject into this one that I've left out on so many others. After careful consideration I couldn't come up with much! My mind



is filled with anticipation of things to come. I'm looking forward to continuing on with our club brews and getting more use of the oak barrels residing in my garage. After further review and much input from members I have decided on what we will be brewing in the near future. An Oud Bruin will find a home in our sour barrel. A Baltic Porter will go into the brandy barrel and massive Smoked Scotch Ale will mellow out in the whiskey barrel. There will be more to come on this in the very near future. The beers residing in them now will be drawn off and distributed off to the participating brew teams, then new teams organized and beers fermented and aged. If any of these styles are tickling your fancy, be at the ready to brew during our slow month December. I think a few weeks of empty barrels will be ok.

And on to the current news. I am going to defer all upcoming events to the list of articles in this month's newsletter. Our next club meeting will be a must attend. Three very important items will be addressed. First is membership, we are still lagging in the renewal department. The database will be purged at the end of November so if you're not current you will not be receiving emails, and of course you will not have a current membership card. Reports from our friends who offer discounts is that a lot of veteran members are asking for the club discount and not receiving them because of lapsed membership. Membership does have its privileges.

At our next meeting we will hold our annual elections to pass the torch to another board. Please attend this meeting and show your support. Check out my article on this topic later in the newsletter.

And lastly our educational segment at the November meeting we will be having a special guest, Alaska Distillery. Please make them feel welcome for attending and I hope that everyone gets all their questions answered on distilling and what they have to offer us very fortunate Alaskans.

I want to thank everyone for the honor of being your President and hope that our great club soars to greater heights. Always remember to think before you drink and till we meet again keep the flames to your kettle and BREW ON!!

The Prez Sez

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Secretary's Corner

by Julie McDonald/Tim Strayer/Dennis Sessler

Sorry to have missed all of you this past meeting. I totally was on my way, but then dinner got the best of me and I decided to go home and recover (sleep) from a beery long weekend! Again, props go out to the boyz, Tim S. and the Prez. Without whom I could never write these minutes (once again) ;-)

Meeting Minutes: October 18, 2011

We had approximately 6 new members in attendance. Welcome new members!

Old Biz –

Membership/Dues reminders – Yup, still putting the word out on getting memberships renewed.

Anchor Town Invitational: Many thanks to Cafe Amsterdam for hosting and Arctic Brewing Supply for gift certificate donations. See John Trapp for ribbons and medals.

The Fourth Annual Celestial Meads Equinox Competition - Mike Kiker and Breck Tostevin gave out awards.

Big Fish Homebrew Competition – December 3, 2011. Jason Ditsworth will be organizing this year. Date of competition is Dec 3, 2011. Drop off TBD. The side challenge will be "WTF Belgian Specialty". The beer submitted should be from the Belgian Specialty category and additional points are given for ingredients that make the judges say, "WTF"

How are those entries coming? Here is some vital info for the side challenge:

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

The logo for 'tapproot' features the word in a stylized, lowercase, black font. The letters are thick and have a slightly distressed or hand-drawn appearance. The 't' and 'r' have decorative flourishes that resemble beer foam or liquid splashing. The 'o' is a simple circle, and the 'o' at the end is also a simple circle. The overall style is rustic and craft-oriented.

Club Christmas Party – The theme is Disco. Saturday, December 10, 2011, that's the date. So, go, mark it down now! You can't possibly allow something else to get scheduled on that date! I can hardly wait to see the costumes that we creative folk come up with! More info on food, time, etc. will be forthcoming. Joe Michael and Shawn Plew are organizing this year, so if you have any Q's about anything, please contact one of them.

New Biz –

Board Elections: Nominations will continue to be accepted up until the November meeting. There are 2 board positions and 4 officer positions to be filled. If you would like to be nominated for a board position or for an executive office position, contact anyone currently on the board. Nominations have been accepted for the following:

Board:

Curtis Kried
Kevin Sobolesky
James Barber
Jim Lamb

Officers:

President: Tim Strayer (accepted) and Breck Tostevin (who has declined nomination)
Vice: Aaron Christ
Treasurer: Joe Michael
Secretary: Julie McDonald

Club Logo glasses - Steve Schmitt is currently working on an order of these. The board has given the green light. Stay tuned for more details.

Next Club Brew - Dennis took suggestions for the next club brew beers to put into the barrels: English Barleywine, Baltic porter, Xmas Ale, Belgian Strong, and Scotch Ale. Our current barreled club brews are ready for bottling and we don't want to leave the barrels empty so let's come up with a new brew to fill these three awesome barrels with.

Fur Rondy competition will have a side challenge for Gluten Free beers...with gluten intolerant judges – be diligent in your recipe formulation, don't poison the judges!

Educational Presentation by Dennis Sessler: Dennis gave part 2 of 2 discussions on Gluten Free brewing and provided handouts. For those who were in attendance we we discussed the aspect of malting and roasting your own Gluten Free grains, also the subject of make a GF beer darker. Below is the link to Dark Belgian Candi Sugar http://morebeer.com/view_product/8783/102195/Belgian_Candi_Syrup_DARK2 .

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

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

15.....GNBC Monthly Meeting at the
Goose 7:00 pm

15.....GNBC Elections

3.....Big Fish Homebrew Competition

10.....GNBC Holiday Party Disco Style



By the way, SINAMAR is a Gluten free coloring agent made from de-bittered CARAFA malt. ABS carries this as well as many other GF ingredients with more to come in the near future. If you have any special request, get with Pete and Lisa they will be sure to help you out.

Next meeting: Snowgoose, NOV 15, 2011. Meetings start at 7p, but we encourage you to come earlier to help set up, socialize, etc. Don't forget beer and/or swag for the raffle! And of course your wonderful homebrewed beers, meads, ciders, etc! Let us sample what you've been brewing up this fall! Don't forget Alaska Distillery will be on hand with our educational presentation! Also, we will be voting for officers and board members! Here is the breakdown for set-up/food/clean-up: A - J Cleanup, K - P Food, R - Z Setup

MISCELLANEOUS:

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.
- 11/10 Thursday 1:00pm
- 11/12 Saturday 11:00am
- 11/15 Tuesday 5:30pm
- 11/17 Thursday 9:00am
- 11/22 Tuesday 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*

Monthly Member Beer Dinners

- November beer dinner (Mead/Cider & Gluten Free!) is scheduled and full! We will be skipping December and January, but have an awesome one planned for February. Stay tuned for details to come out sometime early January! You won't want to miss this one!
- contact Juzy@gci.net for more information or to be put on the GNBC beer dinner email list

Hope this finds you all well and adjusting to the lack of daylight and the urge to brew those big, wonderful winter beers!



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

17th Annual Humpy's Big Fish Homebrew Competition

December 3, 2010

By Jason Ditsworth

The Humpy's Big Fish Homebrew competition is coming up quickly. Many of you already know that this competition has long been one of the best prize awarding competitions in Alaska. Not only is this a great competition itself, it's also your last chance to rack up points towards GNBC Home Brewer of the Year award.

Entries will be accepted on **SATURDAY NOVEMBER 26** from **10:00 AM to 6:00 PM** at Arctic Brewing Supply. **PLEASE NOTE THIS IS ONE WEEK PRIOR TO THE COMPETITION.** If you cannot make it to Arctic Brewing Supply on the 26th you can still enter the competition, so please give me a call to make other arrangements for entering your beer. We will not be accepting any entries after November 26. If you are entering from outside Anchorage you can ship your beer to Arctic Brewing Supply, 8401 Sandlewood Place, Anchorage, Alaska 99507 (do NOT send it through the U.S. Mail). If you are shipping your beer it must be received no later than November 26, or it will not be entered – NO EXCEPTIONS. When shipping your entries please use standard AHA/BJCP competition labels and rubber band them to the bottles (you don't need to do this if you are dropping off your entries on the 26th).



Judging this year is on Saturday December 3, from 10:00 AM to 3:00 PM, at SubZero. If we get plenty of judges we should be done with the best of show rounds by 3:00 PM, or so.

There is no entry fee for this competition and all categories of beer, mead and cider are open for entry. Entry and judging will be based on the BJCP style guidelines, which are available at www.bjcp.org. Once again we will choose a best of show beer and a best of show mead/cider. The best of show beer will be brewed at Midnight Sun Brewing Company. It is possible to win best of show in beer, but still not have your beer brewed because of special ingredients or time constraints (e.g., if a Gueze wins Best of Show it likely would not be brewed, even though Humpy's would no doubt like MSBC to give a try).

Like last year, you must be available to participate in the recipe scaling and brewing of your award winning beer. For example, if you are not available (i.e., you are not living in Alaska or not within driving distance of Anchorage) you are still eligible to win best of show; however, your beer will not be brewed and put on the menu at Humpy's. The main reason for having this as the grand prize is for the brewer to be able to experience working with the professional brewer and brewing their beer on a commercial scale.

To enter you must submit three 12- to 14-ounce bottles (PLEASE no swing tops, but we'll take them if it's all you have), preferably brown, clean of any labels and markings along with a completed entry form. Entry forms are available on the BJCP website http://www.bjcp.org/docs/SCP_EntryRecipe.pdf. For mead and cider you may enter one 22- to 30-ounce bottle or two 12- to 14-ounce bottles (note, if the mead/cider is carbonated you should enter two bottles).

Remember that because the grand prize for this competition is having your beer brewed at MSBC it is required that you provide a reasonably accurate recipe in case the judges want to know the ingredients to determine which entry can be brewed. This won't change the outcome of the best of show selection.

If you have any questions or would like to help with the event please call me at 338-8828 or send an e-mail to jditsworth@gci.net.



Disco Claus Is Comin' To Town! (November Remix)

By Joe Michael

Is the bulk of this article a re-print of the article from last month? Yup, no worries, though – just wanted to throw a few more details into the mix. I'll keep it short(ish) and sweet(ish).

Food: a good disco themed party needs some good disco themed food! My plan is to have a fondue pot at the ready; what we need from you, intrepid hustlers, is more good eats to round out this shindig. Disco biscuits, disco stew, and disco....err...okay, enough, you get the point. Don't come without your favorite dy-no-mite dish. Bonus "Travoltas" if it's themed to the decade.

Costume: your instinct may possibly be to shun dressing appropriately for the seventies awesomeness that this event will surely be. Fight that instinct. Fight it, and unleash the inner Starsky (or Hutch, your call) just waiting to get out. Have some fun with your outfits – be creative!

Finally, I'll move back to the modern age for just a moment to tell you to keep an eye on your email and the club's Facebook page for continuing information about the party. Take another moment and re-read the article from October's newsletter to get the when and where. Stay groovy baby, and we'll see all of you in December!

Reprint from October:

"I don't know about you, but I like the nightlife, I like to boogie. Although the frost is only just now signaling the first signs of the winter to come, the holidays are on the horizon. It's time to start planning for all those parties and gatherings, right? Well, make sure that in all of the hustle that invades our lives during the next few months, you pencil in one party that's sure to send everyone give everyone a flashback (okay, okay, not everyone. So what if I was only 3 at the end of the 70's!).

This year's GNBC holiday party train will be pullin' out all the stops at we celebrate DISCO STYLE! Save the date, Saturday, December 10, 2011, as we fire up the mirror ball and bring it on down to Funkytown (aka the Snow Goose basement). Plan to dress in your polyester best for some great food, drink, music (I've already got Zevon in the mix, Steve), and fun with your fellow Brewers! We'll have the dance floor ready and waiting with everyone's favorite tunes from the Seventies as well (I'm looking at you, Suds!).

Get your sequined hats and bellbottoms out from the attic, start practicing your best Travolta moves, and for the younger members among us, go watch some "That 70's Show" reruns or some Nick At Nite. Ain't no party like a homebrew party! Only a meathead would miss this event! More details regarding food and other duties will be coming soon. We hope to see everyone there – it's gonna be a disco inferno!"

www.CELESTIALMEADS.com

Celestial Meads 

Handcrafting fine traditional meads, melomels and methyglyns in Alaska.



Brewing Gluten Free Part II

How to Malt and Roast Gluten Free Grains

*The following are excerpts skillfully copied and pasted from Wikipedia, for your reading enjoyment!

Gluten FREE Grains

Amaranth
Buckwheat
Corn
Millet
Montina (Indian rice grass)
Quinoa
Rice
Sorghum
Teff
Wild Rice



Grains with Gluten

Wheat, including varieties like spelt, kamut, faro, durum; and products like bulgur, semolina
Barley
Rye
Triticale
Oats** see below

***Oats are inherently gluten-free, but are frequently contaminated with wheat during growing or processing. Six companies (Bob's Red Mill, Cream Hill Estates, GF Harvest (Gluten Free Oats), Avena Foods (Only Oats), Legacy Valley (Montana Monster Munchies), and Gifts of Nature) currently offer pure, uncontaminated oats.*

WHERE TO BUY GLUTEN-FREE INGREDIENTS Hundreds if not thousands of companies world-wide provide a huge array of gluten-free foods and ingredients; many can be found at natural food stores. Some grocery stores carry gluten-free goods. Gluten-free items are available through mail-order at many places including

- Amazing Grains Arrowhead Mills The Birkett Mills
- Bob's Red Mill Cream Hill Estates Ener-G.com
- Enjoy Life Natural Brands Gifts of Nature
- Gluten Free Gluten-Free Mall GF Harvest / Gluten Free Oats
- Gluten Solutions GoGo Quinoa Lundberg Family Farms
- Montana Monster Munchies / Legacy Valley
- Northern Quinoa Corporation Nu-World Amaranth
- Only Oats / Avena Foods Quinoa Corporation / Ancient Harvest
- The Teff Company Twin Valley Mills Udi's Gluten Free

- Malt is germinated cereal grains that have been dried in a process known as “malting”. The grains are made to germinate by soaking in water, and are then halted from germinating further by drying with hot air. Malting grains develops the enzymes required to modify the grain’s starches into sugars, including monosaccharide’s such as glucose or fructose, and disaccharides, such as sucrose or maltose. It also develops other enzymes, such as proteases, which break down the proteins in the grain into forms which can be used by yeast.
- Malted grain is used to make beer, whisky, malted shakes, malt vinegar, confections such as Maltesers and Whoppers, flavored drinks such as Horlicks, Ovaltine and Milo, and some baked goods, such as malt loaf. Malted grain which has been ground into a coarse meal is known as “sweet meal
- Malting is the process of converting barley into malt, for use in brewing or distilling, and takes place in a maltings, sometimes called a malthouse, or a malting floor. The sprouted barley is kiln-dried by spreading it on a perforated wooden floor. Smoke, coming from an oasting fireplace (via smoke channels) is then used to heat the wooden floor and the sprouted grains. The temperature is usually around 55 °C (131 °F). A typical floor maltings is a long, single-story building with a floor that slopes slightly from one end of the building to the other. Floor maltings began to be phased out in the 1940s in favor of “pneumatic plants”. Here, large industrial fans are used to blow air through the germinating grain beds and to pass hot air through the malt being kilned. Like floor maltings, these pneumatic plants are batch processes, but of considerably greater size, typically 100 ton batches compared with 20 ton batches for floor malting.
- The malting process starts with drying the grains to a moisture content below 14%, and then storing for around six weeks to overcome seed dormancy. When ready, the grain is immersed or “steeped” in water two or three times over two or three days to allow the grain to absorb moisture and to start to sprout. When the grain has a moisture content of around 46%, it is transferred to the malting or germination floor, where it is constantly turned over for around five days while it is air dried. The grain at this point is called “green malt”. The green malt is then kiln dried to the desired color and specification. Malts range in color from very pale through crystal and amber to chocolate or black malts.

After you have malted and dried the grain it’s time to roast it to a desired color. Remember this is experimentation. Below are some easy techniques that can be used to roast the grain, the steps will be the same as if you’re roasting your own coffee.



Roasting coffee beans on a kitchen stovetop

Home roasting is the process of roasting coffee from green coffee beans on a small scale for personal consumption. Home roasting of coffee has been practiced for centuries, and has utilized numerous methods of roasting the beans such as roasting in pans over a fire and hand turning iron drums on a stovetop. Until World War I it was more common to roast coffee at home than to buy pre-roasted coffee. During the latter part of the 20th century, commercial coffee roasting became prevalent, combined with the distribution of instant coffee, home roasting decreased substantially. In recent years there has been a revival in home roasting; what was originally a necessity has now become a hobby. The attractions are four-fold: enjoying fresh, flavorful coffee; experimenting with various beans and roasting methods; perfecting the roasting process; and saving money.

Freshness

Enjoying coffee made from freshly roasted beans is one of the major driving factors in home roasting. The rule of thumb for coffee freshness is that green (unroasted) coffee beans will keep for two years, roasted beans for two weeks, and ground coffee for two hours. Home roasting has the advantage of being able to roast smaller volumes of coffee to match consumption so that the roasted coffee is used before it goes stale. Depending on the origin and method of storage, coffee flavor peaks from 24 hours to 7 days after roasting. Subsequently, flavor declines at a rate which depends on origin and storage method. The flavor of ground coffee deteriorates even faster. Many factors cause the decline of flavor after roasting, including the oxidation of oils and other compounds exposed to atmospheric oxygen after roasting damages bean cell wall integrity, and the evaporation of flavor-active volatile compounds. Roasting coffee beans produces a significant amount of carbon dioxide (CO₂) gas; this CO₂ preserves freshness to the extent that it excludes atmospheric oxygen. Other means of extending freshness include refrigeration, freezing, vacuum packaging, and displacing oxygen in ambient air with an inert gas.

ROASTING CHOICES

Home roasters have access to a wide selection of green coffee beans, and is one of the attractions to the hobby. Home roasters can purchase small quantities of high quality beans from numerous importers and distributors. Some of the beans are rare or award winning, while others are from coffee orchards known for their quality and unique flavor. It is common for home roasters to purchase beans that come from a country, region, and orchard, and harvest year. Those who are roasting for economic reasons can purchase green beans in bulk at lower cost than roasted beans from retailers. Home roasters can choose various types of equipment, each of which has certain attributes that can alter the flavor.

ROASTING CONTROL

A *roasting profile* describes the time the beans spend at each temperature during roasting including the final temperature prior to cooling. This greatly affects the flavor, aroma, and body of the coffee. Home roasters go to great lengths to control these roasting parameters including using computers for process control and data logging. Manually controlled equipment makes precise and repeatable profile control more difficult, though an experienced roaster can produce very good results. One of the lures of the hobby is experimenting with the roasting profile to produce optimal tasting coffee, albeit subjective.

Environmental Factors

Coffee roasting produces chaff and smoke, and should be done in a well-ventilated area, which is often difficult to accomplish in a home environment. Coffee roasting outdoors is affected by changes in air temperature and wind speed, requiring more frequent adjustments to the roasting process to produce repeatable results.

EQUIPMENT



Home-built sample roaster

Stove top and oven

A simple technique for roasting green coffee beans is to stir them in a skillet or wok over high heat. Coffee can be roasted in the oven provided that they are put only one bean deep in a perforated baking tray. These methods produce coffee beans with a variety of roast levels as it is almost impossible to achieve a consistent roast merely by stirring, however, some people like the resultant *melange* roast.

Improved equipment



Home roasting with a popper

This lack of control on stove top roasting has led some home roasters to innovative adaptation of equipment intended for other purposes and fabricating custom equipment. Heat guns (normally used for stripping paint) aimed into metal bowls, home-made steel drums suspended and rotated over outdoor gas grill burners, and modified hot-air popcorn poppers are examples of coffee roasters made from readily available parts. Heat guns and modified hot-air popcorn poppers are the least expensive home roasting equipment. Home bread-making appliances can be modified to roast coffee, too.

Coffee roasting appliances

There are an increasing number of consumer coffee roasters including the Imex CR-100, Hearthware iRoast2, Swissmar Alpenrost, NESCO Professional Coffee Roaster (formerly Zach & Dani's Home Roaster), FreshRoast +8, HOTTOP Bean Roaster, Gene Cafe Roaster, and Behmor 1600. They automate the roasting process and avoid the hazards of using equipment not designed for high temperature operation. The main drawbacks with many of the dedicated home roasting appliances are their small 75-to-300-gram (2.6 to 11 oz) capacity, limited roasting control, and often slow cooling abilities.

Home-built coffee roasters

Some home roasters design and build roasting equipment from scratch making full-sized sample roasters, diminutive commercial-style coffee roasters, or inventing new roasting machines. Others use off-the-shelf materials, found objects, and simpler construction methods. Such machines typically have greater capacity or roasting control than home roasting appliances.

GNBC Glassware

By Dennis Sessler

The club has procured a new style of glassware for the last few years and I found no reason to change things up this fall. I ask fellow brew club member Steve Schmitt if he could once again if he would take care of the logistics of buying a few case of glasses. After a quick board approval, Steve has ordered the glasses. Here are the particulars on the style and quantity of glasses that were ordered.

Libbey #8402 Brandy Glass

*Capacity: 12 ounces, Dimensions: 3.75 inches high x 2 inches in diameter at the top and 2.875 inches in diameter at the bottom

*144 glasses ordered

*Cost will be \$5.00 a piece.

*GNBC artwork on the front will be all black - back side of glass will have a "6 oz. pour" line...



When the glasses arrive they will go on sale at our regular club meetings. As in the past, the glasses disappear very fast, which is a good thing. The club doesn't have space to store items of this nature for very long.

The Passing of the Torch

By Dennis Sessler

For the last two months we have been taking nominations for a soon to be elected GNBC Board of Directors. It has been my privilege to serve as your club president for the last two years, but all great things must come to an end. I am very proud of the changes that the last few boards have been able to accomplish. We have seen the implementation of a sound membership system with perks that years ago we never had. Our membership has ballooned to over 200 members, with scores of new members attending meetings and joining our great club.

I think we have done a great job keeping the balance between a social club with an educational twist or maybe it's an educational club with a social twist. Either way we host a couple dozen or more yearly club events to include monthly meetings, picnics, campouts, 5 sanctioned homebrew competitions with breweries and a meadery backing our hard earned results. Our club has started an annual club brew where our savory suds age in barrels, we partake in National Homebrew Day and brew up large amounts of beer and mead and share our passion with people who are just finding their way to a great hobby or even an obsession. Our springtime travels to Talkeetna have become an annual tradition that I hope happens for years to come. Our monthly beer dinners give members a chance to experiment with food, and mead. The list goes on and on. The GNBC is what YOU make it.

I hope to see the continuation of all our events and of course I yearn to see the new ideas of future boards infused into or stable club the possibilities are endless. So many of our members have great ideas of what could make our club better than it already is. All you need to do is speak up and volunteer for something established or something new. Contact your new board and make your thoughts know.

I know in my two years as your president I could never had done it without the selfless contributions of so many. Their dedication to seeing that every event was planned and carried through just shows that how great of a membership base we truly have. I thank each and every one of you for helping make the GNBC the best homebrew club.

Without further ado, here is the list of nominations obtained from the September and October meetings. The floor will be open to nominations early in the meeting, then I will close nominations and we will start the voting process.

President – Tim Strayer
Vice President- Aaron Christ
Treasurer- Joe Michael
Secretary- Julie McDonald

Board- (2 open positions)
Curtis Kried
Kevin Sobolesky
Peter Hall
James Barber
Jim Lamb

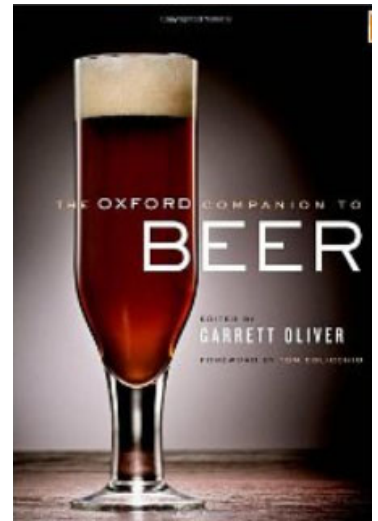


Review of *The Oxford Companion to Beer*

By Andrew Janco

My uncle recently sent me a gift certificate to Amazon as a birthday present. I used all \$40 to buy *The Oxford Companion to Beer* (Oxford University Press, 2012). I didn't give it much thought and now that I think of it, I didn't know at the time what a "companion to beer" really was. I doubt that many of us do. A few days later a mammoth 920 page book arrived in the mail.

When I opened the cover, I discovered that the "companion" is really an encyclopedia of everything related to beer. It has 1,100 entries ranging from beer styles, to ingredients, techniques and hops. There are actually 33 major topics, each divided into dozens of specific headings. The *Companion* covers not only the production of beer, but the people, places, organizations and history of the global beer industry.



When I'd looked over the book, I thought "this thing is meant for a coffee table or a bathroom." I began to think of other things I could have bought with \$40. But then I started to look over the Outline of Entries.

There were many topics that were entirely new to me. For example, I'd never heard of a *leichtes weissbier*. This simply means "light wheat beer," but it's a style of beer you'll never encounter in the BJCP guidelines. There's also an entry for President Jimmy Carter. Why? He was the president that legalized homebrewing in 1979. There's an entry for "beer gods." We all know the Sumerian Goddess Ninkasi (she has her own brewery in Oregon), but there's also a Zulu goddess, the Egyptian god Osiris and several Slavic pagan beer gods.

As I read more, I realized that this book could be a very useful tool. Anyone can use it to broaden and enrich their knowledge of all things beer. I wouldn't refer to it for practical problems, but it's the key to a broader knowledge of brewing. This book puts its all in big perspective and reminds even seasoned brewers that there's always more to learn.



2012 Home Brewer of the Year Categories

By Dennis Sessler

Below you will find the list of BJCP Categories that will garner points towards the coveted distinction of being named Home Brewer of the Year. A traveling trophy is awarded to the homebrewer who, throughout the year accumulates the most points.

This Award is presented at the January GNBC club meeting which coincides with the Great Alaskan Beer and Barley Wine Festival club meeting.

Here is the run down on how points will be scored:

Each Category has several sub categories, **only** your highest scoring entry per category will be awarded points. This will minimize the shot gunning affect.

Points will be awarded as follows:

1st-6 points

2nd-4 points

3rd-2 points

If your HBOY entry wins Best of Show you will earn another 2 points

Fur Rondy Home Brew Competition

Category	Name
7	Amber Hybrid Beer
10	American Ale
13	Stout
15	German Wheat and Rye Beer
18	Belgian Strong Ale
23	Specialty Beer

* Side Challenge ***Gluten Free Beer*** (Double Points)

Sponsoring Brewery- Kassiks Brewing Co.



Snow Goose Break -Up Home Brew Competition

Category	Name
4	Dark Lager
6	Light Hybrid Beer
9	Scottish and Irish Ale
14	India Pale Ale (IPA)
20	Fruit Beer

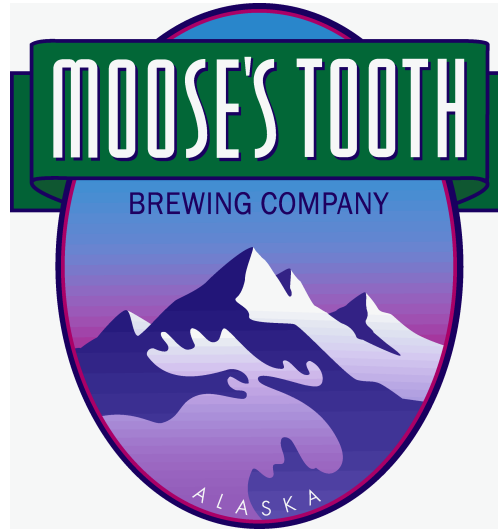
* Side Challenge ***Brewers Challenge*** (Double Points)

Sponsoring Brewery- Sleeping Lady Brewery



Anchor Town Invitational Home Brew Competition

Category	Name
1	Light Lager
2	Pilsner
3	European Amber Lager
11	English Brown Ale
16	Belgian and French Ale
21	Spice/Herb/Vegetable Beer



Equinox Mead Competition

Category	Name
24	Traditional Mead
25	Melomel (Fruit Mead)
26	Other Mead
27	Standard Cider and Perry
28	Specialty Cider and Perry

Sponsoring Meadery-Celestial Meadery and Alaska Cider Co.

Humpy's Big Fish Home Brew Competition

Category	Name
9	Scottish and Irish Ale
11	English Brown Ale
12	Porter
12	Porter
17	Sour Ale
19	Strong Ale
22	Smoke Flavored/Wood Aged Beer

*Side Challenge *** Schmitt Challenge *** (Double Points)

Sponsoring Brewery-Midnight Sun Brewing Co.

Keep in mind that with exception to the Snow Goose Spring Break-Up Competition and the Equinox Mead Competition all the other competitions are open to all 28 BJCP Categories. But only these preselected categories plus the side challenges will garner points in this year long competition. Also keep in mind that every competition except the Anchor Town Invitational has the added bonus that your home brewed beer or mead could be brewed professionally by one of our sponsoring breweries.

So now that the criteria have been set let's get those winning recipes formulated and get brewing. The first competition (Fur Rondy) is just around the corner in February. All style guidelines can be found on the BJCP website at <http://www.bjcp.org/2008styles/catdex.php>

**DIMOND
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Holiday Shopping Made Easy!

Get Your GNBC Logo Gear for gift giving or for yourself!

By Julie McDonald

It's getting close to that time of year when the jolly man in red is looking for gift ideas for the home-brewer who has everything! We thought we'd make his job a little easier this year.

For all of us that have been clamoring for club logo merchandise, 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.

So there you have it!

Now get busy getting your club gear ordered and on it's way!!!! Shopping countdown is currently at about 51 days left!

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
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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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Anchorage, AK 99503**

**NEXT MEETING: November 15th, 2011
7:00 P.M. at the Snow Goose**