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# THE

# Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

NOVEMBER 2013

## The Prez Sez

by Peter Hall

Last month I wrote about changes. I look outside at the warm weather and feel a little like I'm eating my words. Anchorage, and much of the rest of Alaska, is stalled in a late fall season rather than a quick step into winter.



Temps are great for a brew days though, so as usual there is a lot of good to go with the weird.

I don't know exactly how the new board will shape up yet, but I'm sure it will be a lot of good with the weird too. I hope that everyone is aware that GNBC Election time is upon us. There are now names to fill every leadership and board spot. Right now, elections are for two board member positions. It will be too late to run after we have already had our election, so please don't hesitate to throw in your name if you want to be considered for an honorable spot in a position of guiding our club into the future. At our next meeting we will have a quick hello from everyone running for these positions and you'll have one last chance to get your name on the ballot.

Coming up very soon is our GNBC Christmas party. This year there is a bit of change of venue. We will be partying at the Zoo! On Safari! On December 7 at 7 pm, we will be meeting at the Gateway Hall at 4731 O'Malley Rd. We have a band that will play and music mix as part of the event. We will have a little tighter time frame when it comes to check in and check out times. The board and our party coordinator, Jason Lewis, need volunteers for set up and break down. Check out the article below for full details.

Happening on the same day as the Christmas party is Humpy's Big Fish Homebrew Competition. This is one event you don't want to miss. All of the homebrew competitions are a great time, but this one stands out in my mind. Billy Opinsky, the owner of Humpy's, is very welcoming to the Great Northern Brewers. This competition also happens to be your last chance to gain points towards Home Brewer of the Year. The competition (judging) usually gets rolling around 10am at the Sub Zero Bistro and Microlounge, which is on F Street to the east of Humpy's, but attached to the same building. There should be plenty of time for everyone to judge at the comp and then make it comfortably over to the Christmas Party.

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

**GNBC WEB SITE:**

[WWW.GREATNORTHERNBREWERS.ORG](http://WWW.GREATNORTHERNBREWERS.ORG)

**NEWSLETTER EMAIL**

[bushy@alaska.com](mailto:bushy@alaska.com)

**PRESIDENT: PETER HALL**

[alaskabrewer@gmail.com](mailto:alaskabrewer@gmail.com)

**VICE PRESIDENT: ROSS ALDRIDGE**

[membership@greatnorthernbrewers.org](mailto:membership@greatnorthernbrewers.org)

**TREASURER: TIM BISSON**

[tbisson123@yahoo.com](mailto:tbisson123@yahoo.com)

**SECRETARY: KAT KARABELNIKOFF**

[kkarabelnikoff@gmail.com](mailto:kkarabelnikoff@gmail.com)

**BOARD OF DIRECTORS**

**JIM LAMB**

[jd lamb@anmc.org](mailto:jd lamb@anmc.org)

**ANDREW SCHMITT**

[aschmitt19@gmail.com](mailto:aschmitt19@gmail.com)

**SEAN O'DOWD**

[scdowd@gmail.com](mailto:scdowd@gmail.com)

**KEVIN SOBOLESKY**

[metkonig@gmail.com](mailto:metkonig@gmail.com)

**MATT WALLACE**

[dubious.chewy@gmail.com](mailto:dubious.chewy@gmail.com)

**NEWSLETTER EDITOR**

**DEBBIE GRECCO**

[bushy@alaska.com](mailto:bushy@alaska.com)

The Valdez Homebrew Competition was another great success early this month. The GNBC was well represented this again this year. We have

a lot of talented brewers in the club. I'm happy to see that there are members entering these out of town competitions and representing us so well. Check out the winners circle in this newsletter and keep up the good work.

I look forward to seeing everyone again at our next meeting on Tuesday, November 19th at the Snow Goose. I will have some HUGE news to share (it's big for me anyways). I finally may have a chance to brew another batch again too. The new board and executives will all be saying hello also. I will see you all there! Keep your brews hot and beers cold,

Prez Peter



## **New Homebrewer Lookin' for Help!**

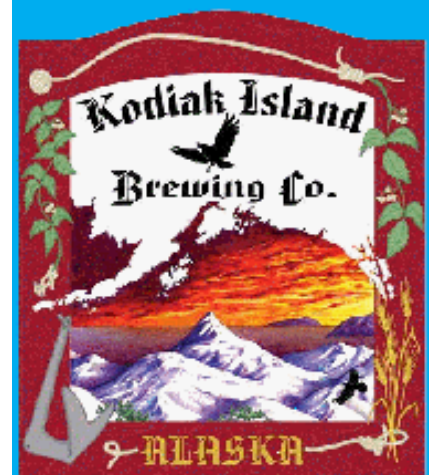
*By Fermento*

Hey homebrewers! Fermento here! Sometimes I take great pleasure in producing this newsletter (well, I always do), but special moments come when our system of the web page, the newsletter, and all other promotional aspects of the club come together and someone reaches in from the outside looking for help in establishing a homebrew presence here in Alaska.

Welcome homebrewer Tyson Whiteid. He's living in Seward and bouncing back and forth between here and Bend Oregon (how cool is THAT?) and is looking to start homebrewing in Seward when he's not working for the Forest Service here in Alaska's expansive Chugach National Forest.

Whiteid is looking for some homebrewing equipment. He's a homebrewer, but didn't bring anything up here with him, so he's looking for you cool brewers that might want to unload some seldom used equipment to help him get started.

If you can find some unused brewing equipment that you might be able to spare and sell to him to help him get started, reach out to him at [twhiteid@yahoo.com](mailto:twhiteid@yahoo.com) and let him know what you have. He runs between Bend, Seward and Anchorage somewhat regularly, so make something happen. That's what we're all about, right?



## Secretary's Corner

by *Kat Karabelnikoff*

Ok, I'm now starting to wonder if winter didn't get the memo that it is November and we are still in fall like weather. However, I'm not complaining because I do recall I asked for an extended fall this year. Lucky Me! Anyways, we have some great events planned as well as some great beers to be had. Since we are holding elections at our next meeting and this will soon be the end of my Secretary duties and my monthly Corner. I have had a wonderful time and have enjoyed serving GNBC club for the last year and have enjoyed meeting so many people at the various meetings and events. All of the members have made me feel so welcome to the group over the last year, Thanks and keep on brewing such awesome beers, meads and ciders I hope to see you all at the monthly events and other exciting fun things we do.

We had over 45 members in attendance at the October meeting with around 4 new members.

### Old Business:

Congratulations to all of the GNBC members who claimed their medals for placing at the Celestial Meads Equinox Mead Competition. Thanks to all who hosted and participated in this event whether you had entries or if you helped judged. We could not have these great events without our volunteers!

### New Business:

Hey all GNBC members we have November Elections coming up!! Please join us at the monthly meeting to participate! Last November election meeting was my first GNBC meeting and to top it off I jumped into running in the election since there was a need for a secretary. I am grateful I did too. It was awesome spending a year helping out our Club and seeing the "behind the scenes" view! With that thought please consider either running in this election or in the near future! It can't be too bad to volunteer, we do get to drink beer at all the meetings! (Including the board meetings!) THANKS AGAIN TO ALL OF YOU WHO HAVE SERVED OR PLAN TO!

### Rules of Conduct:

All GNBC Members have been asked to sign an updated Rules of Conduct form. Please contact Ross/Membership Coordinator for a form or you can obtain a Rules of Conduct form at our next GNBC meeting. This implementation will continue at each meeting for the current year/ annual membership.

We will have some new procedures for our events and meetings. Our monthly meeting will now have a designated start and ending time, as well as a last call to serve homebrew at 9pm. Lights out, closed up and a final walk through will be conducted at 9:45pm by a GNBC officer/ board member.



### **-GNBC Glasses for sale –**

Glasses are available for purchase for \$5 each, contact us and we will get you some!

### **Events:**

#### **November 16, 2013**

7th Annual Resurrection Bay Conservation Alliance (RBCA) Beer and Wine Tasting - Seward, Alaska (Not GNBC related but wanted to share anyways)

Location: Alaska Sealife Center (301 Railway Avenue)

Time: 7:00 - 10:00 p.m.

Cost: \$38.00 per person

Tickets may be purchased online at <http://www.rbca-alaska.org> or at the RBCA office in Seward at 909 3rd Avenue, Suite 6. If you order tickets online please print your receipt and bring it to the event as proof of purchase.

Description: Included in the cost of admission are 12 drink samples and appetizers and deserts donated by local and regional chefs competing in the annual Chef-Off and Desert Challenge competitions respectively. Alaskan Brewing, Bear Creek Winery, Broken Tooth Brewing, Celestial Meads, Denali Brewing, Glacier Brewhouse, Kenai River Brewing, Midnight Sun Brewing, Seward Brewing, and St. Elias Brewing as well as the local homebrew club (i.e. Malt Marathon Brewers Association) will be represented as this event. There will also be a silent auction.

If you have any questions please contact Pam Parker at [pparker1313@hotmail.com](mailto:pparker1313@hotmail.com) or (907) 422-7124.

#### **Dec 7<sup>th</sup>, 2013**

Humpy's Big Fish Homebrew Competition –

Location: Sub-Zero

Time: 10am – See Newsletter for further info

#### **Dec 7<sup>th</sup>, 2013**

**GNBC X-mas Party-** We are going on Safari at the ZOO!

Location: Gateway complex at the Alaska Zoo, 4731 O'Malley Rd

Time: 7pm-11pm

See Newsletter for further info

It will be ok to leave your car overnight if necessary, PLEASE plan a safe ride home!!



### **Miscellaneous**

TAP (Training for Alcohol Professionals) Pre-registration is NOT required!

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.

Here's the latest schedule:

11/9	Saturday	11am
11/11	Monday	5:30pm
11/15	Friday	9am
11/18	Monday	5:30pm
11/19	Tuesday	1pm
11/25	Monday	1pm
12/3	Tuesday	9am
12/5	Thursday	1pm

Renewal certification is 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

-Remember if you have ideas for educational segments or guest speakers, or beer/ homebrew related events feel free to post them on our Facebook page or contact me at [kkarabelnikoff@gmail.com](mailto:kkarabelnikoff@gmail.com) or for those who need to speak with me if you don't use e-mail or what not please call me (907) 947-7393 or I can get you in touch with any one of our board members or officers. All e-mail contact info can be found on the club's webpage and in each newsletter. Thanks for reading, hope to see you at the November meeting,



# 19<sup>th</sup> Annual Humpy's Big Fish Homebrew Competition

By Ross Aldridge

It's here again! For the nineteenth year; Humpy's Big Fish, one of the biggest Homebrew competitions in Alaska!

Once again, Midnight sun will be brewing the Grand Prize Winner, within reason (if the winner is a 5 year old, oak aged, smoked gruit, we'll probably need to go with the runner up.) and Sub Zero will be hosting.

The competition will be December 7<sup>th</sup>. Tasting will begin promptly at 10:00 AM, at Sub-Zero ( 612 F st ). All are welcome to help judge, even if you've never judged before.

Entries will be accepted Monday December 2<sup>nd</sup>, at Arctic Brewing Supply, from Noon to 6 PM. There will be no entry fee, and all categories are welcome. Contact Ross Aldridge at artratt@gmail.com with any questions.

## Dry Hop Talk

By Tim Bisson

Most of the information I got for this talk came from Chapter 8 of Stan Hieronymus' "For the Love of Hops." This is a great book on hops for all brewers. Lots of other info came from Brewing Network podcast interviews with Russian River's Vinnie Cilurzo and Firestone Walker's Matt Bryndilson. The following are the notes I used for the talk.

Form: Leaf or pellet- the book says pellets yield more aroma. Some folks say leaf hops give better aroma and pellets give a "veggie bite." Stone Brewing Company uses pellets. Cilurzo says pellets have a faster release of oils since the lupulin glands are ruptured in the processing.

Temperature: Warm or cold- hops book consensus is warm 55-72F. Russian River cools to 52F, waits a day, pulls yeast and then adds hops and lets it warm up to low 70s. Stone dry hops at 62F. Basically, you get faster and more complete extraction of hop oils the warmer the beer is.

Number of Additions: Multiple additions give better extraction and fuller aroma with the same amount of hops. Steven Pauwels of Boulevard Brewing does two or three additions. Russian River and Firestone Walker do two additions for many beers; twice for Union Jack IPA, Pliny the Elder and Blind Pig IPA. Lagunitas dry hops with only one addition.

Residence Time: Firestone Walker leaves dry hops in for three-four days. Russian River leaves them in for about a week. New Belgium does it for two days. Lagunitas does it for three to four days. A common belief is that longer contact time can decrease aroma.



# EVENTS

Every First Thursday  
*Moose's Tooth First Tap*

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

# NOW

19.....GNBC Monthly Meeting as the  
*Snow Goose 7:00 PM*

2.....Humpy's Bigfish Homebrew  
*Competition Entries accepted at  
ARctic Brewing Supply*

7.....Humpy's Bigfish Homebrew  
*Competition Judging 10:00 AM*

7.....GNBC Christmas Party Safair Style  
*at the Alaska Zoo 7:00 PM*

# CAFE



# AMSTERDAM

Depending on the beer, Fullers uses dry hops from as early the start of fermentation all the way to the cask.

Yeast: Most breweries separate yeast from the beer before dry hopping. Yeast inhibits oils extraction. But, the yeast will absorb oxygen in hop bags. This helps prevent oxidation.

Sierra and Firestone Walker add dry hops when the yeast is active. This not only helps absorb oxygen. There seems to be unique, floral, estery compounds created in the aroma. Bryndilson says he waits until the beer is about one degree Plato from terminal gravity and then adds the first charge of dry hops.

Quantity & Varieties: Quantity- between 1/4 to 3/4 oz. per gal for the professional breweries listed above. Put don't feel limited by this. Hop aroma can fade quickly. Varieties- American Cs, Amarillo, Australian Galaxy and others, Noble Hops, EKG, Fuggles or **whatever you like**.

Other Considerations: Bag 'em or not- depends on setup but bagging hops decreases oil extraction. But, loose hops can be difficult to separate from the beer when racking. Cheese-cloth can help with separation. Putting stainless steel weights in the bag helps submerge the dry hops. Add dry hops in the keg or primary or secondary. Sanitation of bags and weights- some don't sanitize. Some boil the bag and weights. Some use a light mixture of sanitizer. The hops themselves will not infect your beer if they have been properly stored. (dry, cold, and in a somewhat air tight environment). Feel free to mix the keg or carboy to increase oil extraction but try not to introduce O2. Mixing in the keg seems safe. UV light- Try to keep it out. Use a T-shirt or garbage bag over the carboy. Firestone Walker supposedly dry hops in the dark.

But, this is brewing and you should do what works for your system and gives you beer you enjoy. Cheers!



Palmer, Alaska

## My Matsu Beer Experience

By Nancy Eyraud

Living in the Valley, I frequently feel a little left out of the beer scene that's happening in Anchorage. You can imagine my delight when I found out that the Mighty Matanuska Beerfest was happening here in my own back yard. The festival on October 18 and 19 featured mostly Alaskan breweries with a few from the Outside as well as Merchant Du Vin distributed beers. Of course, I'm quick to seek out the beers not easily obtained around town, so I was immediately drawn to those I hadn't tasted before. What a treat!

Kassik's *Blueberry Vanilla Cream Ale* was delicious! 49<sup>th</sup> State Brewery was in attendance as well and I felt like a kid in a candy store when I strolled and found four beers on tap, three of which I'd never tasted before. Denali Brewing Company (DBC) had a yummy spiced brown ale made with Sri Lankan spices called *Slow Down Brown*. This tasty brew ultimately won Best of Show and also took the prestigious People's Choice award and thus became the Official State Fair Beer for 2014. DBC has won this award four years in a row!

### 2013 Homebrewer of The Year Categories

#### Fur Rendezvous HBC

- Category 3
- Category 5
- Category 14
- Category 19
- Category 23

#### Snow Goose HBC

- Category 2
- Category 7
- Category 8
- Category 15
- Category 21
- Category 22

#### Anchor Town HBC

- Category 1
- Category 6
- Category 9
- Category 11
- Category 12
- Category 17

#### Equinox Mead HBC

- Category 24
- Category 25
- Category 26
- Category 27
- Category 28

#### Humpy's Big Fish HBC

- Category 4
- Category 10
- Category 13
- Category 16
- Category 18
- Category 20



Participants of the festival voted on both nights to determine first through third place for best beers. Friday night, 49<sup>th</sup> State Brewing Company won first place with their Belgian Tripel, the Golden Dahl, and 2<sup>nd</sup> place with their White Peach Wheat. DBC took 3<sup>rd</sup> with their Slow Down Brown ale. Saturday night, first place went to DBC for their Slow Down Brown, while 49<sup>th</sup> State took 2<sup>nd</sup> and 3<sup>rd</sup> for their Golden Dahl and Equinox DIPA respectively. 49<sup>th</sup> State also had a true-to-style Vienna Lager that was superb. My personal favorite went to 49<sup>th</sup> State for their Flemish Sour called Oude Bruin. A good sour is so hard to find and this one is superior. I was told by the brewer that this was the only batch of this beer they had poured this year. Not to worry, more of this beer to come next year!



And how do I know that? I had the opportunity to speak with Jason Bullen, the head brewer of 49<sup>th</sup> State Brewing Company. Ted and I visited the brewpub last August and were very impressed with both the beer and the food. During the festival, I just had to know more about the brewery and how it came to fruition. I flashed my GNBC card and requested an "interview" with Jason. The following is the information I gathered during the conversation we had regarding the history of Jason's brewing career and of 49<sup>th</sup> State, which coincidentally go hand in hand.

I asked Jason to tell us how and where he acquired his brewing knowledge and passion for brewing. He went on to inform me that he started homebrewing about eight years ago in California. He began by extract brewing on the stove and then progressed to an all-grain system learning the science behind brewing for about two years. As he learned more and more, he realized that brewing was becoming a passion and decided to intern at a small brewery called Cricket Hill. He washed kegs, constructed boxes, and helped around the brewery for free. It became apparent to him that brewing was a career path he wanted to pursue. In 2011, Jason went to Siebel Institute to learn the craft. While attending the institute he met David McCarthy, the owner of 49<sup>th</sup> State. The two became fast friends and together developed 49<sup>th</sup> State Brewing Company. Jason has complete autonomy when deciding what to brew and the development of the recipes.

Originally, the brewery had a 10 gallon system. This allowed the brewery to fine tune the recipes in preparation for use in the larger system. The brewery used a 5 barrel system to brew 150 batches and 500 barrels in the pub over the past two seasons. One of the challenges of having 12 taps and a small system is the logistics of storing and keeping beer on hand. In February of 2014, the brewery is upgrading to a 15 barrel, 3 vessel system. The ultimate goal is to supply beer for all three of the restaurants affiliated with 49<sup>th</sup> State Brewing Company. This includes not only the 49<sup>th</sup> State Brewery and it's brewpub, but the Denali Salmon Bake and the legendary Prospector's Pub and Pizzeria in Denali Village, 13 miles south to the brewery on the Highway between Anchorage and Fairbanks.

When asked about the challenges of operating a seasonal brewery, Jason only had optimistic things to say. "The Hibernation Series of beers are lagered over the winter in the brewery for 5-6 months at just slightly above freezing while the brewery is closed" he says. Also during this time last year, he and David travelled to Europe to visit with Belgian and German brewers. They hoped to expand upon and incorporate that knowledge and experience into their future beers. A few examples of styles brewed are a smoked Marzen, a wee heavy, and a doppelbock. Also aging is their first oak barrel conditioned beer, the Flanders brown sour beer known as Oud Bruin. I'm salivating just thinking about it!



I was curious as to what ingredients Jason prefers in his beers. As the website alludes, the yeast is the "secret" to the beers, so I didn't press for specifics. Since the beers brewed are all true to style, we beer geeks can easily guess the types of yeasts used. Jason states "the brewery doesn't use adjuncts very often". Dubbel On Tundra, he says "when you take the Alaskan wilderness and add a little magic Belgian yeast, " is a lovely example of one of the beers with a little added somethin' somethin'. In this

brew, 49<sup>th</sup> State added birch syrup from Talkeetna and some Belgian candi sugar for a rich malty beer with fruity tones. This was one of my favorites at the brewery last summer. The malts are always changing since the brewery uses the best the industry has to offer at the time. He added that "constantly having different ingredients available makes choosing which types of beer to brew very interesting and rewarding." One future project the brewery is considering is a gluten-free beer.

I also inquired about the challenges of the brewpub and restaurant side of the equation. He quickly replied that "the focal point is education." All staff at the brewpub had undergone classes provided by the Cicerone Program. Once education is completed and an exam passed, the Certified Beer Server is then knowledgeable of beer storage and service issues as well as modest knowledge of beer styles. This includes learning the culture and basic familiarity with beer tasting, helping to understand flavors and basic knowledge about brewing process and ingredients. Jason also stated that "this will be more challenging next year

when all three of the restaurants-Denali Salmon Bake and Prospector's Pizza" will be serving their beers. This can be quite a challenge as there is also the fact that turnover of staff is frequent from year to year as well as within the season. Finally, I asked Jason what he would describe as his greatest reward. "Our brewery is a great platform for people all over the world and from all walks of life to learn about beer. There is satisfaction when Germans compliment the brewery on the German and European style beers," he says. But, even more rewarding to Jason is when a patron learns about a new beer style to enjoy as a result of visiting 49<sup>th</sup> State Brewing Company.

As much as I love the snowy winters here, I'm already waiting with bated breath for spring so that Ted and I can hitch up the camper and bolt up to Healy! Maybe a future GNBC destination event? (PS—there's a campground right behind the brewery!)



## Sud's Corner

*By John Craig*

"Ninety-nine bottles of beer in the wash tub, take one out, pass it around, ninety eight bottles of beer in the tub! Take one out, chug-a-lug-al LUG and pass it around." This reminds me of my younger days. My body won't allow me to do that anymore, but once in a while, things do happen.

Out goes the ale, lager, porter and stout as I wee-wee on the old spruce tree in the woods and think about my past, present and future. One day I'm going to make a brew from the sap of that tree with some smoke grain in the boil, and I'll share it with you.

I would say that the Great Northern Brewers homebrewers are some of the damn best people in the whole wide world. In this hobby, we are all believers in the same great home brewed beers. Some of my best friends are beer lovers and I'm proud to hang with a group of people who enjoy having a good time. We have things in common; we all love beer: it's part of us; body and soul. Beer is defiantly a part of me.

I was born a mile high in Denver. I asked my mother if I was nursed on warm milk or had I crawled into my daddy's private stash of home brews to get my fix. To this day, I can still remember the smell of yeast and malt in the air as he had a batch brewing down in the basement all the time.

Homebrewing runs in our family. We always enjoyed Saturday nights, taking turns sharing the washtub as we bathed. Afterwards, my dad had a homebrew while drying off in front of the wood stove. I was the kid sneaking around, sipping his beer when his back was turned. I was also that same brat that swallowed that old cig-butt left in a beer can and about gagged to death.

After a tour in the Navy, a friend and I made our first batch of homebrew in 1966 using my dad's brew recipe from the early 1950's. With a trip to Safeway, it was Blue Ribbon Malt, a ten pound bag of sugar, and Fleishman's cake yeast found in the dairy section. We didn't use hops.

I do remember bottles blowing up on warm days. The stuff was good. That's why I can drink cheap beer even to this day.

Believe it or not, my taste buds have changed a lot over the years. But to this day, I do miss old-time homebrew that was yeasty smelling and with a taste of sweet and sour twang. Sometimes known as "Old Tightwad Brew."

In the old days, you could always spot a homebrewer with stains in the ceiling. Bottles blew up. This homebrew is the true champagne of beers. With about ten years in a cool environment, it will give you one of the best beers in your lifetime.

Bubbles of life to never be forgotten....

With my beer dog "Brewer," we were cleaning out the back shed and came across 12 empty cases of clean beer bottles. All sizes and shapes, they brought tears to my eyes. So many fond memories from years past. I need to part with my old friends; they need a new home and lots of love.

Help me out, don't be shy. Give me a call. Enjoy – Suds



# A Christmas Safari

By Jason Lewis

Calling all those who want to take a walk on wild side! This year's Christmas party is fast approaching so grab your best "safari" themed outfit and some homemade fermented suds, then migrate down to the Alaska zoo on December 7th for our annual holiday bash!

There will be a prize for best costume and Hot Dish will perform a set to bring in the holidays in ole bluegrass fashion!

This year's party will start at 7 pm and end at 11 pm. If needed you may leave your vehicle in the zoo lot. Rumor has it there could be a Magic bus to offer rides home or two. So dust off the gorilla suit and bring out the barley wine and we will see you at the party!!

Grab me at the meeting, and call (503-957-4871) or text if you can help or want to arrange rides on the bus.

## MEETING SETUP

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

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

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



[www.CELESTIALMEADS.com](http://www.CELESTIALMEADS.com)

## Celestial Meads



Handcrafting fine traditional meads, melomels and methyglyns in Alaska.

## 2013 Valdez Home Brew Competition Winners

Best of Show:	Oktoberfest	Tom Spain and Eric Good
IPA (Category 14):		
1 <sup>st</sup> Place	American IPA	Tim Bisson
2 <sup>nd</sup> Place	American IPA	Ken Killian
Pale (Category 10A):		
1 <sup>st</sup> Place	Caribou Pass Pale	Mark Nelson
2 <sup>nd</sup> Place	American Pale Ale	Jeff Shearer
Stout (Category 13):		
1 <sup>st</sup> Place	Thompson Pass Stout	Rhonda & Paul Langley
2 <sup>nd</sup> Place	Russian Imperial Stout	Grant Lidren
Oktoberfest (Category 3B):		
1 <sup>st</sup> Place	Oktoberfest	Tom Spain and Eric Good
2 <sup>nd</sup> Place	Oktoberfest	Jeff Shearer
Specialty (Category 23):		
1 <sup>st</sup> Place	Rye IPA	Ernest Franklin



## **Holiday Shopping Made Easy!**

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

*By Julie McDonald*

It's just about time to get holiday shopping underway! What's a great gift for your special GNBC homebrewer? GNBC logo gear, of course! Check out these two options:

1. Alaska Textiles – We now have a webstore at Alaska Textiles. Items are still being added to the store, but you can go check it out and if you don't see items that you want let me (Julie) know and I'll contact them and see about getting them added to our store.
  - check it out online at <http://gnbc.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 favorite browser.
  - Enter this URL: [ces.landsend.com/gnbclub](http://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!!!! The holiday shopping countdown has begun!**

# Single Hop Series, Hop Notes

*By Ross Aldridge*

One thing that all homebrewers love to experiment with is hops. Even those of us who fervently avoid IPAs and Bitters find a special joy in sipping a properly hopped lager. So when I saw Mikeller's Single-Hop series while getting my growler filled at La Bodega, I got an idea. Later, I shared my idea with my fellow Homebrewers at a Club meeting, and we started talking about it being a group effort. Finally, I brought it to the Club as a whole, and we made it happen.

One "sunny" day in May, many brave souls got together to brew a whole mess of beer. Several of those gallons brewed were of session strength, including pale ales from extract. Six weeks later we got together in the basement of the Snow Goose to taste the product of our labors.

Due to scheduling problems, only eleven of the twelve beers brewed made it to the table. Of those, one was regrettably sour, and another got lost in the shuffle of taps at the end of the session. So in the end, here is the synthesis of the various tasting notes we made for each of these nine hops.

If you are interested in doing your own single hop series, educational group brews, or full scale Club brews, please make it to the meeting this month, where I will be talking about these topics. The meeting is on the 19<sup>th</sup> in the basement of the Snow Goose at 7 pm.

Without further ado, on to the hops:

Perle: Herbal or Floral aroma; Zesty or Spicy flavor with some piney notes. Reminded many of a Sierra Nevada Pale Ale.

East Kent Goldings: Bright Fruity aroma, a little herbal; Herbal Tangy flavors, similar to lemongrass. Would be great for a Saison  
Haulertau: Very Citrusy aroma, one taster said it smelled like lemon tea; clean and subtle citrus flavor, a little herbal. Good for a Mild Ale.

Willamette: Floral aroma, some said apple blossoms, some said lavender; tastes very zesty and citrusy like Grapefruit. Recommended for Bitters and APAs.

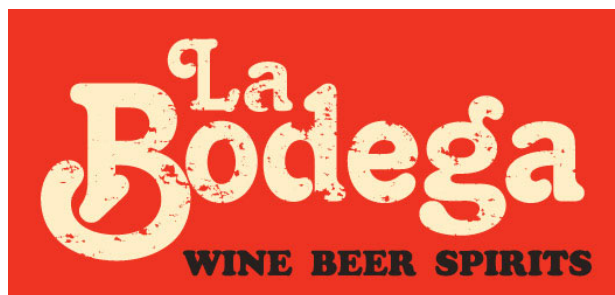
Columbus: Herbal and Citrus aroma, perhaps Orange; Strong citrus flavor, with a clean finish. Good for English IPAs.

Mt. Hood: Subtle herbal, spice aroma; very subtle floral flavors, clean bitterness. Recommended for Belgians.

Saaz: Spicy floral and earthy aroma, some slight herbal notes; some spicy herbal flavors, like cinnamon or allspice. Good for a Sour, Saison, or creative Malty beers.

Palisade: Aroma slightly floral, and fruity, perhaps peach; Herbal and piney flavors. Good for IPAs.

Chinook: Peach blossom aromas, some piney undertones; slightly spicy or herbal flavors with a "juicy" quality. Good for an IPA or Hoppy Sour. If you want more information, hit me up at the meeting and I can tell you much more.





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

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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:

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

GNBC Web Site: [www.greatnorthernbrewers.org](http://www.greatnorthernbrewers.org)



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PMB 1204  
3705 Arctic Boulevard  
Anchorage, AK 99503**

**NEXT MEETING: November 19th, 2013 7:00 pm at the Snow Goose**