



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

OCTOBER 2009

The Prez Sez

by Ira Edwards

Sorry I have been gone a lot lately, but work called and I was out of town and away from these things called computers and the internet. I am like the net in the same way I like making beer. A lot. But I survived!!! I came home to my stash of well aged beers and spent a weekend remembering why I brew! Fall in Anchorage is shaping up to be really spectacular, and October is full of some great fall events. After fall rolled around last month, it appeared that the man upstairs flipped a switch and fall happened, like really happened.



All the leaves rolled off the trees and the colors turned, as if overnight. It was great to sit on the back porch with my nice Maerzen and soak it all in.

October also means OCTOBERFEST! There are plenty of events happening around town in the next couple of weeks. Humpy's, a long time GNBC supporter, is having some fantastic Oktoberfest beer dinners this weekend and next. The German Club always has a great event to fill your belly with good food and beer, and I am sure Fermento has some great places to add to what he has already published in his blog. Check it out and enjoy the fall season.

As I hope you all know, the fall is when your GNBC membership comes up for renewal. I have had members sending me money from all over the USA while on the go, so I have to get those monies into our cheery treasurer, Mr Breck Tostevin. It is also time to think about running for a position on the Board of Directors or as a club officer. It is through your volunteer efforts that this club remains a great place to learn and socialize and we need your help. Breck wrote a great article last month outlining what each of the positions do to help keep the club running. If you have ideas about what needs to be done to fix up the club, or the skills needed to fill in some of the important positions, now is the time to step up and give it a go. I have had a great time helping the GNBC the last 6 years. I was unwittingly elected to the VP position, and then moved on to be a GNBC board member, and now have been the GNBC President for the last 2 years.

On that note it is with great sadness that I have to step down in my role of leading the GNBC. This will be my final Prez Sez. My wife and I had a pretty tough year with her being out of work for 6 months and me being laid off for just over 2 months. We are both now happily employed and working for the State now... I am now working full time as a new State Park Ranger in Willow at Nancy Lakes, Willow Creek, and Denali State Parks and will only have my days off midweek back in town. This unfortunately means that I will not have the time to dedicate to the club any longer. I'll still be a member and still brewing beer on my almost completed brew system (it has been functional for 3 years, but there are still the finishing touches to do), but I will not be that active for the next few years at the least. It has been great working with many of

The Prez Sez

The Beer That Saved a Rock

Equinox Mead Competition
Results

BYOG (Bring Your Own Glass)

For Women Only

Oktoberfest Sightings

GABF Adventure Recap

2010 Bigfish Competition

The Incredible Adventures of
Todd Rock (Part 1)

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

GNBC WEB SITE:
WWW.GREATNORTHERNBREWERS.ORG

NEWSLETTER EMAIL
bushy@alaska.com

PRESIDENT: IRA EDWARDS
ira_j_e@hotmail.com

VICE PRESIDENT: KARRI CANEPA
kacanepa@uwalumni.com

TREASURER: BRECK TOSTEVIN
keegan@gci.net

SECRETARY: BRUCE MILLS
best-ph@hotmail.com

BOARD OF DIRECTORS

C. HALL
hall_ce@yahoo.com

JOHN TRAPP
johnctrapp@hotmail.com

DON LEWELLYN
dlewellyn@fastenal.com

TIM BISSON

FLASH LUBITSH-WHITE

NEWSLETTER EDITOR
DEBBIE GRECCO
bushy@alaska.com

you and being a Prez, VP, and board member the last 6 years. I'll be back again someday...In the next month until the new officers and board are in place, Kerri will be the acting President. I may not be able to make many GNBC meetings, but my days off are midweek, so we'll see...I invite you all to come up an visit some of the great ski, hiking, and canoe trails, and there are some great public use cabins up here. My email and phone # remains the same.

Take care and remember to enjoy those fantastic Beers, Meads and Ciders responsibly. I know I will.



The Beer that Saved a Rock (Todd Rock, that is!)

by *Timothy Bisson*

Another GNBCer has moved out of Alaska and onto bigger and beerier things. In late August, Todd Rock boarded a ferry and floated and drove his way to Missouri for a quick stay with family before starting at UC-Davis' Master Brewers Program in January 2010. But, before he left, Todd's life was saved by our favorite fermented beverage: beer.

On the evening of August 9th, a GMC Jimmy drove through our living room while Todd was sitting in the room enjoying a quiet night with a beer. We were on our way home from vacation and Todd was staying at our place. After the crash, the three of us were sifting through the wreckage and wondering how this all happened. As we looked to Todd, now bloodied and dazed, he said he was watching 'The Simpsons' when it happened. However, with Todd's failing eyesight, he had moved a chair that normally sat on the same wall the GMC Jimmy had barreled through. Todd had another important reason for moving the chair he needed somewhere to set his beer.

The couch and the coffee table were too far away, Todd thought, and placing the chair in the middle of the room gave him no convenient table to place his companion beverage. So, he pulled the chair to the side of the room so he could use the kegerator as a table. A little while later, the GMC Jimmy made its unwelcome entry. Glass exploded and Todd remembered it like it was a dream; a nightmare. As the dust began to settle and antifreeze began to leak onto the floor, Todd knew this was no dream. The driver had hit him but thankfully he was not severely injured. Todd couldn't help to wonder, however, if he had been sitting on that couch or if he had placed the chair in the middle of the room, would he have been so lucky?

After we pushed the wreckage out of the room through the wall, the injuries to the house became evident. Nearly all of the furniture in the room was destroyed, including the couch and the coffee table. But, for reasons we will not question, the chair, the kegerator, Todd, and even the glass of beer he was drinking were relatively unharmed.

So, the next time you hear about the ills of alcohol or you're just looking around for a place to set your beer, remember that at least one of us was saved by a beer. We all wish the best of luck for Todd at the Master Brewer Program. And we are very thankful he will be around for his unborn child and family. Be careful where you place your beer, Todd! Brew on!!

Celestial Meads Equinox Mead Competition Results

by Breck Tostevin, M.B.

We did not think it was possible but John Trapp has defended his mead championship at the 2nd Annual Equinox Mead Competition held on Saturday, September 26. His best of show winner was a fine traditional sweet mead made with an excellent varietal fruit blossom orchard honey.

We had twenty-seven entries this year crafted by thirteen different mead makers from three states. Apparently, the final slap down "Don't be a Child" email was critical in gaining participation here in Alaska. We look forward to further building of the competition in future years by breaking down the categories along the lines of the Meadlennium Mead Competition.

Thanks to Mike Kiker of Celestial Meads for sponsoring the competition. I want to give a special thank you to the judges and stewards who assisted in making this a fun and smooth running event. We were able to end on time and sample some beviies at the Arctic Brewing Supply Open House. Here are the results:

Traditional Meads

- 1st. John Trapp, GNBC, "I just got laid" Traditional Sweet Mead
- 2nd. Steve Schmitt, GNBC, "Mother Lover" Traditional Sweet Mead
- 3rd. Flash Lubitsh-White, GNBC, Traditional Semi-Sweet Mead
- HM. John Trapp, GNBC, "Wedding Mead" Traditional Semi-Sweet Mead

Melomel Fruit Meads

- 1st. Breck Tostevin, GNBC, "The Juice IV" Other Fruit Melomel: Tupelo Black Currant
- 2nd. Steven Baxter, GNBC, "Mead" Other Fruit Melomel: Blackberry, Raspberry, Huckleberry
- 3rd. Steven Baxter/Fred Garvin, GNBC, "Mama" Other Fruit Mead, Strawberry, Raspberry

Open Category Meads

- 1st. Alex Bergeron, "Mead-Night Passion" Metheglin, Tazo Passion Tea
- 2nd. John Sather, Central Florida Home Brewers, "Long Day" Open Mead, Blackberries, Vanilla, Oak
- 3rd. Breck Tostevin, GNBC, "Smiley's Big Smoked Unit" Braggot, Smoked Bock Tupelo Mead

Editor's Note: Celestial Meads will feature an open house every Saturday afternoon (except holidays) between 4-8 pm. Usually there are 20+ meads available for sampling along with some high quality snax for your enjoyment.



EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

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

02-03.....*German Club of Anchorage O'Fest At the Egan Center..7 pm both nights: \$15 pp*

03.....*Glacier Brewhouse Oktoberfest Beer Train (Alaska Railroad) 4-8 pm*

10.....*Bernie's Bungalow Lounge Anti-Prohibition Costume Party (Time/Cost TBD)*

10.....*Tap Root Cafe - Sleeping Lady Brewing Company Tasting 6-9 pm*

14.....*Celestial Meads/Muse Mead Dinner - Alaska Museum of Natural History (Time/Cost TBD)*

16.....*Eagle River Boys and Girls Club Beer Tasting*

16/17.....*Mighty Matanuska Brewfest AK State Fairgrounds Raven Hall 6-10 pm both nights: \$30 pp*

19.....*Denali Brewing Company "Grand Opening" (Anchorage) at the Tap Root Cafe - Time/Cost TBD*

25.....*FireTap Alehouse - Sleeping Lady Brewing Company Dinner 6 pm - Cost TBD*

BYOG – Bring your own glass!

by Kerri Canepa

To the meetings, I mean!

Most of you know that to experience the proper aroma and flavor within a beer, you should drink it at the proper serving temperature out of the appropriate glass. And most of us have quite a collection of glassware we've picked up from our beer adventures. Many who attend the monthly club meetings and other social gatherings bring along their own glassware both to show off and to be able to enjoy samples of all sorts of beverages properly. Why not you?

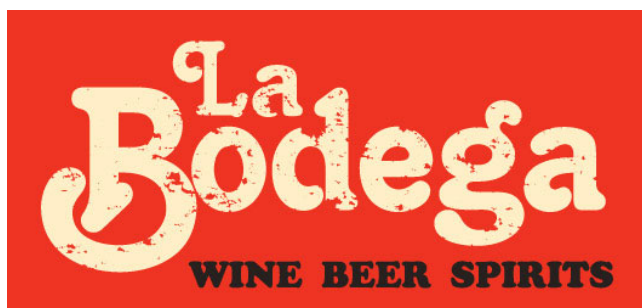
Beginning in October, club members are encouraged to BYOG along with BYOB. By providing your own glass or stem ware, you're helping the club cut out the costs of the dozens of plastic cups we use during a monthly meeting. You're also helping to reduce the amount of trash going into the landfill.

Only a small number of plastic cups will be made available at each club meeting because there will be new members, visitors, and older members who may not have heard. If you can, bring extra sampling glasses both to share with those who don't have their own and also to allow you to try more than one sample at a time.

To kick this off, I'm going to hold a contest at the October club meeting to see who has the coolest, most unusual, totally rocking sampling vessel. The prize will be a bottle of Tripel Nova – a Belgian Triple made by Ale Asylum Brewing Company in Wisconsin. This is a beer not found outside of Wisconsin and worthy of your best.

So on October 20, you can help out the environment, enjoy your beer properly and perhaps win a prize! BYOG!

Editor's Note: Fermento thinks that if you're too lame to bring your own glass, show up early enough to run upstairs and snag a pint of something tasty from the pub (at the Goose...duh) and borrow the glass for the evening. Just be sure and do the right thing and return it at the end of the night.





MEETING SETUP

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

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

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

For Women Only

by Flash

Although most home brewers aren't into professional brewing yet I thought you all might like to know about the Pink Boots Society. Any woman who makes any part of her income from beer, whether selling it or making it, is eligible for membership. And any one can sign up for the newsletter from the website www.pinkbootssociety.org. The mission is to inspire, encourage and empower women to become professional brewers and advance their careers in the beer industry mainly through education. Currently there are over 300 participants on the members list. I personally had no idea there were that many pro women brewers!

A gal by the name of Teri Fahrendorf started "Pink Boots."

In 1989, Teri became the second woman brewmaster at a craft brewery in the USA. She was the first woman brewmaster at a California craft brewery, and the first at an Oregon craft brewery. In 2007, after 17 years with Steelhead, Teri departed on a five-month road trip across the USA and back, visiting 70 breweries and three distilleries along the way. During this epic adventure of beery discovery, Teri participated in 38 brews and two distillations. Now that's what I call a road trip!



So, if any of you gals dream about having your own beer business you can start now and sign up for the newsletter at the website. It's got some great educational information and is just a cool group to belong to!



Oktoberfest Sightings

by Kerri Canepa

Oktoberfest in Munich might be in full swing, but it's about to bust loose here in Anchorage. Time to pull out the dirndls and lederhosen, loosen up your belt and warm up your biceps, practice your favorite German drinking songs and cut the rug doing the Chicken Dance.

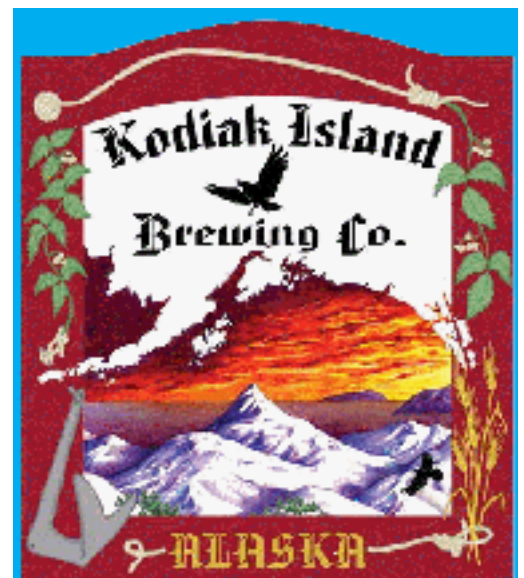
The German Club and Humpy's will be giving you every opportunity to get in touch with your inner German. Much of it on the same weekend!

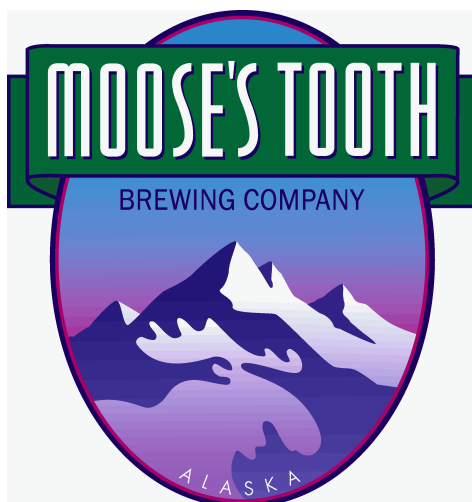
The German Club of Anchorage sponsors the Oktoberfest at the Egan Center every year. This year, it is on Friday and Saturday October 2 and 3. Tickets are \$15, and they can be purchased at the door or at various places listed. There is delicious catered German food, deserts, beer, and wine available for purchase, so come hungry and thirsty. Soft drinks are available for DDs and kids. It is a German Club family event so kids are welcome. The Alaska Blaskapelle and Marge Ford and the Polka Chips will be playing. Lots of dancing, and by law, they have to do the chicken dance at least once every hour. There are other acts to see and door prizes. Always a good time. Did I mention delicious German beer? Doors open at 7 pm, and the food and beer are available then.

Details are thin for the Humpy's gig but here's what's known. Two Oktoberfest dinners will be held, October 4 and 11, both on Sunday.

The price is \$65 which gets you five more than ample courses of food and six beers. It starts at 6 pm and you must sign up in advance if you want to guarantee a spot. As of Tuesday neither the menu nor the beers had been decided upon but that hardly matters. If you've been before you know what a fabulous time this will be. And if you haven't, just ask someone who has been. To lock in a spot, call or stop by Humpy's. They'll need a credit card number to hold space for you.

Don't let this catch you unawares! All this takes place the first few days of October. Yes, folks, get ready to party like it's 1516. Be there or be left behind!





Great American Beer Festival

by Flash

Unfortunately I didn't get to go to the Great American Beer Festival (GABF), but I did find lots of online information. The 2009 Festival beat all records to date and beat last year's entries by 16%. The GABF remains the largest commercial beer competition in the world with approx 3,300 entries. As is typical, California and Colorado dominated the competition for medals. The top five medal winning states were: CO (45), CA (39), OR (22), WA (13), PA (12).

Unfortunately our own Midnight Sun Brewing Company didn't compete or I am sure we would have seen an Alaska brewery medal in the mix. Barb Miller, Midnight Sun's La Femme de Marketing says the brewery is saving up entering the World Beer Cup in the spring so I might have to pop down there for a winter break. You can find all the winners of the GABF at <http://www.greatamericanbeerfestival.com/medals/medalists.aspx>

If you are homebrewing and want to get into the BIG competition, this is where they pick the Pro-Am Winners. These are homebrewed recipes that won in club/brewery sponsored competitions during the year. The closest one to Alaska is the Puget Sound Pro-Am

<http://bewbc.org> They have 15 breweries that might want to brew your beer! Check them out next April or May. Who knows maybe one of your beers can win at the biggest beer event in the world!



Great American Beer Festival 2009

by Julie & Tim McDonald

49,000 Attendees (includes brewers, volunteers, and tick holders)
3,308 Beers in the GABF Competition
3,000 Volunteers
2,100 Beers served in the hall
495 Breweries in the competition
457 Breweries in the festival hall
132 Judges from 10 countries
78 Categories judged + Pro-Am category
72 Beers entered into the Pro-Am Competition
51 Breweries attending for the first time

These are the stats for this year's GABF. However, Denver's three day premiere beer event had more to offer this year. The City of Denver introduced their first ever Denver Beer Fest Week (Sept 18-27), a 10-day celebration of all things beer, including beer tastings at local Denver restaurants, prix fixe and reservation-only beer pairing dinners, "meet the brewer" nights, beer tappings, Denver brewery tours, beer themed burlesque shows, even the local hotels were getting in on the beer scene by offering special in-house menus with beer pairing suggestions.

For a list of the GABF winners, check out this website: <http://www.greatamericanbeerfestival.com/medals/medalists.aspx>

While this is the grand event, the reason for Denver Beer Fest Week, this is not where I plan to focus my attention for this piece.

Tim and I arrived in Denver on September 14, a full week before all of the beer events began. Tim had an 8 day, work related training to attend in west Denver. His training ended the day the GABF began, but there were plenty of beery things to do during the evenings on his training days.

We attended beer dinners at Boulder Beer Company, Rock Bottom Brewing, and Appaloosa Grille (featuring Great Divide Brewing). We checked out Denver's Oktoberfest, The Cheeky Monk Belgian Beer Café on Capital Hill and enjoyed beer served prohibition style at the Ship Tavern in the Brown Palace. The first time we ordered Chimay, it was served in coffee cups. The second time we did it, the Chimay came in silver teapots, but the bartender couldn't help himself and had to give us proper glassware for it, so we were pouring Chimay from teapots into the Chimay chalices. Price-



Here we are served Chimay in at the Brown Palace. This five event, itself. GABF. Thursday special entrance for AHA members stamped with VIP in bright pink, long, maybe more. So imagine ticket holders. I think it entire Denver Convention Center they kept these lines moving overwhelming. Where to start. beers for things that interested wanted to try. Checked out a probably stayed for only 2 hours. wanted to, I got to have my rock

Garrett Oliver, author of the Brewmaster's Table and brewmaster for Brooklyn Brewing, pouring beer at Brooklyn's booth. We also attended the Saturday AHA member only session, where competition results were announced.

pouring Chimay from teapots less. coffee cups at the Ship Tavern nally brings us up to the grand night, the opening session had a bers only, those tickets were This line was a good half a mile ine the line for the rest of the wrapped completely around the ter!!!! The one good thing is that quickly. Once inside it's quite We scanned breweries and us or things we had always few of the vendors for swag. We We had tried everything we star moment when I found

Tim and I have attended GABF before and learned a very serious lesson; it's hard to attend ALL of the sessions and maintain some level of physical and mental health. So we only bought tickets for 2 of the 4 sessions. We opted to skip the Friday night session of GABF in favor of attending Denver's Rare Beer Tasting sponsored by All About Beer and Beeradvocate at Wynkoop Brewing. This event was to benefit Pints for Prostates.

It was the HIGHLIGHT of our trip and the main focus of this article.

Being limited to 450 people, it sold out almost as soon as tickets went on sale back in August. For \$55 per person we were treated to the rare beers listed below as well as quite a spread to keep us level headed while sampling these high-octane brews! Here is a look at the breweries and beers that we were fortunate enough to partake in at this inaugural event.

Allagash Fluxus '09: saison from Maine, brewed with sweet potatoes and black pepper, 8.3% ABV.

Alaskan 1999 Vintage Smoked Porter: served alongside a sample of 2008 Alaskan Smoked Porter for comparison.

Brooklyn Wild 1: started off as a batch of the popular bottle-conditioned Brooklyn Local 1 farmhouse ale, spent nine months in Bourbon barrels, bottle conditioned with Belgian re-fermentation yeast and a strain of *Brettanomyces bruxellensis*. Only 80 cases were made for consumption by Brooklyn Brewery staff. Garrett Oliver represented the brewery and I finally got my autograph from him. This shall go inside my copy of The Brewmaster's Table. Wish I had had the book with me at the time!

Deschutes Black Butte Porter XX: Brewed in 2008 to celebrate Deschutes' 20th anniversary, 11% ABV, pulled from the brewmaster's private library. It starts off as a Double Black Butte Porter, has cocoa nibs and Sumatran and Ethiopian coffee beans added, then it is aged in ex-Bourbon barrels.

Dogfish Head 2006 Raison D'Extra: 18 % ABV version of Dogfish Head Raison D'Etre. The brewery has not made this brew for the past two years.

Foothills Barrel Aged Total Eclipse Stout: One of only 10 kegs of this beer in the world. This North Carolina brewery took its award winning stout and aged it for three to four months in ex-whiskey barrels that previously held 23-year-old Pappy Van Winkle Bourbon.

Great Divide 2008 Old Ruffian Barley Wine: A hop-forward barley wine that weighs in at 10.2 %

Harpoon 100 Barrel Series Glacier Harvest '09 Wet Hop Ale: The 28th edition of Harpoon's 100 Barrel Series, this deep copper colored beer is made using fresh Glacier hops. 6.7% ABV

Highland Big Butte Smoked Porter: Winner of the Highland Cup homebrewing competition. Features smoked German malt and Fuggle hops.

Lost Abbey Angel's Share 2009 Brandy Barrel Finished: 11.5 % ABV, English-style barleywine, more than 15 months in ex-brandied barrels.

Mich Brett: This is an experimental beer from Michelob Brewing so rare that only brewery insiders and a few lucky beer journalists will ever get the chance to taste the brew. On a personal note, I was very impressed with this offering from Michelob. I was also very thankful to have the opportunity to try it. 9.5% ABV

New Glarus Golden Ale: This Belgian-style ale is the first of the Wisconsin brewery's R&D Series and previously was only available at the brewery. The 7% ABV beer is bottle fermented with *Brettanomyces* yeast.

Odell Brett Barrel Crimson Shenanigans: Brewed with Munich malt and Belgian candy sugar, fermented in stainless, transferred into virgin American oak barrels and pitched with *Brettanomyces*, aged for three months.

Reunion – A Beer of Hope: This 7.5% ABV Double White Ale was collaboratively designed and brewed by four brewers across the U.S.: Bison Brewing and Pizza Port Brewing in California, Elysian Brewing in Washington and Terrapin Brewing in Georgia. This Belgian-style witbier uses sweet orange peel, coriander, lemongrass and rhubarb root. Sales of the beer support The Institute for Myeloma & Bone Cancer Research. Representatives from Bison Brewing were on hand.

Rogue John-John Hazelnut Dead Guy: Named for Rogue Brewmaster John Maier and Rogue Master Distiller John Couchot, this brew starts off with Rogue's famous Dead Guy Ale, aged in Rogue Hazelnut Rum barrels. 6.5% ABV

Samuel Adams 2009 Utopias: 27% ABV, this sample was worth the \$55 admission price alone! We went back for a few samples of this small batch brew.

Saranac Imperial IPA: Part of the New York brewery's limited release High Peaks Series. Features 10 different hop varieties and 10 different malts. 8.5% ABV

Stone 2008 Old Guardian Barley Wine Aged in Red Wine Barrels: This 95 IBU barley wine has a massive malt character that is made more complex due to the barrel aging. 11.26% ABV

Stoudt 2007 Barrel-Aged Reserve Old Abominable Barleywine: vintage barleywine from Pennsylvania, aged 10 months in oak whiskey barrels before being keg conditioned. 8.5% ABV

Wynkoop 2008 Barrel Aged Berserker Mead: 11% ABV mead, made using Colorado wildflower honey, spent about 20 months in barrels that were formally the home of Stranahan's Colorado Whiskey. This was impressive, I went back for a second and then a third tasting.

As you can see, this was really the event to attend. Being the inaugural event there will be future tastings to check out. Tim and I certainly plan to attend again.

They say the third time is the charm. So let's hope we learned from this second attempt at GABF and that the next time we go we have more of the kinks worked out. I think we'll only get tickets to the Saturday afternoon session where the competition results are announced and then tickets to the Rare Beer Tasting for sure. If you plan to attend this craft beer mecca in the future here are some words of advice:

1. save your money and your liver; don't buy tickets for all GABF sessions. Pick one or two sessions that may have special events going on within them.
2. do your research and find events outside of the GABF to attend.
3. Try to get there a few days before the events begin to acclimate to the high altitude
4. THE most important thing, drink water when ever you are not drinking beer ;-)

For any of you that are interested you can see a pictorial documentation of our trip here:

<http://www.facebook.com/profile.php?id=1318321713&v=photos&ref=name#/photos.php?id=1318321713>

15th Annual Humpy's Big Fish Homebrew Competition

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 Brewer of the Year award (the current standings are posted on the website at http://www.greatnorthernbrewers.org/competitions/2009_boty_points.html)

The Big Fish competition this year will once again be on the first weekend in December. Entries will be collected on Friday December 4 from **12:00 PM to 6:00 PM** at Arctic Brewing Supply. If you cannot make it to Arctic Brewing Supply on December 4 you can still enter the competition, so please give me a call to make other arrangements for entering your beer before December 4. 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 Friday, December 4, or it will not be entered – NO EXCEPTIONS. If you are shipping your entries please use standard AHA/BJCP competition labels and rubber band them to the bottles.



Judging this year is on Saturday December 5, from 10:00 AM to 2:00 PM, at SubZero Microlounge. Please note that the competition this year again falls on the same day as the GNBC Christmas Party so we need lots of help judging to finish up early in the day. If we get plenty of judges we should be done with the best of show rounds by 3:00 PM. Because the competition is on the same day as the Christmas Party we will announce the winners at the party, including the brewer of the year.

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 and the best of show mead may be brewed at Celestial Meadery, depending on availability of honey and other ingredients. Cider is not eligible to be brewed as the best of mead/cider due to timing of the competition and the limited ability to match apple types. It is still possible to win best of show in beer or mead, but still not have your beer or mead 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).



A new requirement for the competition this year is that you must be available to participate in the recipe scaling and brewing of your award winning beer or mead. 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 or mead 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 system.

To enter you must submit three 12- to 14-ounce bottles (PLEASE no swing tops), preferably brown, clean of any labels and markings along with a completed entry form (available at http://www.beertown.org/homebrewing/pdf/entry_recipe.pdf). For mead and cider you may enter one 22- to 30-ounce bottle (need two bottles for carbonated entries), or two 12- to 14-ounce bottles. Remember that because the grand prize for this competition is having your beer brewed at MSBC or your mead brewed at Celestial Meadery 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.

Cheers!



The Incredible Beer and Travel Adventures of Todd Rock – Part 1, Whittier to Ketchikan

by Todd Rock

Greetings from the Midwest. As many of you might know Katie and I have relocated, for the time being, back to Missouri. I was sitting at home, minding my own business, when I was accosted by several club members, most notably Kerri Canepa, to drop my friends in Anchorage a line and let them know what was going on. Upon trying to cram my odyssey from Whittier to St. James, Missouri into a few short sentences I realized that I had quite a bit to tell. Kerri suggested the following travel log and I am now attempting to get the whole thing down on paper. So here we go.

My trip down from Alaska lasted just over two and half weeks and was quite the beer full adventure. I caught a ride to Whittier from a friend and after a basket of fried shrimp and a few Coldfoot Pilsners from Silver Gulch to wash it down I was off to sea. I was at first dismayed to find the only beer on tap at the bar was the Alaskan Summer and Amber but quickly got over it. After midnight we hit open seas and I no longer felt like drinking beer. There is nothing like being rolled from side to side to make a person feel like maybe they don't want a glass of suds. The Cross Gulf ferry made one stop in Yakutat and the local bar had Rainier in a can and Budweiser on draft. I had time for one pint and a game of pool and we were off again. Outside of Yakutat the boat hit bad weather and twenty foot seas further diminishing the urge to drink beer for the following twelve hours.



My next port of call was Juneau. Here a friend of Tim and Jen Bisson's was kind enough to take me into town and give me a tour around the local drinking establishments. The one that definitely deserves honorable mention here is the Alaskan Hotel and Bar. After several days on a boat with a limited beer selection and an even more limited time where the ground held still I was delighted to find a bar which had over a dozen taps with such classics as Old Rasputin on nitro and Chimay White besides a lineup of sessionable beers from Alaskan and Pike. I was even bought a Chimay by an Englishman off of one of the cruise ships which are docked downtown. He offered me a beer in exchange for a picture of me at the bar, stating that I was the closest thing to an Alaskan bear he had seen on the entire cruise.

As an added bonus to my stay in Juneau, my tour guide offered me a couch to sleep on and a well stocked beer cooler. He allowed me to peruse his stash and we settled on opening a 2004 DuPont Saison and the 1998, 1999, and 2000 Alaskan Smoked Porter. The Saison was holding up wonderfully. It was dry, light and full of bubblegummy esters, without a hint of oxidization. As for the Smoked Porters I found it interesting that the '98 was far smokier than the other two and was the most enjoyable. At our tour of Alaskan Brewing the next day our tour guide, who has been packaging beer there for twenty years, stated that '98 was considered by many employees to be one of the best years.

As for the tour, you are led into a small room with a few 10 barrel fermenters and given a very entertaining anecdotal introduction to the history of the brewery. What is really interesting about this tour is that if you know anything about beer production you realize that there is no way that what you are seeing could be in any way responsible for the high volume output that the brewery has. So after the tour and an excellent Rauchbier from the Alaskan Rough Draft series (Alaskan has apparently just inherited its own smoking facility) we got ourselves a brief back stage tour of which the new mash press was the definite highlight. While I pictured something like a giant apple press this thing was nothing of the sort. Using a huge pump, the finished mash is brought up to the press and pumped into the spaces between a series of plates arranged vertically. Air bladders are then inflated squeezing the plates together. Once pressed, the wort comes out the other end, leaving behind the dry mash which we were told comes out in solid boards. There is currently talk amongst the brewery employees of installing a bio mass furnace for the kettle which could be fueled with the boards. Coming from one of the few craft breweries with a CO2 reclamation system these further efforts to increase the efficiency and ecological sustainability of the brewery is impressive and not to be over looked. Large outlays for such equipment seem risky but Alaskan states that in a relatively short time they pay for themselves and help keep their beer priced competitively and the brewery profitable.

After our tour of Alaskan I was heading back to the boat and looking forward to a solid two days of calm seas as we sailed down the inside passage to Ketchikan. There were several brief stops along the way and after executing the fastest mile I've ran since high school, I was pleased to find a decent liquor store in downtown Petersburg, where I purchased a Shakespeare Stout from Rogue and got back to the boat with minutes to spare. Once we touched down in Ketchikan I caught a ride from a fellow traveler to the nearest campground and was greeted by several thousand pink salmon spawning in the nearby creek. The smell is something that takes some getting used to. After I had camp set up some other people from the boat in a bright yellow Volkswagen van gave me a ride back to Ketchikan. While there was no great beer experience to speak of I did find a bar on the pier called Fat Stan's which had Sierra Nevada on tap and an amazing Bloody Mary. Their trick was to infuse their Vodka in a water cooler on the bar with garlic, hot peppers and onions.

Much later that evening I realized that the buses which might have given me a ride to the campground had already stopped running so I walked for two miles until I managed to hail a taxi only to find that I had just enough cash to get me to the road out to the campground. It was another 1.5 miles in which I found myself shouting "Hey bear" and walking down the road running alongside a creek full of spawning salmon. Back at the campground I got some sleep and found a ride to the boat first thing in the morning.



The Northern Brewer is a monthly newsletter published by the Great Northern Brewers Club for distribution to all club members. Subscriptions are a part of club membership and may be obtained by joining the club. Membership is open to everyone over the age of twenty-one. Please send \$25 to:

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

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

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

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



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

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

GNBC Web Site: www.greatnorthernbrewers.org



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

**NEXT MEETING: Tuesday, October 20th, 2009
7:00 PM at the Goose**