



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

OCTOBER 2011

Prez Sez

By Dennis Sessler

October is finally here. After a long miserable summer work-wise, I'm so ready for the snow to fly. Am I ready for it? NOT! Is anybody? At this rate I'll be stacking my split wood in the wood shed after it has snowed already. I haven't even thought about putting my studded tires on all the vehicles yet. Normally this time of year I'm knee deep in apples, busy picking Lingonberries. This year has been a wash for both.



We kicked off the new meeting year at the Snow Goose on September 20. We tackled a bunch of mandatory issues, mainly surrounding our upcoming elections. We had several people nominated for all the vacant positions except for President and Secretary. As you will notice in the Secretary Corner article, although people were nominated, they just haven't accepted. Please feel free to email me with nomination or give me a call if you would like to discuss any of the vacant positions. The GNBC runs on its membership and we need members who love the club and beer to step forward and help run the club. The jobs are easy and only take a little time every month to accomplish. After two years as your president I will not be running next year: I need a break to focus on other obligations. We will continue to accept nominations for October and November and will hold the elections at our November 15 meeting.

By the time you read my article a new membership year will have commenced. If you've been slacking and haven't paid your membership dues for 2011-1012, its time to get this taken care of. The easiest way to do this is use the PayPal option on the GNBC website or you can print out the membership application in this month's newsletter and mail it to the membership coordinator. What else can I say: do your best to make this a priority. Our goal is to have a vast majority of the membership taken care of by the end of this month. Currently it's looking like only about 20% of the membership has taken care of this.

At the monthly meeting I did the educational piece on brewing Gluten Free beer. Check out my in depth article on this subject later in the newsletter. Also check out Julie's Secretary Corner for all the updates of past and upcoming events.

I want to thanks Breck Tostevin for running the Equinox Mead Competition. He is a Mead Bezerker no doubt. He won Best of Show in style. Check out his article in the newsletter with all the results. Big thanks to Mike Kiker for sponsoring and putting on the mead competition for us. I look forward to tasting the winning mead in the near future.

The Prez Sez

Secretary's Corner

2011 Celestial Meads Equinox
Mead Competition Results

Gluten Free??

BJCP Update

GNBC Holiday Party

Membership Application

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

GNBC WEB SITE:

WWW.GREATNORTHERNBREWERS.ORG

NEWSLETTER EMAIL

bushy@alaska.com

PRESIDENT: DENNIS SESSLER

sessak@mtaonline.net

VICE PRESIDENT: JOE MICHAEL

joeofak@gmail.com

TREASURER: BRECK TOSTEVIN

keegan@gci.net

SECRETARY: Julie McDonald

juzy@gci.net

BOARD OF DIRECTORS

Frank Bell

fbell@alaskapacific.edu

JIM LAMB

jd lamb@acsalaska.net

Shawn Plew

shawnplew@yahoo.com

TIM STRAYER

tim@strayermail.com

Matt Wallace

dubious.chewy@gmail.com

NEWSLETTER EDITOR

DEBBIE GRECCO

bushy@alaska.com

As many of you may know, over the past two year the GNBC has done two club brews. The first was a Flanders Red that has been aging in a burgundy wine barrel since May of 2010. The second beer was a Russian Imperial Stout that we brewed up and it has been aging in a whiskey barrel and a brandy barrel. I'm happy to say that both the beers are complete and are ready to be kegged and bottled. The issue that we have is deciding what we are going to put back into the barrels. Yeah I know beer, but what style? No doubt one will have to be a sour funky ale, but with the second and third barrel there are a lot more options. That's why I'm coming to you as members to ask what style of beer you want to see in the barrels. If we empty them and don't refill them in a timely fashion, we risk them drying out and losing their ability to age beer in the future. Bring your suggestions to the next club meeting and we can also discuss this in an open forum.

That's all that I have this month. It's the season to crank up your brew kettles. Check out my article on brewing Gluten Free and see what you can come up with. The challenge is there to brew a style and flavor of beer that many of us have never tried. Till we meet again, keep the flames to your kettle and think before you drink.

Brew On



Secretary's Corner
By Julie McDonald

Wouldn't you know it? September's GNBC Meeting was another meeting that I couldn't attend, but Tim Strayer was his usual awesome self and took notes for me and Dennis filled me in any other missing information. Thanks guys! Much appreciated! So here we go:

Meeting Minutes: September 20, 2011

Meetings have resumed in the downstairs meeting room at the Snowgoose. Some of you may have noticed that Gabe and Anchorage Brewing Company have acquired more space by taking about 15 feet of the downstairs meeting room and putting up a new wall. On the other side of that new wall is a room full of barrels just waiting for good things to fill them up.

Old Biz –

Membership/Dues reminders – It's that time: memberships expire at the end of September! Renew now. You have two options: The easy option is go to the website and pay online. Harder option: fill out form and mail with a check. Don't forget that you need that updated card each year in order to receive your club benefits at participating businesses.

Talkeetna Beer Trippin's Golden Carboy winner, Aaron Christ, brewed his winning Vienna Lager this past month at Denali Brewing Company. It will be available for consumption beginning in March at the next Talkeetna Beer Trippin' event.

Eagle River Brewfest – Friday, Oct 14, 2011

For more information on this event please go to page 11 of the September newsletter: <http://www.greatnorthernbrewers.org/newsletters/Sep2011.pdf>
Tim and I will be hosting our annual Eagle River Brewfest after-party at our house again. So stay tuned to your emails and Facebook for more on the after-party.

The Fourth Annual Celestial Meads Equinox Competition -

Took place Saturday, September 17. Results are in this newsletter.

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. Nominations were accepted for the following:

Board:

Curtis Kried
Kevin Sobolesky

Officers:

President: Tim Strayer (who has not accepted nomination at this point, due to work obligations) and Breck Tostevin (who has declined nomination)

Vice: Aaron Christ

Treasurer: Joe Michael

Secretary: there are no nominations to date, so it looks like you all may be stuck with me unless you make some nominations before the November meeting!

BJCP Class: Dennis Urban will be running the November and April classes. The November class is waitlisted currently. The April class has some availability left. Dennis is ready to pass the torch to someone else to administer the classes going forward. For more information on the upcoming classes you can contact Dennis Urban at dlurban@gci.net.

Big Fish Homebrew Competition – December 3, 2011. Details to come. In the meantime don't forget about the **2011 Big Fish Side Challenge – The Belgian Specialty WTF Challenge.**

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

Club Christmas Party – Yes, it's time to mark your calendars. The theme is Disco! I have passed the planning reigns on to Joe Michael for this event. He is being assisted by Shawn Plew and I just want to take this opportunity to thank Joe and Amber Michael for their past help in organizing this event and to thank Joe and Shawn for taking it on this year! 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.

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

Midnight Sun Brewery Tours and

Brew Debut: 6:00 PM 344-1179

14.....*Eagle River Beerfest*

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

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

10.....*GNBC Holiday Party Disco Style*



tappoot

Great Alaska Beer and Barleywine Festival Week/January GNBC meeting:

The Guest Speaker for this meeting will be Steven Pauwels, brewmaster, from Boulevard Brewing out of Kansas City, Missouri. Pauwels came to Missouri from Belgium, where he held positions at the Domus brewpub in Louvain and at RIVA brewery in Dentergem. During his 12 years at [Boulevard Brewing Company](#), Steven has overseen all aspects of brewing and quality control. Pauwels is also responsible for more than a dozen additions to Boulevard's brand lineup, including the Smokestack Series.

Educational Presentation by Dennis Sessler: Dennis did some educational stuff on gluten-free beers. Very fitting since Kassik's wants the side challenge for the Fur Rondy Homebrew Comp to be gluten-free beers. There is an article in this newsletter that has a plethora of information and resources on brewing gluten-free beer. Please be sure to check it out.

Next meeting: Snowgoose, Oct 18, 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! Here is the breakdown for set-up/food/clean-up: A-J Set-up, K-P Clean-up, and Q-Z Food

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.

10/04	Tuesday	5:30 pm
10/06	Thursday	1:00 pm
10/12	Wednesday	9:00 am
10/13	Thursday	1:00 pm
10/15	Saturday	11:00 am
10/18	Tuesday	1:00 pm
10/19	Wednesday	5:30 pm
10/25	Tuesday	1:00 pm
10/27	Thursday	1:00 pm
11/01	Tuesday	5:30 pm
11/02	Wednesday	9:00 am

- 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



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



Monthly Member Beer Dinners

- I'm going to scratch the October beer dinner. I would've preferred to have it scheduled and announced by now. So if you are interested in hosting something in November, let me know ASAP so we can iron out details and get the announcement out in a timely manner.
- contact Juzy@gci.net for more information or to be put on the GNBC beer dinner email list

Welcome autumn and October, hope you have lots of tasty things on your brewing schedules!



2011 Celestial Meads Equinox Mead Competition Results

by Breck Tostevin, M.B.

Thanks to everyone who entered and judged the Fourth Annual Equinox Mead Competition. We had the largest turn-out yet with 41 entries from twelve different mead makers. Yours truly took Best of Show with an Alaskan Spruce Tip Metheglin.

Thanks to Mike Kiker of Celestial Meads for sponsoring the competition. I want to thank the judges and stewards who assisted in making this a fun and smooth running event. Next year we will expand the event to include Ciders for full Fall Equinox impact!!!

Here are the results:

Traditional Meads: Cat. 24

- 1st. Andrew Janco and Melanie Smith, GNBC, Orange Blossom/Wildflower, Traditional Semi-Sweet Mead
- 2nd. Steve Schmitt, GNBC, "Blunt Force Trauma" Gallberry Blossom, Traditional Sweet Mead
- 3rd. Steven Baxter, GNBC, Orange blossom, Traditional Sweet Mead

Melomel Fruit Meads: Cat. 25

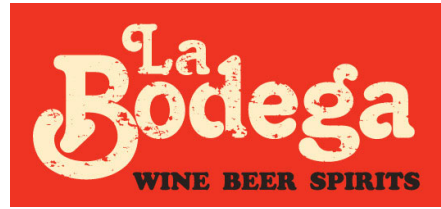
- 1st. John Trapp, GNBC, "The Hawaiian Tickler," Pineapple Melomel, Other Fruit Melomel. **Winner of the Other Fruit Melomel Slam Down.**
- 2nd. Steven Baxter, GNBC, Riesling Pyment
- 3rd. Bradley Cruz, GNBC, "North Shore Gold," Viogner-Lilikoi Pyment

Open Category Meads: Cat. 26

- 1st. Breck Tostevin, GNBC, "Spruce Tip III," Spruce Tip Metheglin, **Best of Show**
- 2nd. Steven Baxter, GNBC, Star Anise, Blueberry, Raspberry and Rhubarb. Other Mead
- 3rd. Steve Jayich, GNBC, "Cranberry Ginger Cyser." Other Mead.

Gluten Free Beer??

by Dennis Sessler



I've decided to write an article about brewing "Gluten Free" (GF) beers for one main reason. About two months ago my wife Dena was diagnosed with Celiac disease. I don't claim to be an expert on the medical causes for this disease so I have inserted a Wikipedia explanation as to the cause and effect of having celiac disease.

Gluten-free beer is beer made from ingredients that do not contain glycoproteins (gluten). People who have gluten intolerance (including celiac and dermatitis herpetiformis sufferers) have a reaction to certain proteins in the grains commonly used to make beer, barley and wheat. The hordein found in barley and the gliadin found in wheat are types of gluten that can trigger symptoms in sufferers of these diseases. Gluten-free beer is part of a gluten-free diet.

Gluten sensitivity

Gluten can be found in many common cereal grains including barley and wheat. Even in small quantities, the glutes specifically from barley and wheat (hordein and gliadin respectively) can trigger serious symptoms in those who suffer from Celiac disease. Almost all beer contains levels of gluten that cannot be tolerated by the celiac, but a very few specialist breweries do cater to celiacs or those who otherwise cannot tolerate the consumption of one or other of the relevant glycoproteins.

The recent development of gluten-free ales and lagers has been seen as a positive move forward for those who suffer a variety of related gluten intolerant conditions; and there are a number of people working to produce gluten-free beer.

Of gluten-free products, beer is seen as the most difficult to produce in a commercially acceptable version. However, gluten-free beer is becoming increasingly available, and there is now a range of ales and lagers to choose from.

Gluten free beer brands include Bard's Beer , Greens , Hambleton Ales Gluten Free Ale and Hambleton Ales Gluten Free Lager, Lake Front Brewery's New Grist, Redbridge, and St. Peter's Sorghum Beer.

Formulas for home brewing gluten-free beer can now be found. Many of these include sweet sorghum syrup as the principal carbohydrate. This is commercially manufactured from sorghum grain to be a malt substitute and contains amino acids and unfermentable sugars needed for yeast nutrition and "mouth feel". Other sugars can be added for character and "feel", such as honey and maltodextrin, and roasted or malted buckwheat.

About a month ago Dena and I were down on the Kenai Peninsula and stopped into Kassiks to see how the new brewery was coming along and say hi to friend Frank and Deb Kassik. After a few samples Dena decided to have a small sample of Kassiks Porter that was on tap. Within seconds she was suffering from the effects of ingesting the gluten. Deb expressed that there were a lot of customers that were unable to drink their beer for the same reason and the idea to hold a side challenge at the Fur Rondy Homebrew Competition in February would be a great way to see how homebrewers would step up to the challenge of brewing a beer that **can't** have any of the standard brewing grains or malt extracts and no liquid yeast. So taking all of that into account how do we brew a GF beer? The easiest way to brew a GF beer is to use GF malt extracts. Here is some information on GF extracts from Briess website.

BriesSweet™ White Sorghum Syrup 45DE High Maltose is a gluten free, 100% concentrated wort made from the **unmalted grain, not the cane, of the white sorghum** plant. BriesSweet™ White Sorghum Syrup was developed by our technical staff **specifically** for the production of glute -free beer in 2005. It successfully mimics the brewhouse performance of liquid malt extract because it was developed to provide the proteins and amino acids necessary for yeast nutrition, head retention and body along with color and flavor. Characteristics of BriesSweet™ White Sorghum Syrup include:

Produced from unmalted white sorghum grain
Mild "grain-like" flavor

No unpleasant aftertaste like red sorghum syrup

1:1 malt extract substitute for brewing beer

Sufficient proteins and amino acids for 100% extract brewing

Strict Gluten Free Control Measures

To assure the gluten free integrity of BriesSweet™ White Sorghum Syrup, we enforce strict quality control measures and utilize a dedicated dry handling system for non-allergen materials. As a result,

BriesSweet™ White Sorghum Syrup meets the **FDA proposed definition** of "gluten free" which is less than 20ppm. To assure this high standard we:

Source only Identity Preserved (IP) White Sorghum Grain

Employ a dedicated dry handling system for non-allergen materials

Partner with suppliers to proactively address and prevent cross contamination issues

1:1 Malt Extract Substitute

Because it has a carbohydrate profile and fermentability similar to malt extract, **BriesSweet™ White Sorghum Syrup 45DE High Maltose** functions as a 1:1 substitute for malt extract in any beer recipe. It is a dark golden-colored extract with a color of 2-3 °Lovibond at 10% dilution.

In addition, it has sufficient free amino nitrogen (FAN) levels—about 2/3 of an all-malt wort—to provide sufficient yeast nutrients for fermentation. BriesSweet(tm) White Sorghum Syrup 45DE High Maltose is 72-75% fermentable and will produce a beer similar in flavor and mouthfeel to a premium American lager.

Brewing with White Sorghum & Brown Rice Syrups

BriesSweet™ White Sorghum Sorghum Syrup 45DE High Maltose is the only gluten-free syrup with the necessary color, flavor, FAN and fermentability to produce a beer that closely mimics beer made from malted barley. Another gluten free syrup suitable for gluten free brewin is BriesSweet™ Brown Rice Syrup which has color and flavor but only trace levels of FAN. As a result, beer brewed from brown rice syrup will yield a lighter beer and may pose fermentation challenges.

Lake Front Brewery's New Grist and Redbridge are the only two commercial GF beer s that I have tasted. New Grist is brewed with the brown rice syrup and Redbridge is brewed with the white sorghum syrup. My favorite (using that term sparingly) of the two is the Redbridge. Both the beers are thin, with very little hops. They both taste very much like a MACRO beer.

So the challenge is can a homebrewer take the syrups, and augment other GF grains into the beer, add a load of hops to bring these inherent boring beers to life? Hell yes we can.

I will list the grains that are OK to use, and which ones aren't. When it comes to yeast, liquid is out. They are propagated up on extracts that contain gluten. But we are lucky. Dry yeast is propagated up on sugar mediums. Safale makes a variety of strains to meet any desired style. Hops are GF so feel free to brew up a hop bomb. The list of do and don't when it comes to Gluten free are endless. The best thing to do is do your research. There will be people no doubt that will be judging these beers at the completion that suffer from this disease. It is best to keep cross contamination issues in the forethought at all times. Does this mean you should buy all new brewing equipment, NOOOOOO! Should you figure out another way to grind some supplemental grains for color and flavor rather than grinding them in your standard malt crusher at

MEETING SETUP

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

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

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

Here is the best website that I have found that breaks down and explains weather these brewing grain, sugar, adjuncts are gluten free or not. <http://www.glutenfreeliving.com/ingredient.php> . Best of luck on this new brewing challenge. Remember the restriction and cross contamination issues, always keep them in the forefront. I look forward to tasting these beers at the 2012 Fur Rondy Competiton.



BJCP Update

by *Dennis Urban*

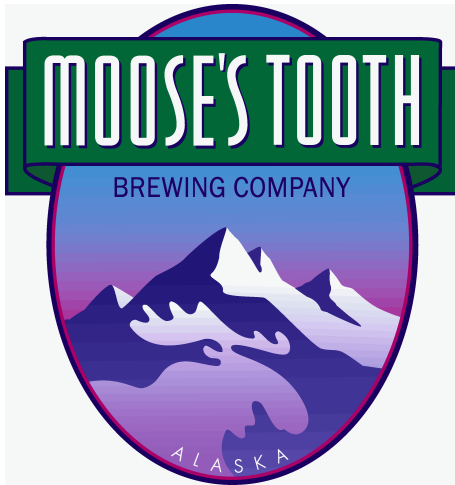
Two BJCP exams scheduled in Anchorage are coming up soon. There are only 10 spots available per exam because of new rules imposed by the BJCP, but do not despair. The first exam one is on Sunday, November 6th 2011. This exam is fully booked but I have a wait list started with only one person on that list. Historically we have a couple people miss every exam so if you like tempting fate and getting on wait lists let me know. You may not know until the day of the exam if there is space available or not. The second exam is scheduled for Sunday, April 8th 2012. There is still one space available and then I will start a wait list for that exam.

I need some help for both of these exams. We need some beer that has a serious and obvious defect. We are also looking for some beer that is mediocre - not horrible but not great. You know, something ok to drink by yourself when the good stuff runs out but bad enough you are embarrassed to share with your friends. I need at least 6 - 12 ounce bottles per beer. I also need exam proctors that are Certified Level or above capable of filling out beer judging forms at a National level or above. You will get non-judging points for this help. The quality of your judging forms is important because this is the basis of how the beer judging portion of the exam is scored.

I am also looking for someone to take over administration of future courses and exams. There is a solid group of teachers and helpers that can be counted on to help with teaching most of the modules and helping with other chores. That is how I got involved and I hope to stay involved in the future. What do you get out of this? First you get to choose which classes you help with - I made sure I did Belgium Ales and other styles I really like. Second you learn a lot about beer and you meet a lot of really cool people in the brewing industry. You also earn BJCP non-judging points. This is especially important if you need opportunities to earn more points if your goal is to make National or Master Level judge. This course has been sponsored by the GNBC for several years and is a turn-key operation. Even to the point that someone got a copy of the latest class syllabus and beer tasting list and is offering an online course they are trying to charge money for. All I ask is do not try to make this a for-profit course. If you do take this over do it for the love of beer and learning and continue to build on the sharing relationship we have built with our local beer establishments and other brewing clubs around the country.

Cheers,
Dennis
907-244-7498





Disco Claus Is Comin' To Town!

by Joe Michael

I don't know about you, but I like the nightlife and 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. 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 give everyone a flashback (okay, okay, not *everyone*. So what if I was only three at the end of the 70's!).

This year's GNBC holiday party train will be pullin' out all the stops as 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!



G.N.B.C. Membership Application Sept. 2011-Sept. 2012

Name _____

Address _____

City/Zip _____

Email _____

Telephone _____

Membership dues are \$25.00 per year or \$300.00 for a Life Membership, Payable to the **G.N.B.C.** You can either mail your application and check to the G.N.B.C. Membership coordinator at: 19049 Eagle River Road, Eagle River, AK 99577 or use the convenient pay pal option on our web site: greatnorthernbrewers.org.

Dena Sessler
G.N.B.C. Membership Coordinator

(With your membership card you will receive 10% off at The Arctic Brewing Supply on brewing ingredients, The La Bodega liquor store, Celestial Meadery, the Wine House, Diamond liquor and 2-3% off at Keg Cowboy.)

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

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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



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

**NEXT MEETING: October 18th, 2011
7:00 pm at the Snow Goose**