



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB
OCTOBER 2013

The Prez Sez

by Peter Hall

This is the time for changes in the season, the club, and the beer we drink. The season is starting to get a little crispy, I guess you could say. I have had to scrape my windshield a few times now. On a positive note, the temperatures in my home have stabilized.

Instead of the summer sun coming in a running the temps up to as high as 80, my furnace keeps everything at a reasonable 67. Certainly seems like a good time to brew a batch to me. Good temperatures and a new GNBC membership year loom ahead. It is a great time to have some fresh homebrew to share.



The club will, hopefully, have some new blood in the leadership very soon. The only thing I need is volunteers! Elections are upon us. We will have one more regular meeting before our official elections in November. I intend to run again, as does my VP and membership coordinator, Ross. Not running again are Tim, the Club Treasurer, and Kat, the Club Secretary. I am running, but that certainly does not mean that I do not welcome any challengers. All four executive positions are up for a vote, as well as two of the board member positions. I really hope that we can have a real election this time, so set up! I need names! If you have questions, send me an email at president@greatnorthernbrewers.org and I will help however I can.

The end of September and the beginning of October means Oktoberfest. There have already been a few great events and there are more very soon. I know Humpy's is hosting a second Oktoberfest dinner on 10/13. Humpy's has long been great supporters of the GNBC. They also happen to put on some very nice beer dinners. King Street is also putting on some special events on 10/5. I'm sure both businesses would be happy to see us anytime. Keep an eye out for these and other Oktoberfest celebrations and get out and support our local beer community.

With this new newsletter, it is now officially a new membership year. If you have not renewed your membership yet, the time is already passing you by. Renew for a whole new year to September 30, 2014. If you go to <http://www.greatnorthernbrewers.org/membership.html>, you can take care of everything there. Otherwise you are welcome to talk with me or any of the board members at the next meeting.

The Prez Sez

Secretary's Corner

2013 Celestial Mead
Competition

Be a Hero

Vintage Beer Sale

More Beer Less Effort

Fermento's Shameless Plug
The Beer Up Here Application

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NEWSLETTER EDITOR

DEBBIE GRECCO

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We have had competitions in the past and will the future; they are always around. We very recently had the 2013 Celestial Meads Equinox Mead Competition. A big thank you goes out to Breck Tostevin for working to coordinate this and to Mike Kiker for hosting. There are a number of other people that also worked to make this a great success. There were not a ton of entries, but the competition was stiff. We have a number of very good mead makers in our community and we even managed to attract an entry all the way from Georgia. Coming up very soon is the Valdez homebrew competition on October 11 and 12. There is a rundown of events taking place below.

We officially have a date and time set for our GNBC Christmas party. We will be meeting up at the Alaska Zoo Gateway complex at 7pm on December 7. We still have a lot of planning to do, and I will do my best to keep everyone updated. I know that we will be looking for volunteers in the areas such as set up and clean up. Some of the first information I will get out will probably consist of a volunteer solicitation and party theme rundown. I will be meeting with the board shortly, so keep an eye out.

I know that I am forgetting a ton of stuff. The beer community and all of our own events can be a lot to keep up with. Keep an eye out for the periodic mass email to the club. I send them out any time I feel like I have pertinent and time sensitive information to share. Of course, you are also welcome to send me an email any time you have a question. Otherwise, I will see everybody at our next official meeting at the Snow Goose Basement on October 15 at 7pm.

Keep your brews hot and beers cold. Prez Peter



Secretary's Corner

Kat Karabelnikoff

Yes, it is official. Fall has arrived here in Anchorage and the trees are golden and the other day it snowed at my house but melted (thank goodness) so I quickly finish putting the yard and the greenhouse to bed for the season before it does that again, and with this season come out some great fall festive beers and ciders to enjoy and maybe even brew while the nights are crisp and the days are still slightly warm. I even think I may have found a pumpkin beer I really like but I'm still pondering, I may need a second tasting to confirm or maybe it is an excuse to drink another bottle. Anyways, let's get down to business and check out what is to come.

New Business:

We had over 45 members in attendance at the September meeting with around 10 NEW members, which was great to see new and familiar faces. Take time to catch up from the summer break and in some cases exchange stories of the happenings at the summer GNBC events. We thank all of our members that hosted events and the members that help set up or clean up some of these events and allow these summer events to happen.

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:

Eagle River Brew Fest - Eagle River, Alaska

October 11, 2013

Location: The Eagle River Lions Club (16630 Eagle River Road) which is in Eagle River on the corner of Eagle River Road and Eagle River Loop Road.

Time: 6:30 - 9:30 p.m.

Cost: \$50.00 and may be purchased at the Boys and Girls Club in Eagle River (11700 Old Glenn Highway). One should call 694-5437 to make sure somebody is there before making the trip to Eagle River. This is a fun raise for the Eagle River Boys and Girls Club. The sole purpose of the evening's festivities is to raise money for them.

Valdez Brew Fest - Valdez, Alaska

October 11-12, 2013

This is BJCP sanctioned competition.

The following categories will be judged: Oktoberfest (3B), American Pale Ale (10A), Stout (13A-F), IPA (14A-C), Specialty Beer (23).

Entry Fee: \$10.00 per entry (Entry drop off in Anchorage is at Arctic Brewing Supply by 10/10) Judging will take place on Friday, October 11th & Saturday, October 12th. Prizes: The prize for Best of Show is \$1,000.00! First places in each of the BJCP categories (i.e. Oktoberfest, American Pale Ale, Stout, IPA, and Speciality Beer) will receive \$500.00! Second places in each of those categories will receive \$250.00!

Additional information regarding the competition and Valdez in general may be found at: <http://www.valdezalaska.org>. If you have any questions please contact Brian Noonan at noonan.brian@yahoo.com or (781) 856-5811.

Mighty Matanuska Brewfest - Palmer, Alaska

October 18 & 19, 2013

Location: Ravens Hall at the Alaska State Fair grounds

Time: 6:00-10:00 p.m.

Cost: The cost is \$30 per day which includes admittance, commemorative tasting glass and 20 three-oz. samples. Additional beer samples will not be available for purchase. For Designated drivers the cost is \$10 which includes admittance and one full sized non-alcoholic beverage.

Tickets are available online at: <http://www.alaskastatefair.org/site/2013-mighty-matanuska-brewfest/>

Note that you may either print the tickets yourself or you can have them mailed to you. If they are mailed to you there is a charge of \$4.50 for 1st class mail and \$15.95 for express delivery. The mailing charge applies per transaction not per ticket.

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

Midnight Sun Brewery Tours and

Brew Debut: 6:00 PM 344-1179

5.....Great Alaska Beer Train

Alaska Railroad

4-8:30 pm: \$159 pp

11.....Eagle River Brew Fest

Lions Club - Eagle River

6:30-9:30 PM: \$50 pp

11-12.....Valdez Beer Festival and

Homebrew Competition

\$10 per entry

18-19....Valdez Brew Fest

Valdez, AK...See Article

18-19....Mighty Matanuska Brewfest

Alaska State Fairgrounds

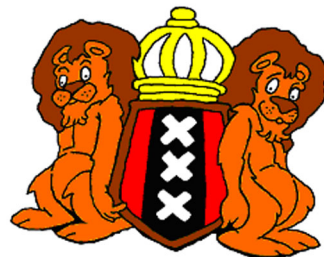
Raven Hall

6-10 PM: \$30 pop

26.....Southeast Alaska Autumn Pour

Juneau, Alaska

CAFE



AMSTERDAM

Tickets may also be purchased at Chilkoot Charlie's (1068 West Fireweed Lane in Anchorage), Vagabond Blues (642 South Alaska Street in Palmer) and Purple Moose Espresso (218 West Evergreen Avenue in Palmer).

Using the above link one can also arrange to ride the Magic Bus which leaves from Chilkoot Charlie's parking lot in Anchorage. The cost of a roundtrip bus fare is \$29.00 plus the above admission fees. The bus leaves for the festival on both days at 5:00 p.m. and 5:30 p.m. Buses depart for the return trip at 10:00 p.m. and arrive at Chilkoot Charlie's at about 11:00 p.m.

Music will be provided by Voodoo and Nervis Rex on Friday, October 18 and Element 47 and Against the Grain on Saturday, October 19. The following breweries will be represented at the Mighty Matanuska Brewfest: 49th State Brewing, Alaskan Brewing, Arkose Brewery, Boston Beer Company, Denali Brewing, Deschutes Brewery, Glacier Brewhouse, Kassik's Kenai Brew Stop, Kenai River Brewing, King Street Brewing, Last Frontier Brewing, Midnight Sun Brewing, Pyramid Breweries, Sleeping Lady Brewing, and Silver Gulch Brewing and Bottling.

Southeast Alaska Autumn Pour - Juneau, Alaska

October 26, 2013

This is a AHA/BJCP Sanctioned Competition. All BJCP recognized categories of beer, cider and mead are allowed. For a complete listing of the recognized style guidelines as well as Entry and Bottle ID Forms please go to the following URL: <http://www.bjcp.org>.

There will be special judging for beers brewed to Single Malt and Single Hop (SMaSH) specifications. BJCP style categories 1-19 will be accepted for this portion of the competition.

Entry Fee: \$5.00 per entry for the first entry and \$3.00 per entry for additional entries. For example, seven entries would come to \$23.00 (\$5.00 for the initial entry and \$3.00 per entry for the remaining six entries).

Number of Bottles: Please submit two 12 oz. bottles (with attached Bottle ID forms).

Entry Deadline:

Entries must be received no later than 5:00 p.m. Wednesday, October 23 at

Shipping/Drop off location (Juneau):

Alaskan Brewing and Bottling Company

5429 Shaune Drive

Juneau, Alaska 99801

or Drop off location Anchorage no later than 5:00 p.m. Tuesday, October 15 at

Arctic Brewing Supply

Judging: Judging will take place on Friday, October 26 starting at 9:00 a.m. at the Alaskan Brewing and Bottling Company.

Winners will be announced at an award ceremony on Saturday, October 26th, at 7:00 p.m. in downtown Juneau at Alaskan Bar (167 S. Franklin Street).

For additional information please contact Steve Pierce at pierce.steve@gci.net or (907) 586-6771



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

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:

10/12	Saturday	11:00am
10/14	Monday	5:30pm
10/16	Wednesday	9:00am
10/22	Tuesday	1:00pm
10/23	Wednesday	9:00am
10/28	Monday	1:00pm
10/30	Wednesday	5:30pm
11/6	Wednesday	9:00am

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 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 October meeting and keep on brewing!

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

www.CELESTIALMEADS.com

Celestial Meads



Handcrafting fine traditional meads, melomels and methyglyns in Alaska.

2013 Celestial Meads Equinox Mead Competition Results

by Breck Tostevin, M.B.

Thanks to everyone who entered and those who judged the Sixth Annual Equinox Mead Competition. We had twenty-one entries and one out-of-state entry from Atlanta Georgia. The meads were of very high quality. Unfortunately, we had no cider entries this year. Karl Morgan took Best of Show with his traditional blackberry mint blossom mead.

Thanks to Mike Kiker of Celestial Meads for sponsoring the competition. I want to specially thank the judges and the stewards who ably assisted them.

Here are the results:

Traditional Meads: Cat. 24

- 1st. Karl Morgan, GNBC, "Blackberry Peppermint" Blackberry and mint blossom and clover blossom honey, Traditional Semi-Sweet Mead, Best of Show
- 2nd. John Trapp, GNBC, "The Desert Tickler" Mesquite blossom honey, Traditional Sweet Mead
- 3rd. Clint Doriot, Atlanta, Georgia, "Midnight Train Brew No. 003" Wildflower honey, Traditional Semi-Sweet Mead

Melomel: Other Fruit Meads; Cat. 25

- 1st. Steven Kunemund, GNBC, "Currancy" Black Currant Melomel
- 2nd. Breck Tostevin, GNBC, "Granny's Elixir" Persimmon Melomel
- 3rd. Karl Morgan, GNBC, "Razzery" Raspberry Melomel

Open Category Meads: Cat. 26

- 1st. Andrew Schmitt, GNBC, "Blueberry Behemot" Blueberry, Vanilla, Cocoa Metheglin Melomel
- 2nd. Steven Kunemund, GNBC, Riesling Braggot
- 3rd. Steven Kunemund, GNBC, "Zin Braggot" Wheat wine and Zinfidel pyment.

Thanks to everyone for a great competition. Get those meads and ciders going for next year!



Be a Hero! Volunteer! Your Club Needs YOU!

by *Tim Bisson*

Club elections are coming up soon and YOU should throw your hat in the ring. Our beloved club is in need of new energy. If are new to the club and love beer or a long-standing member, you should step up and help out.

I do not plan on running for club Treasurer again. It's been fun on the board but it is time to spend more time with my family and brewing beer. It is also time to allow others to bring their creative and administrative energy into the mix.

If you are wondering if you are qualified to handle the club's finances, answer this question; can I brew a drinkable beer? If the answer is yes, then you are qualified to be Treasurer. Basically, it involves simple math, attention to detail and a little bit of planning. The duties include collecting and depositing money, writing checks, attending board meetings, updating a budget and a couple of other small tasks.

To echo Fermento's article last month, the club's energy ebbs and flows and right now we are at a low tide. Seriously, volunteer for Treasurer, the board or any officer position. You'll meet like-minded folks, drink beer and have fun. Along the way, you'll do me and everyone in the club a big favor.

Cheers and thanks!



Palmer, Alaska

Vintage Beer Sale

From Dr. Fermento

A private collector is selling off a number of vintage beers. Those of you that know her recall that Megan McDonald used to work at Midnight Sun Brewing Company and while in the brewery's employ, she did what every astute brewery-workin', beer-lovin' gal would do: she started purchasing and laying down many of the noteworthy selections as the debuted.

Now Megan's off to school outside of Alaska and has decided that hauling all this beer south (as popular as she'd instantly become) is a cumbersome undertaking at best. So, she's decided to offer it up for your vintage collections or immediate enjoyment. As you peruse the list, note that she'd like to get \$30 for each 2007 - 2008 beer and \$20 for each 2009 beer. "Anything newer, I'd say \$10-\$15," she says. The larger 750 ml bottles, magnums and other larger beers are priced individually. And she says that if anyone wants the whole lot, she'll let it go for \$1,000.

Megan also notes that "granted, not everyone is going to want to pay these prices. I'm open to any offers as long as I'm regaining the cost of the beers. The person who buys the most, I will add free, unlisted (newer years and still limited release) beers as bonuses). If you're interested in any of the below, contact Megan at (907) 947-7899. You can email Megan at megan.mcdonald@me.com.

Qty Year Name Style Notes

- 1 2007 Wrath Belgian Style Double IPA 7 Deadly Sins Series
- 1 2009 Viking Belgian Dark Strong Ale Memorial Ale
- 1 2009 Imp Choc Pumpk. Porter Pumpkin Ale Now TREAT
- 1 2009 XXX Black Double IPA Specialty Beer Anniversary Brew



- 1 2009 XXX Oak Aged (above) Specialty Beer Anniversary Brew
- 3 2009 Pluto Belgian Golden Strong Ale Planet Series
- 4 2009 Uranus Belgian Golden w/Brett Planet Series
- 4 2009 Saturn Belgian Fresh Hop IPA Planet Series
- 2 2009 Venus Belgian Quad Planet Series
- 6 2009 Mercury1 Belgian Style Small Beer Planet Series
- 2 2009 Jupiter2 Belgian Champagne Tripel Planet Series
- 1 2009 Uranus3 Planet Series
- 2 2010 3767 Belgian IPA w/Brett Collaboration
- 2 2010 Berserker Imperial Stout Seasonal
- 2 2010 Tree Hugger Spruce Tip Stout Pop Culture Series
- 1 2010 TREAT Imp. Choc.Pumpk. Porter Seasonal
- 2 2010 Open Container American Wild Ale Collaboration
- 4 2011 London Old Ale w/Brett World Tour Series
- 1 2011 Bangalore Double IPA w/Spices World Tour Series
- 1 2011 Moscow Russian Imperial Stout World Tour Series
- 1 2011 Anchorage Ice Bock World Tour Series
- 1 2012 TREAT Pumpkin Ale Seasonal
- 3 2012 Brewtality Espresso Black Bier Crew Brew

NON-MSBC BEERS

- 2 2007 Fort4 Dogfishhead Ale w/Raspberries
- 1 2008 Vertical Epic Stone Belgian IPA
- 3 2009 Duchess de Bourgogne5 Brouwerij Verhaeghe Flanders Brown
- 3 2008 Dissident Deschutes Flanders Brown
- 4 2009 Life and Limb Sierra Nevada American Strong Ale
- 1 2009 Choklat Southern Tier Ale with Chocolate
- 1 2009 Oak Aged Yeti Great Divide Oak Espresso Stout
- 1 2009 It's Alive!6 Mikkeller Wild Ale

NOTES

- 1 22 ounce bottles 2 750 ml 3 Magnum 4 750 ml 5 750 ml 6 750 ml



More Beer, Less Effort: There is a God

by Jeff Shearer

Disclaimer: much of the information in this article was shamelessly copied from Drew Beechum's September / October 2010 Zymurgy article. For more information, hit the AHA Zymurgy archives.

If you're like me, there are so many beers to brew but with so little time. If you're like me, the list of styles you'd like to try far exceeds the time you have for brewing. But homebrewers are a creative bunch and there are a variety of techniques one can employ to diversify the selection in your beer frig. I'm sure many have tried the approach of splitting a batch and pitching two different strains of yeast. Styles that share similar grain bills, like Munich Helles and Koelsch are good candidates. Does anyone recall Kevin Sobolesky's December 2011 newsletter article on parti-gyle brewing? The main premise of parti-gyle brewing involves using the first (i.e. high gravity) runnings of a mash to make a big beer, like a barleywine, and using the second (i.e. lower gravity) runnings for a smaller session beer, like a pale ale. This approach must have some merit, how many years has it worked for Fuller's ESB and London Pride? And, just look around locally, many of our local Alaska commercial breweries use this same technique to add diversity to their line up in an economical way.

Want to get more complicated? Try splitting your batch during the boil. Let's use American and English Barleywine as an example. It's possible to design an English and American Barleywine using the same base malt, think Maris Otter. After 60 minutes of boiling run off X gallons into another vessel, add some EKG or Fuggles hops for that English flare, chill, and pitch your English yeast. Continue boiling the remainder in your original brew kettle, adjust the IBUs with your favorite "C" hops, add DME or sugar to bump up the gravity, and your American Barleywine is on its way. This is where help from brewing software or Smartphone apps will come in handy so you can adjust your IBUs and gravity 'on the fly.' See recipe at end of article.

Want to mix things up after the ferment? Try brewing a robust porter, ferment the beer to terminal gravity and then split the batch three ways. One third goes into a secondary on vanilla beans, one third is aged on oak cubes, and the last third is bottled or kegged as your standard robust porter. In the end one batch results in three different entries in the next competition: Porter, Wood-Aged Beer, and Spice/Herb/Vegetable beer. The same approach can be taken with fruit beers. Next time split a batch of American wheat and put half in a secondary on apricot, raspberry, or cherry puree. There you have it, a Light Hybrid and a Fruit Beer. How might this work with lagers? Turn a blind eye to the legalities of distillation, brew a doppelbock and freeze concentrate part of the batch for an eisbock.

While these techniques may not yield the same results as designing a specific recipe for the style you're seeking, they are a great way of honing and diversifying your brewing skills. And remember, when you're looking to mix things up in the beer frig these techniques will set you on the right path.

Nathan Smith's Transatlantic American / English Barleywine recipe as presented in the Sept / Oct 2010 Zymurgy issue

For 6 gallons American and 6 gallons English Barleywine, adjust based on your system's capacity and efficiency

Malt/Grain/Sugar (Common)
35.0 lb Maris Otter
1.25 lb British Crystal 120L
1.0 lb British Crystal 55L
1.0 lb American Crystal 10L

Sugar (American)
1.0 lb Amber Liquid Candi Sugar (48 hrs after pitching)
1.75 lb Turbinado Sugar (boiled in 1000 mL water, 72 hrs after pitching)

Hops (Common)
9.0 oz Goldings pellet (5%) 90 minutes
1.0 oz Goldings pellet (5%) 30 minutes
1.0 oz Goldings pellet (5%) 5 minutes

Continued on Page 11



A shameless plug

by: *Fermento*

I don't normally do this, but I'm pretty stoked about the new cell phone application that allows me to track, follow and record all of Alaska's locally produced beer. If you haven't heard about it, The Beer Up Here is an iPhone application that documents every local Alaska beer from each of our state's 23 licensed brewing operations. Here's how it works.

Designer JJ Tranquilla and his team visited every single brewery in the state to meticulously taste, describe and record each of the brewery's beers. The team took high resolution photos of each beer as well. The application contains a description of each brewery, its location, a touch of history and of course the beers. Clicking on a brewery reveals its beers and clicking on an individual beer will provide you with the beer's style, availability, packaging, ABV, IBUs color (SRM) and basic ingredients. And, touching anywhere on that page reveals a beautiful, high-resolution picture of the beer.

You can sort all of the state's beers by style or by ABV, for example. Say you wanted to find out who's making IPAs? You can type in that style and it will list every brewery's IPA. It's pretty slick if you ask me!

And, the listed beers aren't just a historical snapshot. To the greatest extent possible, the team works with the breweries to keep the application as real-time as possible. For example, breweries are provided with small steel growlers, and when a new or seasonal beer emerges, they simply fill the growler, drop it into a postage paid package and send it to the team. The team then decants the beer into the brewery's glassware, photographs it, samples it, records the pertinent data and adds it to the site.

To avoid confusion, beers that are younger than 30 days old are identified by a diagonal yellow band with the beer listing. Retired beers are listed too, so as the application matures over the years, it will be a growing piece of beer history in Alaska.

And, you can get this application for less than a pint of cheap beer. The application costs a one-time \$4.99 and can be obtained from the iTunes store. Another version is in development for the Android platform.

BUT WAIT, THERE'S MORE!

In another section of the application, there's a link called iDrank. This is where you can track the local beers you've tried and rate them on a scale of 1-5. Your rankings are blindly aggregated with the ratings of others and the average score is depicted. This is a fun and easy way to keep tabs on what you've had from what brewery. To me, it's kind of a challenge and I find it akin to collecting stamps, only I'm collecting beers.

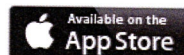
BUT WAIT, THERE'S MORE!

Clicking on the "info" section of the application will reveal a growing list of Alaska's premier alehouses, and the beers that they have on tap. Like the new beers, it's incumbent on the publican to feed the application with updated info, but most of the listed alehouses are excited to be featured in the application and are diligent in keeping their lists up to date. To me, this is one of the most valuable portions of the application because by surfing the local tap lines, I often discover new or returning beers that I've been chasing down. As the application grows in popularity, you can expect more pubs scramble to get listed because frankly, who couldn't use a little free advertising?



Your mobile field guide to what's brewing in Alaska.

thebeeruphere.com



See code on back.



THE BEER UP HERE



- Every brewery in Alaska
- Every beer
- High quality photography
- Vital info
- Keep track of what you drink
- Rate your beers
- Links to important beer resources
- Stay informed about new releases

BUT WAIT, THERE'S MORE!

The Growler Bar link in the "info" section lists many of the major growler bars around town and what they have on tap. Like the alehouse listings, the grog shop managers feed the updated data to the application. Right now, all of Alaska's Brown Jug stores that have growler bars are listed, along with La Bodega and all three Anchorage Wine House locations. This is a work in progress and plans are to include growler bars in some of the more outlying areas.

BUT WAIT, THERE'S MORE!

Under the info link is a "Community" link that points to a growing list of organizations that are near and dear to us including not only Arctic Brewing Supply and the Brewer's Guild of Alaska, but our very own Great Northern Brewer's Club.

BUT WAIT, THERE'S MORE!

Not that I want to brag about it, but the application developer gets his own word-only copy of my weekly rant that I consent to have posted there each week, so if you were to get bored, you could whip out your phone and put yourself to sleep with a dozen or so pages of my drivel when you feel like it.

BUT WAIT, THERE'S MORE!

Future enhancements include not only an application for the Android platform, but links to our states beer festivals and events, a calendar of events and stuff like that. Can you imagine having the Great Alaska Beer and Barley Wine Festival program on your phone with a place to record your sentiments and notes on the beers you're trying? Stuff like this and much more looms ahead.

BUT WAIT, THERE'S MORE!

If you act quickly, the application is on sale for \$1.99, but it won't be for long. As far as I'm concerned, this is a must-have for any Alaska beer lover and for your visitors that are beer lovers from outside. Oh, and remember that gift giving time of year that's coming up (I don't know if it's politically correct to say Christmas any more)? This has got to be one of the most economical, stocking stuffer type of gifts you can give someone especially if you're on a budget. How does one gift another with a cell phone application? It's easy! Check out the link below for instructions.

http://howto.cnet.com/8301-11310_39-57336902-285/how-to-gift-an-app-from-the-app-store/

And, as far as I'm concerned, it's pretty cool to show off to your friends. If someone wants to know about some local brewery's beer or it becomes a topic of discussion, why not whip out your cell phone and become an instant local expert and show them a upscale PICTURE of the beer at the same time? Now that my son's gifted me with my bottle opener cell phone case, and now that I have The Beer Up Here application, my phone is complete!



Hops (American only)

- 1.0 oz Chinook pellets 5 minutes
- 1.75 oz Centennial pellets 5 minutes
- 1.75 oz Amarillo pellets 5 minutes
- 1.5 oz Simcoe pellets 5 minutes
- 2.0 oz Columbus pellets 5 minutes
- Dry hop with a small amount of hops of your choice

Don't Drink and Drive!

Extras (English)

- 1.0 oz French oak cubes - optional (or added to 1/2 English Barleywine batch)

Yeast

- WLP002 English Ale (English Barleywine)
- WLP001 Cal Ale (American Barleywine)

Original Gravity: 1.111 (American) / 1.088 (English)

SRM: 21 (American) / 15 (English)

IBUs: 100+ (American) / 74 (English)

Mash: 150 degrees F for 60 minutes

Directions: Mash and boil beer as normal. At end of boil, chill the English portion. Add extra American hops and continue to boil before chilling. Add the sugar syrups 2 to 3 days after pitching yeast. Dry hop for 14 days after primary fermentation. With English batch, split beer and age half on French oak cubes for 3 to 4 months.



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



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

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**NEXT MEETING: October 15th 2013
7:00 PM at the Snow Goose**