



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

OCTOBER 2014

The Prez Sez

Secretary's Corner

2014 Celestial Meads Equinox
Mead Competition Results

Anchor Town Competition
Wrap Up

Valdez Oktoberfest & Brewfest

Eagle River Brewfest

Belgian Lambic

Valdez Competition Registration
Form

The Prez Sez

by Peter Hall

The season is changing, and I'm rather happy about it. The sunshine voodoo I work is still in effect, but it is quite a bit chillier outside. The transitions in Alaska can be a little rough, but the end result, is often quite nice (according to me). I look forward to the snow and the lights that go up all over town. I also look forward to easily fermenting a batch of beer and a whole new year of GNBC events that I'd like to share.



The new GNBC membership year has begun. Many of you have already signed up for another year of a packed calendar, but if you have not you can go to: www.greatnortherbrewers.org/membership . Now is the time to renew your membership with Alaska's best homebrew club.

On the topic of transitions, think about the upcoming GNBC leadership elections. As per our bylaws, it is time for the club to hold elections for all of the executive positions as well as for all three of our board member seats. I have some people that have already offered to run again, but I still need volunteers to put their name on the ballot. Up for grabs are the positions of GNBC President, Vice President, Secretary, Treasurer, and the three board positions.

I want to say a huge thank you to all of the people that showed up for the Equinox competition at Celestial Meads. There were a ton of first timers there. The first timers were placed with people that had been there before and everything went along smoothly. I think you would have a very hard time arguing with the results of the competition. There were a ton of great entries and we still managed to ferret out the winners with relative ease. Thank you to all those who entered, those who judged, to Breck Tostevin for coordinating the event and of course to Mike Kiker for facilitating. It all made for a great competition.

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NEWSLETTER EDITOR

DEBBIE GRECCO

Before you know it, it will be winter time and the Humpy's Big Fish Competition will be here. This is the last GNBC competition of the year in which you can garner points for Home Brewer of the Year. Of course, I have been keeping lackadaisical records, but I know the competition is pretty tight this year. HBOTY categories for Big Fish are BJCP styles 3: (European Amber), 5: (Bock), 13: (Stout), 17: (Sour) and 19: (Strong Ale) with a side challenge of 26B: (Braggot). These styles should make for a very interesting competition. Humpy's always plays a great host. Keep an eye out for events details as December draws near.

The Valdez Homebrew Competition is much sooner. It may not earn you HBOTY points, but it can put a few dollars in your pocket. I have copied the information for last month's PDF attachment and pasted it into an article down below.

Christmas is quite a ways away still, but our annual GNBC Christmas Party is not. For the last few years, we have held the GNBC Christmas party on the same day as Big Fish, and hopefully this year will be the same. Last year's Christmas party was a smashing success in part because of all the great help with set up and clean up. Date and location are yet to be confirmed, but I will be sure to let you know as information becomes available.

October tends to be a pretty fun month for me. I have a hard time filling a newsletter article, but this is when my brewing season really gets started again. My wife and I are also pretty big fans of Hall-o-ween (what we call it in my house).

The GNBC really does need people to continue to step up to help. It can be anything from sticking around at the end of a meeting to help clean up, to running one of the upcoming leadership vacancies. It can mean judging at the various competitions we support. GNBC needs your support! All of you that have stepped up and supported this club, and continue to do so are greatly appreciated. We couldn't be the club that we are without you. I have not absolutely decided if I will or will not run again for Prez. I'm hoping to see some names roll in before I know which way I'll go. I want to help the club and am yet to see where I will best be of service. Sorry to be vague. Of course you could email me at president@greatnorthernbrewers.org if you have questions, comments or concerns (or want to throw your name in the hat.)

Keep you brews hot and beers cold,

Prez Peter





Secretary's Corner

by Jeff Shearer

Old Business:

The club held its monthly meeting on September 16th at the Snow Goose, it was great to see such a big turnout in membership after the summer break. There were lots of announcements about recent or upcoming events so if you missed the meeting be certain to scan the newsletter.

Rules of Conduct:

All GNBC Members have been asked to sign an updated Rules of Conduct form. Please contact Kat/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:

We still have one case of last year's glassware available for purchase. \$7 each. The club board is considering taking a year off from the annual glassware purchase so buy now or possibly wait until January 2016.

Events:

Valdez Oktoberfest and Homebrew Competition
October 17-18
Valdez, AK

See September GNBC newsletter article for details and entry form. Entry drop off at Arctic Homebrew Supply deadline is October 10th. \$10 entry fee for each entry. Five categories open: Oktoberfest, IPAs, Stouts, American Pale Ale, and Meads.

The following list of events were shamelessly copied from Dr. Fermento's Foamy Rant Blog. Let's face it, the guy knows what's going on!

October 3-4 (Friday-Saturday) Eagan Convention Center German Club of Alaska Oktoberfest 7 pm: \$15 pp

October 4 (Sunday) Alaska Railroad/Glacier Brewhouse Oktoberfest Beer Train (Portage and Back) 4 pm: \$169 pp

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

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

3-4.....*Eagan Convention Center*

German Club of Alaska

Oktoberfest 7 pm: \$15 pp

10.....*Eagle River BrewFest*

6:30 pm \$50 pp

10.....*Entries at Arctic Brewing for Valdez*

Competition

11.....*Entries for Valdez Comp Due in*

Valdez by 5 pm

11.....*Arkose 10th Anniversary*

Celebration (time/cost TBT)

13.....*Humpy's Great Alaskan Alehouse*

Oktoberfest Celebration 7 pm:

\$65 pp

17-18.....*Valdez Homebrew Competition*

Judging in Valdez

18.....*Fairbanks Hoo Doo Choo Choo*

4 pm: \$169 pp

21.....*GNBC Monthly Meeting at the*

Snow Goose 7:00 pm

29.....*Bodegafest Beer Dinner at*

Kinley's (time/cost TBD)

CAFE



AMSTERDAM

October 10 (Friday) Eagle River Boys and Girl's Club Eagle River Beer Festival 6:30 pm: \$50 pp

October 11 (Saturday) Arkose Brewery 3rd Anniversary Celebration Time/Cost TBD

October 13 (Monday) Humpy's Great Alaskan Alehouse Oktoberfest Celebration 7 pm: \$65 pp

October 18 (Saturday) Fairbanks Hoo Doo Choo Choo 4 pm: \$169 pp

October 17-19 (Friday/Saturday/Sunday) Whitehorse, Yukon Territories Yukon Beer Festival Various Times: \$25 pp/per session

October 29 (Wednesday) Kinley's Restaurant Bodegafest Beer Dinner Time/Cost TBD

November 1 (Saturday) Aviation Heritage Museum Bodegafest 2014 5-9 pm: Cost TBD

Miscellaneous:

TAP (Training for Alcohol Professionals) classes are held at CHARR's Charlie H. Selman Training Center located at 1503 W. 31st Avenue, Suite 101 Anchorage, AK. This certification is required if you pour or steward at any fests or competitions. Alaska CHARR is no longer posting their Anchorage class schedule on the website, but contact them at 800-478-2427 or in Anchorage at 274-8133 if you're interested.

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 shearer.jeff@gmail.com.



2014 Celestial Meads Equinox Mead Competition Results

By Breck Tostevin, M.B.

Thanks to everyone who entered and those who judged the Seventh Annual Equinox Mead Competition. We had twenty-seven entries; up six entries from last year as well as having all categories entered. Steven Kunemund returns to the victory circle with his Best of Show Merlot Pyment. The Great Northern Brewers sweep the competition: Strong work.

Thanks to Mike Kiker of Celestial Meads for sponsoring the competition. I want to specially thank the judges, in particular our new crop of mead judges and our able steward who assisted them. We were packed in Celestial Meads like sockeye salmon on the Kenai. I had a lot of fun and I hope you did too.

Here are the results:

Traditional Meads: Cat. 24

1st. Steve Schmitt, GNBC, "The Dude Abides!" Raspberry blossom honey, Traditional Sweet Mead

2nd. Jason Ditsworth, GNBC, "Smiley's New Owner Won't Sell to No Alaska Boy" Tupelo honey, Traditional Semi-Sweet Mead

3rd. Steven Kunemund, GNBC, Clover honey, Traditional Semi-Sweet Mead

Melomel: Pyment, Cat. 25B

1st. and Best of Show. Steven Kunemund, GNBC, "Merlot-Currant Mead" Clover Honey, Merlot concentrate, Red Currant Concentrate.

2nd. Tracey Lewellyn, "Chilean Go-Go" Clover honey, and Port Reserve

Melomel: Other Fruit Meads; Cat. 25C

1st. Breck Tostevin, GNBC, "Mambo III" Three Berry Black Currant Melomel

2nd. Steven Kunemund and Yondi Liriano, GNBC, Tamerind Mead

3rd. Steven Kunemund and Yondi Liriano, GNBC, Guava Mead

Open Category Meads: Cat. 26

1st. Jason Ditsworth, GNBC, "Fermentation From Hell" Blackberry Blossom Agave Mead

2nd. Jeff Shearer, GNBC, Braggot

3rd. Steven Kunemund and Yonali Liriard, GNBC, "Mama Juana Mead" Canilla herbs and other unknown Carribean herbs.

Standard Cider and Perry: Cat. 27

1st. Dan Bosch, GNBC, Common Perry

2nd. Joel Everard, GNBC, "Hard Apple" English Cider

3rd. Rick Levinson, GNBC, "Bradley's Hard Cider" Common Cider

Specialty Cider and Perry: Cat. 28

1st. Breck Tostevin, GNBC, "Klatt Homestead Perry Reserve" Specialty Perry

2nd. Dan Bosch, GNBC, New England Hard Cider

3rd. Joel Everard, GNBC, "Hard Apple Raspberry" Fruit Cider

Thanks to everyone for an excellent competition. Get those meads and ciders going for next year!

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

Anchor Town Competition Wrap-Up

by Mike Fisher



The sixth annual Anchor Town Invitational Home Brew competition is in the history books. John Trapp organized the event and I shadowed him so that he can retire from running the competition (for real this time). Judging took place at King Street Brewery on Sunday, September 14.

There were nearly 60 entries spanning a wide range of styles. We're very impressed with the strong response. Unfortunately, by 11:30am, we only had three judges in attendance. These three gentlemen deserve thanks for being there to help out and for judging six entries in category 10, American Ale.

We left all remaining entries at King Street Brewery for the folks there to evaluate. If they find something they would like to brew, we'll announce their selection in a future newsletter. Due to the lack of judges, we will not be holding an awards ceremony, though John and I will try to get feedback to the entrants in category 10.

Looking forward to next year, I would like to ensure we still see a great response from brewers while boosting the number of the judges to match. I will announce the event in future issues of the newsletter, but for the time being I'm very much interested in your feedback in how to make the competition work better in the future. Schedule, logistics, getting the word out, styles, etc. Please send me your suggestions.

John and I would like to thank everyone involved in making this event happen. Thank you again to the judges and entrants, and special thanks to Pete and Lisa at Arctic Brewing Supply and Shane and Dana at King Street Brewery. Without them, the logistics of the competition would be much more challenging. Please give our supporters the thanks they deserve when you see them.

Valdez Oktoberfest & Home Brew Competition

The Valdez Oktoberfest & Homebrew Competition will take place on October 17th and 18th this year. For those of you that want to enter this AHA/BJCP sanctioned event, here are the particulars. I'm sure the organizers would love your professional judging support if you were to plan a trip to Valdez during that time. See the contact information toward the end of this article and before the registration form if you want to talk to someone about the event or volunteer your judging prowess.

Entry Instructions

Three each 12 ounce bottles of homebrew are required for each entry

Entering Beer

Arctic Brewing Supply in Anchorage on October 10th
Delivered to the Valdez Information Center by October 11th no later than 5 pm

Please select the appropriate category for your homebrew and identify it in the registration form.

Complete the Registration Form and attach your recipe. Submit your form and payment in advance to the Valdez Convention and Visitors Bureau PO Box 1603,
Valdez, AK 99686 or Fax 907-835-4845.

Judging

Judging will take place at the Oktoberfest Celebration on October 17-18 in Valdez. If you are interested in judging, we can use your help. See the information below on how to contact us to express your interest.

Categories

IPA (Category 14)
Pale Ale (Category 10A)



Eagle River Brewfest

By Dennis Sessler

October 10th 2014, mark your calendar, the date is fast approaching for the annual Brewfest that's sole purpose is to raise donations for the Eagle River Boys and Girl Club. I along with a small group of GNBC members have been attending this quiet little beer festival for years.

Here are all the details that you will need to obtain the coveted tickets to this year's event. The tickets are on sale at the Eagle River Boys and Girls Club ("B&G"). There are only 300 tickets available and believe me they will go fast. For the last three years this annual event has sold out weeks before the event. The cost of the ticket is \$50.00. One hundred percent of the money from ticket sales and from the auction goes to keep the B&G Club open for another year. This is their primary source of funding that allows them to keep the doors open for 350+ local children. Last year's Brewfest raised \$18,000.00 which went to playground purchase and construction.

You might ask what the paltry \$50.00 gets you. The event is held at the Eagle River Lions Club, the Lions club rents the facility at a reduced price to the Boys and Girls Club for the event and cooks up a buffet style array of foods fit for a king. I'm not privy to this year's menu. If I had asked I'm sure I could have obtained it. Just trust me you will be treated to items like prime rib, halibut, salmon, etc. You need not worry about eating dinner before arriving at the festival. You will be given a logo inscribed pint glass upon entry, along with the required tickets. The Lions club facility is a small building and when all 300 fest goers are present it will be elbow to elbow with locals socializing, dancing and partaking in an auction that will consume the masses.

So here is a list of the attending breweries and meadery.

- Alaskan Brewing Co.
- Arkose Brewing Co.
- Midnight Sun Brewing Co.
- Glacier Brewhouse
- Sleeping Lady Brewing Co.
- Moose's Tooth Brewing Co.
- Denali Brewing Co.
- King Street Brewing Co.
- Celestial Meadery



What you will need to do is contact the Boys and Girls Club in Eagle River to secure your tickets. Their address is 11700 Old Glen Hwy. Eagle River. It's the bright blue building right next to Arby's on the main drag in Eagle River. I would call before making the venture out to Eagle River; their phone number is 694-5437. You can purchase your tickets over the phone via credit card and your tickets will be on will call at the door the day of the event. If by chance tickets are available at the door the cost is \$60.00

On Friday October 10th the doors at the Lions club located on Eagle River Rd just west of Walmart, will open at 6:30 pm, I would suggest that you arrive early to get a quick seat and grab a bite to eat. The seating is limited and after eating everyone gets up and starts hitting the attending breweries, sampling their wares. The silent auction is ongoing and towards the end of the evening the live auction will start. It's a fun auction getting all the attendees into the donating mood. Bring your wallets and remember this is a fundraiser. At 9:30 pm they will start corralling all the masses out the doors. You will want to preplan your evening. They will be taxi cab rides available from this location, or better yet plan a ride home from a designated driver. I hope to see you there on October 10th supporting a very worthwhile organization.

Belgian Lambic

By Jeff Shearer

I've been on a sour beer kick lately, so you'll just have to bear with me this month. For those of you who have an extra carboy lying around that never seems to get used, I have just the answer. Brewing a lambic is relatively straight forward; giving the yeast time to work its magic is what may try your patience. With flavor descriptors such as 'mousey,' 'horse blanket,' and 'goaty' you may wonder how anyone could enjoy these beers. Just give them a try and see for yourself. You may love them or you may hate them, but you'll at least know whether you truly want to tie up carboy space for 12-24 months.

Lambic recipes are quite simple. Traditionally, pilsner malt and unmalted wheat made up the grain bill along with aged hops. Aged hops are simply hops that have been exposed to the air in a cool, dry location for about three years. Aged hops still lend some preservative qualities to the beer but do not contribute hop aroma, flavor or bitterness. You can age your own hops by placing any low alpha acid leaf hop in a paper bag and placing in a closet or attic for several years. If you're short on time, just ask at your favorite local homebrew supply shop. Still no luck? Try using a very small amount (< 5 grams) of traditional leaf hops, such as Saaz or Tettnang, early in the boil. A turbid mash and spontaneous fermentation with wild yeasts are two other distinguishing aspects of brewing a lambic (I'll present a simplified process below). See Jeff Sparrow's book: Wild Brews for more info.



The real magic with a Lambic comes from the yeast. Unless you have several hundred years of trial and error and just the right geography to work out all the kinks of a wild fermentation with naturally airborne yeasts, I suggest just buying a tube or packet of the commercially available blends. Sour beer blends are a mixture of *Saccharomyces cerevisiae*, *Brettanomyces*, *Lactobacillus*, and *Peddiococcus* strains, the latter two are what really provide the sour flavor in a Lambic. One way to add complexity to your Lambic is to pitch the bottle dregs (i.e. the last 1 oz of yeast sediment in a commercially packaged bottle of beer) of your favorite craft brewed sour beer. Go here for a list of commercial beers that have 'viable' bottle dregs: <http://www.themadfermentationist.com/>.

Batch Size: 6 gallons
OG: 1.056
FG: 1.004
IBU: 0
Color: 3 SRM
Boil: 90 minutes
Pre-Boil Gravity: 1.042
Pre-Boil Volume: 7.75 gallons

Extract:	Weight	Percent
Pilsner LME	4.2 lb (1.91 kg)	56%
Wheat LME	3.0 lb (1.36 kg)	40%
Malto-dextrine	0.25 lb (0.11 kg)	4%

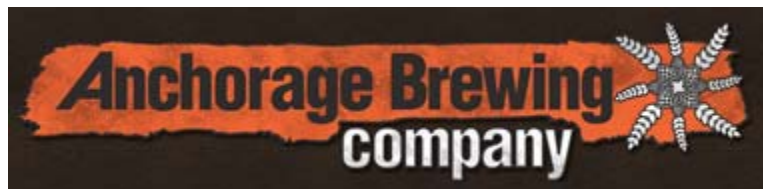
Hops: IBU
3 oz (85 g) of aged hops @ 90 min

Yeast:
White Labs WLP655 Belgian Sour Mix, Wyeast 3278 Lambic Blend

All Grain Option:

Replace Pilsner LME with 5.17 lb (2.35 kg) of Pilsner malt and Wheat LME with 3.69 lbs (1.67 kg) Flaked Wheat. Mash at 151 F for 60 minutes.

* Recipe calculated for 70% mash efficiency. Use malt percentages to scale batch size. Interested in sharing a recipe with the club? Send recipes to shearer.jeff@gmail.com



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 \$30.99 to:

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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 21st, 2014
7:00 pm at the Snow Goose**