



THE

# Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

APRIL 2014

## The Prez Sez

by Peter Hall

Again I am here exercising my strange warm weather voodoo. I write the Prez Sez and it gets warm outside. It's not really quite so weird anymore. It's spring time! My family still did our usual spring ritual, just in case. I'm more than happy to line out how to make you garden grow with lots of sun Grampa Hall style, but it would not fit very well here. White/slushy stuff has fallen a few times in the last season before. Hopefully the sun will manage to stick around for the next weekend or two. Either way, you can't stop the train of events that are right around the corner.



I'm actually twitching a little. Saint Patrick's is far enough behind that all those effects should be worn off. That train of events is exciting and a little intimidating! This newsletter probably won't be published before we make it out curling. So, on Saturday March 29 an exuberant group of club members headed out to the Anchorage Curling Club. The curling club is an enthusiastic host, and we are enthusiastic guests: Thank you ACC! I hope to see this be a regular spring tradition. So long as you will have us, we will be happy to bring a few homebrews along to share. Talkeetna Beer Trippin' is only a few days away! Of course I waited until the last second to make my reservations. I'm sure though that there are still options available if you have decided you would like to come out. Everyone who has been paying attention knows that this is a huge event. It's both busy and extremely relaxed. There is more than enough planned to keep you busy from Friday night until Sunday afternoon. There isn't much to update, but there is still some info below if you would like to review.

One very short week after Beer Trippin' is the Snow Goose Spring Breakup Competition. This event is a little different in that it is open to only 5 styles, as well as the side challenge. This is the first chance for all of the freshly trained beer judges to exercise their new skills. I've been trying to act like a judge for about a year now. I'd like to think that my skills have improved over that time and I know that the BJCP classes have helped. Come on out and help Dan Bosch and the GNBC to have a successful competition. I'll even line out all the particulars and ask for judges again in a little write up below.

The Prez Sez

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Homebrew Competition

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There were a few of us at Brew-a-thon last year, and I think at least as many that decided not to go. The weather was less than inviting. We still had a successful day and a good time, but it wasn't easy. In a little experiment to see if we can hit better weather more reliably, the board has decided to host Brew-a-thon on May 10. I, and many other GNBC'ers, will be headed back out to Emerald Street to make a whole bunch of brew in one day. Start with the traditional toast at 9am and then get the boil rolling. Kevin Sobolesky is always a great host and writer. Check out what he has to say a little further down the newsletter.

Summer is actually within reach now. My family has done everything we can to ensure a warm summer. Now the board is starting to make plans for the GNBC summer camp out. Each year the GNBC camp out alternates between two camp ground sites. This year we are back at the Eklutna group site. It is close to town and there is plenty of room to accommodate whoever would like to hang out. It is all happening on the weekend of June 20-22, so there should be no shortage of daylight. We will probably light a fire or two anyways, and share a meal with a few homebrews. No article yet, but mark your calendars to plan to be in Eklutna on June 20-22.

I feel fortunate to get to hang out with the ebullient group of people in the GNBC. All of the happy and generous people are pretty easy to get along with. It has made it a little easier to deal with some of the recent GNBC membership issues. Those should all be getting cleared up now. Kat Karabelnikoff has stepped up to be the new membership coordinator and is jumping in head first. She has already tackled a few smoldering problems, but there may be some that we are not aware of. If you have had any kind of issue with GNBC membership that has not already been resolved, please email me at [president@greatnorthernbrewers.org](mailto:president@greatnorthernbrewers.org) or Kat at [membership@greatnorthernbrewers.org](mailto:membership@greatnorthernbrewers.org). Thank you all very much for your patience.

We have so much to do that it is difficult to keep up. I do the best that I can to get out all the information I have, but I do miss things from time to time. Please email me at [president@greatnorthernbrewers.org](mailto:president@greatnorthernbrewers.org) if you have any kind of questions, comments, or concerns. I'll see y'all out there!

Keep your brews hot and beers cold,  
Prez Peter



*Palmer, Alaska*





## Talkeetna Last Call!

*by Joe Michael*

The time has come. The club faithful have persevered through the dark and cold winter months, and yes, that bright ball of light in the sky is indeed the sun. With the inevitable shift to spring also comes that weekend we've all been waiting for: Talkeetna Beer Trippin' 2014! You've been hearing about it, reading the articles over the past few months, and kept up with the details on the club's Facebook page, and now, TBT2014 is nigh.

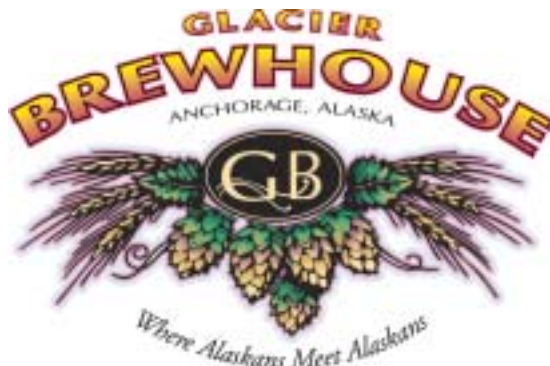
At the time this article is being drafted and sent, it's only a few days before we kick the weekend off. If you've been slacking, or are just now hearing about it, you could be facing a roll of the dice on things like lodging and a seat at the table for Friday's Denali Brewing Co. beer dinner. Don't let that stop you from trying, though - there is a lot of fun to be had out there over the weekend, and the more that join in, the more fun it is!

I'd recommend calling Twister Creek for the latest on beer dinner availability (907-733-2537), and checking around the various lodging options to see if there's still a pillow to be found. Either way, do make an effort to be a part of this great weekend celebrating five years of great beers!

Talkeetna is close enough for some day trippin', too, in case you just want to drive out, spur of the moment. Come slip into the ever popular commemorative t-shirt, grab a brew, kick back, and relax!

Don't forget to pack out some of your homebrews as well - both for the unsanctioned competition and for the homebrew taste and share. These events happen on Saturday, April 5th, and are always a blast. I'm excited to see who will take home the bragging right and the coveted Golden Carboy this year. Remember - the winner also gets to brew on Denali's system, and will see the beer released at Beer Trippin 2015! We'll be enjoying our own Aaron Christ's winning beer this year, premiering at the Friday dinner!

I have sure had a ton of fun being a part of helping organize this weekend over the years. It has been a wonderful respite for all of us to get out town and let loose a little. The DBC crew really pulls out all the stops as our hosts, and the list of local establishments that give us a hearty welcome continues to grow with every new Trip. I hope you'll find some time April 4-6 to trip on out to Talkeetna and raise a pint with me to the onset of spring and summer! Cheers!



# Secretary's Corner

by Jeff Shearer

## Old Business:

The club held its monthly meeting in the basement of the Snow Goose on Tuesday, March 18<sup>th</sup>. Attendance was small (about 30 members), I suspect the meeting falling the day after St. Patrick's Day playing a role. However, as I circulated amongst the tables socializing I can attest the quantity and quality of homebrew and craft brew our members brought to the meeting was impressive! A special thanks for Katherine Karabelnikoff for enthusiastically rejoining the GNBC Board and stepping up as membership coordinator.

## 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 with two options available. We still have some of last year's glasses available for \$5 each. This year's glasses are available for \$7 each. Look for them at each club meeting or contact us to order yours.

## Events:

Brooms and Brews – you just missed it!  
Talkeetna Beer Trippin' Weekend – April 4-6  
Snow Goose Spring Breakup Homebrew Competition – April 12  
Brew-a-thon – May 10

## 2nd annual Eagle River "Pride of the Lions" BrewFest

\*Saturday, April 5, 2014  
\*6-10 PM  
\*Eagle River Lions Club House. \*Tickets \$40

This is a fund-raiser for the Lions' Club.

\*They will be hosting some great Alaskan Micro-Brews and two local homebrewers.  
\*There will be designated drivers, live music, a silent auction, great food with prime rib highlighting the menu, and incredible door prizes including a Ruger 10-22 breakdown assault style rifle.  
\*Your ticket stub makes you eligible to win all the prizes.  
\*All proceeds go to support the 40 acre Eagle River Lions Park and Community Events such as their Independence Day Celebration, Community Easter Egg Hunt, Charity Baskets, Free Christmas and Thanksgiving Dinners, and Childrens Ice Fishing Derby.

The organizers are looking for some beer savvy TIPS/TAMS certified volunteers to help serve at the BrewFest. If you are interested in volunteering, please contact Ed Doherty at akbear49@hotmail.com or phone (907) 696-3991, and plan to arrive 15 minutes early.

# EVENTS

Every First Thursday

*Moose's Tooth First Tap*

Every Friday

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

4 - 6.....*Talkeetna Beer Trippin*

11.....*Entries accepted for the Snow  
Goose Break-up Homebrew  
Competition - Snow Goose  
Basement 11am - 6pm*

12.....*Snow Goose Break-up Homebrew  
Competition 10am in the basement  
at the Snow Goose*

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

10.....*GNBC Brewathon 8am*

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



## 6th Annual Chemistry of Beer, Wine, and Mead

\*The event is held at the atrium of the Performing Arts Center in downtown Anchorage

\*Friday, April 4, 2014

\*7-9 PM

\*This is a fund-raiser for the Alaska Museum of Science and Nature (aka the Alaska Museum of Natural History). \*There will be a diverse selection of local and other craft beers, wine, and mead, with fine food pairings from local restaurants, music, a silent auction, a door prize, and maybe a visit from a dinosaur. \*General admission tickets are \$45

\*limited VIP tickets are available for \$150 (includes special table pour and swag bag).

\*Tickets are available at the Performing Arts Center box office or online at [www.alaskapac.cen](http://www.alaskapac.cen)

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. Here is the latest schedule:

3/31 Monday 5:30 PM

APRIL

4/2 Wednesday 1 PM

4/8 Tuesday 10 AM

4/12 Saturday 11 AM

4/15 Tuesday 5:30 PM

4/17 Thursday 10 AM

4/22 Tuesday 10 AM

4/23 Wednesday 1 PM

4/28 Monday 5:30 PM

MAY

5/1 Thursday 10 AM

5/6 Tuesday 1 PM



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](mailto:shearer.jeff@gmail.com).



## Brew-a-Thon 2014

by *Kevin Sobolesky*

Hello Brewers!

This year's Brewathon will take place on Saturday May 10th. It's a week later than you'd expect, as we hope to increase the odds of better weather. As some of you know, and others might not, Brewathon is when homebrewers gather together to brew beer outdoors, share their skills, knowledge, and even a homebrew or two. Anyone who is interested in bringing their gear and brewing a batch is welcome! Anyone who wants to observe and learn about beer making is welcome! Random passers by and stray pets are welcome!

A is tradition, we will be grilling up many savory treats and food items. We encourage attendees to contribute to the potluck with a side dish for your fellow brewers.

The event is being held at 9551 Emerald Street. This is at the very west end of Dimond blvd in South Anchorage between Jewel Lake Road and Sand Lake Road. Turn onto Emerald Street heading south (left turn if you're heading west coming from Jewel Lake) and it's the one-story split level where Emerald Street ends at Jade Street. We will have some extension cords for pumps as well as a network of garden hoses for cleaning and filling. Note that we will have a carbon filter on the hose bib but separate hoses for cleaning and filling, so if in doubt, please ask "is this water dechlorinated?" We have no desire to produce any chlorophenols if we can help it.

Will we start setting up at 8AM, with the invocation and kick-off at 9AM, and tear down and clean up at 5PM.

If you are interested in teaching new brewer(s), please email me at metkonig@gmail.com with the style of beer you are making, whether it's All-Grain or Extract, and how many people you would be interested in hosting. It's right good fun to share the hobby with new people, and there are people out there who don't even know they want to brew their own beer yet! Let's give them the chance.

Likewise, if you are looking to be taught how to brew and/or have no gear, please email me at metkonig@gmail.com and I will do my best to set you up with a brewer and/or gear

This is also a great place to get feedback on your homebrew (or commercial brew for that matter). We will have numerous beer experts and ranked beer judges to give you careful, thoughtful, and most of all, thorough, examinations of your brews. If you don't know what went wrong, or what hard to articulate character should be there, someone here might.

Please be considerate to the neighbors when parking! That includes blocking mailboxes and driveways. There should be plenty of spots along Jade, Emerald and Byrd lane. There will room to pull up big rigs to offload as well. Also if you wish to volunteer to help set up or clean up, please let me know! We can't have the event without some helping hands. metkonig@gmail.com

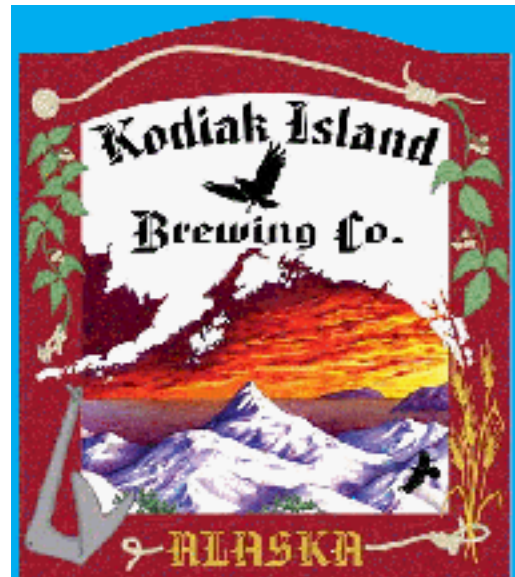
**Summary:**

May 10th, 2014 (second saturday)  
Set-up at 8:00AM, Toast at 9:00AM, Break-down by 8:00PM  
9551 Emerald Street  
Bring your brewing gear, home-brew, food and good cheer!

## MEETING SETUP

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

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



# Russian Imperial Stout

by Jeff Shearer

Two stout recipes in three months? Fear not, the hop forward recipes will make an appearance as we move into the summer months. April is a time of melting snow, messy roads, and the itch to get outside and start thinking about yard work. One good way to bid winter a final farewell is by brewing a beer that you can age until next winter. If you share this mindset, a Russian Imperial Stout is the beer for you.



The biggest of all the stouts, Russian Imperial Stouts (RIS) should be rich, bold, and complex. You want a big roasty beer with chocolate, some caramel sweetness, and dark fruit flavors (think figs and plums) backed up with plenty of hop bitterness. However, there are two common flaws with a RIS you'll want to avoid. The alcohol should be warming but not 'boozy.' Temperature control during fermentation is important for keeping those fusel alcohols in check. You want a slow rising temperature to keep the fermentation chugging along but do not let it get too warm (generally avoid anything higher than the low 70s). Aging also helps mellow out some of the alcohols as they oxidize slightly over time. The other flaw with a RIS is poor attenuation. We've all had beers that did not ferment out completely; they are often overly sweet, syrupy, and cloying. If you can even finish your first pint you likely will not want a second one. To avoid this flaw, you need to manage your fermentation temperatures, properly oxygenate your wort, and pitch plenty of healthy yeast. By plenty, I mean much more than one or two vials. Use the yeast pitching rate calculator at [mrmalty.com](http://mrmalty.com) and see the Yeast Washing section below for more information.

## Batch Size: 6 gallons

OG: 1.094

FG: 1.020

IBU: 77

Color: Black

Alcohol: 9.9% ABV

Boil: 60 minutes

Pre-Boil Gravity: 1.078

Pre-Boil Volume: 7.5 gallons

Extract:	Weight	Percent
English Pale LME	12.97 lb (5.88 kg)	76.1
Wheat LME	1.63 lb (0.74 kg)	9.6

## Steeping Grains:

Black Roasted Barley (500 L)	1.50 lb (0.91 kg)	7.2
Crystal 120L	1.00 lb (0.45 kg)	4.7
Chocolate Malt (350 L)	0.50 lb (0.23 kg)	2.4

Hops:		IBU
Magnum (14% AA) 60 mins	1.5 oz (42 g)	73
EEK Goldings (5% A) 10 mins	1.0 oz (28 g)	4
EEK Goldings (5% AA) 1 min	1.0 oz (28 g)	0

## Yeast:

White Labs WLP001 Cal Ale, Wyeast 1056 American Ale, or Fermentis Safale US05 dry yeast. Pitch plenty o' yeast for this one! Ferment at 66-68 F (19-20 C).

## All Grain Option:

Replace English Pale LME with 15.96 lb (7.24 kg) of Maris Otter malt and the Wheat LME with 2.00 lb (0.91 kg) Wheat malt. Mash at 152 F.

### Optional Steps:

Substitute a portion of the Chocolate Malt with Pale Chocolate Malt to add some complexity to the chocolate profile, just keep total chocolate malt addition to 0.5 lbs. Rack beer to secondary after fermentation is complete and age on 1.5 – 2.0 oz of medium toast French oak cubes (not chips) for 1 to 3 months. Taste beer during aging process and bottle or keg when oak profile is where you like it.

\* 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](mailto:shearer.jeff@gmail.com)

### Yeast Washing:

Previously, I mentioned you want to pitch more than a vial or two of yeast for your RIS. You will likely need 4 or 5 vials of healthy yeast to pitch the proper amount and avoid an under-attenuated beer. You can buy a bunch of yeast vials but that can get pricey. If you have an inside connection maybe you can get a container of yeast slurry from a brewery. If you have a stir plate you can grow the necessary amount of yeast. Or if your sanitation practices are up to par you can try yeast washing.

Yeast washing is a process of decanting the healthy yeast from hop material, trub, and dead yeast cells in a finished beer so that yeast can be reused in a future batch. When you rack a beer during bottling or kegging you have surely noticed you have a lot more yeast in the bottom of your fermenter than you originally pitched. You can use this abundance of yeast to your advantage. Breweries reuse yeast all the time, they'd go broke if they had buy a new batch of yeast for every batch of beer.

If you are reusing yeast, here are a few things to keep in mind. Remember the golden rule of brewing: cleanliness is next to godliness. This is especially true when handling and reusing yeast. If you're lax in this area, all you'll end up doing is ruining a perfectly good batch of wort.

Only work in a clean, relatively dust free area and thoroughly clean and sanitize everything that contacts the yeast (carboy opening, funnel, jars / lids, etc). Alcohol is stressful to yeast and stressed yeast produce byproducts that lead to off flavors in beer. As a general rule, do not reuse yeast that fermented a beer higher than 5 or 6% ABV. Lastly, use the online yeast pitching rate calculators, such as [mrmalty.com](http://mrmalty.com) or [yeasttools.com](http://yeasttools.com), to estimate the amount of yeast slurry you need to pitch. One aspect that separates a brewer who consistently brews great beer with a novice is the experienced brewer consistently pitches the proper amount of yeast.



Now, on to the 'how to' of yeast washing. As stated earlier, yeast washing is simply separating the healthy yeast from the other material in your fermenter. First, get two 1-quart mason jars, three 1-pint mason jars, enough lids and

bands for each, and a stock pot large enough to submerge everything in water. Clean all the jars, lids and bands, then place them in the stock pot, cover with water, and bring water to a boil. Boil for 15 minutes, this will sterilize the jars and removes oxygen from the water (the de-oxygenated water helps keep the yeast dormant later). After 15 minutes, fill the jars with the hot water, place lids and bands on each jar, and place in the refrigerator overnight to cool. This prep work can be done anytime ahead of your bottling / kegging day.

When bottling / kegging day arrives, rack off the beer as normal leaving about an inch of beer on top of the yeast cake. Using a clean / sanitized funnel, pour the water from one of the quart jars into the fermenter. Cap the fermenter and slosh the water around gently to break up the yeast cake into a slurry. Next, allow the fermenter to sit undisturbed for 10-15 minutes. You will see the yeast slurry start to settle out into layers. See that layer of coarse material on the bottom? You want to leave most of that layer behind. Slowly decant the yeast slurry into your empty quart jar leaving behind as much as the coarse material as possible. Do not forget to sanitize the opening of your fermenter before decanting! Now, cap your quart jar, swirl the contents and allow it to sit undisturbed for 10-15 minutes again. And again you will see layers start settling out. The coarse hop material is on the bottom, dead yeast cells are often the next layer (colored a dull yellow or gray), and then there is the creamy white healthy yeast cell layer. That is the layer you want. Empty your other quart jar and carefully decant the healthy yeast cell layer into the empty jar leaving behind as much of the hop and dead yeast cell layers as possible. It's fine if some of the unwanted material is decanted,





you'll get better at this with practice. Cap your jar and do the swirl / rest step one more time. You will notice the layers become a little less distinctive with each decanting. After some settling time, decant the health yeast layers into each of your three pint jars, put the lids on and label your jars with the yeast type (e.g. White Labs Cal Ale) and date. Put the pint jars in the refrigerator, they should keep for a few weeks. After a few days you will see the yeast settle in the jars. When you wish to reuse the yeast simply decant the liquid off the top, pitch the yeast into a quick starter to 'wake them up' the day before or morning of your brew day and you're good to go. The online yeast pitching calculators will tell you how much yeast slurry your next batch of beer will need. It might be the amount in one pint jar or all the jars.

It is wise to give your yeast the 'smell test' before pitching it into your next beer. If it smells bad, toss it out. Don't risk ruining your next batch of beer with questionable yeast. Looking for an illustrated 'How To' of this process? Just Google 'Yeast Washing' and you'll find lots of useful info. You will see some advising to just rack your beer off the yeast and pitch your next batch of wort directly onto the yeast cake. By doing this you've now pitched all the dead and stressed yeast cells and all their associated bad tasting byproducts into your next batch of beer, not to mention all the hop and trub material from your previous beer. Thus, it's best not to pitch directly onto a yeast cake. You can reuse the same yeast a handful of times provided you maintain strict sanitary practices and the yeast haven't been stressed too much. But after the yeast have fermented a RIS or American Barleywine or Imperial IPA, it's time to start with a fresh vial.



## GNBC Housecrawl

by *Kat Karabelnikoff*

Calling all house crawlers!! Yep it's that time year again. This year I'm stepping up to be the event coordinator for the GNBC Housecrawl. The event is set for Saturday, May 24, 2012, and is limited to the first 24 folks that sign up. The cost should be around \$35 but I will have more details at the April GNBC Meeting and in next month's newsletter.

I attended the Housecrawl last year and it was so much fun (even though it was snowing!!). I couldn't let this year pass by without this event. This year Lisa Peltola has handed me the torch for this event. I'm excited to get this going, but I'd like to Thank Lisa for running the show in the past. It really is a lot of fun and a great way to spend a Saturday. Cheers to you!

Ok here is the plan:

We will be escorted around town courtesy of the Magic Bus after launching at our starting point (arrive at 1pm and launch by 2pm). There will be four stops along the way with homebrew, snacks and a mandatory goofy beer game at each stop, and best mug contest (that is beer glass not face).

We are unsure if this year we will have a dinner stop, but if anybody is willing to invite us into their home for this stop, let me know. I'd be willing to help out with the dinner/catering side of things. If not we may skip the dinner stop this year.

Bear in mind, we do need at least four stops and a starting point/ launch location that the bus will pick us up from to make this a success. Please contact me if you would be willing to invite us into your home to show off your homebrew, play beer games and most of all have fun and enjoy the festivities.

We typically have a theme. We often dress up and make this quite the fun occasion. Last year was more of an "aloha in the snow" theme, but if you have any great ideas let me know!!!

We are also working on some great prizes for our game winners and best costume and best mug (again just your glass).

Last year, the weather was quite unpredictable. Come prepared (bring layers). Bring your favorite drinking mug, and please also plan to either have a designated driver pick you up or we will be happy to call you a cab from our final destination. We do want to ensure that all of our GNBC events are safe.

If you would like to volunteer to be one of the stops, have a question about the event, and/or would like to sign up please contact me at 907-947-7365 or [membership@greatnorthernbrewers.org](mailto:membership@greatnorthernbrewers.org) Cheers!!

# Suds Corner

by John Craig

**E**ditor's Note: I'm sitting here right now banging out most of the "sameness" that seems to be the Great Northern Brewer's Homebrew Club (GNBC) Newsletter. Publishing this newsletter is something I've done for the past 27 years. It's very dear to me. I'm drinking a beer. Sorry, the beer I'm drinking is not a homebrew. The last batch of homebrew I concocted was a Flander's red. I brewed it eight years ago. Can you believe it's still in the fermenter? Does anyone know what acetylacetone (or whatever it is or however you spell it) is does to beer? The beer shit needs to be poured out.

But....I'm drinking a beer. Dunno; when I write, I have to have beer. I reached into the cooler and got me a Fat Tire Amber Ale. It tastes good.

I might go back a long time with Great Northern Brewers, but I'm not an original founding member. Not by a long shot.

Let me tell you something I've found extreme pleasure in over the years. One of our heritage homebrewers; one of GNBC's still standing and finest homebrewers is John Craig. John's contributed greatly over the years to our fine organization. His contributions are more than I will ever be able to acknowledge, because he pre-dates me in this club by at least eight years; probably more. Back then, when John started out, we weren't Great Northern Brewers. We were the Alaska Fermenters.

One of my first homebrew club meetings was at the Beer Gardens on Jade Street. Many of you will remember, but some of you won't: Jade Street Brewery is the home of John Craig. Jade street is the "land of the smoke."

Since then, John's never submitted anything electronically to the club. His sudsy missives have always been sent to me for inclusion (when I remember) in our newsletters. I've pleurably read, often with tears (and more now than ever), and transposed his prose into the format you can read and enjoy as part of your heritage with our fine group.

I edit lightly because Craig's prose has some of the true meaning that's shaped me as a long time beer writer in all of my proclivities that have sadly made me proclaim any more that "I can either brew it and drink it, or drink it and write about it."

My favorite time of any month is when, banging out, laying out, and publishing our monthly newsletter, is when I get some hand written, hand addressed, hand stamped letter from Craig for inclusion. He's got roots. You've got roots.

When you read this, ask yourself, "What have I done for my club over the years?"

Okay. I'm rambling. I'm emotional. But forget about me; that's not what this is all about. Here's John Craig's submission for this month. What a treat!

Beer...Beer...Beer; ninety-nine bottles of suds on the shelf, take one down, pass it around; ninety-eight bottles of suds in the wash tub; take one out, chug-a-lug, pass it around. Damn, do I enjoy beer. With all the beer tastings, Rony events, and holiday cheers, I feel like one big, fat bloated beer hog. Sometimes this old oink-oink goes overboard on a good thing.

I got a DWI at Bird Creek back in 1990. I sure don't need another one in my lifetime. I went dry with no beer for one full year to test out my body and I survived. Once in a lifetime, for beer is in my veins and m mom nursed me on Coors as I was born in Colorado. A mile high in Suds heaven, way up in the clouds is a tap line waiting for me later in life, for I love beer.

When pigging out on beer, be careful of those muscular beers that can make us robust or crabby; these patters could be trouble for a normal suds drinker.

Later in my life, I was a cook, baker and butcher in the navy. The troop transport was always out at sea. Trips to the orient or the Bay of Pigs, and sometimes swimming with the sharks, then back to the ship in the bay would bide my time.

We always had a batch of hooch hidden in the bake shop, hiding the smell of the yeast and malt. On the high seas it was "raisin jack" fermented with raisins, yeast and sugar. I always noticed that the fruit pies in the galley were so dry. Where do you think the juice of the fruit went? The cooks worked hard and we had a treat later to keep us going.

My first batch of homebrew was in 1966, using my dad's brew recipe from the early 1950's. With a trip to Safeway, it was a can of Blue Ribbon Malt, a ten pound bag of sugar and Fleischman's cake yeast found in the dairy section to get things fermenting.

Believe it or not, my taste buds have changed a lot over the years. But, to this day, I do miss an old time homebrew that was tasty in its own way. This gave me a yeasty-smelling taste and sweet and sour tang that was so true back then at its own time.

With all of my years on this planet earth, I wonder how many more suds drinking days I have left. Bless the Suds. Homebrew is in my veins. I can remember crawling for a beer when I was a kid....sometimes when grownups were doing "you know what."

I'm proud to be an American. My ancestors helped build the wilderness going westward in 1772 with Daniel Boone. And, later in covered wagons to break into virgin prairie in Nebraska. As a kid, brothers, sisters and cousins all worked in the fields, helping with the chores; growing grain to be made into bread and beer.

Home brew runs in my family. We always enjoyed Saturday nights taking turns sharing the wash tub as we bathed. Afterwards, a homebrew was shared while drying off in front of the warm wood stove.

I was the kid sneaking around sipping others' beers when their back was turned. I was also the same brat that swallowed the old cig-butt left in a can, and about gagged to death.

The beer I drank was sometimes known as "Old Tightwad Brew." This was the same stuff that would explode at warmer temperatures. In the old days, you could always spot a homebrewer with the stains in the ceiling. This homebrew is the true Champagne of Beers. With about ten years in a cool environment, it will give you one of the best beers in your lifetime. These are beers and bubbles never to be forgotten.

On this cold winter night, while digging out some old beer notebooks, I've had some flashes from the early 1970's. My neighbors of 22 years were homebrewers, and they invited me to one of their club meetings.

I have an old Alaska Fermenters newsletters from 1980 that I would like to share with anybody interested. As far as I know, it's the oldest brew newsletter to be found in the whole state.

Also, I have every newsletter from our club from 1987 to today. Let me know; I would like to share them with club members. Lots of interesting history is contained within our past years.

Beer...beer...beer...I love the stuff!

With a full moon on this year's 72<sup>nd</sup> birthday, and arthritis in my hands and fingers, I find it hard to write. With beer, it's a mug with a handle to hold onto (or with both hands) to chug-a-lug a schooner of beer in toast to our great Club and beer.

I can still howl to the moon. My left hip was replaced last year. I got the right one done up this year. So, I hope to rock and roll around the camp fire this summer. We can dance all night long (as long as you have a beer in your hand).

I am going to miss our homebrew club meeting this month, and there will be no Talkeenta Beer Trippin' Party for me over the weekend. But I hope to rock and roll around the camp fire this summer. We can dance all night long.

I'm going to miss our homebrew meeting clubs and no Trippin' to Talkeetna to party all weekend. I've got to be cool. I've got to let myself heal; no falling on the ice, no tripping over my feet with too many beers. Life goes on as we age, but beer is what keeps me going. God O'Mighty, I love beer!





## 2014 Snow Goose Break-up Home Brewing Competition

by *Dan Bosch*

This is the first call 2014 SNOW GOOSE Break-up Home Brew competition. Mark your calendars for April 12<sup>th</sup>. Traditionally this competition is the first weekend of April. That weekend has been usurped by the Beer event in Talkeetna. We might not have much participation if we tried to have both on the same weekend. I will be in the basement of the Snow Goose the day before (Friday) from 1100 to 1800 to collect entries. According to the December 2013 newsletter the **ONLY** BJCP categories open to the 2014 Break-up competition are: Dark Lagers (category), Amber hybrids (category 7), English Pale (category 8), Porter (category 12), Belgian/French Category 16, Spice/Herb/Veggie (category 21) and the brewers challenge, this year a summer Shandy. My European friends tell me that Shandy in Europe is a German Wheat beer mixed with a clear lemon lime soda, whereas my American friends tell me a Shandy is a German Wheat beer mixed with just about any kind of citrus juice. Therefore you must declare which style you are entering, and if you are entering an American style please declare what type of citrus juice you used. I brewed two Shandys last year (one with lemonade and one with limeade) and during the heat of July they were a huge hit with my low life beer drinking buddies, so I knew I was on to something. Talk about a session beer, you may have to brew it in 20 gallon batches. In any case it only takes a couple of weeks to brew up a Shandy so you have plenty of time. I may have to bring in one or two of my European ringers to help judge the Shandy Category.

Once again this years "Brewers Choice," may not be the over all "Best of Show (BOS)" in this BJCP sanctioned event, but it will be chosen by the head brewer at the Snow Goose and the BOS panel. The Brewers Choice award will be served at the Snow Goose this summer, so it must conform to some criteria. It must be a quick turn around beer for brewing economy, so a beer ready to go from kettle to tap in several weeks. For the brewer of the Brewer's Choice, this is a chance to work with the pros at Snow Goose, as you can help them expand your recipe from your home brewing system with a capacity measured in gallons to the Snow Goose system measured in barrels.

This is the first big opportunity for those in the BJCP class. You should be more than ready to help with a competition and I know all the entrants will appreciate all the recently studied judges. There will of course be a few experienced judges around that will be happy to help you move smoothly into being a professional beer judge. If you have any questions, shoot the prez or one of the board members an email and we will get it sorted out.



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



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**NEXT MEETING: Tuesday April 15th, 2014  
7:00 PM at the Snow Goose**