



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB
APRIL 2016

The Prez Sez

by *Kevin Sobolesky*

Greetings brewing friends. We've had another snowfall and break-up as predicted. This is getting old, right? Let's just keep rolling and avoiding washing our cars until June. Hopefully the lack of outdoor activity options has given our Club members opportunities to brew. We might find that the temps keep rising and it will be soon too warm to brew some styles. Remember, it's not just your privilege to brew and share craft beer, it's your *duty*. I'm kidding, just don't get caught off guard if we have an early, super warm spring and lagering is no longer an easy option.

I've been very slow on the brewing front. I'm only brewing a couple times a year now. The batch of Belgian Dark Strong I brewed in December has been ready for some time now, so I kegged it off. It hit all the expected numbers spot on. This has turned out to be one of the best brew days - likely best batch of this beer I've made - to date. I hope to bring some to the next meeting I'm able to attend. I'll try to bring in some of the Dark Strong blended with Jeff Schearer's Flander's Red that he generously left me before he moved to Montana.

It was great to see so many of you at the March meeting. We recapped the Fur Rondy results, covered our future events, discussed ideas for future educational presentations, and raffled off some beer and swag.

Stay tuned for more details on the summer picnic, the Eklutna campout, and future competitions.

We've reposted the Talkeetna Beer Trippin' schedule; hope you've made your plans to attend.

The Spring Break-Up Competition is tentatively scheduled for April 30 and will be hosted by 49th State Brewing Company. stay tuned for more details as the competition develops. Remember that this is an IPA only competition, which means any sort of IPA - English, Imperial, Session, Red, White, Black, Blu - can be entered. You still have time to whip up a batch to prepare for this!

Check out the article about Brewathon below, should be a hoot!

This is your last chance to sign up for the BJCP tasting and written exams we're having on May 15th the tasting and the 7th the written, respectively. If people don't sign up, we'll have to cancel the exams. Please contact me at metkonig@gmail.com to sign up

The Prez Sez

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In the same vein, I am putting out the call for "bad" beers from homebrewers with noticeable infections or off-flavors to support the exam. Beers that scored in the 20-35 ranges in competitions are welcome too if you would be willing to donate three bottles or so to the tasting exam. Please let me know at metkonig@gmail.com

We hope to see more of you at the next meeting on the 19th. However, I will be out of the country, so have fun without me!

Cheers,
Prez "Go Team!" Kevin

Talkeetna Beer Trippin' 2016 Schedule of Events

FRIDAY, APRIL 1

7pm | **Beer Dinner** @ Denali Brewpub

An event not to be missed! The winner of the 2015 Golden Carboy, Jeff Shearer's English Mild Brown, will be tapped as the evening's welcome beer. The dinner will feature a selection of Denali Brewing beers complimented by a beer-centric menu crafted by the Denali Brewpub kitchen ninjas. Reservations are limited so please call soon (907) 733-2537.

(Golden Carboy Homebrew Contest submission drop off: 5-7pm)

7pm | **Burger & Brew Special** @ West Rib Pub & Grill

Enjoy a burger with a pint of the 2015 Golden Carboy winning beer.

10pm | **Live music** @ Fairview Inn

FRIDAY & SATURDAY, APRIL 1-2

Keg and Growler fill drop offs @ Denali Brewpub & Spur Rd. Tasting Room

Drop off your kegs and growlers, let us know what you want in them and we'll have them cleaned, filled and ready to take home on Sunday. Keg pick-up will be at Spur Rd. regardless of where you dropped them off.

Denali Brewpub: Fri: 12pm-9pm, Sat: 9am-9pm.

Spur Rd. Tasting Room: Fri & Sat: 2pm-8pm

SATURDAY, APRIL 2

10am | **Beer Bakin' 4** @ Flying Squirrel Bakery Café

Wake up and put beer in your food! Learn about baking with beer in the kitchen at Flying Squirrel Bakery Café. Owner Anita Golton will teach a fun class including demonstration, participation, and of course, eating. We'll use this year's freshly brewed English Mild Brown to prepare a tasty sweet and a savory quick bread: Cheddar Dill and Cinnamon Banana Bread! Participants are asked to reserve a spot by calling 907-733-NUTS. \$10 class fee includes eating what you make! Maximum attendance is 12 people. Walk-ins are welcome if there is room, but the class has been full in the past – preregistration is recommended.

Noon | **Deadline for Golden Carboy Homebrew Contest entries.** *Submit entries at Denali Brewpub, 9am-Noon.*

1pm | **Beer + Pizza** @ Mountain High Pizza Pie

The brewers at DBC take over the taps at Mountain High with a lineup of homebrew

inspired test and pilot batches, some never to be heard from again.

3-5pm | **Homebrew Taste + Share** @ Denali Brewpub (in the Beer Hall located in the old brewery on Main St.)

Bring your best, as Denali Brewpub will be devoted to homebrew, homebrewers and the magic that happens when the two collide. This is a private event, so please bring your GNBC membership card.

5:30pm | **2016 Golden Carboy winner announced** @ Denali Brewpub
Your chance to see the trophy you want your name on.

10pm | **Live music** @ Fairview Inn

SUNDAY, APRIL 3

Keg and growler fill pick-ups @ Denali Brewpub and Spur Rd. Tasting Room
Pick up growlers at both locations. Filled kegs will be available for pick up at Spur Rd. before heading home.

Denali Brewpub: 10am-8pm. **Spur Rd. Tasting Room:** 12pm-8pm

Farewell Breakfast @ Talkeetna Roadhouse.

Soak up your hangover blues with the Roadhouse's world-famous breakfast. The Talkeetna Roadhouse, K2 and Talkeetna Air Taxi got together at Denali Brewing to brew a beer celebrating their 20th anniversaries. This beer will be tapped at the Talkeetna Roadhouse for all the early risers. All proceeds from the sale of this beer will be donated to the Northern Susitna Institute.

12pm | **Brewery Tour** @ DBC Spur Rd. Brewery, mile 2 Talkeetna Spur Rd.

Talkeetna is also a great place for outdoor activities of all kinds.
Town and trail maps are available at Denali Brewpub



Secretary's Corner April 2016

by *Jim O'Toole*

We all have favorite places for everything we do. Some of these places have been with us a long time and some are new discoveries that we hope will stay with us for as long as some of the old favorites.

Where we eat and where we drink are a couple of places that are important to us and it's always a bit of a thrill when I introduce someone to a place they haven't tried before and they end up liking it as much as I do and hopefully add it to their list of favorite places.

EVENTS

Every First Thursday
Moose's Tooth First Tap

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

1-3.....*Talkeetna Beer Trippin*

19.....*GNBC Monthly Meeting
7pm at 49th State Brewing
Company Anchorage*

30.....*Spring Breakup Homebrew
Competition 49th State Brewing
Company - Anchorage*

7.....*GNBC Annual Brew-a-Thon*

17.....*GNBC Monthly Meeting
7pm at 49th State Brewing
Company - Anchorage*

CAFE



AMSTERDAM

We buy the Northern Lights Coupon Book every year and always pick something new from it. Some of them become regular places and some of them are one-timers but the one determining factor in whether we go anywhere to eat for me, for the most part, is "do they serve beer and what kind of beer do they serve?"

We spend a considerable length of time at the new sports center on the UAA campus, having been season ticket holders for every sport UAA sponsors for about 20 years, so the Varsity Sports Grill is a place we hit fairly often. We were one of the first people to be served there when it opened and I was impressed enough with the place to send a review of it to Doc Fermento and he included it, complete with photos, in one of his weekly blogs. Of course Fermento wouldn't have done it if they didn't have a decent beer tap line and I'm happy to say that they have maintained it ever since. The food there is probably a little above average for a sports grill and any place that has Midnight Sun Brewing's Sockeye Red on tap will get my business anyway.

There aren't many places we go out to eat that don't serve beer even if they're the basic beers like Negro Modelo or Dos Equis at our favorite Mexican joint. One of the few without beer is the Tudor Road Taco King. We usually stop when we are on our way to a game at UAA and are running late.

I thought of this when Kathy and I were downtown before a great bluegrass show at the Performing Arts Center by a band from Charlottesville, Virginia that goes by the name of Love Canon. They play traditional bluegrass that originated in the mountains near where they live. The dobro player's father was one of the original members of the greatest bluegrass band ever, The Seldom Scene, but the songs these young guys played are much more contemporary, like from the 1980's. They covered Olivia Newton-John, Bruce Hornsby, Wham, Toto, Tom Petty, and many others including, unbelievably, ZZ Top and made it as enjoyable as anything we've seen in the Discovery Theater in the many years we've been attending these things.

We decided to make the evening a "date night" and considered the myriad places we like downtown but decided on Sherri's on Fifth, a place we'd been intending to try since we'd heard that it opened. It's located on the corner of 5th and E. Sherri may be familiar to some of you if you have been a customer of The White Spot for as long or longer than I have. Sherri owned the place for a long time and was one of my favorite cooks as she would take orders, cook, and hold conversations with customers all day long in the open kitchen environment of the place. One of my favorite aspects of the place was her attitude and it was one of the reasons why I loved taking visiting friends there. The joke was to order a halibut sandwich - the best in town in my opinion - and have my friend order one by saying, "Two." Sherri would bark, "YOU WANT TWO HALIBUT SANDWICHES?" and then explain that you'd get two sandwiches if you ordered two sandwiches and my friend would then have to explain that they only wanted one sandwich. It was like ordering from Seinfeld's "Soup Nazi" and it never failed to crack me up. Sherri is really a sweetheart and that ordering thing was the only time she seemed upset. One time she had a cute young woman working with her and every guy who came in was told that the girl was a high school senior without a prom date and the poor, embarrassed girl smiled through all of it.

We decided to try Sherri's On Fifth and walked into it past a message board outside the place saying, "Best Fish and Chips in Town" and I have to tell you that the sign is probably correct. The halibut fish and chips were perfect but the bonus was the beer. They had a few beers on tap and one that wasn't listed on the menu was Anchorage Brewing's Rony Brew which perfectly complemented the fish. The amazing thing about this dining experience was that we were the only customers in the joint from the time we walked in until we walked out.

I'm not writing this to promote Sherri's place or any other restaurant but I wanted to let people know that the last time I saw Sherri was when we were going through TSA security at the airport several years ago and we saw a woman in a TSA uniform who looked familiar. I mentioned to Kathy that we should know who it was and the woman heard me. She just said, "The White Spot and Captain Chuck's" the restaurant she opened after she sold the White Spot and which was just another in the long line of restaurants that suffered whatever curse has been cast upon anyone who opens a joint in that building at the west end of the Northway Mall.



At the restaurant on 5th Avenue we were served by a sweet woman who told us that Sherri still owned the place while still working at TSA but she is going through some serious physical problems and doesn't have the energy to work the restaurant so she has pretty much turned it over to some other people to run for her.

So, if you ever wanted to support a local business person who has been working her ass off for years in order to give us some great food and a unique dining experience, here is your chance. Like I said, the halibut fish and chips might be the "best in town" but they also have a nice fairly diverse menu including some Thai dishes, one of which Kathy said was fantastic.

You can support a local business and a woman who is going through a tough time, have some good food, and you won't have to go without a good beer to go with it.

Calendar Of Events.

4/1-3/2016
Beer Trippin'
Talkeetna

4/2/2016 (Saturday)
Anchorage On Tap Beer Festival
Dena'ina Convention Center
5-8PM \$40-\$60(VIP session) pp

4/24/2016 (Saturday)
49th State Brewing Company-Healy
Season Opening
Time TBD/ Pay as you go

4/30/2016
IPA only beer competition
Check out article!

5/7/2016 (Saturday)
Brew-a-Thon

8/5-7/2016
GNBC Summer Campout
Eklutna Campground
More details later

June Summer BBQ
Details coming soon

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



Hello Brewers!

This year's Brewathon will take place on Saturday May 7th. 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!

As 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.

Midnight Sun will be donating yeast for people to use (It will be a neutral Scottish Ale yeast).

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 in the driveway 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 7th, 2015 (1st saturday)

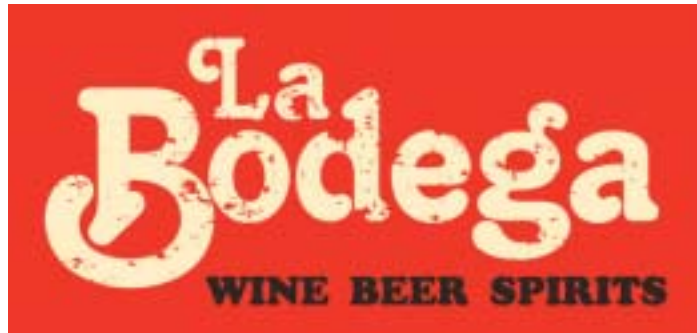
Set-up at 8:00AM, Toast at 9:00AM, Break-down by 8:00PM

9551 Emerald Street

Bring your brewing gear, home-brew, food and good cheer!

If you have any questions, shoot me an email at metkonig@gmail.com





Alaska IPA Masters Championship

The Alaska Masters IPA Championship – sponsored by 49th State Brewing Company and Anchorage Brewing Company (ABC) - will be held Saturday April 30th at 49th State Brewing on 3rd Avenue in Anchorage.

As the name implies, the competition will only be open to India Pale Ales using the 2015 BJCP style guidelines as the source for your inspired brewing. We want you to enter your sour IPAs, fruit IPAs, Rye IPAs, black IPAs, white IPAs, red IPAs, English IPAs, American IPAs, Imperial IPAs, wood aged IPAs. I believe you get the idea.

We want brewers to get creative and brew outside their comfort zone. There will be three brewers' challenges. The club challenge will be a "Worldwide IPA." Entrants must have at least one ingredient from each continent with the exception of Antarctica. The Anchorage Brewing Company's Brewers Challenge will be a Brett IPA while the 49th State Brewing Company is looking for a seasonal IPA.

Brewers from the 49th and ABC will be on hand to judge their challenges. Both breweries are looking for a **worthy** IPA to brew and have a party around. Remember, ABC's IPA must be a Brett fermented, and the 49th a seasonal IPA – the brewer should mention which season his IPA best fits. Either one of these may be Best of Show. There is still plenty of time to brew for this competition. I am brewing for this event Monday, Seward's Day.

Entries can be dropped off at Arctic Brew Supply Friday, April 29th from 1 PM to closing. We will need plenty of fresh judging palates for this event. Judges please arrive at the 49th State Brewing Company in Anchorage on Saturday April 30, 2016 at 1000. I hope I have wetted everyone's thirst for an IPA. Who will be crowned the Alaska IPA Champion?



Small Batch Hops Tasting

by *Mike Fisher*

With *tasting help and vocabulary from Chris Hilliard*

At the end of 2015, I brewed six one-gallon batches of a simple beer recipe. Each had the same malt bill, each used the same amount of yeast, and each had a different variety of hops added for flavor and aroma. To keep the brew day (all six done in a day!) as simple and as consistent as it could be, I used dried malt extract. The recipe for each batch was:

1 gallon Anchorage tap water
1 lbs, 6.4 oz light DME
0.5 package of Safale US-05 yeast

Each batch was boiled for 20 minutes, cooled, transferred to a one-gallon jug, pitched, and set aside. The turn-around time was reasonably fast due to the short heating, boiling, and cooling times. The jugs were stored together in a safe place on the laundry room floor. Fermentations were definitely different in terms of lag times and krausen, but I didn't take very specific notes about the differences.

Hops were added at 15 minutes, 5 minutes, flame-out, and for dry-hopping (for seven days, after seven days of fermentation). The amount of each hop addition varied to target approximately 30 to 35 IBUs, accounting for alpha acid content. One variety had such a low acid content that I skipped the flame-out addition and just dry-hopped it for aroma. For five of the hops, I had about 2 ounces of each, though I was short changed on a few. Another variety was something I had on hand, and I used the 1.75 ounces I had.

I had ordered five of the hop varieties online; I'll withhold the name since their accuracy in weights left much to be desired. I know that not all of the varieties were all that unique, but they were new to me, I was drooling over the descriptions, and thought I'd give them a try. The sixth hop variety I used was a very common one. I had it on hand and figured I'd use it for this experiment rather than let it get old.

Chris Hilliard and I met in January to taste the beers. Our tasting notes are below, followed by the name of the hops varieties used.

Hop 1:
Aroma like Centennial. Pleasant potpourri.
Nice flavor, a little resinous.
Good base hop, with other additions, for any pale ale or IPA.

Hop 2:
Little aroma.
Green flavor, like pine tree sap. Pine needles. Spruce tips.
Maybe good for stout, something with roasted character.

Hop 3:
Light medicinal aroma.
Very light to nonexistent flavor. Low acid? More sweet. Like a leaf of some kind, but not strong enough to be basil or mint.
Would be fine with most ales, especially light beers.

Hop 4:
Some kind of leafy aroma. green and sweet. Old basil? Almost like Smarties (the U.S. candy, not the U.K candy).
Similar flavor. Nothing really stands out.
The head on the beer persisted all evening.
Good general bittering hop?



Hop 5:

Another sappy aroma, but from a different tree. The aroma was fruity, tropical, peachy. There was a faint fruit flavor. Good for pale ales and IPAs.

Hop 6:

Aroma of black licorice smelly marker. Very strong flavor, like licorice root. Not good on its own, but okay for bittering. Lingering flavor, like the taste after eating peas.



Aced the exam? Or stumped? Here is the answer key. If any of these hops sounds good to you, check out the descriptions online and talk to our good friends at Arctic Brewing Supply to get some.

Hop 1: Meridian 6.3% AA

Hop 2: Newport 11.1% AA

Hop 3: Liberty 4.3% AA (skipped flame-out addition)

Hop 4: HBC 342 11.2% AA

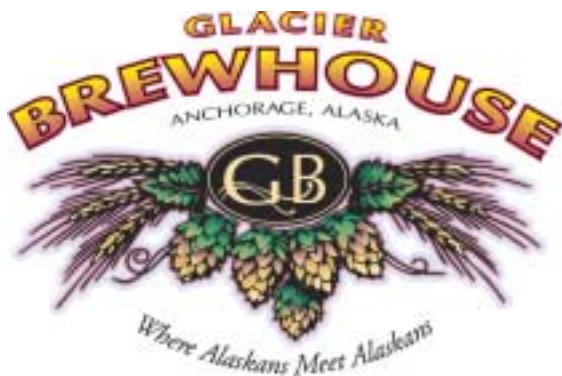
Hop 5: Calypso 15.3% AA

Hop 6: Magnum 13.6% AA

Of the varieties we tasted, I would definitely like to use Calypso again in a tropical pale ale or IPA.

Thank you to Chris Hilliard for the spectacular descriptions.

I would encourage everyone else to get out there and do a similar experiment. Make an evening of it, invite people over, and share your notes with the club so we can learn about new hop varieties.



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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: April 19th, 2016
7:00 PM at 49th State Brewing Company - Anchorage**