



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB
AUGUST 2007



The Prez Sez

by *Steve Schmitt*

The Prez Sez

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August Outdoor Event
BBQ at the Kiker residence

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Golf Tourney Recap:
Wet, but successful

Summer Fermentation:
Wine, Mead Or Beer

Let me start by saying thanks to Jeff and Cathy Loughrey for hosting the July BBQ at their house on Lake O' The Woods. As usual the event was excellent with the addition of the shotgun-cracker-shell explosion to ward off the geese in the area. I think Trapp is still doing laundry after Jeff's shooting spree. Remember that the August BBQ will be at the Kiker/Spohnholz residence on Tuesday the 21st, 7pm. Bring beer and food for the barbie – mead may be available as well.

The Humpys/GNBC Golf Tournament this year was STELLAR! Thanks to Deb Roberts for organizing the event – her efforts provided for another successful tournament which will benefit Challenge Alaska. There are numerous people and organizations who assisted in the organization of the event by donating time/effort/\$\$\$/beer/food/schwag to the event – but I'm not going to try and list everyone involved here – I know that I'd miss someone. Also, I'm sure Deb will shout out to everyone. There are a few people who do deserve recognition for their efforts at the event though: Deb to start with, Jim Roberts, Jason Ditsworth, and Mike Hartman for assisting in the organization before and during the event, and Bruce Mills and Deb Chaimberlin for sitting at hole #2 all day in the rain selling raffle tickets and watching little white balls. Again – thanx to everyone involved – this was an excellent event.

Remember that the State Fair Homebrew Competition is taking place in August this year. Also, remember that the GNBC is not involved in the organization of the event this year. For more information regarding this event look into the July GNBC newsletter. To get more information regarding the competition you can look at the State Fair Website (<http://www.alaskastatefair.org/pdfs/2007/eg/2007%20Homebrew.pdf>). Relevant dates follow: Anchorage Drop Off – Aug. 13/14, Palmer Drop Off – Aug. 17/18, judging on Sunday, Aug. 19th in Palmer. For more DATA contact the organizer, Mary Helms, at: marymeet25@aol.com. (cont'd on next page)

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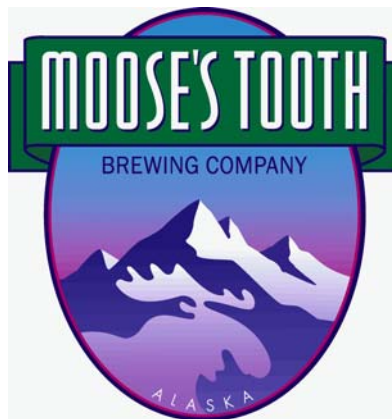
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The current GNBC website is up and running – largely due to the efforts of Robert Robl. Robert rebuilt and updated our website and due to this work we now create and distribute our monthly newsletter via the website. This has enabled us to eliminate the two largest expenses which the GNBC incurred (printing and postage) thereby allowing us to pass these savings on to the club members (via educational beer evaluation and discussions). Robert has passed the administration of the website over to the GNBC Board and Carl Hall has volunteered to take on the duties of website administration – thanx Carl. Anyway – the next time I see Robert I need to buy him a beer – you should too. Thanx man....



Corney Kegs For Sale

For Sale: Ball lock and pin lock used Corney Kegs. 5 ea five gallon pin lock kegs @ \$35.00 ea. 3 ea five gallon ball lock kegs @ \$35.00 ea. 9 ea. three gallon ball lock kegs @ \$30.00 ea. 2 ea. 2.5 gallon pin lock kegs @ \$30.00 ea. Call Jim Roberts @ (907) 263-7006 or email to jroberts@peakalaska.com



Secretary's Corner

by Dena Sessler

Hello all. Fall is fast approaching, and with it comes our regular club meetings. Mark your calendars for the 19th of September at the Goose. This will be our first regular (non-outdoor) meeting, so plan on attending.

Thank you to Jeff & Cathy Loughery for hosting another outstanding BBQ. All those that I spoke to had a phenomenal time!

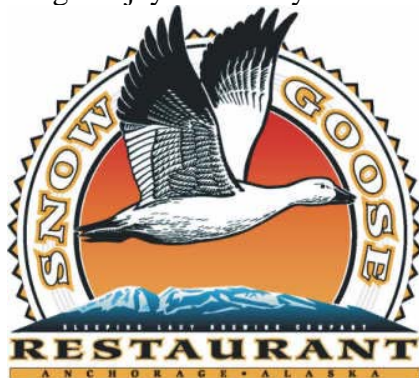
Congratulations to one of our newest members, Melody Stannard, for winning the first annual Midnight Sun's Poker run with a full house. Way to go spare change!

Thanks also goes out to Kerri Canepa's for hosting another incredible beer dinner. The hot & spicy theme this month brought forth everything from the timid, to the O MY GOD. Carl Hall's contribution of "basic chili", I like to call it NUCLEAR CHILLI, is responsible for, at least a few, gastric blisters! If you haven't gotten in on one of these dinners and would like to, e-mail Julie McDonald at jusy@gci.net to get on the list. The next dinner is scheduled for the 8th of September, at Mark & Pat Ryan's home. Hope to see a few of you there!

Mark your calendars for the 21st of August. Mike Kiker & Anne Spohnholz will be hosting a BBQ and the last event before regular club meetings resume. I hope to see you all there!

Huge congratulations go out to Steve Jayich for capturing the BOS title at the ET Barnett competition this year. Thank you Steve for dethroning the reigning king and bringing the title back to Alaska. What an outstanding feat!

In closing I want to say thank you to Jim Roberts for taking the time to update, educate, and entertain us on a weekly basis with his beer blog. If you aren't on his list, e-mail him at jroberts@peakalaska.com. You don't know what you are missing! Enjoy the last days of summer & be safe!



EVENTS

Every First Thursday
Moose's Tooth First Tap

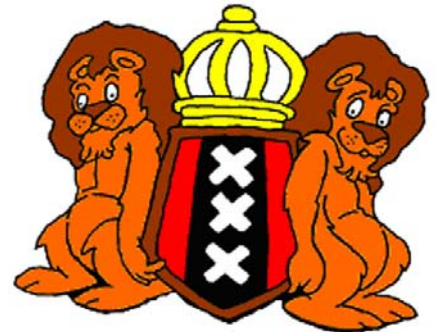
Every Friday
*Midnight Sun Brewery Tours and
Brew Debut: 6:00 PM 344-1179*

19.....*Alaska State Fair Homebrew
Competition Judging in Palmer*

21.....*Summer's End BBQ at the Kiker
Residence: 7:00 PM - ??*

19.....*GNBC Club Meeting at the Goose
7:00 PM*

CAFE



AMSTERDAM

Barbecue at the Kiker/Spohnholtz Residence

By Jason Ditsworth

The August GNBC "event" is the Barbecue at the Kiker residence. This annual event is highly anticipated and well attended. This year it takes place on August 21st which is the third Tuesday in August. Things get rolling at about 7:00 pm and it runs until, well, everyone runs out of steam. It seems like with the cooler late August weather, people slow down a bit and stay in town more, making this mid-week event easy to attend.

The August barbecue once again will be graciously hosted by Ann Spohnholtz and Mike Kiker. The skinny for this gig is to bring something to throw on the grill, some sort of side dish, and homebrew (beer/mead/cider and even wine if you so desire) for sampling and sharing. This is a family event so bring the whole family for a great time.

Mike and Ann's address is 3801 Lynn Drive. If you need a map I would suggest you Yahoo! If you can't access Yahoo Maps or something similar on the internet and you need directions to their house you can reach Mike or Anne at 258-7122.



Fermento's Weridsy Blog

by James "Dr Fermento" Roberts

There's just too much good beer information in this town to stuff into a paltry weekly Anchorage Press column, Dawnell Smith's bi-weekly Anchorage Daily News column, my bi-monthly Celebrator Beer News Column and this weekly GNBC newsletter. Events, beer and beer-related news happens quickly in Alaska and sometimes it's easy to pass something with significant importance by just due to timing.

I've been trying to fix this with the creation of my own Dr. Fermento website, but it's slow in coming. What's with web designers in this town, anyway? In the interim, I've been in the habit of sending out a little blog-like-thingie at least once and often twice a week. I try to keep the information relevant and timely, but light and with a little bit of the attitude that my more formal editors often nix in deference to political correctness, politeness or other slights-of-emotion that water down my thoughts from time to time.

So far, I've been adding recipients by request because like everyone else, I hate spam and unless someone wants to read my particular brand of drivel, I don't want to shove it down their throat. So, if you'd like to be on the list, just let me know by emailing me at jroberts@peakalaska.com, tell me who you are and that you want to receive the emails.

On the flip side, I'm always hungry for new information and depend heavily on my fellow beer lovers to share their adventures with me and to share new beer discoveries and to announce upcoming events. I use this information to feed all four thirsty venues (the GNBC Newsletter, Press, Celebrator and the blog). So, even if you don't want to receive the info, feel free to send information to me via email and it's likely to show up somewhere.



The 2007 GNBC/Humpy's Golf Tournament: Wet but Successful

by *Jim Roberts*

The 2007 GNBC/Humpy's Golf Tournament was a raging success. I evidenced this in a number of ways. First and foremost, the effort raised good money for Challenge Alaska, the non-profit organization that this year's venue benefited. Our objective is to use matching monies from a state or federal organization to purchase a handicap golf course for use on the Moose Run Golf Course. I'm guessing we ought to be pretty close.

The only thing that didn't cooperate was the weather. Rain was almost constant, but it certainly didn't damper the spirits of any of the golfers. The 7:00 AM shotgun start worked great and most of the golfers were off the course by 2:00 PM and enjoying a BBQ hosted by Humpy's. There was enough beer to support four beer carts circulating the course and providing ample coverage to golfers that got increasingly thirsty as the event wore on. For those that toiled to pull this gig off, it was a major pain in the ass at times, but our trials and tribulations were invisible to our golfing customers, sponsors and benefactors of the event. All of the feedback I've been getting is that the event was nothing short of fabulous, despite that pesky liquid sunshine.

As usual, I was honored with the task of driving a beer cart for the event. This is one of my favorite events. For one, I'm not stuck in one place doing one thing, but rather get to circulate the course and water good friends with great beer all day long. And, as I've said before, driving the beer cart is the only remaining venue in America where drinking and driving is encouraged. I had a blast and would like to personally thank my shotgun, Jenny Bell for her outstanding support and tireless jumping on and off the cart to dash out and service the thirsty duffers.

This was the first year that Great Northern Brewers and Humpy's melded their two separate events. Feedback has been entirely positive, and next year, the tournament should be even better as we capitalize on what we learned from this year's experience.

Before I reveal the statistics, I need to acknowledge the graciousness of some key people and key organizations. The event organizer was none other than Ms. Fermento (my wife) and she did the lion's share of the organizational end of the event. Others on the impromptu committee included Steve Schmitt, Jason Ditsworth, Kerri Canepa, Mike and Glenna Hartman, Bruce Mills and others that jumped in where they could to help plan the event. Help came from all directions and it's the tireless volunteers that made it all work out. Wendi Mills and her golf cart crew gathered over \$500 in raffle tickets. Deb Chamberlin, who isn't a part of the club, the beer network or anything else, showed up as a friend of Deb Roberts and stood in the rain through the entire event on Hole #2 and sold \$435.00 in chances to win golf clubs. Mulligan and String sales racked in close to \$1,000. In all, the event profited close to \$5,000 to use for the charity and Great Northern Brewers Homebrew Club.



Continued on next page

Sponsors included K&L Distributors, Dowland-Bach, Peak Oilfield Services Company, Best Plumbing and Heating, BP Exploration Alaska, Arctic Brewing Supply, Mo's O'Brady's, Absolut Vodka (thanks for the Bloody Mary Hole), the Patron Spirits Company, North Start, Celestial Meads, Alaska Transmission, Able Body Shop, Pool Engineering, and Box-It.

Beer came from all corners of the state. Thanks to all of the distributors and breweries that kicked in to add more liquid to the abundant liquid sunshine. I saw at least four different people fall out of golf carts on corners, although this isn't necessarily a boastful statistic. A special thanks goes to Dave Andrews and Marty Compton of Alaska Distributors. Aside from the fabulous prizes, the Bloody Mary Hole and their great gifts, they also provided the draft equipment for the golf carts, which greatly simplified my job.

First place went to Todd VanHove's team with a score of 55. Second Place went to the Anchorage Restaurant Supply Team, also with a score of 55. Third place went to Alaska Brewing Company's Team #2 (Ryan Johnson, Jeff Stoda, Sean Rodrigues and Justin Bowman) with a score of 56. The Red Lantern Award (last place) went to ODOM/ANCO. John Burkett was especially pleased with this result and gloated all afternoon while carrying his coveted red lantern around.

We're already planning next year's event and when the date is set, you'll find out about it here in the newsletter.



Summer Fermentation

by *Breck Tostevin*

In olden times, brewing in the summer was not possible because of wild yeast contamination in the brewery. But now that we are on to those breckomyces bastards and follow basic sanitation (except during brewathon), we can ferment year round. And it's a good thing indeed since summer in Alaska produces many fermentable products and I am not just taking about beets here. On the top of my list is mint, raspberries and currants. These prime Alaska crops are great in beer, wine and mead.

Mint. Mint leaves are best bruised so that the oils are released and steeped in the secondary for beer or in the primary for wine. For wine you might try Camden tablets for a day before you add your yeast. You should also try mint mead, I believe the 2007 NHC methoglin was a mint mead. Remember that there are different varieties of mint: chocolate mint, spearmint, orange mint and they vary by flavor and intensity. So try the mint in a tea before you decide on amounts and blends. As far as mint in beer is concerned, I have not experimented there but suspect that a mint chocolate stout, bock or dunkel might be a fine combination. The key here is flavor and contrast.

Mint Wine

5 gallons

15 lbs sugar

15 cups mint leaves bruised

Narbone Wine yeast 71B-1122 Lalvin

2 tsp pectic enzyme

Yeast nutrient

5 TBS sulfite stock solution 10% I believe. After stock solution is added to must let sit a day before adding yeast.

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Raspberries. Raspberries are a traditional melomel or fruit mead. Trying freezing your raspberries in batches as you harvest them and then add them thawed to the secondary. Mike Kiker considers adding raspberries to the primary as “madness.” I recommend putting your berries in a clean grain sack and using a bucket as opposed to a carboy. Loose berries in a carboy is indeed madness both in terms of cleanup and the seeds can clog fermentation locks and cause explosions. Talk to my wife about it. Anyway, raspberries are also wonderful in fruit beers. Brown ales, stouts and Imperial Stouts are all greatly enhanced by a proper additional of raspberries. The key here is balance since the berries produce acid and tannins that change the balance of the beer. Finding the right balance in a raspberry stout is difficult since you do not want to confuse the flavors. You want to keep the dark grains roasty with chocolate flavors with the aroma of the berries and some flavor of the berries without winy character. Some of you may be aware of yellow raspberries that are grown here. These are sweeter than the red berries and less tart. I think they would make some incredible mead or fruit beer and am curious if any of you know someone with a patch of them.

Batch #14: Return of Worf’s Wort
5 gallons March 28, 1993

7.2 lbs Breiss Dark Extract
1.5 lbs Breiss Dry Dark Extract
6 oz Crystal Malt
4 oz Roasted Barley
3 oz Black Patent

1 oz Eroica Hops 10.8 alpha Boil 60 min
¼ oz Saaz Whole Hops 4.3 alpha Boil 60 min.

Wyeast Irish Ale
48 oz of frozen raspberries in the secondary in a grain bag. 18 days in 2nd
Og 1078 FG 10.24

Judges wanted more raspberry aroma so do with it what you will and let me know.

Currants. Black currants are my current mead fascination and I am pondering beer options as well. As you know, black currants and tupelo honey go very well together and I am on a quest to repeat my three bottle blend that won Fur Rondy a few years ago.

My suggestions are a sweet mead and then black currants in the range of 2-5 lbs per five gallons in the secondary. Ken Schramm, in *The Compleat Meadmaker* recommends 5-7 lbs in the secondary for medium fruit character. But I stayed with 3lbs in my last batch. I am drinking it now and I think you may need to go higher. Who knows. Ask Kiker what his ratio is his Tupelo black currant mead, Meil Noir.

Red currants are good too. My impression of them are that they are more acidic than black currants. They go well with spice additions as well.

I hope I have given you some brewing inspiration. Hail Ninkasi and good brewing!



The Northern Brewer is a monthly newsletter published by the Great Northern Brewers Club for distribution to all club members. Subscriptions are a part of club membership and may be obtained by joining the club. Membership is open to everyone over the age of twenty-one. Please send \$25 to:

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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, August 21, 2007
BBQ at the Kiker Residence**