



# THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB  
DECEMBER 2011

## Prez Sez

by *Tim Strayer*

**M**e, President? Really? Well, I accepted the nomination and was asked to take the reins, so I guess that means I have to hang on tight and crack the whip! But seriously, I am looking forward to working with everyone in the club and growing the club in many different ways.



I want to personally thank Dennis for all of his great leadership over the past two years. His contributions of time and knowledge were a great benefit to the club...I most definitely have some big shoes to fill. Also, many thanks to Breck for this dedication to this club in various official capacities, but most recently as Treasurer over the past 237 years...just kidding, but I know its something much longer than anyone would believe. That's commitment and passion. And last but not least of all, thank you to all of the board members; both those that have moved out, moved up/out/onward, or just flat out new! THANK YOU TO ALL!

So, many of you might be asking, "who is this guy and what's he know about brewing anyway"? Well, first and foremost, I love brewing beer. I love everything about it: the smell, the creativity, the science, the fellowship among home brewers, and much more. It's a great hobby...perhaps for some an addictive obsessive passion...just saying. I have been brewing for about 3 years now and have managed to even place in a few of the competitions. It all started one fine day while driving down the road, and I saw the Arctic Brewing Supply sign and I thought, "that might be kind of fun"....I had no idea that a moment like that could turn into a passion, and thousands of dollars of equipment later....and now President of the club. If you want to know more, give me some of your homebrew and bend my ear at the next meeting. I would be happy to tell you the entire story.

I want to encourage all of you to look for opportunities over the coming months to get involved. We need people to share their knowledge with the club through newsletter articles, speaking at the club meetings, holding a hands-on educational demo at your home, etc. As members of the club, your contributions will make the difference. Don't hesitate to contact me to offer suggestions or to volunteer your time.

Well that's about it for now. We have a great newsletter for you this month with fantastic input from our new board members. Be sure to thank them at the next meeting (the Christmas Party! – See the article within).

Until then, I wish you a wonderful holiday season with your friends and family. Stay warm and brew strong.

The Prez Sez

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GREAT NORTHERN BREWERS CLUB  
PMB 1204  
3705 ARCTIC BOULEVARD  
ANCHORAGE, ALASKA 99503

**GNBC WEB SITE:**

[WWW.GREATNORTHERNBREWERS.ORG](http://WWW.GREATNORTHERNBREWERS.ORG)

**NEWSLETTER EMAIL**

[bushy@alaska.com](mailto:bushy@alaska.com)

**PRESIDENT: TIM STRAYER**

[tim@strayermail.com](mailto:tim@strayermail.com)

**VICE PRESIDENT: AARON CHRIST**

[aaronchrist@gmail.com](mailto:aaronchrist@gmail.com)

**TREASURER: JOE MICHAEL**

[joeofak@gmail.com](mailto:joeofak@gmail.com)

**SECRETARY: JULIE McDONALD**

[juzy@gci.net](mailto:juzy@gci.net)

**BOARD OF DIRECTORS**

**FRANK BELL**

[fbell@alaskapacific.edu](mailto:fbell@alaskapacific.edu)

**JAMES BARBER**

[james.barber07@gmail.com](mailto:james.barber07@gmail.com)

**SHAWN PLEW**

[shawnplew@yahoo.com](mailto:shawnplew@yahoo.com)

**KEVIN SOBOLESKY**

[metkonig@gmail.com](mailto:metkonig@gmail.com)

**MATT WALLACE**

[dubious.chewy@gmail.com](mailto:dubious.chewy@gmail.com)

**NEWSLETTER EDITOR**

**DEBBIE GRECCO**

[bushy@alaska.com](mailto:bushy@alaska.com)

## Secretary's Corner

*By Julie McDonald*

Meeting Minutes: November 15, 2011

Prez Dennis Sessler called meeting to order at 7:18p and announced that our presenter from Alaska Distillery had to go out of town last minute so they would not be presenting as planned.

We had approximately 50 people in attendance with about 4 new members in attendance. Welcome new members!

Old Biz –

Club Logo glasses - Steve Schmitt told us that the new club logo glasses, 12 oz. brandy snifter with a 6 oz. pour line on the back and our club logo on the front, were in Anchorage but had not been put out for delivery yet. We should have these ready for sale at the December club meeting/Christmas Party.

Membership/Dues reminders – Come on people! We are still under 60% of our current membership being renewed for the new club year. Some things to consider:

- Participating businesses will NOT honor your old membership card for club discounts. No current card, no discount.
- Due to random, non-member people just showing up at last year's January meeting during Alaska Beer Week (GABBF week) we are planning to check membership cards at the door this January. No current card, no entry.
- It is so easy to renew! You can do it online at our website on the membership page or you can check out that same page for info on snail-mailing a check to us.
- Let's get this squared away before the end of the year so no one is left out in the cold!

Big Fish Homebrew Competition – December 3, 2011. Jason Ditsworth will be organizing this year. For more complete info go to our website and the November newsletter: <http://www.greatnorthernbrewers.org/newsletters/nov2011.pdf>

The side challenge will be "WTF Belgian Specialty". The beer submitted should be from the Belgian Specialty category and additional points are given for ingredients that make the judges say, "WTF"

Here is some vital info for the side challenge:

Points will be awarded according to the following:

- 50 points – Standard BJCP scoring in regards to aroma, appearance, flavor, etc. Base beer recipe is Belgian Specialty – whatever that means to you.
- 10 points – size of entry - that's right, the judges like things on the large side of life
- 20 points – entry name – innuendo tends to score big
- 20 points- WTF factor – Judges are looking for the unique nature of your specialty ingredients. The usual orange peel, star anise, and coriander aren't going to cut it this time.
- 100 points total available

Fur Rondy Competition

February, 11, 2011. Dennis is organizing this one. This time the side challenge will be Gluten Free beers...with gluten intolerant judges – be diligent in your recipe formulation, don't poison the judges!

## Upcoming Comps and Homebrewer Of The Year Categories

Please check the November newsletter or wait for the December newsletter for this info.

### Club Brew News

Current club brews are ready to be distributed and bottled. We need to work out a bottling date and get these barrels emptied. We are also looking at filling them immediately after emptying. Here are the styles for the next 3 club brews that have been decided on by the board: The sour barrel will get an Oud Bruin, the brandy barrel will get a Baltic porter, and the whiskey barrel will get a smoked Scottish ale. Stay tuned for more information on Club Brews status.

Club Christmas Party – The theme is Disco. Saturday, December 10, 2011, 6:30p. Food duties have been assigned as follows: A-J = desserts, K-P = Appetizers, salads, & sides, Q-Z = main dishes & soups. Remember, we are trying to keep within the 70's/Disco theme, so look for those retro recipes. We plan to have a fondue pot or two. We will also have a gift exchange, same as previous years, where we set up a table as you walk in. Leave a gift of a fine adult beverage or swag and take a gift for yourself before you leave.

### New Biz –

#### A Toast to the Outgoing Prez

Steve Schmitt took the floor for just a few moments in toasting our outgoing Prez for his two years of dedicated service to the club and also to wish him an early happy birthday (the Ex-Prez turns 40 Nov 18)! Cheers!

### Great Alaska Beer & Barleywine Festival Tix and Volunteering

GABBF tix are on sale now. Get 'em while they're hot! Steven Pauwels from Boulevard Brewing is going to be this year's guest speaker.

Check this link for more info on purchasing tix or on volunteering (which gets you into any session FREE). <http://auroraproductions.net/beer-barley.html>

If you plan on volunteering for GABBF there is a new muni policy this year. APD requires that Aurora Productions submit a list of all volunteers. The list will include full name, DOB, Driver's license number, and info from your TIPS, TAMs, or TAPs card. Anyone with an alcohol related offense on their record will not be permitted to volunteer. Aurora Prod. MUST turn in the list to APD before DEC 9, 2011. So if you plan to volunteer, get your ducks in a row and use the link above for contact info under the volunteer section.

### King Street Brewing

Dana from King Street Brewing addressed us to let us know that they are up and running, the taproom will be opening on Wednesday, Nov 23. They currently have several of their brews on tap around town at the finer craft beer establishments. Dana also brought a growler of their not-yet-released Czech Pilsner for a raffle prize.



# EVENTS

*Every First Thursday*

*Moose's Tooth First Tap*

*Every Friday*

*Midnight Sun Brewery Tours and*

*Brew Debut: 6:00 PM 344-1179*

# DEC

*10.....GNBC Holiday Party Disco Style*

# JAN

*20 - 21...Great Alaska Beer and Barleywine Festival*

# FEB

*11.....Fur Rondy Homebrew Competition*

CAFE



AMSTERDAM

## Beer Trippin'

Joe Michael and Jim Lamb are currently working out the details for this annual event. For now it looks like it will take place the last weekend of March. (March 30, 31, & April 1). There will be more to come on this event as the details get ironed out.

## Board Elections

The floor was opened for additional nominations. There were none, nominations were closed, and it was moved to accept the current ballot by Steve Schmitt with Breck Tostevin seconding the motion. Ballots were passed out and voting commenced.

The ballot was as follows:

Board (two positions open)

Curtis Kried

Kevin Sobolesky

James Barber

Jim Lamb

Peter Hall

Officers (none of the officers nominated had anyone running against them):

President: Tim Strayer

Vice: Aaron Christ

Treasurer: Joe Michael

Secretary: Julie McDonald

Results were tallied by Membership Coordinator, Dena Sessler & Secretary, Julie McDonald

Final results were as followed:

Tim Strayer – Prez

Aaron Christ – VP

Joe Michael – Treasurer

Julie McDonald – Secretary

The two board seats went to Kevin Sobolesky and James Barber.

Congratulations to everyone and thanks to all who participated. I would, personally, like to thank the outgoing board members and officers for their never-ending support and dedication to this fine club!

At this point we welcomed our new Prez, Tim Stayer and the torch was passed to him.

Educational Presentation by John Trapp: John brought us some info on the San Francisco Whiskey Festival. Maltadvocate sponsors these events. There are actually 3 annual festivals. One in New York, one in Chicago and one in San Francisco. The San Francisco event is currently sold out, but the upcoming Chicago festival hasn't gone on sale yet. You can get more info here at this website: <http://www.maltadvocate.com/whiskyfest.asp>

Prez, Tim Strayer, called meeting to a close at 8:12p

Next meeting: Snowgoose Basement, Dec 10, 2011 . This is our annual Christmas party. For time, duties, etc. please see the above paragraph on the club Christmas party.

The logo for 'Tapproot' features the word in a stylized, black, serif font with decorative flourishes extending from the letters.

## 2011 Homebrewer of The Year Categories

### Fur Rendezvous HBC

- Category 1
- Category 4
- Category 5
- Category 19
- Category 22
- Category 23

### Snow Goose HBC

- Category 3
- Category 6
- Category 8
- Category 10
- Category 15
- Category 20

### Anchor Town HBC

- Category 2
- Category 7
- Category 14
- Category 17
- Category 21
- Category 27

### Equinox Mead HBC

- Category 24
- Category 25
- Category 26

### Humpy's Big Fish HBC

- Category 9
- Category 11
- Category 12
- Category 13
- Category 16
- Category 18
- Category 28





#### MISCELLANEOUS:

TAP (Training for Alcohol Professionals)

Upcoming TAPs classes held at CHARR's Charlie H. Selman Training Center located at 1503 W. 31st Avenue, Suite 101 Anchorage.

- Remember this is required if you plan to volunteer to steward at any fests or competitions or tastings this year.

11/17 Thursday 9:00am

11/22 Tuesday 1:00pm

11/28 Monday 9:00am

11/30 Wednesday 1:00pm

12/06 Tuesday 9:00am

12/08 Thursday 5:30pm

12/13 Tuesday 1:00pm

12/17 Saturday 11:00am

12/19 Monday 1:00pm

12/20 Tuesday 9:00am

12/27 Tuesday 9:00am

12/29 Thursday 5:30pm

- Renewal certification available at the CHARR office Monday through Friday 10:00am to 4:00pm.

- Renewal testing is also available with proof of previous training following Saturday classes at 2:00pm

#### Monthly Member Beer Dinners

- November beer dinner (Mead/Cider & Gluten Free!) was a huge success and if you want to see more on this dinner check the photo album on our Facebook page!
- We will be skipping December and January, but have an awesome one planned for February and someone has stepped up to plan March as well! Stay tuned for details to come out sometime early January! You won't want to miss these!
- contact [Juzy@gci.net](mailto:Juzy@gci.net) for more information or to be put on the GNBC beer dinner email list

There is a lot of info here this time around! Hope you got what you needed out of it! If not, you can always email me at [juzy@gci.net](mailto:juzy@gci.net) and I'll see if I can find it for you ;-)

# Disco Claus Is Comin' To Town! (December Remix)

*By Joe Michael*

Is the bulk of this article a re-print of the article from the last two months? Indeed, but there are some new morsels of info to be found, so read on!

When: Saturday, December 10, 2011 beginning at 6:30pm in the basement of the Snow Goose.

Food: a good disco themed party needs some good disco themed food! My plan is to have a fondue pot at the ready; what we need from you, intrepid hustlers, is more good eats to round out this shindig. Disco biscuits, disco stew, disco....err...okay, enough, you get the point. Don't come without your favorite dy-no-mite dish. Bonus "Travoltas" if it's themed to the decade. Food assignments are as follows (based on first letter of last name): A-J = desserts, K-P = appetizers, Q-Z = main dishes & soups.

Gift Exchange & Raffle: We will be holding our standard raffle, the same as we do at every club meeting. Bring some good craft beer and/or beer related swag to put in for the raffle! Also, we will have an extra special secret gift exchange table. If you wish to participate, please bring something especially nice, rare, or thoughtful to place on the exchange table. Wrap it up and surprise some lucky club member! If you leave a gift, you may take a gift, otherwise, hands off! We'll do this on the honor system, so everyone play fair – remember, Santa's watching!

Costume: your instinct may possibly be to shun dressing appropriately for the seventies awesomeness that this event will surely be. Fight that instinct. Fight it, and unleash the inner Starsky (or Hutch, your call) just waiting to get out. Have some fun with your outfits – be creative!

Finally, I'll move back to the modern age for just a moment to tell you to keep an eye on your email and the club's Facebook page for continuing information about the party. Take another moment and re-read original article (reprinted below). Stay groovy baby, and we'll see all of you on December 10, 2011 beginning at 6:30pm until you can't boogie-oogie no more!

Reprint from October 2011:

I don't know about you, but I like the nightlife, I like to boogie. Although the frost is only just now signaling the first signs of the winter to come, the holidays are on the horizon. It's time to start planning for all those parties and gatherings, right? Well, make sure that in all of the hustle that invades our lives during the next few months, you pencil in one party that's sure to send everyone give everyone a flashback (okay, okay, not everyone. So what if I was only 3 at the end of the 70's!).

This year's GNBC holiday party train will be pullin' out all the stops at we celebrate DISCO STYLE! Save the date, Saturday, December 10, 2011, as we fire up the mirror ball and bring it on down to Funkytown (aka the Snow Goose basement). Plan to dress in your polyester best for some great food, drink, music (I've already got Zevon in the mix, Steve), and fun with your fellow Brewers! We'll have the dance floor ready and waiting with everyone's favorite tunes from the Seventies as well (I'm looking at you, Suds!).

Get your sequined hats and bellbottoms out from the attic, start practicing your best Travolta moves, and for the younger members among us, go watch some "That 70's Show" reruns or some Nick At Nite. Ain't no party like a homebrew party! Only a meathead would miss this event! More details regarding food and other duties will be coming soon. We hope to see everyone there – it's gonna be a disco inferno!



# Party Like it's 1722 - Parti-Gyle Brewing

By *Kevin Sobolesky*

First off, and most importantly, go to this web-page and grab the Excel spreadsheet:

[http://braukaiser.com/wiki/index.php?title=Batch\\_Sparge\\_and\\_Party\\_Gyle\\_Simulator](http://braukaiser.com/wiki/index.php?title=Batch_Sparge_and_Party_Gyle_Simulator)

That's pretty much it. Done. *You're welcome.*

However, we've got some space to fill so I'll fill you in on this all-grain brewing technique that allows you to make both a big beer and a regular beer in a single brewing day. Extract brewers may return to getting delicious beer with a third of the work.

Essentially, Parti-Gyle is the method of taking one mash vessel's worth of grist to make multiple beers. One would take all the malt one would need to make all the beers they'd planned for and mash thin. Then, draining the first runnings without sparging, one would collect the pre-boil volume they'd need and proceed to make a big beer. Subsequent sparges would then be used to create separate beers. This was the primary method of beer production in England prior to 1722 when production of much larger boil kettles became feasible and collecting all of the runnings to make a single "Entire" beer started becoming common.

Imagine during a single brew day being able to make a batch of a Strong Scotch ale and then a batch of Scottish Export ale. Make an ESB, Best Bitters and then Ordinary bitters from the same grist! The possibilities are nearly endless as long as the beers share a similar malt bill. Since you are making the beers separately, you can use a completely different hop schedule and use different yeasts.

Many variations on the basic technique can be done as well, where you mash at normal thickness and then add enough boiling water to mash out if you don't like a thin mash. You can even add additional grain after the 1<sup>st</sup> or 2<sup>nd</sup> run-off and let it mash again while you boil the first beer to up the gravity or change the style, such as making a Double IPA and then an Amber Ale. Mix and match the runnings as you'd like! Make the 1<sup>st</sup> runnings into a big beer, with 2<sup>nd</sup> and 3<sup>rd</sup> for a regular gravity beer, combine 1<sup>st</sup> and 2<sup>nd</sup> runnings for a really big beer and make a low-gravity session with the 3<sup>rd</sup>, or even take all the runnings and make a regular beer as usual!

Now, you do need to know your equipment to calculate this accurately; measure the dead space of your mashtun, know your boil-off rate and have a good idea of how much water your grain will absorb during the mash. This is important such that you are able to predict what volume of 1<sup>st</sup> runnings you will get.

Now gather 'round the campfire and I'll tell you the tale of my first Parti-Gyle brew day. Typically with my setup, I'd use ~15lb's of malt to make 10 gallons of ~1.050 OG Beer. I could have used the Parti-Gyle technique to make 5 gallons of strong beer and 5 gallons of session beer from the same amount of malt, but I wanted *volume*. My goal was to dilute the 1<sup>st</sup> runnings to make a regular strength beer and then combine the 2<sup>nd</sup> and 3<sup>rd</sup> runnings to make a session beer to produce twenty gallons of beer in a single brew day.

I decided that the recipe I typically use for my Witbier recipe was similar enough to my Berliner Weiss to proceed with the same malt bill. I adjusted the amount of malt up to 25 lbs to provide enough total sugar for the volumes of the beers at the intended strengths. I assumed 90% efficiency over my normal 85% because I would be mashing thinner and sparging more than I would otherwise.

My Gravity powered Pico Brewery is composed of (3) 15 gallon kettles with a 0.125 Gallon Deadspace in the Mash Tun. For a 75 minute boil, I typically require 12 gallons pre-boil to end up with 10 gallons cooled bitter wort. Utilizing Parti-Gyle with this setup requires finishing boiling and cooling the beer from the first runnings in its entirety before collecting the subsequent runnings.

The Recipe:

6.25 lb Bairds Maris Otter Malt  
6.25 lb Best German Pilsner Malt  
10 lb Rahr White Wheat Malt  
2.5 lb Flaked Oats

146F Mash for 75 Minutes

For The Witbier (75 min boil):

2.5 oz Halltauer Hops (3.5% AA) - 60 min from the end of boil  
1.5 oz Crushed Indian Coriander - 2 min from the end of boil  
.75 oz Orange Peel, Sweet - 2 min from the end of boil

For the Berliner Weiss (15 min boil):

1.0 oz Halltauer (3.5% AA) 15 min addition from the end of boil

Note that the Hallertau hops used here were quite old and lacked much of their flavor. Perfect for Belgians.

Using the Excel Chart that you were instructed to get, things were *supposed* to be as follows:

25lb malt  
82% extract potential  
4% moisture  
98% conversion efficiency (I took a guess on this one)  
0.12 gal/lb grain absorption

9.125 Gallons Strike Water  
6 gallons 1<sup>st</sup> runnings, dilute to 12 gallons for a 75 min. boil to get 10 Gallons 1.051 OG Witbier  
2 x 5.25 gallon sparges  
10.5 gallons 2<sup>nd</sup> & 3<sup>rd</sup> runnings for 15 min. boil to get 10 Gallons 1.030 OG Berliner Weiss

What *actually* happened:

10.25 Gallons Strike Water (wasn't paying close enough attention)  
Collected ~6.4 Gallons 1<sup>st</sup> runnings  
Diluted to 11.9 for the Witbier  
~9.75 gallons Post Boil volume with an OG of 1.046  
2 x 5.25 Gallon Batch sparges  
collected ~10.5 gallons for the Berliner Weiss  
10 gallons post boil with an OG of 1.0335

Pitched a pack of Nottingham yeast into each Carboy and fermented at 62F ambient for a few days until the fermentation appeared to slow and then up to 68F for a week to finish dry.

The terminal gravities were 1.008 (5% ABV) and 1.005 (3.8% ABV) for the Witbier and the Berliner Weiss, respectively.

While I may have over-struck the mash and shifted more of the fermentables to the Berliner Weiss than intended, I was quite pleased with being within a few gravity points of the intended goals. Another factor was that the grain absorbed more water than I anticipated, which may be explained by having a finer than necessary crush. Adjusting to a 0.15 gal/lb absorbency would probably be accurate to my milling.



How it tasted:

The Berliner Weiss is watery and flavorless, even for a session beer of this sort. The only thing I can really get out of it is the Lactic acid I added at kegging at a rate of 1 oz per 5 gallons. I still like it, as I tend to mix my Berliner Weiss with Sweetened Lime Juice or Grenadine, but my previous batches had enough malt flavor to enjoy straight.

I've pulled a sample of the Witbier as I write this to see if it's got a monopoly on the malt flavor. It's hard to remember if it's got more malt flavor than past versions, but it is very prominent. It also feels like it's got a bit more body and sweetness than the gravities would suggest.

Conclusions:

It seems that using Parti-Gyle to make regular strength and session beers may result in an especially flavorless session beer. I only presume this because of what I've learned about No-Sparge brewing, which includes a theory that most of the malt flavor is in or near the surface of the grain and subsequently would be removed in the 1<sup>st</sup> runnings.

One way to test this would be to compare this Berliner Weiss with one made with a No-Sparge method. Alternatively, I could compare this Witbier (which was essentially a No-Sparge beer) with the results of the 2-sparge method I typically use.

I would recommend using Parti-Gyle for big/regular beers and aim for a regular strength style that doesn't rely too much on a strong malt flavor.

Have you tried this? Do you have any suggestions/criticisms? Please share! [metkonig@gmail.com](mailto:metkonig@gmail.com)

I will try to bring a growler each of these beers to the next meeting and you can tell me what you think.



**PRESS RELEASE**  
**For Immediate Release**

**Scott Clendaniel Presents “Another Round... Portraits of Midnight Sun’s All-Stars”**

*[\* File contains invalid data | In-line.JPG \*]* **Anchorage, AK, December 2, 2011.** Scott Clendaniel, the artist who painted the *99 Bottles of Beer on the Wall* art installation last year, presents another beer art show. This time Clendaniel has painted various portraits of some of Midnight Sun Brewing Company’s most popular beers. The art opening will take place on First Firkiní Friday, December 2nd at 5 PM starting with the tapping of Midnight Sun’s ifirkiní brew.

The subject matter was chosen based on a poll taken on the artist’s Facebook page about fans’ favorite Midnight Sun brews. Paintings range in size from 6ix11f to 2ix3.5f. They are painted on wood panels as well as on canvas, and framed with hand-built wooden frames. Along with the paintings, posters and limited-edition prints signed by the artist will also be available for sale at the show. Visit [www.beerpainting.com](http://www.beerpainting.com) for more information. Clendaniel accepts custom beer painting commissions.



**About the Artist**

Scott Clendaniel graduated from UAA with a BA in Art in 2009. Clendaniel is a beer enthusiast who brews beer on a regular basis and is a member of the Great Northern Brewers Club. Besides beer, Clendaniel paints scenery on location in plein air - a French term meaning in the open air. When working in the studio he often paints colorful, abstract images.

**Twitter Pitch**

Oil paintings of Midnight Sun Brewery Co. Beers by @99beersonwall. Art show on FFF at @MidSunBrewing Dec. 2nd. [beerpainting.com](http://beerpainting.com) #beerart

**Social Media Presence**

Twitter: 99beersonwall

Facebook: [www.facebook.com/99BottlesofBeeronthWall](http://www.facebook.com/99BottlesofBeeronthWall)

**Contact Information**

Scott Clendaniel  
(907) 351-2522  
[sclendaniel@yahoo.com](mailto:sclendaniel@yahoo.com)  
440 E 11<sup>th</sup> Avenue, #3  
Anchorage, AK 99501  
[www.beerpainting.com](http://www.beerpainting.com)



## Fur Rondy Homebrew Competition

*By Dennis Sessler*

That’s right, this announces the annual Fur Rondy Homebrew Competition. Our club actually has little association with the actual festival, probably because we take care of everything on our own. It’s a great way to kick off the New Year. The daylight is slowly making an appearance, and in fact the second week of February is about the time that the sun actually makes its appearance on my home. Enough about all the winter stuff and on to the details.

The competition will be held on **Saturday, February 11th** at the Snow Goose. This will be the first competition in 2012 to garner as many points as possible towards the 2012 GNBC Homebrewer of the Year Competition.

**The categories which will garner points towards the year long competition are;**

**7 Amber Hybrid Beer**

**10 American Ale**

**13 Stout**

**15 German Wheat and Rye Beer**

**18 Belgian Strong Ale**

**23 Specialty Beer**

**Side Challenge will be the "Gluten Free Beer Challenge. (\*\*\*)Double Points(\*\*\*)**

**But by no means are you restricted to just enter those beers, enter as many different styles as you like.**

Judging will begin at **10:00 a.m.** and as always there will be a need for plenty of judges and stewards. This competition is an AHA/BJCP sanctioned competition so all beer, mead and cider categories will be open for entry. You can find the current style guidelines at <http://www.bjcp.org/stylecenter.html>. And entry forms can be found at [http://www.bjcp.org/docs/SCP\\_EntryRecipe.pdf](http://www.bjcp.org/docs/SCP_EntryRecipe.pdf).

Entries will be accepted at the Snow Goose in the basement on Friday February 10<sup>th</sup> from 11:00 am to 6:00 pm. For current GNBC members, there is **no entry fee**, for non members, there will be a \$5.00 fee per entry. You will need to provide three 12 oz. bottles for each beer entry. Mead and Cider entries can be forwarded in three 12 oz bottles or one 750 ml bottle. If you are unable to drop off entries during that time please feel free to contact me to make other arrangements.

This year's competition will award a Best of Show Beer and a Best of Show Mead or Cider. There will be unique prizes for both of the Best of Show winners plus all the great Fur Rondy medals and notoriety. Kassik's Brewing Company will be in attendance and like last year they will be selecting an award winning beer to brew it commercially. That beer will be eligible to be entered at the Great American Beer Festival Pro-Am Competition in September 2012 or 2013 in Denver CO. I will have all the leftover beer/meads and ciders along with all the judge evaluation sheets and the awards at the February 21st homebrew club meeting. Let's make this a great competition. Dust off your mead and ciders, brew those beers and let's get ready to "Rondy!" For more information contact me at [sessak@mtaonline.net](mailto:sessak@mtaonline.net).



## **GABBF Volunteers Needed**

*By Jeremy Hegna*

**G**reetings to the 2012 Great AK Beer and Barley Wine Volun-Beer Staff!! The Future Volunteer Staff for the 2012 Festival!!!!

We're hoping to have all of you back in January. That means those of you that volunteered last year. This is also for you that are new to volunteering at this (coming) year's Great Alaska Beer And Barley Wine Festival. The dates are January 20<sup>th</sup> and 21<sup>st</sup> at the Egan Center. At this point, until I've gone through all of the "returning" volunteer's information, I would like to keep everyone in the same position that they were in last show. AFTER I've gone through everything, YES, there will be an opportunity to move around if you'd like. First though, I need to know who's coming back, who's certified to pour, and who is available and when.

Again, as in years past, you **WILL BE** granted free admission to the session of your choice (with a glass and samples). First time volunteers **MUST** volunteer for their shift first before attending a free session. Generally, first time volunteers will either work Friday night or Saturday's Connoisseur Session. If you could copy and paste this article into an email with the information below filled out, that would be GREAT! I will be in touch with everyone, either via email or phone to confirm your position.

There are over 350 volunteers every year that make this show possible. Once again, Aurora Productions would like to thank each of you in advance for your help this year. If you are interested in being a pourer this year...but haven't done it in the past, I will be scheduling a few TIPS classes (Formal Alcohol service training good for three years and throughout the United States, not just Alaska) in the months December and January (just before the show), depending on demand. The price is about \$40 and is NOT essential for being a volunteer at the festival., ONLY to be a pourer. If you are interested in pouring this year, we're also looking for a bit more information this ye as there is a bit of extra scrutiny involved as mandated by the Municipality of Anchorage. I will need your AK driver's license or ID number and your date of birth to process your participation. This information stays between me and APD so it IS safe, however, if you would rather call in your info, I'm in the office during weekdays, as is Annie Chavez, my Partner in Crime.]

Here's the information I will need:

Name:

Phone # (and best time to reach you):

Email address:

TIPS/TAM certified (if so, cert # and expiration please):

Do you remember which shift you worked last year?

Do you remember what you did? (Bread. Wristbands. Glasses. Pouring. Etc):

Is the same schedule that you worked last year going to be OK this year?

Are you interested in TIPS training in December to become a pourer?

Again...if you could simply copy and paste this article into an email with your answers and send to [jeremy@auroraproductions.net](mailto:jeremy@auroraproductions.net) that would be the most efficient. Please try to limit your response to ONE email....again, as there are a LOT of you! IF you have a friend or family member that would also like to volunteer...please add their information as well. After I have all of our returning volunteers in place, we will accommodate any new folks as best we can to coordinate with your schedule. Your friends and family will have first shot a volunteer position.

PLEASE USE EMAIL AT THIS TIME!!! (For all responses, requests, and/or concerns!!!) We are excited to have all of you back in 2012!!!!

Jeremy Hegna  
Aurora Productions  
3401 Denali St. Suite 202B  
Anchorage AK 99503  
(907) 562-9911 (office)  
[jeremy@auroraproductions.net](mailto:jeremy@auroraproductions.net)





## GNBC Club Brews

*By Dennis Sessler*

There is great you in getting together with fellow GNBC members to brew up something once in a life time. Then I thought, "is it really once in a life time?" In all my years of homebrewing I've never been able to duplicate a batch of homebrew a second time. There is always something different about it. Sometimes they are a little maltier, sometimes a little hoppier. Remember, we're experimenting here and our goal is to have fun with different styles of beer and see just what kind of magic we can concoct along the way.

In 2010 we got together as a club and brewed a Flanders Red which was batch fermented and soured in a burgundy wine barrel. The beer has been residing in my cozy garage slowly aging to near perfection. In the spring of as a club, we brewed a massive batch of Russian Imperial Stout. It was then split into two different barrels. One is a whiskey barrel and the second is a brandy barrel. As mentioned in my last Prez Sez article they are all ready to be kegged, leaving room for new beers brewed for the barrels to be filled again. After all, these oak barrels have a lot more life left in their pores.

So after much consideration the three new styles that will be brewed will be;

**-Oud Bruin (sour ale) will go into the "Funk Barrel";** this barrel will be forever used to age "Funky" beers.

**-Baltic Porter will go into the "Smooth Barrel";** this barrel will be forever used to age beers that are smooth and that will be complimented by the smoothness of the brandy and oak.

**-Smoked Wee Heavy will go into the "BAMMMM!!! Barrel";** think Emeril Lagasse. These massive beers make a profound statement and will be aged in a barrel that carries its own profound statement.

The Russian Imperial that is in this barrel right now says BAMMMM like you wouldn't believe. Sure, we could blend this beer down a little but after all we are experimenting here.

If you are interested in partaking in these epic club brews, please email me the style that you would like participate in brewing. I will be compiling the list of brewers, dividing up all the members into teams, and all recipes will be formatted. If you have never taken part in a club brew, now is your chance. All the teams will be responsible for procuring their own ingredients.

We will all brew our beers on the same date and they will all be brought to my house to be mass fermented in my jacketed kettle. Once primary fermentation is complete, the beers will be racked over to the awaiting barrel of choice. Once beers have been aged they will be divvied up with a small share (5 gallons) kept for the club to be enjoyed at our future GABBF Club meetings in January.

My email address is [sessak@mtaonline.net](mailto:sessak@mtaonline.net), I will you email you back and start to set up all the brew teams. So stay tuned for the next round of fantastic club brews to come your way. Until then keep the flame to your kettle and Brew On!

# Good Beer in Reno?

By *Fil Spiegel*

## DIMOND LIQUOR

**T**he Biggest Little City in the World

I'm not kidding you, this is what Reno Nevada would have you believe. I don't even know what that means! Either you're a big city or you're a little city. It's hot, it's a desert, and they're definitely not even close to Las Vegas. If you are looking for a central location for tattoos, porn and Irish bars; there you go. But what Reno should be known for is home to two of the best breweries I have ever been to!

### **GO HERE!**

Silver Peak Brewery – I really hate to gush about a brewery in case it goes to their head but honestly this place is amazing! Great food (Foamy hasn't had a catfish Po'Boy in a long time) and even better beers, how can you go wrong? Their Robust Porter is probably the best porter I've ever had, no lie. It was rich and chocolatey with a smooth mouthfeel; there was no astringency at all from the grains and perfectly balanced. Their Wheat was flavored with coriander to just the right amount and was so crisp, clean, and refreshing I wished I'd had room for another. Their American Pale Ale was made with home-grown hops (something you can do in that climate), and just like their other beers was extremely clean and refreshingly to style. The only downside to the place was that they were out of their Sour Cherry Ale. I sure hope these guys start bottling because I am first on the list to buy some!

If you are ever in Reno, Sparks, Trukee or anywhere in the area, it is seriously worth a side trip to this place.

### **GO HERE**

Basin Street Brewery – Everything the people were saying around me is that the beer and food were great but we went there immediately after finding out that we were still alive and unhurt and it rattled my brain so much I couldn't taste. But fortunately, Foamy could! They have an IPA which was pretty good and certainly better than I expected in Beautiful Reno. But the star of their line-up had to be their Imperial Russian Stout. After letting it warm up a bit (I know, who wants a warm beer in 90 degree weather? Me!) it proved to be an exceptional beer. If they were shipping it up our way, I would have to debate on the virtues of buying it or Old Rasputin. Decisions, decisions... and while it has little to do with the beer, let me toss in that their Shepards pie was outstanding. Probably due to the lamb rather than beef, the judicious use of their stout and the old "I've dodged that bullet and now I'm hungry" syndrome.

### **DONT GO HERE**

Brew Brothers Brewery – What a stink hole, don't waste your time. On the other hand, if you're a Bud drinker you'd probably love this place as that is what all of their beers tasted like. This place was reputed to be the "best brewpub in America". Where did that come from? I haven't a clue. My guess is that they handed out more free beer than their competition. What you will basically find here is generic, blue-haired, penny-slot playing tourist beer. But hey; they can say it's a brewpub!

The bottom line is that you can find good beer in Reno, Nevada, if you have time to look for it and want to enjoy it while you're there for any other reason. Craft beer is alive and well in America and continues to emerge in the most unusual destinations.

# Pairing Pointers For the Holidays

By Julie McDonald

The holidays are upon us and maybe you are wondering what beers are going to pair well with your Christmas or New Years dinners. While we all know that pairing wine and food can be a tricky task, beer and food have been enjoyed together for centuries and beer pairings are actually a much easier mission. Being grain-based, beer can be considered a food. The broad range of flavors, aromas and textures that beer can provide make it a perfect partner for any kind of food, from stadium food to the most creative gourmet dishes. When we are choosing beers and foods that work well together it really pays off to give attention to the distinct qualities of each.

Some things that should be considered:

- **Match strength with strength.** Delicate dishes work best with delicate beers. Strongly-flavored foods command attention and therefore need assertive beers. A beer's flavor intensity varies depending on things like alcohol, malt character, hop bitterness, sweetness, richness and roastiness.
- **Consider sweetness, bitterness, carbonation, heat (spice) and richness.** This isn't as complicated as it may seem. Certain characteristics of food and beer play with each other in predictable ways. Taking advantage of these relationships can provide balance, one creating a desire for a taste of the other.
- **Look at ethnic cuisines.** The foods of beer-drinking countries offer many traditional pairing combinations. Doing a simple internet search will provide plenty of ethnic pairing ideas.
- **Practice makes perfect.** Not every pairing works as expected—as I have experienced this quite a few times. However this can be fun if you learn to appreciate the unexpected. Experiment often. If you are preparing for a dinner definitely plan a “rehearsal” day where you prepare a small portion of the food and try some different beers for pairing. Build on the things that work and keep seeking those magical combinations.
- **Consider seasonality.** Warmer months seem to speak to a lighter fare and thus the beer pairings tend to follow suit. Cooler months will give us the opportunities to pull out those heavy, rich beers and foods.
- **Contrast, complement, and cut.** The Three C's. No we aren't talking about diamonds here. Certain beer and foods will interact differently depending on what you are aiming for.

**Contrast pairings** - we are looking for things that still enhance each other, but that have their own distinct flavor profiles – one of my favorite contrast pairings is fresh chevre with Alaskan Smoked Porter.

**Complementing pairings** - Find compatibilities. A nutty English-style brown ale and an aged Gouda works well; as does the deep, roasted flavors of an imperial stout with double chocolate brownies. Consider the rich, caramel flavors of an Oktoberfest lager with a roasted chicken or turkey. Keep in mind, though, that sometimes a pairing of similar flavors can have a canceling effect. For instance, smoked salmon spread may seem like a no-brainer for a smoked beer, but in my experience the smoke ends up getting lost in both the beer and the food. This can happen with chocolate also. A beer that is brewed with chocolate or just heavy on chocolate notes is not always a wise choice for a chocolate dessert. It can cause the beer to seem weak and chances are that the alcohol will end up being the dominant flavor in the end.

**Cut pairings** – these can offer a palate cleansing aspect that is sometimes called for in very rich, fatty, or spicy foods. Try an effervescent Saison with a rich, spicy Thai dish. Alternatively, try a crisp pilsner with pasta dressed in a creamy cheese sauce. For that cutting factor, look for beers that are highly effervescent, highly hopped, have a high ABV, or a combination of the three. A popular cutting pairing is an IPA with spicy food. While this works in some cases, keep in mind that highly hopped beers will actually intensify the heat in the dish. While some of us enjoy this experience, many do not. It also depends on the style of IPA. For instance an East Coast or English IPA has more balance to it than does a West Coast IPA, so it may actually work very well as being a cutting tool for a spicy dish. But the West Coast IPA is going to really ramp up the spice profile of the dish. There is a plethora of research material out there. My favorite book, (the one I cut my beer and food teeth on), is *The Brewmaster's Table* by Garrett Oliver, brewmaster of Brooklyn Brewery. This book is a great starting resource. It's full of information and ideas on pairing. But always remember that the pairing of food and beer can be subjective, so think of these ideas and tips as guidelines rather than rules.

Have some fun in creating your own pairings and experiment with tried and true pairings. But most of all ENJOY your holidays and don't stress over what beer pairs well with that cranberry apple pie you just pulled out of the oven!

Just for fun, here are a couple of menus I did a few years back for Thanksgiving, but it will translate well to a Christmas dinner also:

Dinner 1

Christmas Eve Dinner 2010

Christmas Eve

King crab and green salad w/house vinaigrette - MSBC Anchor (witbier w/Brett)

New England fish chowder - Sleepingn Lady Urban wilderness pale Ale

Choice of salmon pie w/creamy leek and fennel sauce or,

Dried fruit Stuffed pork roast, mashed taters, steamed green beans both paired with Deschutes The Dissident

Dessert: vintage (4 year old) dark fruit cake with Berserker infused whipped cream - paired with 2005 Scaldis Noel

Dinner 2

Thanksgiving Dinner 2008

Welcome Beers:

Homebrewed saison w/brett, Rye IPA, homebrewed Autumn Blaze Pale Ale (hints of maple & cinnamon, dry finish), a dry apple cider,

Apps:

Stout Bleu Cheese & Spinach dip

sourdough slices

Toasted Baguette Slices

Beer: sticking with the meet & greet beers

Dinner:

Roasted Turkey

Polenta and sausage stuffing

mashed white potatoes

Green Bean casserole

Steamed corn

Fresh cranberry sauce

mashed sweet potato with smoked paprika

butternut squash puree

dinner rolls

Madeira Cream Gravy

Beers: biere de garde, Farnum Hills Still Dry Apple Cider, homebrewed Autumn Blaze Pale Ale, Celestial Meads Que Syrah, Syrah

Dessert:

Chocolate cream pie

Pumpkin pie

Calvados Apple Galette

Banana bread

cheesecake

beers for dessert: TREAT (Midnight Sun), Glacier Brewhouse Pumpkin Ale, Schneider Aventinus, Berserker (Midnight Sun)

Night Cap: Anchor Christmas Ale.





# Top to Bottom: a Floating Dip Tube for Fermenting and Serving in Cornelius Kegs

*By Matt Wallace*

**Who (for):** Folks who serve or ferment in corny kegs.

**What:** A floating liquid dip tube that always draws from the top of the liquid level in the keg, instead of the bottom.

Why:

- A clear, sediment and sludge free beer from the first pint to the last. All the crud is on the bottom!
- Since you're always pulling your clearest beer, it makes it more attractive to naturally condition in the keg with sugar and yeast. That means less store bought CO<sub>2</sub>, and always "live beer".
- Your beer is done sooner! The beer at the top clears of sediment before beer at the bottom, and the beer at the top carbonates first, because it's closest to the CO<sub>2</sub> going into solution.
- Worry free dry hops (especially if you improve on my design with a screen on the intake). Pellets or whole-leaf, hops won't clog your serving line—remember, the crud is at the bottom.
- And, if you ferment in a corny keg (Which I suggest) you can get all your beer from the fermenter—no dip tube cutting or guesswork that either transfers sludge or leaves precious pints behind. This is so far my favorite advantage, but I'm in the minority with my corny fermenters, so I put it last.

Why DIY?:

There is a commercial product called the Cask Widge ([caskwidge.com](http://caskwidge.com)) which is designed for serving cask ales with many of the same benefits listed above. It's where I got the idea in the first place. They look nice, and would definitely be perfect for the purpose. Unfortunately, they have very limited distribution in the U.S., and after a research and a couple of emails it seems like the float component would need to be special ordered, and would cost upwards of \$35. So until these accessories get into homebrew stores (and ideally, the price comes down) it's DIY or nothing.

How:

OK. So let's get to it.

**DISCLAIMER:** This is an ugly kludge, and no doubt there are a dozen better ways to do this. But...it works, and most brewers will have everything they need already except for the silicone hose. If you come up with a nicer version with a parts list under \$20, let me know! I'd love to pretty this up a bit in the next version. Or maybe I'll just keep the virtually free, working prototype design.

You will need:

- A length of ¼" I.D. silicone tubing long enough to reach from your liquid-out post to the bottom of the keg. Silicone is important here not only because it's food safe, but it's also very flexible, which is definitely necessary given the narrow dimensions of Cornelius kegs.
- A spare gas-in dip tube (the kind that extends an inch or so into the keg). Alternatively, you could cut your liquid dip tube down to a couple of inches, since you're replacing it anyway.
- An empty White Labs liquid yeast vial, label removed and thoroughly cleaned (I had to bust out the Goo-Gone for this- my bottle label removal method of a short soak in Oxyclean didn't cut it).
- A small handful of washers, or anything else you can put in your vial to weigh down one end.
- Wire, food safe. Stainless Steel would be best, I used copper.
- An additional gas-in dip tube, or another inch of cut liquid dip-tube if you go that route.

Steps:

- Replace your liquid dip-tube with the shortened version, or a spare gas-in tube.
- Measure and cut your length of silicone hose so it just reaches the bottom.
- Put a few washers in your vial and seal 'er up.
- Insert an inch or two of dip tube (or spare gas-in tube) into one end of the hose.
- Wrap and tighten some wire around the reinforced end of the tube and the vial, so the end of the hose is at approximately the mid-point of the vial. The silicone is soft and grippy enough that I haven't had any problems with the hose sliding off the float so far.
- Slip the free end of the hose onto the liquid side. This is the trickiest part, because you have to stick your hand through the mouth of the keg, and it's tough to see. The first time it took a few minutes of fiddling around. After that, though, it's been fine.
- Thas' it. You're done.

Here's some pics of construction and a water test-run:



#### Results:

So far, I am very pleased with this gadget. Like I said up top, it's not exactly elegant, but it has proved quite functional and surprisingly sturdy—I've cleaned and rinsed and shaken the heck out of kegs with one of these tubes installed, and it hasn't come loose. One improvement would definitely be a screen on the intake. That would make it even more worry free to just toss some loose whole leaf dry hops into the keg without fear of clogging.

Anyways, I encourage you to give it a try, and come up with some improvements!

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Great Northern Brewers Club  
Attn: Treasurer  
PMB 1204, 3705 Arctic Blvd  
Anchorage, AK 99503

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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:

Online: bushy@alaska.com  
Phone: 333-8985  
Mail: 6933 Soyuz Circle  
Anchorage, Ak 99504

GNBC Web Site: [www.greatnorthernbrewers.org](http://www.greatnorthernbrewers.org)



**Great Northern Brewers Club  
PMB 1204  
3705 Arctic Boulevard  
Anchorage, AK 99503**

**NEXT MEETING: December 10th, 2011  
6:30 PM at the Snow Goose**