



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

JUNE 2014

The Prez Sez

by Peter Hall

It must be a sickness I get every June. The same thing happened last year. I am usually well prepared for the newsletter each month, but just can't seem to get myself collected to write an article in June. I've managed to

collect my thoughts for the few minutes required to write this article, despite the sun being out. I am here to line out the usual myriad of events that pleasantly plague the GNBC.

The summer is here and the regular GNBC meetings have ended. I guess it's a bit of a stretch to say any collection of GNBC'ers is "regular" but I think you know what I mean. We are now moving into our more randomly scheduled summer events that collectively pass by far too fast.

Wow, brew-a-thon was beautiful this year! I actually think that the weather was so great that it was a detriment to attendance. Like good Alaskans, everyone jumped at the opportunity of a sunny day. The event was still well attended and we made a whole lot of brew. I pulled off my best brewing juggling feat yet. Between hosting a new brewer, chatting up a few spectators, and churning out 3 batches for a total of 20 gallons in just 6 hours left me slurring my words. I'm 99% sure it had nothing to do with the few excellent samples I had throughout the day. Whatever the case, a huge thank you goes out to Kevin for putting all of this together, and to the Soboleskys for hosting us.

Solstice means it's time for another GNBC summer camp out. There has been discussion recently about making the date a little more flexible, but for now Solstice=camping. This year we will be headed out to Eklutna group site B for a Hawaiian style weekend. Eklutna is close enough to town that there is little reason to miss this big event. You could easily stop by for a day trip if you like. There is all variety of recreation opportunities also. Cycling, paddling, fishing and hiking. Take your pick! We will see what kind of (not) trouble we can get into at camp with a little(big) fire and a sample or two of fine beverages. Check out the accompanied details below.



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

GNBC WEB SITE:

WWW.GREATNORTHERNBREWERS.ORG

NEWSLETTER EMAIL

bushy@alaska.com

PRESIDENT: PETER HALL

alaskabrewer@gmail.com

VICE PRESIDENT: Andrew Schmitt

aschmitt19@gmail.com

TREASURER: JODIE MACK

treasurer@greatnorthernbrewers.org

SECRETARY: JEFF SHEARER

@greatnorthernbrewers.org

BOARD OF DIRECTORS

SEAN O'DOWD

scodowd@gmail.com

KEVIN SOBOLESKY

metkonig@gmail.com

SEAN O'DOWD

scodowd@gmail.com

JASON LEWIS

SEAN MACK

seanmack@yahoo.com

MATT WALLACE

dubious.chewy@gmail.com

NEWSLETTER EDITOR

DEBBIE GRECCO

For one reason or another GNBC members are volunteering a few at a time to host the summer BBQ's. I'm sure we are great fun to host. Respectful, exuberant, generous and sharing...the kind of people I like to party with. This July, Tuesday the 8th, we will be headed back to the Loughrey's beautiful home on the Anchorage hillside. In August we will be headed out to the Eagle River home of Rick and Eileen. The offers are hugely appreciated. Thank you for stepping up to host us. Keep an eye out for the particulars in the near future.

Members have come forward to volunteer to host BBQ's, which is great, but I do have some other spots that I need to fill. I wasn't able to find someone to be the contact person for the summer camp out, but that's ok. I reworked an old article and inserted my own theme for the weekend. What I really need now are volunteers for the board position that Matt Wallace will be vacating in July. I can just pick someone, but I would prefer someone step forward. Matt will also be leaving open the coordinator position for the Anchortown homebrew competition. I'm sure he (and I of course) would be happy to tell you all about what either position entails. I have volunteer opportunities that pop up from time to time. Ideally people actually step forward for them. Please contact me if you have any questions about what I have for you to do if you are interested at president@greatnorthernbrewers.org. I certainly have more than I have mentioned here.

Especially after a successful Brew-a-thon, there must be a number of GNBCers primed for a good competition. You may have missed the Haine's home brew comp, but if you want to send beer out of town you certainly still can for the E.T. Barnett competition this July. Coming up much closer to home is the Anchortown competition in August. Like I said before, I need help with this one. I will do everything I can to be sure this one happens, but your help would be greatly appreciated. Shortly after Anchortown is the Solstice Mead and Cider competition. I'm sure I missed a few, but there are so many that it can be hard to keep track. I will do my best to keep everyone updated. Watch for GNBC emails!

The lazy pace of summer is a lie, at least for Alaskans. I can't find enough time to do everything I want and be lazy too. Hopefully I have successfully summed up GNBC activities for the next few months. Of course, if you have questions/comments/suggestions you can email me at president@greatnorthernbrewers.org. Keep your brews hot and beers cold, Prez Peter.

ARKOSE
BREWERY

Palmer, Alaska



Secretary's Corner

by *Jeff Shearer*

Old Business:

It's summer! May marks the month where the club transitions from our usual 3rd Tuesday meetings at the Snow Goose outdoors to various activities. This month was a good one to be a club member and craft beer lover. Other than our monthly meeting at the Snow Goose we celebrated National Homebrew Day under sunny skies and Anchorage Brewing Company hosted one spectacular Culmination. If that wasn't enough, you had the opportunity to venture to Haines, AK for the Great Alaska Craft Beer and Home Brew Festival.

Rules of Conduct:

All GNBC Members have been asked to sign an updated Rules of Conduct form. Please contact Ross/Membership Coordinator for a form or you can obtain a Rules of Conduct form at our next GNBC meeting. This implementation will continue at each meeting for the current year/ annual membership.

We will have some new procedures for our events and meetings. Our monthly meeting will now have a designated start and ending time, as well as a last call to serve homebrew at 9pm. Lights out, closed up and a final walk through will be conducted at 9:45pm by a GNBC officer/ board member.

GNBC Glasses for Sale:

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

Events:

June 20-22nd: GNBC Summer Club Camp Out: Eklutna Lake Campground
Check June newsletter for details

Be purchased in advance at Silver Gulch's retail store or at the gate on July 12.
Description: There will be over 150 beers available for sampling. Note that multiple tickets may be required to sample some of the rare or harder to find beers. Food will be available to purchase.

For more information contact Silver Gulch at (907) 452-2739.

The above information is as of 02/22/2014. The date and time are not likely to change though some of the other details may change a bit

July 17th: E.T. Barnette Homebrew Competition - Fox, AK

Silver Gulch Brewing Company

10 am: Cost Per Entry Fee

Grand Prize: \$500 for Best of Show! Plus plenty o' beer schwag for other place winners.

See May newsletter for details or go here: <http://www.mosquitobytes.com/Den/Beer/Events/Events.html>

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

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

*20-21.....49th State Brewing Co
Solstice Brewfest*

*20-22.....GNBC Summer Campout
Eklutna Lake Campground*

*12.....Golden Days Beer Festival
Silver Gulch Brewing Company*

*17.....E.T. Barnette Homebrew
Competition Silver Gulch Brewing
Company*



Miscellaneous:

TAP (Training for Alcohol Professionals) classes are held at CHARR's Charlie H. Selman Training Center located at 1503 W. 31st Avenue, Suite 101 Anchorage, AK. This certification is required if you pour or steward at any fests or competitions. Here is the latest schedule:

June

6/3 Tuesday 12 PM
6/7 Saturday 11 AM
6/10 Tuesday 5:30 PM
6/12 Thursday 1pm
6/16 Monday 1pm
6/17 Tuesday 10am
6/24 Tuesday 5:30pm
6/27 Friday 1pm
6/30 Monday 10am



July

7/2 Wednesday 1pm
7/8 Tuesday 5:30pm
7/10 Thursday 1pm

Remember if you have ideas for educational segments or guest speakers, or beer/ homebrew related events feel free to post them on our Facebook page or contact me at shearer.jeff@gmail.com.

Suds Corner

By John Craig

This morning while in bed, I can smell wood smoke in the air. I'm thinking this is someone holding a smoke beer under my nose to tease me. Or, was I having a dream? What a wonderful way to start the day, not knowing that part of Alaska was on fire.

Later in the day, its rest the body and exercise my hips and leg. I had a hip replacement in February that I didn't give long enough to heal before I dislocated it. Today, I'm paying for it.

Lots of things are going on around me with my friends who are busy building cabins and burning up the trails on their ATVs. With me getting old and not in too good heath, it's time for me to back off. I'm going to break up 40 aces of my property in Talkeetna into four acre plots for sale to GNBC members in hopes of establishing a beer campground subdivision. I think it would be fun to have neighbors that love beer and enjoy being around the camp fire getting wild and crazy. Let me know if you are interested.

Either way, Rose my dog Brewer and I would like to invited club members to our Fourth of July weekend camp out at our place off of Yoder Road at Mile 6 of the Talkeetna Highway. Just follow the signs. Also, the new Denali Brewery is at mile 2-1/2. It's a blue building with growlers to go and close to the cabin on ATVs. You'll need growler saddle bags for your machine.

We have space for RVs, tent sites and there will be a BBQ. Just bring something for the grill and a side dish to share. Hope to see you over the 4th of July!

GNBC Summer BBQ at the Loughrey's

by Julie McDonald

The Great Northern Brewers Club is lucky enough to have members that graciously open their homes to welcome our members for outside events that feature the best of what our club has to offer: good friends, good beer and a good time.

The Loughreys, long-standing members of our club, have invited homebrewers to the spacious home on the Upper Hillside in Anchorage for a summer barbeque on Tuesday, July 8th. This event is family-oriented and invites not just the brewers but their families to enjoy an evening the (hopefully) sun for outside recreation in a pristine setting with enough activities to keep everyone occupied. Jeff's back yard opens to a lake with paddle boats and a recreation area where volleyball, horseshoes, fishing and expansive views are the norm.



Come prepared to let the kids run around and enjoy themselves while you share a few bevies with friends, and be summer-time merry like can only happen in Alaska in July. Bring everything you need to be comfortable, including something to throw on the grill for you and your family, homebrew to consume and share, and your favorite Frisbee, volleyball, catcher's mitt, or whatever to engage others in good, vibrant outdoor fun. This year's event will begin at 6 pm and last until whenever you and your family get worn out.

To get to the gig, head up O'Malley and look for Stoneybrook Road on the right, towards the top. If you get to Hillside Rd., you have gone too far. Go to the end on this short road and take a left on Mountain Lake Drive. This will quickly turn into Lake O' The Hills Circle. The lake will open up on your right. Follow this around toward the end, and Jeff's place is at the end. His address is 7051 Lake O' The Hills Circle if you want to put it into Google maps. Please respect other homes when you park because it can be crowded. Come and enjoy a good time we hope to see everyone there.

E.T. Barnette Homebrew Competition

Announcing the E.T. Barnette Homebrew Competition.

The 18th Annual E.T. Barnette Homebrew Competition will take place on July 19, 2014.

The seven categories that will be judged this year are: Bock (5A-D), English Pale Ale (8A-C), American Ale (10A-C), Porter (12A-C), Stout (13A-F), IPA (14A-C), and Fruit/Spice/Herb/Vegetable Beer (20 & 21A).

Entries will be accepted: June 23 - July 16, 2014

Entry fee: Please submit three 12-16 oz brown or green crown capped bottles and a check or money order made for \$5.00 in U.S. funds per entry.

Judging: Judging will take place on Saturday, July 19th starting at around 10:00 a.m.

Location: Fox, Alaska (a small community ~11 miles north of Fairbanks)

Additional information as well as Entry and Bottle ID forms may be found at the following URL:
<http://ow.ly/u5qqC>.

Should you have any questions or are interested in judging please contact us at stihlerunits@mosquitobytes.com or (907) 474-2138.

We look forward to see entries from you.

Cheers! Scott & Chérie Stihler





Call For Judges

Judges we need YOU!!!

We need BJCP judges and/or experienced brewers to help judge this year's E. T. Barnette Homebrew Competition!!!

We also need an intrepid steward to help make things run smoothly!

Judging will take place on Saturday, July 19th at the Silver Gulch Brewing and Bottling Company located in Fox, Alaska (a small mining community ~11 miles north of Fairbanks).

The seven judged categories will be: Bock (5A-D), English Pale Ale (8A-C), American Ale (10A-C), Porter (12A-C), Stout (13A-F), India Pale Ale (14A-C), and Fruit/Spice/Herb/Vegetable Beer (20 & 21A).

Once again out of town judges can pre-register and hand carry their entries thereby saving on the shipping costs. All they need to do is fill out the Entry forms and mail it to us along with the corresponding fee payment. On the day of the competition the judges simply show up with their chilled entries in hand. Be sure to attach Bottle IDs to each of the bottles with rubber bands so we can distinguish which entry is which.

Please mail your pre-registration materials to:

Chérie Stihler

P.O. Box 84988

Fairbanks, AK 99708

Please mail in the pre-registration information etc. early enough so that it is received no later than the entry deadline (i.e. July 16). This will allow us to register those entries along with all the others and be ready when you show up with beers in hand.

I hope you can help us out with judging or being a steward for this year's the E.T. Barnette Homebrew Competition.

For more information about this competition please go to the following URL: <http://ow.ly/u5qqC>.

If you are interested in helping out please contact us at stihlerunits@mosquitobytes.com or (907) 474-2138.

Cheers,

Scott & Chérie Stihler





Hawaii (in Eklutna)

by Peter Hall (mostly stolen from Dennis Sessler)

All the wonderful sun still can't always keep my mind here. Everything is turning green and I would swear that the environment is actually smiling at me. My mind still drifts to sandy beaches and tropical fruits. I'm sure the sun will be with us all Solstice weekend and if I squint real hard I hope to find myself in Hawaii (at Eklutna). The theme for this year's Saturday night is Hawaiian!

Every member is responsible for their own food, plates and silverware, and anything else needed to bring your dish to the attention to party revelers. We only will share the dishes on Saturday night, but if you want to bring something to share on Friday, that's fine too. The most important part is bringing homebrews, meads, ciders or whatever to share with friends.

After the dinner on Saturday night we will be having a "small" bonfire, yeah right!!!!!!!

Consider bringing firewood if you want to have a fire going on your camper site throughout the weekend, or if you want "small" to mean "big". This year's event will take place at our digs at the group campsite at Eklutna Lake. The event is June 20-22. Arrival time is no earlier than noon on the 20th, and everyone will need to be packed up and outside the group site by noon on the 22nd.

When entering into the group site, our club has paid for the rear half for members to park. Please find your spot and consider that there will be other club members showing up through Friday and early on Saturday. Bring your camper, your tent or sleep under the stars. Be advised black bears sleep under the stars too.

This event is a family friendly club event so bring the kids and enjoy the weekend with the club.

If you have dogs they are also welcome but they will need to be restrained or the camp rangers will hound us (pun intended) like you won't believe. Bring your bikes, hiking boots, canoe, fishing pole, or whatever that makes you happy at a weekend on the lake. Join your club for this noteworthy annual event, and have some fun Hawaiian style.



Firestone Walker's Double Barrel Ale

Last month I promised a recipe for Firestone Walker's Double Barrel Ale and here it is. Blend 15% Double Barrel Ale with 85% Mission Street Pale Ale (see May newsletter for recipe) and you get Firestone Walker's Pale 31 – one of my favorites. What makes Double Barrel Ale unique amongst the world of pale ales, and subsequently a bit hard to replicate on the homebrew scale, is the beer is fermented in Firestone Walker's union barrel system. See note below about adding American oak cubes after fermentation has started. Double Barrel Ale's grain bill and hopping schedule match up with BJCP category 8 (English Pale Ales) but the oak character imparted during fermentation might keep this one from scoring too well if following strict guidelines. Nonetheless, the best course of action is to follow Firestone Walker's wisdom, deviate from style guidelines, and brew a batch of this great beer for summer enjoyment!

Batch Size: 6 gallons

OG: 1.051

FG: 1.012

IBU: 15.3^a

Color: 13.1 SRM

Alcohol: 5.1% ABV

Boil: 90 minutes

Pre-Boil Gravity: 1.038

Pre-Boil Volume: 7.5 gallons

Extract: Weight Percent

English Pale LME 8.42 lb (3.82 kg) 84.4%

Munich LME 0.71 lb (0.32 kg) 7%

Steeping Grains:

Crystal 75L 0.75 lb (0.34 kg) 6%

Crystal 120L 0.25 lb (0.11 kg) 2%

Chocolate Malt 0.07 lb (0.03 kg) 0.6%

Hops:

IBU^a

Magnum (14% AA) 75 mins 0.10 oz (3 g) 5.9

East Kent Goldings (5% AA) 30 mins 0.63 oz (18 g) 9.4

East Kent Goldings (5% AA) 0 min 0.78 oz (22 g)

Styrian Goldings (4% AA) 0 min 0.78 oz (22 g)

Yeast:

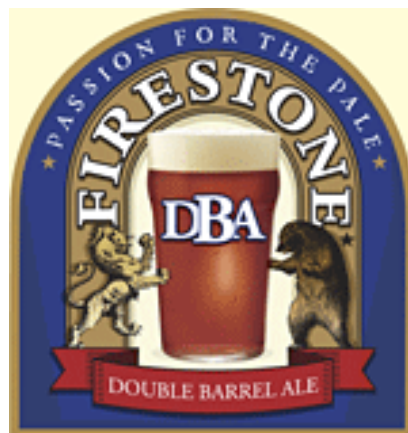
White Labs WLP002 English Ale, Wyeast 1968 London ESB, or Fermentis Safale US04 dry yeast. Ferment at 63 - 66 F (17-19 C). Add 1.4 oz (40 g) of sanitized American oak cubes (medium toast) 24 hrs after start of fermentation, remove oak cubes from beer after 15 days.

All Grain Option:

Replace English Pale LME with 10.4 lb (4.70 kg) of Maris Otter malt and the Munich LME with 0.86 lb (0.39 kg) Munich 10L malt. Mash at 145 F for 60 minutes, then raise to 155 F for 15 mins. Whirlpool for 45 minutes following boil.

^a The Rager formula will calculate bitterness at 15.3 IBUs for this beer. However, hop isomerization will continue during the hot whirlpool, adding bitterness to the wort not calculated by the Rager formula. If you skip the whirlpool you'll need to add the 30 minute and 0 minute hop additions earlier in the boil to obtain the correct IBUs.

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



The Northern Brewer is a monthly newsletter published by the Great Northern Brewers Club for distribution to all club members. Subscriptions are a part of club membership and may be obtained by joining the club. Membership is open to everyone over the age of twenty-one. Please send \$30.99 to:

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



Great Northern Brewers Club
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3705 Arctic Boulevard
Anchorage, AK 99503

**NEXT MEETING: JUNE 22nd 2014
GNBC Campout at Eklutna Lake Campground**