



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

MARCH 2014

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The Prez Sez

by Peter Hall

It has seemingly become a trend that every time I am here writing this article it is above freezing. I must be working some kind of black magic if this article has a warming effect. I'm going to try to work this out quickly. Spring is great and all, but I'm just not quite done with the snow.



Hopefully everyone was happy to get back to a more regular club meeting. It's good to be a little more relaxed again. I can assure you though; it is the calm before the storm. There are a whole slew of busy weekends coming up for anyone in the GNBC who would like to participate. I will do my best to make sure nobody is surprised with an upcoming event. You may still do well to read through this newsletter twice, or so. Earlier this month we had a good number of participants in the Fur Rondy homebrew competition. We can always use more participation in the competitions, though. I actually didn't make it myself to this competition but know that a number of other great (probably better than me) judges and entrants did. The Snow Goose competition is coming up on April 12. There will be a good number of people just getting done with the BJCP class that I know will be more than happy to whet their judging appetite. Review the articles a little further into this newsletter for the rundown of winners at Fur Rondy and the details for Snow Goose.

March is actually a pretty relaxed month for the GNBC. I see a great opportunity for a lot of home brewing. It kind of works along with spring cleaning. You can clean out your supply of hops and grains. We do however have Brooms and Brews Event at the Anchorage Curling Club coming back around. I have no doubt that there will be a good turnout for this event. Curling is great fun and last year's event was a great get together with the curling club. Mark your calendar for March 29 and come out to the Anchorage Curling Club for some curling fun. Check out the article below for the particulars.

As I was saying before, it's warm outside. I know that it's not quite spring yet, even if nature is trying to fool me and all the plants. All of the spring events are certainly drawing near.

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Talkeetna Beer tripping is on the horizon! In what, I'm sure, will be wonderful Alaska spring weather we will all be headed back out to Talkeetna for a big weekend of fun and relaxation. There are far too many events to list here, but Mr. Joe Michael has lined out a very nice article for you below. This is an event that is not to be missed. I will certainly be there with my wife, baby and dog. I hope to see you all there on April 4-6 also.

Make sure to have all your brewing equipment ready for Brew-a-Thon 2014! After all of the fun of last year, the board has felt the need to be a little more flexible on our date. AHA Big Brew is traditionally on the first Saturday in May, but we have decided to give the second Saturday in May a test drive. We will be headed back to the same location as last year on May 10 to brew for an early toast, some masterfully grilled meats, and to brew as much as we can. Check out Mr. Sobolesky's article for all the particulars.

This summer we are headed back to Eklutna for the GNBC summer camp out. On the weekend of June 20th to the 22nd we are headed to the very conveniently located Eklutna camp ground for a weekend with fellow GNBCers. There are a lot of great trails to ride/hike and a huge lake just waiting for a paddle. We all share a nice dinner on that Saturday night and a few good beverages throughout the weekend. The board is still to select a theme for the weekend/Saturday dinner. We will be meeting a few more times between here and there to hammer out the details. I will pass it all along to you as soon as possible.

There is always so much to cover that it doesn't leave room for me to really elaborate on all the events. I'm sure that all of you are reading through the entirety of every newsletter, though. If not, that's ok. I do my best to keep everyone updated in a number of ways. As always, if you do have any questions/comments/concerns you can email me at alaskabrewer@gmail.com.

Keep your brews hot and beers cold.

Prez Peter



Secretary's Corner

by Jeff Shearer

Old Business:

The club held its monthly meeting on February 18th at the Snow Goose with approximately 35 members in attendance. The guest speaker for the evening was yours truly. I went over my process for formulating a beer recipe. Regardless of style I take the same approach. Hopefully a few people picked up a tip here and there to use down the road.

Rules of Conduct:

All GNBC Members have been asked to sign an updated Rules of Conduct form.

Please contact Ross/Membership Coordinator for a form or you can obtain a Rules

of Conduct form at our next GNBC meeting. This implementation will continue at

each meeting for the current year/ annual membership.

We will have some new procedures for our events and meetings. Our monthly

meeting will now have a designated start and ending time, as well as a last call to

serve homebrew at 9pm. Lights out, closed up and a final walk through will be

conducted at 9:45pm by a GNBC officer/ board member.

GNBC Glasses for Sale:

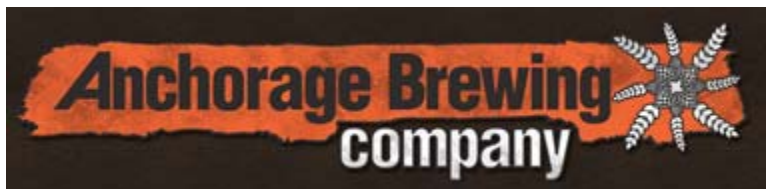
Glasses are available for purchase with two options available. We still have some of last year's glasses available for \$5 each. This year's glasses are available for \$7 each. Look for them at each club meeting or contact us to order yours.

Events:

Talkeetna Beer Trippin' Weekend

April 4-6, 2014

See article in newsletter for details



EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

Midnight Sun Brewery Tours and

Brew Debut: 6:00 PM 344-1179

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

29.....*Beers & Brooms Anchorage*
Curling Club

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

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

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

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

10.....GNBC Brewathon 8am

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

CAFE



AMSTERDAM

Spring Break-up Homebrew Competiton

April 12, 2014

Eligible Categories:

4. Dark Lager

7. Amber Hybrid

8. English Pale

12. Porter

16. Belgian & French Ale

21. Spice/Herb/Vegetable Beer

Side Challenge: Summer Shandy

See article in newsletter for details



Miscellaneous:

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

- 3/1/2014 - Saturday 11 AM
- 3/3/2014 - Monday 5:30 PM
- 3/6/2014 - Thursday 12:30 PM
- 3/11/2014 - Tuesday 10:00 AM
- 3/14/2014 - Friday 12:30 PM
- 3/17/2014 - Monday 10:00 AM
- 3/19/2014 - Wednesday 12:30 PM
- 3/25/2014 - Tuesday 12:30 PM
- 3/28/2014 - Friday 10:00:00 AM
- 3/31/2014 - Monday 5:30 PM
- 4/2/2014 - Wednesday 1 PM
- 4/8/2014 - Tuesday 10 AM



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.



Talkeetna Beer Trippin'

By Joe Michael

With the start of the new year and this year's Alaska Beer Week in our rear view mirror, our club of happy homebrewers are now looking down the road through 2014. One of the next major mile markers on the journey is Talkeetna Beer Trippin' event. This is our 5th annual trek to Talkeetna, where we join our hosts at Denali Brewing Company for a weekend of fun, friends, homebrew, craft brew, and good eats. I can't believe it's been 5 years since we kicked this event off! I've seen it grow from a very low key event to the robust weekend that it is now, and every year seems to get better and better. Those DBC folks sure know how to have a good time! Beer Trippin' is the "Mothertrip" indeed!

I know that there are a lot of new club members, and if you're one of them, and you haven't joined us in Talkeetna during previous Trippin' events, this is not one to be missed. Each year, the schedule grows, with lots of fun and relaxing things to do. The GNBC descends on Talkeetna businesses during the town's "off" season, and we are welcomed by all of the local merchants warmly, despite the colder weather and darker skies. There are many diverse choices for food and drink, including our friends at Twister Creek/Denali Brewing Company, Mountain High Pizza Pie, Talkeetna Roadhouse, the historic Fairview Inn, and the Flying Squirrel Bakery. Take a walk down Main Street and peruse the many Alaskan artist's and crafter's wares, check out the nightlife at the Fairview Inn, or just hunker down in one of the cozy lodging options in the area. This weekend is also family friendly - many members pack their whole clan out for the fun. Children are welcome!

This is not just a casual getaway, either - the holy grail of the weekend is the Golden Carboy! This trophy (literally a golden carboy) is presented to the winner of the homebrew competition, which is the centerpiece of the weekend. This is a no holds barred, anything goes homebrew competition, judged by a mix of area locals and experienced judges. This is not a BJCP sanctioned competition, but you can believe that the club faithful take this one seriously. The winner not only holds bragging rights to the Golden Carboy for the year, but also has their winning brew done up by the pros at DBC, and debuted during the 2015 Beer Trippin' weekend! This is hot stuff folks! Last year's winner, GNBC member Aaron Christ, will see his beer debuted during the beer dinner on Friday, April 4th.

It is recommended that you get your lodging booked right away, as early as possible. This weekend usually sees most of the rooms in town booked solid! You can find a good representation of what's available by visiting the Talkeetna Chamber of Commerce at <http://www.talkeetnachamber.org/directory/category/lodging>. Another excellent resource for reviews of local area lodging can be found on via the TripAdvisor website at <http://www.tripadvisor.com>. If you aren't familiar with the area, most of the events take place in the heart of downtown Talkeetna, so book on or around Main Street to be close to the action, or escape somewhere off the beaten path if you prefer some added privacy. Talkeetna has something for all budgets, and all preferences, but the closer it gets to the date, the fewer options there will be.

Now for the details, as they exist as of publication date: Talkeetna Beer Trippin' 2014 will be held over the weekend of April 4-6. Most will start showing up during the early evening of Friday, April 4th, and everything culminates with a hearty breakfast on Sunday April 6th. If past years are any indicator, there will be activities all over town, especially on Saturday (also the day of the competition). Complete details are current up on the GNBC Facebook event page, including the event t-shirt design (this year includes a women's cut!), the detailed schedule, and other fun tidbits to get you ready to have a blast that weekend. Updates are usually posted as soon as they are confirmed via the Facebook event page, and a few email blasts should occur throughout March as well. For any questions, feel free to contact Joe Michael. Mark your calendars, book your lodging, and get that homebrew fermenting - join the club out there as we celebrate getting outta town to commemorate 5 years of great beers! The Golden Carboy beckons!

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



Talkeetna Beer Trippin' 2014 Schedule of Events

FRIDAY, APRIL 4

7pm | Beer Dinner @ Twister Creek

An event not to be missed! The winner of the 2013 Golden Carboy, Aaron Christ's Munich Lager, 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 Twister Creek kitchen ninjas. Reservations are limited so please call soon (907) 733-2537.

SATURDAY, APRIL 5

Keg and Growler fill drop offs @ Denali Brewing Company Tasting Room

Starting at 9am and continuing throughout the day, 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.

10am | Beer Bakin' 2 @ Flying Squirrel Bakery Cafe

Wake up and put beer in your food! Learn about baking with beer in the kitchen at Flying Squirrel Bakery Cafe. Owner Anita Golton will teach a fun class including demonstration, participation, and of course, eating. We'll prepare fresh made pretzels (what goes better with beer?!). The class is appropriate for all ages over 5 (children under 8 should be with a par-ent). Participants are asked to reserve a spot by calling 907-733-NUTS. \$5 materials fee. Maximum attendance is 12 people. Walk-ins are welcome if there is room. If you don't want to cook and you just want to eat come by the Squirrel around 11am to taste what your friends baked with beer!

11am | Deadline for entries in the Golden Carboy Homebrew Contest.

Please turn in all entries at the Denali Brewing Company Tasting Room, 9am-11am.

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 @ Twister Creek

Bring your best, as Twister Creek will be devoted to homebrew, homebrewers and the magic that happens when the two col-lide. This is a private event, so please bring your GNBC membership card.

5:30pm | 2013 Golden Carboy winner announced @ Twister Creek

Your chance to see the trophy you want your name on.

9:30pm | Cask Tapping @ Fairview Inn

We'll be cask conditioning one of our favorite ales especially for this moment. Join us at the historic Fairview Inn for great beer, live music and dancing.

10pm | The Harrison B Band @ Fairview Inn

SUNDAY, APRIL 6

Keg and growler fill pick ups @ Denali Brewing Company Tasting Room

Starting at 10am and continuing until 8pm, pick up growlers and filled kegs before heading home.

10am | Farewell Breakfast @ Talkeetna Roadhouse.

Soak up your hangover blues with the Roadhouse's world-famous breakfast and the beer brewed by the homebrew class of Northern Susitna Institute's Folk School. All proceeds of the sale of this beer go directly to NSI.

1pm | Brewery Tour @ DBC Spur Road Brewery, mile 2 Talkeetna Spur Road

Talkeetna is also a great place for outdoor activities of all kinds. Town and trail maps are available at Twister Creek & Denali Brewing Company.

**2014 Fur Rondy Homebrew Competition Results
Judged By The Great Northern Brewers**

BEER

Category: AMERICAN ALE

1st Place: Cole Tamblyn American Pale Ale

Category: BELGIAN AND FRENCH ALE

1st Place: Tyler Doil Doug Griffin Saison Best of Show Beer

2nd Place: Joel Everard Belgian Specialty

Category: BELGIAN STRONG ALE

1st Place: Breck Tostevin Belgian Tripel

Category: DARK LAGER

1st Place: Jeff Shearer Schwarzbier (Black Beer)

2nd Place: Tyler Doil Doug Griffin, Chuck Crew Schwarzbier (Black Beer)

Category: ENGLISH BROWN ALE

1st Place: Jeff Shearer Southern English Brown

Category: FRUIT BEER

1st Place: Matthew Pustina Fruit Beer

Category: GERMAN WHEAT AND RYE B

1st Place: Tyler Doil Doug Griffin Weizen/Weissbier

2nd Place: Matthew Pustina Roggenbier (German Rye Beer)

3rd Place: Michael Bowles Dunkelweizen

Category: INDIA PALE ALE (IPA)

1st Place: Matthew Pustina American IPA

2nd Place: Jeff Shearer English IPA

3rd Place: Matthew Pustina American IPA

Category: PILSNER

1st Place: Jeff Shearer German Pilsner (Pils)

2nd Place: Ernest Franklin Bohemian Pilsner

3rd Place: Tyler Doil Doug Griffin German Pilsner (Pils)

Category: SCOTTISH AND IRISH ALE

1st Place: Tyler Doil Doug Griffin Scottish Export 80/

2nd Place: Jeff Shearer Irish Red Ale

3rd Place: Matthew Pustina Strong Scotch Ale

Category: SMOKE-FLAVORED AND WO

1st Place: Jeff Shearer Wood-Aged Beer

2nd Place: John Moriarty Wood-Aged Beer

Category: SPECIALTY BEER

1st Place: Ernest Franklin Specialty Beer

2nd Place: Roy Pace Specialty Beer

Category: STRONG ALE

1st Place: Tyler Doil Doug Griffin English Barleywine

MEAD AND CIDER

Category: OTHER MEAD

1st Place: Breck Tostevin Open Category Mead Best of Show Mead and

Cider

2nd Place: John Trapp Metheglin

Category: TRADITIONAL MEAD

1st Place: John Trapp Sweet Mead



2014 Brewer of the Year Point Spread

Name	Fur Rondy	Spring Break-Up	Anchor Town	Equinox Mead	Big Fish	Total
Matthew Pustina	18					
Tyler Doil	14					
Doug Griffin	14					
Jeff Shearer	14					
Ernest Franklin	4					
Michael Bowles	2					

Brewathon

Kevin Sobolesky



Hello Brewers!

This year's Brewathon will take place on Saturday May 10th. It's a week later than you'd expect, as we hope to increase the odds of better weather. As some of you know, and others might not, Brewathon is where 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.

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

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

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

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

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

Please be considerate to the neighbors when parking! That includes blocking mailboxes and driveways. There should be plenty of spots along Jade, Emerald and Byrd lane. There will room to pull up big rigs to offload as well.

Also if you wish to volunteer to help set up or clean up, please let me know! We can't have the event without some helping hands. metkonig@gmail.com

Summary:

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

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



2014 Snow Goose Break-up Home Brewing Comp

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

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

This is also an excellent opportunity for all the people in the BJCP class. You should be more than ready to help with a competition and I know all the entrants will appreciate all the recently studied judges. If you have any questions, shoot the prez or one of the board members an email and we will get it sorted out.

Pregnancy and Brewing

By Jodie Mack

Hello there, fellow brewers! I wanted to share a special experience with all of you regarding brewing while pregnant. First of all, when my husband and I found out we were pregnant, we were ecstatic. That excitement hasn't waned, but there are a few times when creating a life is a little inconvenient; one of which is the love of beer and brewing.

Brewing for me is more than just the enjoyment of the finished product. It's quality time with my husband, from planning what to brew to deciding on how to use the spent grain. Now, the spent grain is where being pregnant while brewing isn't so bad. I may not be able to enjoy the finished product, but I can certainly enjoy making and eating some of the spent grain products. One of my favorite things to do with spent grain is to make pizza dough. This is something that my husband and I discovered while at Kona Brewing, in Hawaii. They make their pizza dough and bread from their spent grain. We were blown away by the depth of flavor in both the bread and pizza, so much so that we had to try it ourselves when we got home, and have been doing so ever since.

We normally make enough dough to make two pizzas, which still leaves quite a lot of spent grain left over. So in the spirit of getting the most out of our spent grain, I went searching for more ideas on others have used their spent grain. It was during one of my searches that I came across spent grain dog treats. If your dogs have never had spent grain dog treats, they are missing out. They are so easy to make, and my dogs LOVE them. No need to spend money on Milk Bones when you can just whip up a large batch and freeze them.

So while I may miss having a refreshing beer that I worked so hard on; I can still happily devour a delicious slice of spent grain pizza. Next up on my list: finding a great spent grain bread recipe. Happy brewing everyone!

Spent Grain Pizza Dough

<http://brooklynbrewshop.com/themash/recipe-spent-grain-pizza-dough/>

Recipe makes a thin crust perfect for a 18X13 inch half sheet pan.

- 1 package active dry yeast (sorry, not ale yeast)
- 1/2 cup warm water (around 110 degrees F)
- 1 1/2 cup flour
- 3/4 cup spent grain, wet
- 1 1/2 teaspoon salt
- olive oil

1. In the bowl of a standing mixer, gently mix yeast into water just to combine. Let sit for five minutes and it should start to bubble.
2. Add the rest of your ingredients to the bowl and knead with a dough hook for 8-10 minutes. (Alternatively, you can use a regular medium sized bowl, simply mix the dough by hand in the bowl, and transfer it to a clean, floured work surface for kneading.)
3. Remove the dough from the bowl and add a small splash of olive oil to your bowl. Place the dough back in the bowl and turn to coat in olive oil.
4. Cover with a towel and let rest in a warm spot for 2 hours.
5. Punch down dough and let rise again for 30 minutes. In the meantime preheat your oven to 475 degrees F (or as high as it will go).
6. Remove dough from bowl and place it on to a half-sized sheet pan. Using your hands, manipulate the dough to stretch it evenly over the sheet pan surface. Then, finish with sauce, cheese, and other desired toppings.
7. Bake for 20 minutes, or until crust is evenly browned on the bottom. (Use a spatula to lift up edges of the dough to check.)



Maibock

By Jeff Shearer

The longer days and sunny skies of March always get me thinking about the warmer spring days just ahead. And if you act now and take a note from the Germans, you can be celebrating warm spring days in style. Just as Oktoberfest was traditionally brewed for fall festivals, Maibock was a drink to celebrate spring. Think of Maibock as a blonde Bock or as a Munich Helles brewed to Bock strength (thus you'll hear Helles Bock as another name for Maibock). Maibocks tend to be a bit drier with a more notable hop presence than traditional Bocks, but they are of the bock style and should prominently feature the bready / melanoidin character of German malts. Are you apprehensive about fermenting a lager? See below for some guidance.

Batch Size: 6 gallons

OG: 1.069, FG: 1.015, IBU: 26.3, Color: 7.7 SRM, Alcohol: % ABV, Boil: 90 minutes, Pre-Boil Gravity: 1.0, Pre-Boil Volume: 7.5 gallons

Extract:	Weight	Percent
Pilsner LME	7.9 lb (3.6 kg)	67.5
Munich LME	3.3 lb (1.5 kg)	28.1

Steeping Grains:		
Melanoidin	0.5 lb (0.23 kg)	4.4

Hops:		IBU
German Magnum (14% AA) 60 mins	0.5 oz (14 g)	22.8
Hallertauer (4% AA) 15 mins	1.0 oz (28 g)	3.5

Yeast:

White Labs WLP833 German Bock, Wyeast 2206 Bavarian Lager, or Fermentis SafLager dry yeast. Pitch plenty o' yeast for this one! Ferment at 50 F (10 C). Lager for at least 4 weeks, longer is even better.

All Grain Option:

Replace Pilsner LME with 10.7 lb (4.85 kg) of Continental Pilsner malt and Munich LME with 4.9 lb (2.22 kg) of Munich 10L malt. Mash at 155 F. Increase runoff volume for a 90 minute boil.

Lagering:

The inability to ferment in the high 40s to low 50s for extended periods of time probably prevents more people from trying to brew lagers than any other hurdle. If you do not have a dedicated refrigerator or freezer with temperature control capabilities, your options may be limited. But, you do have options. I've always followed the Narziss fermentation process when brewing lagers. This involves cooling the wort down to 45-46 F, oxygenating the wort and pitching the yeast, and then allowing the wort to warm up to 50 F over the first 36 hours of fermentation. A temperature of 50 F is held throughout most of fermentation until the end when you may wish to ramp temperatures up to 60 F for a diacytel rest.

But how to ferment lagers without programmable temperature control? If you have access to a semi-heated or unheated but insulated garage or storage area, the daily air temperatures of March may work in your favor. Set your carboy in a big cooler and fill the cooler with water. Once the water equilibrates to ambient temperatures it will act as a great buffer to fluctuations in air temperature. Next you'll need a way to adjust the temperature of the water in the cooler. I've used frozen water bottles that I switched twice daily to lower temperatures. Constantly switching out water bottles over the course of lager fermentation is a pain, no way around it. But it worked. Small aquarium heaters (\$10 at a pet store) work well if you need to slightly bump up temperatures. Whatever method you chose, trial and error is required. Practice on a carboy filled with water and take frequent temperature measures to dial in your process. Waiting until brew day to figure out your temperature control steps will lead to undue stress that shouldn't be associated with our fine hobby!

* 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

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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: Tuesday March 18th 2014
7:00 PM at the Snow Goose**