



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB
MARCH 2016

The Prez Sez

by *Kevin Sobolesky*

Greetings brewing friends.

Looks like break up is upon us early, and might end up meaning we have an early spring or multiple separate winters. My money's on three winters this year seeing as it just started snowing as I am belatedly getting caught up.

The February Meeting went off without a hitch, our new hosts at 49th State Brewing Company Anchorage (the official shorthand is Niner Anchorage) are excited to have us and we are stoked to have their support. Thanks to David and Jason, as well as Chris for working with us to get our events happening. We welcomed a couple new members to the club and raffled off some vintage homebrewing gear. We hope to see more of you at the next meeting on the 15th.

So I've been able to get a nice big blunder out of the way early in my presidency. I booked the Eklutna group campsite for the wrong month and was only able to get August 5-7th for the reservation after some negotiation. I'm sorry everyone, I've never been to the campout and thought it was in July from some reason.

The Beer Judging class is going strong and there are several seats available and still 6 more classes! Still very worthwhile and a good value. If you are interested in dropping in, email me at president@greatnorthernbrewers.org

Check out the new Home Brewer of The Year categories, it's been updated for the new 2015 BJCP Guidelines and they're crazy! We'd love your feedback on how to proceed with HBOTY now that we have these new guidelines to play with.

We've gotten finalized details for Talkeetna Beer Trippin', so check those out. Should be a hoot!

Cheers,

Prez "Lock the Gates!" Kevin

The Prez Sez

Secretary's Corner

Home Smoked Beer Experiment
Part 3

INSIDE

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

GNBC WEB SITE:

WWW.GREATNORTHERNBREWERS.ORG

NEWSLETTER EMAIL
bushy@alaskan.com

PRESIDENT: KEN SOBOLESKY
metkonig@gmail.com

VICE PRESIDENT: Mike Fisher
mikefisher.ak@gmail.com

TREASURER: PETER HALL
treasurer@greatnorthernbrewers.org

SECRETARY: JIM O'TOOLE
secretary@greatnorthernbrewers.org

BOARD OF DIRECTORS

JASON LEWIS
lakeman775@gmail.com

SEAN MACK
seanmack@yahoo.com

CHRIS CRUTHERS
christopher.cruthers@gmail.com

Bill Hall
iheart314@gmail.com

John Trapp
johnctrapp@hotmail.com

NEWSLETTER EDITOR
Debbie Grecco
bushy@alaskan.com

Talkeetna Beer Trippin'

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

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

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

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

SUNDAY, APRIL 3

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

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

Farewell Breakfast @ Talkeetna Roadhouse.

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

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

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

2016

Home Brewer of the Year Categories

Below you will find the list of BJCP Categories that will garner points towards the coveted Home Brewer of the Year. A traveling trophy is awarded to the homebrewer who throughout the year accumulates the most points. This Award is presented at the January GNBC club meeting which coincides with the Great Alaskan Beer and Barley Wine Festival club meeting. Please note that we are using the new 2015 guidelines. They mixed up the categories such that they are designed for easier judging, and so some regional styles are no longer together. Please review the new guidelines to get prepared.



Here is the rundown on how points will be scored:

Each Category has several sub categories, only your highest scoring entry per category will be awarded points. This will minimize the shot gunning affect.

Points will be awarded as follows:

1st 6 points

2nd 4 points

3rd 2 points

If your HBOTY entry wins Best of Show you will earn another 2 points

Fur Rondy Home Brew Competition (March)

Category Name

6 Amber Malty European Lager

9 Strong European Beer

17 Strong British Ale

34 Specialty Beer

30 Spiced Beer

Sponsoring Brewery Kassiks Brewing Co.

Spring Break Up Home Brew Competition (April)

Category Name

21 India Pale Ale

* Side Challenge ***SMASH*** (Double Points)

Sponsoring Brewery 49th State Brewing Co

Anchor Town Open Home Brew Competition (August)

Category Name

1 Standard American Beer

2 International Lager

15 Irish Beer

13 Brown British Beer

16 Dark British Beer

28 American Wild Ale

* Side Challenge ***Funky Fermentables*** (Double Points)

Sponsoring Brewery King Street Brewing

Equinox Mead Competition (September)

Category Name

M1 Traditional Mead

M2 Fruit Mead

M4 Specialty Mead

C1 Standard Cider and Perry

C2 Specialty Cider and Perry

Sponsoring Meadery Celestial Meadery and Alaska Cider Co.

Humpy's Big Fish Home Brew Competition (December)

Category Name

8 Dark European Lager

18 Pale American Ale

22 Strong American Ale

24 Belgian Ale

25 Strong Belgian Ale

29 Fruit Beer

*Side Challenge ***Chocolate*** (Double Points)

Sponsoring Brewery Midnight Sun Brewing Co.

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

Midnight Sun Brewery Tours and

Brew Debut: 6:00 PM 344-1179

15.....GNBC Monthly Meeting

7pm at the 49th State Brewing

Company Anchorage

19.....GNBC Monthly Meeting

7pm at 49th State Brewing

Company Anchorage



Keep in mind that with exception to the Spring Break Up Competition and the Equinox Mead Competition all the other competitions are open to all 34 BJCP categories. But only these pre-selected categories plus the side challenges will garner points in this year long competition. Also keep in mind that every competition has the added bonus that your home brewed beer or mead could be brewed professionally by one of our sponsoring breweries/meadery.

So now that the criteria have been set let's get those winning recipes formulated and get brewing. All style guidelines can be found on the BJCP website at http://www.bjcp.org/docs/2015_Guidelines_Beer.pdf



Secretary's Corner

by Jim O'Toole

Getting old sucks.

I hit my 69th birthday a few months ago and was feeling young enough to start training for a 400-mile hike on the Appalachian Trail in May. I hired a personal trainer who has kicked my butt twice a week for the last couple of months and things were going really well. He worked my upper body, lower body, and my core in alternating workouts and I worked on my own doing the things he taught me. I wasn't becoming any kind of Arnold Schwarzenegger but the differences were obvious, both in my mirror and how I was able to do every day things.

During my next to last session with the trainer we were both impressed with my progress as I had managed to get through the lower body workout without a break for the first time even though he had upped the weights I had to carry up the stairs and while doing squats.

I have had knee problems in the past; two surgeries on the left and one on the right, but I had been wearing those leg bands you see people wearing below their knees that are designed to hold the knee cap in place and they seemed to help. I wore them when I did a 65 mile hike on the Appalachian Trail last May and was impressed with how they kept knee pain at bay.

So, a couple of weeks ago, after that workout with my trainer I wasn't thinking about my knees at all until around 11PM when I was sitting on my couch and my left knee started to ache. Within an hour I was hitting the Aleve and ice bag but I couldn't sleep a wink that night because I couldn't find a position that would keep the knee pain from being excruciating.

I ended up at an orthopedist's office two days later and saw x-rays that showed that the only cartilage left in the knee are the tiny pieces floating around that I have been grinding off from where they are supposed to be. The doctor said he was amazed that I had gone without pain as long as I had and agreed that a new knee is in my near future.

Basically, what I'm finding out is that my "Golden Years" are going to become my "Titanium Years."

In my past life I would have taken to a bit of drink to cope with this realization but part of my training for this Appalachian Trail hike has been to limit my beer intake to one a day unless a special occasion called for more. "Special" in this case has had a fairly loose definition as I haven't stuck with the commitment flawlessly but I've been doing pretty well with it so long as I didn't hang out with my eldest son who somehow brings out the real beer drinker in me.

One good thing that has come out of this work with my trainer is an opportunity to educate a couple of young guys on what quality beer is. One day at the end of a workout I asked my 21-year-old trainer (a former college football player) if he was a beer drinker and when he said "yes" I asked him what he liked and he said, "Corona."

After I joked with him about saying I was interested in knowing if he drank "beer" I talked to him about beers I like as we walked downstairs and the gym manager heard us and asked me some questions. A few days later I brought them both a couple of cans of King Street Pilsner and, beer nerd that I strive to be, attached some typed instructions on how they should drink it. I didn't say anything to either of them about it afterwards but a week later they both said they had tried the beer and liked it. One of them even said something about it being a little "bitter" so I got to explain a little about hops.

This gym doesn't pay these guys a lot so I'm not expecting they will start spending a lot more on their beer but the manager stopped me on the way out a couple of weeks ago and told me that he had tried a Heineken and said it was "really skunky." SKUNKY he said. I was stunned that he had remembered the conversation about Corona and asked him if the beer was in a green bottle and he said "yes." Seizing the opportunity, I discussed the advantage of drinking beer that comes in brown bottles and told him to go to La Bodega and buy a Heineken in a can and see if he could tell the difference.

I haven't had the chance to talk to him about this since then but I'm hoping that I've made a little progress in helping him and his co-worker become a little more knowledgeable about the better beers that are available to them. They have helped me with developing my body into something that might be able to tackle a tough endeavor in a few months so helping them develop a little more sophisticated beer palate is the least I can do. Hopefully their palates will hold up better than my knee.

Upcoming events:

3/25/16 (Friday)
Resolution Brewing Company
1 Year Anniversary Bash
Time TBD: Pay as you go

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

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

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

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



Home-Smoked Beer Experiment: Part 3
Article by Mike Fisher for the GNBC Newsletter
March 2016

Part 3: The Results

The first two parts of this article described how I built and used a homemade smoker to smoke my malts. In this third and final installment, I discuss my recipe, the brewing process, and the finished beer.

The base beer I chose as a starting point was a Scotch Ale. While I know that smoked malts are not really appropriate for a Scotch Ale, I wanted the smokiness to combine with a dark, malty ale, and I thought Scotch Ale would fit the bill. That, and I really like the Scotch Ale recipe from a certain local brew shop. I used their recipe for my experiment, at least until the point that I converted it to All Grain and then used completely different malts. It's no moose kick, but I think it's a decent beer.

Cherrywood Smoked Scottish-American Ale (All Grain)

3 gallons

4 lbs 2-row

4 lbs home-smoked Cherrywood 2-row

1 lbs Caramunich II

4 oz Chocolate malt

1.02 oz Perle hops, loose, 9.4% AA, 15 minutes

2x White Labs 028 Edinburgh Ale (direct pitch)

Mash at 148°F, 75-minute rest, batch sparge

150-minute boil

OG 1.071, FG 1.013, 7.7% ABV

~30 IBU

I had planned on a shorter boil, but I switched from a propane brew day to a stovetop brew night and neglected to adjust the boil-off rate for a smaller pot, less vigorous boil, and lower stovetop output, so I needed the longer boil time to get to my target volume. It probably added some nice caramelization that it wouldn't have had otherwise, though it ended up being a much later night than I had planned.





So, how did it turn out? At a recent GNBC monthly meeting, I asked people to provide feedback. Comments included that it was balanced, smooth, and with a good amount of smoke. Some thought it could use more smoke character and others thought less. The smoke was seen as coming through musty, like smoked salmon. After adapting to the smoke, I got the comment that it had a good malt balance. Perhaps it was due to cherries being on the mind, one taster thought he actually got a cherry-like sweetness in the aroma.

In closing, I think the resulting beer had a nice and pleasant smoky character. While it is much easier to buy smoked malt, it was nice to find a method to smoke my own using the wood of choice and, most importantly, with a truly Alaskan smoking rig (though with great shame I admit that my smoker featured neither a blue tarp nor duct tape; perhaps those could be added to the outside for better smoke retention). For better smoking efficiency in the future, I would switch to a much smaller volume and shorter smoking session per batch, using a screen rather than a dish. Overall, though, it was a successful project with a tasty beer to show for it.



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

The Great Northern Brewers Club is a non-profit corporation incorporated in the State of Alaska and registered with the American Homebrewers Association.

This newsletter may be copied or reprinted with the permission of the editor.

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

GNBC Web Site: www.greatnorthernbrewers.org



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

**NEXT MEETING: Tuesday March 15th 2016
7:00 pm at 49th State Brewing Company Anchorage**