



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

MAY 2014

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The Prez Sez

by Peter Hall

All this sun is pulling on my mind. I'm daydreaming of all the things to come this summer. I have adventures to go on, beer to brew, and even more beer to drink and share. Because of a very nice birthday present, my brew day just got a whole lot easier. Hopefully the rest of summer comes along easy enough. Just keeping track of the calendar of events can be a bit dizzying.



Our last few meetings for the BJCP class were in early April. There were a lot of things that came together to make it a smashing success. Café Amsterdam stepped up huge in offering a comfortable place to assemble. There were some fees collected at the beginning of the class. We had such great sponsors that it meant there was a little left over at the end. It was offered to Café Am to say thank you, and was graciously refused. So instead, I encourage everyone from the club to stop by Café Amsterdam and say thank you in person. You could maybe even buy a beer and some delicious food while you are there.

We will be doing more BJCP classes in the future. With as much support as we have in this community from people like Café, Odom, and Specialty Imports I know that future classes will be even better. Students learned a lot as well as facilitators and teachers. Keep an eye out for upcoming classes. We need more judges!

Brew-a-Thon is almost here! I started this paragraph the same way last year, but I really am excited about it. I have plans for a couple of easy drinkers and have managed to pick up someone interested in learning. I'll be just as prepared as I was last year, but hopefully won't actually require the gear needed for snow. King Street has stepped up to offer excellent neutral yeast for us all to use, and there will be beer and grilled foods to share. This is a full day event. A number of us are crazy enough to show up first thing in the morning to get set up. I know that Kevin would also like help at the end of the day to make sure everything is cleared out. If you happen to be available, shoot me an email at president@greatnorthernbrewers.org and I will get y'all connected. We will be meeting up in the morning of May 10th to salute the multitudes of brewers and make a whole bunch of beer. Check out Kevin's expansion on this below.

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: ROSS ALDRIDGE

membership@greatnorthernbrewers.org

TREASURER: TIM BISSON

tbisson123@yahoo.com

SECRETARY: KAT KARABELNIKOFF

kkarabelnikoff@gmail.com

BOARD OF DIRECTORS

JIM LAMB

jd lamb@anmc.org

ANDREW SCHMITT

aschmitt19@gmail.com

SEAN O'DOWD

scdowd@gmail.com

KEVIN SOBOLESKY

metkonig@gmail.com

MATT WALLACE

dubious.chewy@gmail.com

NEWSLETTER EDITOR

DEBBIE GRECCO

bushy@alaska.com

Every spring the president of the brew club gets an email from Scott & Chérie Stihler for the E.T. Barnette homebrew competition on in Fox, Alaska. It doesn't actually happen until late July, but this huge comp needs a little time to pull everyone together. Also coming up very soon is the Haines Brewfest. I know that there are a couple of brew club reps headed all the way down to Haines. Of course, I'm happy to receive your emails if you have any particular questions.

Summer time makes for more nebulous meetings for the club. We still get together, but in a variety of places and with a variety of people. First of the "for real" summer events is the big GNBC Summer Camp Out. We will be headed out to Eklutna group site B on June 20-22. Especially if the sun manages to show up, I know this will be a great time. The camp out is family friendly and there are a ton of things to do in the Eklutna area. Some of the details of the weekend are still getting hashed out, but you can definitely mark your calendars. See you there June 20-22!

Last year we went out to the Loughrey's for a beautiful sunny July day and a barbecue. For whatever reason, they would like to host us again this year. The date is set for July 8. There isn't much that I have to clue you in about on this one. The Loughrey's have a beautiful home where we get to hang out for the day. I will be telling you more about it at a later date anyways. Keep an eye out.

I hope that at least a few of you are keeping tabs on the competition calendar. Jeff Shearer blew everyone out of the water last year for HBOTY. Jeff is a dang good brewer, but I hope that he does see a little more competition this year. The next competition to garner HBOTY points is the Anchortown competition in August. This comp didn't happen last year, but it is for sure this time. I'm sure your brew a thon efforts would do well to enter here. Hopefully you have mead already fermenting away for the Equinox competition in September too.

I went a little further out in this article that I usually do. I'm sure I still missed a ton of stuff. There is, as always, lots of stuff going on in the GNBC. If you need any help understanding it all, or have something to point out to me, email me at president@greatnorthernbrewers.org.

Keep your brews hot and beers cold.



Secretary's Corner

by Jeff Shearer

Old Business:

The club held its monthly meeting on April 15th at the Snow Goose. There were lots of announcements about recent or upcoming events, if you missed the meeting be certain to scan the newsletter.

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 (< 1 case) 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:

May 10th: National Homebrew Day (aka. Brew-a-thon): Anchorage, AK
8:00 AM set-up, 9:00 AM toast – see details in newsletter

May 17th: The Culmination Beer Festival: Anchorage, AK

<https://www.theculminationfestival.com>

Location: Dena'ina Civic and Convention Center 'sTikahtnu Ballroom (600 W. Seventh Avenue)

Time: 4:00 - 8:00 p.m.

May 23-24th: 22nd Annual Great Alaska Craft Beer and Home Brew Festival: Haines, AK

Southeast Alaska State Fairgrounds

Beer Dinner: SOLD OUT

Location: Harriet Hall at the Southeast Alaska State Fairgrounds

Time: May 24 at 6:00 p.m.

Cost: \$75 per person. Note that there is also a service charge of \$3.62 per person bringing the total up to \$78.62 per person. One must be at least 21 years of age to attend.

Description: This will be five course gourmet dinner with each course paired craft beers. A menu of what the food will be may be found at: <http://www.seakfair.org/gourmet-brewers-dinner-menu>.

Tickets may be purchased at <http://www.brownpapertickets.com/event/534664>.

The tickets will be mailed to you. The tickets and a valid photo ID are required for entry into the dinner.

For additional information contact the director of the Southeast Alaska State Fair office at (907) 766-2476 or director@seakfair.org

EVENTS

Every First Thursday

Moose's Tooth First Tap

Every Friday

Midnight Sun Brewery Tours and

Brew Debut: 6:00 PM 344-1179

10.....GNBC Brew-a-Thon 8am

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

20-22.....GNBC Summer Campout

Eklutna Lake Campground

17.....E.T. Barnette Homebrew

Competition Silver Gulch Brewing

Company



Beer Festival:

Location: Dalton City located at the Southeast Alaska State Fairgrounds

Time: May 24 from 1:00 p.m. - 5:00 p.m.

Cost: \$35.00 per person. Note that there is also a service charge of \$2.22 per person bringing the total up to \$37.22 per person. Including in the cost are a custom sample glass and several beer samples.

Description: There will be a beer festival in which several breweries from Alaska and the Pacific Northwest are represented. There will be live music on stage throughout the day. Food will be available for purchase from various vendors.

There will be a free shuttle service between downtown Haines and the fairgrounds.

Tickets may be purchased in advance at <http://www.brownpapertickets.com/event/567022>. **Note that only 250 tickets are sold and will like sell out prior to the event which was the case for the past four years. If tickets are still available they will also be sold at the event entrance.**

Tickets purchased online will be mailed to you. The tickets and a valid photo ID are required for entry into the beer festival

Homebrew Competition:

This is a AHA/BJCP sanctioned competition.

Accepted BJCP styles: All BJCP styles beer, mead and cider will be accepted.

Entry Fee: \$5.00 for the first entry and \$3.00 for each additional entry. Please make checks out to Robert Miller.

Number of bottles required: Two 12 oz. bottles per entry. The bottles should be free of ink, paint or labels.

Entries may be dropped off or shipped (do not mail) to:

Alaskan Brewing and Bottling Company 5429 Shaune Drive Juneau, AK 99801 (907) 780-5866

or

Haines Brewing Company 108 White Fang Way Dalton City Southeast Alaska Fairgrounds Haines, AK 99827 (907) 766-3823

Entry Deadline: Entries must be received no later than 5:00 p.m. on Tuesday, May 20 at the Juneau location and Thursday, May 22 in Haines. Or drop off at Arctic Brewing Supply by COB on Friday, May 16th for Carl and Deb Morgan to drive to Haines. Be sure all paperwork and entry fees are attached.

Judging: Will take place starting at 9:00 a.m. on May 23 at in the Klondike Saloon at the Southeast Alaska Fairgrounds. Judges and stewards will receive a free pass to the beer festival (but not the beer dinner).

The winners will be announced on Saturday, May 24 during the beer festival.

For additional information regarding the homebrew competition please go to: <http://www.seakfair.org/beer-fest> and/or contact Rob Miller at hainesbrewfest@gmail.com or (907) 303-0075.

The contacts for the 21st Annual Great Alaska Craftbeer and Homebrewer Festival in general are the Southeast Alaska State Fair director - (907) 766-2476 or director@seakfair.org and Haines Brewing Company's Paul Wheeler - (907) 766-3823 or hainesbrew@yahoo.com.

June 20-22nd: GNBC Summer Club Camp Out: Eklutna Lake Campground

Check June newsletter for details

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 newsletter for details or go here:

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:

5/1 Thursday 10 AM

5/6 Tuesday 1 PM

5/10 Saturday 11 AM

5/12 Monday 5:30 PM

5/14 Wednesday 1 PM

5/21 Wednesday 1 PM

5/22 Thursday 10 AM

5/27 Tuesday 5:30 PM

5/30 Friday 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.



MEETING SETUP

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

BJCP 2014 Wrap-Up

by *Kevin Sobolesky*

We just completed our first Beer Judge class since 2011, and it was a smashing success! Students learned all about the BJCP styles of beer by tasting over 30 examples of classic styles and lectures included topics ranging from ingredients (malt, hops, yeast, water) to different brewing processes and how to identify and correct specific off-flavors. Thanks to our volunteer instructors Jason Ditsworth, Breck Tostevin, Ira Edwards, Tim Bisson, Dan Bosch, Steve Schmitt and Dale Orrel, we were able to provide a wide range of in-depth information.

I would also like to extend a special thanks to John Burket from Odom and Rob Weller from Specialty for donating nearly all the beer required for the class. We're very fortunate to have distributors willing to carry a wide array of excellent beers both from domestic markets and faraway exotic lands (such as Eng-land).

Also, a super extra thanks goes out to Shauna and Ken over at Cafe Amsterdam, as they provided a wonderful venue for the class and tasty snacks as well. We couldn't have this class without their support, so please head by Cafe Am and thank them when you get the chance.

A quick preview for the 2015 class (tentative):

10 classes, one each Sunday between Super Bowl and Easter at Cafe Amsterdam

12-seat Tasting Exam in May after Brewathon (open first to the people who've taken the class)



“Suds Corner” by John Craig

by John Craig

As I write today, down Turnagin way, around the curve at Beluga Point, with Rose and dog “Brewer” exploring the beach. As I set in the car, letting my hip replacement heal, I find this place as my “man cave” only 13 miles from Anchorage. For a short trip away from the big city. From here we sometimes head down to the Brown Bear Saloon to watch the Bore Tide roll in. On the other side of the inlet is the town of Hope, and can see the light from the Seaview Bar. The place where you check-in your gun with the bar tender, before he will serve you with a drink. It's the only place I know of that has a sign in the restroom. “Only flush the toilet at low tide”, they have the tide schedule posted on the wall next to the commode.

As the tide rolls in, Rose and I, and dog “Brewer” would like to invite GNBC members for a weekend camp-out at our place in Talkeetna. It would be 4th of July weekend, we have camp sites for tents and limited space for RV's and trailers. Also lots of trails from our cabin heading up into the high country or down on the river bottom. Bring along your ATV's, horses, dogs and cats, also a nice lake close by for the canoe or fishing, Benka Lake. The Bar-B-Q grill is open, and a side dish is always welcome. Around the camp-fire bring your favorite chair to enjoy the sparks flying around the air. As we drink beer, tell stories, get wild and crazy, toast the weiner, and suck on the marshmallow. We have a shuttle van for trips into Talkeetna, a small town with eight bars and over a hundred beers on tap. This is the closest place I know of on Mother Earth that I'm in Sud's Heaven.

One of these days us club members are going to have a Beer float for the Forth of July parade. Kegs of beer on wheels, or a bunch of Hop heads doing the chicken Polka. Only young once.

What a great day to be at the Brown Bear Saloon, with eight beers on tap, its got a be a Kodiak Nut Brown in this bear den. With a menu of Buffalo Brats that features grilled onions and sauerkraut. Also Reindeer dogs from Indian Valley meats. Gree, even hand made pizza, wings, nachos, tacos and juicy handmade burger paties. I'm not sure when the kitchen is open, a corn dog sure sounds great.

Next door is Mary Lous liquor store, she has been around here for ages and is a very interesting lady. Also has a gift shop that sells lots of kinky sex stuff on the side line. At one time this place was Dimond Jim's Bar, back in the 70's every Saturday night was nickle beer night, for the one keg until it was empty.

I can see Hope as the tide rolls-in, Dr. Fermento's man-cave is down the road. Go past the school, airport, and at Hope Mining Company ask again, for Jim Roberts. He has a hide-out along Resurrection Creek, gold fever can do weird things. It is like having Beer Fever, once in your veins, your done for life. P.S. at Porcupine Trail keep an eye on your dog or the quills will get the best of you.

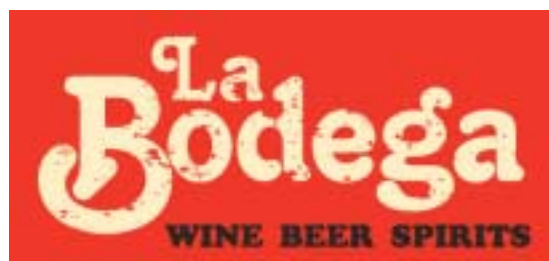
Any-how, Rose, Brewer and I, hope to see you 4th of July weekend. You never know what's going to happen. Mile 3, Talkeetna Spur Road, Yoder Road, go six miles, straight across bridge, go straight, up a hill, follow signs, see you later at the cabin.

This Saturday afternoon at the Brown Bear Saloon, get here early, they open at noon, give them an hour to wake up. A hour latter it gets busy, we get sunshine at the front window, over looking the inlet. What a great day it is.

SUDS

P.S. Free music on the juke-box. Lots of laughter, Anita was our bar-maid the owner is Matt. William's the guy with thee Ty-Dye shirt setting at the bar. It was a fun get-a-way afternoon, what a great place to think about Hope. Amen

And the Tap Beer was cheep \$\$



Brew-a-Thon 2014

by *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 when 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. Midnight Sun and King Street will be donating beer for the event, as well as yeast for people to use (It will be a neutral English or Scottish Ale yeast).

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



Keys to a Successful National Homebrew Day

by Jeff Shearer

Spring is rolling along and before you know it we'll be celebrating National Homebrew Day. Officially, National Homebrew Day is May 3rd but the Great Northern Brew Club will be celebrating this occasion on May 10th. Last year's chilly temperatures and wet snow spurred the later date. Once again brew club members and non-members alike will convene at Kevin Sobolesky's parents' house for the day. Please thank them for being such gracious hosts.

Having participated in this event for several years, I can attest nothing throws a brewer out of his or her element like completely changing your routine and brewing on foreign turf! We're creatures of habit and when brewing in our own kitchen or driveway we're comfortable with our process and procedures. Pack up your brewing equipment, move to a neutral site, and it is easy to forget a critical step or alter your process to the point that your resulting beer isn't what you hoped. Here are some tips for reducing the stress level and keeping National Homebrew Day fun and enjoyable:

1. Brew extract or partial mash. With the quality of extracts we have available there is little excuse for not being able to produce the same all grain beer as an extract beer. Extract and partial mash brewing cuts out several mashing and sparging steps. The end result is a simplified process. The fewer steps you have to remember, the fewer you can screw up!
2. Do some prep work ahead of time. Steps, such as milling your grain, cleaning and sanitizing carboys, pre-measuring brewing salts, and placing pre-weighed hopping doses in Ziploc bags, can be done before the big day.
3. Keep it simple. There'll be plenty of good food, good homebrew, and good friends around for socializing. In other words, plenty of distractions. If you're considering a triple decoction traditional bock for the first time, this might not be the best day to test your mental focus. Stick with a recipe that's in your 'wheelhouse.'
4. Remember the golden rule: cleanliness is next to godliness. With all those distractions I mentioned it can be easy to do something that might infect your batch of wort. I find it handy to have a Tupperware container of sanitizing solution mixed up and ready to go so I can keep all my hoses, brewing spoon, etc immersed when not in use. Make sure you bring a lid that fits each pot or kettle and keep cooled liquids covered. Bring carboy caps or aluminum foil to cover carboy openings. Bring a small spray bottle full of sanitizer. These seemingly simple steps will make a difference.
5. Your carboy or fermenting bucket full of wort needs a safe way to ride home. I'm a fan of glass carboys but loading a full carboy into and out of a vehicle can be tricky. Fermentation buckets or Better Bottles have a definite edge here due to their durability. A carboy carrier or milk crate works great for moving around that heavy glass carboy. Don't tempt fate and transport a glass carboy without something safe to carry it.
6. Top off your propane tank ahead of time. If you do run out in the middle of a boil, you won't be the first to have done so, or the last. Your buddy might request a homebrew in exchange for use of a spare tank, so plan accordingly.
7. Have fun. Remember, it's a hobby, not work. It is one of my most enjoyable weekends each year. What better day to talk beer, drink beer, and check out a variety of brewing setups than National Homebrew Day?



Beer Shipping Boxes

By Dr Fermento

As a member of Great Northern Brewers for over a quarter of a century, I've made my share of homebrew. Sadly, not anymore. The most expensive ingredient in homebrewing is time and I don't have a lot of that any more. Somewhere along the line, I determined that I had enough time to either make beer and drink it, or drink beer and write about it, and I chose the latter.



This doesn't mean I don't miss homebrewing. I yearn for the days of my garage smelling of cooking wort, malt and hops. I miss cracking homebrews with my friends or dispensing it out of one of my beer machines. I still get my fix. I'm still a member of GNBC. I think this is the 24th year I've published our monthly newsletter. I'm not as active in the club these days, but feel my contribution of working the newsletter keeps me in good standing.



As a beer writer (Anchorage Press, Celebrator Beer News, Capital City Weekly and my private weekly "Da Rant," (you can get it if you email me at james.roberts@gci.net and ask for it), I get a lot of beer samples sent to me by various breweries around the United States. I get 12 ounce bottles, 22 ounce bombers and 750 ml cork and bail finished beers.

Of late, they all come in these really skookum beer boxes that are fit for purpose for sending beer. They stack up pretty quick. In the past, I've offered them to homebrewers in the club that might send their beer off to competitions around the United States. Some of you like to

send your homebrew outside to friends and family.

Well, I've got another big load of them taking up space in my garage. If you want some or all of them, email me at the above address and let me know. They're yours for the taking. I'd sure hate to clog the recycling center with such great boxes that are perfect for sending beer. Let me know!

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

ET Barnette Call For Judges

by Scott Stihler

Judges we need YOU!!!

We need BJCP judges and/or experienced brewers to help judge this year's E.T. Barnett 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 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.



Firestone Walker's Pale 31

I appreciate a well-brewed pale ale as much as any style and there's no other pale ale that consistently ranks at the top of my favorites list than Firestone Walker's Pale 31.

I'm a loyal fan of the Brewing Network podcasts so imagine my surprise a few years ago when I caught an interview between Jamil Zainasheff and Firestone Walker's head brewer, Matt Brynildson. Matt has a wealth of brewing knowledge and graciously shared the recipe for Pale 31. Pale 31 is actually a blend of 85% FW Mission Street Pale Ale (which FW brews specifically for Trader Joe's) and 15% FW Double Barrel Ale. By blending in Double Barrel Ale you get a slight bit of oak character in Pale 31 not found in Mission Street.

All three are wonderful pale ales in my opinion and I'm glad we can readily get 2 of the 3 here in Anchorage. The recipe below will get you Mission Street Pale Ale. Buy a six pack of Double Barrel Ale at your favorite grog shop to blend at pouring to get Pale 31, or tune in to the June newsletter for the Double Barrel Ale recipe.

Batch Size: 6 gallons

OG: 1.044

FG: 1.010

IBU: 18^a

Color: 4.1 SRM

Alcohol: 4.5% ABV

Boil: 90 minutes

Pre-Boil Gravity: 1.032

Pre-Boil Volume: 7.5 gallons

Extract:	Weight	Percent
Pale LME	6.9 lb (3.13 kg)	80%
Munich LME	1.2 lb (0.54 kg)	14%

Steeping Grains:		
Carapils	0.53 lb (0.24 kg)	6%

Hops:		IBU ^a
Fuggles (4.75% AA) 90 mins	0.25 oz (7 g)	6
Chinook (13% AA) 30 mins	0.25 oz (7 g)	12
Cascade (6% AA) 0 min	0.85 oz (24 g)	
Centennial (10.5% AA) 0 min	0.85 oz (24 g)	
Cascade (6% AA) dry hop	0.85 oz (24 g)	
Centennial (10.5% AA) dry hop	0.85 oz (24 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).

All Grain Option:

Replace Pale LME with 8.5 lb (3.85 kg) of Pale malt and the Munich LME with 1.6 lb (0.72 kg) Munich 10L malt. Mash at 145 F for 60 minutes, then raise to 155 F for 10 mins. Whirlpool for 45 minutes following boil.

^a The Rager formula will calculate bitterness at 18 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

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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



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3705 Arctic Boulevard
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NEXT MEETING: Tuesday, May 20th, 7 pm at the Snow Goose