



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

NOVEMBER 2010

Prez Sez

by *Dennis Sessler*

My favorite time of year has finally arrived. All the hard work of summer and fall is finally over. I've accomplished or at least contemplated doing some things this summer and fall. Isn't that a wonderful way to look at life; do what you can and think about all the things you should have done? There's a lot less stress involved that way, I think.



This fall I burned a little of my vacation time to pick apples and berries with Dena. We had a blast. Having a helper made the time fly by and our tasks were completed in record time. It didn't hurt either that one of the days we went to pick apples the wind was gusting to 50 mph. All we had to do is catch them off of the tree as they fell. In all we rounded up 27 bushels.

Around the middle of the month the whole family joined in for the annual ritual of crushing all those apples. The chore was completed in two days, and it took my arm another week to recover. A couple of days later the pressing of the apple pulp ensued. When the first tub was pressed the total was nine gallons of fresh squeezed apple juice. The first tub we intentionally omitted adding pectic enzyme. This would be used to make apple/fruit jams and jellies and fresh juice for the family to enjoy.

The remainder of the pulp was pressed and put into buckets; a Camden tablet was added to each to prevent wild bacteria from having its way. We managed to collect around 65 gallons and the bulk of that is currently being fermented into something wonderful and the rest into apple syrup.

I hope everyone managed to get out and enjoy our extended fall, pick some apples, berries, and do something before this beautiful land is covered in a blanket of white. On second thought that's not a bad idea either, **Snow Baby Snow!** I'm ready.

Past events wrap up: October was the month of O'fest celebrations. That right, Beer Trains, Eagle River Brew Fest, parties in downtown Anchorage, O'fest celebrations at Humpy's, the Mighty Matanuska Brew Fest, the list goes on and on. Next year I promise to do a better job running down all these events so the members are better able to enjoy more of these events. I was asked to serve on the board for the Eagle River Brew Fest next year; I will gladly serve and do all I can to make this fundraising event for the Eagle Rivers Boys and Girls Club a resounding success. I want to thank all the breweries that attended all the Beer Fest of late. I know that I speak for everyone your contributions are much appreciated not only in the beer community but in our wonderful community as a whole, thanks again.

The Prez Sez

Secretary's Corner

GNBC Glassware Available

Christmas Party Announced!
TOGA!!!!

Humpy's Bigfish Deadlines
Set

GNBC Club Brew Gets a Name

Seasonal Brewing

Shopping for Christmas? GNBC
Has Resources

Learn to Homebrew Day

Bigfish Side Challenge

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NEWSLETTER EDITOR

DEBBIE GRECCO

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A special congratulations goes out to the Denali Brewing Company, they sponsor our annual spring "Talkeetna Beer Trippin" event in March. This month at the Mighty Matanuska Beer Festival, their beer "Purple Haze" won the people's choice award and was selected to be the official Alaska State Fair Beer for 2011.

And last but not least, at our club meeting on October 19th, we plowed through an agenda a mile long... Thank s to Mike Kiker for his educational piece on making mead. Mike went over the basics as well as answered all the deep secrets; you have been longing to know.

We had a special guest, Chris Hem from Sierra Nevada Brewing Company, who attended the meeting and was in awe of the sheer number of members in attendance at our monthly meeting. Chris wanted to let our entire membership know about the "Beer Camp" program that SNBC is sponsoring every year. Please go to their website at <http://sierrabeercamp.com/#/home> to find our more information and how to submit for this annual program.

There were no further nominations at the October meeting; we will continue to take nominations up till the meeting on November 16th. After nominations are closed we will proceed to cast our ballots and elect officers and board members for 1-2 year respective terms.

Dennis Urban also spoke about the upcoming BJCP course and possible testing date. Please keeps an eye out for forthcoming information pertaining to this very worthwhile training course.

To wrap up our meeting we voted on the name of our club brewed Flanders Red. It was brewed in April, transferred to an awaiting oak wine barrel, nominations for beer names were solicited over the summer and voted on at the October meeting, see Dena's article in the newsletter and see what name was selected!

Since all the harvesting of apples and berries are complete and the writing of this month's newsletter is nearly complete, I can in good conscience look forward to the upcoming events for all GNBC members to enjoy. Here is the short list!

November GNBC meeting, November 16th, starts at 7pm, usually in the basement, sometimes in the theater, all depends I think on the moon phase, just kidding. **Agenda:** ELECTIONS come and help elect the upcoming years officers and board members, show your support. Nominations are open till they are officially closed prior to voting.

American Homebrewers Assoc. Club Only Competition (AHA COC) this month, bring in your Strong Ales, BJCP category 19. Bring 3 bottles, one for sample judging, if you win the club will send off the other 2 bottles to the competition in California.

**DIMOND
LIQUOR**



Check out the newsletter for duties, i.e. setup, food or cleanup. Your help at the meetings is greatly appreciated. Bring some beer shwag or awesome commercial beer for our monthly raffle; it's always a great time.

Here are a few more upcoming events and info you just need to know about: Steve Schmitt has purchased Official GNBC tasting glasses. They are on sale at regular club meetings for \$5. What a steal, check out his article for more details and a sneak peak at what he got... Thanks Steve for procuring these for the club members. Get them while they last!

Our next and final Homebrew Competition of the year is the Humpy's Big Fish Competition. Check out Jason's article in the newsletter on how to enter, and when to show up and help judge this awesome event.

The GNBC Holiday party is fast approaching, get that bed sheet ready and let's get ready to party! Check out Joe Michaels and Julie McDonalds article on this unforgettable event!

Our new GNBC Facebook page is up and running, thanks to Julie McDonald. She has an informative article on how to get connected to everyone homebrewing related.

Speaking of the holidays, Julie also has updated the holiday shopping article for everyone wanting to purchase something with our club logo emblazoned on it. This is the time of year to get shopping, what better idea than a jacket, shirt, or hat proudly displaying our club logo.

And, as for the Seasonal Brewing article? Yeah it's a reprint but the information is worthy of another run at the press.

AHA Learn to Homebrew Day. It's coming up, the first weekend of November, if you're planning on brewing that day, post something on our Facebook page so newer members, and maybe their friends can come and check it out. There is no better way to learn to brew than watching a veteran brewer with 100+ batches under his belt show the way to make a successful batch of beer. This event is not as organized as National Homebrew Day in May is, but with a little email and post of Facebook, all involved will have a great time.

I think that's a wrap on another Prez Sez article, I hope to see everyone at one of our upcoming events, there are many to choose from. Please plan accordingly, LETS THINK BEFORE YOU DRINK, many of these events you will require a Designated Driver. Until we meet each other again keep the flame to your kettle and BREW ON.

EVENTS

Every First Thursday
Moose's Tooth First Tap

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

03.....Kenai River Brewing Company
Kenai Peninsula Brewing and
Tasting Society Meeting
6:30 pm: Free

10.....UAA Campus
GNBC TIP/TAM Class
5:30 pm: \$45 pp

14.....Caf Amsterdam
Celestial Meads Dinner
5 - 8 pm: \$70 pp

15 Midnight Sun
Geek Out Session
5:30 pm: \$55 pp

16.....Goose
GNBC Monthly Meeting
7 pm

27.....Arctic Brewing Supply
Humpy's Bigfish Entries Due



Secretary's Corner

by *Jennifer Bisson*

What we learned at the last meeting? Mike Kiker from Celestial Meads spoke to the crowd about making mead and tasting it.

What is happening now?

· Elections will be held at the next meeting on November 16. Nominations have been accepted since the September meeting. Nominations will be accepted until elections are held. President, Vice President, Secretary, Treasurer, and two Board Positions are open for elections.

- President – Dennis Sessler
- Vice President – Joe Michael
- Treasurer – Breck Tostevin
- Secretary – Julie McDonald
- Board Member – Miles Pruner
- Board Member – Frank Bell
- Board Member – Shawn Plew
- Board Member – Dan Bosch

What does the future hold?

· The Big Fish is coming! Yes, the 16th annual Big Fish homebrewing competition will be held at SubZero on December 4, 2010. Check out Jason's article for more information on how to submit entries and how you can be a judge at the competition.

· Save the date! The GNBC Holiday party will be held on December 11, 2010, at the Snowgoose. Wear your toga, bring a potluck dish and join the revelry at this annual tradition we all have come to enjoy. TOGA TOGA TOGA!!

· The Great Alaska Beer and Barleywine festival is coming up January 14-15, 2011. This event, held at the Egan Center, is always a fun time for the entire community. And as always, attending this event is a great way to meet folks from outside of Alaska who encourage and support beer culture.

· Want to go to the Great Alaska Beer and Barleywine festival for FREE? Yes, you can if you volunteer! Go to www.auroraproductions.net for more information.

· Do you like trying new beers? If you have plenty of experience or none at all find out how you can be a beer judge at one of the 2010-2011 homebrew competitions. Make this year your year to get involved!

· Wow, have you heard about the White Labs vial redemption prizes? 5000 vials and Chris White will come to your house and brew with you. See the web-site http://www.whitelabs.com/beer/homebrew_customerclub.html for more information

Important Dates in Beer History: In ancient and medieval times women made all of the beer. In some cultures it was considered such an honor that only beautiful or noble women could do it. In medieval Europe brewing was one of a housewife's regular tasks, just like cooking and cleaning and baby making. Some of these women became famous for being exceptional brewers and started supplying people other than their own families. However, others did not make a quality product. One brewer let her chickens roost over her beer vats and when they defecated would simply stir the refuse into the beer.

2010 Homebrewer of The Year Categories

Fur Rendezvous HBC

- Category 12
- Category 18
- Category 19
- Category 23
- Category 28

Snow Goose HBC

- Category 1
- Category 3
- Category 4
- Category 6
- Category 16

Anchor Town HBC

- Category 7
- Category 10
- Category 13
- Category 15
- Category 27

Equinox Mead HBC

- Category 24
- Category 25
- Category 26

Humpy's Big Fish HBC

- Category 2
- Category 5
- Category 9
- Category 14
- Category 22



GNBC GLASSWARE

by *Steve Schmitt*

For those of you not at the October meeting - the GNBC has new glassware available for purchase.

This glass will easily hold 10 oz. of the most stylish beverage: Old English 800, Duvel, Arctic Devil, whatever suites your fancy while hanging with the boys at Minnesota & Northern Lights.



A big thanks goes out to Gary & the Boys at Midnight Sun for helping out with shipping of these glasses. They will be available at any and all club events till they're gone - a steal at only \$5 each.

MEETING SETUP

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

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

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

Holiday Shopping Made Easy!

Get Your GNBC Logo Gear for Gift Giving or Gor Yourself!

by *Julie McDonald*

It's getting close to that time of year when the jolly man in red is looking for gift ideas for the home-brewer who has everything! We thought we'd make his job a little easier this year.

For all of us that have been clamoring for club logo merchandise, check out these two options.

1. Alaska Textiles - The GNBC logo is on file for application to tee shirts, jackets, hats, etc. They are located at Fireweed and Spenard, next to Alaska Cleaners.

- Call them at 265-4880
- check them out online at <http://www.alaskatextiles.com/>
- Embroidery cost varies, depending on the number of stitches. For example a baseball cap with front logo and back logo will cost the price of the cap plus an additional \$16.29. For a shirt, the price of the shirt and an additional \$21.56. If things are ordered in multiples the cost of embroidery is discounted.

2. Land's End Business Outfitters – Get hats, fleece, Ts, bags, water bottles, scarves, aprons, etc. Our Company Store is up and running... all YOU have to do is use it! Here's how:

- Lg on to your Internet Explorer browser, their websites do not run on Mozilla Firefox, they run best on IE.
- Enter this URL: ces.landsend.com/gnbclub there is no need to add the http:// prefix to this, just cut and paste it as is.
- You will need to register before you can order, it's a simple procedure, doesn't take long. Just click on "Sign In". It brings you to a sign in page, click "register with us" and voila, enter your info.
- There are no restrictions on what we can order. But keep in mind that some products are only available in bulk quantities. So be aware of that before placing your order.

3. Embroidery cost is between \$13.00 and \$14.05 per application depending on which fabrics/products we order.

So there you have it!

Now get busy getting your club gear ordered and on it's way!!!! Shopping countdown is currently at about 55 days left!

Venit, Vidi, Bibit, PARS!!! TO-GA!!! TO-GA!!!

by Joe Michael and Julie McDonald

Did everybody feel it? That “snap” in the air that signifies the coming chill of the winter season? I know I did, and I’ll be bundling up on a daily basis to combat the cold. Every day, that is, except for Saturday, December 11th! In defiance of the low temperatures, I’ll be trading in the down coat for a bed sheet and sandals! That’s right GNBCers....time to TOGA!! (Commence chanting now.)

Mark your calendars now for the GNBC 2010 Holiday Party! We’ll be celebrating the holiday season and the end of year MMX...err...2010 on Saturday, December 11th with a toga party down at the Snow Goose. We’ll dine potluck style on Mediterranean fare, and of course be enjoying the finest in craft and homebrewed beer this side of ancient Rome! The basement of the Goose will be festively decorated, with plans for music, staged photos, costume contests, and loads of fun! We’ll even make room for the dance floor in the hopes of re-creating that famous “Shout” scene from “Animal House” (I’m looking to John Craig for inspiration here...).

Plan to help us fill the potluck table with plenty of Mediterranean delights. This will be the theme for this year’s “food grotto”. The breakdown for “who brings what” is as follows (the dish you bring will be determined by your last initial):

A – J = Desserts

K – P = Appetizers, salads, side dishes

Q – Z = Main dishes, soups

Get your thinking Santa-caps on and come dressed in something truly original. The standard white toga is fine for the run-of-the-mill party, but for the GNBC party, white bed sheets are SO old world. Get festive this year with attire that marries toga with the holiday spirit! Seasonal bed sheets, reindeer antler laurels around your head, strategically placed mistletoe....whatever you can dream up! We’ll be attempting to hold a costume contest, and possibly other fun things in this vein to be announced as well. Most importantly we want everyone to be comfortable and have fun!!

Joe is currently working on a playlist for background music. If you would like to request certain songs/artists for the playlist, please contact him at joeofak@gmail.com. He has access to a wide variety of music if you can name it, he can usually find it and load it up for you! Let him know what you want to hear! We’ll try to strike a good balance between holiday music, the opposite of holiday music, and Warren Zevon.

Gift Exchange: Yes, but not mandatory.

- If you wish, bring a wrapped bottle of a rare or unusual beer, or a fine bottle of wine or scotch, whiskey, or other spirit.
- Leave it on the designated table when you enter.
- Don’t forget to take a gift before leaving the party for the evening. **Please only take a gift from the exchange if you brought one.**

Of course, this should go without saying, but we’re going to say it anyway....have a designated driver or procure a room for the night, preferably one within walking distance...just be sure to get to the party and home again safely!

We hope to see everyone out for the party! Festivities begin around 6:30pm on Saturday, December 11th in the basement of the Snow Goose! Be there or be nowhere!





16th Annual Humpy's Big Fish Homebrew Competition

by *Jason Ditsworth*

The Humpy's Big Fish Homebrew competition is coming up quickly. Many of you already know that this competition has long been one of the best prize awarding competitions in Alaska. Not only is this a great competition itself, it's also your last chance to rack up points towards GNBC Brewer of the Year award (the current standings are posted on the website at http://www.greatnorthernbrewers.org/competitions/2010_boty_points.pdf)

The Big Fish competition this year will once again be on the first weekend in December. HOWEVER, unlike past years, entries will be collected on SATURDAY NOVEMBER 27 from **10:00 AM to 6:00 PM** at Arctic Brewing Supply. **PLEASE NOTE THIS IS ONE WHOLE WEEK PRIOR TO THE COMPETITION.** If you cannot make it to Arctic Brewing Supply on November 27 you can still enter the competition, so please give me a call to make other arrangements for entering your beer. **We will not be accepting any entries after November 27th.** If you are entering from outside Anchorage you can ship your beer to Arctic Brewing Supply, 8401 Sandlewood Place, Anchorage, Alaska 99507 (do NOT send it through the U.S. Mail). If you are shipping your beer it must be received no later than November 27, or it will not be entered – NO EXCEPTIONS. When shipping your entries please use standard AHA/BJCP competition labels and rubber band them to the bottles.

Judging this year is on **Saturday December 4, from 10:00 AM to 3:00 PM, at SubZero.** Please note that the competition this year does NOT fall on the same day as the GNBC Christmas Party so please come out and help us judge. If we get plenty of judges we should be done with the best of show rounds by 3:00 PM.

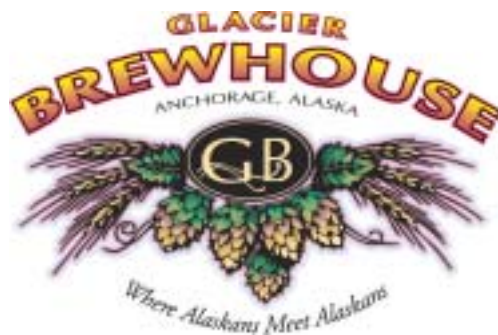
There is no entry fee for this competition and all categories of beer, mead and cider are open for entry. Entry and judging will be based on the BJCP style guidelines, which are available at www.bjcp.org. Once again we will choose a best of show beer and a best of show mead/cider. The best of show beer will be brewed at Midnight Sun Brewing Company and the best of show mead may be brewed at Celestial Meadery, depending on availability of honey and other ingredients. Cider is not eligible to be brewed as the best of mead/cider due to timing of the competition and the limited ability to match apple types. It is still possible to win best of show in beer or mead, but still not have your beer or mead brewed because of special ingredients or time constraints (e.g., if a Gueze wins Best of Show it likely would not be brewed, even though Humpy's would no doubt like MSBC to give a try). Like last year, you must be available to participate in the recipe scaling and brewing of your award winning beer or mead. For example, if you are not available (i.e., you are not living in Alaska or not within driving distance of Anchorage) you are still eligible to win best of show; however, your beer or mead will not be brewed and put on the menu at Humpy's. The main reason for having this as the grand prize is for the brewer to be able to experience working with the professional brewer and brewing their beer on a commercial system.

To enter you must submit three 12- to 14-ounce bottles (PLEASE no swing tops, but we'll take them if it's all you have), preferably brown, clean of any labels and markings along with a completed entry form. Entry forms are available on the BJCP website http://www.bjcp.org/docs/SCP_EntryRecipe.pdf

For mead and cider you may enter one 22- to 30-ounce bottle (need two bottles for carbonated entries), or two 12- to 14-ounce bottles.

Remember that because the grand prize for this competition is having your beer brewed at MSBC or your mead brewed at Celestial Meadery it is required that you provide a reasonably accurate recipe in case the judges want to know the ingredients to determine which entry can be brewed. This won't change the outcome of the best of show selection.

If you have any questions or would like to help with the event please call me at 338-8828 or send an e-mail to jditsworth@gci.net.



It's all in the name **BABY!**

by Dena Sessler

What's in a name, you may ask? Consult most GNBCer's and innuendo's rank high! After the club brew in April of this year, I was asked to name the oh-so-impressive collective brewing efforts of 6 teams. This was not a simple task! I asked fellow members to submit a name for the brew, and received 25 of them. All were extremely creative, but after much thought and even more Mead, I narrowed it down to 5. The names that were put in front of the club at our meeting on the 19th of October were: Flemish Spit, Duchesse De GNBC, Red Headed Step Child, Ménage Red, and Garage Orgy. The members spoke, and loudly may I add, with a vote of 10 collectively for four of the names, and 47 for the crowd favorite, the winner is GARAGE ORGY!

Look for updates concerning the progress of this beer in future GNBC newsletters. Right now the brew is snoozing comfortably on oak in our garage under the watchful eyes of Dennis and I.



“Seasonal Brewing” vs. “Brewing for the Season” (Reprint)

by *Dennis Sessler*

A recent poll conducted from a fellow homebrew club in the New England part of the lower 48, asked the question “what season do you home brew the most?”. The results I think are further from the truth when compared to our brewing schedules here in Alaska. The New England brewers seem to brew pretty consistently through the four seasons. There is a slight increase in summer and fall compared to winter and spring. Most respondents complained about brewing outside in the cold-dark days of winter and also complained about brewing during the heat of summer. The latter I totally understand.

If I had to guess, the majority of GNBC members brew about 85% of their beers between fall and spring. It only makes sense with our short summers that are better used to enjoy them as best we can. And standing over the boil pot on a nice 80F day is not my idea of fun. OK maybe a little. There is notorious bumper sticker that reads “A bad day of fishing is better than my best day at work.” That adage holds true for me: I would rather be brewing than working. Who wouldn’t?

With all this said, if you have the capacity to crank out multiple batches of beer during the fall-spring seasons you should be able to hold over till the temps start to cool off around August. When I first started homebrewing, all my beers were bottle conditioned. That meant two to three week fermentation and another two weeks in the bottles before I could even enjoy one. I had to brew all year just to keep up with the demand. As I acquired more bottles I was able to step up the brewing regimen to start building that stash to last all summer.

After about two years of bottling, I converted to kegging all my beers, meads and ciders. I was able to brew a lot more beer and store all the carbonated kegs in a medium sized temperature controlled chest freezer. The only time I would break out the bottles would be to use my “Beer Gun” to bottle beers for one of our sanctioned homebrew competitions.

It is great to have the flexibility to brew whenever I want and be able to successfully store all the goods. If you are limited to brewing volume and by storage issues, consider a setting up a brewing schedule and start brewing for the season. Yes what this means is most beer styles are traditionally brewed and enjoyed during a particular part of the year. It’s all about history, all the styles are. Up until the 18th century, there was no refrigeration, so breweries would brew seasonally. Most beers were brewed fall thru spring and then barrels of beer would be stored in caves, cellars or wherever it could be stashed to prevent the dog day of summer from spoiling their beer. This is about the same time in history when the lager strains of yeast were discovered and the European continent saw a massive rise in popularity to the light lager beers.

Below you will find a list of all 28 BJCP categories, and you will see in the table the time it will take to brew and mature these beers and what the best time of year to enjoy them, at least for me. This will give you a potential timeframe to brew these beers and have them ready to enjoy at the proper time of year.

1. LIGHT LAGER.

- 1A. Lite American Lager
- 1B. Standard American Lager
- 1C. Premium American Lager
- 1D. Munich Helles
- 1E. Dortmunder Export

*Brew all these in the fall and enjoy the following spring/summer
6 months to brew and lager minimum

2. PILSNER.

- 2A. German Pilsner (Pils)
- 2B. Bohemian Pilsener
- 2C. Classic American Pilsner

*Brew all these in the fall and enjoy the following Spring/Summer
6 months to brew and lager minimum

3. EUROPEAN AMBER LAGER.

- 3A. Vienna Lager.
 - 3B. Oktoberfest/Märzen.
- the summer, 6 months to brew and lager, Traditionally served at “Oktoberfest celebrations”

* Historically both were brewed in the spring and lagered through
the summer, 6 months to brew and lager, Traditionally served at
“Oktoberfest celebrations”

4. DARK LAGER.

- 4A. Dark American Lager
- 4B. Munich Dunkel

* All are dark lagers, great for enjoying in the late fall early winter,
6 months to brew and lager

4C. Schwarzbier (Black Beer)

5. BOCK.

- 5A. Maibock/Helles Bock
- 5B. Traditional Bock
- 5C. Doppelbock
- 5D. Eisbock

*Maibock (MAYBOCK) brew in the fall enjoy in April/May
* All the other bocks are enjoyed traditionally during the Christian Lent season, brew in the summer and enjoy in February the following year. Eisbock may take a little longer to lager and come around.

6. LIGHT HYBRID BEER.

- 6A. Cream Ale
- 6B. Blonde Ale
- 6C. Kölsch
- 6D. American Wheat or Rye Beer

* great summer "lawnmower beers" brew in February/March and enjoy all summer.

7. AMBER HYBRID BEER.

- 7A. Northern German Altbier
- 7B. California Common Beer
- 7C. Düsseldorf Altbier

* hybrid beers brewed with lager yeasts at warmer temperatures. Brew in the summer, enjoy late fall early winter.

8. ENGLISH PALE ALE.

- 8A. Standard/Ordinary Bitter
- 8B. Special/Best/Premium Bitter
- 8C. Extra Special/Strong Bitter (English Pale Ale)

* I enjoy all these beers in the spring, brew in January/ February and enjoy them fresh and dry hopped.

9. SCOTTISH AND IRISH ALE.

- 9A. Scottish Light 60/-
- 9B. Scottish Heavy 70/-
- 9C. Scottish Export 80/-
- 9D. Irish Red Ale
- 9E. Strong Scotch Ale

* Brew all these beers in late winter; enjoy the 60/-80/ beers in spring and early summer. Irish Red is a great summer beer, Strong Scotch Ale is best enjoyed the following fall and winter. It will need the extended aging to mellow it out!

10. AMERICAN ALE.

- 10A. American Pale Ale
- 10B. American Amber Ale
- 10C. American Brown Ale

* I like these beers soon after the new hop crop comes out, so brew in early winter and enjoy them fresh and dry hopped. Vacuum seal the fresh hops to brew later in the winter for fresh hoppy beers in the spring

11. ENGLISH BROWN ALE.

- 11A. Mild.
- 11B. Southern English Brown
- 11C. Northern English Brown Ale

* Brew in the summer and enjoy on those dwindling days of daylight in September

12. PORTER.

- 12A. Brown Porter
- 12B. Robust Porter
- 12C. Baltic Porter

* Here we go, winter beers, brew in late summer and enjoy during the winter months. The Baltic Porter is a lager and will take a year to age and come in to its own. Enjoy them between October and March.

13. STOUT

- 13A. Dry Stout
- 13B. Sweet Stout
- 13C. Oatmeal Stout
- 13D. Foreign Extra Stout
- 13E. American Stout
- 13F. Russian Imperial Stout

* More winter beers, brew in the summer and enjoy in the winter, RIS will take more than a year to mellow out, brew it big and let it rest for some time before enjoying. Great beers when sitting next to the fireplace on cold winter nights.

14. INDIA PALE ALE (IPA).

- 14A. English IPA.
- 14B. American IPA

* More fresh hop, highly bittered beers, brew in early winter when the new hop crop comes out. I enjoy these beers all year long.

14C. Imperial IPA

15. GERMAN WHEAT AND RYE BEER.

15A. Weizen/Weissbier

15B. Dunkelweizen

15C. Weizenbock

15D. Roggenbier (German Rye Beer)

* All these beers are brewed and enjoyed in 2-3 months, except the Weizenbock, it will take 7-9 months to mellow. Weizens are great summer beers, all the others are nice fall and winter beers.

16. BELGIAN AND FRENCH ALE.

16A. Witbier

16B. Belgian Pale Ale

16C. Saison

16D. Bière de Garde

16E. Belgian Specialty Ale

* Brew all in the spring and enjoy in the summer, Belgian Specialty's are a mixed bag and can be brewed and enjoyed whenever.

17. SOUR ALE.

17A. Berliner Weisse

17B. Flanders Red Ale

17C. Flanders Brown Ale/Oud Bruin

17D. Straight (Unblended) Lambic

17E. Gueuze

17F. Fruit Lambic

* Berliner Weisse are traditionally enjoyed in the summer. All these take a long time to brew and age/sour. You must have patience with these beers. Brewing and aging can take up to 2 – 3 years.

18. BELGIAN STRONG ALE.

18A. Belgian Blond Ale

18B. Belgian Dubbel

18C. Belgian Tripel

18D. Belgian Golden Strong Ale

18E. Belgian Dark Strong Ale

* 3-4 months to brew and age these beers, enjoy whenever. They are easy to enjoy in the summer months despite their HAC (High Alcohol Content)

19. STRONG ALE.

19A. Old Ale

19B. English Barleywine

19C. American Barleywine

* Big MASSIVE beers, up to 1 year to brew and age sometimes more, great winter beers

20. FRUIT BEER.

*Brew in the spring, and enjoy in the summer.

21. SPICE/HERB/VEGETABLE BEER.

21A. Spice, Herb, or Vegetable Beer

K

21B. Christmas/Winter Specialty Spiced Beer

* Brew and enjoy whenever, and save a bottle for **John Trapp to sample, J/**

* Brewed to be served during the holidays, plan accordingly

22. SMOKE-FLAVORED and WOOD-AGED BEER.

22A. Classic Rauchbier

22B. Other Smoked Beer

22C. Wood-Aged Beer

*Brewed and aged to be consumed during the wet fall months and into winter and spring.

23. SPECIALTY BEER.

* Brewed and enjoyed whenever, catch all category

24. TRADITIONAL MEAD.

24A. Dry Mead

24B. Semi-sweet Mead

24C. Sweet Mead

*Ferment and aging take 6-12 months, enjoy whenever
They get better with time!

25. MELOMEL (FRUIT MEAD).

25A. Cyser

25B. Pymment

25C. Other Fruit Melomel

*Ferment and aging take 6-12 months, enjoy whenever
They get better with time!

26. OTHER MEAD.

26A. Metheglin

26B. Braggot

26C. Open Category Mead

*Ferment and aging take 6-12 months, enjoy whenever
They get better with time!

27. STANDARD CIDER AND PERRY.

27A. Common Cider

27B. English Cider

27C. French Cider

27D. Common Perry

27E. Traditional Perry

Fresh apples and pears are harvested in the fall, ferment
and enjoy accordingly. These refreshing drinks are enjoyed
best in the summer.

28. SPECIALTY CIDER AND PERRY.

28A. New England Cider

28B. Fruit Cider.

28C. Applewine

28D. Other Specialty Cider/Perry

*Fresh apples and pears are harvested in the fall, ferment and
enjoy accordingly. These are normally higher in alcohol than
Category 27 may take longer to age.

This is only my personal preference of when to brew and enjoy these styles of beer. Some of these styles I really don't enjoy that much and others I don't mind having every month of the year. In general most big beers are best served a little warmer and during the cold months. Lighter colored, lower alcohol beers are better served colder and during the summer months.

I hope this brewing schedule will help everyone, plan you next batch of beer. If you cross referenced this with beer styles that will be accepted for each of our clubs sanctioned homebrew competitions, you will be ahead of the brewing curve when it comes to planning when to brew the beers for the freshest taste vs. needing to age a beer so it can obtain its peak flavor and maturation.

Home-brewing Through Social Networking

Great Northern Brewers Club Facebook Page

Close to two years ago the club developed a Facebook group. We did great for that time, had many members of the group. Some members were local and current members of our club while others were from all over the country; brewers, breweries, other homebrew enthusiasts, beer writers, etc. While the Group had its benefits it also had its drawbacks. It was difficult to post something from the club that would send out to the entire member list. This is where the "Facebook Page" began to look appealing. With the page that we developed over the past few weeks we are now able to communicate with our Page fans more easily, keeping all Page fans updated on things going on in our local homebrewing community as well the worldwide homebrewing community.

If you have club or related news that you would like added to our Facebook page you can email juzy@gci.net with that info and it will be added.

If you are a current member of Facebook, search out *Great Northern Brewers Club* and "like" our new page (click on the "like" button). We will do our best to keep everyone up to date with club happenings and other relevant events. You can also cut and paste this address directly to your browser and be taken straight to our new page:

<http://www.facebook.com/album.php?aid=38043&id=154608164579959&saved#!/Gnbc1>



Learn to Homebrew Day

by *Dennis Sessler*

Learn to Homebrew Day (formerly known as Teach a Friend to Homebrew Day) was established by the American Homebrewers Association (AHA) in 1999 to enable people interested in beer and homebrewing to learn how to brew. Learn to Homebrew Day occurs annually on the first Saturday in November, when homebrewers around the world are encouraged to learn how to brew or teach someone how to brew.

Learn to Homebrew Day Sites

Locate a site:

Learn to Homebrew Day sites www.homebrewersassociation.org/forum/index.php?board=48.0

How to Register:

You first must be registered on HomebrewersAssociation.org to create an account on the AHA Forum. Once you've completed your registration, you can add your site to the AHA Forum Events board.

Learn to Homebrew

Yes, you can learn how to homebrew your own beer; it's easy, especially with the tools provided by the AHA to guide you through the process!

www.homebrewersassociation.org/pages/lets-brew/get-schooled - A great place to start for introductory information for beginners, as well as information for those homebrewers wanting to move to the intermediate, and advanced procedures.

Download - *Zymurgy: An Introduction to Homebrewing* at www.homebrewersassociation.org/pages/zymurgy/free-downloads. This special edition of *Zymurgy* (the Journal of the American Homebrewers Association) contains instructions, recipes, and the step-by-step process for brewing, fermenting, and bottling your first homebrew.

Step-By-Step Videos - You can also watch the 9-part Homebrewing Lessons videos, at www.homebrewersassociation.org/pages/community/videos you will find a series of short (~3 minute) videos that take you through the whole brewing process. Another preliminary step in learning to homebrew is finding your way to your local homebrew supply shop. Your local supply shop will have ingredients, brewing equipment, books, and magazines to help you.

If all of this makes it seem daunting, just remember if you can make macaroni and cheese, you can homebrew; it's that simple. If you're still not sure you want to tackle this on your own, you can attend a homebrewing demonstration on Learn to Homebrew Day. You can find Learn to Homebrew Day sites on the AHA Forum Events board at www.homebrewersassociation.org/forum/index.php?board=48.0 or visit the GNBC Facebook page for up to date information on people brewing beer that weekend in your area.

Learn to Homebrew Day Contact

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The 2010 Bigfish Side Challenge - Another Epic Adventure!

by *Steve Schmitt*

It's not too late to take off your skirt (or maybe put one on!) and start brewing for this year's side challenge: **The Belgian Stout Challenge**.

As usual judging is based on a number of capricious and arbitrary factors including volume, name, and overall quality of the entry.

Specific requirements include: The beer must be a stout and must exemplify some sort of Belgian-esque character (whatever that means - extra style points given for creativity).

Naming Convention: This year points will be awarded for the name of the beverage; as usual innuendo scores highly. Extra points will be awarded for some sort of 'Jerry Springer' theme in the name of choice.

Prizes include some of the best stuff I can find on close-out at the SPCA thrift store - 1st place takes home the coveted Golden Garden Gnome.

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 \$25 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:

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**NEXT MEETING: November 16th, 2010 GNBC Monthly Meeting
7:00 P.M. at the Goose**