



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

February 2022

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The Prez Sez

By John Trapp & Liz Greer

Alright! What a kick off to get the new year started. It was so nice to be at a BEER FESTIVAL and see friends and brewery acquaintances that we haven't seen for two years! I realize we are still in a COVID spike, but wow does it feel good to get out. I'm looking forward to the next few months as we have some fun continuing our monthly meetings (in person), brewing some lagers and enjoying the winter.

Here's the 3 month calendar:

- February 15th – GNBC monthly meeting at 49th State Brewing, 7:00 p.m. (the Bock Meeting)
- March 15th – GNBC monthly meeting at 49th State Brewing, 7:00 p.m.
- March/April – Talkeetna Beer Tripping, we are working on this event and all the details, so stay tuned.
- April 19th – GNBC monthly meeting at 49th State Brewing, 7:00 p.m.

The barleywine festival was fantastic and beer week in general was outstanding, everyone that took part in one way or another seemed to be having a blast. Our industry meeting on Thursday evening went especially well. I want to thank everyone that volunteered and helped out in many different ways to make this happen; couldn't have pulled it off without you. Geoff and Marcy Larsen of Alaskan Brewing were the honored guest and speakers for the night, and it was nice to talk with both of them throughout beer week. For those of you that may not know, Geoff and Marcy are huge supporters of home brewers, not just GNBC, but all over the state. Any home brew competition or beer event in Alaska has graciously received donations and support from Alaskan Brewing Co. Be sure to read Liz's article on the meeting.

Our next meeting is February 15th and it's our "Bock" meeting. Hopefully, you've brewed a bock (any bock) and will bring some to the meeting for sampling. We will discuss this style and with a little luck, have a few commercial examples to try. There's also been some talk about our annual Talkeetna Beer tripping event, and if we can get it resurrected. Technically, it has only been gone for one year, but this is Talkeetna, and who doesn't love spending time in Talkeetna. We will keep you informed as to the who, what and when of it once it's figured out.

There's still time to brew up a lager or two, we have 2 to 3 months of colder weather and it may be nice to stock up on lagers before break-up hits. That way you'll have something ready to drink when the lawn mower gets pulled out. Until next time, keep brewing because life is good.

Cheers!

GREAT NORTHERN BREWERS CLUB

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GNBC Beer Industry Reception *By Elizabeth Greer*

The Great Northern Brewers Club 2022 Alaska Beer Industry Reception was held on January 27th at 49th State Brewing's Heritage Theater. While it was not huge, it was a fun and informative evening.

About 80 beer aficionados were present representing breweries, distributors, promoters, and of course GNBC members. The moderate size of the gathering allowed comfortable conversations and space to relax in, have some of 49th States delicious food, and of course some of the great beers provided by participants. A few of the home brewers also brought cookies for dessert!

Thanks to all the GNBC club member who participated by helping to set-up, running the door, bringing homebrew and cookies, pouring beer, and of course by making our guests feel welcome.

The featured speakers were Marcy and Geoff Larson from Alaskan Brewing Co., Alaska's oldest operating brewery founded in 1986. With a



Geoff Larson, Alaskan Brewing Co., at the January GNBC Industry Reception. (Photo by Ira Edwards)

generous amount of photographs from the past and present, Alaskan told the tale of two young entrepreneurs who decide to open a brewery when there were less than 80 breweries in the United States. The tales of challenges and successes kept everyone's attention, as did the technical and sustainable enhancements to their brewing processes. Some of the most notable included: the Spent Grain Steam Boiler which is fueled by their spent grain ("Juneau doesn't have many cows to feed"); a CO2 Recovery System which captures CO2 from fermentation and reuses it to package beer; and their Mash Filter Press which in addition to using less malt, saves up to 2 million gallons of water, and associated waste-water. "Beer Powered by Beer" is the result!

The event was made possible by support from: the Brewer's Guild of Alaska, who split the cost of the food with GNBC, several breweries who provided donations, and 49th State Brewing who donated the use of the hall, plus the wide selectin of their beer and staff support.

Reading about Beer and Brewing – Bock

By Steve Johnson

The theme of the February 2022 meeting of GNBC is Bock beer. Members are encouraged to brew Bock beer to bring to the meeting on Tuesday, February 15th. Those who have no not brewed a Bock for the occasion are encouraged to bring commercial examples of the style.

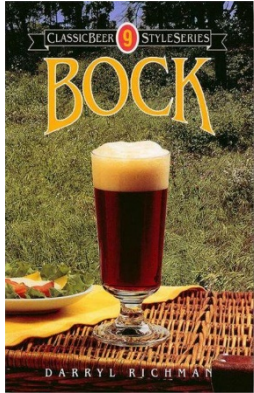
So what do we mean by Bock? Bock in the name may not be sufficient to identify the style. For example, the 2021 BJCP Style Guidelines lists Shiner Bock not as a Bock but in the International Dark Lager category. BJCP Guidelines are, of course, intended for certifying the knowledge of beer judges, not for use in policing the formulation of recipes or the labeling of beer. And the practices of brewers do change styles over time.

BJCP and Brewers Association style guides state that the beers in the Bock family should be malty and stronger than average beer. Helles Bock/Maibock, Dunkles Bock, pale and dark Doppelbock., Eisbock, and Weizenbock vary in color, alcohol content, ingredients, and process. Brewers Association Guidelines also include Bamberg-style Rauchbier-bock as a member of the Bock family.

Helpfully, BJCP style entries include statistics on hopping, color, original and final gravity, and comparisons with related styles and commercial examples. The Brewers Association Style Guide includes no comparisons and no

commercial examples. For purposes of summary, I've copied to the end of this column the BJCP 2021 the style comparison, vital statistics, and commercial examples for Bock family members.

The one English language book devoted to Bock is **Bock** by Darryl Richman, Brewers Association, 1998. The first edition is available in print and as an e-book. The book describes the history of the style and brewing equipment and technique. The author's comments on home brewing reflect the age of the book. Our suppliers now offer equipment and ingredients of a quality not available twenty-odd years ago. One paragraph that will stick with me: "The secret to a great Bock beer is that the drinker shouldn't notice its strength until he gets up from the table... The one to have when you're only having half."



Numerous recipes for Bock and a few articles are available in back issues of *Zymurgy*, available online to members of the American Homebrewers Association. Unfortunately, the 1991 special issue devoted to Bock is not included in the digital backfile.

Among commercial brewers in our area, Glacier Brewhouse has offered a Black Rye Bock in recent years. Does it meet the Bock style or does it belong in a Rye beer category? I think I need another taste. Glacier has apparently discontinued the Eisbock formerly sold under the Ice Axe name.

Over the years, but apparently not at present, Alaskan Brewing Company has offered a Breakup Bock (7%), Birch Bock (8.5%), Hazy Bock (9.4%), and Imperial Bock (12.5). To my regret, I have not tasted any of these Bocks. Perhaps a bottle will make it to the February meeting.

Bock Beers: Comparisons and Examples Extracted from the 2021 Beer Judge Certification Program Style Guidelines.

4C Helles Bock

Style Comparison: Can be thought of as either a pale version of a Dunkles Bock, or a Munich Helles or Festbier brewed to bock strength. While quite malty, this beer typically has less dark and rich malt flavors, and can be drier, hoppier, and more bitter than a Dunkles Bock. Less strong than a pale Doppelbock, but with similar flavors.

Vital Statistics: OG: 1.064 – 1.072
IBUs: 23 – 35 FG: 1.011 – 1.018
SRM: 6 – 9 ABV: 6.3 – 7.4%

Commercial Examples: Altenmünster Maibock, Ayinger Maibock, Chuckanut Maibock, Einbecker Mai-Ur-Bock, Hofbräu Maibock, Mahr's Heller Bock

6C. Dunkles Bock

Style Comparison: Darker, with a richer malty flavor and less apparent bitterness than a Helles Bock. Less alcohol and malty richness than a Doppelbock. Stronger malt flavors and higher alcohol than a Märzen. Richer, less attenuated, and less hoppy than a Czech Amber Lager.

Vital Statistics: OG: 1.064 – 1.072
IBUs: 20 – 27 FG: 1.013 – 1.019
SRM: 14 – 22 ABV: 6.3 – 7.2%

Commercial Examples: Aass Bock, Einbecker Ur-Bock Dunkel, Kneitinger Bock, Lindeboom Bock, Schell's Bock, Penn Brewery St. Nikolaus Bock

9A Doppelbock

Style Comparison: A stronger, richer, more full-bodied version of either a Dunkles Bock or a Helles Bock. Pale versions will show higher attenuation and less dark fruity character than the darker versions.

Entry Instructions: The entry will specify whether the entry is a **pale** or a **dark** variant.

Vital Statistics: OG: 1.072 – 1.112
IBUs: 16 – 26 FG: 1.016 – 1.024
SRM: 6 – 25 ABV: 7.0 – 10.0%

Commercial Examples: Dark Versions – Andechs Doppelbock Dunkel, Ayinger Celebrator, Paulaner Salvator, Spaten Optimator, Tröegs Troegenator, Weihenstephaner Korbinian; **Pale Versions** – Eggenberg Urbock 23°, Meinel Doppelbock Hell, Plank Bavarian Heller Doppelbock, Riegele Auris 19, Schönbuch Doppelbock Hell, Staffelberg-Bräu Zwergator

9B Eisbock

Style Comparison: Eisbocks are not simply stronger Doppelbocks; the name refers to the process of freezing and concentrating the beer, and is *not* a statement on alcohol; some Doppelbocks are stronger than Eisbocks. Not as thick, rich, or sweet as a Wheatwine.

Vital Statistics: OG: 1.078 – 1.120
IBUs: 25 – 35 FG: 1.020 – 1.035
SRM: 17 – 30 ABV: 9.0 – 14.0%

Commercial Examples: Kulmbacher Eisbock

10C Weizenbock

Style Comparison: Stronger and richer than a Weissbier or Dunkles Weissbier, but with similar yeast character. More directly comparable to the Doppelbock style, with the pale and dark variations. Can vary widely in strength, but most are in the Bock to Doppelbock range.

Entry Instructions: The entrant will specify whether the entry is a **pale** (SRM 6-9) or a **dark** (SRM 10-25) version.

Vital Statistics: OG: 1.064 – 1.090
IBUs: 15 – 30 FG: 1.015 – 1.022
SRM: 6 – 25 ABV: 6.5 – 9.0%

Commercial Examples: Dark – Plank Bavarian Dunkler Weizenbock, Penn Weizenbock, Schalchner Weisser Bock, Schneider Weisse Aventinus; **Pale** – Ayinger Weizenbock, Distelhäuser Weizen Bock, Ladenburger Weizenbock Hell, Weihenstephaner Vitus

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