



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

December 2023

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Next Meeting
December 9 @
Anchorage Brewing

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www.GreatNorthernBrewers.org

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Jordan Couture, 2022-2023
Steve Johnson, 2022-2023
Maria Benner 2023-2024
Colin Burket 2023-2024
Jerry Siok 2023-2024

Contact information via our website

The Prez Sez

By John Trapp & Liz Greer

What an AWESOME meeting we had last month! We held elections and there is a great new bunch of officers and board members leading GNBC into the next year. Liz will continue to steer the ship, Jordan has stepped up to VP, Gwen remains as Secretary and Zack will be our new Treasurer. Plus, Sue and Nathaniel have joined the board.

Congratulations to all and I look forward to another great year. Ira Edwards was our informational speaker at the meeting. He talked about ciders, apples, picking and pressing apples, where to find said apples, and the occasional pear. All in all a fantastic talk with many good questions afterwards. Plus we drank quite a few different ciders and perries. Thank you, Ira, for the great talk.

Here's the 3 month calendar:

December 2nd – Humpy's Big Fish Home Brew Competition, see article below for details.

December 9th – GNBC Christmas Party! Anchorage Brewing Company 6:00 p.m. to 9:30 p.m.

February 1st – Industry Meeting for Barley Wine Festival. 49th State 6:00 p.m.

February 20th – Monthly meeting at 49th State Brewing Company 7:00 p.m.

On December 2nd the Humpy's Big Fish Homebrew competition will be resurrected after a 4-year rest. Billy is looking forward to hosting this again, so root around in the crawl space or closet and find some entries. See the flyer below for information on drop off and judging. This is a BJCP certified event and judging starts at 10:00 at Sub-zero.

December 9th is our Christmas party at Anchorage Brewing Company. Set-up starts at 6:00 and we go until 9:30. This is a potluck, and the theme is "On a Stick", so be creative with it (I'd hate to see someone try soup). If you see Gabe, be sure to say thanks, and buy lots of beer from him. Also, bring homebrew, it's a homebrew party.

Once January rolls around we typically have our largest meeting of the year, the industry meeting. This coincides with the barley wine festival and it's held on the Thursday of beer week. Well, the fest is pushed back to February, so our industry meeting is on February 1st. We still don't have the guest speaker figured out, but fear not, we will come up with something good – Trust Me! Your dues need to be paid-in-full to attend, so pay up. Also, we will need volunteers to pour beers and help set up.

Until next time, keep brewing because life is good.

Cheers

Secretary's Corner: How About Them Apples

By Gwen Higgins



As mentioned in the "Prez Sez" up top, last month's meeting included a highly informative presentation by Ira Edwards all about apples and cider. For those of you who missed last meeting or weren't taking notes, here are some of the things I learned from the presentation:

- Fruit, including apples, pears, and plums, grows great in Alaska, but most nurseries don't sell the right varieties for making cider.
- Apples can be grouped into five different categories: sweet, bittersweet, sharp, bittersweet, and bitter. Bitter tannins are necessary for balancing out the sugar and acid and achieving a desirable mouthfeel.
- Cider is traditionally naturally fermented using wild yeasts that occur on the skin and in the core of the apples.
- Fermentation should be cold and slow so that the flavor compounds don't bubble off too quickly. A properly fermented cider can take up to a year from start to finish.
- If you prefer a less acidic tasting cider, you can add lactic acid bacteria to promote malolactic fermentation, which converts the malic acid naturally found in apples to lactic acid, which tastes less acidic.
- Cider is best served lightly carbonated to help release all those apple-y aromas.

Thanks to Ira for the excellent information!

Want to Pour Beer at the 2024 Craft Beer Festival? You Need a Current TAP Card

By Steve Johnson

TAP means Training for Alcohol Professionals



In Alaska, a valid TAP card is required for persons who serve alcohol at licensed establishments and at events such as beer festivals and charity functions.

Registrations are good for three years. Obtaining the TAP card requires taking a class and passing a written test with at least 85% correct answers. The in-person and online webinar classes each take about three hours, followed by the test. After getting one's initial TAP card, one can take the test for renewal without re-taking the class.

In December 2023 and January 2024, The Alaska Cabaret, Hotel, Restaurant, and Retailers Association (CHARR) will provide numerous in-person and online

opportunities to obtain a TAP card before the 2024 Alaska Craft Beer Festival (February 2nd and 3rd). Advance registration is required for all TAP classes offered by Alaska CHARR. Register by clicking on the class listed in the schedule at <https://web.alaskacharr.com/events> .

At present, November 2023, the fees for the class and test are \$50 for employees of CHARR members or \$65 for those not employed by a CHARR member. The class fee includes a study guide summarizing Alaska law and good practices for serving alcohol. The renewal certification test, without the class, costs \$55 for employees of CHARR members, \$70 for others.

In Anchorage, TAP classes are offered by Alaska CHARR, the Alaska Cabaret, Hotel, Restaurant and Retailers Association, <https://www.alaskacharr.com>, 907 274-8133, info@alaskacharr.com. Offices and the in person training room are at 1503 West 31st, Suite 102, Anchorage, AK 99503. The facility is just off Minnesota Blvd.

In Mat-Su, classes are offered at the Palmer Alehouse. Mat-Su training is listed on the events calendar.

The schedule of TAP classes is available online at <https://web.alaskacharr.com/events>. Schedules are also published in bimonthly issues of *Alaska Charr Magazine*, available free for browsing or download at the publications tab at <https://www.alaskacharr.com> .



Humpy's / GNBC BIG FISH

WHAT TO ENTER

All styles of beer, mead, and cider.

Styles will be judged using the 2021 BJCP style guidelines

Some categories will be combined

Guidelines: <https://www.bjcp.org/bjcp-style-guidelines/>

HOMEBREW COMPETITION

AHA/BJCP Sanctioned Competition Program

HOW TO ENTER

Drop off at Arctic Brewing Supply, 8401 Sandlewood Place, on **Saturday November 25, 2023** between 11:00am-5:00pm; or contact GNBC for alternative drop off locations

For each BEER entry: three 10-16 oz. bottles (two 22 oz. acceptable but not preferred)

For each MEAD or CIDER entry: two bottles

For ALL entries: completed BJCP entry form

Entry form: https://legacy.bjcp.org/docs/BJCP_EntryRecipe.pdf

Bottles may not have any writing or labels on the glass

Multiple entries: label each set on bottle cap or with sticky note



JUDGING — DECEMBER 2, 2023

Judging starts at 10:00am at Flat Top Pizza at 610 F Street (tentative)

Old and New judges all NEEDED! If this is your first time, I want you there!

RESULTS / LEFTOVER BOTTLES

Contact organizer for return of leftovers or pick them up at GNBC February 2024 meeting at 49th State Brewing



CONTACT / QUESTIONS

President@greatnorthernbrewers.org

GNBC Holiday Party

By Lisa Lamb

The GNBC Holiday Party is almost here! Saturday, December 9 from 7 - 9 pm. Anchorage Brewing Company has graciously agreed to host the event in the canning room - toward the back of the brewery on the left.

Dress in beer or brewery logo wear! Fun prizes for your logo wear including Most Holiday/Festive, Most Risque/Double Entendre, and many other categories.

Food theme is Food on a Stick. This is your chance to get creative with your culinary offerings and our chance to eat with our hands in a socially acceptable way. Bring homebrew or specialty beer to share.

Bring a wrapped gift (beer or a beer-related item) for the White Elephant gift exchange game. Choice offerings are frequently "stolen" during the game. Watch for other beer-related/beer themed activities!

GNBC Members may bring one guest. Come a little early, if you can, to help decorate and set up. Stay a little late, if you can, to help clean up and drink the remaining beer!

Anchorage Brewing Company will have

their public tasting counter open and beverages purchased at the counter are the only beverages allowed in public areas. They are providing the room free of charge to GNBC, so tip the servers well.

If you have Facebook access, please try to RSVP on the Facebook event invitation, so we will have a rough count. If you don't RSVP online - show up anyway!

Holiday Party!

Saturday December 9, 2023

7pm - 9:00pm

Anchorage Brewing Company
148 W 91st Ave. Anchorage



Anchorage Brewing Company will again be hosting the GNBC Holiday party this year. Many Thanks to them! We will be in a private area, but the public area and outside fire pits will also be open for our use.

Please do not bring your alcohol into the public area.

Attire Theme: Brew Logo Wear/Gear! Prizes for various logos!

Food Theme: Things on a stick!

What to Bring:

- a potluck dish on a stick preferably
- homebrew or specialty share beer
- If you want to play - a gift for the Exchange/Stealing Game - a nice beer or brew related item. Wrap it up!
- There will be few other fun activities too.



ABC will have beer for sale at the public tasting counter.

Note: they are providing the venue free of charge so Tip the Servers well!

Membership is required to attend. You may bring one guest. You may join or renew Online at <https://greatnorthernbrewers.org/membership/>

RSVP on Facebook Event is not required but appreciated for head count.



Present your GNBC card at these suppliers for a members-only discount. See each store for details.



8401 Sandlewood Place Anchorage, AK 99507 | 907-561-5771



MATHESON

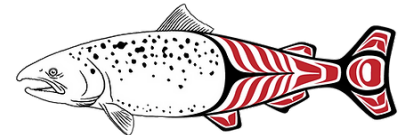
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