



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

February 2020

Brewer's Log

By Mike Fisher

Twenty-twenty is off to a solid start, thanks to the whirlwind of activity associated with AK Beer Week, our annual Industry Meeting, and the Alaska Craft Beer and Barley Wine Festival. Despite the turbulence we experienced after the Great Alaska Beer and Barley Wine Festival was canceled, I think we—homebrewers and industry alike—pulled through okay. Our January meeting rocked! A huge thanks to our great host 49th State, our amazing speaker Rob Landerman, and all the members of industry who supported and/or attended the event. The meeting also saw the release of the 49th State / GNBC collaboration brew, a Munich Dunkel. The beer turned out great.

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February sees the return of some normalcy for the club, including regular monthly meetings, our first competition of the year, and some other events. Read about upcoming events in the Secretary's Corner.

Coming up next month, our friends will be putting on the Rony Rotary Beer Fest on March 7. Check out ron-dyrotarybeerfest.com for more information.

The 2020 officers and board will vote on GNBC 2020 Home Brewer of the Year guidelines at their February board meeting. Watch for the guidelines to be posted to the website on the competitions page (<https://greatnorthernbrewers.org/competitions/>). You'll know it's updated when the list of competitions at the top shows 2020 dates. Updates aside, we expect the guidelines to be largely the same other than the formal addition of 21B. New England IPA to the style groups.

Thank you to James Osowski and Chaven Davidson for stepping up to be our new social media coordinators. We'll do our best to keep the Facebook page up to date. And speaking of notifications, if you aren't receiving e-mails about the publication of the newsletter and other events, please let Kat know.

For this month's flame-out, I brewed my second lager, a Munich Helles. The yeast for this batch haven't been as excitedly munching on maltose at 54°F as did the

yeast that made my Vienna lager, but without much lager temperature experience I'm just along for the ride. And speaking of the Vienna lager, I think it turned out nicely and I've been enjoying it the last few weeks.

Secretary's Corner

By Jordan Couture

Happy February Club Members,

I hope you all are still enjoying this years Alaska Beer Week. A big thank you to everyone who helped with our annual GNBC industry meeting. An extra special thanks to 49th State Brewing Company for hosting us once again and providing us with an amazing spread. I hope you all had a great time. Our goal is to provide a great time for our members and share our love of beer with those who work in industry. If you have any feedback on what you felt worked well and what you felt could be improved please let a board member know. There are many exciting events coming up this year. Your board has been busy over the holiday break in our regular meetings.

February 18: Regular monthly meeting in the barrel room of 49th State Brewing Company, 7:00pm. Jeremiah Christian, founder of Magnetic North Brewing Company, will give a presentation about how he started his brewery. Christophe Venot will introduce a special ingredient brewing challenge (be present to sign up or contact him in advance to put your name in the hat). We are also starting a beer style theme for meetings this year. To start us off, February will be IPA/Pale. Please bring commercial and/or homebrewed IPA and Pale Ale beers to share. We'll have a portion of the meeting devoted to people talking about the IPA/Pale beers they've brought. Help from our members is what makes our club meeting run so smoothly. Just a reminder Last Name A-J is setup, K-P is on cleanup and Q-Z is on potluck.

February 29: Fur Rondy Homebrew Competition, 49th State Brewing Company, West Barrel Room, 10:00am. This is the first event for HBOTY and a great chance to take an early lead.

March 17: Regular monthly meeting in the barrel room of 49th State Brewing Company, 7:00pm. The meeting will showcase the results of two challenges. One challenge is the Tartside Challenge. Anyone who accepted sour beer from Turnagain will bring it to the meeting for Ted and his team to evaluate and then present the winner. The other challenge is Christophe's special ingredient brewing challenge. Anyone who drew a ingredient at the February meeting will return with their beer to share. The overall theme of the meeting is unusual ingredients. We should have many examples to choose from, between the two challenges. Please bring homebrewed and commercial beers that used unusual ingredients, and be prepared to talk about them.

March 27-29: Beer Trippin' in Talkeetna with Denali Brewing Company is in the planning stages. Stay tuned for a draft agenda once it's confirmed. That weekend, we will also hold

the Equinox Mead and Cider Competition, along with Denali's homebrew competition. See the article in this newsletter for details.

April 21: Regular monthly meeting in the barrel room of 49th State Brewing Company, 7:00pm. The meeting agenda and theme will be announced soon.

June 12-14: Annual Campout Eklutna Group Site B

A big thank you to the club for electing me to my second term as your secretary. I look forward to serving another year.

Stay warm out there and have a homebrew!

Fractured Research

By Rick Levinson

We recently made a trip to Egypt, Israel, and Jordan. This part of the world is well known for its amazing antiquities, but not particularly known for quality beers. We did find a couple of breweries in Jordan that made some good craft beers (Petra, and Carakale).

What we did find, is evidence that the ancient Egyptians enjoyed beer. After all, working on those pyramids in the desert was hard hot work. It appears that the ancient Egyptians loved their light lager, similar to the modern Egyptians. What we call "lawn-mower" beer today was likely the "tomb-builder" beer of yesteryear.

This wall frieze is from the well-preserved tomb of Kagemni (or Ka-Gmni) a nobleman and vizier to King Teti of the 6th Dynasty, around 4,250 years ago. It is located next to the pyramid of King Teti in Saqqara, Egypt, which is about 25 km south of Cairo. This particular tomb is noteworthy because its chamber walls are decorated with scenes of daily life, including scenes of preparing food and drink, recreation, hunting, agriculture, making offerings, preparing sacred oils, and resurrection rituals. Like most tombs, this one was robbed of its belongings, but it was quite likely that Kagemni had an adequate supply of beer for the after-life, or as they likely called it, "the after-party".





Who knew that the ancient Egyptians harvested hops? Perhaps the climate was cooler 3200 years ago, and hops grew larger and right-side-up. This is from the tomb of Rameses III, in the Valley of the Kings west of Luxor (Thebes). These men were of the nobility class because of the beards. Therefore, these must be noble hops.

The early Egyptian civilization did overlap the latter part of the

ancient Sumerian civilization in Mesopotamia where the world’s oldest beer recipe comes from. Archeological evidence for brewing beer in the Mesopotamia region dates back to circa 3500 BC, with researchers being able to identify chemical traces of beer in a fragmented clay jar at the ancient Sumerian trading settlement of Godin Tepe in modern-day Iran.

Craft brewing has a long way to go to regain its prominent heritage in this region of the world. Those fine Jordanian beers show that progress has begun.

Fur Rondy Homebrew Competition

By Chaven Davidson, Thomas Huling, James Osowski, and Christophe Venot

Happy leap year brewers! We’re pleased to announce that this year the Fur Rondy competition will take place on Saturday, February 29th. This competition will be hosted by 49th State and judging will take place in the West Barrel room from 10am to 4pm; all judges are welcome. This will be an open competition without a fee. Multiple entries are allowed; however, each brewer is limited to one beer per category/subcategory (e.g., only one entry for categories 1A American Light Lager or 13A Dark Mild) and your highest score in each group will count towards Home Brewer of the Year (HOBTY) points. Categories will be judged in groups based on the 2015 BJCP Style Guidelines. More information on the scoring guide is available on the GNBC website at <http://greatnorthernbrewers.org/competitions>.

Any category may be entered. Eligibility for HOBTY and Best of Show (BoS) are as follows:

HBOTY/BOoS Eligible

Lager
 Stout/Porter/Brown
 Imperial (8% and above)
 Belgian/French
 Wheat

BoS Eligible/NOT HBOTY

IPA/Pale
 Wild/Sour/Brett
 Irish/Scottish

DROP-OFF INFO:

- Entry drop-offs will NOT need BJCP Entry/Recipe forms. We just need name, contact phone number, 2015 category/ subcategory, and one of the 8 general categories listed above, or a side challenge designation as listed below.
- Entries will be accepted at Arctic Brewing on Wednesday, February 26th from 4pm until 6pm. Entries may be dropped off at Arctic Brewing prior to February 26th, just be sure to have the above-mentioned paperwork completed.
- You'll need three 12 oz bottles or two 22's.

This year's side challenge for the competition is "provisional beers styles" and "Local Styles" which are new and exciting additions to the BJCP guidelines. The side challenge is worth double HBOTY points; these styles include:

17A. British Strong Ale: Burton Ale
X1. Pampas Golden Ale
X3. Italian grape Ale
X5. New Zealand Pilsner

21B. Specialty IPA: New England IPA
X2. Argentine IPA
X4. Catharina Sour

We look forward to a great competition and wish you the best in your brewing endeavors!

Cheers!

Rondy Rotary Beer Festival

By Adam Sikorski

Attention home brewers! Beer Czar here to officially announce the 3rd annual Rondy Rotary Beer Festival! On March 7th, Fur Rendezvous will celebrate Alaskan brewers and restaurants from across the state, gathering at the Alaska Center for the Performing Arts to offer you their best beer, pizza, and food pairings! Come celebrate Alaska's culture, best expressions, and help raise funds for a worthy cause. Tickets can be purchased at www.rondyrotarybeerfest.com.

Beer Trippin' 2020

By Mike Cragen

March 27-29 is Beer Trippin' in Talkeetna. Denali Brewing Company (DBC) is inviting GNBC members to join them for a weekend of beer, brewing, and booze. This event is all about homebrewing and homebrewers . . . not a traditional beer festival. GNBC will be hosting the Equinox Mead and Cider Competition (more details in the February newsletter). Denali has a non-BJCP competition the same weekend. The winner will help them brew the headlining beer for next year's Beer Trippin' weekend. If there's one out-of-town event you make it to this year, this should be the one.

Denali has great events planned and some noteworthy opportunities. First, DBC is brewing a wort, which they'll be providing to GNBC members. This post-boil wort is yours to finish. Try any combination of hops or yeasts. Whatever comes to mind. It is the expectation that if you receive wort from DBC, you bring your creation to the May GNBC meeting. Denali Brewing will be attending and eagerly sampling your brews. You'll have to be in Talkeetna for Beer Trippin' to collect the wort into your own sanitized vessel(s). Also, the wort is only available if you RSVP for it with Mike Cragen at: mikecragen@yahoo.com. Specific details are still being hammered out, but a detailed schedule with events, times, and locations will be coming your way soon.

Finally, this is a family-friendly event. Bring the wife, husband, kids, dogs, and hamsters – there's fun to be had by all! Although there's plenty of accommodation options in Talkeetna, be sure to book soon so your favorite places don't get snagged away from you.

Denali Brewing Company's Equinox Mead Competition

By John Trapp

It's time once again to drink the nectar of the gods. Denali Brewing Company will be hosting the "Spring" Equinox Mead Competition on Saturday, March 28th at Twister Creek Tasting Room in Talkeetna. This coincides with the ever famous Talkeetna Beer Trippin' weekend. So if you have 2 bottles of mead or cider stashed away in the crawl space, go and get them! Please fill out a recipe sheet and properly label the bottles (and make sure you're entered in the right category). Speaking of; all categories are open as well as ciders. But wait, it gets better. There's no cost! Free! Nothing to lose but maybe winning the whole enchilada. You can drop off your entries at Arctic Brewing Supply on March 20th, or bring them to the club meeting on March 17th. Also, we will be accepting entries in Talkeetna at Twister Creek Tasting room on Friday evening the 29th, 6:00 pm to 9:00 pm, and also Saturday morning 9:00 am to 9:30 am. The judging starts at 10:00 am so plan on judging, too. I hope to see lots of participation in this event. I know we have some excellent mead makers in the club, so let's show them what we have.

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GNBC Web Site: www.greatnorthernbrewers.org



Great Northern Brewers Club and the American Homebrewers Association remind you to... Savor the Flavor Responsibly



Great Northern Brewers Club

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NEXT MEETING: February 18, 2020

Monthly Meeting, 49th State Barrel Room, 6:30pm