



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

NOVEMBER 2018

State of the Brewnion

by Mike Cragen

Welcome to November everyone! As little ones came by my house yelling “Trick or treat” the other night, I got to thinking that we should try something else for the adults. Next Halloween at my house say “Trick or Homebrew” and I’ll fill ya up!

Many thanks to Brett and Rory Marengo of Girdwood Brewing Co. for speaking at our October monthly meeting. They’ve made 27 batches of their “No Woman No Cryo” in the last year - we were fortunate to learn from these NEIPA experts. October’s meeting was also the venue for our 2019 board and officer nominations. Regardless of who’s elected, thank you to the following individuals for stepping up to run for a position:



President - Mike Fisher

Vice President- Tony Strupulis, Christophe Venot

Secretary - Jordan Couture, Christophe Venot

Treasurer - Sam Moore

Board (3 positions available) - Liz Greer, Christophe Venot, Tony Strupulis, Peter Hall, Jeremiah Christian, Thomas Huling, Jim Lamb, & Jordan Couture

1-year left on current board term - Brian Hall, Rick Levinson

Don’t worry, you’re not too late if you’d like to nominate yourself or someone else. To add someone to the ballot, email me and we’ll get the nominee added: president@greatnorthernbrewers.org

Anchortown Homebrew Competition was GNBC’s October highlight event. Congratulations to Mike Fisher for winning Best of Show with his one of a kind Old Ale. See the article later in this newsletter for the event’s recap in full detail.

Alaskan’s Homebrew Competition was a phenomenal success with 109 entries. The full list of results can be found at: <https://alaskanbeer.com/homebrew/>

Sincere gratitude to all the great folks at Alaskan Brewing for being such terrific hosts for Chris Ferguson and myself while we were there judging. Cheers!

State of the Brewnion

Anchor Town Homebrew
Competition 2018 Recap

GNBC Christmas Party

2018 Humpy’s Big Fish
Homebrew Competition

Holiday Shopping Made Easy

Pairing Pointers for the
Holidays

GREAT NORTHERN BREWERS CLUB
PMB 1204
3705 ARCTIC BOULEVARD
ANCHORAGE, ALASKA 99503

GNBC WEB SITE:
WWW.GREATNORTHERNBREWERS.ORG

NEWSLETTER EMAIL bushy@alaskan.com

PRESIDENT: MIKE CRAGEN
president@greatnorthernbrewers.org

VICE PRESIDENT: ERIC MINOR
vp@greatnorthernbrewers.org

TREASURER: SAM MOORE
treasurer@greatnorthernbrewers.org

SECRETARY: JIM O'TOOLE
secretary@greatnorthernbrewers.org

KAT KARABELNIKOFF
membership@greatnorthernbrewers.org

BOARD OF DIRECTORS
MIKE FISHER
mikefisher.ak@gmail.com

BRIAN HALL
iheart314@gmail.com

RICK LEVINSON
relevins@gci.net

LIZ GREER
eagreer2001@yahoo.com

PETER HALL
alaskabrewer@gmail.com

NEWSLETTER EDITOR
Debbie Grecco
bushy@alaskan.com

The highlights for the next few months include:

November 20th – Monthly meeting from 7:00-10:00 (49th State). Ed speaker – Ted Rosenzweig

December 1st – Xmas party at the Anchorage Zoo from 7:00-11:00pm (see article below)

December ? (exact date TBD) – Humpy's Bigfish Homebrew Competition – location TBD

January 17th – GNBC/Industry Gathering at 49th State

January 18th & 19th – Great Alaska Beer and Barleywine Festival – Egan Center

*Please note, there has been a change of date for GNBC's annual Christmas party. It is now on December 1st. Please see Peter's article below for more details.

November's monthly meeting is sure to be eventful and enlightening. Most notably, our educational speaker is Ted Rosenzweig of Turnagain Brewing. He'll have a two-part presentation on "Opening a Brewery" and "Sours with Locally Foraged Ingredients". Of course, we'll also be voting for our 2019 GNBC Officer and Board members at that meeting.

The Final Wort (the last batch I brewed) is a Doppelbock (9A). It's a bit late in the season to brew this strong, malty, rich lager, but my thought is to have one keg on tap later this winter and lager the second keg for a year. It rang in at a whopping 1.098 OG and is happily fermenting away at 52 degrees. As always, I'll have The Final Wort at a future gathering for you to sample and critique.

Lagers and ales, ciders and pales.

BrewMikester Cragen



Anchor Town Homebrew Competition 2018 Recap

by *Mike Fisher*

Ten dedicated judges gathered on October 7 in the future home of La Potato to judge this year's Anchor Town field of 47 beers. After a full day of challenging work, category winners and a Best of Show emerged.

This year's Best of Show (BOS) came from yours truly, an Old Ale. **Christophe Venot** had a solid Czech Dark Lager that was runner-up, and **Mike Cragen's** American Pale Ale received Honorable Mention. From the BOS beers, King Street Brewing Company selected **Brian Hall's** beet lambic as their Brewer's Choice.

Congratulations to the entire field of brewers for providing a lot of great beers, including a lot of interesting Funky Fermentables and Fruit and Spice/Herb/Vegetable entries.

Brewer	Awards
Brian Hall	3 Gold, 4 Silver, 5 Bronze
Chelsea Ryerson	Gold, Silver
Christophe Venot	Gold, Silver
Hanseath (Dan Lasco & Geno Ferrarini)	Gold, Silver, and 2 Bronze
Mike Cragen	2 Gold, Silver
Mike Fisher	Gold
Mike Wahlig	Bronze
Roy Pace	Bronze
Ryan Carter	Silver

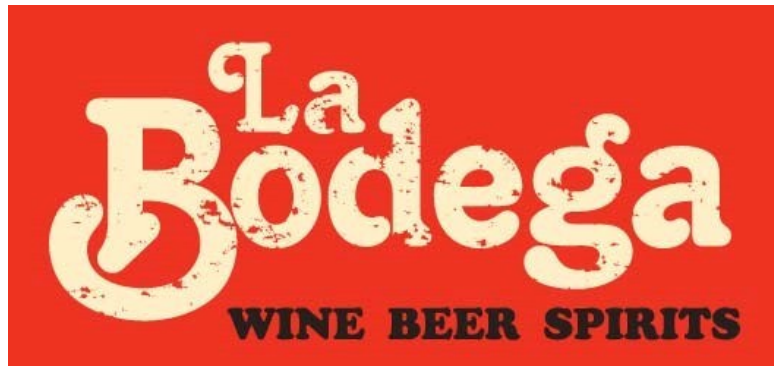


This year's entries spanned all nine style groups. Best of Show contenders were:

Group	Subcategory	Brewer
Amber/Dark Lager	Czech Dark Lager	Christophe Venot
Belgian/French	Belgian Dubbel	Chelsea Ryerson
Fruit and Spice/Herb/Vegetable	Fruit Beer	Hanseath (Dan Lasco & Geno Ferrarini)
Funky Fermentables	Funky Fermentables	Brian Hall
Imperial	Old Ale	Mike Fisher
IPA/Pale	American Pale Ale	Mike Cragen
Light Lager	German Leichtbier	Brian Hall
Stout/Porter	Imperial Stout	Mike Cragen
Wild/Sour/Brett	Mixed-Fermentation Sour Beer	Brian Hall

An Anchor Town recap wouldn't be complete without mentioning the entries into Funky Fermentables. They were a beet lambic, imperial stout with caramelized honey and dark candi sugar, coconut New England IPA, sour stout with burnt honey, and altbier with yams. We had some interesting fruit and spice/herb/vegetable entries as well: American pale ale with blood orange, black cherry pilsner, dark sour with black currants, pumpkin spice dark lager, pumpkin porter, and American red ale with ginger juice and spices.

At the end of the day, we had a lot of amazing beers, some very dedicated judges, and special hosts. I want to offer huge thanks, in no particular order, to Pamela at La Bodega who let us use the future home of La Potato for our judging, Pete and Lisa at Arctic Brewing Supply for hosting our collection process, all the judges, all the entrants, and King Street for deciding on a Brewer's Choice.



GNBC Christmas Party

The GNBC has been welcomed back to the Alaska Zoo Gateway complex for our annual Christmas Party on December 1st.

Hobos and Hipsters was haphazardly tossed out as a theme idea. I enjoy the idea of how similar the two can really be. And hobos and hipsters (like many responsible adults) tend to enjoy a "good" beer. Find your old (not hippie) stuff that is decidedly not cool and make it cool again!

The Snow Difters have happily agreed to come back. They put on a great show last year, Liz Greer reached out and we quickly came to an agreement. Be ready to jam as ironically or uncontrollably as possible. Be ready a few tips for the band when they put on their fantastic show. (beer is great, cash is greater)

I hope to see you all at the Alaska Zoo Gateway Complex at 4731 O'Malley Rd at 7:30pm on December 1. The GNBC will provide some food, a jockey box with one beer already plugged in and plenty of CO2, service ware, and some decorations. You can show up with a smile and whatever you want to share (hopefully looking like a hobo/hipster).

Any questions/comments/suggestions? Contact Peter Hall at alaskabrewer@gmail.com



2018 Humpy's Big Fish Competition

By Peter Hall

The Humpy's Big Fish Homebrew Competition is getting older and wiser. We might not be the original, but this is assuredly one of the oldest still running competitions in Alaska.

Midnight Sun Brewing Company has graciously offered brew this year's grand prize-winning beer, within reason. Commercial brewery constraints help us temper what goes forward for brewing. What this means, for example, is that if the Competition winner is a five year old, oak aged, smoked gruit, this might be the best beer, but one that might not fit the schedule at Midnight Sun.

Humpy's Great Alaskan Alehouse is once again hosting the GNBC. We are back as Sub Zero! The classic spot took a bit of a hiatus, but is back as good as ever. Things could of course change. Humpy's and Midnight Sun have grown into an appreciable complex.

I will be at Arctic Brewing Supply from 12 to 4 on November 24 to collect entries? Feel free to contact me if special arrangements need to be made.

The judging will take place on December 8. Tasting will begin promptly at 10 am.

The Christmas Party had been scheduled for one week earlier, so no issue with arriving bright and early.

Qualified judges! Please put December 8th on your calendar. We all know that Humpy's takes good care of us. This judging event can be one of the best of the year. The quality of the event largely hinges on judge turnout, so help me out! I would like to ask that if you do come, please plan to be there until 2 in the afternoon. The final best of show round will need to be done no later than 3. I know that I am asking a lot here. All are welcome to help judge, even if you've never judged before.

A new thing I want to ask for is a commitment. If you want to be a judge at the Big Fish competition on December 8, please send me an email to let me know. I will plan for you to be there. I can better prepare to have quality panels put together. Please email me at alaskabrewer@gmail.com if you would like to make my Competition Organizer job a little easier and can tell me you will be there.

Don't fear if you are new to this; you will be paired with other qualified judges that will walk you through the whole thing in a casual, non-threatening, and learning atmosphere. If there is a competition to become acquainted with professionally judging beer, this is one of the best.

The hosts of this competition are generally quite gracious. I work to coordinate prizes for winning beers, and the hosts are happy to oblige.

Humpy's Big Fish Homebrew Competition



HBOTY

Imperial (8% & up)

Belgian/French

IPA/Pale

Wild/Sour/Brett

Smoked & wood-aged

SIDE CHALLENGE – **Chocolate - double HBOTY** points (1st – 6 pts; 2nd – 4 pts; 3rd – 2 pts)

Other (any other category may be entered but will not be eligible for HBOTY or BOS).

Please no mead or cider. Have these entries ready for Spring Equinox (and go to Talkeetna to help judge!)

Contact Peter Hall at alaskabrewer@gmail.com with any questions.



Holiday Shopping Made Easy! **Get Your GNBC Logo Gear for gift giving or for yourself!** By Julie McDonald

It's just about time to get holiday shopping underway! What's a great gift for your special GNBC homebrewer? GNBC logo gear, of course!

Get yourself to this link for our Teespring campaign. This shirt is just one of many styles to choose from. We have loads of styles, sizes, and colors...for men, women, and kids!

We've extended this campaign indefinitely so you have more time to get your orders in!
Check it out:

<https://teespring.com/greatnorthernbrewersclubshirt?fbclid=IwAR2FH-BOnagKG-DFc89bo1dUnTeDcTU8rwb7itgmLP8HCb4n3N9FRjEmqfo#pid=369&cid=6515&sid=front>

Now get busy getting your club gear ordered and on it's way!!!! The holiday shopping countdown has begun!

Pairing Pointers For the Holidays

by Julie McDonald

The holidays are creeping up on us and maybe you are wondering what beers are going to pair well with your Thanksgiving and/or Christmas dinners. While we all know that pairing wine and food can be a tricky task, beer and food have been enjoyed together going back centuries and makes for a much easier mission.

Being grain-based, beer can be considered a food. The broad range of flavors, aromas and textures that beer can provide make it a perfect partner for any kind of food. This includes anything from stadium food to the most creative gourmet dishes. When we choose beers and foods that work well together it really pays off to give attention to the distinct qualities of each.

Some things that should be considered:

- **Match strength with strength.** Delicate dishes work best with delicate beers. Strongly-flavored foods command attention and therefore need assertive beers. A beer's flavor intensity varies depending on things like alcohol, malt character, hop bitterness, sweetness, richness and roastiness.
- **Consider sweetness, bitterness, carbonation, heat (spice) and richness.** This isn't as complicated as it may seem. Certain characteristics of food and beer play with each other in predictable ways. Taking advantage of these relationships can provide balance, one creating a desire for a taste of the other.
- **Look to ethnic cuisines.** The foods of beer-drinking countries offer many traditional pairing combinations. Doing a simple internet search will provide plenty of ethnic pairing ideas.
- **Practice makes perfect.** Not every pairing works as expected. I have experienced this quite a few times, however it can be fun if you learn to appreciate the unexpected. Experiment often. If you are preparing for a dinner definitely plan a rehearsal day where you prepare a small portion of the food and try some different beers for pairing. Build on the things that work and keep seeking those magical combinations.
- **Consider seasonality.** Warmer months seem to speak to a lighter fare and thus the beer pairings tend to follow suit. Cooler months will give us the opportunities to pull out those heavy, rich beers and foods.
- **Contrast, complement, and cut.** The 3 C's. No we aren't talking about diamonds here. Certain beer and foods will interact differently depending on what you are aiming for.

Contrast pairings - we are looking for things that still enhance each other, but that have their own distinct flavor profiles – one of my favorite contrast pairings is fresh goat cheese with Alaskan Smoked Porter.

Complementing pairings - Find compatibilities. A nutty English-style brown ale and an aged Gouda; the deep, roasted flavors of an imperial stout with double chocolate brownies; and the rich, caramel flavors of an Oktoberfest lager with a roasted chicken or turkey. Keep in mind, though, that sometimes a pairing of similar flavors can have a canceling effect. For instance, smoked salmon spread may seem like a no-brainer for a smoked beer, but in my experience the smoke ends up getting lost in both the beer and the food. This can happen with chocolate also. A beer that is brewed with chocolate or just heavy on chocolate notes is not always a wise choice for a chocolate dessert. It can cause the beer to seem weak and chances are that the alcohol will end up being the dominant factor in the end.

Cut pairings – these can offer a palate cleansing aspect that is sometimes called for in very rich, fatty, or spicy foods. Try an effervescent Saison with a rich, spicy Thai dish. A crisp pilsner with pasta dressed in a creamy cheese sauce. For that cutting factor, look for beers that are highly effervescent, highly hopped, high ABV, or a combination of the three. A popular cutting pairing is an IPA with spicy food. While this works in some cases, keep in mind that highly hopped beers will actually intensify the heat in the dish. While some of us enjoy this experience, many do not. It also depends on the style of IPA. For instance a traditional East Coast or English IPA has more balance to it than does a West Coast IPA or New England IPA, so it may actually work very well as being a cutting tool for a spicy dish. But the IPAs that lean more towards mass hops is going to really ramp up the spice profile of the dish.

There is a plethora of literature covering food and beer. My favorite book, the one I cut my beer and food teeth on, is *The Brewmaster's Table* by Garrett Oliver. It's a great place to start. It's full of information and ideas on pairing. But always remember that the pairing of food and beer can be subjective, so think of these ideas and tips as guidelines rather than rules. Have some fun in creating your own pairings and experiment with tried and true pairings. But most of all ENJOY your holidays and don't stress over what beer pairs well with that cranberry apple pie you just pulled out of the oven!

Just for fun, here are a couple of menus I did a few years back for the holidays:

Dinner 1

Christmas Eve Dinner 2010

1. King crab and green salad w/house vinaigrette - MSBC Anchor (witbier w/Brett)
2. New England fish chowder- Sleeping Lady Urban wilderness pale Ale (today I would pair this with a pilsner or a white ale)
3. Choice of salmon pie w/creamy leek and fennel sauce or dried fruit Stuffed pork roast, mashed taters, steamed green beans
Both paired with Deschutes The Dissident vintage (4 year old at the time)
4. Traditional dark fruit cake (not the crap you buy in the grocery store) with Berserker infused whipped cream - paired with 05 Scaldis Noel

Dinner 2

Thanksgiving Dinner 2008

1. Welcome Beers:

Homebrewed saison w/brett, Home-brewed Rye IPA, homebrewed Autumn Blaze Pale Ale (hints of maple & cinnamon, dry finish), a dry apple cider,

2. Apps:

Stout Bleu Cheese & Spinach dip w/ sourdough slices

Beer: sticking with the meet & greet beers (I recall the rye IPA and the autumn pale ale were exceptionally yummy with this)

3. Dinner:

Roasted Turkey

Polenta and sausage stuffing

mashed white potatoes

Green Bean casserole

Steamed corn

Fresh cranberry sauce

mashed sweet potato with smoked paprika

butternut squash puree

dinner rolls

Madeira Cream Gravy

Beers: biere de garde, Farnum Hills Still Dry Apple Cider, homebrewed Autumn Blaze Pale Ale (a hint of maple and cinnamon), Celestial Meads Que Syrah, Syrah...or look to a tripel, an Oktoberfest, or a brown ale, a wee heavy/scotch ale, or even a citrusy sour.

4. dessert:

Chocolate cream pie

Pumpkin pie

Calvados Apple Galette

Banana bread

cheesecake

beers for dessert: TREAT (Midnight Sun), Glacier Brewhouse Pumpkin Ale, Schneider Aventinus, Berserker (Midnight Sun). You could also look to imperial porters, smoked porters, Belgian dubbels, coffee stouts.

Night Cap: Anchor Christmas Ale. Or whatever beer, mead, wine, or whisky you've been hoarding for that special occasion!



Don't want to get this involved or creative? Don't worry about it, just put some well loved beers on the table and enjoy the holidays!



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 \$30.99 to:

Great Northern Brewers Club
Attn: Treasurer
PMB 1204, 3705 Arctic Blvd
Anchorage, AK 99503



The Great Northern Brewers Club is a non-profit corporation incorporated in the State of Alaska and registered with the American Homebrewers Association.

This newsletter may be copied or reprinted with the permission of the editor.

The *Northern Brewer* welcomes letters, opinions, articles, ideas and inquiries. You can contact the editor, Debbie Grecco at:

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

Online: bushy@alaskan.com
Phone: 333-8985
Mail: 6933 Soyuz Circle
Anchorage, Ak 99504

GNBC Web Site: www.greatnorthernbrewers.org



Great Northern Brewers Club

PMB 1204

3705 Arctic Boulevard

Anchorage, AK 99503

**NEXT MEETING: November 20, 2018
7:00 pm -10:00 pm at 49th State Brewery**