



# THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB  
JULY 2017

## The Prez Sez

by John Trapp

Here we are half way through the year and I still haven't accomplished a quarter of my list of crap to do this summer. I need to get my act together because time is flying by at warp speed.

GNBC members had great time at this year's GNBC Summer Camp Out at South Rolly Lake Overlook. Everyone that attended had lots of fun. As a bonus, the weather was incredible. The group meal on Saturday evening was a classic GNBC feast, which means more great

food than you can shake a stick at, and the shrimp boil on Friday evening turned out to be a crowd pleaser as well. The late Larry Williamson used to have a shrimp boil on the Friday evening of the campout in years past. I think it's time we resurrect this tradition and have it every year.



We will be back at Trail River Campground for next year's campout on June 15 and 16; I have us booked already. Here's the 3 month calendar of events:

July 11 – Summer BBQ at Jeff and Cathy's house on Lake O the Hills.

July 15 – E.T. Barnette Homebrew Competition in Fairbanks (Fox, AK)

August 5 – Aug-toberfest at 49<sup>th</sup> State Brewing Company in Healy, AK.

August 19 – BBQ at Peter and Shannon Hall's House.

September 19 – Monthly meeting at 49<sup>th</sup> State Brewing Company, 7:00p.m.

September ?? – Talkeetna Beer Festival. Exact dates and time will be published when we get them.

End of September – Oktoberfest season starts!

The July BBQ at Jeff Loughrey and Cathy Straub's house up on Lake O' the Hills will be on July 11. Head up O'Malley road and take a right on Stoneybrook. At the stop sign take a left on Mountain Lake Drive and follow it around until it turns into Lake O' The Hills Circle. Bring Home Brew and something to throw on the grill. This kicks off at 6:00 and goes until 9:30.

July 15 is the E.T. Barnette Homebrew Competition in Fairbanks. Scott is always looking for judges and the quality of the beers is usually pretty good. This year the se-

The Prez Sez

Secretary's Corner

Meet Your Local -King Street  
Brewing Company

E.T. Barnette - Call For Judges

Sud's Corner

July GNBC Meeting and Summer  
BBQ at the Loughrey's

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

GNBC WEB SITE:

[WWW.GREATNORTHERNBREWERS.ORG](http://WWW.GREATNORTHERNBREWERS.ORG)

NEWSLETTER EMAIL

[bushy@alaskan.com](mailto:bushy@alaskan.com)

PRESIDENT: JOHN TRAPP

[johnctrapp@hotmail.com](mailto:johnctrapp@hotmail.com)

VICE PRESIDENT: KEVIN SOBOLESKY

[vp@greatnorthernbrewers.org](mailto:vp@greatnorthernbrewers.org)

TREASURER: SAM MOORE

[treasurer@greatnorthernbrewers.org](mailto:treasurer@greatnorthernbrewers.org)

SECRETARY: JIM O'TOOLE

[secretary@greatnorthernbrewers.org](mailto:secretary@greatnorthernbrewers.org)

BOARD OF DIRECTORS

MIKE FISHER

[mikefisher.ak@gmail.com](mailto:mikefisher.ak@gmail.com)

BRIAN SMITH

[brian.smith@ymail.com](mailto:brian.smith@ymail.com)

KAT KARABELNIKOFF

[kkarabelnikoff@gmail.com](mailto:kkarabelnikoff@gmail.com)

BRIAN HALL

[iheart314@gmail.com](mailto:iheart314@gmail.com)

PETER HALL

[alaskabrewer@gmail.com](mailto:alaskabrewer@gmail.com)

NEWSLETTER EDITOR

Debbie Grecco

[bushy@alaskan.com](mailto:bushy@alaskan.com)

lected categories are pretty nice, so it's definitely worth a trip north. See Scott's article.

Peter and Shannon Hall will be hosting the August BBQ at their home on August 19. We'll have details about what time and what to bring in next month's newsletter, but we say thank you for hosting GNBC at your home.

I still haven't heard anything about heading up to Healy for Aug-toberfest the first week in August. There's a whole slew of beer drinking events going on this summer and I know that we must pick and choose which ones we go to, but this one would be cool. Always a great excuse for a road trip and camping out while drinking great beer at 49<sup>th</sup> State Brewing Company.

Also, just a reminder of a few competitions coming up in October. First will be the Anchor Town Invitational on Oct. 8, and then the Autumn Pour in Juneau on Oct. 14. Ryan Johnson with Alaskan Brewing came in and talked to the club at the May meeting. They would love for us to participate in their festival.

This month "Meet Your Local" article features Shane and Dana, Owners of King Street Brewing Co.

Remember, be safe and drink responsibly when out and about and keep those carboys filled. Until next month, Cheers.



## Secretary's Corner

by Jim O'Toole

Recently I was thinking about tasting beer.

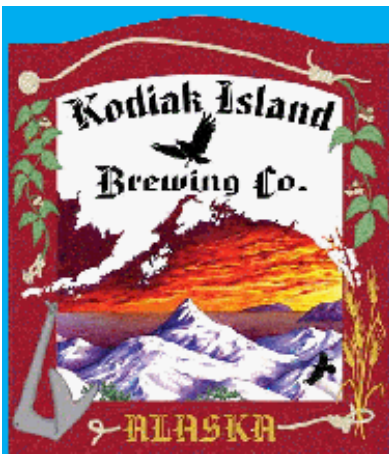
I wasn't thinking so much about the techniques we serious beer drinkers have learned about - such as distinguishing between the various characteristics of various beer styles - but simply when a beer tastes best.

I just got back from my grandson's second birthday party and his dad was prepared; he had kegs of King Street Pilsner and Sierra Nevada Pale Ale in the kegerator for me and a couple of his buddies who also know a thing or two about beer.

When I left for the party around noon on Saturday the temperature at my house was in the mid 50's so I wore long pants, a long sleeve shirt, and I took a jacket. The jacket stayed in the car because, by the time we drove from Muldoon to west Anchorage the sun had come out and I knew immediately that it was going to be a long, hot day. We wore a path from the backyard to the kegerator in the house.

I love King Street's Pilsner and, on a hot day, there is not another beer I'd rather drink. If it's not available, I won't turn down most other quality beers. Luckily, the people I normally hang out with are into quality beers, so I rarely find myself short of tasty, quality beer.





Friday night I went to the Mulcahy Stadium for a Bucs game and it was frigid with the temperature in the low 50's and a breeze blowing. It was a good ball game so we stayed for all nine innings but I only had one beer where I normally try to squeeze in at least two or three. They serve good beer at these Alaska Baseball League games (Glacier Pilots have a better selection) but it occurred to me that, when the temperature is low, there might be some beers that will "taste" better than others. The Alaskan Brewing Icy Bay IPA was my choice that night and, though it is, in my opinion, a pretty good example of an American IPA, I realized it has tasted better and the only thing that was different was the temperature of the air I was breathing while drinking it.

In my Navy days in the 1960's, when we were in a west coast port for any length of time, some of us would find ourselves at a major league ballpark where "A beer an inning" was always our goal. I can't remember what beer we drank in those days but I know that in the hot summers in San Diego or San Francisco a cold beer always seemed to taste good even though I am absolutely certain that

it was what I would call "swill" these days.

Of course, keeping on that "beer an inning" course meant that, by around the fifth or sixth inning, it wouldn't have mattered what it was we were drinking because, by then, we were "drinking" and who cared. I was such an un-sophisticated drinker in those days that even if there had been quality beer available I probably would have gone with the cheapest beer anyway. Sailors in those days didn't make a lot of money even with the extra "sea pay" and "submarine pay" so "cheap" just about everything (not our women—never-ever. Isn't that right, John Craig?) was always the plan.

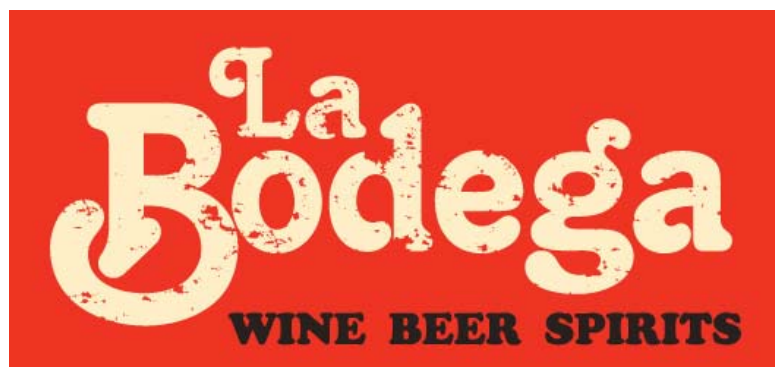


These days, I can afford to buy better beer and I have been hanging around with people who have encouraged me to develop a little class regarding the beer I drink and also to appreciate the many aspects that those beers present. I cannot begin to explain how much I appreciate these people for the opportunity to learn from them and use what they give me to make my life a lot more enjoyable. And really tasting a good beer, at the right temperature, and in the perfect beer style for the circumstance I find myself in is so much better than the old days, no matter where I was or what beer it was.

I'm just rambling here and it just occurred to me that maybe I'm just cranky; like just about everyone else around here that I talk to who want to see some summer, when that pilsner is going to be perfect.

Calendar Of Events (see the "Prez Says" for most up to date listing)

- July 11 – Summer BBQ at Jeff and Cathy's house on Lake O The Hills.
- July 13 – "Beer In The Garden" Alaska Botanical Garden. 6:30-9:30. \$45 -55.
- July 15 – E.T. Barnette Homebrew Competition in Fairbanks (Fox, AK).
- August 4-6- Salmonfest- Ninilchik. \$69-135.
- August 5 - Augtoberfest at 49th State Brewing Company in Healy, AK.
- August 12 – Kenai Peninsula Beer Festival. Soldotna Sports Center. \$30-50.
- August 19– BBQ at Peter and Shannon Hall's



# Meet Your Local: King Street Brewing Company

by *Mike Fisher*

Tucked away on King Street north of Dimond is King Street Brewing Company. I sat down with founders Shane Kingry and Dana Walukiewicz one morning to talk about their brewery: its history, its present, and its future.

Before there was King Street Brewing Company, Shane and Dana were avid homebrewers. Dana started brewing in his dorm room. He immediately realized that he could brew good beer. After a brief stint with extract beers, he quickly moved to all grain brewing. Dana lived for a time in Seattle, where he continued his brewing hobby in, at the time, one of the hearts of craft brewing in the country, near breweries such as Red Hook, Maritime Pacific, and Hale's. He later spent four years in Europe, where he didn't brew but enjoyed the tremendous quantity and variety of great beers in the Czech Republic and beyond. It was a period of exploration of all the classic styles that he had been brewing, and it helped him to brew even better beers when he returned to the United States. He continued to hone his recipes and expand and improve on his technique, including doing cold start fermentations and proper lagering.



Shane started brewing in his mid-20s. He was introduced to the hobby by a family friend and took to it quickly, especially since at that time it was cheaper to brew your own beer than to buy it. Every Fourth of July, Shane and his wife threw a big party. He worked with Dana's wife, so Dana made it to one of the parties and, with the keen eye of a homebrewer, immediately noticed the taps and talked shop with Shane. Thus began the collaboration. The two grew their friendship over time, fishing, hanging out, and talking about brewing. Eventually, as happens when two avid homebrewers bolster one another's ideas and confidence, they decided to go pro. Initially they thought small (only three barrels), but there was a pivotal moment in the process where they realized that was too small and that to make it work they would have to go bigger. Eventually they settled on a seven-10 barrel system and as the ideas (and equipment needs) took shape they talked each other into going for it.

King Street moved into its current location in October 2010. After eight or nine months of permitting, construction, licensing, and securing equipment, King Street's first batch was brewed in August 2011. Its first release party took place on October 25, 2011, at Humpy's. The taproom opened the Wednesday before Thanksgiving the next month. One it opened, the taproom really enabled the brewery's success. Not only did interacting directly with its customers help to get feedback on and improve the beers, but it also allowed the brewers to brew new and experimental recipes to see how people liked them. Customers also started asking restaurants for King Street's beers, a grassroots movement that was a lot more effective than knocking on doors trying to secure taps.

Today, King Street has six year-round flagship beers that represent some of the classic brewing styles. These recipes are the ones that Shane and Dana have perfected over the years. In fact, the Pilsner is one Dana has worked on since his early days of brewing, and the Hefeweizen is the first beer he brewed. The initial styles came about by looking at the market, but as any good homebrewer turning pro would do, they also brewed the beers they wanted to drink. Other than the flagship beers, they have doing some limited seasonal or other special brews such as their imperial series. The seasonal beers are fun, but they are not the core focus.



When they moved to a large system, they had to address scaling issues such as increased sugar and flavor extraction and hops utilization. To this day, they are also still working with hops, making small tweaks to evaluate changes and ultimately improve their beers.

Since its founding a few years ago, the Anchorage (and Alaska) beer scene has really taken off. Thanks to residents' interest in drinking locally and tourists' interest in trying local beers where they travel, there has been an explosion in small and occasionally seasonal breweries around the city and the state. While there continues to be a lot of opportunity for locally-oriented breweries with their own taprooms, Shane and Dana have seen the growth here and nationally making it more difficult for newer breweries to gain space in stores. Packaging requires a significant volume and changes the nature of a brewery, due to the costs involved and the need to keep package stores stocked as needed, so it is really a leap from a taproom to stores. (Inside look: the minimum order quantity is currently 200,000

cans. If the cans are printed before they ship, it means a lot of beer needs to be brewed to go in those cans. If shrinkwrap labels are used, the cans can be used for different beers but each sleeve costs a lot more than the equivalent printing. In either case, there's a whole lot of inventory involved in each shipment and that requires both storage space and the need to turn over the cans quickly to recoup the money tied up in them.)

I asked Shane and Dana for other advice for homebrewers looking to step up their game, whether that be improving the beers they brew or making the leap to brewing professionally. At home, a big improvement most brewers could make is temperature control. It makes a big difference in the quality of the beer brewed, though admittedly it's a lot easier to control temperatures on a big system than it is at the homebrew scale. For those looking to go pro, they offered some cautions. Take your best estimates for the time and cost involved, then double the money and triple the time. Or vice versa. Or just triple both. There are all kinds of permitting steps and fees involved, so be prepared. Also be prepared to handle the business side and be aware that it will pull you from brewing. Expect to spend 80% of your time cleaning (we're all home janitorial enthusiasts, after all), 5% of your time brewing, 35% of your time selling, and 80% of your time on the business.

Looking to the future, King Street is moving down the street soon, to a new facility on which it officially broke ground on June 7. Shane and Dana designed the new facility from the ground up, with more space for storage (ingredients and packaging), a larger taproom, more event space, more parking, an all new brewhouse and fermenters, and room to grow. It will not only provide more space for what the brewery does now, but allow for other potential activities to take place there. Most importantly, it is a building designed to be a brewery rather than a brewery designed to fit an existing building. It will have a drive-in cooler, a loading dock, and a spent grain removal system. The construction schedule calls for an enclosed structure by September of this year and an opening target of March 1, 2018.

Shane and Dana expressed appreciation for all the support Great Northern Brewers Club and its members have given the brewery over the years. They haven't done much homebrewing over the last several years, so they have enjoyed connecting to the hobby through the Anchor Town competition. They also like the inspiration and enthusiasm from working with competition winners and the different beers and beer styles they envision.

I would like to thank Shane and Dana for taking the time to meet with me for this article and for their support of Anchor Town.



# E.T. Barnette Call For Judges

by *Scott Stihler*

We need folks to help judge this year's E.T. Barnette Homebrew Competition!!!

Things are looking pretty grim in the judging department. It is mid July and we have less than half the number of judges we had last year.

I need your help to get this event professionally judged and continue to represent the best of brewing talent and judging in the state of Alaska. Help!

You do not have to be a professional, certified beer judge to help out. If you have a good beer palate and a keen interest in beer, I can pair you up with more experienced judges and you'll do just fine and learn from the experience as well.

Judging will take place on Saturday, July 15 at Silver Gulch Brewing and Bottling Company located in Fox, Alaska (a small community ~11 miles north of Fairbanks).

The seven judged categories will be: Dark European Lager (8A-B), British Bitter (11A-C), Dark British Beer (16A-D), Pale American Ale (18A-B), Amber and Brown American Beer (19A-C), Belgian Ale (24A-C), Fruit/Spice/Herb/Vegetable Beer (29A-B and 30A).



Once again out of town judges can pre-register and hand carry their entries thereby saving on shipping costs.

All they need to do is fill out the Entry forms and mail it to us along with the corresponding fee payment. On the day of the competition the judges simply show up with their chilled entries in hand. Be sure to attach Bottle IDs to each of the bottles with rubber bands so we can distinguish which entry is which.



Please mail your pre-registration materials to:  
Chérie Stihler  
P.O. Box 84988  
Fairbanks, AK 99708

Please mail in the pre-registration information etc. early enough so that it is received no later than the entry deadline (i.e. July 12). This will allow us to register those entries along with all the others and we'll be ready when you show up with beers in hand.

This year's E.T. Barnette Homebrew Competition will once again take on that same day as the Golden Days Beer Fest. Since the beer fest takes place 3:00-10:00 p.m. there should be plenty of time to judge beer AND enjoy the festivities associated beer festival.

If you are interested in helping out please contact Scott Stihler at [stihlerunits@mosquitobytes.com](mailto:stihlerunits@mosquitobytes.com) or (907) 474-2138.



# Sud's Corner

by John Craig

"Squirrel, squirrel, squirrel" is the magic phrase that drives my dog Brewer Crazy. As I start my day at the cabin in the woods, it's a quick fire to knock off the chill of the morning. I get the coffee pot start, pop in my dentures, eat some dry cereal to wash down the doctor's pills, all to keep me going another day.

While I eat, I watch the camp robbers (gray jays) and squirrels at the bird feeder on the front deck. Below the cabin, the ducks and beavers are swimming near the beaver house. Good Morning, America - here we are in life in the woods. One year we had the invasion of the squirrels. Our grandkids live trapped 27 of them. We would take them on a free ride to Montana Cree on the back of our four wheeler in the cages. The grand kids would wade into Montana Creek and say "swim or drown." The critters would swim to the other side with no problem.



one day a squirrel ran across a freshly painted picnic table I'd just done in fire red. The squirrel's feet and busy tail were red after that. This squirrel was also dropped off at the creek, which is about four miles from the cabin. A week later, it was back at the bird feeder. From then, on it was a free trip to the end of Yoder Road, seven miles away. It seems like they work their way back to our cabin every time and this year we had four on the bird feeder, at least as of this morning. They drive our dog Brewer crazy. If you would like some live squirrels, let me know. We even get squirrels inside of our wood stove. They come down the chimney. We can't leave the window open or they will come into our cabin and join us for dinner.

Late in the evening as the sun was dropping, we had a flying squirrel on the bird feeder. They are the ugliest thing you've ever seen. Their faces look like rats with teeth and they have pointed ears. Their legs have flaps on them as they jump off the deck and glide from tree to tree. We've had them a couple of years back, but haven't seen any since. I heard they have them in interior Alaska, up in the Fairbanks area.

Late at night as the owl is having a field day, I find the remains they drop in the woods on the trail to the outhouse. During the day, we have packs of ravens with scouts and hunting parties. Their squawking drives us all crazy. We'd have to escape an head down to the Denali Brewery on the side-by-side four wheeler with our growler saddle bags set on the deck. We enjoy the sunshine and have a nice cold brewski. I think they built Denali Brewing Company just for me; it's so close to our cabin.



Two lots from the brewery, there's a clearing for a couple of acres of land for a future marijuana growing operation. I can see the two sisters that have the food truck at the brewery having a hay day with everyone getting the munchies from this new operation. Thank the beer gods for Denali Brewing Company's refreshing creamy Chuli Stout on nitro. This stuff is dynamite, and the summer kolsch is a nice way to break up the day.

For us to escape them damned squirrels that were driving us nuts, I get a little squirrely myself if I have too many brewskies!

# GNBC Summer BBQ at Jeff and Cathie's

by Julie McDonald

The Great Northern Brewers club is lucky enough to have members that graciously open their homes to welcome out members for outside events that feature the best of what our club has to offer: good friends, good beer and a good time.

Jeff and Cathie, long-standing members of our club, have invited homebrewers to the spacious home on the Upper Hillside in Anchorage for a summer barbeque on Tuesday, July 11th starting at 6 pm. This event is family-oriented and invites not just the brewers but their families to enjoy an evening the (hopefully) sun for outside recreation in a pristine setting with enough activities to keep everyone occupied.

Jeff's back yard opens to a lake with paddle boats and a recreation area where volleyball, horseshoes, fishing and expansive views are the norm. Come prepared to let the kids run around and enjoy themselves while you share a few bevies with friends, and be summer-time merry like can only happen in Alaska in July.

Bring everything you need to be comfortable, including something to throw on the grill for you and your family, homebrew to consume and share, and you favorite Frisbee, volleyball, catcher's mitt, or whatever to engage others in good, vibrant outdoor fun. This year's event will begin at 6 pm and last until whenever you and your family get worn out.

To get to the gig, head up O'Malley and look for Stoneybrook Road on the right, towards the top. If you get to Hillside Rd., you have gone too far. Go to the end on this short road and take a left on Mountain Lake Drive. This will quickly turn into Lake O' The Hills Circle. The lake will open up on your right. Follow this around toward the end, and Jeff's place is at the end. His address is 7051 Lake O' The Hills Circle if you want to put it into Google maps. Please respect other homes when you park because it can be crowded.

Come and enjoy a good time we hope to see everyone there.





**T**he 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



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

**T**his newsletter may be copied or reprinted with the permission of the editor.

*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:

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

GNBC Web Site: [www.greatnorthernbrewers.org](http://www.greatnorthernbrewers.org)



Great Northern Brewers Club  
PMB 1204  
3705 Arctic Boulevard  
Anchorage, AK 99503

**NEXT MEETING: July 11, 2017  
6:00 PM at the Loughrey's - Lake O' The Hills**