



The Prez Sez

Secretary's Corner

Fur Rondy Homebrew
Competition

Suds Corner

BIAB Part 2

Meet Your Local

Small Fry Challenge

THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB
MARCH 2017

The Prez Sez

by *John Trapp*

I never thought February could be so busy, but holy crap was I swamped with work, travel and chasing a 3-year old. I did manage to throw together a batch of Raspberry Mead, so I feel I accomplished something last month. We have a little breather in our brew club schedule during the beginning and middle of March, but the agenda and calendar start to fill up quickly after that. So get your rest, brew a batch of beer and plan accordingly for some good times. Here's the three month calendar of events.

March 4th – Fur Rendezvous homebrew competition. Drop off are on March 3rd at Arctic Brewing Supply or at Resolution Brewing any time (during hours) thru March 2nd. Tuesday March 21st.

March 21st Monthly meeting at 49th State – 7:00 p.m.

March 25th – Curling event at Anchorage Curling Club! We don't have a time yet, but we'll post as soon as possible.

March 31st thru April 2nd, Beer Tripping weekend in Talkeetna! Plus home brew competition.

April 1st, Equinox Mead Competition (Spring Equinox) sponsored by Celestial Meads in Talkeetna.

April 8th – Potential House Crawl – we are looking into how many people would be interested

Tuesday April 18th - Monthly meeting at 49th State – 7:00 p.m.

April Something??? – 49th State Brewing Company Spring Break-up HBC. More details later.

May 6th – Brew-a-Thon at Kevin Sobolesky's Parents home on Jade Street.

May 16th – Monthly meeting at 49th State – 7:00 p.m.

May 26th & 27th – Haines Craft Beer Festival in Haines, AK – Road Trip!

The Fur Rendezvous home brew competition will be on March 4th starting at noon at 49th State Brewing Company. This is right after the start of the Iditarod and before the start of the running of the Reindeer, so plan on a day of fun and beer judging down town. Give yourself plenty of time to find parking and crossing over 4th avenue. Please see the article on this event.

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

GNBC WEB SITE:

WWW.GREATNORTHERNBREWERS.ORG

NEWSLETTER EMAIL

bushy@alaskan.com

PRESIDENT: JOHN TRAPP

johnctrapp@hotmail.com

VICE PRESIDENT: KEVIN SOBOLESKY

vp@greatnorthernbrewers.org

TREASURER: SAM MOORE

treasurer@greatnorthernbrewers.org

SECRETARY: JIM O'TOOLE

secretary@greatnorthernbrewers.org

BOARD OF DIRECTORS

MIKE FISHER

mikefisher.ak@gmail.com

BRIAN SMITH

brian.smith@ymail.com

KAT KARABELNIKOFF

kkarabelnikoff@gmail.com

BRIAN HALL

iheart314@gmail.com

PETER HALL

alaskabrewer@gmail.com

NEWSLETTER EDITOR

Debbie Grecco

bushy@alaskan.com

Looks like the GNBC curling day is going to happen on March 25th. Jim O'Toole has been in contact with the Anchorage Curling Club, but I don't have a time for you yet. We will post on facebook and send out a club e-mail when we have the time it starts finalized. If you've never been curling it is definitely worth a try. Plus, there's a pretty good bar there that serves good beer.

Now for Talkeetna! Hopefully everyone has made their reservations at a favorite hotel or B&B for March 31st thru April 2nd. The complete agenda and list of activities for the weekend are not finalized yet, but we will have that ready by the March club meeting. And don't forget, the Equinox Mead competition will be held on Saturday April 1st at the West Rib Pub, so dig out a few bottles of mead to enter. This will be on top of the home brew competition the same day. The home brew competition is not sanctioned, and doesn't necessarily follow styles and guidelines while being judged. If you have a beer, and it's pretty good, enter it! It may not fit any style or category, but if the judges like it, it could win BOS and be brewed the following year. I hope to see everyone there.

Last month I said I would have a brewing challenge for you in this month's newsletter. Well, I delivered on my promise so please read the Small Fry Challenge article and Brew up a JAB.

There's been some interest in another GNBC house crawl. In case you are wondering what that is, we would rent a bus and drive around to different Brewers homes where we would participate in different activities, drink some home brew and eat some good food. If this is something you're interesting in participating in, we have a potential date of April 8th or mid-June. Stand by for further discussions and sign up.

This month's "Meet Your Local" article features Mr. Billy Opinsky, owner of Humpy's. 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*

For those of you who didn't come to the February GNBC meeting, you missed a couple of great presentations by board member Brian Hall who talked about a brew-in-a-bag system he's been using. Brian also showed what can happen to a beer if water chemistry isn't perfect and what happens to some beers as they age.

I've been contemplating the brew-in-a-bag way of brewing since Brian told me about it. I haven't been to his house, but he showed me photos of the heavy duty hook he has in the ceiling above his brew burner. I'm wondering if his wife allowed that to happen in the kitchen.

If you aren't familiar with Brian, he drew a few murmurs at the GNBC meeting when he showed one of the brew bags he uses and casually mentioned that it's for when he brews 55 gallon batches. I'm guessing he has a designated brewing spot in the old homestead.

I started looking on line at brewinabag.com. I migrated to other sites where people have come up with things that gadget lovers can't seem to live without. It's pretty amazing when I realize that it wasn't too long ago that home brewing meant using just about anything on hand to brew. If the only large kettle they had was aluminum, we'd use it. Fermentation in a bucket or large crock and bottling with whatever bottles weren't full of something else was common and acceptable back then.

My house is pretty small so I don't have a lot of to store my brewing gear, so a new stainless steel conical fermenter or even a cheaper plastic one is out of the question - not to mention the \$2500 conical temperature controlled fermenter which has more than just a space issue with me.

How about a 72 thousand BTU copper clad Steampunk Inspired Propane Burner for \$280 that looks like something NASA would have lying around their spare parts room?

For \$40 you can buy 54 silicone bottle savers that are to be used to keep your empty bottles clean until it is time to fill them. It's snazzy, but until my method of giving bottles a good rinse and then drying and storing them upside down before running them through the dishwasher on the "High Heat" setting with a tablespoon of One Step in the soap dispenser causes a batch to fail, I'll pass on these.

The \$140 outdoor brewing cart is not really a "gadget" but it is something that I wish I had room for. I'd probably need a new house too unless I wanted to brew in the front driveway - as it's the only place a cart like this could be taken outside.

One website I found showed a "Beer robot that measures alcohol" and showed a sending unit stuck in a carboy and an iphone reading the specific gravity on a progressive chart. The link to the details on this was broken and I couldn't find it after a couple of minutes of searching. In any event I'm back to doing the 8th grade math to figure it out on our own.

I found a "Beer Bug" with a probe I put in my fermenter that sends the specific gravity and alcohol content information "to the cloud" from where I can access it. How big is that cloud anyway?

I served in the Navy with a guy whose job - before he retired a couple of years ago - was the Chief Financial Officer at Sierra Nevada Brewing in Chico. On my way through there while - Bill was still working - he gave me a tour that most people don't get which included a chance encounter with Ken Grossman and a close-up look at their new hop infusion device that produced their "Torpedo" IPA. I believe Sierra Nevada was one of the first commercial brewers to do it that way and they named the things in honor of Bill's submarine service. He said.



Even though it's not exactly the same thing, I was intrigued by a "10" Draft Beer Randall" that looks like a water filter I'd buy at Sears to fit under my sink, but it is used to infuse whatever flavor I want into my beer by filling it with what I want and installing it between my keg and tap.

The description calls it a "Dogfish Head-style Randall" so it's obviously something from those goofy brewers back in Delaware came up with. The only one I've seen like it was at a small neighborhood pub in western Virginia that had a 4 barrel system in the back and an infuser between the kegs and taps up front. That day, they had it filled with jalapenos and in an IPA line.

As I said, I haven't had experience with this before but have to say that the beer was right up there in quality with the jalapeno brew that GNBC board member Mike Fisher brewed a couple of years ago and which I'll never forget.

Immediately after reading all about that Randall, here comes the "Blichmann Hoprocket" that is a much fancier version.

After all of this, I realized that the two CO2 growler keepers I have are the fanciest gadgets I own and I think I'm happy with that. I love the process of brewing and am just going to keep on doing it the way I've done it for the last few years.

When the guy from Minnesota gets his sprowtmalt home grain malting system up and on the market I might have to take a look at that.

Looking is cheap.

Calendar of events:

Fur Rendezvous Homebrew Competition

Saturday March 4, 2017

49th State Brewing Company

Entries to:

Thru Thursday March 2 Resolution Brewing 3-8PM

Friday March 3 at Arctic Brewing Supply 3-6PM



GNBC Monthly Meeting

Tuesday

March 21, 2017

49th State Brewing Company

Equinox Mead Competition

Talkeetna, Alaska

April 1, 2017

Talkeetna Beer Trippin'

March 31-April 2, 2017

GNBC Campout

June 23-25

South Rolly Lake Overlook

At the end of Nancy Lake Parkway

6.5 miles from the Parks Highway.



Palmer, Alaska

Fur Rondy Homebrew Competition

It's time for the 2017 homebrew competitions to start in Alaska! GNBC is proud to announce that the 2017 Fur Rondy Homebrew Competition will take place at Noon on Saturday, March 4th at 49th State Brewery. Judges, this is the same day as the Ceremonial Iditarod Start, so please plan accordingly. The Ceremonial Start is at 10am, so that gives you a few hours to watch the race before judging.

49th has graciously agreed to brew the Best of Show beer, or the Brewer's Choice beer, in case the BOS winner isn't realistic for them to brew and effectively market and sell.

Points will be awarded as follows:

- 1st – 6 points
- 2nd – 4 points
- 3rd – 2 points

If your HBOTY entry wins BOS, you will receive another 2 points.

Homebrewer of the Year (HBOTY) points will be different for this competition. Each entry will need 2015 category/subcategory for judging purposes. Also, one of the below categories needs to be designated. If above category isn't specified, competition organizers will place the beer into what is deemed to be the most appropriate category.

All lagers will be lumped into one grouping to "compete" against each other for place/points, while simultaneously being judged according to their separate BJCP category/subcategory. In other words, for all lagers there will be only one 1st place, one 2nd, and so on.

This new categorization method is based on the specific needs of smaller competitions in Alaska. The 2015 BJCP categories are just too numerous to allow us to have a true "open" competition and judge them in a timely manner. This is our experimental work-around and is well within the BJCP guidelines for a sanctioned competition.

Fur Rondy Homebrew Competition (March)

- Lager HBOTY
- Stout/Porter HBOTY
- Imperial (8% & up) HBOTY
- Belgian/French HBOTY
- IPA/Pale non-HBOTY (You can earn your points at the IPA Masters!)
- Wild/Sour/Brett non-HBOTY
- Other (any other category may be entered but will not be eligible for HBOTY or BOS)
- No Meads/Ciders

Entry drop-offs will need BJCP Entry/Recipe forms. Entries will be accepted at Resolution Brewing Co. Monday February 27th to Thursday March 2nd 3pm-8pm and at Arctic Brewing on Friday, March 3 from 3pm until 6pm.

*If you are Valley resident and can't make it to town contact Chris at fergchri@gmail.com for a possible pick up.

MEETING SETUP	
A - J	Food
K - P	Setup
R - Z	Cleanup
A - J	Setup
K - P	Cleanup
R - Z	Food
A - J	Cleanup
K - P	Food
R - Z	Setup



Suds Corner

by John Craig

Mush, mush, mush, you yipping hound dog! As my lead dog Brewer heads down the snow trail, I hope some day he gets that squirrel or snowshoe hare that always seems to escape by the hair of that dog.

I found a beer many years ago at the Rogue Brewery. It was during the Beer and Oyster Festival in Newport, Oregon. I was invited as Brewisto John to join them during this event. A surprise brew for me was from the Hair of the Dog Brewery. It was the first time I ever had a funky, barnyard barley wine style brew.

I just remember them asking "what the hell is this?" It had the aroma of a wet dog and a bite and bitterness that was new to me. After drinking cheap beer for half of my life, this was something new to me. I learned to be extra careful; these beers would sneak up on me.

Another funky doggie is from the Dogfish Head Brewery, and they did visit us many years ago during the Fur Rondy days. At that time, the car bumper stickers around town proclaimed "East Coast Brewers Are Pussies." I think the stickers came from Midnight Sun Brewing Company.

Thank goodness these 'wet do brews' came in 8 ounce bottles. That was about all I could lap up at one time. They were good for when it was minus 20 below at the cabin.

This ole hound dog that's lost most of his hair over the last 50 years in Alaska has had his share of dogs.

Good ole Coors was my sheep dog back in the pipeline days. Back then, there was a black market for Coors; it was only available in seven states.

Being born and raised in Colorado, I was nursed on Coors at a very early age. I was baptized with Coors at a local pub. That was back in high school. At the local pub during school lunch break, we were wild and crazy in a small town.

I graduated as an Englewood Pirate. It was a reason for me to join the navy and become a buccaneer sailor on a troop transport ship for the next four years. I had a lot of beers in waterfront bars when we cruised from port to port.

Later on, I had a dog named Beer Can Crunch, a Heinz 57 mix of a mutt that I'd never leave my beer can unattended around, or it was history. That was back in the 1980's. I was just beginning to lose my pony tail. I was fighting fires with the BLM out of Campbell Airstrip in those days.

Later on – here at Jade Street Brewery – during my heavy duty brewing days – I wore out my kitchen stove with heavy brew pots and boil-overs making homebrew. As Rose wouldsay, "beer, beer, beer, and bottle more beer. Old Beer Can Crunch – he was well trained – would act on my command "brewski" and he'd fetch me a can of cheap beer out of the wash tub. Damn, I miss him; now days I have to get someone to grab be a beer, darned it!

Back in the 1990's, my dog Smokie – named to honor my favorite style of beer – was part wolf dog that found me at my cabin in Anchor point. He was wild and crazy, just lime me back in those days. We had a lot of good times. Make sure you luck up your chickens at night. My hair was starting to get real thin and grey; life in the woods can do that.

As the beer flowed later in life, I met Rose. We had two sweetheart dogs – Blackie the black lab and our lady dog Denali. I'm sorry to say, neither dog enjoyed beer as much as I did and I was starting to get bald. With lots of dog treats, our canine friends will meet us in doggie heaven in later life. Amen – Bow Wow.

Our best friend now days is our silly dog Brewer. He is a pound dog and we adopted him into our family. He's the only one that will put up with my bull crap; I'm still working on that.

If you see me at the dog park with Brewer on St. Patrick's Day, please buy me a dark stout or give me a dog treat and we can say our cheers.

Mush, mush, mush, you dogs – see you on the trail!

BIAB part 2 (see Feb. Newsletter for part 1)

by *Brian Hall*

Aloha! It's finally March and it's finally starting to feel a little more like spring. Granted, I'm typing this as I sip on some Bikini Blonde on a lanai overlooking the ocean waves in Mau but sure hope its feeling like springtime wherever you're reading this.

Thank you to everyone who participated in the taste testing last meeting. We completed two triangle tests on experimental beers: one set of IPAs, and another set of Lambics. If you haven't checked it out, I posted the results on my blog, brouwerih-chugach.com (shameless plug.) Thanks to all who were there, and if you missed it, we'll do it again soon. It's important that we continue to look at the important steps in brewing and what really matters to us on the homebrew scale. There's no reason we need to be imitating what goes on in a professional brewery - as cool as tri-clamps are- we should be using practices that work best in the home.

Last month, we went over a few pieces of equipment that are helpful on the home brewing level - some of which you might not ever find in a professional brewery – even though we're both after the same goal: great beer. This month we're going to look at how those pieces fit together and a very simple look at brewing in your home, the easy way. This is not a catch all; I realize there are many paths to reach our destination. These are simply the main steps involved. I'll walk you through what I do on brew day. Next time we can cover fermentation and packaging more in depth.

I complete my brew day almost always in less than four hours for five gallons, and the key is thinking ahead to what's going to be happening next. I'm going to go in order of what I do, but keep in mind that steps may be going concurrently. This is a Brew in a Bag style all grain brew, with NO SPARGE. If you calculate your efficiently you'll probably be about 5-8% lower than usual. 10 Steps to Get You Brewing NOW.

1. Get your recipe, plug it into your software calculators (BeerSmith), water adjustment calculators (EZ Water or Bru'n Water), and find out what you're going to need. Shop, order supplies, etc. Figure out what you'll be doing ahead of time. [Don't let water adjustments slow you down. If you've never adjusted your water, just keep reading – Anchorage has great water and you can brew great beer with it.]
2. Think yeast. If you're doing a big beer, you'll probably need a starter. Using dry yeast? Great, go head to the next step. Smack pack? Vitality starter.
3. Now that you've got that figured out, it's time to brew. Heat your water. All your water. I put mine right on the stovetop with a heat stick in it. I get there in about 30 minutes. I use cold water so I'm not pulling any mineral deposits off the hot water heater. Again, you're using all your water. Whatever you'd use for both your mash and your sparge combined. Heat to your calculated strike temperature. While this is going on, mill your grains.
4. Add any water adjustments, stir. When you're at your target temperature, take out heat stick (make sure it's off!) and add your brew bag. Clip it to your pot. Add your grain. Stir with a large whisk. Check temperature. Adjust with small amounts of water. Easier to shoot high and bring it down if need be. Cover and relax.
5. While you're mashing, get your fermenting vessel, mix up some sanitizer, and clean up from the mash. Weigh out your hops, finings, and get a bucket for your spent grain to go into.
6. When the mash is done, pull out your bag with grain. If you can suspend it above the kettle, do so. Squeeze it out. Check to make sure you have enough wort. Put the whole bag into a bucket to clean later. Marvel at how easy that was. Turn burner on high, add heat stick and go to a boil. Add fermicap so you don't boil over! While coming to a boil, take bag with grains and put in a trash bag to compost or give to a friend with chickens. Things are SO much easier to clean while still wet. Rinse brew bag. Hang to dry.
7. When you hit a boil, add your 60 minute hops. Add more hops as needed. 10 minutes out, add your chiller and finings to the boil. While the boil is going, clean and sanitize your fermenter. Clean up stuff you've used.

8. Boil is over. Add your chiller and go. Swirl chiller as its running for maximum efficiency. Anything that touches your wort needs to be sanitized at this point. A spray bottle works well for this.
9. When your wort is cool to below 70F (about 5 min later using the JaDeD Hydra), use a funnel dump into a carboy or other clean and sanitized fermenting vessel. Don't worry about any break material getting in there, it'll all fall out after fermentation.
10. Pitch yeast, cover and set off to the side. Clean things sooner rather than later. Reward yourself with a homebrew from your last batch!

Once you find your stride, you can knock these steps out in under 3 hours if you're on top of things. I hope this helps motivate you to try (or get back into) this great hobby. Bring some of your next batch to the March or April meetings. Any experienced brewer will be happy to give you feedback and evaluate your process, myself included. Happy Brewing!



Meet Your Local

Humpy's Owner – The Man, The Legend, Mr. Billy Opinsky

by John Trapp

Let me start off by saying Billy isn't the sole owner of Humpy's Great Alaskan Alehouse. He has partners in the beer/restaurant empire that has been spreading down 6th Avenue in downtown Anchorage. For this article, I'll be concentrating on the beer Humpy's offers - it's what we're here for, isn't it? - because I could write volumes on the business ventures in Hawaii, Flattop Pizza, Bootleggers (formerly Sub-Zero), Williwaw and Anchorage International Airport that are now all part of the Humpy's empire.

I had the pleasure of sitting down with Billy for lunch at Humpy's the other day to ask him a few questions about how he got to where he is now. I've known Billy for more than 15 years, and I consider him a friend, but I've never asked him why he got into the bar and restaurant business. I just assumed, like so many other bar/restaurant owners that he had worked in the industry or had family that did and he decided to follow. When I asked Billy the question, without hesitation he picked up his glass of beer, held it in front of my face and said "for this". Now here's a man that has a real passion for beer!

I recall when Humpy's opened, and although I wasn't the first in line on opening day (June 13th, 1994 – that was Fermento -), I did stroll in on the second or third day. We talked about what the super popular beers were back then. I mentioned New Castle Brown Ale and Billy talked about Pete's Wicked Ale. We both laughed. I don't think we could even recall the last time we enjoyed either beer. And who could forget the Oregon Honey beer. We laughed about all the crappy cheap beer we drank in the late 80's and early 90's. It's amazing what age, maturity and wisdom will do to a beer drinker.

As we talked about the beer list, Billy pulled the sheet out of the menu holder and started pointing to the different categories. Once again, I saw the extreme passion he has in delivering good beer to his customers.

"See all the categories? I want an extremely diverse selection and I want rotation on the list," says Billy.

This means Humpy's is always looking for great beer to bring in to make available for customers. Every time I go into Humpy's for lunch or dinner, I end up reading the beer list from top to bottom to see what I haven't tried - maybe I've had 2/3 of what's there - on a good day, half on a bad. Still, it's amazing to have that kind of selection to go along with a meal. When Billy stated that Humpy's was created by a beer lover, for beer lovers, I believe him. So thank you Billy, for sharing the love of beer with the community.



Small Fry Challenge – Take a JAB at it!

by John Trapp

Let me start this article off with a little history. When I first joined the Great Northern Brewers Club back in 1998 and showed up to my first meeting with a 6-pack of home brew, I kept hearing people mention HAC. I would offer someone a sample of my brew and they would ask me “is this a HAC”? I would reply “no, it’s a pale ale”. Being new to the club and naïve about the term, I thought HAC meant you did a bad job of brewing it. I was pretty damn proud of my beer and everyone seemed to like it. It took about two months for someone to explain to me that HAC stood for High Alcohol Content, a semi-style GNBC basically invented. Here in Alaska we (brewers) are known to brew big beers, and we usually brew them year round!

HAC’s don’t necessarily mean its big body, just big alcohol. By adding rice solids to the wort you increase the fermentable sugars without really increasing the body of the beer. The end result is a pale ale that’s 7.5% alcohol but drinks like its 5.5%. Just think of Glacier Brewhouse’s Imperial Blonde Ale – it’s the ultimate HAC. On a blind tasting of it you would never know it’s 9% as it goes down oh so smooth and easy. Trust me – it will mess you up faster than you can say Jackrabbit. I still have vague memories of a golf tournament where someone (Jason Ditsworth) gave me a few glasses of this without telling me what it was; just blonde ale.

So, by now you’re probably telling yourself, so what, we brew big beers here, tell me something new John. Well, big beers are fairly easy to brew, easy to hide flaws in them, and a lot easier to get a balance between the hops and malt. Hence, the Small Fry Challenge; I’m challenging you to brew a smaller beer for the summer, a lawn mower beer, session beer, or what I’m calling a JAB (Junior Alcohol Beer). One that you can slug down and keep working, or drive a vehicle, run a chainsaw or weed-whacker, etc. I have a blonde ale that I brew and it’s won lots of medals and ribbons. It tastes great, good flavors, nice hop aroma – and it’s only 3% alcohol. People that drink at my house can throw back 3 or 4 pints and they’re still fine to drive home.

During the month of March I want you to start thinking about recipes to make a JAB. Try not to go over 4.5% alcohol. This will not be that easy as you will need to contemplate very different hop schedules to meet the lower malt bodies. But trust me; once you dial it in you’ll be able to brew these JAB’s quickly and easily. I want to start seeing these beers show up at the April and May club meetings. Some styles to think of are: Berliner Weise (normally 2.5 to 3% by style already), blonde ale, amber ale, cream ale, ordinary bitter, dry stout, Belgian Witt, American wheat, Vienna Lager, German Pilsner, and the list goes on.

Good luck to everyone that takes the challenge and I look forward to enjoying a JAB in the next couple of months. Cheers

Editor’s Note: HAC is the invention of Dave Snow, the original owner of Arctic Brewing Supply. Back in “the day,” Dave would brew this light, high-alcohol brew and treat patrons in the back of the store, behind the wall that separated the retail area from the storage and office area. Dave offered up the recipe and beer luminaries including Doug Simpson and Fermento brewed this stuff with abandon. The original recipe called for 7+ pounds of Alexander’s Malt Extract, 1.5 pounds of white rice syrup solids and a couple of pounds of fireweed honey. The original brew was hopped lightly for drinkability, and it was certainly drinkable. Simpson and Fermento brewed a 10 gallon batch of this heady stuff every week and kegged it. When Fermento built the massive shed in his back yard with Simpson and Snow, Suzy Snow made a sign and pounded it in the ground that proclaimed “This Shed Was Built with HAC.” If you look at Fermento’s shed today with an eye for carpentry, you’ll note the HAC-induced flaws.



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 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



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

**NEXT MEETING: March 21st, 2017
7:00 PM at 49th State Brewing Company Anchorage**