



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

April 2022

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April 19, 2022

49th State Brewing
717 W 3rd Ave

Downstairs Barrel Room

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The Prez Sez - By John Trapp & Liz Greer

As we wave good-bye to March, the days are getting longer and the temperature is raising fast. So this should be a warning that lager season is ending; if I hurry, I can still get one more batch in before the garage heats up. Think about that and brew appropriately. We had a great club meeting in March and it was nice having Dr. Ted from Turnagain Brewing Co. talking to us about sour beers. Of course, this all coincides with the wort he gave out for the "Tartside Challenge". I hope that you took advantage of this offer and are working on doctoring up your own gallon. Who knows, you might just get your idea brewed on the big stage at Turnagain.

Here's the 3 month calendar:

- April 8th – 10th – Talkeetna Beer Tripping, a little smaller, but still happening!
- April 19th – GNBC monthly meeting at 49th State Brewing, 7:00 p.m. (session beers)
- May 7th – Brew-a-Thon, no location but highly encouraged to partner up with another club member.
- May 17th – GNBC monthly meeting, could be at 49th State or somewhere else, please stay tuned.
- June 14th, or 15th or 16th – BBQ at a location, somewhere, will be announced at the April meeting.

Our first activity this April is Talkeetna Beer Tripping! It will be a little more low key, but should still be a great time. The dates are set for April 8th, 9th and 10th, and hopefully you booked your accommodations. Everyone in the club was e-mailed a Beer Trippin Schedule not too long ago. If you're planning on attending the festivities please take note of timelines and deadlines. The wort share kegs need to be dropped off with Mike Cragen this coming Sunday. Pick up of the kegs is on Sunday the 10th in Talkeetna after a wonderful weekend of Trippin activities.

The Golden Carboy Homebrew Competition "WILL" be happening this year, you can drop off your entries at the downtown Denali brew pub on Friday from 6:00 to 9:00 p.m. or early Saturday morning before 10:00. So please go into your crawl space, cool garage or closets and dig out some home brews and meads to bring up and share. This should be a great weekend and I hope to see a lot of GNBC members present.

Our April meeting is going to be dedicated to session beers, you know, the light easy drinking beers you can pound on a hot day and still finish mowing the lawn. We will have recipes, styles and examples to try, so plan on attending. All of the recipes we are going to talk about at the meeting would be an excellent starting point to brew a small batch for

The Prez Sez (Con't)

Brew-a-thon (May 7th). We aren't planning on having a set location, but we want to encourage everyone to find a partner and brew a batch of beer. We'll still be live-streaming for the 9:00 a.m. toast, just not at a particular site.

The May meeting, May 17th, is usually the meeting where Denali Brewing Company hosts GNBC and we bring the finished products of the DBC wort share. This has been a good time and it gives the fine folks at DBC a chance to taste what the homebrewing creative minds can come up with. We'll keep you posted on the details as the time get closer.

June will be a BBQ, and as I type this we are in the final steps to pin down the location. Yes, that means I don't have it yet. It will be announced at the April meeting. Until next time, keep brewing because life is good.
-Cheers



SAVE THE DATE
August 12-14, 2022
GNBC Campout at Eklutna Lake

The Secretary's Corner - By Gwendolyn Higgins



The highlight of our March meeting was a presentation by Ted Rosenzweig the mastermind, along with his wife, Mary, behind Turnagain Brewing here in Anchorage. Turnagain is sponsoring its annual Tartside Challenge competition by providing wort soured using the brewery's house culture derived from flora found on local alder wood. In keeping with the theme of the competition, Ted discussed Turnagain's process for creating the sour beers that are one of their specialties and shared some tips for getting the most out of the wort they provided for the competition. He also discussed the brewery's upcoming beers, including a barrel-aged version of their barleywine and an oenobeer (wine-beer), which is now available at LaBodega. While participation in the Tartside Challenge is now closed, judging of the competition will most likely take place at GNBC's June barbecue, with club members as the judges.

Light Beer! - By Elizabeth Greer

Light beer can mean several things to different people, but generally it refers to brews which are lower in alcohol than a normal beer. The first use of the term in marketing was in the 1940s when the Coors Brewing Company sold Coors Light, for a short period before World War II, relaunching it more successfully in 1978 [2011, The Oxford Companion to Beer, Villa.] as a 4.2% abv pale lager. Since then several "light beers" have used this marketing term. There was even a "diet beer" sold at one time. The rights to this diet beer were sold a few times and it eventually became Miller Lite. Remember "Taste Great/ Less Filling" commercials? Some States and countries have put a legal definitions on light beer. For example Australian light beer has less than 3% ABV and is charged a lesser tax.

However, light or low-alcoholic beer is not new. It has been around since the middle-ages for casual drinking for example with meals. It



was safer than water which was often not sanitary. I once visited a castle in Scotland from the 1700s - they showed us where the beer was brewed for safe hydration!

There are a few "light beer" categories in the International Beer Judge Certification Program (BJCP). Light Lagers include our typical 'US lite' beers – crisp and dry at about 4%, and Munich Helles – a bit more flavor profile but still about 5% abv max. The Light Hybrid beers include the creams, blondes, kolsch and some lighter wheats. These are generally 4-5% abv.

All these are nice easy drinking beers. Chilling on a hot summer day, you really don't want an IPA. Hops, at least to me, seems stronger when the temperatures get high. A nice Mexican lager on a sandy beach at 95 deg works for me!

A study from 2017 noted that "Despite the massive sea change that has occurred in the American brewing scene over the past two-plus decades, one fact remains starkly constant: Light beers are, by far, the best-selling beers in the country. According to Statista, seven of the top ten, six of the top seven, and all of the top three best-selling beers in the US have "light" in the name (though Miller takes some liberties with its spelling). In the 52 weeks ending on January 24, 2016, Bud Light sold over \$2 billion worth of product, nearly three times more than Budweiser, which is America's top selling non-light beer. Coors Light moved just over \$1 billion in brews. And rounding out the top three, Miller Lite had sales of \$884 million. By comparison, Sierra Nevada Pale Ale – one of the top-selling and best-known craft beers – ranked 19th in sales with \$79.5 million. [2017, Food & Wine, Pomranz].

American Light Lager Ingredients:

- 6 gals (22.7L) Water
- 1 gal (3.8L) Sparging water
(adjust salt additions based on your water)
- Epsom Salt
- 66.7% Pilsner Malt [-6 lbs]
- 33.3% Flaked Rice (or Flaked Corn)
[-3 lbs]
- Ultra Ferm in Mash (Optional)
- .25 oz (~7g) Magnum (or other clean bittering hop) @ 30min
- Whirlfloc @ 15min
- Yeast -Fermentis SafLager 34/70
- *** Mash @ 148°F (-64°C) for 45 min
- *** Boil for 30 Minutes

I have brewed a lot of light beers and they are not always easy. In addition to exceptional cleaning, you need to be sure not to overdo any ingredients (like - oh I will just put the extra ounce of aroma hops in, because I don't want to keep them ...oops.) To paraphrase Lee Ellis, Head Brewer at Midnight Sun Brewing, "it is hard to brew a good light beer, you can't hide any of your mistakes".

At our April meeting we will be going over a few different light beer styles and recipes. These will be posted on the website for your summer suds production. And if you are interested in a light football beer... check out the You-tube from the TheBruSho "Making your own American Light Lager". The ingredients are listed here for a 5 gallon batch and there is a You-tube for this beer at: <https://www.youtube.com/watch?v=Hq5bd2DKA1Y>

Happy brewing and imbibing in the lighter side of beer life.

Beer Trippin 2022! - Beer Tripping is Back! April 8-10

Beer Trippin' in Talkeetna! If there's one out-of-town event you make it to this year, this should be the one. 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. Denali WILL be having their Golden Carboy Homebrew Competition this weekend; however, GNBC will NOT be hosting the Equinox Mead Competition this year. The winner of the Golden Carboy will help DBC brew the headlining beer for next year's Beer Trippin' weekend. Get those brews ready for this fantastic competition.

Denali has great events planned and some noteworthy opportunities. 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.

Schedule at: <https://greatnorthernbrewers.org/wp-content/uploads/2022/03/Beer-Trippin-Schedule-2022.pdf>

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