



# THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

## June 2022

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September 20 - Location TBD

#### GREAT NORTHERN BREWERS CLUB

#### GNBC WEBSITE

[www.GreatNorthernBrewers.org](http://www.GreatNorthernBrewers.org)

#### CO-PRESIDENTS

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#### BOARD OF DIRECTORS

Rick Levinson, 2021-2022  
Deb Morgan, 2021-2022  
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Steve Johnson, 2022-2023

Contact information via our website

## The Prez Sez - By John Trapp & Liz Greer

First – Many thanks to Denali Brewing for donating the Mother Ale wort and organizing a brewing challenge/bottle share. The wort made for MANY varieties of beer created. I found this to be one of the most interesting aspects of the evening: i.e. comparing how different each was, from what was described as a “blank canvas” of wort.

Summer is now in full swing, days are long, the weather is incredible (even though we need some rain) and the beer is flowing on these hot days. We've got some fun activities planned for the next 3 months, starting off with the first inaugural Weenie Roast, followed up in July with a BBQ at Jeff and Cathie's house, and finished in August with our campout at Eklutna Lake. On Club events: Watch the website and/or the Facebook Page for more information on upcoming events. Here is the current three-month calendar:

- Tuesday, June 14th – Weenie Roast at Abbott Loop Park, 8101 Elmore. See article below.
- Wednesday, July 13th – BBQ Pot Luck at Cathie & Jeff Loughrey's 7051 Lake o' the Hills 5:00 to 9:00 p.m.
- Friday-Sunday, August 12-14th – Eklutna Lake Group Campsite

Some news that affects our commercial brewing friends: the Alaska House approved an update to alcohol laws, including changes for breweries. Changes include extended hours of operations, but the number of new taprooms will be controlled on a population basis. Many of the breweries, and the Brewers Guild, have been working towards bettering our State beer controls. We can hope it will be for the better.

On Wednesday July 13th, Jeff and Cathie will host us again for a BBQ at their lovely home up on Lake-O-the Hills. The club has been doing this for at least 24 years and we are very lucky to have both of them as members. Be sure to say thank you when you go.

The summer campout is at Eklutna Lake this year. We have half the group site from noon on August 12th until noon on the 14th. The group meal is Saturday evening around 6:00, and should be a good time so plan on attending.

Also – once we re-join our regular fall schedule, we are going to be trying something different: FANTASY Brew Ball. (I think that is what it is called). It is basically like fantasy football, we you will draft your draft picks, or pick your draft drafts, something like that. More information and details to come, but it should be fun event later this year! It sounds like competitions and brew events are coming back again... so stay healthy and drink good beer! See you this summer.

-Cheers!

## The Secretary's Corner - By Gwendolyn Higgins



The May Meeting was held at the Broken Blender and featured judging of the brews made from the Denali Blond wort that was distributed during Beer Trippin'. A total of 27 beers were entered in the challenge and members voted on their favorite. First place was a tie between Kevin Iverson with his Poblano Wheat and Mike Fisher for his Pineapple Coconut.

Denali will be assessing the marketability of these and most likely will be brewing one, or both, on a commercial basis. Thanks to all members who participated in brewing and/or judging, to the Broken Blender for providing the venue and support staff, and of course Denali Brewing!



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## Membership News! – By Steve Johnson

WHAT A DEAL! Join the Great Northern Brewers Club from May 1st to September 30th and, in addition to the membership card for the current membership year, AUTOMATICALLY receive a membership card for the following membership year (October-April). No further payment is required in order to receive "next year's" membership card.

This message is intended for folks who do not currently belong to GNBC. Most GNBC members join or renew early in the October-September membership year. The SPECIAL DEAL for May to September is to encourage folks to join and begin enjoying the benefits of membership, rather than waiting for the next membership year to begin. Several local vendors offer membership discounts that, over time, can exceed the annual membership fee. By using these benefits now, by the end of summer you might have brewed and bottled a batch of beer to sample at the club's September meeting.

If you are considering joining GNBC and are waiting for the start of the next membership year, please take advantage of the SPECIAL DEAL available now (and every year, per the bylaws). Or, perhaps you have a friend who is thinking about joining the club, but is waiting for the next member year to begin. For these folks, now is the time to join. I will be delighted to print and mail new membership cards as soon as received.

Also, if you have lost your current membership card, send me an email with your current address and request a replacement. - Steve Johnson, Membership Coordinator.

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

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## Cool Stuff I've been reading about – By Steve Johnson

*Reading about Beer and Brewing: Radical Brewing by Randy Mosher*

Whether beer and brewing are a way of life or just another hobby, books and other written matter about beer and brewing are deeply woven into my hobby (or way of life) to the extent that they occasionally overflow the bookshelves, file drawers, storage boxes, and disk drives in which I accumulate information. Why and how the accumulation proceeds is more complex than the selection of the next n+1 batches to brew, the associated quest for details of recipe and processes, and the accounts of what is new in the world of craft and home brewing. It is a surprise that I enjoy writing about that complexity?

From time to time, I incorrectly judge a book by its title. That was the case with Randy Mosher's Radical Brewing, published by the Brewers Association in 2006. Radical Brewing was published during a six year period when I fell away from brewing at home and was not following beer related books or magazines or Internet mailing lists or newsgroups. When I got back into brewing in 2008, and browsed at least the titles

of books and magazines published during my absence from the scene, I mistakenly decided that the title Radical Brewing indicated a book completely devoted to what I regarded as off trail brewing -- gruit and other herbs, wild yeast, sour stuff and who know what else. This summer I learned my title based assessment was totally incorrect.

Earlier this summer, at Arctic Brewing Supply, I commented on increasingly expensive tanks of carbon dioxide for draft systems. Petr Dohm suggested natural conditioning as an alternative, treating the keg in the manner of bottle conditioning, as shown in "the book." I took that under advisement and later found the technique described in Radical Brewing, as well as in the third edition of Joy of Homebrewing.

When I read further in Radical Brewing, I found not a focus on the extreme ideas suggested by the title, but an account of far broader interest to brewers and beer fans who enjoy deep, discursive, and amusing accounts of historical and current methods of brewing beer.

Sixteen years have passed since Radical Brewing was published, and three weeks since I read it. Although Radical Brewing includes extensive annotated lists of spices that might be used in brewing, I recall nothing in its pages that compares to the recent suggestion in a Craft Beer and Brewing Blog that one consider dried leaf cutter ants as an addition to dark ales (<https://beerandbrewing.com/special-ingredient-flying-ants/>).

I enjoyed reading the Anchorage Public Library copy of Radical Brewing to the extent that I've since purchased a paperback copy for my continuing use -- not on Amazon.

I also decided to "naturally condition" my next brew, a dark mild if all goes to plan. Perhaps that will be ready when the club meets in person again in September.

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## Great Northern Brewers Club: **Weenie Roast!**

**Tuesday, June 14, 2022 @ Abbott Loop Park, 8101 Elmore Rd**



It's gonna be a hot dog of an evening! We have rented the Abbott Loop Pavilion with an enclosure, two fire pits, tables, and a soccer field below for games and fun! Drive (DD encouraged), Uber, Walk, or Bike!

- 4pm-10pm - We have the Park
- 5pm – Games in the field
- **6pm - The grills will be ready for roasting weenies.**
- 6pm – Turnagain Tartside Challenge.\* Drop off at the Brewery during business hours, or bring to event. Bring three 12oz bottles from the wort provided & entry form (see March Newsletter).  
<https://greatnorthernbrewers.org/wp-content/uploads/2022/03/March-2023-Final-R2.pdf>
- 9pm – Help us clean up

The club will be buying hotdogs, buns, condiments, plates etc. Members are requested to **bring beer!** We will have an alcohol permit, so no issues with drinking there. If you are so inclined, **side dishes are welcome** too. *We will also be inviting our supporters, including the local breweries, who have been great assets to the club.*

Club members are welcome to bring family, friends and pets... as long as they are all friendly! If you are bringing a few people please grab an extra pack of hot dogs, sausages, brats, etc. (*or if are picky about your brand of weenies*). *See you there!*

**RSVP helpful on FB Event: <https://www.facebook.com/Gnbc1>**

## Cooper Landing Brewing “Big Brew” Competition

Start brewing your Big Stouts, Imperial Porters, and/or Barleywines! Cooper Landing will be sponsoring a homebrew competition later this year focused on some of bigger better darker styles. This is tentatively planned for mid-September at their brewery. Local beer drop offs will be available. The winning beer which is commercially viable, will be brewed tentatively in October. Details and dates and specifics coming soon!



## HUGE Thanks to our Supporters!

Present your GNBC card at these suppliers for a members-only discount. See each store for details.



8401 Sandlewood Place Anchorage, AK 99507 | 907-561-5771



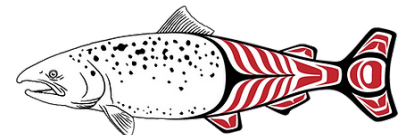
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