



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

July 2022

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GREAT NORTHERN BREWERS CLUB

GNBC WEBSITE

www.GreatNorthernBrewers.org

CO-PRESIDENTS

Elizabeth Greer and John Trapp

president@greatnorthernbrewers.org

VICE PRESIDENT

Christophe Venot

vp@greatnorthernbrewers.org

TREASURER

Lindsay Foltz

treasurer@greatnorthernbrewers.org

SECRETARY

Gwen Higgins

secretary@greatnorthernbrewers.org

MEMBERSHIP CHAIR

Steve Johnson

membership@greatnorthernbrewers.org

BOARD OF DIRECTORS

Rick Levinson, 2021-2022

Deb Morgan, 2021-2022

Robert Trosper, 2021-2022

Jordan Couture, 2022-2023

Steve Johnson, 2022-2023

Contact information via our website

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

Like most Alaskan summers, June flew by way too fast. It was hot, sunny, unfortunately too dry, but that made the beer go down oh so easy. The club had an inaugural event, the GNBC Weenie Roast back on June 14th. I was tied up with Little League coaching duties that night, so I was unable to make it. But, I did hear that it was a screaming success! Something I do believe will become a regular summer activity for us.

Here's the 3 month calendar:

- July 13th – BBQ Pot Luck at the Loughrey's 7051 Lake o' the Hills
- August 12th-14th– Summer Campout at Eklutna Lake group campground.
- September 20th – Resume regular club meetings at 49th State Brewing Company Barrel Room @ 7:00 p.m. Draught Draft Challenge

July's club activity is a BBQ up at Jeff and Cathy's house on Lake-O-the Hills July 13th. The BBQ will go from 5:00 to 9:00, so bring some homebrew and something to grill (or a dish to share). The directions to their home are as follows: Head up O'Malley Road (yes, I know there's construction) and take a right on Stony Brook Drive. Go to the stop sign and take a left on Mountain Lake Drive. Follow this around and it will turn into Lake O the Hills Circle. The address is 7051 Lake O the Hills Circle, in the cul-de-sac to the right. If parking on the street, please be considerate of their neighbors.

Our club event for August is the Campout at Eklutna Lake. We have site B of the group camp site starting Friday August 12th at noon. We will need to leave Sunday Morning by 11:00. I realize this is usually the June activity, but this year will be a little different. I am working to return the camp out to June, so hold tight. In the meantime, plan to spend a weekend out at Eklutna Lake. We'll have more info in next month's newsletter. One more thing about August. For many years, when August rolled around the GNBC turned its attention to the State Fair Home Brew Competition. For reasons long and complicated, I will not go into the reasons we as a club stopped participating in it. But I think we should start back up again, and I'm encouraging anyone that wants to enter to do so.

September will bring back our regular monthly meetings at 49th State Brewing Company, and there should be a homebrew competition with Cooper Landing BC.

Until next time, keep brewing because life is good.

-Cheers!

The Secretary's Corner - *By Gwendolyn Higgins*



While the club has traditionally taken June-August off from formal meetings, it often sponsors more casual events, like the Weenie Roast held on June 14 at Abbott Loop Community Park. The club supplied hotdogs, buns, utensils, and condiments, and members brought a variety of sides and desserts to share.

The main event of the Weenie Roast (besides the weenies, of course) was judging of the 4th annual Tartside Challenge, sponsored by Turnagain Brewing. There were ten entries into the competition, which challenged participants to modify Turnagain's sour beer base with ingredients of their choice. Club members voted on their favorites, and the top finishers were:

- First Place: Seth Ayotte for his Himalayan Blackberry and Spruce Tip Brett beer. This was the hands-down favorite
- Second Place: John DeLapp for his solid Black Currant sour.
- Third Place: Jordan Couture with "Carrot Cake," just one point behind John.
- Fourth Place: Adam Sikorski and his Apricot Pie sour, just one point off Jordan (a mere 2 points from second place)

An honorable mention goes to Benjamin Ackerman for his super fun Sour Apple Jolly Rancher beer!

According to Turnagain Brewing co-owner Ted Rosenzweig, "On the whole, the beers were all very good this year! Nothing offensive was submitted."

Plans are already underway for Turnagain to brew the winning beer using the same Brettanomyces variety Seth used (Bootleg Biology Funk Weapon #2) and spruce tips from Southeast Alaska, courtesy of Pete and Lisa of Arctic Brewing Supply. Regular blackberries will be used in place of the Himalayan variety, as it is not feasible to source enough of the latter for commercial production. The brewery plans to use a fresh, neutral wine barrel as a refermentation vessel. Ted expects the beer to be ready sometime this fall.

Thank you to Ted and Mary of Turnagain Brewing for once again sponsoring this fun competition, and to everyone who entered and judged!
-Gwen

Summer BBQ! Wednesday, June 13, 2022

Cathie and Jeff Loughrey are hosting the event at their lovely home at 7051 Lake O' the Hills. Bring Brews and something delicious to share. The BBQ's will be fired up for grilling too!



Em Sauter. *Hooray for Craft Beer! An illustrated Guide to Beer.* Brewers Association, 2022. 200 pages.

- *Book Review by Steven Johnson*

For a technical description of beer styles, I usually turn to a current edition of the Beer Judge Certification Program Style Guidelines or the similar publication from the Brewers Association. For a really quick review, however, and one done with impeccable style, for at least the next year or so I may turn to Em Sauter's graphic guide to, and celebration of, craft beer. I will also recommend the book to folks looking for a non-technical introduction to the world of beer, Presented in the style of graphic story telling, but obviously not a

graphic novel, Sauter's book has illustrated text on every page except the table of contents, acknowledgments and bibliography. I found the hand lettered text of the book extremely readable. Sample pages are displayed in the publications shop at the Brewers Association, <https://www.brewerspublications.com/collections/latest-brewers-publications-titles/products/hooray-for-craft-beer-an-illustrated-guide-to-americas-favorite-beverage>

The major sections of the book are: beer basics, beer history, the brewing process, beer ingredients, beer and food, beer styles, and enjoying beer. The book even illustrates proper cleaning of glassware and illustrates preferred glassware for many styles. For me the heart of the book is the 76 page section on beer styles, organized by style within geographic regions.

The book has relatively few references to commercial examples by style, unlike the Beer Judge Certification Guidelines. No errors of fact or emphasis stood out to me, if indeed any were present. The pages on "beer slang" seemed unnecessary to me—hardly a major flaw.

Hooray for Craft Beer! should find much use in the reference shelves of tap rooms in the United States. Brewers and other beer enthusiasts may find it useful when talking beer with folks unfamiliar with the varieties of beer. Recommended!

This will be fun... what can we brew with what we get?

Fantasy Draft Draught Challenge

By Adam Sikorski

The number of base grains and yeast will be limited to the number of people participating.

Draft will be during the September Club Meeting. .

Tasting/Judging will be at the November Meeting

Fantasy Draft Rules:

When drafting we go 1 thru 8 in the first round and then 8 thru 1 for the second round..... and repeat until the end.

- 1) Draft Order chosen by drawing number from a jar.
- 2) Ingredient List will be provided to the brewers on the night of the draft.
- 3) 5 Rounds Minimum and 12 rounds Maximum.
- 4) Time Limits – 4 minutes per pick per round.
- 5) Ingredients (Required)
 - a) Base Grain (1). Must be at least 55% of Grain Bill.
 - b) Specialty Grain (1)
 - c) Yeast (1)
 - d) Hops (1)
 - e) Adjunct (1)
- 6) Ingredients (Optional)
 - a) Specialty Grains (2 more)



- b) Hops (2 more)
- c) Sugar (1)
- d) Wood (1)
- e) Fruit/Flavoring (1). If there is both Flavoring and Puree for the fruit chosen the brewer will be allowed to use both. (This counts as one ingredient)
- 7) Once an ingredient is chosen it cannot be chosen by another brewer.
- 8) Winner chosen by popular vote when tasting is done
 - a) Anyone present is allowed to vote (Brewers, Club Members, Guests, ETC...)
- 9) A beer will be automatically eliminated if the brewer doesn't use an ingredient drafted or uses an ingredient that was not drafted.
- 10) Brewer needs to bring a copy of the recipe they used to make the beer.

SAMPLE BELOW

Base Grain 1 Mandatory / 1 Maximum		Yeast 1 Mandatory / 1 Maximum		Speciality Grain 3 Maximum	
1	White Wheat	1	A31 Tartan	1	Crystal 10L
2	Amber Extract DME or LME	2	Lallemand Windsor (dry)	2	Crystal 40L
3	Gambrinus Vienna Malt	3	WLP099 Super High Gravity	3	Crystal 80L
4	Floor Malted Bohemian Wheat	4	Wyeast 1056 Amer. Ale	4	Crystal 150L
5	American 6-row	5	A10 Darkness	5	Beechwood Smoked Malt
6	Golden Promise	6	WLP080 Cream Ale	6	Apple Wood Smoked Malt
7	American 2-row	7	Wyeast 1450 Denny's Fav.	7	CaraRed
8	Maris Otter	8	WLP530 Abbey Ale	8	Honey Malt
9	?	9	?	9	Chocolate Rye
10	?	10	?	10	Aromatic Malt
				11	German Spelt Malt
				12	Flaked Rye
				13	Flaked Rice
				14	English Chocolate Malt
				15	English Black Malt
				16	Black Prinz
				17	Caraffa II
				18	Biscuit Malt
				19	Victory Malt
				20	English Brown Malt
				21	Torrefied Wheat
				22	Lactose
				23	Midnight Wheat
				24	Carafoam
				25	Special B
				26	American Brumalt
				27	English Amber Malt
				28	Roasted Barley
				29	Malted Oats
				30	Melanoiden Malt

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!

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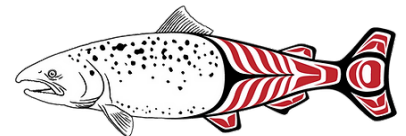
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