



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

March 2023

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Mar. 21– 49th State

The Prez Sez

By John Trapp & Liz Greer

February was quite the month, lots of snow and great winter weather. I hope everyone is getting out and enjoying what we have here in Alaska. As I mentioned last month, this is Lager season and we still have plenty of time to brew a few lagers while the garage or crawl space is at the perfect temperature. Our February meeting was great; Liz gave a nice presentation on Porters, and we had some awesome examples to sample throughout the evening.

Here's the 3 month calendar:

- March 21st – Club Meeting at 49th State Brewing Company 7:00 p.m.
- March 25th – Tartside challenge wort share, pick up wort between 5 and 8 p.m. at Turnagain Brewing.
- April 14th to 16th – Talkeetna Beer Tripping! Make your plans accordingly. See Mike Cragen's article.
- April 18th – Club Meeting at 49th State Brewing Company 7:00 p.m. (Book Swap)
- May 6th – Big Brew Day (aka Brew-a-thon) Brewing demonstration at Arctic Brewing Supply
- May 24th or 25th – Club Meeting at location and time – TBD.

As promised, there was enough interest in the BJCP class and we even found a location. Kevin Sobolesky is running the class, but it's not the full BJCP schedule. This is a beer tasting, judging and knowledge class and will have many people from the industry in it to learn more about the styles and judging experience. It sounds great and I look forward to attending some classes.

March 25th is the pick-up date for the Tartside Challenge wort share. Dr. Ted has once again given us a great opportunity to take some sour wort and turn it into something special. Please see Dr. Ted's article on this for more information.

April will bring around Talkeetna Beer Tripping. This has always been a huge hit with the club as well as Denali Brewing Company, so plan on attending for some springtime fun in Talkeetna. Don't forget to sign up for the Denali wort share. Last year was an incredible batch of the Mother Ale that GNBC played with and made some tasty stuff. The finished beers will be sampled at the May meeting.

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Contact information via our website

Also, our April meeting will be a book swap, or book exchange. If you have any brewing books you've read and don't need any more, or if you're looking to pick up a different brewing book, show up at the April meeting.

Until next time, keep brewing because life is good.

Cheers

The Secretary's Corner

By Gwen Higgins

If you weren't at February's meeting, you missed an informative presentation on the history of porters by Liz Greer. Here are some of the most interesting things I learned:

- Porters were first brewed in London in the 18th century, and stouts evolved out of stronger porters which were originally referred to as "stout porters."
- Higher taxes on malt during the Napoleonic Wars led brewers to use pale malt for its higher sugar content and add coloring to achieve the porter's signature dark color. The practice ended when Great Britain passed a law stating that beer could only be brewed with malt and hops.
- Porters declined in popularity during the latter half of the 19th century and almost went extinct during World War II. Grain shortages in Britain during the First World War led to restrictions on the strength of beer that could be produced. Ireland faced less severe restrictions, and breweries such as Guinness were able to produce their stouts closer to pre-war strengths. Restrictions became even worse during the Second World War, and with stouts occupying the market for dark beers, porters largely stopped being brewed.
- Anchor Brewing in San Francisco introduced its porter in the 1970s, which kicked off a Porter revival.
- Baltic porters were derived from imperial stouts that were exported from Great Britain and became popular in countries around the Baltic Sea. Brewers there recreated the style with local brewing methods, including cool fermenting, as they would for a lager.
- Stouts having an ABV of around 10% were originally brewed for export to the court of Catherine the Great of Russia, and are often referred to as Russian Imperial Stouts. The word "imperial" is now added to indicate stronger versions of a variety of styles (e.g. imperial IPA).
- Here in the U.S., porters and stouts are often confused, but there are subtle differences, as noted in the BJCP style guidelines:



American Porter

Style Comparison: More bitter and often stronger with more dark malt qualities and dryness than English Porters or Pre-Prohibition Porters. Less strong and assertive than American Stouts.

Vital Statistics:
IBUs: 25 – 50
SRM: 22 – 40
OG: 1.050 – 1.070
FG: 1.012 – 1.018
ABV: 4.8 – 6.5%

American Stout

Style Comparison: Like a hoppy, bitter, strongly roasted Irish Extra Stout. Much more roast and body than a Black IPA. Bigger, stronger versions belong in the Imperial Stout style. Stronger and more assertive, particularly in the dark malt or grain additions and hop character, than American Porter.

Vital Statistics:
IBUs: 35 – 75
SRM: 30 – 40
OG: 1.050 – 1.075
FG: 1.010 – 1.022
ABV: 5.0 – 7.0%

Membership News

By Steve Johnson

After two years of decline, the number of club members has increased. As of February 22nd, the club has 80 annual memberships. At the end of the last membership year, in September 2022, the club had 73 paid up annual memberships. In September 2021, that number was 81. In September 2020, the number was 110.

Another way to look at membership trends is the number of memberships from last year that were renewed not for the current year. As of February 22nd, eighteen memberships from 2021-2022 were not renewed.

In addition to annual memberships, the club also offers life memberships. A life membership costs \$300. To receive an application form for Life Membership, send an email to membership@greatnorthernbrewers.org.

The numbers above refer to memberships, rather than members. Each membership may include one person or a couple at the same address. The club insurance payments are based on the number of individual people, rather than the number of memberships. As of February 22nd, the club has 139 annual members and 37 life members: a total of 176 warm bodies.

At the February meeting, a member reported not receiving email notices from the club. My typographical error, now corrected, was the reason for that problem. If you are not receiving email notices of the club newsletter and other club events, please notify me by email to membership@greatnorthernbrewers.org. The club usually sends out one to three messages per month. On receipt of problem reports, I will investigate and resolve the problem.

Steve Johnson
Membership Coordinator

Tartside Challenge Announcement

By Liz Greer

Once again Turnagain Brewing is sponsoring their Tartside challenge. Here are the details:

- This is a brewing competition with the wort supplied by the brewery.
- Those interested in competing will bring a vessel to pick up approximately two gallons of wort on Saturday, March 25 from 5-8pm at Turnagain Brewing @ 7020 King St.
- You can add whatever adjuncts and/or additional fermentables, etc., and ferment with the yeast of your choice.
- On June 9, at the club camp-out at Eklutna Lake, judging will take place at about 8pm.
- You do not need to be present to enter your beer.

A fun competition, and always interesting to taste the different variations on the same base wort!

A HUGE Thanks to our Supporters!

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



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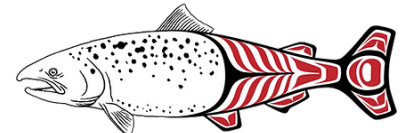
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