



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

January 2025

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February 18, 2025
49th State Barrel Room

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Jerry Siok 2023-2024

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Contact information via our website

The Prez Sez

By Elizabeth "Liz" Greer

Happy New Beer ...er... Year! 2025 is looking promising for some interesting and fun GNBC events! Our new Board and Officers have been elected and will start their terms January 30. Thanks to all members and sponsors who made 2024 a successful year at GNBC: membership and events were back up near pre-covid numbers, and more importantly so was member engagement in the club!

If you have not renewed your membership – now it the time! The January Craft Beer and Barleywine Industry Reception at 49th State is for members only. And your support of the club is appreciated. Of course, your discounts at our wonderful supporting businesses make it worth the investment alone! It is easy to renew/join with a credit card or PayPal online: <https://greatnorthernbrewers.org/membership/>

Upcoming Events

- January 30 (Thursday): Industry Night Reception. 6-9pm
- February 18: GNBC Meeting. Costs of Homebrewing presented by Scott Clendaniel
- March 18: Brewing with Cherries – Bring in some brews with cherries to share! Presentation by Drew Weber, Glacier BrewHouse
- April 11-13: Beer Trippin' Talkeetna with Denali Brewing

If you have thoughts on some fun activities, please let me or one of the officers know. More information on the club and events on the Facebook Page:

<https://www.facebook.com/Gnbc1/> and website

<https://greatnorthernbrewers.org/>

Photo:
Huey (stout) & Dewey
(apple cider with
cherries), nee January 4,
2025.

- Cheers!



Reading About Beer and Brewing

By Steve Johnson, Membership Coordinator

Maltose Falcons Fiftieth (1974-2024) Commemorative Homebrew Recipe Collection. Compiled and edited by Drew Beechum and Jamie Crawford. Amazon/Kindle, 2024. 403 pages. Paperback, \$22.00, Kindle ebook, \$9.99. Free to Kindle Unlimited subscribers.

In printed books and magazines and online, an abundance of recipes awaits the home brewer who takes the time to search for them. On my own brewing bookshelf and computer files, there are more recipes than I will ever brew. I was, however, not searching for another recipe when I purchased the Maltose Falcons book. I thought that \$9.99 was a fair price to satisfy my curiosity about the Falcons' 50th anniversary recipe book and the club that produced the book. Your interest would likely differ. If you happen to have a Kindle Unlimited subscription, and enjoy recipe books, the volume is obviously worth a look.

The Maltose Falcons are known to me because of many articles on their website and publications by Drew Beechum, one of the compilers of this volume. I wondered how the collection compared to other recipe books in my collection and what the book might tell me about a club that remains active fifty years after founding—the second oldest homebrew club in the world, the oldest in the United States, according to the forward. And a club that remains quite active, in contrast to many other clubs.

The book's cover promises a collection that "represents the full range of brewing success and silliness, refinements and experimentation in the pursuit of great beer." The book includes recipes for a Sextippel (a doubled tripel), Pliny The Unwanted (a "sessionable Pliny" at 10% ABV), Clam Chowdah Saison (includes flaked potatoes and clam juice), and a few other recipes I would sooner read about than prepare. That judgment, however, would apply to any cookbook I own, including my well used 1972 printing of Joy of Cooking.

The Maltose Falcons book begins with recipes from nine 50th anniversary collaborations with professional breweries. Even without the details of collaboration, batch sizes such as 347, 362, 259, 600 and 930 gallons suggest that they were not calculated for a home brewer's setup. Scaled down versions of the three of the collaborations are included. (The scaling function in BeerSmith or Brewers Edge could provide this information for the other professional collaborations.) Ten sections of recipes occupy 350 pages of this book:

- 50th Anniversary collaborations
- Anniversary Beer
- Belgiany
- Dark Colored Ale
- Dark Colored Lager
- Hoppy
- Light Colored Ale
- Mead
- Stout, Porter, Bock
- Unusual.

The book concludes with a timeline of the history of the Maltose Falcons and a selection of club logos.

Brewers of Saison may have previously encountered Drew Beechum's writing about this style. A brief version of his Saison Manifesto, drawn from previous texts, is included in the Belgiany section with most of the Saison recipes. For a much more extensive version of the Saison related content,



see the Falcons' website, <https://www.maltosefalcons.com/blogs/brewing-techniques-tips/a-guide-to-saisons-and-saison-yeasts>.

The Kindle version of this book is presented in a landscape format showing two facing pages for a given recipe. In the paperback edition, the ample white space would provide room for note taking. The landscape format works well on a large display screen or tablet. The format works less well on a phone, though better than I expected. As best I can tell, the Kindle edition cannot be adjusted to show just one page at a time in the portrait format, which would work better on phones and small tablets.

Whether or not you have an interest in the 50th anniversary of the Falcons, their website, MaltoseFalcons.com, is worth a visit for its articles, recipes collection, and extensive selection of past newsletters. Newsletters from the past year are in a member's only section of the Falcons' website, which now uses the Shopify platform to integrate the sale of club merchandise (and dues?) with other club information.

Secretary's Corner:

By Gwen Higgins

This year, the club put a spooky twist on its annual holiday party, with a theme based on Tim Burton's 1993 film *The Nightmare Before Christmas*. Decorations were a mix of Christmas and Halloween, and the guests' attire included both Santa and witch hats.

Another unique feature of this year's party was the Terpene Trial from Ted Rosenzweig of Turnagain Brewing, in collaboration with Arctic Brewing Supply. The trial featured a whirlpool-hopped NEIPA base dosed with hop extracts and terpenes from Abstrax. The trial included Citra and Mosaic hop extracts, made using those varieties, as well as botanically derived terpene blends that mimicked the terpene profiles found in Galaxy hops, peach, mango, and Pineapple Express (yes, the cannabis variety).

The Pineapple Express-flavored beer smelled exactly, like you'd expect, but the flavor was much more similar to hops than I thought it would be. The mango and peach flavors definitely tasted like their respective fruits but lacked the depth of real fruit. I could see using them to enhance a fruity beer, rather than replacing the fruit altogether.

Oh, and in case you're wondering, according to the company's website, no actual cannabis was used to create the Pineapple Express flavor.



Alaska Craft Brew & Barley Wine Festival Volunteer Opportunities

Peak 2 Peak Events, which puts on the Alaska Craft Brew and Barley Wine Festival is looking for volunteers to help with the event at the Dena'ina Center. Tasks include managing the front entrance, checking tickets, and pouring beer. The dates and times for the festival sessions are:

Friday, 1/31 5pm-10pm

Saturday, 2/1 11am-4pm

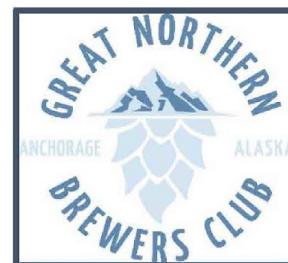
Saturday, 2/1 5pm-10pm

Fill out the [REGISTRATION FORM](#) to sign up!





*Great Northern Brewers
Club Members*
**2025 Alaska Beer
Industry Reception**



Thursday, January 30

The Great Northern Brewers Club will be hosting this year's
Industry Reception at:
49th State Brewing's Heritage Theater, 717 West 3rd Ave, Anchorage

Featured speaker will be:

Garrett Marrero, CEO, Co-Founder of Craft 'Ohana / Maui Brewing,

- 6pm: Set-up and drop off
- 6:30pm: Club business
- **7pm-9pm: Industry Reception**
- 7:30pm-8pm: Key Note Speaker*

****We request conversations during the Key Note Speaker be taken out of the Heritage Theater in respect of the speaker and audience***

Light appetizers will be provided as well as beer from home brewers, breweries and distributors. **Thank you for bringing your Homebrew!** Homemade food "pot-luck" items appreciated. We could use some cookies!

We need **Volunteers** to help with check-in and pouring beer

Please plan to commit an hour+ for support -Thank You! **GNBC membership card required**, or membership can be purchased at the door for \$30. RSVP and volunteer: president@greatnorthernbrewers.org



Special thanks to 49th State Brewing for their support!

Many Thanks to Our Sponsors!



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