



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

March 2025

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Next Regular Meeting

March 18, 2025
49th State Barrel Room

The Prez Sez

By Elizabeth "Liz" Greer

With Fur Rondy wrapped up and the dogs running to Nome, spring is just around the corner! Well to be fair, it has seemed like spring quite a bit this winter. But fun is in the planning! To try to convince myself it is still winter and get my pallet ready for March, I drank a delicious St. Louis Kriek (Brouwerij Van Honsebrouck) over the weekend...hmmm warm cherries. At least the snow is starting to fall a bit as I am typing this. Here are some upcoming events to get on your radar!

- March 18: Brewing with Cherries – Bring in some brews with cherries to share! Presentation by Drew Weber, head brewer at Glacier BrewHouse
- April 11-13: Beer Trippin' Talkeetna with Denali Brewing. More information in this newsletter
- April 15: Our annual Gear Swap event – bring stuff you don't need, take home stuff you would like!
- May 3: National Homebrew Day and Group Brews at Arctic brewing
- June 20-22: - Camp out at trail River, Moose Pass Area
- July 4: Club Float in the Talkeetna July 4th Parade

Here are the suggested meeting support roles – snacks are always welcome!

GREAT NORTHERN BREWERS CLUB

GNBC WEBSITE

www.GreatNorthernBrewers.org

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Lisa Saperstein 2025-2026

Cody Baggett 2025-2026

Scott Clendaniel 2025-2026

Contact information via our website

Month	Last Name A-J	Last Name K-P	Last Name Q-Z
March	Cleanup	Food	Setup
April	Food	Setup	Cleanup
May	Setup	Cleanup	Food

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/> & website <https://greatnorthernbrewers.org/>

-Cheers

The Cost of Brewing

By Scott Clendaniel

In 2023, I brewed a lot of beer, and I was wondering, as I kept dropping over \$100 for ingredients, whether it was cost-effective. So I kept saying all year in 2023 that 2024 was going to be the year I started running the brewery like a business. The thing about saying you are going to do something is that it actually is kind of good when you do what you said you were going to do. And with modern technology, it actually isn't that hard to record data points since you practically have a computer with you at all times—your phone.

I've been recording business and personal spending for about ten years now. In 2024, I stepped it up and recorded every drop of beer I made and every penny I spent for my homebrewing hobby. I had a pretty good time this year and brewed almost 50 cases of beer. The average cost per case (24 beers) was just over \$15. The cost per beer was just over \$0.65. I spent a total of \$784.53, which is cheaper than buying Costco beer or beer from the liquor store. I think the average saving is about \$20 per case of beer. And think about the planet—how much packaging is saved by using kegs instead of recycling cans or glass?

I would like to note that my cost included a keg I bought from Christophe and a bunch of CO₂ cartridges that I used for a wedding—a ton of them got wasted thanks to ineptitude at the wedding. I also started with a partial bag of grain and hops I purchased for the whole year from Yakima. Yeast I bought in bulk from ABS, and that was purchased in the 2023 time frame. That will average out as I intend to continue with this project for a five-year span.

Tips and Tricks

First off, formulate your recipes to utilize similar ingredients, then buy in bulk. Yeast can be purchased from ABS in a ½ kilo brick as a special order. Of course, keep buying yeast as you need it for special recipes. Quality should never suffer from trying to save money!

Get your equipment used if at all possible. The club has an equipment exchange day, and that is a great time to pick up some stuff. I found my main kettle out behind my old condo apartment building, full of burned-up chili. I spent a few hours sanitizing it, but it's a workhorse champ!

You can use Oxyclean as a detergent. I always rinse a ton and also use iodine as a sanitizer before putting beer into glass. Don't put Oxyclean in your kegs—it is hard on the gaskets and steel. I use One Step for that.

Cask conditioning is a way to save money, but charge the keg first with CO₂ since air leaks can form with temperature changes, and then you can have oxidized beer! Yuck! When cask conditioning, make sure you let it rest at 65°F for two days before chilling and serving, as diacetyl can form during conditioning—also yuck!

And last, never serve beer you think is less than perfect. Your beer represents you, so if it's off, drink it yourself! Or pour it out!

Why Track Your Brewing?

Simple procedures led me to be able to give this lecture, and I recommend doing it yourself.

1. You won't overspend on your hobby if you know how much you are spending.
2. Recording data points for recipes is a good idea for reproducing really good batches.

If you take the time to clean everything and ferment a delicious beer, you might as well take the time to record data points.

I used to say I brewed like an artist and left the science to scientists. But now I can say I brew like an artist who has scientific data points to allow for making my beers more consistent and reproducible.

Cheers!

American Homebrewers Association

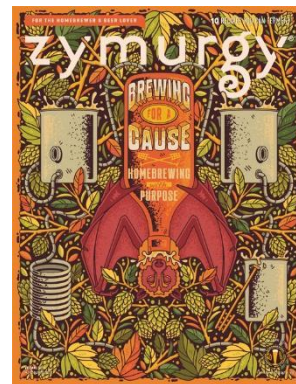
By Elizabeth Greer

Are you an American Homebrewers Association (AHA) member? For only \$49/year you can access all the benefits of membership and connect with the homebrewing community & learn to brew the best beer in the world! Membership benefits include:



- ZYMURGY MAGAZINE: AHA members enjoy access to Zymurgy® magazine, the world's best beer, mead, and cider recipes, 1,800+ deals, expert advice, exclusive competitions, events, and more! The magazine for homebrewers by homebrewers since 1978.
- TRUSTED HOMEBREW RECIPES: Browse tried-and-true homebrew recipes. medal-winning-beers recipes. Access hundreds of gold, silver and bronze medal-winning homebrew recipes from the National Homebrew Competition.
- AUTHENTIC CLONE RECIPES: Replicate your favorite craft brewery beers at home with our robust library of clone recipes.
- AHA MEMBER DEALS: AHA Members get exclusive discounts which can help pay for your membership.
- BOOKS & MERCHANDISE: Receive discounts and offers from Brewers Publications®.

- BEER 101 COURSE: Members save significantly on this online course. 75% OFF! The CraftBeer.com Beer 101 Course is an online class created for anyone looking for an introduction to craft beer.
- EXPERT ADVICE: Educational resources from top professionals and skilled homebrewers.
- ONLINE SEMINARS: Watch and learn with 525+ recorded Homebrew Con™ sessions.
- TUTORIALS: Watch instructional videos to hone your brewing skills.
- AHA FORUM: Get answers and advice from thousands in the homebrewing community.
- EXCLUSIVE MEMBER EVENTS: Gain access to member-only events, competitions, and ticket presales.
- COMPETITIONS: National Homebrew Competition: The world's largest amateur beer, mead, and cider competition.



For More information see: <https://www.homebrewersassociation.org/>

Enter the Turnagain Brewing Tartside Challenge!

By Gwen Higgins (based on information from Ted Rosenzweig)

Turnagain Brewing is once again partnering with GNBC to sponsor the Tartside Challenge. The brewery provides entrants with a gallon of the base they use for many of their sour beers to customize as creatively (and deliciously) as possible. The provision of the sour base and small batch size makes this a great competition for those just getting into brewing or competing.



How to Enter:

1. See Ted at the meeting on March 18 for an entry form (or grab one when you pick up your wort).
2. Come by Turnagain April 4, 5-7 pm or April 5, 3-5 pm to pick up your wort.

Judging:

Sample everyone's creations and vote for your favorite at the annual club BBQ at Jeff Loughrey's house in July, date TBD. Turnagain will brew the winning beer, or as close to it as possible, given the larger scale.

Beer Trippin' 2025

By Mike Cragen

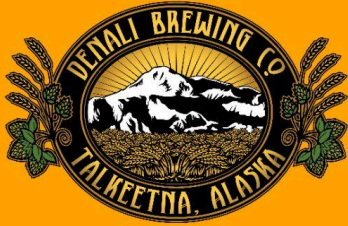
April 11-13 is Beer Trippin' in Talkeetna. If there's one out-of-town event you make it to this year, this should be the one! Denali Brewing Company (DBC) is inviting GNBC members to join them for a weekend of beer, booze, and camaraderie. This event is all about homebrewing and homebrewers . . . not a traditional beer festival.

Denali will be hosting their annual Beer Trippin' Homebrew Competition once again – more details on that later. The winner will help them brew the headlining beer for next year's Beer Trippin' weekend. Denali has great events planned and some noteworthy opportunities. First, DBC is brewing a wort, which they'll be providing to GNBC members. This post-boil wort is yours to finish. Try any combination of hops or yeasts. Whatever comes to mind. It is the expectation that if you receive wort from DBC, you bring your creation to the GNBC/DBC taste and share. Denali Brewing will be attending and eagerly sampling your brews.



Specific details are still being hammered out, but a detailed schedule with events, times, and locations will be coming your way soon. If you have ideas for events, please contact Mike at: mikecragen@yahoo.com or 907-250-4818. Finally, 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. Consider staying at the Talkeetna Alaskan Lodge who have offered us a 30% discount for the weekend. Just book online with the promo code: SPRING. Mark your calendars- April 11-13.

**DENALI BREWING &
GREAT NORTHERN BREWERS CLUB PRESENT:**



- **BEER TRIPPIN' WEEKEND 2025** •
- **Golden Carboy Homebrew Competition** •
- **Talkeetna, AK - April 11th, 12th, & 13th** •

Many Thanks to Our Sponsors!



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