



THE

Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

September 2025

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September 16, 2025

The Prez Sez

By Elizabeth "Liz" Greer

Summer is winding down, as we have been getting the most out of the remainder. Last month saw the re-establishment of the house beer dinner crawl. Several members made their way around Rodger's Park for dinner courses paired with some delicious beers. The State Fair competition went very smoothly, with several club members getting awards. I entered our May Club Brew barleywine which got a 2nd place! Good job everyone who helped with it. I will bring a few bottles to the next meeting.

September is time to harvest the last of the fruits and vegetables in Alaska. I have been able to get quite a few berries so far this summer and hope for a few more, especially those high bush blueberries and low bush cranberries. Thinking about fermenting with some. Our September meeting may be helpful for this, our speaker will be Simone Lang from the Buzzed Beetle. If you haven't been there lately, time to check it out (in Mountain View – old Resolution location)! She has established an excellent reputation for her mocktails, and since getting her brewery license, she has added some wonderful and very unique ferments! She will be presenting on un-common fermentations. It should be interesting!

Coming up ...our October meeting will be OKTOBERFEST theme. Consider brewing a marzen, Vienna lager or another Oktoberfest brew! Here are some of the upcoming events below to put on your calendar:

September 16 – Tuesday General Meeting - uncommon fermentations with Simone Lange from the Buzzed Beetle.

September 20 - Talkeetna Brewfest

September 20 – Valdez Oktoberfest & Homebrew Competition

October 21 – Tuesday General Meeting – Oktoberfest Beers

November 18 – Tuesday General Meeting - Sours

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!

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Contact information via our website

Secretary's Corner: Announcements & Upcoming Beer Events

By Gwen Higgins

Normally this is where I would recap the previous month's meeting for those who could attend. However, there were no meetings or official club events in August, so let's take a look at some news and upcoming events.

Steve Johnson brought it to my attention that Denali has released Sam Shea's Golden Carboy winning Helles-Style Lager in cans.



'Tis the season of Oktoberfest, and there are plenty of upcoming celebrations near Anchorage.

For those who like to preemptively work off the calories from their pretzels and beer, Skinny Raven is holding its [Oktoberfest 5k and 10k](#) on September 13. A portion of the entry fee goes to support Covenant House Alaska, and participants get early access and a \$10 voucher to [49th State Brewing's Oktoberfest beer garden](#) at their new tasting room, The Rail.

Valdez is hosting their [Oktoberfest and Homebrew Competition](#) on September 19th and 20th. Enter your brews online by September 12th to participate.

The Musk Ox Farm in Palmer is holding their annual [Oxtoberfest](#) fundraiser on October 5th. I have a slight obsession with the ugly-cuteness of musk oxen, and I have always wanted to do this.

While not explicitly Oktoberfest-themed, the [Talkeetna Brewfest](#) on September 20th is always a fun time with great snacks.

Finally, [Odd Man Rush Brewing](#) in Eagle River is celebrating its 10th anniversary with free live music on September 27th.

Alaska State Fair Craft Beverage Competition Results



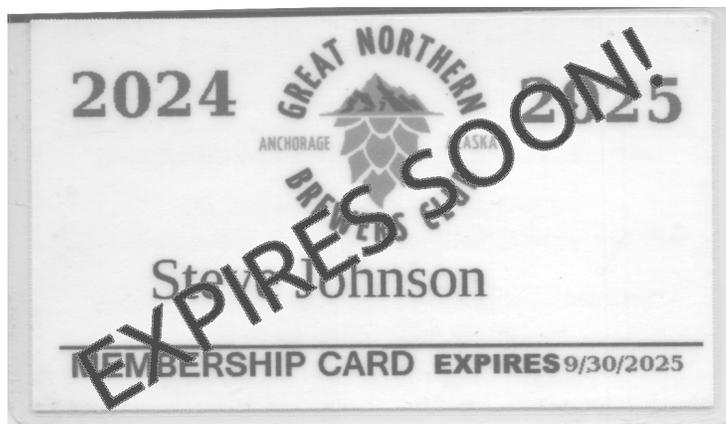
Several club members took home awards for their brews in this year's Alaska State Fair Craft Beverage Competition. Congratulations to the winners and thanks to everyone who entered beers and volunteered as judges and stewards.

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| <p>Division 4 – BEER</p> <p>Best in Division: Dry Hopped West Coast IPA – Cody Baggett</p> <p>Class: 02: Amber Ales *1st Scotch ale – Frank Reuter *2nd Belgian Golden Ale – Ron Brandeberry *3rd Amble Ale – Mark Girmscheid</p> <p>Class: 03: Dark Ales *1st Stout – Frank Reuter *2nd Russian Imperial Stout w/Oak Lan Hecimovich 3rd Oak Aged Imperial Stout – Eric Sutton *4th Rohan’s Answer: Irish Cream Ale – Andre Koehrer</p> <p>Class: 04: Belgian Ales *1st The Dark Side: Belgian Quad – Andrew Koehrer</p> <p>Class: 05: IPA *1st Dry Hopped West Coast IPA – Cody Baggett *2nd IPA – Frank Reuter</p> <p>Class: 07: Rye *1st Rye Saison – Steve Johnson</p> <p>Class: 08: Dark Lager *1st Marzen/Octoberfest - Frank Reuter *2nd Salted Caramel Porter – Liz Greer</p> <p>Class: 10: Other Beers *1st Blackberry Lemon - Simone Lang *2nd Blueberry Blond Ale – Frank Reuter *3rd American Barleywine – Liz Greer 4th Berry Hot Sauce Beer – Brandon Adams</p> | <p>Division 5 – MEADS & CIDERS</p> <p>Best in Division: Spiced Apple Cider Mead – Eric Velez</p> <p>Class: 01: Dry Mead 1st Dry Mead – Christopher Hinthier 2nd Traditional Dry Mead – Tanner Hughes 3rd Rose Hop Mead – Dawn Lesterson</p> <p>Class: 02: Sweet Mead 1st Hibiscus Mead – Joe Waters 2nd Buckwheat Mead - Eric Velez 3rd Raspberry Mead - Michael Fleming *4th Sweet Mead - Mark Girmscheid</p> <p>Class: 03: Fruit Mead {Melomel} 1st Blue Raspberry Mead Eric Velez 2nd Blueberry Mead - Tanner Hughes 3rd Raspberry Mead – Michael Fleming *4th Fruit Mead – Mark Girmscheid</p> <p>Class: 04: Other Mead 1st Bochet Mead – Tanner Hughes 2nd Dandelion mead – Dawn Lesterson</p> <p>Class: 05: Cider 1st Spiced Apple Cider – Eric Velez *2nd Apple Cider - Mark Girmscheid</p> <p>Class: 06: Hard Cider *1st Fall Harvest Apple Cider – Andrew Koehrer *2nd Cider w/Cherry - Liz Greer 3rd Cherry Hard Cider – Frank Huffman</p> <p>Class: 07: Other Cider *1st Pear/Guava Cider -Andrew Koehrer *2nd Fruit cider - Mark Girmscheid</p> |
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Membership News

By Steve Johnson

September – time for more backyard brewing before freezing weather arrives. AND time to renew your Great Northern Brewers Club annual membership. After September 30th, your 2024-2025 membership card will no longer be valid at GNBC events or for discounts at Arctic Brewing Supply, LaBodega and Matheson Gas. Members who joined after May 1st are already covered for 2025-2026: no additional payment is required.



For the 2025-2026 membership year, prices are the same as last year. A single annual membership costs \$30. For a couple: two related adults (spouses or partners) residing in the same household, the price is \$50. Unrelated adults must each pay for their own membership in the club. A GNBC membership card is required for entry to or participation in some events, so be sure to specify both names when paying for couple membership.

For many, a convenient way to pay is using the form on the club website at <https://greatnorthernbrewers.org/membership/>

Although PayPal is the payment processor, a PayPal account is not required to make a payment using this online tool. Only a credit card is required. Venmo also works from the same form. The club pays a higher processing fee for Venmo than for payments initiated at PayPal.

Payments by check or cash: In person at the next club meeting is the most convenient method. Ask for a receipt; that record works for the club as well as for you. If you want to mail payment, request the address for mailing checks at membership@greatnorthernbrewers.org.

If you have moved or changed mailing address, please send your new mailing address to membership@greatnorthernbrewers.org.

Address updates will prevent returned mailings and additional postage expenses.

For payments made by September 15th, I should be able to bring membership cards to the September club meeting on Tuesday, September 21st.

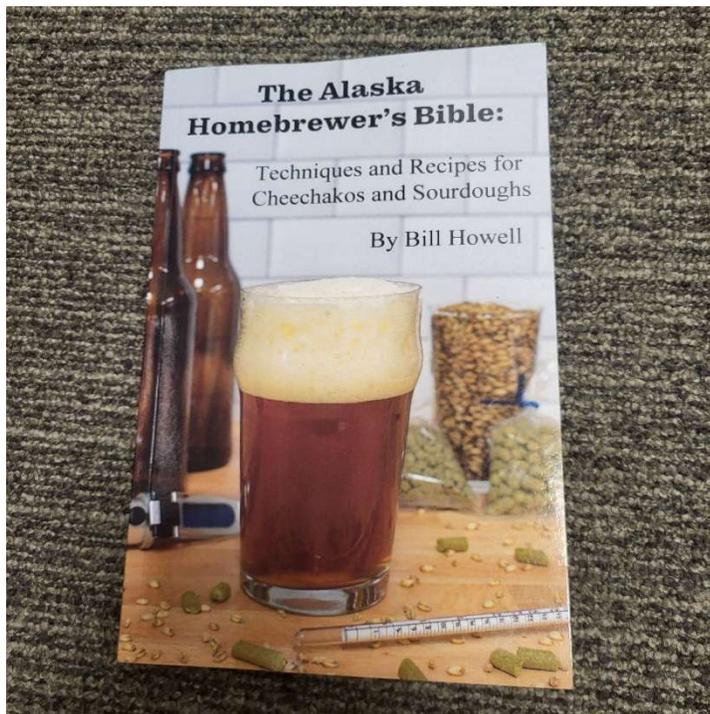
Happy brewing in September and the year ahead.

Book Review: The Alaska Homebrewer's Bible: Techniques and Recipes for Cheechakos and Sourdoughs.

By Elizabeth Greer

The Alaska Homebrewer's Bible is a must have for brewers in the last frontier! The Author Bill Howell provides a well written and resourceful book any brewer will appreciate. For those living outside of Alaska, it is a great way to learn to brew like an Alaskan. A little translation for those who might need it ... Cheechako = newbie, Sourdough = longtime resident.

Alaskans love our brews and most of us drink local brews. Per the Author "As of this writing, there are over sixty breweries operating in Alaska, of 11.9 breweries per 100,00 adults 21+, ranking 4th in the nation. While cost and distance make brewers from Alaska reluctant to enter contests, when they do so, they are consistent winners. The bottom line is that craft beers in Alaska are some of the best brews that almost no one gets to taste who doesn't live here."



Bill offers his years of brewing experience coupled with his knowledge of Alaska brewing in this concise publication. Bill has been brewing since 1989 and is a long-time Alaska resident brewer. He taught The Art and History of Brewing at the University of Alaska, and his radio show Drinking on the Last Frontier is popular with the beer enthusiast community.

Be sure to start the book by reading the Introduction! Don't miss the history of brewing in Alaska from early years and pre-prohibition, to present. For those not very familiar with the brewing process, there are several pages which explain the process in easy-to-understand terms. It is accessible and succinct.

Next, the book goes over unique Alaskan ingredients and techniques: berries to birch syrup with a few interesting adjuncts such as mushrooms! His focus is on ingredients we can forage in Alaska. I am going to try dandelions myself – I have a lot of those in my yard in the spring!

The main section of the book goes over 25+ clone brew recipes from several Alaskan commercial breweries. Brew recipes include some favorites and a few notable one-offs. I might try my hand at a Haines Lookout Stout clone over the winter. A few of the author's recipes are added at the end for a bonus!

This book is highly recommended to beer fans, even for those who don't brew much.

It is currently available on Amazon: \$10 Kindle or \$12 softcopy (... and I know most of the 907 have Prime accounts for free delivery).

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