



THE

# Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

APRIL 2019

## Brewer's Log 2019.04.01

*by Mike Fisher*

Spring kicked off in full force this year. As this newsletter goes out only the last few piles of snow are still hanging on in my yard. Another thing that came in full force in March was attendance at our monthly meeting. It was great to have such a packed room. We heard from Brandon Yanoshek about his senior project at UAA, for which he interviewed three homebrewers: Mike Cragen, Mason Perry, and John Craig. If you missed them or would like to listen to any of them again, you can find them on his website at <http://brandonyanoshek.wixsite.com/anchoragebrewers>. We also had Ted Rosenzweig with us to collect and evaluate our entries for the Turnagain Tartside Challenge. Congratulations to Christophe Venot for winning the challenge and to the runners up. There were some great beers. You can read more about it later in this issue.



We had the Fur Rondy competition at the start of March. Congratulations to Mike Cragen for his Best of Show Old Ale and to Leah and Kevin Vik for winning Brewer's Choice with their raspberry wheat. Thank you to all the judges and entrants, and huge thanks to Mike Cragen for organizing and to Jeremiah Christian who volunteered his space for us to use. It was a great competition all around. Read more about it later in this issue.

We have an auction coming up, in which we'll be selling donated equipment in a sealed bid process to raise funds for the club. I've like to thank Larry Moss for this very generous donation to the club, and to Christophe Venot for working with him to transport,

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store, and catalog it for the auction. More details later in this issue.

Our April meeting will feature guest speaker Jeremiah Boone of Resolution Brewing Company. He'll be talking to us about barrels and barrel aging. We're also in the process of lining up a presentation by our members about the homebrewer's perspective on barrel aging.

After the April meeting, we'll kick off summer with Brew-a-thon, our final meeting (May) before the break, and our annual campout. Some highlights for the next few months are:

**April 16:** Monthly meeting at 49<sup>th</sup> State Brewing Co. 7pm. Jeremiah Boone of Resolution Brewing Company will talk about barrels. We're working on adding some homebrewers' presentations about barrels as well.

**May 4:** Brew-a-thon. It's that time of the year again! Set up will begin at 8am, with the invocation and kick-off at 9am. Read more about it later in this issue.

**May 21:** Monthly meeting at 7pm. We plan to have Denali Brewing Company with us to go over our wort share beers. We'll let you know where the meeting will take place once we've ironed out all the details.

**June 14-16:** Save the date! We'll have our annual summer campout the weekend of June 14-16 at Eklutna Group Site B. More details to come as we get closer to the event.

One final event to mention is that we're working on a new competition that GNBC will help run but won't be for Home Brewer of the Year points. The Beer Czar Home Brew Competition will be an imperial stout competition hosted by Bleeding Heart Brewing Company. Judging will likely take place in early August, but we want to get the word out now so that you can start brewing. The requirements are pretty simple: entries must be imperial stouts that are feasible to reproduce on a commercial scale and may not be wood aged. The winning beer will be brewed and sold during Fur Rondy 2020 as a fundraiser for Priceless Alaska, a local non-profit that works to rescue and rehabilitate women who have been trafficked. See more information later in this issue.

One last piece of business to bring up is our upcoming agreement with The University of Alaska Anchorage's Archives and Special Collections. Once finalized, this agreement will provide our organization with a space to archive and preserve club photos, newsletters, and other documents. We'll keep you updated on the terms and conditions in the event that you have unpublished material that you would like to see preserved for future members, researchers, and the public.

For this month's Flame Out, I brewed two different and notable beers last month. One, a team brew, was a Belgian Dark Strong (with some special additions) that will be ready for the fall. For more immediate consumption, I also brewed a 15-minute pale ale in session strength to get ready for the (soon to be?) summer. I've done three 15-minute batches now and have really embraced the approach for a short and easy brew day. Really just an extract with steeping grains approach, the idea is that if you're not going for complexity that would require an all-grain approach and you want your hops to be a showcase (rather than just for bittering), you can use extract and take advantage of the fact that it has already had its time in the kettle and only needs a few minutes in boiling water to ensure that it's sanitary. I'm in the process of reformulating two other planned brews into this shorter and simplified approach. Look for a growler of the pale ale at a future meeting.

Fire up your burners! It's time to start brewing for summer!

## Secretary Corner

*by Jordan Couture*

**H**ello Club, I hope you are all recovering from your weekend in Talkeetna. Although, I missed the trip this year, I'm sure it was as amazing as always. Many thanks to the Denali Brewing Company for hosting us and sharing their wort for us to experiment on. I'm sure those of you participating in this challenge are already hard at work making something creative for our May meeting; I look forward to trying them all.

A big thank you Brandon Yanoshek for sharing with us his college project, highlighting the homebrew club. It was great to hear from homebrew club members about what brewing means to them.

Thanks to Ted Rosenzweig for buying us all a gallon of his excellent sour beer, and giving us all a chance to put our own spin on it. I personally had great fun with this challenge. I enjoyed getting a chance to try all the creative things everyone came up with. Congratulations to Christophe Venot for winning the brewers choice award! Hopefully we will get a chance to try his lemon imperial gose at the brewery.

I will be seeing you all April 16th, I'm sure we all could all use a beer following tax day, when Jeremiah Boone will teach us all about barrels.

Remember, when life gets too crazy - relax and have a homebrew.

## Fur Rondy Homebrew Competition 2019

*by Mike Cragen*

**A**nother Fur Rondy is in the books! This year we had 42 entries and welcomed in some new competitors. Before we get into comp details, a huge shout-out goes to Jeremiah Christian for allowing us to use his brewery in progress – Magnetic North Brewing.

The day started off a little shaky with only a handful of judges. But, we slowly gained judging momentum, called in a few people, and were able to get written feedback for every entry.

The brewing podium was comprised of:

**Best of Show - Mike Cragen (Old Ale)**

**Brewer's Choice - Leah & Kevin Vik (Raspberry Wheat)**

**2<sup>nd</sup> overall – Leah & Kevin Vik (Imp Stout)**

**3<sup>rd</sup> overall – Timothy Rimgale (Dunkles Weissbier)**

**HM - Leah & Kevin Vik (Raspberry Wheat)**

Our beers were diverse and we saw some really excellent entries. There were a total of six beers whose average score was north of 40! As far as brewer's choice, David Short and the 49<sup>th</sup> Brewing crew decided to go with Leah & Kevin Vik's tasty Raspberry Wheat. 49<sup>th</sup> is tentatively thinking of making it next summer – David said they'd need about 300 pounds of raspberries!

A huge thank you goes out to Jeremiah Christian of Magnetic North Brewing, David Short and the crew at 49<sup>th</sup> State, Arctic Brewing Supply for their continued support, all of our fantastic judges who did a phenomenal job, and of course our brewers who shared your terrific creations with us!

## Brewathon 2019

*by Kevin Sobolesky*

**H**ello Brewers! This year's Brewathon will take place on Saturday May 4th. As some of you know, and others might not, Brewathon is when homebrewers gather together outdoors with their brew gear and recipes to share the process of homebrewing. This is a live demonstration and sharing of equipment, skills, knowledge, and even a homebrew or two.

Anyone who is interested in bringing their gear and brewing a batch is welcome! Anyone who wants to observe and learn about beer making is welcome! You don't have to participate; come by and check it out and show some support for the Club. Random passersby and stray pets are welcome!

As is tradition, we will be grilling up savory foodstuffs like Bratwurst and Hamberders. We encourage attendees to contribute to the potluck with a side dish for your fellow brewers.

Free yeast will be available for people to pitch (It will be a neutral Ale yeast).

The event is being held at 9551 Emerald Street. This is at the very west end of Dimond boulevard in South Anchorage between Jewel Lake Road and Sand Lake Road. Turn onto Emerald Street heading south (left turn if you're heading west coming from Jewel Lake) and it's the one-story split level where Emerald Street ends at Jade Street. We will have some extension cords for pumps as well as a network of garden hoses for cleaning and filling. Note that we will have a carbon filter on the hose bib but separate hoses for cleaning, so if in doubt, please ask "is this water dechlorinated?" We have no desire to produce any chlorophenols if we can help it.

We will start setting up at 8AM, with the invocation and kick-off at 9AM, and tear down and clean up at 5PM.

If you are interested in teaching new brewer(s), please email me at [metkonig@gmail.com](mailto:metkonig@gmail.com) with the style of beer you are making, whether it's All-Grain or Extract, and how many people you would be interested in hosting. It's right good fun to share the hobby with new people, and there are people out there who don't even know they want to brew their own beer yet! Let's give them the chance.

Likewise, if you are looking to be taught how to brew and/or have no gear, please email me at

[metkonig@gmail.com](mailto:metkonig@gmail.com) and I will do my best to set you up with a brewer and/or gear.

This is also a great place to get feedback on your homebrew (or commercial brew for that matter). We will have numerous beer experts and ranked beer judges to give you careful, thoughtful, and most of all, thorough, examinations of your brews. If you don't know what went wrong, or what hard-to-articulate character should or should not be there, someone there might.

Please be considerate to the neighbors when parking! That includes blocking mailboxes and driveways. There should be plenty of spots along Jade, Emerald and Byrd lane. There will room to pull up in the driveway to offload prior to parking.

Also, if you wish to volunteer to help set up or clean up, please let me know! We can't have the event without some helping hands. [metkonig@gmail.com](mailto:metkonig@gmail.com)

### **Summary:**

May 4th, 2019 (1st Saturday)

Set-up at 8:00AM, Toast at 9:00AM, Break-down by 8:00PM

9551 Emerald Street

Bring your brewing gear, home-brew, potluck side dish and good cheer!

If you have any questions, shoot me an email at [metkonig@gmail.com](mailto:metkonig@gmail.com)

## **Homebrew Equipment Auction**

*by Christophe Venot*

**W**e have received a donation of homebrew equipment from a long-time homebrewer. His name is Larry, and although he was never part of GNBC but felt that his equipment would benefit the club. The equipment will be listed in a silent-auction sale to raise funds for GNBC club activities. Only GNBC members can bid on items at this time.

### **Here are the basics:**

All items will start at a minimum price as listed below.

GNBC members can place a bid by e-mailing the item number(s) and your bid(s) to:

[VP@greatnorthernbrewers.com](mailto:VP@greatnorthernbrewers.com).

Auction will take place at the April 16 club meeting.

Items will be available for pickup at the meeting or during the following week. No-shows after one week will result in forfeit of your bid.

Tied bids will be handled by random drawing between the high bidders.

### **Items Available:**

See pictures of the items at <http://greatnorthernbrewers.org/GNBCApril2019Auction.pdf>.

TWO March 809 pumps w/plastic head and ball valve - \$70 ea

TWO 6 gal carboys (smooth outside style) - \$15 ea

SEVEN 5 gal carboys (ribbed glass style)- \$10 ea

ONE Duda Diesel plate heat exchanger (large, 30-plate model)- \$50

Misc wine bottling supplies (hoods, tannins, potassium sorbate, etc) \$10

Portuguese wine corker (heavy duty, very nice model) \$30

3 lbs one step cleaner - \$10  
1.5 lb one step cleaner - \$5  
ONE Red plastic Bottle tree w/5 levels - \$10  
ONE Rotating sparge arm w/ 3/8" x 4 ft long hose (sits on mash tun and gently sprays wort over grains)- \$10  
FOUR 3 ft silicone 1/2" Hoses with assortment of stainless quick disconnects (complete brewery setup, \$200+ value) - \$60 for all pieces  
ONE 15 gal keggles with false bottom and ball valve - \$55  
ONE 16.5 gal Polarware stainless brew kettle with ball valve and thermometer (18" wide by 15" tall) - \$80  
ONE 9 gal stainless kettle with false bottom (use as boil kettle or mash tun) - \$50  
TWO 5 gal used ball lock kegs w/new gaskets - \$40 ea  
ONE 5 gal new ball lock keg (short&fat keg) - \$55  
ONE Corona grain mill (hand crank) - \$5  
ONE 1 camp chief 30k btu burner (good for <8 gal brew or for HLT/mash tun)- \$25  
ONE camp chief 75 btu burner (good for 5-20 gal brew) \$30  
EIGHT ft RV garden hose (potable water-grade) - \$5  
ONE Five Star pH 5.2 mash adjuster 1-1/2 containers \$5

## Turnagain Tartside Challenge Recap

*by Ted R*

Great event at the meeting this month! I really appreciate the opportunity to both play a part in a fun/creative event and gain great feedback on potential new beers for us.

I have results!

Club vote tally:

**First: Christophe Venot for Imperial Lemon Gose**

**Second: Deb Morgan for Rosehip Hibiscus Ginger Sour**

**Third: Nicholas Carrillo for Pear Blueberry Rhubarb Sour**

**Forth: Jordan Courtre for Blood Orange Gose**

**Fifth: Scott Clendaniel for Brett Citra Sour**

**Sixth: Lisa Peltola for Black Currant Spruce Sour**

It looks like Mr Venot's recipe will be viable for a small batch, so Turnagain will do a small batch of his Imperial Lemon Gose. As soon as we can source all the ingredients, we'll make the beer. As there is a month on the fruit, expect it in our tasting room some time after early May. I'll keep you posted as to when we will be pouring it...

Congratulations to Christophe Venot for Brewer's Choice!!

# Beer Czar Home Brewing Competition

*by Adam Sikorski*

**G**reetings brewers! I am writing to announce an exciting home brewing competition slated for late September of this year. Bleeding Heart Brewing Company, Priceless Alaska, and Alaska's Beer Czar have come together to put on the inaugural "Beer Czar Competition" with GNBC.

The royal competition itself is part of a project designed to raise funds to support Priceless Alaska, a charity that fights human trafficking in the state of Alaska. The beer style for this competition is Imperial Stout, and the winning entry will be brewed commercially by Bleeding Heart Brewing Company this fall. It will be bottled, aged and released at the 2020 Rony Rotary Beer Festival!

All proceeds from the sale of the winning beer will be donated to Priceless Alaska, to support them in their fight against human trafficking in Alaska. The competition will be judged by the owners of Bleeding Heart Brewing Company, the Pretentious Judges of the Rony Rotary Beer Festival, and the Imperial Snob of Stout... the Beer Czar!

In addition a batch of the winning beer being brewed commercially by Bleeding Heart, a second limited release batch will be brewed and aged in a Blanton's bourbon barrel that was donated by Gold Rush Liquor for this contest and charity effort. The barrel-aged batch will be released at the 2021 Rony Rotary Beer Festival, and sold to raise funds for Priceless Alaska.

Here are additional details regarding the competition.

**Style:** Imperial Stout

**Characteristics:** We are looking for a HUGE stout that is big, bold, rich, royal, imperial, sovereign, and over the top pretentious AF! The winning beer will be fit for royalty, and unfit for the consumption of peasants. It will stand alone as the sovereign ruler of them all. You homebrewers know the imperial stout style as well as I do, so add a lot of your own creativity to make it distinctive.

**Restrictions:** The winning entry must be able to be replicated on a commercial scale. Submissions should not be oaked or already barrel-aged.

**When:** Mid to late September.

**Where:** The competition will be held at Bleeding Heart Brewing Company in Palmer.

From the partners, judges, and creators of this competition, we look forward to a great event, celebrating the craft of brewing, and tasting your epic creations!

Cheers,

The Beer Czar

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*The Great Northern Brewers Club and the American Homebrewers Association remind you to....Savor the Flavor Responsibly*

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**NEXT MEETING: Tuesday, April 16th, 2019  
49th State Brewing Company 7 PM**