

THE

Northern Brewers Club

August 2021

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GREAT NORTHERN BREWERS CLUB PMB 1204 3705 ARCTIC BOULEVARD ANCHORAGE, ALASKA 99503

GNBC WEBSITE

www. Great Northern Brewers. org

PRESIDENT Mike Fisher

president@greatnorthernbrewers.org

VICE PRESIDENT

Christophe Venot

vp@greatnorthernbrewers.org

TREASURER

Thomas Huling

treasurer@greatnorthern brewers.org

SECRETARY

Jordan Couture

secretary@greatnorthern brewers.org

MEMBERSHIP CHAIR

Steve Johnson

membership@greatnorthernbrewers.org

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Robert Trosper, 2021-2022

Contact information via our website

Bottling with a Counter Pressure Filler By Robert Trosper

I hope everyone has had and is having a great summer. Finally things are opening (albeit slowly). I am very looking forward to some in person club meetings and club drinking. I brewed a fair amount of beer over the last 18 months and am ready to share some as I cannot and should not drink all I have brewed. On to the topic for this month: One of my pet peeves for submitting contest beer has been the markdowns received for sediment in the bottom of my bottle carbonated brews, so I decided to do something about that this year. I started off by purchasing a kegerator setup from Arctic Brewing Supply. This got me out of the bottle carbonating, but I still had an issue with getting my glorious brew into bottles for submission to contests as well as for providing bottles to friends and family. I tried a couple of variations for filling:

- 1) Straight from the Perlick faucet (not so good due to foaming and loss of beer)
- 2) A hose attached to the Perlick faucet that fit into the bottles I was filling (still too much foam and loss of beer)
- I rigged up a "do-it-yourself" counter pressure filler that ties into my CO2 for purging the bottles, but still only had limited success with good bottle fills.
- 4) I found a system for sale on-line called Tapcooler and purchased it.

The rest of this story is a product description of Tapcooler, a counter pressure bottle filler from Norway, currently available in the US at Great Fermentations from Indiana.



The items I purchased are:

- Tapcooler Counter Pressure Bottle Filler for forward sealing faucets -\$79.99
- 2) Tapcooler Ball Lock Adapter for CO2 Line \$14.99
- 3) Tapcooler Filler Extension tube kit 11 inches \$17.99

- 4) Handsfree Adjustable clip for the Tapcooler \$13.99
- 5) Tapcooler Perlick 500 Series Connector \$6.99
- 6) Tapcooler Pressure Relief valve drain tube \$8.99

The first three items are essential, items 4, 5 and 6 are optional and I have not used them yet. The instructions

for use and videos on the web are fairly explanatory, but needed to make sure you get maximum effectiveness when filling. As in all the beer gear, StarSan is our friend to start out with. I found that it is a good idea to take apart the release valve completely on cleaning which assures the internal o-ring creates a good seal when controlling the CO2 as well as the internal beer flow. Here is a picture of the unit set up and ready to fill.

The Tapcooler unit has a telescoping metal feeder which is inserted into the bottle you are filling (to be able to handle an assortment of bottle sizes). The neck of the bottle secures to the rubber stopper (shown in light blue in the picture). You press the CO2 button on the top of the Tapcooler to purge the air out of the bottle adjusting the release valve to empty out the oxygen from the bottle. You then open the Perlick tap to start the filling process still using the same release valve to control the speed at which the beer flows. After your bottle is full, turn the Perlick tap off and add some more CO2 to the bottle using the CO2 button as needed. All that is left is to unseat the Tapcooler from the bottle. Cap the bottle using whatever



mechanism you choose. Even though Tapcooler is not an inexpensive tool for filling bottles, I found the Tapcooler to be an incredibly reliable and fairly easy way to fill bottles from my kegs and eliminate the small amount of trub from carbonating in the bottle with sugar.

I'm more than happy to provide more details if someone needs any. Everyone stay safe and I personally am looking forward to seeing every one of you within the next 60 days. Cheers!!!

Secretary's Corner By Jordan Couture

Happy August Club Members,

We have an official club activity this month, outdoors. We are monitoring the Covid-19 situation closely about how our regular meeting will be conducted next month. Remember; memberships expire at the end of September and now is a great time to renew.

As things return to normal, don't forget to keep your eyes on the GNBC website and Facebook page for any events.

Cheers and have a homebrew!

Jordan M. Couture Secretary

GNBC Summer Barbecue

By Jeff Loughrey and Cathie Straub

The Great Northern Brewers club is lucky enough to have members that graciously open their homes to welcome our members for outside events that feature the best of what our club has to offer: good friends, good beer, and a good time.

Jeff and Cathie, long-standing members of our club, have invited homebrewers to their Upper Hillside home in Anchorage for a summer barbeque on Tuesday, August 17th starting at 6 pm. This event is family-oriented and invites not just the brewers but their families to enjoy an evening in the (hopefully) sun for outside recreation in a pristine setting with enough activities to keep everyone occupied.

Jeff and Cathie's back yard opens to a lake with paddle boats and a recreation area where volleyball, fishing, and expansive views are the norm. Come prepared to let the kids run around and enjoy themselves while you share a few bevvies with friends and be summer-time merry like can only happen in Alaska in August.

Bring everything you need to be comfortable, including something to throw on the grill for you and your family, homebrew to consume and share, and your favorite Frisbee, volleyball, catcher's mitt, or whatever to engage others in good, vibrant outdoor fun. This year's event will begin at 6 pm and last until whenever you and your family get worn out. If someone wants to bring their cornhole set, that will be a welcome addition to the fun.

To get to the gig, head up O'Malley and look for Stoneybrook Road on the right, towards the top. If you get to Hillside Rd., you have gone too far. Go to the end on this short road and take a left on Mountain Lake Drive. This will quickly turn into Lake O' The Hills Circle. The lake will open up on your right. Follow this around toward the end, and the place is at the end. The address is 7051 Lake O' The Hills Circle if you want to put it into Google maps. Please respect other homes when you park because it can be crowded.

Come and enjoy a good time. We hope to see everyone there.

Turnagain Tartside Challenge Winners

By Turnagain Brewing

Turnagain Tartside Challenge results for 2021 are in!! Judging occurred at the GNBC campout during a sunny break in what was otherwise a rainy, cool weekend. A panel of enthusiastic and well-mannered judges evaluated a flight of 9 submissions. The crown goes once again to the Clendaniel/Benner home, this time for Scott's Blueberry Pineapple Sour. It was a close race with just a few points separating our top 4:

FIRST Scott Clendaniel Blueberry/Pineapple

SECOND (tie) Mike Fisher Juniper Topic

Steve Johnson Raspberry

THIRD Mike Cragen Mojito

We have reviewed Scott's recipe, and, as promised, we will do a small batch of Scott's beer. If things go well, we should be releasing his beer in August. Turnagain Brewing would like to thank GNBC for hosting and performing the judging, all the brewers who participated, and John Trapp for putting together a great weekend of camping and communion. The Tartside Challenge is a great learning experience for us and joy to conduct.

A HUGE Thanks to our 2021 Supporters

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