



THE

# Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

## May 2021

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### Next Meeting

July 8-11, 2021  
Club camp-out, Trail River  
Campground Group Site

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Contact information via our website

## Spent Grain Baking

By Deb Morgan

I am not a brewer, but I am married to one. Karl Morgan spent 2 years brewing with Greg Mills at Sleeping Lady Brewing. Back then Anchorage Brewing was in the basement. Gabe would brew upstairs and transfer his beer to oak foudres and barrels in the basement. Karl would bring home 5-gallon buckets of spent grain so I could bake cookies, bread, sweet rolls, pizza dough and puppy cookies for are two spaniels. My freezer is full of 1-quart bags, dated and named. ADWTD Maris Otter Malt is my favorite for baking the flavor is complex and very malty. Left over malt from the brewing process is full of good nutrients and some residual proteins. Dough in the picture was made from a 2013 Sleeping Wheat Wine with Barley, Rye and Wheat.



My favorite trick for making a sponge when using wet spent grain is one cup of warm beer low hop and alcohol beer (Pilsner, Ale-Lagers, Hefeweizen, Kolsch, Saison) Yeasty beer work the best. Add ½ cup spent grain, 2 Tbsp of sugar or honey, 2 ¼ tsp yeast. Use a stick blender to blend. Let mixture sit till foamy 4 to 5 minutes. You can use this in any of your favorite dough recipes. This will replace your normal yeast and water.

## Beer and Spent Grain Pizza Dough

Makes two pizzas.

- 3 cups bread flour
- ½ cup wet spent grain
- 1 cup beer
- 3 tsp extra virgin olive oil
- 1 tsp salt
- 1 Tbsp sugar or honey
- 2 ¼ tsp yeast



Combine warm beer, yeast, sugar and spent grain using stick blender, add salt to mixture. Add flour and mix at low speed (I use my hand mixer with dough hooks) for about 3 minutes. Add oil and mix for another 3 minutes. Cover bowl and let dough

rise till double in size. Separate dough into two 13-ounce balls. Roll out or hand toss. Per bake dough at 450 degrees for 7 minutes (till light brown). Pull out of oven and add your favorite topping. Return to oven and bake for another 7 minutes.

## Spent Grain Sweet Rolls

### For the dough

1 cup water (lukewarm)  
1 Tbsp active dry yeast  
½ cup wet spent grain  
¼ cup sugar or honey  
1 tsp salt  
1 tsp pure vanilla extract  
¼ cup melted butter or plant butter olive oil  
3 cup bread flour

### For the filling

4 Tbsp melted butter  
½ cup homemade jam

### Icing

4 Tbsp melted butter or plant butter  
½ tsp Vanilla  
1 cup confectioner's sugar  
1-2 Tbsp Milk or Beer



For the dough add the dough ingredients to bowl, Mix and knead till smooth (I use dough hook on my hand mixer) elastic, somewhat tacky dough. Cover and let rise 60-90 minutes. Transfer dough to a lightly floured surface, roll out into a 10x18 rectangle. Spread with melted butter then jam (I use my homemade Gooseberry, Black Current, Red Current jams). Then tightly roll dough into log. Grease a 9x13 baking pan. Slice the dough into 12 pieces. Cover and let until doubled in size 60-90 minutes. Preheat your oven to 375F. Bake for 18-20 minutes till golden brown, brush with 2 Tbsp of melted butter from icing ingredients. Mix icing and ice warm rolls.

## May Meeting Recap

*By Mike Fisher*

We held our first in-person meeting in more than one year on May 18, 2021. A huge thank you to Denali Brewing for hosting us at Bread and Brew and for providing the Single Engine Red wort that we were able to play with and showcase at the meeting.

We had a friendly competition for the beers, including a best of show and the most unique take on Single Engine Red that still worked. Congratulations to the winners: Best of Show 1st Lisa with cherry/kveik, 2nd Jeff with SER aged on red currants and oak, and 3rd Sam with Red Bastard. The unique beer winners were 1st Mike's Boysenberry Imperial SER, 2nd Robert's Single Engine Orange, and 3rd Rick/Jeff's red currant and oak aged.



May 18<sup>th</sup> first in-person club meeting at Bread and Brew, with Denali Brewing.

Photos by Deb Morgan

# **Rick Levinson's Brew-a-thon Toast**

*By Rick Levinson*

*Editor's Note: We thought everyone would enjoy reading Rick's toast from Brew-a-thon this year. It was well-researched and well-received by those on the Zoom meeting.*

The earliest writings discovered by archeologists were from the Sumerian civilization of Mesopotamia around 3400 BC. These included the oldest beer recipes which, like most of the Sumerian writings, were written as angular symbols etched into clay tablets. It is from these ancient texts that we have learned much about Sumerian society.

Among the myths of Sumeria is the precursor of the biblical tale of Noah and the flood. The Noah of Sumeria was named Atrahasis.

Atrahasis was visited by God who told Atrahasis that he was going to flood the earth, and that Atrahasis should save himself and his family by building a large ark. He was told to save the animals by bringing pairs aboard the ark as well. Atrahasis immediately started building a large ark, and his family collected pairs of all the animals. Atrahasis also organized a crew of rowers because sail power hadn't been invented yet.

Soon, the storms raged and water flooded the land. Atrahasis, his family, and his rowers boarded the ark along with all of the pairs of animals. Atrahasis also brought good beer aboard for his family and his crew. Remember, beer was important to the ancient Sumerians, and this is where this story differs from that of Noah.

The storms continued, and as the floodwater rose higher, Atrahasis told his rowers that they each could have a large gourd of beer, and then they would set off rowing. As the floodwaters covered the last parcel of land, the rowers were hard at it, having quenched their thirst, and they were singing rowdy beer songs and rowing to the rhythm of the songs.

It was then that God again spoke to Atrahasis. God let it be known that mankind was being drowned for being too noisy. He then asked Atrahasis, "Was it a good idea to bring beer aboard the ark?" Atrahasis silently pondered this as he heard loud boisterous singing from below deck. And he was worried.

God spoke again, more forceful this time. "Atrahasis, was it a good idea to bring beer aboard the ark?" Atrahasis trembled with fear, but he didn't know what to say to God. After all, God knows everything.

Thundered rumbled, and God bellowed above the roaring wind. "Atrahasis, I ask you for the final time; was it a good idea to bring beer aboard the ark?" Atrahasis cowered and was paralyzed with fear.

Then God said, "Of course it was."

So, mankind and all the animals of the world were saved. And it was good.

At least, until a millennium later during Noah's time, when the noise got out of hand again.

So, here's to brewing good beer. It enables mankind's salvation.

Cheers and Happy Brewing!

## **Team Brewbies**

*By Liz Greer*

Attention Brew Loving Ladies! Great Northern Brewers Club is once again supporting the Alaska Run for Women (<https://www.akrfw.org/>). Our Brewbies team is registered with the event. You can run on your own or with our group at 9am on Saturday June 12. Meet at the Westchester Look out. Please consider supporting!

## **The GNBC Summer Camp Out!**

*By John Trapp*

Whoa, just over a month from taking over the Trail River Group Camp Site and we have some updates for you. I'm a man of my word and said I'd do that, so here goes. There will be no halibut or salmon charter out of Seward. I mean, they are there, but the GNBC is not organizing an outing. Turns out they have gotten "very" expensive  
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again and you'd have to get up really early to get down there. I'll either hit the Russian or sit on the banks of Kenai Lake and pretend to fish while drinking beer. Also, Dr. Ted of the world famous Turnagain Brewing Company will be conducting a tasting on Saturday evening after our group meal (7:00), Sour ales (and other great beers). Just a reminder, but the campout is in July, a few weeks after our normal campout time. Thursday the 8th at noon, until Sunday the 11th at noon. There are a lot of things to do in the area, fishing on the Russian (the reds will be in) as well as Seward. There are tons of trails to hike if that's your thing, mountain biking, or just wonder along the shores of Kenai Lake. Plus, the campsite has horseshoes, volleyball, and bad mitten.

The campsite has around 12 spots for RV's, plus you can pitch a tent if you're a car camper. There's also a very nice pavilion where The Group meal will take place on Saturday evening( around 6:00) so start thinking about a potluck dish to share. So mark your calendars and plan on having a great 3 day weekend on the Kenai. I realize that not everyone knows where to go, so here's a quick set of directions: Go south on the New Seward Highway, you know, as if you're going to Seward. Drive until you go through Moose Pass (be sure to slow down – big speed trap) and travel just over one mile past the Trail River Bridge. Turn right at the sign that says Trail River Rd. Follow it for about 1.25 miles to drive into the Group Camp Site.

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