



THE Northern Brewer

THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

OCTOBER 2018

State of the Brewnion

by Mike Cragen

Autumn is upon us. With it comes cooler weather, falling leaves and usually darker, more complex beers.

Marzens, rauchbiers, spice beers; all rocket to the forefront and I, for one, welcome them!

September graced us with the return of the monthly meeting. Cheers to Mike Fisher, Brian Hall, and Peter Hall for sharing your experiences of Homebrew Con with the club. I'm still trying to wrap my head around the idea of "smoked" hops. Also, even though it wasn't a club event, it was nice to see so many GNBCers at the Talkeetna Brewfest too. It was an afternoon of sun, delectable beers, and great camaraderie.



The highlights for the next few months include:

October 5-6 Autumn Pour Homebrew Comp (Juneau) – Smoked Malt Side Challenge

October 7 Anchortown Homebrew Comp (see Mike F.'s article for details) at the Old TapRoot location - 10:00am

October 16 Monthly Meeting from 7:00-10:00 (49th State). Ed speaker – TBD

November 3 La Potato Grand Opening – Former Fly By Night/Tap Root Building - Spenard

November 20 Monthly Meeting from 7:00-10:00 (49th State). Ed speaker – TBD

December 1 Humpy's Bigfish (Peter Hall running comp)

December 8 Xmas Party at the Anchorage Zoo

State of the Brewnion

Secretary's Corner

Anchor Town Homebrew
Competition October 7th 2018

Learn how to Homebrew

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We are in the process of finalizing details for our October meeting educational presentation.

Once confirmed, the speaker and topic will be emailed to the club.

Also of paramount importance, we are starting to solicit nominations for this year's board and officer position elections. That's right, GNBC's 2019 officer and board positions are up for grabs again! If you have any interest in helping guide our club, I highly encourage you to run for a position. We'll be taking nominations at the October meeting, but you are more than welcome to nominate someone (including yourself) at any point by emailing me at: president@greatnorthernbrewers.org

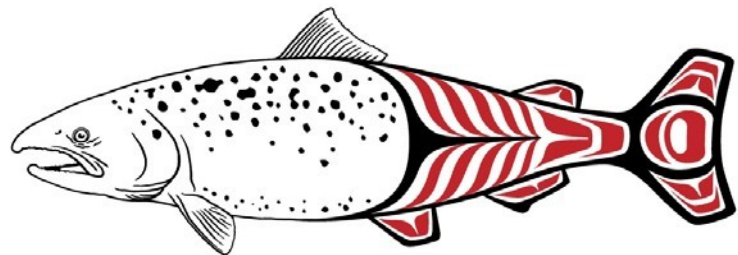
You'll notice a change of leadership is right around the corner with the following positions available:

Officers:

Prez	(Mike not running)
VP	(Eric not running)
Sec	(Jim not running)
Treasurer	Sam will "probably run"

Board:

Peter	Position up for reelection
Mike	Position up for reelection
Liz	Position up for reelection
Brian	1 year remaining on term
Rick	1 year remaining on term



TURNAGAIN BREWING
OLD WORLD TRADITION... THE ALASKAN WAY

Your GNBC membership expired on September 30th if you haven't renewed yet. Don't fret though, it's easy to change that at: <https://greatnorthernbrewers.org/membership/> Membership is \$30 which includes discounts to Arctic Brewing Supply, Alaska Homebrew Supply, and La Bodega . . . most importantly, it's our primary source of income to keep GNBC afloat and moving forward. Thank you in advance for your continued support of GNBC.

The first weekend of October is big for beers! Two competitions over three days. Juneau (5th-6th) and Anchortown (7th) are coming up fast.

Anchortown will be hosted at the old TapRoot location, thanks to the generosity of Pamela from La Bodega. Please see Mike's article later in the newsletter for more details. We desperately need judges for this comp too. No experience necessary. If your knowledge is limited, you'll be paired up with an experienced judge who can show you the ropes. It's an easy and fun way to try some different local brews!

The Juneau Homebrew Competition is projected to be the biggest in Alaska this year with over 200 entries expected. As much as I hate missing Anchortown, I'm excited to spend a weekend in Juneau meeting with all of the different brewers! Alaskan Brewing, Devil's Club Brewing as well as all of the local homebrewers that I don't usually get to speak with. More information about Juneau's comp can be found at: <https://alaskanbeer.com/homebrew/> Results from both comps will be communicated via email as soon as possible.

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The Final Wort (the last batch I brewed) is an American IPA (21A). Oddly enough, this style (which is very familiar to my kegerator) has been on a hiatus this summer. To satisfy my hop urges, I've been enjoying NEIPA's and Pale Ales. But with the cooler weather and smell of fall, said kegerator is begging for more hops. This particular recipe leans on the Citra and Mandarin Bavaria hops, while balanced with flaked oats, victory, and a little Munich malt. OG was 1.060. As always, I'll have The Final Wort at a future gathering for you to sample and critique.

Tap into your potential this month; bottle it if you can,

BrewMikester Cragen



Secretary's Corner May 2018

by: *Jim O'Toole*

I spent a week in Ketchikan recently, a trip inspired by the death of another old friend who had been sick for several years and fought as hard as anyone I know to maintain the same dignity in her life at the end as she showed throughout. I knew her "celebration of life" was going to be the kind of party she would have liked and I just couldn't pass it up.

Terri moved to Ketchikan shortly after I did. She met her future husband at another friend's house soon after arriving and their first "real date" was my 1972 wedding reception at a float house at the end of the South Tongass Highway, several miles from civilization, where revelry was unheard by anything walking on two legs unless they were there. I sometimes run into people who were at that party and they mention how much "revelry" there was. I met Don and Terri soon after that and we established a great friendship that has lasted all these years.

Don was originally from Arizona and, after purchasing, a lot outside of Tucson, he spent spare time there building a home that he finished after 20 years or so and which I have visited a couple of times. It's located nine miles from the interstate and back in the desert in a spectacular place that I have had trouble leaving every time it has been time to.

About five years ago Don and Terri came to visit me in Anchorage and, on their last full day in town, we went to the Alaska Zoo. While taking our time moseying around the zoo, Terri got a phone call that resulted in her and Don walking away to discuss something privately. The next morning, having breakfast at the Peanut Farm, Terri was obviously distracted and, when they got home, Don called and said the phone call at the zoo was Terri's doctor telling her that tests she had gone through showed a large mass in her innards. They went to Arizona and began treatment that seemed to be successful until a couple of years ago when breast cancer showed up. She battled through that and, once again, seemed to be out of the woods until recently when the cancer re-appeared. She went through enough treatment in Arizona to realize that she was simply delaying the inevitable so she had Don bring her home to Ketchikan where her kids and grandchildren were. She spent three days enjoying having them and other friends around and said "goodbye."



A few years ago Don decided that he wanted to start drinking a new beer as he had a medical condition that required a "Lite" beer so he called me to ask about options. The beer also had to be inexpensive due to Don's long term condition of spending only as much money as he has to on things, which is probably why he can afford to own homes in Ketchikan and Arizona. After joking around with him a little I realized he was serious so did some research and recommended a "Lite" "beer" that I thought he would like. He later told me that he'd tried it and liked it but the little Circle K at the Arizona interstate didn't carry it so he was back to other "Lite" "beers." I said his place there was wonderful but it has its drawbacks.

Back in my married Ketchikan days, my wife and I, Don and Terri, and several other couples got together every Saturday night at one of our houses to throw darts and drink beer. It seems amazing to me now how we managed to drink as much as we did every night and then drive home without anyone ever running into trouble. It was how things worked in Ketchikan in those days though as cops seldom busted people for DWI unless they were obnoxiously drunk and too far from home. In any event, I am embarrassed to say that our beer of choice at these gathering was Mickey's Big Mouth and, over the course of a year and a half we drank a lot of it as in that entire time we cancelled Saturday night "Darts Night" just twice. I can't remember why exactly but think it was because we all had tickets to a concert one time and Christmas fell on the other. Terri was pregnant at the time and was the only wife who threw darts with us. She loved telling me how she never threw another dart after she delivered her kid.



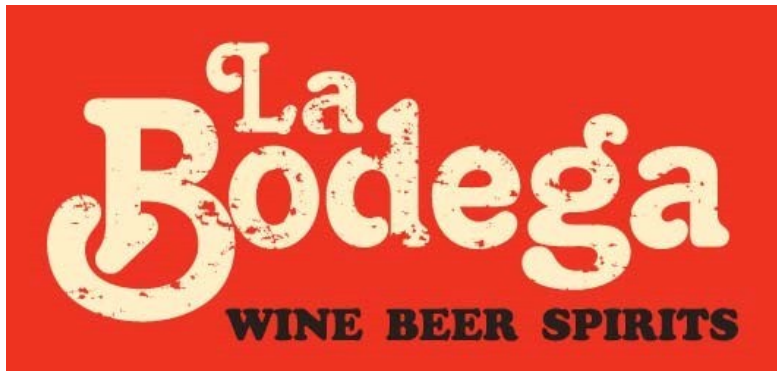
Beer has always been part of my life and the Ketchikan years and this recent trip was no different. An old friend has built a bar on his property 8 miles south of town, above the Hole In The Wall Small Boat Harbor, that has become extremely popular especially among young people as the Friday night I was there my buddy

and I were more than double the age of anyone else there. The owner, John, has lived there for many years before he turned it into a bar and had an exciting night a long time ago when he woke up in the middle of the night to find a small group of people playing Russian Roulette in the middle of his living room with a guy who was suspected of being an undercover drug agent. John went back to bed. The guys in the living room went to jail.

The Arctic Bar, a legendary place in Ketchikan which was my "office" for a time when I was, not exactly homeless but between homes, has been completely re-configured from a cozy joint with a small smoking porch to a place catering mostly to tourists who disembark from their cruise ship about 50 feet from the back of the bar. In the old days the beers served were Oly, Rainier, and Heineken but now they run a tap line with about 8 craft beers so it makes hobnobbing with people from elsewhere who are only in town for a few hours tolerable. Those Rainiers and Olys were served in cans and the bar disposed of the emptys by punching holes in them and dropping them in a chute that deposited them in the ocean waters over which the bar sits on pilings. I didn't look this time but I remember, on days that the water was crystal clear, being able to see that mountain of aluminum that some archaeologist in 10 thousand years will determine to be a monument to some god or something. He or she could be right I guess.

But the beer highlight in Ketchikan on this trip was a trip to Bawden Street Brewing Company, operated by the latest in a short line of optimists who have attempted to be the first brewer to get a successful brewery going in "The First City." It is a tiny place built in an old garage under an office building and is directly across the street from an apartment building that I used to live in. My building had a key card system on the front entry and it was sometimes embarrassing or worse when buddies of mine who couldn't find a ride home or who didn't want to drive would yell for me from the sidewalk in front of the place, trying to get me to let them in after the bars closed.

Bawden Street Brewing is owned by Sean Heinmann who has been in Alaska for less than two years but he seems to have the drive that most successful brewers have as well as a lot of skills that have allowed him to keep costs down by designing and build-tasting room. He used nose from an old steel main, long table. He is shoestring but the glass wall in the tasting other small room with, gallon fermenters and someone helped him tile. He has visions of automated and a cool-lagers is on his bucket



ing all of the fixtures in his local materials like a bull-boat for the base of the not exactly running it on a brewery, visible through a room, is stuffed into an-if I remember, four fifty room for more gear if move things around a lit-making the system more ing system so he can brew list.

One thing that was apparent is the quality of the beer he is producing as there was a line at the taps the entire hour I was there and there was no room at the table as it was taken up with folks having multiple beers. And one thing I really liked about the place is that he didn't have an IPA for sale. Not that I am completely sated with IPA's but people like Sean are determined to show people that a basic saison can be gussied up in various ways that will produce distinct beers and they are all worth trying. He's still a home brewer at heart.

I don't get to Ketchikan as often as I'd like but I will be back and I'm hoping Sean makes a go of it. I can get a good beer at the Arctic Bar now but having him keeping his beers flowing on Bawden Street will mean I can get a great beer without having to hobnob with those pesky tourists.



Anchor Town Homebrew Competition Slated for October 7TH 2018

by Mike Fisher



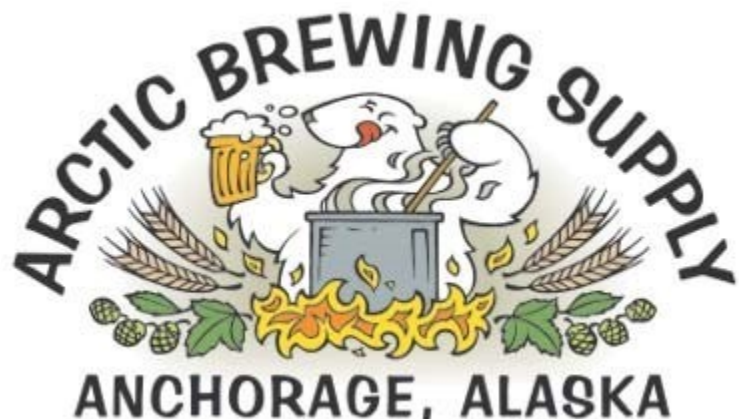
The annual Anchor Town homebrew competition is upon us! Judging will commence at 10 am on Sunday, October 7. We have a new location for judging this year. It will take place at the former Fly by Night Club (and later Tap Root, among others) at 3300 Spenard Road. Thanks to Pamela at La Bodega for offering up the venue. This location will soon become LaPotato, a pop up restaurant featuring excellent craft beer and food by The Potato in McCarthy and Valdez.

WE NEED JUDGES! A lack of judges is the number one challenge we face in our competitions. More judges means (a) a faster judging day and earlier finishing time, (b) fewer conflicts (you can't judge a flight that includes your entry), (c) less palate fatigue, and (d) less risk of running out of time to judge entries. PLEASE come by to help out with judging; earliest is best so we can get through the flights, but later is helpful, too. Anyone with an interest is welcome to attend, and inexperienced judges will be paired with experienced judges.

We'll have nine flights to judge (more if we have to break up a large group): Wild/Sour/Brett, IPA/Pale, Light Lager, Amber/Dark Lager, Stout/Porter, Fruit and Spice/Herb/Vegetable, Belgian/French, Imperial (8% and up), and Funky Fermentables.

If you are around at the end of the judging session, you are encouraged to grab any empty bottles you want to reuse. Any empties I take with me are going straight to recycling. Leftover beers will not be returned, unless you tell me in advance.

We hope to see you on Sunday the 7th!



Learn to Homebrew Day, November 3, 2018

by Julie McDonald

Learn to Homebrew Day was established by the American Homebrewers Association (AHA) in 1999 to enable people interested in beer and homebrewing to learn how to brew. Learn to Homebrew Day occurs annually on the first Saturday in November, when homebrewers around the world are encouraged to learn how to brew or teach someone how to brew.

Learn to Homebrew Sites Locate or Register a site:

https://www.homebrewersassociation.org/aha-events/learn-to-homebrew-day/?gclid=Cj0KCOjw3KzdBRDWARIsAIJ8TMRVdUROZVXQL_jUaNezbAltvEAZzgt_vbqaWcr3yNEgr0RoSW9pnXQaAjTHEALw_wcB

This site also provides links to tutorials, home-brew supply stores, etc. so that you can Learn to Homebrew!

If you are a home brewer and hosting a "Learn to Homebrew" site, please register your event at the link provided, enabling new or curious home brewers to locate you! The AHA provides editable posters and social media images to help in getting the word of your event out there!

If you have questions you can contact:
Matt Bolling, AHA Events & Membership Coordinator
303.447.0816 x184 or 1.888.822.6273 x184
matt@brewersassociation.org



The Northern Brewer is a monthly newsletter published by the Great Northern Brewers Club for distribution to all club members. Subscriptions are a part of club membership and may be obtained by joining the club. Membership is open to everyone over the age of twenty-one. Please send \$30.99 to:

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The *Northern Brewer* welcomes letters, opinions, articles, ideas and inquiries. You can contact the editor, Debbie Grecco at:

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

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NEXT MEETING: October 16th, 2018

7 pm at 49th State Brewery