



THE Northern Brewer

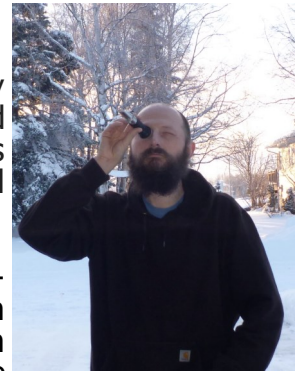
THE NEWSLETTER OF THE GREAT NORTHERN BREWERS CLUB

October 2019

Brewer's Log 2019.10.01

By Mike Fisher

Like flipping a switch, fall arrived in early September and brought us much-needed rain. It's time to celebrate all that comes with it: bigger, darker, and/or seasonal beers; competitions; and GNBC meetings.



It was nice to see everyone at our September meeting. A special thanks to Ryan Johnson for bringing a keg of Alaskan Brewing Company's recreation of Mike Cragen's winning beer (German Smoked Salmon Bier) to share.

In late September, a few GNBC members (chosen for their exquisite palates and refined tastes) helped with the Beer Czar Home Brew Competition. See the article later in this newsletter with more details.

Our October meeting will feature Anchorage's new meadery, Two Seasons. Longtime GNBC member Kevin Sobolesky and Vince Cook will talk about the meadery. Lara Stanley of the Alaska State Fair will also be there to talk about some upcoming changes in the Spirited Beverage Department.

Upcoming events over the next three months include:

- October 15: Monthly meeting in the basement of 49th State Brewing Company, 7:00pm. Guest speakers include Kevin Sobolesky and Vince Cook from Two Seasons Mead and Lara Stanley of the Alaska State Fair.
- November 19: Monthly meeting in the basement of 49th State Brewing Company, 7:00pm. Guest speaker will be Gary Busse of Midnight Sun Brewing Company.
- Early December: Big Fish Homebrew Competition
- Early December: GNBC Christmas Party

We expect to host our annual Christmas party and Big Fish Homebrew Competition in early December. Planning is in the works for both. Due to longtime member Peter Hall's departure and a challenge in finding organizers for the Big Fish Competition, the GNBC Board of Directors voted last month to merge

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Secretary's Corner

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Two Seasons Meadery

So Long, Fare well, NOT GOOD BYE

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the Anchor Town Homebrew Competition into Big Fish due to the tremendous support GNBC has always received for the latter. Details will be posted online and in this newsletter when they are available.

This is an appropriate time to reiterate the call for nominations for GNBC officer and board positions. I will ask for nominations again at the October meeting, but I can add names to the list at any time if you send me an e-mail. The different roles are shown on our website (<https://greatnorthernbrewers.org/about-us/>) with years listed. Absent people leaving a board position for another role, we will have two board positions and each of the officer positions (president, vice president, treasurer, and secretary) on the ballot in November.

Having a group leading GNBC is critical to making the club work and our events happening. We had to merge Anchor Town into Big Fish this year due to lack of organizers, and without people willing to step up, we can't put on these events. The board has talked about a lot of fun events for 2020, but we need enthusiastic leaders to make sure these events happen. Please step up to serve GNBC to keep it going strong.

Also, remember that our membership year runs from October 1 through September 30. If you haven't renewed for 2019-2020 yet, your membership has lapsed, along with all the benefits it provides. Be sure to renew your membership to take advantage of all the benefits it provides both for you and the club. Memberships are what keep us going, so please renew soon. The easiest way is through our website at <https://greatnorthernbrewers.org/membership/>. Simply fill out the form and pay online. We also have a paper application if you'd prefer to mail it in or pay in person.

We're not done with 2019 yet, there has been some early planning for our big January meeting. We don't have any plans that we can share at this point, but it's in the works!

Finally, a HUGE thanks for 49th State Brewing Company. We recently learned that their beer, NUTS!, would be used as a fundraiser for GNBC as well as members of the military. For each glass sold (and every 4-pack once they're available), 49th State will make a small to GNBC with the goal of paying for the room rental for that January meeting. Thank you, 49th State!

For this month's Flame-Out, I brewed two beers this month. One was a farmhouse beer with a Norwegian kveik I happened to find sitting in the cooler at Arctic Brewing Supply. I kegged it in late September. As with the other kveik I've used, it likes the haze (a grain bill with 50% rye and wheat may have something to do with that) and added a big bite beyond the relatively modest hopping. At 3.4% ABV, it's a sessionable and seasonal beer to drink in hopes of holding on to some final days of above normal temperatures, or at least some clear skies. The other beer I brewed, which I named You Can Call Me Orange, was made with ingredients

I picked up from HomeBrew Con last year (yes, 2018); it took me a while to get to it, but I finally used the ingredients and threw out their recipe in favor of making something unique. (They called it You Can Call Me Ale, though I decided to make a session orange pale ale out of it.) It just made its debut in the keg.

Secretary's Corner

Hello Homebrew club,

It was great seeing you all at our first homebrew club meeting after our summer hiatus. I look forward to catching up with the rest of you on OCT. 15th at 49th state.

Just a reminder that it is time to renew that membership. For me personally, the discounts alone more than cover my membership fee. I am also pleased to announce a new discount this year from Matheson gas. In addition to the discounts received at Arctic Brewing Supply, La Bodega, and Anchorage Wine House. Continue to check our website for more discounts. If you think of any business that would be a good partner, please let one of your board members know and we will look into it.

If you missed the announcement last meeting, the board is considering adding a new category to this next year's brewing competitions. We are still putting together what that might look like, if you have any opinions about how you would like to see it structured please let a board member know.

Club elections are coming up in November, you would like to have a say in how your club is run then I would suggest running for a position. All officer positions are open as well as several board positions. To run simply email Mike Fisher and let him know you would like to run or make an announcement at this month's meeting. During the October meeting we will officially announce to everyone who is running for what positions.

Although the Christmas party is still a few months away, we have already started planning it. We are considering a change of venue this year. If you have any suggestions or feel strongly that we remain at the zoo please let us know.

Cheer and happy homebrewing,

Jordan M. Couture

Membership Renewals

By Kat Karabelnikoff

Membership cards expired at the end of September, so if you haven't renewed yet, now is a great time to do so to continue to enjoy all the fun and perks of being a GNBC member.

The cost for membership is \$30.00 annually per household (don't forget to include your spouse's name so they can have their own membership card and get the card perks, too) or \$350 for a lifetime membership. If you want to pay with cash, check, or credit card at a meeting, please email your information to me at the email below and I will have a card ready for you to pick up.

You can renew your annual membership on our website (<https://greatnorthernbrewers.org/membership/>) with a credit or debit card or send a check or money order (payable to Great Northern Brewers Club) to:

GNBC Membership Coordinator
c/o Kat Karabelnikoff
9601 COPPER DRIVE
Anchorage, AK 99507

Please don't forget to include your full name (and spouse's too on the same name line if applicable), Full Street Address (street, city, and zip code), Phone Number, and Email.

You can contact me at membership@greatnorthernbrewers.org if you have any questions.

Matheson Gas Partnership

By Mike Cragen

We are happy to announce that a partnership has been made with Matheson Gas! As many of you know, CO₂ prices have skyrocketed in the last six months. But, with our partnership, GNBC members will get a significantly reduced rate on both CO₂ and the nitro/CO₂ blend (5lb and 20lb bottles).

In order to participate, you MUST have a current, valid GNBC membership card. To renew, go to: <https://greatnorthernbrewers.org/membership/>

Without your card, you will not be given the discount. When you purchase your gas, let them know you receive the Great Northern Brewers Club discount/account. All purchases from Matheson are COD – meaning you must pay for the purchase when exchanging your cylinder.

Matheson is located at 6350 Arctic Boulevard. I recommend calling them at 563-6644 to confirm availability before making the drive.

Beer Czar Imperial Stout Competition

From the Beer Czar's Corner:

On September 28th, the royal court convened for the inaugural Beer Czar Imperial Stout competition. His majesty, pretentious judges, and perhaps a jester or two converged upon Bleeding Heart Brewery and began a morning quest for the ultimate home brewed Imperial Stout.

The morning began with a 2007 Dark Horizon 2nd Edition by Nøgne Ø brewery in Norway, a calibration beer and royal gift from Dr. Fermento. After homage had been paid and our palates were properly calibrated, the judging began.

The 16 entries were separated into four categories: Traditional, fruited, sugared, and spiced. Judges split into groups of three, and one by one the beers were carefully sampled and discussed. As the morning progressed, the beers were narrowed down to a handful of finalists, and by the end of the afternoon we had decided upon the best of show winner.

Out of a desire to maintain the integrity of other closely timed competitions, we are temporarily withholding the names of the specific entries that made it to the final round, but we would like to honor the home brewers whose entries survived the gauntlet of judges. And the winner is...

Best of Show: Christophe Venot

Runners Up: Christophe Venot, Mike Cragen, and Braden Ohlsen

More specific details will be released on social media and future newsletters. Congratulations to Christophe Venot whose winning entry will be brewed by Bleeding Heart, and thank you to everyone who participated in this royal contest. We had a blast, and truly enjoyed the audacious creativity of the beers you submitted.

Cheers,
Beer Czar

Two Seasons Meadery

By Kevin Sobolesky

There's another taproom open in Anchorage! Following the model made popular by the likes of Resolution, Cynosure, Turnagain, Double Shovel, and more, Two Seasons Meadery has joined the ranks. This time, the style of fermented goodness comes from Honey. Their taproom just opened up in the midst of the "Beermuda Triangle" near the Dimond and Old Seward intersection.

Believing the Anchorage market is sorely missing out on Mead, lifelong Alaskans Kevin, Riley, Vincent and Chris teamed up to fill that void. Focusing on "sessionable" meads, most of the offerings are below 9%, with some stronger, traditional meads also available. As the business develops, the group will be making meads with a variety of spices, berries, fruits, varietal honeys, and start bottle distribution. At the moment, the Meads are available only in the taproom, with growler fills to go.

The current lineup:

Sitka Delight	Dry Spruce Tip Metheglin	8.5% ABV
Tesseract	Dry Mosaic Dry Hopped Metheglin	8.5% ABV
Cyser Soze	Off-Dry Apple Melomel	8.0% ABV
Meadarita	Semi-Sweet Lime Agave Melomel	8.5% ABV
Kazimiera	Sweet Spiced Hopped Metheglin	15.4% ABV

Two Seasons Meadery
801 E. 82nd Ave
Unit D-3

Taproom Hours:
Thursday 4-8p
Friday 4-8p
Saturday 12-8p
Sunday 2-6p

Mountain Pies pizza food truck is scheduled to be there on Saturdays 12-8p.

So Long, Fare well, NOT GOOD BYE

By Peter Hall

Some of you may already be aware. I can left Alaska and gone to join the circus...

I am a fortunate person to have been able to share so many years with the GNBC. So many good people, good times, and good beers. I was always happy to have been a part of the leadership. You all put a lot of trust in me. I know that I did not make everyone happy all of the time, but so is the game of politics.

The politics of running the GNBC can be fairly gentle, but still a maze to navigate. The faith put into the leadership by the membership can be humbling. There have been so many to faithfully serve, and I know that there will be many more. I encourage all of you to take part in the leadership of the GNBC. It takes only a small investment of time now and then to manage the events the GNBC carries out.

Due to dramatic kick in the pants circumstances, I have moved to Colorado Springs CO. I intend to be a member of the professional brewing community. My best friend lives down here. He and his wife are providing a place to stay, and introducing me to the CO Springs community. It is a huge adjustment. The change of elevation from about 100 feet to approximately 6000 feet is already enough to throw you for a loop.

I have already met a lot of new friends. Interesting, energetic, and exuberant members of the Colorado Springs brewing community. It makes me excited, and a little intimidated to jump in. I know I have a touch of knowledge, and strong work ethic. I will be able to break in soon. I'll work hard to learn everything I can.

I cannot be sure exactly where I will land, but I know I will be able to professional serve all my friends a tasty brew soon. All of you travel often enough, I'm sure we will cross paths sooner than later.

Thank you all for being friends. Sharing good times, good food, and great beer. The knowledge I gained in the years I have spent with you all is indispensable. Please feel free to look me up. I am on facebook and instagram (peterhall737). I look forward to sharing this crazy adventure I am starting out on.

Cheers!

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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 see our website for membership information.

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The *Northern Brewer* welcomes letters, opinions, articles, ideas, and inquiries. Please send article submissions to the president or secretary.

GNBC Web Site: www.greatnorthernbrewers.org



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



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**NEXT MEETING: October 15, 2019
Monthly Meeting, 49th State Basement, 7pm**