

Charlie Goman, owner of Second Profession Brewing, has a background in homebrewing. He hopes to build a following based on the German/Northwest gastropub model.

By Pete Dunlop
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One of Portland's newest beer stops is Second Profession Brewing Company, now open on Northeast Sandy Boulevard in the space formerly occupied by BTU

Brasserie. Owner Charlie Goman, a homebrewer with Wisconsin roots, hopes to build a following based on the German/Northwest gastropub model.

"I started homebrewing about 10 years ago," Goman said. "About five years ago, I started to take it seriously.

I love making beer and I hope Second Profession will provide a unique experience for visitors with good beers and comfort food."

Beer fans will recall BTU, which operated for a couple of years as a brewpub with Chinese-style food. It was an interesting concept, but the owners were never quite able to successfully meld the business's two identities. BTU stopped operating last spring. A sign on the door said, "Closed for Spring Cleaning," but the place shuttered permanently and went up for sale.

Goman saw instant potential in a location with a brewery already installed. He had become bored with

his career in copier sales and IT-related work. At 28, he started looking at options. One day while brewing an IPA, it dawned on him that maybe beer making was his future.

"Stumbling on the mothballed BTU space was a stroke of luck. It's no small thing to find an arrangement like this," he said. "It means I didn't have to come in and spend a ton of money on brewing equipment and building prep. Having operated as a brewery, this place was ready to roll."

The pub layout is pretty much as it was in the BTU era. It's a bit brighter now, with white walls and modern-themed German folk artwork. The sidewalk patio on the eastside of the building remains. The brewery, a 7-barrel system, has been cleaned up and tuned up with the assistance of Marc Martin from Northwest Brewery Advisors.

"Marc has been amazing," Goman said. "He made a few slight fixes and changes to the brewing system and has been a great resource for recipe development and techniques. He helped me scale up my homebrew recipes up to commercial level."

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