

# QUAFF

QUALITY ALE AND FERMENTATION FRATERNITY

July 1997

## NEXT MEETING Tuesday, July 15 7:30 PM Sharp La Jolla Brewing Company

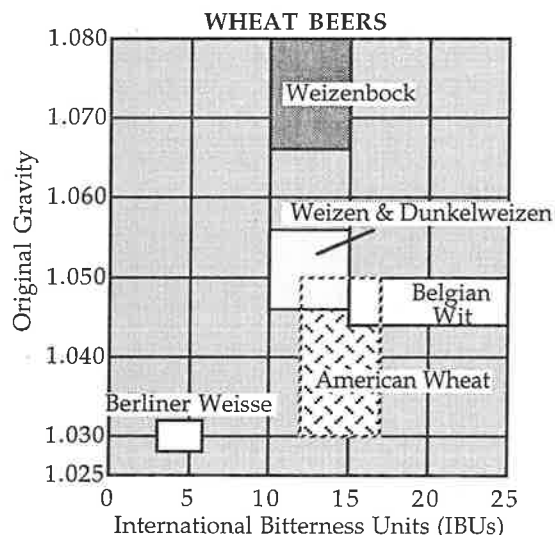
### MEETING TOPICS

- German-Style Wheat Beers  
by Greg Lorton and Bob Whritner
- Pub Crawl Decisions
- Del Mar Fair Recap
- Bring Your Homebrew

### Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Extract Extravaganza	July 15	August 4
Weiss is Nice	October 7	October 20
Bitter Mania	November 18	December 1

Bring four 10-14 oz bottles (brown or green only) to regular meeting or to the Board meeting. The bottle should have no labels, raised glass lettering or symbols, embossing, or lettering on the cap. No Grolsch bottles either. Include a filled-out AHA entry form with your entry. Due dates are either the Board meetings (first Tuesday in each month), or the regular monthly meetings (third Tuesday in the month) Entries may be turned in to any Board member, or brought to the meeting. (Check to make sure the Board member will be attending the meeting.)



## BERLINER WEISSE

In terms of original gravity (1.028-1.032), Berliner weisse is a truly wimpy beer, but it is a great thirst quencher. Of the AHA styles, only American-Style Light Lager can be brewed with a lower starting gravity. American Light Lager's range is 1.024-1.040.

Berliner Weisse is one of four styles in the AHA's category for German-Style Wheat Beers. This is the category for the upcoming Weiss is Nice Club-Only Competition held in October.

Berliner weisse is a true summer beer, and is a summer tradition in Berlin. The defining characteristics of Berliner Weisse is a tart (sour?), very light, highly attenuated beer. It should be highly carbonated, with little or no hop character. The bitterness is lower for this style than any other beer (even American lagers!). The yeast for this style typically contains 15 to 25% lactobacillus (*Lactobacillus delbruckii*), which is responsible for the sour taste. With its light carbonated tartness, Napoleon's soldiers called Berliner weisse "The Champagne of the North".

Fruit and herbal essences are frequently added to these beers when they are served in Berlin beer gardens, both to cut the acidity and to sweeten the beer. Popular essences are woodruff, raspberry, and lemon. Adding these ingredients produces green, red, and yellow-colored beers, respectively.

According to German law, only breweries in Berlin may call this style of beer a "Berliner weisse". This is similar to the law that restricts the "Kölsch" name to breweries in Köln (Cologne). Berliner Weisse is a summer tradition in Berlin. The largest brands are brewed by Berliner Kindl Brauerei and Schultheiss Brauerei (owned by Dortmunder Union).

Eric Warner's *German Wheat Beer* (Classic Beer Style Series, by Brewers Publications) is a great source of information on the style, as well as brewing techniques. Michael Jackson's books also provide interesting information on Berliner weisse.

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# SPENT GRAINS

## Notes from the June Meeting

*recorded by Greg Lorton*

President Dion Hollenbeck officially called the meeting to order in the Back Room of La Jolla Brewing Company. Guests this month included Tom Hovde (son of Pete), Robert ..., and Donna, a friend of Jim (Przywara?). *Thanks to Dion for providing notes on the meeting - Greg*

Recent notable brew/pub visits by members and guests included CooperSmith's in Fort Collins, Pilsner Urquell in the Czech Republic, and Peter Zien's visit to "beer heaven somewhere in the upper midwest" (according to Dion's notes).

Dion announced his impending departure from San Diego, and discussed QUAFF responsibilities that will have to be assumed when he leaves. These include:

- AFCHBC Web Site
- Storage of club equipment
- BJCP class organizer
- AFCHBC organizer

Harold Gottschalk volunteered to take over the web site, and I subsequently volunteered to organize the next BJCP class/exam.

QUAFF Board elections will be coming up in a few months. If you are interested, please contact a Board member. The Board meets the first Tuesday every month at San Diego Brewing Company. (This happens to be cask-conditioned ale night at SDBC, by the way.)

Don't forget the QUAFF Oktoberfest picnic on Saturday, September 27, at Santee Lakes. Plan on brewing some beer for everyone at the picnic, as well as beers to enter in the Picnic contest.

The next QUAFF pub crawl was discussed, and Bruce Smith mentioned that QUAFF and Foam On The Brain might want to consider going together as a group, with a rented bus. We still are considering LA or Orange County as our destination, either going to one of two tap rooms, with large selections of imported and craft-brewed beers, or a tour of brewpubs. See page 3 for more information.

Tim Lucas gave the feature presentation of the meeting, discussing the role of oxygen in brewing. Depending on the brewing or fermenting stage, oxygen can either be essential or completely undesirable.

This month saw a considerable resurgence in homebrew for sampling. It seemed to be a traditional English style month with 2/3 of the beers being either bitter, porter, or barley wines. (This doesn't count Rich's Irish IPA (???) or Jim's mead, which is probably English in origin. Let's keep up the participation next month.

## The June Beverage List

Bruce Smith	Ordinary Bitter
Tim Lucas	Best Bitter
Peter Zien	Best Bitter
Todd Anderson	Porter
Todd Anderson	Spiced Märzen
Rich Link	Irish IPA
Jim Przywara	Sweet Mead
Todd Anderson	Barley Wine
Bruce Smith	Barley Wine

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## Del Mar Fair Results

QUAFF had an impressive collections of ribbons at the Del Mar Fair, including four blue ribbons. The contest was held on Sunday, June 29, and drew 587 entries from 155 contestants. Here are the QUAFF award-winners:

Barley Wine (Category #1)	
1st	Tod Fitzsimmons
3rd	Greg and Liz Lorton
5th	Duane Bonderson
Belgian and French Ale (Category #2)	
2nd	Greg and Liz Lorton
American Wheat/Pale Ale (Category #6)	
4th	Pat McIlhenney
India Pale Ale (Category #7)	
3rd	Peter Zien
English Bitter (Category #8)	
3rd	Peter Zien
Scottish Ale (Category #9)	
4th	Peter Zien
English and Scottish Strong Ale (Category #11)	
3rd	Horace Bixby
5th	Greg and Liz Lorton
Classic Dry Irish Stout (Category #12)	
5th	Duane Bonderson
Sweet Stout (Category #14)	
1st	Duane Bonderson
Bock (Category #17)	
2nd	Horace Bixby
German Light Lager (Category #19)	
1st	Greg and Liz Lorton
Classic Pilsener (Category #20)	
1st	Peter Zien
2nd	Greg and Liz Lorton
4th	Erol Kilki
5th	Harold Gulbransen
California Common Beer (Category #29)	
2nd	Horace Bixby

The Sweepstakes Winner was Steve Dimmer for his entry in the English and Scottish Strong Ale category.

Rich Link, Bob Whritner, Charles Hudak, and Bruce Smith represented QUAFF at the judging tables. Rich had the formidable job of judging lambics, fruit and vegetable meads, foreign stouts, and barley wines (with Greg Koch of Stone Brewing).

In the label contest, Pat McIlhenney took first place for hand-drawn labels, and Erol and Linda Kilki took 5th place in computer-generated labels.

## Brewing To-Do List:

- The August AHA club-only contest is **Extract Extravaganza**. This contest is open to any style, as long as the malt is at least 75% extract. The entries are due at the next QUAFF meeting on July 15.
- **Weiss is Nice** is held in October, with entries due to QUAFF at the September QUAFF meeting (September 16) or at the October 7 Board meeting. This one should probably be brewed in August or early September. Weiss is Nice includes the four styles in AHA Category 19 (Berliner Weisse, Weizen/Weissbier, Dunkelweizen, and Weizenbock).
- **Bitter Mania** will be held on December 1, with entries due to QUAFF at the November meeting. Bitter Mania includes AHA Category 7, with English Ordinary Bitter, English Best (Special) Bitter, and English Strong (Extra Special) Bitter.

## QUAFF Mini-Quiz

- 1a. Where is the Senne Valley?
- 1b. Why is it important?
2. What is krieb beer?
3. What is tesguino?
4. In original English usage, what is the difference between "brewer" and brewster?
5. What is "Diat" beer?

Answers on page 4.

## Assorted QUAFF News

The Board met on July 1 at San Diego Brewing to discuss the Del Mar Fair, and to talk about future meetings and activities.

### Del Mar Fair QUAFF Table

For the first time (in recent history, at least), QUAFF set up an information and new membership table at the Del Mar Fair Homebrew Contest. Lots of people stopped by to ask questions, take a newsletter, and just chat. We signed up one new member (Bob Weber) on the spot, and encouraged everyone to come to the July meeting. We'll see how many new people show up on the 15th.

This year, we decided to keep a running tally of the award winners at the table. This also worked quite well, piquing a lot of interest in passers-by. There was a little early trepidation about going through the day with an empty board, but Duane Bonderson put that worry to rest when he won a blue ribbon in the first category to be completed (sweet stout).

### Board Elections

Elections for the new Board will be coming up in the next few months, and rumors are circulating that there may be some retirements from the current Board. We are always looking for fresh blood, new perspective, enthusiasm, and a love of beer. If you are even only remotely intrigued by the thought, talk to any of the current Board members. If you don't talk to us, we may hunt you down and talk to you!

## Dion's Responsibilities

As Dion plans for his eventual move to Colorado, he continues to plan for an orderly transfer of his QUAFF responsibilities to other QUAFFsters. Last month, Harold Gottschalk volunteered to assume control of the QUAFF web site, and Greg Lorton volunteered to do the 1998 BJCP class and exam. Unable to say no, Greg Lorton seems to have taken over the AFCHBC. He will work with Dion for the 1998 contest, and then take over for 1999. We are still looking for someone to step forward to store the club's equipment, and to organize QUAFF's participation in the Southern California Homebrew Festival (Temecula) next May.

## Pub Crawl

The Board continues to discuss a pub crawl, likely to happen in October (after the Oktoberfest picnic, which is on Saturday, September 27). The Board is considering three general options, and will be seeking input from the members at the July meeting.

**Option 1 - Yard House in Long Beach.** This is a tap room, with 100+ microbrews and imports on tap (probably with macrobrews also, but why bother). We could hit a brewpub or two on the way back.

**Option 2 - Stuffed Sandwich in San Gabriel.** The Stuffed Sandwich offers 700 beers (!?!?!), primarily microbrews and imports. We could hit a brewpub or two on the way back.

**Option 3 - A Real Brewpub Crawl.** We would go to a handful of brewpubs in Orange County, and maybe LA county. We would solicit recommendations from members. Steelhead in Irvine, Tustin Brewing, BJ's in Brea, and Crown City in Pasadena were mentioned as candidates.

Foam On The Brain and QUAFF are considering a joint trip, in which case we would rent a bus. If we alone do the crawl, we would probably rent vans.

## BJCP Class and Exam

The Board has tentatively decided to hold the next Beer Judge Certification Program training class and qualifying exam following the 1998 America's Finest City Homebrew Competition (which will be in March).

QUAFF hosted the last BJCP class and exam in September and October of last year. Members from QUAFF, the Barley Literates, Barley Engineers, and Foam On The Brain (and others?) participated in the class. The popularity of the class wildly exceeded our expectations, with approximately 35 people signing up. Although the numbers dwindled over the six weeks of the class, 13 people took the exam. Sergio Escorza, Dion Hollenbeck, Charles Hudak, Greg Lorton, Ted Newcomb, and Bruce Smith became new beer judges from QUAFF. The BJCP commented that the group that took the exam had a notably

high success rate. Dion organized the class, with proctoring help for the exam from Skip Virgilio and Frank Leers.

The next class will be organized by me (Greg Lorton). Let me know if you are interested. (A number of people from other local clubs expressed interest in the upcoming class and exam.) We are still looking at six 3-hour sessions meeting weekly, followed by the exam, but this may change. Dates haven't been set yet, and the format of the classes hasn't been determined either.

### Future Meeting Topics

To keep the meetings to a reasonable amount of time, the Board recently decided to curtail our practice of having two feature talks at each meeting (one on brewing practices and equipment, and one on a beer style). Instead, we plan to have a single feature topic for each meeting, alternating with a beer style one month, and a discussion on a particular brewing step or type of equipment the next.

When the topic is a beer style, the presenter will bring several commercial examples of the style (and maybe some homebrewed versions, also). Members are encouraged to bring their versions of the beer style also. We'll usually try to tie the beer style topic to the upcoming AHA Club-Only Competition theme.

When the topic is a brewing process step or type of equipment, there usually won't be examples of beer to sample, so we are more reliant on members bringing in their homebrew to sample.

So this month, we'll talk about German-Style Wheat Beers. If you've got a German wheat beer, bring three or four bottles in. Even if you've got another wheat beer style (Belgian wit, American wheat, lambic, etc.), feel free to bring it in. Since we'll be talking about bitter in September, now is the time to start thinking about making some to bring in (and to enter in the Club-Only contest).

### FUTURE MEETING TOPICS

July	German-Style Wheat Beers
August	Dispensing Equipment and Techniques
September	English Bitter
October	Lagering

### QUAFF Mini-Quiz Answers

- 1a. The Senne Valley is southwest of Brussels, Belgium
- 1b. It is the home of Belgian lambic beers.
2. Kriek beer is lambic beer flavored with cherries.
3. Tesguino is beer made from fermented corn by Indians of Mexico and the American southwest. (No, it isn't AleSmith's next experimental brew.)
4. A brewer was a male brewer, and a brewster is a female brewer (also known as an alewife).
5. Diat beer is a German high-alcohol, low-sugar beer brewed for diabetics.

Questions on page 3.

To: Customers and Friends of the U of Brew  
 From: Don Denis, Owner and "Chancellor" of the U of Brew  
 Re: The U of Brew has moved to a new location! (and has expanded the hours!)

In an effort to serve our customers better, and to keep our prices the lowest in town, the U of Brew has moved to a new location.

The U of Brew's new warehouse and showroom is located at:  
 9420 Activity Road, Suite A  
 San Diego, CA 92126

From Miramar Road, go north on Black Mountain Road, and turn left (west) on the first street, Activity Road. We are the second building on the right. Much easier to find than our old location! (and much easier to get to)

Our phone numbers remain unchanged:

Local phone	578-9405
Toll-free ordering	888-UOFBREW
	(out of town orders only)
24-hour fax	566-1230 (orders only)
Don's pager	684-2455 (brewing emergencies only)

Our business hours have expanded to 9:00 AM to 5:30 PM Monday through Friday. Weekends we will be open by appointment only (I will usually be there on Saturday, but please call 578-9405 to schedule or confirm a weekend appointment.) We will be operating primarily as a mail order/internet brewing supply distributor, but we of course welcome walk-in, local customers. Come check out our superior customer service!

If you haven't checked out our website yet, you can find it at <http://keyinfo.com/beer/UofBrew/>  
 In a few months, the website will be located at <http://www.UofBrew.com>  
 Check it out and enjoy!

We will be having a grand opening (for the new location) sometime in August. I will keep you posted on the details. We look forward to seeing you at our new location, and we appreciate your patronage.

Happy Hoisting  
 Chancellor Don

### CALENDAR

- July  
 15 July QUAFF Meeting at La Jolla Brewing (7:30)
- August  
 5 QUAFF Board Meeting at San Diego Brewing (6:00)  
 19 August QUAFF Meeting at La Jolla Brewing (7:30)
- September  
 2 QUAFF Board Meeting at San Diego Brewing (6:00)  
 16 September QUAFF Meeting at La Jolla Brewing (7:30)  
 27 QUAFF Oktoberfest Picnic, Santee Lakes
- October  
 7 QUAFF Board Meeting at San Diego Brewing (6:00)  
 21 October QUAFF Meeting at La Jolla Brewing (7:30)
- November  
 4 QUAFF Board Meeting at San Diego Brewing (6:00)  
 18 November QUAFF Meeting at La Jolla Brewing (7:30)
- December  
 2 QUAFF Board Meeting at San Diego Brewing (6:00)  
 16 December QUAFF Holiday Party

This space for rent!

# THE SAN DIEGO BREWING SCENE

## BREW PUBS

<b>Baja Brewing Company</b>	231-9279
203 Fifth Avenue (Gaslamp Quarter)	
<b>Callahan's Pub and Brewery</b>	578-7892
8280A Mira Mesa Boulevard (Mira Mesa Mall)	
<b>Pizza Port II (?) OPENED OR OPENING SOON?</b>	
571 Carlsbad Village Drive (Carlsbad)	
<b>Coronado Brewing Company</b>	437-4452
170 Orange Avenue (Coronado)	
<b>Del Mar Stuff Pizza Cafe &amp; Restaurant</b>	481-7883
12840 Carmel Country Road (Carmel Valley)	
<b>Dino &amp; Luigi's Stuff Pizza Sports Bar and Microbrewery</b>	592-7883
10155 Rancho Carmel Dr. (Carmel Mountain Ranch)	
<b>Gaslamp Brewing</b>	CLOSED
(formerly Cerveceria, La Cruda)	
500 4th Street (Downtown)	
<b>Hops! Bistro and Brewery</b>	587-6677
4353 La Jolla Village Drive	
<b>Hops! Bistro and Brewery</b>	232-6336
310 5th Avenue (Gaslamp Quarter)	
<b>Karl Strauss Brewery Gardens</b>	587-2739
9675 Scranton Road (Sorrento Valley)	
<b>Karl Strauss Old Columbia Brewery &amp; Grill</b>	234-2739
1157 Columbia Street (Downtown)	
<b>Karl Strauss Brewery &amp; Grill</b>	551-2739
1044 Wall Street (La Jolla)	
<b>La Jolla Brewing Company</b>	456-2739
7536 Fay Street (La Jolla)	
<b>Pizza Port/Solana Beach Brewery</b>	481-7332
135 N. Highway 101, Solana Beach	
<b>San Diego Brewing Company</b>	284-2739
10450 Friars Road	
<b>San Marcos Brewery &amp; Grill</b>	(760) 471-0050
1080 W. San Marcos Boulevard	
<b>Sports City Cafe and Brewery</b>	450-3463
8657 Villa La Jolla Drive	
<b>Terrific Pacific Brewery &amp; Grill</b>	270-3596
721 Grand Avenue (Pacific Beach)	

## BREW-ON-PREMISES

<b>Brewer's Union</b>	<i>see above under Microbreweries</i>
<b>Murphy's Custom Brewing</b>	274-9696
2640 Financial Court, San Diego 92117	

## MICROBREWERIES

<b>AleSmith Brewing Company</b>	549-9888
9368 Cabot Drive (Miramar)	
<b>Brewers: Ted and Skip</b>	<i>ESB, Golden Anvil</i>
	<i>Black Anvil Oatmeal Stout</i>
<b>Stone Brewing Company</b>	(760) 471-4999
155 Mata Way, Suite 104 <a href="http://www.stonebrew.com">www.stonebrew.com</a>	
<b>San Marcos</b>	<i>Stone Pale Ale, Stone Smoked Porter,</i>
<b>Brewer: Steve Wagner</b>	<i>Stone Session Ale</i>
<b>Ballast Point Brewing</b>	298-2337
5401 Linda Vista Road, Suite 409, San Diego 92110	
<b>Brewer: Peter A'Hearn</b>	<i>N<sub>2</sub>-tapped Special,</i>
	<i>Belgian White, Porter, Barley Wine in Tasting Room</i>
<b>Brewer's Union</b>	278-2739
5553 Kearny Villa Road, San Diego 92123	
<b>Brewer: Josh Lippitt</b>	<i>Extra Pale Ale,</i>
	<i>Brown Ale, Golden Ale</i>

## HOME BREWING SUPPLIERS

<b>American Homebrewing Supply</b>	450-9746
11404 Sorrento Valley Rd, Suite 103, San Diego 92121	
<b>Beer Crafts</b>	(760) 591-9991
950 W. San Marcos Blvd, Suite I, San Marcos 92069	
<b>Beer and Wine Crafts</b>	447-9191
450 Fletcher Parkway, El Cajon 92020	
<b>Brewers Beer Gear</b>	(760) 434-0435
2633 State Street, Carlsbad 92008	
<b>Home Brew Mart</b>	295-2337
5401 Linda Vista Road, Suite 406, San Diego 92110	
<b>Home Brew Mart</b>	794-2739
731 S. Highway 101, Suite 1B2, Solana Beach 92075	
<b>Ocean Beach Homebrewery Supply</b>	222-8408
1922 Bacon Street, Ocean Beach 92107	
<b>U of Brew</b>	578-9405
9420 Activity Road, Suite A, San Diego 92126	
<a href="http://keyinfo.com/beer/UofBrew/">http://keyinfo.com/beer/UofBrew/</a>	

## BEER SUPERSTORES

<b>Beverages, &amp; more!</b>	
8410 Center Drive, La Mesa	461-6230
212 N. El Camino Real, Encinitas	(760) 943-6631
11475 Carmel Mountain Road,	
Carmel Mountain Ranch	673-3892
<b>Mesa Liquor and Wine Company</b>	279-5292
4919 Convoy Street, San Diego 92111	

**SUPPORT YOUR LOCAL BREWERY**

What's New? Call Greg or Liz Lorton (943-8280) with new information on San Diego brewpubs and microbreweries, or E-Mail to [GALorton@oes.com](mailto:GALorton@oes.com).

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## **MEMBERSHIP INFORMATION**

Membership dues are \$15 per calendar year, due January 1, and expiring on December 31.

Make check payable to Ted Newcomb. His mailing address is 3233 Lahitte Court, San Diego, CA 92122.

## **CONTRIBUTED ARTICLES**

Articles are gratefully encouraged and accepted, and are printed at the editor's discretion. Articles must be received no later than 11 days before the next meeting date. Articles may be mailed to Greg Lorton, QUAFF Newsletter, 2602 La Duella Lane, Carlsbad, CA 92009. E-Mail contributions are accepted at GALorton@oees.com

<b>POSTMASTER - PLEASE DELIVER TO THE ADDRESS ON THE STAMPED SIDE!!! THANK YOU!!!</b>
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**Greg Lorton**  
**QUAFF Newsletter**  
**2602 La Duella Lane**  
**Carlsbad, CA 92009**