

QUAFF

Quality Ale and Fermentation Fraternity

March 1998

Pilseners

NEXT MEETING
Tuesday, March 24
7:00 PM Sharp

Callahan's

Pub & Brewery

(new meeting location and time)

MEETING TOPICS

- **High-Tech Gadgets**, by Dion Hollenbeck
- **AFCHBC Awards! Pick up your medals!!!**
- **Bring Your Homebrew!**

Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Classic Pilsener	TBD	May TBD
Weiss is Nice	TBD	August TBD
Best of Fest	TBD	October TBD
If It's Not Scottish	TBD	December TBD

Bring four 10-14 oz bottles (brown or green only) to the 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 each 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.)

CALENDAR

March

- 21-22 QUAFF Campout at Borrego Palm Canyon
- 24 March QUAFF Meeting at Callahan's (7:00)

April

- 7 QUAFF Board Meeting at San Diego Brewing (6:00)
- 21 April QUAFF Meeting (location to be determined) (7:00)

May

- 2 National Homebrew Day and Southern California Homebrewers Festival in Temecula
- 5 QUAFF Board Meeting at San Diego Brewing (6:00)
- 19 May QUAFF Meeting at Callahan's (7:00)

The next AHA Club-Only contest (in May) is Classic Pilsener. This contest includes German-Style Pilsener, Bohemian-Style Pilsener, and American-Style (Pre-Prohibition) Pilsener. All of these styles are golden lagers with relatively high bitterness levels (compared to other lagers), and starting gravities ranging from 1.044 to 1.060.

The original pilsener is attributed to Pilsner Urquell (Plzensky Prazdroj in Czech) in the Czech Republic. This beer was originally brewed in the mid-1800s, and represents the unique combination of high-quality ingredients. The Pilsen area of Bohemia in the Czech Republic is near the home of Saaz hops. The water is very soft. Premium-quality Moravian two-row barley grows to the east of Bohemia. The final ingredient was Munich lager yeast, smuggled into Pilsen by a monk in the 1840s.

Perhaps the defining characteristics between pilseners and other light European lagers are the levels of hop bitterness, flavor, and aroma. Munich Helles is the least bitter, which Dortmunder export is in the middle. Both of these styles are in about the same gravity range and all are pale in color.

The American macrobrews like to consider themselves pilseners, but with a slow evolution over time, they are at best "watered down" pilseners. American lagers, as defined by the AHA, have a much lighter body, more fizz, and much lower hop bitterness, flavor, and aroma.

Comparing the German and Bohemian styles, the Bohemian is fuller in body, maltier, and may be somewhat darker (up to "light amber"). The German style is highly attenuated, but still may have a malty accent. As such, Bohemian pilseners are slightly sweeter than German pilseners. The American pilsener (formerly extinct?!) covers a wider range of bitterness, and may be slightly darker. This style should also include some corn (up to 25%) in the grist.

Pilseners are traditionally brewed using decoction mashing and cold primary fermentation, and long lagering times at temperatures just above freezing. These techniques produce the classic clean taste and appearance. As a homebrew, this style is more temperamental than a good ol' resilient ale.

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SPENT GRAINS

Notes from the February Meeting

recorded by Greg Lorton

President Tod Fitzsimmons called the meeting to order at precisely 7:44 in the Back Room of La Jolla Brewing Company. Guests included Chris and Andrea Toth, Mike Crowe, and Sean Murphy, all of whom joined QUAFF.

Yours truly reported on the official QUAFF trip to San Francisco to attend the California State Homebrew Competition Awards Dinner on February 7 (reported in last month's newsletter). Chris Toth talked about a trip to Deschutes Brewery in Oregon. Bob Whritner mentioned that he had visited Mammoth Brewery during his recent trip to June Lake. Rich and Teresa Link gave a preview of Temecula (see page 4 for more information).

Yours truly did the presentation on the Pilseners. We discussed the characteristics of the different substyles and comparisons with other lagers. Included were samples of Pilsner Urquell, Bitburger German-Style Pilsener, and Sudwerk Pilsener (from Davis)

The February Beverage List

Harold Gulbransen	Munich Helles
Sean Murphy	Amber Ale
Peter Zien	Altbier
Bob Whritner	Altbier
Jeff Majors	India Pale Ale
Greg and Liz Lorton	Bohemian Pilsener
Mike Crowe	India Pale Ale
Rick Steele	Belgian Dubbel
Harold Gulbransen	Rauchbier

Brewing To-Do List

- Now is the time to brew for the **Classic Pilsener Club-Only Competition** in May. This category includes German-Style Pilsener, Bohemian-Style Pilsener, and American-Style Pilsener.
- We want plenty of beer to take to the **Temecula** festival on May 2 at Lake Skinner. Now is the time to brew for Temecula.
- The **Del Mar Fair** Homemade Beer contest should be sometime around the end of June or early July. Be sure to have some entries so that QUAFF can have another good showing.

Renew Your Membership

If you haven't renewed your membership, this will be your last newsletter! (unless you renew by the March meeting) To renew, deliver a check (or cash) to Garth Jones, the new QUAFF Treasurer, at any of the upcoming QUAFF events. The March meeting on March 24 at Callahan's is the time to renew your membership!

Fifth Annual America's Finest City Homebrew Competition Results

Congratulations to the award winners, and thanks to everyone who participated in the Fifth Annual America's Finest City Homebrew Competition. There were 300 entries in the competition from 80 homebrewers. All 28 AHA categories were contested.

For categories 2, 5, 6, 9, 11, and 26 there were so many entries that we split the categories into multiple judging panels. The final awards in the category were decided by a consensus of the judges in each panel. The numerical scores, however, were assigned by the individual panel, before the final category awards were determined. Therefore, entries with lower scores may have finished above entries with higher scores. This happened in the English Pale Ale, American-Style Ale, Porter, and Stout categories.

Gold, silver, and bronze medals were awarded for first, second, and third, respectively, in each category.

Category 1 Barley Wine (8 entries)

First	Greg DiStefano	American-Style	41.5
Second	Rich Link	American-Style	39.5
Third	Matt Gadow	American-Style	38.0

Category 2 Belgian and French Ale (22 entries)

First	David Houseman	Belgian Strong	40.5
Second	Matt Gadow	Belgian Strong	39.5
Third	Harold Gulbransen	Biere de Garde	35.5

Category 3 Belgian Lambic (3 entries)

First	David Houseman	Framboise	39.0
Second	Stephen MacMillan	Framboise	28.0
Third	Tom Wolf	Kriek	25.5

Category 4 Mild and Brown Ale (14 entries)

First	Terry Johnes	American Brown	38.0
Second	Roger Whyman	English Brown	30.3
Third	Peter Zien	English Dark Mild	30.0

Category 5 English-Style Pale Ale (27 entries)

First	Mike Muller	India Pale Ale	38.0
Second	John Clements	India Pale Ale	34.5
Third	Tod Fitzsimmons	India Pale Ale	39.0

Category 6 American-Style Ale (28 entries)

First	Michael Westcott	American Pale Ale	39.0
Second	Robert Eddy	American Pale Ale	38.0
Third	Jeff Herman	American Pale Ale	40.0

Category 7 Bitter (14 entries)

First	Jonathan Nail	Best Bitter	37.5
Second	Rod Ambrose	ESB	36.5
Third	Roger Whyman	ESB	32.5

Category 8 Scottish Ale (8 entries)

First	Greg and Liz Lorton	Scottish Export	35.0
Second	Michael Fennessy	Scottish Export	30.3
Third	Peter Zien	Scottish Export	30.0

Category 9 Porter (18 entries)

First	Ron Thomas	Robust Porter	35.0
Second	James Weiner	Robust Porter	39.0
Third	Randy Smith	Brown Porter	31.5

Category 10 English and Scottish Strong Ale (11 entries)

First	- no award -		
Second	Tim Lucas	Strong Scotch Ale	36.5
Third	Harold Gulbransen	Strong Scotch Ale	36.0

Category 11 Stout (33 entries)

First	Greg and Liz Lorton	Foreign Stout	42.5
Second	Peter Zien	Imperial Stout	35.0
Third	Ron Thomas	Foreign Stout	44.5

Category 12 Bock (5 entries)

First	Matt Gadow	Doppelbock	41.0
Second	Cubby Lash	Traditional Bock	35.0
Third	Tom Wolf	Traditional Bock	33.5

Category 13 German Dark Lager (3 entries)

First	- no award -		
Second	Stephen MacMillan	Munich Dunkel	31.0
Third	- no award -		

Category 14 German Light Lager (2 entries)

First	- no award -		
Second	Tom Wolf	Dortmunder Export	32.5
Third	Harold Gulbransen	Munich Helles	30.0

Category 15 Classic Pilsener (10 entries)

First	David Askey	Bohemian Pilsener	38.5
Second	Bob Whritner	Bohemian Pilsener	36.0
Third	Harold Gulbransen	Bohemian Pilsener	30.5

Category 16 American Lager (3 entries)

First	Rudy Bauer	American Dark Lager	38.0
Second	- no award -		
Third	Greg DiStefano	Cream Ale	28.0

Category 17 Vienna/Märzen/Okttoberfest (11 entries)

First	David Askey	Okttoberfest	41.0
Second	Stephen MacMillan	Okttoberfest	38.0
Third	Peter Zien	Okttoberfest	37.0

Category 18 German-Style Ale (10 entries)

First	Brian Jones	Alt	35.0
Second	Rod Ambrose	Kölsch	30.0
Third	Bob Whritner	Alt	30.5

Category 19 German-Style Wheat Beer (9 entries)

First	Dan Sherman	Dunkelweizen	35.5
Second	Erol Kilki	Weizenbock	34.5
Third	Harold Gulbransen	Weizen	32.5

Category 20 Smoked Beer (3 entries)

First	- no award -		
Second	Pat McIlhenney	Smoked Scottish Ale	34.5
Third	Harold Gulbransen	Bamberg Rauchbier	29.0

Category 21 Fruit and Vegetable Beer (6 entries)

First	Tyce Heldenbrand	Raspberry Stout	41.0
Second	Ron Thomas	Apricot Ale	39.5
Third	James Weiner	Pumpkin Dark Mild	26.5

Category 22 Herb and Spice Beer (7 entries)

First	Harold Gulbransen	Cardamom Norwegian Juleol	40.5
Second	Peter Zien	Bog myrtle/coriander Belgian Strong	39.5
Third	Greg and Liz Lorton	Cinnamon Ginger Stout	38.5

Category 23 Specialty Beer (9 entries)

First	Stephen MacMillan	Honey Porter	35.0
Second	Paul Kassner	Bourbon/oak Bitter	30.5
Third	Michael Hoag	Rye American Amber Ale	29.5

Category 24 California Common Beer (10 entries)

First	Bob Whritner		35.5
Second	Don Bennett		35.0
Third	Greg DiStefano		33.5

Category 25 Traditional Mead and Braggot (2 entries)

First	- no award -		
Second	Dan Sherman	Sparkling Braggot	34.0
Third	James Weiner	Still Mead	29.5

Category 26 Fruit and Vegetable Mead (14 entries)

First	Frank Leers	Still Blueberry Melomel	44.0
Second	Jerry Cox/Barney Downey	Raspberry Melomel	42.0
Third	Greg DiStefano	Still Cherry Cyser	41.5

Category 27 Herb and Spice Mead (5 entries)

First	Charles Hudak	Still Lavender Metheglin	37.5
Second	Steve Petretti	Licorice Mead	29.0
Third	David Askey	Sparkling Metheglin	28.5

Category 28 Cider (5 entries)

First	Jay Berman	Sparkling Cider	36.0
Second	David Shenk	Cranberry Cider	33.0
Third	Charles Hudak	Sparkling Cider	32.5

Best of Show Results

Best of Show	Michael Westcott	American Pale Ale -6a
First Runner-up	David Askey	Okttoberfest -17b
Second Runner-up	Frank Leers	Sparkling Melomel -26a
Third Runner-up	Greg and Liz Lorton	Foreign Stout -11b

"Brewing Machine" Awards

First Place Tie	Stephen MacMillan (15 points - 1 first and 3 seconds)
	David Askey (15 points - 2 firsts, 1 third, and BOS Runner-up)
Third Place	Greg and Liz Lorton (13 points - 2 firsts and 1 third)

Ribbons were awarded to the these top three brewers (or brewing teams) that accumulated the most points through multiple award-winning entries. The following point system was used:

- 6 points for each first place in a style category
- 3 points for each second place in a style category
- 1 point for each third place in a style category
- 3 additional points for Best of Show winner
- 2 additional points for Best of Show first runner-up
- 1 additional point for Best of Show second runner-up

Honorable Mentions

Harold Gulbransen won seven medals (one gold and six bronze) for his eleven entries.

From a club perspective, QUAFF members took 28 of the 77 medals. QUAFF medalists were Rich Link, Harold Gulbransen, Peter Zien, Tod Fitzsimmons, Greg and Liz Lorton, Tim Lucas, Bob Whritner, Dan Sherman, Erol Kilki, Pat McIlhenney, Frank Leers, and Charles Hudak.

Club-Only Contests

Stout Bout

QUAFF used the AFCHBC Stout category competition for selecting the QUAFF entry for the Stout Bout Competition. QUAFF members provided nine of the 33 entries, and took first and second in the overall competition. In competition among QUAFF participants, Greg and Liz Lorton took first place, Peter Zien took second, and Harold Gulbransen took third. (Harold finished sixth among the 33 total entries.) Greg and Liz, Peter, and Harold also had second entries. Garth Jones, Bob MacKay, and Tod Fitzsimmons also submitted entries.

Classic Pilsener

Start brewing your Classic Pilsener for the May Club-Only competition.

Current Club-Only Competition Standings (as of March 7, 1998)

	Points from last contest	Total Points
1. Harold Gulbransen	3	15
2. Greg and Liz Lorton	6	15
3. Peter Zien	4	12
4. Tod Fitzsimmons	1	9
5. Bob MacKay	1	2
6. Jon Peterson	-	1
7. Charles Hudak	-	1
8. Garth Jones	1	1

The last competition was "Stout Bout". No news on national results.

FOR SALE

Skip Virgilio still has some pin-lock Cornelius kegs for sale. They are newly reconditioned, and Skip is asking \$15 each. For more information, call Skip during the day at AleSmith Brewing (549-9888).

Important Club News

New Monthly Meeting Location, beginning this month

Don't forget that beginning this month, we will meet at Callahan's Pub and Brewery. Callahan's is located at the Mira Mesa Mall (8280-A Mira Mesa Boulevard). Callahan's has recently undergone a major renovation, including a new banquet room that will be the site of our meeting.

Also, we will begin the meetings at 7:00, rather than 7:30. This will give us a little more time for the meetings, some of which have dragged out during the last year or so.

To complicate things further, the meeting will be on Tuesday, March 24. This change was made to avoid what would surely be a big crowd at Callahan's (or any other brewpub) on St. Patrick's Day. Don't say we didn't warn you.

***If you won a medal at the AFCHBC,
pick it at the March meeting!***

QUAFF Camp-Out

The next camp-out is planned for this weekend (March 21-22) at Borrego Palm Canyon campground, just west of Borrego Springs. Unfortunately, if you haven't made reservations already, this is a very crowded time of the year at Palm Canyon and there may not be room. However, check with Randy Barnes to see if any of the QUAFFsters have room at their campsite.

Southern California Homebrewers Festival – Lake Skinner

The California Homebrewers Association is hosting the Eighth Annual Southern California Homebrewers Festival on Saturday, May 2. For the third year, the festival will be held at the Lake Skinner campground.

Tickets are \$25 prepaid or \$40 at the door. QUAFF members are *strongly* encouraged to buy tickets from Garth Jones as soon as possible. The ticket price includes parking and shuttle service (if you stay at one of the designated Temecula motels or camping area), a commemorative beer glass, and an opportunity to sample hundreds of homebrewed beers, hear renowned beer authorities, live entertainment, and the world-famous raffle. The festival organizers are also seeking volunteers who are asked to do festival chores for 2 hours in exchange for free entry. If you are interested, call Lisa Cook at (909) 682-5765.

QUAFF is asked to bring a lot of beer. (*I forgot how much! I think maybe it's a 100 gallons. – GL*) If you are interested in contributing beer, contact Tod Fitzsimmons.

Camping sites are available near the festival area. We will likely discuss this at the March meeting. Camp sites are quickly gobbled up for this event, so move quickly.

Rich and Teresa Link are QUAFF's representatives for this event. They are the organizers of the impressive raffle. Thanks for their efforts.

Local Beer News

Beer Crafts Moves, Expands in North County

Beer Crafts has moved from the shop at 950 W. San Marcos Boulevard east a few blocks to 843 W. San Marcos Blvd.

Also, Beer Crafts has expanded by buying the Brewers Beer Gear shop in Carlsbad. The shop will continue to serve North County coastal homebrewers under the Beer Crafts banner.

FUTURE MEETING TOPICS

March
April
May

High-Tech Gadgets
Cooking with Beer
Recipe Formulation Methods

THE SAN DIEGO BREWING SCENE

BREW PUBS

Baja Brewing Company 203 Fifth Avenue (Gaslamp Quarter)	231-6667
Callahan's Pub and Brewery 8280A Mira Mesa Boulevard (Mira Mesa Mall)	578-7892
Coronado Brewing Company 170 Orange Avenue (Coronado)	437-4452
Del Mar Stuft Pizza Café & Restaurant 12840 Carmel Country Road (Carmel Valley)	481-7883
Dino & Luigi's Stuft Pizza 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	592-7883
Hang Ten Brewing 310 5 th Avenue (Gaslamp Quarter)	232-6336
Hops! Bistro & Brewery 4353 La Jolla Village Drive (UTC)	587-6677
Karl Strauss Brewery Gardens 9675 Scranton Road (Sorrento Valley)	587-2739
Karl Strauss Old Columbia Brewery & Grill 1157 Columbia Street (Downtown)	234-2739
Karl Strauss Brewery & Grill 1044 Wall Street (La Jolla)	551-2739
La Jolla Brewing Company 7536 Fay Street (La Jolla)	456-2739
Pizza Port/Carlsbad Brewery 571 Carlsbad Village Drive (Carlsbad)	(760) 720 -7007
Pizza Port/Solana Beach Brewery 135 N. Highway 101 (Solana Beach)	481-7332
San Diego Brewing Company 10450 Friars Road (Mission Gorge)	284-2739
San Marcos Brewery & Grill 1080 W. San Marcos Boulevard	(760) 471-0050
Sports City Café and Brewery 8657 Villa La Jolla Drive	450-3463
Terrific Pacific Brewery & Grill 721 Grand Avenue (Pacific Beach)	270-3596

BREW-ON-PREMISES

Brewer's Union	see address under Microbreweries
Murphy's Custom Brewing 2640 Financial Court (Rose Canyon)	274-9696

MICROBREWERIES

AleSmith Brewing Company 9368 Cabot Drive (Miramar) Brewers: Ted and Skip	549-9888 <i>ESB, Golden Anvil, and rotating specials</i>
Stone Brewing Company 155 Mata Way, Suite 104 (San Marcos) Brewer: Steve Wagner	(760) 471-4999 www.stonebrew.com <i>Stone Pale Ale, IPA, Smoked Porter, Arrogant Bastard Ale</i>
Ballast Point Brewing Company 5401 Linda Vista Road, Suite 409 http://www.homebrewmart.com	298-2337 <i>Belgian White, Copper Ale, N₂-tapped special, Barley Wine in Tasting Room</i>
Brewer's Union 5553 Kearny Villa Road Brewer: Josh Lippitt	278-2739 <i>Extra Pale Ale, Brown Ale Golden Ale</i>

HOME BREWING SUPPLIERS

American Homebrewing Supply 11404 Sorrento Valley Road, Suite 103, San Diego	450-9746 92121
Beer Crafts 843 W. San Marcos Blvd., San Marcos	(760) 591-9991 92069
Beer Crafts 2633 State Street, Carlsbad	(760) 434-0435 92008
Beer and Wine Crafts 450 Fletcher Parkway, El Cajon	447-9191 92020
Home Brew Mart 5401 Linda Vista Road, Suite 406, San Diego	295-2337 92110
Home Brew Mart 731 S. Highway 101, Suite 1B2, Solana Beach	794-2739 92075
U of Brew 9420 Activity Road, Suite A, San Diego	578-9405 92126 http://keyinfo.com/beer/UofBrew/

BEER SUPERSTORES

Beverages, & more! 8410 Center Drive (La Mesa) 212 N. El Camino Real (Encinitas) 11475 Carmel Mountain Road	461-6230 (760) 943-6631 673-3892
Mesa Liquor and Wine Company 4919 Convoy Street (Kearny Mesa)	279-5292

SUPPORT YOUR LOCAL BREWERY

What's new? Call Greg or Liz Lorton at (760) 943-8280 with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news.

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