

# QUAFF

Quality Ale and Fermentation Fraternity

February 1998

## NEXT MEETING

**Tuesday, February 17**

**7:30 PM Sharp**

**La Jolla Brewing Company**

## MEETING TOPICS

- Pilseners, by Greg Lorton
- America's Finest City Homebrew Comp.
- Bring Your Homebrew!

## Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Stout Bout	Enter in AFCHBC	March 16
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

### February

- 3 QUAFF Board Meeting at San Diego Brewing (6:00)
- 17 February QUAFF Meeting at La Jolla Brewing (7:30)
- 18 Entry Window opens for AFCHBC
- 27 Entry Deadline for AFCHBC

### March

- 3 QUAFF Board Meeting at San Diego Brewing (6:00)
- 7 America's Finest City Homebrew Competition (AFCHBC)
- 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)

## Tod and Kari and Liz and Greg's Excellent Adventure

*or... QUAFF invades San Francisco*

By Greg Lorton

Tod Fitzsimmons, Kari Niebell, my wife Liz, and I represented QUAFF at the 15th Annual California State Homebrew Club of the Year Awards Banquet on Saturday, February 7, at the Anchor Brewing Company in San Francisco. The banquet honored the Gold Country Brewing Association (Sacramento area). Each homebrew club that participated in the yearlong competition was entitled to send four representatives, and it looked like the entire membership of the GCBA was invited (and showed up). This was the third time that the GCBA won the award, including the 1st California State Homebrew Club of the Year Award. An informal poll showed that one GCBA member in attendance had also attended the first award banquet. According to our crude estimates, there were roughly 250 people in attendance at this premiere event. We figured we traveled the farthest of any club to get there, but there apparently wasn't any award for that.

The award banquet was sponsored and organized by Anchor Brewing, right down to the cooking. Steak, chicken, corn-on-the-cob, salad, rolls, cookies, and free-flowing Anchor beer were provided for free to the guests. The beers included Anchor Steam, Porter, Wheat, Liberty Ale, Old Foghorn, all on tap, and Christmas ale from bottles. We all got attractive Anchor Brewing calendars, also.

I used a frequent-flyer ticket, and Tod and Kari used some discount packages to make it a fun weekend. After a several hour delay arriving at SFO, we hit Steelhead's Burlingame Station on Saturday afternoon. This brewpub was quite similar to the Steelhead in Irvine on our OC pub crawl. We tried their stout and their IPA (both cask-conditioned). After sleeping late on Sunday morning, we made a leisurely trek to Magnolia Brewery and Pub, one block from the Haight-Ashbury intersection. We tried nine samplers, including four cask-conditioned pale ales and bitters. We then visited Twenty Tank Brewery in downtown San Francisco, and had five of their beers, including two cask-conditioned ales and a nitrogen IPA. Tod and Kari had Heinekens on the way back, but Liz and I decided Coca Cola was better.

Ask us about the weather and our driving adventures (me in SF and Tod on the way back from the airport here).

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# SPENT GRAINS

## Notes from the January Meeting

recorded by Greg Lorton

President Tod Fitzsimmons called the meeting to order at around 7:40 in the Back Room of La Jolla Brewing Company. Because of a double-booking by La Jolla Brewing Company for the Back Room, the formal meeting had to be completed by 8:30 (time to find a new meeting location?). We had a number of guests, including Mike and Paul Crow, Alex Freitas (I think), Dirk Niemeyer, Sean Murphy, and Greg DiStefano.

Pub crawl recaps included Peter Zien's trip to Salt Lake City, including Squatter's, Red Rock Brewing, and Desert Edge. Given that Utah limits alcohol in beer to 3.2%, Peter was very impressed with the offerings. Rick Steele visited Gordon Biersch in Honolulu and Sharktooth Brewing on Maui. The Gordon Biersch brewpub sounded a lot like the other Gordon Biersch's in the Bay Area and Pasadena. The Sharktooth Brewery was a more informal brewpub.

Peter Zien and Randy Barnes combined for a presentation on decoction mashing. Peter described the process steps and some of the chemistry, as well as the advantages of decoction mashing over infusion mashing. Randy offered practical tips for doing decoction mashing, with an underlying message that you don't have to get all wrapped up in the process. If your close, it's OK. Both Randy and Peter had examples of decoction brewed beers, listed below.

Although there were seven homebrewed beers available for sampling, we only got part way through them before we had to vacate the Back Room. We reconvened in the main restaurant area and sampled many of the remaining beers.

### The January Beverage List

Harold Gulbransen	Bohemian Pilsener
Roger Wammack	Bohemian Pilsener
Peter Zien	Dunkelweizen
Randy Barnes	Munich Dunkel
Jim Przywara	Christmas Spiced Ale
Greg DiStefano	Spiced Mead
Greg DiStefano	Foreign Stout

### Brewing To-Do List

- Now is the time to get your entries ready for the Fifth Annual **America's Finest City Homebrew Competition**. Entries must be received between February 18 and February 27 at AleSmith Brewing (new entry window).
- Stout Bout** is the March Club-Only Competition. Eligible styles are Classic Irish Dry Stout, Foreign Stout, Sweet Stout, Oatmeal Stout, and Imperial Stout.
- These cold winter months are 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.

# Club-Only Contests

## Hail to Ale

Six members contributed a whopping nine entries for the Hail to Ale Club-Only competition. In the end, Peter Zien's American IPA won (one of his two entries) and Tod Fitzsimmons picked up second and third with his American Pale Ale and English Pale Ale entries. The contest (the third of six in the QUAFF fiscal year) proved the Harold Gulbransen was no longer infallible as a first place winner, and that Greg and Liz Lorton were no longer the perennial runners-up. Also entered beside Peter's two entries and Tod's two entries were entries from Harold Gulbransen, Charles Hudak, Bob MacKay, and two entries from Greg and Liz Lorton. As a result of this contest, the overall scores have tightened up considerably. The point totals are given below.

## Stout Bout

The next contest is Stout Bout, with the contest on March 16. In a deviation for normal practices, the Board has decided to send on QUAFF's best stout entered in the America's Finest City Homebrew Competition. Therefore, if you wish to enter the Stout Bout Club-Only Competition, you need to enter your stout in the AFCHBC. The five eligible categories are 1) Classic Irish-Style Dry Stout, 2) Foreign-Style Stout, 3) Sweet Stout, 4) Oatmeal Stout, and 5) Imperial Stout. You may enter in each of these subcategories if you choose, but no more than one entry per subcategory.

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

### Current Club-Only Competition Standings (as of January 23, 1998)

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

The last competition was "Hail to Ale". No news on national results.

### FUTURE MEETING TOPICS

February	Pilseners
March	High-Tech Gadgets
April	Cooking with Beer

## Fifth Annual America's Finest City Homebrew Competition Update

**Entries accepted from February 18 to 27**

*Entry forms, bottle labels, rules, and the eligible style guidelines are enclosed in this newsletter.* Make as many copies of entry forms and bottle labels as you need. For more information, call us (Greg or Liz) at (760) 943-8280.

Here are the important facts for this year's competition:

- Judging will take place on Saturday, March 7, 1998.
- Ship entries to: AFCHBC  
c/o AleSmith Brewing Company  
9368 Cabot Drive  
San Diego, CA 92126
- Entries will be accepted from Wednesday, February 18, through Friday, February 27.
- The entry fees were \$6.00 for the first entry, and \$4.00 for additional entries.
- Make checks payable to "Garth Jones", and include with your entries.
- Submit two bottles for each entry (one for first round and one for Best of Show).
- Indicate by arrow which side is up, so we can store the boxes properly.
- 1997 AHA National Competition guidelines will be used for any and all beverage styles. See the Winter 1996 issue of *Zymurgy* for details, or contact us.
- Please copy the entry forms and bottle label forms as needed for additional entries. 1997 AHA National Competition entry forms may be used (Winter 1996 issue of *Zymurgy*) or you may use the attached forms. **The top half of the form must be filled out, but recipes (bottom half of the form) are not required.**
- Register online at <http://www.softbrew.com/afchbc>.

Entries shipped directly to AleSmith will be placed in their walk-in cooler. In past years, many of the San Diego County homebrew supply shops have been generous to accept "walk-in" entries, which we will collect on Saturday, February 28, after the entry window closes. Check with you local (San Diego County only) homebrew supply shop if you prefer to submit your entries this way.

Due to limited space and the need for concentration by the judges, the judging will not be open to spectators or competing brewers. (But we are still looking for judges and stewards!)

Good Luck!

Greg Lorton, Organizer  
(760) 943-8280 (home), (619) 592-7707 (work)

Dion Hollenbeck, Judge Coordinator  
597-7080 extension 164 (work), 459-8724 (home)

***San Diego Scene will reappear next month! This month I dropped it to squeeze in the entry forms and rules for AFCHBC! - Greg***

## Renew Your Membership

If you haven't renewed your membership, it's overdue! To renew, deliver a check (or cash) to Garth Jones, the new QUAFF Treasurer, at any of the upcoming QUAFF events. **The February meeting on February 17 at La Jolla Brewing is the time to renew your membership!**

## FOR SALE

*Skip Virgilio has ten or twelve 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 in March

Based on some rumors, an invitation from Callahan's, and recent difficulty ensuring an available meeting room at La Jolla Brewing, the Board has decided to switch the regular meeting location to Callahan's, beginning in March. Callahan's is located at the Mira Mesa Mall (8280-A Mira Mesa Boulevard).

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 Board decided to delay the March meeting from Tuesday, March 17 to 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. AFCHBC medals will be awarded to QUAFF members at the March meeting.

## QUAFF Camp-Out

Randy Barnes is drawing up plans for the next QUAFF camp-out on the weekend of Saturday, March 21. The camp-out will be held at Borrego Palm Canyon campground, just west of Borrego Springs. Those adventurous souls may want to leave Friday afternoon to get a couple of nights of camping in. Randy should have more details at the February 17 meeting at La Jolla Brewing.

## Local Beer News

AleSmith Brewing Company will host a tasting night on Tuesday, February 17, at Callahan's. The tasting will begin at 6:00 and will precede the meeting held later (7:30) at La Jolla Brewing.

# Fifth Annual America's Finest City Homebrew Competition Rules

## Entries

- Entries must be bottled in plain green or brown 10- to 14-ounce glass bottles. Bottles must have no raised lettering or other distinguishing markings. Caps must be plain or completely blacked out with an indelible marker. Swing top bottles are not permitted. Corked bottles meeting the above standards are permitted provided they are capped over the cork.
- Two bottles are required for each entry - one for first round judging and one for Best of Show if necessary.
- The fee for the first entry for each entrant is \$6. Each additional entry is \$4. Teams of two or more brewers that brew one or more batches together may enter as a single entrant. All brewers who helped in the brewing must be named.
- To enter, fill out an entry form listing the names of all brewers who participated in the brewing process. Fill out a bottle label for each bottle and rubber band it to the bottle. **Do not use tape to attach bottle labels. This is a disqualification!** Fill out your check for the correct amount payable to **Garth Jones**. Enclose all entry forms, your check, and your entries in a well packed box.
- 1997 AHA National Homebrew Competition Style Guidelines will be followed for judging all styles. See the Winter 1996 *Zymurgy* for Style Guidelines.
- Only one entry per subcategory per entrant is allowed. (For example, you may enter a Brown Porter and a Robust Porter, but not two Brown Porters.)
- The brewer is solely responsible for entering a beer in the proper style category. Beers will be judged according to the style guidelines.
- If you enter into categories 3c, 20b, 20c, 21, 22, 23, 25, 26, 27, 28c or 28d, you must fill in the space for "Special Ingredients/Classic Style (but only for these styles!). Fill in the following for these styles:
  - 3c - type of fruit
  - 20b - emulated classic style and type of smoke
  - 20c - special ingredients and type of smoke
  - 21a - fruits or vegetables used
  - 21b - fruits and emulated classic style
  - 22a - herbs used
  - 22b - herbs used and emulated classic style
  - 23a - special technique or ingredients
  - 23b - special technique or ingredients and emulated classic style
    - type of honey used
    - fruits or vegetables and type of honey used
    - herbs or spices and type of honey used
  - 28c - still or sparkling
  - 28d - special ingredients or special yeast used.

## Awards

- Up to three medals will be awarded for each style category. However, minimum scores for medals are required as follows: 35 points for first, 30 points for second, and 25 points for third. The judges will be encouraged to avoid ties for medal winners.
- The first place winner in each category will be eligible for the Best of Show round. (A minimum score of 35 is needed to advance.)
- First place in the Best of Show round will receive an engraved glass mug. Second and third place in the Best of Show round will receive ribbons.
- Ribbons will be awarded to the top three brewers (or brewing teams) that accumulate the most points through multiple award-winning entries. The point system shall be as follows:
  - 6 points for each first place in a style
  - 3 points for each second place in a style
  - 1 point for each third place in a style
  - 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

## Eligibility

- This contest is open to all homebrewers. Professional brewers may enter, however, their entries must have been brewed at home.
- Beers brewed at a brew-on-premises facility or at a commercial brewery or brewpub are not eligible.
- Competition staff, judges, and stewards are eligible to enter. Judges and stewards may not participate in the judging of their entries. Safeguards will be taken to prevent judges from knowing who brewed the entries they are judging.

## Other Rules and Information

- Because of limited space and the need for concentration required by the judges, the judging will not be open to spectators or competing brewers.
- The competition staff reserves the right to combine similar categories if there are less than three entries in a category. The entries will be judged according to the entered style, not the combined style.
- Refer to the Winter 1996 *Zymurgy* for suggestions on packing and shipping hints.
- At the discretion of the competition staff, entries not meeting these eligibility or entry requirements will be disqualified.

**Good Luck and Hoppy Brewing!**

# America's Finest City Homebrew Competition



## ENTRY/RECIPE FORM

### BREWER(S) INFORMATION

Name(s) \_\_\_\_\_  
 Street Address \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Phone (h) ( \_\_\_\_\_ ) \_\_\_\_\_ Phone (w) ( \_\_\_\_\_ ) \_\_\_\_\_  
 Are you a member of an AHA Registered Homebrew Club? ☐ Yes ☐ No  
 If so, what is its name? \_\_\_\_\_ (Please spell out the full club name. Do not abbreviate.)  
 If not, are you interested in receiving information on the AHA and registered homebrew clubs? ☐ Yes ☐ No

### ENTRY INFORMATION

Name of Brew \_\_\_\_\_  
 Category/Subcategory (print full names) \_\_\_\_\_  
 Category (No.) \_\_\_\_\_ Subcategory (a-g) \_\_\_\_\_ Special Ingredients/Classic Style: \_\_\_\_\_  
 Recipe is: ☐ Malt Extract Only ☐ Malt Extract and Grain ☐ All-Grain  
☐ Mead ☐ Cider ☐ Saké  
 For Mead, Cider, Saké: ☐ Dry ☐ Medium ☐ Sweet

### INGREDIENTS AND PROCEDURES

Number of U.S. gallons brewed for this recipe \_\_\_\_\_

**WATER TREATMENT** Type(s) \_\_\_\_\_

Amount(s) \_\_\_\_\_

**YEAST CULTURE** ☐ Liquid ☐ Dried

Did you use a starter? ☐ Yes ☐ No

Brand and Type \_\_\_\_\_

**YEAST NUTRIENTS** Type \_\_\_\_\_

Brand \_\_\_\_\_

Amount \_\_\_\_\_

**CARBONATION** Type \_\_\_\_\_

Amount \_\_\_\_\_

Use of kegs? \_\_\_\_\_

**BOILING TIME** \_\_\_\_\_

**SPECIFIC GRAVITIES** Original \_\_\_\_\_

Terminal \_\_\_\_\_

**FERMENTATION** Duration (days) \_\_\_\_\_ Temperature \_\_\_\_\_

Primary \_\_\_\_\_

Secondary \_\_\_\_\_

Other \_\_\_\_\_

#### HOPS

TYPE	PELLETS OR WHOLE?	AMOUNT (oz.)	% A ACID	USE (BOIL, DRY, ETC.)	TIME

#### MALT (GRAIN, EXTRACTS AND/OR OTHER FERMENTABLES)

TYPE/BRAND	AMOUNT (lb.)	USE (STEEP/MASH)	TIME	TEMP.

Type of Fermenter (glass, plastic, etc.) \_\_\_\_\_

**DATE THIS BREW WAS BOTTLED** \_\_\_\_\_

# 1997 Style Guidelines Chart

AMERICAN HOMEBREWERS ASSOCIATION 1997 NATIONAL HOMEBREW COMPETITION

	O.G. (°P) Original Gravity (Balling/Plato)	F.G. (°P) Final Gravity (Balling/Plato)	Percent Alc./Wgt. (Alc./Vol.)	IBUs Int'l Bittering Units	Color SRM (EBC)	O.G. (°P) Original Gravity (Balling/Plato)	F.G. (°P) Final Gravity (Balling/Plato)	Percent Alc./Wgt. (Alc./Vol.)	IBUs Int'l Bittering Units	Color SRM (EBC)
<b>ALE</b>										
<b>1. BARLEY WINE</b>										
a) English-Style Barley Wine	1.085-120 (21-30.0)	1.024-32 (6-8)	6.7-9.6 (8.5-12.2)	50-100	14-22 (28-43)					
b) American-Style Barley Wine	1.085-120 (21-30.0)	1.024-32 (6-8)	6.7-9.6 (8.5-12.2)	50-100	14-22 (28-43)					
<b>2. BELGIAN AND FRENCH ALE</b>										
a) Flanders Brown/Oud Bruin	1.044-56 (11.0-14.0)	1.008-16 (2-4)	3.8-4.1 (4.8-5.2)	15-25	12-18 (24-35)					
b) Dubbel	1.050-70 (12.5-17.5)	1.012-16 (3-4)	4.7-5.9 (6.0-7.5)	18-25	10-14 (20-28)					
c) Tripel	1.060-96 (15.0-24.0)	1.016-24 (4-6)	5.5-7.9 (7.0-10.1)	20-25	4-8 (7-11)					
d) Belgian Pale Ale	1.044-56 (11.0-13.5)	1.008-14 (2-4)	3.2-4.9 (4.1-6.2)	20-30	4-12 (7-24)					
e) Belgian Strong Ale	1.064-96 (16.0-24.0)	1.012-24 (3-6)	5.5-8.6 (7.3-11.0)	20-50	4-20 (7-39)					
f) White (Wit)	1.044-50 (11.0-12.5)	1.005-10 (2-3)	3.8-4.1 (4.8-5.2)	15-25	2-4 (4-8)					
g) Biere de Garde	1.060-90 (15.0-20.0)	1.012-16 (3-4)	3.5-6.3 (4.5-8.0)	25-30	8-12 (16-24)					
<b>3. BELGIAN-STYLE LAMBIC</b>										
a) Belgian-Style Lambic	1.044-56 (11.0-14.0)	1.000-10 (0-3)	4.0-5.0 (5.1-6.4)	11-23	6-13 (12-26)					
b) Belgian-Style Gueuze Lambic	1.044-56 (11.0-14.0)	1.000-10 (0-3)	4.0-5.0 (5.1-6.4)	11-23	6-13 (12-26)					
c) Belgian-Style Fruit Lambic	1.040-72 (10.0-18.0)	1.008-16 (2-4)	4.0-5.5 (5.1-7.0)	15-21	n/a					
<b>4. MILD AND BROWN ALE</b>										
a) English Light Mild	1.030-38 (7.5-9.5)	1.004-8 (1-2)	2.7-3.2 (3.4-4.1)	10-24	8-17 (16-33)					
b) English Dark Mild	1.030-38 (7.5-9.5)	1.004-8 (1-2)	2.7-3.2 (3.4-4.1)	10-24	17-34 (33-67)					
c) English Brown	1.040-50 (10.0-12.5)	1.008-14 (2-4)	3.3-4.7 (4.2-6.0)	15-25	15-22 (30-43)					
d) American Brown	1.040-55 (10.0-13.8)	1.010-18 (3-5)	3.3-4.7 (4.2-6.0)	25-60	15-22 (30-43)					
<b>5. ENGLISH-STYLE PALE ALE</b>										
a) Classic English Pale Ale	1.044-56 (11.0-14.0)	1.008-16 (2-4)	3.5-4.2 (4.5-5.4)	20-40	4-11 (8-22)					
b) India Pale Ale	1.050-70 (12.5-17.5)	1.012-18 (3-5)	4.0-6.0 (5.1-7.6)	40-60	8-14 (16-28)					
<b>6. AMERICAN-STYLE ALE</b>										
a) American Pale Ale	1.044-56 (11.0-14.0)	1.008-16 (2-4)	3.5-4.3 (4.5-5.5)	20-40	4-11 (8-22)					
b) American Amber Ale	1.044-56 (11.0-14.0)	1.006-16 (2-4)	3.5-4.3 (4.5-5.5)	20-40	11-18 (22-35)					
b) American Wheat	1.030-50 (7.5-12.5)	1.004-18 (1-5)	2.8-3.5 (3.6-4.6)	12-17	2-8 (4-16)					
<b>7. ENGLISH BITTER</b>										
a) English Ordinary Bitter	1.033-38 (8.2-9.5)	1.006-12 (2-3)	2.4-3.0 (3.1-3.8)	20-35	8-12 (16-24)					
b) English Best (Special) Bitter	1.038-45 (9.5-11.3)	1.006-12 (2-3)	3.3-3.8 (4.2-4.8)	28-46	12-14 (24-28)					
c) English Strong (Extra Special) Bitter	1.046-50 (11.5-15.0)	1.010-16 (3-4)	3.8-4.6 (4.8-5.9)	30-55	12-14 (24-28)					
<b>8. SCOTTISH ALE</b>										
a) Scottish Light Ale	1.030-35 (7.5-8.8)	1.006-12 (2-3)	2.2-2.3 (2.9-3.6)	9-20	8-17 (16-33)					
b) Scottish Heavy Ale	1.035-40 (8.7-10.0)	1.010-14 (3-4)	2.8-3.2 (3.6-4.1)	12-20	10-19 (20-37)					
c) Scottish Export Ale	1.040-50 (10.0-12.5)	1.010-18 (3-5)	3.2-3.8 (4.1-4.6)	15-25	10-19 (20-37)					
<b>9. PORTER</b>										
a) Brown Porter	1.045-60 (11.3-15.0)	1.008-16 (2-4)	3.5-4.7 (4.5-6.0)	20-30	20-30 (39-59)					
b) Robust Porter	1.045-60 (11.3-15.0)	1.008-16 (2-4)	4.0-5.2 (5.1-6.6)	25-40	30+ (59+)					
<b>10. ENGLISH AND SCOTTISH STRONG ALE</b>										
a) English Old Ale/English Strong Ale	1.055-75 (13.8-18.8)	1.012-20 (2-5)	4.8-6.4 (6.1-8.2)	30-40	10-16 (20-32)					
b) Strong Scotch Ale	1.072-85 (18.0-21.3)	1.016-28 (4-7)	5.2-6.7 (6.6-8.5)	25-35	10-25 (20-49)					
<b>11. STOUT</b>										
a) Classic Irish-Style Dry Stout	1.038-48 (9.5-12.0)	1.008-14 (2-4)	3.2-4.2 (4.1-5.4)	30-40	40+ (79+)					
b) Foreign-Style Stout	1.052-72 (13.0-18.0)	1.008-20 (2-5)	4.8-6.0 (6.1-7.6)	30-60	40+ (79+)					
c) Sweet Stout	1.045-56 (11.3-14.0)	1.012-20 (3-5)	2.5-5.0 (3.2-6.4)	15-25	40+ (79+)					
d) Oatmeal Stout	1.038-56 (9.5-14.0)	1.008-20 (2-5)	3.0-4.8 (3.8-6.1)	20-40	20+ (39+)					
e) Imperial Stout	1.075-90 (18.8-22.5)	1.020-30 (5-8)	5.5-7.0 (7.0-8.9)	50-80	20+ (39+)					
<b>LAGER</b>										
<b>12. BOCK</b>										
a) Traditional Bock	1.066-74 (16.5-18.5)	1.018-24 (5-6)	5.0-6.0 (6.4-7.6)	20-30	15-30 (30-59)					
b) German-Style Helles Bock/Mailbock	1.066-68 (16.5-17.0)	1.012-20 (3-5)	5.0-6.0 (6.4-7.6)	20-35	4-10 (8-20)					
c) Doppelbock	1.074-80 (18.5-20.0)	1.020-28 (5-7)	5.2-6.2 (6.6-7.9)	17-27	12-30 (24-59)					
d) Eisbock	1.092-116 (23.0-29.0)	n/a	6.8-11.3 (8.7-14.4)	26-33	18-50 (35-99)					
<b>13. GERMAN DARK LAGER</b>										
a) Munich Dunkel	1.052-56 (13.0-14.0)	1.014-18 (4-5)	3.8-4.2 (4.8-5.4)	16-25	17-20 (33-39)					
b) Schwarzbier	1.044-52 (11.0-13.0)	1.012-16 (3-4)	3.0-3.9 (3.8-5.0)	22-30	25-30 (49-59)					
<b>14. GERMAN LIGHT LAGER</b>										
a) Münchener-Style Helles	1.044-50 (11.0-12.5)	1.008-12 (2-3)	3.8-4.4 (4.8-5.6)	18-25	3-5 (6-10)					
b) Dortmunder/ European-Style Export	1.048-56 (12.0-14.0)	1.010-14 (3-4)	4.0-4.8 (5.1-6.1)	23-29	3-5 (6-10)					
<b>15. CLASSIC PILSENER</b>										
a) German-Style Pilsener	1.044-50 (11.0-12.5)	1.006-12 (2-3)	3.6-4.2 (4.6-5.4)	30-40	3-4 (6-8)					
b) Bohemian-Style Pilsener	1.044-56 (11.0-14.0)	1.014-20 (4-5)	3.2-4.0 (4.1-5.1)	35-45	3-5 (6-10)					
c) American-Style Pilsener	1.045-60 (11.3-15.0)	1.012-18 (3-5)	3.9-4.7 (5.0-6.0)	20-40	3-6 (6-12)					
<b>16. AMERICAN LAGER</b>										
a) American Lager	1.040-46 (10.0-11.5)	1.006-10 (2-3)	3.2-3.8 (4.1-4.8)	5-17	2-4 (4-8)					
b) American-Style Light Lager	1.024-40 (6.0-10.0)	1.002-8 (1-2)	2.8-3.5 (3.6-4.5)	8-15	2-4 (4-8)					
c) American Lager/Ale or Cream Ale	1.044-56 (11.0-14.0)	1.004-10 (1-3)	3.4-4.5 (4.3-5.7)	10-22	2-5 (4-10)					
d) American-Style Premium Lager	1.046-50 (11.5-12.5)	1.010-14 (3-4)	3.6-4.0 (4.6-5.1)	13-23	2-8 (4-16)					
f) American Dark Lager	1.040-50 (10.0-12.5)	1.008-12 (2-3)	3.2-4.4 (4.1-5.6)	14-20	10-20 (20-39)					
<b>17. VIENNA/MÄRZEN/OKTOBERFEST</b>										
a) Vienna	1.048-56 (12.0-14.0)	1.012-18 (3-5)	3.8-4.3 (4.8-5.5)	22-28	8-12 (16-24)					
b) Märzen/Oktoberfest	1.050-56 (12.5-14.0)	1.012-20 (3-5)	4.0-4.7 (5.1-6.0)	18-25	5-15 (8-30)					
<b>MIXED STYLE</b>										
<b>18. GERMAN-STYLE ALE</b>										
a) Kölsch	1.042-46 (10.5-11.5)	1.006-10 (2-3)	3.8-4.1 (4.8-5.2)	20-30	4-5 (7-10)					
b) Düsseldorf-Style Altbier	1.044-48 (11.0-12.0)	1.008-14 (2-4)	3.6-4.0 (4.6-5.1)	25-48	11-19 (22-37)					
<b>19. GERMAN-STYLE WHEAT BEER</b>										
a) Berliner Weisse	1.028-32 (7.0-8.0)	1.004-6 (1-2)	2.2-2.7 (2.8-3.4)	3-6	2-4 (4-8)					
b) Weizen/Weissbier	1.048-56 (11.5-14.0)	1.008-16 (2-4)	3.9-4.4 (5.0-5.6)	10-15	3-9 (6-18)					
c) Dunkelweizen	1.048-56 (12.0-14.0)	1.008-16 (2-4)	3.8-4.3 (4.8-5.5)	10-15	16-23 (32-45)					
d) Weizenbock	1.068-80 (16.5-20.0)	1.016-28 (4-7)	5.5-7.5 (7.0-9.6)	10-15	5-30 (10-59)					
<b>20. SMOKED BEER</b>										
a) Bamberg-Style Rauchbier	1.048-52 (12.0-13.0)	1.012-16 (3-4)	3.4-3.8 (4.3-4.8)	20-30	10-20 (20-39)					
b) Classic-Style Smoked Beer	refer to individual Classic Styles									
c) Other Smoked Beer	vary widely									
<b>21. FRUIT AND VEGETABLE BEER</b>										
a) Fruit and Vegetable Beer	1.030-110 (7.5-27.5)	1.006-30 (2-8)	2.0-9.5 (2.5-12.1)	5-70	5-50 (10-99)					
b) Classic-Style Fruit Beer	refer to individual Classic Styles									
<b>22. HERB AND SPICE BEER</b>										
a) Herb and Spice Beer	1.030-110 (7.5-27.5)	1.006-30 (2-8)	2.0-9.5 (2.5-12.1)	5-70	5-50 (10-99)					
b) Classic-Style Herb & Spice Beer	refer to individual Classic Styles									
<b>23. SPECIALTY BEER</b>										
a) Specialty Beer	1.030-110 (7.5-27.5)	1.006-30 (2-8)	2.0-9.5 (2.5-12.1)	0-100	1-100 (2-197)					
b) Classic-Style Specialty Beer	refer to individual Classic Styles									
<b>24. CALIFORNIA COMMON BEER</b>										
a) California Common Beer	1.040-55 (10.0-13.8)	1.012-18 (3-5)	2.8-3.9 (3.6-5.0)	35-45	8-17 (16-33)					
<b>25. TRADITIONAL MEAD AND BRAGGOT</b>										
a) Sparkling Traditional Mead	1.050-100 (12.5-25.0)	n/a	3.9-8.6 (5.0-11.0)	n/a	n/a					
b) Still Traditional Mead	1.050-140 (22.5-35.0)	n/a	8.6-11.8 (11.0-15.0)	n/a	n/a					
c) Sparkling Braggot	1.050-100 (12.5-25.0)	n/a	3.9-8.6 (5.0-11.0)	n/a	n/a					
d) Still Braggot	1.050-140 (22.5-35.0)	n/a	8.6-11.8 (11.0-15.0)	n/a	n/a					
<b>26. FRUIT AND VEGETABLE MEAD</b>										
a) Sparkling Melomel	1.050-90 (12.5-22.5)	n/a	3.9-8.6 (5.0-11.0)	n/a	n/a					
b) Still Melomel	1.050-140 (22.5-35.0)	n/a	8.6-11.8 (11.0-15.0)	n/a	n/a					



# America's Finest City Homebrew Competition

## BOTTLE IDENTIFICATION FORMS



### BOTTLE ID FORM ...

Name \_\_\_\_\_  
Street Address \_\_\_\_\_  
City \_\_\_\_\_  
State \_\_\_\_\_ Zip \_\_\_\_\_  
Phone (       ) \_\_\_\_\_  
Name of Beer \_\_\_\_\_  
Category Entered \_\_\_\_\_  
Subcategory Entered \_\_\_\_\_  
Homebrew Club \_\_\_\_\_

**ATTACH ONE FORM TO EACH BOTTLE.**

### BOTTLE ID FORM ...

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Category Entered \_\_\_\_\_  
Subcategory Entered \_\_\_\_\_  
Homebrew Club \_\_\_\_\_

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## QUAFF Board

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### Membership Information

Membership dues are \$15 per calendar year, due January 1 and expiring on December 31.  
Make your check payable to Garth Jones.

### Contributed Articles

Articles are encouraged and gratefully accepted, and are printed at the editor's discretion. Articles must be received no later than 12 days before the next meeting date, to allow time for final editing, printing, and mailing in time for the meeting. Articles may be mailed to Greg Lorton, QUAFF Newsletter, 2602 La Duella Lane, Carlsbad, CA 92009. E-mail contributions may be sent to qasd@aol.com. Please include "Greg" somewhere in the subject line, so that the e-mail is directed to me.

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