

QUAFF

Quality Ale and Fermentation Fraternity

July 1998

NEXT MEETING

Tuesday, July 21
7:30 PM Sharp (later start!)
Callahan's Pub & Brewery

MEETING TOPICS

- **Identifying Taste Characteristics and Flaws in Beer, by Greg Lorton**
- **Bring Your Homebrew!**

Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
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

July

- 13 AleSmith Golf Tournament and BBQ (8:00 AM)
- 21 July QUAFF Meeting at Callahan's (7:30)

August

- 4 QUAFF Board Meeting at San Diego Brewing (6:00)
- 18 August QUAFF Meeting at Callahan's (7:30)
- 28 QUAFF Wedding of the Century

September

- 1 QUAFF Board Meeting at San Diego Brewing (6:00)
- 15 September QUAFF Meeting at Callahan's (7:30)
- 19 Barley Literates Oktoberfest Picnic
- 26 QUAFF Oktoberfest Picnic at Santee Lakes

October

- 6 QUAFF Board Meeting at San Diego Brewing (6:00)
- 20 October QUAFF Meeting at Callahan's (7:30)

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Other Wheat Beers

With several meetings and the upcoming August Club-Only Competition featuring German Wheat Beers, we've put quite a bit of emphasis on German Wheats. Of course, these aren't the only wheat beers in the beer universe.

American wheat beers are popular creations of many brewpubs and some of the micros. The major difference between this style and German Hefeweizen is the character imparted by the yeast. Whereas German Hefeweizens have the characteristic phenolic/estery aroma (i.e., cloves and bananas), American wheats are generally brewed with conventional ale yeasts, leaving a relatively neutral flavor. Some may argue that this brings out the natural spiciness of the wheat malt.

Belgian Wit (or White Beer) is usually a spiced ale made with unmalted wheat. Curacao orange peel and coriander add a distinctive spiciness to this beer. The unmalted wheat contributes an opalescent sheen to this light-colored beer.

Lambics are literally and figuratively in a class of their own. Genuine lambics ferment spontaneously from the natural yeasts and bacteria carried in the air, without pitching any yeast by the brewers. Lambics are brewed in the region west of Brussels, Belgium, where the natural microflora create the characteristic style. Try this anywhere else, and you won't get a lambic (in fact, it likely won't be drinkable). Lambics use unmalted wheat as a significant percentage of the grist. The AHA recognizes lambics, gueuze (a blend of new and old lambics), and fruit lambics as subcategories in the lambic style. Fruit lambics tend to be the most popular, both commercially and as homebrew projects. Of the fruit lambics, framboise (raspberries), krik (cherries), and peche (peaches) are the most popular, but a variety of other fruit lambics are also made commercially.

German ales (Düsseldorf-style alt and Kölsch) may use wheat malt in their grist. Especially in the case of Kölsch, the wheat malt contributes to the light body and color and the flavor profile of this style.

Many homebrewers add a small amount of wheat malt to most or all of their beers. The wheat contributes to improved head retention. Because wheat doesn't have a husk and can get gummy during a mash, there is always the potential for a stuck mash. *Indeed, while recently brewing a weizenbock, weizen, and dunkelweizen, I had to slice and stir up the grain bed each time to get a reasonable run-off, and even then it took over an hour each time (and that was with only seven to ten pounds of grain each time).* - Greg

SPENT GRAINS

Notes from the June Meeting
recorded by Greg Lorton

President Tod Fitzsimmons called the meeting to order precisely at 7:11 on June 16 in the Back Area Callahan's Pub and Brewery in Mira Mesa. Ron and Sherry Minelli, visitors for the second time to a meeting, officially joined QUAFF. The crowd was somewhat smaller than usual, but once the noisy kid from a nearby table left, the meeting got down to some serious fun.

Ron and Sherry described a recent two-week trip to London and southern England, including visits to many of the pubs for cask-conditioned ales and other traditional English beers. While they said that international lagers seem to be very popular there, with careful exploration, they were able to track down some great traditional English ales. Erol Kilki provided a candid review of Rock Bottom Brewing in La Jolla (at the former Elephant Bar). Garth Jones also talked about his trip to Baltimore and vicinity. He visited two brewpubs, his favorite being Red Brick Station. He also extolled the virtues of Lancaster Brewing's Milk Stout (of Pennsylvania).

Tod Fitzsimmons, Randy Barnes, and Erol Kilki teamed up for the feature presentation on wheat beers. Tod talked about Berliner Weisse, and brought samples of Berliner Kindl Weisse, the classic example of the style. Randy then talked about weizen, followed by Erol's dissertation of dunkelweizen and weizenbock. Randy and Erol brought Erdinger weizen, Schneiderweisse dunkelweizen, and Franziskaner weizenbock. Randy also brought his own weizen, which was very popular. Randy also gave helpful hints for brewing, but not winning, the next club-only competition for German wheat beers.

The Brewer's Corner was keyed by Randy's open question to the attendees about whether we make pH adjustments to our mash. Roger Wammack had earlier mentioned that he had added calcium carbonate with the intent of lowering the mash pH for his Belgian strong ale, when in fact calcium carbonate raises the pH. (Calcium chloride or calcium sulfate will lower the pH.) In Randy's poll informal poll, it appeared that the majority does, in fact, make adjustments. This gave Randy an opportunity to talk about his new toy, a pH meter that he recently bought from Williams Brewing mail order. Randy apparently has been trying the pH meter on everything in sight, including Fluffy the cat.

The June Beverage List

Alex Paredez
Peter Zien
Randy Barnes
Roger Wammack

American Pale Ale
American Pale Ale
Hefeweizen
Belgian Strong Ale

FUTURE MEETING TOPICS

July	Doctored Beers (Identifying Flaws in Beer)
August	Communal Judging of Wheat Beers
September	Ciders

Club News

Doctored Beers This Month

Greg Lorton will lead a discussion on identifying characteristic beer flavors, aromas, and flaws for the July meeting. This will include tasting and/or smelling beers that have been spiked with ingredients to accentuate certain characteristics. This activity was the focus of one of the recent BJCP study group sessions, and proved to be popular, especially when the participants were asked to try to identify what the flavor/aroma or flaw was.

Board Nominations (Self-Nominations, Too)

Now is the time to step forward to join the QUAFF Board, or to nominate that person who's too shy to do it himself (or herself). The elections are held in September, and we need to start soliciting for interested members now. Over the last few years, the Board has expanded to accommodate more interested members, while for various reasons, several sitting Board members have stepped down. So if your interested in joining the Board, let a current Board member know, especially Tod Fitzsimmons. If you know of someone else who would be a good candidate, also let us know. And look out! The Board likes to draft people!

The main jobs of the Board members are planning and coordinating the various activities. Much of this is done while sitting around San Diego Brewing once a month and sampling beers.

Seven QUAFF Beers Advance in AHA National Homebrew Competition

Peter Zien, Tod Fitzsimmons, Harold Gulbransen, and Greg and Liz Lorton entered beers in the American Homebrewers Association's National Homebrew Competition that advanced to the second round. To advance, these beers finished among the top three in their respective categories at the First-Round Regional held in Grass Valley, California on May 29 to 31. Peter led the way with three awards, capturing a first with his English Old Ale, a second with his herb and spice beer, and a third with his Bohemian Pilsener. Greg and Liz earned second place with a Scotch Ale in the English and Scottish Strong ales, and a second with a Kölsch in the German Ale category. Tod won first place with a German Pilsener in the Classic Pilsener category. Harold Gulbransen took third place in the Smoked Beer category with a Bamberg Rauchbier. The second round of judging will be held at the AHA National Conference in Portland on July 21.

Other San Diegans who placed well were Tyce Heldenbrand (two firsts and a third), Dave Askey (two seconds), and Greg DiStefano (a second and a third), all from the San Diego Brew Techs. Jim Weiner of La Jolla took three firsts and a second, and ranked fourth nationwide in point totals after the first round.

Brewing To-Do List

- **Weiss is Nice** is the August Club-Only Competition. This contest includes the styles in AHA category 19, German-Style Wheat Beers. These are Berliner Weisse, Weizen, Dunkelweizen, and Weizenbock. The AHA has not yet published deadlines or details for this competition.
- The **Barley Literates** are holding their Oktoberfest picnic on September 19. And they've sanctioned their contest with the AHA. Why don't we sneak in and win all their prizes?!
- The QUAFF **Oktoberfest** picnic is about two months away. Now is the time to start brewing your dozen entries in the contest. Stay tuned for details on categories.
- **Best of Fest** is the October Club-Only Competition. This contest covers AHA category 17 (Vienna and Märzen/Oktoberfest). No details yet from the AHA.
- **If It's Not Scottish** is the December Club-Only Competition. This contest includes AHA category 8 (Scottish Light ale, Scottish Heavy Ale, and Scottish Export), and category 10b (Scotch Ale). No details yet from the AHA.

Club-Only Contests

Weiss is Nice

The August Club-Only Competition is Weiss is Nice. This contest covers German-Style Wheat Beers, including Berliner Weisse, Weizen, Dunkelweizen, and Weizenbock. The timing is ideal, since wheat beers are the classic summer style. Now is the time to start brewing your entries. The rumblings through the club indicate that there will be quite a few entries for this contest.

Year in Review

Weiss is Nice is the final event in the inaugural year of QUAFF's Club-Only competition. It has been very successful and will in all likelihood continue next year. The winners in this year's contest will receive their awards at the annual QUAFF Oktoberfest picnic in a gala celebration. At this time, Harold Gulbransen, Greg and Liz Lorton, Tod Fitzsimmons, and Peter Zien are battling for the top three spots. Jon Peterson has a mathematical shot for third, but only if Tod and Peter don't enter beers. Jon has a reasonable shot at an honorable mention (needing 3 more points). Bob MacKay, Bob Whritner, Garth Jones, Pat McIlhenney, or Charles Hudak each have a shot at honorable mentions, although that will require entering lots of beers and/or winning the our Weiss is Nice contest, and then placing well in the national contest.

In a preemptive bid for first to strike fear and despair in the hearts of the other contestants, Greg and Liz Lorton have brewed all four of the wheat beer styles for the contest. We'll see what happens!

Next Year's QUAFF Club-Only Contest

This year's contest was a success in terms of drawing out interest in QUAFF members. In past years, we were lucky if we got a couple of entries, and occasionally we missed a contest altogether. Even for the Extract Extravaganza contest last August (won by Dave Adkins), Dave's entry was the only one.

Based on our current success, we will continue the program into the next QUAFF fiscal year. The main question now relates to revising the point system. The idea here is to discourage brewers from knowingly entering marginal beers, just for the sake of getting entry points. Also, we need a tie breaking system (especially since there is a distinct possibility of a tie for first this year).

The first two contests for our new fiscal year will be Best of Fest (Vienna and Oktoberfest styles) and If It's Not Scottish (Scottish and Scotch ales). The AHA has not announced the 1999 contest categories. Stay tuned for details.

Current Club-Only Competition Standings (as of June 12, 1998)

	Points from last contest	Total Points	Contests Entered
1. Harold Gulbransen	2	17	5
Greg and Liz Lorton	2	17	5
3. Peter Zien	2	14	4
Tod Fitzsimmons	5	14	5
5. Jon Peterson	4	5	2
6. Bob MacKay	-	2	2
7. Bob Whritner	1	1	1
Garth Jones	-	1	1
Pat McIlhenney	1	1	1
Charles Hudak	-	1	1

Local Beer News

Rock 'n Brew Golf and Bar-B-Q

Unfortunately this is a last minute notice for the newsletter, but if you can get the day off on Monday, July 13, try for the Rock 'n Brew Golf Bar-B-Q, sponsored by AleSmith Brewing Company and Rock'n Baja Lobster restaurants. The golf part of this begins with a tee-off at 8:00 AM at Carmel Highland Golf Course in Carmel Mountain Ranch. The golf tournament will use a scramble format. The barbecue and awards ceremony will take place at AleSmith afterwards, with plenty of AleSmith beer, no doubt.

This fun-filled event is limited to 72 people, and I apologize for the last-minute announcement. If you are interested and can make it, call 549-9888 or 604-3079 to sign up (or to see if there is still room).

1998 World Beer Cup Finalists

A quick perusal of the AHA web page for the finalists revealed none other than AleSmith Brewing Company and "Carlsbad Brewery" (which I assume is Pizza Port - Carlsbad). AleSmith was recognized for their Belgian Strong Ale, and Pizza Port for their Sharkbite Red. AleSmith was a few places above the celebrated O'Doul's Amber from Anheuser Busch (*Okay! It was an alphabetical listing by brewery. - Greg*) **Congratulations!**

Del Mar Fair Results

QUAFF made an impressive showing again at the Del Mar Fair, although this year it was more of a come-from-behind effort. QUAFF did not enter or was shut out of the first four or five categories announced. Pat McIlhenney was the first QUAFF winner when he took a fifth in English Bitter. Peter Zien went on a tear during the middle of the day, winning five of QUAFF's next six ribbons. Greg and Liz Lorton put on a finishing spurt (after a painfully quiet start), capturing three ribbons in a row near the end of the day, along with one other ribbon. Other ribbon winners included Dan Sherman, Roger Wammack (2), Rick Steele, Jon Peterson (2), Horace Bixby, and the Kari Niebell/Tod Fitzsimmons duo. Pat went on to win three ribbons. Peter also won a Karl Strauss baseball cap. This year, QUAFF owned English and Scottish Strong Ale, taking first, second, and fourth. And perhaps the best of the beers in this category (Peter's old ale) didn't place!?

The contest had 709 entries submitted (via entry forms), and 661 actually showed up to be judged. The QUAFF results (in the order the categories were announced) were:

English Bitter (27 entries)		
5 th Place	Pat McIlhenney	yellow ribbon
German Ale (19 entries)		
4 th Place	Dan Sherman	pink ribbon
5 th Place	Peter Zien	yellow ribbon
Scottish Ale (24 entries)		
3 rd Place	Peter Zien	white ribbon
India Pale Ale (40 entries)		
2 nd Place	Peter Zien	red ribbon
Sweet Stout (15 entries)		
5 th Place	Peter Zien	yellow ribbon
Imperial Stout (12 entries)		
4 th Place	Peter Zien	pink ribbon
American Pale Ale (59 entries!!!)		
2 nd Place	Roger Wammack	red ribbon
Specialty Beer (31 entries)		
5 th Place	Rick Steele	yellow ribbon
Pilsener (21 entries)		
2 nd Place	Roger Wammack	red ribbon
3 rd Place	Jon Peterson	white ribbon
Herb and Spice Beer (25 entries)		
4 th Place	Greg and Liz Lorton	pink ribbon
Mild and Brown Ale (48 entries)		
1 st Place	Greg and Liz Lorton	blue ribbon
Foreign Stout (11 entries)		
5 th Place	Greg and Liz Lorton	yellow ribbon
Vienna/Märzen/Okttoberfest (18 entries)		
1 st Place	Horace Bixby	blue ribbon
Porter (36 entries)		
1 st Place	Kari Niebell	blue ribbon
5 th Place	Pat McIlhenney	yellow ribbon
English and Scottish Strong Ale (21 entries)		
1 st Place	Jon Peterson	blue ribbon
2 nd Place	Greg and Liz Lorton	red ribbon
4 th Place	Pat McIlhenney	pink ribbon

Although Greg and Liz Lorton, Horace Bixby, Kari Niebell, and Jon Peterson advanced to the Best of Division judging, none of their beers survived to the Best of Sweepstakes round. The Best of Sweepstakes beer was an Imperial Stout brewed by Chris Stolberg. Congratulations to the QUAFF entrants and ribbon winners!

Newsletters via E-Mail and the Web

If you haven't noticed it, you can usually find the contents of the latest newsletter on the QUAFF web page. The newsletter is e-mailed to Harold Gottschalk, QUAFF's resident webmaster as soon as it's completed, often before the hard copy goes to the printer. The QUAFF web page is at www.softbrew.com/quaff.

One other idea the Board has started to put forth is e-mail delivery of the newsletter. This saves us the cost of postage and printing the newsletter. Each month, the newsletter consists of three Microsoft Word files, produced using Word97. One file is the last page (including Board member, phone numbers, and e-mail addresses, and the mailing info). The second file is the San Diego Brewing Scene. Both of these files are revised once in a while, but not regularly. The third file is the first four pages of the newsletter. While some elements of these pages stay the same, most of this stuff is new.

While the Board continues to mull over this idea, you comments and suggestions are welcome. My e-mail address is glorton@cts.com. — Greg Lorton

PBW for QUAFF Members

Skip and Tod at AleSmith have ordered PBW for sale to QUAFF members at a great price of \$2.00 per pound. Contact Skip or Tod at 549-9888 for details. Bring your own container.

Raffle Prize Donations Sought

This year once again we will hold a raffle of donated prizes at the QUAFF Oktoberfest Picnic at Santee Lakes on September 26. The raffle is the highlight of the picnic, and is a great promotion opportunity for homebrew shops, brewpubs and microbreweries, and manufacturers of homebrewing products. It also creates great goodwill with QUAFF members!!!

So if you are a brewpub, microbrewery, homebrew shop, or manufacturer of homebrewing products (like yeasts), please consider donating to support QUAFF at the picnic. QUAFF is the largest and oldest homebrewing club in San Diego, and is very grateful for the near (but not complete) unanimous support that it has received.

The Board is also looking for a member to coordinate our raffle prize solicitation and collection efforts. Volunteers should call Tod at 536-9616. Lacking volunteers, someone will probably be drafted (most likely any Board member who doesn't show up at the next Board meeting).

And once again to potential donators who've gotten this far in their complimentary newsletter, **thanks for your support! We really appreciate it!**

Dues to increase next year

Because of increasing cost, the board has tentatively approved a proposal to increase the annual dues from \$15 per year to \$20 per year.

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
Rock Bottom Villa La Jolla and La Jolla Village Drive (La Jolla)	???-????
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

Murphy's Custom Brewing 2640 Financial Court (Rose Canyon)	274-9696
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MICROBREWERIES

AleSmith Brewing Company 9368 Cabot Drive (Miramar) Brewers: Skip and Tod	549-9888 www.softbrew.com/alesmith <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 Brewer: Peter A'Hearn <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 92121	450-9746
Beer Crafts 843 W. San Marcos Blvd., San Marcos 92069	(760) 591-9991
Beer Crafts 2633 State Street, Carlsbad 92008	(760) 434-0435
Beer and Wine Crafts 460 Fletcher Parkway, El Cajon 92020	447-9191
Home Brew Mart 5401 Linda Vista Road, Suite 406, San Diego 92110	295-2337
Home Brew Mart 731 S. Highway 101, Suite 1B2, Solana Beach 92075	794-2739
U of Brew 9420 Activity Road, Suite A, San Diego 92126 http://keyinfo.com/beer/UofBrew/	578-9405

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

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.

7/98

SUPPORT YOUR LOCAL BREWERY

QUAFF Board

President	Tod Fitzsimmons	536-9616	quaff1@pipeline.com
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Treasurer	Garth Jones	455-6853	chotsie@aol.com
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Activities	Peter Zien	546-7824	
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Internet Guy	Harold Gottschalk	390-1753	heg@softbrew.com

QUAFF Web Site <http://www.softbrew.com/quaff>

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 Ducla Lane, Carlsbad, CA 92009. E-mail contributions should be sent to glorton@cts.com.

POSTMASTER - Please deliver to the address on the stamped side! Thank You!

Greg Lorton
QUAFF Newsletter
2602 La Ducla Lane
Carlsbad, CA 92009

Next Meeting at
Callahan's Pub & Brewery
8280-A Mira Mesa Blvd.
(Mira Mesa Mall)
7:30 PM on
Tuesday, July 21
(note the later starting time!)