

QUAFF

QUALITY ALE AND FERMENTATION FRATERNITY

March 1997

NEXT MEETING
Tuesday, March 18
7:30 PM Sharp
La Jolla Brewing Company

MEETING TOPICS

- Dion Hollenbeck on Advanced Mashing
- Tod Fitzsimmons on Porter
- AFCHBC Awards and Recap
- AFCHBC Entries (for Tasting)

Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Bock is Best	May 6	May 19
Extract Extravaganza	July 22	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 (early in each month), or the regular monthly meetings (later 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.)

Last Newsletter?

If you haven't already paid, make your check for \$15 payable to Ted Newcomb. *Delinquent members will be dropped after this month's newsletter.*

1997 Dues are due NOW!

TICKETS FOR TEMECULA

Ted Newcomb, in his role as QUAFF Treasurer, is the official custodian for tickets for the Seventh Annual Southern California Homebrewers Festival. This year's festival will be held at Lake Skinner on Saturday, May 3. Tickets are \$25 per person. For more information or to buy tickets, call Ted at 549-9888 or corner him at the monthly club meeting or the next Board meeting.

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PORTER

With the Industrial Revolution, large-scale brewing techniques were developed, with porter as the first product. Prior to this time, beer was brewed in small-scale pub breweries (including at home). Therefore, the world's first industrial-scale beer was porter.

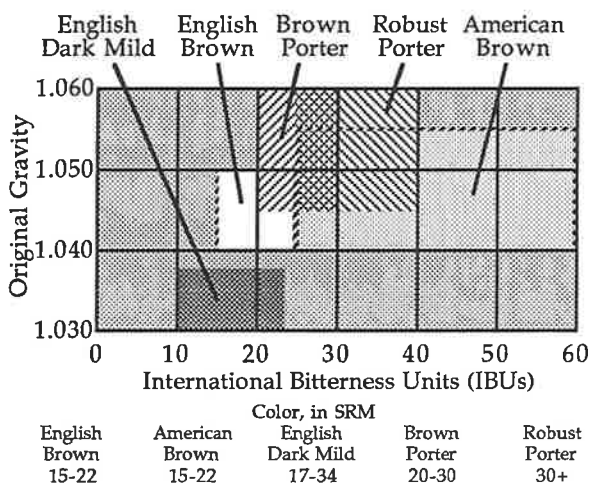
Porter was first brewed in the 1720s in England in response to a popular practice of mixing a light and dark ale. Porter combined the characteristics of the mixture into a single brew.

As with many historic brews, porter was once stronger than it is now. The original porter is believed to have had an original gravity of 1.060-1.070. It was made with made with brown malt (only), since economical pale malts were not available.

Although it was the first industrial-scale beer, it began to decline in the 1830s, and had virtually died out by the early 1900s. The technology that first allowed porters to be brewed turned to more popular pale ales, milds, bitters, stouts, and then lagers.

Porters have enjoyed a revival, largely through the craft-brewed beer movement of the '80s and '90s.

This year, the American Homebrewers Association expanded the Porter category to include both Brown Porter and Robust Porter. Brown porter is mid- to dark brown in color. Robust porter is black in color, and hoppy. Although AHA lists the same ranges for starting and finishing gravities, the alcohol range is somewhat higher for robust porter.



SPENT GRAINS

Notes from the February Meeting

recorded by Greg Lorton

President Dion Hollenbeck officially called the meeting to order sometime around 7:40 at the Back Room of La Jolla Brewing Company. Erol Kilki brought his friend James (who works at the Zoo) to the meeting. Bob MacKay brought his wife, Linda, who later proclaimed that she heard more about beer at this one meeting than she ever had heard (or hoped to hear?) in a lifetime.

For pub crawls, Erol talked about his visit to the Yard House in Long Beach (407 Shoreline Drive), with over 200 beers available. Bruce Smith mentioned that Cervceria La Cruda is now Gaslamp Brewing. The ownership is the same, but the brewpub features contemporary pubfare, rather than its traditional Mexican food.

The Brewer's Corner discussion centered around priming and beer carbonation. We also returned to the ever-popular debate, will a beer be flat if there is a 1/2 inch or less of headspace?

Ted Newcomb made his pitch for tickets for the Seventh Annual Southern California Homebrewers Festival to be held on Saturday, May 3, at Lake Skinner, near Temecula. Tickets are \$25, and are sure to go fast. Dion mentioned that QUAFF is obliged to provide 50 gallons of homebrew as our contribution to the festival. (*i.e.* - *Start Brewing!*) Tim Lucas mentioned that a group of club members got together last year to camp over at the adjacent campgrounds. Stay tuned for camping plans in the near future.

Dion also discussed plans for a new set of tap handles and spigots to serve beer at festivals like Temecula. This system, besides looking slick, will make it easier for QUAFF members to serve any of the variety of beers connected to the system, especially as the day wears on and mental capacities tend to deteriorate. Tim Lucas mentioned that there was an article in the recent *Brew Your Own* about creating resin-cast tap handles. If anyone has experience in casting resins, please call Dion at 459-8724.

Tod Fitzsimmons led the feature presentation on infusion mashing. His presentation focused on the processes involved in mashing and lautering, and looked at various ways of accomplishing these processes. Topics discussed included the importance of pH, mashing temperatures, protein rests, stuck mashes, mash durations, water:grain ratio, and other mash parameters.

Bob Whritner then made a brief presentation on bock beers, describing their medieval beginnings, including four fascinating theories on the origin of the "bock" name for this style of beer. He then presented a melange of bock beers, including one offering from

Buffalo Bill's (contract-brewed in Dubuque, Iowa!), and one other Northern California bock. *Bock is Best* is the next AHA club-only competition, so it's time to take Bob's lesson to heart and start brewing your bock entry for the contest.

This month we had a admirable collection of homebrewed beers. Included in these beverages was the celebrated Belgian Dubbel brewed at Bob and Mary Jo Whritner's party on January 18. In spite of the trials and problems that arose during the brewing session, the beer turned out to be an exemplary rendition of the style. (*Also, I would like to express our thanks to Bob and Mary Jo for hosting the party in January, especially after failing to mention it in last month's newsletter.* - GL)

The February Beverage List

Bob MacKay	American Pale Ale
Erol Kilki	Classic Bohemian Pilsener
Todd Anderson	American Amber Ale
Jeff Majors	Robust Porter
John Roth	India Pale Ale
Bob Whritner	Belgian Dubbel
Greg and Liz Lorton	Belgian Tripel
Bruce Smith	'95 Winter Solstice Barley Wine

Todd Anderson's American Premium Lager was selected as QUAFF's entrant in the *Luscious Lager* AHA club-only competition. Todd's entry beat out three other entries (two Bohemian Pilseners and a Dortmund Export) to represent QUAFF.

Bruce Smith Joins BJCP

Bruce Smith passed the Beer Judge Certification Program exam on October 26 last year at La Jolla Brewing, along with the rest of those listed in last month's newsletter. The editorial management of this newsletter regrets the oversight.

Brewing To-Do List:

- The first round entry window for the National Homebrew Competition is between April 28 and May 9. Entries from California should be sent to NHC '97, c/o Bencomo's Homebrew Supply, 1544 Palm, Fresno, CA 93728. Rules and information are in the Winter 1996 issue of *Zymurgy*.
- It's time to brew your beer for the 7th Annual Southern California Homebrewers Festival at Lake Skinner (near Temecula). QUAFF needs to provide at least 50 gallons! Distinctive, powerful, and unusual beers are always popular at the festival.
- *Bock is Best* is the next AHA club-only contest, with entries due to QUAFF on May 6. Bock styles need some aging, and you've got only two months until the actual contest (May 19). Bock is Best includes Traditional Bock, Doppelbock, Eisbock, and German-Style Helles Bock/Maibock.
- The August AHA club-only contest is Extract Extravaganza. Details to come?!

1997 America's Finest City Homebrew Competition

The Fourth Annual America's Finest Homebrew Competition was a rousing success. With the help of 19 stewards, 40 judges plowed through 267 entries to award medals in 27 of 28 possible categories. Eight category winners advanced to the Best-of-Show round, and the winner of Best of Show went to Brian Tapken of El Cajon. The Best of Show final results were as follows:

1st	Brian Tapken	18b - Dusseldorf Altbier
2nd	Greg and Liz Lorton	17a - Vienna
3rd	Luis DiStefano	11e - Imperial Stout

The medal winners are listed on page 4.

An extra special thanks goes to Dion Hollenbeck, who took on the massive task of organizing this affair, and to his able assistant, Ted Newcomb. Skip Virgilio served as Director of Judges, and John Bell was the Head Steward.

Congratulations to the following QUAFF members who won medals:

Todd Anderson
Uwe Boer
Tod Fitzimmons
Erol Kilki
Frank Leers
Rich Link
Greg and Liz Lorton
Tom Nickel
Dan Sherman

QUAFF members who placed in the competition will receive their medals in a lavish ceremony at the March meeting. (If you won a medal and can't make it to the meeting, call Dion to arrange to get your medal.)

AFCHBC Beers at the March Meeting

Leftovers from the America's Finest City Homebrew Competition will be available for tasting at the March meeting. Printouts will be available so that you will be able to tell from the entry number what style is represented, as well as the score that was given. Unfortunately, the Best of Show candidates will have been consumed, but we still expect to have plenty of great beers.

Although we always like to taste your latest homebrewed creations, you may want to hold off until next month, since we should have lots of beer from the AFCHBC.

GUINNESS!

This one comes from Brian Colgan, via the Homebrew Newsletter Editor E-mail network.

One day an Englishman, a Scotsman, and an Irishman walked into a pub together. They proceeded to each buy a pint of Guinness. Just as they were about to enjoy their creamy beverage three flies landed in each of their pints, and were stuck in the thick head. The Englishman pushed his beer away from him in disgust. The Scotsman fished the offending fly out of his beer and continued drinking it as if nothing had happened. The Irishman too, picked the fly out of his drink, held it out over the beer and then started yelling "SPIT IT OUT, SPIT IT OUT, YOU BASTARD!!!!"

BEER REFRIGERATOR FOR SALE

Erol Kilki's boss at the Zoo has a refrigerator for sale. The refrigerator has been modified specially for beer, including a tap through the door. The price is \$50, with all features included. It works fine. Call Erol at 464-1133.

BUFFALO THEORY OF BEER DRINKING AND BRAIN DEVELOPMENT

This one comes from Monika Schultz, via the Homebrew Newsletter Editor E-mail network.

A herd of buffalo can only move as fast as the slowest buffalo, much like the brain can operate as fast as the slowest brain cells. The slowest buffalo are the sick and weak, so they are attacked by predators or die off first, making it possible for the herd to move at a faster pace.

Like the buffalo, the weak, slow brain cells are the ones that are killed off by excessive beer drinking and socializing, making the brain operate faster.

The moral of the story: Drink more beer, it will make you smarter!

CALENDAR

March
18 March QUAFF Meeting at La Jolla Brewing (7:30)

April
1 QUAFF Board Meeting at San Diego Brewing (6:00)
15 April QUAFF Meeting at La Jolla Brewing (7:30)
28 Opening for entries for first round of National Homebrew Competition

May
3 National Homebrew Day
3 7th Annual Southern California Homebrew Festival Lake Skinner (near Temecula)
7 QUAFF Board Meeting at San Diego Brewing (6:00)
9 Deadline for entries for first round of National Homebrew Competition
21 May QUAFF Meeting at La Jolla Brewing (7:30)

June
3 QUAFF Board Meeting at San Diego Brewing (6:00)
17 June QUAFF Meeting at La Jolla Brewing (7:30)

July
1 QUAFF Board Meeting at San Diego Brewing (6:00)
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)

America's Finest City Homebrew Competition Medal Winners

Here are the results of the Fourth Annual America's Finest City Homebrew Competition. QUAFF would like to thank all the brewers, stewards, and judges who participated to make this a successful event.

The First, Second and Third place award winners in each category will receive medals and the First Place Best of Show entry will, in addition, receive an engraved beer glass.

Just to reiterate, we set minimum scores for medal - 35 for First, 30 for Second and 25 for Third. In this way, only beers truly deserving of a medal received one, especially in categories with only a few entries.

Also, we don't want ties in any categories. However, this year, several of our judge panels left before a few ties could be resolved. For this reason, you will see a few multiple awards for the same place.

1. Barley Wine

- 1st Rich Link (QUAFF)
- 2nd Christian Smerz (Foam Rangers)
- 3rd Grant Coverdale

2. Belgian and French Ale

- 1st Dan Hageweische, Mike Riddle (MASH)
- 2nd Erol Kilki (QUAFF)
- 3rd Jeff Sturman (WY Brew)

3. Belgian-Style Lambic

- 1st (no medal)
- 2nd Christian Smerz (Foam Rangers)
- 3rd (no medal)

4. Mild and Brown Ale

- 1st Uwe Boer, Paul Gunn (Brewmeister's Anonymous)
- 2nd Eric Evonsion
- 3rd Rudy Bauer

5. English Style Pale Ale

- 1st James Berdan (Gold Country Brewer's Association)
- 2nd Greg DiStefano
- 3rd Don Bennett (Barley Literates)

6. American Style Ale

- 1st Greg DiStefano
- 2nd Roger Whyman (Unfermentables)
- 3rd Ron Rivers (Barley Literates)

7. English Bitter

- 1st Paul Racko (Long Beach Homebrewers)
- 2nd Dan Goldberg
- 3rd Ron Thomas

8. Scottish Ale

- 1st (no medal)
- 2nd Michael Fennessy
- 3rd Brian King

9. Porter

- 1st Tod Fitzsimmons (QUAFF)
- 2nd David Houseman (BUZZ)
- 3rd Bill Krauss (Strand Brewers Club)

10. English and Scottish Strong Ale

- 1st Harold Gulbranson
- 2nd Jeff Herman
- 3rd Dan Sherman (QUAFF)

11. Stout

- 1st Luis DiStefano
- 2nd Uwe Boer, Paul Gunn (Brewmeister's Anonymous)
- 3rd James Weiner

12. Bock

- 1st Dan Sherman (QUAFF)
- 2nd tie Don Bennett (Barley Literate)
- 2nd tie David Houseman (BUZZ)

13. German Dark Lager

- 1st Stephen MacMillan (SNAFU)
- 2nd Patrick McKee (RCHA)
- 3rd Edward Little (Foam on the Brain)

14. German Light Lager

- 1st (no medal)
- 2nd Frank Leers (QUAFF)
- 3rd Elizabeth Smith (Inland Empire Brewers)

15. Classic Pilsner

- 1st Mark Walker
- 2nd Colleen and Tom Cannon (BURP)
- 3rd tie Greg & Liz Lorton (QUAFF)
- 3rd tie Bob Thompson (TVHA)

16. American Lager

- 1st Todd Anderson (QUAFF)
- 2nd Brian Tapken
- 3rd Jerry Cox

17. Vienna/Marzen/Okttoberfest

- 1st Greg & Liz Lorton (QUAFF)
- 2nd John Clements
- 3rd David Houseman (BUZZ)

18. German-Style Ale

- 1st Brian Tapken
- 2nd Mike Muller (TVHA)
- 3rd John Clements

19. German-Style Wheat Beer

- 1st Erol Kilki (QUAFF)
- 2nd David Houseman (BUZZ)
- 3rd Bryan Littin, Doug Bedford

20. Smoked Beer

- 1st (no medal)
- 2nd Harold Gulbransen
- 3rd Dan Hageweische (MASH)

21. Herb and Spice Beer

- 1st Martin Fredrickson
- 2nd (no medal)
- 3rd (no medal)

22. Fruit and Vegetable Beer

- 1st David Houseman (BUZZ)
- 2nd Tod Fitzsimmons (QUAFF)
- 3rd Martin Fredrickson

23. Specialty Beer

- 1st Brian Tapken
- 2nd Todd Anderson (QUAFF)
- 3rd Greg DiStefano

24. California Common Beer

- 1st James Mackey (Barley Literates)
- 2nd Rich Link (QUAFF)
- 3rd Patrick McKee (RCHA)

25. Traditional Mead and Braggot

- 1st Tom Nickel (QUAFF)
- 2nd (no medal)
- 3rd Greg DiStefano

26. Fruit and Vegetable Mead

- 1st Jerry Cox
- 2nd Martin Fredrickson, Tom Nickel
- 3rd Frank Leers (QUAFF)

27. Herb and Spice Mead

- (no entries)

28. Cider

- 1st Frank Leers (QUAFF)
- 2nd (no medal)
- 3rd (no medal)

BUZZ Beer Unlimited Zany Zymurgists
MASH Marin Society of Homebrewers
RCHA Redwood Coast Homebrewers' Association
SNAFU Southern Nevada Ale Fermenters' Union
TVHA Temecula Valley Homebrewers' Association

THE SAN DIEGO BREWING SCENE

BREW PUBS

- Baja Brewing Company** 231-9279
203 Fifth Avenue (Gaslamp Quarter)
Juan Pistola's Pale, Sangria Ale, Acapulco Gold, Cerveza Cafe, La Bruha Negra, Agave Light
- Callahan's Pub and Brewery** 578-7892
8280A Mira Mesa Boulevard (Mira Mesa Mall)
Callahan's Red, Shamrock Gold, IPA, Black Mountain Porter, Blueberry Wheat, Baja Chili Beer
- Carlsbad Brewery and Public House** CLOSED
571 Carlsbad Village Drive (Carlsbad)
- Coronado Brewing Company** 437-4452
170 Orange Avenue (Coronado)
Coronado Golden, Hefe-Weizen, Brown Ale, Oatmeal Stout
- Del Mar Stuff Pizza Cafe & Restaurant** 481-7883
12840 Carmel Country Road (Carmel Valley)
Oatmeal Stout, Pale Ale, Amber, ESB, Hefeweizen, Blueberry Wheat, Scotch Ale
- Dino & Luigi's Stuff Pizza Sports Bar and Microbrewery** 592-7883
10155 Rancho Carmel Drive
- Gaslamp Brewing (formerly Cerveceria, La Cruda)** 239-0117
500 4th Street (Downtown)
Tidal Wave Wheat, Las Brisas Light Ale, Red Bush Ale, Blowfish Bitter, Mekanudo Porter
- Hops! Bistro and Brewery** 587-6677
4353 La Jolla Village Drive
Blonde Ale, Red Moon Raspberry, 3-Peat Wheat, Sunset Red Ale, Grand Slam Golden Ale, Triangle IPA, Bock
- Karl Strauss Brewery Gardens** 587-2739
9675 Scranton Road (Sorrento Valley)
- Karl Strauss Old Columbia Brewery & Grill** 234-2739
1157 Columbia Street (Downtown)
- Karl Strauss Brewery & Grill** 551-2739
1044 Wall Street, (La Jolla)
Karl Light, Amber Lager, Stargazer Ale, Red Trolley Ale, Marty's Bliss, Strauss Stout, Oatmeal Stout
- La Jolla Brewing Company** 456-2739
7536 Fay Street (La Jolla)
Red Roost Ale, Windansea Wheat, Pumphouse Porter, Sealane Amber
- Pizza Port/Solana Beach Brewery** 481-7332
135 N. Highway 101, Solana Beach
Hefeweizen, Rivermouth Raspberry, Honey Ale, Nut Brown, Port's Porter, Sharkbite Red
- San Diego Brewing Company** 284-2739
10450 Friars Road
Grantville Gold, San Diego Amber, Old Town Nut Brown, Mission Gorge Porter, Admiral Baker's Best, Old 395 Barley Wine
- San Marcos Brewery & Grill** 471-0050
1080 W. San Marcos Boulevard
Amber Ale, Pale Ale, Brown Ale, Oatmeal Stout, Hefe Weizen
- Sports City Cafe and Brewery** 450-3463
8657 Villa La Jolla Drive
Oatmeal Stout, Two-Berry Ale, Charger Gold, Aztec Amber
- Terrific Pacific Brewery & Grill** 270-3596
721 Grand Avenue (Pacific Beach)
Pale Ale, Amber, Stout, Hefeweizen, Peach Wheat Ale

MICROBREWERIES

- AleSmith Brewing Company** 549-9888
9368 Cabot Drive (Miramar)
Brewers: Ted and Skip ESB, Golden Anvil Black Anvil Oatmeal Stout
- Stone Brewing Company** 471-4999
155 Mata Way, Suite 104, San Marcos
Brewer: Steve Wagner Stone Pale Ale
- Ballast Point Brewing** 298-2337
5401 Linda Vista Road, Suite 409, San Diego 92110
Brewer: Peter A'Hearn N₂-tapped Special, Belgian White Porter, Barley Wine in Tasting Room
- Brewer's Union** 278-2739
5553 Kearny Villa Road, San Diego 92123
Brewer: Josh Lippitt Extra Pale Ale, Brown Ale, Golden Ale

HOME BREWING SUPPLIERS

- American Homebrewing Supply** 450-9476
11404 Sorrento Valley Road, Suite 103, San Diego 92121
- Beer Crafts** 591-9991
950 W. San Marcos Blvd, Suite I, San Marcos 92069
- Beer and Wine Crafts** 447-9191
450 Fletcher Parkway, El Cajon 92020
- Brewers Beer Gear** 434-0435
2633 State Street, Carlsbad 92008
- Home Brew Mart** 295-2337
5401 Linda Vista Road, Suite 406, San Diego 92110
- Home Brew Mart** 794-2739
731 S. Highway 101, Suite 1B2, Solana Beach 92075
- Ocean Beach Homebrewery Supply** 222-8408
1922 Bacon Street, Ocean Beach 92107
- U of Brew** 578-9405
9245 Dowdy Drive, Suite 113, San Diego 92126

BREW-ON-PREMISES

- Brewer's Union** see above under Microbreweries
- Murphy's Custom Brewing**
2640 Financial Court, San Diego 92117

BEER SUPERSTORES

- Beverages, & more!**
8410 Center Drive, La Mesa 461-6230
212 N. El Camino Real, Encinitas 943-6631
11475 Carmel Mountain Road, Carmel Mtn Ranch 673-3892
- Mesa Liquor and Wine Company** 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@oees.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

POSTMASTER - PLEASE DELIVER TO THE ADDRESS ON THE STAMPED SIDE!!! THANK YOU!!!

Greg Lorton
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