



QUAFF

QUALITY ALE AND FERMENTATION FRATERNITY

Oktober 1996

NEXT MEETING - SPECIAL DAY

THURSDAY

October 17

7:30 PM Sharp

La Jolla Brewing Company

Due to a conflict with another event at La Jolla Brewing, the next QUAFF meeting has been moved to Thursday, October 17.

OCTOBER MEETING TOPICS

- Belgian Ales and Lambics by
Dion Hollenbeck and Bob Whritner
- Christmas Party Plans
- Camp Out
- California Homebrew Club of the Year
Competition
- Entries for AHA Best of Fest Contest
- Lots of Homebrewed Beers to Try
(Do you have Belgian ales or Lambics?)

Future AHA Club-Only Competitions

October 26

December 7

Best of Fest

Belgian Blockbuster

Bring five 10-14 oz bottles (brown or green only) to this month's meeting. The bottle should have no labels, raised glass lettering or symbols, embossing, or lettering on the cap. No Grolsch bottles either.

In this Issue

Holiday Beers	1
Last Month's Meeting	2
BJCP Class Update	2
Oktoberfest Picnic	3
President's Report and Other Stuff	4
San Diego Brewing Scene	5

HOLIDAY BEERS

What's a holiday beer? A holiday beer is a great beverage to have when you curl up in front of a nice warm fireplace on a cold winter evening with a good book or a significant other. A holiday beer is a great accompaniment to a festive holiday dinner or for toasting holiday parties. Maybe it's antifreeze when you have to venture out into a frigid San Diego night (when temperatures drop all the way down to the low 50s) to admire the icicles on the palm trees or the snowdrifts at Swami's.

Holiday beers are not a rigid style, but are pretty much an individual expression of what a big beer ought to be at a festive time of the year. Many of the brewpubs and craft brewers produce special holiday beers. Even Coors produces Winterfest.

So what is a holiday beer? Again, the defining character is that it is a big beer. Barley wines and English old ales, doppelbocks (eisbocks), Imperial stouts, Scotch ales, strong Belgian or French ales, weizen bocks, or a strong version of a porter provide a good foundation for a holiday beer. Sierra Nevada's Celebration Ale is often categorized as an India Pale Ale. Anchor Brewing brews a different recipe each year for its Christmas Beer. Many European brewers have a standard holiday beer. (Scandinavian brewers make Juleøl or Juløl.) A metheglin (spiced mead) or a melomel (fruit mead) would also serve the purpose. (...if you have a year to wait!)

Holiday beers frequently have spices or fruits added to them. Commonly added spices include ginger, cinnamon, coriander, citrus peels, or other herbs. Last year, Erol Kilki presented us with a peppermint Christmas beer that is still talked about. Some homebrewers have been known to use their Holiday Beer to clean out their specialty grain inventory or their spice cabinets. Belgian yeasts can add lots of spiciness to a holiday beer.

These are usually complex beers. Now is the time to start brewing your holiday beer. It may take a while to fully mature and condition. The QUAFF December meeting should be a good chance to try them.

SPENT GRAINS

Minutes from the September 17 Meeting
recorded by Greg Lorton

The meeting convened promptly at 7:45 at La Jolla Brewing Company. After introductions of several visitors (including my neighbor Bob MacKay), Dan Sherman described his trip to Madison, Wisconsin. While attending a conference in Madison, he had a chance to visit several brewpubs and restaurants, and to taste a couple of local microbrews. The first brewpub he visited was Angelic Brewing, which offers British style ales. His favorite was a sweet stout. Other offerings included an ESB and a nut brown ale. He also visited the Great Dane. Their beers included a pilsener, scotch ale (best beer), stout, porter, and an American pale ale (so-so). He also described the Essenhaus (spelling?) restaurant, which is a German restaurant offering a wide variety of German bottled beers and beers on tap. On a separate trip to San Francisco, Dan visited Gordon Biersch #2. He reported that the Märzen and Dunkel were good. This led to a lively discussion about Gordon Biersch's offerings and a trend noted by several people that their beers seem to be losing a little of their distinctiveness.

Harold Gottschalk is emerging as our international beer reporter. Last month he reported about a visit to Germany and Belgium. This month he reported on a trip to England. He highlighted his visit to Darby Digger, which brews Caffrey's Irish Ale. He described this beer as the very satisfying smooth, creamy beer in a red ale style.

After news about the upcoming picnic and the change in date for the October meeting, the meeting turned to the selection of officers. Of last year's Board, Frank Leers and John Bell chose not to continue. Frank is stepping down as the newsletter editor, and John is stepping down as treasurer. Yours truly naively chose to join Dion Hollenbeck, Tod Fitzsimmons, Sergio Escorza, Erol Kilki, Ted Newcomb, and Bob Whritner on the new Board. Collectively, this group was approved by acclamation as the 1996-1997 Board.

For the "Brewer's Corner", Terry Hilsabeck said that he wanted to brew a brown ale, and was looking for ways to get a good malty aroma. A number of suggestions were volunteered including minimizing hops, selecting aromatic crystal malts, raising the mash temperature, and using Wyeast's European Ale Yeast (#1338, according to Tod Fitzsimmons).

Randy Barnes commented that the Boney's market chain is a good source for bulk spices as well as powdered Irish Moss. This led to a discussion of what you use Irish Moss for, besides clarifying the trub out of beer. (Dion and Tod had answers that at least

sounded good.) Several people commented that Boney's also carries a varied selection of bulk grains.

The feature presentation (!@#) was a discussion of the Vienna/Märzen/Okttoberfest beer style. This category covers medium-body amber lagers. Their character is dominated by maltiness over hoppiness. Four commercial examples were tasted. Dos Equis was selected as an "average" Vienna style. Oktoberfest beers included Samuel Adams Oktoberfest, EKU Festbier, and Paulaner Oktoberfest. While the last two are considered to be German classics in the style, the general consensus was that these beers hadn't made the trip to San Diego in very good condition. Skip Virgilio mentioned that these beers included a number of off-flavors. For example, at least one bottle of the EKU Festbier seemed to be light-struck (the bottle that I sampled). The Samuel Adams had considerable diacetyl, according to several people. Both the EKU and Paulaner beers seemed to be oxidized. (All of the beers were bought at a Vons store in Encinitas, with a wide variety of beers displayed in a nice bright fluorescent light display.)

The Beverage List

Unfortunately, we only had one homebrewed beer. Fortunately, it was a good one.

Darin Grenz

Honey Wheat Bock

Get brewing! And bring some in!

BJCP Class Update

By the time you receive this newsletter, the weekly QUAFF's Beer Judge Certification Class sessions will be over half way done. The response and interest in the class has been literally overwhelming. After an initial invitation to other San Diego area homebrewing clubs and an invitation to QUAFF members, 37 people signed up. Dion had figured that the ideal maximum class size would be 24. Roughly half of the participants are from QUAFF.

The instruction has been by QUAFF members, plus Andy Gamelin of the Barley Engineers and Charles Hudak of San Diego Brewing. The subjects include brewing processes, materials, classic beer styles, and beer attributes and defects. Although the sessions have gone up to or beyond 9:30, the course material, discussions, and beer evaluations have been quite lively. (It hasn't felt like a 3 to 3½ hour class!)

The exam will be held at noon on Saturday, October 26, at La Jolla Brewing Company.

To advance from one BJCP level to the next requires a specific exam score (plus experience points). Judges may retake the exam to get a higher score. Based on this and on the unexpectedly high interest, QUAFF is considering sponsoring future classes and exams.

OKTOBERFEST PICNIC

After a couple of days of rain in San Diego, the QUAFF Oktoberfest picnic was held on a clear and warm Saturday, September 28 at the island on lake #5 at Santee Lakes.

The picnic happened to be held in the middle of the final regular-season series between the Padres and Dodgers, and created quite a bit of excitement as the afternoon wore on. Terry Hilsabeck was the token Dodger fan, and seem pretty excited as the Dodgers took a 2-0 lead. However, he left shortly after the Padres tied the game at 2-2 in the sixth inning. He was long gone when Tony Gwynn singled in the winning runs in the eighth, and when Trevor Hoffman retired the Dodgers in the bottom of the ninth with the winning run at bat. During the raffle, it was hard to tell whether Bob Whritner was cheering because he had won or prize or that the Padres had completed a clutch play.

A number of homebrewed beers were on hand, including a Red Ale (Dion), a Doppel wheat (Frank Leers), Wit (Randy Barnes?), Weizen Bock (Harold Gottschalk), Honey Wheat Bock (Darin Grenz? or was this Harold's also?), and a Belgian Saison (Greg and Liz). In addition, a number of single bottles of beer were passed around, including a couple of Oktoberfest beers by Bob Whritner and Erol.

QUAFF provided sausages as the main dish, with an assortment of salads, snacks, and side dishes brought by everyone. (Who brought the hot salsa? It was great!) Thanks to everyone who helped clean up, too!

PICNIC HOMEBREW BEER CONTEST

Twenty beers were entered in the homebrew contest at the picnic. There were no entries in the Stout and Porter category, and the Light Lager category.

Amber and Dark Ale

- 1 Dion Hollenbeck
- 2 Tod Fitzsimmons
- 3 Erol Kilki

Amber and Dark Lager

- 1 Bob Whritner
- 2 Darin Grenz
- 2 Erol Kilki (tie)

Specialty Beer

- 1 Todd Anderson
- 2 Harold Gottschalk
- 3 Erol Kilki

Barley Wine

- 1 Greg and Liz Lorton

Light Ale

- 1 Tod Fitzsimmons
- 2 Todd Anderson
- 3 Frank Leers

Steam Beer

- 1 Peter Zien

Wheat Beer

- 1 Greg and Liz Lorton
- 2 Harold Gottschalk

BEST OF SHOW

Dion Hollenbeck

(Belgian Strong Ale in the Amber Ale category)

Thanks for the Raffle Prizes!

This year we had a tremendous spread of prizes. We appreciate the great support that we received from the following brewpubs, microbreweries, and homebrew shops. These establishments contributed raffle prizes for the Oktoberfest picnic.

AleSmith Brewing Company
American Homebrewing Supply
Baja Brewing Company
Beer and Wine Crafts/Beer Crafts
Blind Pig Brewing Company
Brewer's Beer Gear
Brewer's Union
Callahan's
Cerveceria La Cruda
Del Mar Stuff Pizza
Dino and Luigi's Stuff Pizza Sports Bar and Microbrewery
Home Brew Marts & Ballast Point Brewery
Hops! Bistro and Brewery
Karl Strauss Breweries/Restaurants
La Jolla Brewing Company
Mesa Wine and Liquor
Ocean Beach Homebrew Supply
Pizza Port/Solana Beach Brewery
San Diego Brewing
San Marcos Brewery & Grill
Sierra Nevada Brewing Company
Sports City Cafe and Brewery
Stone Brewing Company
Temecula Beer Festival
Terrific Pacific Brewery & Grill
U of Brew

All of the homebrew supply shops, all of the brew-on-premises shops, all of the local microbreweries, and all but one of the brewpubs (Carlsbad Brewery and Public House!) donated prizes. Thanks to Blind Pig and Sierra Nevada for their contributions also. Keep these establishments in mind the next time you have the need for home-brewing stuff or a good beer.

GLASS CARBOY FERMENTERS FOR SALE

Greg and Liz Lorton have two slightly used glass carboys for sale. One carboy is 6.5 gallons, the other is 5 gallons. \$8 each. Call 943-8280. (We can bring them to the next meeting.)

From the President's Cluttered Desk

Well, another fiscal year has begun and I have once again not run fast enough to escape the duties of President. B-) We have a slightly changed board, but mostly the same faces and jobs.

As I am sure you are aware, the board members will all do our best to promote the growth of Quaff, but the job will be easier if we get some help from the membership. We are committed to continuing to present "lectures" on materials from techniques and ingredients to styles. Each of the members who give these talks are not experts on the subject, but for the most part, has to learn the subject to be able to present it to the membership. This is a great opportunity for the presenter, and the board members would like to share the opportunity with other members. Please let us know what topics you would like to present.

The BJCP classes we are presenting are going quite successfully and we are all learning a great deal, whether we plan to take the BJCP examination or not. We had a great OktoberFest picnic but were disappointed that so few members turned out. We had an enormous amount of prizes donated to our raffle and there was plenty for all who attended as well as lots of great beer.

As usual, we will be having our December party, and putting on America's Finest City Homebrew Competition in March. Our membership has been growing and we currently have 51 members. Members have done very well in the Del Mar Fair Homebrew Competition as well as in other regional competitions this year.

All in all, I think it has been a good year for Quaff and we intend to continue in the same manner and improve wherever we can.

Dion

CALENDAR

October

- 14 QUAFF BJCP Study Group at La Jolla Brewing (6:30)
- 17 October QUAFF Meeting at La Jolla Brewing (7:30)
- 21 QUAFF BJCP Study Group at La Jolla Brewing (6:30)
- 26 BJCP Exam at La Jolla Brewing (12 noon)
- 28 Figure out something to do on Monday evenings now that the BJCP study group is over with.

November

- 5 QUAFF Board Meeting at O'Brien's (6:00)
- 19 November QUAFF Meeting at La Jolla Brewing (7:30)

December

- 3 QUAFF Board Meeting at O'Brien's (6:00)
- 17 QUAFF Christmas Party

New QUAFF Officers

The new Board met on Tuesday, October 1 at O'Brien's to select the club officers for the 1996-1997 year. Greg Lorton steps in for Frank Leers as the newsletter editor. Ted Newcomb will take over as Treasurer for John Bell III. Frank set an unreachable standard with the quality of the newsletter. John Bell took money from us like the best of them. Both Frank and John decided to step down from the awesome responsibilities of the Board. But we are looking for their experience and insight in QUAFF activities in the future. Thanks for their participation.

The first activity of the October 1 Board meeting (after ordering beers) was to select the club officers. Dion Hollenbeck was selected as president after a couple of ill-fated attempts to railroad Bob Whritner and Tod Fitzsimmons into the job. The attempt to get Bob occurred as his full attention was focused on the New York Yankees-Texas Rangers playoff game. Before he realized what was going on, he was nominated, seconded and voted in. However, he declined the honor within the customary two-minute grace period. Tod was nominated but adroitly dodged the attempt. Dion was then nominated, couldn't come up with a good reason for not continuing fast enough, and was promptly returned to the office of president.

Tod was returned to the position of vice president. By previous agreements, Ted Newcomb assumed the role of treasurer, and I was selected as newsletter editor. Bob Whritner remains on the Board as zymologist (Latin for chief yeast and perpetual Board member).

Sergio Escorza arrived late at the Board meeting, and Erol Kilki did not attend. In their absence at election time, the remaining Board members returned them as the Membership Co-chairs, and decided that they would do most of the work.

Greg Lorton

January

- 7 QUAFF Board Meeting at O'Brien's (6:00)
- 21 January QUAFF Meeting at La Jolla Brewing (7:30)

February

- 4 QUAFF Board Meeting at O'Brien's (6:00)
- 18 February QUAFF Meeting at La Jolla Brewing (7:30)

March

- 4 QUAFF Board Meeting at O'Brien's (6:00)
- 8 Fourth Annual America's Finest City Homebrew Competition at AleSmith Brewing Company
- 18 February QUAFF Meeting at La Jolla Brewing (7:30)

THE SAN DIEGO BREWING SCENE

BREW PUBS

Baja Brewing Company 231-9279
Foot of 5th Street (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
Mesa Pale Ale, Callahan's Red, Renee's Rye, Nameless Nut Brown, Anniversary Ale, Dubliner Dry Stout

Carlsbad Brewery and Public House 434-4212
571 Carlsbad Village Drive
Wildflower Honey Wheat, Forever Elm Avenue Pale, Roosevelt Street Red, Wonder IPA, Spirit of Love Brown Ale

Cerveceria, La Cruda 239-9117
500 4th Street
Tidal Wave Wheat, Las Brisas Light Ale, Red Bush Ale, Blowfish Bitter, Makanudo Porter

Dino & Luigi's Stuff Pizza Sports Bar and Microbrewery 592-7883
10155 Rancho Carmel Drive

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
Karl Light, Maibock, Amber Lager, Stargazer Ale, Red Trolley Ale, Black's Extra Dark, Strauss Stout, Horton's Hooch

La Jolla Brewing Company 456-2739
7536 Fay Street
Red Roost Ale, Windansea Wheat, Pumpphouse Porter, Sealane Amber, Orange Blossom Honey Ale

Pizza Port/Solana Beach Brewery 481-7332
135 N. Highway 101
Hefeweizen, Rivermouth Raspberry, Honey Ale, Nut Brown, Port's Porter, Sharkbite Red

San Diego Brewing Company 284-2739
10450 Friars Road
San Diego Rye, Grantville Gold, San Diego Amber, Old Town Nut Brown, San Diego Stout, Friar's IPA

San Marcos Brewery & Grill 471-0050
1080 W. San Marcos Boulevard
Amber Ale, Premium Golden Ale, Honey Ale, Oatmeal Stout, Raspberry Ale

Sports City Cafe and Brewery 450-3461
8657 Villa La Jolla Drive

Stuff Pizza Cafe & Restaurant 481-7883
12840 Carmel Country Road
Oatmeal Stout, Pale Ale, Amber, ESB, Hefeweizen, Blueberry Wheat, Scotch Ale

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*

Stone Brewing Company 471-4999
155 Mata Way, Suite 104, San Marcos
Brewer: Steve Wagner *Stone Pale Ale*

Ballast Point Brewing (opening soon?)
5401 Linda Vista Road, Suite 406, San Diego 92110

HOME BREWING SUPPLIES

American Homebrewing Supply 450-9476
11401 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 278-2739
5553 Kearny Villa Road, San Diego 92123

BEER SUPERSTORES

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.

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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.

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!!!

**QUAFF c/o Greg Lorton
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