



QUAFF

QUALITY ALE AND FERMENTATION FRATERNITY

November 1996

NEXT MEETING
Tuesday
November 19
7:30 PM Sharp
La Jolla Brewing Company

NOVEMBER MEETING TOPICS

- Skip Virgilio talks about Pale Ales and American-style Ales
- December Meeting and Holiday Plans
- Future Meeting Topics
- BJCP Class and Exam Recap
- 1997 America's Finest City Competition
- Belgian Blockbuster Entries
- Pub Crawl???

Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Belgian Blockbuster	November 19	December 9
Hail to Ale	January 7	January 27
Luscious Lager	February 18	March 10
Bock is Best	May 6	May 19
To be determined	August 5	August 18
Weiss is Nice	October 7	October 20
Bitter Mania	November 18	December 1

Belgian Blockbuster includes Belgian and French Ales, and Lambics (AHA Categories 2 and 3). Hail to Ale includes English Pale Ales and American-style Ales (AHA Categories 5 and 6).

Bring five 10-14 oz bottles (brown or green only) to this month's meeting. or to the next 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. (Note - Due dates early in each month are Board meetings. Due dates later in the month are the regular monthly meetings.) Entries may be turned in to any Board member, or brought to the meeting. (Check with the Board member to make sure he will attend the meeting.)

NEW AHA BEER STYLES

For 1997, the American Homebrewers Association is adding three new beer subcategories to the competition list. These are all "American" styles.

American-Style Amber Ale. This one covers the popular brewpub beer, with an original gravity of 1.044-1.056, medium to high maltiness, and high hop bitterness, flavor, and aroma. Color is light copper to light brown. This ale is in the American Ale category (as subcategory 6b), along with American Pale Ale and American Wheat.

American-style Barley Wine. I don't have the information for this one yet, but I would suspect that this would be a highly hopped, highly malty brew. American hops would probably substitute for the English hops frequently used in barley wines.

American-style Pilsener. This is also known as Pre-Prohibition Pilsener. This beer is a bit stronger and is quite a bit hoppier than the various American lager subcategories. Up to 25% corn should be used in the grist, and some corn flavor should come through. This beer is in the Classic Pilsener category (as subcategory 15c), along with German-style Pilsener and Bohemian-style Pilsener. It isn't in the American Lager category, with those other beloved adulterations such as "Light Lager."

By the way, it appears that "Dry Lager" has sadly been dropped from the American Lager category. Has any QUAFF member purposefully tried to brew a Dry Lager? Has anyone tried to brew a Dry Lager?

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SPENT GRAINS

Minutes from the October 17 Meeting
recorded by Greg Lorton

The meeting convened promptly at 7:40 at La Jolla Brewing Company. Although La Jolla Brewing was packed, the meeting attendance was somewhat light. Three guests included Greg (Morrell?), Chris (Mueller?) and Jennifer (Zinn?). (I am not very good about remembering or writing down last names!)

Three people reported on recent brewpub experiences. Rick Steele visited the new Karl Strauss brewpub in La Jolla, and reported that the beer was pretty good. The brewpub is located at Wall Street and Herschel in La Jolla, just a few blocks from La Jolla Brewing. Rick mentioned that this combination might make for some mini-pub crawls on the QUAFF meeting nights.

John Roth talked about his visit to Santa Barbara Brewing Company. This brewpub, located on State Street in downtown Santa Barbara, apparently has gone through several reincarnations. The brewpub offers four beers, three of which are a wheat beer, a red ale, and an IPA. They were all good.

Bob Whritner reported on the Whiskey Creek brewpub in Mammoth. The offerings include Wild Raspberry Ale, Irish Stout, Golden Trout Ale, High Sierra Amber Ale, Old Packers Pale Ale, Double Nut Brown Ale, and a Hefeweizen. Bob commented that all of the beers are excellent.

The "Brewers' Corner" segment of the meeting dealt with reusing yeast from previous brews. The merits of primary yeast sediment versus secondary yeast sediment were discussed. (Primary sediment is probably more viable, but contains a bunch of other stuff, such as settled hop fines and trub.) The expected lifetime of the yeast was also discussed, along with the media. Dion summarized a technique of saving small yeast quantities in distilled water, then culturing up to a pitchable quantity. Otherwise, wort was considered the best medium. The merits of sanitation was also discussed.

Several assorted topics also discussed included the planned QUAFF campout (scheduled for November 16 and 17), the upcoming Christmas party, and the California Homebrew Club of the Year competition. By the time you read this, the campout will be upon us. The Christmas party will once again be held at AleSmith Brewing Company. Last year's Christmas party proved to be a festive and enjoyable event, and this year's will also. Included will be a sampling of every kind of holiday beer that the club members can get their hands on. Tod Fitzsimmons talked about the California Homebrew Club of the Year Competition, sponsored by Anchor Brewing Company. Apparently

a number of criteria are used to determine which club is the club of the year, but one of the real benefits is that each club can send two representatives to a dinner and tour of the Anchor Brewing Company facilities in San Francisco. We expect to take advantage of this opportunity, and will likely solicit volunteers to go. If you are interested and can get yourself to San Francisco, let Dion or Tod know. We will select the two QUAFF representatives by a random drawing of those individuals who can get themselves to the dinner. More details to come.

Dion Hollenbeck and Bob Whritner were the feature speakers. Dion described Belgian Strong Ales touching on the distinguishing characteristics of what is clearly a strong and complex brew. He finished with a sample of his recently brewed example of the style. (*Was this the one that won Best of Show at the Oktoberfest picnic?*)

Bob then delivered a discussion of Belgian lambic beers that varied from impassioned and evangelical. The lambic style is an ancient one, and current brewers still use the time-tested techniques. Lambics are a style that are essentially restricted to an area to the west of Brussels in the Senne River valley. This beer relies on the local microbiological flora to spontaneously ferment the wort. The result is sour, complex beer. Variations of lambics may be blended with sugar (faro), fruits (raspberries for framboise, cherries for krik, and peaches for peche), and old and new lambics (gueuze). Bob wrapped up with a peche lambic from the renowned Brussels brewpub, Mort Subite.

The Beverage List

John Roth	Amber Ale (Barbecued!)
John Bell	Foreign Stout
Dion Hollenbeck	Belgian Strong Ale
Greg and Liz Lorton	Belgian Strong Ale
Greg and Liz Lorton	Vanille Framboise Lambic

BJCP Class Wrap-Up

The first QUAFF BJCP class is now history. Twelve people took the test on Saturday, October 26, including eight QUAFFers. Skip Virgilio and Frank Leers proctored the exam at La Jolla Brewing Company, supplying Pilsner Urquell, Samuel Smith's Oatmeal Stout, and Extra Pale Ale and Brown Ale from Brewer's Union for the tasting portion of the exam. Now the 10-week wait is on for the results!

In a preliminary discussion at the November Board meeting, the next BJCP class was tentatively set for early 1998.

From the President's Cluttered Desk

First of all, I would like to thank all the people who helped to make our recent BJCP Class and Exam a success. A special thanks to the instructors of the class, all of whom needed to research and learn their topics to be able to present them. And also, thanks to all the people who turned out for the classes.

Whether or not they took the exam, it appears that everyone learned a great deal by being in the classes, and also contributed by being in the class with different viewpoints and questions. We started out with 37 students and by the last class, the attrition rate whittled our numbers down to 18. Of those, we had 12 people actually take the BJCP exam, which was as difficult as we had imagined it to be. After talking to Scott Bickham, the exam coordinator, this is about par for classes and exams across the nation. The results of the exam will tell us how good our curriculum was, but all of us who took the exam feel fairly confident. We plan on having another class and exam again, but will probably be moving it to another time in the year to not overlap our Oktoberfest picnic.

It is not too soon to be thinking about what you will be brewing for the 4th Annual America's Finest City Homebrew Competition March 8th. We are well into the planning stages early this year and hope to once again have a very successful competition with about 300 entries. We look forward to you volunteering to steward as it is a good experience to look over experienced judge's shoulders and be able to taste a beer and see what the evaluation says about it.

Don't forget that the December meeting is our Holiday Beer Celebration and Potluck, once again thanks to AleSmith Brewing Co. for hosting this party. And of course, the January post holiday potluck at the Whritner's is in the planning stages, with likely some new twists this year.

As you can see by the agenda, the Board is beginning planning for next year's meeting topics and are working on a several meeting long series on making the transtition from extract to all grain brewing, focusing on equipment, techniques and advantages/disadvantages. We look forward to suggestions for material to be covered in this series. Since the beer style series of talks has been so popular, and they seem to not take a huge amount of time, we plan to have both a style and a "lecture" at each meeting in the future. This month's meeting will focus on the styles for the AHA Club Only "Hail to Ale" competition which has entries due in January. Since this is a rather long style topic, and we want to keep the coherency of the all grain series, we will not be having any other "lecture" topic an this meeting.

Look forward to seeing you all at the Campout in Palm Canyon Borrego and at the meeting.

Dion

BREWING CAN BE HAZARDOUS

The following item was picked up via the E-Mail network of homebrewing newsletter editors (people with too much time on their hands) from Russell K. Livingston.

A Brewer's Worst Nightmare

Calcutta, India (News & Observer Publishing Co.) A herd of thirsty elephants in search of a drink destroyed several illegal breweries southwest of Calcutta, Indian forest officials said Tuesday.

The 45-strong herd charged out of the hills in search of water but dropped into the illegal breweries instead, the officials in West Bengal state said.

"The elephants destroyed six illegal breweries in two days," said Mahendra Pande, a district forest officer. "They are notoriously famous for their fondness towards liquor and are great guzzlers."

The incident occurred over the weekend in Midnapore district 62 miles southwest of Calcutta.

CORNY KEGS FOR SALE

Skip Virgilio reports that Dennis Bauer of El Cajon has 15 corny kegs (with ball locks) for sale. For prices and/or details, call Dennis at 590-1655. (Tell him you heard this by way of Skip!)

CALENDAR

November

- 16 QUAFF Camping Trip, Borrego Springs
- 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 at AleSmith Brewing (7:30)

January

- 7 QUAFF Board Meeting at O'Brien's (6:00)
- 18 Party at Bob Whritner's Home (4:00)
- 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 March QUAFF Meeting at La Jolla Brewing (7:30)

Progress!?!?

Here's what chemical engineers are doing to brewing.

Do you want to be at the forefront of brewing technology in your homebrew operation? The September issue of *Chemical Engineering* magazine included an article entitled "Brewers Break with Tradition." The article describes a number of projects underway by beer companies, engineering companies, and equipment manufacturers to "advance" the science and technology of brewing.

In thinking about this, here are a few things to keep in mind.

- The traditional job of chemical engineers is to figure the cheapest way to make large quantities of chemicals. With this in mind, think of Anheuser-Busch as just another major chemical manufacturer.
- The most efficient way and cost effective way to manufacture chemicals is with a continuous automated process. If equipment can be used continuously, then more product can be made than if the equipment stands idle, or is being filled or emptied.
- Traditional brewing, on the other hand, is a string of labor-intensive batch processes. At each step doesn't even have the same duration. You mash, sparge, and brew for a few hours, but you ferment and age for weeks or months. For commercial brewers, it can be a tricky production scheduling problem to make sure that the primary fermenter is ready when a batch has finished brewing, or the secondary fermenter is ready after the primary is done.
- These projects are clearly designed with the big brewers in mind, with the goal of making the brewing process as efficient and cost-effective as possible. Idle equipment isn't making money.

So here's what the chemical engineers have in mind.

- Oy Sinebrychoff (Helsinki, Finland) has two breweries using continuous secondary fermentation processes to produce alcohol-free beer. (Green beer is continuously added, and secondary beer is continuously drawn off.) One of these plants produces 850,000 barrels per year. Miller Brewing and Becks (Bremen, Germany) have continuous primary and secondary fermentation processes now in the pilot-scale testing phase to make non-alcoholic beer. (For a major brewer, a pilot-scale facility is roughly the same size as a small brewpub's brewery!)

The Oy Sinebrychoff process uses "immobilized" yeast. The yeast attached themselves to small particles, such as sintered glass. Yeast cell densities in the wort can easily exceed cell densities in conventional primary fermentation. The duration of primary and secondary fermentation for pilseners can be reduced from six weeks to three hours. (If you could do this on a homebrew scale of 100 gallons per year, you would need a fermenter the size of about 1/4 of a pint!) The sintered glass with the yeast can easily be filtered out of the beer and reused.

Miller claims that their pilot-scale process retains the same flavor as the conventional process. (But then it is non-alcoholic beer!)

- New Zealand Breweries has a full-scale continuous primary fermentation process in operation to make regular beer.
- Lurgi (a major German chemical manufacturer) is ready to build a continuous process going all the way from mashing through bottling. Lurgi claims that their process will cut capital costs by 20%, operating costs by 10%, and space requirements by 50% compared to a conventional brewery of the same capacity.
- The Brewing Research Foundation International (England) has developed yeast strains that will break down nonfermentable dextrins to fermentable sugars. Other yeasts are being tested to remove β -glucan (which causes haze) and undesirable fermentation by-products. Also, genetically-engineered enzymes are being developed to reduce diacetyl levels and other compounds that cause taste and flavor defects.

Greg Lorton (homebrewer and chemical engineer)

Other Stuff

- Each year, the American Institute of Chemical Engineers sponsors a student design competition. Senior chemical engineering design classes at many colleges and universities, use the AIChE competition as a semester-long project, simulating a situation normally encountered by a professional process design engineer. The 1996 project was to design a plant to produce non-alcoholic beer from "premium" beer. I gave a one-hour talk on brewing processes to the senior class at UCSD. Most of the students and both of the professors thought that a plant to make nonalcoholic beer from regular beer was a real tragedy. Vacuum distillation and membrane separations were the two most popular methods to remove the alcohol from the beer.

(I'll bring copies of the article to the next meeting.)

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, Nut Brown, Blueberry Wheat, Porter, Bitter
- Carlsbad Brewery and Public House** 434-4212
571 Carlsbad Village Drive (Carlsbad)
Wildflower Honey Wheat, Forever Elm Avenue Pale, Roosevelt Street Red, Wonder IPA, Spirit of Love Brown Ale
- Cervceria, La Cruda** 239-0117
500 4th Street (Downtown)
Tidal Wave Wheat, Las Brisas Light Ale, Red Bush Ale, Blowfish Bitter, Mekanudo Porter
- Coronado Brewing Company** 437-4452
710 Orange Avenue (Coronado)
- Del Mar Stuft 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 Stuft 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 (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, Orange Blossom Honey Ale
- 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
- 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** 450-3463
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*
- 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

HOME BREWING SUPPLIERS

- 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, 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.

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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