# QUAFF

# Quality Ale and Fermentation Fraternity

October 1997

NEXT MEETING

# Tuesday, October 21 7:30 PM Sharp

# La Jolla Brewing Company MEETING TOPICS

- Lagering, by Peter Zien
- Pub Crawl Recap
- Bring Your Homebrew

#### Future AHA Club-Only Competitions

Contest

Due to QUAFF

Contest Date

Bitter Mania

November 18

December 1

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

#### October

- 18 OUAFF Orange County Pub Crawl (9:00 AM!)
- 21 October QUAFF Meeting at La Jolla Brewing (7:30)

#### November

- 4 QUAFF Board Meeting at San Diego Brewing (6:00)
- 18 November QUAFF Meeting at La Jolla Brewing (7:30)

#### December

- 2 QUAFF Board Meeting at San Diego Brewing (6:00)
- 16 December QUAFF Holiday Party

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## BITTER

Bitter in one of the mainstays of traditional English pubs. This style of beer is served from casks (or at least on draught from kegs), and is rarely found in England in bottles. On the other hand, pale ales are usually found in bottles. Pale ale and bitter are similar in style and are believed to have originated together. Usually the pale ale (and India pale ale) are stronger, but there is some overlap between styles. In England, bitter is the most popular ale, and is second only to modern lagers of all beers.

The dominating character of bitter is, not surprisingly, the hop bitterness. There may be some malty character, and there should be fruitiness associated with ale fermentation. There may be some buttery taste associated with diacetyl. According to Terry Foster in Pale Ale, the best commercial examples of bitter are dry-hopped.

By virtue of its name, bitter is occasionally avoided by many potential customers in the United States. (Dave Nutley at San Marcos Brewery and Grill calls his bitter an English Old Ale, strictly for marketing reasons, mentioning that a beer enthusiast will quickly find that it isn't an old ale in the traditional English style.)

The AHA separates English Bitter from Pale Ale, and categorizes Bitter as 1. Ordinary Bitter, 2. Best Bitter (or Special Bitter) and 3. Extra Special Bitter (or Strong Bitter or ESB). Ordinary Bitter has the lowest original gravity (1.033 to 1.038). The range of Best Bitter is 1.038 to 1.045. ESB ranges from 1.046 to 1.060. Hop bitterness ranges from 20 to 35 IBUs for Ordinary to 30 to 55 for ESB. The characteristics for ESB are very similar to Classic English Pale Ale, except that ESB is a darker colored beer.

Since the best examples of English bitter are cask-conditioned and served on draft, it is difficult to find them here. However, there are a number of American versions brewed to the style. Of course, in San Diego we have AleSmith ESB for a "strong" bitter. Although authentic renditions of bitters use English hops, it isn't unusual to find the versions brewed here with American hops, especially the various Cascade related varieties.

The next AHA Club-only is Bitter Mania. This contest covers the three categories within the AHA English Bitter style. Entries are due to QUAFF by the November meeting, so start brewing now!

# **SPENT GRAINS**

Notes from the September Meeting

recorded by Greg Lorton

President Dion Hollenbeck called the meeting to order shortly after 7:30 in the Back Room of La Jolla Brewing. Included in the attendance was a visitor from Italy.

Rich and Teresa Link reported on a journey to Scotland and Ireland, visiting a number of "authentic" pubs, the Porterhouse brewpub in Dublin and the Guinness brewery. In some cases the pub atmosphere exceeded the quality of the beers offered. However, Rich said that Guinness was available throughout their visit, and it was excellent. Dion related another visit to the Main Street Brewpub in Cortez, Colorado. The beers are very good, even though the brewers cumulative previous brewing experience was one batch of homebrew. Erol reported in depth on his extensive beer journey through the Pacific Northwest. He discussed in detail stops in Oregon, Washington, and British Columbia.

Erol also previewed the pub crawl, details of which are provided later in the newsletter.

Bob Whritner and Peter Zien gave the feature presentation on the English Bitter style of beer. Bitter is the style of the upcoming AHA Club-Only competition. Bob talked about the history of bitter and discussed the style and characteristics. Peter talked about homebrewing a bitter. Ted Newcomb also talked about AleSmith ESB, serving it off a beer engine.

#### The September Beverage List

Randy Barnes	Pre-Prohibition Pilsener
Tod Fitzsimmons	Belgian Wit
Peter Zien	Best Bitter
Ted Newcomb	AleSmith ESB

#### **Brewing To-Do List**

- Bitter Mania will be held on December 1, with entries due to QUAFF at the November meeting. Now is the time to brew your entry. Bitter Mania includes AHA Category 7, with English Ordinary Bitter, English Best (Special) Bitter, and English Strong (Extra Special Bitter).
- Now is the time to think about a Holiday Ale. If you brew one now, it will have two months to ferment and age for the December Holiday Party.

October	EETING TOPICS Lagering
November	Meads and Ciders
December	Holiday Party
January	Decection Mashing
February	Stouts (?)
March	High-Tech Gadgets

# Picnic Recap

Somewhere between 30 and 40 showed up in force at the island at Santee Lake #5 on Saturday, September 27 to celebrate Oktoberfest. As part of the picnic, 33 entries were received for the picnic homebrew competition. The results of the contest were as follows:

#### Barley Wine

1	Rich Link	American Barley Wine
2	Greg Lorton	English Barley Wine
3	Duane Bonderson	American Barley Wine

#### Belgian and French/Lambic

1	Harold Gottschalk	Framboise Lambic
2	Erol Kilki	Belgian Strong Ale
3	Liz Lorton	Tripel

#### Mild, Brown, Porter, Stout

1	Kari Niebell	Oatmeal Stout
2	Greg Lorton	Imperial Stout
3	Rich Link	Irish Dry Stout

#### Bitter, Pale Ale, Scottish

1	Peter Zien	English Best Bitter
2	Rich Link	American Pale Ale
3	John Boro	American Amber Ale

#### Pilsener, German Light Lager, American Lager

1	Randy Barnes	German Pilsener
2	Randy Barnes	American Pilsener
3	Duane Bonderson	American Dark Lager

#### Amber and Dark Lager, Alt, Steam

1	Peter Zien	Altbier
2	<b>Tod Fitzsimmons</b>	Oktoberfest
3	Harold Gottschalk	Helles Bock/Maibock

#### Wheat Beers

1	Tod Fitzsimmons	Belgian Wit
2	Greg Lorton	Weizen
3	Erol Kilki	Weizenbock

Kari Niebell won Best of Show with her Oatmeal Stout. Rich Link was first runner-up with his Barley Wine, and Randy Barnes was second runner-up with his German Pilsener. For the first time this year, we held a contest for the most popular keg beer at the picnic, known as the soon-to-be-cherished "People's Choice" award. Kari also took first place honors with her oatmeal stout.

In addition to Kari's stout, there was a good variety of other beers available on tap from a number of members. There were also a number of excellent bottled beers floating around. Rich Link brought examples of his 1994, 1995, and 1996 barley wines for comparison. This year, the sausages and wurst were supplied by San Diego Brewing.

The first QUAFF dart competition was also held. Charles Hudak and someone else (?!?!?) won. (I was too busy judging and drinking beer to notice. My sincere apologies to Charles' partner.)

The raffle once again proved to be the highlight. Teresa Link was the popular master (mistress? or madam?) of ceremonies, assisted ably by QUAFF's own version of Vanna White, Harold Gottschalk. Raffle prizes were contributed by the following businesses. (I hope this list is complete!) Please support these fine establishments.

AleSmith Brewing Company American Home Brewing Supply

Baja Brewing Company

**Ballast Point Brewing Company** Beer & Wine Crafts (El Cajon) Beer Crafts (San Marcos)

Callahan's Pub & Brewery

Home Brew Mart (Linda Vista and Solana Beach)

Hops! Bistro & Brewery

Mesa Liquor & Wine Company Murphy's Custom Brewing

Pizza Port (Carlsbad and Solana Beach)

San Diego Brewing Company

San Marcos Brewery & Grill

**Shadow Mountain Brewing Company** 

Softbrew (Harold Gottschalk)

Stone Brewing Company

Stoopid Moose Brewing Company

Stuft Pizza (Del Mar)

Stuft Pizza (Carmel Mountain Ranch)

Terrific Pacific Brewery & Grill

U of Brew

White Labs

Dion Hollenbeck

QUAFF also contributed three T-shirts to the raffle. In what is a hallowed tradition, Rich Link and Randy Barnes won in what seemed to be an inordinate number of times. They claimed that this was due to the fact that they bought more tickets than anyone else. The raffle and entry fees for the homebrew contest raised over \$400 for the treasury.

## **New Board Members**

Following nominations, the election by acclimation at last month's meeting, and several subsequent declines, a board of eight members was set. The new Board members and their responsibilities are listed below:

President **Tod Fitzsimmons** Erol Kilki Vice President Newsletter Editor Greg Lorton Garth Jones Treasurer **Bob Whritner** Zymologist Membership, Temecula Festival Randy Barnes Peter Zien **Club-Only Competitions** Activities, Club-Only Competitions Tim Lucas ex officio gadget guy

Thanks to the new Board members for volunteering their services. And thanks to Dion Hollenbeck, Ted Newcomb, and Sergio Escorza for their participation in last year's Dion completed his formal Board tenure as president and Ted was treasurer.

# **Orange County Pub Crawl**

The final details of the QUAFF Orange County Pub Crawl have come together. The date is Saturday, October 18. The itinerary is as follows:

8:30-9:00	Meet at AleSmith Brewing
9:00	Depart from AleSmith Brewing
10:30-11:15	Steelhead Brewery & Cafe (Irvine)
11:30-12:15	Tustin Brewing (Tustin)
12:30-1:15	Old Towne Brewing (Orange)
1:30-2:15	Tap House (Huntington Beach)
2:30-3:15	Skewers Restaurant & Brewery (Costa Mesa)
3:30-4:15	Newport Beach Brewing (Newport Beach)
4:30-5:15	Ocean Avenue Brewery (Laguna Beach)*
5:30-6:30	Howling Coyote (Dana Point)
7:45	Return to AleSmith Brewing

\* - The Ocean Avenue Brewery is tentative - only if we have enough time!

Don't be late! The bus leaves at 9:00 AM! (Note this schedule is an estimate only, based on 45-minute stays at each location and guesses for travel times in between. Don't rely on this schedule to plan on other activities!)

# Assorted QUAFF News

#### Weiss is Nice Club Only Competition

Four OUAFF entries were received for the Weiss is Nice Club-Only Competition. In a very tight contest held following the October 7 Board meeting, the results were as follows (with the average scores in parentheses):

1 <sup>st</sup>	Harold Gulbransen	Weizen (36.3)
$2^{\mathrm{nd}}$	Greg and Liz Lorton	Weizen (35.8)
$3^{rd}$	<b>Tod Fitzsimmons</b>	Dunkelweizen (35.5)
4 <sup>th</sup>	Greg and Liz Lorton	Berliner Weisse (34.0)

Harold's Weizen, as winner in our judging, will go to the AHA as the QUAFF's representative.

#### **Future Club-Only Competitions**

To increase club interest and participation in the AHA Club-Only competitions, Peter Zien has proposed that a year long system of tracking QUAFF participants in the Club-Only competitions.

For those of you unfamiliar with the AHA Club-Only competitions, the American Homebrewers Association sponsors six contests each year that are open only to AHArecognized homebrew clubs. Each club is entitled to one entry in each of the six competitions. Each club selects its entry as it sees fit. Each competition is hosted by a registered club. Each competition has a theme, usually dealing with one or more beer styles. The Weiss is Nice competition was open to any of the four German Wheat Beer styles. The next competition (Bitter Mania) is open to any of the three styles. In most cases, we will be talking

about the style at a regular meeting several months in advance of the Club-Only contest.

Although the specifics have yet to be worked out, each QUAFF member who enters a beer in a club-only competition will receive a point. Additional points will be awarded based on the results of judging (done by the Board). Additional points will be awarded if the QUAFF entry places among the top three beers in the Club-Only competition. At the end of the year, an overall award will be made to the member who has accumulated the most points. The number of points for placing, etc. will be determined by the board (for example, 3 points for first, 2 points for second, 1 for third, all plus 1 point for entering).

Peter suggested that this program begin with the recent Weiss is Nice contest, and conclude with the last Club-Only competition before the Oktoberfest picnic. The award will be given out at the picnic. Therefore, if the contest has begun with the Weiss is Nice, Harold Gulbransen has accumulated the most points, with points also going to Greg and Liz Lorton, and Tod Fitzsimmons. So get brewing for the Bitter Mania contest. See the Brewing To-Do List for details.

The Club-Only competitions for 1998 have yet to be announced. (Or maybe I just haven't gotten the word yet! - Greg). As soon as I find out the contest themes, they will be listed on the first page of each newsletter, with details and reminders provided in the Brewing To-Do List.

#### **Tod's Favorite Websites**

Here are Tod Fitzsimmons' favorite websites (at least the beer-related ones):

The Beer Info Source http://www.beerinfo.com/siteidx.html
Beer Lovers World http://www.beer-lover.com/
Beertown - Association of Brewers

http://www.beertown.org/index.html

The Brewery - Total Homebrewing Info

http://realbeer.com/brewery/index.html
Brewing Techniques http://brewingtechniques.com/
Brew World

http://www.breworld.com/news/whatsnew/html
Brew Your Own http://byo.com/byo/
California Beer Page http://www.beerpage.com/619s.htm
Cats Meow 3-Recipe Database

http://realbeer.com/brewery/cm3/index.html

Celebrator On-Line

The Real Beer Page

http://realbeer.com/celebrator/celebrator.html Greg Walz's BJCP Study Guide

http://oeonline.com/pbabcock/bjcp.html

http://realbeer.com/rbp/

The Pro Brewers Page http://www.ProBrewer.com/
Pub Crawler http://www.pubcrawler.com/

Southern California Beer Guide

http://members.aol.com/SoCalBeer/index.html Southern California Brewpubs

http://allaboutbeer.com/beertravelers/bpubs/scal.html

### Fifth Annual

#### America's Finest City Homebrew Competition

It's not too early to begin planning for the 1998 AFCHBC. The contest will be held on Saturday, March 7. With less than five months to go, you should be planning what to brew for the contest. Now's the time to brew some of the bigger beers that can benefit by aging.

I have hesitantly stepped into the role of Competition Organizer (mainly so I can collect a bunch of BJCP experience points to advance to "certified" judge). I will be looking for lots of help (organizing, judging, and stewarding). I appreciate the offers I've received to date from the Board members, Dion, Tom Nickel, etc. I'll be contacting you soon.

# **Local Beer News**

Charles Hudak and Lee Doxtader have reported on major renovations to Callahan's in Mira Mesa. After 8 years in business, they decided it was time to make some changes. As part of the changes, the brewery will be moved to the current foyer area in the front of the building so that it can be seen from the mall. The same equipment will be used. The current location will become a cooler for the serving tanks and kegs. The front door will be moved to the middle of the current dining area.

The bar will be moved and expanded. The current bar area will become a gaming area with darts, pinball, etc. Ten to fifteen new taps will be added to expand their beer selection. Callahan's is still open in the meantime, but please bear with the construction.

#### **New Format**

With my change of jobs last month, I have also changed computer hardware and software, going from a Macintosh Powerbook with Word for Mac and MacDraw to a Toshiba laptop with Word for Windows. Therefore, the newsletter appearance and format have changed as I get used to the idiosyncrasies of Word for Windows and IBM-compatible computers. (I was a Mac person for 10 years!)

## E-Mail

Also, for the near term, I can be reached by e-mail at qasd@aol.com. This is the e-mail of the company I work for (and everyone theoretically has access to it). If you do send me an e-mail, please try to include my name (i.e., "Greg") in the subject line. Also, the e-mail/internet connection is on a different computer than mine, so I am not automatically notified when a message comes in. One of these days, I'll fork out some money to get a modem and subscribe to an internet provider. But 'til then, let's go with qasd@aol.com.

# THE SAN DIEGO BREWING SCENE

Brewpubs		MICROBREWERIES		
Baja Brewing Company 203 Fifth Avenue (Gaslamp Quarter)	231-9279	AleSmith Brewing Company 9368 Cabot Drive (Miramar)	549-9888	
Callahan's Pub and Brewery 8280A Mira Mesa Boulevard (Mira Mesa Mal	578-9279	Brewers: Ted and Skip ESB, and rotating specials		
Coronado Brewing Company 170 Orange Avenue (Coronado)	437-4452	Stone Brewing Company (760) 471-4999 155 Mata Way, Suite 104 (San Marcos) Brewer: Steve Wagner www.stonebrew.com Stone Pale Ale, Stone IPA, Stone Smoke Porter  Ballast Point Brewing Company 298-2337 5401 Linda Vista Road, Suite 409		
Del Mar Stuft Pizza Café & Restaurant 12840 Carmel Country Road (Carmel Valley)	481-7883			
Dino & Luigi's Stuft Pizza 592-7883 10155 Rancho Carmel Drive (Carmel Mountain Ranch)		http://www.homebrewmart.com Brewer: Peter A'Hearn  **Belgian White, Copper Ale,**		
Hops! Bistro & Brewery	587-6677	$N_2$ -tapped special, Barley Wine in T	rley Wine in Tasting Room	
4353 La Jolla Village Drive (UTC)  Hops! Bistro & Brewery  310 5 <sup>th</sup> Avenue (Gaslamp Quarter)	232-6336	Brewer's Union 5553 Kearny Villa Road Brewer: Josh Lippitt Extra Pale Ai	278-2739 ra Pale Ale, Brown Ale	
Karl Strauss Brewery Gardens	587-2739		Golden Ale	
9675 Scranton Road (Sorrento Valley)  Karl Strauss Old Columbia Brewery & Gril	LI 234-2739	HOMEBREWING SUPPLIERS		
1157 Columbia Street (Downtown) <b>Karl Strauss Brewery &amp; Grill</b> 1044 Wall Street (La Jolla)	551-2739	American Homebrewing Supply450-974611404 Sorrento Valley Road, Suite 103, San Diego 92121		
La Jolla Brewing Company 7536 Fay Street (La Jolla)	456-2739	<b>Beer Crafts</b> (760) 591-9991 950 W. San Marcos Blvd., Suite I, San Marcos 92069		
	60) 434-4212	<b>Beer and Wine Crafts</b> 450 Fletcher Parkway, El Cajon 92020		
571 Carlsbad Village Drive (Carlsbad) Pizza Port/Solana Beach Brewery 135 N. Highway 101 (Solana Beach)	481-7332	Brewers Beer Gear (760) 434-0435 2633 State Street, Carlsbad 92008		
San Diego Brewing Company 10450 Friars Road (Mission Gorge)	284-2739	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 U of Brew 578-9405 9420 Activity Road, Suite A, San Diego 92126 http://keyinfo.com/beer/UofBrew/		
San Marcos Brewery & Grill 1080 W. San Marcos Boulevard	60) 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	BEER SUPERSTORES		
Brew-On-Premises		Beverages, & more!	461 6220	
Brewer's Union see address under Microbreweries		8410 Center Drive (La Mesa) 461-6230 212 N. El Camino Real (Encinitas) (760) 943-6631 11475 Carmel Mountain Road 673-3892		
Murphy's Custom Brewing 2640 Financial Court (Rose Canyon)	274-9696	Mesa Liquor and Wine Company 4919 Convoy Street (Kearny Mesa)	279-5292	
SUPPORT YOU	J <b>R</b>	What's new? Call Greg or Liz Lorton at (760) 9	43-8280 with	

# SUPPORT YOUR LOCAL BREWERY

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.

#### **QUAFF Board**

President	<b>Tod Fitzsimmons</b>	536-9616	quaff1@pipeline.com
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Treasurer	Garth Jones		
Editor	<b>Greg Lorton</b>	(760) 943-8280	qasd@aol.com
Membership	Randy Barnes		
Activities	Peter Zien		
Activities	Tim Lucas		
Zymologist	<b>Bob Whritner</b>	458-9840	whbob@arcane.ucsd.com
Gadget Guy	Dion Hollenbeck	459-8724	hollen@vigra.com

#### **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 Duela 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.

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

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