

QUAFF

Quality Ale and Fermentation Fraternity

June 2000

NEXT MEETING

Tuesday, June 20
7:30 PM at Callahan's
MEETING TOPICS

- American Pale Ale, by Jim Weiner
- Summer Plans (Del Mar, Padres, Picnic)
- Bring Your Homebrew

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
American Pale Ale	July 18	July 17-31
Oktoberfest	October 3	mid-October
Historical Beers	November 21	early December

Bring three 10-14 oz bottles (brown or green only) to the regular meeting or to the Board meeting. The bottle should have no distinctive marks on the bottle or cap that might identify the entry as yours. No Grolsch bottles either. Include a filled-out AHA entry form with your entry. Due dates are either the Board meetings (usually the 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

June	
20	QUAFF Monthly Meeting at Callahan's (7:30)
25	Del Mar Fair Homebrew Contest (entries in by 12 noon)
July	
5	QUAFF Board Meeting at San Diego Brewing (6:30)
18	QUAFF Monthly Meeting at Callahan's (7:30)
August	
1	QUAFF Board Meeting at San Diego Brewing (6:30)
5	QUAFF Day at the Padres (tentative)
15	QUAFF Monthly Meeting at Callahan's (7:30)

In this Issue

Light Ales	1
Last Meeting, Club-Only, Local News	2
To-Do List, QUAFF News, BJCP Promotions	3
Beer Stuff	4
San Diego Scene	5

Light Ales

In the new 1999 AHA/BJCP Guidelines, the American-style ales were reorganized, and a new style, blond ale, added. (Blond ale had been a BJCP style prior to 1999, but most contests relied on the AHA style guidelines.) American pale ale, American amber ale, and California common beer (steam beer™) now make up the American Pale Ale category. A new category, Light Ale, consists of blond ale, American wheat, and cream ale. As their own category, these beers now have a chance, since they no longer have to compete within the category against the distinctive American pale and amber ales.

Blond ale has been the staple of many brewpubs. Blond ale is sort of a "training-wheels" beer for used to drinking only Budmilloors. If you're entire adult life has been spent drinking these kinds of beer, then a Blond ale eases you into the world of hoppier, maltier beers. (I recall in the early 1980s that my first taste of Guinness stout was that it surely must be motor oil. How my tastes have changed!) Blond ales tend to be "local" brews. There aren't a lot of "national" brands. (Does AleSmith Golden Anvil fit into the Blond ale category?)

Cream ale is an historical ale from the Eastern states. It was (and still is) brewed and fermented as an ale, but then cold-conditioned to produce a somewhat cleaner taste than a traditional ale. Genesee Cream Ale and Little Kings Cream Ale are the classic examples of this style.

American wheat is in many ways similar to a blond ale or a lightly hopped American pale ale, but with the characteristic wheat graininess. However, an American wheat is distinguished from a Bavarian weizen in that there are none of the banana-clove flavors that are characteristic of the weizen. American wheats rely on relatively neutral American ale yeasts (such as Chico) for the clean tastes. Anchor Wheat and Pyramid Hefe-Weizen are west coast versions of this style.

All of these beers are designed to be clean refreshing beers. They are probably the closest thing to "lawnmower beers", outside of the "classic" American lagers. None of them are usually very hopped, although the high-end IBUs (shown in the column to the left) may occasionally bring some of these examples up into the perceptibly bitter range. As a comparison, an American pale ale should have hop bitterness ranging from 20 to 40 IBUs.

Light Ales Statistics

	OG	IBUs	Color (SRM)
Blond Ale	1.045-60	15-33	2-8
American Wheat	1.035-55	10-30	2-8
Cream Ale	1.044-55	10-22	2-4

SPENT GRAINS

Notes from the May Meeting

by Greg Lorton

The May meeting at Callahan's was called to order by President Peter Zien at exactly 7:34. We had a handful of guests, including a two new members: Leo Barendse, who recently moved from the LA area, and Mark Alfaro, who recently renewed his membership. Other guests included Dale, and friend of Leonard Ackerman, and Loren and Judy.

Randy Barnes began a description of several pub crawls and beer events with his visit to the Bay Area. He described his experiences at Magnolia, Gordon Biersch (SF), Tied House, and several others. Steve and Carol Lord announced the upcoming beer festival in Mammoth Lakes (August 11-12). Several people commented on the recent Real Ale Festival in Carlsbad. And Chris White described the brewing scene from recent trips to Ontario, Canada.

Rich Link made the feature presentation on kegging and cask conditioning. Rich reviewed the advantages and disadvantages of kegging versus bottling, and then displayed common equipment used in typical ball-lock keg systems.

May Beverage List

Peter Zien	Vienna
Greg and Liz Lorton	Scottish Export
Roger Wammack	Belgian Dubbel
Rich Link	Dubbel Saison
Loren Miraglia	Funky Belgian
Loren Miraglia	Saison
Chris Toth	Cider
Jim Przywara	Raspberry Cider
Michael Jackson Beer #1	Gulpener Dort
Michael Jackson Beer #2	Old Suffolk

American Pale Ale in June

Jim Weiner will give the feature presentation on American pale ales at the June meeting. Jim has been designated as the QUAFF APA expert, reinforced most recently with his 1-2 sweep in the AHA National Homebrew Competition Southwest Regional results, plus awards from earlier NHCs. The June meeting will held on Tuesday, June 20, beginning at 7:30 at Callahan's Pub and Brewery in Mira Mesa.

Brewing To-Do List

- Your entry form must already be in, now it's just waiting for Sunday, June 25 for the **Del Mar Fair**. See you there!
- **Best of Big Brew** will be the Club-Only competition in late August. This contest covers a single subcategory (American Pale Ale, AHA/BJCP subcategory 6a).
- The QUAFF **Oktoberfest Picnic** will be held in late September. Once again, we will sanction this competition. If Greg Lorton took Best of Show last year, anyone can!

QUAFF Currently in Second for AHA Homebrew Club of the Year

Now that the NHC Regionals are complete and the Club-Only Competitions have been completed for the year for the AHA, QUAFF currently stands in second place nationally in the AHA's Homebrew Club of the Year standings, behind the Kansas City Biermeisters. The Biermeisters made an impressive showing in the Midwest Regionals scoring 112 points on top of 16 points that they had accumulated in the six Club-Only contests this year. QUAFF stands in second with 95 points. The latest additions from last month were three points by Tyce Heldenbrand (second place in lambics at the NHC Regional in Philadelphia), and three points by Peter Zien for taking second in the most recent Weiss is Nice competition (described below).

Club-Only Contests

Peter Zien Medals in Weiss is Nice

Peter Zien won the QUAFF internal contest for the Weiss is Nice Club-Only competition with a Berliner Weisse. Harold Gulbransen came in second with a Weizen, and Dan Sherman came in third with a Weizenbock. Also entering were Greg and Liz Lorton with a Berliner Weisse, Chris Toth with a Hefeweizen, and Peter with a Weizen.

Peter's beer went on to take second in the National Club-Only competition held on May 20 in Louisiana. Winning the competition was Jack Baty of the St. Louis Brews. Coming in third was Mike Porter of our nemesis, the Kansas City Biermeisters. With this second place national finish, Peter adds four more points to his point total. This was QUAFF's second national finish in two contests.

Best of Big Brew

The Best of Big Brew Club-Only competition is designed to feature the beers brewed in the National Homebrew Day (May 6) Big Brew. Since this beer is an American pale ale, the Club-Only competition focuses only on American pale ales (category 6a in the new AHA/BJCP guidelines), and not the other subcategories (American amber ale and California common ale). The contest is scheduled for the end of August and will be hosted by the Cross Street Irregulars.

Best of Fest

The Best of Fest Club-Only competition features German amber lagers, Oktoberfest and Märzen (AHA/BJCP categories 9a and 9b). The competition is in mid-October, and is sponsored by the Minnesota Timberworts.

Historical Beers

Finally, 2000 will wind up with Historical Beers in early December, hosted by the High Plains Draughters (Oklahoma). This contest will cover on the historical beers of the Specialty/Experimental/Historical Beer category.

2000 Club-Only Competition Standings

	Total Points	Points from last contest	Total Beers Entered
1. Peter Zien	24	11	8
2. Tyce Heldenbrand	17	0	5
3. Greg and Liz Lorton	15	1	4
4. Harold Gulbransen	10	4	5
5. Roger Wammack	9	0	2
6. Chris Toth	3	1	3
6. Dan Sherman	3	2	3
8. Jim Howard	1	0	1
8. Duane Bonderson	1	0	1

QUAFF News

QUAFF Padres Game

At the April meeting, Bob MacKay solicited for interest in another QUAFF day at the Padres. With a very favorable response, Bob suggested Saturday, August 5. More details will be coming, but be sure to reserve this Saturday evening. Last year's game was greatly enjoyed by all!

QUAFFsters in Other Competitions

Peter Zien Scores Big at Mayfaire

Peter Zien entered a number of beers in the prestigious Mayfaire competition, hosted by the Maltose Falcons. He managed to walk off with a number of medal, scoring higher in the medal count than any other individual brewer, although there was a team from Northern California that won more medals. Peter took firsts with his American Cream Ale, American Amber Ale, and American Brown Ale (Texas Brown), and a third with his Scottish Export.

Peter and Bob Whritner judged at Mayfaire.

Best of Show at Flightline 2000

Peter Zien and Greg and Liz Lorton entered the inaugural Flightline 2000 homebrew competition in Tucson on May 20, and managed to leave with a number of awards. Matt Stinchfield of Rillito Creek Brewing Club organized the competition. Matt won Best of Show at the 7th Annual America's Finest City Homebrew Competition last March.

The contest drew 84 entries, so many of the categories were combined. Peter Zien swept the combined category of American Lager, Kölsch and Altbier, and German Amber Lagers. He won a first with his Vienna, second with his Kölsch, and third with his Classic American Pilsener. Greg and Liz took a third in Belgian and French ales with their Belgian Twit. Liz's traditional mead took second in the mead category. They took firsts with their Scottish export and chocolate porter (entered as a robust porter). The chocolate porter went on to win Best of Show honors for the contest.

The organizers had a special award for "Allied Powers" (the contestant who won the most points in selected American, English, and Belgian categories, "Axis Powers" (the contestant with the most points in selected German categories), and "Heavy Artillery" (the contestant with the most points in selected strong beer categories). Peter took first for the Axis Powers award. Greg Lorton finished in a five-way tie for second in the Allied Powers award.

Greg judged at the contest, and administered a BJCP exam the following day.

Local Beer News

AleSmith Cask Night at Callahan's June 20 (Meeting Night)

by Tod Fitzsimmons

The AleSmith Cask Night is once again back on at Callahan's. This month we are featuring one of our most popular specialties, Irie Pirate Ale. This well-hopped IPA should appeal to all of the hopheads among us. Lot's of big floral and citrus hop character, and lot's of malt. I think that this cask version will be exceptionally smooth and easy drinking, especially for an IPA.

AleSmith Takes First in People's Choice at Real Ale Festival

The votes are in, and AleSmith's X (Extra Pale Ale) took first at the Real Ale Festival held on May 12 and 13 at Pizza Port Carlsbad.

BJCP Exam in Woodland Hills

The BJCP has announced that a BJCP exam will be held in Woodland Hills (west San Fernando Valley area of LA) on Saturday, November 18. John Aitchison of the Maltose Falcons is organizing the exam. John may be reached at (818) 886-3568 or john.aitchison@homebeer.com. If you really want to take the BJCP exam soon, the closest one (within 400 miles!) will be in Chandler, Arizona (near Phoenix) on August 12. For more information, contact Rob McCandless at bkdq@prodigy.net or (480) 894-9786. If you just can't wait, and will be attending the AHA's National Homebrew Conference in Livonia Michigan, they will have an exam there on June 21. For more information, go to www.bjcp.org.

See You at Del Mar

The Del Mar Fair Home Brew Contest will be held on Sunday in the Paddock Area (directly in front of the main entrance to the racetrack grandstands. Beers must be turned in between 9:00 at 12:00, and judging begins about 12:30. The first categories are usually announced beginning around 1:00. QUAFF members (and the other local clubs) usually stake out tables and chairs to enjoy the festivities. See you there!

What I did on my Summer Vacation

The following are excerpts from Peter Zien's e-mails on his fishing (and beer-chasing) trip with his father to Minnesota and Canada...

We just pulled into the Holiday Inn, New Ulm, Minnesota. I'll be going on the 3:00pm tour of August Schell and should be drinking by no later than 3:30pm. So far, the only good beer I've had on the road is New Belgium Fat Tire in Cheyenne, Wyoming. I had three in a row. They were so good! Light amber, distinct aroma of fresh bread/biscuits, and a slightly sweet aftertaste that makes you pick your glass up for another sip. I've had it before, but don't remember it tasting so good. It might have been the 620-mile drive that day!

We're going at a slower pace than usual- between 580 and 620 miles per day. It's rainy and windy here. This town has 15,000 German-American residents. I'm looking forward to some great Schell beers (the new Vienna in particular) and German food for dinner.

...
I've just returned from the 4:00 tour of the August Schell Brewing Co. After scaring the heck out of the new tour guide (six times on the tour, beer judge, homebrewer, etc.), and dropping some coin at the gift shop, we proceeded to tour my favorite Minnesota brewery.

The tour starts with a 7-minute video that shows the brewing process, and I must say, I couldn't find an error in this re-made video. In years past I've listened to such brewing gems as, "the hops are roasted by the maltster", "lagers are the easiest and quickest beers to make", and, "German Pale Ale is our newest beer" (Really? There's no such recognized style!). Despite these inaccuracies, the beers at August Schell are fantastic and the tour is always entertaining. We viewed the \$25,000 imported copper brew kettle and the cooling room, which smelled strongly of ammonia. The bottling line was closed, but kegs of the 1919 Root Beer were being filled as we walked by.

The grounds are probably the most memorable part of the tour (tasting room withstanding) - 10 acres of wildlife and beautiful gardens, complete with deer and peacocks wandering near the 1885 family mansion. The Cottonwood River cuts through the property and is responsible for the hard water profile of the beers, as well as the ice used to cool the hot wort in the old days. There are also lagering caves on the property, which have been replaced by refrigeration for making the lager beer styles.

OK, enough of that, let's get to the tasting notes: Beer #1 - Schell's Original: An adjunct, mainstream beer aimed at the Bud market; refreshing, but lacks a solid malt and hop character. Makes one anxious for Beer #2 - Schell's Maifest: malty sweet with nice hops to balance, alcoholic (6.7%+abv), very light golden color with some amber highlights, very good. Beer #3 - Schell German Pale Ale: a classic Anglo-American IPA with liberal use of Kent Golding and Chinook hops against a light amber, malty background; a great beer, but I wish they would consider a name change! Beer #4 - Schell Firebrick Lager: a Vienna-

style beer made with 2-row, caramel, Cara-Pils, and Munich malts. A beautiful light amber color and just enough Vanguard and Hallertau hops to balance - my favorite beer of the day. Beer #5 - Schmaltz's Alt: a classic Schell beer, but not a true altbier. Dark brown color (black and chocolate malts) with some slight licorice overtones and not enough hops to balance the sweet maltiness. Beer #6 - (so what if they let you drink as much as you want! My Dad was driving!) Schell's Bock: A nice beer, but again slightly out of style due to the 15% adjunct corn use; nice reddish-copper color, but lacking true malt flavor. Cluster hops used through out also doesn't match the noble hop character found in the more authentic examples of the style. Beer #7 - Schell Pils: out of order for a proper tasting, but still delicious and very much to style. Most notable is the fact that it is naturally kraeusened with a fresh dose of wort, resulting in a magnificent rocky head of foam.

...
We drove from New Ulm to Minneapolis this morning (about 90 miles) and have a room across the street from Mall of America. It's a total zoo over there and the streets leading in are packed like an L.A. freeway. Luckily, Sherlock's Home is located in the opposite direction, over in Minnetonka.

I sampled three of the ales during lunch (steak & kidney pie, what else!). The Bishop's Bitter is the "best" bitter that I've had this side of the Atlantic. Served at 52F, it's incredibly light and drinkable, yet packed with flavor and hop complexity. The hop bitterness dominates, with little flavor notes, but quite a bit of aroma. I would guess East Kent Golding as the hop utilized. Another unusual and pleasant aspect of this bitter is an oak-like, sherry flavor that fills the flavor void that usually accompanies a 1.040 OG beer. Honestly, I couldn't even begin to formulate a recipe that matches this beer. A 50 out of 50 without a doubt.

Next, I had a Piper's Pride Scottish Ale. It comes in at 1.046 OG and has the same oak-like, sherry complexity as the bitter. It's more malty and the hops are way back there, hardly noticeable. The Scottish ale also had an alcoholic profile, warming and scotch-like. All of the beers are cask-conditioned and I did notice light sediment at the bottom of each glass. I liked this Scottish ale a lot, although it wasn't like any other that I have had in the past.

Finally, I had a half-pint of the Palace Porter. At 1.042 OG it was quite drinkable. The chocolate malt was very evident, roasty, but not burnt. It had a creamy brown head and, like the previous two ales, had the wonderful oak cask flavor throughout. The color was dark black with no transparency. It was darker than most robust porters that I've encountered, but at the low OG would have to be called a brown by the AHA. This beer could easily spare the one point knick from the appearance portion of a scoresheet and still be in the high 40's!

Overall, the ales at Sherlock's Home were completely unique and foreign to the American homebrewers conception of the styles. It was a nice reminder to me of how these styles should taste. I probably shouldn't judge these categories anytime soon, as I would likely be too harsh on the homebrew versions!

THE SAN DIEGO BREWING SCENE

Brewpubs

Callahan's Pub and Brewery 8280A Mira Mesa Boulevard (Mira Mesa Mall)	(858) 578-7892
Coronado Brewing Company 170 Orange Avenue (Coronado)	(619) 437-4452
Del Mar Stuft Pizza Café & Restaurant 12840 Carmel Country Road (Carmel Valley)	(858) 481-7883 Tom Nickel
Dino & Luigi's Stuft Pizza 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	(858) 592-7883
Gordon Biersch 5010 Mission Center Road (Mission Valley)	(619) 688-1120
Hops! Bistro & Brewery 4353 La Jolla Village Drive (UTC)	(858) 587-6677 Chuck Silva
Karl Strauss Brewery Gardens 9675 Scranton Road (Sorrento Valley)	(858) 587-2739
Karl Strauss Old Columbia Brewery 1157 Columbia Street (Downtown)	(619) 234-2739
Karl Strauss Brewery & Grill 1044 Wall Street (La Jolla)	(858) 551-2739
Karl Strauss Carlsbad 5801 Armada Drive	(760) ???-????
Pizza Port/Carlsbad Brewery 571 Carlsbad Village Drive (Carlsbad)	(760) 720-7007 Kirk McHale
Pizza Port/Solana Beach Brewery 135 N. Highway 101 (Solana Beach)	(858) 481-7332 Tomme Arthur
Rock Bottom 8980 Villa La Jolla Drive (La Jolla)	(858) 450-9277
Rock Bottom 401 G Street (Gaslamp Quarter)	(619) 231-7000
San Diego Brewing Company 10450 Friars Road (Mission Gorge)	(619) 284-2739
San Marcos Brewery & Grill 1080 W. San Marcos Boulevard	(760) 471-0050 Dave Nutley
Sports City Café and Brewery 8657 Villa La Jolla Drive	(858) 450-3463
Terrific Pacific Brewery & Grill 721 Grand Avenue (Pacific Beach)	(619) 270-3596

What's new? Call Greg at (760) 635-0528 (or e-mail to glorton@cts.com) with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news.

6/2000

**SUPPORT YOUR
LOCAL BREWERY**
and Homebrew Supplier

Microbreweries

AleSmith Brewing Company 9368 Cabot Drive (Miramar)	(858) 549-9888 www.alesmith.com
Brewers: Skip Virgilio and Tod Fitzsimmons <i>AleSmith ESB, Golden Anvil, Nautical Nut Brown, and rotating specials</i>	
Stone Brewing Company 155 Mata Way, Suite 104 (San Marcos)	(760) 471-4999
Brewer: Steve Wagner	www.stonebrew.com
<i>Stone Pale Ale, Lee's Mild, Smoked Porter, Arrogant Bastard Ale</i>	
Ballast Point Brewing Company 5401 Linda Vista Road, Suite 409	(619) 298-2337 www.ballastpoint.com
Brewer: Peter A'Hearn, Yuseff Cherney, and Colby Chandler	
<i>Yellowtail Pale Ale, Copper Ale, Big Eye IPA, Black Marlin Porter</i>	
La Jolla Brewing Company 1795 Hancock Street (Mission Brewery Plaza)	(619) 692-1009
Brewer: Ben Frymark	
Murphy's Custom Brewing 2640 Financial Court (Rose Canyon)	(858) 274-9696
Brewer: Doug Murphy (<i>contract brewing for a few restaurants</i>)	

Homebrew Ingredient Suppliers

White Labs - Pure Brewer's Yeasts 7564 Trade Street, San Diego 92126	(858) 693-3441 www.whitelabs.com
--	--

Homebrewing Suppliers

American Home Brewing Supply 11404 Sorrento Valley Road, Suite 103, San Diego 92121	(858) 450-9746
Beer Crafts 843 W. San Marcos Blvd., San Marcos 92069	(760) 591-9991 www.beercrafts.com
Beer and Wine Crafts 9379 Mission Gorge Road, Santee 92071 (<i>new location</i>)	(619) 449-9591
Home Brew Mart 5401 Linda Vista Road, Suite 406, San Diego 92110	(619) 295-2337 www.homebrewmart.com

Brew-On-Premises

Murphy's Custom Brewing 2640 Financial Court (Rose Canyon)	(858) 274-9696
--	----------------

Beer Stores

Beverages, & more!

8410 Center Drive (La Mesa)	(619) 461-6230
212 N. El Camino Real (Encinitas)	(760) 943-6631
11475 Carmel Mountain Road	(858) 673-3892
Mesa Liquor and Wine Company 4919 Convoy Street (Kearny Mesa)	(619) 279-5292
Iowa Meat Farms 6041 Mission Gorge Road	(619) 281-5766
Whole Foods Market 8825 Villa La Jolla Drive (La Jolla)	(858) ???-????

QUAFF Board

President	Peter Zien	(858) 546-7824	pz.jdzinc@worldnet.att.net
VP/Treasurer	Harold Gulbransen	(619) 589-0987	hgulbran@aol.com
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
Competition Czar	Tyce Heldenbrand	(760) 967-0220	tyce.heldenbrand@wfinet.com
Activities	Randy Barnes	(858) 663-0305	rbarnes@sdcdd.cc.ca.us
Membership	Sandy James	(858) 695-3799	sandy@elvis1.com
President Emeritus	Tod Fitzsimmons	(858) 578-5658	quaff1@pipeline.com
Internet Guy	Harold Gottschalk	(619) 390-1753	heg@softbrew.com
QUAFF Web Site	http://www.softbrew.com/quaff		

Membership Information

Membership dues are \$20 per calendar year, due January 1 and expiring on December 31.
Make your check payable to **Harold Gulbransen**.

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 Duella 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 Editor
2602 La Duella Lane
Carlsbad, CA 92009

Next Meeting

7:30 PM on Tuesday, June 20

At Callahan's Pub and Brewery

8280A Mira Mesa Boulevard (Mira Mesa Mall)

San Diego