

# QUAFF

Quality Ale and Fermentation Fraternity

May 2001

**NEXT MEETING**

**Tuesday, May 15**  
**7:00 PM at Callahan's**  
**MEETING TOPICS**

- **AHA NHC First-Round Results**
- **AHA National Homebrew Conference**
- **Bring Your Homebrew (four 12-oz bottles or three 22-oz bottles)**

**Future AHA Club-Only Competitions**

Categories	Due to <i>QUAFF</i>	Due at Contest
<b>Bockanalia</b>	<b>May 15 Meeting</b>	<b>May 21</b>
<b>Witbier</b>	<b>TBD</b>	<b>August</b>
<b>California Common</b>	<b>TBD</b>	<b>early October</b>
<b>Mild</b>	<b>TBD</b>	<b>early December</b>

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**

May	
15	Monthly Meeting at Callahan's (7:00)
June	
5	Board Meeting at San Diego Brewing (6:30)
19	Monthly Meeting at Callahan's (7:00)
21-23	AHA National Homebrew Conference (Los Angeles)
24	Del Mar Fair Homebrew Competition
July	
2	BJCP Study Group Begins (Karl Strauss Brewery Gardens)
3	Board Meeting at San Diego Brewing (6:30)

**FUTURE MEETING TOPICS**

May	Open Forum/AHA NHC First Round Recap
June	Judging Homebrews
July	American Ales Style
August	Decoction Mashing

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## Bavarian Hefeweizen

*Harold Gulbransen*

Wheat has been used for centuries for brewing. The use of wheat can be traced back to ancient Babylon. In Bavaria in the 15<sup>th</sup> - 18<sup>th</sup> century, it was an extremely popular style. Even the Dukes of Bavaria got into the business of brewing Weissbier. In fact the brewing of Weizen was only permitted if one had a license from the royal family. This changed in the late 19<sup>th</sup> century when Georg Schneider was able to free the rights to brew Weizen from the royals. Unfortunately the style had lost its favor with the populace and by the 1950's was nearly dead. Weissbiers now account for 22% of the beer sales in Bavaria!

When Brewing Weizen beers, specific recipe formulations seem less important to me than the process of brewing a Weizen. I will give some ranges [and percentages] for the ingredients to give the brewer guidelines for recipe formulation. This will allow the creative juices to flow when developing your own Weizen formulations.

There are two key areas that require careful attention when brewing this style. One is the mash and the other is the management of the fermentation. For mashing, I prefer a single or double decoction mash. This gives the fullness and depth to the malt character of the beer. I have found no substitution for this rather lengthy process. [Space does not permit a lengthy discussion of decoction mashing, but that might be a nice topic for a future newsletter! The best reference for this technique is Randy Mosher's, The Brewers Companion]. There are three popular yeast strains available to homebrewers that give nice results, WLP 300 [White Labs Hefeweizen], WLP 380 [White Labs Hefeweizen IV] and Wyeast 3068 [Weihenstephan Wheat]. To my palate, fermentation at 2 to 3°F cooler than the recommended temperature ranges produces a more authentic beer. This generally means 60 to 62°F. This controls both the ester and phenol production of these yeast strains to a more pleasant level.

For a 5-gallon batch of Hefeweizen with a target O.G. of 1.055 and 15 – 17 IBU's of bitterness:

- 60 % Wheat Malt [approx. 6.5 lb.]
- 40 % Pilsner or Pale Ale malt [approximately 4.25 lb.]
- Optional: 2 to 4% Carapils Malt [approximately 0.5 lb.] Some brewers add this grain to their brews
- 15 IBU's of a German Bittering Hop [e.g. Perle, Hallertau, Spalt] with 45 minutes left in the boil [depending on the alpha acid content, this can range from 15 to 30 grams of hops]
- 13 to 14 gms of aroma Hops [e.g. Liberty, Hallertau or Saaz] with 15 minutes left in the boil
- ½ tsp. Irish Moss with 15 minutes left in the boil

Ferment with any Bavarian style Hefeweizen yeast at 60 to 62°F, and you should have a nice beer in about 3 to 4 weeks.

Note: Harold is the AHA defending champion in the German Wheat category!  
*Enjoy!*

# SPENT GRAINS

## Notes from the March Meeting

by Peter Zien

The meeting called to order at 7:08pm (there was no pressure with Greg absent ☺). Guests included Curt Jensen and Craig Bledsoe (Craig joined that evening).

Dion Hollenbeck described the beers from a recent visit to BJ's near Villa La Jolla Drive in La Jolla. Dion especially liked the Kölsch and Amber ales.

Richard McLaughlin made an excellent feature presentation on English hand-pump beer engines. Richard gave a very informative lecture on the history and practical usage of English-style beer engines. He brought a number of beer engines for members to examine and drool over.

For the Brewer's Corner, Brian McFarland discussed a recent fermentation problem he had had, and asked if anyone else had a similar problem. No one else had, but a few mentioned that they had had some unusual results with that yeast.

### April Beverage List

<b>Chuck West</b>	<b>Brown Porter</b>
<b>Chris Toth</b>	<b>Cider</b>
<b>Antoinette Hodges</b>	<b>American Wheat</b>
<b>Antoinette Hodges</b>	<b>Bavarian Wheat</b>

**Michael Jackson Beer Tout**      **Iron Duke (Canada)**

### Brewing To-Do List

- The next big brewing event is the Del Mar Fair. Still time to get in one more brew!
- Wit will be the next Club-Only, with judging taking place at a yet-to-be determined date in August.

## QUAFF News

### 4<sup>th</sup> Occasional BJCP Study Group and Exam

Our beer study group is now set for Mondays, beginning on July 2 and running for 10 weeks. We will hold the group meetings at the Back Room of Karl Strauss Brewery Gardens in Sorrento Valley. The class will be held as a discussion group this year, rather than a more formal lecture. We will also be sampling examples of dozens of different beer styles. The meetings will run from 6:00 to 9:00 PM. The class is designed for both new and experienced judges. The exam has officially been scheduled for Saturday, September 8.

### QUAFF Night at the Padres

QUAFF Night at the Padres is now officially scheduled for Saturday, July 21, when they play the Milwaukee Brewers! The game will begin at 7:05, but we will be tailgating in the afternoon with food provided by QUAFF. Tickets are available from Bob MacKay.

## QUAFF Leads Early in National Homebrew Competition First Round

QUAFF has jumped to an early lead for Homebrew Club of the Year honors in the first round of the National Homebrew Competition (NHC), although judging in the Canadian region is not complete. QUAFF is holding on to a slim lead for first over the Brew Rats. The Brew Rats are an international homebrew club organized over the Internet by homebrew iconoclast Scott Abene. The Brew Rats claim to have entries in Canada that may increase their point total. The standings after the first round and the Club-Only competitions are as follows:

QUAFF	132
Brew Rats	122*
Urban Knaves of Grain	103
Kansas City Bier Meisters	62

\* The Brew Rats claim 122 points. Our unofficial count places them at 116.

In the first round, 20 QUAFFsters pulled in 43 ribbons. Here are the results of the California region, held in San Diego on April 20 through 29.

#### 1. American Lager

- 1<sup>st</sup> **Randall Barnes (QUAFF)**
- 2<sup>nd</sup> Mike Riddle and Jonathon Deeds (HOME)
- 3<sup>rd</sup> Tom Wolf (Maltose Falcons)

#### 2. European Pale Lager

- 1<sup>st</sup> John Aitchison (Maltose Falcons)
- 2<sup>nd</sup> Michael Neuman
- 3<sup>rd</sup> **Greg & Liz Lorton (QUAFF)**

#### 3. Light Ale

- 1<sup>st</sup> Mark Poliner (Maltose Falcons)
- 2<sup>nd</sup> Mike Riddle and Jonathon Deeds (HOME)
- 3<sup>rd</sup> Jim Kopitzke (Maltose Falcons)

#### 4. Bitter & English Pale Ale

- 1<sup>st</sup> **Joe Buchan (QUAFF)**
- 2<sup>nd</sup> Patrick McKee
- 3<sup>rd</sup> Tom Wolf (Maltose Falcons)

#### 5. Scottish Ales

- 1<sup>st</sup> **Peter Zien (QUAFF)**
- 2<sup>nd</sup> **Patrick McIlhenney (QUAFF)**
- 3<sup>rd</sup> **Greg & Liz Lorton (QUAFF)**

#### 6. American Pale Ales

- 1<sup>st</sup> Herb Adams
- 2<sup>nd</sup> **Jon Peterson (QUAFF)**
- 3<sup>rd</sup> **Peter Zien (QUAFF)**

#### 7. India Pale Ale

- 1<sup>st</sup> Ken Brown
- 2<sup>nd</sup> Bruce Wenzel (Maltose Falcons)
- 3<sup>rd</sup> **Antoinette Hodges (QUAFF)**

#### 8. Kölsch & Altbier

- 1<sup>st</sup> **Peter Zien (QUAFF)**
- 2<sup>nd</sup> Drew Beechum (Maltose Falcons)
- 3<sup>rd</sup> Mike Riddle and Jonathon Deeds (HOME)

#### 9. German Amber Lager

- 1<sup>st</sup> Wayne Burgstahler (Mad Brewers-Napa/Sonoma)
- 2<sup>nd</sup> **Jon Peterson (QUAFF)**
- 3<sup>rd</sup> David Askey (San Diego Brew Techs)

- 10. Brown Ale**  
 1<sup>st</sup> Tim Bardet (Pacific Gravity)  
 2<sup>nd</sup> Jon Peterson (QUAFF)  
 3<sup>rd</sup> Peter Zien (QUAFF)
- 11. English & Scottish Strong Ale**  
 1<sup>st</sup> Jason Rosenfeld, Angelo Valdespino and Casey Davis (Strand Brewers' Club)  
 2<sup>nd</sup> Mark Densel (QUAFF)  
 3<sup>rd</sup> Jeff Lannon, Dennis Johnson and Eric Schenk (Society of Barley Engineers)
- 12. Barleywine & Imperial Stout**  
 1<sup>st</sup> Tom Wolf (Maltose Falcons)  
 2<sup>nd</sup> David Welch (Strand Brewers' Club)  
 3<sup>rd</sup> Jamil Zainasheff
- 13. European Dark Lager**  
 1<sup>st</sup> Rod Ambrose (San Diego Brew Techs)  
 2<sup>nd</sup> Greg & Liz Lorton (QUAFF)  
 3<sup>rd</sup> Harold Gulbransen (QUAFF)
- 14. Bock**  
 1<sup>st</sup> Jim Hilbing (Strand Brewers' Club)  
 2<sup>nd</sup> David Askey (San Diego Brew Techs)  
 3<sup>rd</sup> Horace Bixby (QUAFF)
- 15. Porter**  
 1<sup>st</sup> Mike Riddle and Jonathon Deeds (HOME)  
 2<sup>nd</sup> Jere Cox  
 3<sup>rd</sup> Bob Thompson (Temecula Valley Homebrewers Association)
- 16. Stout**  
 1<sup>st</sup> Mark Alfaro (QUAFF)  
 2<sup>nd</sup> Patrick Thalken (Cool Wortman)  
 3<sup>rd</sup> Richard McLaughlin (QUAFF)
- 17. Wheat Beer**  
 1<sup>st</sup> David McMullen (Bay Area Mashers)  
 2<sup>nd</sup> Harold Gulbransen (QUAFF)  
 3<sup>rd</sup> Todd Peterson (Crown of the Valley Brewing Society)
- 18. Strong Belgian Ale**  
 1<sup>st</sup> Mike Riddle of Homebrewers of Marin & Elsewhere  
 2<sup>nd</sup> Loren Miraglia (QUAFF)  
 3<sup>rd</sup> Mike Muller (Temecula Valley Homebrewers Association)
- 19. Belgian & French Ale**  
 1<sup>st</sup> Craig Corley (Pacific Gravity)  
 2<sup>nd</sup> Harold Gulbransen (QUAFF)  
 3<sup>rd</sup> Tony Simmons
- 20. Lambic and Belgian Sour Ale**  
 1<sup>st</sup> Tom Wolf (Maltose Falcons)  
 2<sup>nd</sup> Tom Wolf (Maltose Falcons)  
 3<sup>rd</sup> Horace Bixby (QUAFF)
- 21. Fruit Beer**  
 1<sup>st</sup> Brian Ignatin (Pacific Gravity)  
 2<sup>nd</sup> Patrick McIlhenney (QUAFF)  
 3<sup>rd</sup> James Weiner (QUAFF)
- 22. Spice/Herb/Vegetable Beer**  
 1<sup>st</sup> Charles West (QUAFF)  
 2<sup>nd</sup> Harold Gulbransen (QUAFF)  
 3<sup>rd</sup> Peter Zien and Harold Gulbransen (QUAFF)
- 23. Smoked Beer**  
 1<sup>st</sup> Dion Hollenbeck (QUAFF)  
 2<sup>nd</sup> Randall Barnes (QUAFF)  
 3<sup>rd</sup> Peter Zien (QUAFF)

- 24. Specialty/Experimental**  
 1<sup>st</sup> Tom Morrow  
 2<sup>nd</sup> Charles West (QUAFF)  
 3<sup>rd</sup> Wayne Burgstahler (Mad Brewers-Napa/Sonoma)
- 25. Traditional Mead**  
 1<sup>st</sup> Mark Densel (QUAFF)  
 2<sup>nd</sup> Harold Gulbransen (QUAFF)  
 3<sup>rd</sup> Greg & Liz Lorton (QUAFF)
- 26. Fruit Mead**  
 1<sup>st</sup> Christopher Toth (QUAFF)  
 2<sup>nd</sup> David Askey (San Diego Brew Techs)  
 3<sup>rd</sup> Kenneth Dodd and Tony Gonzalez (Brew Rats)
- 27. Herb And Spice Mead and Braggot**  
 1<sup>st</sup> Harold Gulbransen (QUAFF)  
 2<sup>nd</sup> Byron Burch  
 3<sup>rd</sup> Dana Edgell (QUAFF)
- 29. New Entrants**  
 1<sup>st</sup> Ken Rhude (Maltose Falcons)  
 2<sup>nd</sup> Cher Cunningham (QUAFF)  
 3<sup>rd</sup> Horace Bixby (QUAFF)

In the Northwest Region, Tyce Heldenbrand took a first in the Specialty category with a Russian kvass, second in the Kölsch and Alt category, and a third in Lambics.

All of these beers are eligible to advance to the second-round NHC judging, to be held in conjunction with the AHA National Homebrew Conference in Los Angeles. Judging will be held on Thursday, June 21, and Friday, June 22. The second-round winners will be announced at the Saturday banquet on June 23.

The individual point contributions from the NHC first round judging to our AHA Homebrew Club of the Year campaign are as follows (based on 6 points for a first, 3 points for a second, and 1 point for a third):

Harold Gulbransen	19 points (1 first, 4 seconds, 1 third)
Peter Zien	16 points (2 firsts and 4 thirds)
Tyce Heldenbrand	10 points (1 first, 1 second, 1 third)
Randy Barnes	9 points (1 first and 1 second)
Mark Densel	9 points (1 first and 1 second)
Chuck West	9 points (1 first and 1 second)
Jon Peterson	9 points (3 seconds)
Joe Buchan	6 points (1 first)
Mark Alfaro	6 points (1 first)
Dion Hollenbeck	6 points (1 first)
Chris Toth	6 points (1 first)
Pat McIlhenney	6 points (2 seconds)
Greg & Liz Lorton	6 points (1 second and 3 thirds)
Loren Miraglia	3 points (1 second)
Cher Cunningham	3 points (1 second)
Horace "Bix" Bixby	3 points (3 thirds)
Antoinette Hodges	1 point (1 third)
Richard McLaughlin	1 point (1 third)
Jim Weiner	1 point (1 third)
Dana Edgell	1 point (1 third)

In addition to the NHC first-round points, Harold Gulbransen and Greg & Liz Lorton each earned 1 point for third place finishes in Club-Only competitions. Harold took third in the Best of Big Brew competition (American pale ales), and Greg and Liz took third in the Dunkelmania competition with a Schwarzbier.

# Club-Only Contests

## Bockanalia

Entries for the Bockanalia Club-Only competition are due to QUAFF by the meeting on May 15. This category includes traditional bock, hellesbock/Maibock, doppelbock, and eisbock. The entries will likely be judged during or at the end of the meeting.

Upcoming contests for the rest of 2001 are Belgian Wit (category 19b) in August, California common (category 6c) in early October, and Mild (category 10a) in early December.

2001 Club-Only Competition Standings			
	Total Points last 2 contests	Points from 2 contests	Total Beers Entered
1. Peter Zien	20	7	5
2. Greg & Liz Lorton	11	11	3
3. Dana Edgell	9	1	3
4. Harold Gulbransen	8	1	4
5. Antoinette Hodges	6	1	3
6. Rich Link	4	4	1
7. Dan Doren	3	2	1
7. Jim Howard	3	1	3
9. Harold Gottschalk	2	0	1
9. Tyca Heldenbrand	2	0	2
11. Leonard Ackerman	1	1	1
11. Mark Alfaro	1	0	1
11. Randy Barnes	1	1	1
11. Horace Bixby	1	1	1
11. Cher Cunningham	1	1	1
11. Bob MacKay	1	1	1
11. Richard McLaughlin	1	1	1
11. Les Overman	1	1	1
11. Jon Peterson	1	0	1
11. Dan Sherman	1	1	1
11. Roger Wammack	1	0	1
11. Bob Whritner	1	0	1

## QUAFFsters in Other Competitions

Peter Zien took two third place finishes in the Mayfaire Competition, sponsored by the Maltose Falcons on April 7 in Canoga Park. His awards came in the American Strong Ale and American Amber Ale categories. Awards from the Mayfaire contribute to the Sierra Nevada Homebrewer of the Year Award. Congratulations!

## Local Beer News

### AleSmith Cask Night at Callahan's

This month's AleSmith cask-conditioned ale is delicious, dry-hopped Irie Pirate Ale. As usual, AleSmith's cask night corresponds with the QUAFF monthly meeting on May 15 at Callahan's, but you probably want to get there early to make sure you don't miss it.

## Real Ale Festival

from Tom Nickel, Del Mar Stuff Pizza

The Fourth Annual San Diego Real Ale Festival will be held at Pizza Port Carlsbad on June 1st and 2nd. The festival will feature cask-conditioned beers from all over San Diego and from some of the West Coast's finest breweries including Anderson Valley, Rogue, Russian River and Hoptown. Admission is \$15, which includes five 5-ounce samples and a commemorative Imperial pint glass. Each additional sample is just one dollar. The festival will take place next door to the Pizza Port Pub in the new microbrewery facility. It will open at 4 PM Friday and 11 AM Saturday and runs until 11 PM both nights. Awards from the West Coast Cask Ale Championship will be announced Saturday afternoon. See you there!

In addition to looking for people to come to the festival, we are seeking volunteers to help serve these fine cask beers and also to steward the competition Friday morning. If you are interested in helping out, please email Tom Nickel at [stftpizza@pacbell.net](mailto:stftpizza@pacbell.net).

## AHA Conference Prices

Here is the price list for AHA conference in Los Angeles in June. The prices are listed for member early-bird, non-member early-bird, member after May 15, non-member after May 15.

Full Conference (all events)	\$185	\$220	\$220	\$260
Guest Package (all food and hospitality events)				
	\$125	\$150	\$150	\$180
2001: A Brewers Odyssey (Club Night) Only				
	\$20	\$25	\$30	\$36
Keynote Luncheon Only	\$30	\$36	\$40	\$46
L.A. Brewers Open (outdoor ale festival) Only				
	\$30	\$36	\$30	\$36
onsite option for general public for \$15 that will not include dinner beforehand, but will include a glass and drink tickets				
Rogue Ales Grand Banquet	\$55	\$65	\$65	\$75
Saturday Only (conference and banquet)	\$90	\$107	\$115	\$137
AHA Membership	\$33	\$33	\$33	\$33

## AHA Conference Hospitality Suite

As part of the AHA National Homebrew Conference activities, QUAFF is planning to host a hospitality suite at the Sheraton Four Points (the conference hotel). Our plan is to host the suite in the late afternoon on Saturday, June 23, right before the Grand Banquet. In our early discussions, we have discussed an English theme, featuring English beers (and the beers of other British Isle countries), English decorations, and similar amenities. The hospitality suite will also include food (such as munchies, hor d'ouvres, or something similar). Stay tuned for details!

# THE SAN DIEGO BREWING SCENE

## Brewpubs

<b>Callahan's Pub and Brewery</b> 8280A Mira Mesa Boulevard (Mira Mesa Mall)	<b>(858) 578-7892</b>
<b>Coronado Brewing Company</b> 170 Orange Avenue (Coronado)	<b>(619) 437-4452</b>
<b>Del Mar Stuff Pizza Café &amp; Restaurant</b> 12840 Carmel Country Road (Carmel Valley)	<b>(858) 481-7883</b> Tom Nickel
<b>Gordon Biersch</b> 5010 Mission Center Road (Mission Valley)	<b>(619) 688-1120</b>
<b>Hops! Bistro &amp; Brewery</b> 4353 La Jolla Village Drive (UTC)	<b>(858) 587-6677</b> Chuck Silva
<b>Karl Strauss Brewery Gardens</b> 9675 Scranton Road (Sorrento Valley)	<b>(858) 587-2739</b>
<b>Karl Strauss Old Columbia Brewery</b> 1157 Columbia Street (Downtown)	<b>(619) 234-2739</b>
<b>Karl Strauss Brewery &amp; Grill</b> 1044 Wall Street (La Jolla)	<b>(858) 551-2739</b>
<b>Karl Strauss Carlsbad</b> 5801 Armada Drive	<b>(760) 431-2739</b>
<b>Pizza Port/Carlsbad Brewery</b> 571 Carlsbad Village Drive (Carlsbad)	<b>(760) 720-7007</b> Kirk McHale
<b>Pizza Port/Solana Beach Brewery</b> 135 N. Highway 101 (Solana Beach)	<b>(858) 481-7332</b> Tomme Arthur
<b>Rock Bottom</b> 8980 Villa La Jolla Drive (La Jolla)	<b>(858) 450-9277</b>
<b>Rock Bottom</b> 401 G Street (Gaslamp Quarter)	<b>(619) 231-7000</b>
<b>San Diego Brewing Company</b> 10450 Friars Road (Mission Gorge)	<b>(619) 284-2739</b>
<b>San Marcos Brewery &amp; Grill</b> 1080 W. San Marcos Boulevard	<b>(760) 471-0050</b> Dave Nutley
<b>Sports City Café and Brewery</b> 8657 Villa La Jolla Drive	<b>(858) 450-3463</b>
<b>Stuff Pizza &amp; Brewing Company- Carmel Mountain Ranch</b> 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	<b>(858) 592-7883</b> John Stewart
<b>Terrific Pacific Brewery &amp; Grill</b> 721 Grand Avenue (Pacific Beach)	<b>(619) 270-3596</b>

What's new? Call Greg at (760) 943-8280 (or e-mail to [glorton@cts.com](mailto:glorton@cts.com)) with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news. 2/2001

**SUPPORT YOUR  
LOCAL BREWERY**  
*and Homebrew Supplier*

## Microbreweries

<b>AleSmith Brewing Company</b> 9368 Cabot Drive (Miramar)	<b>(858) 549-9888</b> <a href="http://www.alesmith.com">www.alesmith.com</a>
Brewers: Skip and Tod	<i>Anvil Ale, Gold Ale, AleSmith X and rotating specials</i>
<b>Stone Brewing Company</b> 155 Mata Way, Suite 104 (San Marcos)	<b>(760) 471-4999</b>
Brewer: Steve Wagner	<a href="http://www.stonebrew.com">www.stonebrew.com</a>
	<i>Stone Pale Ale, Lee's Mild, Smoked Porter, Arrogant Bastard Ale</i>
<b>Ballast Point Brewing Company</b> 5401 Linda Vista Road, Suite 409	<b>(619) 298-2337</b>
Brewer: Peter A'Hearn, Yuseff Cherney, and Colby Chandler	<a href="http://www.ballastpoint.com">www.ballastpoint.com</a>
	<i>Yellowtail Pale Ale, Copper Ale, Big Eye IPA, Black Marlin Porter</i>
<b>La Jolla Brewing Company</b> 1795 Hancock Street (Mission Brewery Plaza)	<b>(619) 692-1009</b>
Brewer: Ben Frymark	
<b>Alpine Brewing Company</b>	<i>Irish Red, Pure Hoppiness IPA</i>
Contract brewing through AleSmith	
Brewer: Pat McIlhenney	
<b>Gem of the Sea</b> Vista	<i>Solomon's Ale</i>
Brewer: Kim Giammarinaro	

## Homebrew Ingredient Suppliers

<b>White Labs - Pure Brewer's Yeasts</b> 7564 Trade Street, San Diego 92126	<b>(858) 693-3441</b> <a href="http://www.whitelabs.com">www.whitelabs.com</a>
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## Homebrewing Suppliers

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

## Brew-on-Premises

<b>Murphy's Custom Brewing</b> 2640 Financial Court (near Morena Boulevard)	<b>(858) 274-9696</b>
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## Beer Stores

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

# **QUAFF – The California Homebrew Club of the Year!**

## **QUAFF Board**

<b>President</b>	<b>Peter Zien</b>	<b>(858) 546-7824</b>	<b>pz.jdzinc@worldnet.att.net</b>
<b>Vice President/Newsletter Guy</b>	<b>Greg Lorton</b>	<b>(760) 943-8280</b>	<b>glorton@cts.com</b>
<b>Treasurer</b>	<b>Harold Gulbransen</b>	<b>(619) 589-0987</b>	<b>hgulbran@aol.com</b>
<b>Activities</b>	<b>Randy Barnes</b>	<b>(858) 663-0305</b>	<b>rbarnes@sdccd.cc.ca.us</b>
<b>Competition Tsarina</b>	<b>Antoinette Hodges</b>	<b>(760) 591-0088</b>	<b>ahodges@cts.com</b>
<b>AHA Envoy</b>	<b>Tyce Heldenbrand</b>	<b>(858) 442-3041</b>	<b>tyce.heldenbrand@wfinet.com</b>
<b>Membership</b>	<b>Sandy James</b>	<b>(858) 695-3799</b>	<b>sandy@elvis1.com</b>
<b>Member-at-large</b>	<b>Bob MacKay</b>	<b>(760) 436-7297</b>	<b>bmackay@cts.com</b>
<b>Member-at-large</b>	<b>Richard McLaughlin</b>	<b>(619) 280-5855</b>	<b>richardmcl@home.com</b>
<b>Member-at-large</b>	<b>Leo Barendse</b>		<b>leo.barendse@nokia.com</b>
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**QUAFF Web Site**      <http://www.softbrew.com/quaff>

## **Honorary Ex-Officio Emeritus Board Members**

**Mr. Richard Link**      **Mr. Charles "Skip" Virgilio**      **Dr. Christopher White**      **Mr. Robert Whritner**

## **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 Ducla Lane, Carlsbad, CA 92009. E-mail contributions should be sent to [glorton@cts.com](mailto:glorton@cts.com) or [lor tonga@efds w.navfac.navy.mil](mailto:lor tonga@efds w.navfac.navy.mil).

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**QUAFF Newsletter Editor**  
**2602 La Ducla Lane**  
**Carlsbad, CA 92009**

**Next Meeting**  
**7:00 PM on Tuesday, April 17**  
**At Callahan's Pub and Brewery**  
**8280A Mira Mesa Road (Mira Mesa Mall)**  
**San Diego**