

QUAFF

Quality Ale and Fermentation Fraternity

February 1999

♥HOPPY VALENTINES DAY♥

NEXT MEETING

Tuesday, February 17

7:30 PM at Callahan's

MEETING TOPICS

- Meads, by Sandy James
- Bring Your Homebrew (and your meads!)

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Contest Date
Belgian Ales	March 6 (AFCHBC)	end of March
Bocks	May 18	end of May
Meads	July 20	early August
Porters	September 25	October 9
Scotch/Old Ales	November 16	early December

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

February

- 15-26 Entry window for 6th Annual AFCHBC
- 16 February QUAFF Meeting at Callahan's (7:30)
- 27 QUAFF Board Meeting/Bottle Processing (AleSmith)

March

- 6 6th Annual America's Finest City Homebrew Competition
- 16 March QUAFF Meeting at Callahan's (7:30)

April

- 6 QUAFF Board Meeting at San Diego Brewing (6:00)
- 20 April QUAFF Meeting at Callahan's (7:30)

May

- 4 QUAFF Board Meeting at San Diego Brewing (6:00)
- 8 Southern California Homebrew Festival (Lake Skinner)
- 15,16 Real Ale Festival, Pizza Port Carlsbad Brewery
- 18 May QUAFF Meeting at Callahan's (7:30)

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6th Annual America's Finest City Homebrew Competition

The 6th Annual America's Finest City Homebrew Competition is less than a month away. Interest seems to be pretty high this year, and our new "Ancient, Medieval, and Indigenous Beer" category seems to be generating quite a bit of interest.

Here are this year's important facts:

- Judging will take place on Saturday, March 6, 1999. Some smaller categories may be judged on Friday, March 5.
- Entries will be accepted from Monday, February 15, through Friday, February 26.
- The entry fee is \$6.00 for each entry. Make checks payable to **Garth Jones**, and include with your entries.
- Submit two bottles for each entry (one for first round and one for Best of Show round).
- Most San Diego County homebrew supply shops have generously agreed to accept "walk-in" entries, which we collect after the entry window closes. Check with your local (San Diego County only) homebrew supply shop if you prefer to submit your entries this way.
- Ship entries to: AFCHBC
c/o AleSmith Brewing Company
9368 Cabot Drive
San Diego, CA 92126
- Entries shipped directly to AleSmith will be placed in their walk-in cooler. Indicate by arrow which side is up, so we can store the boxes properly.
- Please copy the entry forms and bottle label forms as needed for additional entries. 1998 or 1999 AHA National Competition entry forms may be used (Winter 1996 issue of *Zymurgy*) or you may use the forms included in this newsletter. **The top half of the form must be filled out, but recipes (bottom half of the form) are not required.**
- 1998 AHA National Competition guidelines will be used for any and all beverage styles. See *Zymurgy* Spring 1998 issue or contact us. The vital stats for these styles are included in this newsletter
- In addition, we will judge a special category of Ancient, Medieval, and Indigenous Beers, described in last month's newsletter.
- You may register online at www.softbrew.com/afchbc, and avoid most of the tedious paperwork.
- Judging will take place at the Portofino clubhouse in Tierrasanta. Due to limited space and the need for concentration by the judges, the judging will not be open to spectators or competing brewers. We still need stewards though!

More information on page 3.

SPENT GRAINS

Notes from the January Meeting

Recorded by Bob MacKay and Liz Lorton, transcribed by Greg Lorton

Thanks to Bob and Liz for keeping good notes (better than I do). I was busy teaching introductory cost accounting. President Tod Fitzsimmons called the meeting to order. No guests attended this time! Ron Menelli talked about his visit to the Crescent City Brewery in New Orleans. Harold Gulbransen recounted his trip to the DeSchutes Brewery in Bend, Oregon, and to McMenemy's in Portland. McMenemy's has converted the Oregon Poor Farm to a great Bed and Breakfast.

Randy Barnes presented plenty of fodder for the Brewer's Corner, our traditional monthly feature on remedial brewing techniques and classic blunders. Apparently, Randy was brewing a Belgian ale and wanted to warm up his cold fermentation ale (Belgian ales frequently ferment warm - ~75°F) with a heating blanket. Unfortunately, before he knew it, the temperature rose to 100°F. Although this is a sure sign of doom, no one had the heart to tell Randy this. If you see Randy, be sure to tell him everything is OK.

Peter Zien and Harold Gulbransen teamed up for the feature presentation on Trappist ales. They talked both about the history of the styles, as well as the diverse characteristics of Trappist ales. Peter treated the assembled masses to Chimay Blue, La Trappe Tripel, and Ommegang Dubbel. Harold brought some of his homebrewed dubbel to share. Peter also had samples of Chimay cheese to go along with the Chimay Blue. A motion was made and seconded that Peter (and Harold) be permanently responsible for the presentations (as long as snacks are provided).

February Beverage List

Peter Zien	Ordinary Bitter
Roger Wammack	Special Bitter
Rick Steele	Amber Ale
Dan Sherman	Subtly Smoked Porter
Harold Gulbransen	Dubbel
Rick Steele	Mead

FUTURE MEETING TOPICS

February	Meads
March	Brewing Shortcuts
April	The "Community Beer" Experiment
May	Yeast (tentative)

1999 Dues are Overdue

Your 1999 QUAFF membership dues are now overdue (if you haven't already paid). Bring your check for \$20 (payable to Garth Jones) to the next meeting, or mail it to Garth at 3297 Caminito Ameca, La Jolla, CA 92037.

Meads at the February Meeting

Sandy James will provide the feature presentation at the February meeting. The topic will be meads.

The Gulbransens' Party

About 30 people converged on the home of Harold and Joanne Gulbransen for the traditional QUAFF January party. The highlight of the party (aside from the great food), was the "Community Brew". Harold devised a recipe for 32 gallons of amber-colored beer. Three batches were brewed, each with different levels of hops. Harold provided the grain, Dion Hollenbeck donated the hops, White Labs graciously donated yeast for the experiment, and Harold also provided the water☺. Harold, Randy Barnes, Peter Zien, and Garth Jones provided the brewing equipment. Even though, there were 32 gallons brewed, demanded exceeded the supply, and not everyone got wort☹.

The recipes consisted of 77% pale malt, 8% 40°L caramel malt, and 5% each of 80°L caramel malt, Munich malt, and wheat malt. The intended original gravity was 1.053, but the actual extraction seemed to be higher. The color was 18 SRM. The highly hopped wort contained Chinook hops for the boil and Cascade for flavor and aroma (53 IBUs). The medium-hopped wort used Northern Brewer for boiling and Tettnanger for flavor and aroma (29 IBUs). The lightly hopped wort used Perle for boiling and Tettnanger for flavor and aroma (18 IBUs). Rumors that the medium-hopped ale was brewed as a cock ale, proved to be exaggerated.

If you are brewing a beer with these worts, be sure to save some for the April meeting. It will be interesting to compare the effects of yeasts and hops on essentially the same wort.

In addition to munchies and fried chicken (provided by Randy) throughout the day, the evening featured barbecued chicken, prepared by Joanne and overseen by Jeff Majors. A wide variety of side dishes, salads and desserts were also there. Thanks to everyone who helped out and brought something. And many thanks to Joanne and Harold for allowing their property values to dip for a Saturday.

Brewing To-Do List

- Hopefully you've been brewing for the **6th Annual America's Finest City Homebrew Competition**. Check out the details elsewhere in this newsletter.
- In March, **Why Don't We Do It in the Robe** will be the Club-Only competition. (*I don't make these names up! - GL*) This contest covers Belgian and French Ales (AHA Category 2). We expect to select QUAFF's highest finisher in Belgian and French Ales in the AFCHBC as our representative.
- The **AHA National Homebrew Competition** entries are due between March 29 and April 9 at regional sites that will be determined soon.
- In May, the Club-Only competition is **Bockanalia**, covering the German-Style Bock category (AHA Category 12).
- The **Del Mar Fair** is usually at the end of June. This homebrew contest is one of the biggest in the state and is often a source of pride for QUAFF.
- In August, **It's a Mead, Mead, Mead, Mead World**. This will include Traditional Meads, Fruit and Vegetable Meads, and Herb and Spice Meads (AHA Categories 25, 26, and 27).

Club-Only Contests

Specialty Beers

The AHA Club-Only Competition for Specialty Beer (You're Special to Me) was held at the Board meeting at AleSmith Brewing on Friday evening, January 29. The top three finishers were:

- | | |
|------------------------|------------------------|
| 1. Peter Zien | Hazelnut Chocolate Rye |
| 2. Harold Gulbransen | Roggenbier (Rye Beer) |
| 3. Greg and Liz Lorton | Medieval Old Ale |

Peter Zien also brewed a Coconut Brown Porter, and Chris Toth entered a Honey California Common Beer and a Honey Scottish Export. Peter regained the lead in the overall 1999 standings after three events. Three more contests remain.

Belgian and French Ales

The next AHA Club-Only Competition is for Belgian and French Ales (AHA Category 2). Our judging for this category will be done as part of the America's Finest City Homebrew Competition. The highest placing QUAFF entrant in the category will be chosen to represent QUAFF in the Club-Only competition, and the top three QUAFF finishers will be given the points in the QUAFF Homebrewer of the Year award.

1999 Club-Only Competition Standings

	Points from last contest	Total Points	Total Beers Entered
1. Peter Zien	7	18	5
2. Harold Gulbransen	4	15	3
3. Greg and Liz Lorton	2	4	3
4. Chris Toth	1	3	3
5. Randy Barnes	0	2	1
6. Erol Kilki	0	1	1

Local Beer News

Karl Strauss in Carlsbad

Karl Strauss has announced that they will build a new brewery and restaurant in Carlsbad, across the street from Legoland on Armada Drive, adjacent to the Grand Pacific Palisades Resort & Hotel. Karl Strauss Brewery & Grill, Carlsbad is scheduled to open during the summer, with grand opening festivities during Oktoberfest. The facility will include a 260-seat restaurant and a separate 300-seat conference center.

Real Ale Festival

The Second Annual Real Ale Festival will be held on the weekend of May 15 and 16 (the weekend after Temecula) at the Pizza Port Carlsbad Brewery. Once again, Tom Nickel and Tomme Arthur are organizing this very popular event.

Temecula Festival News

Tickets are now on sale for \$30 for the 9th Southern California Homebrew Festival to be held at Lake Skinner. The festival will be held on Saturday, March 8. See Garth Jones, official Temecula ticket custodian, for your tickets. First-come, first serve. If you're interested in camping at Lake Skinner, talk with Randy Barnes, official camp counselor, for information about reserving camp sites.

Greg Noonan, author of *Brewing Lager Beer* (and *New Brewing Lager Beer*), will be one of the speakers. More details will be coming soon.

Club News

More 6th Annual AFCHBC Stuff

by Greg Lorton

Saturday Judging at Villa Portofino in Tierrasanta

Frank Leers has reserved the clubhouse in the Villa Portofino development in Tierrasanta for the judging on Saturday, March 6. Maps and directions will be mailed (or handed out) to judges, stewards, and staff shortly.

Some categories may be judged at AleSmith Brewing on Friday evening, March 5. This will depend on how many judges we get and how many entries we get. (Ideally, no judge should have more than 12 beers to evaluate in any one session, and there must be a minimum of two judges in each panel.)

Judges and Stewards Still Needed

The online registration of judges and stewards is open on the competition website (www.softbrew.com/afchbc). As of February 8, 30 people had registered online for judge, steward, and staff positions, including BJCP Master Judge Dave Houseman of Philadelphia. Another dozen have indicated an interest in participating as judges, stewards, or staff, including two judges who have conditionally signed up, but may have conflicts. So we now stand at 29 judges who have committed, plus 2 probables. We ideally should have about 40 to 50 judges and 15 to 20 stewards. So please let me know if you can help out.

Online Entry

The online entry registration opened at the end of January. This allows you to register your entries with the contest without filling out the tedious paperwork. (You only have to attach a slip of paper with your online entry number to each of your two bottles.)

As of February 8, we had received 19 online entries. Last year, roughly 140 of the 300 entries we received were made online. The deadline for entries, online or otherwise, is Saturday, February 26.

Upcoming Competitions

Homebrew Masters Competition in Corona.

If you can't get enough of beer competitions in the first weekend of March, the Homebrew Masters Competition is scheduled in Corona on Sunday, March 7. Entries are due by March 5 with a \$5 entry fee. For information, contact Christy Elshof at (909)789-0860 or (909)388-0961, e-mail: Brewchick@aol.com. (info from AHA webpage)

Mayfaire

Kevin Baranowski of the Maltose Falcons has indicated that the 1999 Mayfaire is tentatively planned for April 10. No details have shown up on their webpage or the AHA webpage, however. The Mayfaire is one of the three events that contributes to the California Homebrew Club of the Year and the California Homebrewer of the Year awards.

1999 AHA NHC First Round Judging

The AHA has announced first-round sites for the National Homebrew Competition. Entrants in California should ship their beers and meads to:

NHC '99
Bell Mountain Brewing
13971 Quinnault Road
Apple Valley, CA 92307

(Cider entries should be shipped to NHC '99 CIDER, 275 Norris Hill Road, Monmouth, ME 04259.)

First round judging of all beer and mead entries will be done on April 17 and 18, April 24 and 25, and May 1 and 2. Apple Valley is in San Bernardino County, about 10 miles east of Victorville. This is the closest judging site to us for an AHA first round in recent memory (a good chance for QUAFF BJCP judges). According to the AHA, "Judges and stewards are needed for first and second rounds. Qualified and interested individuals are encouraged to contact the AHA after March 1, 1999."

Second round judging of qualifying beer and mead entries will be done at the AHA National Homebrewers Conference in Overland Park, Kansas, June 24 and 25, 1999.

Hydrogen Beer

The following was posted to Home Brew Digest in January by Bill Wright of Juneau, Alaska. Don't try this at home. The QUAFF editorial staff does not vouch for the veracity of this article, nor suggests that you replace your nitrogen system with a hydrogen system.

TOKYO (AP) The recent craze for hydrogen beer is at the heart of a three way lawsuit between unemployed stockbroker Toshira Otoma, the Tike-Take karaoke bar and the Asaka Beer Corporation. Mr Otoma is suing the bar and the brewery for selling toxic substances and is claiming damages for grievous bodily harm leading to the loss of his job. The bar is countersuing for defamation and loss of customers.

The Asaka Beer corporation brews "Suiso" brand beer, where the carbon dioxide normally used to add fizz has been replaced by the more environmentally friendly hydrogen gas. A side effect of this has made the beer extremely popular at karaoke sing-along bars and discotheques.

Hydrogen, like helium, is a gas lighter than air. Because hydrogen molecules are lighter than air, sound waves are transmitted more rapidly; individuals whose lungs are filled with the nontoxic gas can speak with an uncharacteristically high voice. Exploiting this quirk of physics, chic urbanites can now sing soprano parts on karaoke sing-along machines after consuming a big gulp of Suiso beer.

The flammable nature of hydrogen has also become another selling point, even though Asaka has not acknowledged that this was a deliberate marketing ploy.

It has inspired a new fashion of blowing flames from one's mouth using a cigarette as an ignition source. Many new karaoke videos feature singers shooting blue flames in slow motion, while flame contests take place in pubs everywhere. "Mr. Otoma has no-one to blame but himself. If he had not become drunk and disorderly, none of this would have happened. Our security guards undergo the most careful screening and training before they are allowed to deal with customers" said Mr. Takashi Nomura, Manager of the Tike-Take bar.

"Mr. Otoma drank fifteen bottles of hydrogen beer in order to maximize the size of the flames he could belch during the contest. He catapulted balls of fire across the room that Gojira would be proud of, but this was not enough to win him first prize since the judgment is made on the quality of the flames and that of the singing, and after fifteen bottles of lager he was badly out of tune."

"He took exception to the result and hurled blue fireballs at the judge, singeing the front of Mrs. Mifune's hair, entirely removing her eyebrows and lashes, and ruining the clothes of two nearby customers. None of these people have returned to my bar. When our security staff approached, he turned his attentions to them, making it almost impossible to approach him. Our head bouncer had no choice but to hurl himself at Mr Otoma's knees, knocking his legs from under him."

"The laws of physics are not to be disobeyed, and the force that propelled Mr Otoma's legs backwards also pivoted around his center of gravity and moved his upper body forward with equal velocity. It was his own fault he had his mouth open for the next belch, his own fault he held a lighted cigarette in front of it, and it is own fault he swallowed that cigarette."

"The Tike-Take bar takes no responsibility for the subsequent internal combustion, rupture of his stomach lining, nor the third degree burns to his esophagus, larynx and sinuses as the exploding gases forced their way out of his body. His consequential muteness and loss of employment are his own fault."

THE SAN DIEGO BREWING SCENE

Brewpubs

Baja Brewing Company 203 Fifth Avenue (Gaslamp Quarter)	231-6667
Callahan's Pub and Brewery 8280A Mira Mesa Boulevard (Mira Mesa Mall)	578-7892
Coronado Brewing Company 170 Orange Avenue (Coronado)	437-4452
Del Mar Stuft Pizza Café & Restaurant 12840 Carmel Country Road (Carmel Valley)	481-7883
Dino & Luigi's Stuft Pizza 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	592-7883
Gordon Biersch 5010 Mission Center Road (Mission Valley)	???-????
Hang Ten Brewing 310 5 th Avenue (Gaslamp Quarter)	232-6336
Hops! Bistro & Brewery 4353 La Jolla Village Drive (UTC)	587-6677
Karl Strauss Brewery Gardens 9675 Scranton Road (Sorrento Valley)	587-2739
Karl Strauss Old Columbia Brewery & Grill 1157 Columbia Street (Downtown)	234-2739
Karl Strauss Brewery & Grill 1044 Wall Street (La Jolla)	551-2739
La Jolla Brewing Company 7536 Fay Street (La Jolla)	456-2739
Pizza Port/Carlsbad Brewery 571 Carlsbad Village Drive (Carlsbad)	(760) 720-7007
Pizza Port/Solana Beach Brewery 135 N. Highway 101 (Solana Beach)	481-7332
Rock Bottom 8980 Villa La Jolla Drive (La Jolla)	450-9277
San Diego Brewing Company 10450 Friars Road (Mission Gorge)	284-2739
San Marcos Brewery & Grill 1080 W. San Marcos Boulevard	(760) 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

Brew-On-Premises

Murphy's Custom Brewing 2640 Financial Court (Rose Canyon)	274-9696
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Homebrew Ingredient Suppliers

White Labs - Pure Brewers Yeasts 7564 Trade Street, San Diego 92126	693-3441 www.whitelabs.com
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Microbreweries

AleSmith Brewing Company 9368 Cabot Drive (Miramar) Brewers: Skip and Tod	549-9888 www.softbrew.com/alesmith <i>AleSmith ESB, Golden Anvil, Nautical Nut Brown, and rotating specials</i>
Stone Brewing Company 155 Mata Way, Suite 104 (San Marcos) Brewer: Steve Wagner	(760) 471-4999 www.stonebrew.com <i>Stone Pale Ale, IPA, Smoked Porter, Arrogant Bastard Ale</i>
Ballast Point Brewing Company 5401 Linda Vista Road, Suite 409 Brewer: Peter A'Hearn	298-2337 www.homebrewmart.com <i>Belgian White, Copper Ale, N₂-tapped special, Barley Wine in Tasting Room</i>

Homebrewing Suppliers

American Home Brewing Supply 11404 Sorrento Valley Road, Suite 103, San Diego 92121	450-9746
Beer Crafts 843 W. San Marcos Blvd., San Marcos 92069	(760) 591-9991 www.beercrafts.com
Beer and Wine Crafts 460 Fletcher Parkway, El Cajon 92020	447-9191
Home Brew Mart 5401 Linda Vista Road, Suite 406, San Diego 92110	295-2337 www.homebrewmart.com
U of Brew 9420 Activity Road, Suite B, San Diego 92126 e-mail: uofbrew@pipeline.com	578-9405 www.uofbrew.com

Beer Superstores

Beverages, & more! 8410 Center Drive (La Mesa) 212 N. El Camino Real (Encinitas) 11475 Carmel Mountain Road	461-6230 (760) 943-6631 673-3892
Mesa Liquor and Wine Company 4919 Convoy Street (Kearny Mesa)	279-5292
Iowa Meat Farms 6041 Mission Gorge Road	281-5766

What's new? Call Greg at (760) 943-8280 with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news. 2/99

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BREWING TECHNIQUES

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Vice President	Peter Zien	546-7824	pz.jdzinc@worldnet.att.net
Treasurer	Garth Jones	455-6853	chotsie@aol.com
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
Membership	Sandy James	695-3744	sandy@elvis1.com
Activities	Randy Barnes	584-6963	rbarnes@sdccd.cc.ca.us
Activities	Tim Lucas	274-4491	tlucas@abac.com
Competition Tsar	Harold Gulbransen	589-0987	hgulbran@aol.com
Zymologist	Charles Hudak	523-1989	cwhudak@home.com
Gadget Guy Emeritus	Dion Hollenbeck	459-8724	hollen@woodsprite.com
Internet Guy	Harold Gottschalk	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 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 Ducla Lane, Carlsbad, CA 92009. E-mail contributions should be sent to glorton@cts.com.

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

Next Meeting
7:30 PM on Tuesday, February 16
At Callahan's Pub and Brewery
8280 A Mira Mesa Boulevard
San Diego