

QUAFF

Quality Ale and Fermentation Fraternity

April 2001

NEXT MEETING

Tuesday, April 17
7:00 PM at Callahan's
MEETING TOPICS

- **Beer Engines, by Richard McLaughlin**
- **Bring Your Homebrew (four 12-oz bottles or three 22-oz bottles)**

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Bockanalia	May 15	May 21
Witbier	TBD	August
California Common	TBD	early October
Mild	TBD	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

April	
17	Monthly Meeting at Callahan's (7:00)
27,28	Judging for First-Round AHA National Homebrew Comp.
May	
1	Board Meeting at San Diego Brewing (6:30)
5	Southern California Homebrew Festival (Temecula)
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)

FUTURE MEETING TOPICS

April	Beer Engines
May	Open Forum/AHA NHC First Round Recap
June	AHA Representative (tentative)
July	American Ales Style

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Peter Zien's Old Ale

I've always been a big fan of Old Ales, and they're often easier to make than to track down at the store. The following recipe has the flavor of an Old Peculier, with the alcoholic strength of a Thomas Hardy's. It also contains the requisite three separate sugar additions that Theakston's employs with Old Peculier.

OLDE ALE - 1.091 original gravity, 1.022 final gravity, 75 IBUs, 41 SRM, .82 IBU/GU ratio, 8.9% ABV (See page 4 for style)

Grain bill:

- 1½ lb British 2-row pale malt (preferably Crisp or Hugh Baird Maris Otter)
- ½ lb Beeston Dark Crystal 96L
- ½ lb Malteres Franco-Belges Kiln-Amber
- ½ lb Beeston Amber
- ½ lb De Wolf-Cosyns Aromatic
- 2 oz Malteres Franco-Belges Kiln-Coffee

Adjuncts:

- ¾ lb Billington's Demerera Sugar (60-minute boil)
- ¾ lb Lyle's Golden Syrup (60 minute boil)
- 1 oz Lyle's Black Treacle (60 minute boil)

Hops:

- ½ oz Ultra (6.9%AA) First wort hopped, 120 minutes
- ¼ oz First Gold (8.2%AA) First wort hopped, 120 minutes
- ½ oz First Gold (8.2%AA), 70 minutes
- ½ oz Ultra (6.9%AA), 40 minutes
- ½ oz First Gold (8.2%AA), 40 minutes
- ¼ oz Bramling Cross (7.1%AA), 25 minutes
- ½ oz Ultra (6.9%AA), 10 minutes
- ½ oz Bramling Cross (7.1%AA), 10 minutes

Water Treatment:

Add to mash (100% reverse osmosis or other purified water): 5 grams chalk, 3 grams Epsom salts, 1 gram Kosher non-iodized salt. (Yorkshire water: 106 ppm Ca, 62 ppm SO₄, 16 ppm Mg, 21 ppm Na, 159 ppm CO₃, 32 ppm Cl).

Yeast:

White Labs British Ale WLP005 (700-ml starter recommended)

Procedure: Mash grains at 138F for 30 minutes. Raise to 156F for 30 minutes. Mash-out at 168F for 15 minutes. Total boil time of 120 minutes. Add 1/2 tsp. Irish moss with 30 minutes remaining in boil. Chill to pitching temperature as quickly as possible and aerate well (shake or inject with pure O₂ for 2 minutes). Pitch yeast starter to wort. Ferment in primary for 10 days or to completion, then rack to secondary for 14 days. Prime with 5/8-cup corn sugar (16 oz. water, 5 minute boil) and bottle.

This beer will be ready to sample 3 weeks from bottling date, but achieves its true character after 6-9 months. After 2 years, it takes on a big sherry-like flavor with caramel highlights. Competition results: first at AHA Nationals 1998 (1st round), first at QUAFF Oktoberfest 1998, first at AFC2000 and first runner-up Best of Show, second at Barley Literates Oktoberfest 1998, second at Pacific Brewers Cup 1998, second at Del Mar Fair 1999, and third at AFC 1999. Enjoy, and please save a bottle for me!

SPENT GRAINS

Notes from the March Meeting

by Greg Lorton

President Peter Zien called the meeting to order at 7:07 on Tuesday, March 20 at Callahan's. Brian McFarland, John Zeller, Darryl ____, and Dave Edwards were guests. (John and Brian subsequently joined QUAFF.) Tom Canty described his trip to the new brewpub (maybe not so new) in Tijuana. Ron Menelli described his visit to P.H. Woods in Moreno Valley.

As the feature of the meeting, Peter Zien handed out the awards from the 8th Annual America's Finest City Homebrew Competition. According to my unofficial count, QUAFF won 2/3 of the 77 medals awarded (plus an honorable mention). QUAFF members took home at least one medal in each of the 26 categories, and swept 7 of the categories.

The meeting finished up with a discussion of some fermentation problems. Tom Canty gamely provided an example of a red ale that had become overwhelmed with a phenolic contamination problem. His example was very similar to a Kölsch brewed by me two months ago.

Other QUAFF business discussed during the meeting is presented in the QUAFF news section here.

March Beverage List

Les Overman	California Common
Harold Gottschalk	California Common
Peter Zien	India Pale Ale
Brian McFarland	Strong Ale
Rich Link	Belgian Pale Ale
Horace "Bix" Bixby	Doppelbock
Michael Jackson Beer Tout	St. Bernardus Tripel
Ballast Point	Imperial Stout

Brewing To-Do List

- The next big brewing event on the horizon is the Del Mar Fair. Time to plan ahead!
- The Bockanalia Club-Only contest will be held on May 26, with entries due to the club sight on May 21. Get your entries into QUAFF by the May 15 meeting.
- Wit will be the next Club-Only, with judging taking place at a yet-to-be determined date in August.

QUAFF News

4th 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 meetings will run from 6:00 to 9:00 PM. *Thanks to Karl Strauss for once again hosting our study group!* The exam will likely be held on Saturday, September 8. *More details will be coming as we approach the summer.*

AHA National Homebrew Competition First-Round Regionals - Update

Your beers for the first round judging are due at AleSmith by Friday, April 13!

We are desperately looking for judges and stewards for the First-Round regionals. The judging is planned for April 20, 21, 27, and 28 in San Diego. On the 21st we will judge at AleSmith. On the 27th and 28th, we will judge at St. Dunstan's Episcopal Church in the Lake Murray area of San Diego (6556 Park Ridge Boulevard). If you are interested, contact Greg Lorton at glorton@cts.com or (760) 943-8280. Sign up to judge at www.softbrew.com/ahanhc.

QUAFF Night at the Padres

Mark July 21 on your calendar for QUAFF night at the Padres when they play (you guessed it) the Milwaukee Brewers! It's tentatively scheduled as a 7:05 PM night game. Tickets are available from Bob MacKay.

Temecula Homebrew Festival

Tickets are still available from Harold Gulbransen for the Temecula Festival held at Lake Skinner on May 5th, 2001. The price is \$30 each, and supplies are limited, but still available!

We still are looking for members who can bring kegged beers. Contact Antoinette Hodges (see last page for contact information) if you are able to bring beer.

Temecula is one of the highlights of the year in Southern California homebrewing. Don't miss it!

Local Beer News

Real Ale Festival

from Tom Nickel, Del Mar Stuft 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.

Stone Brewing Plans Restaurant

Stone Brewing Company has announced plans to open a pub and restaurant at 842 Nordahl Road in San Marcos. The site formerly belonged to Oasis Golf & Grill. The restaurant would serve Stone's beers along with other specialty beers. Their microbrewery operations at 155 Mata Way will continue as usual.

Remodeling of the existing restaurant is necessary, but Stone says the restaurant could open as early as this summer. The Oasis Golf & Grill included a restaurant and putting greens. The putting greens will be replaced with a beer garden. The restaurant will also include an area for special events.

The first step was to take the plans to the San Marcos planning commission on March 5. The restaurant will diversify the company's business, and add a distribution leg. Stay tuned for details.

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.

Upcoming contests for the rest of 2001 are Belgian wit in August, California common in early October, and Mild in early December.

2001 Club-Only Competition Standings

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

CHA Belgian Beer Seminar

by Peter Zien

The California Homebrewers Association Belgian Beer Seminar was held on March 31 and attracted 50 brewers to the Four Points Sheraton Hotel in LA. Quaff members in attendance were Leonard Ackerman, Leo Barendse, Joe Buchan, Tod & Kari Fitzsimmons, Antoinette Hodges, Dion Hollenbeck, Rich & Teresa Link, Richard McLaughlin, Loren Miraglia, Skip Virgilio, Chuck West, Bob Whritner and Peter Zien. We all looked forward to hearing four respected brewers speak frankly about their Belgian beers and share some of their brewing secrets.

Tomme Arthur of Pizza Port Solana Beach kicked off the seminar with a discussion of Farmhouse Ales. Tomme doesn't care for the Saison/Biere de Garde distinctions and prefers the general category of Farmhouse Ales to describe the earthy, sometimes spicy, always refreshing, orange to deep amber-colored ales of Belgium and France. We sampled two of his offerings: the orange-colored, spicy SPF 45 and the darker and more alcoholic SPF 8. Both were wonderful, and exemplified the wide range of ales that fall in this category. Tomme made recommendations and answered questions about brewing a Farmhouse ale, and stressed not to feel limited by any style constraints in this wide open category of Belgian and French ales.

Next up, Skip Virgilio of AleSmith Brewing went over the nuts and bolts of brewing Belgian Ales. He described the process of brewing his award-winning Belgian Ales and shared a lot of technical information. We sampled AleSmith Grand Cru and Horny Devil, two of Skip and Tod Fitzsimmons best Belgian Ales. Skip attributes some of the distinct character of his Belgian Ales to high primary fermentation temperatures (Mid-80F's).

We took a break for lunch and sat at tables adorned with Belgian beers, with ample supplies of Affligem Tripel, Chimay Tripel, and Chimay Grand Reserve. Lunch was buffet-style and consisted of sandwiches, cold cuts, cheeses, salads, and desserts.

The seminar continued with Peter Bouckaert of New Belgium Brewing Co., Ft. Collins, CO. He shared some great beers from his brewery, including the rare La Folie - a Belgian Red ale aged on wood. (I was fortunate enough to win a limited edition bottle of the La Folie at the raffle held later in the day!) Peter walked the aisles as he spoke about Belgian beers and their production. The New Belgium Brewery is one of the industry's great success stories and their Belgian-style ales are some of the most authentic to be found in America.

Maribeth Raines of Brewers Resources Yeast and a professional brewer next spoke about using Belgian yeast and bacteria. As part of her discussion, she provided samples of 8 different beers each with a specific yeast or bacteria. As a reward for getting through some of the previous 7 beers, the 8th and final beer that she served was a 5 year old Kriek Lambic that was truly exceptional. Some of the other samples displayed heavy phenolic, sour, or buttery characteristics. It was a very informative

THE SAN DIEGO BREWING SCENE

Brewpubs

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

What's new? Call Greg at (760) 943-8280 (or e-mail to 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

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

Homebrew Ingredient Suppliers

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

Homebrewing Suppliers

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

Brew-on-Premises

- Murphy's Custom Brewing** (858) 274-9696
2640 Financial Court (near Morena Boulevard)

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** (619) 279-5292
4919 Convoy Street (Kearny Mesa)
- Iowa Meat Farms** (619) 281-5766
6041 Mission Gorge Road
- Whole Foods Market** (858) ???-????
8825 Villa La Jolla Drive (La Jolla)

QUAFF – The California Homebrew Club of the Year!

QUAFF Board

President	Peter Zien	(858) 546-7824	pz.jdzinc@worldnet.att.net
VP (temporary)/Treasurer	Harold Gulbransen	(619) 589-0987	hgulbran@aol.com
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
Activities	Randy Barnes	(858) 663-0305	rbarnes@sdccd.cc.ca.us
Competition Tsarina	Antoinette Hodges	(760) 591-0088	ahodges@cts.com
AHA Envoy	Tyce Heldenbrand	(858) 442-3041	tyce.heldenbrand@wfinet.com
Membership	Sandy James	(858) 695-3799	sandy@elvis1.com
Member-at-large	Bob MacKay	(760) 436-7297	bmackay@cts.com
Member-at-large	Richard McLaughlin	(619) 280-5855	richardmcl@home.com
Member-at-large	Leo Barendse		leo.barendse@nokia.com
Internet Guy	Harold Gottschalk	(619) 390-1753	heg@softbrew.com
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 Duella Lane, Carlsbad, CA 92009. E-mail contributions should be sent to glorton@cts.com or lortonga@efds.w.navy.mil.

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Greg Lorton
QUAFF Newsletter Editor
2602 La Duella 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