

QUAFF

QUALITY ALE AND FERMENTATION FRATERNITY

February 1997

NEXT MEETING
Tuesday, February 18
7:30 PM Sharp
La Jolla Brewing Company

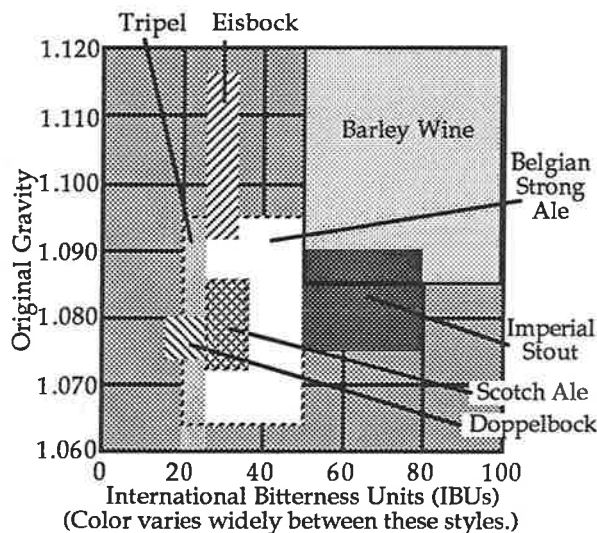
MEETING TOPICS

- All-Grain Brewing - Infusion Mashing by Tod Fitzsimmons
- Bock by Bob (Whritner)
- Bring Your Good Homebrew

Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Luscious Lager	This meeting!	March 10
Bock is Best	May 6	May 19
Extract Extravaganza	July 22	August 4
Weiss is Nice	October 7	October 20
Bitter Mania	November 18	December 1

Bring four 10-14 oz bottles (brown or green only) to 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 (early in each month), or the regular monthly meetings (later in the 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.)



BARLEY WINE

Weighing in as the British and American contenders in the heavyweight beer categories are English- and American-style barley wines. These styles compete with doppelbocks and eisbocks, Imperial stouts, Belgian tripels and strong ales, and Scotch ales as the world's strongest beers. At the high end, only eisbocks have a starting gravity as high as barley wines. Barley wines get up to 12.2% (vol) alcohol.

According to the AHA guidelines, barley wines have the highest bitterness, as measured by IBUs (International Bitterness Units). But this is deceiving, since the high bitterness balances the otherwise intense maltiness. (Of course this doesn't prevent homebrewers from pushing the bitterness boundaries of barley wine. What are Rich Link's or Tod Fitzsimmons' upper limits on IBUs for a barley wine?)

Barley wine has a bit of a checkered past. In the past, barley wine was marketed in England as a cheap alternative to hard liquor. However, with the beer renaissance, the status of barley wine has significantly improved.

This year, the American Homebrewers Association split the Barley Wine Category (Category #1) into English-Style Barley Wine (1a) and American-Style Barley Wine (1b). The only difference is the use of English or American hops. Otherwise, the characteristics are identical. Obviously, the new American-Style subcategory has been added in response to the new microbrewed barley wines offered by Sierra Nevada (Bigfoot), Rogue (Old Crustacean), Anchor (Old Foghorn), Bridgeport (Old Knucklehead), etc.

Classic English barley wines include Old Nick (from Young's) and Fuller's Golden Pride. Although Michael Jackson and other British beer experts call Thomas Hardy's Ale an Old Ale, its characteristics (including 1125 OG!) clearly make it a barley wine (at least by AHA standards).

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SPENT GRAINS

Notes from the January Meeting

recorded by Greg Lorton

President Dion Hollenbeck convened the meeting at 7:40 on January 21 at La Jolla Brewing. Although the turnout was relatively sparse, we did have a number of guests, including Bradley Gordon, Eric Farquhar, and three more visitors (Chris, David, and Eric).

Eric Farquhar made an interesting offer to QUAFF members. He lives on a boat, and this doesn't afford him the space to brew. He needs a partner who can brew with, and who can provide a place to store his equipment. (See the ad that follows.)

Bradley who returns to San Diego from a number of years in the Bay Area, talked about his visit to Coronado Brewing. The food and the beer were both excellent. Rick Steele pointed out the Whole Foods in La Jolla had "tins" of Belgian single, double, triple, and quadruple available for \$4.00. Dion mentioned that they were brewed by La Trappe, a Trappist brewer.

Dion announced that nine people passed the BJCP exam held on October 26. Bob Whritner passed again, having taken the exam before. The other eight were taking the exam for the first time. The new judges are Sergio Escorza, Andy Gamelin (Barley Engineers), Dion Hollenbeck, Charles Hudak (San Diego Brewing), Brian Jones (Barley Literates), Greg Lorton, Ted Newcomb, and Brad Sjöberg (Foam on the Brain).

For our Brewer's Corner discussion, Eric (visitor from Foam on the Brain) described an off-tasting pale ale (chalky). He went on to say that he uses an enamel brewing pot that had become chipped. The ensuing discussion drifted to potential iron contamination, care in cleaning enamel pots, and alternatives, such as stainless steel pots made from Sankey kegs, and cheap sources of stainless steel pots. Dion also warned that frequently the most apparent cause of a brewing problem (or any technical problem) may not be the real cause of the problem. *(Note - any coated mild steel pot can cause iron contamination if the coating becomes scratched. Iron has a very low taste threshold, as low as 0.02 parts per million, and imparts a disagreeable inky or blood-like taste. - Greg)*

Bob Whritner and Dion Hollenbeck led the first of what will be a series of discussions on all-grain brewing. This month's topic was what equipment is needed to move from extract and specialty-grain-only brewing to all-grain. They present both two-vessel mashing systems and single vessel mashing systems. The two-vessel systems have a mash tun and a lauter tun. At its simplest, the lauter tun can consist of a plastic bucket with a spigot at the bottom, and a bag to strain out the grains following mashing. A single

vessel mashing system consist of a mash tun with a sieve plate or perforated tube. Once mashing is complete, the wort is drawn off through the plate or tube. Usually a plastic insulated bucket (e.g., picnic cooler) is used. Bob and Dion also described how step infusion mashes and decoction can be done with the equipment.

An all-grain brewer needs a brew pot large enough to handle all of the wort, plus extra room for steam boiled off. For a 5-gallon brew, this translates to an 8-gallon brew pot (allowing a little freeboard to avoid boilovers). Alternatively, you could use two 4-gallon pots.

The other necessary piece of equipment is a wort cooler. Since all of the wort is boiled, the wort must be cooled quickly to reduce the potential for contamination due to exposure to the air. Dion displayed his celebrated clover-leaf copper immersion coil. *(Note - The most ingenious of Dion's suggestions was the use of a small agitator to keep the wort circulating to cool faster. I'm not much of a gadget guy, but I know that this will reduce cooling time, by increasing the heat transfer coefficient and keeping the temperature differential between the wort and the cooling water up. - Greg)*

The discussion finished with techniques for cooling faster (use of ice baths and multiple coils), as well as counterflow coolers. This will likely be the topic of a more detailed discussion in the future.

The meeting finished with Erol Kilki's in-depth discussion of lager beers. He touched on the history of the various European lager styles, their defining characteristics, the different brewing processes, and comparisons of classic European styles with commercial American lagers. Erol offered Pilsener Urquell as the classic Bohemian Pilsener. Unfortunately, we found that the beers were a bit light-struck (skunky odor and taste), and that diminished the character of this beer.

The January Beverage List

Greg and Liz Lorton Brown Porter
One beer?! Whatsamattayougys! Wheresyurbeer?

BREWING PARTNER WANTED

Eric Farquhar is looking for a brewing partner and a place to store his brewing equipment. Eric lives on a boat, and doesn't have room to brew. However, he does have considerable experience and has accumulated a considerable amount of equipment for brewing (which is now in storage). He is looking for someone who is interested in being a brewing partner who can provide a place to store his equipment. If you would be interested in partnering with Eric, call him at 523-3264.

Brewing To-Do List:

- Bring your best lagers to the next QUAFF meeting for judging for the AHA club-only contest, "Luscious Lager." Eligible categories are Munich Helles, Dortmunder/ European-Style Export, German-Style Pilsener, Bohemian-Style Pilsener, American-Style Pilsener, American Lager, American-Style Light Lager, American Lager/Ale or Cream Ale, American-Style Premium Lager, and American Dark Lager.
- Get your entries for the Fourth Annual America's Finest City Homebrew Competition ready to go. Don't be left out! Be part of what we hope will be the largest AFCHBC ever.
- The first round entry window for the National Homebrew Competition is between April 28 and May 9. Entries from California should be sent to NHC '97, c/o Bencomo's Homebrew Supply, 1544 Palm, Fresno, CA 93728. Rules and information are in the Winter 1996 issue of *Zymurgy*.
- It's time to start thinking about brewing your beer for the 7th Annual Southern California Homebrewers Festival at Lake Skinner (near Temecula). QUAFF needs to provide at least 50 gallons!
- Bock is Best is the next AHA club-only contest, with entries due to QUAFF on May 6. Bock styles need some aging, and you've got three months until the actual contest (May 19). Bock is Best includes Traditional Bock, Doppelbock, Eisbock, and German-Style Helles Bock/ Maibock.
- The August AHA club-only contest is Extract Extravaganza. Details to come?!

1997 America's Finest City Homebrew Competition

The Fourth Annual America's Finest City Homebrew Competition is less than a month away. The competition will be held on March 8, with entries due to AleSmith Brewing Company between Tuesday, February 25, and Tuesday, March 4. Now is the time to get your beers ready for the contest! Rules and entry forms are included in the insert in this newsletter. Make as many copies as you need. Entries can also be registered on line through the Internet at <http://www.vigra.com/~hollen/AFCHBC.html>

We are looking to make this the most successful AFCHBC to date, and Dion Hollenbeck is organizing the contest with an expectation of 300 entries.

We are still accepting volunteers for stewards. Stewards assist the judges in preparing and presenting the beers for judging. To volunteer, call Dion Hollenbeck at 597-7080 x 164 (work) or 459-8724 (home), or e-mail him at hollen@vigra.com.

BOTTLES AVAILABLE

Seven cases of 22 ounce bottles are available to a good home. The bottles are brown with raised lettering, and are dirty, but serviceable. Call Jeff Majors at 571-5558 if you are interested.

New Potato Pesto Salad

A number of people wanted the recipe for Merry Virgilio's potato pesto salad that she brought to the party at the Whritner's. Here it is!

- 1 pound new potatoes (10 tiny)
- 2 hard-boiled eggs, quartered
- 4 green onions, sliced
- 1 bunch fresh basil, chopped
- 2 cloves garlic, halved
- 1 tablespoon olive oil
- 1 ounce Parmesan cheese, grated
- 2 tablespoons pine nuts, toasted

Place potatoes in a large saucepan, cover with salted water, and cook for 10 to 15 minutes until tender, cool enough to handle. Cut each in half and combine with eggs in a salad bowl. Scatter onions on top. Combine basil, garlic, oil, cheese, and 1 tablespoon pine nuts along with 1/4 cup water in a blender or food processor; buzz to a smooth paste. Pour over salad, toss very gently to cover, and garnish with remaining pine nuts. Best served at room temperature with a stout.

Tod Fitzsimmons' India Pale Ale was selected as QUAFF's entry in the Hail To Ale AHA Club-Only Competition. Good Luck, Tod!

Seventh Annual Southern California Homebrewers Festival

May 3 in Temecula

The ever popular Southern California Homebrewers Festival will return to Lake Skinner on May 3. The ticket price will be \$25 per person, available from Ted Newcomb. The price includes parking and shuttle service from the parking and fest-designated motels, a commemorative beer tasting glass, renowned speakers, live entertainment, and of course, copious amounts of fine lagers, ales, and ??? Designated drivers pay the same amount, but will receive another premium, rather than a tasting glass.

Rich Link says that the speakers tentatively lined up for this fest will be Candy Schemerhorn (cooking with beer), Dr. George Fix (chemist, mathematician, and brewing scientist), and Dave Miller (author and brewmaster). Entertainment will be provided by the Maltose Falcons Brews Band, and another group to be named later. The tent area will be expanded to accommodate more clubs and for the comfort of those listening to the speakers.

Camping will be available at the fest site at an additional charge. Call (800) 234-7275 to make reservations. (We might try to get a set of campsites together. We'll discuss this in upcoming meetings.) When reserving for a campsite, mention that you will be there for the Homebrew fest. Campground A will be where most of the festival attendees will be staying. The charge per campsite is \$16 per night for two people and \$1 per night for each additional

person (maximum 6 people per site). Water and electric hookup are available at each site. There is an additional \$4 charge for a second car, with no more than two cars allowed per site. There are also sites available with full hookups for motorhomes.

There will be three vendors selling food throughout the day at a reasonable cost, including Saturday morning breakfast. T-shirts and mugs will be available for sale, as well as the ever popular raffle, featuring a complete all-grain brewing system!

Each participating club is requested to bring 50 gallons of beer. Last year, some clubs brought 100 to 200 gallons! Now is the time to start brewing for Temecula. (You can be assured that you will be reminded that we are looking for as many people to bring beer as possible.) Dion is currently planning a sophisticated yet elegant beer dispensing line that will make life easier for everyone manning the QUAFF booth.

For those of you with a Friday afternoon (May 2) available, and an interest in golf, Tim Higman of the Barley Bandits is getting a golf outing together. If you are interested, call him at (714) 661-3796. *Combining homebrew and golf seems to add a whole new dimension to someone's golf handicap! - GL*

Beginning on February 15, a Festival Hotline will be up and running at (562) 908-9434. Rich and Teresa Link are QUAFF's official delegates to the festival.

No children or pets allowed in the festival area!
(But they can be in the campground.)

This will be the third festival that Liz and I have attended. We've had a great time at the 5th and 6th festivals, and have learned quite a bit from the speakers. We are getting ready to brew a batch of Tripel specially for the festival. - Greg

January QUAFF Quiz Answers

Here are the answers to last month's quiz on brewing abbreviations:

A-B	Anheuser-Busch
AHA	American Homebrewers Association
ASBC	American Society of Brewing Chemists
BJCP	Beer Judge Certification Program
CAMRA	Campaign for Real Ale
DME	Dry Malt Extract (or Dark Malt Extract?)
DMS	Dimethyl Sulfide
DO	Dissolved Oxygen
EBC	European Brewing Convention
EKU	Erste Kulmbacher Union
ESB	Extra Special Bitter
FG	Finishing Gravity
GABF	Great American Beer Festival
HBU	Homebrew Bittering Unit
HSA	Hot-Side Aeration
IBS	Institute for Brewing Studies
IBU	International Bittering Unit
IPA	India Pale Ale
LME	Liquid Malt Extract (or Light Malt Extract?)
OG	Original Gravity
PU	Pilsener Urquell
RIMS	Recirculating Infusion Mash System
RO	Reverse Osmosis
SNPA	Sierra Nevada Pale Ale

BJCP Exam Questions

Based on my vague recollections and the cryptic notes I scribbled down at the end of the exam, here are the questions on the BJCP exam held on October 26, 1996, at La Jolla Brewing Company.

- 1a. Describe the purpose of the Beer Judge Certification Program.
- 1b. Identify the styles of beers associated with the cities of Burton-on-Trent, Edinburgh, Bamberg, Newcastle, and Vienna.
2. Describe the characteristics of the beers identified in Question 1b.
3. Describe the different styles within the bock family.
4. Describe four different major styles of wheat beer. For his question, simple differences in strength or color do not differentiate major styles.
5. Describe sources of fruitiness, lack of body, and sour-acidic taste. What can be done to correct them?
6. Describe and compare the yeasts to be used for a bitter, a doppelbock, and a California Common beer.
7. Describe and compare Kölsch, cream ale, and Munich Helles styles.
8. Describe the malting process and the contributions that malt makes to beer.
9. Describe the role of hops in brewing. Describe varieties, origins, characteristics, and examples of styles used for characteristic hops.
10. Prepare an all-grain recipe for a Bohemian Pilsener.

For the tasting, we were given samples of a Bohemian pilsener (Pilsener Urquell), American pale ale (Brewers Union), American brown ale (Brewers Union), and an oatmeal stout (Samuel Smith's). The essay portion accounted for 70% of the grade, and the tasting portion accounted for 30%. Three hours was allowed for the exam.

CALENDAR

February

- 18 February QUAFF Meeting at La Jolla Brewing (7:30)
- 25 Opening for entries for AFCHBC

March

- 4 QUAFF Board Meeting at San Diego Brewing (6:00)
- 4 Deadline for entries for AFCHBC
- 8 Fourth Annual America's Finest City Homebrew Competition at AleSmith Brewing Company
- 18 March QUAFF Meeting at La Jolla Brewing (7:30)

April

- 1 QUAFF Board Meeting at San Diego Brewing (6:00)
- 15 April QUAFF Meeting at La Jolla Brewing (7:30)
- 28 Opening for entries for first round of National Homebrew Competition

May

- 3 National Homebrew Day
- 3 7th Annual Southern California Homebrew Festival Lake Skinner (near Temecula)
- 7 QUAFF Board Meeting at San Diego Brewing (6:00)
- 9 Deadline for entries for first round of National Homebrew Competition
- 21 May QUAFF Meeting at La Jolla Brewing (7:30)

1997 Dues are due NOW!

If you haven't already paid, make your check for \$15 payable to Ted Newcomb. *Delinquent members will be dropped after the March newsletter.*

THE SAN DIEGO BREWING SCENE

BREW PUBS

- Baja Brewing Company** 231-9279
203 Fifth Avenue (Gaslamp Quarter)
Juan Pistola's Pale, Sangria Ale, Acapulco Gold, Cerveza Cafe, La Bruha Negra, Agave Light
- Callahan's Pub and Brewery** 578-7892
8280A Mira Mesa Boulevard (Mira Mesa Mall)
Callahan's Red, Shamrock Gold, IPA, Black Mountain Porter, Blueberry Wheat, Baja Chili Beer
- Carlsbad Brewery and Public House** 434-4212
571 Carlsbad Village Drive (Carlsbad)
Wildflower Honey Wheat, Forever Elm Avenue Pale, Roosevelt Street Red, Wonder IPA, Spirit of Love Brown Ale
- Cerveceria, La Cruda** 239-0117
500 4th Street (Downtown)
Tidal Wave Wheat, Las Brisas Light Ale, Red Bush Ale, Blowfish Bitter, Mekanudo Porter
- Coronado Brewing Company** 437-4452
170 Orange Avenue (Coronado)
Coronado Golden, Hefe-Weizen, Brown Ale, Oatmeal Stout
- Del Mar Stuff Pizza Cafe & Restaurant** 481-7883
12840 Carmel Country Road (Carmel Valley)
Oatmeal Stout, Pale Ale, Amber, ESB, Hefeweizen, Blueberry Wheat, Scotch Ale
- Dino & Luigi's Stuff Pizza Sports Bar and Microbrewery** 592-7883
10155 Rancho Carmel Drive
- Hops! Bistro and Brewery** 587-6677
4353 La Jolla Village Drive
Blonde Ale, Red Moon Raspberry, 3-Peat Wheat, Sunset Red Ale, Grand Slam Golden Ale, Triangle IPA, Bock
- Karl Strauss Brewery Gardens** 587-2739
9675 Scranton Road (Sorrento Valley)
- Karl Strauss Old Columbia Brewery & Grill** 234-2739
1157 Columbia Street (Downtown)
- Karl Strauss Brewery & Grill** 551-2739
1044 Wall Street, (La Jolla)
Karl Light, Amber Lager, Stargazer Ale, Red Trolley Ale, Marty's Bliss, Strauss Stout, Oatmeal Stout
- La Jolla Brewing Company** 456-2739
7536 Fay Street (La Jolla)
Red Roost Ale, Windansea Wheat, Pumphouse Porter, Sealane Amber
- Pizza Port/Solana Beach Brewery** 481-7332
135 N. Highway 101, Solana Beach
Hefeweizen, Rivermouth Raspberry, Honey Ale, Nut Brown, Port's Porter, Sharkbite Red
- San Diego Brewing Company** 284-2739
10450 Friars Road
Grantville Gold, San Diego Amber, Old Town Nut Brown, Mission Gorge Porter, Admiral Baker's Best, Old 395 Barley Wine
- San Marcos Brewery & Grill** 471-0050
1080 W. San Marcos Boulevard
Amber Ale, Pale Ale, Brown Ale, Oatmeal Stout, Hefe Weizen
- Sports City Cafe and Brewery** 450-3463
8657 Villa La Jolla Drive
Oatmeal Stout, Two-Berry Ale, Charger Gold, Aztec Amber
- Terrific Pacific Brewery & Grill** 270-3596
721 Grand Avenue (Pacific Beach)
Pale Ale, Amber, Stout, Hefeweizen, Peach Wheat Ale

MICROBREWERIES

- AleSmith Brewing Company** 549-9888
9368 Cabot Drive (Miramar)
Brewers: Ted and Skip
ESB, Golden Anvil Black Anvil Oatmeal Stout
- Stone Brewing Company** 471-4999
155 Mata Way, Suite 104, San Marcos
Brewer: Steve Wagner
Stone Pale Ale
- Ballast Point Brewing** 298-2337
5401 Linda Vista Road, Suite 409, San Diego 92110
Brewer: Peter A'Hearn
N₂-tapped Special, Belgian White Porter, Barley Wine in Tasting Room
- Brewer's Union** 278-2739
5553 Kearny Villa Road, San Diego 92123
Brewer: Josh Lippitt
Extra Pale Ale, Brown Ale, Golden Ale

HOME BREWING SUPPLIES

- American Homebrewing Supply** 450-9476
11404 Sorrento Valley Road, Suite 103, San Diego 92121
- Beer Crafts** 591-9991
950 W. San Marcos Blvd, Suite I, San Marcos 92069
- Beer and Wine Crafts** 447-9191
450 Fletcher Parkway, El Cajon 92020
- Brewers Beer Gear** 434-0435
2633 State Street, Carlsbad 92008
- Home Brew Mart** 295-2337
5401 Linda Vista Road, Suite 406, San Diego 92110
- Home Brew Mart** 794-2739
731 S. Highway 101, Suite 1B2, Solana Beach 92075
- Ocean Beach Homebrewery Supply** 222-8408
1922 Bacon Street, Ocean Beach 92107
- U of Brew** 578-9405
9245 Dowdy Drive, Suite 113, San Diego 92126

BREW-ON-PREMISES

- Brewer's Union** see above under Microbreweries
- Murphy's Custom Brewing**
2640 Financial Court, San Diego 92117

BEER SUPERSTORES

- Beverages, & more!**
8410 Center Drive, La Mesa 461-6230
212 N. El Camino Real, Encinitas 943-6631
11475 Carmel Mountain Road, Carmel Mtn Ranch 673-3892
- Mesa Liquor and Wine Company** 279-5292
4919 Convoy Street, San Diego 92111

**SUPPORT
YOUR
LOCAL
BREWERY**

What's New? Call Greg or Liz Lorton (943-8280) with new information on San Diego brewpubs and microbreweries, or E-Mail to GALorton@oees.com.

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MEMBERSHIP INFORMATION

Membership dues are \$15 per calendar year, due January 1, and expiring on December 31.

Make check payable to Ted Newcomb.

CONTRIBUTED ARTICLES

Articles are gratefully encouraged and accepted, and are printed at the editor's discretion. Articles must be received no later than 11 days before the next meeting date. Articles may be mailed to Greg Lorton, QUAFF Newsletter, 2602 La Duella Lane, Carlsbad, CA 92009. E-Mail contributions are accepted at GALorton@oees.com

POSTMASTER - PLEASE DELIVER TO THE ADDRESS ON THE STAMPED SIDE!!! THANK YOU!!!

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

JCP
Sanctioned Competition

4TH ANNUAL
AMERICA'S
FINEST CITY
HOMEBREW COMPETITION



ENTRY FORM

BREWER(S) INFORMATION

Name(s) _____
Street Address _____
City _____ State _____ Zip _____
Phone (h) (_____) Phone (w) (_____)
Are you a member of an AHA Registered Homebrew Club? ☐ Yes ☐ No
If so, what is its name? _____ (Please spell out the full club name. Do not abbreviate)

ENTRY INFORMATION

Name of Brew _____ Special Ingredients/Classic Style: _____
Category/Subcategory (print full names) _____
Category _____ Subcategory _____
Recipe is: ☐ Malt Extract Only ☐ Malt Extract & Grain ☐ All-grain ☐ Mead ☐ Cider
For Mead, Cider ☐ Dry ☐ Medium ☐ Sweet

BOTTLE ID FORMS

BOTTLE ID FORM.....

Name _____
Street Address _____
City _____
State _____ Zip _____
Phone (_____) _____
Name of Beer _____
Category Entered _____
Subcategory Entered _____
Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

BOTTLE ID FORM.....

Name _____
Street Address _____
City _____
State _____ Zip _____
Phone (_____) _____
Name of Beer _____
Category Entered _____
Subcategory Entered _____
Homebrew Club _____

ATTACH ONE FORM TO EACH BOTTLE

Fourth Annual America's Finest City Homebrew Competition

Based on the last three years, we expect about 300 entries this year. We have been able to attract a list of impressive beer judges, and we hope to carry on that tradition. AleSmith Brewing Company will be the site of the judging again this year.

Vital Facts

- Judging will take place on Saturday, March 8, 1997.
- Entries will be accepted from Tuesday, February 25 through Tuesday, March 4.
- The 1997 AHA National Competition guidelines will be used for any and all beverage styles. (See the *Zymurgy* Winter 1996 issue, or contact us.
- In addition to the forms on the back of this sheet, the 1997 AHA National Competition entry forms may be used (*Zymurgy* Winter 1996 issue), or contact us, or register online at:
<http://www.vigra.com/~hollen/AFCHBC.html>
No recipe forms are required.
- The entry fee is \$6.00 for the first entry, and \$4.00 for additional entries.
- Make checks payable to **Ted Newcomb**, and include with the entries.
- Ship 2 (two) bottles per entry (1st round plus Best of Show).
- Indicate by arrow which side is up, so we can store the boxes properly.
- Ship entries to: AFC
c/o AleSmith Brewing Co.
9368 Cabot Drive
San Diego, CA 92126

Entries shipped directly to AleSmith will be placed directly in their walk-in cooler. In past years, many of the San Diego county homebrew supply shops have been generous to accept "walk-in" entries, which we collect in bulk after the entry window closes. Check with your local (San Diego county only) homebrew supply store, if you prefer this method.

Because of limited space and the need for concentration required by the judges, the judging will not be open to spectators or competing brewers.

Good Luck,

Dion Hollenbeck
Organizer
(619) 597-7080 x164 (work), 459-8724 (home)

Skip Virgilio
Judge Coordinator
(619) 549-9888 (work), 566-7061 (home)

Official Rules

1. Entries must be bottled in plain green or brown 10 to 14-ounce glass bottles. Bottles must have no distinguishing markings. Caps must be plain or completely blacked out with an indelible marker. Swing-top bottles are not permitted. Corked bottles meeting the above standards are permitted, provided the bottles are capped over the cork.
2. Two bottles are required for each entry. (one for first-round judging and one for Best of Show, if necessary)
3. The fee for the first entry for each brewer is \$6.00. Each subsequent entry is \$4.00. Only one entry per subcategory per brewer is permitted. (A second brewer helping on the batch does not count as two brewers.)
4. To enter, fill out an entry form for each entry, completely listing the names of all brewers who participated in the brewing process. Fill out a bottle label for each bottle, and attach the label with a rubber band. **Do not use tape to attach bottle labels. This is a disqualification!!!** Fill out your check for the correct amount, payable to **Ted Newcomb**. Enclose all entry forms, your check, and your entries in a well-packed box.
5. The brewer is solely responsible for entering in the proper category. If you enter in categories 3c, 20b, 20c, 21, 22, 23, 25, 26, 27, 28c, or 28d, it is mandatory that you fill in the space for "Special Ingredients/Classic Style," or your beer will be disqualified. Fill in the following information for these styles:
 - 3c type of fruit
 - 20b emulated classic style and type of smoke
 - 20c special ingredients and type of smoke
 - 21a fruits or vegetables used
 - 21b fruits used and emulated classic style
 - 22a herbs used
 - 22b herbs used and emulated classic style
 - 23a special technique or ingredients
 - 23b special technique or ingredients, and emulated classic style
 - 25 type of honey used
 - 26 fruits or vegetables and type of honey used
 - 27 herbs or spices and type of honey used
 - 28c still or sparkling
 - 28d special ingredients or special yeast used
6. For all styles, the 1997 AHA National Homebrew Competition Style Guidelines will be followed in judged.
7. Minimum scores must be achieved for awards as follows: 35 points for first place, 30 points for second place, 25 points for third place.