



# QUAFF

QUALITY ALE AND FERMENTATION FRATERNITY

June 1997

**NEXT MEETING**  
**Tuesday, June 17**  
**7:30 PM Sharp**  
**La Jolla Brewing Company**

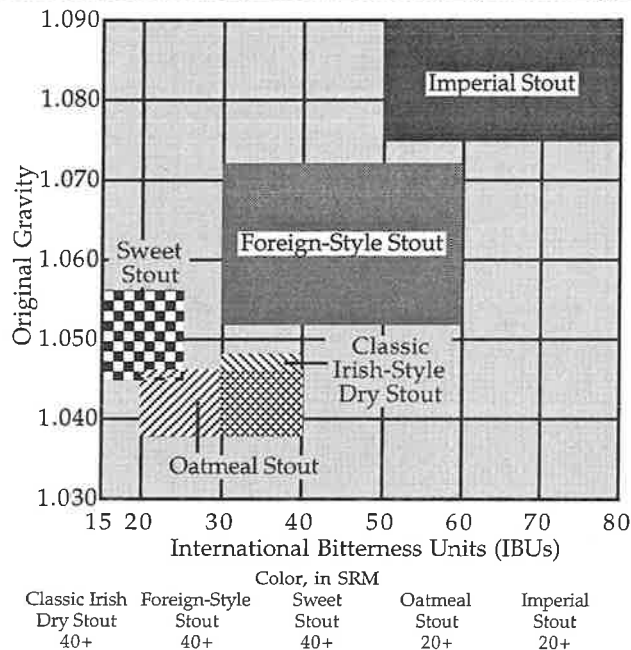
## MEETING TOPICS

- The Role of Oxygen in Brewing  
by Tim Lucas
- Del Mar Fair, other upcoming events
- Bring Your Homebrew

## Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Extract Extravaganza	July 15	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.)



## STOUTS

When most people think of stouts, a creamy Guinness comes to mind. Guinness pretty much is the standard for the classic Irish dry stout. But there are four other styles recognized by the American Homebrewers Association with the stout category. And even within the classic Irish dry stout subcategory there are a couple of popular examples.

Stout is believed to have evolved from porter during the early days of industrial-scale brewing. The name is believed to be a contraction of "stout porter," referring to a stronger version of a porter, offered as a companion to a regular porter.

Most people think that Guinness is a strong beer, but are really deceived by the strong roasty taste. The alcohol content of a classic dry Irish stout ranges from 3.2 to 4.2 % (by weight). The body is light to medium. Foreign-style stout is a stronger version of a dry stout, with more body and hop bitterness. Foreign-style stout is also characterized by a dry roasty taste from roasted barley.

Sweet stout and oatmeal stout are both English styles of stouts (as opposed to Irish). With these stouts, the roasty taste comes from dark malts (chocolate and crystal malts, rather than unmalted roasted barleys). Sweet stout is also referred to as cream stout, and was historically known as "milk stout." The "milk" is provided by lactose, which adds body. (It doesn't add a lot of sweetness, in and of itself.)

Oatmeal adds a silky, rich taste to stouts. The roastiness in oatmeal stouts does not add bitterness (as opposed to dry and foreign stouts). The moderate bitterness comes from the hops. Both oatmeal and sweet stouts are relatively low in alcohol.

Imperial stout (Russian Imperial Stout) was originally brewed for export from England to Russia during the time of the czars. Imperial stouts usually combine high hop and roasted bitterness with a high alcohol content. Not a beer for the timid!

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## SPENT GRAINS

Notes from the May Meeting  
recorded by Greg Lorton

Vice President Tod Fitzsimmons officially called the meeting to order in the Back Room of La Jolla Brewing Company. *Thanks to Tod Fitzsimmons and Liz Lorton for keeping notes on the meeting. - Greg*

Carlsbad Brewing should be reopening soon under the ownership of Gina and Vince Marsaglia. The Blind Pig has gone bankrupt. See the story ----->.

The Del Mar Fair Homebrew Contest will be held on Sunday, June 29, with entry forms due on Friday, June 13. This year, a \$5.00 entry fee will be due with the entry forms. This year, we will have a membership table at the Fair.

Thanks to Rich and Teresa Link for their involvement at the Temecula festival.

The Oktoberfest picnic will be held on Saturday, September 27 at Santee Lakes.

Charles Hudak made the feature presentation in the unique Flanders ales of western Belgium. Red and brown Flanders ales feature some of the more unusual tasting beers in the world. Charles brought in three examples of Belgian ales to bring some first hand experiences to his talk. The beers offered included Liefman's Goudenband Ale, Liefman's Kriekbier, and Rodenbach Red Ale.

This month, we only had one homebrew, thanks to Rick Steele. We've gotten into an almost predictable pattern of alternating - lots of beers one month, few beers the next month. Maybe we'll get lots in June.

### The May Beverage List

Rick Steele

Scotch Ale

### Brewing To-Do List:

- Don't forget the Del Mar Fair. Judging will be held beginning at 12:30 on Sunday, June 29, in the Paddock Area at the Fair. Entry forms, due to the Del Mar Fair Entry Office, must postmarked by Friday, June 13. Don't forget the \$5 processing fee (per entrant, not per beer)!
- The August AHA club-only contest is **Extract Extravaganza**. This contest is open to any style, as long as the malt is at least 75% extract. The entries are due on July 15 at the QUAFF meeting. Now is time to brew.
- **Weiss is Nice** is held in October, with entries due to QUAFF at the September QUAFF meeting (September 16) or at the October 7 Board meeting. This one should probably be brewed in late August or early September. Weiss is Nice includes the four styles in AHA category 19 (Berliner Weisse, Weizen/Weissbier, Dunkelweizen, and Weizenbock)
- **Bitter Mania** will be held on December 1, with entries due to QUAFF at the November meeting. Bitter Mania includes AHA Category 7 (English Ordinary Bitter, English Best (Special) Bitter, and English Strong (Extra Special) Bitter.)

## Blind Pig Brewing Co. Files for Bankruptcy

by Greg Lorton

For the last few months, rumors have been flying about the status of Blind Pig Brewing Company in Temecula. The Blind Pig has been a local icon (if Temecula is considered local) on the microbrewing scene, with its ever popular variety of hoppy ales.

At the April meeting, Charles Hudak asked if anyone had heard the rumors that the California Department of Alcohol Beverage Control had shut down the Pig. Other rumors began circulating about the fate of Blind Pig, including possible bankruptcy. Yours truly could not find Blind Pig beer at Beverages and More in Encinitas in early May. *(The ABC suspended Blind Pig for 20 days beginning on February 20 for setting up a beer tasting table at a public event without a permit. The Blind Pig never reopened.)*

Early in May, a Chapter 7 bankruptcy petition was filed in U.S. Bankruptcy Court by Mr. Robert Rosenstein, an attorney representing the owner of a new microbrewery (The New Blind Pig Brewing Co.). The new micro is owned by Kings Hawaiian Holding Co., which owns Kings Hawaiian Bakery.

According to two articles in the Press-Enterprise, The Blind Pig Brewing Company was operating pretty much out of control financially. The partners operating the company were too busy brewing beer to keep track of the money side of the business. According to Dana Ballard, who handled sales and deliveries, Blind Pig had bounced more than 600 checks to suppliers and employees during 1995 and 1996. Co-founder Vinnie Cilurzo was spending 80 to 100 hours per week making beer, leaving no time to manage the business. Vinnie sold his interest in Blind Pig last year, and has since moved to Northern California, where he is a brewing consultant for Russian River Brewing Company.

According to the Chapter 7 filing (Chapter 7 is bankruptcy to liquidate the business with no intent to reorganize as a viable business venture), Blind Pig had \$530,000 in debts and \$0 in assets. North County Bank had foreclosed on the company and sold the assets. Included in the debts was an \$88,000 loan from the city of Temecula made as an economic redevelopment incentive.

The New Blind Pig Brewing Company acquired the assets through the North County Bank foreclosure sale, as well as the recipes and the rights to brand names. The new company will operate in the same location as the original Blind Pig. The New Blind Pig should be brewing within a month (if not already).

## CALENDAR

- June  
 17 June QUAFF Meeting at La Jolla Brewing (7:30)  
 29 Del Mar Fair Home Brew Contest (entries in by noon)
- July  
 1 QUAFF Board Meeting at San Diego Brewing (6:00)  
 15 July QUAFF Meeting at La Jolla Brewing (7:30)
- August  
 5 QUAFF Board Meeting at San Diego Brewing (6:00)  
 19 August QUAFF Meeting at La Jolla Brewing (7:30)
- September  
 2 QUAFF Board Meeting at San Diego Brewing (6:00)  
 16 September QUAFF Meeting at La Jolla Brewing (7:30)  
 27 QUAFF Oktoberfest Picnic, Santee Lakes
- October  
 4 QUAFF Board Meeting at San Diego Brewing (6:00)  
 18 October QUAFF Meeting at La Jolla Brewing (7:30)

## Assorted QUAFF News

We are planning to have a table or booth at the Homebrew Contest at the Del Mar Fair. The table will be set up to provide potential new members with information about QUAFF. The table may also provide a convenient rendezvous location to await the results of the Homebrew Contest. Remember that entries for the Del Mar Fair must be brought in by noon on Sunday, June 29. Judging will begin at 12:30. The results are announced as each panel completes the judging. Categories with only a few entries may be announced as early as 1:00 or 1:30. By the time the Sweepstakes winner is selected it may be 6:00 or 7:00.

Entry forms must be submitted to the Entry Office by Friday, June 13. (A June 13 postmark on a mailed entry is OK.) Most homebrew supply shops have entry forms, or look in last month's newsletter.

Erol Kilki has been tasked with the responsibility of organizing the next official QUAFF pub crawl. The pub crawl is tentatively set for the end of October (so as not to conflict with the Oktoberfest picnic on September 27), but a firm date hasn't been set. We will be asking members at the next meeting who would like to participate. We will probably rent vans and get designated drivers, so that we don't end up with a large financial commitment on a bus. We are also considering a trip up into LA and/or Orange County, rather than a local crawl. The Stuffed Sandwich in San Gabriel with their mega-selection of imports and microbrews is one suggestion.

Since our participation in AHA club-only competitions has been sporadic recently, Tim Lucas suggested that several members get together to brew a "club entry". This will be discussed at the next meeting. There is nothing to prevent a group of interested QUAFF brewers from doing this anyway.) *(Those of us who got together at Bob Whritner's in January had a good time making the Dubbel. This might be an interesting way of experiencing our different brewing techniques. - Greg)*

## REINHEITSGEBOT

*provided by Erol Kilki off the Web*

Here is the English translation of the 1516 Reinheitsgebot law of Bavaria.

*How beer is to be brewed and poured out across the land.*

*We decree, establish and ordain at the behest of the Lords of Bavaria that henceforth in all the land, in the countryside as well as our towns and marketplaces, there is no other policy than this: From Michaelmas until the Feast of St. George, one mug or 'head' of beer will not be sold for more than one Munich penny; and from the Feast of St. George until Michaelmas, a mug will not be sold for more than two pennies of the same reckoning, and a head for no more than three heller, under pain of penalty. But when one brews any beer (other than Märzenbier), it will under no circumstances be poured or sold for more than one penny per mug. Further we decree than henceforth in all our towns, marketplaces and the whole of the countryside, no beer shall contain or be brewed with more ingredients than barley, hop and water. He who knowingly violates these laws will be summarily fined a keg of beer each time it happens. However, if a publican buys one, two, or three Eimer of beer from a brewery in our towns, marketplaces, or the whole countryside, to sell to the local townspeople, to him alone it will be allowed and permitted to sell mugs and heads of beer for one Heller more than is written above. Also the Lords of Bavaria reserve the right to decree appropriate changes to this decree for the public benefit in the event that strong hardship arises from shortages and price increases of grains (since the seasons and the region and the harvest times in our land can vary); in that event the right to adjust the regulations over the sale are explicitly expressed and established.*

Mug = 1.069 liters (in Bavaria)

Head = round container for fluids, containing slight less than one Bavarian mug

Heller = Munich half-penny

Eimer = 60 Bavarian mugs (64 liters)

*(Yeast was not recognized as a critical ingredient in beer in 1516.)*

At the beginning of the 20th Century, a version of Reinheitsgebot became law over all of what had become the German Empire. In 1918, the Weimar Republic enacted the same law after the Bavarian parliament declared that it would not join if the Reinheitsgebot was not mandated over the entire republic. With the onset of the European Union, it is likely that Reinheitsgebot will fade away.

## Beer Quotes

*Have you ever found yourself in the embarrassing situation where a good beer quote would have been handy, but you didn't have anything. Well, Brian Colgan sent these quotes to the Homebrew newsletter editor e-mail network that fit the bill.*

Time is never wasted when you're wasted all the time.

--Catherine Zandonella

Abstainer: a weak person who yields to the temptation of denying himself a pleasure.

--Ambrose Bierce

I never drink anything stronger than gin before breakfast.

A woman drove me to drink and I didn't even have the decency to thank her.

What contemptible scoundrel has stolen the cork to my lunch?

--W.C. Fields

Beauty lies in the hands of the beerholder.

Sir, if you were my husband, I would poison your drink.

--Lady Astor to Winston Churchill

Madam, if you were my wife, I would drink it.

--His reply

If God had intended us to drink beer, He would have given us stomachs.

--David Daye

Work is the curse of the drinking classes.

--Oscar Wilde

When I read about the evils of drinking, I gave up reading.

--Henny Youngman

Life is a waste of time, time is a waste of life, so get wasted all of the time and have the time of your life.

I'd rather have a bottle in front of me, than a frontal lobotomy.

--Tom Waits

If you ever reach total enlightenment while drinking beer, I'll bet it makes the beer shoot out your nose.

--Deep Thought, Jack Handy

Life is too short to drink cheap beer.

Beer: Nature's laxative.

All other nations are drinking Ray Charles beer and we are drinking Barry Manilow beer.

--Dave Barry

When I heated my home with oil, I used an average of 800 gallons a year. I have found that I can keep comfortably warm for an entire winter with slightly over half that quantity of beer.

--Postpetroleum Guzzler, Dave Barry

Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza.

--Dave Barry's Bad Habits, Dave Barry

My problem with most athletic challenges is training. I'm lazy and find that workouts cut into my drinking time.

--A Wolverine is Eating My Leg

The problem with the world is that everyone is a few drinks behind.

--Humphrey Bogart

Friends don't let friends drink Light Beer.

If "Nothing beats a Bud," given the choice, I'd take the nothing.

Adhere to Schweinheitsgebot. Don't put anything in your beer that a pig wouldn't eat.

--David Geary

Why is American beer served cold? So you can tell it from urine.

--David Moulton

A drink a day keeps the shrink away.

--Edward Abbey

People who drink "light beer" don't like the taste of beer; they just like to pee a lot.

--Capital Brewery, Middleton, WI

Put it back in the horse!

--H. Allen Smith, an American humorist in the '30s-'50s, when he tried his first American beer at a bar.

## Beer News

AleSmith Brewing will be rolling out their Brown Ale this month. Any suggestions for a name?

# THE SAN DIEGO BREWING SCENE

## BREW PUBS

<b>Baja Brewing Company</b> 203 Fifth Avenue (Gaslamp Quarter)	<b>231-9279</b>
<b>Callahan's Pub and Brewery</b> 8280A Mira Mesa Boulevard (Mira Mesa Mall)	<b>578-7892</b>
<b>Carlsbad Brewery and Public House</b> 571 Carlsbad Village Drive (Carlsbad)	<b>CLOSED</b>
<b>Coronado Brewing Company</b> 170 Orange Avenue (Coronado)	<b>437-4452</b>
<b>Del Mar Stuff Pizza Cafe &amp; Restaurant</b> 12840 Carmel Country Road (Carmel Valley)	<b>481-7883</b>
<b>Dino &amp; Luigi's Stuff Pizza Sports Bar and Microbrewery</b> 10155 Rancho Carmel Dr. (Carmel Mountain Ranch)	<b>592-7883</b>
<b>Gaslamp Brewing</b> (formerly <i>Cerveceria, La Cruda</i> ) 500 4th Street (Downtown)	<b>239-0117</b>
<b>Hops! Bistro and Brewery</b> 4353 La Jolla Village Drive	<b>587-6677</b>
<b>Hops! Bistro and Brewery</b> 310 5th Avenue (Gaslamp Quarter)	<b>232-6336</b>
<b>Karl Strauss Brewery Gardens</b> 9675 Scranton Road (Sorrento Valley)	<b>587-2739</b>
<b>Karl Strauss Old Columbia Brewery &amp; Grill</b> 1157 Columbia Street (Downtown)	<b>234-2739</b>
<b>Karl Strauss Brewery &amp; Grill</b> 1044 Wall Street, (La Jolla)	<b>551-2739</b>
<b>La Jolla Brewing Company</b> 7536 Fay Street (La Jolla)	<b>456-2739</b>
<b>Pizza Port/Solana Beach Brewery</b> 135 N. Highway 101, Solana Beach	<b>481-7332</b>
<b>San Diego Brewing Company</b> 10450 Friars Road	<b>284-2739</b>
<b>San Marcos Brewery &amp; Grill</b> 1080 W. San Marcos Boulevard	<b>(760) 471-0050</b>
<b>Sports City Cafe and Brewery</b> 8657 Villa La Jolla Drive	<b>450-3463</b>
<b>Terrific Pacific Brewery &amp; Grill</b> 721 Grand Avenue (Pacific Beach)	<b>270-3596</b>

## BREW-ON-PREMISES

<b>Brewer's Union</b>	<i>see above under Microbreweries</i>
<b>Murphy's Custom Brewing</b> 2640 Financial Court, San Diego 92117	<b>274-9696</b>

## MICROBREWERIES

<b>AleSmith Brewing Company</b> 9368 Cabot Drive (Miramar) Brewers: Ted and Skip	<b>549-9888</b> <i>ESB, Golden Anvil Black Anvil Oatmeal Stout</i>
<b>Stone Brewing Company</b> 155 Mata Way, Suite 104, San Marcos Brewer: Steve Wagner	<b>(760) 471-4999</b> <i>www.stonebrew.com Stone Pale Ale Stone Smoked Porter, Stone Session Ale</i>
<b>Ballast Point Brewing</b> 5401 Linda Vista Road, Suite 409, San Diego 92110 Brewer: Peter A'Hearn	<b>298-2337</b> <i>N2-tapped Special, Belgian White, Porter, Barley Wine in Tasting Room</i>
<b>Brewer's Union</b> 5553 Kearny Villa Road, San Diego 92123 Brewer: Josh Lippitt	<b>278-2739</b> <i>Extra Pale Ale, Brown Ale, Golden Ale</i>

## HOME BREWING SUPPLIERS

<b>American Homebrewing Supply</b> 11404 Sorrento Valley Rd, Suite 103, San Diego 92121	<b>450-9746</b>
<b>Beer Crafts</b> 950 W. San Marcos Blvd, Suite I, San Marcos 92069	<b>(760) 591-9991</b>
<b>Beer and Wine Crafts</b> 450 Fletcher Parkway, El Cajon 92020	<b>447-9191</b>
<b>Brewers Beer Gear</b> 2633 State Street, Carlsbad 92008	<b>(760) 434-0435</b>
<b>Home Brew Mart</b> 5401 Linda Vista Road, Suite 406, San Diego 92110	<b>295-2337</b>
<b>Home Brew Mart</b> 731 S. Highway 101, Suite 1B2, Solana Beach 92075	<b>794-2739</b>
<b>Ocean Beach Homebrewery Supply</b> 1922 Bacon Street, Ocean Beach 92107	<b>222-8408</b>
<b>U of Brew</b> 9245 Dowdy Drive, Suite 113, San Diego 92126 <a href="http://www.UofBrew.com">http://www.UofBrew.com</a>	<b>578-9405</b>

## BEER SUPERSTORES

<b>Beverages, &amp; more!</b> 8410 Center Drive, La Mesa	<b>461-6230</b>
212 N. El Camino Real, Encinitas	<b>(760) 943-6631</b>
11475 Carmel Mountain Road, Carmel Mountain Ranch	<b>673-3892</b>
<b>Mesa Liquor and Wine Company</b> 4919 Convoy Street, San Diego 92111	<b>279-5292</b>

**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@oes.com](mailto:GALorton@oes.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. His mailing address is 3233 Lahitte Court, San Diego, CA 92122.

## **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

<b>POSTMASTER - PLEASE DELIVER TO THE ADDRESS ON THE STAMPED SIDE!!! THANK YOU!!!</b>
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