

QUAFF

Quality Ale and Fermentation Fraternity

December 1997 **HAPPY HOLIDAYS!**

NEXT MEETING

Tuesday, December 16
7:30 PM Sharp
AleSmith Brewing Company
MEETING TOPICS

- **Holiday Party!**
- **Bring a Pot Luck Side Dish**
- **Bring Your Holiday Beers!**
- **Bring Your 1998 Dues (\$15 check or cash)**

Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Hail to Ale	January 21	January 26
Stout Bout	TBD	March TBD
Classic Pilsener	TBD	May TBD
Weiss is Nice	TBD	August TBD
Best of Fest	TBD	October TBD
If It's Not Scottish	TBD	December TBD

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

December

- 16 December QUAFF Holiday Party
- 18 Strong Beer Festival at Carlsbad Pizza Port (6:00)

January

- 6 QUAFF Board Meeting at San Diego Brewing (6:00)
- 17 Annual Bobbrew Party (at the Whritner's) (10:00AM - ?)
- 20 January QUAFF Meeting at La Jolla Brewing (7:30)

February

- 3 QUAFF Board Meeting at San Diego Brewing (6:00)
- 17 February QUAFF Meeting at La Jolla Brewing (7:30)
- 18 Entry Window opens for AFCHBC
- 27 Entry Deadline for AFCHBC

March

- 3 QUAFF Board Meeting at San Diego Brewing (6:00)
- 7 America's Finest City Homebrew Competition (AFCHBC)
- 17 March QUAFF Meeting at La Jolla Brewing (7:30)

AMERICAN ALES

The Hail to Ale competition in January includes English-Style Pale Ales (Classic English Pale Ale) and India Pale Ale, as well as three American-Style Ales. These American-Style Ales are a rather eclectic collection of three styles: American Pale Ale, American Amber Ale, and American Wheat. The American and English Pale Ales are essentially the same in terms of vital statistics (O.G. 1.044 to 1.056, F.G. 1.008 to 1.016, IBUs 20 to 40, SRM color 4 to 11). According to the AHA style guidelines, the difference lies primarily with the hops.

The difference between American Amber Ale and American Pale Ale is essentially limited to the color (SRM 4 to 11 for APA and 11 to 18 for Amber Ale). American Wheat is sort of an orphan in the AHA style categories. There isn't really any other similar style. Probably one of the more noticeable differences between American Wheats and European Wheats are the noticeable lack of yeast characters. German Weizen has the classic clovey and/or banana-y flavor and aroma. Belgian Wits have a spicy flavor and aroma (often associated with spices and other special ingredients). American Wheats are brewed with "regular" ale yeast.

While most beer styles have relatively "ancient" histories, the American-Style Ales are largely products of the microbrew revolution. For example, Sierra Nevada Pale Ale is frequently held out as the classic example of an American Pale Ale. Any number of amber ales and American Wheats are now brewed that fit the respective styles, but didn't exist ten or fifteen years ago.

The addition of American Amber Ales is new to the AHA style guidelines, first appearing in the 1997 style guidelines.

Because of the late announcement by the AHA of 1998 Club-Only Competitions, we are holding QUAFF judging to the last possible minute, and still get our representative in. So if you haven't brewed one already, start brewing your American-Style Ale or English-Style Pale Ale!

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SPENT GRAINS

Notes from the November Meeting

recorded by Greg Lorton

Tod Fitzsimmons called the meeting to order at about 7:45 on Tuesday, November 18, at the Back Room of the La Jolla Brewing Company. Several guests were present (Steve White and a cidemaker whose name I didn't catch - sorry - GL).

Pub adventures included my trip to Albuquerque with stops at Assets Brewery & Grill and the Bavarian Lager Cellar (brand new!). Both offered very good to excellent beers. I intended to visit the renowned Il Vicino restaurant for lunch, but all of the beer taps were being cleaned, so I left. However, an Irish pub down the street was offering Redhook Doubleblack (stout brewed with Starbucks coffee) on tap, which was out of this world.

Dion Hollenbeck offered a beer enthusiast consumer alert about a "Great Beers of the World" pack that he purchased at Smart & Final. Apparently all of these beers of the world were made at some brewery in Indiana, and their notable defining characteristics were the chunks (of something?) that came out in the pour. The first three he tried were really bad, and he dumped out the rest.

Randy Barnes recounted the recent QUAFF camp-out at Borrego Palm Canyon Campground, although details seemed cloudy and subject to different interpretations. All who attended agreed that a good time was had. Bob Whritner was chided about his meteorological prognostication skills (he was worried about rain), but he did convince us that he had a couple of other good excuses also for not showing up. More details of the campout are given on page 3.

Charles Hudak and Tom Nickel tag-teamed an in-depth discussion of meads, metheglins, melomels, brackets, ciders, cysers, pyments, Hippocras, and sack meads. The talk included discussions of mead and cider making ingredients, tips, and processes and techniques, and was interspersed with a wide selection of their own creations. Between them, they had a traditional mead, a metheglin (spiced mead), three melomels (fruit meads), and a bracket.

The November Beverage List

Harold Gottschalk	Hefeweizen
Tom Nickel	Traditional Mead
Charles Hudak	Strawberry-Kiwi Melomel
Charles Hudak	Lavender Metheglin
Greg & Liz Lorton	Ginger Cinnamon Metheglin
Charles Hudak	Grapefruit Melomel
Charles Hudak	Sour Cherry Melomel
Tom Nickel	Bracket
Greg & Liz Lorton	Sparkling Raspberry Melomel

QUAFF Holiday Party at AleSmith

In our holiday tradition, the December meeting will be held on Tuesday, December 16 at AleSmith Brewing. QUAFF will provide turkey and ham as a main course, but everyone is encouraged to bring a pot luck dish (e.g., hors d'oeuvres, salad, side dish, dessert, etc.). *Last year we got lots of desserts, so let's work on variety this time for the pot luck dishes!* The club will provide a variety of holiday beers from Beverages! & More, but members are also encouraged to bring in their own homebrewed beers, meads, ciders, etc. The party will begin at 7:30. AleSmith is located at 9368 Cabot Drive, just north of Miramar Road.

QUAFF Camp-Out

Dion and Phyllis Hollenbeck, Randy Barnes, Jeff Majors (and Cortez the dog), Horace (AKA Bix) and Maryann Bixby, Tim and Leslie Lucas (and Mary Jane and Jack), and Greg and Liz Lorton (and Paul and Katie and 3 dogs) descended on Borrego Palm Canyon Campground for another episode of QUAFF camping. Despite threats of wet weather, the weekend of November 14 through 16 proved to be beautifully clear with only high clouds, and pleasant temperatures. Beers included Randy Barnes' Dunkle and Dougweiser, Weizen by Jeff Majors and Tim Lucas, Tripel by Liz Lorton, Pale Ale (by Jeff or Tim?), and three different vintages of Lorton Barley Wines (5 months old, 20 months old, and 33 months old). Conversations ranged from religion to brewing techniques to the beautiful weather to beer styles to straw bale houses to gossip about those who didn't show up.

The general consensus was that these trips should be done more frequently, with the next one maybe at the end of the winter or early next spring. Stay tuned for details.

Brewing To-Do List

- Your holiday ale(s) and/or lager(s) should be ready for the December **Holiday Party at AleSmith Brewing**.
- Not much warning, but brew your Pale Ale or American Ale for the **Hail to Ale Club-Only Competition**, sponsored by the American Homebrewers Association. Hail to Ale includes English-Style Pale Ales (Classic English Pale Ale and India Pale Ale), and American-Style Ales (American Pale Ale, American Amber Ale, and American Wheat).
- Now is the time to start brewing for the Fifth Annual **America's Finest City Homebrew Competition**. Entries must be received between February 18 and February 27 at AleSmith Brewing (new entry dates).
- **Stout Bout** is the March Club-Only Competition. Eligible styles are Classic Irish Dry Stout, Foreign Stout, Sweet Stout, Oatmeal Stout, and Imperial Stout.
- You may want to start planning for the **Classic Pilsener Club-Only Competition** in May. This category includes German-Style Pilsener, Bohemian-Style Pilsener, and American-Style Pilsener. Some of these beers will benefit from a long, cold lagering period.

Fifth Annual America's Finest City Homebrew Competition

by Greg Lorton

It's not too early to begin planning for the 1998 AFCHBC. The contest will be held on Saturday, March 7. With less than four months to go, now is a good time to start brewing for the contest. In an executive decision, the entry window was moved forward to February 18 (Wednesday) to February 27 (Friday). Entries should be delivered to AleSmith Brewing, although we expect that you will be able to drop your entries off at most, if not all, of the homebrew supply shops. The entries will be collected by AFCHBC staff and delivered to AleSmith. Preliminary information will be available at the Holiday Party. Official entry packets will be available in January, once the AHA announces the 1998 National Competition styles.

Also, now is the time to volunteer for service on the AFCHBC staff (before you risk being drafted!). We are looking for judges (experienced, preferably), stewards (experienced and inexperienced), and other staff positions. As a former steward at two AFCHBCs, the experience was very insightful and fun. It provided valuable first hand insight on how beer judging is done (and should be done), which helped in the BJCP exam, and helped once I started judging beers. One other benefit for those who would like to become a BJCP beer judge is that the BJCP accepts a certain number of experience points earned as a steward or judge before enrolling in the BJCP. But your participation must be recognized by a competition organizer in order to get those points. When I submit my final report after the competition, I will include a list of all stewards and judges who participated. In addition to the preliminary information about the 1998 AFCHBC, judge/steward registration forms will be available at the Holiday Party.

QUAFF Internet Web Site

<http://www.softbrew.com/quaff>

Harold Gulbransen has been busy creating the new QUAFF web site. For those of you with internet access, this can be the easiest way for you to get the newsletter. Beginning with last month's issue, the newsletter was posted on the internet. Most of the time the newsletter will be on the net before members receive the hard copy in the mail. Look for the latest newsletter about a week or a week and a half before the next meeting.

Harold has put in a bunch of information, and he and the Board are trying to think of other features to add. If you have any ideas, call Harold at 390-1753, or e-mail them to Harold at heg@softbrew.com. **In the meantime, check it out!**

Club-Only Contests

QUAFF Competition for Bitter Mania

Six entries were received for the Bitter Mania at the November meeting, and once again, Harold Gulbransen captured first. The results:

- | | |
|-----------------|---------------------|
| 1 st | Harold Gulbransen |
| 2 nd | Greg and Liz Lorton |
| 3 rd | Peter Zien |
| 4 th | Harold Gulbransen |
| 5 th | Jon Peterson |
| 6 th | Tod Fitzsimmons |

Based on these results, Jon and Tod earn 1 point for their entries. Peter earns 2 points (1 for entering and 1 for finishing 3rd). Greg and Liz earn 3 points (1 for entering and 2 for finishing second) and Harold earns 6(!) points (2 for entering twice, 3 for 1st place, and 1 for advancing to the Club-Only contest). The cumulative standings are listed on the next page. Although Harold Gulbransen has taken an early lead, there are still four competitions left. It's still easy for a new participant to come in and win it all.

Weiss is Nice Club-Only Competition Results

Unfortunately, QUAFF's entry (Harold Gulbransen's Weizen) in the Weiss is Nice competition did not finish in the top three. The top three finishers were:

- First place to Bill Aimonetti (Tijeras, New Mexico) of the Albuquerque Dukes for his Binetti Hefe Weizen.
- Second place to Preston Merrick (Orlando) of the Central Florida Homebrewers for his Weizen/Weissbier.
- Third place to Ben Baer (Oklahoma City) of the High Plains Draughts for his Holy Oklahoma Berliner Weisse.

The judging was held on November 1, with entries from 48 homebrew clubs.

Hail to Ale

The next contest is Hail to Ale, with the contest on January 26, and entries due to QUAFF on January 21, with judging the next day. (Sorry for the late announcement, but the AHA only released the contest categories in November.) Hail to Ale includes English Pale Ales (Classic-Style English Pale Ale and India Pale Ale), and American-Style Ales (American Pale Ale, American Amber Ale, and American Wheat).

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March	High-Tech Gadgets
April	Pilseners

Renowned Author in Our Midst!

Look for Dion Hollenbeck's work in the December-January issue of *Brewing Techniques*. Dion writes about RIMS (Recirculating Infusion Mash Systems).

Current Club-Only Competition Standings (as of November 18, 1997)

	<i>Points from last contest</i>	<i>Total Points</i>
1. Harold Gulbransen	6	11
2. Greg and Liz Lorton	3	7
3. Tod Fitzsimmons	1	3
4. Peter Zien	2	2
5. Jon Peterson	1	1

The last competition was "Bitter Mania".

Local Beer News

Don't miss the **Strong Beer Festival** on Thursday, December 18, at the **Pizza Port Carlsbad Brewery**. Beers must be 8% alcohol or higher to be featured in this event. As of press time, 11 strong beers were on the list:

AleSmith Brewing	J.P. Gray's Wee Heavy (Scotch Ale)
Baja Brewing	Baja's Belgian Tripel
Ballast Point Brewing	Navigator Barley Wine
Del Mar Stuff Pizza	Belgian Holiday Ale (Strong Ale)
Hang Ten Brewing	Barley Whine (Barley Wine)
	Toes Over Stout (Imperial Stout)
La Jolla Brewing	Blitzen Holiday Ale
Pizza Port Solana Beach	Old Boneyards Barley Wine
	Santa's Little Helper Imperial Stout
Pizza Port Carlsbad	Elfin Holiday Ale
San Diego Brewing	Red Star Stout (Imperial Stout)

The festivities will run from 6:00 PM to 10:00 PM. The beers will be served in a four-ounce commemorative taster glass for \$1.00. There will also be a raffle, and good pizza available, as usual. The Pizza Port Carlsbad Brewery is located at 571 Carlsbad Village Drive, a block east of the railroad tracks. *(Thanks to Tom Nickel for this info.)*

AleSmith Brewing Company announces that their **Scotch Ale** (OG 1085) is now available at select restaurants and pubs in San Diego County. It will also be featured at the Strong Beer Festival at the Pizza Port Carlsbad Brewery on Thursday, December 18. AleSmith will also release their **YuleSmith Ale** (India Pale Ale) for the holiday season. **YuleSmith will be featured at O'Briens on the evening of December 12.**

Tom Nickel has joined the **Pizza Port** team, and will spend time brewing at their Solana Beach and Carlsbad breweries.

Stone Brewing Company has released their **Arrogant Bastard Ale**.

Renew Your Membership

Now is the time to renew your QUAFF membership! To renew, deliver a check (or cash) to Garth Jones, the new QUAFF Treasurer, at any of the upcoming QUAFF events. **The Holiday Party on December 16 at AleSmith is a great chance to renew your membership!**

Results from Other Contests

Greg and Liz Lorton won Best of Class in Wheat Beers at the California State Homebrew Competition held in San Francisco on November 15. Their entry, a Weizen, was one of six or seven QUAFF entries in the contest. Sixteen other California clubs entered the competition. QUAFF tied for eighth, based on points for awards. The winning club in this competition was the Bay Area Mashers.

In the year-long Anchor Homebrew Club of the Year, the Gold County Brewers won. This honor is based on total award points from the California State Homebrew Competition, the California State Fair Homebrew Competition, and the Mayfaire (in LA). The Sierra Nevada Homebrewer of the Year Award went to Ray Francisco of the Bay Area Mashers, also based on cumulative points from the three contests. Ray Francisco dominated the California State Homebrew Competition by capturing ten ribbons, including three Best of Class winners.

The rules for the Sierra Nevada Homebrewer of the Year and the Anchor Homebrew Club of the Year will be published in an upcoming newsletter, hopefully so that we can have a more enthusiastic entry in the 1998 competitions.

Upcoming Competitions

The Draught Board Homebrew Club announces the 1998 Bay Area Brew-Off on February 7, 1998. The judging will be held in Pleasanton, and the entry window is January 12 through January 24. The competition categories are:

American Pale Ales	English Pale Ales
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For more information and entry forms, call Bryan Gros at (510) 601-6780. You can visit the competition web site at <http://www.dnai.com/~thor/dboard/index.htm>. Additional information will be at the Holiday Party.

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THE SAN DIEGO BREWING SCENE

BREW PUBS

Baja Brewing Company 203 Fifth Avenue (Gaslamp Quarter)	231-9279
Callahan's Pub and Brewery 8280A Mira Mesa Boulevard (Mira Mesa Mall)	578-9279
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
Hang Ten Brewing 310 5 th Avenue (Gaslamp Quarter)	???-???
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 -5221
Pizza Port/Solana Beach Brewery 135 N. Highway 101 (Solana Beach)	481-7332
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

Brewer's Union	see address under Microbreweries
Murphy's Custom Brewing 2640 Financial Court (Rose Canyon)	274-9696

MICROBREWERIES

AleSmith Brewing Company 9368 Cabot Drive (Miramar) Brewers: Ted and Skip	549-9888 <i>ESB, Golden Anvil, 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, Stone IPA, Stone Smoke Porter</i>
Ballast Point Brewing Company 5401 Linda Vista Road, Suite 409 Brewer: Peter A'Hearn	298-2337 http://www.homebrewmart.com <i>Belgian White, Copper Ale, N₂-tapped special, Barley Wine in Tasting Room</i>
Brewer's Union 5553 Kearny Villa Road Brewer: Josh Lippitt	278-2739 <i>Extra Pale Ale, Brown Ale Golden Ale</i>

HOME BREWING SUPPLIERS

American Homebrewing Supply 11404 Sorrento Valley Road, Suite 103, San Diego 92121	450-9746
Beer Crafts 950 W. San Marcos Blvd., Suite I, San Marcos 92069	(760) 591-9991
Beer and Wine Crafts 450 Fletcher Parkway, El Cajon 92020	447-9191
Brewers Beer Gear 2633 State Street, Carlsbad 92008	(760) 434-0435
Home Brew Mart 5401 Linda Vista Road, Suite 406, San Diego 92110	295-2337
Home Brew Mart 731 S. Highway 101, Suite 1B2, Solana Beach 92075	794-2739
U of Brew 9420 Activity Road, Suite A, San Diego 92126 http://keyinfo.com/beer/UofBrew/	578-9405

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

SUPPORT YOUR LOCAL BREWERY

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12/97

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