

QUAFF

Quality Ale and Fermentation Fraternity

June 1998

NEXT MEETING

Tuesday, June 16
7:00 PM Sharp
Callahan's Pub & Brewery
MEETING TOPICS

- **Wheat Beers** by Tod Fitzsimmons, Randy Barnes, and Erol Kilki
- **Bring Your Homebrew!**

Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
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

June

- 12 Del Mar Fair Home Brew Contest entry forms due in
- 16 June QUAFF Meeting at Callahan's (7:00)
- 28 Del Mar Fair Home Brew Contest (entries due by noon)

July

- 7 QUAFF Board Meeting at San Diego Brewing (6:00)
- 21 July QUAFF Meeting at Callahan's (7:00)

August

- 4 QUAFF Board Meeting at San Diego Brewing (6:00)
- 18 August QUAFF Meeting at Callahan's (7:00)
- 28 QUAFF Wedding of the Century

September

- 1 QUAFF Board Meeting at San Diego Brewing (6:00)
- 15 September QUAFF Meeting at Callahan's (7:00)
- 19 Barley Literates Oktoberfest Picnic
- 26 QUAFF Oktoberfest Picnic at Santee Lakes

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Trappist Ales

If you ask any of the members who've recently studied for and taken the BJCP exam, they can effortlessly rattle off the six Trappist monasteries that brew Trappist ales. This is a question from past exams, and all of us were convinced that it would be on the exams we took. (It hasn't been on either of the two exams held in San Diego in the last two years.)

Trappist ales are an appellation (which I think means is a name that only they can legally use). For six rather small breweries brewed by Catholic monks, the variation as well as the fame of the beers is amazing. The six monasteries are Chimay, Orval, Rochefort, Westmalle, Westvleteren (Sint Sixtus), and Schaapskooi. The really anal aspiring beer judge will also quickly point out that all are in Belgian except Schaapskooi which is in the southern Netherlands, near the border with Belgium. Randy Barnes will also quickly point out that Schaapskooi rhymes with chop suey.

Beers not brewed by these monasteries, but similar in style are characterized as "abbey" ales. Belgian brewers cannot label a beer a Trappist-style, even if it is a perfect reproduction of one of the six monasteries' products. The monks have even sent lawyers to the United States (New Belgium Brewing in Colorado) to enforce the appellation. Some monasteries license outside brewers to make (such as Grimbergen and Corsendonk). Those, too, are abbey beers.

Chimay routinely makes three beers, distinguished by the caps. The red cap style is reddish brown in color, with a gravity of 1.063. The white cap is next up, with a pale orange color and an original gravity of 1.071. The blue cap style is known as Grand Reserve, with a gravity of 1.081. Orval makes a single brown-colored beer, with an original gravity around 1.055.

Westmalle makes a single, double, and a triple. The double and triple from Westmalle have become the epitome of the popular dubbels and tripels on the homebrewing scene. Schaapskooi makes a dubbel, tripel, and a quadrupel (!) under the label "La Trappe." The La Trappe tripel is darker than Westmalle's. The quadrupel is dark red, with a gravity between 1.084 and 1.088.

Rochefort makes 6, 8, and 10 (the numbers roughly indicating alcohol content). Westvleteren makes a 4 Dubbel, 6 Special, 8 Extra, and 12 Abbot. The numbers are approximately the volume percent alcohol.

All of these beers have the characteristic yeast flavor. The Chimay is the reputed source of many of the commercially available Belgian abbey yeasts.

SPENT GRAINS

Notes from the May Meeting

recorded by Greg Lorton

President Tod Fitzsimmons called the meeting to order sometime around 7:16 on May 19 in the Back Area Callahan's Pub and Brewery in Mira Mesa. Attendance was somewhat lower than usual, and there were no guests (just the hardcore)!

Erol gave us part two of his trip to the Bay area, with a review of two Walnut Creek brewpubs, Black Creek and Faultline. Tom Buchenau talked about the Steam Works in Vancouver, British Columbia. Chris Toth talked about a visit to Greenshields in the Raleigh-Durham area of North Carolina.

Peter Zien and Bob Whritner talked about their two divergent approaches to beer recipe formulation. Bob brews beers from commercially available software (and has gone through a number of packages). These packages help to determine the right amount of ingredients, monitor the progress on the brewing, and even update his inventory of malt and hops.

Peter talked about his pencil and paper method. He does all of his recipe formulation by hand. He talked about the important factors to consider and ranges in which to operate. His list is important for any brewer to consider, whether he uses a computer to help with his recipes, or does it by hand.

The May Beverage List

Peter Zien
Randy Barnes
Tom Buchenau
Greg and Liz Lorton
Bob Whritner

Dark Mild
India Pale Ale
Oatmeal Stout
Scotch Ale
Steam Beer

Peter Zien also reported that after the meeting wrapped up and most people left, that Sandy James (our new member from Santa Fe) came in with a sour cherry mead and a traditional mead. Peter, Harold Gulbrandsen, and Sandy spent nearly an hour savoring those meads.

Brewing To-Do List

- The **Del Mar Fair Home Brew** contest is Sunday, June 28. Are your entries ready? Have you already submitted your entry forms? (Doh!)
- **Weiss is Nice** is the August Club-Only Competition. This contest includes the styles in AHA category 19 (German-Style Wheat Beers). These are Berliner Weisse, Weizen, Dunkelweizen, and Weizenbock. Now is the time to start brewing one.
- The **Barley Literates** are holding their Oktoberfest picnic on September 19. And they've sanctioned their contest with the AHA. Why don't we sneak in and win all their prizes?!
- The **QUAFF Oktoberfest** picnic is about three months away. Plan what beers to bring to drink there, plus beers to enter in the contest.
- **Best of Fest** is the October Club-Only Competition. This contest covers AHA category 17 (Vienna, and Märzen/Oktoberfest).

Beer Judge Certification Program Exam

Six people, including four QUAFF Board members, took the San Diego BJCP exam on May 16 at AleSmith Brewing Company. Representing QUAFF were Tod Fitzsimmons, Erol Kilki, Randy Barnes, and Peter Zien. Bob Grueneberg of Santa Barbara and Tyce Heldenbrand of San Diego (and the San Diego Brew Techs) also took the test. Skip Virgilio and Greg Lorton were the proctors for the exam (providing the basis for the beer tasting portion of the exam).

Although four QUAFFsters took the exam, eight other members attended at least half of the study group sessions, but ended up not taking the exam, for one reason or another. If the reason was uncertainty about whether they knew enough about beer, well now is your chance to test your hindsight acuity. Here are the questions:

- 1(a) In one page or less, describe the purpose of the Beer Judge Certification Program, and outline the judging levels and their requirements.
- 1(b) (*Short answer-no more than one sentence for each*) What are five primary purposes for boiling wort and how does the brewer achieve these objectives?
- 2 Describe the characteristics of Robust Porter, Dry Stout, and English Pale Ale, identifying the specialty and base malts which characterize each style. Give commercial examples of each style.
- 3 Provide a complete all-grain recipe for an Oktoberfest, listing ingredients and procedure. Give volume and original and final gravities. Explain why the recipe fits the style.
- 4 Describe and differentiate the flavor and aroma characteristics of the following beer styles. Give commercial examples of each style.
(a) Düsseldorf Altbier (b) Bière de Garde (c) California Common
- 5 Describe and discuss the following beer characteristics. What causes them and how are they avoided and controlled? Are they ever appropriate, and if so, in what beer styles?
(a) butterscotch (b) light body (c) cooked corn
- 6 Identify, describe, and give commercial examples of a major beer style commonly associated with:
(a) Edinburgh (b) Berlin (c) Bamberg
- 7 Explain what happens during the mashing process. Describe three different mashing techniques and the advantages and disadvantages of each.
- 8 Describe and differentiate the Bohemian Pilsner, Bavarian Pilsner, and American Light Lager styles. Give commercial examples of each.
- 9 What is meant by the terms "hot break" and "cold break"? What is happening and why are they important in brewing and the quality of the finished beer?
- 10 Describe and differentiate English Milds, English Brown Ales, and American Brown Ales. Give commercial examples of each style.

The beers that were used for the tasting portion of the exam were Edelweiss Hefetrüb (Weizen), Hacker-Pschorr Oktoberfest, Samuel Smith's India Ale, and a homebrewed Robust Porter.

For those of you who are now kicking yourselves for not taking this pushover exam, the closest exam currently scheduled is in Las Vegas on August 8. Check the BJCP exam schedule (www.bjcp.org) for a contact number. No exams are currently scheduled in California.

Club News

Wheat Beers This Month

In advance of the August Club-Only Competition (Weiss is Nice). Tod Fitzsimmons, Erol Kilki, and Randy Barnes will talk about German-style Wheat Beers at the June meeting.

Tod and Kari Announce the Date

At the Board meeting on June 2, Tod announced that he will wed Kari Niebell on Friday, August 28.

Future Meeting Locations

We are still evaluating potential new meeting locations, based on the mixed reviews for Callahan's.

Club-Only Contests

Weiss is Nice

The August Club-Only Competition is Weiss is Nice. This contest covers German-Style Wheat Beers, including Berliner Weisse, Weizen, Dunkelweizen, and Weizenbock. The timing is ideal, since wheat beers are the classic summer style. Now is the time to start brewing your entries. The rumblings through the club indicate that there will be quite a few entries for this contest.

This is the final event in the inaugural year of QUAFF's Club-Only competition. It has been very successful and we will definitely continue it next year. The winners in this year's contest will receive their awards at the annual QUAFF Oktoberfest picnic in a gala celebration.

Earlier Competitions

Alas, but QUAFFsters did not place in the top three in the Hail to Ale or the Stout Bout competitions. Peter Zien represented QUAFF in Hail to Ale with an American IPA. Greg and Liz Lorton represented QUAFF in Stout Bout with a Foreign-Style Stout.

Current Club-Only Competition Standings (as of May 12, 1998)

	Points from last contest	Total Points	Contests Entered
1. Harold Gulbransen	2	17	5
Greg and Liz Lorton	2	17	5
3. Peter Zien	2	14	4
Tod Fitzsimmons	5	14	5
5. Jon Peterson	4	5	2
6. Bob MacKay	-	2	2
7. Bob Whritner	1	1	1
Garth Jones	-	1	1
Pat McIlhenney	1	1	1
Charles Hudak	-	1	1

Local Beer News

Beer Crafts Closes in Carlsbad and Consolidates in San Marcos

After taking over the old Brewers Beer Gear Shop in Carlsbad and operating as the second Beer Crafts store, Steve Petretti has decided to consolidate everything into his new shop in San Marcos, and will close down the Carlsbad shop. His new shop is considerably larger than his old shop in San Marcos, and combining the inventory from both stores, he has managed to fill up all of the available space. Steve has mentioned that he hopes to offer a one-time special discount to QUAFF members (above and beyond the normal 10% discount for card-carrying QUAFFsters).

Real Ale Fest Recap

The first annual Real Ale Festival at the Pizza Port in Carlsbad was generally agreed to be a rousing success. Presenting 24 cask ales over a 24-hour period (11:00 AM to 11:00 PM on both Saturday, May 16, and Sunday, May 17, the event proved quite popular.

As with the Strong Ale Festival in December, both the public and the brewers voted for their favorites. The People's Choice winners were:

1 st	Ale Niño	Ale Niño
2 nd	Firkin Hoppy Ale	Copper Ale
3 rd	Old Boneyards Barley Wine	Pizza Port Solana Beach

The Brewers' Choice winners were:

1 st	Ale Niño	Pizza Port Solana Beach
2 nd	Copper Ale	Ballast Point Brewing
3 rd	Friar's IPA	San Diego Brewing

Are You a Brewing Golfer (or a Golfing Brewer)?

The San Diego Brewers Guild is hosting the First Annual Golf Tournament on Sunday, June 14, at the Tecolote Golf Course. There will be a local brewery represented at each of the eighteen holes so that nobody becomes dehydrated.

Registrations begins at 12:00 noon, followed by a putting contest at 12:30. The shotgun start will begin at 1:30, and the awards ceremony will be at 5:30. A raffle will cap the festivities at 6:00.

The fee is \$60 per person. There will be contests for closest to the pin and longest drive, as well as the putting contest. The ultimate prize is \$10,000 for a hole-in-one.

The Tecolote Golf Course is part of the Tecolote Canyon Natural Park in the Clairemont Mesa area of San Diego. Take Clairemont Drive east from I-5 about a mile to Burgener (at Clairemont Village shopping center) and turn right. Then turn left at Field Street and go to Snead Avenue and the course.

Del Mar Fair

Here's the final reminder. The Del Mar Fair Home Brew Contest will be held on Sunday, June 28, beginning at noon in the Paddock Stage Area (where it's been held the last few years). As usual, your entries will get you into the Fair for free. Professional brewers are not allowed to enter. Entry forms must be postmarked by June 12 to the Del Mar Fair Entry Department, along with a \$5.00 processing fee (\$5.00 per entrant, not per entry). To obtain a Homebrew Contest brochure with entry form at this late date, go to the Del Mar Fair Entry Office, or try your local homebrew shop. You can also pull an entry form of the Del Mar Fair web page (www.delmarfair.com). But alas, you can't enter on-line!

You can drop off your entry form as late as 5:00 PM on June 12. The entry office is directly south of the O'Brien Building (which is off toward your left as you come through the main entrance).

As was the case last year, the entry styles sort of follow the AHA styles, but with a few big exceptions. American Pale Ale is a single category and American Wheat is a single category. There is no American Amber category. (In the AHA, these three styles are all in the American-Style Ale category.) Each of the AHA's five stout subcategories is a single category for Del Mar. So without further ado, here are the categories:

Ale Division

- 1 Barley Wine
- 2 Belgian and French Ale
- 3 Belgian-Style Lambic
- 4 Mild and Brown Ale
- 5 Classic English Pale Ale
- 6 American Pale Ale
- 7 India Pale Ale
- 8 English Bitter
- 9 Scottish Ale
- 10 Porter
- 11 English and Scottish Strong Ale

Stout Division

- 12 Classic Irish Style Dry Stout
- 13 Foreign Style Stout
- 14 Sweet Stout
- 15 Oatmeal Stout
- 16 Imperial Stout

Lager Division

- 17 Bock
- 18 German Dark Lager
- 19 German Light Lager
- 20 Classic Pilsener
- 21 American Lager
- 22 Vienna/Märzen/Oktobfest

Mixed Style Division

- 23 American-Style Wheat Beer
- 24 German Style Ale
- 25 German Style Wheat Beer
- 26 Smoked Beer
- 27 Fruit and Vegetable Beer
- 28 Herb and Spice Beer
- 29 Specialty Beer
- 30 California Common Beer

Mead Division

- 31 Traditional Mead and Braggot
- 32 Fruit and Vegetable Mead
- 33 Herb and Spice Mead

Only one entry is allowed per category listed above. This means, for example, that you can enter only a Belgian tripel or a Belgian wit, but not both in category 2. On the other hand, since each of five stouts is its own category, you can enter one in each of the styles (or as Duane Bonderson did last year, one in four different styles).

This year there will once again be a label contest. There will be two categories: hand-drawn and computer-generated. Entries must either be completely hand-drawn or completely computer-generated. Details about the contest are also included in the Home Brew Contest brochure.

Let's Meet at the Fair

Once again, I'm sure that QUAFF should have a good representation at the Del Mar Fair Homebrew Contest. Last year we kept a running tally of ribbons won by QUAFFsters, and when all was done, we took home 19 ribbons in the Homebrew contest, plus two more in the label contest. One of the early arrivals should stake out a patio table, so that we can listen for the ribbon announcements, drink some of the near misses, and generally have a good time. We will probably have another tally sheet, and some information for prospective new members.

Last year's ribbon winners were Horace Bixby (3), Duane Bonderson (3), Tod Fitzsimmons (1), Harold Gulbrandsen (1), Erol Kilki (1), Greg and Liz Lorton (5), Pat McIlhenney (1), and Peter Zien (4). Pat McIlhenney and Erol and Linda Kilki took ribbons in the label contest.

If you haven't entered for this year's Fair yet, but you've got some beers that are OK, **then hurry up! Get your entry forms filled out and sent in.** And join us in the Paddock area at the Del Mar Fairgrounds with a couple of homebrews on June 28.

FUTURE MEETING TOPICS

June	Wheat Beers
July	Doctored Beers (Identifying Flaws in Beer)
August	Communal Judging of Wheat Beers
September	Ciders

11th Annual Southern California Homebrew Championships

The 11th Annual Southern California Homebrew Championships will be held on Sunday, June 28, in Corona (same day as the Del Mar Fair!). If you'd like to enter, I'll bring entry information to the May meeting. The entry deadline is 6 PM, June 24 (Wednesday) at The Home Brewery in Riverside. Call me (Greg Lorton) at (760) 635-0528 or (760) 943-8280 if you have questions that can't wait (or e-mail me at glorton@cts.com).

Articles Welcome!

It's been a couple of months since we've had a guest article by a QUAFF member (five months, as a matter of fact, Thanks, Tom N.). Help to make sure that the QUAFF newsletter is not a one-dimensional journalistic landfill. Write an article and send it to me at Greg Lorton, QUAFF Newsletter, 2602 La Duella Lane, Carlsbad, CA 92009. Better yet, e-mail it to me at glorton@cts.com.

Apologies

I set an ambitious deadline for finishing this issue of the newsletter (the week before the Del Mar Fair deadline). Unfortunately, I finished the newsletter after sharing a Belgian tripel *and* a raspberry melomel with my wife. And I'm not feeling a lot of pain. What that means is that the grammar and spelling may have suffered (actually, it may have helped.) -Cheers!!! -Greg

THE SAN DIEGO BREWING SCENE

BREW PUBS

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
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 Villa La Jolla and La Jolla Village Drive (La Jolla)	???-????
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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MICROBREWERIES

AleSmith Brewing Company 9368 Cabot Drive (Miramar) Brewers: Skip and Tod	549-9888 www.softbrew.com/alesmith <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, IPA, Smoked Porter, Arrogant Bastard Ale</i>
Ballast Point Brewing Company 5401 Linda Vista Road, Suite 409 http://www.homebrewmart.com	298-2337 Brewer: Peter A'Hearn <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 843 W. San Marcos Blvd., San Marcos 92069	(760) 591-9991
Beer Crafts 2633 State Street, Carlsbad 92008	(760) 434-0435
Beer and Wine Crafts 450 Fletcher Parkway, El Cajon 92020	447-9191
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

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

4/98

SUPPORT YOUR LOCAL BREWERY

QUAFF Board

President	Tod Fitzsimmons	536-9616	quaff1@pipeline.com
Vice President	Erol Kilki	464-1133	kilki@flash.net
Treasurer	Garth Jones	455-6853	chotsie@aol.com
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
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Activities	Peter Zien	546-7824	
Activities	Tim Lucas	274-4491	tlucas@abac.com
Zymologist	Bob Whritner	458-9840	whbob@arcane.ucsd.edu
Gadget Guy	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 \$15 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 Duella Lane, Carlsbad, CA 92009. E-mail contributions should be sent to glorton@cts.com.

POSTMASTER - Please deliver to the address on the stamped side! Thank You!

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

Next Meeting at
Callahan's Pub & Brewery
8280-A Mira Mesa Blvd.
(Mira Mesa Mall)
7:00 PM on
Tuesday, June 16