

# QUAFF

## Quality Ale and Fermentation Fraternity

November 1997

### NEXT MEETING

**Tuesday, November 18**

**7:30 PM Sharp**

**La Jolla Brewing Company**

### MEETING TOPICS

- Meads and Ciders, by Tom Nickel and Charles Hudak
- Miscellaneous Other Stuff
- Bring Your Meads and Ciders!

### Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Bitter Mania	November 18	December 1

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

#### November

18 November QUAFF Meeting at La Jolla Brewing (7:30)

#### December

2 QUAFF Board Meeting at San Diego Brewing (6:00)

16 December QUAFF Holiday Party

#### January

6 QUAFF Board Meeting at San Diego Brewing (6:00)

20 January QUAFF Meeting at La Jolla Brewing (7:30)

#### February

3 QUAFF Board Meeting at San Diego Brewing (6:00)

17 January QUAFF Meeting at La Jolla Brewing (7:30)

#### March

3 QUAFF Board Meeting at San Diego Brewing (6:00)

7 America's Finest City Homebrew Competition

17 January QUAFF Meeting at La Jolla Brewing (7:30)

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## MEAD, METHEGLIN, MELOMEL

### and other weird beverages

In a deviation (!?!?) from beer, the November meeting will focus on meads and ciders. Resident mead expert Tom Nickel and dart pro Charles Hudak will tag team the feature presentation. **If you have meads or ciders, please bring them to the meeting!** (Also be sure to bring your entries for the Bitter Mania Club-Only Competition!)

Mead is essentially fermented honey (diluted with water before fermentation). Mead is an ancient beverage, with references throughout medieval English literature. (*It's one of the few useful things that I learned in high school English literature.* - Greg) Mead is frequently referred to as a drink of the gods or a drink of royalty. The Norse seemed particularly fond of it.

If you want to be a purist, you will call a fermented beverage a "mead" only when other things haven't been added to it. According to Robert Gayre, traditional mead typically starts with an average of about 2.5 pounds of honey per gallon of water. A whole obscure vocabulary has arisen to describe variants on the mead theme, such as:

**Sack Mead** is stronger than traditional mead, with 25 to 30% more honey than traditional mead.

**Melomel** is mead with fruit added during fermentation.

**Pyment** is fermented from honey and grape juice.

**Cyser** is fermented with honey and apple juice.

**Morat** is fermented with honey and mulberries.

**Metheglin** is mead with herbs and spices added. This was originally done to preserve the beverage.

**Hippocras** is mead from honey and grapes, with herbs and spices added.

**Braggot** is mead made with honey and barley malt.

The AHA currently has separate categories for Traditional Mead and Braggot, Fruit and Vegetable Mead, and Herb and Spice Mead (Metheglin). Melomel, pyment and cyser are substyles of fruit and vegetable mead. Hippocras is a substyle for metheglin. For each of these categories, there may be still or sparkling varieties.

Source: *Brewing Mead*, by Lt. Colonel Robert Gayre with Charlie Papazian; and the 1997 AHA Style Guidelines.

# SPENT GRAINS

## Notes from the October Meeting

*recorded by Greg Lorton*

Newly installed President Tod Fitzsimmons called the meeting to order around 7:40 in the Back Room of La Jolla Brewing Company. Jeff Kyle (an employee of Ted Newcomb's at AleSmith) was the lone guest of the evening.

Pete Hovde described his visit to the Brew Brothers brewpub in Reno (in the Silver Legacy hotel). Erol also described the Orange County pub crawl (summarized later in this newsletter). Also, news of a "strong" beer tasting event was announced. The event will be held at the Pizza Port/Carlsbad Brewery on Thursday, December 18. See page 4 for details.

Plans were established for a QUAFF camping trip to Anza-Borrego Palm Canyon campground for Saturday, November 15. Unfortunately, it may be too late to sign up for this event by the time you read this. A recap of the trip will probably be provided at the next meeting.

In a major faux pas in his first meeting as president, Tod Fitzsimmons forgot to bring plastic cups for the homebrews. A move to impeach Tod was quickly squelched when the members figured that someone else would have to step forward to take the job. Fortunately, Kari was able to quell the angry mob by dashing across the street to Vons to get plastic cups to save the evening.

Peter Zien returned again from last month to give the feature presentation, this month on Lagering. He described the equipment needed to effectively lager beers (a refrigerator and a temperature controller), and the process. He included a sample of his nine-month old award-winning German pilsener as an example of a well-lagered beer.

### The October Beverage List

Jeff Majors & Tim Lucas	German Weizen
Tod Fitzsimmons	Dunkelweizen
Roger Wammack	India Pale Ale
Peter Zien	German Pilsener
Ted Newcomb	AleSmith Black Anvil (Stout)
Greg & Liz Lorton	Imperial Stout
Bruce Smith	Dago Red Wine
Bruce Smith	Pomegranate Melomel

### Brewing To-Do List

- Bitter Mania will be held on December 1, with entries due to QUAFF at the next meeting. Bitter Mania includes AHA Category 7, with English Ordinary Bitter, English Best (Special) Bitter, and English Strong (Extra Special Bitter).
- Your holiday ale(s) and/or lager(s) should be fermenting for the December Holiday Party. The party will be held on Tuesday, December 16, at AleSmith Brewing.

### FUTURE MEETING TOPICS

November	Meads and Ciders
December	Holiday Party
January	Decoction Mashing
February	Stouts (or the style for an upcoming Club-Only)
March	High-Tech Gadgets

## Assorted QUAFF News

### Club-Only Competition Incentive Program

Last month's newsletter mentioned plans to enthruse QUAFF participation in the AHA Club-Only competitions, held six times a year. Peter Zien has developed a point scheme that will be awarded to members for entering Club-Only competitions, for winning the QUAFF elimination round, and for placing in the national competition. The Board ratified this proposal at the November Board meeting. The points will be awarded as follows:

- Each entrant will receive 1 point per entry.
- For finishing third, the entrant will receive 1 additional point.
- For finishing second, the entrant will receive 2 additional points.
- For finishing first, the entrant will receive 3 additional points.
- The first place entrant will also receive 1 point for advancing to the national Club-Only competition.
- For third place in the national Club-Only competition, the entrant will receive 3 additional points.
- For second place in the national Club-Only competition, the entrant will receive 4 additional points.
- For first place in the national Club-Only competition, the entrant will receive 5 additional points.

QUAFF will recognize the Club-Only brewers based on year-end point totals at an award ceremony at the Oktoberfest picnic (late September or early October). The following awards have been proposed (and tentatively agreed upon by the Board):

- First place ribbon: Grand point total winner
- Second place ribbon: Runner-up point total
- Third place ribbon: Second runner-up point total
- Honorable Mention: Brewers with at least 8 points.

Tod suggested that the winner be given the opportunity to represent QUAFF at the California Homebrew Club Award dinner, held in San Francisco at Anchor Brewing. All QUAFF members are eligible. This system encourages multiple entries. It definitely is not too late to get involved! So get brewing! The next contest is Bitter Mania, with entries due at the next meeting.

Based on the first Club-Only competition (Weiss is Nice), Harold Gulbransen has earned 5 points (1 for an entry, 3 for first place, and 1 for advancing to the national contest). Greg and Liz Lorton have earned 4 points (1 each for two entries, and 2 for finishing second). Tod Fitzsimmons earned 2 points (1 for an entry, and 1 for finishing third). (The national Weiss is Nice results are not yet known.)

## 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 five months to go, now is a good time to plan what to brew for the contest. And now is the time to brew some of the bigger beers that can benefit by aging.

I have reluctantly stepped into the role of Competition Organizer (mainly so I can collect a bunch of BJCP experience points to advance to "certified" judge). I will be looking for lots of help (organizing, judging, and stewarding). I appreciate the offers I've received to date from the Board members, Dion Hollenbeck, Tom Nickel, etc. I'll be contacting you soon. Dion has magnanimously agreed to take on the job of Judge Coordinator, as well as mentoring me in the intricacies of running a large homebrew competition. We need volunteers for other important positions, including Head Steward, Registrar (and data entry), and Head Judge. Also, we will be looking for all the judges as we can get (especially BJCP-registered judges). Also, stewarding is a great opportunity to learn about judging and homebrew competitions.

The contest has officially been registered with the American Homebrewers Association, so you should see an announcement in the next *Zymurgy*. Registration with the Beer Judge Certification Program (BJCP) will go in as soon as we confirm the judging location. The web page is well underway, thanks to the efforts of Harold and Barbara Gottschalk, and information from Dion. Check it out at <http://www.softbrew.com/afchbc>. The web page will allow for on-line competition entries, as well as on-line sign-ups for judges and stewards. (The on-line registration makes it easier for everyone! Do it if you can!)

## Results from Other Contests

QUAFF members captured ribbons and awards from the following competitions.

**Pacific Brewers Cup** (held in Redondo Beach on September 20, with 123 entries)

**Greg and Liz Lorton** won the following:

- 1<sup>st</sup> Place in German Wheat Beers (for a Berliner Weisse)
- 2<sup>nd</sup> Place in German Wheat Beers (for a Weizen)
- 1<sup>st</sup> Place in Barley Wines (for a English-Style Barley Wine)

The Berliner Weisse earned an attractive engraved pewter mug. The Weizen and Barley Wine earned ribbons.

**Queen of Beer Competition** (held in Placerville on October 25)

**Liz Lorton** won first place in the Belgian and French Ale category with a Belgian Tripel. This was her first solo effort at brewing.

### Current Club-Only Competition Standings (as of November 5, 1997)

	Points from last contest	Total Points
1. <b>Harold Gulbransen</b>	5	5
2. <b>Greg and Liz Lorton</b>	4	4
3. <b>Tod Fitzsimmons</b>	2	2

*The one competition to date has been "Weiss is Nice."*

## QUAFF Quiz

*In a never-ending crusade to test your beer knowledge, here is the latest QUAFF Quiz. Most of these questions came from The Ultimate Book of Beer Trivia. While most of these questions aren't of the caliber that you might find on a BJCP exam, they should keep you on your toes!*

1. True or False: Historically, people were brewing beer before they made wine.
2. Malt liquor is not really "liquor" but is actually what type of beer?
  - a. Dry stout
  - b. Strong lager
  - c. Wheat beer
3. What is barley wine?
  - a. A wine made from barley instead of grapes
  - b. A malt liquor
  - c. A strong ale
4. Can ale properly be called beer?
5. Which of these styles of beer is not a top-fermenting beer: porter, Weizen, mild, Helles, Tripel?
6. *Humulus lupulus* is the scientific name of what critical ingredient of modern beer?
7. What is "white" beer?
8. What brewing company produces more beer than any other brewing company in the world?
9. What American brewing company produces more beer than any other brewing company in the United States?
10. German Maerzenbier ("March Beer" is traditionally consumed in what months?
11. What is altbier?
  - a. Old beer
  - b. A popular counter-culture beer in Germany
  - c. An ale
  - d. Beer designed to be consumed at high altitudes.
12. Today brewers use hops as a flavoring agent, imparting bitterness to beer. What were hops used for originally?
13. What is the primary difference between beer stored in and served from kegs and beer stored in and served from casks?
14. What is the process of kraeusening?

*And a BJCP exam type of question:*

15. Describe the difference between *Saccharomyces uvarum* and *Saccharomyces carlsbergensis*.

*Answers on next page!*

## Local Beer News

Tod Fitzsimmons has provided plenty of local beer news.

The **Carlsbad Pizza Port** (571 Carlsbad Village Drive) will host a **Strong Ale Festival** on Thursday, December 18. This event will feature beer containing 8% or higher alcohol by volume from about a dozen local breweries. For more information, call (760) 720-5221.

*BEERWeek* reported on October 27<sup>th</sup> that the **Hang Ten Brewery** is now open in the Gaslamp Quarter at the location (310 Fifth Avenue, San Diego 92101) where Brewski's Bistro & Brewery, RJ's Riptide Brewery, and Hops! Bistro & Brewery have failed. Hops! Bistro & Brewery closed in late September, while its restaurant in UTC remains open. The Hang Ten Brewery is the project of local restaurateur Dave Cohen.

Look for a **Rock Bottom Restaurant & Brewery** to open in La Jolla in January 1998. Rock Bottom is up to about 20 brewpubs in prime locations throughout the U.S. Other West Coast locations include Long Beach, Fresno, San Jose, Portland, and Seattle.

The **Encinitas Stuff Pizza & Brewing Company** is expected to open in February or March 1998. Because of its close proximity to the Del Mar Stuff Pizza, the initial beers will be brewed at the Del Mar location.

Greg Koch of **Stone Brewing Company** reports that Stone Pale Ale is now on tap at the San Diego Sports Arena for all events. Stone's newest brew is a strong ale named Arrogant Bastard Ale. Arrogant Bastard Ale was released on November 7<sup>th</sup> with a party at the Carlsbad Pizza Port.

The **Del Mar Stuff Pizza & Brewing Company** announced the hiring of a new brewmaster from Denver, Andy Swartz. Andy took a gold medal this year in the foreign-style stout category at the Great American Beer Festival for his Old Man Winter Stout while working for the Overland Stage Stop Brewery in Longmont, Colorado. Stuff Pizza plans to build a team around Andy and participate at the GABF next year. The first addition to Andy's brew crew is Greg DiStefano, a multi-medalist in homebrew competitions around the western U.S.

## Renew Your Membership

QUAFFsters must renew their membership by January 1998. Through strict and prudent financial management, the dues will remain \$15 for 1998. To renew, deliver a check (or cash) to Garth Jones, the new QUAFF Treasurer, at any of the upcoming QUAFF events.

**Bring your entries for the Bitter Mania AHA Club-Only competition to this month's meeting!**

## Orange County Pub Crawl

On Saturday, October 18, 27 dedicated beer geeks departed from AleSmith Brewing for an 11-hour pub crawl marathon to Orange County. The crowd of QUAFFsters and friends hit 6 brewpubs, and had the opportunity to try 30 beers.

The stops included Steelhead Brewing, Tustin Brewing, Old Towne Brewing, Tap House, Skewers, and Howlin' Coyote. Steelhead and Old Towne were generally regarded as the best.

Thanks to Erol for planning the trip and to Tim Lucas for arranging the bus.

## QUAFF Quiz Answers

1. True (Beer came before wine!)
2. b. Malt liquor is a strong lager.
3. c. Barley wine is a strong ale.
4. Yes. Ale is a major group of beer styles.
5. Helles is a lager (bottom-fermenting).
6. *Humulus lupulus* is the scientific name of hops.
7. White beer is beer brewed with a significant amount of wheat malt or unmalted wheat. Belgian white beer is "Wit", and German white beer is "Weiss".
8. Anheuser-Busch
9. Anheuser-Busch
10. September and October (Oktoberfest)
11. a and c. "Old beer" is an ale.
12. Hops were originally used as a preservative to prevent bacterial infection. The Romans ate hops as a table vegetable.
13. Beer is kegs is stored and dispensed under pressure. Beer is casks is not pressurized and is drawn out by suction. (Ask Skip, Rich, Ted, and Charles about other differences!!!)
14. Kraeusening is the addition of small amounts of unfermented wort to beer in the fermenting tank to provide carbonation in the secondary fermentation stage.
15. No difference, except for the name. **This is a trick question.** They're trying to trick you into saying that one is an ale yeast (really *Saccharomyces cerevesiae*) and the other is a lager. *Saccharomyces uvarum* is the current name of lager yeast. *Saccharomyces carlsbergensis* is the historical name.

## Major Editorial Correction and Apology

Jane Bonderson eloquently informed the QUAFF newsletter staff that she was the winning partner (with Charles Hudak) in the first annual dart competition at the Oktoberfest picnic on September 27. The editorial staff sincerely regrets not remembering that fact.

# 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>578-9279</b>
<b>Coronado Brewing Company</b> 170 Orange Avenue (Coronado)	<b>437-4452</b>
<b>Del Mar Stuff Pizza Café &amp; Restaurant</b> 12840 Carmel Country Road (Carmel Valley)	<b>481-7883</b>
<b>Dino &amp; Luigi's Stuff Pizza</b> 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	<b>592-7883</b>
<b>Hang Ten Brewing</b> 310 5 <sup>th</sup> Avenue (Gaslamp Quarter)	<b>???-????</b>
<b>Hops! Bistro &amp; Brewery</b> 4353 La Jolla Village Drive (UTC)	<b>587-6677</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/Carlsbad Brewery</b> 571 Carlsbad Village Drive (Carlsbad)	<b>(760) 720 -5221</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 (Mission Gorge)	<b>284-2739</b>
<b>San Marcos Brewery &amp; Grill</b> 1080 W. San Marcos Boulevard	<b>(760) 471-0050</b>
<b>Sports City Café 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>	see address under Microbreweries
<b>Murphy's Custom Brewing</b> 2640 Financial Court (Rose Canyon)	<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, and rotating specials</i>
<b>Stone Brewing Company</b> 155 Mata Way, Suite 104 (San Marcos) Brewer: Steve Wagner	<b>(760) 471-4999</b> <a href="http://www.stonebrew.com">www.stonebrew.com</a> <i>Stone Pale Ale, Stone IPA, Stone Smoke Porter</i>
<b>Ballast Point Brewing Company</b> 5401 Linda Vista Road, Suite 409 Brewer: Peter A'Hearn	<b>298-2337</b> <a href="http://www.homebrewmart.com">http://www.homebrewmart.com</a> <i>Belgian White, Copper Ale, N<sub>2</sub>-tapped special, Barley Wine in Tasting Room</i>
<b>Brewer's Union</b> 5553 Kearny Villa Road 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 Road, 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>U of Brew</b> 9420 Activity Road, Suite A, San Diego 92126 <a href="http://keyinfo.com/beer/UofBrew/">http://keyinfo.com/beer/UofBrew/</a>	<b>578-9405</b>

## BEER SUPERSTORES

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

# SUPPORT YOUR LOCAL BREWERY

*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.*

## **QUAFF Board**

<b>President</b>	<b>Tod Fitzsimmons</b>	<b>536-9616</b>	<b>quaff1@pipeline.com</b>
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<b>Gadget Guy</b>	<b>Dion Hollenbeck</b>	<b>459-8724</b>	<b>hollen@vigma.com</b>

## **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 may be sent to qasd@aol.com. Please include "Greg" somewhere in the subject line, so that the e-mail is directed to me.

<b>POSTMASTER - Please deliver to the address on the stamped side! Thank You!</b>
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