

# QUAFF

QUALITY ALE AND FERMENTATION FRATERNITY

January 1997

**NEXT MEETING**  
**Tuesday, January 21**  
**7:30 PM Sharp**  
**La Jolla Brewing Company**

## MEETING TOPICS

- Equipment for All-Grain Brewing - facilitated by Dion Hollenbeck and Bob Whritner
- Lagers, by Erol Kilki
- Bring Your Good Homebrew

## Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Luscious Lager	February 18	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 this month's meeting, or to the next 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. (Note - Due dates early in each month are Board meetings. Due dates later in the month are the regular monthly meetings.) Entries may be turned in to any Board member, or brought to the meeting. (Check with the Board member to make sure he will attend the meeting.)

## JANUARY 18 AT THE WHRITNERS'

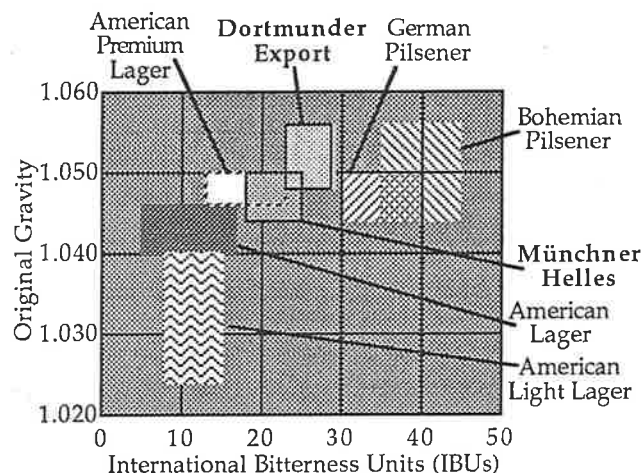
Don't forget Saturday, January 18 at Bob and Mary Jo Whritner's home. This year the traditional new year's party will feature a new twist. We can all help Bob brew his next batch of beer! Mashing is scheduled to begin at 11:00 AM. This is a pot luck event, with QUAFF providing the main entree. Please bring a side dish, salad, or dessert.

The Whritners reside at 2605 Curie Place in San Diego, just north of the 52 Freeway and east of I-5. Exit the 52 Freeway at Regents Road and go north 1/4 mile to Pennant Way. Turn left (west) and follow Pennant Way until it ends at Stresemann Street. Turn left on Stresemann and go south about 3/8 mile to Bothe Avenue (second street on the left). Turn left on Bothe and then turn right at the third street, Curie Place. Look for 2605 on the left (south) side.

## GERMAN LIGHT LAGERS

German light lagers may be one of the most under-appreciated and least understood beer categories. When most people think of a light German lager, they think of Beck's, or St. Pauli Girl, or one of the other common German pilseners. Only with a little prompting might someone think about a Münchner Helles or a Dortmunder Export. But these are the two styles that make up the AHA category "German Light Lager."

For this category, "light" means light in color, not light in calories. These beers are comparable in strength to classic pilseners and premium American lagers. There much stronger than American Light Lagers. Perhaps the defining difference between German Light Lagers and European Pilseners is the bitterness. Pilseners are definitely hoppier. Between the two, the Dortmunder Export is a usually a stronger, hoppier beer than the Münchner Helles. The chart below compares original gravity and bitterness for a variety of light-colored lagers.



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## SPENT GRAINS

Dim Recollections of the December Holiday Party  
recorded by Greg Lorton

Somewhere between 40 and 50 people attended the Holiday Party on December 17 at AleSmith Brewing Company. The meeting convened at sometime around 7:30, and the first beer was poured maybe 15 minutes later. The meeting was really only a holiday party, and the agenda was to sample the great food and a variety of holiday beers. The spicy chili was particularly popular topic of conversation, and provided a lot of incentive to drink more beer.

The focal point of the party was a selection of nearly 20 holiday beers. Ted Newcomb, Dion Hollenbeck, and I set out on a beer hunting expedition at the Beverages, & more! in Encinitas on December 15 to produce this cache. Our shopping cart full of exotic holiday beers was the envy of many of the customers in the store.

### The December Beverage List

Our Special Ale	Anchor
Winter Solstice	Anderson Valley
Igloo Ale	Boulder
Wassail	Full Sail
Hibernator	Golden Pacific
Nutty Winter Ale	Lake Tahoe
Yuletide Porter	Mendocino
Wintertime Belgian Ale	North Coast
Auld Acquaintance Spiced Ale	Pike
Icicle Creek Winter Ale	Portland
Snow Cap Ale	Pyramid
Winterhook Winter Ale	Redhook
Winter Welcome Ale	Samuel Smith's
Jack Frost Winter Doppelbock	Saxer
Celebration Ale	Sierra Nevada
Winter Warmer Ale	Young's
Winterbraun Holiday Ale	???
Thames Festive Ale	???
YuleSmith IPA (on tap from beer engine)	AleSmith
ESB (on tap)	AleSmith
Golden Anvil (on tap)	AleSmith
John Bell III	Spiced Holiday Ale
Erol Kilki	Romulan Ale
Greg and Liz Lorton	Juniper Holiday Ale

I am sure that there were other homebrewed beers brought by members, and I apologize for not recording them and having missed the opportunity to taste them.

Thanks to everyone who brought pot luck dishes and homebrewed beers. And a special thanks to Ted and Joyce Newcomb, and Skip and Mary Virgilio of AleSmith Brewing for graciously hosting the party.

### Brewing To-Do List:

- Is your Luscious Lager fermenting or lagering? The deadline for this AHA club-only contest is February 18. Luscious Lager includes 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.
- 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 four 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

Planning is fully underway for the Fourth Annual America's Finest City Homebrew Competition. 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 on page 3 and 4.

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

Volunteers are needed to serve as stewards. Stewards assist the judges in preparing and presenting the beers for judging. It is a great opportunity to participate in a beer contest, and the experience can count for people who are or wish to be beer judges in the Beer Judge Certification Program. To volunteer as a steward, call Dion Hollenbeck at 597-7080 x 164 (work) or 459-8724 (home), or e-mail him at hollen@vigna.com.

### QUAFF Quiz

See if you can identify the brewing and beer terms that these acronyms represent. Some are easy. Some may be a little tricky. (One pair of these may be interpreted two different ways. - GL)

A-B	AHA	ASBC	BJCP
CAMRA	DME	DMS	DO
EBC	EKU	ESB	FG
GABF	HBU	HSA	IBS
IBU	IPA	LME	OG
PU	RIMS	RO	SNPA

Answers in next month's newsletter.

### CALENDAR

January	
18	Party at Bob Whritner's Home (mash at 11:00 AM)
21	January QUAFF Meeting at La Jolla Brewing (7:30)
February	
4	QUAFF Board Meeting at San Diego Brewing (6:00)
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)
May	
3	7th Annual Southern California Homebrew Festival
7	QUAFF Board Meeting at San Diego Brewing (6:00)
21	April QUAFF Meeting at La Jolla Brewing (7:30)

### 1997 Dues are due NOW!

Save a stamp and bring your check for \$15 (payable to Ted Newcomb) to the meeting on January 21 at La Jolla Brewing!

# 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.

# THE SAN DIEGO BREWING SCENE

## BREW PUBS

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

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

## MICROBREWERIES

<b>AleSmith Brewing Company</b> 9368 Cabot Drive (Miramar) Brewers: Ted and Skip	549-9888 ESB, Golden Anvil
<b>Stone Brewing Company</b> 155 Mata Way, Suite 104, San Marcos Brewer: Steve Wagner	471-4999 Stone Pale Ale
<b>Ballast Point Brewing</b> 5401 Linda Vista Road, Suite 409, San Diego 92110 Brewer: Peter A'Hearn	298-2337 <i>N<sub>2</sub>-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	278-2739 Extra Pale Ale, Brown Ale

## HOME BREWING SUPPLIES

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

## BREW-ON-PREMISES

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

## BEER SUPERSTORES

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

**SUPPORT  
YOUR  
LOCAL  
BREWERY**

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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  
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