

West Coaster

SERVING THE SAN DIEGO CRAFT BEER COMMUNITY



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A brew day with local homebrew club Foam on the Brain

Join the Club

A glance at the numerous homebrew clubs in SD

By Stan Sisson

So, you are enjoying one of your favorite craft beers, and it occurs to you. "Hey, I'll bet I could make beer like this at home, how hard could it be?" So, you google around a bit, and sure enough, the Mr. Beer kit comes to the rescue. But, as you gaze at what they are offering, you are thinking, "Well, I thought it would be harder than this." Luckily for you, you decide to do a little more research before taking the plunge into the homebrewing hobby. This is where you discover that there are many more like-

minded individuals here in San Diego, and yikes, they have even formed clubs.

Homebrewing is growing in San Diego. Visit a local homebrew club meeting and you may have trouble finding a seat because the hobby is steadily gaining popularity. Joining a homebrew club is probably the best way to learn more about brewing, and the camaraderie and social benefits far outweigh the modest dues. Did I mention that free beer is served at the meetings?

Each homebrew club has its own unique

personality, and some brewers belong to more than one club. The Barley Literates (barleyliterate.com) are a fun-loving group that especially like to camp. They meet the 3rd Wednesday of the month at Holiday Wine Cellar in Escondido. CHUG (chugsd.com) is a newer club that embraces the smaller and less formal aspect of homebrew clubs, almost an anti-club club. Foam on the Brain (foamies.net) is the "drinking club with a social problem," and they meet the 3rd Saturday of the month at San Diego Brewing Company.

The North County Homebrewers Association (meetup.com/northcounty-homebrewers) is a group whose meetings move around to different locations, and generally involve plenty of food and homebrew. The Quality Ale and Fermentation Fraternity (quaff.org) is a large group of diverse members. They meet the 4th Tuesday of the month at Randy Jones All American Sports Grill in Mission Valley. Finally, the Society of Barley Engineers (societyofbarley-engineers.org) have ties to Stone, and meet at Stone the 1st Wednesday of the month.

Each club has social events throughout the year, and there are some events where multiple clubs gather together to share the spirit of homebrewing. The biggest of these is the Southern California Home Brew Festival, which just occurred on April 30th and May 1st, up at Lake Casitas in Ojai, CA. Another event, the fall Octoberfest picnic, was turned into a multi-club affair. Then there's Spring Fling, a club campout

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3 YEAR ANNIVERSARY EVENTS

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Take the Leap

Brewing all-grain beer

By Ryan Reschan

Afraid to make the leap to all-grain brewing? Don't be. It's not that difficult, but it's certainly not for every homebrewer. Making the switch does require more of an investment and leads to a longer brewing day, but the end result can be absolutely worth it. Not only will all-grain brewing potentially make better beer, but you have more control over the brewing process. All that and it's cheaper than brewing with extract. Don't get me wrong, you can brew some fantastic extract brews, but all-grain does give you more options. Most homebrewers are brewing up five gallon batches of beers so I'll use that as my reference.

First off, you're probably going to need a bigger boil kettle. Depending on the length of the boil and how aggressively you boil, you're going to need a kettle that can easily handle 6.5 gallons of liquid. With all-grain brewing you're not going to be adding water to your fermenter, you're going to be collecting wort (the pre-fermentation liquid) from the mash tun (more on this in a bit) and then boiling it down to the desired amount. Large pots in the 32 to 60 quart range can get expensive, so what to look for will depend on your budget.



A recent all-grain brewing class at Home Brews & Gardens in North Park

On the high end you have Blichmann with their stainless steel kettles with valves, thermometers and sight gauges, while Polar Ware keeps it simpler with just valves and thermometers. For budget brewers, look to the used market for the best bargains. Kegs that have been converted into boil kettles might be on the large side but there are some deals out there for them. A simple stock pot could even be used and you can find those at restaurant supply stores. You'll often find some very large aluminum pots that can be used for boiling at very cheap prices (well under \$100) compared to the more expensive

stainless pots. But don't get rid of your current brew kettle, you can still use that in all-grain brewing for strike and sparge water.

In extract brewing, the converting of the starches from the grain into fermentable sugars is already done for you in liquid or dry malt extract. For all-grain brewing you are going to need to do this process yourself. The process of mashing (combining water and grain) is done in a mash tun. Mash tuns can come in all kinds of configurations. Water coolers and ice

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"No beer was wasted in the making of this publication."

Sweet Sixteen

Month of the homebrewer

This issue is our nod to the craft of homebrewing. With the 2011 American Homebrewers Association National Homebrewers Conference in town this month, we figured the timing was right. Thank you to everyone that shared their time and experience with us to help make this issue awesome.

Four more

This month marks our expansion into 16 pages. It's a big move that we didn't make lightly, but there was just no way we could fit everything necessary into 12 pages. We're also printing more. This month we printed 9000 issues and are delivering to 113 locations. Thank you for reading!

Fresh faces

Part and parcel with our expanded page count is new advertising. We can afford to expand to 16 pages and print more issues because our advertisers have placed their faith in us. If you'd like to help us survive, please support our advertisers. With some of our ads you can save up to 20% on your tab. Tell 'em *West Coaster* sent you!

Thank you!

We're very grateful to PubQuest for giving us a great map over the past few months. Our in-house design guru, Josh, wanted a chance to make a new map. He's done great work for us so far with westcoastersd.com, so we gave him a shot. Check out the new map on the the last page.

Salud,

Mike Shess
Executive Editor/ Co-Publisher
West Coaster

Join the Club

Continued from Page 1

started last year. This year's Spring Fling was held May 13th and 14th at Lake Morena out in Campo.

Homebrewing is a fun and rewarding hobby, and being a member of a homebrew club only enhances the enjoyment of the hobby. If you are a homebrewer and don't belong to a club, check them out and see what you are missing.

Big Brew Day - May 7th, 2011



Photo by Jered Greenwald

Local homebrew club QUAFF gathered at award-winning homebrewer Paul Sangster's house to join in on a world-wide toast to Big Brew Day at 9am PST (pictured). Straight from the American Homebrewers Association (AHA) website: "In 1988, May 7th was announced before Congress as National Homebrew Day. The American Homebrewers Association created AHA Big Brew as an annual event to celebrate National Homebrew Day around the world. AHA Big Brew is held each year on the first Saturday in May [...] AHA Big Brew is about: homebrewers getting together all over the world to share their love for the hobby."

The club received 100 gallons of wort (unhopped and pre-boiled) from Mother Earth Brew Co. in Vista. From this, nine brewers (out of many more brewing that day) created more than 80 gallons of finished IPAs, the sole difference being the hop schedules and in a couple cases the hop varieties used. Club members were doing whirlpool hop additions, hopback additions, traditional flavoring and aroma additions, etc. The final beers will be served at the Beer Judge Certification Program (BJCP) reception which takes place the day before the National Homebrewers Conference (NHC) commences. The judges will evaluate how different addition timings and techniques affect the final flavors and aromas in the beers.

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Sam Tierney began his love affair with great beer while studying and traveling abroad in Europe during his junior year at UC Santa Barbara. He began homebrewing shortly after, and has since won multiple awards. Sam is a graduate of the Siebel Institute, a professional brewing school in Chicago, and was hired as a brewer for Firestone Walker in April.

The Essentials

What you can't ignore when homebrewing

By Sam Tierney

I will be the first to admit that I am far from knowing everything about the brewing process, but in the short time that I have been making beer, both at home and professionally, I have learned some important lessons. Often when getting into homebrewing it's tough to know what you need to stress about and what you can approach more casually. Here's what you absolutely cannot overlook if you want to create great beers:

Cleaning and Sanitation

Everything must be disassembled and cleaned prior to sanitizing. You can't sanitize a dirty surface. For this, Powdered Brewery Wash (PBW) is your friend – soak, scrub with a non-abrasive pad or brush, then rinse with hot water. After cleaning, use iodophor or Starsan, your best options for sanitizing, in proper concentrations and contact times. If you've done this right, don't rinse with water – that's another possible source of contamination. Remember the residue these sanitizers leave behind has no negative effect on your beer. Think of the boil as the great divide in brewing: anything involved prior either doesn't need to be sanitized or will be sanitized by the heat, while anything after must be sanitized properly.

Yeast Handling

First, if you are using dry yeast, properly re-hydrate it per the manufacturer's instructions! Pre-boiled tap water or sealed bottled water is the way to go. Not re-hydrating your yeast will lead to a high percentage of dead cells when you are pitching, resulting in under-pitching and possible off flavors.

Second, when using liquid yeast, use an appropriate amount. Under ideal circumstances a pitchable package from either Wyeast or White Labs will work in a normal-strength beer just fine. However, we don't always brew normal-strength beers, and less commonly in ideal circumstances; you cannot guarantee proper handling before purchasing, especially if it was shipped to you. Yeast starters allow you to propagate the correct amount of healthy, eager yeast. The Mr. Malty Pitching Rate Calculator is a great tool that every homebrewer should use to correctly size your starter, or how much slurry to use if you are repitching your yeast from a previous batch.

O₂

Your yeast is going to need plenty of oxygen in order to synthesize sterols for appropriate growth. The best method is pure oxygen delivered via a sintered stone – one minute is all you need. An aquarium pump delivering filtered air through a stone is also good but just takes longer. The shake-method will make decent beer but will never get the oxygen levels that your yeast needs to perform optimally.

Fermentation Temperature Control

Every yeast strain works over a range of temperatures, but dialing in a precise temperature will give you much more control over the consistency and flavor of your beer. Many strains produce excessive esters and fusel alcohols at higher temperatures, or do not sufficiently clean up their undesirable byproducts if temperature drops during fermentation.

The most basic system for cooling a carboy or bucket is the swamp cooler setup, which makes use of the thermal mass of water and evaporative cooling to insulate your beer from higher atmospheric temperatures. It's cheap and works reasonably well, though can be problematic as it can bring the temperature down after the peak of yeast activity. You have to monitor fermentation and take your beer out of the cooler before the temperature drops.

Another common but more advanced method: the use of temperature controllers, which work with a spare refrigerator and can be purchased at homebrew shops for less than \$100. Use a thermowell that lets you get the controller's probe into your beer – that way you get the most accurate temperature reading and dial in your fridge temperature. Without a thermowell you can still get accurate readings by taping the probe to the side of your fermenter and then insulating it from the ambient temperature in your fridge. If cost is no obstacle, the ultimate solution is the temperature-controlled conical fermenter, which has the benefits of yeast dumping and harvesting off the cone.



Homebrewer Kelsey McNair's conical fermenter

Be patient

Recipes will often read something like, "1 week primary fermentation, 2 week secondary fermentation and then bottle" but it is important to keep in mind that you are dealing with a living process that doesn't have a calendar for reference. Some yeasts like the Belgian Saison strain from White Labs can take several weeks to fully finish fermenting. Most normal yeasts will be done in about a week. You are basically looking for two processes to finish before packaging: fermentation and maturation.

Fermentation is over when the gravity of your beer stops dropping, (use a constant hydrometer reading over a couple days to determine this) but maturation often takes a few more days and is the action of the yeast reabsorbing fermentation byproducts. If you want clear beer, you need to give the yeast time to flocculate and settle out (and remember that some strains are much more flocculent than others). Crash-cooling your beer down to almost freezing will greatly speed up this process. Just be sure not to chill your beer before maturation is complete because this can lead to off-flavors; a couple days cold or a week or so warm is usually fine. The generally accepted limit for primary fermentation is one month.

Avoiding Oxidation

Most regular beers will not require a secondary fermenter transfer. If you have a high-alcohol beer that you want to bulk age, are aging the beer with additional ingredients, or want to harvest yeast quickly, transferring to a secondary is fine. Just be sure to avoid oxygen introduction as best as possible by purging your secondary vessel and transfer lines with carbon dioxide. Otherwise, just transfer your beer without splashing or bubbles. When bottling or kegging, the same oxygen-avoiding techniques should be used. Oxygen is your worst enemy once fermentation has begun. It manifests itself as papery or wet cardboard aromas and flavors and sometimes a dry, cottony mouthfeel. Unfortunately, you will always have some level of oxidation, and even commercial brewers struggle to avoid it. My number one recommendation is to store your beer cold and drink it fresh, as oxidation gets worse over time and at higher temperatures.

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Mayhem

westcoastersd.com's Top May Headlines

Open for business:

May saw the opening of two breweries, one bottleshop, and two restaurants. **On-The-Tracks Brewery** opened the doors at its 5674 El Camino Real, Suite G location in Carlsbad on May 21st; for more information, visit their website ottbrew.com. **Butcher's Brewing** was launched at The Ritual Tavern on May 28th; more information can be found @ butchersbrewing.com. According to their website, Butcher's beer is brewed in Irvine, CA by Bayhawk Ales. New bottleshop **Bottlecraft** conducted a soft-opening at their 2161 India St location in Little Italy. They will be open sporadically until their June 18th Grand Opening. Restaurant/gastropub **The Knotty Barrel** opened May 18th at their 844 Market Street location in Downtown San Diego. Also, from the owners of beachside brewpub Pacific Beach Ale House comes **Union Kitchen & Tap** in Encinitas, which opened recently at 1108 South Coast Highway 101.

Firehouse Fire Sale

The Firehouse Brewing Company filed for chapter 7 bankruptcy protection on March 27th. Their assets were sold at a public auction on May 24th. The brewhouse, bottling line, company brand, and various brewery paraphanelia (i.e. jockey boxes, hoses) sold

for around \$400,000 total according to Jeff Bloom of Fisher Auction Company, who handled the auction. Matt Spencer, who is the co-owner of Firehouse American Eatery & Lounge in Pacific Beach, purchased "copy rights, logos, brand, web sites, etc & a lot of six packs (not equipment)" according to his Twitter account. Yet-to-open Societe Brewing Co. bought the fleet of kegs, according to their Facebook. The other buyers at time of print are unknown.

Stone to Aggressively Expand San Diegan Presence

Last month, Stone Brewing Co. hosted a media unveiling and made many announcements (nothing on the European front). Here's the skinny:

1. **Stone Liberty Station** will be a 20,000 sq. ft., 400-seat brewery/restaurant complete with bocce courts and an outdoor movie area. The new brewery/restaurant will have a 10-barrel brewing system, provide 130 new jobs, and is expected to open in late spring 2012. 40 taps, emphasizing local brands, will complement a ~100 ct. bottle list.
2. **Stone South Park**, located at 2215 30th Street, will open in late June for growler fills, limited tastings and merchandise. Beers from the Liberty Station location will be available also.

3. **Stone Farms** is located off Protea Gardens Road in Escondido and is 18 acres in size. The farms will produce produce for the two Stone Bistro locations, but in limited quantities. Greg Koch describes the farms as an experiment. Stone plans to use the farms as an event space, also.

4. Planned **Citracado Expansions** are numerous. Directly adjacent to the south of the current location: a 55,000 sq. ft. production facility. Packaging, bright beer storage, filtration and separation will all move; a second brew line (not a full brewhouse, but a second lauter tun and kettle) to be added. Capacity will increase to 400k-500k barrels a year. Across the street to the east, new buildings housing five components: 1. new offices, 2. Stone Catering, 3. more barrel-aging and a new sour program, 4. event space (which will be incorporated with the barrel room), 5. Stone Hotel, with 40-50 rooms. All this before summer 2013.

Birthdays & Commemorations

At **The Lost Abbey / Port Brewing's Fifth Anniversary Party** on 5/14/11, we snagged Director of Brewery Operations Tomme Arthur for a few questions. WC: One high point over the past half decade? TA: "The people. We've met so many different people, and there are so many new people here. It's sur-

prising to see so many new faces here today." Expect more of the same on the horizon, as Tomme reports the 2007 GABF Small Brewery of the Year plans to increase distribution by one new territory per year. Read the rest of the interview online.

Cheers to **Pizza Port OB**, who turned 1 in May. To commemorate the occasion, the ever-popular Cho Saiko and Bacon & Eggs were back on draft, along with an anniversary beer brewed by Yiga Miyashiro.

Up in North Park, **Toronado** turned 3. The famous 30th Street beer bar celebrated by throwing on tons of awesome beers all week, starting with a fantastic Port / The Lost Abbey lineup on the 24th.

In 2010, May 18th was officially declared **Ballast Point Day** in San Diego. One year later, the brewery celebrated in style by taking over all 20 taps at The High Dive in Bay Park. Let's just say barrel-aged Victory at Sea on nitro didn't last long.

Local beer community builders **TapHunter.com** celebrated their 2nd on May 20th at URBN North Park.

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Brandon Hernández hated beer and had never even heard the term “craft beer” until his first trip to O’Brien’s Pub in 1999. There, in a dark yet friendly space rife with the foreign smell of cascade and centennial hops, he fell into line with the new school of brew enthusiasts courtesy of a pint-sized one-two punch of Sierra Nevada Bigfoot and Stone Arrogant Bastard Ale. Those quaffs changed his perception of all beer could and should be and he’s spent the past decade-plus immersing himself in the local beer culture -- living, learning, loving and, of course, drinking craft suds. He’s since taken up homebrewing and specializes in the creation of beer-centric cuisine. A native San Diegan, Brandon is proud to be contributing to a publication that serves a positive purpose for his hometown and its beer loving inhabitants. In addition to West Coaster, he is the San Diego correspondent for Celebrator Beer News and contributes articles on beer, food, restaurants and other such killer topics to national publications including The Beer Connoisseur, Beer Magazine and Wine Enthusiast as well as local outlets including The San Diego Union-Tribune, San Diego Magazine, The Reader, Riviera Magazine, Pacific San Diego, Edible San Diego, Dining Out San Diego, Rancho Magazine, North County Times and SanDiego.com.

Cookin’ with Colby

Recipes for a first-class beer & food pairing

By Brandon Hernández

“Chefs and brewers are very similar in the fact that we both take ingredients from around the world and combine them together to create a recipe that is not only balanced, but is also an experience,” says Colby Chandler, general manager of Home Brew Mart and specialty brewer for Ballast Point.

Many know Colby as the talented brewmaster behind award-winning beers like SD’s beloved Sculpin IPA, but a select few are lucky enough to know how skilled he is in the kitchen, as well. First inspired by a mother who exposed him to a wide variety of flavors and ingredients at an early age, then seasoned with a wide-ranging edible worldview earned traveling the globe as a youngster, Colby has loved cooking for as long as he can remember and enjoys nothing more than pairing fine food with quality beers.

“The more I know about the vast array of beer styles, the easier it is when I am eating to imagine some of the ingredients in my food either being part of a craft beer recipe or being paired with a certain style of craft beer,” says Colby. “I like to look for a bridge flavor that is common in both the craft beer and a food dish – something that links the two together but also enhances both when consumed.”

Legendary for his annual Oktoberfest parties, a conspirator with the MIHO gastronomes and a member of the Stein Diego Supper Club, which is comprised of professionals in the brewing community that love cooking as much as he does, Colby gets plenty of chances to flex his beer-and-food-pairing chops.

In honor of the upcoming AHA Conference, Colby is sharing the recipe for the Curry Stout he recently brewed with Alex Tweet (the winner of Holiday Wine Cellars “Brew with a Pro” competition) as well as a prawn curry recipe from his personal repertoire he says pairs up perfectly with it. But you can be the judge of that.



Curry Stout

All Grain Version

Boil volume: 6 gallons
Final volume: 5 gallons
9 lbs Crisp Maris Otter Malt
1 lb Briess Crystal 80L
1 lb flaked barley
2/3 lb Briess Black Barley 500L
2/3 lb Crisp UK Chocolate

Mash at 153° F for 60 min.
90 min. boil time
51 IBU Willamette or Fuggle Hops (60 min. addition)
White Labs Dry English Yeast
OG 1.072
FG 1.1013
ABV 7.7%

2 oz Madras curry powder
1 tsp cayenne pepper
½ tsp cumin powder
8 oz vodka
3½ oz toasted shredded unsweetened coconut flakes
¼ oz Kaffir lime leaf, coarsely chopped
½ oz liquid coconut extract

Start fermentation at 68° F for 2 days and then kick it up to 75° F till final gravity. Leave in primary for 10 days total. On the final day, add the curry powder, cayenne, cumin and 4 ounces of the vodka to a 5-gallon fermenter and let sit overnight. The next day transfer the fermented beer into the secondary fermenter. Leave in secondary for 7 days. On the final day, place the toasted coconut and Kaffir lime leaves in separate jars and cover each with 2 ounces of the vodka. Let stand overnight. The next day, when bottling/kegging, add (to taste) the toasted coconut tincture*, Kaffir lime leaf tincture and coconut extract in bottling bucket or keg.

Note: A tincture is an alcoholic extract. Ingredients are put in a jar and a spirit of 40% pure ethanol is added (80 proof vodka, in this case).

Extract Version: If doing an extract batch, substitute 8 pounds of dried malt extract for the Maris Otter Malt and flaked barley. Steep the remaining grains, in a mesh bag, at 165° F for 15 minutes. Remove bag with grains and rinse with one pint of warm water (do not squeeze grain in bag). Add dried malt extract to pot, after removing from heat source, with 10 minutes left in the boil. Return to heat and bring to a boil for the last 10 minutes.

—Recipe courtesy of Colby Chandler and Alex Tweet

Prawn Curry with Fresh Pineapple & Asparagus

Makes 4 Servings

½ cup curry paste (recipe follows, or use ready-made curry paste)	1 lb medium prawns, shelled and cooked in Amber Ale (low bitterness)
2½ cups coconut cream (not coconut milk)	2 Tbsp cilantro leaves
½ medium pineapple, peeled, cored and chopped	2 green shallots (or green onions), chopped
1 lb fresh asparagus, chopped	6 oz low bitterness amber ale (preferably Ballast Point Piper Down Scottish Ale)
1½ tsp palm sugar	Cooked white rice
3 tsp fish sauce	

Combine the curry paste and 1 cup of the coconut cream in a pan over medium-high heat. Bring the mixture to a boil and simmer, uncovered, for 3 minutes. Stir in the remaining coconut cream, pineapple, asparagus, sugar and fish sauce. Bring the mixture to a boil and simmer, uncovered, for 2 minutes. Add the prawns and cilantro and simmer until heated through, 1 to 2 minutes. If too thick, thin out with ale. Spoon the shrimp mixture over rice, garnish with shallots and cilantro. Serve immediately with a glass of Curry Stout.

—Recipe courtesy of Colby Chandler

Curry Paste

Makes about ½ cup

1½ tsp dried chili flakes
3 stalks lemongrass, chopped
3 tsp galangal powder
1 small red onion, chopped
¼ tsp shrimp paste
1½ tsp lime zest
¼ tsp paprika
pinch turmeric

Place all of the items in a food processor and process until it forms a paste.

—Recipe courtesy of Colby Chandler

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Brewing all-grain beer

Continued from Page 1

chests are common containers that can be converted into mash tuns. This probably is the cheapest option available but fully-built mash tuns can be purchased. Because of the popularity of coolers, there are plenty of choices in hardware available to convert them into mash tuns. Northern Brewer has a cooler conversion kit that will add a ball valve and standard fittings to most coolers (make sure you get stainless steel). Inside the cooler, there needs to be something separating the grains from the liquid and here is where you have a few choices.

With the round coolers, a false bottom screen will fit nicely inside and makes for easy cleanup. For rectangular coolers, a round false bottom won't work so a manifold can be built from CPVC pipe or a stainless steel mesh tube attached to the ball valve (both of these could be used in the round coolers as well). Designs for such are widely available in brewing books and homebrew forums on the internet. How much of a DIY effort you make will likely depend on your tools available and the time you want to spend constructing the mash tun.

Now that you have two necessary pieces of equipment, your options in grain are no longer limited – Pilsner, pale, Munich, Vienna, rye, amber, aromatic, brown and wheat malts need to be mashed in order to extract the sugars. Now you can use these malts to brew even more styles of beer and brew more creative and unique recipes.

So what are you waiting for? Make the switch to all-grain if you're looking for more variety, more control over the brewing process and a lower cost in ingredients per batch. Things might not go as planned your first time but it will be a learning experience. Just remember, in the words of Charlie Papazian, "Relax, don't worry, have a homebrew."

All-grain techniques by Sam Tierney

For the simplest mashing technique, you'll want to do a single-infusion, which is perfectly suitable with modern malts. You need to heat your mash water up to a calculated temperature (reference a book or calculator program for this), add it to your mash tun and



then mix your crushed grain in. If your calculations are correct, your mash will stabilize at your targeted temperature. You then simply let it rest at this temperature until starch conversion is complete – usually about an hour.

Once your mash is converted, you have several options for lautering. The simplest option is batch sparging, which only requires that you have another pot to heat up your required amount of sparge water. I've found that five gallons of sparge water is usually the maximum for a five gallon batch, and your old extract brewing pot will probably work well for this. Once the mash is done, you recirculate your wort over the top until it is free from bits of husk and then drain it to your kettle until it is dry. Next, you add your sparge water to the mash, either all at once or in a couple batches, and mix well. Repeat your recirculation and runoff to the kettle and if your calculations are correct, you will have the proper volume of pre-boil wort that you can then bring up to boiling.

The other common type of lautering and sparging is called continuous or fly sparging. Using this technique, you recirculate and then start running off to the kettle, but at a slower rate than with batch sparging. When the wort level is just above your grain bed in the mash tun, you start sprinkling your sparge water over the top. You are shooting for a balance of wort draining to the kettle and sparge water being added to the mash tun, so that there is always a little liquid over the top of the grain. This is a slower process and typically takes 60-90 minutes for the best extraction. This is how most commercial breweries operate.

If you want to continuous sparge, you need a container (another cooler or pot) that can hold your sparge water at the appropriate temperature for the duration of the sparge, and a means to deliver it somewhat evenly over the top of your grain bed. It's a little more complicated than batch sparging, but a drink cooler with a ball valve, tubing, and a manifold that rests over the top of your mash tun to sprinkle water are all you need to get it done. You are also more limited in your mash tun design, needing either an even manifold across the bottom, or a false bottom. If you use a wire braid, the limited surface area will cause the wort to channel through your grain, leading to poor rinsing of much of the mash and a drop in extract efficiency.

Which of these two methods is better? Well, it depends. Continuous spargers have often claimed higher extract efficiency with that method, but the two methods are often close enough to make it a non-issue. Both methods typically produce nearly identical beers in the end. With batch sparging, you need less equipment and in the end this makes it easier for beginners to get into. Most high-end homebrewing systems like those from More Beer, Blichmann, or Sabco are set up for continuous sparging - so if you have the itch and the cash, you'd might as well go that route. Either way, you will enjoy the increased flexibility and control that moving up to all-grain brewing provides.

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BUDWEISER	\$5.50	25 (4.55%)	\$5.75	\$7.00	\$2.00	247		
COORS LITE	\$3.50	25 (7.14%)	\$3.75	\$7.00	\$3.00	118		
BUD LIGHT	\$2.00	nc (0%)	\$2.00	\$7.00	\$3.00	245		
GUINNESS	\$4.00	25 (6.25%)	\$4.25	\$7.00	\$3.00	217		
HEINEKEN	\$3.00	nc (0%)	\$3.00	\$6.00	\$2.00	202		
TRIGULA	\$3.00	nc (0%)	\$3.00	\$7.00	\$2.00	181		
WILD SWELL	\$5.00	25 (5.00%)	\$5.25	\$5.75	\$3.00	132		
HUM TOP	\$4.75	25 (5.26%)	\$5.00	\$6.00	\$3.00	178		
VODKA WELL	\$4.75	25 (5.26%)	\$5.00	\$6.00	\$3.00	178		
CHAMPAGNE	\$3.25	0.25	RUM COKE	\$2.00	NC	VOOKA		
25	0.50	WINE	\$3.75	0.25	FACE	\$3.00	0.25	ICE

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A question we asked a lot in May: Why do you homebrew? Some ment Others, the desire to express themselves while having fun. Several savings of brewing your own product. The answers given were varied, an The craft of homebrewing is as much art as it is science - how much of A creative hobby accessible by all walks of life, perhaps the most simple for drinking better beer. Plus, once your friends and family figure out exact bound to become more popular. In this feature, we collected bits and piec best homebrewing minds in town.

PRO-AM Highlights

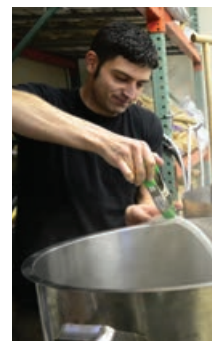
jason fields & kevin sheppard

Homebrewers Jason Fields and Kevin Sheppard are native San Diegans who have known each other since elementary school. The team had been brewing a chocolate stout for a couple of years, but for Stone's March Madness Homebrew Competition Jason wanted to add something different - cherries. "We were absolutely floored when we won. It was our first competition," says Jason, who didn't even get to taste the beer until the day of the competition. "We went into it with no expectations, just to get some feedback." As for brewing on Stone's system? "All the methods were really similar, just on a much bigger scale. We followed the recipe pretty closely." The Jason Fields & Kevin Sheppard / Tröegs / Stone collaboration will take part in the Pro-Am Competition at the GABF in September.



kelsey mcnair

Representing local homebrew club QUAFF, Kelsey McNair teamed up with Hess Brewing to brew a German Rye Pilsner for the NHC's Pro-Am Competition. Kelsey, whose San Diego County Session Ale won the Stone March Madness Homebrew Competition last year, combined different pilsner recipes, a grain bill with 20% rye and Nelson Sauvin hops to create this beer. He opted for the use of Nelson instead of traditional Noble or Saaz hops "so you get a fresh blast of what Nelson Sauvin is." Both Kelsey and Hess are proud of the results, having successfully scaled up the original recipe in order to brew on Hess' system. If it hasn't run out, you may be able to taste the results in Hess Brewing's tasting room under the name "Lucidus." Below is a recipe Kelsey sent over to us for another of his homebrews, this one being "a light, crisp, hop bomb - perfect for a nice summer day in San Diego."



Cherry Chocolate Stout

(5 gallons, all-grain)

10 lb. 2 Row Pale Malt	90 Minute Boil
3 lb. Caramel/Crystal 40L	2 oz. Warrior Hops for 90 minutes
2 lb. Chocolate Malt	4 oz. Chocolate last 5 minutes of boil
1 lb. Black Patent Malt	
Added 4 oz. Chocolate in the Mash (I used Ghiradelli Bakers Chocolate)	Cool to pitching temp and add .75lb Lactose
Mashed at 158 for 60 Minutes	WLP 002 English Ale Yeast

Rack to Secondary and add 5lbs of Cherries (weight before pitting and stemming) I pasteurized the cherries and let them cool before adding Add 2 Vanilla beans. Keg/Bottle and enjoy!!

—Recipe courtesy of Jason Fields

WC Session Ale

(5 gallons, all-grain)

OG = 1.042	6 oz. Crystal 10L Malt
FG = 1.009	2 oz. CaraVienne Malt
IBU = 45	Hops
SRM = 3.8	0.25 oz Chinook (First Wort Hops)
ABV = 4.3%	IBU
Malt	0.25 oz Warrior hops (60 mins)
7 lbs. Pale Malt (2-row) Domestic	0.25 oz Columbus hops (20 mins)
6 oz. Cara-Pils Dextrine Malt	0.50 oz Columbus hops (10 mins)

Step by Step instructions:

Heat 14 quarts of water to 167°F, stir in grains and rest at 158°F for 15 minutes, briefly. Sparge with water hot enough to keep the grain bed around 170°F, collecting wort. Take gravity readings of runnings and quit collecting wort after 10 minutes, adding warrior hops with 60 minutes remaining in the boil, and 10 minutes in the boil, adding Columbus hops with 10 minutes remaining in the boil at the end of boil. Cool wort and transfer to fermenter. Aerate and pitch yeast. Fermentation completed, rack to a secondary fermenter and add Columbus, Center

—Recipe courtesy of Kelsey McNair



Homebrewing Tips from the Experts

"Get good information. Build a collection of books. The first good batch I brewed was awesome because I studied."

— John Wilson, head brewer, Oggi's Fenton Parkway

"My new brew system reached boil very quickly, and close to 1.5 gal of a 5 gal batch evaporated. After I dry-hopped I miscalculated the priming sugar and overcarbonated. Be careful!"

—Nick Lalonde, homebrewer

"Here is my advice: Don't be afraid of extracts and steeping grains [...] My friend Andy taught me a bit of flaked wheat gives you a wonderful head retention on IPA [...] Pitch plenty of yeast, and lastly, "Relax, don't worry, have a home brew."

— Scot Blair, proprietor, Hamilton's Tavern

"For your first few batches, pick a style that is not too wacky or complicated. Probably the best place to start is a standard American Amber Ale [...] See if you can repeat the process more than once and have it within a small margin. Once you get your head wrapped around that, then pick something a bit more advanced."

— Kelsey McNair, homebrewer behind North Park Beer Co. and winner of Stone's 2010 March Madness Homebrew Competition

"Sanitation is key. Keep brewing and you'll get better."

— Rushi Chakrabarti, homebrewer and BJCP certified judge

"My advice: Don't get lazy on cleaning and invest in the equipment to do a full wort boil! The only fungus you want in your beer is the yeast YOU add. A full wort boil makes a better beer, period. Also, if you are using steeping grains and malt extract when you brew, add the malt extract with 10 minutes left in the boil. Remember that extract has already been caramelized enough during the concentration process."

— Colby Chandler, specialty brewer, Ballast Point; general manager, Home Brew Mart

"Crystal malts should be an accent — do not use too much. There are typically way more unfermentable sugars in specialty malts than in base malts. Too much can lead to an overly sweet finished beer. All specialty malts are easier to make well than base malts. You can always have another."

— Ryan Glenn, distribution manager, Ballast Point

"DRINK HOMEBREW BEER"

"I'd suggest homebrewers try using different hop additions (10, 20, 30, 40, 50, 60, 70, 80, 90, 100 minutes) to see how they impact the beer. Hop additions (10, 20, 30, 40, 50, 60, 70, 80, 90, 100 minutes) are a great way to provide bitterness. Dry hopping at the end of fermentation also provide a bright hop aroma. Try 0 and 5 minute additions, so you can see the difference."

— Paul Sangster, QUAFF homebrewer

ioned the need to be self-sufficient. Responses pointed to the bottom-line and the reasons behind them personal. Each is dependent on the individual. One reason for homebrewing is passion. What the hell you're up to, you're getting information from some of the



0.50 oz Columbus hops (0 min) 0 IBU
 1.0 oz Centennial hops (0 min) 0 IBU
 1.0 oz Columbus hops (Dry Hop) 0 IBU
 1.0 oz Centennial hops (Dry Hop) 0 IBU
 1.0 oz Simcoe hops (Dry Hop) 0 IBU

Yeast
 White Labs WLP001 California Ale

60 minutes. Mash out to 170°F, then recirculate at 170°F. Add Chinook hops to boil kettle and begin boil when they drop below SG 1.010. Boil wort 90 minutes, adding Columbus hops with 20 minutes remaining in the boil, adding Columbus hops and Centennial hops with 10 minutes remaining in the boil, and adding Simcoe hops and dry hop for 5 days.

“Buy the best equipment you possibly can. Just buy good equipment. Then, brew what you want to drink.”

- Simon Lacey, owner and brewer, New English Brewing Company

THAT IS DARK AND SMOOTH ”
 - Kelsey McNair's fridge

ng different types of late hop additions to see how they affect the beer. The whirlpool additions (while cooling the wort) add a big aroma to the beer without significantly adding to the bitterness of fermentation and in the bright tank (keg) post-fermentation, hop aroma much better than what you can get from a dry hop experiment!”

Homebrewing Resources for All Levels

local shops

San Diego has six homebrew shops that are fairly spread out around the county. Many of them hold regular classes and workshops for all levels of homebrewing. Pay them a visit, and if you've got a question about homebrewing, they've got an answer.

(Linda Vista) **Home Brew Mart** – 5401 Linda Vista Road #406 – 619.295.2337 – homebrewmart.com

(Kearny Mesa) **American Homebrew Supply** – 9295 Chesapeake Drive Suite E – 858.268.3024 – americanhomebrewing.com

(Vista) **Mother Earth Brew Co.** – 2055 Thibodo Road Suite H – 760.599.4225 – motherearthbrewing.com

(North Park) **Home Brews & Gardens** – 3176 Thorn Street – 619.630.2739 – homebrewsandgardens.com

(Oceanside) **Hydrobrew** – 1319 South Coast Highway – 760.966.1885 – hydrobrew.com

(Santee) **Homebrew4Less** – 9181 Mission Gorge Road – 619.448.3773 – homebrew4lessinc.com

books

The Complete Joy of Homebrewing: Every homebrewer should own this book. Written by Charlie Papazian, master brewer, founder and president of the American Homebrewers Association and Association of Brewers. What makes it so great? Inside you'll find excellent recipes, instructions, guidelines, charts, troubleshooting tips, resources, and much more.

How To Brew: One of the best complete resources on homebrew theory and technique for beginning to advanced all-grain brewing. John Palmer's section on water and mashing is a great resource for moving to all-grain. Not big on recipes, but huge on techniques.

Brewing Classic Styles: This collaborative effort between Jamil Zainasheff and John Palmer starts with some very good information on brewing the best possible extract beers, and then goes on to cover all the BJCP styles (Beer Judge Certification Program) with award-winning recipes for each. This book is an indispensable resource for brewers looking to excel in competition.

Yeast: This newer release by Chris White (of White Labs in San Diego) and Jamil Zainasheff is the definitive guide to yeast and fermentation for

homebrewers. From selecting the optimal yeast strain to the science of fermentation and setting up your own lab, it's a must-read for any serious brewer.

Radical Brewing: Randy Mosher's colorful tome is the rallying cry for the creative brewer in all of us. A mix of history, techniques, and in-depth discussions of ingredients both traditional and off-the-wall (which are many times one in the same), Radical Brewing will have you dreaming up scores of new and interesting beers to brew.

Brewing Better Beer: This new release from three-time Ninkasi Award winner Gordon Strong is a guide for already advanced brewers to take their beer to the next level. Getting down to the details that turn good beer into great beer, every experienced brewer will find information here that will improve their beer.

Brew Like A Monk: This style-oriented book on Belgian abbey beers is your best resource for brewing beers like the Trappist monks. Stan Hieronymus' eloquent writing style takes you on a journey through Belgium, visiting the Trappist monastic breweries as well as several secular breweries including Duvel Moortgat.

websites

AHA website (homebrewersassociation.org) - Home of the American Homebrewers Association. Not only does it keep you up to date on the plethora of happenings of the AHA, the online forums are also one of the best resources for getting your tough questions answered by experienced brewers. If you're a homebrewer, join the American Homebrewers Association – you'll get a subscription to the AHA's journal, *Zymurgy*, along with discounts everywhere from big festivals to local pubs.

podcasts

We all love podcasts – in the car, on a run, during a brew-day – why not listen to a podcast that will help you brew better beer? Over the past six years The Brewing Network has developed a stable of internet radio shows that cover every aspect of homebrewing and beer culture in general. They currently offer four regular shows/podcasts for your listening pleasure:

The Sunday Session is the original show and airs three Sundays a month on The Brewing Network. A combination of news and interviews, The Sunday Session is always unique and packed with brewing information. Many of the best brewers in the world, both amateur and

The Brewing Network

(thebrewingnetwork.com) - The home of beer radio on the internet. The Brewing Network is hands down one of the best resources for homebrewers, whether through their radio shows or their forums. Listen to experts talk about their craft via streaming audio.

Mr. Malty Pitching Rate Calculator (mrmalty.com) - One of the best tools on the web for homebrewers. Pitching the correct amount of healthy yeast is one of the key ingredients in brewing the best beer. The Mr. Malty calculator

professional, have been guests on the show. thebrewingnetwork.com/shows/The-Sunday-Session

The Jamil Show/Can You Brew started as a series of shows covering all of the BJCP styles for competitive brewers, and turned into a commercial clone brew challenge show once all the styles were covered. In each show, the brewcasters interview a brewer about a popular beer from their brewery and then set out to clone the beer at home, ultimately testing their clone side-by-side with the commercial version. Every show brings new and interesting recipes and process info based on what the top commercial brewers are doing. thebrewingnetwork.com/shows/The-Jamil-Show

Brewing With Wheat: Stan Hieronymus is back with another style book, and this one covers beer styles that rely on wheat as a dominant ingredient. From the white beers of Bavaria and Belgium, to the New World wheat wines and “hefeweizens” from American brewers, and even near-forgotten styles from Germany's past, this book has an immense depth of information on brewing with the “other” grain.

Farmhouse Ales: Southampton Publick House brewmaster Phil Markowski is well known for brewing amazing saisons and bieres de garde, related but unique beer styles from French-speaking southern Belgium and northern France, respectively. His two-part book thoroughly dissects the history and brewing processes of these styles. The book won't teach you how to brew, but will take your brewing to the next level.

Wild Brews: Lambics and the sour ales of Belgian Flanders are some of the most ancient and rustic beer styles in existence today. They are also the most mysterious and often beguiling beers for homebrewers to tackle, sometimes taking several years to produce. Luckily, Jeff Sparrow shows us the way in this book.

is a quick and easy way to figure out how much yeast you need for a given beer and how to get it.

Northern Brewer

(northernbrewer.com) - Northern Brewer is a true one-stop-shop on the web. They have a mind-blowing selection of ingredients and recipe kits, and one of the best homebrewing forums on the internet. Recently, they have also started producing a web TV show called Brewing TV, which explores the culture of homebrewing around the country.

Brew Strong brings Jamil Zainasheff and John Palmer together to cover advanced topics in brewing, from water chemistry to opening your own brewery. A bit more serious than the other BN shows, but still an entertaining listen and a great resource for brewers who are serious about understanding the science behind brewing. thebrewingnetwork.com/shows/Brew-Strong

The Home Brewed Chef is more about food than brewing, but beer also happens to be a great ingredient in almost all types of food. Sean Paxton is the foremost chef in the area of not only cooking with beer, but pairing beer with food. thebrewingnetwork.com/shows/The-Home-Brewed-Chef

glossary

*This is a very modest glossary. We encourage further reading. *These definitions are courtesy of Brew Your Own Magazine, which maintains a stellar glossary of brew lexicon online @ byo.com/resources/glossary*

carboy* - a large glass or plastic vessel with a narrow neck.

flocculation - the tendency of yeast to clump together and fall to the bottom of the fermenter.

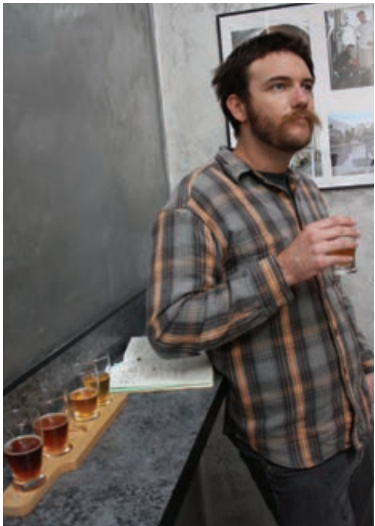
hydrometer - instrument that measures the density of liquid vs. water (specific gravity).

IBU (International Bitterness Unit)* - unit of measurement used to express a beer's bitterness as milligrams of iso-alpha-acid (a compound created when alpha acids are boiled) per liter of beer.

mash tun* - a vessel used to hold the mash in infusion brewing. May be fitted with a perforated

false bottom to remove the sweet wort produced during mashing from spent grains.

original gravity (OG)* - this is the specific gravity of a wort before it goes through any fermentation. The measurement tells you the amount of solids that are in a wort in reference to that of pure water at a certain temperature (which is given the value of 1.000 SG).



Jeff Hammett first noticed craft beer early in college when a friend introduced him to Stone Brewing Co.'s Pale Ale. After graduating from UCSD with a degree in Philosophy, he moved to Santa Cruz where he frequented Santa Cruz Mountain Brewing and Seabright Brewery. Jeff would journey up to San Francisco to visit Magnolia and Tornado every chance he got. He started blogging about beer in early 2009 while living in Durango, Colorado. For a town of only 20,000 people, Durango boasts an impressive four breweries. Jeff quickly became a part of the brewing scene, and in January 2010 was invited to work with Ska Brewing Co.'s Head Brewer Thomas Larsen to formulate a recipe and brew on Ska's pilot system. In addition to his love of craft beer, Mr. Hammett is an avid cyclist and can be seen riding on the road or trails most weekends.

Local Flavor

SD Brewers create NHC commemorative beers

By Jeff Hammett

San Diego hasn't always been the beer mecca that it is today. It was just over fifteen years ago that San Diego breweries started winning awards at the Great American Beer Festival (GABF). San Diego's second-ever GABF gold medal winner (and only the third-ever GABF medal winning beer) was Makanudo Porter in 1996. Brewed by a downtown brewpub called Cervecerias La Cruda (loosely translated as The Hangover Brewery), Makanudo Porter is about to make its return to the San Diego beer scene as La Cruda Porter, and will be one of the commemorative beers for the 2011 National Homebrewers Conference (NHC). Cervecerias La Cruda gave Tomme Arthur, now of The Lost Abbey, his first professional brewing job, so when the NHC was slated to come to San Diego, Tomme decided to revisit the original recipe and brew it again for the first time in fifteen years.

Every year the attendees of the NHC receive commemorative beers with their registration. These are often homebrewed beers in keeping with the theme of the conference, but for this year's record breaking, all-time-high attendance of ~1900 people, local professional brewers were asked to help out. This wasn't the first time professional brewers had been tapped to brew NHC commemorative beers. For the 2009 conference in Oakland, Port Brewing Co. brewed Brother Levonian Saison, a tribute to deceased homebrewer and QUAFF member Dave Levonian. Pat McIlhenney of Alpine Beer Co. brewed a West Coast-style IPA as well. Even with professional breweries producing the beers, they still wanted to keep things in the homebrew spirit.

When Tomme Arthur decided to rebrew Makanudo Porter he approached two of the people that helped him get his start in professional brewing: Troy Hojel, who Arthur brewed under at Cervecerias La Cruda and Skip Virgilio, founder of AleSmith (and who also brought home San Diego's first GABF Gold medal in 1994 while at Pacific Beach Brewhouse). Neither Troy nor Skip are working in the beer industry any longer; Troy is a software engineer in Colorado and Skip is in real estate in San Diego, but both are still active homebrewers. So in late April the three got together at Port Brewing Co./The Lost Abbey and brewed the first batch of Makanudo/La Cruda Porter in fifteen years.

Port Brewing Co.'s La Cruda Porter comes in at 6.7% ABV and 25 IBUs, and is being bottle exclusively for NHC attendees, but should show up on draft around San Diego County for those of you not registered for the conference. No general distribution is planned.

In addition to La Cruda Porter, NHC attendees will also receive a bottle of San Diego Dark Session Ale, a San Diego-style English mild which is a collabora-



L to R: Troy Hojel, Tomme Arthur, Skip Virgilio. Photo courtesy of The Lost Abbey

tion between San Diego Brewing Company and AleSmith. Dean Rouleau at San Diego Brewing Company and Peter Zien of AleSmith are both longtime QUAFF members with homebrewing backgrounds.

The San Diego Dark Session Ale, a hoppy, San Diego-style session ale that's 20 IBUs and only 4% ABV is described by Harold Gulbransen, the QUAFF member organizing the commemorative beers for the NHC, as being "hopped like most beers in San Diego, very easy to drink during a long conference with lots of high alcohol beers." The beer was created at San Diego Brewing Company in early May and drew on all the brewers' homebrewing roots for inspiration. "The result is a unique session ale that reflects San Diego's creative brewing tradition and innovative use of ingredients," reports AleSmith head brewer Ryan Crisp. Those ingredients include Amarillo, Simcoe and Cascade hops from Star B Ranch in Ramona which were used to dry hop the beer. It was bottled at AleSmith in 22oz bottles exclusively for NHC attendees. A few kegs and maybe a cask or two of San Diego Session Dark Ale will be available for tasting at San Diego Brewing Co. and AleSmith, but bottles won't reach distribution.

Even though the commemorative beers weren't made exclusively by homebrewers this year, that doesn't mean homebrewers can't get in on the fun. In true homebrew fashion, both recipes are available through the American Homebrewers Association's May/June issue of *Zymurgy*.

Jeff writes for San Diego Beer Blog at sandiegobeerblog.com, and you can also follow him on twitter @ SDBeer

Editor's Note: The third commemorative beer for the NHC was originally going to be the Stone Cherry Chocolate Stout collaboration (profiled on p.8), but the cherries dropped the pH and slowed fermentation dramatically. As of press time, the working idea for Stone is to send a new beer to the conference: Stone SoCal Hop Salute Double Black IPA - 9.9% abv, 110 IBUs, 24°P starting gravity, bittering hop: Columbus, flavor hop: Citra, dry-hopped at more than 2 lbs/bbl with English Target and German Herkules hops.

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PORT BREWING COMPANY

In 1996 a little brewpub named Cervecerias La Cruda opened in downtown San Diego. While open for less than a year, the beers were nothing short of remarkable, and that fall brewer Troy Hojel and his assistant, Tomme Arthur, won the Gold Medal for Robust Porters at the Great American Beer Festival. Their Makanudo Porter was only the third San Diego beer to ever earn a GABF medal. 2011. San Diego is now the epicenter of Craft Brewing and our homebrewing community thrives like never before. This past April Troy Hojel, Skip Virgilio and Tomme Arthur each a homebrewer who followed their dreams and turned pro, reunited for the first time in 15 years and recreated that legendary La Cruda Porter. Their hope was to send a message in a bottle out to homebrewers everywhere: Never stop daring. Never stop experimenting. And most of all, never stop imagining the places beer can take us.

www.portbrewing.com

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Homebrewed Business

David Crane's spent grain goes to the dogs

David Crane homebrews with a dual purpose. Aside from creating beer, he also makes a product out of his spent grain: dog treats. Using 40 silicon molds, spent grain, and a secret recipe, he's constantly producing Doggie Beer Bones as well as Stone Bones (Stone Brewing Co.'s licensed version of the treats). Having lived in Colorado, Northern California, and now San Diego, David's been a homebrewer since 1996. His "brew-house" lives in the second bedroom of his Golden Hill apartment, and he keeps a regular brew schedule to fulfill demand for Beer Bones. He's also growing hops on his balcony just outside of Downtown San Diego.

David cooked up the idea for Doggie Beer Bones after brainstorming creative ways to utilize the spent grain over the holidays a few years ago. Big resource for his homebrewing? "[The book] *Radical Brewing* (by Randy Mosher) gives great recipes, and Home Brew Mart's staff is a great resource. They'll call you out on something you could've done better and tell you why without making you feel like an



Hop vines growing on David's balcony

idiot." We asked David what he'd do differently as a homebrewer just starting out: "I would brew more frequently with different recipes. Knowing what I know now, I'd recommend reading Gordon Strong's *Brewing Better Beer*."

David's Mint Chocolate Stout - All Grain

Batch size: 5 gallons	pounds 9.0%	Mint Leaf - 0.75 oz
Boil size: 6.1 gallons	Chocolate - 1.5 pounds	(Treated as a dry hop addition, 7 - 10 days or to taste in Secondary)
Boil time: 60 minutes	9.0%	
Total Grain weight: 16.75 pounds	CaraPils - 1 pound 6.0%	Mash
Efficiency: 75%	Crystal 40L - 0.75 pounds 4.5%	Mash Thickness: 1.25qt of water per lb of grain
Original gravity: 1.086	Hop Bill	Total Water: 9.8 gallons
Final gravity: 1.024	3.5 ounces total	Strike water target 153°F - 5.2 gallons 60 minutes
Alcohol (by volume): 8.1%	Cluster 7%, Pellet 1 oz (60 Min)	Fly Sparge for 45 Minutes - 170°F, 4.6 gallons
Bitterness (IBU): 26	Kent Goldings 5%, Pellet 1.5 oz (10 Min)	Ferment
Color: (SRM)77.1°L	Centennial 10%, Pellet 1 oz (2 Min)	14 days @ 65-68°F
Yeast: WLP004 Irish Ale	Additions	Add Mint Leaf after primary fermentation completes or in secondary
Grain Bill	Chocolate Powder - 8 oz (5 Min)	
2 Row Base - 10 pounds 59.7%		
Barley (Roasted) - 2 pounds 11.9%		
Barley (Flaked) - 1.5		

Notes:

This recipe was adapted from the one in *Radical Brewing*. For the mint, I rinsed it first with vodka, then ground it with a mortar and pestle. You can simply quarter the leaves if you prefer. I also make a yeast starter for all my batches. Currently using Brew Pal on my phone for recipe calculations.

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THE LINE UP

<p>RENEGADE BLONDE KÖLSCH STYLE BLONDE ALE CRISP, MILD, REFRESHING ABV 5.2%</p> <p>HIRED HAND SAISON MALT, FRUIT, SPICE, SOUR ABV 6.5%</p> <p>DUBBEL FISTED BELGIAN STYLE DUBBEL CARAMEL, PLUM, RICH CHOCOLATE ABV 8.1%</p> <p>THE GAUNTLET DOUBLE INDIA PALE ALE GRAPEFRUIT, MALT, HOPS, BALANCED ABV 9.5%</p>	<p>SPICE OF LIFE BELGIAN STYLE SPICE ALE BITTER ORANGE PEEL, CORIANDER ABV 6.5%</p> <p>GOLDEN AGE BELGIAN GOLDEN STRONG LEMON, GRAPE, APPLE, BANANA ABV 9.2%</p> <p>VELVET GLOVE STOUT RICH, VELVETY, & DARK ABV 9.0%</p> <p>OFF HAND SAISON BANANA, CITRUS, SPICE ABV 6.5%</p>
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Jim Howard Memorial Brown

Brewer: Paul Sangster

Type: All Grain

Batch Size: 6.50 gal

Boil Size: 8.41 gal

Boil Time: 60 min

Taste Notes: Inspired by Jim Howard's American brown recipe. Jim we miss you!

GRAIN	PERCENT GRAIN
6 lbs Munich Malt - 10L	45.28%
4 lbs 8.0 oz Pale Malt (2 Row) US - 2L	33.96%
12.0 oz Brown Malt - 65L	5.66%
8.0 oz Caramel/Crystal Malt - 60L	3.77%
8.0 oz Chocolate Malt - 350L	3.77%
8.0 oz Pale Chocolate Malt - 200L	3.77%
8.0 oz White Wheat Malt - 2.4L	3.77%

HOPS

0.50 oz Super Galena [14.50 %] (60 min) 25.0 IBU

0.50 oz Amarillo [7.10 %] (10 min) 2.4 IBU

0.50 oz Simcoe [11.90 %] (10 min) 4.1 IBU

2.00 oz Cascade [6.10%] (0 min) - Aroma Hop-Steep

YEAST

1 Pkg California Ale (White Labs #WLP001) [Starter 2 l]

Ferment for 10-14 days at 68 °F.

Carbonate to 2.4 volumes

OG = 1.052

FG = 1.012

IBU = 31.5

ABV = 5.21%



Paul Sangster accepting the Jim Howard Memorial Best of Show Award for his Eisbock at the 2011 America's Finest City Homebrew Competition

Hitting Stands Soon: San Diego's Top Brewers

Local publishing company's new book to focus on SD beer scene

It was the 2010 World Beer Cup results that got the attention of the Chefs Press team. After hearing about the 21 medals hauled in by San Diegans at WBC, Amy Stirnkorb, Mike Pawlenty, and Bruce Glassman decided to taste for themselves what all the fuss was about.

After enjoying a few beers and seeing the dedication of the community, they saw the potential for a great beer book. The trio had already created *Top Tables Coronado*, a well-put together publication covering the culinary exploits of the classy peninsula.

After months of research, interviews, and shooting photos, *San Diego's Top Brewers* will appear on shelves in time for San Diego Beer Week 2011. Bruce describes

his crash course into the local beer community: "It was cool how everyone is connected." Amy chimes in, "There are no jealousies. Everyone is so open to helping one another out."

Focusing entirely on the San Diegan Craft Beer Community, the 208-page book will also include more than two dozen beer-inspired recipes from local chefs, including English Toffee Pudding Cake made with Ale-Smith Speedway Stout, Drunken Shrimp made with Karl Strauss Woodie Gold, Beer Braised Beef Short Ribs made with Port Brewing Old Viscosity, and Stone Brewing Co.'s Signature Duck Tacos.

Bruce Glassman, Chefs Press President, explains: "It

was important to have a recipe and cookbook component to the book, partly because Chefs Press is a lot about cookbooks, but also because the beer and food scene in SD is as big a thing as the breweries and the beer itself. San Diegan chefs are doing more and more with beer menus and beer recipes. We really wanted to have food be a big part of the book because it's a big part of what's going on with beer in San Diego."

We at *West Coaster* are confident in the results, not only because the trio has a combined 75 years of publishing experience, but because they were kind enough to allow us to reproduce this excerpt on San Diego homebrew club QUAFF:

(SIDE) BAR

QUAFF HOMEBREWERS

ASK ANY PRO BREWER IN SAN DIEGO WHERE HIS OR HER PASSION FOR BEER ORIGINATED, and chances are they will answer "from homebrewing." Ask those same brewers what keeps the San Diego beer scene so vibrant, and chances are they will answer, "It's our connection to the homebrew community."

San Diego has had an active homebrew community for many years. QUAFF (Quality Ale and Fermentation Fraternity) goes back to the late 1980s, when it was founded by Audrey and Owen Eckblum, who owned a homebrew shop in El Cajon. Longtime member and past president Dion Hollenbeck remembers that even from its earliest days "the instructional, educational mentality of QUAFF was very, very good."

The group started out initially as a social organization but soon evolved into a beer evaluation forum and an educational endeavor. By 1995, with roughly 40 members, the group offered its first Beer Judge Certification Program but found that it didn't have enough "experts" to teach prospective students. Dion recalls that "instead, we required each student to pick a particular beer style, to research it, and to present it to the group. What we found was, when you research and present a topic to other people, you know it."

Many people credit the growth of the homebrew community for fueling the innovation and quality that comes out of San Diego, the city that has become known as "the Napa Valley of Beer." Harold Gulbrandson, senior member of QUAFF and past president, says, "Many of the homebrewers who have never gone pro continue to challenge pro brewers to experiment with different styles, to make changes, to push the envelope." Many homebrewers have also brewed in collaboration with professional breweries — Sculpin IPA, for example, began as a homebrew and was ultimately the end result of homebrewers collaborating with Ballast Point's Specialty Brewer,



Beer judge Jim Crute (center) confers with QUAFF senior member (and award-winning homebrewer) Paul Sangster during the 2001 competition.

Colby Chandler. Dion adds that pro brewers need homebrewers because "they're the most educated users that [pro brewers] have. Certainly the homebrewers are not going to hold back. We're gonna tell them exactly what we think of their beers. We are a benchmark of whether they are doing well or not — regardless of sales. We're the people who really care how good that beer is."

San Diego's pro brewers support the homebrew community in many ways as well. "It's clearly a two-way street," Harold says. "The support that the homebrewers get from the pro brewers in San Diego, [is] a relationship I don't see in a lot of other places around the country. I think we have a kind of unusual environment here that's really unique."

Each year, QUAFF holds a homebrew competition, where pro and amateur brewers judge the best beers in 23 different categories. In 2011, there was a record number of entries (501), and QUAFF decided to create two new categories by giving two of the most popular styles their own category: American Pale Ale and American IPA. Highly decorated homebrewer Paul Sangster, who organizes the competition, explains that "there was a lot of buzz in 2011 because of the big news for San Diego that we're hosting the National Homebrewer's Conference in 2012. So, there's a lot of interest from all over the country, and all the local clubs are really gearing up for the championships."

Homebrews await evaluation at the 2011 QUAFF competition.



The Consigliere

An interview with White Labs' Chris White

Beer has four main ingredients, duh, we know this. Just the same, the San Diego beer scene has a few main characters. Chris White, founder of White Labs, may not be the godfather, but he is definitely the consigliere. And his yeast is making a cameo in just about every beer you drink, including the one you make at home. Since my forte is more the consumption of beer, rather than creation of, I decided to sit down with Mr. White for some counsel on homebrewing. Like with any good adviser, he gave me more than I bargained for.

Nameless Beermaid: For drinking and serving as much beer as I do, I'm not entirely sure how it's made. So, let's start there.

Chris White: It's quite simple, really. Mix malted barley with water, boil it and add hops, cool it down and add yeast. 10-20 days later you have beer.

NB: Ahh, I think I could do that! Why did you start homebrewing?

CW: As an undergrad at UC Davis, '89 or '90, my roommate abandoned his homebrewing equipment and my friend and I decided to use it. We bottled it, but thought it tasted terrible. Then my parents came to visit, tried it, and said "Chris, this is really good!"

NB: Your parents like beer? Is that how you became interested?

CW: Yes, growing up we took cross-country road trips, touring breweries along the way. My uncle also grew barley for breweries on his farm in Canada. Beer was just always a part of things.

NB: Clearly, you stuck with it. What was the next step?

CW: A couple years later I was in grad school at UCSD, studying biochemistry with the intention of becoming a professor. I attended a student-led class on all grain brewing, which happened to be taught by Yuseff Cherney (now head brewer and distiller at Ballast Point Brewing and Spirits). We hit it off and started homebrewing on the weekends at his parents' house in La Jolla.

NB: When you met Yuseff did you realize his affiliation with Home Brew Mart?

CW: No, though I had been there prior to taking Yuseff's class. In fact, the first time I went, Jack White (the owner) was behind the counter. He was the only one in there. And he sold me a copy of Celebrator.

NB: Wait, isn't that a free publication?

CW (laughing): Exactly! Jack was just trying to make a profit any way possible. The joke is, I've never paid for a Celebrator since nor seen Jack behind the counter of Home Brew Mart.

NB: I see the pieces coming together... first you meet Yuseff, then Jack, then White Labs is created...

CW: It wasn't that simple. I joined a lab at UCSD where we used yeast to study heart disease. Yuseff thought I should create strains for brewing and my professor was okay with me tinkering with yeast as long as she got some beer out of it. It was just perfect timing, imagine if my professor didn't like beer?

NB: There may never have been a White Labs...

CW: Precisely!

NB: Okay, but how does tinkering with yeast strains turn into an international business?

CW: At the time, there wasn't "pitchable" yeast. You'd buy some and it would have to incubate. Yuseff and I decided to make ready-to-go yeast and began selling it at Home Brew Mart. Thus the creation of White Labs.

NB: So, Ballast Point was White Labs' first official customer?

CW: Yes, followed by Pizza Port Solana Beach. We hung out there a lot, becoming good friends with Vince. He was actually the one who told me about a brewery opening in San Marcos. I decided to drive up there, introduce myself. I got to this empty warehouse that felt like a garage, couple cars parked inside and two guys talking....Greg Koch and Steve Wagner.

NB: No way! You just happened to be at the right place at the right time.

CW: It was all about timing. All these amazing breweries were opening at the same time. Ballast Point, Alesmith, Stone...1996 was a magical year for beer.

NB: And White Labs began in 1995, just in time! Flash forward sixteen years and you're about to open your new location. What can you tell us about that?

CW: It's 5 times larger than our current production space and there will be a 25-person classroom. It's designed to our specification; we had a hand in every design decision.

NB: Will it be open to the public?

CW: Yes, starting in July. There will be tours, a gift shop, and, eventually, even a tasting room.

NB: I imagine something similar to Jurassic Park. Will there be a cartoon of you explaining the culturing of yeast strains?

CW: Not quite...

NB: Ha! Okay, but what's next on White Labs' agenda?

CW: To become the best yeast production company in the world!

Sharing a drink with Chris White you may learn... his favorite beer is Ballast Point's Big Eye IPA and favorite cocktail is a Wild Turkey Manhattan on the rocks. He thinks Singapore has the best food in the world, claiming there are more restaurants per capita there than anywhere else. When he's not in the lab, he's golfing or-- undoubtedly-- drinking the fruits of his labor somewhere, somehow.

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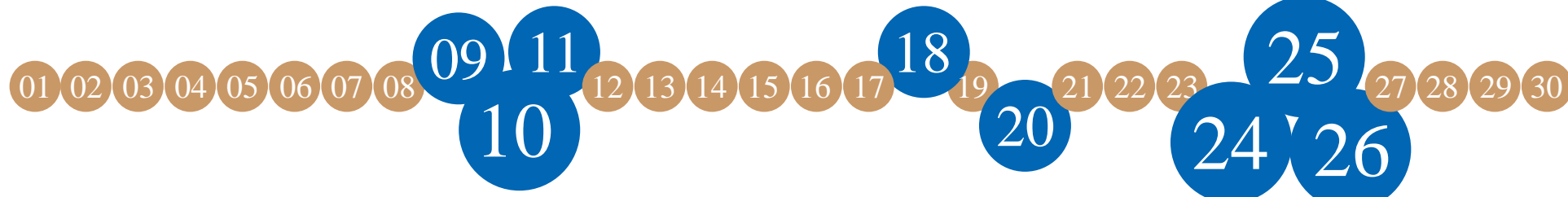
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These are just a few of June's craft beer events in San Diego.

Visit our constantly-updated Event Calendar @ westcoastersd.com/event-calendar to view many more!



Green Flash Tasting @ Press Box Sports Lounge

Thursday, June 9th @ 7pm

2990 Jamacha Rd, Suite 120

Located in Rancho San Diego, Press Box Sports Lounge hosts monthly tastings. 5+ hearty pours from a featured brewery (this month it's Green Flash, whose new tasting room opens June 1st) accompany unlimited, gourmet finger food courtesy of Chef Jesus Frias (formerly of La Valencia Hotel fame). Great seating and television visibility makes this one of *West Coaster's* favorite sports bars. All this for \$25.

San Diego Beer Weekend: Beer Hall / San Diego Beer Week 2011 Preview

Friday, June 10 @ 7-9pm

The Lodge at Torrey Pines - 11480

North Torrey Pines Road

This event is designed to create buzz about SDBW 2011 in November by showing off the talents of San Diegan

cooks combined with San Diegan beer. Eight local chefs and eight local beers will create eight excellent pairings. Tyson Blake (O'Brien's) w/ Green Flash beer, Kyle Bergman (Grill @ Torrey Pines) w/ AleSmith beer, Nate Soroko (Toronado) w/ The Lost Abbey/Port beer, Brandon Brooks (Ritual Tavern) w/ Stone beer, Brian Hicks (Small Bar/Hamilton's) w/ Lightning beer, Aaron La Monica (Blind Lady) w/ Coronado beer, AG Warfield (Churchill's) w/ Karl Strauss Beer, Barbara White (High Dive) w/ Ballast Point beer. Cost: \$65. Info: sdbw.org

2nd Saturday w/ Coronado Saturday, June 11th @ 4pm

Hamilton's Tavern - 1521 30th Street

Every second Saturday of the month, South Park staple Hamilton's features a brewery alongside a complimentary feast for patrons. This month's dueling casks are Dry-hopped Idiot IPA and Blue Bridge Coffee Stout w/ vanilla bean and cocoa; as of press time, 21

Coronado beers will be put on tap. Free food: a Baja Fish Fest! Campechana cocktails, smoked fish, Baja-style langostino bites, chorizo and beans w/ rice, Mexican cocoa dusted cheesecake bites. Get there early.

Mission Brewery Grand Opening / Anniversary Party Saturday, June 18th @ 1pm

1441 L Street

Mission Brewery is celebrating 4 years of brewing great beer as well as a cool new downtown location right next to the ballpark. "Enjoy all our beers on draft and a couple very special, ultra small batch, prototype beers from our brewmaster John Egan. Five of our favorite restaurants and their Chefs (The Blind Lady, Cafe Chloe, Hamilton's, The Handlery and Neighborhood) will be serving up some of their signature small plate dishes to take care of your appetite as well." \$15 tickets from missionbrewery.com or \$20 at the door.

CityBeat's 3rd Anniversary Beer Tasting

Monday, June 20, 2011 @ 7-11pm

Blind Lady Ale House - 3416 Adams Avenue

Our friends at CityBeat will celebrate their 3rd with a beer/pizza tasting at Blind Lady Ale House. Two flights of six 5 oz tasters (or 4 single beers) and a buffet of BLAH's pizzas. This will be a CityBeat Beer Club exclusive event and is limited to 150 people. \$35 Tickets are on sale @ brownpapertickets.com/event/178941. Don't forget to sign up to CityBeat's Beer Club @ sdcitybeat.com (look on the middle right of the webpage for the link).

5th Annual San Diego International Beer Festival

Friday, June 24th @ 5-9pm; Saturday, June 25th @ 11am-3pm, 4-8pm; Sunday, June 26th @ 1-5pm

Del Mar Fairgrounds

Veteran beer festival planner Tom Nickel

(of O'Brien's) has been busy planning the SDIBF. 350+ beers offered by 150 breweries from 20 different countries will be poured. \$45 includes unlimited 1 oz tasters, San Diego Fair entrance, and a souvenir tasting cup (while supplies last). Over 10,000 are expected to attend what is being described as a San Diego version of the Great American Beer Festival (with the added benefit of international beers as well). For info, visit sdfair.com/beerfestival

Stone Sour Fest Sunday, June 26th @ 10am

Stone Brewing World Bistro & Gardens - 1999 Citracado Parkway

Direct from Stone: "Dr.' Bill Sysak is busily hunting down the best sour beers the world has to offer in order to bring you one of the biggest festivals ever to feature these special brews." \$45 includes a commemorative glass and fifteen 3 oz tasters. For more info, visit stoneworldbistro.com/sourfest

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Next Map Update
August 2011

BREW PUBS

1	BreakwaterBrewingCompany.com	101 N. Coast Hwy, Suite C140	760.433.6064
2	BrewHouseEastlake.com	871 Showroom Pl. Suite 102	619.656.2739
3	CoronadoBrewingCompany.com	170 Orange Ave.	619.437.4452
4	KarlStrauss.com (Downtown)	1157 Columbia St.	619.234.2739
5	KarlStrauss.com (La Jolla)	1044 Wall St.	858.551.2739
6	KarlStrauss.com (Sorrento Mesa)	9675 Scranton Rd.	858.587.2739
7	KarlStrauss.com (Carlsbad)	5801 Armada Dr.	760.431.2739
8	LaJollaBrewHouse.com	7536 Fay Ave.	858.456.6279
9	LamppostPizza.com/backstreet	15 Main St.	760.407.7600
10	Oggis.com (Fenton Parkway)	2245 Fenton Parkway	619.640.1072
11	Oggis.com (Rancho Carmel Dr.)	10155 Rancho Carmel Dr.	858.592.7883
12	PBAleHouse.com	721 Grand Ave.	858.581.2337
13	PizzaPort.com (Carlsbad)	571 Carlsbad Village Dr.	760.720.7007
14	PizzaPort.com (Ocean Beach)	1956 Bacon St.	619.224.4700
15	PizzaPort.com (Solana Beach)	135 N. Hwy. 101	858.481.7332
16	RockBottom.com (La Jolla)	8980 Villa La Jolla Dr.	858.450.9277
17	RockBottom.com (Downtown)	401 G St.	619.231.7000
18	SanDiegoBrewing.com	10450 Friars Rd.	619.284.2739
19	SanMarcosBrewery.com	1080 W. San Marcos Blvd.	760.471.0050
20	SDBeerCo.com	602 Broadway	619.398.0707

BEER BARS

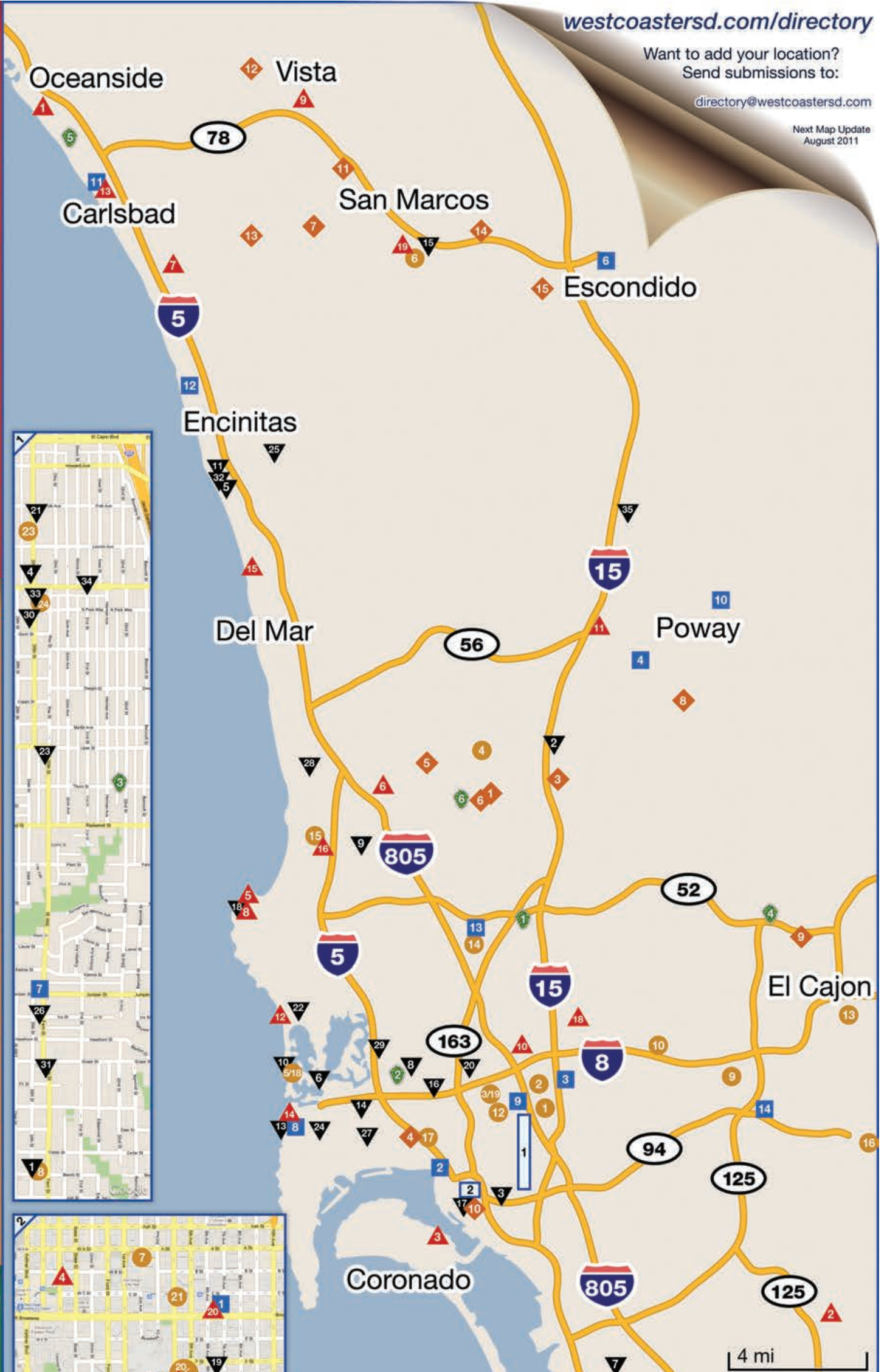
1	ElevenSanDiego.com	3519 El Cajon Blvd.	619.450.4292
2	BlindLadyAleHouse.com	3416 Adams Ave.	619.255.2491
3	BourbonStreetSD.com	4612 Park Blvd.	619.291.0173
4	CallahansPub.com	8111 Mira Mesa Blvd.	858.578.7892
5	CoasterSaloon.com	744 Ventura Pl.	858.488.4438
6	ChurchillsPub.us	887 W. San Marcos Blvd.	760.471.8773
7	DowntownJohnnyBrowns.com	1220 3rd Ave.	619.232.8414
8	HamiltonsTavern.com	1521 30th St.	619.238.5460
9	HoffersCigar.com	8282 La Mesa Blvd.	619.466.8282
10	KnBWineCellars.com	6380 Del Cerro Blvd.	619.286.0321
11	KnottyBarrel.com	844 Market St.	619.269.7156
12	LiveWireBar.com	2103 El Cajon Blvd.	619.291.7450
13	MainTapTavern.com	518 East Main St.	619.749.6333
14	OBriensPub.net	4646 Convo St.	858.715.1745
15	PortersPub.net	9500 Gilman Dr.	858.587.4828
16	PressBoxSportsLounge.com	2990 Jamacha Rd.	619.713.6990
17	RegalBeagleSD.com	3659 India St. Suite 101	619.297.2337
18	SandbarSportsGrill.com	718 Ventura Pl.	858.488.1274
19	SmallBarSD.com	4628 Park Blvd.	619.795.7998
20	TheHoppingPig.com	734 5th Ave.	619.546.6424
21	TheLocalSanDiego.com	1065 4th Ave.	619.231.4447
22	TheTipsyCrow.com	770 5th Ave.	619.338.9300
23	ToronadoSD.com	4026 30th St.	619.282.0456
24	TrueNorthTavern.com	3815 30th St.	619.291.3815

HOME BREW SUPPLY

1	AmericanHomebrewing.com	9295 Chesapeake Dr. Suite E	858.268.3024
2	HomeBrewMart.com	5401 Linda Vista Rd. Suite 406	619.295.2337
3	HomeBrewsAndGardens.com	3176 Thorn St.	619.630.2739
4	HomeBrew4LessInc.com	9181 Mission Gorge Rd.	760.448.3733
5	HydroBrew.com	1319 S. Coast Hwy. 101	760.966.1885
6	WhiteLabs.com	7564 Trade St.	858.693.3441

BOTTLE SHOPS

1	BestDamnBeerShop.com	1036 7th Ave.	619.232.6367
2	BottleCraftBeer.com	2161 India St.	619.487.9493
3	Clem's Bottle House	4100 Adams Ave.	619.284.2485
4	DistillersOutlet.com	12329 Poway Rd.	858.748.4617
5	HenrysMarket.com	690 3rd Ave.	619.409.7630
6	HolidayWineCellar.com	302 West Mission Ave.	760.745.1200
7	MazaraTrattoria.com	2302 30th St.	619.284.2050
8	OliveTreeMarket.com	4805 Narragansett Ave.	619.224.0443
9	PacificLiquor.com	2931 El Cajon Blvd.	619.282.2392
10	Piccadilly Marketplace	14149 Twin Peaks Rd.	858.748.2855
11	PizzaPort.com Bottle Shop	573 Carlsbad Village Dr.	760.720.7007
12	Royal Liquor	1496 N. Coast Hwy. 101	760.753.4534
13	SanDiegoBeerStore	4919 Convo St.	619.463.5723
14	ValleyFarmMarkets.com	9040 Campo Rd.	619.463.5723



BREWERIES

1	AleSmith.com	9368 Cabot Dr.	858.549.9888
2	AlpineBeerCo.com	2351 Alpine Blvd.	619.445.2337
3	BallastPoint.com	10051 Old Grove Rd.	858.695.2739
4	NewEnglishBrewing	1795 Hancock St.	619.857.8023
5	GreenFlashBrew.com	8550 Mira Mesa Blvd.	760.597.9012
6	HessBrewing.com	7955 Silverton Ave. Suite 1201	619.887.6453
7	IronFistBrewing.com	1305 Hot Springs Way Suite 105	760.216.6500
8	LightningBrewery.com	13200 Kirkham Way Suite 105	858.513.8070
9	ManzanitaBrewing.com	9962 Prospect Ave. Suite D	619.334.1757
10	MissionBrewery.com	1441 L St.	619.818.7147
11	MotherEarthBrewCo.com	2055 Thibodo Rd. Suite H	760.599.4225
12	OceansideAleWorks.com	1800 Ord Way	760.721.4ALE
13	OTTBrew.com (On-The-Tracks Brewery)	5674 El Camino Real Suite G	760.759.1400
14	LostAbbey.com (Lost Abbey / Port Brewing)	155 Mata Way Suite 104	760.720.7012
15	StoneBrew.com	1999 Citracado Parkway	760.471.4999

RESTAURANTS

1	AlchemySanDiego.com	1503 30th St.	619.255.0616
2	BruskilHouse.com	9844 Hibert St. Suite G10	858.530.2739
3	CounterpointSD.com	830 25th St.	619.564.6722
4	ETakelItEasy.com	3926 30th St.	
5	EncinitasAleHouse.com	1044 S. Coast Hwy. 101	760.943.7180
6	TheDana.com (Firefly)	1710 West Mission Bay Dr.	619.225.2125
7	LaBellaPizza.com	373 3rd Ave.	619.426.8820
8	sandiego.edu/dining/LaGranTerraza	5998 Acala Park	619.849.8205
9	La Jolla Strip Club	4282 Esplanade Court	858.450.1400
10	LuigisAtTheBeach.com	3210 Mission Blvd.	858.488.2818
11	LumberyardTavernAndGrill.com	967 S. Coast Hwy 101	760.479.1657
12	NeighborhoodSD.com	777 G St.	619.448.0002
13	OBPizzaShop.com (Newport Pizza)	5050 Newport Ave.	619.224.4540
14	PhilsBBQ.net (Sports Arena)	3750 Sports Arena Blvd.	619.226.6333
15	PhilsBBQ.net (San Marcos)	579 Grand Ave.	760.759.1400
16	SD.Handlery.com (Postcards Bisto)	950 Hotel Circle N.	619.298.0511
17	ProperGastropub.com	795 J St.	619.255.7520

18	The-PublicHouse.com	830 Kline St.	858.551.9210
19	QualitySocial.com	789 6th Ave.	619.501.7675
20	RJGrill.com (Randy Jones Grill)	7510 Hazard Center Dr. Suite 215	619.296.9600
21	RitualTavern.com	4095 30th St.	619.283.1618
22	SDTapRoom.com	1269 Garnet Ave.	858.274.1010
23	SeaRocketBistro.com	3382 30th St.	619.255.7049
24	SessionsPublic.com	4204 Voltaire St.	619.756.7715
25	StadiumSanDiego.com	149 S. El Camino Real	760.944.1065
26	StationTavern.com	2204 Fern St.	619.255.0657
27	TenderGreensFood.com (Liberty Station)	2400 Historic Decatur Rd.	619.226.6254
28	LodgeTorreyPines.com	11480 N. Torrey Pines Rd.	858.777.6645
29	HighDiveInc.com	1801 Morena Blvd.	619.275.0460
30	TheLinkery.com	3794 30th St.	619.255.8778
31	TheSouthParkAbbey.com	1946 Fern St.	619.696.0096
32	Union Kitchen & Tap	1108 S. Coast Hwy. 101	760.230.2337
33	UrbanSolace.net	3823 30th St.	619.295.6464
34	URBNNorthPark.com	3085 University Ave.	619.255.7300
35	UrgeGastropub.com	16761 Bernardo Center Dr.	858.637.8743

5TH ANNUAL SAN DIEGO INTERNATIONAL BEER FESTIVAL



EAT



DRINK



PLAY

This 3-day festival features more than 125 award-winning breweries & over 300 beers from more than 15 states & 16 countries.

Four Tasting Sessions to choose from:

FRIDAY, JUNE 24 • 5:00pm-9:00pm

SATURDAY, JUNE 25 • 11:00am-3:00pm & 4:00pm-8:00pm

SUNDAY, JUNE 26 • 1:00pm-5:00pm

\$45.00 per session, available at www.ticketmaster.com.
Price includes a souvenir tasting cup (while supplies last),
unlimited one-ounce samplings, and Fair admission.

www.sdfair.com/beerfestival



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