

West Coaster

SERVING THE SAN DIEGO CRAFT BEER COMMUNITY



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In the Chase

Stone alumnus ruminates on his new venture and San Diegan brewing

By Jeff Hammett

Lee Chase is founder and brewer at Automatic Brewing Company, co-owner of Blind Lady Ale House and his latest restaurant Tiger!Tiger! (and eventual brewpub) is opening later this year. Before his own business ventures, Chase was head brewer at Stone Brewing Co. from 1996 to 2006. From creating the infamous Arrogant Bastard Ale recipe to owning his own restaurants and brewing company, Chase is the trusted source to provide us some history on the past, present and future of San Diego's craft beer industry. *West Coaster* sat down with him at Tiger!Tiger! to find out just that.

WC: How has the local beer industry changed since you started brewing?

Chase: When I started homebrewing there was one homebrew supply shop in El Cajon. It was Beer and Wine Crafts, and that was it. Shortly after I got into homebrewing, Jack White from Ballast Point opened Home Brew Mart. If that's an indicator, it's changed a lot since then.

I think that was in 1990. I was like, "There's one place to buy homebrew ingredients?" Not that I had any knowledge of good ingredients and bad ingredients, but the ingredients Beer and Wine Crafts would sell you were in a can. So I wondered: "can we get something that doesn't come in a can?" Part of this whole thing is trying to avoid

buying packaged sh*t and making it from raw materials instead. Considering Blind Lady Ale House and Tiger!Tiger! I guess we're still working off that idea.

WC: When did you get your professional start?

Chase: I started at Stone at the end of 1996; they started in the summer of '96. When they were building out Stone I was brewmaster at a place called Brewer's Union which was an on-premise 7 barrel micro-brewery. The owners of Stone, Greg and Steve, came in and introduced themselves to the brewing community—which at that point was pretty small. There was AleSmith, San Diego Brewing Company, and La Jolla Brewing Company. Karl Strauss was around and Pizza Port of course. Then there was this wave of breweries that came along with this idea of producing beer for bars, restaurants and stores; and now I think there's a second wave that is producing beer and selling most of it on tap or in growlers, and maybe kegs. They figure out how much beer can go outside the building later, using the same real estate model but a whole different business model.

WC: What's the new model for opening a beer establishment?

Chase: This is the model for a lot of these second wave breweries—get an industrial space, build a bar, get a brewery. Actually, you don't even



Lee Chase holds a piece of the puzzle at Tiger!Tiger!

really need a real brewery, just take your homebrew setup over. Then get a type 23 license which allows you to make beer and sell pints of it to people. That wasn't something that was possible before. The ABC used to say that you weren't allowed to sell pints of beer and you could only give really small tastes. It's a really huge change. There's a good and bad thing about it. With Blind Lady, a personal goal or ideal was to have a brewpub in a neighborhood, but as it turns out plenty of people work near these new

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Works in Progress

By Mike Shess

With over 82 draft accounts and counting in San Diego County, Oceanside Ale Works (OAW) currently produces 1200 barrels annually. Mark Purciel and Scott Thomas co-own the brewery, along with their wives. Purciel, a former teacher, and Thomas, a firefighter, tapped into their

respective home equity lines of credit for the initial capital to start OAW in 2005. OAW originally opened their doors at a smaller location, 3800 Oceanic Dr. In October, they'll celebrate one year in their newer, bigger, and current location at 1800 Ord Way.

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Head Brewer Scotty Bevilacqua checking the gravity of an upcoming OAW beer

Blackout Beer Tales

The morning after the countywide blackout (9/8) *West Coaster* fired up its social media to ask how social you really got when the lights went out and your beers warmed up. Here's some responses to our Facebook poll: "Did your blackout story involve beer? Let's hear it!"

Bo W.

We started our BBQ by drinking the Green Flash Hop Head Red I bought at Trader Joe's two days ago. During a blackout, you must begin with your most superior beverages in the fridge before they get warm.

Robert G.

It was a great way to find out what all the neighbors drank! We all hung out and put all the beers in big ol coolers and made the best of it!

Mike S.

All my good beer was consumed in multiple fantasy football drafts, so I was left with the crap beer that people left at my house that I usually bum off on guests. It was devastating.

Elizabeth M.

We kept Green Flash open until the brewery was too dark. Packed house full of great people and great beer!!

Annie W.

Power went out shortly before kids soccer practice. Made to practice (manually shut garage door, crazy), confirmed that power was out for a long while, and also that Iron Fist was open. Hauled my 4 kids over there to play while

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Photo: Kristina Blake

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.

Ringling In Beer Week 2011

Memories and a delectable deep-fried blast from San Diego’s celebratory past

By *Brandon Hernández*

San Diego Beer Week is looming, and as we prepare to extract the most from the behemoth annual tribute to our county’s local craft brewing culture, visions of celebrations past serve as pleasant distractions.

Given the fact we have so many beer festivals, beer-pairing dinners and beer-centric events in our region, many quip that every week in San Diego is Beer Week – but it wasn’t always that way. It took over a decade to achieve this momentum. In fact, Beer Week 2011 has grown exponentially since its start three years ago, just like Stone Brewing Co.’s anniversary festivals which started out much smaller and simpler than the multi-session, can’t-miss suds soirees they’ve become. The movement is picking up pace.

I still remember the days when my O’Brien’s-frequenting friends and I would carpool up to the company’s first brewing facility, which in the late-nineties and early 2000s was located in San Marcos (now the site Port Brewing/The Lost Abbey calls home on Mata Way). And boy was it worth it. There’d be, gee, like two handfuls

of breweries pouring what we used to call “microbrews.”

Back then, the local craft beer movement was too low-profile for someone, like me, to really grasp its significance. I was aware of the growing number of brewers in America moving away from the macrobrews that I never could stomach, and that made me happy. Yet, had someone provided a futuristic vision of what was to come—mobs of people cramming up the quad at Cal State San Marcos for pours from the top breweries in the US—I’d be taken aback, much like someone after their very first, palate changing sip of sour beer.

At the Mata Way festivals, it was all about discovery without any heady talk of where is this industry going, what are the IBUs on that IPA and what’d this score on BeerAdvocate? I often miss those innocent early days and the same can be said for something else I delighted in at those events: my first tastes of food made using craft beer. I remember a Stone Smoked Porter Cheesecake made by the local company Amore Cheesecakes, that single-handedly inspired me to start using beer as a



Stone Arrogant Bastard Ale Onion Rings. Photo: John Schulz Photography

cooking ingredient the very next weekend. Of course, not all my festival memories are that outlandish, and the simplest of Stone’s gatherings remains a favorite, not only by me, but a contingency of veteran Stone anniversary festers.

Arrogant Bastard Ale Onion Rings

Cut thick and fried in a tempura batter that’s more substantial than most, these babies sustained me over the course of several Stone fests and became something to look forward to. My most vivid memory is the most unique anniversary festival in 2004. Unlike its predecessors, it wasn’t held on Mata Way. Stone had recently purchased the acreage for their Escondido combination brewery and restaurant, so they held the festival there. I recall navigating the nondescript, gravelly pathways, between bulldozed, man-made mountains of loose earth to reach a rectangular oasis of jockey-box issued liquid heaven.

Even with all that craft beer calling my name, my friends and I made a b-line to the ungodly long queue for those onion rings. At the time, I knew nothing more about them than their deliciousness. I had no idea the recipe was actually developed by Pizza Port co-owner Vince Marsaglia, but when I found out recently, I wasn’t surprised. One of the most obsessed foodies I’ve had the pleasure of meeting, he’s been making sure craft beer lovers get fed longer than just about anybody in San Diego.

I discovered this tidbit about the origin of Arrogant Bastard Ale Onion Rings when perusing an advance copy of *The Craft of Stone Brewing Co.: Liquid Lore, Epic Recipes, and Unabashed Arrogance*. This brand new book was penned by Stone co-owners Greg Koch and Steve Wagner with the assistance of public relations coordinator and published author, Randy Clemens. It includes stories about everything from development of Stone’s name to its gargoyle logo, beers, restaurant, and of course, the onion rings. Aside from the ring recipe, there’s many more plucked off the bill of fare from Stone Brewing World Bistro & Gardens and homebrew recipes for many of Stone’s beers.

I hope this serves as a nostalgic trip down memory lane for those of you who enjoyed the annual trek up to San Marcos. For those unaware of the beginnings, peek into our city’s craft beer past and appreciate even more the brewing paradise San Diego’s become.

Arrogant Bastard Ale Onion Rings

Yield: 6 to 8 servings

4 very large yellow onions	plus more for final seasoning	about 1 cup (4 ounces) all-purpose flour
2 cups (16 fl. oz.) cold Arrogant Bastard Ale	½ tsp ground dried chipotle chiles	1 tsp baking powder
heaping ¾ tsp Cajun spice blend	½ tsp smoked paprika	vegetable oil for frying
heaping ½ tsp kosher salt,	½ tsp granulated garlic	Stone Smoked Porter BBQ Sauce, for dipping

Cut off the ends of each onion, cut in half crosswise (around the equator), and remove the papery skin and thin outer membrane. Soak in a bowl of ice water for 10 minutes.

Drain the onions, separate the concentric rings, and spread them on a kitchen towel to dry.

Pour the Arrogant Bastard Ale into a high-sided narrow container. Stir in the Cajun spice blend, salt, chipotle, smoked paprika, and garlic. Sift the flour and baking powder together, then add them to the beer mixture slowly, whisking well until they’re evenly and thoroughly incorporated. You may need a bit more or less flour to reach the ideal consistency for a tempura-style batter. It should be just thick enough to coat.

Preheat the oven to 200° F. Prepare a deep fryer, filling it with oil to the manufacturer’s suggested fill level. Alternately, use a wide cast-iron or other heavy-duty pan that’s at least 4 inches deep, pouring in oil to a depth of 2 to 3 inches, and no more than halfway up the side of the pan. Heat the oil to 360° F.

Dunk the onion rings in the batter and fry in batches until crispy and deep reddish brown, 4 to 6 minutes. Be careful not to overcrowd the pan, as this will lower the temperature of the oil significantly and result in soggy onion rings. Transfer cooked onion rings to a wire rack set over a baking sheet (or directly on a parchment paper-lined baking sheet). Season with a sprinkling of salt and keep them in the oven until the entire batch has been fried.

Serve hot, with a side of Stone Smoked Porter BBQ Sauce for dipping. (NO ketchup!)

Stone 8th Anniversary Ale

Release Date: August 2004	0.56 lb/bbl Amarillo hops (8.5% alpha acid) [2½ hours]
Style: Imperial Mild	0.14 lb/bbl Amarillo hops (8.5% alpha acid) [0 minutes]
ABV: 7.8%	White Labs WLP007 Dry English Ale Yeast or WLP002 English Ale Yeast
Final volume: 5 gallons (about 54 12-ounce bottles or 30 22-ounce bottles)	Pitch rate 20
82.9% crushed Northern American two-row pale malt	Starting gravity 1.076 (18.5 Plato)
7.6% crushed brown malt	Final gravity 1.016 (4 Plato)
7.0% crushed 150L crystal malt	Ferment at 72° F
2.5% crushed pale chocolate malt	
Conversion temperature 157° F	
Sparge, no mash out	

Recipes courtesy of *The Craft of Stone Brewing Co.* by Greg Koch and Steve Wagner with Randy Clemens (Ten Speed Press, 2011).

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From behind monastery walls, monks have been creating unique ales for centuries. In 2011, Sierra Nevada began in collaboration with the Abbey of New Clairvaux to bring this monastic brewing tradition to America with the release of the Ovíla Abbey Ales project. Each of these unique, handcrafted ales is both an homage to, and a continuation of this ancient brewing tradition.

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Three for Three

The ladies of White Labs, BeerNerdz tastings and fresh hop beers all winners

The ladies behind local yeast manufacturing company White Labs are teaming up again this year to participate in the Susan G. Komen 3-Day for the Cure. Over the past three years their team, **Beer for Boobs**, has raised more than \$75,000 and they are on track to raise more than ever this year, according to Head of Laboratory Operations, Neva Parker. There's still significant costs to



be a part of the race, so if you'd like to help the team by donating, please visit the3day.org, hit the Donate tab and

search for participant team "Beer for Boobs." If you are a homebrewer you can do your part by entering the Weasel Boy Brewing Company/Scioto, Olentangy and Darby Zymurgists (SODZ) homebrew competition via beerforboobs.brewcompetition.com. Registration closes November 4th. Also, look for the Beer for Boobs booth at the San Diego Brewers Guild Festival on November 5th – they'll be the ones serving pink beer, of course.

Local company **BeerNerdz** held their third beer tasting competition September 17th at The Beer Co. downtown. Attendees faced the challenge to guess which local beers they were drinking based on a sheet of descriptions and tasting tips. An impressive six people got perfect scores! The next BeerNerdz tasting is on October 15th at The Beer Co. from 5-8pm. The theme this time is Oktoberfest; try four local brewers' interpretations of the style alongside four German brewers' takes.



The hop harvest is over for this year and several local brewers are making tasty IPAs with these ingredients while they're still fresh. Jeff Hammett of *West Coaster/San Diego Beer Blog* posted on sandiegobeerblog.com about **fresh/wet hop beers**, including the Wet Coaster IPAs from Hess Brewing that utilized hops picked the day before brew day

(9/2)—even the timing of the boil was synced up with the arrival of the FedEx/UPS trucks. In other fresh hop news, Alpine Beer Company will release their take on October 7th with growler fills at the brewery and pints at the pub. Luckily, they're two doors down from one another.



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On the cover:
patrons of Downtown
Johnny Brown's enjoy
a Friday evening. Read
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Send letters to the Editor to
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Letters may be edited for space. Anonymous letters are published at the discretion of the Editor.

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

20/20 vision

For our 1 year anniversary next issue next month, *West Coaster* will be 20 pages thick. This current issue is even more packed than our last—so much so, that we gave our Beer Maid a much needed month off, and cut a few other things just to make room. Don't fret, we have a method. Expect way more words in the next issue.

San Diego Beer Week #3 approaching

November 4-13, 2011 is going to be pure madness. I've had a front row seat on the \$75,000 advertising campaign as the graphic designer for SDBW 2011 (piggy-backing on the excellent design created by Ryan Ross of Karl Strauss in 2009). At WCHQ we're detoxing our livers and placing sandbags in expectation of the upcoming beer tsunami that will be SDBW. You've been warned.

Comic Relief

This issue is the first issue we've printed Arne Frantzell's Trouble Brewing comic. A runaway hit on TheFullPint.com, Frantzell takes a tongue-in-cheek look at our brewing community. Check out this month's comic on page 7, and feel free to send suggestions for the next comic to mike@westcoastersd.com

Sincerely,

Mike Shess
Executive Editor/ Co-Publisher
West Coaster

Get the Point.

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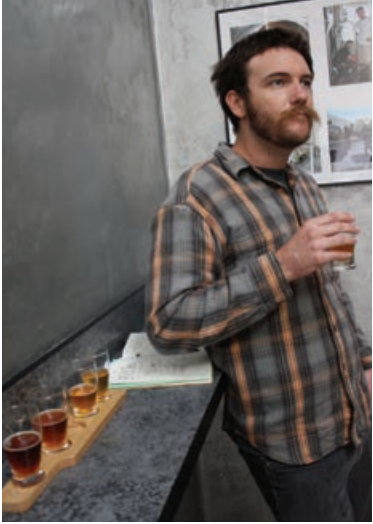
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Get the Point.



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 Toronado 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.

Supplying the Demand

Getting rare releases into fans' hands can prove tricky

By Jeff Hammett

For the most part, the increasing popularity of craft beer is a good thing for its fans. More stores are carrying a larger variety of beers from around the country, craft tap and bottle lists at restaurants are expanding, and it's easier than ever to get quality beer at stadiums, airports and other venues where macro industrial lagers have long since been the norm. But there is one downside to its growing popularity that has long-time supporters grumbling, and it has to do with limited supply releases; with more people drinking craft beer, release events are becoming more hectic. In effect, breweries are getting more creative in the ways they sell their rare beers when demand outweighs supply, and of course, there's some pros and cons.

Back in August, 200 bottles of Hess Brewing Company's Anno Unum first anniversary beer went on sale at noon through BrownPaper-Tickets.com for \$25 per bottle (limit two per person). When I clicked over to the page just after noon, the sale had ended. It turned out to be a glitch in the system, causing lots of buzz on Twitter. Within a few minutes Hess fixed the problem and bottles were back on sale. Anno Unum sold out in about two and a half hours, impressive nonetheless.

Had Hess decided to sell the bottles at the brewery, chances are there would've been long lines well before the official sale time. Such was the scene at AleSmith in June, when 2009 Barrel-Aged Speedway Stout and 2008 Barrel-Aged Decadence bottles were released. Shortly after announcing the May date, AleSmith dropped the limit of bottles per customer to two instead of four to meet the demand. But still, on release day (Wednesday at 7



Lines form for a rare beer release at AleSmith Brewing Company in Miramar

a.m.) crowds overwhelmed AleSmith's revised estimates with hundreds of people in line just before 6 a.m. Half-way through sales, AleSmith decided to lower the bottle limit again, ensuring that everyone in line get one. This didn't make everyone happy, though; many felt they should get the original amount announced by AleSmith, while those further back in line nothing at all. "We'd ultimately like to get the bottles into the hands of all who want them, hence the lowering of the bottle-limit to ensure everyone gets at least one. However, the demand appears to exceed our ability to even do that. An online payment system will likely be the way we end up going, along with some other changes," said AleSmith's Peter Zien about the company's future releases.

Stone is another brewing company that's had to re-strategize their releases due to before dawn lines and overwhelming crowds. The Ken Schmidt / Maui / Stone Kona Coffee, Macadamia, Coconut Porter Aged in Bourbon Barrels costs \$25 for a 500ml bottle at the Stone Company Store in Escondido, but only 500 or so people won the chance to purchase a bottle through a charity raffle. Stone sold nearly 15,000 tickets for a dollar each; what could've been a hectic beer release wasn't, and local non-profits Escondido Creek Conservancy and

Interfaith Community Services benefited from ticket sale proceeds.

Black Tuesday from The Bruery is also considered responsible for the turning point in rare releases. Lines formed long before the beer went on sale in October of 2009, and some people were turned away because the beer sold out. Back then, this wasn't common or expected. The Bruery switched to an online system to sell the bottles last year, which had some hiccups, but in the end many patient purchasers were able to buy a bottle. And they're taking the same approach this year. Tickets to the Black Tuesday Release party (\$120) include 3 750ml bottles and taster tickets for other beers at the party were available for Reserve Society members (The Bruery's beer club). A limited number of tickets for the general public went on sale last month and sold out in two minutes. Remaining bottles of Black Tuesday will be sold online to the general public starting October 25th at \$30 per bottle. Check The Bruery's website for complete details as the date nears.

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

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SPOTLIGHT

El Cajon Brewing Company Poised to Open

New brewpub set to revitalize community

By Matt Steiger

As this issue of the *West Coaster* goes to print, El Cajon Brewing Company (ECBC) is on the cusp of opening its doors. The anticipated East County brewpub has been trying to open for some time, but has faced several delays. Now, owners and brothers Stephan and David Meadows are finally putting the finishing touches on the interior, wiring the speakers, and firing up the brew house.

With Stephen handling the business side of things and David brewing, the pub promises to be an exciting addition to Downtown El Cajon. The restaurant houses a bar and sit-down area, plus there's an outdoor patio, and event room. The open kitchen will pump out pizza, burgers, and sandwiches on homemade bread, as well as delectable fried foods in house-ale batter, while the back kitchen features a smoker for meats and fish.



ECBC's equipment is ready to rock 'n' roll!

The long marble bar boasts 40 taps, 15 of which will feature ECBC's beers. The Meadows are planning seven or eight year-round beers and a rotation of seasonal/special brews. The brewery in the back of the restaurant has four 15-barrel fermenters, and at first they'll sell primarily out of the pub, and (hopefully) distribute kegs and maybe bottles in the future.

ECBC already brewed an American pale ale, a Belgian golden ale, and a dry stout, all weighing in under 5% ABV. An advanced taste of the pale ale proved crisp and refreshing with a bitter start and clean finish. This beer has bite. "Yeah, but it's all about balance. San Diego has become known for its hoppy beers, but I'm more traditional. I like balance and I like variety," David said of his brewing philosophy.

David earned a degree in food and brewing in Sweden, where he lived for 33 years. He also helped found Sigtuna Brygghus, an acclaimed Swedish craft brewery. "Sweden had its own beers, but at some point the Germans came in and took it over. Now everything is German influenced, lots of lagers," he said of the Swedish tradition of beers.

David is planning on mixing in a few special Swedish brews at the East County brewpub. "It's all about juniper there. They smoke their fish with it and use it in their beers. I'm going to brew a Gotlandsdricke [similar to a Sahti]. It's a traditional Swedish beer where they use juniper branches as a filter in the mash tun. I also want to smoke my own malts in-house. I have an old recipe: single smoked malt and single hops. It comes out tasting like a nice smoky scotch. It's like sipping Lagavulin."

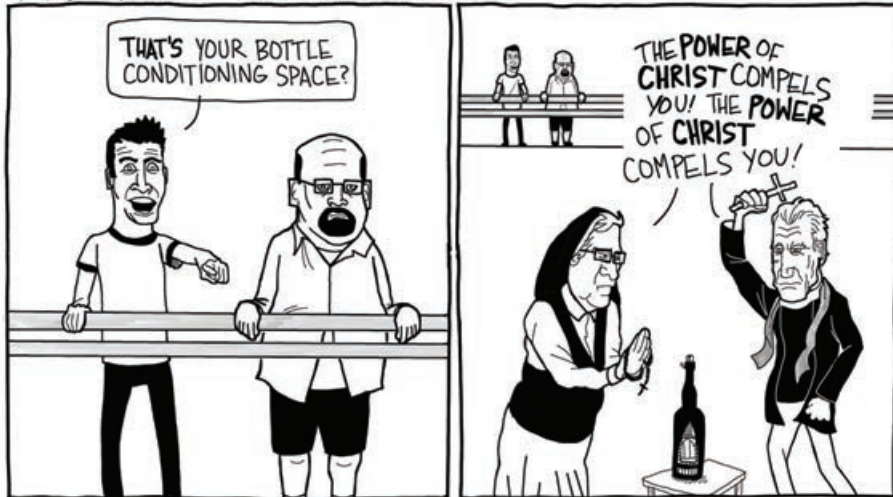
City planners are hoping El Cajon Brewing Company will help revitalize the Downtown area. A new brewpub with a tempting menu is just what the economist ordered.

Stay tuned to the *West Coaster* website and social media, as we will post when the doors open.



Stephan (right) and David Meadows (center) try out some Firestone Walker beer with sales rep Dave Kachorek

TROUBLE BREWING by ARNE FRANTZELL



MAIN TAP TAVERN

OCTOBER CASK EVENTS:

- BALLAST POINT BLACK MARLIN PORTER CASK OCTOBER 5TH
- PORT HIGH TIDE FRESH HOPPED IPA CASK OCTOBER 12TH
- FIRESTONE WALKER'S RESERVE ROBUST PORTER CASK OCTOBER 19TH
- ALESMITH EVIL DEAD RED CASK OCTOBER 26TH

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PEOPLE, PLACES & THINGS

5 PEOPLE you should buy a beer



1 18-year homebrewer and Scripps Ranch resident **Dan Drown**, also known as Safety Dan, has worked all over the world engineering ways to prevent employee injury and illness. "The point is to get people to think about the consequences of their behaviors," says Drown, who can literally walk into a room and point out the accidents waiting to happen. "I have a risk-based approach: what are the hazards and what am I doing to take care of them?" Drown now plies his trade on a consulting basis for local breweries Lightning, The Lost Abbey/Port Brewing and Ballast Point. Commonly encountered safety concerns in breweries include slips, trips, falls, thermal burns and the moving parts on the bottling line. "I wanted to get into the craft brewery business because I enjoy beer and brewing. It's serious work but fun." How does Drown know when his work is done? "When employees self-police their safe behavior and talk to co-workers about safety. I love to see that."



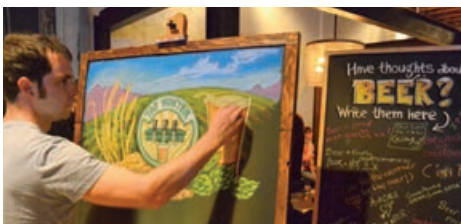
2 Swedish blogger **Viktor Sjöberg** provides an interesting perspective on the craft beer world through sentencebeer.com, the blog he started with Jonas Lindgren in September of 2009. The site's tagline? "One beer, one sentence." Long or short, the beer photo-accompanied sentences give insight into a myriad of craft beers and the people behind them. "I try to think closely about what I choose to express and at times I aim to challenge what beer writing could/should be about. I also do lengthy interviews with interesting beer people," said Sjöberg, whose interview with Pat McIlhenney of Alpine Beer Company was published last month in *West Coaster*. You can read the full, unabridged interview over on Sjöberg's blog, dated September 1st. Although Sjöberg just recently relocated to San Luis Obispo, California with his wife Ashleigh, you'll find him in town for the tail end of SDBW, November 11-13. Buy him a beer!



3 **Ryan Lamb** is the t-shirt printer to the stars here in San Diego, with customers like The Lost Abbey/Port Brewing, Pizza Port, Mother Earth Brew Co., URGE Gastropub and Churchill's Pub & Grille. Lamb's dad bought the business from his brother about 20 years ago, and he took over the business for pops in 2003. "I first got acquainted with the craft beer world through The Lost Abbey/Port Brewing, our first industry customer," explained Lamb, who names Wipeout IPA from Port Brewing as one of his favorite local beers. "I really enjoy working within the beer industry. The way the businesses collaborate is pretty amazing." His business, Lamb Screen Printing, currently has eight employees and prints upwards of 8,000 t-shirts a day. They've also printed for No Fear, Rip Curl, Quiksilver, Spencers and Hot Topic as well as local high-end fashion companies.



4 **Jim Christensen** and brewery electrician partner Chad Bennett have been working in the San Diego beer scene since the mid-90s. "We first started at White Labs and then through word-of-mouth got work at local breweries." Jim and Chad maintain a satisfied list of local brewery clients, including Green Flash ("since their inception"), Mother Earth Brew Co., Karl Strauss, AleSmith, Ballast Point, Breakwater, and The Lost Abbey/Port Brewing. "Brewery owners have called at 2 or 3 in the morning saying, 'Umm, my beer's getting warm.' Those calls take priority over everything," insisted Christensen, who's been on quite a few of these "beer rescue missions" over the years; and yes, he did reveal that bonuses for his successes do come in liquid form. Christensen's company's work can also be seen at beer-y local restaurants The High Dive, The Linkery and El Take It Easy.



5

Native San Diegan artist **Benjamin DeHart**, best known to the beer world for his chalk artistry, has etched himself quite the local niche over the last three years. "My chalk art is currently featured in about 35 bars, restaurants and coffee shops all over San Diego," said DeHart, whose clients include Sessions Public, PB Ale House, Union Kitchen & Tap, Ciro's Pacific Beach, Sea Rocket Bistro, Mission Brewery, The Topsy Crow and The Local—just to

name a few. "Mina from The Local was the first bar owner to ask me to do her chalkboards. I still worked for Trader Joes at the time — at the Point Loma store where she shops." In the pipeline for DeHart is a graphic and web design firm that will offer the complete marketing package for businesses, but in the more near future you can see what DeHart Designs is all chalked up to be during a live demonstration/art show October 20th at Sea Rocket Bistro.

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PLACES of SD Craft Beer

By Ryan Lamb, Nickie Peña, Mike Shess & Amy T. Granite

5 PLACES you should check out

1 Downtown Johnny Brown's (pictured on the cover) is downtown San Diego's first craft beer bar and celebrated its happy 24th anniversary last month. The prolific beer bar is tucked inside the Civic Center Plaza, and we're looking forward to the 21-tap, multi-bottle barrel-aged beer night to help kick off San Diego Beer Week on Nov. 4th at 4:45pm. In the meantime, stop in for a game of pool or shuffleboard – craft beer and free popcorn in hand. 1220 Third Ave., San Diego, CA 92101

2 Fixtures Living (pictured here) specializes in high end, custom designed home solutions. When you're willing to spend top dollar on building or renovating your home, Fixtures will deliver. Planning a granite counter for your next remodel? Want a seamless tap tower and built-in draft system with that? Visit Fixtures Living for more information, and don't forget that every Friday their in-house Executive Chef Bridget Bueche cooks up something amazing—free to shoppers and visitors. At the Miramar location (right around the corner from AleSmith) enjoy hunting for the tap handle in the 21,000 sq. ft. showroom. 9340 Dowdy Dr., Ste. 102, San Diego, CA 92126

3 Holiday Wine Cellar, whose iconic liquor sign is grandfathered into Escondido's city code, recently expanded their beer cooler in order to provide a more diverse selection for customers. Established in 1965, this bottle shop now hosts an annual homebrew competition, a recipe they'll use for their anniversary beer. This year's winner was Indra Kunindra, an India-style curry export stout created by local Alex Tweet (find the homebrew recipe for it and food pairing recipe in June's Plates & Pints column, archived online). 240 cases brewed and bottled by Ballast Point went on sale September 22nd at HWC. 302 West Mission Ave., Escondido, CA 92025



4 98 Bottles recently opened in Little Italy. When you walk in, your eyes will undoubtedly flow from the bottom floor lounge and retail space up the stairs to the serving bar where four taps are purposed to pour a variety of styles; cold bottles wait in fridges below. Behind the bar, a hardwood floor live entertainment space sits checkered with tables meant for shared-dining and conversation. Upcoming "Taste Thursday"

beer educational sessions, with special deals on the featured beers to-go, include Merchant du Vin beers on October 6th, Mission Brewery on October 13th, and Sam Adams on October 20th. 2400 Kettner Blvd., Ste. 110, San Diego, CA 92101

5 Firefly Restaurant & Bar at the Dana Hotel in Mission Bay—better known as Firefly at the Dana—boasts a picturesque view of the marina, a 12-tap lineup of all local brews and a menu that focuses on locally-sourced, sustainable ingredients. They even use produce from their own garden! Firefly's SDBW events are still being finalized, so until then drop in for \$1.50 off your craft beer pint during the daily 3:30-5:30pm happy hour. Craft beer taster flights are available as well. 1710 West Mission Bay Drive, San Diego, CA 92109

5 THINGS you should know

1 *West Coaster* has a dedicated beer hotline, meaning YOU – the San Diego craft beer drinker – should call in with tips on new spots opening up, beer releases we should know about, and whatever else is happening in your beer world that should be in ours. Start calling! (619) 796-5719

2 One of San Diego's oldest and best craft beer bars, Live Wire, is now open at 1pm on Sundays for football season—in case Saturday night's shenanigans weren't enough.

3 Craft & Commerce in Little Italy (26 taps) expanded its space last month, finally giving some elbow room to craft beer cocktail-toting patrons. The new square footage comes complete with a beer hall-style table, additional booths and our favorite decoration – a real lion rug – on the ceiling, of course.

4 The official San Diego Beer Week t-shirts, with art from contest-winner Robert Mitchell, will be available on the San Diego Beer Week website (sdbw.org) in early October. *West Coaster* will be sure to make a webpost when the merch site is finally up!

5 Rosaria's Pizza in North Park is under new ownership and is now called The Foundry, and their current selection of bottles will soon be complemented by an addition of 24 taps. University at Utah.

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Photo: Kayla Coleman

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 he is now a brewer at Firestone Walker in Paso Robles, California.

A Night in the Life

Burgeoning brewer documents experiences on the night shift

By Sam Tierney

2100 – Tonight’s going to be interesting. Right off the bat I’ve got a sanitizer cycle on a fermentor to shut down while fellow cellarman Jason finishes getting a Clean-in-Place (CIP) cycle going on one of our bigger outdoor tanks.

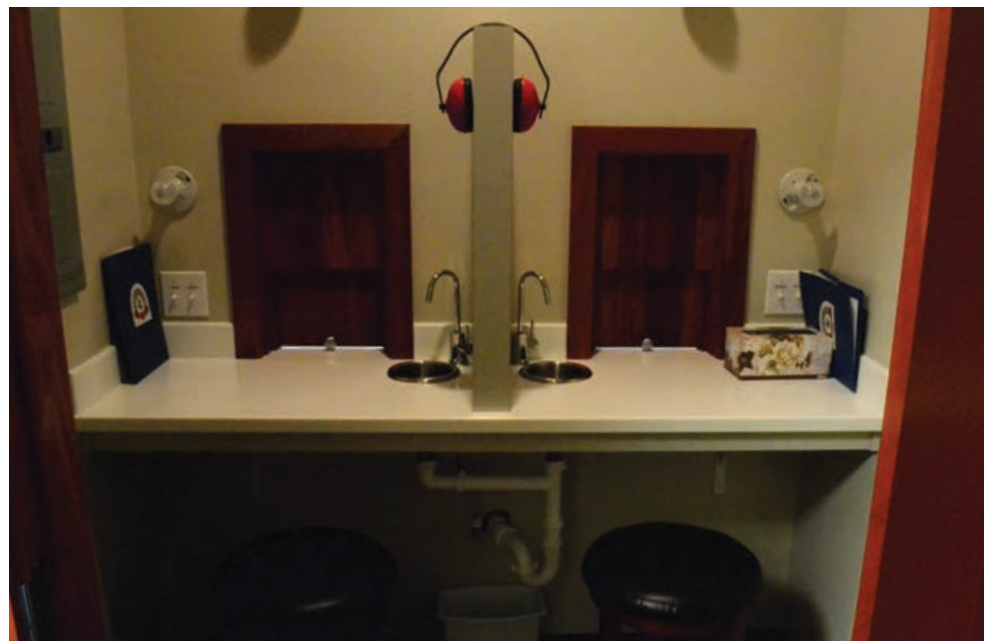
2105 – Taste panel time. I head upstairs to find our sensory technician George ready for the night crew to do the day’s panel. Tonight is iso-amyl acetate threshold training. We’re using our blond ale as a base and we have to pick the one sample out of three that has the most iso-amyl acetate in it. This one isn’t too difficult. Immediately, the sample on the left smells like banana and juicy fruit gum. Ditto with the middle sample from the next flight. Luckily I don’t have any beer analysis to do tonight, which can throw a wrench in the rest of my schedule, so I head back down to the cellar after grabbing a Nutter Butter from the panel treat basket.

2130 – Jason takes off for the night and now I have to get our yeast propagation tank hooked up to the fermentor we just sanitized. Next, I have to transfer the propagated hefeweizen yeast pitch in so it’s ready when the first batch is cooled in a few hours. Once I get it hooked up, I pressurize the tank and use the pressure to send the yeast into the fermentor. We propagate a new pitch of yeast for every batch of hefeweizen, so this is a fairly regular routine. After the transfer is done, I break down the hoses and hook up a compressed air hose to purge the carbon dioxide out of the tank so it can be cleaned.

2230 – Time to get the fermentor sanitized for our next batch, Velvet Merlin. This is only our third batch of the year and I’m excited to see its return. You know fall is coming around when we trade wheat beer (Solace) for this oatmeal stout, which is a favorite of mine. I cried a little inside when the last batch from this spring finally ran out.

2300 – Oh yeah, fermentor 19 is still spinning! Time to shut down the CIP cycle, rinse that bad boy and cool it down for inspection.

2330 – Looks like the yeast prop tank is fully purged of CO₂ and I can get around to cleaning it. We have to purge tanks of CO₂ before cleaning because the detergent that we use, sodium hydroxide, reacts with CO₂ and precipitates. In a closed container-like tank, this will form a vacuum and likely implode the tank. Bad times. Looks like we have a bit of a problem though. After pre-rinsing with hot water to heat the tank up, I open the manway door at the top of the tank to add the detergent and find that part of the inside wall of the tank is still dry and has dried krausen on it. This is bad. I try to move the spray-ball, which is what washes the inside of the tank, and find that it won’t rotate, which explains the lack of coverage. This is a first for me and I’m starting to panic. Thankfully we have a spare in the parts cabinet and I’m able to replace the broken one and



The sensory analysis room (top) and bottom cone and diverter panel of an outdoor tank (bottom) at Firestone Walker Brewing Company

continue with the CIP cycle.

0015 – It’s almost time to mill-in the grain for the hefeweizen batch, which is coming right after this Velvet Merlin. One of our brewers, Scott, is busy on the brew-deck so I get a forklift and head back to the warehouse to get a pallet of specialty malts, pallet of wheat malt, and some rice hulls to help lautering. We have silos for the malts we use the most of, which are domestic pale malt, Munich malt, and crystal 75 malt (capitalized?), but hefeweizen is more work because all the wheat has to be added from the bag into the grain hopper. With the silos, you just have to flip a couple switches to get the malt that you need.

0100 – I’ve got the yeast prop tank cleaning and it’s time to jump up to the brew-deck while Scott gets some “lunch.” Looks like I’ve got a grain-out cycle to clean spent grain out of the lautur tun, a temperature-ramp in the mash tun to monitor, some wort samples to measure for sugar concentration and pH, and a hop addition to throw in. Thankfully this is a pretty laid-back spot in the brew-house schedule, so I can keep up with the CIP cycle I have going.

0130 – Now that I have both tanks clean, it’s time to inspect them to make sure that everything is good to go. For the outside tanks we open the bottom of the cone and look up inside, and sometimes I feel like I’m at the

bottom of a missile silo or something. These things can hold over 500 barrels of beer at a time.

0300 – I’ve finally got the sanitation cycle going on the yeast prop tank and I can take a break and get some lunch. Looks like everything should be ready to go for the morning, when we’re planning on adding a new yeast prop of our house ale strain.

0330 – We aren’t filtering today but we are transferring a batch of Reserve Porter from its fermentor to a bright tank so I get around to sanitizing the bright tank we are going to transfer into.

0430 – With the bright tank ready to go, I start setting up the transfer lines and flow meter so that our morning cellarman Steve can get the transfer going once he comes in. We are planning on filling the batch into firkins and kegs later in the day so we have to make sure it gets transferred early in the morning so it has time to be carbonated and given a final check before filling.

0500 – Steve is here and I fill him in on what’s going on before doing some final random cleaning up and heading home. A busy night, but everything went smoothly besides that little spray ball malfunction.

0600 – The sun is just starting to glow below the eastern horizon as I get home. Time for bed.

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HOMEBREW TIP OF THE MONTH

Chill Haze and Cold Storage

Combat cloudy beer via low temperatures

By Matt Steiger

Bottle conditioned beer is crystal clear at room temp, but becomes cloudy when chilled; known as chill haze, it plagues most homebrewers. It's caused by long chains of proteins (from grain) and polyphenols (from husks and hops) that are soluble at room temperature but insoluble when cold.

The solution is two-pronged. First, use fining agents such as Irish Moss or carrageenan (Whirlfloc is a mixture of the two). Fining agents help bind proteins during the boil and precipitate during cold break, reducing the amount of residual protein in the beer.

Second, store the beer in a cold place. A week in the fridge is usually enough time for the protein-polyphenols to come out of solution and sink to the bottom. However, homebrewers can improve the clarity of their beer by using sub-fridge temperatures. Commercial breweries cold age beer at -1°C; this gives improved precipitation and speeds aging time to three days. A recent study reported in *Essays in Brewing Science* indicates that precipitation is increased even more at -2°C and occurs in less than 1 day.

The upshot: if you can hold your beer at just below water freezing temperature (0°C) you will get clearer beer in less time. The presence of alcohol prevents the beer from freezing and the resulting clarity is awesome.



Bottle conditioned beer (left) turns hazy when chilled (right)

Blackout Beer Tales

Continued from Page 1

I had beer & ordered pizza (red fire pizza truck? SO good!) to take home:)

Lisa B. M.

Had a nice Upright Brewing Company Rye but after that the beer got warmer and warmer and our neighbors got louder and louder til soon we prayed for power to return!

Randy D.

I had a newly tapped keg of Manzanita Brewing Company Rustic Horizon. Had a few of those while I sat in the pool until it was very dark.

Finn P.

The fantastic staff at URGE American Gastropub was open and serving beer and snacks until it was too dark. The guys were on point to ensure all of Rancho Bernardo had their priorities right...save the craft beer!

Toon B.

Phileas Foggs Bar & Restaurant did its civic duty when the frightened and confused citizens needed somewhere to gather until they knew what was going on ;o) Served hot sandwiches off the grill and cold beer for as long as we could... plenty people in for bottled water (which we gave free) and food, beer and wine to go... Foggs feeling good about themselves this a.m. (especially now the power is back up!!!)

Paul J.

Of course! Growlers of Manzanita, Green Flash, and Ballast Point

Jamie G.

We were stranded at Pizza Port in OB. The gracious staff wouldn't let us leave and kept serving until we had enough. It was terrible... I'm glad to be alive.

Rob S.

We hid inside the safety of the Ould Sod. Just in case the zombies came for us.

Amanda W.

We sat outside in Kurt's car listening to the game with a cooler in the backseat. Only a little illegal.

Tim S.

Brian at Bottlecraft was kind enough to stay

open until dark. The place was packed! and he did a brisk business. A bottle of La Fin Du Monde was fitting for the occasion. We met the brewer from Lightning and talked about beer. We then lit a bonfire in the parking lot of my photo studio and toasted marshmallows with a nice growler of Hess Ex-Umbris Stout. There were a few other varieties in there like Upright Seven. One of the principal partners of *West Coaster* safely slumbered on his own private couch in the studio last night. All is good. We should turn the power out once a week so we can socialize more.

Sage O.

I didn't drink any beer last night because I've had beer every night for the past week, but last night made me realize I might have problems with my disaster preparedness priorities: I had no bottled water but 14 bombers of beer.

And from Twitter:

@Gekko4321

Nice block party broke out in Carlsbad. Turns out 2 of my neighbors are home brewers and we all shared our latest creations.

@mikebeebie

Yes! And lots of it...thanks to @blindladyale.

Best blackout ever.

@ENDelt260

all of my stories involve beer

@essmithSD

We work at a sprawling four building campus.

Most offices have a mini fridge in them and most have beer. We drank them all.

@dwdowning619

Hung out at @MonkeyPawPub til dark then to

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In the Chase

Continued from Page 1

breweries where that is your neighborhood brewery. I think the full package though is when you can get home from work, walk from your house to your brewpub, get a meal, have some beer, and walk back home. I don't think anybody would oppose that idea. I like what is happening in SD with small breweries being able to survive, because being able to sell a pint of beer over the bar is a game changer when it comes to survival, so I think the authorities that regulate that kind of thing should be quick to license any small restaurant that wants to produce some beer. Why isn't every passionate homebrewer getting a job with a restaurant that needs better beer? That'd be cool. It's an idea.



ment to some beer. Down the line, the hope would be that in a year we'll have a license to brew some beer here, and the space and resources to pull it off.

WC: *What does the future hold for Automatic Brewing?*

Chase: We'll definitely strive to get a license at Tiger! Tiger! If we can do that, then this space will probably become the official Automatic brewing facility. The kitchen here is way bigger (than BLAH's), so if I could just start brewing here on that system it would make life way easier. But I can't just move the license over from Blind Lady, where we just received four pretty big tanks. We have three 10 bbl fermenters over there and a 10 bbl bright beer tank.

WC: *When do you expect to put beer in Automatic's new tanks?*

Chase: As soon as we can get them plugged in, after we open Tiger! Tiger! Then we can start working on the new brewhouse and cellar over there. It's a stretch to think that we could have some beer for San Diego Beer Week. But I don't know, maybe. Bring kegs of beer over here, putting it on tap, hopefully having enough beer that we can share with some other pubs around town that would like it. I think it'd be a nice thing to be able to share some beer with our neighbors. If all goes well Tiger!Tiger! will ultimately be the 2 bbl pilot brewery for the, I wouldn't say production, ten barrel brewery at Blind Lady. We could experiment here and share a keg between, play with some stuff here and actually make the beer that we are comfortable with making in big batches there.



Left to right: Lee Chase and Jeff Motch of Blind Lady Ale House and Tiger!Tiger!

WC: *What can people expect at Tiger!Tiger!?*

Chase: All of us as a group that own and operate Blind Lady, we love bread, and pizza is, by and large, good bread. We love the bread we serve at Blind Lady from Bread and Cie, but we'd also like to have bread fresh out of our ovens here so we're able to make it with some nuances and differences. So this project is basically our hope that we can make amazing bread and turn it into sandwiches. We have a meal that's different than pizza, equally loveable, and a nice accompani-

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Works in Progress
Continued from Page 1

Purciel's jump into professional brewing wasn't by accident. An avid homebrewer and member of the North County Homebrewers Association, once the idea was conceived to open a brewery Purciel decided to test himself and his beers before opening his wallet. He successfully entered and won a homebrewing competition in every state in the union, except Oregon. Now, with five core beers and a team of nine people – OAW is focused on expanding their draft accounts beyond Northern San Diego County. Recently, OAW hired a new San Diego sales representative to help them with this goal. (The furthest south we've seen OAW brews has been at Village Pizzeria in Coronado.) On the horizon is a bottling line, which is currently being built in Seattle. Also coming up is the release of their barrel-aged beers, which are currently aging in bourbon and chardonnay barrels.

Purciel, Thomas, and OAW were featured on the business-developing reality show Bloomberg's The Mentor last year. Purciel and Thomas flew out to Boston to meet Jim Koch, the CEO of Boston Beer Company, where they got some beer sage advice: grow slowly and responsibly. Watch the episode online @ bloomberg.

com/tv/shows/the-mentor

OAW's devoted and slightly fanatical followers make for a party every Thursday night – come check it out for yourself. There's free street tacos at the weekly Brewer's Thursday, and on October 22nd OAW will celebrate Oktoberfest with a release of their Oktoberfest beer (brewed with Munich grain as well as Willamette and Millennium hops) and Big Ru, which is a memorial beer brewed for Brewmaster Purciel's late canine friend, Rudy. The OAW Oktoberfest celebration also includes a chicken wing cook-off competition; contestants get 2 lbs of chicken wings and two days to prep the meat. Entries will be judged and winners selected by a panel of judges at the Oktoberfest celebration. For \$20, you'll get a commemorative OAW Oktoberfest t-shirt and a pint glass. Each and every OAW pint glass serves as a coupon, so bring the pint glass in to the brewery for a dollar off any beer. Party proceeds will be donated to the armed forces.

This is one part of our ongoing web series "Brewery Spotlight." Each week, we interview a different brewery and write about it on our website. To read all of the other Brewery Spotlights, please visit our website westcoastersd.com



Each Oceanside Ale Works glass is a coupon. Bring in your OAW glass and receive \$1 off any beer in the house.

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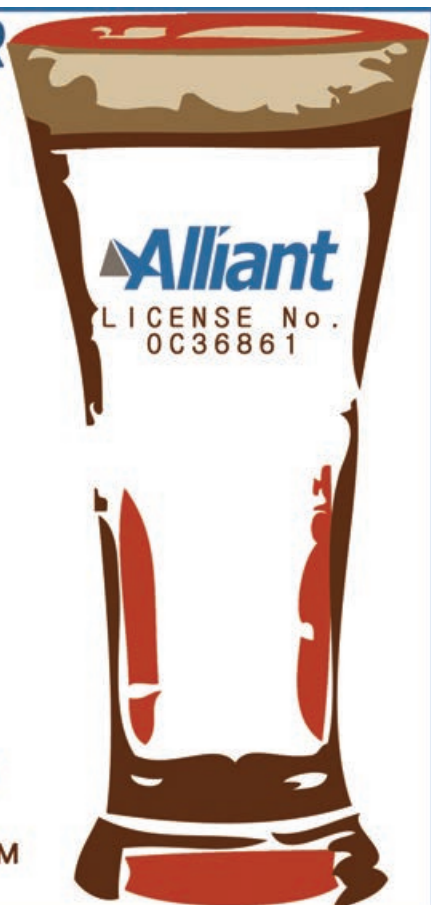
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EVENTS

OCTOBER CRAFT BEER EVENT HIGHLIGHTS

To view more, or submit your own, visit westcoastersd.com/event-calendar

These events are just a sip of those found on West Coaster's online event calendar (westcoastersd.com/event-calendar). Still want more? Subscribe to our email blast under "Beer News" on our website.

Taste of North Park 2011

Saturday, October 8th 11am – 4pm

This hip, one-day event presented by North Park Main Street (the uptown neighborhood's Business Improvement District) costs \$30 for tastes from 36 restaurants and craft beer from various galleries & boutiques. Designated bike parking will be available at 30th & Upas. Tickets go up to \$35 the day of the event. For more info, visit tastenorthispark.com

Beer for Boobs "Tap the Cure" Dinner @ Rock Bottom La Jolla

Thursday, October 13th 6:30pm

Rock Bottom La Jolla hosts a four course beer dinner and silent auction to benefit Beer for Boobs and the Susan G. Komen Race for the Cure. First course: stuffed sweet peppers paired with Little Angel Belgian. Second: mixed greens with mandarin oranges, strawberries, candied walnuts and gorgonzola paired with White Ale. Third: prime rib paired with Legally Red. Fourth: house-made carrot cake paired with Brown Ale infused with coffee beans and cocoa nibs. Cost: \$45 includes all four courses, Beer for Boobs pint glass, tax and gratuity. Reservations required. Email beer4boobs@gmail.com

OktSoldierFest @ Mission Brewery

Saturday, October 22nd 11:30am – 6pm

This beer tasting & live music event benefits the

Warrior Foundation, formed by Rick Roberts of KFMB in partnership with the San Diego Navy League Council to support military personnel who have bravely served and sacrificed for our country. Three passes available: General Admission, \$35, goes from 1pm – 6pm (includes 12 3 oz beer tastings, sampling cup, BBQ voucher and water), VIP Admission, \$45, starts at 11:30am (includes all General Admission amenities + limited brew tasting); 3. Front of Line Pass, \$75, starts at 11:30am (includes all VIP amenities + the ability to bypass any line). For more info, visit missionbrewery.com

QUAFF General Meeting @ Randy Jones (Hazard Center)

Tuesday, October 25th 7pm – 9pm

New to homebrewing? QUAFF, San Diego's biggest and most successful homebrew club, holds their meetings the fourth Tuesday of each month. This is a great place to learn about upcoming homebrew events, competitions and more. Randy Jones doesn't have a bad tap list, either.

ON THE HORIZON

San Diego Beer Week 2011 is right around the corner (Nov. 4th-13th) and events are starting to populate the official website. Mark your calendars for the official opening and closing events of SDBW on Saturday the 5th and Sunday the 13th, respectively. The Guild Festival on the 5th is touted as "the ultimate craft beer festival" by beer nerds and industry members alike. Get VIP tickets for \$55 or General Admission for \$35; all tickets include beer tasters and a commemorative glass, but only VIP ticket-holders have access to Allied Guild Member beer and food pairings starting at 11am. On the 13th from 12pm - 3pm, the Beer Garden at The Lodge at Torrey Pines offers unlimited beer and food pairings from San Diego's top chefs and brewers (\$65). For more info: sdbw.org



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Last Updated
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

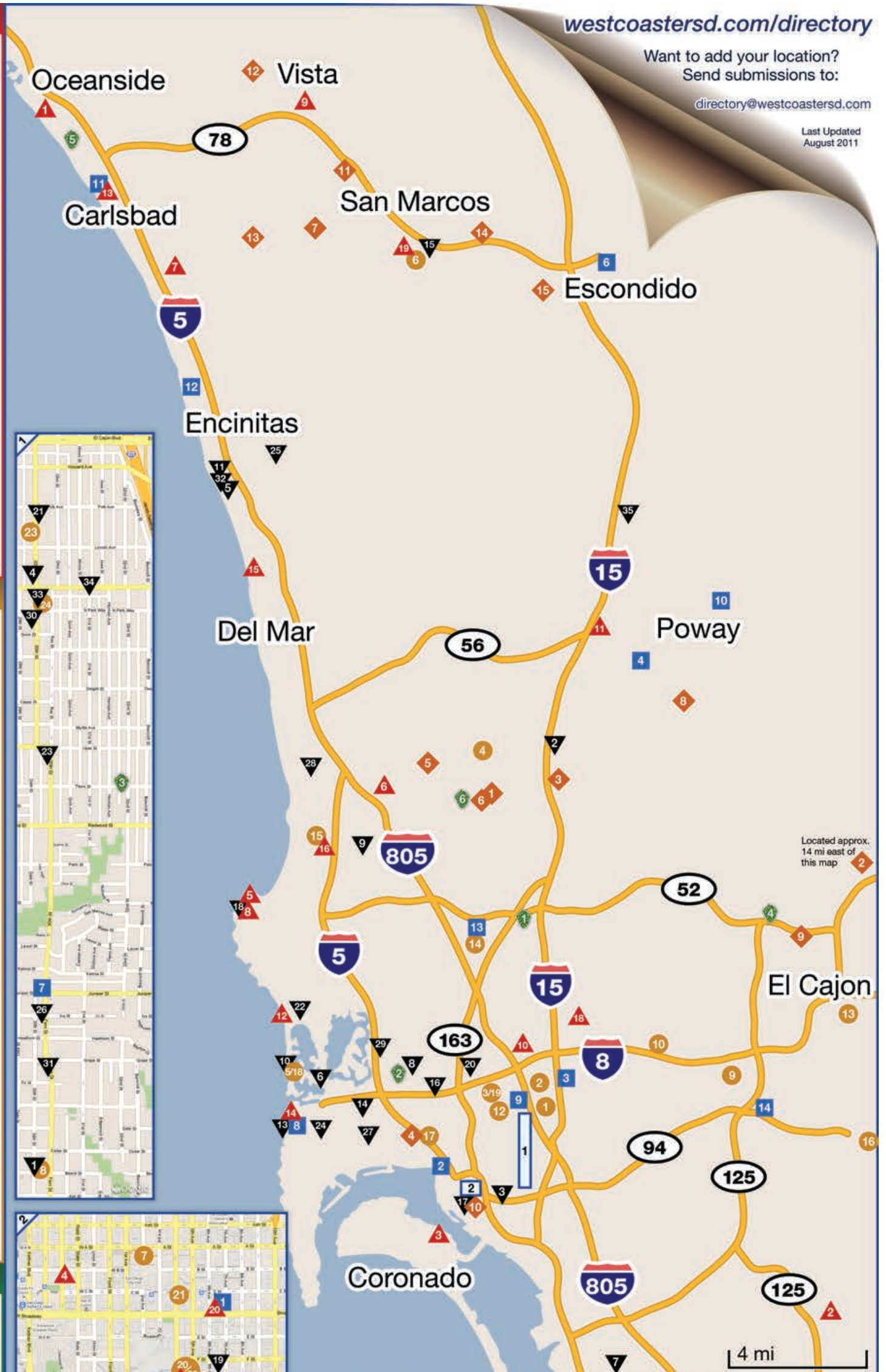
1	ElevenSanDiego.com	3519 El Cajon Blvd.	619.450.4292
2	BlindLadyAleHouse.com	3416 Adams Ave.	619.255.2491
3	BourbonStreetsD.com	4612 Park Blvd.	619.291.0173
4	CallahansPub.com	8111 Mira Mesa Blvd.	858.578.7892
5	CoasterSaloon.com	744 Ventura Pl.	858.488.4438
6	ChurchillsPub.us	887 W. San Marcos Blvd.	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 Convoey 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	TheTopsyCrow.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	7584 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 Convoey 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	6550 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 Thibodeau 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	
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	BruskHouse.com	9844 Hibert St, Suite G10	858.530.2739
3	CounterpointSD.com	830 25th St.	619.564.6722
4	ETakeltEasy.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.	619.446.0002
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	SDHandlery.com (Postcards Bisto)	950 Hotel Circle N.	619.298.0511
17	ProperGastropub.com	795 J St.	619.255.7520
18	ThePublicHouse.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

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