

West Coaster

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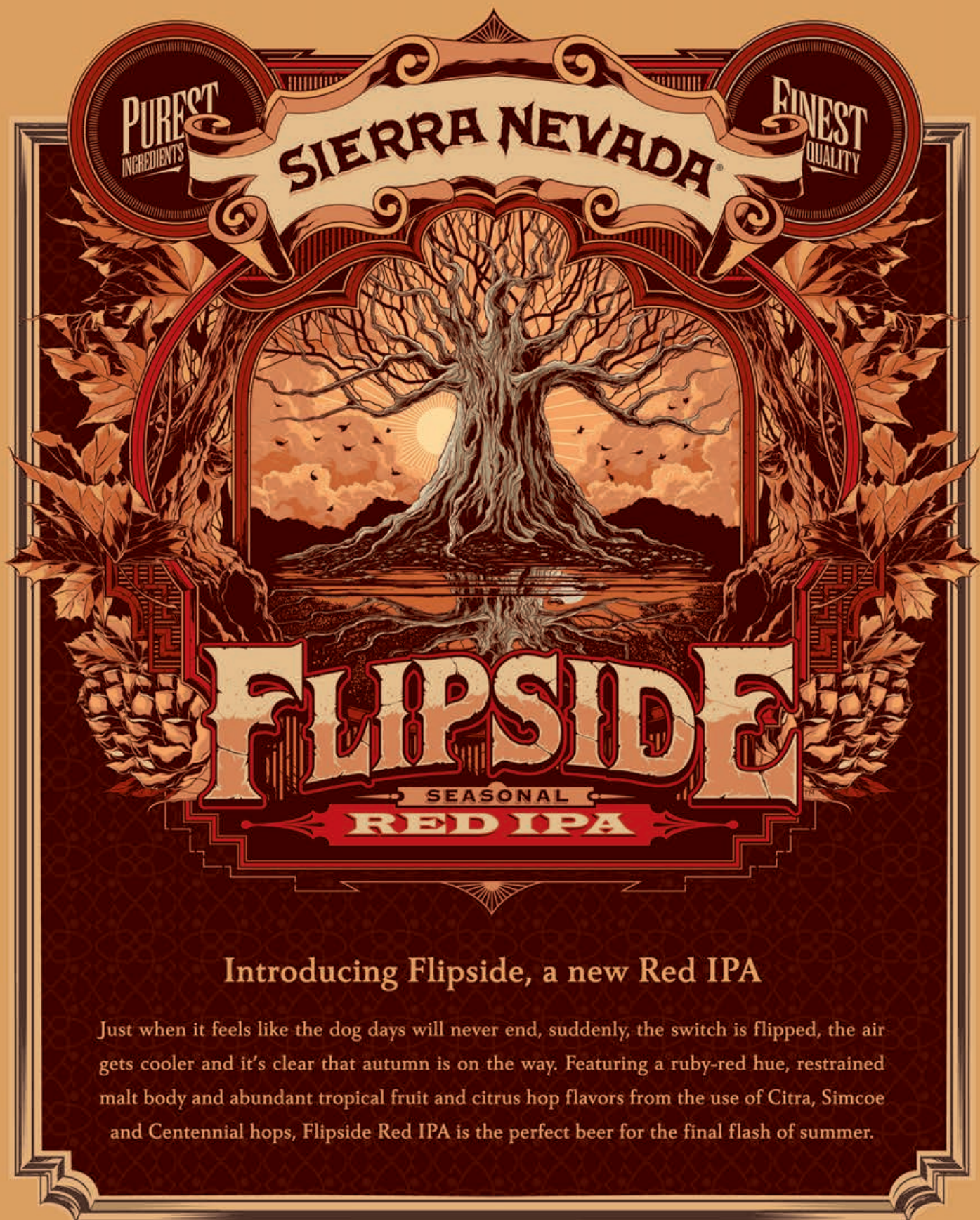
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VOL. 3 No. 10



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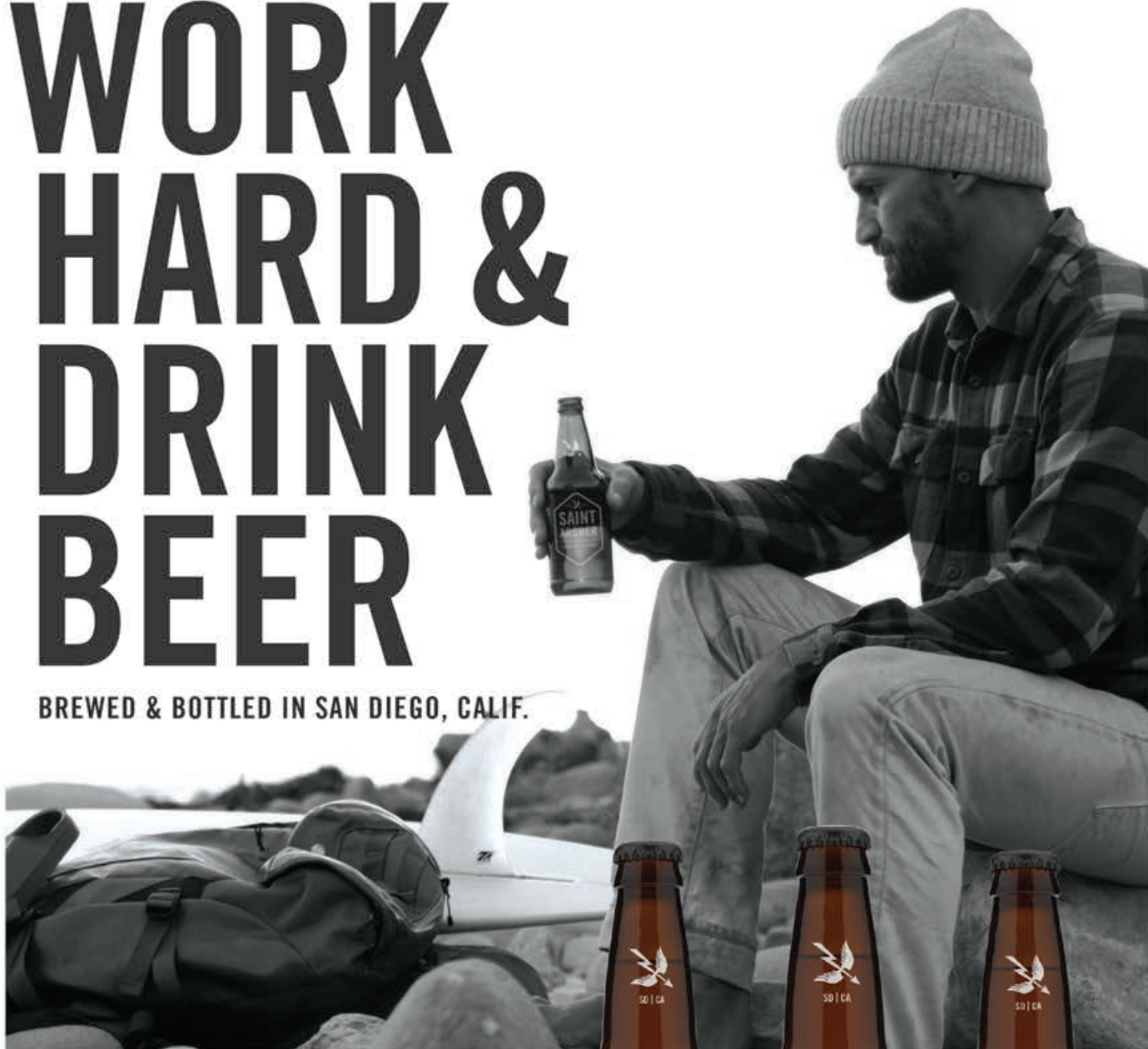
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LETTER FROM WEST COASTER



Matthew Courtright, on the right, enjoying one of the beers he helped create in a guest brewer program at Stone Brewing World Bistro & Gardens - Liberty Station. Photo via Instagram

On Saturday, August 24, 2013, Matthew Courtright, a 27-year-old brewer at Stone Brewing Co. in Escondido, died from major injuries sustained in a forklift accident.

A former architecture intern with a masters degree in the field, Courtright first started working in the brewing industry at Detroit's Liberty Street Brewing Co. as a cellarman in 2010. He was hired by Stone July 25, 2011, and worked his way up to a senior brewer position. His ultimate goal was to open a small scale production brewery or brewpub.

"Water, grain, hops and yeast...the only ingredients any beverage will ever need" - Matthew Courtright's quote on the company website.

We at *West Coaster* are deeply saddened by this tragedy and offer our heartfelt condolences to Matt's family and friends.

A large, illuminated sign for Live Wire bar. The sign is shaped like a boat and features a circular logo with the text "COLD BEER LIVE WIRE WARM FRIENDS" and three stars. The sign is decorated with yellow and red neon lights. To the right of the sign, text reads: "NOW OPEN 1PM! SATURDAYS & SUNDAYS", "OPEN 5PM MONDAY THRU FRIDAY", "HAPPY HOUR EVERYDAY! FRITO BOAT FRIDAYS 5-8!", "2 YEARS TWENTIETH ANNIVERSARY", "2103 EL CAJON BLVD SAN DIEGO, CA 92104", "619-291-7450 LIVEWIREBAR.COM", and "SINCE 1992".

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A sign for Brothers Provisions. The sign has a yellow background with a black border. At the top, it says "NOW SERVING BEER FROM OUR 15 CRAFT BEER TAPS!". Below this is a black rectangular area with the text "BROTHERS PROVISIONS" in white, serif font, with "EST. 2012" below it. To the right of the black area, text reads: "North County's Premier Specialty Cheese, Charcuterie, Meats, and Bottle Shop with unique tasty sandwiches, healthy salads, and other fine grocery items." At the bottom, it says "855-850-2767", "@BROSPROVISIONS" with a Twitter icon, and "WWW.BROTHERSPROVISIONS.COM".

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Letters may be edited for space. Anonymous letters are
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WRITERS



COLUMNIST INTO THE BREW

Sam Tierney is a graduate of the Siebel Institute and Doemens World Beer Academy brewing technology diploma program. He currently works as a brewer at Firestone Walker Brewing Company and has most recently passed the Certified Cicerone® exam. He geeks out on all things related to brewing, beer styles, and beer history.



COLUMNIST THE CARBOY CHRONICLES

Ryan Reschan is a long time resident of North County San Diego, and he first got into craft beer during his time at UC San Diego while completing a degree in Electrical Engineering. Skipping the macro lagers, he enjoyed British and Irish style ales before discovering the burgeoning local beer scene in North County and the rest of the country. After his introduction to brewing beer by a family friend, he brewed sparingly with extract until deciding to further his knowledge and transition into all-grain brewing. Between batches of beer, he posts video beer reviews on YouTube (user: StumpyJoeJr) multiple times a week along with occasional homebrew videos and footage of beer events he attends.



COLUMNIST PLATES & PINTS

Brandon Hernández is a native San Diegan proud to be contributing to a publication that serves a positive purpose for his hometown and its beer loving inhabitants. In addition to his on-staff work for *West Coaster*, he is responsible for communications for local craft beer producer Stone Brewing Company; an editor for Zagat; 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 West*, *Beer Magazine*, *Imbibe* and *Wine Enthusiast* as well as local outlets including *San Diego Magazine*, *The San Diego Reader*, *Edible San Diego*, *Pacific San Diego*, *Ranch & Coast* and *U-T San Diego*.



COLUMNIST THE DOCTOR'S OFFICE

Gonzalo J. Quintero, Ed.D. is a San Diego native, three-time SDSU grad, career educator, and co-founder of the popular multimedia craft beer discussion craftbeertasters.com. An avid homebrewer, Cicerone Certified Beer Server, and seasoned traveler, Dr. Quintero takes great pride in educating people about craft beer and the craft beer culture. By approaching the subject from the perspective of a scholar and educator, Dr. Quintero has developed a passion for spreading the good word of local beer.

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Brewmaster Jason Stockberger adds hops to his final batch at Rock Bottom Gaslamp on August 15. The brewpub will close its doors on October 5. Photo: Kristina Yamamoto

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The standard airport bar has received an upgrade in SAN's Terminal 1

BREWS IN THE NEWS

BEER @ SAN

Those flying out of Terminal 1 at the San Diego International Airport can now enjoy some local flavor before heading on to their next destination. In addition to a menu that sports seasonal ingredients, travelers will be able to sip from a beer list featuring San Diego breweries for the most part. Over at Terminal 2 west, Stone Brewing Co. now has a small beer-centric bar and eatery, and they're working on another inside Terminal 2 east.

MID-YEAR NUMBERS

At the end of July the Brewers Association released mid-year data on the U.S. craft brewing industry, which showed a 15 percent increase in dollar sales and 13 percent jump in volume in the first half of 2013. During that time period, an estimated 7.3 million barrels of beer were sold by craft brewers, up from 6.4 million barrels over the first half of 2012. The total number of breweries in the United States is now the highest it's been since the 1870s, reaching 2,538 as of June 30, 2013.

SAN DIEGO BEER WEEK 2013

In an effort to support Balboa Park's 2015 Centennial, Mayor Bob Filner unintentionally hurt the San Diego Brewers Guild. In previous years, the San Diego Tourism Authority / Tourism Marketing District (TMD) had funded the Brewers Guild's marketing campaign for San Diego Beer Week. Due to a disagreement surrounding the Centennial, the traditional amount of \$75,000 was not dispersed to the Guild. This means that advertising and marketing for the 5th annual San Diego Beer Week is almost non-existent. How can you help? Visit sdbw.org and buy your ticket for the improved Brewers Guild Festival. Details are still coming together, but the event has been broken up into two days; the VIP will be held on November 1, and the General Admission on November 2. Considerable effort has been made to reduce lines and increase happiness in this year's fest. Keep watch on sdbw.org for more details. *Disclosure: West Coaster is a media sponsor and partner of the San Diego Brewers Guild and San Diego Beer Week*

GORDON BIRSCH AFLAME

Channel 10 News reported two fires on August 18 at Mission Valley's Gordon Biersch brewpub. Firefighters were initially called to put out a car fire in the parking lot, but then were alerted to another fire within the restaurant by a G.B. employee. An electrical short in the ice machine caused more than \$50,000 in fire and water damage. Sprinkler alarms were set off and 150 patrons were evacuated from the building, unharmed. The brewery operations, thankfully, remain unaffected. The restaurant's doors reopened August 22.

ROCK BOTTOM GASLAMP CLOSES OCTOBER 5

After 15 years, Rock Bottom will shutter its location on G Street in Downtown San Diego. Read more on page 24.

"BREW TALKS" BEGINS TOUR IN SAN DIEGO

Brewbound.com's "Brew Talks" tour kicked off at The Lost Abbey on Tuesday, July 23. According to the beer-focused website, this event series "provides beer industry professionals with an intimate opportunity to network and discuss the business of craft in beer-friendly locales." The San Diego installment was well-attended by many local established brewers/brewery executives, including Pat McIlhenney of Alpine Beer Co, Jim Crute of Lightning Brewery, Marty Mendiola of Rock Bottom (La Jolla), Gina Marsaglia of Port Brewing/The Lost Abbey, as well as representatives from AleSmith, Karl Strauss, Aztec, Manzanita and a number of others from the now 70-plus brewing locations in the county.

73 BREWERIES OPEN

August 2013 saw the opening of two breweries in San Diego County: Mike Hess Brewing North Park and Fallbrook Brewing Co. In addition, at time of press there are 38 breweries under construction or planned. Keep up to date on the latest at westcoastersd.com/sd-brewing-industry-watch

Got tips on news stories we should be covering in the magazine and online? E-mail us at info@westcoastersd.com!

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with **KRIS KETCHAM**
BREWING MANAGER @ STONE BREWING WORLD
BISTRO & GARDENS - LIBERTY STATION

West Coaster: How long have you been working at Stone, and when did you transition to Stone Brewing World Bistro & Gardens - Liberty Station?

Kris Ketcham: I've been with Stone for almost nine years. I moved from the brewery in Escondido to Liberty Station in early April.

Can you tell us about the brewing system and your fermentation capacity?

We have a 10-barrel single infusion mash tun along with a 10-barrel kettle. Currently we have four 20-barrel fermentors that we double batch into. In the few months we've been open, we've averaged 120 barrels a month. That number will go up when we get an additional four fermentors at the end of August. We plan on being the reason Stone gets well beyond that 210,000-barrel mark this year. Okay, perhaps not really, since what we produce in a month is just a single batch for them, and they brew at least eight batches a day! We can dream though, can't we?

Do you produce any of Stone's year-round release beers, or just specialties?

Everything we brew at Stone Brewing World Bistro & Gardens - Liberty Station is a specialty, one-off beer. We don't brew any of the regular year-round release beers; we leave that to the Escondido brewery. That's not to say that we don't get to try any new twists on our year-round releases. For example, we brewed an imperial version of Stone Pale Ale called Stone Brewing World Bistro & Gardens - Liberty Station Commemorative Imperial Stone Pale Ale and a session version of Stone Sublimely Self-Righteous Ale called Stone Supremely Self-Conscious Ale.

Can you describe a few of the beers you've made since you started?

So far we've brewed more than 20 different beers on our brewhouse at Liberty Station. Some of my personal favorites have been Stone Brewing World Bistro & Gardens - Liberty Station Witty Moron, a black wit with a touch of dark malt, and Stone Brewing World Bistro & Gardens - Liberty Station 12/15 IPA: Ales for ALS IPA, a session-ish IPA which was brewed to raise funds for ALS research using four new unique hop varieties.

We have a guest brewer program where the brewers in Escondido take turns working at Liberty Station. During their time here, they have the opportunity to brew some of the beers they've been waiting to make on our

Kris Ketcham. Photo courtesy of Stone Brewing Co.]

10-barrel brewhouse (as opposed to the 120-barrel system). Our first guest brewer, Matt Courtright, brewed Stone Brewing World Bistro & Gardens - Liberty Station Matt's Thrill Rye'd IPA, a rye IPA using 20 percent rye malt and Helga hops, and Stone Brewing World Bistro & Gardens - Liberty Station Crimson Gate Keeper, an oaked cherry porter with the balanced addition of cherry and oak. He and I also collaborated on a beer called Stone Brewing World Bistro & Gardens - Liberty Station Call It What You Want, an imperial hefeweizen spiced with tangerine and lemon.

Any special beers coming up that our readers would like to know about?

We are constantly brewing new special beers so it's hard to say. There is a long list of beers and styles that we want to brew, and we're slowly working down that list. Our second guest brewer, Brian Gallagher, will be coming down for a few months and brewing up some of his own unique beers, so I suggest keeping an eye out for those. I'd actually recommend following Stone Brewing World Bistro & Gardens via Twitter (@StoneBistro) and Facebook (facebook.com/StoneWorldBistro) for future beer release information as the tap list changes daily.

Do you have a particular style you really like to brew?

That's a tough one! Brewing is so much fun and such a creative process; I enjoy it all. If I had to pick, I would go with something that is primarily malt dominated. There is just something about mashing in a brown ale or stout in the morning. The smell of roasty, chocolaty, fresh-baked goods is amazing.

Are there any beer styles you haven't brewed yet, but want to?

Oooooohhhhhh! Where do I start? The top of my list includes a gluten-free beer, and then the rest...I'm just gonna rant: saison, bier de garde, Belgian singles to quads, schwarzbier, Oktoberfest, dunkel, bock, alt, rauchbier, weizenbier, mild, lager, pilsner, cream ale, braggott, etc.

What are your favorite styles to drink?

Well, I live in San Diego and have access to the best IPAs in the world, so IPA is definitely one of them. My other favorites are brown ales and wit biers.



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CUTTING THE MUSTARD

Incorporating beer into beer's most often paired condiment

WORDS AND PHOTOS BY BRANDON HERNÁNDEZ

Some food and drink items have such long-standing, intertwined histories, the notion of pairing them equates to a tradition-driven no-brainer. One of those tantalizing and long-tenured combinations is beer and mustard. They're so synonymous that many varieties of the bitter, spicy, tangy condiment are produced using beer. As we near the brew-centric time of year that is Oktoberfest, the art of making home-spun beer mustard seems the perfect subject to tackle.

Incorporating beer into mustard makes an already incredible edible and beverage tandem even more seamless. This is especially true when the beer in your mustard and your stein are one and the same. So, as with many recipes, it's best to begin by deciding on the type of beer you're in the mood for, then work your way backward. The style you select will make all the difference in the finished product.

India pale ales and other highly-hopped selections will impart bitterness and, depending on the types of hops in the beer, flavors ranging from botanical to piney to fruity. In general, it's best for even the most incorrigible hophead to resist the urge to go with something ranging in or anywhere near the 100 international bitterness unit (IBU) mark. Mustard seeds have plenty of bitterness on their own. Adding too much more boosts that flavor beyond the realm of palatability. Also, all those IBUs overshadow any of the other hop flavors a home cook might want to integrate into the condiment. Stick with IPAs that are more British (i.e., maltier) than West Coast in style.

Deconstructed German Potato Salad with Smoked Salmon, Frisee Lettuce & Beer Mustard Vinaigrette

Yield: 4 servings

½ pound fingerling potatoes, scrubbed clean
4 1-ounce smoked salmon filets
½ cup frisee (or thin, slightly bitter lettuce to substitute)
½ cup Beer Mustard Vinaigrette (recipe follows)
fresh cracked mixed peppercorns to taste
1 shallot, very thinly sliced
fleur de sel to taste

Place the potatoes in a pot of salted water over medium-high heat. Bring to a boil, reduce heat to medium and cook until the potatoes are fork tender, 15 to 20 minutes. Remove from heat and drain in a colander. Once the potatoes are cool enough to handle, cut them into 1-inch thick slices.

To serve, place a salmon filet on one side of a rectangular plate. Garnish the salmon with pepper and shallot. Use a condiment bottle to squeeze a line of vinaigrette parallel to the salmon filet. Arrange the potatoes along the vinaigrette. Garnish the potatoes with fleur de sel. Toss the lettuce with 2 tablespoons of the vinaigrette. Arrange the lettuce in-between the potatoes and serve immediately.

Beer Mustard Vinaigrette

Yield: ½ cup

2 Tbsp Beer Mustard (see recipe below)
¼ cup red wine vinegar
1 tsp fresh thyme leaves, finely chopped
¾ cup extra virgin olive oil
salt to taste

Whisk together the mustard, vinegar and thyme. Slowly drizzle in the oil, whisking constantly. Season with salt and serve.

Of course, this being Southern California, I feel compelled to give the IPA and IIPA lovers out there an alternative should they find themselves unable to abstain from using über-hoppy beer in their mustard. The trick is in seed selection. My recipe for beer mustard (see below) uses a one-to-one ratio of yellow mustard seeds to black mustard seeds. The latter, which are sometimes referred to as brown mustard seeds, are spicier than the former. So, if using an IPA, it's wise to lower the percentage of black seed kick, opting for hop bitterness over mustard bitterness.

In general, malt-driven beers with bready, biscuit-like character tend to work best, bringing in a robustness that complements rather than competes with the mustard seeds' inherent flavors. Not surprisingly, most of these styles hail from Germany. Märzens, dunkels, schwarzbiers, and bocks both single and doppel sync up well, and so do low-hopped, medium-bodied red ales and brown ales. Even porters and stouts can be used.

When using the darker beers, a good rule of thumb is to avoid anything sweet or chocolaty. Dry stouts work well, bringing in a low roast. Too much roastiness and you can end up with something akin to a cup of coffee. If you're looking for a flavor accent, it's better to go with smoke, although, once again, it's best to go with something with a low smoke factor versus a Rauchbier with a nose like an Alaskan salmon feast. Just a hint will be enough to make things interesting without coming across as overbearing.

The yeast used to ferment the beer you select is also important. Lagers will generally bring in some minerality. Belgian yeast is famous for its fruity esters and flowery nuances. Fruitiness isn't a flavor one's generally looking for in a standard mustard, but the esters make Belgian saisons and tripels the beers of choice for cranberry, raspberry or similar fruit-based mustards. When it comes to imitating Dijon style mustard, which is traditionally made using white wine, good choices include kölsch, pilsners and dry saisons.

The recipe I've provided below is a good base, but feel free to experiment. Once you get a feel for how certain beers come across, you can adjust the ratio of seeds and try out secondary spices. And speaking of experimentation, since everybody knows how to dip a pretzel in mustard or smear some on a bratwurst or burger, I've included a recipe for a deconstructed German potato salad featuring smoked salmon in place of bacon, and a vinaigrette that uses the beer mustard as a base. Prost and happy Oktoberfest!



Beer Mustard

Yield: 2 ½ cups

| | |
|---|--------------------|
| ½ cup black mustard seeds | 2 Tbsp honey |
| ½ cup yellow mustard seeds | 1½ tsp salt |
| 1 cup beer* | ½ tsp onion powder |
| ¾ cup malt vinegar (consider substituting with cider vinegar in part or completely when using Belgian ales) | ¼ tsp allspice |
| | ¼ tsp turmeric |
| 2 Tbsp light brown sugar | |

Combine the mustard seeds in a bowl and pour in the vinegar and ½ cup of the beer. Cover with plastic wrap and refrigerate for 24 hours. Pour the remaining beer into a small saucepan over medium heat. Stir in the remaining ingredients and bring the mixture to a boil. Remove from heat and let cool to room temperature. Pour the beer and spice mixture into the bowl of a food processor. Transfer the mustard seeds and their soaking liquid to the processor and blend until the mixture is almost completely pureed (unless you want the mixture to be more homogenous). Use or store, refrigerated in an airtight container, for up to 2 months.

**The mustard shown in the photo was made using Lightning Ionizer Lager. Other good, readily available beers to experiment with include Ballast Point Longfin Lager and Karl Strauss Oktoberfest*

—Recipes courtesy of Brandon Hernández

ON THE MARKET

Not in the mood for grinding your own seeds? No problem. There are numerous high quality mustards made using popular craft beers. The following are some available throughout Southern California.

ALESMITH SPEEDWAY STOUT MUSTARD

AleSmith owner and brewmaster Peter Zien recently visited the National Mustard Museum in Madison, Wisconsin, bringing a jar for curators to sample. They were so impressed, this condiment now has a permanent space in their exhibit and their gift store.

FIRESTONE WALKER DBA MUSTARD

Of the growing number of beer mustards making their way to store shelves, this one offers perhaps the most robust flavor. Firestone Walker Double Barrel Ale makes its presence known every bit as much as those peppy mustard seeds.

SIERRA NEVADA PALE ALE & HONEY SPICE MUSTARD

This columnist's personal favorite, it's sweet with just the right bit of balancing bitterness. The popular Chico brewery also offers very traditional tasting Sierra Nevada Porter & Spicy Brown and Sierra Nevada Stout & Stoneground Mustards.

STONE SUBLIMELY SELF-RIGHTEOUS ALE MUSTARD

A black IPA forms the backbone of this spicy whole grain condiment. Another IPA, Cali-Belgique (Stone IPA brewed with Belgian yeast) is used for a Dijon-style spread, while Stone Pale Ale finds its way into a stone-ground, semisweet iteration.



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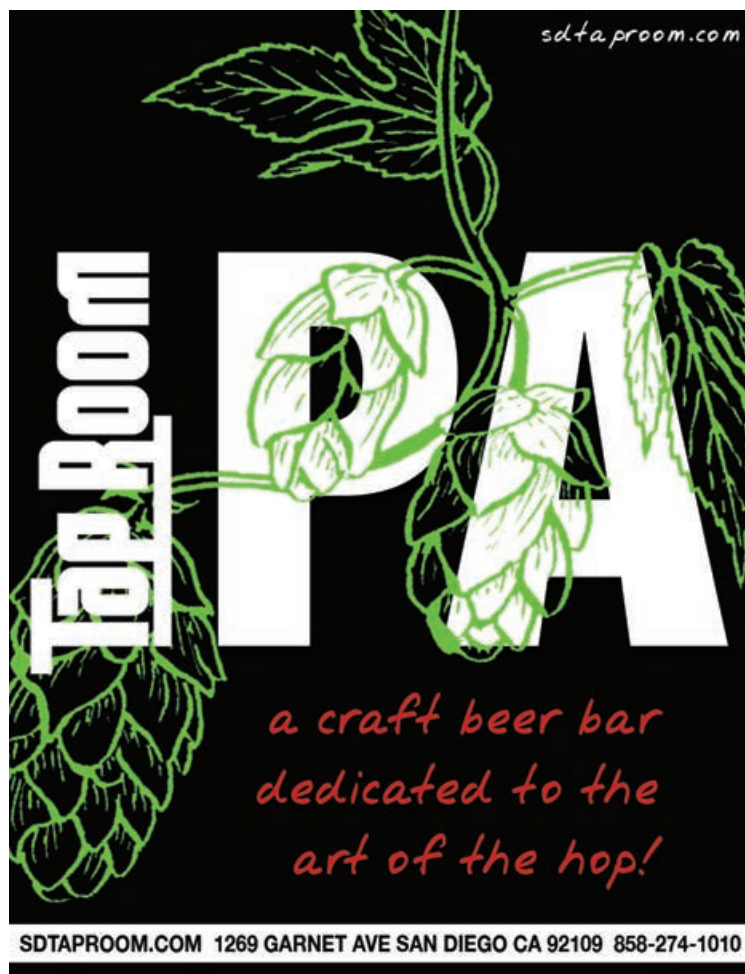
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Will The Bubble Burst?

BY MARC FIGUEROA

Many tasting rooms are standing-room only these days. Bottle shops can't keep beer on shelves. Breweries are brewing practically non-stop.

Yep, the craft beer craze just keeps getting crazier, especially right here in San Diego County, where there are now 73 brew houses in operation. Only two years ago, the number was less than half that. And with many more in the planning stages, San Diego could top the century mark by next year. The numbers are impressive and so is the beer. But the meteoric rise of craft beer has some people contemplating gravitational pull, meaning what goes up, must come down.

So is the craft beer boom heading toward a bust?

Leave it to Greg Koch, San Diego's

voluminous craft beer crusader, to put all this talk in context. "How many mass extinctions have we had in the history of our planet? I think five," said the CEO and co-founder of Stone Brewing Co. "I think you can say that human existence isn't permanent, let alone the rise of the current growth rate of craft beer. Yes, there's a threshold, it's between .01 percent and 99.999 percent. We know it's somewhere."

But where? And when?

"Everyone is scrambling for volume right now – adding equipment and tanks at a breakneck pace with no eye for a possible snarl ahead," Koch continued. "And I'm not saying there is a snarl ahead. I am not predicting the future. But I do think there is going to be a bump in the road because there always is a bump in the road."

Paul Sangster of Rip Current brewing doesn't feel we've reached the point of saturation just yet.
Photo by Kristina Yamamoto

Whatever obstacles the industry may face eventually, many brewers and fans believe this time it will be much different than the rise and fall of craft in the 1990s.

Charles Leask, a longtime craft beer enthusiast and tasting room regular in San Diego, said today's beer consumers are more evolved than they were 15-20 years ago.

And so are the brewers.

"Consumers are a lot more educated about beer," said the Oceanside resident. "And if they're not, at least they are willing to try and learn."

As for the brewers, Leask sees a lot of camaraderie that he didn't see before.

"There's a lot of people here who are genuinely concerned and make a major effort to help other people in the business," he said. "Everyone is helpful to each other instead of being competitors. Sure, there will be fallout, but I don't think the bubble is going to burst again. If the beer is good and the tasting rooms treat people well, people will come back."

Speaking of taste, that is much different nowadays too. And that commitment to quality is playing a huge role in the growing popularity of craft beer. While the law of averages dictates that not every brewery is going to produce award-winning beer, Koch argues that the percentage of mediocrity today is lower than it was in years past.

"(Low quality) drove the saturation point in a negative direction to a point of a crash," he said. "Today, we're willing to go somewhere and try something we don't know and get surprised if the beer sucks. Our expectation is that it will be at least not bad and maybe even awesome."

Paul Sangster, co-owner of Rip Current Brewing in San Marcos, is in his first year of operation and said he's not concerned with volume at this point. For Rip Current, quality comes first.

"If we were to make only 500 barrels, but that beer was really good, I'd be happy with that," he said.

Todd Davis, a commercial real estate agent who specializes in San Diego's craft beer market, agrees that quality will go a long way in sustaining the popularity of craft.

"As long as breweries continue to make better beer, I don't think saturation is going to be as big a problem as some people make it out to be," said the Cardiff resident. "It's great knowing you don't have to drive a half-hour to find a good brewery."

Simon Terry-Lloyd of Cresa Real Estate concurs, but feels "it is possible there will be a hissing leak made up of breweries that make bad beer, are undercapitalized, poorly located or unable to manage through the myriad of other issues that can potentially go wrong."

"At the end of the day, people will buy great beer if it's visible (marketing), readily available (supply) and convenient (access/location)," he said.

Added Sangster: "Look back at the days before Prohibition. It seemed every neighborhood had its own local brewery. I don't think breweries, even in San Diego, have reached that number yet."

So maybe all this talk about boom or bust isn't necessary right now. Maybe the fans, the ultimate beneficiaries, just sit back and enjoy the ride for however long it lasts. If you ask Koch, he says absolutely not.

"If you want it to last longer, then being passive isn't what you want to do," he said. "Help in the navigation. Actively pay attention, lobby and support with intent, knowledge and education. And a lot of people are doing that. The consumer doesn't have to take on that responsibility, but if they do, the industry will be better off because the industry will always be consumer-driven."

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ARE YOU USING ENOUGH YEAST?

BY RYAN RESCHAN

During the early days in my brewing adventures a fellow homebrewer asked how much yeast I was using. Like most beginners, I was pitching yeast directly from the packaging into the fermentor. While I was making some good beer this way, I was informed that in most cases – especially with high gravity beers – I was not pitching enough yeast to get the best possible fermentation. In fact, I had noticed that some of my beers had not attenuated to the desired final gravity, and wondered

if this was the reason. So I began to look into ways of increasing the amount of yeast cells used during fermentation to see how that affected the finished product.

Let's go back to the basics. The amount of viable cells in a package of liquid yeast is going to depend on not only the manufacturer, but the freshness of your yeast. After liquid yeast has been packaged, the percentage of viable cells can decrease around 20% per month. The more yeast cells you lose due to age, the less likely you'll get a good fermentation.

Underpitching yeast – meaning you haven't used enough – can potentially lead to off flavors in the finished product due to competition with wild yeast and/

or bacteria present thanks to a slow start to fermentation. Underpitching can also cause high levels of diacetyl and/or acetaldehyde. Dry yeast on the other hand has a higher density of cells per gram and is cheaper than liquid yeast. The downside to dry yeast is a lack of variety, and there is no guarantee of purity because of the drying process. Whatever type of yeast you choose, you'll want to make sure you're using enough.

The size of the batch of the beer being produced, the gravity of the wort being fermented, and the type of beer being made – lagers require more yeast cells – all play a role in the amount of yeast cells needed to properly ferment the beer. Most



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brewing software programs such as Beer Smith have a yeast pitching rate calculator built in. If you're not using brewing software, Mr. Malty's Pitching Rate Calculator™ is a great free online resource to determine how much yeast you need to pitch for proper fermentation. The Mr. Malty website was created by homebrewer-turned-pro Jamil Zainasheff who co-authored *Yeast: The Practical Guide to Beer Fermentation* with Chris White of San Diego's own White Labs.

With liquid yeast, the amount of vials or packs can be staggering if you're brewing large batches of high gravity beer.

A great way to keep the cost down is to grow up more yeast cells yourself by creating a yeast starter. Making a yeast starter is easy, and it will confirm the viability of the yeast you are using. Yeast starters only require some water and malt extract – either dry or liquid, but dry is easier to deal with. Use the yeast pitching calculator to determine the size of the starter needed. A ratio of ½ cup of dried malt extract (DME) to 1 pint of water – or one gram of DME to 10 ml of water – will create a starter with a specific gravity around 1.040. Mix the DME with the water and boil for at least 10 minutes. Feel free to also add yeast nutrient as well. Cool the wort to a temperature within the range that the yeast ferments, and pitch the yeast. Make sure that all equipment post-boil is cleaned and sanitized.

An Erlenmeyer flask is a great vessel for making a starter since you can boil liquid inside of it, cool the wort to pitching temperature, and ferment the starter without having to transfer any wort between vessels. If you don't have an Erlenmeyer flask, you can clean and sanitize a glass or stainless steel growler to add cooled wort to.

Using a stir plate will also increase the cell count as the starter is constantly stirring in oxygen for the yeast to grow, while getting rid of CO₂. The increased gas exchange of a stir plate can produce nearly twice the amount of cells of a non-stirred starter. If you don't have a stir plate, just swirl the growler of yeast as often as you can. With dry yeast, making a starter is not beneficial - just follow the manufacturer's instructions of re-hydration or direct pitching.

You will also get more yeast growth the warmer the starter is – with diminishing returns once you exceed 90°F – but you will want to pitch the whole starter of yeast as close to fermentation temperature as possible. Big drops in temperature can shock and stress the yeast to the point of ruining the benefit of making a starter in the first place. If the starter is too warm, let it completely ferment out, cool to fermentation temperature, and then pitch the yeast after decanting any liquid on top of the yeast, which should be settled on the bottom.

RESOURCES

Books:

How To Brew – John Palmer

The Complete Joy of Home Brewing – Charlie Papazian

Podcasts:

The Brewing Network's Brew Strong and The Jamil Show
– thebrewingnetwork.com

BeerSmith Home Brewing Blog – beersmith.com/blog

Articles:

Brew With Fermentis Tips & Tricks – brewwithfermentis.com
Proper Yeast Pitching Rates on Mr. Malty
– mrmalty.com/pitching.php

YouTube videos:

Homebrew 101: Making a Yeast Starter by Beer Geek Nation
Making A Yeast Starter by Northern Brewer TV



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Photos by Kristina Yamamoto



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— Marty Mendiola, Brewmaster at Rock Bottom La Jolla and former San Diego Brewers Guild President



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INTO THE BREW

Left, a filtered pilsner with brilliant clarity.

Pilsners will often be lightly hazy after lagering and are usually filtered to accentuate the crisp flavors and pale appearance of the style. Right, an unfiltered hefeweizen's opaque appearance is due to high levels of protein in wheat malt, and a low-flocculating yeast strain that remains suspended in the beer. The "hefe" part of the name means "yeast" in German and indicates a wheat beer (weizen) with yeast in it.



IS YOUR BEER CLEAR?

WORDS AND PHOTOS BY SAM TIERNEY

IT'S A POPULAR REFRAIN IN THE BEER WORLD

that “you drink first with your eyes.” Appearance is the first thing that we notice about a beer. Whether it’s a pale pilsner, a black imperial stout, or a hazy wheat beer, we have expectations for what certain styles of beer will look like. Color, clarity, and foam are the three main aspects of beer appearance. Color starts with the right mixture of malts, and foam takes care of itself for most styles. Clarity, on the other hand, is affected by every aspect of ingredients and the brewing process. Most brewers agree that clarity is important for many styles, while some other styles can or should be hazy, or even cloudy in appearance. So what causes beer haze and how do brewers control it?

BEER HAZE 101

Beer haze is measured in formazin turbidity units (FTU for short), which are a measure of the transmission or scatter of light as it passes through a sample of beer. The most accurate form of analysis is with bench-top or in-line instruments. Knowing

the FTU of a beer is useful for brewers as a quality control step for their clarification processes, but doesn’t mean much to the average – or even über-geek – beer drinker. In common terms, a beer is brilliantly clear when there is absolutely no visible haze, and gets hazier from there, all the way to completely cloudy or opaque. Haze is harder to see in darker beers, and can be almost impossible to detect in beers like stouts unless at very turbid levels.

The two main sources of beer haze are yeast and chill haze. Suspended yeast will make for cloudy beer in large quantities. Fermenting beer, which often contains over 50 million cells of yeast per milliliter, is typically opaque, and starts to clear up as the yeast flocculates at the end of fermentation. Flocculation is the clumping together of yeast cells as they stop actively fermenting, causing them to gain mass and fall out of suspension. This important quality of brewing yeast allows brewers to collect the yeast from the bottom of the fermentor and reuse it to ferment subsequent batches of beer. Flocculation behavior is strain-dependent, with some yeast strains dropping like rocks at



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the end of fermentation, and some yeasts – referred to as “powdery” strains – barely flocculating and hanging out for long periods until forced out by other means. Lager strains tend to be less flocculent than ale strains, which is one of the reasons that lagers are cold-conditioned for long periods of time, but there are also ale strains that stubbornly refuse to clear out when their work is done. English ale strains tend to be the most flocculent, leaving relatively clear beers after a short conditioning period.

Chill haze is a colloidal complex of proteins and tannins that forms when beer is cooled. A beer can look clear at room temperature, when the complex is dissolved, but gets very hazy as the complex precipitates

Brewers arrive at clear beer through a variety of means, and it all starts in the brewhouse. Malts with a lower percentage of protein are preferable for brewing clearer beer. After the wort has been separated from the mash, it should be boiled with enough intensity to cause sufficient hot break formation, which is another coagulation of proteins and tannins.

when chilled to serving temperature. The reaction is reversible, but with repeated warming and cooling cycles, the haze will become permanent. Even filtered beers that look clear at serving temperature will eventually get hazy over time, as the reaction snowballs into a complex large enough to be visible. The only way around this is to remove the proteins and tannins that form the colloidal complex, a process called stabilization. Dry hopped beers can be especially problematic with regards to chill haze, due to the amount of tannins contributed by the hops. Beers with significant portions of wheat in the mash will also have more chill haze due to the higher percentage of protein in wheat compared to barley. Other less common sources of haze include bacterial contamination, starch carryover from the brewhouse, calcium oxalate (beer stone), and process contamination from cleaning or sanitizing agents.



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HOW BREWERS CONTROL HAZE

Brewers arrive at clear beer through a variety of means, and it all starts in the brewhouse. Malts with a lower percentage of protein are preferable for brewing clearer beer. After the wort has been separated from the mash, it should be boiled with enough intensity to cause sufficient hot break formation, which is another coagulation of proteins and tannins. Brewers often use kettle finings, which assist in the coagulation process. Irish moss, a seaweed product, and processed derivatives like whirlfloc are typically boiled for the last ten minutes to achieve this. The hot break is then separated via a whirlpool step after the wort boil ends, keeping it out of the fermentor. Quickly chilling down to fermentation temperature then forms cold break, which is another protein-tannin complex of a smaller size than hot break. The yeast will utilize some during fermentation, and the rest will settle out and be removed from the bottom of the tank. Poor boiling or chilling technique can leave excessive amounts of haze-forming proteins and tannins in beer.

Once fermentation is completed, yeast will drop out of solution as it flocculates. This can be promoted by chilling beer to near-freezing temperatures. Chilling is typically done as quickly as possible with ales, to promote rapid sedimentation of yeast and other particles like dry hops. Lagers are usually chilled at a slower pace in order to get the yeast acclimated to colder temperatures, as they are expected to carry on a small amount of activity during the cold lagering period. Chilling to -1 Celsius, or 30 Fahrenheit, promotes maximum chill haze for-

mation but is just warm enough to not freeze normal-strength beers.

Once beer has been chilled, time and gravity take over. Stokes' Law describes the settling effect of a particle in suspension by gravitational force. Given enough time at freezing temperatures, most haze will eventually settle out. That said, brewers looking to sell beer can be an impatient lot, so they have developed various means to shorten this period of time. One of the easiest ways to shorten settling time is to decrease the depth that particles have to settle. Lagering tanks are traditionally horizontal instead of vertical for this reason. You can also speed up settling by using finings, which are electrically charged and bind to haze-forming particles, promoting their sedimentation. Finings are mixed into beer as a liquid slurry. Isinglass, a purified collagen product from fish swim bladders, is traditionally used by ale brewers in casks, though it can also be used in the fermentation or lagering tank. Isinglass mainly binds to yeast, though it will also bind to proteins. Gelatin is another popular fining for many small brewers in the US and mainly binds to tannins and yeast. Due to its tannin removal ability, gelatin is popular among brewpubs that frequently dry hop their beers, as it is effective at removing the excess tannins that contribute to dry hop haze.

Vegetarians and vegans are likely to find gelatin and isinglass to be less than desirable process aids, even though they don't actually end up in your pint. Biofine Clear is a non-animal-derived alternative fining agent that is made from silicic acid

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Above: A Velo diatomaceous earth filter. Beer is pumped into the main bell housing on the left, which contains a set of vertical metal mesh screens that are coated with DE in the pre-coat step before filtration starts. During operation, DE is mixed with beer in the dosing tank to the right, which is then dosed into the beer as it enters the filter, allowing for more solids to be retained in the filter bed during operation.

Left: An in-line haze meter on the outlet side of a filter monitors the clarity of the filtered beer. the number on the left is particulate matter, and the number on the right is the Formazin Turbidity Unit measure, which is the standard for quantifying haze in beer.



and is effective at removing yeast and protein from beer. Biofine Clear is used like gelatin or isinglass in the fermentor and many small brewers have adopted it as an effective, vegan alternative.

Working on the gravitational force variable in Stokes' Law, centrifugal separators — also commonly called centrifuges — are used to rapidly sediment solids from beer by pumping it through a spinning chamber. This drastically increases the gravitational pull thanks to centrifugal force. A series of settling plates within the centrifuge catches solids, which are then discharged. Centrifuges are effective at reducing most haze, but are very expensive and relatively large, so are not very common in small breweries. In larger breweries, centrifuges are often used as an intermediate step before filtration, in order to reduce the amount of solids that the filter has to handle.

FILTRATION

While many small brewers find that finings and cold conditioning are all that is necessary to arrive at sufficiently clear

beer, filtration is the most effective way to achieve stable, brilliantly clear beer. Diatomaceous earth (DE) filters are the most common in the brewing industry, and utilize powdered DE to form a filter bed on metal screens or fibrous sheets, through which beer is pressed under pressure in order to filter out yeast and chill haze. DE is made from the fossilized remains of marine diatoms, which are among the most common types of phytoplankton. They are kilned at extremely high temperatures to remove organic matter, and then pulverized into differing grades of coarseness. DE filters can handle a large amount of beer throughput because DE is continuously dosed into the beer stream as it enters the filter, increasing the depth of the filter bed over time. This allows the filter to capture a large amount of solids without causing the flow to stop. Beer run through a DE filter will be brilliantly clear if a fine grade of DE is used, but it may develop chill haze over time if no stabilizing aids are used to remove non-coagulated proteins and tannins.

Other types of filters include cartridge

and plate-and-frame sheet filters, both of which use pre-made filter beds that beer is pushed through under pressure. Neither option has the solid load-bearing capacity of a DE filter, so they are not as useful for filtering larger amounts of beer unless used as a finer secondary filter after a DE filter or centrifuge. The finest type of beer filters are membrane filters, which can go all the way down to sterile levels, removing 99.9% of beer spoilage organisms at the 0.45 micron level. Large brewers like Miller use sterile filtration instead of pasteurization to ensure biological stability in their bottled beer. Filtering beer this severely removes a significant amount of flavor and aromatic compounds; this type of filtration is essentially non-existent in small breweries, where flavor and aroma are more important than guaranteed biological stability.

In order to ensure that filtered beer remains clear over time, some brewers add process aids to remove the proteins and tannins that can pass through the filter and form chill haze over time in the package. Silica gel is added to absorb haze-causing

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proteins, while polyvinylpyrrolidone (PVPP) is added to absorb tannins. Silica gel and PVPP can either be added to the DE dosing slurry in a DE filter, after which it is filtered out in the DE bed, or added after the DE filter and before a secondary cartridge or sheet filter, which then removes the PVPP and silica gel along with the proteins and tannins that they have bound to. Effective utilization of these two filter aids ensures that filtered beer will remain clear over time.

IT'S ALL ABOUT TASTE

For a long time, in a market overwhelmingly dominated by pale lagers, clear beer was seen as a necessity for consumer acceptance. More recently, however, as more styles of beer have become commonplace, hazy beer has become more accepted and even expected in some cases. Beer drinkers today understand that witbier or hefeweizen are appropriately cloudy beer styles because of the wheat content and suspended yeast. Bottle-conditioned beers, like most Belgian styles, are also oftentimes cloudy due to the yeast in the

bottle.

Some brewers refuse to filter their beer on philosophical grounds, preferring to brew beer in a more “natural” state. Living yeast in beer can be beneficial to health, due to its B vitamin content. Some brewers and drinkers prefer unfiltered beers on the grounds that they have more flavor. It is true that filtering does take some character out of beer, as suspended yeast lends a slightly bitter flavor from absorbing hop acids during fermentation, and tannins from hops that are filtered out contribute somewhat to the mouthfeel of hoppy beers. Filtered beer can often be described as “cleaner” and “crisper” in impression, lacking some of the character of the unfiltered beer, but possibly for the better depending on your tastes. Besides appearance, filtration is employed to stabilize flavor, as yeast left in the beer can die over time and lend brothy umami flavors to beer. This is uncommon in my experience but is a possibility depending on how the beer is handled. For hoppy beers like IPAs, some brewers feel that unfiltered beer has more hop aroma and

is best fresh, but does not age as well due to yeast and other solids interacting with hop compounds over time. Filtering hoppy beers can take a bit of the hop bite and aroma out, but over time may hold up better. Then again, most brewers would prefer that you drink their hoppy beers as fresh as possible.

As with most aspects of beer, it all comes down to personal taste. Some people prefer hazy, unfiltered beers, and some prefer clear beers that have been filtered, centrifuged, or fined. Neither approach to brewing is necessarily superior. At the same time, an overly turbid pale ale or lager likely has an excessive amount of yeast left in the beer. Some yeast strains are fussier than others, but most non-wheat beers will clear to the point of a light haze, given a proper cold-conditioning period.



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BEHIND THE BOTTLE SHARE

BY GONZALO J. QUINTERO, ED.D.

PHOTOS BY ROY LEFKOWITZ

Over the last year or so I have become more and more submerged in the craft beer scene and community. What I have learned is that outside of those who work in the industry – at breweries, bars, restaurants and bottleshops especially – the love of craft beer is a hobby, and one that many take very seriously. There are the homebrewers who range from novice to expert, often spending thousands of dollars on materials and equipment. There are also those who track down and buy the rarest beers around in the hopes that they will be able to trade them for others on their list. While many of these categories overlap, especially in the age range of 21-35, what's common is that everyone is looking for quality.

The natural outcome of this search is that many have deep cellars stacked with rare and interesting bottles of beer. From these cellars community-based events known as bottle shares have organically arisen. The concept of bottle shares is pretty simple: someone organizes a party, say at a private home, restaurant or bar. Attendees are then instructed to bring a certain amount of bottles so that everyone can get a taste of something exotic or highly-rated. This is a win-win for each sharer, as they get to open a bottle they've been holding back on, as well as partake in a tasting of other beers that others sharers hold in high esteem.

Recently, North Park's Toronado beer bar announced via social media that they would be postponing bottle shares indefinitely until they could determine a better method of hosting them. The crux of the matter: there were too many people at a share on a Saturday night, for instance, a night when most businesses are slammed, leaving bar and wait staff stretched. Essential supplies, such as glassware, would also be in short supply.

I wondered about the actual laws behind bottle shares, and at first no one I asked could cite one specifically. Everyone seemingly has been going on the assumption that bottle shares are legal and akin to bringing



a wine bottle to a bar or restaurant, with the owner's permission.

I got in contact with John Carr, a public information officer at the California Department of Alcoholic Beverage Control. He broke it down simply: in order for a bar or restaurant (licensee) to host a bottle share, the establishment must have a valid alcoholic beverage license issued by the State of California. There are four such licenses that most in our region have: Type 41 or 42 for beer and wine, and 47 or 48 for spirits.

More specifically, a Type 41 license is for "On Sale Beer & Wine – Eating Place" i.e. a restaurant. Here the sale of beer and wine for consumption on or off the premises is authorized. Distilled spirits other than for cooking are not allowed. There must be a suitable kitchen, and minors are allowed. That said, use good judgment if you're bringing under 21's around, and expect a manager to exercise their right to refuse alcohol service as they would likely have to scrutinize you and your guest's activities throughout the night.

A Type 42 "On Sale Beer & Wine – Public Premises" license authorizes the sale of beer and wine for consumption on or off the premises where sold. Again, no distilled

spirits. In most cases minors aren't allowed to stick around, and food service is not required.

Type 47 and 48 read the same as 41 and 42, but include spirits. At these establishments you would be able to bring spirits to drink, but only with the permission of management.

Although it might make sense to some readers to bring your own bottles to an establishment that doesn't have one of these licenses to serve beer, wine or liquor, that's just not legal. You'd be in violation of Section 2564 of the Business & Professions Code of the State of California.

Another big question you may have is, "Can I take a bottle home if I haven't finished its contents?" According to Section 23396.5 of the ABC Act, only if it's wine and from a licensee that is an "on-sale licensed premise maintaining a bona fide eating place." So, no beer.

I shared all of these laws with various members of the San Diego beer community to get their opinion on them. Two guys who know all about licensing, Ian Black, owner/operator of Toronado, and Nate Soroko, their resident "Islander" and tenured bartender, shared their thoughts. "I think

we are all aware of the rather arcane distribution laws in our country that vary from state to state,” Black started. “You can’t get certain beers in certain states, and people want to try beers from breweries such as Three Floyds or Cigar City, or other brands we don’t carry. Bottle shares give them a chance to try them.”

Soroko then brought up a good point: “The only thing that bothers me is this: I wouldn’t go to a restaurant on a Friday night and ask for plates and forks. I know it’s not quite the same, but it goes back to common courtesy. Have manners, ask for permission, and make sure there is a lot of communication between you and the bar staff; be civil.” Black added, “It used to be that if someone asked me for an empty glass, that was a red flag, something was amiss. People may want glassware so they can spit tobacco juice in it, or so they can pour their own beers, not like in a share, and share them with underage guests.” Currently the Toro team is developing guidelines for hosting bottle shares, and they’ll have to work to monitor them. “We are a bar, we sell adult beverages, intoxicants; there are rules and laws involved, let’s all be educated,” Black concluded.

I also spoke with Geoi Bachua, owner and operator of Bine & Vine bottle shop in Normal Heights. He’s an avid private bottle share event producer. Here were his thoughts: “In a roundabout way these shares benefit me as a bottle shop owner. I get my customers to come together, they end up making friends, and we build a community. I enjoy the socializing and consuming beers that people have rarely seen or tried.” He continued, “Bottle shares are a privilege, and I always get permission before the event is created and encourage people not to bring beers that are sold at the venue, and to buy food and beer from our hosts. I like to hold my groups in bars and restaurants in my community so that they’ll prosper.”

On rules, Bachua is “old school,” saying that “it’s not rules that I want to see so much as gratitude and respect for your host venue. You don’t go to someone’s house unannounced, empty-handed, make a mess, and leave without helping clean; why would you do that at a bar or restaurant?”

I also talked to individuals I identified as “bottle share enthusiasts” to gain insight about their views on bottle trades. What’s good about bottle shares? Why should people be able to do them in public places such

as bars and restaurants? What rules would they like to see in place?

Ken Gartin (Twitter @redthetrucker), an accountant by trade, shared that he enjoys bottle shares because they afford him the opportunity to “try a lot of different beers, some of which aren’t distributed here in California. It’s great to interact with other fans of beer and see their reactions to beers.” He was conflicted about public bottle shares though. “I think they really should be at homes or other places without endangering the liquor licenses of bars and breweries. If you are going to be doing a bottle share at an establishment remember to not forget that the staff and business owners deserve respect. Don’t only drink the beers that you and the group brought. If there’s food served, buy some from the establishment and tip well. Bottle shares shouldn’t turn into a binge-drink fest, also one of my biggest pet peeves is that bottle shares turn into competitions that people do to show off. Not everyone has a deep cellar, so don’t judge what other people bring. It’s not a competition to bring the most, or the rarest or the ‘best’ beers.”

Roy Lefowitz, Ph.D. (Twitter @got-tatickemail), a bioengineer by profession



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and research scientist by trade, shared his thoughts on whether consumers should be able to have bottle shares in public places such as bars and restaurants. “Bottle shares in public places are a privilege, not an entitlement. That said, there are clear advantages for both the host and the participants. The participants don’t have to worry about cooking food or cleaning up after the bottle



share, so it’s certainly more convenient for them. If the participants are ordering food and beer on tap, the host is making money off the event. This idea fails, of course, when bottle share participants do not spend enough money at the bar or restaurant to make it worth while for all the space they are taking away from paying customers. This is especially true on a very busy day for the business.” He went on to share that “it is important that all staff at a business are made aware of the bottle share event so that they are all adequately prepared. Their permission and awareness must be sought first and foremost. Public bottle shares should be organized on slow business days where it is most likely that it’ll help the business make more money rather than less. A structure must exist to make sure that the business can maintain or exceed the levels of profitability that would be expected if the event were not happening at all.”

Dustin Roberto (Instagram @minusthebeer), a health care systems analyst, commented on what rules he would like to see in place for bottle shares in public places such as bars and restaurants. “Ultimately it boils down to profit for the establishment. There are many alternatives I could think of that would make both sides happy. Any

combination of the following can work: bottle corkage/cap-page fee, bottle limit for entire group, bringing your own

glassware or paying a service fee for glassware, renting space (tables) by the hour and limiting event duration, as well as a general flat fee cost per person to participate and required food purchase.”

It is my finding, based on the qualitative information provided by the individuals from our craft beer community with whom I spoke, that bottle shares are not a fad or flavor of the month. Bottle shares are a serious part of the craft beer community’s way

of life, and certainly something that will not be going away any time soon. The laws that dictate their legality are clearly spelled out. Therefore it is everyone’s responsibility to abide by them. The gray area however, in terms of responsibility, lies in the policy of the host establishments. Bars and restaurants owe it to themselves, as well as the consumer, to clearly define their policies, train staff to understand them, and strictly abide. The consumer too must also be made well aware of said policies. Moreover, we, as consumers, owe it to our hosts to be civil, cordial, and to respect the craft beer community and culture. Let’s enjoy our bottle shares responsibly.



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7. Pacific Liquor

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www.PacificLiquor.com

8. Henry's Market

4175 Park Blvd. | 619.291.8287
www.HenrysMarkets.com

9. Stone Company Store - South Park

2215 30th St. 3 | 619.501.3342
www.StoneBrew.com/Visit

BREW PUBS

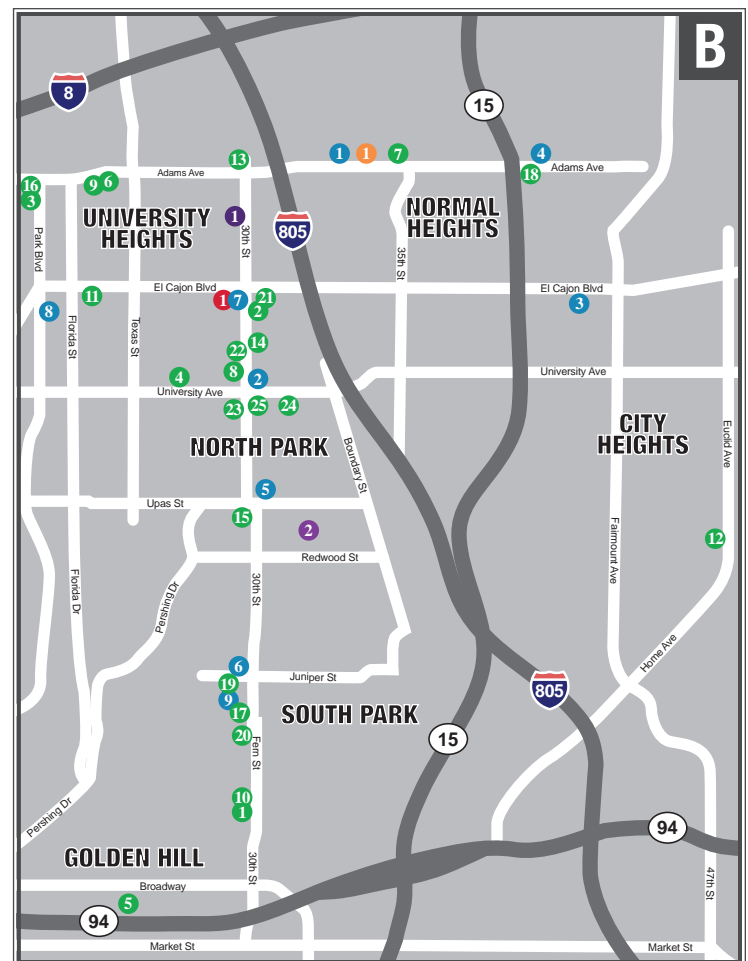
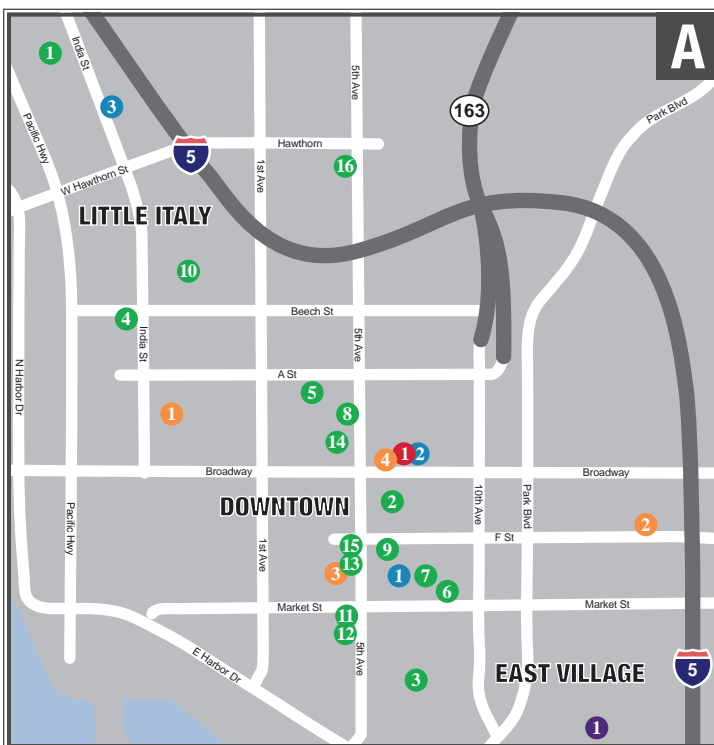
1. **Blind Lady Ale House/Automatic Brewing Co**
3416 Adams Ave. | 619.255.2491
www.BlindLadyAleHouse.com

BREWERIES

1. **Poor House Brewing Company**
4494 30th St.
www.PoorHouseBrew.com
2. **Thorn St. Brewery**
3176 Thorn St.
www.ThornStreetBrew.com

HOME BREW SUPPLY

1. **The Homebrewer**
2911 El Cajon Blvd. | 619.450.6165
www.TheHomebrewerSD.com



LA JOLLA

BEER BARS & RESTAURANTS

- Eureka!**
4545 La Jolla Village Dr. Ste E-25
858.546.8858 | www.EurekaBurger.com
- Home Plate Sports Cafe**
9500 Gilman Dr. | 858.657.9111
www.HomePlateSportsCafe.com
- La Jolla Strip Club**
4282 Esplanade Ct. | 858.450.1400
www.CohnRestaurants.com
- La Valencia Hotel**
1132 Prospect St. | 858.454.0771
www.LaValencia.com
- Porters Pub**
9500 Gilman Dr. | 858.587.4828
www.PortersPub.net
- Public House**
830 Kline St. | 858.551.9210
www.ThePublicHouse.com
- The Grill at Torrey Pines**
11480 N Torrey Pines Rd. | 858.777.6645
www.LodgeTorreyPines.com
- The Shores Restaurant**
8110 Camino Del Oro | 858.456.0600
www.TheShoresRestaurant.com

BOTTLE SHOPS

- Bristol Farms**
8510 Genesee Ave. | 858.558.4180
www.BristolFarms.com
- Whole Foods La Jolla**
8825 Villa La Jolla Dr. | 858.642.6700
www.WholeFoodsMarkets.com

BREW PUBS

- Karl Strauss Brewing Co.**
1044 Wall St. | 858.551.2739
www.KarlStrauss.com
- La Jolla Brew House**
7536 Fay Ave. | 858.456.6279
www.LaJollaBrewHouse.com
- Rock Bottom Brewery Restaurant**
8980 Villa La Jolla Dr. | 858.450.9277
www.RockBottom.com/La-Jolla

BREWERIES

- Karl Strauss Brewing Co.**
5985 Santa Fe St. | 858.273.2739
www.KarlStrauss.com
- New English Brewing Co.**
11545 Sorrento Valley Rd. 305 & 306
619.857.8023 | www.NewEnglishBrewing.com

PACIFIC BEACH MISSION BEACH

BEER BARS & RESTAURANTS

- Bare Back Grill**
4640 Mission Blvd. | 858.274.7117
www.BareBackGrill.com
- Ciro's Pizzeria & Beerhouse**
967 Garnet Ave. | 619.696.0405
www.CirosSD.com
- Coaster Saloon**
744 Ventura Pl. | 858.488.4438
www.CoasterSaloon.com
- Firefly**
1710 W Mission Bay Dr. | 619.225.2125
www.TheDana.com
- Luigi's At The Beach**
3210 Mission Blvd. | 858.488.2818
www.LuigisAtTheBeach.com
- Pacific Beach Fish Shop**
1775 Garnet Ave. | 858.483.4746
www.TheFishShopPB.com
- SD TapRoom**
1269 Garnet Ave. | 858.274.1010
www.SDTapRoom.com
- Sandbar Sports Grill**
718 Ventura Pl. | 858.488.1274
www.SandbarSportsGrill.com
- Sinbad Cafe**
1050 Garnet Ave. B | 858.866.6006
www.SinbadCafe.com

- Sneak Joint**
3844 Mission Blvd. | 858.488.8684
www.SneakJointSD.com
- The Bar Key**
954 Turquoise St. | 858.488.8200
www.BarKeyPB.com
- Turquoise Cellars**
5026 Cass St. | 858.412.5377
www.FaceBook.com/TurquoiseCellars
- Woodstock's Pizza**
1221 Garnet Ave. | 858.642.6900
www.WoodstocksPB.com

BOTTLE SHOPS

- Chip's Liquor**
1926 Garnet Ave. | 858.273.1536
- Heidi's Liquor & Deli**
980 Turquoise St. | 858.488.7474

BREW PUBS

- Amplified Ale Works/California Kebab**
4150 Mission Blvd. | 858.270.5222
www.AmplifiedAles.com
- Pacific Beach Ale House**
721 Grand Ave. | 858.581.2337
www.PBAleHouse.com

POINT LOMA OCEAN BEACH

BEER BARS & RESTAURANTS

- Fathom Bistro**
1776 Shelter Island Dr. | 619.222.5835
www.GabardineEats.com
- Gabardine**
1005 Rosecrans St. | 619.398.9810
www.GabardineEats.com
- Harbor Town Pub**
1125 Rosecrans St. | 619.224.1321
www.HarborTownPub.com
- Kecho's Cafe**
1724 Sunset Cliffs Blvd. | 619.225.9043
www.KechosCafe.com
- Newport Pizza and Ale House**
5050 Newport Ave. | 619.224.4540
www.OBPizzaShop.com
- OB Kabob**
4994 Newport Ave. | 619.222.9700
www.OBKabob.com
- OB Noodle House**
2218 Cable St. | 619.450.6868
www.OBNoodleHouse.com
- Oggi's Pizza and Brewing Co.**
2562 Laning Rd. | 619.876.5000
www.LibertyStation.Oggis.com
- Phils BBQ**
3750 Sports Arena Blvd. | 619.226.6333
www.PhilsBBQ.net
- Raglan Public House**
1851 Bacon St. | 619.794.2304
- Restaurant @ The Pearl Hotel**
1410 Rosecrans St. | 619.226.6100
www.ThePearlSD.com
- Sessions Public**
4204 Voltaire St. | 619.756.7715
www.SessionsPublic.com
- Slater's 50/50**
2750 Dewey Rd. | 619.398.2660
www.SanDiego.Slaters5050.com
- Tender Greens**
2400 Historic Decatur Rd. | 619.226.6254
www.TenderGreensFood.com
- The Joint**
4902 Newport Ave. | 619.222.8272
www.TheJointOB.com
- Tom Ham's Lighthouse**
2150 Harbor Island Dr. | 619.291.9110
www.TomHamsLighthouse.com

BOTTLE SHOPS

- Barons Market**
4001 W Point Loma Blvd. | 619.223.4397
www.BaronsMarket.com
- Fuller Liquor**
3896 Rosecrans St. | 619.296.1531
www.KegGuys.com
- Olive Tree Marketplace**
4805 Narragansett Ave. | 619.224.0443
www.OliveTreeMarket.com

- Sea Trader Liquor & Deli**
1403 Ebers St. | 619.223.3010
www.SeaTraderLiquorAndDeli.com

BREW PUBS

- Pizza Port Ocean Beach**
1956 Bacon St. | 619.224.4700
www.PizzaPort.com
- Stone Brewing World Bistro & Gardens (Liberty Station)**
2816 Historic Decatur Rd. | 760.294.7899
www.StoneWorldBistro.com

MISSION VALLEY CLAIREMONT

BEER BARS & RESTAURANTS

- Dan Diegos**
2415 Morena Blvd. | 619.276.2100
www.DanDiegos.com
- La Gran Terraza**
5998 Alcalá Park | 619.849.8205
www.SanDiego.edu/Dining/LaGranTerraza
- O'Brien's Pub**
4646 Convo St. | 858.715.1745
www.OBriensPub.net
- Postcards Bistro @ The Handlery Hotel**
950 Hotel Circle North | 619.298.0511
www.SD.Handlery.com
- Randy Jones All American Sports Grill**
7510 Hazard Center Dr. 215
619.296.9600 | www.RJGrill.com
- The High Dive**
1801 Morena Blvd. | 619.275.0460
www.HighDiveInc.com

BOTTLE SHOPS

- Del Mesa Foods & Liquor**
6090 Friars Rd. | 619.299.1238
www.FaceBook.com/DelMesaLiquor
- Keg N Bottle**
3566 Mt. Acadia Blvd. | 858.278.8955
www.KegNBottle.com
- Mesa Liquor & Wine Co.**
4919 Convo St. | 858.279.5292
www.SanDiegoBeerStore.com

BREW PUBS

- Gordon Biersch**
5010 Mission Ctr. Rd. | 619.688.1120
www.GordonBiersch.com
- Oggi's Pizza and Brewing Co.**
2245 Fenton Pkwy. 101 | 619.640.1072
www.MissionValley.Oggis.com
- San Diego Brewing Company**
10450 Friars Rd. | 619.284.2739
www.SanDiegoBrewing.com

BREWERIES

- Ballast Point/Home Brew Mart**
5401 Linda Vista Rd. 406 | 619.295.2337
www.HomeBrewMart.com
- Benchmark Brewing Co.**
6190 Fairmount Ave. Ste G | 619.795.2111
www.BenchmarkBrewing.com
- Coronado Brewing Co. (Knoxville)**
1205 Knoxville
www.CoronadoBrewingCompany.com
- Helm's Brewing Co.**
5640 Kearny Mesa Rd. | 858.384.2772
www.HelmsBrewingCo.com
- Societe Brewing Company**
8262 Clairemont Mesa Blvd
www.SocieteBrewing.com

HOME BREW SUPPLY

- Home Brew Mart/Ballast Point**
5401 Linda Vista Rd. 406 | 619.232.6367
www.HomeBrewMart.com

SORRENTO VALLEY MIRA MESA

BEER BARS & RESTAURANTS

- Best Pizza & Brew**
9172 Mira Mesa Blvd. | 858.566.9900
www.BestPizzaAndBrew.com
- Bruski House Burgers & Beer**
9844 Hilbert St. Ste G10 | 858.530.2739
www.BruskiHouse.com
- Woody's Burgers**
7070 Miramar Rd. | 858.578.8000
www.Bangin-Burgers.com

WANT TO ADD YOUR LOCATION?

Send submissions to:
directory@westcoastersd.com

BOTTLE SHOPS

- Keg N Bottle**
9430 Scranton Rd. | 858.458.4290
www.KegNBottle.com

BREW PUBS

- Callahan's Pub & Brewery**
8111 Mira Mesa Blvd | 858.578.7892
www.CallahansPub.com
- Karl Strauss Brewing Co.**
9675 Scranton Rd. | 858.587.2739
www.KarlStrauss.com

BREWERIES

- AleSmith Brewing Company**
9368 Cabot Dr. | 858.549.9888
www.AleSmith.com
- Ballast Point Brewing and Spirits**
10051 Old Grove Rd. | 858.695.2739
www.BallastPoint.com
- Green Flash Brewing Company**
6550 Mira Mesa Blvd. | 760.597.9012
www.GreenFlashBrew.com
- Hess Brewing**
7955 Silverton Ave. Ste 1201
619.887.6453 | www.HessBrewing.com
- Intergalactic Brewing Company**
9835 Carroll Ctr. Rd. | 858.750.0601
www.IntergalacticBrew.com
- Rough Draft Brewing Co.**
8830 Rehco Rd. Ste D | 858.453.7238
www.RoughDraftBrew.com
- Saint Archer Brewing Co.**
9550 Distribution Ave. | 858.225.2337
www.SaintArcherBrewery.com
- Wet 'N Reckless Brewing Co.**
10054 Mesa Ridge Ct. Suite 132
858.480.9381 | www.WetNReckless.com

HOME BREW SUPPLY

- American Homebrewing Supply**
9535 Kearny Villa Rd. | 858.268.3024
www.AmericanHomebrewing.com

OTHER

- White Labs**
9495 Candida St. | 858.693.3441
www.WhiteLabs.com

NORTH COUNTY COASTAL

BEER BARS & RESTAURANTS

- 83 Degrees**
660 Carlsbad Village Dr. | 760.729.7904
www.83Degrees.net
- Board & Brew**
201 Oak Ave. | 760.434.4466
www.BoardAndBrew.com

- Dani P's Cork & Tap**
560 Greenbrier Dr. | 760.967.0128
www.DaniPsCorkTap.com

- PCH Sports Bar & Grill**
1835 S Coast Hwy. | 760.721.3955
www.PCHSportsBarAndGrill.com

- Tap That Tasting Room**
3207 Royamar Rd. | 760.529.5953
www.TapThatKegNow.com

- The Compass**
300 Carlsbad Village Dr. | 760.434.1900
www.FaceBook.com/TheCompassCarlsbad

BOTTLE SHOPS

- Beer On The Wall**
3310 Via De La Valle | 760.722.2337
www.BeerOnTheWall.com
- Pizza Port Bottle Shop**
573 Carlsbad Village Dr. | 760.720.7007
www.PizzaPort.com/Locations/Bottle-Shop
- Stone Company Store-Oceanside**
301 N. Tremont St. | 760.529.0002
www.StoneBrewing.com
- Texas Wine & Spirits**
945 Carlsbad Village Dr. | 760.729.1836
www.TexasWineSpirits.com

BREW PUBS

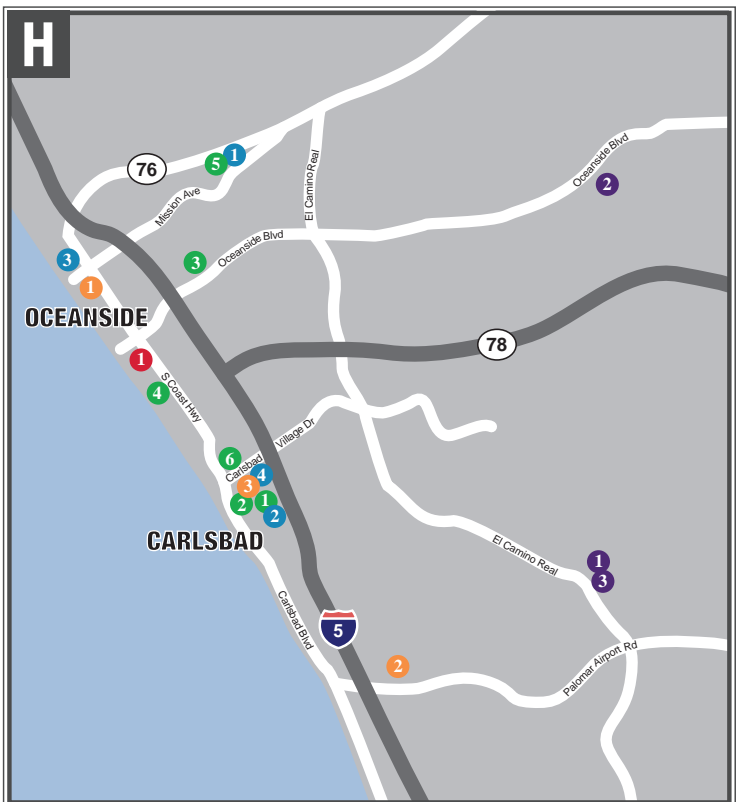
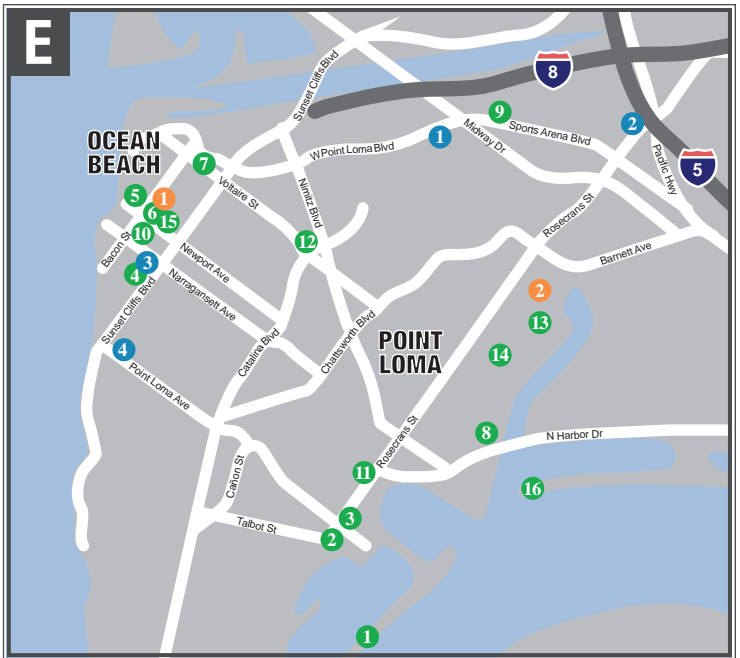
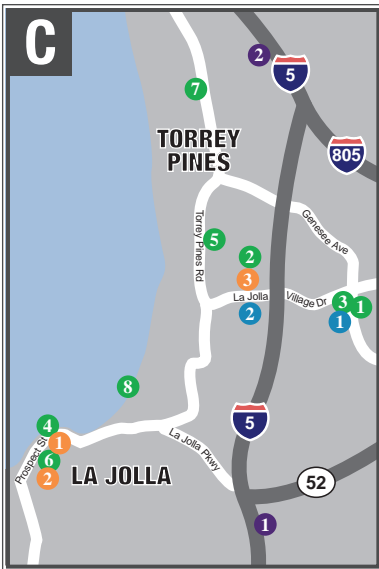
- Breakwater Brewing Company**
101 N Coast Hwy. Ste C140 | 760.433.6064
www.BreakwaterBrewingCompany.com
- Karl Strauss Brewing Co.**
5801 Armada Dr. | 760.431.2739
www.KarlStrauss.com
- Pizza Port Carlsbad**
571 Carlsbad Village Dr. | 760.720.7007
www.PizzaPort.com

BREWERIES

- Arcana Brewing Co.**
5621 Palmer Way
www.FezziwigsBrewing.com
- Oceanside Ale Works**
1800 Ord Way | 760.310.9567
www.OceansideAleWorks.com
- On-The-Tracks Brewery**
5674 El Camino Real Suite G
www.OTTBrew.com

HOME BREW SUPPLY

- Hydrobrew**
1319 S Coast Hwy. | 760.966.1885
www.HydroBrew.com



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EAST COUNTY

BEER BARS & RESTAURANTS

- 1. Eastbound Bar & Grill**
10053 Maine Ave. | 619.334.2566
Find us on Facebook!
- 2. Main Tap Tavern**
518 E Main St. | 619.749.6333
www.MainTapTavern.com
- 3. Oggi's Pizza and Brewing Co.**
9828 Mission Gorge Rd. | 619.449.6441
www.Santee.Oggis.com
- 4. Press Box Sports Lounge**
2990 Jamacha Rd. | 619.713.6990
www.PressBoxSportsLounge.com

BOTTLE SHOPS

- 1. B's Kegs**
1429 East Main St. | 619.442.0265
www.KegBeerAndWine.com
- 2. Beverages 4 Less**
9181 Mission Gorge Rd. | 619.448.3773
www.Beverages4LessInc.com
- 3. Valley Farm Market**
9040 Campo Rd. | 619.463.5723
www.ValleyFarmMarkets.com
- 4. Windy City Liquor**
701 Broadway | 619.588.8404
www.WindyCityLiquor.com

BREW PUBS

- 1. El Cajon Brewing Company**
110 N Magnolia Ave.
www.Facebook.com/ElCajonBrewery

BREWERIES

- 1. Butcher's Brewing**
9962 Prospect Ave. | 619.334.2222
www.ButchersBrewing.com
- 2. Manzanita Brewing Company**
10151 Prospect Ave. Ste D | 619.334.1757
www.ManzanitaBrewing.com
- 3. BNS Brewing & Distilling**
10960 Wheatlands Ave. | 619.208.9799
www.BnsBrewingAndDistilling.com

HOME BREW SUPPLY

- 1. All About Brewing**
700 N Johnson Ave. Ste G | 619.447.BREW
www.AllAboutBrewing.com
- 2. Homebrew 4 Less**
9181 Mission Gorge Rd. | 619.448.3773
www.Homebrew4LessInc.com

NORTH COUNTY INLAND

BEER BARS & RESTAURANTS

- 1. Churchill's Pub and Grille**
887 W San Marcos Blvd. | 760.471.8773
www.ChurchillsPub.us
- 2. Cool Hand Luke's**
110 Knoll Rd. | 760.752.3152
www.CoolHandLukes.com
- 3. Mike's BBQ**
1356 W Valley Pkwy. | 760.746.4444
www.MikesBBQ.us
- 4. Phils BBQ**
579 Grand Ave. | 760.759.1400
www.PhilsBBQ.net
- 5. Stone Brewing World Bistro & Gardens**
1999 Citracado Pkwy. | 760.471.4999
www.StoneWorldBistro.com
- 6. Sublime Ale House**
1020 W San Marcos Blvd. | 760.510.9220
www.SublimeAleHouse.com

BOTTLE SHOPS

- 1. Holiday Wine Cellar**
302 W Mission Ave. | 760.745.1200
www.HolidayWineCellar.com
- 2. La Vista Liquor**
993 S. Santa Fe Ave. | 760.758.8900
- 3. Vista Wine & Spirits**
755 Shadowridge Dr. | 760.727.2017

BREW PUBS

- 1. Back Street Brewery/Lamppost Pizza**
15 Main St. | 760.407.7600
www.LamppostPizza.com/Backstreet

- 2. Prohibition Brewing Co.**
2004 E. Vista Way | 760.295.3525
www.ProhibitionBrewingCompany.com
- 3. San Marcos Brewery & Grill**
1080 W San Marcos Blvd. | 760.471.0050
www.SanMarcosBrewery.com

BREWERIES

- 1. Aztec Brewing Company/7 Nations**
2330 La Mirada Dr. Ste 300 | 760.598.7720
www.AztecBrewery.com
- 2. Belching Beaver Brewery**
980 Park Center Dr. | 760.703.0433
www.TheBelchingBeaver.com
- 3. Indian Joe Brewing**
2379 La Mirada Dr. | 760.295.3945
www.IndianJoeBrewing.com
- 4. Iron Fist Brewing Co.**
1305 Hot Springs Wy. Ste 101
760.216.6500 | www.IronFistBrewing.com
- 5. Latitude 33 Brewing Company**
1430 Vantage Ct. Ste 104
760.913.7333 | www.Lat33Brew.com
- 6. Mother Earth Tap House**
206 Main St | 760.599.4225
www.MotherEarthBrewCo.com
- 7. Offbeat Brewing Company**
1223 Pacific Oaks Pl. | 760.294.4045
www.OffbeatBrewing.com
- 8. Port Brewing/The Lost Abbey**
155 Mata Wy. Ste 104 | 760.720.7012
www.LostAbbey.com
- 9. Rip Current Brewing**
1325 Grand Ave. | 760.481.3141
www.RipCurrentBrewing.com
- 10. Stone Brewing Co.**
1999 Citracado Pkwy. | 760.471.4999
www.StoneBrew.com
- 11. Stumblefoot Brewing Co.**
1784 La Costa Meadows Dr.
www.Stumblefoot.com

HOME BREW SUPPLY

- 1. Mother Earth Retail Store**
204 Main St | 760.599.4225
www.MotherEarthBrewCo.com
- 2. Smokin Beaver**
348 State Pl. | 760.747.2739
www.SmokinBeaver.com

POWAY RANCHO BERNARDO

BEER BARS & RESTAURANTS

- 1. Company Pub and Kitchen**
13670 Poway Rd. | 858.668.3365
www.CompanyPubAndKitchen.com
- 2. Phileas Fogg's**
11385 Poway Rd. | 858.486.4442
www.PhileasFoggs.com
- 3. URGE American Gastropub**
16761 Bernardo Cir. Dr. | 858.637.8743
www.URGEGastropub.com

BOTTLE SHOPS

- 1. Barons Market**
11828 Rancho Bernardo Rd.
858.485.8686 | www.BaronsMarket.com
- 2. Distiller's Outlet**
12329 Poway Rd. | 858.748.4617
www.DistillersOutlet.com
- 3. Piccadilly Marketplace**
14149 Twin Peaks Rd. | 858.748.2855
- 4. Welldeck Liquor**
14168 Poway Rd. | 858.486.5552

BREW PUBS

- 1. Karl Strauss Brewing Co.**
10448 Reserve Dr. | 858.376.2739
www.KarlStrauss.com
- 2. Oggi's Pizza and Brewing Co.**
10155 Rancho Carmel Dr.
858.592.7883 | www.CMR.Oggis.com

BREWERIES

- 1. Lightning Brewery**
13200 Kirkham Wy. Ste 105
858.513.8070 | www.LightningBrewery.com

SOUTH BAY

BEER BARS & RESTAURANTS

- 1. La Bella Pizza**
373 3rd Ave. | 619.426.8820
www.LaBellaPizza.com
- 2. Oggi's Pizza and Brewing Co.**
2130 Birch Rd. | 619.746.6900
www.OggisEastlake.com
- 3. The Canyon Sports Pub & Grill**
421 Telegraph Canyon Rd.
619.422.1806 | www.CYNClub.com

BOTTLE SHOPS

- 1. Keg N Bottle**
2335 Highland Ave. | 619.474.7255
www.KegNBottle.com
- 2. South Bay Liquor**
1355 Broadway | 619.422.1787
- 3. Sprouts Market**
690 3rd Ave. | 619.409.7630
www.HennysMarkets.com

BREWERIES

- 1. Mad Lab Craft Brewing**
6120 Business Ctr. Ct. | 619.254.6478
www.MadLabCraftBrewing.Wordpress.com

COLLEGE LA MESA

BEER BARS & RESTAURANTS

- 1. Cheba Hut**
6364 El Cajon Blvd | 619.269.1111
www.ChebaHut.com
- 2. Hoffer's Cigar Bar**
8282 La Mesa Blvd. | 619.466.8282
www.HoffersCigar.com
- 3. KnB Wine Cellars**
6380 Del Cerro Blvd. | 619.286.0321
www.KnBWineCellars.com
- 4. Terra American Bistro**
7091 El Cajon Blvd | 619.293.7088
www.TerraSD.com
- 5. The Vine Cottage**
6062 Lake Murray Blvd. | 619.465.0138
www.TheVineCottage.com
- 6. West Coast BBQ and Brew**
6126 Lake Murray Blvd.
- 7. Woodstock's Pizza**
6145 El Cajon Blvd | 619.265.0999
www.WoodstocksSD.com

BOTTLE SHOPS

- 1. Keg N Bottle**
6060 El Cajon Blvd. | 619.265.0482
www.KegNBottle.com
- 2. Keg N Bottle**
1827 Lemon Grove Ave. | 619.463.7172
www.KegNBottle.com
- 3. KnB Wine Cellars**
6380 Del Cerro Blvd. | 619.286.0321
www.KnBWineCellars.com
- 4. Palm Springs Liquor**
4301 Palm Ave. | 619.698.6887
Find us on Facebook!

ENCINITAS DEL MAR

BEER BARS & RESTAURANTS

- 1. Bier Garden**
641 S. Coast Hwy. | 760.632.2437
- 2. Board & Brew**
1212 Camino Del Mar | 858.481.1021
www.BoardAndBrew.com
- 3. Encinitas Ale House**
1044 S Coast Hwy 101 | 760.943.7180
www.EncinitasAleHouse.com
- 4. Lumberyard Tavern & Grill**
967 S Coast Hwy 101 | 760.479.1657
www.LumberyardTavernAndGrill.com
- 5. Oggi's Pizza and Brewing Co.**
12840 Carmel Country Rd.
858.481.7883 | www.DelMar.Oggis.com
- 6. Oggi's Pizza and Brewing Co.**
305 Encinitas Blvd. | 760.944.8170
www.Encinitas.Oggis.com

WANT TO ADD YOUR LOCATION?

Send submissions to:
directory@westcoastersd.com

- 7. Stadium Sports Bar & Restaurant**
149 S El Camino Real | 760.944.1065
www.StadiumSanDiego.com

- 8. Sublime Tavern**
3790 Via de la Valle | 858.259.9100
www.SublimeTavern.com

- 9. The Craftsman New American Tavern**
267 N. El Camino Real | 760.452.2000
www.CraftsmanTavern.com

- 10. The Regal Seagull**
996 N Coast Hwy. 101 | 760.479.2337
www.RegalSeagull.com

- 11. Union Kitchen & Tap**
1108 S Coast Hwy. 101 | 760.230.2337
www.LocalUnion101.com

BOTTLE SHOPS

- 1. Farr Better Spirits**
398 N. El Camino Real | 760.753.7137
- 2. Royal Liquor**
1496 N Coast Hwy. 101 | 760.753.4534

BREW PUBS

- 1. Pizza Port Solana Beach**
135 N Hwy. 101 | 858.481.7332
www.PizzaPort.com/Locations/Solana-Beach

BREWERIES

- 1. Culture Brewing Co.**
111 S. Cedros Ave. | 858.345.1144
www.CultureBrewingCo.com

CORONADO

BEER BARS & RESTAURANTS

- 1. Leroy's Kitchen & Lounge**
1015 Orange Ave. | 619.437.6087
www.LeroysLuckyLounge.com
- 2. Little Piggy's Bar-B-Q**
1201 First St. | 619.522.0217
www.NadoLife.com/LilPiggys
- 3. Village Pizzeria**
1206 Orange Ave. | 619.522.0449
www.NadoLife.com/VillagePizzeria

BOTTLE SHOPS

- 1. Park Place Liquor**
1000 Park Place | 619.435.0116

BREW PUBS

- 1. Coronado Brewing Co.**
170 Orange Ave. | 619.437.4452
www.CoronadoBrewingCompany.com

MISSION HILLS HILLCREST

BEER BARS & RESTAURANTS

- 1. Brooklyn Girl Eatery**
4033 Goldfinch St. | 619.296.4600
www.BrooklynGirlEatery.com

- 2. Jakes on 6th**
3755 6th Ave. | 619.692.9463
www.JakesOn6thWineBar.com

- 3. Local Habit**
3827 5th Ave. | 619.795.4470
www.MyLocalHabit.com

- 4. R-Gang Eatery**
3683 5th Ave. | 619.677.2845
www.RGangEatery.com

- 5. San Diego Brew Project**
1735 Hancock St. | 619.234.5757
www.SDBrewProject.com

- 6. Shakespeare Pub & Grille**
1735 Hancock St. | 619.299.0230
www.ShakespearePub.com

- 7. The Range Kitchen & Cocktails**
1263 University Ave. | 619.269.1222
www.TheRangeSD.com

- 8. The Regal Beagle**
3659 India St. 101 | 619.297.2337
www.RegalBeagleSD.com

- 9. The Ruby Room**
1271 University Ave. | 619.299.7372
www.RubyRoomSD.com

BOTTLE SHOPS

- 1. Whole Foods Hillcrest**
711 University Ave. | 619.294.2800
www.WholeFoodsMarket.com

BREW PUBS

- 1. Hillcrest Brewing Company**
1458 University Ave. | 619-269-4323
www.HillcrestBrewingCompany.com

ALPINE

BREWERIES

- 1. Alpine Beer Company**
2351 Alpine Blvd. | 619.445.2337
www.AlpineBeerCo.com

RAMONA

BREWERIES

- 1. ChuckAlek Independent Brewers**
2330 Main St. Ste C | 513.465.9768
www.ChuckAlek.com

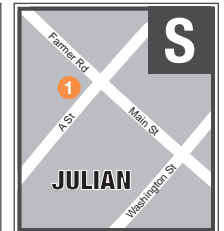
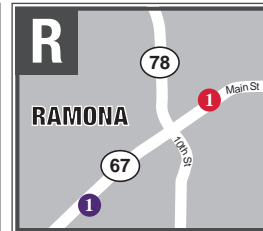
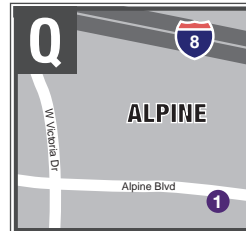
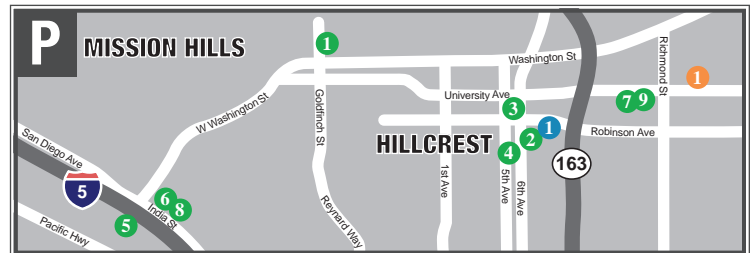
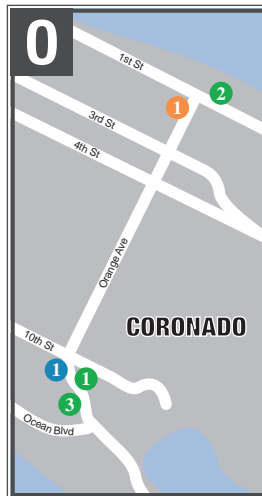
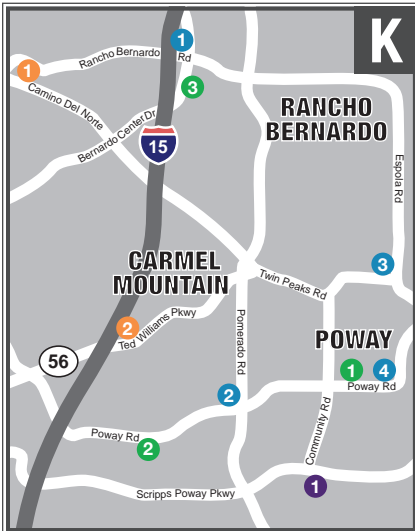
HOME BREW SUPPLY

- 1. Ramona Brew Supplies**
369 Main St. | 760.440.7727

JULIAN

BREW PUBS

- 1. Julian Brewing/Bailey BBQ**
2307 Main St. | 760.765.3757
www.BaileyBBQ.com



K

is for Keg

This glossary of terms comes straight from the beer educators at Craft Beer.com, with San Diego breweries added in **bold**

K

Karl Strauss Brewing Company - San Diego's original microbrewery just opened the tasting room at their Pacific Beach headquarters. This fall they'll open another brewery restaurant in Temecula.

Keg - A cylindrical container, usually constructed of steel or sometimes aluminum, commonly used to store, transport, and serve beer under pressure. In the U.S., kegs are referred to by the portion of a barrel they represent, for example, a ½ barrel keg = 15.5 gal, a ¼ barrel keg = 7.75 gal, a 1/6 barrel keg = 5.23 gal. Other standard keg sizes will be found in other countries.

Kilning - The process of heat-drying malted barley in a kiln to stop germination and to produce a dry, easily milled malt from which the brittle rootlets are easily removed. Kilning also removes the raw flavor (or green-malt flavor) associated with germinating barley, and new aromas, flavors, and colors develop according to the intensity and duration of the kilning process.

KnB Wine Cellars - KnB just celebrated five years in business at the end of August. Now they're brewing their own beer and finalizing plans for a massive redesign of the entire space in Del Cerro.

Kraeusen - n - The rocky head of foam which appears on the surface of the wort during fermentation. **v** - A method of conditioning in which a small quantity of unfermented wort is added to a fully fermented beer to create a secondary fermentation and natural carbonation.

L

Lace - The lacelike pattern of foam sticking to the sides of a glass of beer once it has been partly or totally emptied. Synonym: Belgian lace

Lactobacillus - A microorganism/bacteria. *Lactobacillus* is most often considered to be a beer spoiler, in that it can convert unfermented sugars found in beer into lactic acid. Some brewers introduce *Lactobacillus* intentionally into finished beer in order to add desirable acidic sourness to the flavor profile of certain brands.

Lager - Lagers are any beer that is fermented with bottom fermenting yeast at colder tempera-

tures. Lagers are most often associated with crisp, clean flavors and are traditionally fermented and served at colder temperatures than ales.

Lagering - Storing bottom-fermented beer in cold cellars at near-freezing temperatures for periods of time ranging from a few weeks to years, during which time the yeast cells and proteins settle out and the beer improves in taste.

Large Brewery - As defined by the Brewers Association: A brewery with an annual beer production of over 6,000,000 barrels.

Latitude 33 - Started by a Backstreet Brewery and Alpine alum, Latitude 33 brews in the same facility that Green Flash used to occupy in Vista.

Lauter Tun - A large vessel fitted with a false slotted bottom (like a colander) and a drain spigot in which the mash is allowed to settle and sweet wort is removed from the grains through a straining process. In some smaller breweries, the mash tun can be used for both mashing and lautering.

Lautering - The process of separating the sweet wort (pre-boil) from the spent grains in a lauter tun or with other straining apparatus.

Lightning Brewery - This Poway brewery just started bottling in six-packs. President and Head Brewer Jim Crute recently spoke at Beer-Con about "better beer through science," which is the business' tagline.

Lightstruck (Skunked) - Appears in both the aroma and flavor in beer and is caused by exposure of beer in light colored bottles or beer in a glass to ultra-violet or fluorescent light.

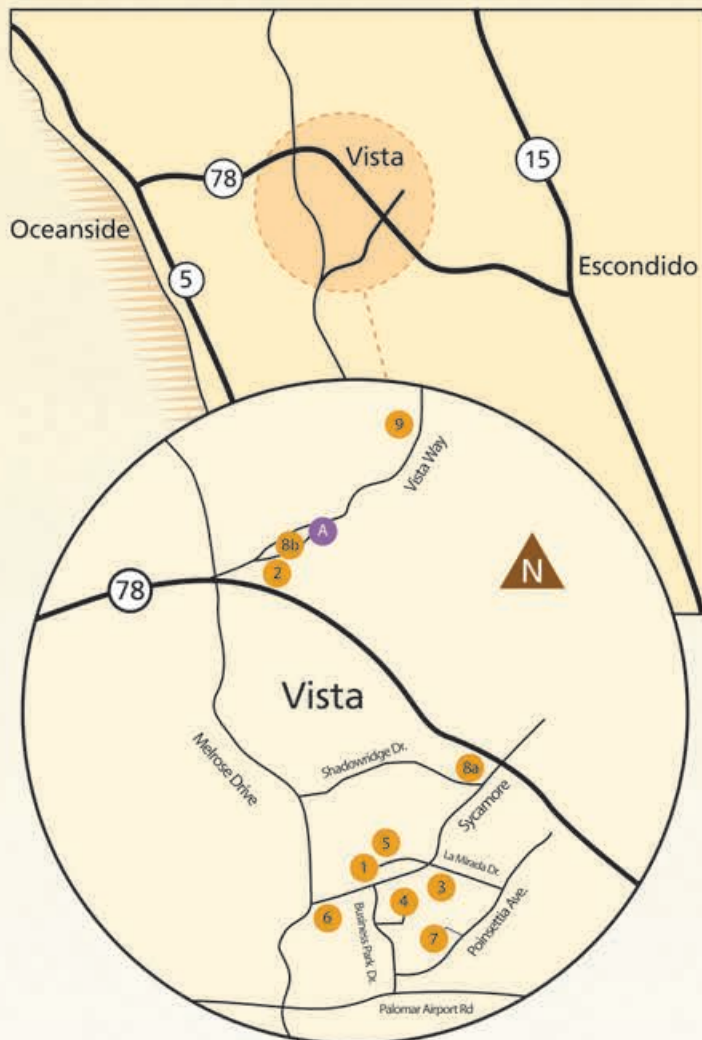
Liquor - The name given, in the brewing industry, to water used for mashing and brewing, especially natural or treated water containing high amounts of calcium and magnesium salts.

Lovibond - A scale used to measure color in grains and sometimes in beer. See also Standard Reference Method.



Kegs galore at Green Flash Brewing Co.

One Town... Nine Breweries On Tap



With more breweries per capita than any other city in the USA, Vista is home to the Vista Brewers Guild, whose members scored 9 awards at the 2013 San Diego International Beer Festival. Visit us online or better yet, visit our breweries and taste the bounty of brews Vista's brewers offer.



www.vistabrewersguild.com



1 - Aztec Brewing Co.
2330 La Mirada Dr., #200
Vista, CA 92081
(760) 598-772



2 - Back Street Brewing Co.
15 Main Street, Suite #100
Vista, CA 92084
(760) 407-7600



3 - Barrel Harbor Brewing Co.
Opening Soon
2575 Pioneer Ave., #104
Vista, CA 92081 (760) 734-3949



4 - Belching Beaver Brewery
980 Park Center Dr., Suite A
Vista, CA 92081
(760) 599-5832



5 - Indian Joe Brewing, Inc.
2379 La Mirada Dr.,
Vista, CA 92081
(760) 295-3945



6 - Iron Fist Brewing Co.
1305 Hot Springs Way #101
Vista, CA 92081
(760) 216-6500



7 - Latitude 33 Brewing Co.
1430 Vantage Court, #104
Vista, CA 92081
(760) 598-2337



8a - Mother Earth Brew Co.
Tasting Room 1 & Brewery
2055 Thibodo Rd, Suite H
Vista, CA 92081
(760) 599-4225

8b - Tasting Room 2
206 Main St., Vista, CA 92084
(760) 726-2273



9 - Prohibition Brewing Co.
2004 E. Vista Way
Vista, CA 92084
(760) 295-3525

In Planning:



Booze Brothers Brewing
2545 Progress Street
Vista, CA 92081

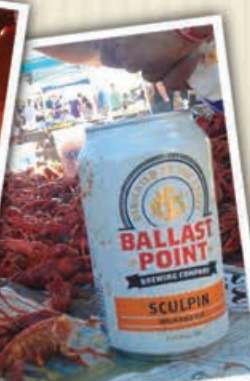
Associate Member:



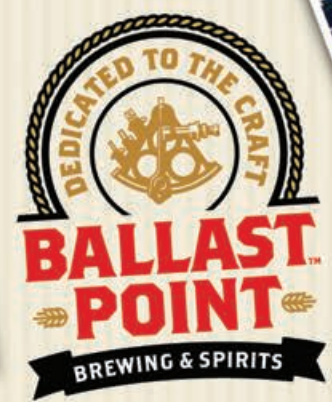
A - Fifty Barrels Winery
2330 Main St., Vista, CA 92084
(760) 550-WINE



It's always pool time in SoCal



Crawfish Boil - San Diego, 2013



Pale Ale at the ballgame!



Sculpin in the snow



The peak of Mt. Whitney
14,495 ft. elevation



Shreddin doodle with a Sculpin



Making



Old Faithful showing off again...

GOING WHERE NO BOTTLE HAS GONE BEFORE!

In their short lifetime, our cans have reached new boundaries in bottle-free travel: Mountaintop hikes, canyon adventures, fishing quests & ski trips.

Their next frontier... your tailgate!



Sculpin IPA is becoming quite the jetsetter... latest stop: Chicago!



Day dreaming at the brewery...

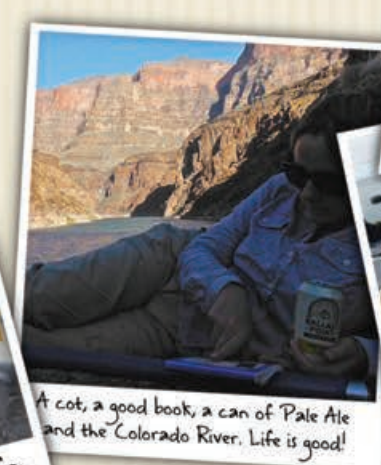


MAMMOTH APPROVED!



A quick dip in the Agua Caliente
Pacific Crest Trail

The tough decisions in life...



A cot, a good book, a can of Pale Ale
and the Colorado River. Life is good!



Big Eye & Abs in NorCal



Some things just go together...

SCULPIN IPA - PALE ALE - BIG EYE IPA - LONGFIN LAGER
Available in 6 packs at area retailers

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