

West Coaster

SUMMER SPECIAL 2014 | SOUTHERN CALIFORNIA BEER NEWS | VOL. 1 NO. 5

*special
edition
inside!*

2014's WORLD BEER CUP WINNERS!

Brewers Association
WORLD BEER CUP®
2014 CHAMPION BREWMASTER
Coronado Brewing Company
Coronado Brewing Company
Mid-Size Brewing Company



WBC Judging
History of Anaheim Beer

FREE COPY



BALLAST POINT™

DEDICATED TO THE CRAFT

*Celebrating two medals at the
2014 World Beer Cup.*



SCULPIN
INDIA PALE ALE



Gold Medal - 2010 & 2014 WBC



NAVIGATOR
DOPPELBOCK



Bronze Medal - 2014 WBC

HANDCRAFTED IN SAN DIEGO, CA

BALLASTPOINT.COM

HAND FORGED SINCE 1995






ALESMITH OLD ALE 2013
OLD ALE OR STRONG ALE CATEGORY



**WORLD
BEER CUP**
Gold Award



TASTING ROOM OPEN 7 DAYS A WEEK // 9368 CABOT DRIVE. SAN DIEGO, CA // ALESMITH.COM //   

Est 2010

FIGUEROA MOUNTAIN

BREWING CO

AWARD WINNING BEERS



WWW
FIGMTNBREW
 COM
 805-694-2252

SAVE THE DATE
FIGTOBERFEST.com
 SEPTEMBER 2014

LOVED LOCALLY
AWARDED
 INTERNATIONALLY

ANNIVERSARY WEEK

AT SOCIETE BREWING COMPANY

June 20TH



June 29TH

FRI, 6/20 **Opening Jubilee**

Debut of our new saison, The Gleaner, release of our 2nd Anniversary glass granting you \$2 fills all week, plus belly timber from My Urban Eats.

SAT, 6/21 **Kip Barnes Book Signing**

Beer Lover's So-Cal book signing, plus Mastiff Sausage Co. serving a menu inspired by The Harlot.

SUN, 6/22 **Casual Coursed Cookout**

Four-course casual pairing (non-plated, non-seated) from MIHO Gastrotruck, only 150 tickets available.

MON, 6/23 **Industry Night**

\$1 beers for brewery or allied pub staff, no Anniversary glass required. Eats by Chef Karl.

TUE, 6/24 **Toss-up Tuesday**

\$1 pours of a random beer selected each hour (in 2nd Anniversary glass only), plus Red Oven Pizza.

WED, 6/25 **Three-way Pairings**

Educational pairing experience showcasing our beers side-by-side with cheese, charcuterie & chocolate.

THU, 6/26 **The Bachelor { Party }**

3 variations of The Bachelor to taste: Amarillo, Citra & Mosaic. Grub by Casanova Fish Tacos.

FRI, 6/27 **Dame's Night**

\$1-off 'OLD WORLD' A.K.A. Belgian-inspired beers (named for historical ladies), plus Killer Street Tacos.

SAT, 6/28 **Societe of Blind Tigers! Shuttle**

Climb aboard a brew-shuttle running between TigerTiger!, Blind Lady Ale House & Societe. Plus Silhouette photoshoot & DK Local Kitchen.

SUN, 6/29 **Stygian Hangover Brunch**

Brunch menu featuring our dark beers. Tickets will likely sell-out before the event, don't procrastinate.

DETAILS ON TICKETS, HOURS & PHOTOSHOOT:

SocieteBrewing.com/Two/



WORLD
BEER CUP
Bronze Award

HOP 15

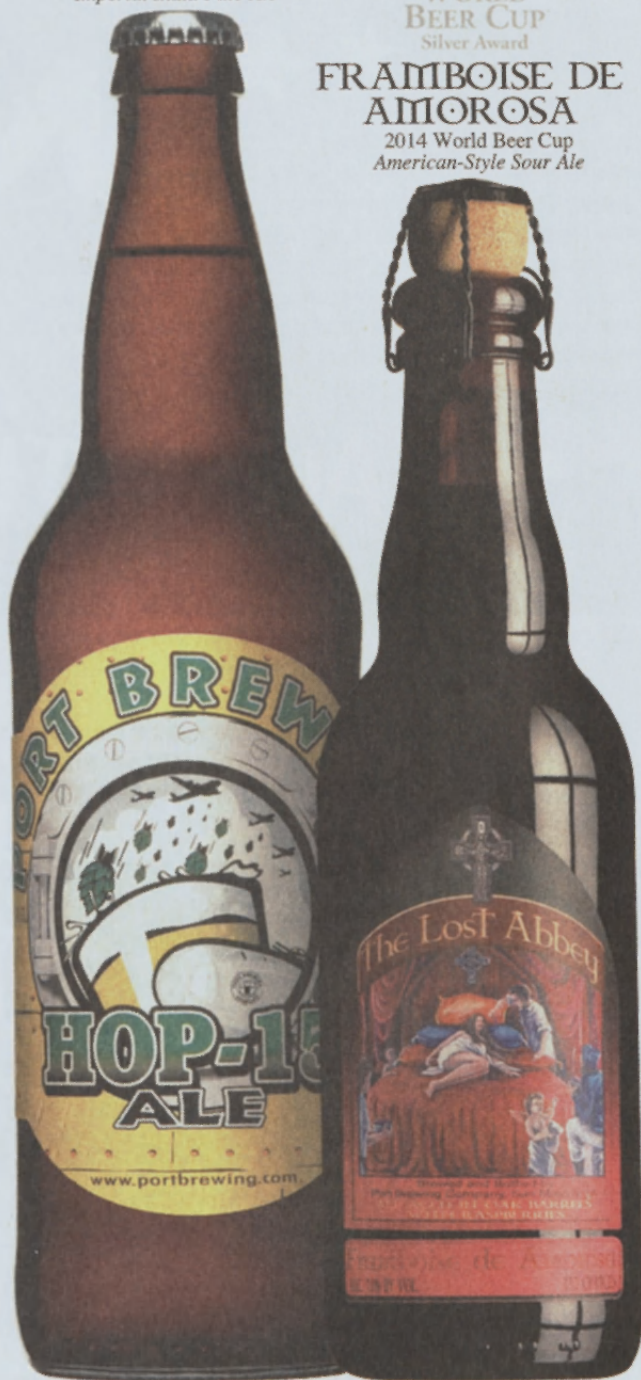
2014 World Beer Cup
Imperial India Pale Ale



WORLD
BEER CUP
Silver Award

**FRAMBOISE DE
AMOROSA**

2014 World Beer Cup
American-Style Sour Ale



WE WOULD LIKE TO THANK OUR BREWERS FOR
THEIR HARD WORK AND OUR PATRONS FOR
YOUR LOYALTY THROUGHOUT THE YEARS.

The Lost Abbey
BREWING COMPANY®

2014'S WORLD BEER CUP WINNERS!

Out of 94 categories of beer, SoCal brewers won four gold awards, ten silver awards, and eight bronze awards. In total, 1,447 breweries entered 4,918 beers from 62 countries. 220 judges from 32 countries determined the winners. In addition to taking home two medals for their beers, Coronado Brewing Company was awarded World Beer Cup Champion Brewery and Brewmaster in the Mid-Sized Brewing Company category.



★ **Old Ale 2013 (Gold)**
Old Ale or Strong Ale Category (40 entries)

First brewed in 2005, AleSmith Old Ale was never meant to see another bottling run, but the company gave in to customer demand with this now an annual spring release. The Miramar-based operation is currently working on an 80-barrel setup just down the road.

★ **Mocha Machine (Bronze)**
Coffee Beer Category
(109 entries)

This brew includes roasted coffee from Costa Mesa's Portola Coffee Lab and is aged on cacao nibs from Ecuador. Beachwood has won a slew of awards lately, including best mid-size brewpub and brewer at the 2013 Great American Beer Festival in Denver.



★ **Aged Navigator Doppelbock (Bronze)** (HOME BREW MART)
Aged Beer (14 entries)

Aged in stainless for up to 14 months, this beer also won silver at last year's SD International Beer Fest. Popular variations include both bourbon and brandy barrel-aged Navigator, which will likely make appearances at the company's 18th anniversary party July 13.

★ **Sculpin IPA (Gold)** (OLD GROVE)
Australasian-Style Pale Ale or International-Style Pale Ale Category (33 entries)

Sculpin took gold at 2010's World Beer Cup as well, the year Ballast Point won the champion small brewery and brewmaster award. The company is now working to quadruple this year's production numbers with a 106,000 sq. ft. facility in Miramar.



★ **Chocolate Porter (Bronze)**
Brown Porter (54 entries)

Orange County's oldest microbrewery, in operation since 1994, Bayhawk brews lots of contract beers. Their house chocolate porter was awarded the same prize at the World Beer Cup in 2012. Currently they're working on a "crowler" aka a growler-sized 32-ounce can.



★ **Islander IPA (Gold)**

American-Style Strong Pale Ale Category (97 entries)

Open since 1996, Coronado is one of San Diego's longest-running breweries. Their new facility is already set to expand, with cans coming in the future. Years of hard work has paid off with the best mid-size brewery and brewmaster award at this year's World Beer Cup.

★ **Old Scallywag (Silver)**

Barley-Wine Style Ale Category (53 entries)

An oak bourbon barrel-aged version of this beer debuted in March, right on the heels of a January release of barrel-aged Stupid Stout. Look for more beers like these to be released at the company's upcoming Imperial Beach location, due to open before San Diego Beer Week.



★ **Wookey Jack (Bronze)**

American-Style Black Ale Category (77 entries)

This double dry-hopped unfiltered ale was named in Draft Magazine's Top 25 Beers of 2012, before grabbing gold at both 2012 and 2013's Great American Beer Festival. The Paso Robles-based company is currently working on a Venice brewpub operation.



★ **Habitus (Gold)**

Rye Beer Category (47 entries)

This operation has grown from a nano to a 30BBL brewery in less than four years. In October of 2013 brewmaster Jason Stockberger joined the team after departing Rock Bottom Gaslamp, which did not renew their lease and closed down the brewery/restaurant.

★ **Danish Red Lager (Bronze)**

Vienna-Style Lager Category (39 entries)

With this beer earning bronze at 2014's SD International Beer Competition and gold at Denver's International Beer Competition (separate from the World Beer Cup), Fig Mtn Brew is celebrating a big 2014, having also opened a new tap room in Los Olivos near Solvang.



★ **Davy Brown Ale (Silver)**

American-Style Brown Ale Category (48 entries)

Another award hog, Davy Brown Ale also received bronze at both the 2014 New York and Denver International Beer Competitions. Keep your ears open for news on their Figtoberfest party in the fall, where this beer will surely make an appearance.

★ **Hops (Silver)**

American-Style Strong Pale Ale Category (97 entries)

Fans were shocked to learn that this Haven operation shut its doors mid-May. A statement on their Facebook page read that "the banks who own the building forced us out through complicated circumstances." Learn more on the closure over at westcoastersocal.com



★ **Barrel Aged Scottish (Silver)**

Wood & Barrel-Aged Beer Category (40 entries)

Brewers at Left Coast - which brews the full-time beers for Oggi's pizza restaurants all over SoCal - decided to mash in at a higher temperature to give this beer some sweetness, before adding it into brand new char #3 American oak barrels.



★ **Shark Bite Red (Silver)** (BRESSI RANCH)
American-Style Amber/Red Ale Category (90 entries)

This was the first-ever beer brewed at Pizza Port's original location in Solana Beach, where current Bressi Ranch head brewer Sean Farrell used to ply his trade. Now, he oversees the company's largest brewery operation as well as the massive canning line.

★ **May the Port Be With You (Bronze)** (SOLANA BEACH)
Other Strong Beer Category (44 entries)

Head brewer Devon Randall created this beer for Pizza Port's Star Wars Day, when all five brewpubs put out a beer to celebrate the movie franchise. This award came soon after Randall took home bronze at the 2013 Great American Beer Festival for her oatmeal stout.



★ **Ohana Saison Noir (Silver)**
Belgian and French-Style Ale Category (31 entries)

Within the span of four days Ohana opened their new tasting room in Alhambra (right next to 38 Degrees) and then won this award. They currently brew on Craftman's old system, and have since helped start-up Los Angeles Ale Works get beers of their own out to market.

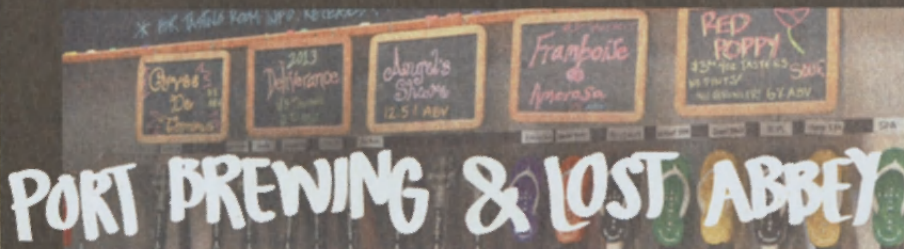
★ **The Pugilist (Silver)**
Classic Irish-Style Dry Stout Category (36 entries)

Founders Travis Smith and Douglas Constantiner met while working together at The Bruery in 2009. They shared the dream of opening a brewery of their own, and in June their Kearny Mesa operation turns two. Be on the look out for their sours, which are currently aging.



★ **Oude Tart (Silver)**
Belgian-Style Flanders Oud Bruin (28 entries)

Voted People's Choice Brewery at this year's Firestone Walker Invitational Beer Festival, The Bruery just celebrated their sixth anniversary in May. They're working on getting a new 30BBL German system up and running, as well as a "beer spa" for Society members.



★ **Hop 15 (Bronze)**
Imperial India Pale Ale Category (106 entries)

First brewed at Pizza Port Solana Beach in 2002 by Tomme Arthur and Jeff Bagby (of upcoming Bagby Beer) to celebrate the company's 15th anniversary. Arthur, now director of brewery operations at Port/Lost Abbey, re-visited in October to brew the original recipe with Devon Randall.

★ **Framboise de Amorosa (Silver)**
American-Style Sour Ale Category (32 entries)

This particular seasonal from the 2008 WBC champion small brewery winner begins as Lost and Found ale before it's sent into freshly-emptied red wine barrels. Then it spends over a year in the wood, during which time it is spiked with three additions of raspberries.



★ **TAPS Alt (Silver)** (BREA)
German-Style Brown Ale (36 entries)

TAPS Brea is one of the longest standing SoCal operations, opening in 1999. They are currently planning on opening up a new restaurant, although it won't house a brewery, in the Irvine Marketplace in February 2015.

★ **TAPS Saison (Bronze)** (CORONA)
French and Belgian-Style Saison Category (91 entries)

Brewmaster Victor Novak uses classic Saison Dupont yeast, grains of paradise and chamomile to craft this brew. Between this and the Brea location, Novak is in charge of producing more than 50 different styles of beer.

Now available in San Diego, LA and Orange Counties



Crafted for your California lifestyle.

We put our award-winning beer in cans so you can take it anywhere your active lifestyle takes you, including places bottles aren't always welcome. Places like tailgating, golfing, boating, camping or by the water. Of course, our beer is also a great choice for parties, dinners with friends or just enjoying at home. Try one of five delicious styles today. Great beer for the great outdoors, and the great indoors, too. *Great beer. No exceptions. No excuses.*



2014

WORLD
BEER CUP®
Gold Award

HABITUS IPA
Rye Beer Category

World Beer Cup Judging

BY MITCH STEELE, STONE BREWING CO. BREWMASTER

As I was watching the live stream of the 2014 World Beer Cup awards ceremony the other night on the The Brewing Network, I noticed in the chat room a lot of suppositions about how the competition is run. As a long time judge, I thought I might take a little time to explain how the competition for the WBC (and the GABF) is organized and how the judging process works. Special thanks to Technical Brewing Projects Coordinator and long time Competition Manager Chris Swersey from the Brewers Association, who reviewed this post and added some valuable detail about the process.

First off, the competition is blind, meaning that judges do not ever know what beers they are tasting in any given session. The only information provided is a random identification number and a description of what (if any) special ingredients might be in the beer (about a third of all beers are entered in styles allowing entering brewers to specify fruit, spices, type of wood, etc.). The random numbers assigned to each specific beer change for each round they are judged, making the process truly a blind competition.

Judging sessions are divided into a morning session and an afternoon session for each day of the judging. In each approximately 3 hour session, 6 or 7 judges are assigned to sit at a specific table, and they judge 1, 2 or 3 flights of beer (most often 3).

The judges stay at the same table for each half-day session. Each round consists usually of 10-12 beers, so there can be 20-30 beers total in each session, and with 2 sessions per day, that results in 40-50 beers being judged by any particular judge over the day. Unless it is a medal round, the table is usually split in half, and one side of 3-4 judges gets one round of samples, the other side of judges get a different round of samples, though they are always the same style. Morning sessions tend to focus on lower alcohol styles; afternoon sessions tend to include higher alcohol or higher flavor styles. This is not a hard and fast rule, just a general theme. Also, at any given table styles tend to be scheduled as less flavorful followed by more flavorful – for example, golden ale followed by stout.

It is common to have 2 different styles judged in any session, though for each individual flight in a session, they are all the same style. So for example, in one session, a team of judges at a table could have 2 flights of American Pale Ale, then 1 flight of Imperial

Stouts (I am not divulging what styles I judged). Categories with 12 or fewer entries are judged in one first and final round, meaning all 6-7 judges taste all the beers, choosing (usually) 3 winners.

Categories with 13-24 entries are judged at one table, but in two flights. In the first flight, the table is split in half. Each group of 3 or 4 judges evaluates half of the entries, passing 3 on to the final round. In the second and final flight, all 6-7 judges taste the 6 finalists, choosing (usually) 3 winners.

Categories with 25-48 entries are judged at two tables, in two flights. In the first flight, half of the total number of entries is assigned to each table, and each table is split in half. Each of the four groups of 3 or 4 judges evaluates their share of entries (never more than 12), passing 3 along to the final round at one table, for a total of 12 finalist entries. In the final round, all 6-7 judges taste the 12 finalists, choosing (usually) 3 winners.

Categories with 49-72 entries are judged at three tables, in three flights. In the first flight, one third of the total number of entries is assigned to each table, and each table is split in half. Each of the six groups of 3 or 4 judges evaluates their share of entries (never more than 12), passing 3 along to the second round at one table, for a total of 18 second round beers. The second round table is split in half, with each group of 3 or 4 judges evaluating 9 beers and passing along 3 finalist entries. In the final round, all 6-7 judges taste the 6 finalists, choosing (usually) 3 winners.

Categories with 73-96 entries are judged at four tables, in three flights. In the first flight, one quarter of the total number of entries is assigned to each table, and each table is split in half. Each of the six groups of 3 or 4 judges evaluates their share of entries (never more than 12), passing 3 along to the second round at one table, for a total of 24 second round beers. The second round table is split in half, with each group of 3 or 4 judges evaluating 12 beers and passing along 3 finalist entries. In the final round, all 6-7 judges taste the 6 finalists, choosing (usually) 3 winners.

Categories with more than 96 entries are judged at tables increasing every time another 24 entries is added.

Most categories have 2-3 rounds. Categories with more than 192 entries like India Pale Ale are judged over 4 rounds. For most styles, the tasting flow is structured in multiples of 12 or 24 entries. For certain high alcohol or high BU styles the multiple is 10 or 20 instead of 12 or 24.

During the first round (only) comments are filled out that are

BJCP Judging Scoresheet includes a detailed scoring system—not used at WBC or GABF

The beer evaluation form used for beers in the first round of WBC and GABF. Judges who don't write a lot of comments on this form may not be invited back. It's important feedback for the entering brewers.

returned to the entering breweries (see photo).

In rounds 2, 3, and sometimes 4, for each category, 3 of the 10-12 samples are again selected for moving on to the next round. By the time the beers make it to the final round, they have been selected and passed through as being one of the top 3 in each previous round. The final round (the medal round) can consist of anywhere from 6-12 samples that have arrived via a process of elimination. If a table is doing a medal round, the table is not split, and every one of the 6 or 7 judges tastes and evaluates the same beers to award the medals. Note that you may taste 2 rounds of a certain style, yet may not judge in the medal round, which can get sent to a different table of judges.

The judging requires consensus on the 3 beers being passed forward. It is not based on scores. No scores are given, unlike in the Beer Judge Certification Program (BJCP) homebrew competitions. The 3-4 judges at WBC and GABF have to all agree on which 3 beers are the best of the round and are deserving of being passed on. This can take a fair amount of discussion, though the process is helped by the fact that each style has very specific Style Guidelines and each judge is required to use those guidelines for the basis in which they judge the beers. And if a beer is not perfect in any way with respect to the style, it will not be given a gold medal. Which is sometimes why there is no gold medal awarded in a category. It's not a ranking contest, medals are given based on very specific guidelines for gold, silver and bronze awards.

By the time the judges get the remaining beers for the medal round, the beers are, by and large, world class examples of the particular style. And determining which get awarded medals can be tough and at times contentious. The discussions and debates that occur are always respectful, but judges are not always in agreement over which



The awards at the World Beer Cup.
Photos © Brewers Association

beers deserve to be awarded a medal.

This year there were 94 separate categories that were judged. All the judges have proven skills in taste evaluation of beers and knowledge of beer styles. In an impressive showing, 75% of the judges this year were from outside the United States. And no judge is allowed to judge in a category that they have a beer entered in. It was a pleasure and an honor to sit at the table with some of the best brewers in the world and judge this year's World Beer Cup. The integrity of the competition is at the highest level, and my congratulations to all the winners this year, many of whom are good friends.

Editor's note: This article originally appeared on Mitch's blog, hoptripper.com, which provides a unique perspective on the brewing world. At the Craft Brewers Conference in April, Mitch was the recipient of the Brewers Association's Russell Schehrer Award for Innovation in Craft Brewing, determined by a committee vote made up of members of the Brewers Association advisory board.

DID YOU KNOW WHITE LABS OFFERS ENZYMES?



- WLN4100 ULTRA-FERM
- WLN4200 AMINO-QUIK
- WLN4600 CRYSTALZYME
- WLN4800 RAPIDASE
- WLN4900 ROUGE-EX

NET VOLUME: 10ML

RAPIDASE
Breaks down pectins from fruit, particularly apple and pear

CRYSTALZYME
Breaks down fibrous fruit and vegetable mashes, such as pumpkin

ROUGE-EX
Improves color extraction from acidic red berries and grapes

ULTRA-FERM
Increases fermentable sugars

AMINO-QUIK
Breaks down proteins to increase amino acid content

WHITE LABS
PURE YEAST & FERMENTATION

WWW.WHITELABS.COM

facebook.com/whitelabs | whitelabs.tumblr.com

@whitelabs | instagram.com/whitelabsyeast

Craftbeerland: Anaheim

BOASTING HISTORY AND BEERS TO BOOT

BY GREG NAGEL

Somewhere around the new Cars Land in California Adventure, my wife groaned, "These lines are fricken long. Let's go brewery hopping." Her wish was my command; I opened the Uber app within seconds. As Disneyland annual passholders who live a half mile away, we enjoy adventuring out to the surrounding 'Craftbeerland' when the park ceases entertaining us.

Within a mere six-mile radius of Disneyland, woodland flavors and hop ferries thrive; Anaheim has more breweries than any other city in Orange County. We opt to start at the northern end and work our way down, covering a rainbow of styles and ambiance at The Bruery -- whose offices and offices and barrel aging facilities are in Anaheim, while the brewhouse and tasting room lie across the street in Placentia -- Phantom Ales, Bottle Logic Brewing, Hobarazzi Brewing (opening late summer), Anaheim Brewery, Noble Ale Works, and JT Schmid's.

Let's rewind to 1857, when a group of German immigrants living in San Francisco made the trek south to form the Los Ange-

les Vineyard Society on what is now the Anaheim Colony Historic District. These artists, poets and vintners were drunk on the idea of striking it rich in the booze business. "The purpose of the Society was to buy, cultivate, and eventually live on a parcel of land dedicated to viticulture (the making of wine), a very lucrative business venture at the time," said Cynthia Ward, representative for the Anaheim Historical Society. Given the area's proximity to the Santa Ana River, the settlers decided on the name Anaheim, which translates to "home by the river" in German.

The group traded wine, goods and services in Seal Beach, then



Above: Anaheim Brewery was renamed Union Brewing after its sale to Joseph and Anton Hessel in 1904; left: Frederick Conrad ran Anaheim Brewery starting in 1870. Photos courtesy Anaheim Historical Society



Above: 1910 photo (l-r standing) Joseph Hessel, unidentified Hiltcher, Anton Hessel, unidentified Hiltcher, unidentified Hiltcher, (l-r seated) unidentified Bennerscheidt, Leonard Hessel, Frank Hogle, unidentified; left: Anaheim Brewery, pictured in the distance, was originally located between Lemon and Los Angeles (now Anaheim Boulevard) Streets; right page, top three photos: newspaper advertisements for Anaheim Brewery, which then became Union Brewing Company; bottom right: wine casks. Photos courtesy Anaheim Historical Society



ANAHEIM
BREWERY.
 F. CONRAD,
 PROPRIETOR.

LAGER BEER!
 FURNISHED BY THE
 BOTTLE
 OR
 5 or 10-Gallon Keg

**ICE
 FOR SALE**

Union Brewing Co.
OF ANAHEIM
 Brewers and Bottlers
 of the CELEBRATED
Anaheim Lager
 Prompt delivery to all parts of the city.
 Family trade Solicited
 Phone Sunset **301**
 Phone Home **1264**

HOME INDUSTRY
ANAHEIM
LAGER BEER.
 By the Schooner Load.

121 Men Wanted
 To Unload Schooners at the
 Fountain Saloon

Anaheim Bottled Beer!
 BY THE BOTTLE OR DOZEN.
 For Sale by
N. HART
 At Fountain Saloon, Anaheim.
 I will pay 25 cents per dozen for
 bottles returned.

FRITZ UHMANN'S
 Place.
BUILDING.
 STREET

LAGER.
ANAHEIM BREWERY,
 CENTER STREET, ANAHEIM.

All Orders Promptly Filled. **W.A. BAR**
 ATTACHED TO THE PREMISES.
GOLDSTEIN & DAVIS,
 Proprietors.

called Anaheim Land-
 ing. Building materi-
 als were brought back,
 more homes were built
 and a downtown main
 street was constructed.
 Thirteen years later, in
 1870, Anaheim Brew-
 ery was born under
 Frederick Conrad. Un-
 til Prohibition, Conrad and his team
 crafted German-style lagers likely
 similar to today's California Com-
 mon.

In 2011, Greg and Barbara
 Gerovac revived the Anaheim
 Brewery brand and named their
 flagship California Common
 "1888" as a nod to the bygone
 era. Their operation now sits in
 the the city's rehabbed Packard
 Car dealership, traces of
 which can be seen in the
 front space occupied by
 Umami Burger. The origi-
 nal Anaheim Brewery was
 just down the street and
 boasted plenty of green
 space, similar to Stone
 World Bistro & Gardens
 in Escondido.

Even Anaheim May-
 or Tom Tait is onboard; at
 Noble Ale Works' first an-
 niversary party in Febru-
 ary of 2012 he asked me,
 "How do we grow craft
 beer in Anaheim?" I recall
 saying something about
 hosting a beer festival and
 making it easy for brewer-
 ies to move in. Soon after

that conversation, I received a call from his
 office with a go-ahead to start planning the
 OC Fest of Ales with the Downtown Ana-
 heim Association. A few short months later
 a festival was born, complete with a 5k
 beer run that circled Anaheim's historical
 beer and wine landmarks, plus a homebrew
 competition in which I took third place for
 my saison.

Continuing his support of the beer in-
 dustry, Mayor Tait created a small business
 task force aimed at attracting local brewers
 to the area, complete with a shuttle service
 to all of the "easy-ready" locations avail-
 able where beer production is permitted
 by right without a conditional use permit
 (CUP). The city also added guided men-
 tor support in the planning and permitting
 office. "The city gave us a lot of pointers;
 they even had a planner call us into each
 department to streamline the building
 plan approvals," said Brandon Buckner of
 newly-opened Bottle Logic Brewing. "We
 received nothing but the utmost care and
 guidance."

"We've got great history with big
 space, a convention center that brings in
 twenty million people a year and a theme
 park with almost twenty million more,"
 said Mayor Tait. "Twenty percent of all beer
 sold at the recent NAMM convention was
 local craft beer. I foresee the convention
 center as only pouring Anaheim produced
 beer in the future. I like beer and what it
 brings to the city. It brings people and the
 community together for something good."
 He later added, "We're at the tipping point
 where we've work-work-worked at it, and
 now the momentum has tipped and it's tak-
 ing off."

"Whatever we're doing is working,"
 said Jerry Kolbly of Noble Ale Works. "We



get a crazy amount of traffic not only from the Angels and Ducks stadiums, but through word of mouth as well. During the conventions we couldn't keep enough beer on tap." At one point during NAMM only three of their flagship beers were left instead of the usual twelve.

Aside from the relieved CUP process for small artisanal alcohol producers, the city has also been instrumental in getting the county to adopt the California's state health department codes instead of Orange County's, which are far more strict. No longer will a brewery have to go through the same hoops as a butcher or full restaurant. As of May 2014, all Orange County breweries will be regulated by the state health department thanks to Anaheim's efforts.

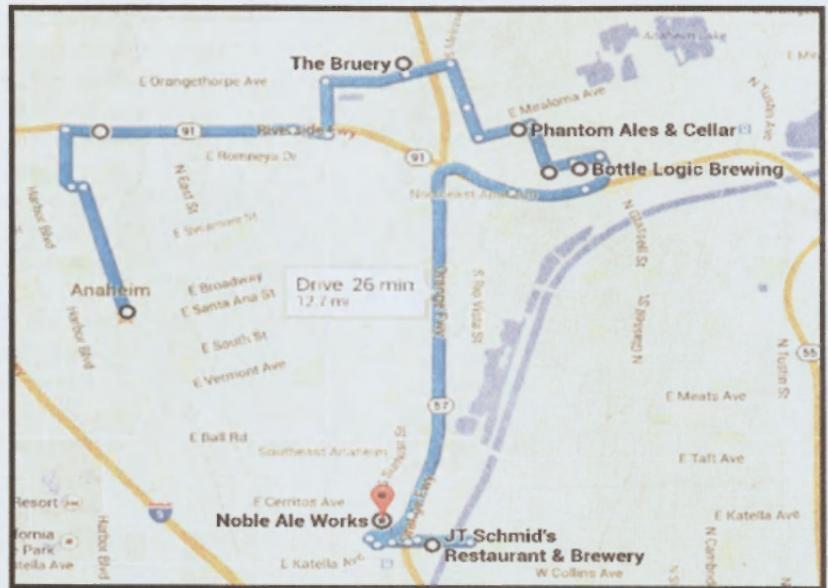
And with the largest convention center on the West Coast, the city is hoping to attract large craft beer events such as the Craft Brewers Conference and the National Homebrewers Conference. There's even been talk of starting a large home-grown festival the size of the Great American Beer Festival (GABF). "With the GABF selling out in minutes and breweries being wait-listed, we want to see what can happen here on the West Coast," said OC Brew Ha Ha event organizer Cameron Collins. "We could do it when the weather is especially crappy everywhere else in the country."

Indeed, this 157-year old city is both rich with history and beer culture. The sense of pride drinking a beer crafted on home soil is something to cherish. As history repeats itself, I can't help but sing a line from Pirates of the Caribbean, "Drink up, me hardy's yo ho!" (By the way, if you're having a magical day inside California Adventure, both Ana-

heim Brewery and The Bruery beers can be purchased at Carthay Circle Lounge, and a full menu of California-brewed craft beers is available throughout California Adventure, while Disneyland is dry.)

Greg Nagel grew up in the Inland Empire and has been living in Orange County for almost 25 years. He's the founder of OCBeer-Blog.com, a gonzo-journalistic view of craft beer in the greater Los Angeles area. Known to brew his legal homebrew limit every year, he is guided by his only fear: boredom. He is a Sierra Nevada BeerCamp alum and a Ci-

cerone certified server. When not imbibing, brewing or writing, he can usually be found swinging his daughter at the park, traveling or learning guitar.



Breweries:

Anaheim Brewery: 336 S. Anaheim Blvd.

Bottle Logic Brewing: 1072 N. Armando St.

Hoparazzi Brewing: 2910 E. La Palma Ave. Suite D (Opening Late Summer)

The Bruery: 715 Dunn Way (Placentia)

Phantom Ales & Cellar: 1211 N. Las Brisas St.

JT Schmid's Restaurant & Brewery: 2610 E. Katella

Noble Ale Works: 1621 S. Sinclair St.

Anaheim Beer Events:

March: Firkfest Cask Beer Festival

April: Phoenix Club Bockbierfest

May: Bruery Reserve Society Sucreversary

June: Nepenthia Beer Garden

September: Anaheim Fest of Ales

October: Phoenix Club Oktoberfest

December: OC Brew Ho Ho

City of Anaheim Mayor Tom Tait taps a cask at Noble Ale Works. Photo by Jessica Rose



NOTE FROM WEST COASTER

We've published this Special Edition to bridge the gap between our Spring and Summer issues. Veteran and newcomer Southern California brewers alike are making phenomenal beer, as evidenced by the amount of winners shown in this magazine. Keep drinking local!

- WC

West Coaster, THE PUBLICATION

Founders RYAN LAMB
MIKE SHESS

Publisher MIKE SHESS
mike@westcoastersocal.com

Executive Editor RYAN LAMB
ryan@westcoastersocal.com

Art Director KAYLA COLEMAN
kayla@westcoastersd.com

Graphic Designer ASHLEY DREWITZ
ashley@westcoastersd.com

Media Consultant TOM SHESS
thomas.shess@gmail.com

Advertising Executive JAMES MCCANN
james@westcoastersocal.com

Contributors BRETT NELSON
GREG NAGEL
MITCH STEELE

West Coaster, THE WEBSITE

Web Manager MIKE SHESS

Web Editor RYAN LAMB

Web Master JOSH EVERETT

West Coaster is published monthly by West Coaster Publishing Co., and distributed free at key locations throughout Southern California. Email us if you wish to be a distribution location.

FEEDBACK: Send letters to the Editor to
ryan@westcoastersocal.com

Letters may be edited for space. Anonymous letters are published at the discretion of the Editor.

© 2014 West Coaster Publishing Co. All rights reserved.

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



IRONFIRE BREWING COMPANY



42095 ZEVO DRIVE SUITE 1, TEMECULA, CA
IRONFIREBREWING.COM



GROW YOUR OWN HOPS!

RHIZOMES AND ROOTED STARTS AVAILABLE

RETAIL AND WHOLESALE PRICING

SERVING SANTA BARBARA COUNTY AND BEYOND



EMAIL US AT:

PACIFICVALLEYHOPS@GMAIL.COM

FRIEND US ON FACEBOOK FOR EVENT SCHEDULE

Churchill's Pub and Grille

50 craft taps, 2 casks, and 100s of bottles

Scratch Kitchen

Craft Without Compromise

887 W. San Marcos Blvd San Marcos, CA
760.471.8773 churchillspub.us



West Coaster

Beer News Est. 2010

West Coaster San Diego

<http://westcoastersd.com>

Twitter : @WestCoasterSD

Facebook : /WestCoasterSD

Instagram : @WestCoasterSD

West Coaster Southern California

<http://westcoastersocal.com>

Twitter : @WestCoasterSoCA

Facebook : /WestCoasterSoCal

Instagram : @WestCoaster SoCal

West Coaster Videos

<http://youtube.com/WestCoasterVideos>



ISLANDER IPA

INDIA PALE ALE



WORLD
BEER CUP®

2014

MID-SIZE CHAMPION
BREWERY & BREWMASTER



WORLD
BEER CUP®
Gold Award

ISLANDER IPA

WORLD BEER CUP® 2014 GOLD AWARD

Brewing is our middle name.
www.coronadobrewingcompany.com

