

QUAFF

Quality Ale and Fermentation Fraternity

May 1998

NEXT MEETING

Tuesday, May 19
7:00 PM Sharp
Callahan's Pub & Brewery
MEETING TOPICS

- Recipe Formulation Techniques by Peter Zien and Bob Whritner
- BJCP Exam Recap
- Bring Your Homebrew!

Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Weiss is Nice	TBD	August TBD
Best of Fest	TBD	October TBD
If It's Not Scottish	TBD	December TBD

Bring four 10-14 oz bottles (brown or green only) to the regular meeting or to the Board meeting. The bottle should have no labels, raised glass lettering or symbols, embossing, or lettering on the cap. No Grolsch bottles either. Include a filled-out AHA entry form with your entry. Due dates are either the Board meetings (first Tuesday in each month), or the regular monthly meetings (third Tuesday in each month). Entries may be turned in to any Board member, or brought to the meeting. (Check to make sure the Board member will be attending the meeting.)

CALENDAR

May

- 16 BJCP Exam at AleSmith Brewing (12:00)
- 16 Real Ale Fest Pizza Port Carlsbad (11 AM to 11 PM)
- 17 Real Ale Fest Pizza Port Carlsbad (continued, same times)
- 19 May QUAFF Meeting at Callahan's (7:00)

June

- 2 QUAFF Board Meeting at San Diego Brewing (6:00)
- 12 Del Mar Fair Home Brew Contest entry forms due in
- 16 June QUAFF Meeting at Callahan's (7:00)
- 28 Del Mar Fair Home Brew Contest (entries due by noon)

July

- 7 QUAFF Board Meeting at San Diego Brewing (6:00)
- 21 July QUAFF Meeting at Callahan's (7:00)

August

- 4 QUAFF Board Meeting at San Diego Brewing (6:00)
- 18 August QUAFF Meeting at Callahan's (7:00)

German Wheat Beers

With Weiss is Nice as the final AHA Club-Only competition in the QUAFF fiscal year, we've decided to spend a couple of meetings on topics related to German Wheat Beers. These plans are described on page 2.

The Weiss is Nice Club-Only Competition is scheduled for August, but a date hasn't been set. This contest is for category 19, German-Style Wheat Beers, and includes Berliner Weisse, Weizen, Dunkelweizen, and Weizenbock.

Berliner Weisse is quite different from the other three styles. It's a very light (in alcohol, body, and in color) style, with a pronounced sour taste. The taste comes from lactobacillus fermentation that creates lactic acid. While most beers have a pH in the low to mid 4s, Berliner Weisse has an acidity of 3.2 to 3.3. Several other northern German towns have similar light, tart Weisse beers.

Weizen is the best known of the German wheat beers. Weizen may be bottled and served with or without the yeast, although we usually think of Hefeweizen (with the yeast). This style is noted for their estery (fruity) and phenolic (clove) character. Much of these unusual flavors and aromas result from the yeast, although the wheat also contributes to the spicy flavor. Weizens are also referred to as weissbiers. (Weizen means wheat, and weissbier means white beer.)

Unless you get anal, the only difference between weizen and dunkelweizen is the color. Otherwise, the beers have essentially the same vital statistics. Getting anal, the dunkelweizen may have a roasty or chocolate malt character not present in a weizen. Dunkel means dark.

Weizenbock is the heavyweight in the category. Whereas Berliner Weisse has an original gravity (OG) from 1.028 to 1.032, and Weizen/Dunkelweizen from 1.048 to 1.056, weizenbock ranges from 1.066 to 1.080.

All of these styles are characterized by a spicy, fruity, malty sweetness. Hop bitterness, flavor, and aroma are low. Carbonation is very high. So start brewing one now!

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SPENT GRAINS

Notes from the April Meeting

recorded by Greg Lorton

President Tod Fitzsimmons called the meeting to order sometime around 7:10 in the Back Area Callahan's Pub and Brewery in Mira Mesa. A number of guests showed up including a pair of couples (Rod and Sherry (spelling?), and Sandy and Craig). Craig and Sandy James (I think!) recently moved to San Diego from Santa Fe, New Mexico.

Dion Hollenbeck shocked us with the news that he has returned to brewing, making a mead. Erol Kilki favorably described his recent trip to wine country, with a visit to the Benziger microbrewery. He also talked about a couple of brewpubs in the San Francisco area.

Randy Barnes led a discussion of cooking with beer. He covered a wide variety of foods and described the positive and negative features of beer as it applies to cooking. (For example, hoppy beers usually aren't good for cooking, since the bitterness results in an unpleasant taste in many foods.)

The April Beverage List

Peter Zien
Paula Polentz
Sandy James

Ginger Wit
Spiced Ale
Traditional Mead

Temecula Festival

The Eighth Southern California Homebrew Festival was another unmitigated success. QUAFF's booth seemed to be popular again, with what were generally regarded as the better beers (from a somewhat biased perspective, though.) Even though the beers were impressive, they had to compete with an impressive bar, constructed by Joe Kiely and with the plumbing by Dion Hollenbeck. It was great!

Randy Mosher and Ken Grossman were the featured speakers this year. Randy (from Chicago) talked about Belgian Wit beers. Yours truly has noticed an explosion of interest in Wit beers in the last few months. (I was going to feature it on the front page, but Zymurgy beat me to it. Anyway, I brewed one last weekend.) Ken, the president and founder of Sierra Nevada Brewing, recounted the trials and tribulations of building what many (including me) consider to be the premiere craft brewery. I supposed I might have written about that on page one also, but the Zymurgy magazine covered that also. Popular beer writer Ray Daniels (*Designing Great Beers*) had a booth set up, and previewed his new book, *101 Ideas for Homebrew Fun*.

Teresa Link conducted the ever-popular and ever-rowdy raffle. As usual, Rich Link won more than his share of prizes. (Although he probably bought more than his share of tickets.)

Thanks to everyone who came and helped out. Liz and I had a lot of fun (and added to our collection of Shadow Mountain Brewing paraphernalia). - Greg

Brewing To-Do List

- The **Del Mar Fair Home Brew** contest is Sunday, June 28. There's still time to get one or two new brews ready for the contest.
- **Weiss is Nice** is the August Club-Only Competition. This contest includes the styles in AHA category 19 (German-Style Wheat Beers. These are Berliner Weisse, Weizen, Dunkelweizen, and Weizenbock. Now is the time to start brewing one.

Club News

Future Meetings

by Greg Lorton

The Board got ambitious at the May Board meeting, and selected meeting topics through September. Next month, we'll talk about wheat beers, to get you motivated to brew a wheat beer for the August Club-only competition. Tod Fitzsimmons, Erol Kilki, and Randy Barnes will combine to do the presentation.

In July, I will do a presentation on identifying flaws in beer. We will have a number of beer samples doctored with characteristic flavors and aromas to identify the flaws. This proved to be very popular in one of the recent BJCP study group sessions.

In August, we will highlight the beer judging process. We will focus on wheat beers (using beers entered for the Weiss is Nice Club-Only competition). We will judge the beers as a group exercise, going step-by-step through the AHA and/or BJCP score sheets to judge aroma and bouquet, appearance, flavor, body, and overall drinkability and impression. The identity of the brewers will be protected - we'll number the beers so that the brewer knows when his beer is being judged, but no one else will (except for the person assigning the numbers). Hopefully, we will have a white board or chalkboard so that we can tabulate everyone's scores to come up with a composite score. Everyone is encouraged to bring in his or her wheat beers to be judged. (We should have the leftover beers from those who entered the Club-Only competition.)

In September, esteemed mead and cidemaker Charles Hudak will do the feature presentation on ciders. This meeting will correspond with the apple-harvesting season.

FUTURE MEETING TOPICS

May	Recipe Formulation Methods
June	Wheat Beers
July	Doctored Beers (Identifying Flaws in Beer)
August	Communal Judging of Wheat Beers
September	Ciders

Club-Only Contests

Classic Pilsener

Classic Pilsener was the May Club-Only competition. Tim Lucas and Skip Virgilio judged ten entries on Monday, May 11. According to Tim Lucas, the top finishers were **Tod Fitzsimmons** in first (with a German Pilsener), Jon Peterson in second, and Greg and Liz Lorton in third. Jon entered both a Bohemian and a German Pilsener, as did Peter Zien and Harold Gulbransen. Bob Whritner and Pat McIlhenney each entered a Bohemian Pilsener

Weiss is Nice

The August Club-Only Competition is Weiss is Nice. This contest covers German-Style Wheat Beers, including Berliner Weisse, Weizen, Dunkelweizen, and Weizenbock. The timing is ideal, since wheat beers are the classic summer style. Now is the time to start brewing your entries. The rumblings through the club indicate that there will be quite a few entries for this contest.

This is the final event in the inaugural year of QUAFF's Club-Only competition. It has been very successful and we will definitely continue it next year. The winners in this year's contest will receive their awards at the annual QUAFF Oktoberfest picnic in a gala celebration.

QUAFF Quiz

In an effort to fill space in the newsletter (yes, I'm struggling to fill this issue), here is another in the sporadic series of beer quizzes. While these aren't the caliber of questions that you might see on the BJCP exam, hopefully they will stimulate your brain to learn more about beer.

1. What state in the United States has more breweries than any other state today?
2. What state in the United States has never had a brewery?
3. What is the only state in which brewpubs are illegal?
4. In what country is the most beer per capita consumed? (United States, Germany, Czech Republic, or Belgium)
5. In which country did Russian Imperial Stout originate? (Russia, Lithuania, England, Ukraine)
6. Who was the pitch man for Pabst Blue Ribbon in 1954?
7. Who said, "Once during Prohibition I was forced to live for days on nothing but food and water"?
8. Who was the first homebrewer elected president?
9. What president was a commercial brewer?
10. What was the first state to repeal its Prohibition enforcement?
11. When was Reinheitsgebot enacted?
12. When was Reinheitsgebot overturned?

Answers on page 4.

Current Club-Only Competition Standings (as of April 10, 1998)

	Points from last contest	Total Points
1. Harold Gulbransen	2	17
2. Greg and Liz Lorton	2	17
3. Peter Zien	2	14
4. Tod Fitzsimmons	5	14
5. Jon Peterson	4	5
6. Bob MacKay	1	2
7. Bob Whritner	1	1
8. Pat McIlhenney	1	1
9. Charles Hudak	-	1
10. Garth Jones	1	1

Local Beer News

Real Ale Festival at Pizza Port Carlsbad

The Pizza Port in Carlsbad is hosting the First Annual San Diego Real Ale Festival on Saturday, May 16, and Sunday, May 17. Over 20 different real ale casks are expected from San Diego area and Southern California breweries. There will be a special guest cask from Anderson Valley Brewing (from Boonville in Northern California). The event will run from 11:00 AM to 11:00 PM on both days. However, when casks are empty, that's it! (Therefore, come early to get the widest selection.)

Admission is \$2.00, gets you a quarter-pint tasting glass. Five-ounce samples are \$1.00, and full pints are available. There will also be raffle prizes on both days.

Pizza Port Carlsbad is located at 571 Carlsbad Village Drive, about a mile west of I-5, at the corner of Roosevelt Street. The phone number is (760) 720-7007. Also, special hotel rates are available for those of you who don't have a designated driver, or don't want to drive home, or want to stay over to enjoy both days. The rate of \$65 per night (single occupancy) is available at the Beach View Lodge in Carlsbad. To reserve your room, call (760) 729-1151.

The Real Festival is sponsored in part by White Labs Yeast of San Diego, Schreier Malting Company, and the Puterbaugh Farms Hop Direct (who will have free hop samples at the festival). *(And I sense the involvement of Tom Nickel in here someplace, too. - Greg)*

Charles Hudak returns to Amateur Status

Charles announced his resignation as the brewer of San Diego Brewing Company to QUAFF at the May Board (which coincidentally was held at San Diego Brewing). He is entering the world of computer tech support. San Diego Brewing Company's loss is the computer world's gain (and probably San Diego's economy too, since he says he'll get paid a lot more).

Del Mar Fair

As a reminder from last month, the Del Mar Fair Home Brew Contest will be held on Sunday, June 28, beginning at noon in the Paddock Stage Area (where it's been held the last few years). As usual, your entries will get you into the Fair for free. Professional brewers are not allowed to enter. Entry forms are due June 12 to the Del Mar Fair Entry Department, along with a \$5.00 processing fee (\$5.00 per entrant, not per entry). To obtain a Homebrew Contest brochure with entry form, send a self-addressed, stamped legal-size envelope to Home Brew Contest, Del Mar Fair Entry Office, P.O. Box 2663, Del Mar, CA 92014.

As was the case last year, the entry styles sort of follow the AHA styles, but with a few big exceptions. American Pale Ale is a single category and American Wheat is a single category. There is no American Amber category. (In the AHA, these three styles are all in the American-Style Ale category.) Each of the AHA's five stout subcategories is a single category for Del Mar. So without further ado, here are the categories:

Ale Division

- 1 Barley Wine
- 2 Belgian and French Ale
- 3 Belgian-Style Lambic
- 4 Mild and Brown Ale
- 5 Classic English Pale Ale
- 6 American Pale Ale
- 7 India Pale Ale
- 8 English Bitter
- 9 Scottish Ale
- 10 Porter
- 11 English and Scottish Strong Ale

Stout Division

- 12 Classic Irish Style Dry Stout
- 13 Foreign Style Stout
- 14 Sweet Stout
- 15 Oatmeal Stout
- 16 Imperial Stout

Lager Division

- 17 Bock
- 18 German Dark Lager
- 19 German Light Lager
- 20 Classic Pilsener
- 21 American Lager
- 22 Vienna/Märzen/Okttoberfest

Mixed Style Division

- 23 American-Style Wheat Beer
- 24 German Style Ale
- 25 German Style Wheat Beer
- 26 Smoked Beer
- 27 Fruit and Vegetable Beer
- 28 Herb and Spice Beer
- 29 Specialty Beer
- 30 California Common Beer

Mead Division

- 31 Traditional Mead and Braggot
- 32 Fruit and Vegetable Mead
- 33 Herb and Spice Mead

Only one entry is allowed per category listed above. This means, for example, that you can enter only a Belgian tripel or a Belgian wit, but not both in category 2. On the other hand, since each of five stouts is its own category, you can enter one in each of the styles (or as Duane Bonderson did last year, one in four different styles).

This year there will once again be a label contest. There will be two categories: hand-drawn and computer-generated. Entries must either be completely hand-drawn or completely computer-generated. Details about the contest are also included in the Home Brew Contest brochure.

The Fair's web address is <http://www.delmarfair.com>.

Last year QUAFFsters won 19 ribbons (plus two more in the beer label contest). We organized an awards table, and kept the audience up to date on how many QUAFF members won ribbons. In Classic Pilseners, we took four of the five ribbons, with Peter Zien taking first. In Barley Wines, we took three ribbons, with Tod Fitzsimmons taking first. The year before we even took the Sweepstakes (Best of Show).

If you haven't brewed and entered the Del Mar Fair, it can be a lot of fun. (Of course, for Liz and me, it's been a lot more fun the last two years than for the first two years we participated, when we didn't win anything at all.

QUAFF E-Mail Directory

Tod Fitzsimmons is compiling an e-mail directory of QUAFF members. If you are connected to the World Wide Web, and haven't already told him, send him an e-mail at quaff1@pipeline.com.

Incidentally, my new e-mail address is glorton@cts.com. And as always, contributions to this newsletter are always appreciated. Now you can e-mail them to me. And if you attach files, I use Microsoft Word 97. – Greg

WELCOME NEW MEMBERS

QUAFF is pleased to announce the following new members:

Sandra James

Alex Paradez

Steve Przywara (I missed Steve in last month's list)

Answers to the QUAFF Quiz

1. California
2. Mississippi (Legislation allowing brewpubs was recently enacted, effective July 1.)
3. Montana
4. Germany
5. England
6. Ronald Reagan
7. W. C. Fields
8. George Washington
9. Thomas Jefferson
10. Montana (1926)
11. 1516
12. 1987 (by the European Court in opposition to trade sanctions in the European Economic Community)

Most of these questions came from *the Ultimate Book of Beer Trivia*. A few came from the latest *Brewing Techniques*.

P.S. Contributions to the QUAFF newsletter are always eagerly accepted!

THE SAN DIEGO BREWING SCENE

BREW PUBS

Baja Brewing Company 203 Fifth Avenue (Gaslamp Quarter)	231-6667
Callahan's Pub and Brewery 8280A Mira Mesa Boulevard (Mira Mesa Mall)	578-7892
Coronado Brewing Company 170 Orange Avenue (Coronado)	437-4452
Del Mar Stuff Pizza Café & Restaurant 12840 Carmel Country Road (Carmel Valley)	481-7883
Dino & Luigi's Stuff Pizza 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	592-7883
Hang Ten Brewing 310 5 th Avenue (Gaslamp Quarter)	232-6336
Hops! Bistro & Brewery 4353 La Jolla Village Drive (UTC)	587-6677
Karl Strauss Brewery Gardens 9675 Scranton Road (Sorrento Valley)	587-2739
Karl Strauss Old Columbia Brewery & Grill 1157 Columbia Street (Downtown)	234-2739
Karl Strauss Brewery & Grill 1044 Wall Street (La Jolla)	551-2739
La Jolla Brewing Company 7536 Fay Street (La Jolla)	456-2739
Pizza Port/Carlsbad Brewery 571 Carlsbad Village Drive (Carlsbad)	(760) 720-7007
Pizza Port/Solana Beach Brewery 135 N. Highway 101 (Solana Beach)	481-7332
Rock Bottom Villa La Jolla and La Jolla Village Drive (La Jolla)	???-???
San Diego Brewing Company 10450 Friars Road (Mission Gorge)	284-2739
San Marcos Brewery & Grill 1080 W. San Marcos Boulevard	(760) 471-0050
Sports City Café and Brewery 8657 Villa La Jolla Drive	450-3463
Terrific Pacific Brewery & Grill 721 Grand Avenue (Pacific Beach)	270-3596

BREW-ON-PREMISES

Murphy's Custom Brewing 2640 Financial Court (Rose Canyon)	274-9696
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MICROBREWERIES

AleSmith Brewing Company 9368 Cabot Drive (Miramar) Brewers: Skip and Tod	549-9888 www.softbrew.com/alesmith <i>ESB, Golden Anvil, and rotating specials</i>
Stone Brewing Company 155 Mata Way, Suite 104 (San Marcos) Brewer: Steve Wagner	(760) 471-4999 www.stonebrew.com <i>Stone Pale Ale, IPA, Smoked Porter, Arrogant Bastard Ale</i>
Ballast Point Brewing Company 5401 Linda Vista Road, Suite 409	298-2337 http://www.homebrewmart.com
Brewer: Peter A'Hearn	<i>Belgian White, Copper Ale, N₂-tapped special, Barley Wine in Tasting Room</i>
Brewer's Union 5553 Kearny Villa Road Brewer: Josh Lippitt	278-2739 <i>Extra Pale Ale, Brown Ale Golden Ale</i>

HOME BREWING SUPPLIERS

American Homebrewing Supply 11404 Sorrento Valley Road, Suite 103, San Diego 92121	450-9746
Beer Crafts 843 W. San Marcos Blvd., San Marcos 92069	(760) 591-9991
Beer Crafts 2633 State Street, Carlsbad 92008	(760) 434-0435
Beer and Wine Crafts 450 Fletcher Parkway, El Cajon 92020	447-9191
Home Brew Mart 5401 Linda Vista Road, Suite 406, San Diego 92110	295-2337
Home Brew Mart 731 S. Highway 101, Suite 1B2, Solana Beach 92075	794-2739
U of Brew 9420 Activity Road, Suite A, San Diego 92126 http://keyinfo.com/beer/UofBrew/	578-9405

BEER SUPERSTORES

Beverages, & more! 8410 Center Drive (La Mesa) 212 N. El Camino Real (Encinitas) 11475 Carmel Mountain Road	461-6230 (760) 943-6631 673-3892
Mesa Liquor and Wine Company 4919 Convoy Street (Kearny Mesa)	279-5292

What's new? Call Greg or Liz Lorton at (760) 943-8280 with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news.

4/98

SUPPORT YOUR LOCAL BREWERY

QUAFF Board

President	Tod Fitzsimmons	536-9616	quaff1@pipeline.com
Vice President	Erol Kilki	464-1133	kilki@flash.net
Treasurer	Garth Jones	455-6853	
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
Membership	Randy Barnes	584-6571	rbarnes@sdccd.cc.ca.us
Activities	Peter Zien	546-7824	
Activities	Tim Lucas	274-4491	
Zymologist	Bob Whritner	458-9840	whbob@arcane.ucsd.edu
Gadget Guy	Dion Hollenbeck	459-8724	
Internet Guy	Harold Gottschalk	390-1753	heg@softbrew.com

QUAFF Web Site <http://www.softbrew.com/quaff>

Membership Information

Membership dues are \$15 per calendar year, due January 1 and expiring on December 31.
Make your check payable to Garth Jones.

Contributed Articles

Articles are encouraged and gratefully accepted, and are printed at the editor's discretion. Articles must be received no later than 12 days before the next meeting date to allow time for final editing, printing, and mailing in time for the meeting. Articles may be mailed to Greg Lorton, QUAFF Newsletter, 2602 La Ducla Lane, Carlsbad, CA 92009. E-mail contributions should be sent to glorton@cts.com.

POSTMASTER - Please deliver to the address on the stamped side! Thank You!

Greg Lorton
QUAFF Newsletter
2602 La Ducla Lane
Carlsbad, CA 92009

Next Meeting at
Callahan's Pub & Brewery
8280-A Mira Mesa Blvd.
(Mira Mesa Mall)
7:00 PM on
Tuesday, May 19