

QUAFF

Quality Ale and Fermentation Fraternity

August 1998

NEXT MEETING

Tuesday, August 18
7:30 PM Sharp
Callahan's Pub & Brewery
MEETING TOPICS

- **Beer Judging Techniques (with German Wheat Beers)**
- **Bring Your Homebrew!**

Future AHA Club-Only Competitions

Contest	Due to QUAFF	Contest Date
Best of Fest	October 6	Who knows?
If It's Not Scottish	December 1	Who knows?

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

August

- 18 August QUAFF Meeting at Callahan's (7:30)
- 28 QUAFF Wedding of the Millennium at Karienwiese

September

- 1 QUAFF Board Meeting at San Diego Brewing (6:00)
- 15 September QUAFF Meeting at Callahan's (7:30)
- 19 Barley Literates Oktoberfest Picnic
- 25 San Diego Festival of Beers (6:00 PM - Midnight)
- 26 QUAFF Oktoberfest Picnic at Santee Lakes

October

- 6 QUAFF Board Meeting at San Diego Brewing (6:00)
- 20 October QUAFF Meeting at Callahan's (7:30)

November

- 3 QUAFF Board Meeting at San Diego Brewing (6:00)
- 17 November QUAFF Meeting at Callahan's (7:30)

December

- 1 QUAFF Board Meeting at San Diego Brewing (6:00)
- 15 December QUAFF Holiday Party at AleSmith (7:30)

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Oktoberfest

It may only be August, but if you don't have an Oktoberfest ready, now is the time to brew one. The AHA Club-Only competition for October is (not surprisingly) Best of Fest. This contest covers the Märzen/Oktoberfest style as well as the Vienna style.

Historically, Märzen/Oktoberfest beer was brewed at the end of the brewing season in Bavaria (late winter and early spring), and then stored in cold caves for consumption during the summer. (Märzen refers to the month of March in German.) As the new brewing season began in Bavaria, the Oktoberfest was the big party where the remainder of the beer was finished off.

The original Oktoberfest was held as part of the wedding of Crown Prince Ludwig to his bride, Theresa, in Munich in 1810. The Oktoberfest is now held at the huge fairgrounds at Theresienwiese in Munich. It runs for 16 days (covering three weekends), ending on the first Sunday in October. This year, it's September 19 through October 3. Rumor has it that San Diego's very own Crown Prince Tod will celebrate his betrothal to Princess Kari with a 17-day celebration beginning on the last Friday in August (August 28) and ending on Sunday, September 13. The event will be commemorated forever after as Septemberfest. Cuvier Park in La Jolla will be renamed Karienwiese in honor of the event. AleSmith Brewing will surely drain their caves of summer beer for this event. For more information, call the QUAFF 24-hour hotline at (619)... (Oops! - GL).

The Märzen/Oktoberfest once was two separate styles (at least as far as the AHA was concerned), but there was plenty of overlap. The Märzen and Oktoberfest are now handled as a single style for the purposes of American homebrewing competitions, although the style description still suggests that there are differences: *Märzens are characterized by a medium body and a broad range of color. Oktoberfests can range from golden to reddish brown. Sweet or toasty maltiness should dominate slightly over a clean hop bitterness. Malt character should be toasted rather than strongly caramel. Hop aroma and flavor should be low but notable. Fruity esters are minimal, if perceived at all. Diacetyl and chill haze should not be perceived.* The BJCP style guidelines add that Vienna and Munich malts should be used and that German hops are required. Of course, as a lager, lager yeasts are called for. White Labs recommends its German Lager yeast (WLP830) and Wyeast recommends their Munich Lager yeast #2308.

The original gravity range is 1.050-1.056 (AHA) and 1.050-1.060 (BJCP).

SPENT GRAINS

Notes from the July Meeting

recorded by Greg Lorton

President Tod Fitzsimmons called the meeting to order precisely at 7:37 on July 21 in the Back Area of Callahan's Pub and Brewery in Mira Mesa. Joining the meeting as guests were Don Denis, Mark Levin (both of Qualcomm) and Andy Schwartz (brewer at the Del Mar Stuff Pizza). For this meeting, we had a pretty good turnout.

Yours truly reported on a visit to Bavarian Lager Cellar and Il Vicino in Albuquerque. Bavarian Lager Cellar featured (not surprisingly) four lagers and an altbier and a hefeweizen. Il Vicino had a variety of ales, including a brown ale and an IPA that have won medals at the Great American Beer Festival. Both brewpubs have a beer in the finals of the 1998 World Beer Cup, but neither was on tap. Don Denis and Erol Kilki both reported on the brewpub at the Monte Carlo hotel in Las Vegas. Erol also talked about the Holy Cow! Brewpub in Las Vegas.

Andy Schwartz talked about the San Diego Brewers Guild, describing their decision to open it up to participation by homebrewers. (See article later.) Also, first round winners in the AHA National Homebrew Competition were announced, along with the winners in the Del Mar Fair.

The feature presentation was a fun-filled stroll through the wonderful world of beer flaws and doctored beers, facilitated by yours truly.

The July Beverage List

Rick Steele	Weizen
Peter Zien	English Light Mild
Jeff Majors	Budvar (the real thing)
Jeff Majors	Pale Ale
Don Denis	Scotch Ale
Roger Wammack	Maibock
David Adkins	American Amber IPA
Jim Przywara	Cider
Mark Levin	Brown Porter
David Adkins	Stout
Rick Steele	Coffee Stout
Don Denis	IPA

FUTURE MEETING TOPICS

August	Communal Judging of Wheat Beers
September	Ciders
October	Brewing Holiday Beers
November	Do's and Don'ts for Competitions
December	Annual Holiday Party

Beer Judging Techniques This Month

This month we will talk about beer judging techniques, how the score sheets are filled out, and what to look for when judging beers. We will use the entries in the August Club-Only competition for Wheat Beers as test cases.

The 1998 AHA "Homebrew Express" National Convention in Portland

by Peter Zien

The American Homebrewers Association's annual convention was held July 22 -24 in Portland. I had never attended an AHA convention, and with QUAFF having seven second-round entries in the National Homebrew contest (which was judged at the convention), I thought this would be a good year to go. The convention and the various activities didn't disappoint.

After arriving on Thursday, I quickly checked in and made my way to the Hospitality Suite hosted by a local homebrew club, The Oregon Brew Crew. While sipping a nicely made IPA, I found Bob Whritner drooling over a \$6,000 brewing system. He had been busy judging the stout and mead categories at the convention, as well as attending the various seminars. Bob says "Hi!" to everyone and that he will be in town for the August QUAFF meeting.

That afternoon I attended an interesting talk on water treatment followed by a discussion of high-gravity beers by the head brewer at "Hair of the Dog" Brewing Co. If you've ever tried their beer, you would know that this was the right man for the talk! Their beers have O.G.s starting in the 1.070s and going as high as 1.104. Fred Eckhardt, renowned author, was in attendance as we sampled their strongest beer, aptly named "Fred" (O.G. 1.104). Fred was heard to comment, "This is great lawn-mower beer, if you don't mind passing out while mowing the lawn!"

Another seminar was a panel discussion on typical beer flaws found by competition judges. The panel consisted of National, Master, and Grand Master BJCP judges. The list of flaws ranged from flavor faults (DMS, diacetyl, phenolic) to poor fill-levels and wrong category for the beer problems. The final workshop was conducted by members of the Oregon State University Fermentation Department and dealt with off-flavor beer aromas. It was similar to Greg Lorton's demonstration of off-flavors at the July QUAFF meeting, but focused on the aromas rather than the taste of the flaws.

The final day included a Homebrewers Expo with lots of gadgets, toys, and tastings available. Many popular product lines set up booths, including Chris White and his White Labs Yeast Company from San Diego. T-shirts, extracts, pint glasses, hops, hats, and gadgets were everywhere - sort of a Homebrewers toy store!

The convention concluded with the results of the AHA National Homebrew Contest. I anxiously listened as the QUAFF categories were announced, but unfortunately for Greg, Tod, Harold, and me, it was not to be this year. Hopefully next year QUAFF will have more second round beers and will bring home the gold!

The convention was quite an insight into the homebrewing industry. I learned a lot and had a great time tasting beers and meeting people. Perhaps for next year, QUAFF members could organize a group and receive air and hotel discounts. I know that we would all have a great time!

Club News

Board Nominations

We're looking for fresh meat for the Board. Several current members have requested to step down (probably to be denied by the Board). However, if they threaten with a lawyer or something, we are looking for potential new Board members. (Actually, we're always looking for new Board members to help steer this ship.) Nine individuals have been suggested as potential fodder: Harold Gulbransen, Charles Hudak, Sandy James, Bob MacKay, Sean Murphy, Alex Paradez, Jon Peterson, Dan Sherman, and Roger Wammack. A few of you have already expressed interest. In any event, please let one of the Board members know if you are interested or not. (No need to tell us, Harold, you've already been drafted!) If your name isn't on this list and you're interested, please contact a Board member.

The main jobs of the Board members are planning and coordinating QUAFF's various activities. Much of this is done while sitting around San Diego Brewing once a month and sampling beers.

QUAFF Gets Four New Beer Judges

Four QUAFF members bellied up to the beer-judging bar and became San Diego's latest addition to the Beer Judge Certification Program. Peter Zien, Randy Barnes, and Erol Kilki all scored above 80, which places them at the national judge level, once they earn enough judging points. Tod Fitzsimmons scored to place at the certified judge level (70 or higher). Congratulations to Peter, Randy, Erol, and Tod.

Local Beer News

San Diego Brewers Guild

Andy Schwartz (brewer at Del Mar Stuff Pizza) was a guest at the July meeting, and made a presentation about the San Diego Brewers Guild's outreach program. The Brewers Guild is giving the homebrewers of the area the opportunity to participate in many of the Guild's events. The Guild sponsors many local events (e.g., the recent golf tournament), and is planning on hosting many more. They will assume a greater role in events like the recent Cask-Conditioned ale weekend at Pizza Port Carlsbad and the Strong Ale Festival.

Homebrewers can become ex-officio members by giving \$10 to the San Diego Brewers Guild. For the \$10, homebrewers will receive an attractive T-shirt, and will be notified of upcoming Guild events. For more information, contact Andy at Del Mar Stuff Pizza at 481-7883.

AleSmith Wins at California State Fair

AleSmith Brewing took first place in the Belgian and French Ale category of the California State Fair commercial beer competition. Congratulations to Skip Virgilio and Tod Fitzsimmons. Sudwerk Privatbrauerei Hübsch of Davis was the big winner with four firsts in European Pilsener, German Amber Lager, Bock, and German Wheat Beers.

San Diego Festival of Beers

September 25th - San Diego Festival of Beers: The 4th Annual San Diego Festival of Beers will be held in downtown San Diego (next to Karl Strauss Brewery & Grill) on Friday, September 25, 1998 from 6pm until midnight. There will be around 50 breweries represented, live entertainment and the world's largest Barbecue grill will be cooking up Johnsonville Sausages. The event cost is \$15 and you may need to buy some extra tasting tickets. This is a true fund-raising event put on by San Diego Professionals against Cancer (SDPAC). For further information call 619.672.3972 or e-mail doc@adnc.com. Submitted by Tod Fitzsimmons.

Winemaking Class in El Cajon

For those of you who are interested in diversifying into winemaking, Fred Gans of Temecula will be teaching a winemaking class in El Cajon on August 15 and 22. The classes will be held next door to Beer & Wine Crafts (at the old Eagleson's location), and will run from 11:00 until about 2:00 or 3:00. Keeping it simple with lots of helpful hints to produce the award winning wines like he makes, this will be most valuable to both beginner and experienced. This is open to all who desire to improve their skills in home winemaking. Make checks to Fred Gans for \$10.00 for each person attending. Fred is an award winner at both Del Mar and the Orange County Fair competitions.

From the vine to the bottle... a fun course for all.

Government-Mandated Homebrew Bottle Labels

Rick Steele provided the following government's suggestions for warnings on homebrew bottles (in David Letterman order).

13. WARNING: Consumption of alcohol may make you think you are whispering when you are not.
12. WARNING: Consumption of alcohol is a major factor in dancing with a "white man's overbite"
11. WARNING: Consumption of alcohol may cause you to tell the same boring story over and over again until your friends want to SMASH YOUR HEAD IN.
10. WARNING: consumption of alcohol may cause you to thay shings like thish.
9. WARNING: Consumption of alcohol may lead you to believe that ex-lovers are really dying for you to telephone them at 4:00 AM.
8. WARNING: Consumption of alcohol may leave you wondering what the hell happened to your pants.
7. WARNING: Consumption of alcohol may cause you to roll over in the morning and see something really scary (whose name and/or species you can't remember).
6. WARNING: Consumption of alcohol is the leading cause of inexplicable rug burns on the forehead.
5. WARNING: Consumption of alcohol may create the illusion that you are tougher, handsomer and smarter than some really, really big guy named Chuck.
4. WARNING: Consumption of alcohol may lead you to believe you are invisible.
3. WARNING: Consumption of alcohol may lead you to think people are laughing WITH you.
2. WARNING: Consumption of alcohol may cause an influx in the time-space continuum, whereby small (and sometimes large) gaps of time may seem to disappear.
1. WARNING: Consumption of alcohol may actually cause pregnancy.

Club-Only Contests

Weiss is Nice

An unprecedented 20 entries were received from 9 brewers for this fiscal year's final QUAFF Club-Only competition. Harold Gulbransen took first with a Weizen, thus clinching the overall annual Club Only QUAFF competition. Jon Peterson finished second with a Weizen, and Peter Zien took third with a Berliner Weisse.

In the overall annual competition, Harold's strong move at the end pulled him away from a tight pack. Greg and Liz Lorton held off Peter Zien and Tod Fitzsimmons to finish second, third, and fourth, respectively.

Final 1998 Club-Only Competition Standings

	Points from final contest	Total Points	Total Beers Brewed
1. Harold Gulbransen	8	25	12
2. Greg and Liz Lorton	3	20	11
3. Peter Zien	5	19	11
4. Tod Fitzsimmons	4	18	10
5. Jon Peterson	3	8	4
6. Bob MacKay	-	2	2
Pat McIlhenney	1	2	2
8. Bob Whritner	-	1	1
Garth Jones	-	1	1
Charles Hudak	-	1	1
Randy Barnes	1	1	1
David Adkins	1	1	1
Rick Steele	1	1	1

Brewing To-Do List

- The **Barley Literates** are holding their Oktoberfest picnic on September 19. And they've sanctioned their contest with the AHA. Why don't we sneak in and win all their prizes?!
- The QUAFF **Oktoberfest** picnic is about two months away. Now is the time to start brewing your dozen entries in the contest. Stay tuned for details on categories.
- **Best of Fest** is the October Club-Only Competition. This contest covers AHA category 17 (Vienna and Märzen/Oktoberfest). No details yet from the AHA.
- **If It's Not Scottish** is the December Club-Only Competition. This contest includes AHA category 8 (Scottish Light ale, Scottish Heavy Ale, and Scottish Export), and category 10b (Scotch Ale). No details yet from the AHA.

WELCOME NEW MEMBERS

We are pleased to welcome Ron & Sheri Menelli to QUAFF. (And that's the correct spelling.)

Editor's Note

Thanks for the onslaught of contributions from Peter Zien, Rick Steele, Tod Fitzsimmons, and Audry Eckblom. Contributions are always gratefully appreciated. - Greg

Support the Hobby! Support Your Local Homebrew Supply Store!

Homebrew supply stores offer more than just retail products. A good homebrew supply store will offer advice, support, and wisdom gleaned from years of experience. The price of homebrew supplies includes those services for free.

Homebrew supply stores are also the front line in the marketing and promotion of home brewing as a hobby. Without them, it would be much more difficult to attract new brewers, and new brewers improve life for us all. New brewers inspire suppliers to develop new products and to improve existing products. Thanks to the increase in the number of home brewers over the past 5 to 10 years, we've seen incredible growth in the number and quality of products available. New brewers also inspire new and better information services (magazines, for example).

So if you stumble upon an option that can save you a few cents per pound of malt, or if you can get the fitting at the local hardware store, consider the greater good of the hobby and of your fellow brewer. Buy it from a homebrew supplies retailer. Your beer will taste better for it.

From the 1998 Brewers' Market Guide, submitted by Audry at Beer and Wine Crafts.

5th Annual Queen of Beer Competition

Ladies (and NOT gentlemen) Fire up those Kettles!

Competition Announcement: The Hangtown Association of Zymurgy Enthusiasts (H.A.Z.E.) of Placerville, California is pleased to announce the Fifth Annual Queen of Beer Women Only Homebrew competition. This event is sanctioned by the American Homebrewers Association and will be judged by BJCP judges.

Eligibility - The Queen of Beer Women's Homebrew Competition is open to all non-commercial, home brewed beers, meads and ciders produced by persons of the female gender (drag queens are NOT eligible). Beers produced by or with the assistance of persons of the male gender are NOT eligible. "Assistance" is defined as: coaching during the brewing process, measuring ingredients, performing chemical reaction and /or timing calculations, racking, bottling or in any other way manipulating wort or fermented product. Lifting of heavy equipment or full brewing vessels, milling of grain, and operation of a capper device ARE permitted. Female competition judges are eligible and encouraged to enter in categories other than those they will be judging.

Summary of entry information: Entries are \$5 each and should be mailed to Jack Russell Brewing Co., 2380 Larsen Drive, Camino, CA 95709 between September 16 and 26, 1998. Final judging will be held October 10, 1998 at the Brewery. Entry forms, style sheets and competition details will be available very soon at our web site: <http://haze.innercite.com>.

Competition coordinators: Nora Seeley nseeley@level1.com and Beth Zangari zangari@ns.net can provide additional information and are both registering judges for the competition.

Want another newsletter? Stop by American Homebrewing Supply and sign up for Vance Hiler's "American Home Brewing Gazette." American Home Brewing Supply is located at 11404 Sorrento Valley Road, #103 (front of the building).

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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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.

8/98

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 http://www.homebrewmart.com	298-2337 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 and Wine Crafts 460 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

**SUPPORT YOUR
LOCAL BREWERY
and Supply Shop**

QUAFF Board

President	Tod Fitzsimmons	536-9616	quaff1@pipeline.com
Vice President	Erol Kilki	464-1133	kilki@flash.net
Treasurer	Garth Jones	455-6853	chotsie@aol.com
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
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Activities	Peter Zien	546-7824	
Activities	Tim Lucas	274-4491	tlucas@abac.com
Zymologist	Bob Whritner	(760) 648-7010	whbob@arcane.ucsd.edu
Gadget Guy	Dion Hollenbeck	459-8724	hollen@woodsprite.com
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)
7:30 PM on
Tuesday, August 18