

QUAFF

Quality Ale and Fermentation Fraternity

January 1999

HOPPY NEW YEAR

NEXT MEETING

Tuesday, January 19
7:30 PM at Callahan's

MEETING TOPICS

- Trappist Ales, by Peter Zien and Harold Gulbransen
- Bring Your Homebrew

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Contest Date
Specialty Beers	January 29	February 8
Belgian Ales	March 6 (AFCHBC)	end of March
Bocks	May 18	end of May
Meads	July 20	early August
Porters	September 25	October 9
Scotch/Old Ales	November 16	early December

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

January

- 19 January QUAFF Meeting at Callahan's (7:30)
- 23 January Brewing Party at Harold Gulbransen's
- 29 QUAFF Board Meeting at San Diego Brewing (6:00)

February

- 15-26 Entry window for 6th Annual AFCHBC
- 16 February QUAFF Meeting at Callahan's (7:30)
- 27 QUAFF Board Meeting/Bottle Processing (AleSmith)

March

- 6 6th Annual America's Finest City Homebrew Competition
- 16 March QUAFF Meeting at Callahan's (7:30)

April

- 4 QUAFF Board Meeting at San Diego Brewing (6:00)
- 18 April QUAFF Meeting at Callahan's (7:30)

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Ancient, Medieval, and Indigenous Beers

For the 6th Annual America's Finest City Homebrew Competition we've decided to add an unusual twist. As a special category, we will feature homebrewed renditions of ancient, medieval, and indigenous beers. This category is intended to encourage the brewing of fermented beverages that pay homage to the historic roots of brewing. Most historic styles predate the use of hops in the brewing process. Therefore, other means of bittering and flavoring should be utilized. Any hop character should be kept low, or even absent. Herbs, spices, other plant material, or other characteristic ingredients are acceptable, to the extent that their use is legal and contribute to descriptive profile of the beer, and the beer is drinkable.

Original gravity, color, bitterness, and final gravity measures should reflect the traditional requirements where applicable. The following sources are recommended for the brewer wishing to brew in this category:

- The Beer Drinker's Bible, by Gregg Smith and Carrie Getty
- The Homebrewer's Garden, by Joe Fisher and Dennis Fisher
- Sacred and Herbal Healing beers: The Secrets of Ancient Fermentation, by Stephen Harrod Buhner

Beverage examples for this category include, but are not limited to: Sahti (Finland), Sorghum Ale (South Africa), Speltbier (Dutch), Spruce Beer (American), Gotlandsdricka (Scandinavia), Heather Ale (Pre-Celtic Picts), Mumm (England and Germany), Roggenbier (Germany), Chicha De Jora (Peru), Manioc Amazon Beer (Brazil), Gruit (Germany), Jena Beer (Germany), Kava (Polynesia), Sikaru (Mesopotamia), and Kvas (Russia).

This category for the competition is the brainchild of Peter Zien and Harold Gulbransen.

1999 Dues are Due

Your 1999 QUAFF membership dues are now due. Bring your check for \$20 (payable to Garth Jones) to the next meeting, or mail it to Garth at 3297 Caminito Ameca, La Jolla, CA 92037.

Brewing Party at the Gulbransens
on January 23
See Page 2 for details

SPENT GRAINS

Notes from the December Holiday Party

by Greg Lorton

In the rich QUAFF tradition, the December meeting was disguised as the Holiday Party at AleSmith Brewing. The party featured good food and a variety of excellent homebrews and commercial holiday beers. Although I was taking notes like crazy about which beers were available, I'm sure I missed some, for which I apologize!

Thanks to AleSmith for once again hosting a great Holiday Party. Thanks to Sandy James for handling the turkey main course, and thanks to everyone who brought beer and food!

Harold Gulbransen
Chris Toth
Rich Link
Greg and Liz Lorton

Holiday Ale
Scottish Ale
Smoked Barley Wine
Still Braggot

plus the following commercial beers

Sierra Nevada Celebration Ale
Ayinger Celebrator
Affligem Tripel
Vermont Amber Cider and Light Cider
North Coast Old Rasputin Russian Imperial Stout
North Coast Wintertime Ale
Pyramid Snow Cap Ale
Humboldt Winter Nectar
Redhook Winterhook
Portland Winter Ale
Anderson Valley Winter Solstice
Temecula Valley Pale Ale
Coastal Fog Winter Ale
Hibernator Winter Ale
Boulder Brewing Igloo Ale
Samuel Adams Winter Lager
Saint Landelin
Westvleteren 12

Club News

In light of further Tuesday night teaching conflicts for yours truly and also class conflicts with Charles Hudak, the Board has agreed to reschedule the next Board meeting to Friday evening, January 29 at AleSmith, beginning at 5:30. For February, we expect to combine a Board meeting with the AFCHBC entry processing on Saturday, February 27, also at AleSmith. I expect to be out from under the Tuesday night teaching after March 23. Unfortunately, I will miss the next three regular meetings! — Greg Lorton

BJCP Class?

Are you interested in a BJCP class/exam? Let Peter Zien or Greg Lorton know. We've just started talking about doing this again, and we want to know if there is enough interest. A couple of people have asked about it. Our last BJCP study group was held last spring, with the exam in May.

January Brewing Party

Harold Gulbransen will be hosting the traditional QUAFF January Party on Saturday, January 23 at his home on 6746 Edinburgh Court. Harold is picking up the January party tradition from Bob and MaryJo Whritner, who have departed from their University City home for the wilds of June Lake.

The party will begin with a communal brew beginning at 10:00 AM. Plans for the brew were discussed at the January Board meeting, and it looks like we may be brewing as much as 30 gallons this year. As a departure from previous parties, interested brewers may bring a carboy to take home some of the wort to ferment.

One of the goals of the brew is to experiment with a bunch of different yeasts to identify the characteristics that different yeasts contribute to the same wort. Our initial plans are to brew a middle-of-the-road amber wort, not too aggressively hopped, that might be suitable for an amber ale, ESB, Scottish export, Oktoberfest, California common, or a Belgian pale ale. (Reserve some of the wort by calling or e-mailing Harold Gulbransen — phone and e-mail address are on the back page of this newsletter. First-come, first serve.)

This will be a great opportunity to kibbitz about brewing techniques and styles, and to view the set-up of last year's leading bronze medalist in the AFCHBC (also AHA Club-Only silver medalist and National Homebrew Competition bronze medalist).

The party will also include a pot luck evening get together beginning around 4:00 for those who can't make the morning and afternoon brewing session. QUAFF will provide chicken to be barbecued, and members are asked to bring a salad, side dish, and/or dessert. Harold will be barbecuing the chicken on his heavy-duty barbecue, suspected to be salvaged space shuttle booster parts. Members who are brewing may want to consider bringing food and/or munchies for the brewing session, also. And as usual, bring homebrew!

The Gulbransens are located in the Del Cerro area of San Diego, close to Lake Murray and not far from SDSU. Take I-8 to the College Avenue offramp. Go north on College about half a mile to Del Cerro Blvd, and turn right. Go east on Del Cerro as it turns north, and turn left onto Edinburgh Court, looking for 6746.

Trappist Ales at the January Meeting

Peter Zien and Harold Gulbransen will team up to talk on Trappist ales at the next meeting at Callahan's on January 19. Peter and Harold are both devotees of the style, and Harold is one of those lucky individuals who have had the opportunity to sample Trappist ales at the source.

Brewing To-Do List

- Hopefully you've been brewing for the **6th Annual America's Finest City Homebrew Competition**. Time is starting to run out. Judging will take place on Saturday, March 6 (and possibly Friday evening, March 5). We will be using the 1998 AHA Style Guidelines. Check out www.softbrew.com/afchbc for details.
- The next AHA Club-Only competition is **You're Special to Me** (Specialty and Experimental Beers). We'll judge these beers at the February 2nd Board meeting. Specialty Beers (AHA Category 23) may include special or unusual ingredients (not counting spices, fruits, vegetables, or herbs) or have been brewed with an unusual process.
- In March, **Why Don't We Do It in the Robe** will be the Club-Only competition. (*I don't make these names up! - GL*) This contest covers Belgian and French Ales (AHA Category 2). We expect to select QUAFF's highest finisher in Belgian and French Ales in the AFCHBC as our representative.
- The **AHA National Homebrew Competition** entries are due between March 29 and April 9 at regional sites that will be determined soon.
- In May, the club-Only competition is **Bockanalia**, covering the German-Style Bock category (AHA Category 12).
- The **Del Mar Fair** is usually at the end of June. This homebrew contest is one of the biggest in the state and is often a source of pride for QUAFF.
- In August, **It's a Mead, Mead, Mead, Mead World**. This will include Traditional Meads, Fruit and Vegetable Meads, and Herb and Spice Meads (AHA Categories 25, 26, and 27).

Club-Only Contests

Specialty Beers

The next AHA Club-Only Competition (You're Special to Me) is for Specialty and Experimental Beers. Entries are due at the Board meeting at AleSmith Brewing on Friday evening, January 29.

Scottish/Scotch Ales

There is no news yet from the AHA about the "If It's Not Scottish" competition. Harold Gulbransen's Scottish Export ale was selected as the QUAFF representative.

1999 Club-Only Competition Standings

	Points from last contest	Total Points	Total Beers Entered
1. Harold Gulbransen	7	11	3
1. Peter Zien	4	11	3
3. Chris Toth	2	2	1
3. Randy Barnes	0	2	1
3. Greg and Liz Lorton	1	2	2
6. Erol Kilki	0	1	1

FUTURE MEETING TOPICS

January	Trappist Ales
February	Meads
March	Brewing Shortcuts
April	Yeasts

6th Annual AFCHBC Update

by Greg Lorton

Site Selection is Near

We seem to be close to locking in the contest site. Thanks to initial recon by Randy Barnes, and follow-up by Frank Leers, the Saturday judging for the America's Finest City Homebrew Competition will likely be held at the Portofino clubhouse, located within the Portofino development in Tierrasanta. (Frank lives in this development.)

To get to the clubhouse, take I-15 to the Balboa Avenue/Tierrasanta Boulevard offramp. Go east on Tierrasanta about a mile to Esplendente Boulevard (the first light after Santo Road. Turn left on Esplendente and drive a couple hundred feet until it ends at Escobar Drive. The clubhouse is in the small park at the intersection of Esplendente and Escobar. The clubhouse will accommodate the 50 judges and 20 stewards and staff estimated that we will need for the competition on Saturday.

It is conceivable that we may have a Friday evening judging session, as we did last year. This would be done if we get more entries than we have judges for Saturday. If so, we'll judge smaller categories on Friday evening. Although we haven't selected a location yet for judging on Friday evening, Sandy James has graciously offered the use of her home. If her sanity returns before then, we may use AleSmith. (AleSmith will be used for storing entries in any event.)

Judges and Stewards Needed

The online registration of judges and stewards is now open on the competition website (www.softbrew.com/afchbc). As of January 10, 15 people had registered online for judge, steward, and staff positions. Four other people have indicated an interest in participating as judges or staff, including two judges who have conditionally signed up, but may have conflicts. So we now stand at 17 firm judges and stewards, plus 2 probables. However, we ideally should have about 40 to 50 judges and 15 to 20 stewards. So please let me know if you can help out.

Last year we had 47 judges, of which 21 were San Diego County residents, 8 from LA and Orange counties, 1 from Palm Springs, 2 from Santa Barbara, 5 from central and northern California, 5 from Arizona, 3 from Nevada, 1 from Texas, and 1 from Pennsylvania. We've recently sent out postcards inviting all 385 BJCP judges in California, Nevada, and Arizona to join us. But, we expect the greatest participation from San Diegans. (Approximately 20 BJCP judges live in San Diego County, thanks largely to the two BJCP exams held here in the last 2½ years.) So sign on! The online entry is very easy, or you can call me at (760) 635-0528 (days), (760) 943-8280 (evenings), or e-mail me at glorton@cts.com.

Local Beer News

Strong Ale Festival Recap

reported by Greg Lorton

The Second Annual Strong Ale Festival, held again at the Pizza Port in Carlsbad on Saturday, December 5, and Sunday, December 6, was a rousing success. Tom Nickel (QUAFF member and brewer at the Del Mar Stuff Pizza) and Tomme Arthur (brewer at Pizza Port Solana Beach) were the organizers. White Labs sponsored the event.

The festival brought in 24 exemplary strong beers. (Three additional beers were scheduled, but didn't make it.) According to Tom Nickel, the winner of the People's Choice award was Santa's Little Helper, brewed by Tomme Arthur of Pizza Port Solana Beach. AleSmith (Skip and Tod) took both second and third place with their Belgian Strong Ale and J.P. Gray's Wee Heavy Scotch Ale. (Their Scotch Ale won last year's People's Choice award.) Locally brewed beers were entered by AleSmith, Ballast Point, Hang Ten, Hops!, La Jolla Brewing, Rock Bottom, Pizza Port Carlsbad, Pizza Port Solana Beach, San Diego Brewing, Del Mar Stuff Pizza, and Stone Brewing. Strong beers from afar included Avery Brewing (Boulder, CO), B.J.'s (Brea), B.J.'s (Boulder, CO), Hair of the Dog (Portland), Lefthand Brewing (Longmont, CO), Oasis Brewpub (Boulder), Rock Bottom (Irvine), Russian River Brewing, and Sierra Nevada.

Liz and I made it to the festival on Sunday afternoon. By then several of the favorites had disappeared, including the Belgian Strong from AleSmith and Oasis. Brian Rezac of the AHA was serving beer on Sunday afternoon, and we had a chance to talk briefly with him. He personally delivered the Colorado entries. We ended up trying 14 beers. All were great (no duds!), but our personal favorites were the 1999 Bigfoot from Sierra Nevada and the Avery Hog Heaven Barleywine. Liz and I are suckers for Belgian ales, but there weren't any available by the time we got there!

Now we'll wait for the Second Annual Real Ale Festival to be held in the Spring.

Temecula Festival News

Rich and Teresa Link recently reported that the Southern California Homebrewers Festival will be held on Saturday, May 8 at Lake Skinner. This is a week later than the traditional first Saturday in May, because of a scheduling conflict with the Temecula wine and balloon festival already scheduled on May 1.

QUAFF camp counselor reports that reservations are already being accepted for the nearby campgrounds. Call or e-mail Randy for details.

Upcoming Competitions

1999 National Homebrew Competition

The American Homebrewers Association has announced the 1999 National Homebrew Competition. The finals will be held in Overland Park, Kansas. First-round sites will be announced in March. First round entries will be accepted between March 29 and April 9 at the designated first-round site. In addition to selecting the Homebrewer of the Year award and winners in the 28 AHA categories, the National Homebrew Competition is the final step in determining the Homebrew Club of the Year, based on points accumulated by winning ribbons in the Club-Only competitions and the NHC. With Harold's second-place national finish in Weiss is Nice competition, we are already accumulating points!

Last year, QUAFF represented itself respectably in the first rounds, with Peter Zien, Tod Fitzsimmons, Harold Gulbransen and Greg and Liz Lorton taking home awards. Peter and Tod won first place ribbons. Unfortunately, none of us succeeded in the finals.

Bay Area Brew Off

The Draught Board (East SF Bay) will be holding the Bay Area Brew Off on February 6, 1999. Entries (\$6/entry) will be accepted from January 12 to 23 at HopTech HomeBrew Supplies, 3015 Hopyard Road, Suite E, Pleasanton, CA 94588. The categories for this contest are as follows (one entry per category):

American Pale Ales

American Pale Ale
American Amber Ale

Dark Lagers

Traditional Bock
Helles Bock/Maibock
Doppelbock
Vienna
Märzen/Oktobfest
Münchener Dunkel
Schwarzbier

Mead

Traditional
Metheglin
Melomel
Pymet
Cyser
Hippocras

English Pale Ales

Ordinary Bitter
Special (Best Bitter)
Extra Special Bitter
India Pale Ale

Porters

Brown Porter
Robust Porter

Stouts

Irish-Style Dry Stout
Foreign-Style Stout
Sweet Stout
Oatmeal Stout

Barleywine/Wheatwine

Barleywine
Wheatwine

Holiday Beer

For more details, call Greg Lorton at (760) 635-0528.

Evan Erol Kilki

Congratulations to Linda and Erol Kilki on the birth of Evan Erol Kilki on January 9. Evan weighed in at 6 pounds 5 ounces, and expressed a desire for milk stout (another non-hophead in the making).

THE SAN DIEGO BREWING SCENE

Brewpubs

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 Stuft Pizza Café & Restaurant 12840 Carmel Country Road (Carmel Valley)	481-7883
Dino & Luigi's Stuft Pizza 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	592-7883
Gordon Biersch 5010 Mission Center Road (Mission Valley)	???-???
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 8980 Villa La Jolla Drive (La Jolla)	450-9277
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.

12/98

Microbreweries

AleSmith Brewing Company 9368 Cabot Drive (Miramar) Brewers: Skip and Tod	549-9888 www.softbrew.com/alesmith <i>ESB, Golden Anvil, Nautical Nut Brown, 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>

Homebrewing Suppliers

American Home Brewing 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 http://www.beercrafts.com
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 http://www.homebrewmart.com
U of Brew 9420 Activity Road, Suite B, San Diego 92126 e-mail: uofbrew@pipeline.com	578-9405 http://www.uofbrew.com

Beer Superstores

Beverages, & more! 8410 Center Drive (La Mesa) 212 N. El Camino Real (Encinitas)	461-6230 (760) 943-6631
11475 Carmel Mountain Road	673-3892
Mesa Liquor and Wine Company 4919 Convoy Street (Kearny Mesa)	279-5292
Iowa Meat Farms 6041 Mission Gorge Road	281-5766

**SUPPORT YOUR
LOCAL BREWERY**
and Supply Shop

QUAFF Board

President	Tod Fitzsimmons	536-9616	quaff1@pipeline.com
Vice President	Peter Zien	546-7824	pz.jdzinc@worldnet.att.net
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Gadget Guy Emeritus	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 \$20 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
7:30 PM on Tuesday, January 19
At Callahan's Pub and Brewery
8280 A Mira Mesa Boulevard
San Diego