

QUAFF

Quality Ale and Fermentation Fraternity

May 1999

NEXT MEETING

Tuesday, May 18
7:30 PM at Callahan's

MEETING TOPICS

- BJCP Overview, by Peter Zien
- Bring Your Homebrew

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Meads	July 20	early August
Porters	September 25	October 4
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

May

- 14,15 Real Ale Festival, Pizza Port Carlsbad Brewery
- 18 May QUAFF Meeting at Callahan's (7:30)

June

- 7 QUAFF Board Meeting at O'Brien's (6:00)
- 15 June QUAFF Meeting at Callahan's (7:30)
- 27 Del Mar Fair Homebrew Contest (12:00)

July

- 5 QUAFF Board Meeting at O'Brien's (6:00)
- 20 July QUAFF Meeting at Callahan's (7:30)

August

- 2 QUAFF Board Meeting at O'Brien's (6:00)
- 14 QUAFF San Diego Pub Crawl (tentative)
- 17 August QUAFF Meeting at Callahan's (7:30)

September

- 7 QUAFF Board Meeting at O'Brien's (6:00)
- 21 August QUAFF Meeting at Callahan's (7:30)
- 25 Annual Oktoberfest Picnic at Santee Lakes

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Flanders Red/Oud Bruin

Without a doubt, the country of Belgium offers the widest range of historical classic beer styles. Although the Czech Republic and Germany lead the world in per capita beer consumption, the variety in Belgium is unparalleled. During the last five years, Belgian ales have shown a tremendous popularity in the homebrewing hobby and in the microbrewing industry. Wits, dubbels, Tripels, and Belgian strong ales are popular categories in competitions, and often fare well. Lambics are also famous, as well as notorious.

The category of Oud Bruin ("Old Brown") and Flanders Red ale (and Flanders Brown ale) are relatively obscure compared to the other newly popular Belgian styles. On a commercial scale, these styles are brewed by a small number of breweries, and combine many of the characteristics of lambics and other Belgian styles.

Oud Bruin and Flanders Red have a characteristic sour tartness, brought about by lactobacilli (lactic acid-forming bacteria) and acetobacter (vinegar-forming bacteria). These bacteria are also present in lambic fermentations that result in the pronounced sourness of lambics. Between Flanders Red and Flanders Brown, the red ales tend to be more tart than the browns, which lean toward malty. These beers have a definite fruity character from the warmer fermentation temperatures and the wide variety of yeasts and bacteria that participate in the fermentation. The effect is often sweet and sour. Hops are used, but more for their preservative properties than for bitterness, flavor, or aroma.

The classic examples come from the Rodenbach (red ales) and Liefman's (brown ales) breweries. Rodenbach is located in West Flanders and Liefman's in East Flanders. (Both are in the western portion of Belgium. These breweries often blend old and young beers. For example Rodenbach Red is a blend of young and aged beers. (The aged beer is sold straight as Grand Cru.) Rodenbach also produces Alexander Rodenbach, which contains cherry essence. Rodenbach uses huge wooden vessels for aging, imparting a woody character to the beer. Liefman's produces Oud Bruin and Goudenband (the stronger of the two. Liefman's beers are famous for their tissue wrapping. These are special beers that benefit from "laying down".

The BJCP distinguishes between Oud Bruin and Flanders Red ale. The AHA handles Oud Bruin and Flanders Brown as a single substyle in the Belgian and French ale category.

	OG	IBUs	Color (SRM)
AHA Oud Bruin/Flanders Brown	1.044-56	15-25	12-18
BJCP Oud Bruin	1.045-55	15-25	10-20
BJCP Flanders Red	1.052-56	10-25	10-20

SPENT GRAINS

Notes from the April Meeting

Recorded by Bob MacKay and Liz Lorton, transcribed by Greg Lorton

President Tod Fitzsimmons called the meeting to order at 7:42 on Tuesday evening, April 20. The guest for this meeting was Gary, a friend of John Boro, from Qualcomm. Dan Sherman reported on his trip to the Calistoga Inn in Napa Valley that had a collection of impressive beers, most notably a pilsener.

Peter Zien made a preliminary announcement of QUAFF's plans for its third BJCP class and exam. Tentative details are presented on page 4 in this newsletter, and will be the subject of next month's meeting.

Of particular interest was the visit to the meeting by two representatives of Diebels brewery. Diebels brews an altbier in the western Germany, near the Netherlands border. Diebels was founded in 1878, and since 1982 has been the largest brewer of premium dark beers in Germany. The representatives were Roland Rinio and Matt Barth. Diebels is introducing their altbier here as part of a distribution partnership with Coors, who will import their beers into Germany. Diebels is starting out in San Diego before spreading out in the rest of the United States.

Randy Barnes gave the feature presentation on brewing shortcuts, featuring some of his contrarian wisdom on a variety of subjects. Randy's underlying philosophy behind all of this, however, is to brew beer with as little supervision as possible. Randy has managed to economize his time substantially, making everything move smoothly. He described his now celebrated "eyeball" method for measuring out hops. He also described his *Bilge Pump Cleaning Recirculator™* (for cleaning his bilge pump? - GL) and his *Hop Chimney Strainer Thing™*. Both of his inventions save considerable time during his brewing day.

He also offered some commonsense tips, such as using a cheap kitchen timer to remind you when to add hops, Irish Moss, etc. Also, set all of your equipment and ingredients out so that you don't inadvertently forget anything.

April Beverage List

Tod Fitzsimmons	AleSmith Belgian Grand Cru
Peter Zien	Triple Hefeweizen
Jeff Majors	Unfiltered IPA
Tom Nickel	Unfiltered IPA
Roger Wammack	Belgian Pale Strong Ale
Peter Zien	Bock
Jeff Majors	Hard Apple Cider

FUTURE MEETING TOPICS

May	Beer Judge Certification Program
June	Wheat Beers
July	Porter
August	Cooking with Beer
September	Brewing Holiday Beers
October	Smoked Beers

BJCP at the May Meeting

Peter Zien will give an overview of the Beer Judge Certification Program at the May meeting. This will include a description of the program, example exam questions, and several tastings and judgments, simulating how this occurs during the BJCP exam. Peter will also preview our upcoming series of BJCP classes and the BJCP exam that QUAFF will host in November. As always, the meeting will be held in the back area of Callahan's beginning at 7:30 PM on Tuesday, May 18.

Temecula Festival Recap

By Greg Lorton

The 9th Southern California Homebrew Festival, held on May 8, was another rousing success. For the fourth year, the festival was held near the campgrounds at Lake Skinner, northeast of Temecula.

Twenty-three clubs participated with booths and homebrews. In my personal opinion, it seems that San Diego continues to grow in prominence in the Southern California homebrewing scene. Seven of the 23 clubs are located in San Diego County. Half of the eight shops and vendors were from San Diego County, including Beer & Wine Crafts, Beer Crafts, Homebrew Mart, and White Labs. Although the Maltose Falcons of LA have been around for 25 years (far longer than other clubs), their influence seems to be waning, and their participation at the festival seemed quite limited this year.

Greg Noonan and Fal Allen were the featured speakers at the festival. Greg (author of *New Brewing Lager Beer* and *Scotch Ale*, and owner of several brewpubs in Vermont) talked about good ideas and bad ideas in brewing, and talked philosophically about brewing practices in general. He pointed out that a lot of the original research and creativity in the brewing industry has its beginnings with homebrewers. Most of the creative professional brewers these days began as homebrewers. Fal Allen (author of *Barley Wine*, and former brewer at Pike Place Brewery in Seattle) talked on cask-conditioned ales. Following each of their presentations, the two teamed up for extended question-and-answer sessions with the audience.

As usual, the raffle was one of the major highlights of the festival. Teresa Link occupied her traditional role as the mistress of ceremonies. In a sharp break from tradition, however, Rich Link only won a single prize (if memory serves me correctly). The hundreds of prizes included T-shirts and caps, beer, ingredients, books, gift certificates. Once again, the grand prize was a complete all-grain Pico brewing system.

QUAFF offered a popular selection of homebrews again this year. This year, however, there was a bit of panic, as it seemed that we would be short of beer. Fortunately a lot of the regulars came through with kegs at the last minute. (*Yours truly is looking for a charitable contribution of a 2.5-gallon keg so that I too can bring beer to the festival! - GL*)

Local Beer News

Real Ale Festival on Friday and Saturday

The Pizza Port Carlsbad Brewery will host the Second Annual Real Ale Festival. The festival will be held on Friday, May 14, and Saturday, May 15. The festival will run from 3:00 PM to closing on Friday, and 11:00 AM to closing on Saturday. Awards will be presented at 8:00 PM on Saturday. The awards include People's Choice awards, selected by festival attendees, and Brewer's Choice awards, by the brewers in attendance.

Roughly 40 firkins of cask-conditioned ale are expected this year, making this the largest collection of real ale in the country this year. Yours truly (GL) has also heard an unconfirmed rumor that Ray Daniels, famous homebrewer and author will be on hand for the festivities.

San Diego Breweries

AleSmith- Golden Anvil Bitter and Speedway Stout
Ballast Point- Copper Ale(ESB) and a Bitter
Hang 10- Russian Imperial Stout
Hops!- Scottish and maybe a Red Ale
Pizza Port Carlsbad- Prohibition Pale Ale and Wipeout IPA
Pizza Port Solana Beach- Ale Nino Old Ale and Restoration Ale(Bitter)
Rock Bottom La Jolla- Stout
San Diego Brewing- Scottish
San Marcos Brewery- ESB
Stone Brewing- Mild and IPA
Stuft Pizza Del Mar- Torrey Pines IPA and Yale Pale Ale
Stuft Pizza Poway- ESB

Guest Breweries

Anderson Valley- Belks ESB and Hop Otin IPA
BJ's Brea- PM Porter and Pirhanna Pale Ale
Bear Republic- Racer 5 IPA and an English Ale
Coast Range- Best Bitter and Scotch Ale
Carver's (Durango Colorado)- Barleywine
Great LA Beer Company- Hollywood Blonde Kolsch
Marin Brewing- Best Bitter
Magnolia's Pub and Brewery- Ruby Mild and Pale Ale
Russian River- Porter
Big Wave Brewing- Porter
Rock Bottom Irvine- Barleywine
HopTown Brewing- IPA and ESB
Rogue Ales- Brutal Bitter

The cost to get in is \$10 per person, which gets you a festival Imperial pint glass and 5 tasting tickets. Additional tasting tickets are available for 50¢ each for a 5-ounce sample.

For those who haven't been to any of the real ale or strong ale festivals held at Pizza Port Carlsbad, the brewpub is at 571 Carlsbad Village Drive in downtown Carlsbad, about ½ mile west of I-5. For more information, call the festival's organizers Tomme Arthur at Pizza Port Solana Beach at (619) 620-4201 or Tom Nickel at Stuft Pizza & Brewing Company at (619) 481-7883. More information is available on the Pizza Port web page (www.pizzaport.com).

Big Brew '99

reported by Tyce Heldenbrand, San Diego Brew Techs

The first Saturday in May is National Homebrew Day, sponsored by the American Homebrewers Association. For the second year, the AHA promoted "Big Brew". The idea behind Big Brew is to have as many people as possible brew the same recipe on National Homebrew Day. Last year, the recipe was a barley wine, and National Homebrew Day was the same day as the Temecula Festival (where a barley wine was brewed as part of the event). The Temecula Festival had the honors of the largest single event of the day, with over 400 people participating in the brew (i.e., stirring the pot and signing the log).

This year, Big Brew '99 was held on May 1. The recipe was a milk stout ("Collaborator Milk Stout") developed by Widmer Brewing and the Oregon Brew Crew homebrew club. The San Diego Brew Techs hosted what was probably the largest gathering in San Diego county. Five members of the Brew Techs assembled their brewing systems in the driveway of Greg Distefano's house in Oceanside on Saturday morning, and by noon, the brewing was in full speed. Eighteen people participated in the brewing, and a total of 65 gallons of milk stout were brewed. Greg Lorton was the unofficial QUAFF delegate to the festivities.

Judging Alert in May!

As the result of a "less-than-optimally organized" first round regional judging of the AHA National Homebrew Competition in Victorville, Tyce Heldenbrand of the San Diego Brew Techs may be looking for BJCP judges to rejudge some of the first round entries. Tyce is tentatively looking to judge roughly 40 beers on Saturday, May 22.

Among a plethora of snafus at the April 24 regional in Victorville, many of the Scottish ale (category 8) and American ale (category 6) entries were frozen during the night prior to the contest. Several bottles exploded as a result. The AHA has decided to ask that all entrants in those two styles ship another bottle for rejudging. (If you entered in either of these categories, you should be hearing soon from the AHA if you haven't heard already.) The AHA will reimburse shipping costs.

Tyce Heldenbrand offered to host the rejudging of these beers, and has arranged with Skip Virgilio to have it done at AleSmith Brewing. The AHA eagerly accepted his offer.

As a further development, at the encouragement of several QUAFFsters, the San Diego Brew Techs have offered to host the California regionals next year. The AHA has happily accepted the Brew Techs initial proposal. Tyce Heldenbrand will organize the effort. He will no doubt be looking for assistance from QUAFF, and especially from BJCP-qualified judges.

If you are interested in helping Tyce by judging the Scottish ales or American ales call him at (760) 967-0220, or e-mail him at tyce@photon.com.

Brewing To-Do List

- The **Del Mar Fair** is on Sunday, June 27. Brew **now** for Del Mar. (Time is running out!) 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).
- For October, the Club-Only Competition is **Porter!** Time to start thinking about which one (Robust Porter or Brown Porter) to brew. Or maybe do both!

Brewer Wanted (Aspiring Professional Brewers)

Tom Nickel of Del Mar Stuft Pizza & Brewing Company is looking for a part-time brewery assistant. The position includes work in all aspects of brewery operation. The position offers a flexible schedule and hours. It could lead to a full-time brewer position. Please call Tom at (619) 481-7883 to apply or for more information.

Club News

Brewing Techniques Discount

Several months ago, QUAFF joined as one of Brewing Techniques homebrew clubs. QUAFF enjoys several benefits from participation in the program, including a number of prizes that were awarded to winners in the America's Finest City Homebrew Competition. Another benefit is available to all current members of QUAFF, a \$7.00 discount off the regular subscription price of \$33 per year. This applies both to new subscriptions as well as renewals. To take advantage of this discount, simply call Brewing Techniques at 1-800-427-2993. They will then send you an invoice for the \$26 per year discounted rate.

BJCP Exam in November (and Classes)

The QUAFF Board has decided to once again host a series of BJCP classes and a BJCP exam. The exam is scheduled for Saturday, November 20. Peter Zien, who scored 84 on the last exam given here, will organize the classes and will administer the exam. Peter is talking about a 10-session series of classes, modeled after the program recommended by Scott Bickham, former exam director of the BJCP, several years ago in Brewing Techniques magazine. If the classes run weekly up to the exam, they will begin the week of September 13.

Details still need to be worked out. Class times and days have not been selected, nor have locations. In the past we have met at brewpubs, but one suggestion has been to hold sessions that rotate among the homes of some of the participants. We need at least five or six people to commit to taking the exam. Although there is a lot to learn, the subject material is fun. However, you don't need a perfect score to become a BJCP judge. A 60 score on the exam qualifies you as a recognized judge.

For Sale

Harold Gulbransen has a Corona mill for sale for the best offer. For details or to make an offer, call Harold at 589-0987.

Harold Gottschalk has a chest freezer for sale, but it may not be fully operational. For more details, call Harold at 390-1753.

Fern Street Circus

Sandy James informs us that two of her progeny (sons Chadd and Leo) will be performing in the Fern Street Circus at the end of May in Balboa Park. The Fern Street Circus is a San Diego based, one ring circus show. It is fun for all ages. They have various acts including clowns, juggling, trampoline, tight rope, Spanish web, yo-yo, juggling and a live band. Shows last about an hour. Chadd and Leo will be performing in the yo-yo and juggling acts.

Shows will be in Balboa Park May 20-31st. The schedule is:

Thursday, May 20	7 PM
Saturday, May 22	1 PM, 4 PM, and 7 PM
Sunday, May 23	4 PM and 7 PM
Thursday, May 27	7 PM
Friday, May 28	7 PM
Saturday, May 29	1 PM, 4 PM, and 7 PM
Sunday, May 30	4 PM and 7 PM
Monday, May 31	1 PM and 4 PM

Club-Only Contests

Bock

Harold Gulbransen won as QUAFF's representative for the "Bockanalia" AHA Club-Only Competition. Judging was held on May 10 at AleSmith. Peter Zien's entry finished second, and Chris Toth's was third. The entry of Greg and Liz Lorton finished fourth.

Meads

The next contest is for Meads (including fruit and vegetable meads and herb spice meads). Entries will be due at the July QUAFF meeting.

1999 Club-Only Competition Standings

	Points from last contest	Total Points	Total Beers Entered
1. Peter Zien	4	29	8
2. Harold Gulbransen	7	25	6
3. Roger Wammack	0	7	1
4. Chris Toth	2	6	5
4. Greg and Liz Lorton	1	6	5
6. Randy Barnes	0	2	1
6. Erol Kilki	0	2	2
8. Garth Jones	0	1	1

THE SAN DIEGO BREWING SCENE

Brewpubs

Baja Brewing Company 231-6667
203 Fifth Avenue (Gaslamp Quarter)

Callahan's Pub and Brewery 578-7892
8280A Mira Mesa Boulevard (Mira Mesa Mall)

Coronado Brewing Company 437-4452
170 Orange Avenue (Coronado)

Del Mar Stuff Pizza Café & Restaurant 481-7883
12840 Carmel Country Road (Carmel Valley)

Dino & Luigi's Stuff Pizza 592-7883
10155 Rancho Carmel Drive (Carmel Mountain Ranch)

Gordon Biersch ???-????
5010 Mission Center Road (Mission Valley)

Hang Ten Brewing 232-6336
310 5th Avenue (Gaslamp Quarter)

Hops! Bistro & Brewery 587-6677
4353 La Jolla Village Drive (UTC)

Karl Strauss Brewery Gardens 587-2739
9675 Scranton Road (Sorrento Valley)

Karl Strauss Old Columbia Brewery & Grill 234-2739
1157 Columbia Street (Downtown)

Karl Strauss Brewery & Grill 551-2739
1044 Wall Street (La Jolla)

La Jolla Brewing Company 456-2739
7536 Fay Street (La Jolla)

Pizza Port/Carlsbad Brewery (760) 720-7007
571 Carlsbad Village Drive (Carlsbad)

Pizza Port/Solana Beach Brewery 481-7332
135 N. Highway 101 (Solana Beach)

Rock Bottom 450-9277
8980 Villa La Jolla Drive (La Jolla)

San Diego Brewing Company 284-2739
10450 Friars Road (Mission Gorge)

San Marcos Brewery & Grill (760) 471-0050
1080 W. San Marcos Boulevard

Sports City Café and Brewery 450-3463
8657 Villa La Jolla Drive

Terrific Pacific Brewery & Grill 270-3596
721 Grand Avenue (Pacific Beach)

Brew-On-Premises

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

Homebrew Ingredient Suppliers

White Labs - Pure Brewers Yeasts 693-3441
7564 Trade Street, San Diego 92126 www.whitelabs.com

Microbreweries

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

Stone Brewing Company (760) 471-4999
155 Mata Way, Suite 104 (San Marcos)
Brewer: Steve Wagner www.stonebrew.com
Stone Pale Ale, IPA, Smoked Porter, Arrogant Bastard Ale

Ballast Point Brewing Company 298-2337
5401 Linda Vista Road, Suite 409 www.homebrewmart.com
Brewer: Peter A'Hearn *Belgian White, Copper Ale, N₂-tapped special, Barley Wine in Tasting Room*

Homebrewing Suppliers

American Home Brewing Supply 450-9746
11404 Sorrento Valley Road, Suite 103, San Diego 92121

Beer Crafts (760) 591-9991
843 W. San Marcos Blvd., San Marcos 92069
www.beercrafts.com

Beer and Wine Crafts 447-9191
460 Fletcher Parkway, El Cajon 92020

Home Brew Mart 295-2337
5401 Linda Vista Road, Suite 406, San Diego 92110
www.homebrewmart.com

Beer Superstores

Beverages, & more!
8410 Center Drive (La Mesa) 461-6230
212 N. El Camino Real (Encinitas) (760) 943-6631
11475 Carmel Mountain Road 673-3892

Mesa Liquor and Wine Company 279-5292
4919 Convoy Street (Kearny Mesa)

Iowa Meat Farms 281-5766
6041 Mission Gorge Road

What's new? Call Greg at (760) 943-8280 with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news. 4/99

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BREWING TECHNIQUES

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QUAFF Board

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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 Editor
2602 La Ducla Lane
Carlsbad, CA 92009

Next Meeting
7:30 PM on Tuesday, May 18
At Callahan's Pub and Brewery
8280 A Mira Mesa Boulevard
San Diego