

QUAFF

Quality Ale and Fermentation Fraternity

January 2000

HOPPY

AFC2000

NEXT MEETING

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

MEETING TOPICS

- Improving on Extract Brews, by Sandy James
- Plans for the Gulbransens' Party
- Bring Your Homebrew

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Barley Wines	January 18	January 31
Lambics	TBD	March
German Wheats	TBD	May
American Pale Ale	TBD	August
Oktoberfest	TBD	October
Historical Beers	TBD	December

Bring three 10-14 oz bottles (brown or green only) to the regular meeting or to the Board meeting. The bottle should have no distinctive marks on the bottle or cap that might identify the entry as yours. No Grolsch bottles either. Include a filled-out AHA entry form with your entry. Due dates are either the Board meetings (usually the 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

- 18 QUAFF Monthly Meeting at Callahan's (7:30)
- 22 Traditional January Party at the Gulbransens (see page 2)

February

- 9 QUAFF Board Meeting at San Diego Brewing (6:30)
- 14 AFC2000 entry window opens
- 15 QUAFF Monthly Meeting at Callahan's (7:30)
- 25 AFC2000 entry window closes

March

- 4 America's Finest City Homebrew Competition (AFC2000)
- 8 QUAFF Board Meeting at San Diego Brewing (6:30)
- 21 QUAFF Monthly Meeting at Callahan's (7:30)

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"The Seventh Annual America's Finest City Homebrew Competition" can be quite a mouthful. Also, it takes up more than a line. This year's organizer, Peter Zien, has accordingly begun referring to the contest as "AFC2000".

Here are this year's important facts:

- Judging will take place on Saturday, March 4, 2000. Some smaller categories may be judged on Friday, March 3.
- Entries will be accepted from Monday, February 14, through Friday, February 25.
- The entry fee is \$6.00 for each entry. Make checks payable to **Harold Gulbransen**, and include with your entries.
- Submit two bottles for each entry (one for first round and one for Best of Show round).
- Most San Diego County homebrew supply shops have generously agreed to accept "walk-in" entries, which we collect after the entry window closes. Check with your local (San Diego County only) homebrew supply shop if you prefer to submit your entries this way.
- Ship entries to: AFCHBC
c/o AleSmith Brewing Company
9368 Cabot Drive
San Diego, CA 92126
- Entries shipped directly to AleSmith will be placed in their walk-in cooler. Indicate by arrow which side is up, so we can store the boxes properly.
- Entry forms can be found at the local homebrew shops and will be available at the January and February meetings.
- You may register online at www.softbrew.com/afchbc, and avoid most of the tedious paperwork. (This is the best way to enter!)
- The new 1999 BJCP and AHA competition style guidelines will be used. See www.softbrew.com/afchbc or the BJCP web site (www.bjcp.org) for
- Once again, we will judge a special category of Ancient, Medieval, and Indigenous Beers.
- Judging will most likely take place at the Windemere clubhouse in La Jolla. Due to limited space, the judging will not be open to spectators or competing brewers. However, we do need stewards!

AFC Homebrew Hall of Fame

Best-of-Show Honors

	<i>Your name here?</i>	<i>Your beer?</i>
2000		
1999	Greg DiStefano	Cherry Cyser
1998	Michael Westcott	American Pale Ale
1997	Brian Tapken	German-Style Alt
1996	Tod Fitzsimmons	Porter
1995	Douglas King	Belgian Wit
1994	Greg & Liz Lorton	Belgian Tripel

SPENT GRAINS

Notes from the Holiday Party

by Greg Lorton

The December Holiday Party at AleSmith Brewing Company was a roaring success. A sumptuous feast and a river of fine beer was the feature. An Oriental gift exchange, coordinated by Tod Fitzsimmons, proved to be another major highlight. Credit should go where credit is due, but yours truly got carried away enjoying himself too much to take good notes. I seem to vaguely recall that Sandy James and Harold Gulbransen played some role in the main dishes (smoked turkey and honey-baked ham). As usual a plethora of pot luck salads, side dishes, desserts, and veggies filled out the buffet table.

Here is a list (probably incomplete) of the fine beverages on hand at the party.

Holiday Beverage List

AleSmith Evil Dead Red
AleSmith Old Numbskull Barleywine
AleSmith Weizenbock
Anderson Valley Winter Solstice Ale
Anchor Merry Christmas
Sierra Nevada Celebration Ale
Samuel Smith Winter Warmer
Lion Ale
North Coast Prangster Belgian Golden Strong Ale
Coastal Fog Orange Crème Ale
Boon Kriek
Harold Gulbransen Norwegian Christmas Ale
Chris Toth Holiday Brown Ale
Greg and Liz Lorton Hazelnut Coffee Stout
Greg and Liz Lorton Belgian Twit

Brewing To-Do List

- The next AHA Club-Only competition is **Barleywine**. The entries are due at the January monthly meeting (January 18) or by noon at the Gulbransens' Party on January 22.
- It's time to brew for the 7th **Annual America's Finest City Homebrew Competition (AFC2000)**. Judging is planned for March 4, 2000.
- **Lambics** will be the March Club-Only competition. Enter your lambic in AFC2000. The highest scoring QUAFF entry will be sent on to represent QUAFF in the Club-Only.
- **Weiss is Nice** is scheduled for the middle of May. This competition typically involves German-style wheat beers.
- **Best of Big Brew** will be the Club-Only competition in late August. Supposedly this will be a pale ale this year.

Dues are due!!

for 2000. Please write a check for \$20 payable to Harold Gulbransen. If you can't bring it to a meeting or the January party, mail it to Harold at 6746 Edinburgh Court, San Diego, CA 92120.

January Community Brew/Party

Harold and Joanne Gulbransen will graciously host their second January community brew on January 22. The January tradition was established by Bob and MaryJo Whritner, but alas, they moved their primary residence to June Lake, and we haven't yet been able to organize a caravan to do the community brew up there yet.

The community brew will begin at 9:00 for those hardy souls who want to participate in this momentous event. If you plan to bring a barleywine to be judged as part of our Club-Only selection, bring it no later than 12:00 noon. (Better yet, bring it to the January 18 meeting at Callahan's.) The pot luck party will begin sometime around 3:30. **Pot luck dishes made with beer are highly encouraged. Also, bring homebrew.** We hope to have the QUAFF tap system ready for people bringing kegs.

The community brew party centers around an attempt to brew several batches of beer in one location. We use this as an opportunity to try several experiments to test the effects of different brewing processes and ingredients. Last year, we brewed a base amber beer with three different hopping levels, and then used a variety of different yeasts, donated by White Labs, for fermentation.

This year we plan to brew a pale ale, and will try a couple of experiments. First of all, half of the batch will be fermented with an American ale yeast, and the other half with a British ale yeast. For the second experiment, half of the beer will be brewed using first-wort hopping, while the second half will be brewed using a traditional hop schedule.

If you are interested in participating in the brewing process and taking home a fermenter full of wort, let us know. This year we intend to avoid the problems we had last year when a late arrivals or two snagged wort without reserving it. **If you want wort, then you must RSVP before the party!** This will allow us to plan the proper size of the brew. **If you don't RSVP, you won't get any wort!** If you have brewing equipment (kettles, burners, mash tuns, etc.) that you can bring, also let us know. To RSVP, call or e-mail Harold Gulbransen or Peter Zien (phone numbers and e-mail addresses are on the last page or this newsletter). Of course, everyone is invited to attend and have a good time, whether you plan to take home some wort or not.

The Gulbransens are located at 6746 Edinburgh Court, not far from Lake Murray. Take I-8 to the College Avenue exit near SDSU. Go north on College Avenue about ¼ mile to Del Cerro Boulevard. Turn right (east) on Del Cerro and follow it about ¾ mile as it turns north. Turn left at Edinburgh Court. The Gulbransens are on the north (right) side of the street.

FUTURE MEETING TOPICS

January	Improving on Extract Beers
February	Yeast Culturing
March	Bob and MaryJo and Rich and Teresa's European Vacation
April	German Ales

Local Beer News

AleSmith Cask Night at Callahan's

On January 18 (meeting night), AleSmith will be featured on tap, either with their Evil Dead Red (Tod's renowned creation) or Cole's Porter (named after Skip's progeny).

BJCP Exam Wrap-Up

by Greg Lorton

Here are the questions for the BJCP exam held on November 20.

- 1(a) In one page or less, describe the purpose of the Beer Judge Certification Program, and outline the judging levels and their requirements.
- 1(b) (*Short answer-no more than one sentence for each*) What are five primary purposes for boiling wort and how does the brewer achieve these objectives?
- 2 Describe the characteristics of Robust Porter, Dry Stout, and English Pale Ale, identifying the specialty and base malts which characterize each style. Give commercial examples of each style.
- 3 Provide a complete all-grain recipe for a Bohemian (Czech) Pilsner, listing ingredients and procedure. Give volume and original and final gravities. Explain why the recipe fits the style.
- 4 Identify, describe and differentiate three top fermenting beer styles with original gravities greater than 1.070. Give commercial examples of each style.
- 5 Describe and discuss the following beer characteristics. What causes them and how are they avoided and controlled? Are they ever appropriate, and if so, in what beer styles?
(a) buttery (b) cloudiness (c) cooked corn
- 6 Identify, describe, and give commercial examples of a major beer style commonly associated with:
(a) Cologne (b) Newcastle (c) Senne Valley
- 7 Explain what happens during the mashing process. Describe three different mashing techniques and the advantages and disadvantages of each.
- 8 Describe and differentiate four distinctly different German bottom fermented beer styles. Note that color differences do not count as different beer styles. Give commercial examples of each.
- 9 Describe and explain the role of diastatic and proteolytic enzymes in the brewing process and how they affect the characteristics of the finished beer.
- 10 Describe and differentiate American Pale Ale, American Brown Ale, and California common. Give commercial examples of each style.

The exam beers were (1) Molson Golden, judged as an American standard lager, (2) SLO Amber, judged as an American amber ale, (3) Peter's homebrewed Traditional Bock, and (4) Anderson Valley oatmeal stout, judged as an imperial stout.

Very interestingly, a number of the questions in this exam were the same as the exam held here in May 1998. In particular, questions 1a, 1b, 2, and 7 were identical, and there were only minor differences with questions 5 and 10.

Club-Only Contests

Barleywine

The first Club-Only competition of 2000 will be **My Barley Doesn't Whine**. The contest is sponsored by the Rillito Creek Homebrew Club of Tucson, and is one of the first Club-Only competitions to have its own web site. Check it out at www.goodnet.com/~eb21571/bwhome.htm. Entries are due to QUAFF either by the January monthly meeting (January 18) or at the Gulbransens' Party (no later than 12:00 noon on January 22). The beers will be judged at the party, and the winner's entries will be sent to Tucson. Bring three bottles, plus an entry form. The national judging will be held sometime around February 6. The Rillito Creek club has promised to post the results shortly after the judging, in stark contrast to some of the recent Club-Only contests that have taken weeks to publish the results.

The categories for this contest are American-style barleywine and English-style barleywine. This contest will be the first to use the new BJCP style guidelines.

Lambic

The Lambic Club-Only competition will be held at the end of March. We will use the 7th Annual America's Finest City Homebrew Competition (AFC 2000) to select the QUAFF representative. The highest scoring entry in the lambic category will be sent on as the QUAFF representative. Two bottles are needed for AFC2000. The QUAFF winner will need to provide two additional bottles. (If the QUAFF winner is not the winner of the AFC2000 lambic category, then only one additional bottle will be needed, provided we can locate the second bottle following AFC2000.)

With the new BJCP/AHA guidelines, lambics have been combined with Belgian sour ales (i.e., Flanders red ale and Oud Bruin). I am not sure if this Club-Only competition will include just lambics, or also the other sour ales. - Greg

2000 Club-Only Competition Standings

	Total Points	Points from last contest	Total Beers Entered
1. Roger Wammack	9	7	2
2. Tyce Heldenbrand	8	1	2
2. Peter Zien	8	4	4
4. Greg and Liz Lorton	2	2	1
4. Harold Gulbransen	2	1	3
4. Chris Toth	2	1	2
7. Dan Sherman	1	1	2
7. Jim Howard	1	1	1
7. Duane Bonderson	1	1	1

QUAFF News

Temecula Camping

Randy Barnes, QUAFF's perennial camp counselor, has reserved spots for the Tenth Annual Southern California Homebrew Festival held at Lake Skinner. The festival is scheduled for Saturday, May 6. Call Randy for details at his brand-new cell phone (858-663-0305).

Board Meetings

To accommodate some inconvenient schedule conflicts, the Board meetings have been moved from Tuesdays to Wednesdays, for the near term at least. Also, to accommodate Peter Zien's schedule, the next Board meeting will be moved back a week to February 9. As usual, the Board meetings are held at San Diego Brewing beginning at 6:30. (There is usually someone there by 6:00!)

California State Homebrew Competition

The word is now in about Peter Zien's awards in the California State Homebrew Competition, held on November 13 in San Francisco. Peter (a.k.a. King of the Bronze ☺) took third-place finishes in three American brown ale, Traditional bock, and British pale ale.

Classic Beer Styles – Part 3

Do you brew to style guidelines? Have you wondered what your beer should taste like compared with the classic for the style? Here's the final installment of the new style guidelines. The remaining styles will likely show up in the next issue of the newsletter. (Note that some of the beers listed below may not be readily available locally! Also, some of these beers may not travel well!)

Wheat Beer

Bavarian Weizen: Paulaner Hefe-Weizen, Pschorr-Brau Weisse, Spaten Club-Weisse, Schneider Weisse, Julius Echter Weizenbier.

Bavarian Dunkelweizen: Pschorr-Brau Dunkel Weiss, Franziskaner Dunkel-Weizen, Schneider Dunkel Weiss.

Berliner Weisse: Schultheiss Berliner Weisse, Berliner Kindl Weisse.

Weizenbock: Schneider Aventinus, Erdinger Pikantus, Pyramid Weizenbock.

Strong Belgian Ale

Dubbel: Westmalle Dubbel, LaTrappe Dubbel, Affligem Dubbel, Steenbrugge Dubbel, Celis Dubbel, Westvleteren 4.

Tripel: Westmalle Tripel, Affligem Tripel, Grimbergen Tripel, Corsendonk Monk's Pale Ale, Bruggse Tripel, New Belgium Trippel[sic].

Belgian Strong Golden Ale: Duvel, Lucifer, La Chouffe, Moinette, Celis Grand Cru.

Belgian Strong Dark Ale: Pawel Kwak, Gouden Carolus, Scaldis (a.k.a. Bush), Rochefort 10, Chimay Grand Reserve.

Belgian and French Ale

Belgian Pale Ale: Celis Pale Bock, De Koninck, Special Palm Ale, Ginder Ale.

Witbier: Celis White, Hoegaarden Wit, Steendonk Witbier, Brugs Tarwebier, Blanche de Bruges.

Biere de Garde: Jenlain, Castelain, Trois Mont, Septante Cinq, Brasseurs Biere de Garde.

Saison: Saison Dupont, Moinette, Laforet, Saison Silly, Sezoens.

Belgian Specialty Ale: Orval, Kasteel Bier, DeDolle's Oerbier, Arabier, Stille Nacht, Bokrijks Kruikenbier.

Lambic and Belgian Sour Ale

Straight (Unblended) Lambic-Style Ale: Very few straight (unblended) lambics are bottled. Most commonly available is Grand Cru Cantillon Bruocsella 1900. In the area around Brussels (Bruxelles), there are specialty cafes that have draught lambics from traditional brewers such as Boon, Cantillon, De Neve, Girardin, Hanssens, Vander Linden and Timmermans.

Gueuze/Geuze-Style Ale: Boon, Cantillon, Hanssens, Lindeman's, Boon Mariage Parfait, Girardin, Vandervelden Oud Beersel, DeKeersmaecker.

Fruit Lambic-Style Ale: Cantillon Rose de Gambrinus, Cantillon Kriek, Cantillon Gueuze Vigneronne, Drie Fontainen Kriek, Hanssens Kriek; Boon Kriek Mariage Parfait, Framboise Marriage Parfait.

Oud Bruin: Liefman's Goudenband, Felix, Roman.

Flanders Red Ale: Rodenbach and Rodenbach Grand Cru, Petrus, Bourgogne des Flandres, Vlaamse Bourgogne.

Fruit Beer: Oxford Raspberry Wheat, Oregon Blackberry Porter, Pyramid Apricot Ale, Rogue 'n' Berry, Brimstone Blueberry Wheat, Oaken Barrel Raspberry Wheat.

Spice/Herb/Vegetable Beer: Harpoon Winter Warmer, Ed's Cave Creek Chili Beer, Buffalo Bill's Pumpkin Ale, Anchor Our Special Ale, Wild Onion Pumpkin Ale.

Smoke-Flavored Beer

Classic Rauchbier: Schlenkerla Rauchbier, Kaiserdom Rauchbier.

Other Smoked Beer: Vermont Pub and Brewery's Smoked Porter, Otter Creek Hickory-Switched Smoked Amber, Adelscott Peat Smoked Ale, Alaskan Smoked Porter, Spezial Lager.

Specialty/Experimental/Historical: None (*Editor's note: I would consider Flag Porter to be in this historical category, and Redhook Doubleblack as a specialty style. - GL*)

Mead

Traditional Mead: None

Varietal Honey Traditional Mead: None

Cyser (Apple Melomel): None

Pymment (Grape Melomel): None

Other Fruit Melomel: None

Metheglin: None

Braggot: None

Mixed Category Mead: None

Cider

Standard Cider and Perry: Broadoak, Hecks, Dunkerton's, Franklins, Rich's Framhouse Cider (all available only in England), Clos Normand, Herout Fils, Hornsby's Draft Cider (not the "Granny Smith" or "Amber"), Sidra El Gaitero, Kelly's Traditional Irish Premium Hard Cider, Minchew Perry (available only in England), Wyder's Pear Cider.

New England-Style Cider: There are no known commercial examples of New England-style cider.

Specialty Cider and Perry: Cider Jack fruit ciders.

THE SAN DIEGO BREWING SCENE

Brewpubs

Callahan's Pub and Brewery 8280A Mira Mesa Boulevard (Mira Mesa Mall)	(858) 578-7892
Coronado Brewing Company 170 Orange Avenue (Coronado)	(619) 437-4452
Del Mar Stuff Pizza Café & Restaurant 12840 Carmel Country Road (Carmel Valley)	(858) 481-7883 Tom Nickel
Dino & Luigi's Stuff Pizza 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	(858) 592-7883
Gordon Biersch 5010 Mission Center Road (Mission Valley)	(619) 688-1120
Hang Ten Brewing 310 5 th Avenue (Gaslamp Quarter)	(619) 232-6336 Paul Segura
Hops! Bistro & Brewery 4353 La Jolla Village Drive (UTC)	(858) 587-6677 Chris Leonard
Karl Strauss Brewery Gardens 9675 Soranton Road (Sorrento Valley)	(858) 587-2739
Karl Strauss Old Columbia Brewery 1157 Columbia Street (Downtown)	(619) 234-2739
Karl Strauss Brewery & Grill 1044 Wall Street (La Jolla)	(858) 551-2739
La Jolla Brewing Company 7536 Fay Street (La Jolla)	closed
Pizza Port/Carlsbad Brewery 571 Carlsbad Village Drive (Carlsbad)	(760) 720 -7007 Kirk McHale
Pizza Port/Solana Beach Brewery 135 N. Highway 101 (Solana Beach)	(858) 481-7332 Tomme Arthur
Rock Bottom 8980 Villa La Jolla Drive (La Jolla)	(858) 450-9277
Rock Bottom 401 G Street (Gaslamp Quarter)	(619) 231-7000
San Diego Brewing Company 10450 Friars Road (Mission Gorge)	(619) 284-2739
San Marcos Brewery & Grill 1080 W. San Marcos Boulevard	(760) 471-0050 Dave Nutley
Sports City Café and Brewery 8657 Villa La Jolla Drive	(858) 450-3463
Terrific Pacific Brewery & Grill 721 Grand Avenue (Pacific Beach)	(619) 270-3596

What's new? Call Greg at (760) 635-0528 (or e-mail to glorton@cts.com) with new information on San Diego brewpubs, microbreweries, BOPs, homebrew shops, and other local beer news.

1/2000

**SUPPORT YOUR
LOCAL BREWERY**
and Homebrew Supplier

Microbreweries

AleSmith Brewing Company 9368 Cabot Drive (Miramar)	(858) 549-9888 www.alesmith.com
Brewers: Skip and Tod	<i>AleSmith ESB, Golden Anvil, Nautical Nut Brown, and rotating specials</i>
Stone Brewing Company 155 Mata Way, Suite 104 (San Marcos)	(760) 471-4999
Brewer: Steve Wagner	www.stonebrew.com
	<i>Stone Pale Ale, Lee's Mild, Smoked Porter, Arrogant Bastard Ale</i>
Ballast Point Brewing Company 5401 Linda Vista Road, Suite 409	(619) 298-2337 www.ballastpoint.com
Brewer: Peter A'Hearn, Yuseff Cherney, and Colby Chandler	<i>Yellowtail Pale Ale, Copper Ale, Big Eye IPA, Black Marlin Porter</i>
La Jolla Brewing Company 1795 Hancock Street (Mission Brewery Plaza)	(619) 692-1009
Brewer: Ben Frymark	

Brew-On-Premises

Murphy's Custom Brewing 2640 Financial Court (Rose Canyon)	(619) 274-9696
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Homebrew Ingredient Suppliers

White Labs - Pure Brewer's Yeasts 7564 Trade Street, San Diego 92126	(858) 693-3441 www.whitelabs.com
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Homebrewing Suppliers

American Home Brewing Supply 11404 Sorrento Valley Road, Suite 103, San Diego 92121	(858) 450-9746
Beer Crafts 843 W. San Marcos Blvd., San Marcos 92069	(760) 591-9991 www.beercrafts.com
Beer and Wine Crafts 460 Fletcher Parkway, El Cajon 92020	(619) 447-9191
Home Brew Mart 5401 Linda Vista Road, Suite 406, San Diego 92110	(619) 295-2337 www.homebrewmart.com

Beer Stores

Beverages, & more! 8410 Center Drive (La Mesa)	(619) 461-6230
212 N. El Camino Real (Encinitas)	(760) 943-6631
11475 Carmel Mountain Road	(858) 673-3892
Mesa Liquor and Wine Company 4919 Convoy Street (Kearny Mesa)	(619) 279-5292
Iowa Meat Farms 6041 Mission Gorge Road	(619) 281-5766
Whole Foods Market 8825 Villa La Jolla Drive (La Jolla)	(858) ???-????

QUAFF Board

President	Peter Zien	(858) 546-7824	pz.jdzinc@worldnet.att.net
VP/Treasurer	Harold Gulbransen	(619) 589-0987	hgulbran@aol.com
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
Competition Czar	Tyce Heldenbrand	(760) 967-0220	tyce.heldendbrand@wfinet.com
Activities	Randy Barnes	(858) 663-0305	rbarnes@sdccd.cc.ca.us
Membership	Sandy James	(858) 695-3799	sandy@elvis1.com
President Emeritus	Tod Fitzsimmons	(858) 578-5658	quaff1@pipeline.com
Zymologist	Tom Nickel	(619) 583-1314	tnickel@connectnet.com
Internet Guy	Harold Gottschalk	(619) 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 **Harold Gulbransen**.

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 Duella 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 Duella Lane
Carlsbad, CA 92009

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