

QUAFF

Quality Ale and Fermentation Fraternity

December 2000

HAPPY HOLIDAYS

NEXT MEETING

Saturday, December 9
7:00 PM at AleSmith Brewing
MEETING TOPICS

- **Good Food! Good Beer! Good Times!**
- **Bring Your Homebrew**

Future AHA Club-Only Competitions

Categories	Due to QUAFF	Due at Contest
Dunkel/Schwarzbier	TBD	early February
Stout	TBD	late March
Bockanalia	TBD	late May

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

December

- 2,3 Strong Ale Festival at Pizza Port Carlsbad
- 5 Board Meeting at San Diego Brewing (6:30)
- 9 Annual Holiday Party at AleSmith Brewing (5:00)

January

- 2 Board Meeting at San Diego Brewing (6:30)
- 16 Monthly Meeting at Callahan's (7:00)
- 20 January QUAFF Community Brew and Party (tentative)

February

- 6 Board Meeting at San Diego Brewing (6:30)
- 10 CalHBCotY Party at Anchor Brewing (San Francisco)
- 20 Monthly Meeting at Callahan's (7:00)
- 23 Entry Deadline for America's Finest City Homebrew Competition

March

- 2,3 Judging for America's Finest City Homebrew Competition
- 7 Board Meeting at San Diego Brewing (6:30)
- 21 Monthly Meeting at Callahan's (7:00)

In this Issue

Holiday Party	1
Spent Grains, To Do List, Club-Only	2
QUAFF News, Local Beer News, Lagering w/o a fridge	3
Holiday Poem	4
San Diego Scene	5

Holiday Party

The traditional QUAFF Holiday Party will be held Saturday, December 9, at AleSmith Brewing beginning at 5:00 PM. This is always a festive occasion, and is a fitting conclusion to the club's activities for the year.

You are encouraged to bring a side dish (salad, veggie, dessert, etc.). Be sure to bring a serving utensil, otherwise, you'll have to use AleSmith's mash paddle. QUAFF will provide the main entrée (choice of turkey or ham).

QUAFF will also provide a wide assortment of holiday beers, staging a pilgrimage to Beverages & More to pick out the best beers. We like to get a wide variety of domestic and foreign holiday beers for everyone to sample. You are also encouraged to bring your own holiday homebrews. AleSmith usually has some goodies on tap also!

Optional Gift Exchange

For those who are interested, we will be having an "Oriental Gift Exchange" (as Tod Fitzsimmons calls it). If you would like to participate in this exchange, bring a wrapped gift. The cost of the gift should be no more than \$10. We will put all of the gifts together, and the participants will draw numbers. In the order of the numbers drawn, each participant will have the choice of taking one gift from the pile, or selecting the gift from the previous participant. (In the second case, the previous participant then selects a new gift from the pile. After a couple of picks, the gift is retired and no one else may select it. This is very strategic!) Attractively wrapped or "mysterious" gifts seem to attract a lot of interest in an exchange like this. Tod is the official custodian for the rules of the exchange, so if this doesn't make sense, or if it conflicts with Tod's interpretation, we will defer to Tod.

The gift exchange will most likely take place after the food is done, probably around 7:00 PM.

If you're new to QUAFF, AleSmith Brewing is located at 9368 Cabot Drive, a ¼ mile north of Miramar Road in the Miramar area of San Diego. Cabot Drive has a street light, and is about a mile east of the "Pyramid", and a mile west of the main entrance to MCAS Miramar. Look for AleSmith in the tan-colored commercial complex just after Cabot Drive veers to the right from Miramar Road. AleSmith is on the north side of this complex. There is more parking in the back than in the front. **Thanks, AleSmith! (again!)**

See you then!

SPENT GRAINS

Notes from the November Meeting

by Greg Lorton

President Peter Zien called the meeting to order promptly at 7:05 PM. Guests included Antoinette Hodges' brewing partner, Cher Cunningham, and Kari Fitzsimmons' sister, Teri. Cher joined QUAFF, as well as two return guests, Tom DeWitt and Mark Densel.

Pub crawls included Kit Cheves' visit to Stockholm (including a beer festival), but Kit mentioned that the beers were not particularly noteworthy. Rich and Teresa Link reported on their visit to Belgium, including a 24-hour beer festival and a visit to the newest Trappist brewery, De Achelse Kluis in Hamont. They also visited the Cantillon lambic brewery and museum in Brussels and Beersel. Randy Barnes visited the Bay Area, and talked about trips to the English Ales Brewery in Marina, the 21st Amendment in San Francisco, and the infamous Toronado taphouse in San Francisco. Harold Gulbransen described his visit to Whaler's Brewpub in Waimea (Kauai). Harold said that the locale was great, but the beers were so-so.

Greg Lorton and Peter Zien talked about the upcoming major competitions and our plans to compete in them as a club. These contests are the 8th Annual America's Finest City Homebrew Competition and the National Homebrew Competition of the American Homebrewers Association. We also talked about the California competitions for the individual and club of the year honors. The next event that qualifies for the individual honors is the Maltose Falcons Mayfaire in Woodland Hills, anticipated in April.

September Beverage List

Antoinette Hodges	Pre-Prohibition Sikaru
Joe Buchan	Golden Ale
Roger Wammack	American Pale Ale
Peter Zien	Cream Stout
Mark Alfaro	Amber Ale
Leonard Ackerman	Bitter
Greg Lorton	Robust Porter
Greg Lorton	California Common (sort of)
Richard McLaughlin	Winter Warmer

Chris White also brought in a sweet potato beer brewed by James Brown to sample. Peter Zien brought in Maisel Weisse, the latest selection from the Michael Jackson World Beer Tour.

Chris White also described what's new at White Labs. One significant point is that White Labs is going to expand the number of yeast strains they offer regularly (moving up to 35, if I recorded this correctly - GL).

FUTURE MEETING TOPICS

December	Holiday Party
January	History of QUAFF
February	Organizing and Stewarding Contests
March	Open Forum/AFC Recap

Brewing To-Do List

- Now is time to think about brewing for the 8th Annual America's Finest City Homebrew Competition. The competition is scheduled for March 2 and 3, 2001.
- We plan to make a serious run at the AHA Homebrew Club of the Year in 2001. To do this means we need to get a lot of QUAFF brewers to enter in the First Round of the AHA National Homebrew Competition. Now is the time to brew your big beers for the competition. We'll talk more about this (and describe our strategy) in the November meeting.
- While we're at it, the Maltose Falcon's Mayfaire is usually held in April. This contest can help you qualify for the Sierra Nevada Homebrewer of the Year.

Club-Only Contests

Historical Beers

Peter Zien's English/German Mumm was selected as the QUAFF entrant for the AHA Club-Only competition for Historical Beers. The national judging was scheduled for early December, hosted by the High Plains Draughters (Oklahoma). Peter took first in the judging of eight QUAFF beers. Antoinette Hodges took second with a sikaru (ancient Mesopotamian beer) and Harold Gottschalk took third with a Welsh ale. Other entries included a 1760 Ale by Dana Edgell, a Kvass (Russian beer) by Tyce Heldenbrand, two gruits by Mark Alfaro and Harold Gulbransen, and a pumpkin ale by Dan Doren.

German Dark Lagers

The next Club-Only Competition will be German Dark Lagers in early February. This competition will cover AHA category 13, and will include subcategories Munich Dunkel (13a) and Schwarzbier (13b). We will likely set the QUAFF deadline as the January meeting or possibly the January brew party at Harold and Barbara Gottschalk's home.

2001 Club-Only Competition Standings

	Total Points	Points from last contest	Total Beers Entered
1. Peter Zien	11	7	3
2. Dana Edgell	8	1	2
3. Antoinette Hodges	4	4	1
4. Harold Gulbransen	3	1	2
5. Harold Gottschalk	2	2	1
6. Jon Peterson	1	1	1
6. Jim Howard	1	1	1
6. Roger Wammack	1	1	1
6. Bob Whritner	1	1	1
6. Mark Alfaro	1	1	1
6. Dan Doren	1	1	1
6. Tyce Heldenbrand	1	1	1

QUAFF News

Anchor Party Plans

Make your plans now to attend the Anchor Brewing Company celebration honoring QUAFF as the California Homebrew Club of the Year. The dinner has been set for February 10. Anchor Brewing is located at 1705 Mariposa Street in San Francisco. As we get closer to the date, we'll publish more information about possible group hotel rates, special airline rates (these are general promotional rates that we're looking at, not special rates for us! ☺). There is some information beginning to circulate on quaff-members@egroups.com.

The semi-official RSVP list for the Anchor Party is at 85 (as of November 30). The purpose of the RSVP list at this time is just to give Anchor Brewing an idea of how many places to hold for QUAFF members. (All members of the winning club are invited to the dinner, along with spouses and special guests.) The remaining places go to representatives of other clubs. This typically amounts to about four places per club. (In 1997 when Tod and Kari and Liz and I went, there were about 400 people in attendance.)

Thanks, Peter Rowe and the U-T!

Peter Rowe recognized QUAFF's accomplishment as the California Homebrew Club of the Year in his monthly column, Brewery Rowe, in the Food section of the San Diego Union-Tribune on Wednesday, November 29. If you haven't noticed it already, Peter talks about all types of beers, and highlights the local products. The November 29 article also highlighted the beers of Pat McIlhenney (Alpine Brewing Company), as well as a biography of Pat, and the new Gem of the Sea Brewery in Vista.

QUAFFsters in Other Competitions

California State Fair Homebrew Competition

Your truly missed this one! News from this summer! – Greg

At the California State Fair Homebrew Competition in Sacramento on July 10 to 16, Loren Miraglia took a third with in herb and spice beers with a spiced porter, a third in Other Belgian Beers with a saison, and a first in the Strong Belgian category with a Belgian Tripel. The Tripel, brewed with Mark Graham, went on to win Best of Show. Loren has a nice Golden Bear trophy to show for it!!!!

New Members

Welcome to recent new members of QUAFF

Cher Cunningham	Mark Densel
Tom DeWitt	Janine Dolgas
Andrew Ackerman	Tom Canty
Dan Doren	Les Overman

And recent renewals Duane and Jane Bonderson

Local Beer News

AleSmith News

Tod Fitzsimmons says that the AleSmith Cask Night will probably still be held at Callahan's on the third Tuesday (December 19), even though the QUAFF meeting this month is the Holiday Party at AleSmith. Although, the official cask ale hasn't been selected yet, Tod suggested that it might be the 2000 YuleSmith holiday ale. Come and see what AleSmith has to offer on December 19 at Callahan's.

Stuft Pizza & Brewing Company - Carmel Mountain Ranch

John Stewart, the brewer at Stuft Pizza in Carmel Mountain Ranch, reports that Dino & Luigi's Stuft Pizza is now Stuft Pizza & Brewing Company – Carmel Mountain Ranch.

Luigi Falorio has sold his interest in the restaurant to Ms. Tari Watkins. Dino Hurst remains co-owner. We continue to produce fine beers and food for our loyal customers, as we have for over five years, and we welcome Tari into the hectic pace of the restaurant business. She brings many good qualities into the business. We look forward to working for and with her in the years to come.

If you have any questions/comments, feel free to e-mail me at o2baduk@aol.com, or call me at the restaurant at (858) 592-7883. Also, congratulations on being named California Homebrew Club of the Year! Thanks for all your contributions to the brewing scene in San Diego!

Lagering Without a Beer Refrigerator? Yes!!! Cool Weather Season Brewing Tactics

Yours truly copied this from Vance Hiler's American Home Brewing Gazette. Vance owns American Home Brewing Supply at 11404 Sorrento Valley Road, #103, in San Diego (Sorrento Valley area, obviously). American Home Brewing Gazette is published and mailed periodically by Vance. To get on his mailing list, visit his shop, buy some stuff, and sign up! ☺ - Greg

Lagering is a pretty popular topic. Almost every brewer has at one time or another wondered how their beer would differ if they could make it as a lager. Most of us think it is a technique beyond our reach because we don't have space for a second refrigerator, or maybe other household members have a myopic viewpoint and can't see the benefits of a "beer fridge".

Recognizing that every flavor and color of ale has a counterpart makes lagering all the more intriguing.. Would I like a lagered version of one of my favorite recipes? Would I like it better? Could I make more accurate examples of certain styles of beer? Maybe, maybe, and yes!

How to mimic traditional lagering conditions depends on what the beer style would demand. Lagered beers range from some that are fermented at ambient temperature and then cold aged, to those that are fermented under increasingly cooler conditions and ultimately aged near

freezing. The common factor of each is that cool or cold aging helps clarify beer very effectively, and smooths the finished flavor.

Regardless of the traditional way a particular beer would be handled, you can ferment via whichever of the following methods you feel comfortable with. The first and least demanding method is simply taking advantage of cooler ambient temperatures and finding an appropriately stable and cool spot, often a garage that stays shaded or even a protected outside location like a utility shed or shady balcony. During cool cloudy weather, temperatures in this type of location will likely stay in the upper 50s to mid 60s. And as we do in summer months, we can wrap a wet towel around the fermenter, and let evaporative cooling help keep it cooler and more stable.

The second method requires a little more attention but gives you more control and allows you to maintain cooler temperatures. Your fermenter is placed inside a larger container such as a plastic garbage can. Water is placed around the fermenter and enough ice is periodically put into the water to maintain the desired temperature. If the fermenter/garbage can combination is placed inside an even larger container and covered, the stability of the temperature will improve and the need to add ice will be less frequent as this set up acts like an insulated vessel. It is actually surprisingly effective.

Either way, the bottle conditioning of the beer should be cool to cold, protecting the lager character and aiding clarification. Since particles in suspension are forced to settle or "floculate" more effectively in cooler temperatures, the cold aged beer will be both cleaner tasting and cleaner looking.

Of course you must remember that the carbonating process will be slower at cooler temperatures, as will the fermentation.

There is no question that some beers taste vastly different when lagered. Whether you will like them better lagered is a matter of individual subjectivity. The beauty of these simple lagering techniques makes it feasible and easy to find out.

Editorial Notes

1. *I've been using the plastic bucket technique for keeping my fermenters cool for years. It works quite well. The bucket also serves as "secondary containment" when your glass fermenter breaks. ☺ (That's happened twice to me.)*
2. *If you do splurge and get a beer fridge, Vance has thermostats for sale. The thermostat allows you to maintain the refrigerator at a desired temperature to promote primary and secondary fermentation, or cold conditioning.*
3. *I encourage contributed articles from everyone. (I stole this one from Vance's newsletter! Hopefully Vance doesn't mind!)*

Greg

Make Your Plans to Attend the QUAFF celebration as California Homebrew Club of the Year at Anchor Brewing in San Francisco on February 10.

And to all a Bud Light !!!!!

Thanks to Audry Eckblom, who sent this to me last year. - Greg

'Twas the night before Christmas, and all through the house,
Every creature was thirsty, including the mouse...
The steins were empty, and the bottles were too
The beer had been drunk with no time to brew.

My family was nestled all snug in their beds
While visions of Christmas Ale foamed in their heads.
Mama in her kerchief lamented the drought,
She craved a pilsner and I, a stout.

When out on the lawn, there arose such a clatter,
I sprang from my chair to see what was the matter.
Away to the kitchen, I flew like a flash,
Opening the door with a loud bang and crash!
I threw on the switch and the lights, all aglow,
Gave a luster of mid-day to the brew-pot below.

When, what to my wondering eyes should appear,
But Gambrinus himself, the patron of beer.
With a look in his eye, so lively and quick,
He said, "You want beer? Well, here, take your pick."

More rapid than eagles, his recipes came
As he whistled and shouted and called them by name.
"Now, Pilsener! Now, Porter! Now, Stout and Now Maerzen!
On, Bitter! On, Lager! On, Bock and On Weizen!"
"To the top of the bottles, the short and the tall,
Now brew away, brew away, and fill them all!"

As dried hops before a wild hurricane fly,
And then, without warning, settle down with a sigh,
So towards the brew-pot, the ingredients flew,
Malt extract, roasted barley and crystal malt, too.
And then in a twinkling, I heard it quite plain,
The cracking open of each barley grain.

As I drew in my head and was turning around,
Into the kitchen, he came with a bound.
He was dressed like a knight, from his head to his toes,
With an old family crest adorning his clothes.
A bundle of hops, he had flung on his back,
And the brewing began when he opened his pack.
His hops were so fragrant! His barley, how sweet!
The adjuncts included Munich malt and some wheat.

The malted barley was mashed in the tun,
Then boiled with hops in the brew-pot 'till done.
Excitement had me gnashing my teeth,
As the sweet smell encircled my head like a wreath.
Beer yeast was pitched, both lager and ale,
The wort quickly fermented, not once did it fail.

It was then krausened, or with sugar primed,
And just being bottled when midnight had chimed.
A wink of his eye and a twist of his head,
Soon gave me to know, I'd be shortly in bed.
He spoke not a word but kept on with his work,
And capped all the bottles, then turned with a jerk.
And laying a finger alongside his nose,
He belched (quite a burp!) before he arose.

Clean-up was easy, with only a whistle,
And away the mess flew, like the down on a thistle.
And I heard him exclaim, 'ere he left me the beer,
"Merry Christmas to all and a HOPPY New Year!"

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 Stuft Pizza Café & Restaurant 12840 Carmel Country Road (Carmel Valley)	(858) 481-7883 Tom Nickel
Gordon Biersch 5010 Mission Center Road (Mission Valley)	(619) 688-1120
Hops! Bistro & Brewery 4353 La Jolla Village Drive (UTC)	(858) 587-6677 Chuck Silva
Karl Strauss Brewery Gardens 9675 Scranton 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
Karl Strauss Carlsbad 5801 Armada Drive	(760) 431-2739
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
Stuft Pizza & Brewing Company- Carmel Mountain Ranch 10155 Rancho Carmel Drive (Carmel Mountain Ranch)	(858) 592-7883 John Stewart
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.

11/2000

**SUPPORT YOUR
LOCAL BREWERY**
and Homebrew Supplier

Microbreweries

AleSmith Brewing Company 9368 Cabot Drive (Miramar) Brewers: Skip and Tod	(858) 549-9888 www.alesmith.com <i>Anvil Ale, Gold Ale, AleSmith X 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, Lee's Mild, Smoked Porter, Arrogant Bastard Ale</i>
Ballast Point Brewing Company 5401 Linda Vista Road, Suite 409 Brewer: Peter A'Hearn, Yuseff Cherney, and Colby Chandler	(619) 298-2337 www.ballastpoint.com <i>Yellowtail Pale Ale, Copper Ale, Big Eye IPA, Black Marlin Porter</i>
La Jolla Brewing Company 1795 Hancock Street (Mission Brewery Plaza) Brewer: Ben Frymark	(619) 692-1009
Alpine Brewing Company Contract brewing through AleSmith Brewer: Pat McIlhenney	<i>Irish Red, Pure Hoppiness IPA</i>
Gem of the Sea Vista Brewer: Kim Giammarinaro	<i>Solomon's Ale</i>

Homebrew Ingredient Suppliers

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

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 9379 Mission Gorge Road, Santee 92071	(619) 449-9591 www.beercrafts.com
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 – The California Homebrew Club of the Year!

QUAFF Board

President	Peter Zien	(858) 546-7824	pz.jdzinc@worldnet.att.net
VP (temporary)/Treasurer	Harold Gulbransen	(619) 589-0987	hgulbran@aol.com
Newsletter Guy	Greg Lorton	(760) 943-8280	glorton@cts.com
Competition Czar	Tyce Heldenbrand	(858) 442-3041	tyce.heldenbrand@wfinet.com
Activities	Randy Barnes	(858) 663-0305	rbarnes@sdccd.cc.ca.us
Membership	Sandy James	(858) 695-3799	sandy@elvis1.com
Member-at-large	Tod Fitzsimmons	(858) 578-5658	quaff1@pipeline.com
Member-at-large	Bob MacKay	(760) 436-7297	bmackay@cts.com
Member-at-large	Richard McLaughlin		richardmcl@home.com
Member-at-large	Antoinette Hodges	(760) 591-0088	ahodges@cts.com
Member-at-large	Leo Barendse		leo.barendse@nokia.com
Internet Guy	Harold Gottschalk	(619) 390-1753	heg@softbrew.com

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

Honorary Ex-Officio Emeritus Board Members

Mr. Richard Link **Mr. Charles "Skip" Virgilio** **Dr. Christopher White** **Mr. Robert Whritner**

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 or lor tonga@efds w.navfac.navy.mil.

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

5:00 PM on Saturday, December 9

At AleSmith Brewing Company

9368 Cabot Drive (Miramar Area)

San Diego