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Newly-founded beer enthusiast project Craft Company is releasing a San Diego-themed deck of cards on Saturday, December 14 at various brewery tasting rooms and at craftcompany.org. Founder Jason Weinert’s goal is to raise nearly $2,000 from sales of the decks to help support the San Diego Brewers Guild’s mission.

San Diego is full of passionate craft beer industry members who work long hours crafting, selling, delivering and pouring the special beverages we enjoy.

With 82 breweries in the county at time of printing, we are seeing an unprecedented surge of excitement, with many new jobs being created for local enthusiasts.

The quality of all the beers being produced must remain high, as the early San Diegan brewers put maximum effort into building the reputation that we are proud of today.

It is the responsibility of all beer-centric establishments, as well as the consumer, to demand the highest standards and accept nothing less.

We are all in this boat together, and the tide continues to rise.

Cheers,

Ryan Lamb
Executive Editor
West Coaster
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“No beer was wasted in the making of this publication.”
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Brandon Hernández is a native San Diegan and the author of the San Diego Beer News Complete Guide to San Diego Breweries (available on Amazon.com). In addition to his on-staff work for West Coaster, he is responsible for communications for local craft beer producer Stone Brewing Company; an editor for Zagat; the San Diego correspondent for Celebrator Beer News; and contributes articles on beer, food, restaurants and other such killer topics to national publications including USA TODAY, The Beer Connoisseur, Beer West, Beer Magazine, Imbibe and Wine Enthusiast as well as local outlets including The San Diego Reader, Edible San Diego, Pacific San Diego, Ranch & Coast, San Diego Magazine and U-T San Diego.

Gonzalo J. Quintero, Ed.D. is a San Diego native, three-time SDSU grad, career educator, and co-founder of the popular multimedia craft beer discussion craftbeertasters.com. An avid homebrewer, Cicerone Certified Beer Server, and seasoned traveler, Dr. Quintero takes great pride in educating people about craft beer and the craft beer culture. By approaching the subject from the perspective of a scholar and educator, Dr. Quintero has developed a passion for spreading the good word of local beer.

Ryan Reschan is a long time resident of North County San Diego, and he first got into craft beer during his time at UC San Diego while completing a degree in Electrical Engineering. Skipping the macro lagers, he enjoyed British and Irish style ales before discovering the burgeoning local beer scene in North County and the rest of the country. After his introduction to brewing beer by a family friend, he brewed sparingly with extract until deciding to further his knowledge and transition into all-grain brewing. Between batches of beer, he posts video beer reviews on YouTube (user: StumpyJoeJr) multiple times a week along with occasional homebrew videos and footage of beer events he attends.

Sam Tierney is a graduate of the Siebel Institute and Doemens World Beer Academy brewing technology diploma program. He currently works as a brewer at Firestone Walker Brewing Company and has most recently passed the Certified Cicerone® exam. He geeks out on all things related to brewing, beer styles, and beer history.

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The Doctor’s Office
Gonzalo Quintero goes over five of the trends he sees for 2014, including canning, sour beers and more

Plates & Pints
Brandon Hernández creates a new take on a special holiday dessert through barley wine balls

The Carboy Chronicles
Ryan Reschan discusses different hop combinations and how brewers can obtain that unique profile

Into the Brew
Sam Tierney discusses how beer is properly served and where some bars get it wrong

Brews in the News
Paragraph-sized clips of SD beer news. Got tips on stories? E-mail info@westcoastersd.com

Expanding Breweries
News bites from several San Diego breweries who have recently added capacity through new equipment

The Bar Tab
Details on two new spots that have recently opened, plus the closing of North Park’s Sea Rocket Bistro

Offbeat
Photo recap of Offbeat Brewing’s November 2 “Dia de los Muertos” fundraiser for local art programs

Holiday Advertising Section
Varied ideas for gifts this holiday season

Guild Fest
Photos from the opening party to San Diego Beer Week, the Brewers Guild Festival at Broadway Pier

Books
Info on various books that writers have recently put together, including some from locals and brewers

Crafting San Diego
Vince Vasquez offers some ideas for the North County Transit District instead of a 24-hour alcohol ban

Water
In Southern California our water supply is a big deal; how might this affect breweries in 2014?

Glossary
Terms that start with “P” brought to you by the beer educators at CraftBeer.com

Craft Beer Directory & Map
Are we missing any locations? E-mail directory@westcoastersd.com

Travel
A review of Temecula’s spots, including the new Karl Strauss brewery restaurant and Garage Brewing Co.
NEW BREW
November saw the addition of three breweries to San Diego County, bringing the total to 81. Nickel Beer Company (pictured above) opened in Julian with three beers on tap. Groundswell Brewing, located in the Grantville area close to Benchmark Brewing and San Diego Brewing, debuted at the San Diego Brewers Guild Festival. In Vista, Booze Brothers became the tenth brewery in the city; the operation was started by two brothers, Dave and Donny Firth.

AHA SURVEY RESULTS
The American Homebrewers Association (AHA), the not-for-profit trade association serving as a resource and community for homebrewers, released results of a first-ever nationwide homebrewer survey in November, completed online by more than 18,000 homebrewers from July 30 to September 3, 2013. According to the survey, there are an estimated 1.2 million homebrewers in the United States; two-thirds of those homebrewers began brewing in 2005 or later. 65% are members of the AHA.

• Demographics: The average homebrewer is 40 years old, with most (60 percent) falling between 30 and 49 years old. The majority of homebrewers are married or in a domestic partnership (78 percent), have a college degree or some form of higher education (69 percent), and are highly affluent—nearly 60 percent of all homebrewers have household incomes of $75,000 or more.

• Location: Homebrewers are fairly evenly spread across the country, with the slight plurality congregated in the West (31 percent), followed by the South (26 percent), Midwest (23 percent) and the fewest in the Northeast (17 percent).

• Production: In terms of brew production, homebrewers mainly stick to beer—60 percent of respondents only brew beer at home, compared to wine, mead or cider. AHA members and people affiliated with the AHA on average brewed nearly 10 batches of beer per year, at 7 gallons a batch, which is 15 percent more batches and nearly 30 percent more volume than homebrewers who were not affiliated with the AHA. Collectively, homebrewers produce more than 2 million barrels of brew a year, which represents a small but sizeable portion (1 percent) of total U.S. production.

• Retail: Nearly all homebrewers (95 percent) shop in two local homebrew stores eight or nine times a year, while a majority (80 percent) also shops in three online stores five times a year. On average, homebrewers spend $800 a year—about $460 on general supplies and ingredients, and $330 on major equipment.
EVER-EXPANDING

On November 11 Saint Archer received a big shipment of tanks from Premier Stainless, with an assist from Urban Contracting, including five 120-BBL fermentors, one 120-BBL brite tank, and one 100-BBL cold liquor tank, effectively doubling the brewery’s capacity to 15,000 barrels per year once they’re all up and running.

Ballast Point announced in November the signing of a 107,000 sq. ft. space in Miramar with enough room for a 15,000 sq. ft. kitchen, restaurant, tasting room and retail area. The German-born 150-BBL brewhouse is estimated to be fully functional by July 2014, and the initial 450-BBL fermentors will bring the company’s production pace to 150,000 barrels per year. Read the full post with more details at westcoastersd.com

Mother Earth Brew Co. welcomed a new 20-BBL brewhouse from Premier Stainless as well as two new brewers: Chris Baker from Stone Brewing Co. and Brant Austin from Ballast Point Brewing & Spirits. Founded in 2010, the brewery has seen year over year growth of more than 100% since its inception, with the additions of equipment and staff — plus a newly-signed deal with Stone Distributing — meaning production will soon increase by more than 200%.

Amplified Ale Works, housed inside California Kebab in Pacific Beach, craned in a new 7-BBL fermentation vessel plus four serving tanks in November. The company also added capacity via a barrel room, where a few dozen oak barrels will soon rest full of head brewer Cy Henley’s creations.

Karl Strauss opened its new Temecula brewery restaurant on November 5, complete with a 7-BBL JV Northwest 2-vessel brewhouse, a 14-BBL fermentor, and two 14-BBL brite tanks. This venture is the company’s eighth brewery restaurant, and all $9,166 tips raised during the soft opening period were donated to Bike 365 and their mission of improving bike paths throughout the city.

Stone recently opened their fourth Stone Company Store on Kettner Boulevard with 20 taps. Additionally, they’ve signed on with CH Projects — the group behind Craft & Commerce, Underbelly, Polite Provisions and other SD hotspots — to share a space adjacent to Petco Park which formerly housed Proper Gastropub and Wine Steals.

IN PROGRESS

Bagby Beer Co., a highly-anticipated under-construction brewpub coming to Oceanside, has been doing a good job of keeping the public updated on its status via Instagram (@bagbybeerco) and construction time lapse videos at bagbybeer.com/blog. In March, BBC will play host to the fifth annual Brewbies Festival, which features pink beers and benefits breast cancer awareness.

CONGRATS

Rough Draft Brewing Co.’s Weekday IPA was featured in Draft Magazine’s Top 25 Beers of 2013. The publication praised its hoppy character, calling it “equally delicate and striking.” Also on the list, the Stone Brewing Co./Two Brothers Brewing Co./Aleman Brewing Co. Dayman Coffee IPA surprised list-makers, who “never thought coffee would be a sane addition to an imperial IPA until we tasted Dayman.”
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Sea Rocket Bistro, the North Park eatery focused on seafood and sustainability, will close on December 8 after just over five years in business. The owners cited high costs of operating as the main cause for shuttering; a new restaurant will open in its place in the next few months.

ADAM PARKER, ON BRABANT’S OPENING NIGHT

In South Park, Adam Parker (formerly of KnB Wine Cellars) has revealed his new concept, Brabant, a classy Belgian-inspired beer bar and restaurant with a big bottle list and 16 taps. The menu is also Belgian in theme, with beer style suggestions for each item.
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www.TexasWineSpirits.com
On November 2 Escondido’s Offbeat Brewing Company hosted a “Dia de los Muertos” fundraiser in conjunction with the Escondido Municipal Art Gallery.

In addition to funds raised by the gallery that day, Offbeat donated $1 for each of the 171 pints of beer sold to the Art Gallery’s high school art exhibition and “smART Fridays” program that brings together professional artists and local schools.

Donations of $20 included a special edition Dia de los Muertos taster glass featuring artwork by local artist Mando Padilla.

Also in November, Offbeat released Whistle Britches, a 8.5% ABV, 50 IBU Scotch ale brewed to celebrate the company’s more than one year in business.

Know of other breweries supporting local causes? E-mail the editor at ryan@westcoastersd.com
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IRON FIST
Rule this winter with an Iron Fist! This season, there are plenty of reasons to stop by Vista’s Iron Fist Brewing Co., including new specialty and small batch beers each week. New hoodies and t-shirts are now in stock for both men and women and make a great gift for friends and family (or yourself).

During the month of December Iron Fist will be offering 15% off all cases of beer purchased at the brewery – mix and match your favorite varieties! Regulars will definitely want to pick up a stylish refillable growler, now available in both stainless steel and German-crafted glass styles.

Have your next party or meeting at Iron Fist! With seating for up to 40 people and a kitchenette with oven and sink, the Iron Fist private room is perfect for any occasion! Tucked away from the hustle and bustle, the party room is available to rent during normal tasting hours. Call for reservations.

1305 Hot Springs Way Vista CA 92081
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ironfistbrewing.com

GEORGIAN BAY
Finally, there’s a handy guide that can help you make sense of the more than 70 breweries in San Diego County. THE SAN DIEGO BREWERY GUIDE includes essential information for planning brewery tours and for making the most of your time while you’re there. The pocket guide features photographs, charts, tasting notes on more than 400 beers, and includes two dozen maps that lay out the craft beer landscape by region as well as by beer styles. A holiday must-have for any San Diego beer lover!

georgianbaybooks.com

CRAFT BEERD
Craft Beerd is a beer art brand featured currently on apparel and posters. Born from the passion and love of the craft beer community & culture, our mission is to create high quality, fun beer art for you to enjoy. When you wear Craft Beerd you know you are a part of a subculture of craft beer lovers who love the art and are proud to rock it. Spruce up your man/she cave, dorm room, office...with our awesome Wall Art. In the nine months we have been in business, we’ve discovered a lot from our customers and are preparing for a lot of new things to come in 2014. Beyond t-shirts and beer posters, we will start to introduce “Lifestyle/Culture” products that you can also enjoy. This is just the beginning and we are excited for what’s to come. Craft Beerd continues to be inspired by the great beer being brewed in San Diego and beyond and the fans who support us. Make sure to follow us for updates in a few ways: Sign up for the newsletter on craftbeerd.com - follow us on Instagram: @craftbeerd or follow us on Facebook: facebook.com/craftbeerd - Have an awesome holiday this year and enjoy the beer art!

craftbeerd.com

BREWERY TOURS OF SAN DIEGO
With so many breweries in San Diego County, it’s tough keeping track - let alone physically visiting each one. After just one tasting flight at one brewery, you are probably legally intoxicated. Driving to multiple breweries is a definite risk. While working at the tasting room of Ballast Point in 2006, Brewery Tours of San Diego Co-Founder Mindy Eastman noticed many customers were attempting to taste at multiple breweries - often while noticeably intoxicated. Inspiration struck, and shortly after, San Diego’s original brewery tour company was born.

With a fleet consisting of buses, shuttles and vans, Brewery Tours of San Diego puts an emphasis on beer education (rather than just inebriation!). A typical session runs 5 hours, stops at 3 breweries, and includes tastings at each. Also included is a guided tour behind-the-scenes at one brewery with an introduction to commercial beer production.

Both private and public tours are offered, seven days a week. Private tours allow you to choose which breweries to see and reserve the vehicle exclusively for your use. Public Tours follow fixed routes and are open-seating - a great way to save a few dollars and make some new friends. Brewery Tours of San Diego also provides transportation to and from beer festivals, concerts, and more!

To book your next tour, go to BreweryToursOfSanDiego.com!
(619) 961-7999
brewerytoursofsandiego.com
SMOKIN’ BEAVER HOME BREW SHOP

Established in 2010, Smokin’ Beaver Brew Shop opened its doors in Escondido to serve the growing Inland North County brewing community. Family-owned and operated by two local firefighters, Smokin’ Beaver from the beginning has combined a love for both quality beer and the growing craft of home brewing to provide a one stop shop for all your brewing needs. The shop is currently located at 348 State Place but will soon be opening doors in a new and improved storefront location in the heart of downtown Escondido off Grand Ave at 146 N. Kalmia Street. Doors open at the new location on December 28th.

Smokin’ Beaver Brew Shop provides a large selection of fresh ingredients including a wide selection of White Labs yeast, 50 types of both hops and grains as well as bulk hops and extract. Also available is a wide selection of specialty ingredients, a growing inventory of winemaking supplies, hard to find distilling equipment and yeast, cigars, and even CO2 tank fills. Guaranteed to be served by friendly and knowledgeable staff, expert and brand new brewers are equally welcomed. AHA and brew club discounts are offered as well as military, police, and fire discounts.

Follow the shop happenings on Facebook and Twitter! Stop in the shop, check it out and mention this ad to receive a 10% discount on your total purchase!

348 State Place Escondido, CA 92029
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smokinbeaver.com

LEROY’S KITCHEN & LOUNGE

An authentic neighborhood destination with a warm and welcoming appeal, Leroy’s Kitchen + Lounge raises the bar on Coronado’s chef-driven dining scene by delivering a truly locavore experience. Classically trained as a graduate of the prestigious French Culinary Institute of America in New York, Executive Chef JC Colón has crafted a passionately sustainable, ingredient-driven menu consisting of approachable, gastro-fare cuisine. Colón’s made-from-scratch culinary ethos presents diners with diverse flavors through a menu that changes to reflect the season’s freshest ingredients. The restaurant is named after Blue Bridge Hospitality’s well-traveled co-founder, Leroy Mossel, who alongside his Blue Bridge partner and cousin, David Spatafore — both long-time residents of Coronado — launched the restaurant group in 1998. Spatafore found his cousin’s eclectic background to be the perfect inspiration for this restaurant’s design and menu. Proudly partnering with neighboring farmers, brewers and producers, Leroy’s Kitchen + Bar also features an eclectic array of artwork from the surrounding artist’s community, presenting unique charm for locals and tourists alike. The beverage program showcases San Diego’s rich craft beer movement, highlighting the city’s best microbreweries with a diverse selection of on-tap options and craft beer flights. Leroy’s also offers a rotating menu of seasonal craft cocktails prepared with fresh herbs and spices. The restaurant boasts a private dining room that seats 10-12 and serves as the ideal space for small parties, business meetings or intimate dinners.

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BREW-INSURE.com

There’s no better place to be doing business than in the heart of “America’s Finest City,” San Diego! With some of the greatest breweries in the country located here in San Diego County, we’re lucky to have launched BREW-INSURE.com right in the center of it all. Being heavily involved in the craft brewing industry since 1999, we’ve seen GREAT BEER, and rapid growth of our industry, come out of San Diego County.

BREW-INSURE.com launched in September of 2013 and has seen success ever since! After years insuring a few top breweries, we decided to put 100% of our efforts to creating “Specialized insurance Coverage for Microbreweries, Pubs & Taverns.” We pride ourselves in creating lasting relationships with a number of San Diego’s finest breweries and, above all, making sure they have adequate coverage in the event of a loss.

We do more than just sell our insurance. We are independent insurance brokers with great working relationships with the leading insurers in the industry... companies with products specifically designed for craft breweries. We also assist our clients by implementing strategic insurance coverage, safety programs, claims management, risk analysis and maintaining OSHA requirements. This is crucial for your business as you grow, ensuring a low loss ratio thereby driving down the cost to insure.

We will review the insurance aspects of contracts you are considering, and work with legal professionals experienced in your industry. In addition to that legal resource, we have experts we work with in the area of Employee Benefits, Human Resources, Payroll Services, Safety and Loss Control, and most other aspects of your business.

Check us out online at www.BREW-INSURE.com or Facebook.com/BREWINSURE
The San Diego Brewers Guild Festival was again held at the Port Pavilion at Broadway Pier in early November. The two-day event helped kick off the fifth annual San Diego Beer Week in style. Starting this year, the San Diego Brewers Guild began offering a “Craft Coalition” passport for $25; members receive benefits at participating brewery locations all over the county; visit sandiegobrewersguild.org/craft-coalition to learn more.
Winter Solstice has historically been an important time of year. Traditionally, the midwinter festival was the last great feast before deep winter. Beer made during the year was finally ready for drinking. Here at Lightning Brewery we are excited to share our fine full bodied beers with you as we approach the solstice. Please plan ahead since our barrel-aged beers may be in short supply.

Happy Holidays from Jim, Bruce, Scott, Joe, Glenn, Rick and Chris.

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Another year has come and gone. In the world of craft beer, each annum brings with it new innovations, revelations, and fermentations. Not unlike proprietors of other industries, craft beer brewers are at the will of market pressures. However, with craft beer, market pressures do not manifest themselves as breweries bending at the will of their customers, but rather anticipating the changes in palates and taking the initiative as trend-makers. Let’s take a look at five trends that will surely develop over the next 365-day cycle.

#trending

5 TRENDS TO WATCH IN 2014

BY GONZALO J. QUINTERO, ED.D.
SOUP BEERS

In her October article “Pucker Up, America: Beers Are Going Sour” NPR journalist Michaeleen Doucleff asserts that there is “a new kid on the craft brewing block, and it’s going to knock your salivary glands into action... (and) it’s called sour beer.” It should be noted that the usage of “new” is relative to the context of the American palate; sour beers have been brewed all over the world for centuries. They were a hit at this year’s Great American Beer Festival, and they’re becoming easier to find at local liquor stores.

In San Diego we have seen sour beers available for quite some time, however, until recently, the brewers that have produced them have been few and far between. Tomme Arthur and company at The Lost Abbey have created such notable sours as Cuvee De Tomme, Red Poppy, Framboise De Amorosa, and Duck Duck Gooze. Ballast Point has brewed sour beers in the past, most notably Sour Wench, and now their Little Italy location will be home to the expanding sour program. This past month Thorn St. Brewing Company debuted two small batches of sour beers in an effort to gauge public interest, while Societe Brewing Company hosted a big beer dinner with Alchemy inside their barrel room for the first release of their sours. Modern Times Beer also has a sour beer program in the works, with some of their club members getting a taste of what’s to come.

Francisco Rosete, sales associate at The Homebrewer, shared that many brewers have been asking about sours recently. However, many get turned off by the idea of having to dedicate an entirely separate set of equipment to sour beer production. Not only that, but it’s time-intensive, with many great sours taking months or years to produce. “I think that their rarity is one of the reasons why sour beers have become so popular,” he admitted. The oldest style of beer is trending to be the newest craze.

Breweries do not enter competitions solely for the kudos and notoriety of a win, but also in the hope of capitalizing on the outcome of that win through a bigger fanbase. Why else do we see Great American Beer Festival or World Beer Cup logos emblazoned on the packaging of past winners?

The trend of brewing unique styles, rather than our seemingly “unbalanced” offerings, may well increase in the next year. Derek Gallanosa, sales representative at Karl Strauss Brewing Company, sees “more experimentation within classic styles as a way for lesser known breweries to stand out within this highly impacted market. New ingredients, new brewing practices will be played around with. Competitions are at the forefront of the ever-evolving craft beer industry.”

THE INFLUENCE OF BEER COMPETITIONS

In Peter Rowe’s article “5 Lessons from the Great American Beer Festival” he discusses how the nation’s largest beer competition may be pointing to the future of beer styles in San Diego. Rowe asserted that many GABF categories lack strong San Diego contenders. “Where are our English-style summer ales, Berliner-style weisses, European-style dunkels or ordinary bitters, just to name a few under-represented beer styles?” he wonders.

San Diego fared well at the 2013 GABF with a total of 14 medals in a competition that pitted 4,809 entries against one another from 745 different breweries in 84 separate categories, but there were many breweries that were shut out from entering at all, and many categories in which there were no representatives from our county.
and all information pertaining to another beer manufacturer other than the licensee filling/selling the container must be obscured. All text and logos from a previous brewery must be obscured. As a refillable container, California Redemption Value (CRV) is not required on growlers.”

This clarification is clean and simple, however, it must not be misconstrued as somehow binding in nature; breweries and tasting rooms can choose to abide by these rules and fill any vessel that meets the standards highlighted above, or they can require you the consumer to use a growler of their own label, or one that meets their self-defined standards. In San Diego there are a fair amount of craft beer breweries that are allowing fills of non-house emblazoned growlers, but this number is still in the minority, for now. The folks at Blind Lady Ale House have a link on their website (blindlady.blogspot.com) that lists the local breweries now filling blank growlers.

**BREWERY/DISTILLERIES**

While Ballast Point’s spirits arm is currently the only local operation distributing its wares around town — after winning California Distillery of the Year at the New York International Spirits Competition last month — Manzanita Distilling Company is offering tastings of the SoCal Moonshine and Oaked Moonshine and tours of their facility in Santee. They plan on distributing to markets in California, Tennessee, New Mexico and Texas in the next year, plus adding five whiskeys and rye to the line-up. Also in Santee, BNS Brewing & Distilling is continuing to work on their set-up.

And although it doesn’t have a brewery component, former Hess Brewing employee Michael Skubic is starting up his own distillery called Old Harbor Distilling in the East Village. If all goes well, bottles may start emerging in January.

**CANNED BEERS**

Both locally and nationally, you may have noticed the rise of craft beer in a can. According to the database on craftcans.com there are 365 breweries in 50 states (including Washington D.C.) that are canning over 1,000 beers covering over 90 style categories. Lovers of cans claim that the flavor is locked in better than glass bottles, among a myriad of other benefits.

Locally the first craft brewery to can their wares was Monkey Paw Pub & Brewery, releasing a 16-ounce format in 2012, followed by Ballast Point Brewing & Spirits who put out their 12-ounce format in both six and 12-pack variations. More recently Modern Times Beer released their 16-ounce format, followed with Mission Brewery’s large 32-ounce cans. In the not-too-distant future we will see more San Diego beers in cans coming from veteran brewery Pizza Port, as well as North Park’s Mike Hess Brewing. It would appear that the trend of canned craft beer is gaining momentum, but, given the ratio of breweries who can their beers versus those that do not, nationally and locally, there is still room for growth.
Head brewer John Egan and founder Dan Selis. Photo via Mission Brewery.
I’m going to start out by stating the obvious—it’s probably not kosher to use the word “crack” to describe something indulged in during the sacred holiday season. But I’m going to do it anyway. Such is the overwhelming allure of bourbon balls, tiny yet incredibly tasty and addictive treats my wife has churned out, like beautiful hymns from a church choir, every year at Christmas time since we met.

Like most of life’s greatest pleasures, bourbon balls are simple. All one really needs is a yen (which is never a problem for yours truly), some very basic ingredients and a little time for them to set up. That last part, per Tom Petty, is most certainly the hardest part. Which is good, because the last thing anybody needs during this traditionally busy time of year is something time-consuming and labor intensive.

At this point, you’re asking yourself why you are reading about bourbon balls in a publication devoted to celebrating San Diego County’s rich craft brewing culture. It’s a good question that, unlike the internal query, “Have I been good enough this year to merit that 750-mil of Barrel-Aged Speedway Stout I asked for?” is easy to answer.

I am a fan of bourbon. So much, that this dessert-like goodness, these treats pack a wallop.

Because bourbon balls are never cooked, every bit of alcoholic strength from that 80-proof liquor distributes through those dense spheres. So, when a holiday reveler bites into one, all that sweetness is instantly cut by a firewater spike that brings the heat both on the palate and in its wake. I’ve found they really help to sedate an irate elderly family member after a long day of gift-wrapping (read, Godsend).

As much as I advocate for shots of good tidings throughout the month of December, and as much as I adore these things, I’ll be the first to say that they might actually benefit from a base beverage with less octane. Also, as I’ve done a pretty good job of documenting over the past several years, I’m a craft beer guy. So, last year, it occurred to me that I might be able to lower the alcohol-by-volume on these holiday tidbits while incorporating one of my favorite things.

Enter the barley wine ball—an updated take on one of my holiday faves that gets the beverage at its core down by 20-to-30 percent. Doing so allows the flavors of the wafers and cocoa powder to come through less impeded, and also adds in the inherent flavors of the beer. And thanks to the fact that increased visibility of craft beer in the marketplace means a variety of barley wines are now more easily available, the spectrum of those flavors is broader and completely up to the individual rolling out the yuletide goodness.

In my experience, it’s best to keep away from barley wines that have above-average hop presence. The vegetal, citrus and pine flavors that hops introduce simply don’t marry up with the recipe’s other straightforward confectionary ingredients. (Yes, I hear you, hop fanatic who claims everything goes with hops…do what you like, but remember, these are supposed to be shared, so it isn’t about you or your crusade to prove lupulin’s lofty place in all things consumable.)

This is one of those rarer cases where you’re looking for the quintessential malt bomb, something with plenty of caramel character and a breadiness that’s almost chewy. Nuttiness is another plus, flavor-wise. And if you like that sugar plum thing come December, a more English-style barley wine exhibiting plenty of prune and fig flavor will be ideal. Local barley wines I’ve had success with include Coronado Brewing Company’s, which is almost chocolatey in its roasted malt character, and The Lost Abbey’s Angel’s Share and Ballast Point’s Three Sheets, both of which exhibit great layered depth and lack flavors that compete with the rest of the dessert’s ingredients.

Of course, barley wine isn’t the only type of beer that will work. You can also go with an imperial stout (those infused with coffee add their own depth, though not necessarily flavors readily associated with the holidays) and even some Belgian quadrupels if you are looking for an even more intense dried fruit flavor. In both cases, the higher the ABV, the better. No matter which route you go, enjoy this joyous time of year with enough friends to help you polish off as many barley wine balls as you can roll.
Barley Wine Balls
Yield: 50 to 65 pieces

Sift the cocoa powder, allspice and 1 cup of the sugar into a large bowl. Stir in the barley wine and corn syrup until everything is completely incorporated. Stir in the wafers and nuts, then place the ingredient in the refrigerator, covered, for 30 minutes to 1 hour.

Place the remaining sugar in a shallow bowl. Remove the mixture from the refrigerator and scoop out 1 tablespoon portions, one at a time, using your hands to roll into balls. Place the balls in the sugar and coat evenly on all sides. Transfer the balls to a baking sheet. Once the sheet is full, place a piece of parchment paper on top of the first layer and form a second layer. Cover the top layer with parchment paper, wrap the baking sheet with plastic wrap and refrigerate for at least 24 hours.

Serve at room temperature. If properly refrigerated, the balls will be good for up to 2 weeks.
IPA: Brewing Techniques, Recipes and the Evolution of India Pale Ale
Mitch Steele
Stone’s brewmaster explores what has made this beer style one of the most popular craft beer styles in the world. Included are 48 recipes of hoppy brews that are both historical and contemporary.

San Diego Beer News Complete Guide to San Diego Breweries
Brandon Hernández
This new e-book dives into the beer quality, service and setting of each San Diego brewery. To celebrate its release, the author is hosting a party at Stone Brewing World Bistro & Gardens in Escondido on December 10.

The Complete Beer Course: Boot Camp for Beer Geeks: From Novice to Expert in Twelve Tasting Classes
Joshua Bernstein
The author of Brewed Awakening is back with another stellar offering; Bernstein spotlights breweries and beers while leading readers through a wide-range of great eating and drinking scenarios.

The Audacity of Hops: The History of America’s Craft Beer Revolution
Tom Acitelli
Thoroughly-researched, the reader gets a great sense of where American brewing was after Prohibition, and thus how far it has come today. Even knowledgeable drinkers will learn a lot from this book.

The Brewers Association’s Guide to Starting Your Own Brewery
Dick Cantwell
Every business plan is different, but Cantwell offers tons of industry knowledge on how to craft great beer (after you select a site, go through regular requirements, and choose the best equipment, of course).

The San Diego Brewery Guide
Bruce Glassman
This award-winning author has broken down each San Diego brewery and rated their flagship beers; in the back there are brewery tour suggestions based on your flavor preferences.

Water: A Comprehensive Guide for Brewers
John Palmer and Colin Kaminski
Not for the faint of heart, this book is very detail-oriented. If you’re into water chemistry and its effects on beer, there is no better book for you.
f new solutions aren’t found soon, drinking a craft beer on Coaster trains may be a thing of the past.

According to North County Transit District (NCTD) staff, excessive alcohol consumption is a big problem. At the October NCTD Board of Directors meeting, Tom Zoll, the Chief of Transit Enforcement, cited a range of alcohol-related safety issues including train crowding, violent behavior, noise, littering, and suspected underage drinking. In his presentation, Zoll stated that citations can’t be made fast enough to be effective with large numbers of riders consuming alcohol. It’s unclear whether he was referring to incidents year-round or on select days, like Padres home games; NCTD does not keep transcripts of its board meetings, and Zoll’s PowerPoint presentation did not include data on the number of incidents, or when they occur.

Currently, open containers and alcohol possession are prohibited on trains after 9 p.m., but Zoll recommended a 24 hour ban, with exceptions to be made for special events. The Board followed suit, voting unanimously to hold a public hearing on November 21st to discuss the issue and hold a vote on the proposal at that time. Thankfully, for the craft beer consuming public, what would have been another open-and-shut case to ban alcohol consumption in San Diego was short-lived.

After news media reported on the alcohol ban proposal, loud opposition grew. U-T San Diego wrote an editorial denouncing the proposal as “overkill.” Locals used social media to raise public awareness to the proposal, and an online petition was circulated to gather signatures in opposition to the ban. More opposition grew after it was discovered that the ban would also include all food and non-alcoholic beverages.

The NCTD quickly relented. Citing “robust public feedback,” NCTD cancelled the public hearing after just 12 days, and withdrew consideration of the proposal until sometime next year. While the 24 hour booze ban isn’t off the table, the postponement should be celebrated as a small victory for personal freedoms and consumer choice in San Diego.

Kudos to the North County Transit District for making the right decision. Banning all food and beverage consumption on Coaster trains is an extreme, over-reaching solution to a narrowly-defined issue. More time is needed to work with stakeholders on a compromise solution to address public complaints of unruly behavior, which are valid and require attention. Addressing safety concerns with a more measured approach can also promote one of San Diego’s fastest growing industries.

As part of its alcohol policy update four years ago, the NCTD had planned to contract with a vendor to provide on-board alcoholic beverage service for passengers on Coaster trains. According to District documents, this never occurred, due to a lack of interest from vendors. With our economy rebounding, it’s now much more likely that there would be strong interest in a Coaster concession, especially to sell San Diego craft beer.

According to a new report published this spring, San Diego’s craft beer industry has a $299.5 million regional economic impact. Growth has been phenomenal – the number of brewery licenses in the county has more than doubled since 2011, and local brewery sales now top more than $680 million annually. There are now a greater number of public and private institutions that recognize the importance of craft beer to the local economy. San Diego has become one of the nation’s leading markets for craft beer, and local government agencies are taking the opportunity to include, not exclude, the industry in its decision-making.

For example, the San Diego Airport Authority designed a vendor bidding program for its Green Build expansion effort that specifically recruited local restaurants and craft breweries. The result was the construction of a 2,500 square foot Stone Brewing Co. location in Terminal 2, and a new 12-tap “Craft Brews on 30th Street” concession in Terminal 1. Elected officials in the City of San Diego are also now working with industry representatives to find ways to improve local permitting and land use regulations to allow for more breweries to open.

As part of a new alcohol policy update, NCTD should re-solicit bids for alcoholic beverage vendors on Coaster trains. Why not take the opportunity to both improve on-board train safety while also promoting San Diego craft beer? Amtrak provides an alcoholic beverage service on its trains in San Diego. A vendor bid process could be designed under a local business preference policy, tipping the scale in favor of a local vendor who exclusively sells San Diego craft beer.

Most importantly, an alcoholic beverage cart service would put a stop to the problems caused by private stock alcohol consumption. Cart attendants could rightly refuse an individual who appears intoxicated. Checking customer IDs would prevent underage drinking. As part of the concession agreement, cart attendants could also conduct routine sweeps to collect empty bottles from customers.

The NCTD can tighten its alcohol policy on Coaster trains without completely banning consumption. Smart, measured solutions exist. Here’s hoping that in 2014, the North County Transit District will champion a win-win solution that moves our region forward in a thoughtful way.

Vince Vasquez is the Senior Policy Analyst at the National University System Institute for Policy Research, an economic think-tank based in San Diego.
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**HOP BLENDING**

*Exploring great hop combinations*

BY RYAN RESCHAN

Single-hopped beers can be a fantastic way to learn about a particular hop. From such beers you can learn about how a single hop varietal imparts bitterness, flavor, and aroma to a beer. As a homebrewer I love to try them, particularly when it’s a hop I’m not familiar with. I’ll make a mental of the characteristics of the particular hop and try to figure out what other varietals would work well with it, or if I’ve had a varietal that is similar in character and this new hop could be used as a substitute. But most of the time when I’m drinking a single-hopped beer, I feel like adding additional hop varietals would make the beer more complex and thus a more interesting beer over a few pints.

So what hops go together to make a more interesting and complex beer? Well, that’s where the fun of blending comes into play. Part of the art of brewing a great beer is finding a blend of hops to work with your selection of malts and yeast. Of course the style of beer is going to be a huge factor on your blend. There are quite a few beers out there that can be made with a single hop and even a single malt (often referred to as SMaSH beers – Single Malt Single Hop), includes styles such as pilsner, saison, Vienna lager and more. But beyond those styles, you need to figure out the direction of the finished beer. Is it going to be traditional and based on a particular country or region? Will the beer be a hybrid of styles? Or is it something entirely new? Figure out flavor profile of the beer you want to brew. Are you going to start with the hops? The yeast? The malt? With so many ingredients at your disposal, the possibilities are endless. Find the ingredient you want to focus on and build the rest of the beer based on it.

Being that we are in San Diego, we’ll start with the hops. The quantity of hop varietals is growing every year and the range of flavors and aromas they produce continues to widen. Hops these days can produce flavors and aromas ranging from pine, citrus (grapefruit, lemon, orange, lime), earthy/woody, spicy, floral, tropical fruits, stone fruits, melon, berries, resinous, herbal, grassy, other assorted fruits, and more. With the huge variety in character, some interesting flavor combinations are possible. Knowing what hops give those particular flavors is where some research comes in – be it drinking beers with known hop profiles, checking internet resources, of some of the newer varietals can lead you in the right direction for substitutions. Pre-blended hops such as Falconer’s Flight, Falconer’s Flight 7 C’s, and Zythos have recently been made available to brewers. The pellets come pre-blended and can offer up lots of complexity without having to source several varietals. For a starting point, tandem hop blends such as Amarillo and Simcoe, Cascade and Centennial, Chinook and Columbus, Columbus and Centennial, Citra and Simcoe, and Citra and Amarillo have been known to work in American style ales.

Going beyond two varietals can lead to even more interesting results. Mixing hops from different countries of origin can also lead to unique profiles. Blends of American and New Zealand hops can work very well, such as Nelson Sauvin, Motueka, Mosaic, and Citra. I asked some homebrewers for their favorite blends and typically the response included three or more hops; combinations of American hops such as Columbus-Simcoe-Mosaic, Chinook-Amarillo-Cascade-Simcoe, and Amarillo-Simcoe-Citra were favorites.

Try going beyond the known blends and come up with your own. Think outside the box (or outside the country) and looks for hops from New Zealand, Australia, Germany, and the United Kingdom that might work well with each other. Don’t be afraid to mix high alpha acid hops with lower alpha varietals. You never know what the next great hop combination could be.

For a starting point, tandem hop blends such as Amarillo and Simcoe, Cascade and Centennial, Chinook and Columbus, Columbus and Centennial, Citra and Simcoe, and Citra and Amarillo have been known to work in American style ales.

*Hop Profile Links:*
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Quality beer is something that all beer lovers have a stake in, and there are several factors that enable the consumer to enjoy a pint that is delicious and free of flaws.

When you are saddled up to the bar, the beer in your glass is the result of a long series of actions, each undertaken with the possibility of compromising quality. The most immediately apparent quality flaw comes from a glass that is not “beer clean.” This means that there is some kind of soil or residue on the glass that causes poor head formation or retention, or in many cases, the formation of clusters of bubbles in the beer on the sides or bottom of the glass. This can be caused by sanitizing solution, soap, residual grease, lipstick, or other food residue from washing contamination.

Bars should be washing their glasses in a glass washing machine or sink setup dedicated to beer glassware. After glasses have been sanitized and dried, they should be rinsed with cold, filtered water from a bar-top glass rinser just prior to filling. This ensures that any residual sanitizer is washed off, and that the glass is chilled to around the beer temperature, which promotes proper head formation during pouring.

Excessively foamy beer at the tap is a sign that something is out of balance or maintenance is required with the draught system or keg. This is bad for drinkers for two reasons: it raises prices due to a larger amount of wasted beer — meaning less sold beers per keg — and it leads to a flat beer once all of that foam has settled.

Draught systems should be operated with a specific pressure of car-
bon dioxide or blend of carbon dioxide and nitrogen in order to ensure that beer pours at the proper rate and maintains its carbonation level in the keg. Too much pressure and a beer will become over-carbonated; too little and the beer will go flat. Kegs also need to be kept at the proper temperature, which can require a full day in the cooler to achieve if they have previously been allowed to warm up. Bars with long-draw systems also need refrigerated beer lines so that the beer maintains temperature all the way to the tap from the cold room. When this breaks down, it’s bad news — warm beer does not as effectively retain carbonation and will lead to foaming at the tap.

For Belgian and wheat styles that are more highly carbonated than other beers, it is necessary to either have a different gas blend ratio, dedicated lines with more resistance built in, or flow-control faucets that slow down pour speed, which increases at the higher pressures that these kegs must be pushed at in order to maintain proper carbonation levels. Flow-control faucets are much more common in Europe but are becoming more prevalent at American beer bars that tend to serve a wide variety of beers.

Finally, draught systems need to be kept thoroughly clean through regular detergent cleaning cycles and periodic acid cleaning cycles, which keep residue and mineral buildup from forming.

Draught system cleaning is also important for sanitary reasons. Over time, spoilage organisms such as lactic acid bacteria can colonize the inside of beer lines. This can lead to sour or buttery smelling beers that were perfectly fine when they left the keg. Pediococcus, a common bacterium of this group, produces high levels of the chemical diacetyl, which has a very strong buttery aroma and can also give beer a slick mouthfeel. If you have different beers at a bar that share this same character, it’s likely that the bar is not properly and regularly cleaning their draught lines; standard cleaning should be conducted every fourteen days, and acid cleaning every three months.

Now let’s take a step back to the storage and distribution of beer, where time, temperature and light are the main enemies of quality. As the number of beer brands that distributors and retailers carry has exploded over the past few years, time has become an interesting issue. For some brands there is enough turnover to keep stock fresh, but others inevitably get lost in the sea of labels on the shelf and sit past their best-by dates. Some don’t even make it to shelves before they have started to decline in flavor. While it is true that some beer styles like lambics, wild ales, sour ales, and strong ales can hold up to age and sometimes even get better over time, the vast majority of beer is best within three to four months of packaging if stored cold, and even less if stored warm. Kegs will usually stay fresh longer than bottles and cans due to lower oxygen introduction at packaging time.

For hop aroma-centric beer like IPA in cans or bottles, brewers are realistically looking at about a month of shelf life before the character of the beer has significantly faded and changed from what the beer was like fresh. This isn’t to say that the beer is no longer good and that many people will not like it, but it will not be the same beer.
that left the brewery. Aroma from dry hopping is incredibly fragile and susceptible to oxidation. It may seem ironic that a beer that was originally made famous for its ability to age over a long sea voyage is now one of the most fragile styles, but modern IPA is simply a different beer altogether and has little in common with the IPA of that bygone era.

Another main component of maintaining beer freshness is temperature. Beer should be stored cold at the brewery, shipped in a refrigerated truck, stored in a cold warehouse at the distributor, and then kept in a cooler at the retailer. For every 10 degrees Celsius increase in storage temperature, oxidation reactions — the main cause of beer staling — double in speed. Beer stored at room temperature has a significantly shorter shelf life than beer that has been kept refrigerated. Oxidation reactions at room temperature also produce harsher staling flavors that lead to more offensive tasting and smelling beer over time.

Light is also an enemy of beer, meaning beer should not be stored where sunlight can reach it. Cans and kegs are impervious to light contamination, while beers in clear or green glass are highly susceptible to becoming light-struck. This manifests itself as an aroma similar to skunk spray, formed when UV light breaks down a chemical bond in the hop acids that give beer its bitterness, creating a volatile chemical called 3-methyl-2-butene-1-thiol. “Skunked” beer, as it is commonly called, is typically found in European and Mexican imports in green and clear bottles. You’ll also find that any beer you drink outside will likely display some light-struck aroma by the time you finish it, unless you keep it in the shade.

So, with the knowledge imparted thus far, how do you know if your beer is fresh? Staling manifests itself in several ways. Initially, hop aroma will fade and develop a musty quality, while malt aroma and flavor start to get raisiny and grainy. As more time passes, beer develops harsh papery and wet cardboard aromas that begin to overpower the rest of the beer, which is due to the chemical trans-2-nonenal. Some beers take on a dried fruit and sherry-like aroma as well, which can be beneficial in styles like barley wine, but not in a pale ale or pilsner. How quickly a beer undergoes this process is mainly dependent on the variables discussed above, as well as the amount of oxygen introduced to the beer at the brewery during cellaring and packaging; more on that in my next column.

In order to ensure the best chance that the beer you are buying is fresh, try to avoid buying beer on a warm shelf and check for a “bottled on” or “best by” date to make sure you are not buying old beer. All breweries should be dating their bottles, cans, and kegs. Old beer at retail is a symptom of a broken distribution and sales system, and without this information, consumers and even retailers and distributors don’t have the means to fix it. I prefer a “bottled on” date and brewery recommended shelf-life on the packaging because it gives the drinker more information on which to base their buying decision.

Support retailers that keep all of their beer cold and bars that have a manageable beer selection that quickly turns over and is served through clean lines. And remember, in the end, the best place to get the freshest, best-tasting beer is at the source; brewpubs and brewery taprooms are where freshness thrives, and luckily San Diego has no shortage of world-class options.

Into the Brew is sponsored by
The High Dive in Bay Park
Water is a vital component of beer as well as brewing, and cleaning, processes.
Without water there is no beer, and the type of water and its mineral composition are also important to how your favorite beer tastes. So, it seemed like a no-brainer when a coalition of breweries teamed up with the National Resources Defense Council (NRDC) to show industry support for enforcement of the Clean Water Act (CWA) by forming the Brewers for Clean Water Initiative. However, the coalition’s effort has been mostly geared toward clean water, while in Southern California, the issue of water supply may be of more significance.

As all Southern Californians know, we are always low on water. Recent surveys of the snowpack that provides about one third of the state’s water supply revealed we received 17% of the average amount of water content for 2012, which is significantly below-average. Additionally, runoff in the Colorado Basin, the region’s other major imported water source, is also projected to be far below average in 2014.

However, thanks to high storage amounts and residential conservation measures, there are no mandatory water-use restrictions for this year. But what about next year? Or the year after? If you have spent any significant amount of time here then you know that uncertainty is the only constant when it comes to water supply. Considering the major problems that would occur, it is unlikely that we will run out of water completely, but what could result are two big changes in local beer: its composition and cost. Water districts provide specific regions in San Diego with water from not one source but from a collection of places to ensure supply in case of shortages. That matters because the composition of minerals from each brewery’s water district will influence the flavor of the beers they produce (unless the brewery employs a reverse osmosis or similar system). If the amount of water available from any one source runs out, the water district may have to modify where the water comes from, thereby modifying the composition of minerals and impacting the flavor of your favorite beer.

Bill Batten, brewer and sales rep at AleSmith, says, “If the water department changed the mineral composition we would adjust our brewing salts to keep the hardness and softness levels at the preferred levels for our beers.” This, however, requires consistent monitoring and modification so that loyal followers of a brand can consume their beer with a consistent flavor profile over time.

As for the cost of water, we will likely see that go up. I still remember growing up in San Diego when we were only allowed to water our lawn on every odd numbered day or face citation. Although breweries would not likely be required to restrict the amount of days they brew, price increases for water-intensive businesses are the more likely scenario. In fact, regular rate hikes are a fairly regular occurrence, with the last increase resulting from “lost access to low-cost Colorado River water due to drought conditions and falling reservoir levels,” according to the San Diego County Water Authority (SDCWA). With water-intensive business, like breweries, when your main ingredient has a volatile wholesale cost, there is little option but to pass that cost on to the consumer.

Politics is a much more important factor in the water world than should probably be allowed. As we witness continued political battles back up government action all over the nation, reliance on regional leaders to make efforts to ensure water supply is constant and affordable has become anything but consistent.

Population growth is continuing to trend upward according to recent figures released by the California Department of Finance. Although 2012 only showed a 0.7% growth rate for San Diego County, expectations are that as the economy improves an exponential number of people will be moving to our sun and beer-soaked region. Increased residential conservation measures will have to follow or we will experience even more stress on our water supply.

Climate change is the most uncertain factor and potentially the most threatening one related to water supply. According to the State Department of Water, higher temperatures are causing precipitation to fall more as rain than snow, making it more difficult to store and use. Additionally, more intense droughts are predicted to reduce rainfall and sea level rise threatens saltwater intrusion into the Sacramento-San Joaquin Delta, the heart of the California water supply system.

With the water supply issue being such a complex and unpredictable issue, what is a beer lover or brewery supposed to do? For consumers it’s easy: don’t waste water. There is no shortage of ways to do that; see sandiego.gov/water/conservation for tips. For breweries, conservation measures may be a little more difficult, because investing in upgrades or new equipment is expensive. However, with estimations of 20% water reductions, and short-term return on investments, water conservation programs at breweries of all sizes make quite a bit of sense.

So as we all applaud the Brewers for Clean Water Initiative, we must also realize that water needs to be more than clean, it needs to be conserved. And while some breweries are taking great efforts to save as much water as possible, now may be the time to create a local collective effort to share trade practices and take action rather than just pledges.
Pacific Beach Ale House - Brewmaster Vince Falcone recently created his pumpkin ale with 100 pounds of pumpkin, and the brewpub will host a “Fight Cancer” benefit on December 3.

Package - A general term for the containers used to market beverages. Packaged beer is generally sold in bottles and cans. Beer sold in kegs is usually called draught beer.

Pediococcus - A microorganism or bacteria usually considered contaminants of beer and wine although their presence is sometimes desired in beer styles such as Lambic. Certain Pediococcus strains can produce diacetyl, which renders a buttery or butterscotch aroma and flavor to beer, usually considered to be a flavor defect.

pH - Abbreviation for potential Hydrogen, used to express the degree of acidity and alkalinity in an aqueous solution, usually on a logarithmic scale ranging from 1-14, with 7 being neutral, 1 being the most acidic, and 14 being the most alkaline.

Phenols - A class of chemical compounds perceptible in both aroma and taste. Some phenolic flavors and aromas are desirable in certain beer styles, for example German-style wheat beers in which the phenolic components derived from the yeast used, or Smoke beers in which the phenolic components derived from smoked malt. Higher concentrations in beer are often due to the brewing water, infection of the wort by bacteria or wild yeasts, cleaning agents, or crown and can linings. Phenolic sensory attributes include clovey, herbal, medicinal, or pharmaceutical (band-aid).

Pitching - The addition of yeast to the wort once it has cooled down to desirable temperatures.

Pizza Port Bressi Ranch - The newest of the Pizza Port locations will soon start up their massive Italian canning line for Ponto Sessionable IPA, ChronicAle, and Swami’s IPA.

Pizza Port Carlsbad - The iconic North County brewpub will host their 17th annual Strong Ale Festival on December 6 and 7 with more than 75 beers over 8% ABV.

Pizza Port Ocean Beach - Brewmaster Ignacio “Nacho” Cer- vantes took home three medals at the most recent GABF before traveling and brewing collab beers in Europe.

Pizza Port Solana Beach - Brewmaster Devon Randall won a GABF medal for her oatmeal stout, and recently brewed the original Hop-15 recipe with Port Brewing/The Lost Abbey’s Tomme Arthur.

Plan 9 Ale House - This Escondido brewpub opened in September with a 1.5-barrel brewing system after a successful Kickstarter campaign helped them raise more than $40,000.

Poor House Brewing Co. - Located on 30th Street, this cash-only establishment is run by former staff of the defunct Firehouse Brewing.

Port Brewing/The Lost Abbey - Though Belgian-inspired beers dominate The Lost Abbey portfolio, the team finally put out an extra hoppy IPA, Merry Taj, in mid-November.

Primary Fermentation - The first stage of fermentation carried out in open or closed containers and lasting from two to twenty days during which time the bulk of the fermentable sugars are converted to ethyl alcohol and carbon dioxide gas. Synonym: Principal fermentation; initial fermentation.

Priming - The addition of small amounts of fermentable sugars to fermented beer before racking or bottling to induce a renewed fermentation in the bottle or keg and thus carbonate the beer.

Prohibition - A law instituted by the Eighteenth Amendment to the U.S. Constitution (stemming from the Volstead Act) on January 18, 1920, forbidding the sale, production, importation, and transportation of alcoholic beverages in the U.S. It was repealed by the Twenty-first Amendment to the U.S. Constitution on December 5, 1933. The Prohibition Era is sometimes referred to as The Noble Experiment.

Prohibition Brewing Company - This northern Vista brewpub now runs a 10-barrel brewing system and celebrated its second anniversary on November 9.

Punt - The hollow at the bottom of some bottles.
WANT TO ADD YOUR LOCATION?

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NEW LOCATION
BEER VALLEY: TEMECULA

BY JOHN RYTI

When people mention beer regions on the West Coast, you think of San Diego, the Bay Area, Portland or even Seattle. Say Temecula and most will ask, “Where?” And if they do know of Temecula, many think it’s just wine country.

On the contrary, I say! The beer scene in the Temecula Valley started long ago in 1994 when Vinnie Cilurzo, an avid homebrewer, opened Blind Pig Brewing Co. He started off what would become a three-year run at making great beers and what we on the West Coast now revere as “The West Coast IPA.” In 1997 Vinnie and his wife Natalie moved north to Santa Rosa to work at Russian River Brewing Company. There were other breweries still in Temecula as well but they never seemed to catch on.

After Blind Pig closed, Temecula was in a virtual drought for craft beer locally, relying on anything that was made to the south in San Diego and north in Los Angeles.

In 2007 that all changed when Andrew Marshall started Black Market Brewing in a small industrial space. In 2009 he moved the brewery to its current location. Andrew left Black Market and has moved on to become a brewer at Stone Brewing Co.

In 2009 a group of homebrewers from Temecula Valley Homebrewers Association formed Craft Brewing Company in Lake Elsinore.

Then in 2012 the real revolution started. Temecula saw huge growth with four more breweries opening by the end of the year: Aftershock Brewing, Wiens Brewing, Refuge Brewing and Ironfire Brewing. The Temecula Valley also boasts several brewpubs as well: Brew-Ligion, Stadium Pizza (Wildomar) and Bulldog Brewing. The valley is also expecting several more breweries and brewpubs to open in the next year or so.

The region also boasts a brewery tour service called Brewery Tours of Temecula, which features educational, behind the scenes tours of the local spots.

All in all, things are looking good for the beer scene in the Temecula Valley. If you haven’t had the opportunity to visit us please come and do so!

OPEN TO THE PUBLIC

Aftershock
28822 Old Town Front St., #209

Black Market
41740 Enterprise Circle N., #109

Brew-Ligion
39809 Avenida Acacias, Suite A

Bulldog
41379 Date St., Suite B

Craft
530 Crane St., Suite C

Garage Brewing Co.
29095 Old Town Front St.

Ironfire
42095 Zevo Dr., Suite #1

Karl Strauss Temecula
40868 Winchester Rd.

Refuge
43040 Rancho Way, Suite 200

Wiens Brewing
27941 Diaz Rd., Suite A
Ten Breweries and Counting...

Back Street Brewing Co
15 Main St. Ste 100
lamppostpizza.com/backstreet/

Mother Earth Brew Co
204 Main Street
motherearthbrewco.com

Iron Fist Brewing Co
1305 Hot Springs Way #101
ironfistbrewing.com

Aztec Brewing Co
2330 La Mirada Ste 300
aztecbrewery.com

Prohibition Brewing Co
2004 E. Vista Way
prohibitionbrewingcompany.com

Indian Joe Brewing Co
2379 La Mirada Dr
indianjoebrewing.com/

Latitude 33 Brewing Co
1430 Vantage Ct Ste 104
lat33brew.com

Belching Beaver Brewing Co
880 Park Center Dr Ste A
beichinbeaver.com

Barrel Harbor Brewing Co
2575 Pioneer Ave. Ste 104
barrelharborbrewing.com

Booze Brothers Brewing Co
2545 Progress St Ste D
boozebrothersbrewery.com

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