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FIRST LOOK!
PAGE 30

...AND MORE

ENJOY #SDBEER & ENGAGE SOCIALLY @WESTCOASTERSD
As days grow longer and temperatures rise, grab a few cold beers, rally your friends and head out to explore the summer. Our Summer Pack features four beers ranging from fruit-forward and hazy to crisp and hoppy for endless enjoyment in the summer sun.

In stores now!

SIERRA NEVADA BREWING CO., CHICO, CA & MILLS RIVER, NC
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Please drink responsibly.
MIKE HESS BREWING of SAN DIEGO PRESENTS

HESSFEST

18 GUEST BREWERIES
$45 GENERAL ADMISSION
$60 VIP PASS

2 LIVE BANDS

1 KEEPER GLASS GREAT TIME VIP CASK SESSION

18 GUEST BREWERIES
ALESMITH BREWING
ALPINE BREWING
ARIZONA WILDERNESS BREWING CO.
BAGBY BEER COMPANY
BALLAST POINT BREWING COMPANY
CORONADO BREWING COMPANY
COUNCIL BREWING
FALL BREWING
GREEN FLASH BREWING
INTERGALACTIC BREWING COMPANY
KARL STRAUSS BREWING COMPANY
MISSION BREWERY
MONKEY PAW/SOUTH PARK BREWING
RIP CURRENT BREWING
SANTAN BREWING
SOCIETE BREWING
STONE BREWING

EATERS
CARNITAS SNACK SHACK
CIRO'S PIZZA
CITY TACOS
COMMON THEORY
ECLIPSE CHOCOLATE
LUCHA LIBRE
THE PROMISCUOUS FORK
SLATER'S 50/50
WAYPOINT PUBLIC

VIP CASK PARTICIPANTS
ALESMITH BREWING
ARIZONA WILDERNESS
BALLAST POINT
COUNCIL BREWING
FALL BREWING
INTERGALACTIC BREWING
MIKE HESS BREWING
MISSION BREWERY
MONKEY PAW
AND MORE!

A portion of the proceeds will go to benefit The San Diego Music Foundation and Team Never Quit.

NORTH PARK

SUPPORTED BY:

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TREASURE CHEST FEST 2015

AUGUST 29TH 2015  NOON ’TIL 5PM

5TH ANNUAL BEER FEST + BREAST CANCER FUNDRAISER
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Featuring National Release of
2015 TREASURE CHEST IPA
brewed with grapefruit, prickly pear juice & hibiscus flowers.

RARE, BARREL-AGED AND ONE-OFF CASK BEERS
food pairings from local restaurants and more!

TICKETS AT TREASURECHESTFESTSD.EVENTBRITE.COM
$40 in advance  $50 day-of
Includes 10 beer and 10 food pairing tickets
Additional tasting tickets available.
Share #RAISEAGLASS2015

Special thanks to:
Thanks, readers, for helping us build up our online event calendar. Below is a look at what you’ll find at westcoastersd.com/san-diego-beer-calendar.

**Thanks & cheers!**

**WEDNESDAY 7/1**
+ 64oz of Creativity (Growler Art Show) @ Culture Brewing Co. (both locations)
+ L.A.B. (Local Art & Beer) @ SD TapRoom Pacific Beach
+ Baron’s Backroom Beer Pairings @ All Baron’s Market locations
+ Firestone Walker Brewmaster Dinner @ Waypoint Public
+ Saint Archer Cask Night @ Regents Pizzeria

**THURSDAY 7/2**
+ Macramé & Beer @ Culture Brewing Co.
+ Benchmark Offsides Black IPA Cask @ Small Bar

**FRIDAY 7/3**
+ Anniversary Party @ Seven Garden North Park
+ Firkin Friday w/ AleSmith @ Hamiltons Tavern

**SATURDAY 7/4**
+ 3rd Annual Can Share @ Balboa Park Botanical Gardens

**SUNDAY 7/4**
+ Beginner Brew Class @ Home Brew Mart

**TUESDAY 7/7**
+ Flight Night w/ Ironfire @ Slater’s 50/50 Liberty Station
+ Pints for a Cause w/ Ninkasi @ Ciro’s Gaslamp

**WEDNESDAY 7/8**
+ Hop-Con 3.0: The w00tstout Festival @ Stone Liberty Station

**FRIDAY 7/10**
+ Super Video Game Land @ Mission Brewery

**SATURDAY 7/11**
+ 2nd Saturday w/ Green Flash @ Hamiltons Tavern
+ Heroes Brew Craft Beer Festival @ The Loma Club
+ (Sa & Su 7/11-12) 2nd Anniversary Party @ Modern Times Beer

**MONDAY 7/13**
+ Green Flash Cellar 3 Beer Pairing Dinner @ Cork & Craft

---

**TUESDAY 7/14**
+ Pizza & Beer 101 w/ Fall Brewing @ Ciro’s Gaslamp

**WEDNESDAY 7/15**
+ DrinkAbout! @ Normal Heights / North Park / South Park
+ New English Cask Night @ Regents Pizzeria

**THURSDAY 7/16**
+ Flight Night w/ Ironfire @ Slater’s 50/50 San Marcos

**FRIDAY 7/17**
+ Red, White and Brew BBQ & Beer Garden @ The Wine-Sellar & Brasserie

**SATURDAY 7/18**
+ Beer 4 Breakfast w/ AleSmith @ Small Bar
+ We Brew North Park @ Waypoint Public

**SUNDAY 7/19**
+ Intermediate Brew Class @ Home Brew Mart

**TUESDAY 7/21**
+ Chicks for Beer w/ Anderson Valley @ The High Dive

**FRIDAY 7/24**
+ Firkin Friday w/ Nickel Beer Co. @ Hamiltons Tavern
+ Cismontane Tap Takeover @ OB Warehouse

**SATURDAY 7/25**
+ 5th Anniversary Mike Hess Fest
+ Del Mar Beer Fest @ Del Mar Fair

**SUNDAY 7/26**
+ Homebrewing Workshop@ Helm’s Brewing
+ Sip ‘N Stroll @ North Pacific Beach
+ Advanced Brew Class @ Home Brew Mart
+ Homebrewing Workshop @ Helm’s Brewing
+ Beer Brunch w/ Pizza Port Carlsbad @ Toronado

**THURSDAY 7/30**
+ Macramé & Beer @ Culture Brewing Co.
+ SDSU Business of Beer Registration Opens
**CORONADO**
Pub + Restaurant
170 Orange Ave.
Coronado, CA 92118

**SAN DIEGO**
Tasting Room
1205 Knoxville St.
San Diego, CA 92110

**IMPERIAL BEACH**
Pier-Side Restaurant
875 Seacoast Drive
Imperial Beach, CA 91932

**CORONADO BREWING COMPANY**
CORONADO, CALIFORNIA

**HAPPY HOUR ON THE BAY**
Patio Seating Available

**32 CRAFT BEERS ON TAP DAILY**

**MONDAY - FRIDAY**
{ 3:00PM - 6:00PM }

**DRINKS**
$1 Off Wines By the Glass
Selected Beers 8oz. $3 / 16oz. $5
$2 Off Craft Cocktails

**FOOD**
$1 Oysters (Daily Selection)
$2 Off Small Bites
$3 Off Appetizers

**Live Music**
By: Rocky Powell
Tuesdays - Wednesdays in the Lounge | 4:00PM - 7:00PM

**HOURS OF OPERATION**

<table>
<thead>
<tr>
<th>WED &amp; THUR</th>
<th>FRI &amp; SAT</th>
<th>SUNDAY</th>
<th>MON &amp; TUES</th>
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<td>2-9 PM</td>
<td>12-10 PM</td>
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**@DUCKFOOTBEER**
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Nowadays, it’s common to find craft beer at Petco Park. (And let’s face it, this season the Padres are giving us—and Friars GM A.J. Preller—plenty of cause to resort to the consumption of adult beverages.) Even with beer-specific kiosks set up to offer a wide array of ales and lagers from multiple breweries spanning San Diego County, most of the smaller companies are still unrepresented. But there is one local entity that, in scoring a storefront at Petco Park, has made it their mission to bring along some of their lesser-known friends in the beer biz with them.

This season, The Patio Group installed two sized-down versions of its full-scale restaurant concepts in Pacific Beach (The Patio on Lamont) and Mission Hills (The Patio on Goldfinch) called The Patio in Leftfield in Section 128, mere steps from the Padres’ bullpen. For those who venture beyond the main service counter and over to The Point, a small, living wall-equipped bar area bordering the Western Metal Building, a trio of beers from three craft breweries that aren’t available anywhere else in the stadium await.

Procured by Kelly Legan, The Patio Group’s resident Cicerone, that trio currently consists of Loudspeaker IPA, a rye India pale ale from North Park’s Fall Brewing Company, Up The Hill Backwards, a dry-hopped pale ale from nearby Monkey Paw Pub and Brewery in the East Village (the name references the drive from Monkey Paw to its sister brewpub, South Park Brewing Company) and Benchmark Brewing Company’s Table Beer. Because of the unpredictability of the ballpark crowd, it’s impossible to say when that line-up will change, but eventually, Fall will switch out Loudspeaker for its Spirit of 77 IPA and Monkey Paw will trade in its pale ale for Prima Donna Table Beer. (Who ever thought there’d be a day when Petco Park featured two Belgian singels?)

And for those whose brew preferences veer toward the java realm, cold-brewed coffee from Mission Beach’s Swell Coffee Roasting Company is also on tap, though that tap will eventually be switched out for beer from Ballast Point Brewing and Spirits as an extension of that company’s relationship with The Patio in Leftfield, which prepares all the food for BP’s Beer Garden in Section 228. ■
Advent Real Estate
3rd Annual
North P.B.
Sip N Stroll
presented by
Turquoise Cellars
benefiting the Bike Friendly Business District of Discover Pacific Beach

Sunday, July 26
11:00am to 5:00pm
Cass St between Loring & Opal St, Pacific Beach

Local Street Fair Promoting Neighborhood Businesses
Fine Wine & Local Beer Tasters
Live Local Music
PB Town Council Community & Kids Corner

www.sipNstrollPB.com

the Joint
SUSHI • TAPAS
ocean beach, CA

sushi • steak • seafood
swine • chicken • 26 craft taps
natural meats & seafood
local & organic produce

MONDAY
All local drafts $4

TUESDAY
$2.50 Sculpin pints
SAT & SUN BRUNCH
10:30am-2pm

SUSHI & TAPAS SERVED
THURS TIL 11PM
& FRI - SAT TIL MIDNIGHT

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Say Hello to My Little Friend.

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LA COUNTY FAIR COMMERCIAL BEER COMPETITION

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760.729.1836  945 Carlsbad Village Dr. Carlsbad, CA 92008  www.TexasWineSpirits.com
SAN DIEGANS WIN AWARDS AT THE 2015 NATIONAL HOMEBREWERS CONFERENCE

June 2015 brought the National Homebrewers Conference back to San Diego’s Town & Country resort. One of the highlights of the event was the annual National Homebrewers Competition - which pits homebrewers around the country against each other and a panel of BJCP (Beer Judge Certification Program) judges. This year, San Diegans won 6 medals. West Coaster contributor Brian Trout and West Coaster columnist Ryan Reschan took home 2nd Place out of 288 entries in the Sour Ale category; Tim Wang earned 3rd place in the Light Hybrid Beer category out of 331 entries; Chris Hotz & Dave Fink earned 3rd place in the Porter category out of 303 entries, John Knott won 3rd out of 407 entries for his Belgian Strong Ale and Kelsey McNair won 3rd place in the Spice/Herb/Vegetable category out of 385 entries (this was McNair’s last homebrew competition as he’s opening North Park Beer Co. early 2016 and will no longer be an amateur).

Local homebrew club QUAFF (Quality Ale and Fermentation Fraternity) won second place in the Homebrew Club of the Year segment, which was between 22 national homebrewing clubs.

MOTHER EARTH CAN WINS AWARD

Vista’s Mother Earth Brew Co. won top honors in the 19th Annual “Excellence in Quality” competition by the International Metal Decorators Association for their 12 ounce cans of HONCHO Hefeweizen. “Crown really managed to make our HONCHO design pop,” said Kevin Hopkins, Chief Branding Officer of Mother Earth and current President of the San Diego Brewers Guild. “While many Hefeweizens feature German/Bavarian influences in their packaging, we opted to focus on other aspects with a ‘Like A Boss’ theme. In fact, we placed the emphasis on the attitude of the beer drinker and imagined a 1960s casino pit boss, who might enjoy a well-crafted beer after a long shift. Other aspects of the design are high value poker chips that emphasize the beer’s inherent worth.”

NEW BREWERIES, NEW LOCATIONS

Two breweries opened up in the month of June: Guadalupe Brewery in Carlsbad and Pacific Islander Brewing Co. in Santee. Our count for active breweries in San Diego county is now 109. In addition, we added two breweries to our in-planning list: Fighter Town Brewing Co. and Barrel Rescue Brewing Co. For a complete list of active breweries and breweries in-planning, check out westcoastersd.com/sd-brewing-industry-watch

We added several new spots for magazine distribution and into our directory at the back of the magazine. In North Park, Cafe Calabria & Crazee Burger’s new spot. In Hillcrest, Tabletop Commons, Buffalo Public House and Salt & Clever. In Point Loma, The Loma Club. In Allied Gardens / Grantville, Junk-House Gastro-pub. There’s more - check out the back of the magazine to see our directory and look for the dots that indicate a new spot.

"BEST COMMERCIAL BEERS IN AMERICA"

Russian River’s Pliny the Elder, shown here at a hop convention in Escondido in January, again was voted top beer by AHA members; photo by Tim Stahl
In the 13th year of *Zymurgy* magazine’s vote for the Best Commercial Beers in America, Russian River again took top spot. “I say it every year, but we really are honored and humbled. There are so many great beers out there,” said Vinnie Cilurzo, Co-Founder and Brewmaster, Russian River, whose famous double IPA has topped this chart for seven years running.

Members of the American Homebrewers Association (AHA)—the publisher of *Zymurgy*—voted for up to 20 of their favorite beers in an online poll. Members were able to choose any commercial beer available for purchase in the United States. More than 19,000 votes were received for almost 6,000 different beers from 1,763 breweries nominated in the poll. As in recent years, flavorful IPAs and double IPAs were crowd favorites, comprising eight of the top 10 beers. Included are the results for top-ranked breweries and beer portfolios as well.

**TOP-RANKED BEERS**

<table>
<thead>
<tr>
<th>BEER</th>
<th>LOCATION</th>
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<tbody>
<tr>
<td>1. Russian River Pliny the Elder</td>
<td>Santa Rosa, CA</td>
</tr>
<tr>
<td>2. Bell’s Two Hearted Ale</td>
<td>Kalamazoo, MI</td>
</tr>
<tr>
<td>3. Ballast Point Sculpin IPA</td>
<td>San Diego, CA</td>
</tr>
<tr>
<td>4. Stone Enjoy By IPA</td>
<td>Escondido, CA</td>
</tr>
<tr>
<td>5. Founders Breakfast Stout</td>
<td>Grand Rapids, MI</td>
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<tr>
<td>6. The Alchemist Heady Topper</td>
<td>Waterbury, VT</td>
</tr>
<tr>
<td>7. Bell’s Hopslam Ale</td>
<td>Kalamazoo, MI</td>
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<tr>
<td>8. Three Floyds Zombie Dust</td>
<td>Munster, IN</td>
</tr>
<tr>
<td>9. Dogfish Head 90 Minute IPA</td>
<td>Milton, DE</td>
</tr>
</tbody>
</table>

10. Firestone Walker Wookey Jack | Paso Robles, CA
11. Deschutes Fresh Squeezed IPA | Bend, OR
12. Left Hand Milk Stout Nitro | Longmont, CO
12. Sierra Nevada Pale Ale | Chico, CA & Mills River, NC
12. Sierra Nevada Torpedo Extra IPA | Chico, CA & Mills River, NC
15. Goose Island Bourbon County Stout | Chicago, IL
16. Russian River Blind Pig I.P.A. | Santa Rosa, CA
17. Arrogant Bastard Ale | Escondido, CA
17. Founders KBS | Grand Rapids, MI
19. Russian River Consecration | Santa Rosa, CA
19. Russian River Supplication | Santa Rosa, CA
21. Deschutes Black Butte Porter | Bend, OR
22. Firestone Walker Parabola | Paso Robles, CA
22. Firestone Walker Union Jack | Paso Robles, CA
24. Firestone Walker Double Jack | Paso Robles, CA
24. Odell IPA | Fort Collins, CO
24. Toegs Nugget Nectar | Hershey, PA
27. Founders All Day IPA | Grand Rapids, MI
28. Dogfish Head 120 Minute IPA | Milton, DE
28. Sierra Nevada Celebration | Chico, CA & Mills River, NC
30. Lagunitas IPA | Petaluma, CA & Chicago, IL
31. North Coast Old Rasputin | Fort Bragg, CA
32. Lagunitas Little Sumpin’ Sumpin’ | Petaluma, CA & Chicago, IL
33. Ballast Point Grapefruit Sculpin | San Diego, CA
33. Boulevard Tank 7 Farmhouse Ale | Kansas City, MO
35. Surly Furious | Minneapolis, MN
36. Stone Ruination IPA | Escondido, CA
37. Deschutes The Abyss | Bend, OR
38. Green Flash West Coast IPA | San Diego, CA
39. Oskar Blues Ten Fidy | Longmont, CO
40. Cigar City Jai Alai | Tampa, FL
41. Great Lakes Edmund Fitzgerald Porter | Cleveland, OH

**HUMBOLDT COUNTY, CA**

**MAD RIVER BREWING**

**THE RIVER RUNS RYE**

*Not some run-of-the-mill “West Coast” palate wrecker, instead our River Runs Rye IPA boldly showcases an intricate balance of rye and crystal malts entwined with spicy and floral hops.*

**O.G. 1.075**  **F.G. 1.015**  **ABV 8.2%**  **IBU 77.1**
22oz Bottles  **JULY RELEASE**  Artisan Series: 4 OF 6

Lightning Brewery’s NEW Tasting room hours: Wednesday - Saturday 12:00pm - 7:00pm Sunday 12:00pm - 5:00pm
Tasting room direct: 858-513-8071 | Facebook.com/lightningbrewery
13200 Kirkham Way, Suite 106, Poway, CA 92064
TOP-RANKED BREWERIES:

**BREWERY** | **LOCATION**
--- | ---
1. Russian River Brewing Co. | Santa Rosa, CA
2. Stone Brewing Co. | Escondido, CA
3. Bell's Brewery, Inc. | Kalamazoo, MI
4. Founders Brewing Co. | Grand Rapids, MI
5. Firestone Walker Brewing Co. | Paso Robles, CA
6. Sierra Nevada Brewing Co. | Chico, CA & Mills River, NC
7. Dogfish Head Craft Brewery | Milton, DE
8. Lagunitas Brewing Co. | Petaluma, CA & Chicago, IL
9. Ballast Point Brewing | San Diego, CA
10. Deschutes Brewery | Bend, OR
11. New Belgium Brewing | Fort Collins, CO
12. Avery Brewing Co. | Boulder, CO
13. Odell Brewing Co. | Fort Collins, CO
14. Three Floyds Brewing Co. | Munster, IN
15. Oskar Blues Brewery | Longmont, CO
16. Goose Island Beer Co. | Chicago, IL
17. New Glarus Brewing Co. | New Glarus, WI

TOP-RANKED BEER PORTFOLIOS

**BREWERY** | **PORTFOLIO**
--- | ---
1. Sierra Nevada Brewing Co. | 60 Beers
2. Stone Brewing Co. | 54 Beers
3. Bell's Brewery, Inc. | 52 Beers
4. New Belgium Brewing | 47 Beers
5. Avery Brewing Co. | 39 Beers
6. Goose Island Beer Co. | 37 Beers
6. Dogfish Head Craft Brewery | 37 Beers
8. Firestone Walker Brewing Co. | 35 Beers
8. The Boston Beer Co. (Samuel Adams) | 35 Beers
8. The Bruery | 35 Beers

CALIFORNIA STATE FAIR AWARD WINNERS

Meanwhile, in Sacramento, San Diegan brewers won multiple awards in the 2015 California State Fair Commercial Brewing competition. There were 1086 entries from breweries through-
out California. 302 registered judges, stewards and participants helped evaluate the entries and winners were announced late June.

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**XOCOVEZA EXTRA AÑEJO**

Late May, beer blog Tenemu.com reported that Stone Brewing Co.’s collaboration beer brewed with Insurgente and Chris Banker, Xocoveza, would be returning as a part of the exclusive Quingenti Millilitre series. The encore brew will be bottled this month and released soon after. Xocoveza Extra Añejo will be 12.2% ABV and aged in extra anejo tequila barrels that previously contained Bordeaux wine. Just like the previous version, the beer will have the coffee, vanilla, Pasilla peppers, nutmeg, cinnamon and cocoa flavors that are meant to taste like Mexican hot chocolate. The original Xocoveza is based off the 2014 Stone Homebrew Competition award winning recipe by Chris Banker, who chose Tijuana’s Insurgente to collaborate.

Damien and Ivan Morales from Tijuana’s Cervecería Insurgente, pictured here in an outtake from our August 2011 cover shoot, have since broken in a new brewhouse and taken both sides of the border by storm, including a six-beer tap takeover at Panama 66 in late June. Their Xocoveza collab with Chris Banker and Stone is about to see a resurgence; photo by Kristina Yamamoto & Tim Stahl
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Winners of this year’s National Homebrew Competition included Oskar Norlander, Peter Salmond and Erik Norlander as Homebrewer of the Year with their Geuze; Brett Glenna as Cidermaker of the Year with his Common Cider; and Donald Boyle and Stephen Boyle as Meadmaker of the Year with their Semi-Sweet Blueberry Honey Traditional Mead. Mark Schoppe won the Ninkasi Award as the winningest brewer in the competition. Gold, silver and bronze medals were presented in 28 style categories.

**BY THE NUMBERS**

+ 2,700 homebrewers and beer enthusiasts attended
+ 7,633 competition entries from 3,170 homebrewers
+ 949 entries in the final round of judging
+ 118,911 brews evaluated in NHC’s 37-year history
+ 34 beers judged in first competition (1979)
+ 92 speakers in 56 seminars across 14 educational tracks
1. The silverware at NHC
2. Tomme Arthur and local committee member Gaaron Varner make their mark on proceedings
3. Harold Gulbransen (speaking), with Loren Miraglia (left) and AHA Directory Gary Glass
4. The local organizing committee received a standing ovation from NHC attendees
5. QUAFF members congregate in the banquet hall
6. Mike Maass and Jeff Wiederkehr man the beer engine
7. Katey Bourgeois from Palm City, Florida was one of the many vital stewards in the competition process
8. QUAFF members congregate in the banquet hall
9. Cases of Carnevale Ale cracked open for the keynote
10. Robert Masterson (future Resident Brew Co Brewmaster) with QUAFF Pres. Larry Stein (Stein’s Pub/The Ugly Dog)
11. Cheers to NHC in SD!
Q&A: CANDACE MOON

Candace Moon proudly describes herself as an “anti-lawyer lawyer”… which probably explains why she’s loved and respected by so many, who’d otherwise be leery of the woman who officially goes by The Craft Beer Attorney. Well, that and the fact she’s helped so many aspiring entrepreneurs navigate the choppy seas of brewery start-up. Those waters are particularly treacherous in the heavily regulated state of California, making her a valued, speed-dialable ally to the majority of San Diego County’s brewery owners. To further assist those looking to enter the brew biz, Moon recently completed a book titled Brew Law 101: A Legal Guide to Opening a Brewery—California Edition. We subpoenaed the newly minted author, getting her out of her office long enough to tell us what her tome has to offer.

What inspired you to add published author to your résumé?
I found myself saying the same thing over and over again, especially to prospective clients. It occurred to me that if I wrote it all down, I wouldn’t have to repeat myself so much. It seemed like a lot of people needed info and there is currently no one place to get all of it. Brew Law 101 provides that kind of resource, and is for anyone who seriously wants to open a brewery. It’s legal-intensive, and has 99% of the law one would need to know to get their business open.

What are some of the pertinent topics covered in the book?
There’s entity selection information about how to choose your business entity; whether to form your company as a corporation, an LLC, etc.. It covers why you want to select a particular business entity. There are also chapters on trademarks, licensing with the ABC (California Department of Alcoholic Beverage Control) and the TTB (U.S. Alcohol and Tobacco Tax and Trade Bureau), employment law and contracts—how to read them and the typical types of contracts an entrepreneur will encounter. And between chapters, we’ve included “from the trenches” stories from various California brewers about their experiences. And there’s an entire page listing gems from brewers who were asked what they’d tell someone if they had only one piece of advice to give.

Can owners of breweries that are already open benefit from the book as well?
A lot of the information is useful like ABC licensing and basic compliance. And there’s a lot in the book that may pertain to things that a brewery owner might not have done 100% correctly the first time, so that gives them an opportunity to correct past mistakes. But this is primarily for people opening breweries. That said, the idea of Brew Law 201 is floating around, too.

To see the rest of this Q&A, two “from the trenches” stories from Peter Zien and Tomme Arthur, as well as a free sample chapter on selecting a location for prospective brewery owners, visit WestCoasterSD.com and search “moon” from the right sidebar. - Brandon Hernández
Blair Bars [blair bahrs] - Adjective
1. Inspiring an overwhelming feeling of great beer reverence and admiration
Well that was fun! Hopefully everyone had a good time at the National Homebrewers Conference in San Diego last month. Being the homebrew event of the year, we are giving some extra coverage in this publication. Back to brewing next month, I promise.

I’ll start out with the BJCP Reception that was held on Wednesday before the official start of the conference. After a buffet (you have to get a good base of food before drinking, right?), Bruce Buenger talked about judging, Andrew Bell from The Bruery talked about American Wild Ales, Michael Fairbrother from Moonlight Meadery talked about tasting and evaluating meads, and Ted Housotter talked about new hops and hopping techniques. This is where I come into the picture, as I was asked to brew a beer for the reception based on Ted’s instructions and the El Dorado hops that he sent me. Along with local brewers Eric Shelley, Patrick Colchin, and Richard Solis, we brewed a hop bursted SMASH (single malt and single hop) beer using a new hop varietal. The new hops were El Dorado, Mandarina Bavaria, Equinox, and Lemon Drop. It was definitely an honor to be asked to brew a beer for the reception and I’m glad it turned out okay. The effort was worth it when bottles of Moonlight’s Utopian were getting passed around.

Thursday the BJCP judges had two sessions of judging for the final round of the National Homebrew Competition (yes, also abbreviated NHC) while the first round of seminars got under way. The two main events of the day included the keynote address and the Welcome Reception. This year’s keynote address was from Tomme Arthur of Port Brewing/The Lost Abbey. Tomme talked about how homebrewing helped get him to where he is today in the brewing industry. He made a few confessions along the way while the audience drank what seemed like an unlimited supply of Lost Abbey Carnevale, an American-hopped, Brettanomyces-finished saison. Tomme however was on stage going through a growler of ‘Hop Fu!’ from decorated homebrewer (and soon to be professional brewer at North Park Beer Co.) Kelsey McNair. Many agreed that Tomme had delivered one of the best keynote addresses in recent memory. After a break, it was time for the Welcome Reception that was held outside and featured many San Diego and California breweries. All six 2015 Commemorative Beers were pouring and gave attendees a chance to try them all. Due to the limited number of bottles available, we were randomly given two of the six beers in bottles to take home. The beers included ‘Lemon Yellow Sun’ American Pale Ale from Port/Lost Abbey; ‘Be Bold, Be A Homebrewer’ Belgian-style ale from Beachwood, Mraz, and Heretic; ‘Golden Naked Promise’ Oatmeal Pale Ale from Green Flash; ‘Karl Strauss “Home” Brew’ IPA from Karl Strauss; ‘What Would Dave Drink?’ Belgian strong dark ale from Rip Current; and ‘Ron Mexico’

More than $2,000 was raised for the Glen Doherty Memorial Foundation thanks to this one-of-a-kind quilt auctioned at NHC.
Almost 40 homebrew clubs poured at this year's event, mostly based in California but with a few out of state clubs making the trek with some kegs. Just about every club comes up with a theme for the night and decorates their booth. Costumes are often worn to match the theme of the booth, from Ghostbusters, Star Trek, LEGO, prison inmates, train engineers, Vikings, Tiki, and more. A few months ago I helped start Société du Lambic (SdL), a Belgian influenced sour beer club (we make American Wild Ales, not lambic) to pour a range of sour beers for club night. The goal of the club is get together sour beer brewers from San Diego (regardless of club affiliation or not) and showcase what homebrewers are doing on the realm of funky, tart beer. With 13 sour beers on draft, SdL had the longest line during Club Night. At one point in the evening I ran into Tomme Arthur and had him come by the booth to try our sour beers. QUAFF of course had a big line as well, with Kelsey's aforementioned ‘Hop Fu!’ IPA keg lasting all of 15 minutes on draft. The Maltoes Falconas also had a big presence with many variations of their 40th anniversary ‘Brownywine’, a commemorative beer that was brewed and barrel aged at Firestone Walker. I had fun pouring and hanging out at the SdL bar most of the night and unfortunately didn’t make it out to most of the other booths.

After the insanity of Club Night along with some post partying, Saturday rolled around with more seminars. During the conference the Homebrew Expo & Social Club was open for homebrewers to check out the many homebrew vendors while sampling some beers from Ballast Point, Bell’s, Coronado, Green Flash, and more. In a separate area, the Social Club had three bars pouring beers from homebrew clubs. I took a break from the seminars Saturday afternoon and helped pour for Society of Barley Engineers (SBE) for a two hour block. Thanks to people checking out the SBE an SdL beers the night before, we had a good amount of people stopping by to check out the draft list.

Last year in Grand Rapids Annie Zipser, an accomplished seamstress and member of the Ann Arbor Brewers Guild Homebrew Club (AABG), sowed a quilt that was auctioned off for charity during NHC. Wanting to do the same for this year’s conference, local organizing committee member and QUAFF member Loren Miraglia kept the idea going by collecting shirts from local clubs Foam On The Brain, Society Of Barley Engineers, Temecula Valley Homebrewers Association, Barley Literates, Mash Heads, San Diego Suds Sorority, and QUAFF along with the San Diego Brewers Guild. The shirts were mailed back to Annie and she created a beautiful new quilt that was on display Wednesday through Friday at a booth selling raffle tickets. Headed by QUAFF member Mary Anne Bixby, the booth saw shifts from Robin Sisson, Joanne Gulbransen, Juli Goldenberg, Larry Stein, Tom & Peggy Kelly, Gaaron Varner, Nancy Bordier, and Judy Glasser. The chosen charity for this year was the Glen Doherty Memorial Foundation that helps provide military special operations professionals returning from combat. Glen was an ex-Navy Seal who passed away defending the U.S. Embassy in Benghazi in 2012. The charity helps with the transition to civilian life and provides scholarships for education, subsidies for their children, and gives gifts to families that have suffered losses. This year $2,155.10 was raised and the check was presented to Glen’s best friend Sean Lake, director of the foundation at the June QUAFF meeting.

Closing out the day was the Grand Banquet and Awards Ceremony. Clubs lined up an hour early and shared bottles of beer while waiting for the doors to open. This year’s dinner menu was created by Brewers Association Executive Chef Adam Dulye who paired his courses with beers from Lagunitas Brewing. After the delicious dinner the Awards Ceremony began for the world’s largest international beer competition. After the initial rounds of judging that took place all over the country, the top three beers in each category moved on to the final round of competition. QUAFF was once again going up against The Brewing Network for Club of the Year but came up short yet again. Brian Trout and I happily took home a silver medal for our collaboration sour beer that was chronicled in the October 2014 issue of this magazine (viewable online). After the awards it was time to celebrate as QUAFF took over the Tiki Lounge with some help from the Maltoes Falcons and Arizona Society of Homebrewers (ASH) donating kegs to fill out the taps. Thankfully a secret keg of ‘Hop Fu!’ IPA was on draft and I was able to get pour without a crazy line. And after some more partying back in the hotel room, the conference was over.

Special thanks to the local organizing committee led by Harold Gulbransen and Loren Miraglia and the AHA for putting on a great conference. See you in Baltimore next year!
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BEER FATIGUE
When is Enough, Enough?

BY GONZALO J. QUINTERO ED.D.
It’s a joke made by many in San Diego’s craft beer community that San Diego Beer Week is January 1 through December 31, as evidenced by this magazine’s overflowing list of events on page 4. There were even more in last month’s addition! Overflowing is, perhaps, the wrong word. Overwhelming is more like it! Looking at all of those events I thought to myself, ‘When is enough enough? How does anyone make a decision with all of these choices?’ It made me think of the economy of craft beer and what role all of these events play in consumer behavior.

In the 2012 Time Magazine article “Consumer Fatigue: Shopping Has Never Been Easier—Or as Mentally Exhausting” Brad Tuttle wrote that “shoppers today have so much of what appears to be a good thing that they’re exhausted—perhaps even nearing paralysis.” One Saturday this past June these words hit close to home when I pointed out a friend’s exhaustion to him the day he picked up several special release bottles. Granted he was pleased to have procured bottles of Bottlecraft’s anniversary beer Biramisu, along with AleSmith’s Barrel Aged Wee Heavy, Toolbox’s newly-released sours, as well as Council’s Deadlock, but it was clear that fatigue was setting in in a real way. Consumer fatigue paired with what I would later learn was buyer’s remorse is possibly leading my beer loving friend, and many others just like him, to a bad place psychologically.

This made me think of the 2004 publication The Paradox of Choice - Why More Is Less by psychologist Barry Schwartz, who theorized that “everyday decisions […] have become increasingly complex due to the overwhelming abundance of choice. We assume that more choice means better options and greater satisfaction. But beware of choice overload: it can make you question the decisions you make before you even make them, it can set you up for unrealistically high expectations, and it can make you blame yourself for any and all failures.” Does this sound familiar to the consumer driven realm of craft beer? Schwartz further theorized that “too much of a good thing has proven detrimental to our psychological and emotional well-being.”

This made me think of several beer friends, but the one I previously alluded to is Homero Cardenas. Homero is a long time craft beer aficionado and owner of the beer garden at the Spring Valley swap meet. He shared his thoughts with me and confirmed not only my suspicions, but the theories of both Tuttle and Schwartz. “It is indeed more an issue of buyer’s remorse. There are many breweries putting out a variety of beers every year, if not every month. I like trying new things and sometimes the beer I chose based on the style and/or description falls short of my expectations, especially when I can’t try it before bottling.” I asked, based on his assertions, if his buyer’s remorse is leading to more cautious purchasing and fatigue? Homero responded: “Two or three years ago I wouldn’t say that I had consumer fatigue. There were less breweries in San Diego County, and far less breweries on the global scale. Now it’s hard to keep up with so many collaborations, variations, small batch, limited released beers. It isn’t only physically exhausting, but financially exhausting as well. Beers are getting more expensive, and some beer is available for such a short period of time you have to make a long drive during traffic to pick up your bottles, or get your limited growler fill, or try a beer that is on tap for that day only. It can be very exhausting.”

West Coaster also spoke with Jonathan Salem, proprietor of Chula Vista’s South Bay Liquor, in an effort to understand the perspective of a retailer on the front lines.

“These days, it’s all about new, new, new, so the breweries do that work for me by making new beers with new names and new flavors. We, the store owners, just need to keep the customer informed via word of mouth and social media,” said Salem. “Ultimately, consumers shouldn’t get fatigued by too many choices, but instead they should remember they have the power of choice and a lot of that power influences craft beer’s economic standing.”

Derek Gallanosa of Rancho Bernardo’s The Cork & Craft tries to keep his events approachable. “We want our events to be educational and not elitist. We attract people turned off by a scene that some may consider snobby or not easily related to,” he said, adding Derek added “Yes, any of our events are another option in a sea of craft beer events, but we take the time to explain our events beforehand so people know what they’re getting into. Our execution and reputation take care of the rest.”

Perhaps that’s the key: cautious and conscious consumerism. Understanding what craft beer means to you can be the first step to ending consumer fatigue. Craft beer is here to stay, so don’t let your self-imposed need to support the economy of craft beer paralyze you. There will always be festivals to attend, rare beers to chase, and brewers to meet. Moreover, don’t worry about where you fit into the craft beer scene, but rather, reflect and see how the scene fits to your lifestyle.
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There's more than meets the eye with The Local Eatery and Drinking Hole's (1065 Fourth Avenue, Downtown) recent remodel. Shut down for months for a complete overhaul that greatly expanded its footprint while updating its décor and craft beer options, the bar and restaurant reopened in late May. Though not yet complete, there's another significant element of the revamp that will bring something to downtown San Diego that's never existed—a Type 23-licensed brewery and tasting room operating within a Type 47 eatery. These State of California-assigned numbers mean little to the layman, but a great deal to the businessmen behind The Local and its work-in-progress Resident Brewing Company.

Before moving on the restaurant expansion, The Local partner James Langley, had been kicking around the idea of getting into the brewing business, having what he considered an ace in the hole, brother-in-law Robert Masterson. A local homebrewer best known for winning Stone Brewing Co.'s 2013 Homebrewing Competition and having he and co-champion Ryan Reschan's recipe for a coconut-infused India pale ale brewed at the Escondido brewery and distributed across the country, Masterson actually got his start when Langley gifted him with a homebrew kit back in 2009.

Having witnessed his brother-in-law's progress and prowess, he felt he was ready for the big leagues and wanted to team together. At first, the duo explored brewery locations around San Diego County, focusing on spots in suds-heavy areas like Miramar. In the end, Langley believed the best option was to fold the concept into The Local. Given its name because of its adjoining space The Local crew took over as part of its expansion. Coming in at around 1,700 square feet, its centerpiece is a 10-barrel Premier Stainless brewhouse, funneling house beers into a cellar consisting of three 10-barrel fermenters plus a 20-barrel tank.

The answer to the most obvious question is: yes...the coconut IPA will be brewed at Resident (Stone's only requirement is that it go by another name). As for the other beers Masterson plans to brew, the answer is many, but he will stay true to his homebrewing tendencies. Up until now, roughly 50% of the beers he has brewed have been hop-forward, so expect various IPAs and ales featuring new and experimental hops. Masterson is also a big fan of Belgian-style farmhouse ales. He plans to explore this style, including oak-aging saisons in wine barrels. As for the opening day lineup, it will likely feature an American blonde ale, hoppy pale and porter. An occasional lager may make its way onto the beer board, too. As a rule, the majority of the beers will be under 7% alcohol-by-volume (ABV), though there will be higher-ABV exceptions.

All of Resident’s beers will be served from an 18-tap bar in the back of The Local. It will operate with its own license, POS system and assigned servers. Such division is required by State law, but thanks to pre-planning and the installation of special systems, it should be very easy for the business to delineate sales and staffing in accordance with California legal requirements. Because of the dual licenses, patrons will be able to order Resident beers in any quantity they desire, from small taster glasses, to pints to growler fills. As a bonus, food will be available from a kitchen that's visible from a round window to the right of the back bar.

The brewery is similarly on display, thanks to floor-to-ceiling windows on the left side of the back bar as well as a windowed exterior looking out onto C Street. But there are interesting components of Masterson's operation that are less visible, namely a basement's worth of opportunity. In addition to The Local's expanded street-level area, ownership benefits from the square-footage of a basement matching the venue's footprint plus space under the sidewalk on Fourth Avenue. This will allow for plenty of storage, including a mill, keg-washing equipment and a large cold box. In time, an elevator lift will be built to bring ingredients from the sidewalk into the basement in a method similar to those employed in Manhattan. Mechanisms are currently being built to lift brewing ingredients from basement storage to the brewhouse as well.

Masterson expects to begin brewing by July and anticipates serving beer no later than August. Initially, kegs will be split among The Local as well as sister properties The Local PB, Wonderland Ocean Beach and The Rabbit Hole. All three are operated by Brendan Huffman and Mina Desiderio, Langley's business partners in the Local/Resident project. No packaging of beer is anticipated until at least six months out, but Resident expects to produce between 500 and 1,000 barrels of beer in its first year, and 1,000-1,500 barrels over the following 12 months.

Left Page Photo: Recently reopened, The Local will soon serve house-brewed beers; Right Top Photo: Two more barrels rescued. Today was a good day; Right Bottom Photo: Greg Littrell and Katie Earle
Many local breweries lend their skill and effort to charities, but it takes an nth-level degree of devotion to make a cause the crux of a brewing company’s entire identity. But that’s how deeply engrained Greg Littrell’s and Katie Earle’s shared love of rescuing dogs is. In fact, it’s how they met ten years ago when Littrell adopted dachshunds from Earle’s rescue. During that transaction, they discovered that they had more in common than canines, namely a love of beer and brewing. Fast-forward and the duo is in the process of opening a boutique operation called Barrel Rescue Brewing Company (8125 Ronson Road, Suite F, Kearny Mesa).

Last week, Littrell and Earle signed the lease on a 2,000-square-foot space in which to install a projected seven-barrel brewhouse which they intend to acquire from an existing local brewery looking to up its capacity, 300 oak barrels and a tasting room. Like the output of most of its beers, the tasting room will be very tiny—likely a mere 500 square feet (though an outdoor patio is planned to provide patrons extra space). If all goes as planned, the interior will feature canvas-wrap wall art of dogs available for adoption from various San Diego rescue groups.

Additionally, Barrel Rescue’s brews will be named after some of their four-legged friends. A Belgian golden ale built for barrel-aging will bear the name of Nellie, a dachshund Katie rescued from a puppy mill, and a blueberry sour will be called Rainbow Blueberry Frost after the first deaf dog she rescued. Additionally, there will be a line of Brettanomyces-fermented beers will be called the Goldilocks Series: Papa Brett, Mama Brett and Baby Brett (though they’ve never had pups named Goldilocks or Brett).

In reading that last paragraph, astute imbibers will notice that every beer mentioned falls in the sour or wild category. As the business’ name implies, this will be Barrel Rescue’s bailiwick. There will be year-round beers, but Littrell and Earle are all about crafting “true” barrel-aged sour beers aged at least a year before blending or fruiting. They aim to produce lambics, gueuzes and fruited sour ales. The latter will incorporate more typical fruits such as cherries, raspberries and apricots, as well as lesser utilized edibles such as apples and Meyer lemons.

Littrell and Earle will both handle brewing, extending on four years spent brewing sour beers as a tandem. They started with two used barrels from San Marcos’ The Lost Abbey, followed by a quartet of oak receptacles from a local winery. From there, they entered some of their ales into local competitions, garnering awards and positive feedback.

Earle also won an internal homebrewing contest while working at Ballast Point Brewing and Spirits (she now works at The Lost Abbey Confessional in Cardiff), which led to the commercial brewing of Home Brew Mart Homework Series #5, a hoppy Belgian-style pale ale. That beer recently took silver at last weekend’s San Diego International Beer Festival. Still, one of the most rewarding moments of their time on the tart side was when a friend of theirs took a bottle of their framboise to Belgium’s lambic mecca, Cantillon, and were told the brewer they shared it with refused to believe it was a homebrew creation.

A number of Barrel Rescue beers are already resting in oak. Littrell and Earle used homebrewer Jeff Swem’s home brew system (which readers may have seen on the cover of the June issue of West Coaster) to brew the base beers. As soon as their brewhouse is installed, the duo plan to get to work immediately brewing up beers and transferring them to barrels to begin the aging process. Still, they report it will be at least a year before the business opens. Even when that happens, beer will be rather scarce. They liken it to a boutique winery producing very minute vintages. Once a year, they will offer up limited-release bottles of their barrel-aged stock and when they’re gone, they’re gone.

In selecting Kearny Mesa, not only did Littrell and Earle pick a community with a burgeoning beer scene and breweries they share the sour bug with, they also inherited built-in comrades who have already been exceptionally helpful to them, lending advice throughout the early stages of Barrel Rescue’s life. Among them are Douglas Constantiner and Travis Smith of Societe Brewing Company, Liz and Curtis Chism of Council Brewing Company, and Tom and Lindsey Nickel of O’Brien’s Pub. But who wouldn’t want to help an operation that will not only rescue dogs in need, but as Earle puts it, “rescue barrels from the horrible fate of becoming planters sold at Dixie line.”

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For every pale ale, there’s a gourmet sausage with spicy mustard. For every IPA, there’s a fresh rotisserie chicken. For every stout, there’s a barbequed chicken pizza. And for every Pliny the Elder there’s… well more Pliny the Elder.

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Envision Washington, DC’s National Building Museum—a structure that’s part Greek temple, part Renaissance palazzo and part reconstruction monument—packed with a mix of foodies, beer connoisseurs, brewing legends and U.S. senators. Now envision that unlikely assemblage, elbow-to-elbow, working their way through dozens and dozens of food-and-beer pairings while intelligently discussing the finer points of all of them during a four-hour feasting period. This was the scene June 6 when the Brewers Association (BA) held SAVOR: An American Craft Beer and Food Experience, an event celebrating American craft beer’s ability to deliciously sync with cuisines of all styles.

With just 60 spots available and hundreds of breweries interested in participating in the country’s largest annual beer-and-food event, the BA must utilize a lottery for its vendor selection process. This year, more than 250 applicants vied for the open spots (guaranteed spots are provided to breweries that sponsor the event). Despite that big number, a trio of San Diego County breweries made it onto the 2015 SAVOR roster: Coronado Brewing Company, Societe Brewing Company and URBN St. Brewing Company. Beating those odds brought on disbelief with folks from the latter interest.

“I had to ask the person who told me about it if they were joking. I couldn’t believe it,” said URBN St. partner Alex Carballo. “I was blown away that a brewery that, at the time had only been open for six months, would get the opportunity to participate in such an awesome event.”

Brewmaster Callaway Ryan, who represented URBN St. with Carballo in DC, echoed that. “When we entered the lottery, I figured it was a total shot in the dark. And when I learned we actually made it in, I felt a mixture of elation and intimidation.”

Any trepidation was wiped away once SAVOR’s grand-scale tasting began. Carballo and Ryan were pleased to discover how knowledgeable attendees were, particularly in terms of San Diego beer. Numerous guests approached URBN St. specifically to sample their wares, which included the El Cajon brewpub’s saison and Mazagran, a “triple brown ale” brewed with coffee. In fact, there were times when URBN St.’s line surpassed some of the larger, more popular breweries in the room.

“That was the biggest ego boost,” said Ryan. “It feels pretty awesome, even if it only lasts for a couple of minutes.”

Eventgoers were similarly complementary when it came to URBN St.’s beers and the dishes they were paired with. Those edible-quaffable marriages were the work of BA executive chef Adam Dulye, who was also responsible for the 60-plus other food offerings built to meld seamlessly with the other beers at the event. It was no small undertaking, but according to the URBN St. team, Dulye (who was in San Diego last month to present a pairing dinner as part of beer-pairing dinner at Societe celebrating the company’s third anniversary) came...
through with flying colors.

Mazagran was presented alongside a chile- and coffee-rubbed hangar steak and confit potatoes (potatoes slow-cooked in fat until tender). "The crust on the hangar steak complimented the roast and coffee of the Mazagran perfectly," said Ryan. "The beer's inherent sweetness balanced out the coffee-on-coffee pairing, while the confit potato smoothed the entry experience out and prolonged the chocolaty coffee finish."

For the Saison, Dulye went the confectionery route with pound cake cooked a la French toast and served with an apricot filling. Said Ryan, "The accented the beer's esters while playing against its bitterness. Meanwhile, the creamy texture and tight crumb of the pound cake cut the hops before the next sip's effervescence washed it all away again."

Both recipes have been provided for readers to try out.

As for the beers Dulye had to work with, that was the doing of the brewing company that forged them. "The BA invited us to select the beers we most wanted to share with a national audience," said Ryan. "I love all my babies, but Mazagram and Saison are the two beers I'm most excited to share with other brewers, so I decided to submit them."

Considering Carballo overheard a number of guests proclaim URBN St.'s pairings perhaps the best of the entire evening, it would seem those selections were successful. It's no wonder the event left such a good taste in the former chef-turned-business owner's mouth. "I'm officially counting down the days until next year's SAVOR."

---

Pound Cake with Apricots

**FOR THE CAKE**
- 2 cups butter
- 2 cups sugar
- 6 eggs
- 1 t. kosher salt
- ½ cup heavy cream
- 1 t. vanilla extract
- ½ t baking powder
- 1 lemon, zested

**FOR THE APRICOTS**
- 1/3 cup sugar
- 2 T. water
- 2 cups apricots, cut into ¼” thick slices
- 1/2 t. ginger (just a pinch of fresh grated ginger)

**METHOD**
1. Pre-heat oven to 325
2. Lightly butter and dust with flour a pound cake pan or bundt pan
3. In mixing bowl whip the butter until creamy and fluffy
4. Add the sugar and blend until smooth
5. Add the eggs and blend to combine
6. Add the vanilla and the cream
7. Scrape the sides down with a rubber spatula as needed
8. Add in the baking powder and lemon zest

(cont. on p.35)
3# Hangar Steak (Flank or skirt steak can be substituted)

FOR THE RUB
1/3 cup cumin seeds, whole
1/3 cup coffee beans, whole
1/3 cup chili powder, medium heat
2 t. Kosher salt
2 t. Black peppercorns

¼ cup Canola oil
Salt and Black pepper

METHOD
1. In a medium sauté pan toast the cumin seeds until light brown and aromatic
2. Add the coffee beans in and toast one minute more
3. Add the chili powder, salt and black pepper
4. Cool to room temperature
5. In a spice grinder pulse the mixture until finely ground
6. Remove the steaks from wrap and pat dry with a paper towel
7. 1 tbsp at time rub the spice mixture into each steak. How much you put on depends on the size of the steak but look to lightly coat the outside of each piece
8. Lightly wrap or cover the steaks and return to refrigerator for 1 hour
9. Pre-heat or light a charcoal grill
10. Season the steaks with salt and pepper on the outside and brush with canola oil
11. Grill until medium rare or desired temperature
12. Rest for 3 minutes and slice thin
The Firestone Walker Invitational Beer Festival has become an annual barometer of sorts for assessing what is on the cutting edge of high-end beer. Each year, several dozen of the best breweries from around the country (and a choice few from other countries) converge on Paso Robles and pour their finest creations for a near-rabid crowd of hard-core beer geeks. When the clock strikes noon and the rope is lowered, you can feel the anticipation flooding through the entrance to the festival as attendees rush to get first crack at the most sought after selections.

Over the past three years it has been pretty typical to encounter a relatively even spread of barrel-aged strong ales, IPAs, sour beers, and Belgian-inspired experiments being poured, with smaller amounts of nearly everything you can imagine filling the list out. But there was a palpable difference this year, and I think it’s safe to say that it lead to more than a few cases of heartburn on Sunday morning. Sour beers of all styles seem to have taken over just about every booth. Even brewers like Three Floyds and The Alchemist, known almost exclusively for hoppy beers (and giant stouts in the case of the former) were pouring beers of the acidic persuasion. On the flip side, The Rare Barrel and Side Project made their festival debuts with all-sour line-ups, and Wicked Weed also stood out as a newcomer with an exemplary sour selection.

Sour beer has officially taken over the cutting edge of the beer geek world, and is making a successful jump to the glasses of less enthusiastic beer drinkers as well. As with any type of beer that gains wider acceptance and representation, sour beer is landing in the glasses of less enthusiastic beer drinkers as well. As with any type of beer that gains wider acceptance and representation, sour beer is landing in the glasses of more and more drinkers that aren’t well-versed in the spectrum of styles that it encompasses and how those styles are produced. To make things even more confusing, American brewers are simultaneously brewing new styles of sour beer unlike those traditionally brewed in Europe, while brewing beers named after traditional sour styles with differing methods and flavors that may or may not accurately represent the style of beer that they claim to be. Trying an unknown sour beer is almost a shot in the dark these days, with the only consistent quality being an acidic profile. Though targets are in a continuous state of evolution these days, here is a basic breakdown of the traditional sour beer spectrum and a look at where we are heading.

Sour beers have been traditionally been broken down into two rough categories from a brewing standpoint: spontaneous fermentation beers, and mixed fermentation beers. Spontaneously fermented beers mostly encompass the lambic beers of Belgium, though some red beers in Belgium are also made with this method that consists of fermentation via natural inoculation of wort as it cools on a coolship, which is basically a giant shallow metal pan that is typically in the attic of the brewery. A very small number of American brewers have
taken this path and there are several outstanding examples now being brewed here. Mixed fermentation beers are more stylistically varied and include most sour red and brown beers from Belgium, as well as sour wheat styles such as Berliner weisse and gose from Germany. These beers are brewed with a combination of normal brewers yeast strains used for non-sour beer styles, as well as wild yeasts and bacteria that contribute to the sour, funky flavors found in sour beers. Most sour beers in the US were until recently brewed using mixed fermentation.

Where things have gotten more complicated in recent years is the proliferation of kettle souring to produce sour beers in a fast and safer manner with regards to cross-contamination. Kettle souring involves cooling wort in the kettle down to the fermentation temperature for Lactobacillus bacteria strains (about 100F) and then inoculating with a chosen strain. The wort is then left to sour for one to several days before it is boiled to kill the bacteria and then cooled and pumped to a fermentation tank to finish fermentation with a normal yeast strain. When done correctly, this technique produces a clean and crisp lactic sourness that makes a refreshing if often uninteresting sour beer. Think tangy yoghurt sourness. When done poorly, there is a potential for offensive off-flavors of rotting vegetables and garbage that can be particularly off-putting.

A large amount of gose and Berliner weisse style beers are now brewed with the kettle souring method as it allows brewers the ability to quickly and easily produce sour beer without the risk of introducing lactic acid bacteria or wild yeast to their cellar and packaging equipment. While kettle-soured beers can be perfectly serviceable, I usually find them lacking in the dynamics and complexity of other sour beers. When the sour wort is boiled, volatile aromatic character from the lactic fermentation is driven off, and you are left with a less characterful beer. Going another step beyond this on the convenience side is adding acid malt or pure lactic acid to a beer to make it sour. While these can produce drinkable beers, they completely miss the spectrum of flavor produced by souring microbes beyond just pure acid. Serious sour beer brewers avoid these shortcuts.

When it comes to mixed and spontaneous fermentation beers, the most basic method is a simple co-fermentation with yeast and Lactobacillus. This is the traditional method for producing the weisse beers of Berlin, which were also sometimes fermented separately and then blended for flavor before being sent to market. With a healthy Lacto culture, these beers can be made in the same timeline as normal ales and retain all of the complexity of the mixed fermentation. Some brewers also use Brettanomyces yeast strains for primary or secondary fermentation to add more character, although this usually takes a bit longer. Once Brett is introduced, barrel aging can aid in bringing out more complex character and some fantastic sour beers are being made right now with Brett and Lacto in tandem. All kinds of beer based on Berliner weisse are being brewed these days with all types of fruit and other additions to make a complete spectrum of flavors that transcend the traditions of Germany. Gose, which is really hitting its stride right now, is essentially a Berliner weisse with salt and coriander. The combination of salty and sour makes for a refreshing quencher that also takes well to fruit additions.

Moving on to more complex methods involves the introduction of Pediococcus bacteria strains, which produce a potentially high amount of lactic acid, diacetyl (buttery aroma), and an extracellular polysaccharide complex that is often referred to as “ropiness”. These polysaccharides lead to a viscous texture in the beer that can make a bottle pour more like shampoo than beer. The key to proper brewing with this method is aging (usually in oak barrels or tanks) for long enough to allow Brettanomyces to break down the complex and metabolize the diacetyl. Rodenbach Grand Cru is perhaps the classic example of mixed-fermentation with this method and spends up to several years in oak tanks before blending and packaging. American brewers like the Lost Abbey, Russian River, and New Belgium pioneered this method for making sour beers here. Any base wort can be fermented with this technique to produce a nearly endless spectrum of sour beers beyond the traditional malty red and brown ales of Flanders. On top of the basic lactic sourness of Lacto fermented sour beers, Pedio/Brett beers can offer a staggering complexity of aromatic and acid profiles. The side of these beers that gets some American brewers in trouble in when too much oxygen is introduced in the oak-aging process, potentially leading to the production of excessive acetic acid (the acid in vinegar) and
harsh solvent-y, nail-polish remover aromas. Good cellaring and barrel-handling techniques avoid these issues and provide wonderfully complex and sometimes challenging beers.

The most ancient and traditional method for making sour beers is spontaneous fermentation. The only style of beer using this method that has endured to the present day is lambic, which is only made in the area around Brussels, Belgium. A handful of American brewers have had success with truly spontaneously fermented beers, with Russian River Beatification and the Coolship series of beers from Allagash being the most prominent, though neither calls their beer lambic out of respect for Belgian tradition. American brewers have mostly come up with creative, playful names that suggest a similarity to lambic without appropriating it. Duck Duck Gooze by The Lost Abbey is one of my favorites of these names, and Russian River calls their base beer Sonambic after

Vista’s Toolbox Brewing now creates only wild beers. Head brewer Peter Perrecone recently told WC that the brewery plans on purchasing a custom-made coolship to allow lots of spontaneous fermentation; photos via @toolboxbrewing Instagram.

1. A popular release/Grass Fed Lettuce
2. Peter Perrecone filling Sauvignon Blanc barrels with a sour saison
3. Blonde peach feral beer filling Sauvignon Blanc barrels
4. Filling barrels
5. Filling more barrels!
6. Cool ship starter for a San Diego wild yeast
their home of Sonoma County. Lambics are brewed with a special wheat beer wort and then left to cool overnight in a shallow coolship, where ambient microbes naturally inoculate the wort as it cools. The beer is then filled into oak barrels or tanks for fermentation and aging, which is typically one to four years. Lambic brewers and blenders make gueuze by blending young and old lambics to make a sparkling, acidic beer with a complex array of funky, earthy, and fruity aromas. Lambics are also regularly fermented on cherries and other fruit to make fruit lambics.

The microbes that carry out the majority of fermentation in lambic are the same as those added for other oak-aged sour beers: Saccharomyces, Brettanomyces, Pediococcus, and Lactobacillus. What separates them is the various spectrum of other microbes that play more minor roles during fermentation, and the amounts of and speeds at which they all work together. It is possible to make something vaguely similar in flavor to a lambic by inoculating a sour beer, but I have yet to taste a beer approaching the true character and complexity of the real deal except the above mentioned Russian River and Allagash beers. Those are still not all the way there, but with more experience I think they will keep getting closer and closer. Putting in the time and resources to actually take a shot at this elusive style is no small undertaking and is something I hope more brewers do in the future. While these brewers have chosen not to use the term “lambic” out of respect, some other brewers have started to use it for beers that are not even actually brewed in the lambic style and spontaneously fermented. For this reason, be wary of any American beer claiming to be a lambic on the label.

In 2012, Monkey Paw & KnB Wine Cellars collaborated on a unique gose beer for the latter’s anniversary. At the time, Monkey Paw’s brewer Derek Freese (now with Modern Times) used a kettle souring method to start the beer on its way; photo by Ryan Lamb
Every brewery has a story.

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Over the next two pages, we’ll share some of our favorite photos from Instagram that were uploaded using the hashtag #sdbeer.

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Below are excerpts from a recent “Feed Takeover” by @iancheesman during the San Diego International Beer Festival in Del Mar.

We all know the only thing better than drinking beer is reading about someone else doing it 140 rushed characters at a time. #ian4wc

That is why @westcoastersd is once again handing over the twitter reins to @iancheesman for #SDIBF coverage.

Pro-tip: if you shriek at the person pouring the sample they’re liable to spill a little bit extra.

I asked for them to look “dapper”. Close enough.

Exploring so many international breweries feels culturally enriching. I should’ve worn my drinking beret.

So much easier when they do the hashtagging for me. #greenflashbeer #sdibf #ian4wc

“The ‘Sage-son’ is very sage forward.” Good to know.

In the spirit of international cooperation, I am ordering all of my beers in Esperanto.

This is like a United Nations summit, only drunker. If that’s possible.

When you consider SD Fair has spinning rides, deep fried food and bottomless beer, it’s basically a vomit factory.

Thank you all for watching another episode of “Watching @iancheesman Think That Drinking = Journalism”. #sdibf #ian4wc
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JAMAICA (HIBISCUS) MULE
1.75oz Ballast Point Fugu Jamaica Vodka, Ginger beer, .5oz Fresh Squeezed Lime
Pour Fugu and lime juice into a highball glass with ice and top off with ginger beer. Garnish with a lime wheel.

WHITE LIGHTNING LEMONADE
1.5oz Ballast Point Devil’s Share Moonshine, 4oz Sweetened Lemonade
Pour Devil’s Share into a highball glass filled with ice and top off with lemonade. Garnish with a lemon wheel.

BLUEBERRY SMASH
1.75oz Old Grove Gin, .5oz St Germain, .5oz Simple Syrup, .5oz Lime Juice, 1oz Club Soda, 7 Blueberries
Muddle 6 blueberries and lime juice with crushed ice in a shaker. Add Old Grove Gin and St. Germain to the shaker and shake vigorously. Then strain into a collins glass, over ice & top with club soda. Garnish with remaining blueberry.