AMERICA'S TOP HOMEBREWER:
San Diegan
NICK CORONA
(QUAFF MEMBER)
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 designed to be easy to drink yet bold with hop-forward flavor, the perfect thing for endless enjoyment in the summer sun.

In stores now!

SIERRA NEVADA BREWING CO., CHICO, CA & MILLS RIVER, NC
WWW.SIERRANEVADA.COM

© Sierra Nevada Brewing Co.
Okay fine, we admit it. You can't see the Northern Lights this far south. But San Diego has its own version of Aurora Borealis, and ours has cast a hoppy spell over this city.

KARL STRAUSS
BREWING COMPANY

AWARD WINNING
GABF 2015
BRONZE
INTERNATIONAL-STYLE
PALE ALE

AURORA HOPPYALIS
SAN DIEGO-STYLE IPA

7.0% ABV • 60 IBU

Aurora Hoppyalis is our San Diego-style IPA brewed with Simcoe, Mosaic, Amarillo, and Citra hops. Robust flavors and aromas of pine, tropical fruit, and tangerine linger through a dry crisp finish. Tonight’s forecast: clear hoppy skies.

HANDCRAFTED BEER
SAN DIEGO, CALIFORNIA

karlstraus.com
Over 1000 Beer Bottles
Awesome Bourbon Selection

Mention this ad & get free glassware with your next purchase!
(limit one per customer, some restrictions apply)

Texas Wine & Spirits
760.729.1836 945 Carlsbad Village Dr. Carlsbad, CA 92008 www.TexasWineSpirits.com

Over 1000 Beer Bottles
awesome BOURBON SELECTION

Mention this ad & get free glassware with your next purchase!
(limit one per customer, some restrictions apply)

The Boulevard
Wine & Spirits
4245 El Cajon Blvd
(between Copeland Ave & Van Dyke Ave)
San Diego, CA 92105 in City Heights
619.281.0551
TABLE OF CONTENTS

11-13 BREWS IN THE NEWS
14 STEELE SPLITS FROM STONE
15 CLASSIFIEDS
16-17 LOST ABBEY & BRASSERIE DUPONT
18 THE CARBOY CHRONICLES
20-21 NORTH PARK BEER CO.
22-23 TOP HOMEBREWER NICK CORONA
26-27 PLATES & PINTS
28-29 BEER IN THE HEADLIGHTS
30 TAPHUNTER’S TOP 30
32-33 THE DOCTOR’S OFFICE
35-36 INTO THE BREW
42-43 LOCAL BEER EVENTS
46 SOCAL IN SHANGHAI
49-52 #SDBEER PICKS
54-59 MAPS & DIRECTORIES
60 ZYMURGY’S TOP BEERS

WC KEY PLAYERS

PUBLISHER
MIKE SHESS
mike@westcoastersd.com

EXECUTIVE EDITOR
RYAN LAMB
ryan@westcoastersd.com

EDITOR-AT-LARGE
BRANDON HERNÁNDEZ
brandon@westcoastersd.com

ART DIRECTOR
KAYLA COLEMAN
kayla@westcoastersd.com

MEDIA CONSULTANT
TOM SHESS
thomas.sheess@gmail.com

COLUMNISTS
SAM TIERNEY
sam@westcoastersd.com
RYAN RESCHAN
ryan.reschan@westcoastersd.com
GONZALO QUIINTERO
drqcbt@gmail.com
IAN CHEESMAN
icheesman@gmail.com
TIM STAHL

CONTRIBUTOR
PHOTOGRAPHER

Touch base with us:
info@westcoastersd.com
JULY 23 & AUGUST 20

FEATURING OVER 100 CRAFT BREWS. COME THIRSTY.

Del Mar is bringing back our ever popular Craft Beer Fest – not once, but twice this summer. Join us for over 100 craft brews from San Diego favorites to top rated international imports. On July 23, we’ll be featuring award winning San Diego favorites alongside our 6th annual Food Truck Festival and on August 20, we’ll be featuring hard-to-find specialty crafts at our inaugural Pizza & Beer Fest. Admission is free and 20 bucks gets you 5 delicious 7 ounce samples.

For details check out DelMarRacing.com/events.
Thanks for 9 great years.

Mission Brewery • 1441 L Street • Downtown San Diego
MAIN TAP TAVERN
EL CAJON, CALIFORNIA

EAST COUNTY’S FIRST CRAFT BEER BAR
24 ROTATING HANDLES - FULL LIQUOR

HAPPY HOUR
MONDAY-FRIDAY 3PM-7PM
(ALL DAY SUNDAY)
$10 BEER - LUNCH SPECIAL
MONDAY-FRIDAY 11AM-3PM

LIVE MUSIC
EVERY SATURDAY NIGHT

$1 OFF FIRST BEER
(MUST PRESENT THIS AD)

WWW.MAINTAPTAVERN.COM
518 EAST MAIN STREET
EL CAJON, CA 92020
(619) 749-6333

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

WWW.TOMHAMSLIGHTHOUSE.COM | 619-291-9110

BT’s Southern BBQ
REAL BBQ

Home of the Best Craft Beers in SD on Tap

INDUSTRY SPECIALS

MONDAY
Free
Smoked Naked Wings
w/ Beer Purchase
+ $1 Off All Pints

TUESDAY
$1.50 BBQ Tacos
$1 Off All Pints
Starts at 2PM

(Both Specials Dine-in Only)

56 Freeway & Camino Del Sur
7845 Highlands Village Pl C101
San Diego, CA 92129
858.484.3952
bts-bbqsd.com
FERMENTATION & THE SERVICE INDUSTRY

MONDAY, AUGUST 1
9 AM TO 1 PM

Course will include:
Lecture • Tasting
Hands-On Demonstrations

This course is for industry professionals with 0-3 years experience as well as home enthusiasts looking to further their knowledge of fermented products.

$65 + service fee
Seats limited.
Purchase your ticket today at:
whitelabsfermentation.brownpapertickets.com
A bill making its way through the California Senate is being opposed by trade organizations such as the California Craft Brewers Association (CCBA) and the San Diego Brewers Guild (SDBG).

The bill, SB-1426, would essentially legalize compensation to retailers for alcoholic beverage promotion and marketing activities. Tom McCormick, executive director of the CCBA, sent this statement to West Coaster: “As it is written, SB-1426 raises obvious concerns about the creation of payola in the marketplace, essentially allowing manufacturers to legally engage in pay-to-play practices for the first time since the Prohibition. This would be devastating to the craft brewing industry and would dramatically reduce the variety of craft beers on the shelf that consumers now enjoy.”

McCormick continued, saying “the CCBA is opposed to this legislation as it is currently written, however, we have suggested amendments to the bill that would solve the issue for DIAGEO’s celebrity spokesperson without opening the door to additional erosion of tied-house laws in California. These amendments have not been accepted so we remain strongly opposed to this bill.”

Mike Sardina, SDBG President, furthered by saying that “per the directive of the CCBA, members of the San Diego Brewers Guild are in active opposition to SB-1426.” He added that citizens can “call your Assembly Member and let them know that you are an enthusiast of craft beer and the breweries in San Diego, and that if passed, SB-1426 will be very bad for craft breweries in the county.”

San Diego’s Councilmember Chris Cate, of the city’s sixth district, was originally contacted by 32 North Brewing about the bill and has sent his letter of opposition to Adam C. Gray, Chair of the Assembly Committee on Governmental Organization, where the bill currently sits. His letter is posted above.

Senator Joel Anderson of California’s 38th District, which includes large portions of eastern San Diego County, voted in opposition to the bill on the Senate floor on June 1. The committee hearing date was scheduled right after time of press, on June 30. More updates to come on WestCoasterSD.com.

---

**QUEENSTOWN**

Little Italy’s Queenstown Public House, a New Zealand-inspired restaurant and bar, announced...
North Park’s latest hotspot, Beerfish, is now open next to Soda & Swine on Adams Avenue. The new eatery is helmed by Abel Kaase of Sessions Public, with an emphasis on fresh seafood in a casual environment. The 30 taps will include 8 permanent fixtures: Ballast Point Sculpin IPA, Sierra Nevada Pale Ale, Anchor Steam, Fall Plent for All Pilsner, Societe Harlot, AleSmith Nut Brown, Stiegl Radler, and Ace Cider.

**WET HOP BEERS**

As hops around the country mature and develop towards harvest time in July and August, be on the look out for news of local beers made with these ingredients. San Diego is now home to more than a dozen hop farmers in the northern and eastern parts of the county: Vista (Red Alpha Hops, Goat House Hops); Ramona (Big Boulder Hops, Star B Ranch, ZZ Hops); Alpine (Hopolatul Farms); Valley Center (Renuquist Farms, Vine Ripe Farm, Bear Valley Organic Farms, Nopalito Farms); Julian (Hopportunity Farm); Fallbrook (ZP Growers, Mission Hops, San Diego Golden Hop Farm).

**HOPPY BEER HOPPY LIFE**

The locally-based clothing company will celebrate four years in business with a party at Soda and Swine in Liberty Station on Sunday, September 18 from 3 - 8 p.m. Those wearing Hoppy Beer Hoppy Life gear to the party will receive a free beer. Specialty beers for the event are being brewed by Monkey Paw, Poor House, Groundwell, Gordon Biersch, Pure Project, Amplified, Three Punk Ales, Border X, Division 23, Bay City, plus a cask from Alpine.

**ALES FOR ALS**

Brewers around the country are using the same hop blend to create “Ales for ALS” this summer. In San Diego, six operations are participating: Bitter Brothers, Coronado, Pizza Port Bressi Ranch, Pizza Port Ocean Beach, Societe, and Stone Brewing World Bistro and Gardens - Liberty Station. Stone’s beer is the first to be available on tap (July 4). Homebrewers who want to get in on the act can buy the unique hop blend via www.AlesForALS.com.

**ALESMITH’S ANVIL & STAVE**

Anvil & Stave: A Barrel-Aged Beer Experience is AleSmith’s new tasting-room-within-a-tasting-room, focusing exclusively on the brewery’s barrel-aged offerings. It is located in the northeast corner of the immense hall, adjacent the forthcoming Tony Gwynn Museum (scheduled to open during Major League Baseball’s All-Star Game festivities, July 8-12). It not only offers a chance to sample barrel-aged beers unavailable to the primary tasting room, but provides a more discreet, serene space to drink yourself into oblivion.

Not only will you be able to sample three-and six-ounce samples (called “Taste” and “Indulgence” sizes, respectively) of most everything from AleSmith that benefits from barrel-aging, guests will be able to request their own blends of those offerings. Further, there will be a rotating Brewer’s Blend that may include items not represented on tap elsewhere. At the time of this report, the Brewer’s Blend was a mix of AleSmith’s Quad Belgian ale, Port Wine Barrel-Aged Wee Heavy and Barrel-Aged Nut Brown, whose palate of dark fruit and nuts amplified the woody accents rather than the boozy ones.

- Ian Cheesman

**BLACK PLAGUE OCEANSIDE-BOUND**

In February, Black Plague Brewing co-founders John Kilby, Jordan Hoffart, Jarred Dossant and Phillip Vieira were about to close on a space in Vista in which to house a 15-barrel brewhouse and serve patrons from a tasting room as well as a 2,000-square-foot patio. The selection of Vista seemed sensible given the fact that city is home to more breweries than any municipality in the county other than San Diego. But as it turns out, Black Plague won’t become Vista’s thirteenth brewery. Instead, the business is headed to the city with the fastest-growing brewing scene of any municipality in the country other than San Diego—Oceanside.

Black Plague will be installed in a 12,945-square-foot facility in the Jason Court Business Park on the east side of town halfway between State Routes 76 and 78. But that’s not all that’s changed. Now, the owners are looking to go with a 20-barrel brewing system straight out of the gate. Once that is operative, Vieira will serve as brewmaster and immediately get to work producing the company’s Black IPA and Golden Rye, both of which will be pushed to market in 22-ounce bottles as quickly as possible. Back at Black Plague’s taproom, roughly a dozen beers will be available.

In the past half year, four breweries have opened in Oceanside (Belching Beaver Brewery, Mason Ale Works, Midnight Jack Brewing Company and Oceanside Brewing Company), bringing the community’s total to eight. Black Plague figures to come in as number 9 or 10, depending on when fellow work-in-progress Northern Pine Brewing selects its site and opens. Currently, Black Plague is scheduled to begin producing beer around the end of 2016 or the start of 2017.

- Brandon Hernández

**SOCIETE BREWERS’ GAMES**

To celebrate four years in business, Kearny Mesa’s Societe held an invitational “brewers’
games” that featured contests such as stein hold and stein chug, wine barrel toss, tri-clamp puzzle challenge, and malt pallet down-stack and re-stack competitions. The overall points winner was The Pedio Philes, representing Berkeley’s The Rare Barrel. •

Photos courtesy Societe/Mike V. Sardina
Mitch Steele, Stone Brewing’s brewmaster of 10 years, left his post at the end of June to pursue a new opportunity. The specifics of that new venture have yet to be officially dispersed, but despite a lack of details, this is news that was widely reported in the beer world, and rightfully so. Steele is one of the brewing industry’s blue-chip members. Not only has he overseen brewing operations at one of the country’s fastest-growing brewing companies — even during high-profile expansions to the East Coast and Europe — he literally wrote the book on India pale ales: IPA: Brewing Techniques, Recipes and the Evolution of India Pale Ale. His loss will be palpable for Stone, but not just because of his brewing prowess and professional skills, which led to numerous industry awards.

Having worked with Steele for three years, I can tell you that he brought another “X factor” to Stone. In addition to being a consummate professional, he is also a good person with a big heart who not only loves beer and the art of brewing, but tirelessly supports the sharing of information for the purpose of educating and inspiring others about beer, brewing and his craftsperson industry. Though Stone has often been described as brash, polarizing or downright bastardly, such characterization has never been applied to Steele. He is one of the most respected and positively received public-facing employees the company has ever had, and it will no doubt be very sad for his colleagues to see him go, but in speaking with a number of them in preparation for this article, their happiness for him is both real and unanimous. Count me among those sending best wishes for his next venture, for which he was sought out by industry professionals recognizing the talent and intangibles he brings to the brew-deck.

Steele entered the brewing industry in 1988, four years after graduating from UC Davis with a degree in Fermentation Science. His first job was manning a 14-barrel system at the San Andreas Brewing Company. In 1992, he started work at Anheuser-Busch, managing brewhouse and fermenting operations in three different breweries while developing new beers as part of the company’s Specialty Brewing Group. An employee of Big Beer seemed an unlikely candidate for induction at Stone, which has railed against macro-entities since its 1996 founding, but Steele won over owners Greg Koch and Steve Wagner and proceeded to take San Diego County’s largest brewery from annual production of 48,000 barrels to more than 325,000 in 2015.

The announcement of Steele’s departure was combined with a video produced by Stone. In it, Steele shares stories from the past decade, praises key members of his brewing staff and struggles with emotions throughout. Such emotion is understandable. It’s the end of an era, both for Steele and for Stone. Rather than fill the brewmaster position, Stone will employ an “innovation team” headed by chief operating officer Pat Tiernan and key individuals from the company’s brewing team. That group will develop new beers with concepts and recipes approved by Koch and Wagner.
WEST COASTER CLASSIFIEDS

FOR LEASE

RESTAURANT BUILDING:
IDEAL LOCATION FOR A TAPROOM, SPORTS BAR OR RESTAURANT. COMPLETELY REMODELED, free-standing building on the booming GRAND AVENUE in DOWNTOWN ESCONDIDO. Available 3000-5000 sqft + outdoor patio, with a new, fully-equipped kitchen. Blocks away from new university, professional offices, and very high traffic count. Great lease terms... Cabaret license available... $1.85 per square foot. Contact: Paolo 760-317-1010

FOR RENT

TAP THAT: SAN DIEGO COUNTY
DRAFT BEER SERVICES
Jockey box, Kegerator, Commercial-Grade Kegerator Rentals for all event sizes. BEER: Selection of over 200 beers in 15.5 gallon, 5.16 gallon, 7.75 gallon kegs. Delivery, Cleaning and Maintenance Services. ALSO Visit our Tap Room - more than 20 local beers on tap every day, 200+ bottled beers to go. Contact: info@tapthatkegnow.com; (760)-433-4TAP; 3207 Roymar Road Suite E, Oceanside;www.TapThatKegNow.com; Celebrated 3 Years in Business This April.

EDUCATION

THE HOMEBREWER, NORTH PARK
Homebrewing supply shop with knowledgeable, friendly staff. Upcoming Events include Intro to Homebrewing (July 10 & 25) and Kombucha Workshop (July 31). Visit www.thehomebrewersd.com for more info on events, inventory, and hours. Come visit our Brewery and Tasting Room at 2911 El Cajon Boulevard Space #2; 619-450-6165.

BEER LAW

CRAFT BEER ATTORNEY, APC
San Diego-based law firm offering business entity formation, alcoholic beverage law, contract review, trademark & copyright law, human resources & employment law. 200+ craft brewery client roster since 2009. MONTHLY WEBINARS: Business Divorce (7/21), Terminations (8/25), Insurance (9/22), Inventory Tracking (10/20), Leases Do’s and Don’ts (11/17), Recap (12/15). Candace L. Moon, Esq. 5095 Murphy Canyon Road, Suite 240 San Diego CA 92123; 619-749-4115; craftbeerattorney.com

FOOD VENDORS

SOCIETE BREWING, KEARNY MESA
Upcoming food vendor schedule: Criscito (7/1); Grillfellas (7/2 & 7/14); Local Kebab (7/3); Inferno Woodfired Kitchen (7/6 & 7/20); Famoso (7/7); Mastiff Sausage Company (7/9); Nana’s Heavenly Dogs (7/10); Spanglish Eats (7/13); Haad Sai (7/15); Devilicious (7/16 & 7/24); Caliano (7/17); DK Local Kitchen (7/21); My Urban Eats (7/22 & 7/30); Wicked Maine Lobster (7/23); Underdogs Gastrotruck (7/27); Sushi Uno (7/28); Red Oven (7/29); Chicken Rebel (7/31). Vendors and dates are subject to change. Visit societebrewing.com for more information on vendor times. 8262 Clairemont Mesa Boulevard; 858-598-5409.

NONPROFIT

CHICKS FOR BEER
Chicks for Beer brings women together in a warm and friendly environment every third Tuesday of the month to pair 5 courses with 5 different beers from a chosen brewery, whose representatives provide a little beer education along the way. Border X joins the party on July 19th. Chicks for Beer events are located at The High Dive in Bay Park; for more information visit Facebook.com/chicksforbeer. 1801 Morena Boulevard; 619-275-0460.

THE BREW PROJECT
Hillcrest’s best craft beer bar now has a tap line dedicated to fighting cancer; 20% of all sales from the “F@%# Cancer Tap” will go to a variety of worthy charities. The Brew Project is open Monday through Thursday from 11 a.m. to midnight, Friday 11 a.m. to 2 a.m., Saturday 9 a.m. to 2 a.m. and Sunday 9 a.m. to midnight. 3683 5th Avenue; 619-795-7890; www.TheBrewProject.com

WEST COASTER CLASSIFIEDS is an affordable way to list your non-profit & educational events, upcoming food trucks, job & real estate listings, beer services and more. Listings for the August issue close on July 20; e-mail info@westcoastersd.com subject line “Classifieds” for more information.

SC WELDING & METALWORKS
Specializing in sanitary piping for breweries in the Southern California area

Charlie Middleton
619-507-1042
Call for a free quote and mention this ad!
Charlie@SCWMetalworks.com

Mobile Process Piping & Repair
3770 Hancock St. Suite C
San Diego, CA 92110
IN LATE JUNE, fourth-generation brewer Olivier Dedeycker (top photo, right) of Brasserie Dupont made his first-ever visit to the United States to release “Deux Amis”, or “Two Friends” — a collaboration beer with Tomme Arthur (glasses) from San Marcos’ The Lost Abbey.

Brasserie Dupont’s signature peppery yeast was combined with American Amarillo and Simcoe hops to create this Old World Saison. The beer was brewed using Dupont’s 172-year-old brewing equipment.

Dedeycker visited New York, Philadelphia, Los Angeles, San Francisco and San Diego during the release trip.

“I wanted to work with Tomme,” explains Dedeycker, “because I felt we had a similar love for Saisons, and with his American hops expertise, we could really create something incredible.”

For his part, Arthur venerated the brewery’s flagship Saison Dupont Vieille Provision as “one of those beers” with a “striking” yeast character.

Deux Amis Saison is available in kegs and 750 mL bottles in limited quantities.
Meanwhile, in Belgium...

Belgian brewery De Halve Maan has begun construction on a unique, underground polyethylene pipeline that will channel beer from the brewery itself to the bottling plant — two miles away.

Brewer Xavier Vanneste and his family raised about 10 percent of the $4.5 million project through crowdfunding, with one local restaurant owner giving $11,000 of his own money to fund construction.

Local authorities in medieval Brugge gave the green light upon realizing the community was tremendously supportive.

The pipeline will significantly reduce the brewery’s reliance on trucks to ship beer from the city center to an industrial zone outside town.
QUAFF WINS BIG IN BALTIMORE & BEYOND

BY RYAN RESCHAN

Local San Diego homebrewing club QUAFF just won the 2016 National Homebrew Competition Homebrew Club of the Year, something the club has been trying to do since 2006 after winning the award six straight years.

To add to this, club member Nick Corona took home the title of Homebrewer Of The Year, which goes to the Best of Show beer brewer. His hefeweizen was judged best out of all the gold medal winners in 26 beer categories.

Previously, QUAFF has had two Ninkasi award winners in its ranks: Jamil Zainasheff (Heretic Brewing) and Paul Sangster (Rip Current Brewing). This particular award goes to the brewer with the most points in the Final Round of the National Homebrew Competition. Brewers earn points toward the award by placing in the 26 beer categories, three mead categories and two cider categories.

After poor results in competition in 2008 and 2009, and then seeing The Brewing Network (BN) string together several Homebrew Club of the Year awards starting in 2011, members of QUAFF wanted to form a new strategy of submitting entries to compete with the BN’s nationwide membership. A competition team was formed and dubbed Team QUAFF; I was recruited to join.

A group of members led by Travis Hammond were already tracking results and giving tips to brewers in the club, encouraging entering categories with fewer entries and giving time frames of when to brew certain styles.

For the 2016 campaign, Travis turned over the reigns to Doug Brown who stepped up to lead the team with lots of encouragement and enthusiasm. So, a special thanks goes out to Travis, Doug, and the rest of those involved with Team QUAFF to finally get the club over the hump and win in Baltimore this year.

QUAFF has a very active mailing list that covers varying topics related to making beer, mead, and cider. One of the more interesting threads was recently started by member Kyle Tyacke regarding how homebrewing has prepared him for home ownership:

“I never realized just how much my adventures in homebrewing would prepare me for the bigger adventure of home ownership! Extending a gas line for a new dryer; No biggie. Sweating copper to add a new outside faucet; no sweat (pun intended). The list just goes on and on. Just another way that beer has found a way to enrich my life. Brews for thought...”

Several other members responded with their own stories that I thought I’d pass along to West Coaster readers, ranging from funny to unexpected.

Chris Banker mentioned that “homebrewing prepared me for home ownership by taking up all my space, so I had to buy a house to fit everything.”

Chris is a friend of mine and I can attest to this statement, as he went from a small two-bedroom apartment with a chest freezer and kegerator in the living room, to a garage full of several chest freezers and a significant increase in the amount of tap handles available.

Alex Van Horne, a former homebrewer who started Intergalactic Brewing in Mira Mesa, responded by saying that “homebrewing prepared me for business ownership because it started taking up all my space...”

Space seemed to be a theme with most of the stories, such as the case of Eric Worthington who said he “had to move states to afford a bigger house for my homebrewing addiction,” while Frank McDermott mentioned that “one of the main reasons I bought the house that I did was because the previous owner had carved out a room under the house that makes a perfect beer cellar.”

Miguel Loza joked that he “had to open a homebrew shop”, which he did back in 2012 in Ensenada, Mexico, called La Casa del Lupulo.

Eric also shared that “homebrewing, like owning a home, costs a lot more than you think it will. Take every project and double the cost and quadruple the time estimate.” This can certainly apply to when we wanted to scale up or assemble a new brewing system. In Eric’s case, he built a cold box in this new home to cellar his beer and for temperature control on his fermenters. Doug Brown responded that “brewing has made me a better housekeeper. I now understand that alkaline cleaners are best for removing organic materials, acid cleaners are best for dissolving stone and mineral build-up, and Barkeeper’s Friend works wonders on polishing stainless steel.”

Travis Hammond talked about how understanding yeast life cycle and nutrients, pH, and fermentation has helped him in his job as a project manager at an underground engineering, environmental science and management consulting company. “Under the right conditions, we use bio-remediation to remove contaminants from groundwater. We inject emulsified vegetable oil into the ground and bacteria start to consume the oil as well as the contaminant. When the subsurface conditions are anaerobic, we inject a special bacterial consortium selected for its ability to remove chlorine from the harmful compounds and turn them into non-harmful stuff. Understanding that bacteria produce organic acids during the process, and the reactions slow down when pH starts to drop too low (just like beer/mead), we can keep an eye on things and buffer the pH to keep the remediation going over time. The idea of keeping oxygen out of our injection system is also similar to working with hoppy beers. I am always coaching my teams on which pumps are best and how to purge the air from the system.”

Playing on Travis’ response, Jeff Wiederkehr, 2015 QUAFF Homebrewer of the Year and co-founder of Burning Beard Brewing in El Cajon, added in family to the mix, saying that yeast nutrients are akin to situations where “the kids won’t feed themselves,” pH is when “I have learned to appreciate the alkaline moments,” aerobic/anaerobic fermentation is a reminder to “breathe, then keep going even when you can’t” and that “bioremediation (beer) is to remove contaminants from groundwater (my brain).”

Life beyond beer is often a huge influence on our brewing, but it is unexpectedly eye-opening to think of the ways that homebrewing can prepare you to work with physical space, learn new skills, or contemplate vast philosophical ideas.
Saturday, July 23rd
Downtown, Waterfront Park

Heroes Brew Craft Beer Festival

Caped Crusader Costume Contest with Great Prizes!
DJ’s, Entertainment and Food Vendors!
Supporting a Great Cause, the Warrior Foundation Freedom Station!

Purchase your tickets today and find out more at HeroesBrewFest.com

#heroesbrewfest

10% off
Use Code WESTCOASTSD
Expires July 15th
West Coaster messaged numerous industry members who attended the soft opening of North Park Beer Co., the operation helmed by Kelsey McNair, an award-winning homebrewer turned pro. Below are their responses to the question:

“Which beer would you drink again, and why?”

I had the pale and I would absolutely drink it again! It was clean and crisp! Plenty of hop flavor!
- Bobby Matthews (Alpine Beer Co)

The Beaufort Black Stout. I would drink again because it was fantastic! Great roast profile, nice body, clean, and delicious.
- Derek Freese (Modern Times Beer)

I like the Scottish 70 Shilling because it’s flavorful, low alcohol, and I was there when Kelsey brewed it. It’s literally the first beer made on the system!
- Tom Kelinoi (What’s On Draft?)

I’d definitely drink the McNair’s Session Ale again. Rich malt profile, nice chocolate notes and super crushable. High in flavor, low in ABV! With that being said, they were all drinkable and I can’t wait to spend more time in the space.
- Abby Heilborn (Ska Brewing)

I had the Panoramic Pale Ale. I would drink it again because it had great hop flavor and balance in the overall beer was spot on.
- Peter Perrecone (Belching Beaver)

The 3% Session Ale was great. It had a super full body for being a low ABV beer, and I always love low alcohol beers because I can enjoy many of them.
- Ryan Brooks (Coronado)

McNair’s Session Ale was a standout for me. This beer was very refreshing — it was hot inside even though the AC was on — balanced and extremely easy drinking. I was very impressed with the level of flavor for a 3% beer and was pleasantly surprised on the fresh approach to a sessionable beer.
- Brian Beagle (SD Beer Talk)

I loved McNair’s Session Ale. Only Kelsey could make such a light gravity beer taste so flavorful. I’m ready for my next pint!
- Tim Stahl (Stahl PhotoGraphics)
I had Panoramic Pale Ale. I really liked the malt-to-hop balance, and what's not to like about a 6-6.5% American pale ale. Can't wait to try more.
- Tyler Tucker (Societe)

Panoramic is tasty North Park goodness. Body of a beauty!
- Rudy Pollorena Jr. (Craft Beerd)

The Beaufort Black Stout was a fantastic beer from a great brewer. Its malt character was so well-defined. The roast and chocolate notes were not muddled. The bitterness was firm but not astringent. Kelsey's beers show a true grasp of process and recipe formulation. These are the kinds of beers that separate the homebrewer from the brewer/artist.
- Larry Monasakanian (Firestone Walker)

I only had time to try the Panoramic Pale Ale and the Beaufort Black Stout. Both were great, but if I had to pick one to have again it would be the stout. That beer is super clean and balanced. Not too much roast or chocolate. It has great mouthfeel and you can't detect any heat from the heavier side of a 7.9% beer.
- David Crane (Doggy Beer Bones)

The McNair's Session Ale was amazing! Full bodied with great flavor, and only 3% which is really impressive. I would drink it again because it was delicious. Simple as that!
- George Mora (URGE Gastropub)

I had the Scottish Ale. I don't generally drink the style but Kelsey has made the cleanest, most drinkably delightful Scottish I've had to date. The low ABV is good too for those driving.
- Doug Hasker (Gordon Biersch)

The McNair's Session Ale was a great example of drinkability and flavor in the growing trend of lighter ABV, sessionable beers. The fact that it's 3% is amazing, considering the depth of flavor and body.
- Matthew Cammack (Hamilton's Tavern & South Park Brewing)

I definitely would drink the Pale Ale again. It drinks like an IPA but not too high in alcohol. I'm hoping they call it a San Diego Pale, it definitely rivals .394 from AleSmith and Magical and Delicious from Fall.
- Peter Robertson (Blind Lady Ale House)

I had the Scottish Ale. I don't generally drink the style but Kelsey has made the cleanest, most drinkably delightful Scottish I've had to date. The low ABV is good too for those driving.
- Dennis Borlek (Fathom Bistro Bait & Tackle)

McNair's Session 70/- was a great example of drinkability and flavor in the growing trend of lighter ABV, sessionable beers. The fact that it's 3% is amazing, considering the depth of flavor and body.
- Matthew Cammack (Hamilton's Tavern & South Park Brewing)

I bought a growler of Panoramic American Strong. Got home and tried it and would definitely have some more. I knew I liked Hop-Fu, but this was also delicious.
- Omar Passons (Civic Activist and Craft Enthusiast)

I had the Scottish Ale. I don't generally drink the style but Kelsey has made the cleanest, most drinkably delightful Scottish I've had to date. The low ABV is good too for those driving.
- Dennis Borlek (Fathom Bistro Bait & Tackle)

All of the beers were great. Panoramic Pale was excellent and the Beaufort Black is a classic example of the American Stout style.
- Chuck West (QUAFF)
At the National Homebrewers Conference this past month, San Diegan Nick Corona’s weissbier — named Barb’s Hef in honor of his grandmother — took gold in its category and Best of Show overall out of almost 8,000 entries from nearly 3,500 homebrewers. Corona was named National Homebrewer of the Year. His win, along with medals for Ryan Reschan’s Pilsner, Curt Wittenberg’s Other American Ale, Mike Habra’s Traditional Mead, and Tim Wang’s Light Hybrid Beer, helped catapult local club QUAFF to revered status as Homebrew Club of the Year.

West Coaster spoke with Corona about his plans to start a brewery, his philosophy on brewing and more:

WC: Do you have any plans to start your own brewery, like Kelsey McNair did with North Park Beer Co? If so, what kind of system and business set-up would you like to have?
NC: The entire reason I started brewing at home was to one day own and operate my own brewery. I was fortunate enough to visit Kelsey’s brewery for a QUAFF club night just prior to opening. It’s beautiful and I think any homebrewer would love to open something that impressive right off the bat. Unfortunately, I’m not sure I want to go the investor route from the start, so I’m leaning more towards a business model similar to Intergalactic or Council. Alex (Intergalactic) and Curtis and Liz (Council) have seen some good success starting up with considerably less capital. I expect it to be a grind, but when I’m passionate about something, I feel like nothing can stop me.

WC: Can you speak a little bit about your philosophy behind brewing? What drives you?
NC: My passion for brewing began in 2012 the moment I became “radicalized” with my first sip of Avery Brewing’s Maharaja. I say “radicalized” because prior to falling in love with Maharaja, my “knowledge” of craft beer only went as deep as ordering a Heineken instead of a Bud Light; I cringe admitting that. All I can remember thinking was, “This is so good… and someone created this for me to drink.” I decided at that moment that I wanted to open a brewery and one day make something that good. I wanted to give someone that same “radical” experience that I had. That same week, I ordered a homebrew kit and a Maharaja clone kit. That beer was horrible. Thankfully, the beers have improved and my passion has only grown.

WC: What system do you brew on at home? How often do you brew?
NC: My system is based on the Brutus 10 which was designed by Lonnie Mac. It’s a single tier unit that uses 3 jet-tip burners powered with LP gas. I use two march pumps to transfer liquid from one vessel to the next. I use a HERMS (Heat Exchange Recirculating Mash) setup, which allows me to heat my mash without direct fire to my grains. I installed a Honeywell gas valve which allows me to control my mash temps electronically through a controller that a friend of mine, David Spence built. During what I refer to as “competition season,” I brew once a week as long as I have room in my fermentation chambers (chest freezers).

WC: You recently won Lightning Brewery’s Pro-Am competition. Can you tell us more about that?
NC: This will be my first chance getting to brew on a pro system. I won Best of Show in a Pro-Am competition last year, but unfortunately, I wasn’t put in contact with the brewery until the last minute and it never materialized. I’m really excited about this opportunity at Lightning. I took my family down to the brewery shortly after the win and met Jim and his team. They are just a great group of people and I’m truly looking forward to brewing with them for the Great American Beer Festival competition. Interestingly enough, I just found out that I also won the Hangar 24 Pro-Am as well! It will be very interesting to see how close we can get to my homebrew recipe. I can’t wait.

WC: What would you say to folks first starting out homebrewing? What advice would you give them?
NC: Do your research, plan ahead, never be in a rush, and enter competitions if you want to improve. The time I take in planning a batch of beer & performing all necessary calculations is nearly as long as my brewday. Each style has its own attributes and it’s important that you understand what it takes to brew them prior to your brewday. The reason I would advise entering competitions is because I’ve never made a beer that my family & friends didn’t like.
like. If you really want to improve, you need anonymous, unbiased opinions of your beer and you get exactly that from certified judges in competitions. Lastly, I would suggest sticking with one recipe until you figure out your process. It’s too easy to dismiss a bad beer to a recipe when your starting out and most likely, it’s not the recipe, but something in your process.

**WC:** Any brewing books that you recommend?
**NC:** John Palmer’s “How to Brew” is where every brewer should start and even revert to if all else fails. “Brewing Classic Styles” by Jamil Zainasheff & John Palmer is another good one to follow when you’ve got your process down and you want to try some new styles.

**WC:** What are your favorite styles of beer to brew, and why?
**NC:** I love to drink IPAs, so I always get excited when I have a chance to brew one. The smell of hops is intoxicating and the combinations one can use are seemingly endless. I also enjoy brewing wheat beers.

**WC:** What style of beer have you medalled most in?
**NC:** Last year, I tried brewing a lager for the first time and saw incredible success with my Vienna. It took Best of Show at the Mayfair Homebrew competition and went on to win me a few blue ribbons. I’ve also seen some good success with my American Wheat, but my hands down most successful beer has been my Weissbier. Each year, I’ve seen improved success with it, as I continue to tweak the recipe and its fermentation schedule.

**WC:** Are there any styles you haven’t brewed but would like to?
**NC:** I’m relatively new to homebrewing still, so there are a lot of styles I haven’t had a chance to brew. This past year was the first year I tried Belgians. I have yet to delve into sours, but that is something I intend to try. Stouts are next up for me as I’ve only brewed a couple and I would like to improve in that area.

**WC:** What are your feelings on filtration?
**NC:** I have never used filtration on my level, but I get plenty of extremely clear beers just through my process. Seeing a sparkling clear beer bubbling away in a glass to me, is a thing of beauty & something I take great pride in. I feel the same way for clarity even in heavily dry-hopped IPAs. It’s not that it can’t be done, it’s just a matter of taking your time to do it.

**WC:** Who do you look up to in the brewing world?
**NC:** One of the things that stuck out to me about the craft beer community as a whole is how lighthearted, humble, and fun most of the people are. Early on, I fell in love with Stone Ruination IPA and I went to a release party in San Diego. Mitch Steele and Greg Koch were both there on stage just having a great time with everyone in the crowd. When I asked Greg for a picture with him, not only did he say yes, but he enthusiastically grabbed my iPhone out of my hand, cozied up to me and snapped a perfect picture in a second, before carrying on mingling with the crowd. I’ve overheard people chat about their feelings that Stone has gotten too big, but I think that kind of chatter is unfair. How many breweries do you go to that host “Meet the Brewer” nights… for other breweries? For that matter, how many breweries do you go to that have other breweries beers on tap? Stone is a great model for independent breweries to aspire to, and from everything that I have seen, they do a lot for their fellow independents.

No matter who it is or how successful they are, I always pay close attention to how humble people are. I think humility is one of life’s single most important traits and something that I highly value. Jamil Zainasheff & John Palmer are both big names within the homebrew community, but neither one of them act like it. Jamil is still very much available to those who reach out to him for guidance, and he is always offering his advice to those who listen. John Palmer is fantastic! Last year, I had the pleasure of running into him at NHC in the QUAFF booth during club night. He didn’t know me, but he just sat there chatting like we knew each other. To top off that interaction, he was the first person to post on my Facebook page when my Gold was announced in Baltimore. How freaking cool is that?! Interactions like that are what impresses me about people.

We have a lot of great guys in QUAFF as well. Travis Hammond, Doug Brown, Bob and Linda Mac Kay, Michael Fry, and many more have really made my experience in the club and the community a welcome one. One homebrewer who I truly admire is Keith Kost. I was fortunate enough to have met him and his wife at NHC in San Diego last year. At the time, I was in second place to him in the Sierra Nevada Homebrewer of the Year standings.

Unfortunately, I’m again in second place to him this year. I admire his competitive drive and tenacity. He crushes it in competitions and his success has pushed me to improve.

**WC:** Any tips for brewing a great Weissbier?
**NC:** Temperature control, temperature control, temperature control, and a clean, healthy pitch of yeast. My Weissbier recipe is very simple, just 50/50 Pilsner malt and wheat. The key to the beer is controlling the flavors that I get from the yeast and that all happens through accurate temperature control. A lot of Hefeweizens have HUGE banana and/or bubble gum flavors. I try to create a good balance between banana and clove and that is accomplished, again, through strict temperature control.

**WC:** Can you tell us about your beer names?
**NC:** People often ask me about those. Last year, one of my cousins, Joey Ortega was diagnosed with pancreatic cancer, so all my beers in 2015 were named after him as he fought for his life. Sadly, he passed away in June last year, but not before I was able to dedicate some of my 2015 wins in his honor. I was fortunate enough to visit him before he passed and bring one last smile to his face as I flew up to Washington to deliver a couple ribbons from last year’s 1st round of nationals. Joey was a huge beer fan and he came down to visit my family quite often. We would always go on brewery tours and hit up as many local spots as we could. He is actually a big part of the reason that I continued to pursue opening a brewery. He was the first person I shared my dream with and he was always so proud of me. That was a very special, but difficult year for our families. This year, my beers have been named after my Grandma Barbara, who unfortunately is going through the same battle with cancer as well. She is a strong lady and our family continues to pull for her. In the meantime, I continue to brew in her honor and share each win with her with the hopes that her spirits stay high.

**WC:** Do you ever make mead, cider, gruit, wine, or other non-beer beverages?
**NC:** I have tinkered with ciders a bit, but for the most part, beer is my main interest. Since I’m hoping to one day open a brewery, I have been reminded by my lovely wife that staying focused on beers would be in my best interests. And if my wife is happy, I get to spend more time brewing! I do what I can to keep her happy.
Palomar Mountain Spring Water provides manned water stations through stainless steel potable water trucks or water towers. On the spot. Visitors fill their own bottles or cups, so no trash.

Call us to learn more 1 800 227 0140
www.palomarwater.com

A family business delivering spring water from the source.

RESTROOMS
FENCING
POWER
PUMPING

info@diamondprovides.com
www.diamondprovides.com

NO JOB TOO SMALL, DIAMOND CAN DO IT ALL.
EQUIPMENT RENTALS FOR YOUR SPECIAL EVENTS.
1-888-744-7191

Got Water?

TASTY SATURDAYS!
FESTIVAL STYLE TASTERS: Ten 4oz pours for $15

$10 CRAFT BEER PITCHERS
Every Monday Night

$10 PITCHER SPECIALS
Mondays 4 - 9 p.m.
$12 Pitches Sunday 11:30 a.m. - 8 p.m.
OPEN FOR LUNCH 6 DAYS A WEEK 11:30AM TUESDAY-SUNDAY

WestCoastBbqAndBrew.com | 619.462.3660
6126 Lake Murray Blvd. La Mesa, CA 91942

OPEN SUN-WED 11:30AM-12AM, THURS-SAT 11:30AM-2AM

TORONADO
SAN DIEGO

4026 30th STREET
TORONADOSD.COM - 619.282.0456
When one goes out to dine on Convoy Street, they come expecting fantastic dishes hailing from nearly every culinary culture throughout eastern Asia. It’s what this Kearny Mesa thoroughfare is best known for, and rightfully so. No other microbial section of San Diego boasts such a dense and impressive concentration of Asian eateries. I’m used to coming across everything there, from kung pao, kanpachi and kimchee to jellyfish, frog’s legs and chicken intestines. But recently I stumbled upon something undoubtedly American—in fact, I’m relatively certain this satiating wonder could only ever happen in this country—that I immediately knew I needed in my life. Enter the chicken-fried cheeseburger.

Hopefully that paragraph break provided you sufficient time to pull yourself up from the floor. Just reading those words floored me. It was one of those moments where you wonder how something like that doesn’t already exist. This instinctual query seldom fails to predict a good thing and that was certainly the case with this delicacy, a product of the kitchen team at Common Theory Public House (4805 Convoy Street, Kearny Mesa). It was crispy on the outside while retaining all the juicy, meaty mammal appeal one desires in a traditional burger. Throw on some fun toppings—scallions, horseradish-accented Havarti cheese and an herbed bacon aioli—and epic-status was achieved.

“Our whole approach on food is to create delicious pub fare with an upscale twist, while providing emphasis on making the dishes pair-able with our craft beers,” says Common Theory co-owner Cris Liang. “The idea behind this dish was to fulfill the craving for a delicious chicken-fried steak, so our twist on this authentic Southern-style cuisine was to create a burger version that could be enjoyed in the palm of your hands. Southern comfort food and a refreshing beer. What else do you need?”

On the beer-front, there’s plenty to choose from. The beer was actually what led me to check out Common Theory in the first place. (Have I ever mentioned I’m pretty into beer?) I found Thorn St. Brewery’s Got Nelson? India pale ale a great brew for cutting through the richness of the burger, but there were dozens of other beers on-tap that would have fit the bill.

Recent visitors to Convoy have probably noticed that craft beer has crept its way into the equation for many restaurants, new-and-old. So much that, each month, a promotional event called
I’m glad they took the plunge into Convoy’s rising pool of quality ales and lagers. More craft beer and a most decadent and inventive take on the almighty burger are good things. So good that I’ve been thinking about that deep-fried gem ever since having it. Now it’s time to share the dish I’ve been thinking about that deep-fried gem ever—along with the recipe thanks to the generosity of Common Theory. Give it a whirl or roll down Convoy and indulge in the genuine article. Either way, you’ll want to do it with a beer, of course.

**Chicken-Fried Cheeseburger**

WITH HAVARTI CHEESE, HORSERADISH, SCALLIONS AND COUNTRY AIOLI

**YIELD: 10 8-OUNCE BURGERS**

- ¼ cup olive oil
- ½ red onion, minced
- 1½ oz garlic, minced
- 5 lbs ground beef
- ¼ cup Worcestershire sauce
- ¼ cup fresh parsley, minced
- ½ tsp smoked paprika
- salt and freshly ground pepper to taste
- 1¼ lbs Havarti cheese, grated
- ¼ cup prepared horseradish, drained of excess liquid
- 10 bulbs scallions

---

**Country Aioli**

**YIELD: 4 CUPS**

- ½ cup bacon, crumbled
- 4 roasted garlic cloves
- juice of ½ lemon
- ½ oz basil, minced
- 1 tsp smoked paprika
- 3 cups mayonnaise
- salt and freshly ground pepper to taste

Place the bacon, garlic, lemon juice, basil and paprika in a food processor. Blend the ingredients until they reach a puréed consistency. Place the mayonnaise in a mixing bowl, season with salt and pepper, and add the bacon purée. Mix until all of the ingredients are thoroughly incorporated.

—RECIPE COURTESY COMMON THEORY PUBLIC HOUSE

Plates & Pints sponsored by Bitter Brothers Brewing
People don’t understand the stress I’m under. My life as a beer writer is not as glamorous as it may seem. Not a day goes by where I am not beset by the most grievous First World Problems thrust upon mankind.

Take today for example. Despite running my sous vide at 62.8 degrees Centigrade, my soft boiled eggs somehow possessed regrettably firm, grainy yolks. The centerpiece of my brunch was ruined and I had no other farm fresh eggs to correct it with. I live in an ineligible area for Amazon Fresh delivery, so clearly no more eggs were forthcoming. Needless to say, a lesser man would have buckled under this tremendous strain, but I persisted. If my hollandaise sauce didn’t break, I sure as shit wasn’t going to either.

I heroically began to drizzle my organic asparagus spears with shallot-infused extra virgin olive oil, readying them to roast as an alternative, when I was struck by a sudden realization: After enduring all this I still had two different breweries to visit that day AND I hadn’t charged the batteries on my newest DSLR camera. Worse, those breweries were in opposing directions on the 15 freeway. The weight of the world was already upon me, and yet my trials had barely begun. But, dammit, I’m professionally obligated to drink beer and I’m not going to let this city down.

The new Amplified Ale Works tasting room in Miramar (9030 Kenamar Dr #309, San Diego, CA 92121) is a both an extension to their Pacific Beach footprint and an expansion to their current brewing capacity. Like its neighbor, Pure Project, it is a beneficiary of a turnkey Brewery Igniter location. However, unlike Pure Project, which is lavishly appointed to theme, the Amplified Ale Works tasting room is a bit more spartan. It represents the musical motif sparingly with memorabilia and an amplifier backdrop for the beer menu, but it could stand to take the Rock and Roll theme further. I personally would have gone with a Trashed Hotel Room vibe, but there’s probably some liability concerns with the fractured couches and broken beer bottles.

One undeniable flourish they provided was the guitar-modeled flight holders. They look cool and, courtesy of some thoughtfully added rubber pads beneath, hold the glasses firmly in place. My only gripe with them is they are a bit large relative to some of the countertops, eating a considerable portion of the available real estate. I suppose one could make the argument that not
caring about how much space the carriers take up is actually quite Rock and Roll itself, subtly extending the theme. Very subversive!

Thankfully all of my nitpicking was quickly forgotten as I journeyed into Amplified Ale Works’ brews. Not only were they offering a substantial array of styles, most of their offerings were quite solid. Some of them even threatened to convert me on styles I don’t typically embrace, which is about as high a praise as I can offer.

The most surprising of the bunch was the Smokin Kiwi, a lightly smoked hoppy red ale. That seems like a melange of flavors more prone to failure than success, but somehow they married them all into something quite nuanced. I also rather enjoyed the Electrocution IPA, which favored crisp fruit notes of pears, tropical fruit and even a pinch of fuji apple. My favorite was probably Rare Form, a cloudy mahogany Belgian Quad with prominent brown sugar aromas, sticky body, and loads of streusel and molasses flavors within. I was less a fan of their dry Irish stout, Irish Lullabies, which I thought had an unusual mesquite character to the nose and slightly metallic finish.

Whereas Amplified Ale Works cram a ton of tasting room into their space, the newly founded Midnight Jack Brewery (3801 Oceanic Dr, Oceanside, CA 92056) embodies the exact opposite. It is a large, airy warehouse with an expansive central bar and scattered picnic table seating just adjacent. It seems like the kind of space with the potential to turn into a sauna, but the warm weather accompanying my visit was capably mitigated by the overhead fans and cross-breeze. If anything, it made for an idyllic beer-swilling climate.

Midnight Jack has been serving and pilot-batching beers since their soft open on March 25th, but their grand opening kicks off on the weekend of July 2nd. It will be a ticketed event with live music and food vendors entitled “Jackfest”, which I refuse to comment on despite the riotous urging of my sniggering inner child.

Like Amplified Ale Works, Midnight Jack offered considerable variety on their tap offerings, even having three different options on nitro. I rather enjoyed the Midnight Jack Pale Ale, which embraced the maltier aspects of the style (versus the many who tend to treat pale ales as more of a session IPA). It was floral, medium bodied, and totally crushable, though I wouldn’t have minded a little more hop persistence. The Barnstormer Brown similarly favored the maltier edge of the style, summoning bread and cocoa to dominate the aroma and flavor. It got a considerable boost from the fullness of the nitro format, which I would recommend over the regular presentation.

This malt-forward approach worked moderately well on other beers like their Belgian Blonde, but felt like a misstep on their Sassy Saison and Klandestine Kolsch. The latter in particular, with its unfiltered body and punchy lemonade notes, really lacked the desirable thirst-quenching quality of the style. Even the Running Board Milk Stout, a style with ample latitude for sweetness, had a Lik-m-Stick and overripe berry tonality I couldn’t get into.

As you can see, despite the incalculable odds against me, I emerged victorious in my quest. I can only hope the retelling of this epic saga will inspire you.
CONSUMERS: Download the FREE TapHunter app today to find out where to find these beers are near you.

BAR & RESTAURANT OWNERS: Do you have these beers on tap? Make sure you are part of the search by adding your business to TapHunter today.

SD-based beer-finding app TapHunter shared with WC this snapshot data of its 30 most searched-for beers over a two-week period in May.

Russian River’s Pliny the Elder topped the list (again), while folks are still looking for Pliny the Younger, which is brewed just once a year and tapped out in February or early March.

Latitude 33’s Blood Orange IPA jumped from the 15 spot to second place this month.

1. RUSSIAN RIVER PLINY THE ELDER
2. LATITUDE 33 BLOOD ORANGE IPA
3. ALPINE NELSON
4. RUSSIAN RIVER BLIND PIG
5. RUSSIAN RIVER PLINY THE YOUNGER
6. NOBLE ALE WORKS NAUGHTY SAUCE
7. ALPINE DUET
8. FIRESTONE WALKER PARABOLA (2016)
9. GOOSE ISLAND BOURBON COUNTY BRAND STOUT 2015
10. SOCIETE THE PUPIL
11. 21ST AMENDMENT HELL OR HIGH WATERMELON
12. STONE ENJOY BY 07.04.16 IPA
13. MOTHER EARTH CALI CREAMIN’ (NITRO)
14. MAINE BEER COMPANY LUNCH IPA
15. BELCHING BEAVER PEANUT BUTTER MILK STOUT
16. BELL’S TWO HEARTED ALE
17. NOBLE ALE WORKS DON’S NAUGHTY SAUCE (PORTOLA)
18. FOUNDERS KBS 2016
19. ALESMITH SAN DIEGO PALE ALE .394
20. FIRESTONE WALKER PARABOLA
21. AVERY WHITE RASCAL
22. BALLAST POINT GRAPEFRUIT SCULPIN IPA
23. DESCHUTES FRESH SQUEEZED IPA
24. GUINNESS DRAUGHT
25. BALLAST POINT SCULPIN IPA
26. SIERRA NEVADA BEER CAMP 2016 STOUT OF THE UNION
27. SONORAN WHITE CHOCOLATE ALE
28. MOTHER EARTH CALI CREAMIN’
29. LATITUDE 33 HONEY HIPS STRONG BLONDE
30. DESCHUTES BLACK BUTTE XXVII (27TH BIRTHDAY RESERVE)
Plenty For All
Magical & Delicious
And Green Hat IPA
6 Packs Available This Summer!
Available At The Brewery And Select Distribution

Handcrafted & Bottled By Fall Brewing Company 4542 30th Street, San Diego, Calif. 92116 USA
Specializing in Old School Beers for New School Palates, ChuckAlek focuses on German-style Lagers, original-era Porter & Stout, and funky Sours while working with local culinary artisans, hop-growers, and other brewers to create exciting collaborations with historic elements.

This overview of ChuckAlek is found on the ArtProduce.org website, an online portal operated by the landlords of husband and wife duo Grant Fraley and Marta Jankowska at their satellite tasting room in North Park. The brewery is named after their grandfathers, Chuck and Alek, a mural of whom you can see in the small taproom. This mural, by local artist Janelle Despot, is the embodiment of the space it occupies, as it is family-oriented, and as the hallway in which it hangs leads you to the Art Produce gallery, where Janelle has contributed to many exhibits and community events in a space that is now conjoined to a new North Park staple: Tostadas.

The space used by Art Produce and Tostadas - and now ChuckAlek - is quite unique in our region and something culturally and economically significant. This building used to be the location of North Park Produce, a grocery store from a bygone era, one which houses a North Park recognizable if placed side by side with the bustling craft beer, gastronomical art district that exists today. When new owners took over the space, it was named Art Produce as an homage to the grocery store. The ChuckAlek Biergarten is situated upon the old parking lot, and the interior space, where all the beers are poured, is the old walk-in cooler; this is a happy coincidence but one that fits the spirit of this living experiment.

This use of existing space is key to how the ChuckAlek Biergarten fits within the environment. Rain water collection, for example, starts on the roof which trickles down to the graded ground where there is a reservoir under the garden. There is food being grown to support refugee volunteer women, with signs detailing the efforts of those who tend to the garden’s fruits and vegetables. The food is organically grown, with a large majority going to a food bank for the aforementioned gardeners.

When asked about programs like this, Grant described Art Produce as an object in constant motion. “Art Produce generates programming of all sorts for the community in our space,” he said. “There’s a community room just at the top of the stairs above the biergarten for example. They’re offering regular programs such as Saturday art classes for all age groups, and Wednesday evening classes that provide opportunities for beer and art to team up. This is in addition to dance performances and other events in their proper gallery space, which is now complemented by that community room, and the outdoor meeting space adjacent to our biergarten.”

Arts Produce essentially transformed a boarded-up, under-utilized corner into a vibrant, community-oriented project. Part of the building is even powered by solar energy; you can see the panels on the roof from the biergarten. The music, the lights that come on at night, and the cold room which houses all the beers are all partially green thanks to solar power.

When asked how the concept for a ChuckAlek satellite tasting room started, Grant shared his story with his signature calm demeanor: “The concept from the get-go was to do an outdoor space in the style of places we’ve experienced in our travels in Germany and Poland. We have more of a German focus on many different beer styles on our menu at any given time, so the Germanic spelling of biergarten is in reference and pays homage to this.” He added, “We came to this space with the idea of integrating into
the existing garden space, but we worked with contractors to design our contribution to the seating space, which includes the fire pits, standing bar top near the indoor bar, as well as the most noticeable feature: the German-style picnic tables which promote congregating groups.

The biergarten tables have menus from Tostadas strewn about, and table numbers are located near the bar for coordination with telephone food orders. You can order from Tostadas at your table and your food will be brought to you in the biergarten while you enjoy a 1-liter mug of Flycaster Helles Lager. When asked about this synergy, Grant gave a slight smile, "It’s a happy coincidence. Tostadas has a really great menu to have paired with our beers. Normally you might think pretzels and sausages when you hear biergarten but the fresh ingredients, and refreshing food items such as ceviche, pair really well with our styles of beers."

Marta and Grant’s son Arlo just celebrated his third birthday a few weeks ago with some of his friends and neighbors in North Park’s ChuckAleks biergarten. He described the way in which the space is both kid and dog-friendly. “We are North Park residents. We like patronizing restaurants and craft beer spots in our area, but as a family, we look for opportunities to congregate with people where having kids isn’t a stress, but is welcome and in an appropriate atmosphere. Art Produce provides pens, paper, crayons where kids can have something to do and be engaged and are not just allowed to exist in a space, to be tolerated. The same goes to our four-legged friends. There are water bowls, natural flooring and plenty of plants for them to sniff. Again, allowing children and dogs is one thing but providing opportunities for pets and children to not be corralled but to exist and be engaged is quite another."

This Art Produce / ChuckAleks / Tostadas space is greater than the sum of its parts, acting as an art gallery, a restaurant, a biergarten, as well as a classroom, a museum, a garden and more, defined by those using it, and enjoyed by those participating in its development.
SAN DIEGO’S ONLY TAP HOUSE ON THE WATER

FATHOM
BISTRO, BAIT & TACKLE

15 TAPS OF LOCAL AND NOT SO LOCAL BEERS
SAUSAGES, BURGERS & KIMCHI MADE IN HOUSE

ISLAND BRUNCH WEEKENDS 10AM - 1PM

ON THE SHELTER ISLAND FISHING PIER
1776 SHELTER ISLAND DR, SAN DIEGO, CA 92106
619.222.5835 FATHOMBISTRO.COM
When I was twenty years old I spent a semester abroad studying politics and history at Lund University in Sweden. One of the classes that I took was on the European Union. The recent referendum result in the United Kingdom to leave the European Union got me thinking back to that class and that time in my life. I was buying beer for myself for the first time in my life (the legal age in Sweden is twenty for liquor stores and eighteen in bars and restaurants) and took to the internet to find more info on all of the strange and interesting looking beers at the store. I ended up opening a door to a new world.

Drinking my way through European beer was its own small exploration of European culture. There were the lagers of Germany and the Czech Republic, the spicy and fruity ales of Belgium, hoppy pale ales and dark porters of England, and headache-inducing malt liquors of Russia. I ended up making several trips around the continent during that semester, and on each trip, finding local beers became a fun way to explore the culture of each country.

A trip to Oktoberfest was my first glimpse into the prominent place that beer holds in Bavarian history and daily life. A tour around the brewpubs of Prague showed me the darker side of Czech lager that you hardly get a chance to see outside of the small Central European country. A clean, crisp mug of Rugenbräu Spezial Hell at a cozy restaurant on a
snowy night in the Swiss Alps showed me for the first time how important water was to making great beer.

Gathering with friends for a round of beers at the end of the day is something that has been vital to life in Northern Europe for centuries, and each culture has their own special version of this ritual, be it a couple glasses of strong abbey tripel at a bar in the Belgian countryside, or a half-dozen pints of session bitter in a pub in London. Tapping into this cultural marker was a revelation for me, and inspired me to carve my own path in the world of beer.

In the years since I first fell in love with beer, I have been back to Europe a couple of times, exploring and learning more about brewing and culture. The one constant that you can always count on is the dominant place of pale lager in each nation, despite how popular other local styles of beer are. Even in Belgium, the shining jewel of style diversity, Jupiler and Stella are ubiquitous. But these days, another style is taking hold: American-inspired IPA. From Spain to Sweden, and even in Germany itself, the international culture of Craft Beer is spreading the love of American hops near and far.

When you stop to take a breath, it’s really amazing to consider how far we have come, even since West Coaster started almost six years ago. We are in a transformative time for beer culture in the US and around the rest of the world. Just as pale lager conquered the world from its home in Bohemia, American IPA looks poised to do the same from its humble beginnings here. We took inspiration from the amazing wealth of beer culture in Europe, processed it through our American psyche, and sent it back to the Old World for approval. Luckily, we seem to have hit on something that beer drinkers all over the world want a part of. I still believe that all new beer geeks need to undertake a serious study of the European classics in order to understand the history and breadth of beer styles, but I am happy that we are adding our own chapter to the cannon of classic styles that looks poised to be around for decades if not centuries to come.
URGE 6th Anniversary
FRI-SUN • JULY 29-31
Live Music
FRI @ 4 | SAT @ 1
Live Screen Printing
FRI & SAT 12-6
VIP Passes AVAILABLE!*

*PURCHASE AT BROWNPAPERTICKETS.COM FOR EARLY ENTRY, EXCLUSIVE SWAG, VIP ONLY KEG & MORE!
BREWMASTER DINNER SCHEDULE
WEDNESDAYS AT WAYPOINT

3/9 THE LOST ABBEY
4/20 FIRESTONE WALKER
5/18 DUCKFOOT BREWING-ALL GLUTEN FREE
6/15 MODERN TIMES
7/20 BALLAST POINT

TASTING ROOM NOW OPEN IN MIRAMAR
PROUD TO TAKE HOME GOLD AT THIS YEAR’S WORLD BEER CUP™ FOR OUR WHAMMY BAR WHEAT IN THE AMERICAN-STYLE WHEAT ALE CATEGORY

VISIT US FOR HAPPY HOUR
4:30-6:30 PM DAILY

$4 APPITIZERS
$4 DRAFT BEERS
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

4902 Newport Ave SD, CA 92107
619-222-TAPA • www.TheJointOB.com

SEIZE. SIP. ENJOY.
Now with a dozen delicious beers on tap and 3,000 square feet of spacious taproominess, there’s no time to visit like the present, our brewery calls.

15378 AVENUE OF SCIENCE #222
SAN DIEGO, CA 92128

NEW EXPANDED HOURS!
MON | TUE | WED | THUR | FRI | SAT | SUN
4-8PM | 2-9PM | 2-9PM | 12-10PM | 12-10PM | 12-7PM

Second Chance Beer Co.

Stop on by tonight or check out the website for this week’s mobile eats.

FOOD TRUCKS

Everyone wants to enjoy a few drinks with their best friend—four legs or not.

DOG FRIENDLY
Design Build Services
- Project Planning/Budgeting
- Complete Brewery Installations
- Tank Additions
- Stainless Steel Piping
- Steam Systems
- Glycol Systems
- Grain Handling

Current Projects
- AleSmith Brewing Co.
- Golden Road Brewing
- Karl Strauss Brewing Co.
- Port Brewing Co.
- Societe Brewing Co.
- Saint Archer Brewing Co.
- Stone Brewing Co.

Gerald Foster, P.E.
gfoster@prmech.com
www.prmech.com
800.891.4822
San Diego
858.974.6500
Santa Ana
714.285.2600

Engineers & Contractors
CA License #814462
Brewers Association
#90007116

BREWERY OF THE MONTH: STONE BREWING

WATCH OUR INSTAGRAM @SOUTHBAYLIQUOR
FOR PROMOTIONS + GIVEAWAYS

1355 BROADWAY CHULA VISTA
OPEN 8AM-12AM DAILY
@SOUTHBAYLIQUOR
#SOUTHBAYUPRISING
Since 1996 Adam Firestone (The Bear) and David Walker (The Lion) have continuously challenged—and sometimes battled—each other to pursue the perfect beer.

And while the perfect beer still remains elusive, you may find that we have produced some worthy contenders.

#BeerBeforeGlory

FIRESTONE WALKER
BREWING COMPANY
LOCAL BEER EVENTS

JULY 2016
FRIDAY 7/1
- Firkin Friday w/ Cervecerias de Mexicali @ Hamilton’s Tavern
- 4 Varieties of Green Tea Ale Release @ Kilowatt Brewing
- Hop It To 11PA Beer Release Party @ Amplified Ale Works

SATURDAY 7/2
- Christmas in July @ Hamilton’s Tavern
- Hoppy Yoga @ Modern Times

SUNDAY 7/3
- Midnight Jack Grand Opening
- Hoppy Yoga @ Green Flash & Culture OB

SATURDAY 7/9
- 2nd Saturday w/ Green Flash, Cellar 3 & Alpine @ Hamiltons
- Hoppy Yoga @ Saint Archer Brewery

SUNDAY 7/10
- Hoppy Yoga @ Culture OB & Green Flash

TUESDAY 7/12
- Brewery Legal Issues @ SD Law Library

SATURDAY 7/16
- San Diego Beer & Art Fest @ Mercado Del Barrio Logan

SUNDAY 7/17
- Hoppy Yoga @ Ballast Point Miramar & Culture OB & Green Flash

TUESDAY 7/19
- Chicks for Beer w/ Border X @ The High Dive
- The Beer Yogis @ AleSmith

WEDNESDAY 7/20
- Brewmaster Dinner w/ Ballast Point @ Waypoint Public
- Hop-Con 4.0 @ Stone Liberty Station
- July DrinkAbout! (Free Shuttle)
- Anderson Valley Meet the Brewer @ Hamiltons

THURSDAY 7/21
- Preventing Business Divorce (Craft Beer Attorney Webinar)
- Belgian Independence Day @ Hamiltons

FRIDAY 7/22
- Firkin Friday w/ Almanac Beer Co. @ Hamiltons Tavern

SATURDAY 7/23
- Heroes Brew Craft Beer Festival @ Waterfront Park
- San Diego Brew Fest @ Liberty Station

SUNDAY 7/24
- North PB Sip N Stroll @ Cass Street

WEDNESDAY 7/27
- Harry Potter Trivia @ Mission Brewery

FRIDAY 7/29 – SUNDAY 7/31
- Urge Rancho Bernardo 6th Anniversary

FRIDAY 7/29
- Brasserie Dupont Day @ Hamilton’s Tavern

SATURDAY 7/30
- Hess Fest @ Mike Hess Brewing North Park
- 36th Annual MDA Tailgate Party @ Seaport Village

USE CODE “WESTCOASTSD” BEFORE 7/15 FOR 10% OFF HEROES BREW FEST (7/23)

AUGUST 2016
MONDAY, 8/1
- Fermentation and the Service Industry @ White Labs
- Soul Style Summer Film Series @ Green Flash Brewing Co.

SATURDAY 8/6
- Brewery Collectibles Show @ Terra Madre (formerly Stone Farms)

MONDAY 8/8
- Callahan’s/SD Brewing Golf Tournament @ Carlton Oaks

SATURDAY 8/13 & SUNDAY 8/14
- ArtWalk @ Liberty Station feat. Stone Brewing

SATURDAY 8/13
- Second Saturday w/ Sante Adairius & Cellarmaker @ Hamiltons Tavern

WEDNESDAY 8/17
- Brewmaster Dinner w/ Societe @ Waypoint Public

THURSDAY 8/18
- Supper Club w/ Nine-Ten @ Green Flash Cellar 3

FRIDAY 8/19
- Stone 20th Anniversary Friday Night Brewers Reception

SATURDAY 8/20
- Stone 20th Anniversary Celebration & Invitational Beer Festival

THURSDAY 8/25
- Employment Terminations (Craft Beer Attorney Webinar)

SATURDAY 8/27
- Uncasked at UTC (Official Guild Event)

MONDAY 8/29
- Soul Style Summer Film Series @ Green Flash Brewing Co.

SEPTEMBER 2016
SATURDAY 9/3
- SD Bacon & Beer Fest

SUNDAY 9/4
- Ballast Point 20th Anniversary Celebration

THURSDAY 9/8 – SATURDAY 9/10
- California Craft Beer Summit 2016

FRIDAY 9/9
- Padres Beerfest @ Petco Park
SATURDAY 9/10
- 7th Annual Peter Reeves Memorial Sour Fest @ Churchill’s San Marcos
- Carlsbad Brew Fest

FRIDAY 9/16
- 3rd Annual Golf Tournament (Official Guild Event)

SUNDAY 9/18
- Hoppy Beer Hoppy Life 4 Year Party @ Soda & Swine
- Brewery Insurance (Craft Beer Attorney Webinar)

THURSDAY 9/22
- Beachfest Beer Cup @ PB Shore Club Parking Lot

TBD
- Toolbox 2nd Anniversary

OCTOBER 2016
SATURDAY 10/8 & SUNDAY 10/9
- 8th Annual La Jolla Art & Wine Festival

THURSDAY 10/20
- Inventory & Lot Tracking (Craft Beer Attorney Webinar)

NOVEMBER 2016
FRIDAY 11/4 – 11/13
- San Diego Beer Week!

SATURDAY 11/12
- Stone AHA Rally @ Stone Liberty Station

THURSDAY 11/17
- Do’s and Don’ts of Leases (Craft Beer Attorney Webinar)

DECEMBER 2016
SUNDAY 12/4
- SoNo Chill Fest

Experience our unique 20 tap beer lineup and tasting room

$1 SLICES with each purchase of a craft beer NO LIMIT! Noon - 7pm daily.

Churchill’s Pub and Grille
50 craft taps, 2 casks, and 100s of bottles
Scratch Kitchen
Craft Without Compromise

“Jo Boldly Brew”

20 Rotating Taps
Tasting Room Hours
M-F: 3-8:30pm
S-S: 1-7pm

INTergalactic BREWing company
9835 Carroll Centre Rd #108
Miramar - San Diego, CA 92126

www.intergalacticbrew.com
EXTRAVAGANTLY HOPPED

We put SIMCOE COLUMBUS CASCADE CENTENNIAL CITRA on the map.

WEST COAST IPA DOUBLE INDIA PALE ALE

EXPLORE OUR CRAFT
visit GREENFLASHBREW.COM

TASTE ENLIGHTENMENT.
FAMILY TART
BERLINER WEISSE

Our Family Tart Berliner Weisse gets dressed up with a variety of fruity additions — prickly pear, ginger and guava, to name a few. It’s part of her allure. Light, crisp and effervescent, some would say ‘tart,’ but certainly not bitter. The traditional German beer style is incredibly refreshing and ripe for summertime sipping. Just don’t be heartbroken if she’s flirting with another flavor next time you visit the tasting room.
UPWARDS OF 3,000 ATTENDEES bravely braved poor weather to taste a variety of Chinese and American beers at this year’s Shanghai International Beer Festival in late May. The event was part of Shanghai Beer Week, which ran from May 20 - 29.

California breweries included Karl Strauss, Mother Earth, Belching Beaver, Firestone Walker and Ballast Point. Dan LeBlanc, founder of San Diego-based exporters Craft Cask & Cork, poured in the Karl Strauss booth. His business has been bringing US brands to China since 2012.

“Overall, this was a great event with an increasing number of native Chinese attending,” he said, adding that “brewery representation was much higher than last year” with several sales team members promoting brands like Flying Dog and Goose Island.
DON’T MISS ALL THE ACTION:

$50 Admission includes:
- Firefighter Chili Cook-Off
- All-You-Can-Eat Burgers, Hot Dogs & Snacks
- Live Music
- Micro-Brew Tasting
- Ticket to the Padres vs. Reds Game

$40 Admission to attend the Tailgate Party only
*Prices increase day of event*

(Age 21+ event)

For more information, contact the MDA San Diego office at 858-492-9792 or sandiego@mdausa.org
LOCAL BREWERIES COMPETE FOR THE BEST AT BEACHFEST

PRESENTED BY WEST COASTER

BEER TASTINGS | LIVE MUSIC | PROFESSIONALLY JUDGED

SEPTEMBER 30TH | 5-8PM | 4343 OCEAN BLVD | PACIFIC BEACH

TICKETS AND MORE INFO AT BeachfestBeerCup.com
Over the next few pages, we’ll share some of our favorite photos from Instagram that were uploaded using the hashtag #sdbeer.

WARNING: THIRST FOR A TASTY, LOCALLY-BREWED BEER MAY OCCUR.

Cy grabbed our silver ribbons for Whammy Bar Wheat & Sell Out Lager! Couldn’t be happier.

- @amplifiedales

@beerdaddysd

@beersandcameras

@boardandbrew

@boltbrewery

@boozebros

@brew_alchemist

@brewbarbot
Delivering the 8 head keg filler this morning. This little contraption is used for manually filling kegs. It will fill 8 half barrel kegs in 20 minutes, just on tank head pressure. This particular one is set up for corny kegs.

- @dejecacion

Perfect Sunday for Yoga, Tunes & Brews yesterday! We rocked our flow, then drank some of Border X Brewings' finest craft brews.

- @flowrepublicyoga
Great visit to the new Stone Berlin. Even in the mad rush of construction these guys were cool, took us in, gave us beer and a tour. And a killer headband that may or may not be for sale!

- @knudson_j

Mission Brewery is now up to 20 fermenters and still growing. Shot of Padres Petco Park in the background.

- @hoppifiedsd

New 7 BBL fermenter delivered... can't wait to get this one going!

- @kilowattbeer

@lostabbey

@martitaz24
Another amazing tapping party for the books, very excited to finally have out session IPA, baby bonobos, on tap!

- @sdgordonbiersch

The latest THC IPA, Mosaic and Eureka, has been brewed, tasted, and goes for a ride on the bottling line tomorrow. Keep an eye out for our new IPA on store shelves early next week.

- @thehopconcept

@indianjoebrewing is moving right along with their new Vista facility! #VistaBeer

- @vistabeer

FOLLOW @WESTCOASTERSD ON INSTAGRAM, AND DON’T FORGET TO USE #SDBEER IN YOUR UPLOADS!

OUR FAVORITE #SDBEER PHOTOS WILL APPEAR IN THE NEXT ISSUE OF WEST COASTER SAN DIEGO.
SUDS SOCIAL
SATURDAY JULY 23 NOON-5PM

A BEER-LOVER’S POOL PARTY
COMIC-CON EDITION

SPECIAL GUEST - BENCHMARK BREWING!
$15 ADMISSION - INCLUDES 1ST BEER!
GIVEAWAYS! LIVE MUSIC!

BEST COSPLAY WINS A YEAR-LONG SWIM CLUB MEMBERSHIP!

The Lafayette Hotel
2223 EL CAJON BLVD.
SAN DIEGO, CA 92104

West Coaster
westcoastersd.com

Benchmark Brewing Co
<table>
<thead>
<tr>
<th>BREWERIES</th>
<th>BREWERIES</th>
<th>BREWERIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. BOLT BREWERY</td>
<td>1. JULIAN BREWING/BAILEY BBQ</td>
<td>1. JULIAN BREWING/BAILEY BBQ</td>
</tr>
<tr>
<td>9179 Center St.</td>
<td>2307 Main St.</td>
<td>2307 Main St.</td>
</tr>
<tr>
<td>619.303.7837</td>
<td>760.765.3757</td>
<td>760.765.3757</td>
</tr>
<tr>
<td>619.437.4452</td>
<td>619.437.4452</td>
<td>619.437.4452</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>1485 Hollow Glen Rd.</td>
<td>1485 Hollow Glen Rd.</td>
<td>1485 Hollow Glen Rd.</td>
</tr>
<tr>
<td>760.765.2337</td>
<td>760.765.2337</td>
<td>760.765.2337</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
<tr>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
<td>15% of profits to vet charities</td>
</tr>
</tbody>
</table>
| 15% of profits to vet charities | 15% of profi...
In an online poll by Zymurgy magazine with more than 18,000 votes, Russian River's Pliny the Elder was named the best commercial beer in America for the eighth year running.

Members of the American Homebrewers Association (AHA) — which publishes Zymurgy — were able to choose up to 20 of their favorite commercial beers available for purchase in the United States.

Below are the full results of the top-ranked beers, breweries, portfolios and imports:

(“-T” INDICATES TIE)

**TOP-RANKED BEERS**

1. Russian River Pliny the Elder
2. Bell's Two Hearted Ale
3. The Alchemist Heady Topper
4. Ballast Point Sculpin IPA
5. Ballast Point Grapefruit Sculpin
6. Founders Breakfast Stout
7. Three Floyds Zombie Dust
8. Bell's Hopslam
9. Gootse Island Bourbon County Brand Stout
10-t. Deschutes Fresh Squeezed IPA
t10-t. Stone Enjoy By IPA
t12. Founders KBS (Kentucky Breakfast Stout)
t13. Sierra Nevada Pale Ale
t14. Lawson's Finest Liquids Sip of Sunshine
t15. Dogfish Head 90 Minute IPA
16-t. Founders All Day IPA
t16-t. Sierra Nevada Celebration
t16-t. Cigar City Jai Alai IPA
t17. Boulevard Tank 7 Farmhouse Ale
t18. Firestone Walker Wokey Jack
t19. Arrogant Bastard Ale
t20. Lagunitas Little Sumpin' Sumpin'
t21. Deschutes Black Butte Porter
t24-t. Left Hand Milk Stout Nitro
t24-t. Tröegs Nugget Nectar
t24-t. Firestone Walker Union Jack
t27-t. Founders Backwoods Bastard
t27-t Russian River Blind Pig IPA
t29-t. Lagunitas IPA
t29-t. Odell IPA
29-t. Russian River Consecration
t32. Sierra Nevada Torpedo Extra IPA
t33. Tree House Julius
t34-t. Ballast Point Victory at Sea
t34-t. Dogfish Head 120 Minute IPA
t34-t. Fat Head's Head Hunter IPA
t34-t. Firestone Walker Double Jack
t38. North Coast Old Rasputin
t39-t. Oskar Blues Ten Fidy
t39-t. Russian River Supplication
t39-t. Toppling Goliath pseudoSue
t42-t. Founders Breakfast Stout
t42-t. Sierra Nevada Celebration
t43-t. Founders Backwoods Bastard
t43-t. Russian River Blind Pig IPA
t45-t. Lagunitas IPA
t45-t. Odell IPA
t45-t. Russian River Consecration
32. Sierra Nevada Torpedo Extra IPA
33. Tree House Julius
34-t. Ballast Point Victory at Sea
34-t. Dogfish Head 120 Minute IPA
34-t. Fat Head's Head Hunter IPA
34-t. Firestone Walker Double Jack
38. North Coast Old Rasputin
39-t. Oskar Blues Ten Fidy
39-t. Russian River Supplication
39-t. Toppling Goliath pseudoSue
42-t. Founders Breakfast Stout
42-t. Sierra Nevada Celebration
43-t. Founders Backwoods Bastard
43-t. Russian River Blind Pig IPA
45-t. Lagunitas IPA
45-t. Odell IPA
45-t. Russian River Consecration

**TOP-RANKED BREWERIES**

1. Russian River Brewing Co., Santa Rosa, CA
2. Founders Brewing Co., Grand Rapids, MI
3. Bell's Brewery, Inc., Kalamazoo, MI
4. Stone Brewing Co., Escondido, CA
5. Sierra Nevada Brewing Co., Chico, Calif. and Mills River, CA
6. Firestone Walker Brewing Company, Paso Robles, CA
7. Ballast Point Brewing, San Diego, CA
8. Dogfish Head Craft Brewery, Milton, DE
9. Lagunitas Brewing Company, Petaluma, CA and Chicago, IL
10. Deschutes Brewery, Bend, OR
11. Avery Brewing Co., Boulder, CO
12. Three Floyds Brewing Co., Munster, IN
13. New Belgium Brewing, Fort Collins, CO & Asheville, NC
14. Goose Island Beer Co., Chicago, IL
15. Surly Brewing Co., Minneapolis, MN
16. Oskar Blues Brewery, Longmont, CO
17. The Alchemist, Waterbury, VT
18-t. Boulevard Brewing Co., Kansas City, MO
18-t. Odell Brewing Co., Fort Collins, CO
20. New Glarus Brewing Co., New Glarus, WI
21. Cigar City Brewing, Tampa, FL
22. Victory Brewing Co., Downingtown, PA
23. Left Hand Brewing Co., Longmont, CO
24. Tree House Brewing, Monson, MA
25. Tröegs Brewing Co., Hershey, PA

**TOP-RANKED BEER PORTFOLIOS**

1. Stone Brewing Co., 67 beers
2-t. Bell's Brewery, Inc., 47 beers
2-t. Sierra Nevada Brewing Co., 47 beers
4. Avery Brewing Co., 42 beers
5. New Belgium Brewing, 41 beers
6. Dogfish Head Craft Brewery, 39 beers
7-t. Firestone Walker Brewing Company, 38 beers
7-t. The Bruery, 38 beers
9. Boulevard Brewing Co., 37 beers
10. Founders Brewing Co., 33 beers

**TOP-RANKED IMPORTS**

1. Unibroue La Fin Du Monde (Canada)
2-t. St. Bernardus Abt 12 (Belgium)
2-t. Guinness Draught (Ireland)
4. Saison Dupont (Belgium)
5-t. Orval (Belgium)
5-t. Rodenbach Grand Cru (Belgium)
7. Chimay Grande Reserve/Blue Label (Belgium)
8. Duchess De Bourgogne (Belgium)
9. Weihenstephan Hefeweissbier (Germany)
10. Samuel Smith Oatmeal Stout (England)
VISTA BEER!

1. Aztec Brewing Company
   2330 La Mirada Dr. Suite 300
   aztecbrewery.com

2. Backstreet Brewery
   15 Main St #100
   backstreetbrew.com

3. Barrel Harbor Brewing
   2575 Pioneer Ave #104
   barrelharborbrewing.com

4. Bear Roots Brewing Co.
   1213 S Santa Fe Ave
   brbrewco.com

5. Belching Beaver Brewery
   980 Park Center Drive, Suite A
   belchingbeaver.com

5a. Belching Beaver Tavern & Grill
    980 Park Center Dr
    belchingbeaver.com

6. Booze Brothers Brewing Co.
   2545 Progress St. Suite D
   boozebros.com

7. Ebullition Brew Works
   2449 Cades Way Suite D
   ebullitionbrew.com

8. Full Body Brewing
   1340 Specialty Dr. Suite F
   fullbodybrewing.com

8. Full Body Brewing
   1340 Specialty Dr. Suite F
   fullbodybrewing.com

9. Indian Joe Brewing
   2123 Industrial Ct.
   indianjoebrewing.com

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

11. Prohibition Brewing Company
    2004 E Vista Way
    prohibitionbrewingcompany.com

12. SpecHops Brewing Company
    1280 Activity Drive
    spechops.com

FEATURED BREWERY OF THE MONTH: BEAR ROOTS BREWING CO.
Nano Brewery & Home Brew Shop
Tasting room open 7 days a week
Quarterly home brew competitions
Learn how to brew on site

@VISTAbeer  #VISTAbeer
HEAD TO VISTABREWERSGUILD.COM FOR MORE RELATED TO VISTA BEER!
A session ale perfect for the season.

Our Mango Even Keel is the ideal beer for easy drinking. This hoppy session IPA gets a tropical flavor boost from mango, which plays off the citrusy hop bouquet. With fruit, hops and a 3.8% ABV, it may just become your daytime staple.

BALLASTPOINT.COM